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DEPARTMENT OF AGRICULTURE

STD. No. D-7

AGRICULTURAL PRODUCT STANDARDS ACT, 1990 (ACT No. 119 OF 1990)
STANDARDS AND REQUIREMENTS REGARDING CONTROL OF THE
EXPORT OF PLUMS AND PRUNES

The Executive Officer: Agricultural Product Standards has stipulated under section 4(3)(a)(ii) of the Agricultural Product Standards Act, 1990 (Act No. 119 of 1990), these standards regarding the quality of plums/prunes and the requirements regarding the packing, marking and labelling thereof.

STD. No. D-7

STANDARDS AND REQUIREMENTS REGARDING CONTROL OF THE EXPORT
OF PLUMS AND PRUNES AS STIPULATED BY
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Definitions

1. In these standards and requirements, unless inconsistent with the context, a word or expression to which a meaning has been assigned in the Act shall have a corresponding meaning, and --

"Arthropoda" means any stage in the life cycle of an invertebrate member of the Animal Kingdom that is bilaterally symmetrical with a segmented body, with jointed limbs that are paired and a chitinous external skeleton;

"bladderiness" means a clear breakdown of the whole mesocarp tissue, which is more prominent at the stem end of the plum/prune and leads to extreme soft and juicy fruit;

"blemish" means any external skin defect on the surface of the plum/prune that detrimentally affects the appearance of the plum/prune;

"broken stone" means a condition which occurs when part of the stone of the plum/prune has broken off;

"bruise" means any bruise which shows an indentation or results in discoloration directly under the skin;

"chemical residues" means residues of agricultural remedies which in terms of the Fertilizers, Farm Feeds, Agricultural Remedies and Stock Remedies Act, 1947 (Act No. 36 of 1947), are permissible for the treatment of pests and diseases and which do not exceed the prescribed maximum residue limit;

"consignment" means --

- (a) a quantity of plums/prunes of the same cultivar/variety, belonging to the same owner and delivered at the same time under cover of the same delivery note, consignment note or receipt note, or delivered by the same vehicle; or
- (b) in the case of a quantity of plums/prunes that is divided into different cultivars/varieties, classes, diameter groups, pallet loads, trademarks or types of packaging, every quantity of each of the different cultivars/variety, classes, diameter groups, pallet loads, trademarks or types of packaging;

"container" means the immediate container in which plums/prunes are packed directly and the outer container in which prepacked units are packed, excluding prepacked units and shipping containers in which pallet loads are shipped;

"decay" means a state of decomposition, fungus development, internal insect infestation or internal insect damage, with signs of tissue collapse or insect excrement, excluding insect puncture marks, which detrimentally affects the quality of the plums/prunes;

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"diameter" means the largest diameter measured at right angles to the longitudinal axis of the plum/prune;

"dirty fruit" means plums/prunes that are visibly soiled or marked with foreign matter, excluding chemical residues;

"dry crack" means any crack that exposes the flesh and which has dried out and is sealed off;

"Food Business Operator (FBO)" means the person or persons responsible for ensuring that the prescribed requirements of these standards are met within the food business under his or her control and include both the management of the food business as well as the person with overall authority on site or in the specific establishment;

"food safety" means assurance that a food product is acceptable for human consumption according to its intended use;

"foreign matter" means any material or substance not normally present in, on or between the plums/prunes;

"hazard" means a biological, chemical or physical agent in, or condition of, a food product with the potential to cause an adverse health effect;

"gel breakdown" means gelatinous decay of the inner mesocarp tissue around the stone (plum/prune still shows a normal external appearance) which changes from a clear to a brown discolouration and spreads rapidly to the outside as the defect progresses;

"injury" means any wound or puncture which has pierced the skin of the plum/prune and exposes the flesh, insect puncture marks which have pierced the skin, with the exception of such wounds or punctures which have become completely callused;

"inspector" means the Executive Officer or an officer under his or her control, or an Assignee or a qualified employee of an Assignee;

"internal browning" means a brown discoloration of the mesocarp tissue which is associated with a loss of juiciness (plum/prune still shows a normal external appearance);

