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DEPARTMENT OF AGRICULTURE

STD. No. D-6

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

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 peaches and nectarines and the requirements regarding the packing, marking and labelling thereof.

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STD. No. D-6

STANDARDS AND REQUIREMENTS REGARDING CONTROL OF THE
EXPORT OF PEACHES AND NECTARINES AS STIPULATED BY
GOVERNMENT NOTICE No. R. 1983 OF 23 AUGUST 1991

Promulgation

No. 1265 of 9 October 1998 (1998-1)

Amendments

No. 19873 of 1 April 1999 (1998-2)

No. 1244 of 22 October 1999 (1998-3)

No. 4214 of 10 November 2000 (1998-4)

No. 2062 of 21 September 2001 (1998-5)

No. 1716 of 13 September 2002 (1998-6)

No. 1753 of 27 June 2003(1998-7)

No. 2235 of 15 October 2004 (1998-8)

No. 1975 of 4 November 2005 (1998-9)

No. 1494 of 27 October 2006 (1998-10)

No. 1001 of 17 August 2007 (1998-11)

No. 1071 of 5 September 2008 (1998-12)

No. (1998-13)

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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;

"blemish" means any external skin defect on the surface of the peach or nectarine that detrimentally affects the appearance of the peach or nectarine;

"broken stone" means a condition which appears when part of the stone of the peach or nectarine has broken off;

"bruise" means any bruise which shows 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 peaches or nectarines 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 peaches or nectarines that is divided into different cultivars/varieties, classes, diameter groups, diameter codes, pallet loads, trademarks or types of packaging, every quantity of each of the different cultivars/varieties, classes, diameter groups, diameter codes, pallet loads, trademarks or types of packaging;

"container" means the immediate container in which peaches or nectarines 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 peaches or nectarines;

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"diameter" means the largest diameter measured at right angles to the longitudinal axis of the peach or nectarine;

"dirty fruit" means peaches or nectarines that are visibly soiled or marked with foreign matter, excluding chemical residues;

"discoloured tip" means that the tip of the peach or nectarine is visually discoloured and showing signs of glassiness or softness;

"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 that are not normally present in, on or between the peaches or nectarines;

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

"injury" means any wound or puncture which has pierced the skin of the peach or nectarine and exposes the flesh, as well as 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;

"nectarines" means the fruit of the cultivars/varieties *Prunus persica* var. *nucipersica* and its hybrids which are grown from the species *Prunus persica*;

"peaches" means the fruit of the cultivars/varieties which are grown from the species *Prunus persica*, and its hybrids excluding the cultivars/varieties of *Prunus persica* var. *nucipersica*;

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

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"split stone" means a condition which appears when the stone of the peach or nectarine has split along its longitudinal axis;

"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);

"traceability" means the ability to trace and follow the 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 a peach or nectarine is split to such extent that an aperture on the stem end of the peach or nectarine is visually perceptible; and

"woolly" means that the peach or nectarine is lacking in juice and is spongy and dry.

Scope

2. These standards and requirements shall relate to peaches or nectarines 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 peaches or nectarines if --

- (a) the peaches or nectarines in that consignment comply with the quality and food safety standards prescribed in item 4, 5, 6 and 7;
- (b) the peaches or nectarines are packed in containers which comply with the requirements prescribed in item 8;
- (c) the peaches or nectarines comply with the packing requirements set out in items 9, 10, 11 and 12;
- (d) the peaches or nectarines comply with the traceability requirements set out in item 13;
- (e) the containers concerned are marked according to the requirements set out in items 14 and 15;
- (f) the samples for inspection are drawn according to the requirements set out in items 16, 17 and 18;
- (g) the samples are inspected in accordance with the methods set out in items 19, 20, 21, 22 and 23;
- (h) the peaches or nectarines comply with the requirements in respect of chemical treatment prescribed in item 7 and 23;
- (i) that consignment has been presented for inspection in accordance with the Regulations Regarding Control of the Export of Peaches or Nectarines; and
- (j) 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;

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(k) 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.

(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.

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4. The standards and requirements for peaches and nectarines are as follows:

QUALITY AND FOOD SAFETY STANDARDS

Classes

(1) There are three classes of peaches or nectarines, namely "Extra Class", "Class 1" and "Class 2".

Standards for classes

(2) A consignment of peaches or nectarines 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;
- (e) complies with the maturity indices for Extra Class set out in Table 1 of Annexure 1;
- (f) does not exceed the maximum permissible deviations by number for Extra Class set out in Table 3 of Annexure 1; and
- (g) complies with the diameter groups and diameter codes set out in Table 4 of Annexure 1.