"internal defect" means a state of physiological deterioration that detrimentally affects the internal quality of the plum/prune which includes internal browning, gel decay, decay as a result of overripeness and bladderiness;

"plums" means the fruit of the cultivars/varieties which are grown from the species *Prunus salicina* and its hybrids;

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"prepacked unit" means any single packing unit for presentation as such to the consumer consisting of plums/prunes and the packaging into which the plums/prunes were put before being offered for sale;

"prunes" means the fruit of the cultivars/varieties which are grown from the species *Prunus domestica*;

"split stone" means a condition which appears when the stone of the plum/prune has split along its longitudinal axis;

"suberised indentation" means any suberation or discoloration on the surface of the plum/prune that is visible from the outside with suberised underlying tissue that detrimentally affects the appearance of the plum/prune;

"suitable" means to be suitable according to the opinion of the Executive Officer;

"the Act" means the Agricultural Product Standards Act, 1990 (Act No. 119 of 1990); and

traceability" means the ability to trace and follow a food product or any substance intended to be, or expected to be incorporated into a food product through all stages of production, packing, processing, packaging, handling and distribution;

"visible split stone" means that the stone of the plum/prune is split to such extent that an aperture on the stem end of the plum/prune is visually perceptible.

Scope

2. These standards and requirements shall relate to plums/prunes in respect of which an approval for the export thereof is required in terms of section 4 of the Act.

Requirements for approval

3. (1) An approval referred to in section 4 of the Act may be issued in respect of a consignment of plums/prunes if --

- (a) the plums/prunes in that consignment comply with the quality and food safety standards prescribed in items 4, 5, 6, 7 and 8;
- (b) the plums/prunes are packed in containers which comply with the requirements prescribed in item 9;
- (c) the plums/prunes comply with the packing requirements set out in items 10, 11, 12 and 13;
- (d) the plums/prunes comply with the traceability requirements set out in item 14.
- (e) the containers concerned are marked according to the requirements set out in items 15 and 16;
- (f) the samples for inspection are drawn according to the requirements set out in items 17, 18 and 19;
- (g) the samples are inspected in accordance with the methods set out in items 20, 21, 22, 23, 24, 25 and 26;
- (h) the plums/prunes comply with the requirements in respect of chemical treatment prescribed in item 8 and 26;
- (i) that consignment has been presented for inspection in accordance with the Regulations Regarding Control of the Export of Plums/ Prunes; and
- (j) an inspector has, after an inspection in terms of the said regulations, found that the provisions of these standards and requirements have been complied with in respect of the consignment concerned.

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- (k) confirmation has been received that the Requirements Regarding Food Hygiene and Food Safety Programmes for Regulated Agricultural Food Products of Plant Origin Intended for Export have been met;
- (2) The Executive Officer may deviate from the stipulated standards and requirements and issue the approval in respect of a quantity of a product that --
- (a) is to be exported as an experiment or under such other special circumstances as may be approved by the Executive Officer; and
 - (b) complies with the requirements for such product in force in the country to which it is to be exported.

QUALITY AND FOOD SAFETY STANDARDS

Classes

4. There are three classes of plums/prunes, namely "Extra Class", "Class 1" and "Class 2".

Standards for classes

5. (1) A consignment of plums/prunes shall be classified as Extra Class if it --
- (a) is of superior quality;
 - (b) is characteristic of the cultivar/variety and/or commercial type with regard to shape, development and colour;
 - (c) is of a cultivar/variety specified in Table 1 of Annexure 1;
 - (d) complies with the quality and food safety standards set out in Table 2 of Annexure 1; and
 - (e) does not exceed the maximum permissible deviations by number for Extra Class set out in Table 3 of Annexure 1.
 - (f) complies with the ripeness standards for plums/prunes set out in Table 1 of Annexure 1.
- (2) A consignment of plums/prunes shall be classified as Class 1 if it --
- (a) is of good quality;
 - (b) is characteristic of the cultivar/variety and/or commercial type;
 - (c) is of a cultivar/variety specified in Table 1 of Annexure 1;
 - (d) complies with the quality and food safety standards for Class 1 set out in Table 2 of Annexure 1;
 - (e) does not exceed the maximum permissible deviations by number of Class 1 set out in Table 3 of Annexure 1;
 - (f) complies with the ripeness standards for plums/prunes set out in Table 1 of Annexure 1;
- (3) A consignment of plums/prunes shall be classified as Class 2 if it --
- (a) is of a cultivar/variety specified in Table 1 of Annexure 1;

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- (b) complies with the quality standards for Class 2 set out in Table 2 of Annexure 1;
 - (c) does not exceed the maximum permissible deviations by number of Class 2 set out in Table 3 of Annexure 1;
 - (d) complies with the ripeness standards for plums/prunes set out in Table 1 of Annexure 1.
- (4) No consignment of plums/prunes classified as "Extra Class", "Class 1" and "Class 2" shall contain --
- (a) plant injurious organisms of phytosanitary importance as specified by the Directorate Plant Health;
 - (b) any organisms which may be a source of danger to the human being; and
 - (c) Arthropoda infestation including the organisms which do not form part of plant injurious organisms, excluding organisms which may be a source of danger to the human being, on more than 3% of the plums/prunes or three free running Arthropoda per pallet load or part thereof in the consignment: Provided that it does not exceed a maximum of one Arthropoda per container.

Physical hazards

6. No consignment of plums/prunes classified as "Extra Class", "Class 1" and "Class 2" shall contain:
- (a) any foreign matter in excess of the tolerance as set out in Table 3 of Annexure 1; and
 - (b) any organisms which may be a source of danger to the human being in excess of the tolerance as set out in item 5(4).

Biological and chemical hazards

7. No consignment of plums/prunes classified as "Extra Class", "Class 1" or "Class 2" shall contain biological or chemical contaminants in quantities or at levels that exceed the maximum limits prescribed in terms of the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972): Provided that --

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- (a) if the limit of the importing country is lower than is permissible in terms of Act 54 of 1972, the prescribed limit of the importing country shall be complied with; and
- (b) the Executive Officer may warrant permission for plums/prunes with a higher limit, to be exported to countries where such higher limit is permissible: Provided that the producer or exporter shall sign an affidavit in which it is declared that plums/prunes with higher limits shall only be exported to a country where these higher limits are permissible.

Chemical treatment

- 8. (a) Any person intending to export plums/prunes during any particular season shall, before submitting the first consignment during that season for inspection, on request furnish the Executive Officer within 24 hours with a certificate certifying --
 - (i) which chemical remedies have been used during the spray program on the plums/prunes trees; and
 - (ii) which chemical remedies have been used on the plums/prunes as a post-harvest treatment.
- (b) Subject to the provisions of subitems (a), the follow-on consignments of only the producer concerned whose plums/prunes exceeded the maximum chemical residue limits, shall be held back from export for not more than four working days in order to establish if the plums/prunes complies with the prescribed residue limits: Provided that if two follow-on the consignments of the producer concerned, again comply with the prescribed residue limits, it shall not be held back from export any longer.

CONTAINERS

General

9. Containers in which plums/prunes are packed shall --
- (a) be clean, dry, undamaged and suitable;
 - (b) not impart a foreign taste, odour or any substance which may be injurious to human health or to the plums/prunes;
 - (c) be free from any visible signs of fungus growth;
 - (d) be free from Arthropoda infestation; and
 - (e) be strong and rigid enough to ensure that the original shape be retained and not bulge out, dent in, break or tear, to the extent that plums/prunes are damaged or are at risk of being damaged, during normal storage, handling or transport.

PACKING REQUIREMENTS

General

10. (1) Only plums/prunes of the same quality, cultivar/variety, ripeness and size shall be packed together in the same container.
- (2) Extra Class plums/prunes in the same container must be uniform in colour.
- (3) Each container shall be packed firmly and to capacity.
- (4) Plums/prunes shall be sized.
- (5) Extra Class plums/prunes shall be packed to a suitable pattern or diagonally in trays one to three layers.
- (6) If plums/prunes are packed in prepacked units, such units shall be packed in a suitable manner in an outer container: Provided that the prepacked units are new, clean, dry, undamaged and suitable.