(3) A consignment of peaches or nectarines 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;

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- (d) complies with the quality and food safety standards for Class 1 set out in Table 2 of Annexure 1;
 - (e) complies with the maturity indices for Class 1 set out in Table 1 of Annexure 1;
 - (f) does not exceed the maximum permissible deviations by number for Class 1 set out in Table 3 of Annexure 1; and
 - (g) complies with the diameter groups and diameter codes set out in Table 4 of Annexure 1.
- (4) A consignment of peaches or nectarines shall be classified as Class 2 if it --
- (a) is of a cultivar/variety specified in Table 1 of Annexure 1;
 - (b) complies with the quality standards for Class 2 set out in Table 2 of Annexure 1;
 - (c) complies with the maturity indices for Class 2 set out in Table 1 of Annexure 1;
 - (d) does not exceed the maximum permissible deviations by number for Class 2 set out in Table 3 of Annexure 1; and
 - (e) complies with the diameter groups and diameter codes set out in Table 4 of Annexure 1.
- (5) No consignment of peaches and nectarines 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 peaches and nectarines 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.

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Physical hazards

5. No consignment of peaches and nectarines 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 2 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 4(5).

Biological and chemical hazards

6. No consignment of peaches and nectarines classified as "Extra Class", "Class 1" and "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 --

- (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 peaches and nectarines 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 peaches and nectarines with higher limits shall only be exported to a country where these higher limits are permissible.

Chemical treatment

7. (a) Any person intending to export peaches and nectarines 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 peaches and nectarine trees; and
 - (ii) which chemical remedies have been used on the peaches and nectarines as a post-harvest treatment.

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- (b) Subject to the provisions of subitems (a), the follow-on consignments of only the producer concerned whose peaches and nectarines 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 peaches and nectarines complies with the prescribed residue limits: Provided that if two follow-on consignments of the producer concerned, again comply with the prescribed residue limits, it shall not be held back from export any longer.

CONTAINERS

General

8. Containers in which peaches and nectarines 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 to the peaches or nectarines;
 - (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 the peaches or nectarines are damaged or are at risk of being damaged, during normal storage, handling or transport.

PACKING REQUIREMENTS

General

9. (a) Only peaches or nectarines of the same quality, cultivar/variety, ripeness, size and colour shall be packed together in the same container.
- (b) Extra Class peaches and nectarines in the same container must be uniform in colour.
- (c) Each container shall be packed firmly and to capacity.
- (d) Peaches and nectarines shall be packed to a suitable pattern or diagonally.
- (e) (i) Extra Class peaches and nectarines shall only be packed in single layers: Provided that such peaches or nectarines shall not touch each other.
- (ii) Class 1 and Class 2 peaches and nectarines may be packed in one to four layers: Provided that if up to four layers of peaches or nectarines are packed, such peaches or nectarines shall be packed on trays.
- (iii) Class 1 and Class 2 peaches and nectarines may be packed in layers in a jumble container: Provided that a suitable material is used for demarcating layers.
- (f) All peaches and nectarines shall be sized accordingly to the diameter groups and diameter codes set out in Table 5 of Annexure 1.
- (g) If peaches or nectarines 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

10. If packing material is used inside the containers, such packing material shall be new, clean, dry, odourless, not transmit to the peaches or nectarines 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 peaches or nectarines.

Stacking of containers on pallets

11. If containers containing peaches or nectarines 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 fungal 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

12. (a) A pallet load of containers shall be strapped in a suitable manner.
- (b) 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

13. Producers, packhouses and exporters shall:
- (a) establish the traceability of peaches and nectarines 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 peaches and nectarines, or any substance intended to, or expected to be used in the production or processing of peaches and nectarines;
 - (c) have in place systems and procedures to identify other businesses to which their peaches and nectarines have been supplied;
 - (d) ensure that adequate procedures are in place to withdraw peaches and nectarines from the market where such peaches and nectarines present a serious risk to the health of consumers;
 - (e) immediately withdraw peaches and nectarines 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

14. (1) Each container containing peaches or nectarines 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 "Peaches" or "Nectarines" as the case may be.
- (b) The appropriate cultivar/variety.
- (c) The colour of the flesh.
- (d) The expression "Extra Class", "Class 1", "Cat 1", "Category 1", "Class I", "Cat I", "Category I", "Class 2", "Cat 2", "Category 2", "Class II", "Cat II" or "Category II".
- (e) 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).
- (f) The name and physical or postal address of the producer, exporter or owner of the contents of container.
- (g) 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".
- (h) The applicable diameter group and/or diameter code set out in Table 4 of Annexure 1.

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(i) 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 expression "Peaches" or "Nectarines", the cultivar/variety name or the class indication.

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

Prohibited particulars

15. 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 peaches or nectarines.

SAMPLING PROCEDURES

Obtaining a sample from the consignment

16. At least two percent 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

17. An inspection sample shall be drawn from each container obtained in accordance with item 16 and shall, in the case of --

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

Deviating sample

18. 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 peaches or nectarines which are noticeably inferior to or differ from the contents of 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 ripeness

19. (1) The ripeness of all peach and nectarine cultivars/varieties in a consignment shall be determined with a handheld penetrometer or a penetrometer mounted on a drill stand with a plunger of 11,2 mm in diameter.

(2) (a) The ripeness of all peach and nectarine cultivars/varieties, excluding the nectarine cultivars/varieties Armking, April Glo and Nectared 9, shall be determined as follows:

- (i) Take as working sample ten peaches or nectarines at random, from the inspection sample obtained in accordance with item 17: Provided that such peaches or nectarines shall be free from defects such as sunburn, bruises and pests or disease damage, which may have affected the normal ripening process.
- (ii) Remove a thin slice of peel from opposite sides on the center of each peach or nectarine, in such a manner that the suture of the peach or nectarine is avoided.
- (iii) Hold the peach or nectarine firmly with one hand: Provided that if a handheld penetrometer is used your hand must rest on a rigid surface.
- (iv) Zero the penetrometer and place the plunger head of 11,2 millimetre in diameter on the spot where the skin was removed.
- (v) Apply steady downward pressure on the penetrometer until the plunger has penetrated the flesh of the peach or nectarine up to the depth mark of the plunger.
- (vi) Remove the plunger and note the reading on the penetrometer, to one decimal.
- (vii) Repeat the process on the opposite side of the same peach or nectarine after zeroing the penetrometer.
- (viii) Determine the average of the two pressure readings for each peach or nectarine.

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- (b) If the average pressure readings of three or more peaches or nectarines exceed the minimum or maximum pressure set out in Table 1 of Annexure 1 for the specific cultivar/variety, such a consignment does not comply with the ripeness requirements.
- (3) (a) The ripeness of the nectarine cultivar/variety Armking and April Glo shall be determined as follows:
 - (i) Take as working sample ten nectarines at random from the inspection sample obtained in accordance with item 17: Provided that such nectarines shall be free from defects such as sunburn, bruises and pests or disease damage, which may have affected the normal ripening process.
 - (ii) Remove a thin slice of peel on the suture, 11 millimetre from the tip of the nectarine, as well as from the same position on the opposite side of the nectarine.
 - (iii) Hold the nectarine firmly with one hand: Provided that if a handheld penetrometer is used your hand must rest on a rigid surface.
 - (iv) Zero the penetrometer and place the plunger head of 11,2 millimetre in diameter on the spot where the skin was removed.
 - (v) Apply steady downward pressure on the penetrometer until the plunger has penetrated the flesh of the nectarine up to the depth mark of the plunger.
 - (vi) Remove the plunger and note the reading on the penetrometer, to one decimal.
 - (vii) Repeat the process on the opposite side of the same nectarine after zeroing the penetrometer.
 - (viii) Determine the average of the two pressure readings for each nectarine.
- (b) If the average pressure readings of three or more nectarines exceed the minimum or maximum pressure set out in Table 1 of Annexure 1 for the specific cultivar/variety Armking, such a consignment does not comply with the ripeness requirements.

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- (4) (a) The ripeness of the nectarine cultivar/variety Nectared 9 shall be determined as follows:
- (i) Take as working sample ten nectarines at random from the inspection sample obtained in accordance with item 17: Provided that such nectarines shall be free from defects such as sunburn, bruises and pests or disease damage, which may have affected the normal ripening process.
 - (ii) Remove a thin slice of peel on the suture, 25 millimetre from the tip of the nectarine.
 - (iii) Hold the nectarine firmly with one hand: Provided that if a handheld penetrometer is used your hand must rest on a rigid surface.
 - (iv) Zero the penetrometer and place the plunger head of 11,2 millimetre in diameter on the spot where the skin was removed.
 - (v) Apply steady downward pressure on the penetrometer until the plunger has penetrated the flesh of the nectarine up to the depth mark of the plunger.
 - (vi) Remove the plunger and note the reading on the penetrometer, to one decimal.
- (b) If the pressure readings of three or more nectarines exceed the minimum or maximum pressure set out in Table 1 of Annexure 1 for the cultivar/variety Nectared 9, such a consignment does not comply with the ripeness requirements.

Determination of the declared minimum and maximum size

20. The declared minimum and maximum size shall be determined as follows:
- (a) Take as working sample from the inspection sample obtained in accordance with item 17, the peaches or nectarines that are noticeably the smallest and/or largest in diameter.
 - (b) Determine the diameter of the peaches or nectarines in paragraph (a) with a suitable apparatus.

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- (c) Calculate the number of peaches or nectarines thus found to be too small and/or too large, as a percentage of the total number of peaches or nectarines in the inspection sample.
- (d) Determine the average percentage of all the inspection samples obtained in accordance with item 17.

Determination of broken stones and other internal quality defects, excluding split stones

21. Broken stones and other internal quality defects, excluding split stones, shall be determined as follows:

- (a) Take as working sample the ten peaches or nectarines which are, in the opinion of the inspector, the most likely to have broken stones and other internal quality defects, excluding split stones, from the inspection sample obtained in accordance with item 17.
- (b) Cut each of the ten peaches or nectarines with a knife on the suture around the fruit to the stone.
- (c) Wring the two halves of each peach or nectarine in opposite directions to expose the stone and other internal quality defects.
- (d) Calculate the number of peaches or nectarines thus found to have broken stones or other internal quality defects, excluding split stones, as a percentage of the total number of peaches or nectarines in the inspection sample.
- (e) Determine the average percentage of all the inspection samples taken in accordance with item 17.

Verification of biological and chemical contamination compliance

22. 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

23. 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.