Packing material

11. If packing material is used inside the containers, such packing material shall be new, clean, dry, odourless and not transmit to the plums/prunes any harmful substance or any substance that may be injurious to human health and of a quality such as to avoid causing any external or internal damage to the plums/prunes.

Stacking of containers on pallets

12. If containers containing plums/prunes are palletised --
 - (a) the pallet shall be clean, undamaged and suitable;
 - (b) pallets manufactured from wood shall be without bark;
 - (c) the pallet shall be free from any visible signs of fungus growth;
 - (d) the pallet shall be free from Arthropoda infestation;
 - (e) the containers shall be stacked firmly and square with each other and the pallet;
 - (f) only containers of the same dimensions shall be stacked in the same layer on the pallet; and
 - (g) the containers shall not be stacked upside-down on the pallet.

Strapping of pallet loads

13. (1) A pallet load of containers shall be strapped in a suitable manner.
- (2) If containers without lids are being used, a suitable covering shall be placed on top of the pallet load of containers, before the pallet load is strapped.

TRACEABILITY REQUIREMENTS

14. Producers, packhouses and exporters shall:
- (a) establish the traceability of plums/prunes at all stages of production, processing, packing, handling and distribution;
 - (b) be able to identify any person or supplier from whom they have been supplied with plums/prunes, or any substance intended to, or expected to be used in the production or processing of plums/prunes;
 - (c) have in place systems and procedures to identify other businesses to which their plums/prunes have been supplied;
 - (d) ensure that adequate procedures are in place to withdraw plums/prunes from the market where such plums/prunes present a serious risk to the health of consumers;
 - (e) immediately withdraw plums/prunes which were identified as food products that present a serious risk to the health of consumers;
 - (f) immediately inform the Executive Officer of such withdrawal;
 - (g) immediately make available to the Executive Officer, on request, any relevant information or documentation mentioned in (a), (b), (c), (d), (e) or (f); and
 - (h) keep records of the information mentioned in (g), as well as any other relevant information for at least two years.

MARKING REQUIREMENTS

General

15. (1) Each container containing plums/prunes shall be marked clearly, indelibly, legibly and not untidy, upside-down or askew in block letters and numerals on any short or long side of the lid or container, where lids are not used, by printing, stamping or by means of specially designed labels with the following particulars: Provided that all particulars shall be grouped on the same side:

- (a) The expression "Plums", "Prunes", "Plumcot[®]" or "Pluot[®]", as the case may be.
- (b) The appropriate cultivar/variety, where applicable.
- (c) The expression "Extra Class", "Class 1", "Class I", "Cat 1", "Cat I", "Category 1", "Category I", or "Class 2", "Class II", "Cat 2", "Cat II", "Category 2", "Category II", as the case may be.
- (d) The country of origin: Provided that no abbreviations or the expression "South Africa" on its own shall be used (e.g. "Product of South Africa", "Produced in South Africa", or any other similar expression.)
- (e) The name and physical or postal address of the producer, exporter or owner of the contents of container.
- (f) The producers' code (PUC) or the packhouse code (PHC) which is registered with the Executive Officer by the producer, exporter or packhouse, as the case may be: Provided that --
 - (i) if a producer has more than one farm, each farm shall be registered separately; and
 - (ii) such code shall be preceded by the expression "Producer", "Packhouse", "Packer", "PUC", "PHC", "Farm number" or "Grower Code".
- (g) The applicable minimum and maximum diameter.

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- (h) The applicable packing date on at least 90 per cent of the containers: Provided that if the packing date is expressed in a code it shall be registered with the Executive Officer.

(2) Subject to the provisions of subitem (1), each outer container containing prepacked units shall be marked with an indication of the total number of prepacked units per outer container: Provided that if the total number of prepacked units are visible from the outside, it does not have to be indicated on the outer container.

(3) If an indication highlighting a special grading, presentation or size is indicated on the same side as the particulars in subitem (1), it shall not be used with the expressions "Plums", "Prunes", "Plumcot[®]", "Pluot[®]", the cultivar/variety name or the class indication.

(4) If the country to which the plums/prunes are exported, prescribes requirements with regard to the marking of containers which differ from the aforesaid requirements, the containers containing such plums/prunes may, notwithstanding the provisions of these standards and requirements, be marked in a manner so prescribed and approved by the Executive Officer.

Prohibited particulars

16. No wording, illustration or other means of expression which constitutes a misrepresentation or which directly or by implication, creates a misleading impression of the contents, shall appear on a container which contains plums/prunes.

SAMPLING PROCEDURES

Obtaining a sample from the consignment

17. At least two per cent of the containers in a consignment shall be drawn at random for inspection purposes and an inspector shall be satisfied that the containers so drawn are representative of the consignment concerned.

Obtaining an inspection sample

18. An inspection sample shall be drawn from each container obtained in accordance with item 17 and shall, in the case of --

- (a) containers with 50 plums/prunes or less, consist of the entire contents of the container; or
- (b) containers with more than 50 plums/prunes, consist of 50 plums/prunes drawn at random from the container.

Deviating sample

19. If an inspector should notice during the process of drawing the random sample or during the inspection, that some of the containers derived from any part of the pallet load, truck load or consignment, contain plums/prunes which are noticeably inferior to or differ from the contents of the containers which represent the remainder of the pallet load, truck load or consignment, the inspection result shall be based only on the containers derived from the deviating portion of the pallet load, truck load or consignment, and further samples required for inspection shall be drawn from this deviating portion.

METHODS OF INSPECTION

Determination of internal defects

20. Internal defects of plums/prunes shall be determined as follows:
- (a) Randomly take ten plums/prunes from the inspection sample obtained in accordance with item 18 as a working sample.
 - (b) Bisect each of the ten plums/prunes with a knife through their equatorial axes.
 - (c) Calculate the number of plums/prunes thus found to be affected by internal defects, as a percentage of the total number of plums/prunes in the inspection sample.
 - (d) Determine the average percentage of all the inspection samples taken in accordance with item 18.

Determination of the declared minimum and maximum size

21. The declared minimum and maximum size shall be determined as follows:
- (a) Take as working sample plums/prunes that are noticeably the smallest and/or largest in diameter from the inspection sample obtained in accordance with item 18.
 - (b) Determine the diameter of the plums/prunes obtained in paragraph (a) with a suitable apparatus.
 - (c) Calculate the number of plums/prunes thus found to be too small and/or too large as a percentage of the total number of plums/prunes in the inspection sample.
 - (d) Determine the average percentage of all the inspection samples taken in accordance with item 18.

Determination of ripeness

22. (1) For the determination of ripeness of plums/prunes, the following apparatus shall be used:
- (a) A calibrated refractometer.
 - (b) A handheld penetrometer or a penetrometer mounted on a drill stand with a plunger of 11,2 millimetre in diameter.

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(2) If the calibrated refractometer is used to determine the total soluble solids (TSS), the following procedure shall be followed:

- (a) Place an equal number of drops (2 or more) of juice onto the prism plate of the refractometer.
- (b) Note the reading on the prism scale to one decimal place.
- (c) Repeat the steps in paragraphs (a) and (b), after the prism plate was cleaned with distilled water and wiped dry.
- (d) Determine the average of the two readings.

(3) If a handheld penetrometer or a penetrometer mounted on a drill stand is used, the following procedure shall be followed:

- (a) Remove a thin layer of skin in the centre on both cheeks of each plum/prune.
- (b) Hold the plum/prune firm with one hand: Provided that if a handheld penetrometer is used, your hand should rest on a rigid surface.
- (c) Zero the penetrometer and place the plunger head of 11,2 millimetre in diameter on the spot where the skin was removed.
- (d) Aim at the centre of the fruit and apply steady downward pressure on the penetrometer until the plunger has penetrated the flesh of the plum/prune up to the depth mark of the plunger.
- (e) Remove the plunger and note the reading on the penetrometer, to one decimal.
- (f) Repeat the process on the opposite side of the same plum/prune after zeroing the penetrometer.
- (g) Calculate the average of the two pressure readings for each plum/prune.

Determining the minimum and maximum ripeness

23. (1) Minimum ripeness of plums/prunes is determined as follows in the case of cultivars/variety where --:

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- (a) the minimum skin colour is prescribed:
[Burbanks, Casselman, Eldorado, Gaviota, Harry Pickstone, Kelsey, Laetitia, Methley, Mostert, Redgold, Ruby Nel, Santa Rosa¹¹, Songold, Wickson]
- (i) (aa) Take as working sample ten plums/prunes randomly chosen from the inspection sample obtained in accordance with item 18.
- (bb) Determine if each of the ten plums/prunes comply with the minimum colour requirements a specified per cultivar/variety as set out in Table 1 of Annexure 1.
- (cc) If one or more of the plums/prunes do not comply with the prescribed minimum colour requirement, further determine if each of the ten plums/prunes comply with the prescribed minimum and maximum pressure as set out in Table 1 of Annexure 1.
- (ii) Further determine if the average of the ten plums/prunes comply to a minimum total soluble solids content (TSS) as specified per cultivar/variety: Provided that only one fruit has a reading that deviates with more than two percentage points lower than the prescribed minimum TSS: Provided further that if the average of the ten readings deviate with a maximum of 0,2 percentage points below the prescribed minimum, that a second sample is taken. Use the average of both samples to determine the final result.
- (iii) A higher maximum pressure is allowable in the case of the cultivars/variety Gaviota, Harry Pickstone, Laetitia, Ruby Nel and Songold, as set out in Table 1 of Annexure 1: Provided that the prescribed minimum total soluble solids content (TSS) is at least complied with.
- (iv) In the case of all cultivars/variety, the maximum prescribed pressure may increase with 0,5% for every 1% increase in the prescribed minimum total soluble solids content (TSS).
- (v) In the case of Songold plums treated with Smartfresh, the re-inspection period shall be after 35 days.

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- (b) no minimum skin colour is prescribed:
[African Delight, African Pride™, Fortune, Golden King, Honeymoon, Honey Star, Lady Red, Lady West, Laroda, Larry Anne, Pioneer, Red Beaut, Roysum, Ruby Red, Sapphire, Simka, Southern Belle, Souvenir, Suplumsix (Angeleno™), Sunrise]
- (i) (aa) Take as working sample ten randomly chosen plums/prunes from the inspection sample obtained in accordance with item 18.
- (bb) Determine if each of the ten plums/prunes comply with the prescribed minimum and maximum pressure as set out in Table 1 of Annexure 1.
- (ii) Further determine if the average of the ten plums/prunes comply with the minimum total soluble contents (TSS) as specified per cultivar/variety: Provided that only one fruit has a reading that deviates with more than two percentage points lower than the prescribed minimum TSS: Provided further that if the average of the ten readings deviate with a maximum of 0,2 percentage points below the prescribed minimum, that a second sample is taken. Use the average of both samples to determine the final result.
- (iii) A higher maximum pressure is allowable in the case of the cultivars/variety African Pride™, Honeymoon, Honey Star, Larry Anne, Pioneer, red Beaut, Sapphire, Simka, Southern Belle, Souvenir, Suplumsix (Angeleno™) and Sunrise, as set out in Table 1 of Annexure 1: Provided that the prescribed minimum total soluble solids content (TSS) is at least complied with.
- (iv) In the case of all cultivars/variety, with the exception of African Delight™, the maximum prescribed pressure may increase with 0,5% to every 1% increase in the prescribed minimum total soluble solids content (TSS).
- (v) In the case of African Delight™ and Angeleno™ plums, the re-inspection period shall be after 35 days.

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- (c) the minimum flesh colour is prescribed:
(President)
- (aa) Take as working sample ten randomly chosen plums from the inspection sample obtained in accordance with item 18.
 - (bb) Determine if each of the ten plums comply with the minimum flesh colour for the cultivar/variety concerned, as set out in Table 1 of Annexure 1.
 - (cc) Further determine if the average of the ten plums comply to a minimum total soluble solids content (TSS) as specified per cultivar/variety: Provided that only one fruit has a reading that deviates with more than two percentage points lower than the prescribed minimum TSS: Provided further that if the average of the ten readings deviate with a maximum of 0,2 percentage points below the prescribed minimum, that a second sample is taken. Use the average of both samples to determine the final result.

(2) Maximum ripeness of plums/prunes are determined as follows in the case of cultivars/variety where --

- (a) the maximum skin colour is prescribed:
[Burbanks, Casselman, Eclipse, Eldorado, Gaviota, Harry Pickstone, Kelsey, Laetitia, Methley, Mostert, Red Gold, Ruby Nel, Santa Rosa]
- (i) (aa) Take as working sample ten randomly chosen plums/prunes from the inspection sample obtained in item 18.
 - (bb) Determine if each of the ten plums/prunes comply with the prescribed colour requirements as set out in Table 1 of Annexure 1.
 - (cc) If one or more of the plums/prunes do not comply to the prescribed minimum colour requirements, further determine if each of the ten plums/prunes comply to the prescribed minimum and maximum pressure as set out in Table 1 of Annexure 1.

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- (ii) Further determine if the average of the ten plums/prunes comply to the minimum total soluble contents (TSS) as specified per cultivar/variety: Provided that only one fruit has a reading that deviates with more than two percentage points lower than the prescribed minimum TSS: Provided further that if the average of the ten readings deviate with a maximum of 0,2 percentage points below the prescribed minimum, that a second sample is taken. Use the average of both samples to determine the final result.
 - (b) no maximum skin colour is prescribed:
[Honeymoon, Honey Star, Laroda, Larry Anne, Pioneer, President, Red Beaut, Roysum, Sapphire, Simka, Songold, Southern Belle, Souvenir, Sunrise, Suplumsix (Angeleno™), Wickson]
 - (i) Take as working sample ten randomly chosen plums/prunes from the inspection sample obtained in accordance with item 18.
 - (ii) Determine if each of the ten plums/prunes does not exceed the prescribed minimum pressure requirement for the cultivar/variety concerned, as set out in Table 1 of Annexure 1.
 - (iii) Further determine if the average of the ten plums/prunes comply to the minimum total soluble contents (TSS) as specified per cultivar/variety: Provided that only one fruit has a reading that deviates with more than two percentage points lower than the prescribed minimum TSS: Provided further that if the average of the ten readings deviate with a maximum of 0,2 percentage points below the prescribed minimum, that a second sample is taken. Use the average of both samples to determine the final result.
- (3) Calculate the number of plums/prunes according to subitems (1) and (2) that were found not to comply with the requirements set out in Table 1 of Annexure 1, as a percentage of the total number of plums/prunes in the inspection sample.

Determination of broken stones, excluding split stones

24. Broken stones, excluding split stones, shall be determined as follows:

- (a) Take as working sample the ten plums/prunes which are, in the opinion of the inspector, the most likely to have broken stones, excluding split stones, from the inspection sample obtained in accordance with item 18.

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- (b) Bisect each of the ten plums/prunes with a knife on the suture around the fruit to the stone.
- (c) Wring the two halves of each plum/prune in opposite directions to expose the stone.
- (d) Calculate the number of plums/prunes thus found to have broken stones, excluding split stones, as a percentage of the total number of plums/prunes in the inspection sample.
- (e) Determine the average percentage of all the inspection samples taken in accordance with item 18.

Verification of biological and chemical contamination compliance

25. An inspector shall verify compliance to the levels of biological and chemical contamination by sampling and submitting samples for analysis of only certain consignments according to a risk based plan to prescribed laboratories.

Verification of chemical treatment compliance

26. An inspector shall verify compliance to the prescribed maximum residue levels for agrochemicals by sampling and submitting samples for analysis of only certain consignments according to a risk based plan to prescribed laboratories.