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DEPARTMENT OF AGRICULTURE

STD. No. D-3

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

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 table grapes and the requirements regarding the packing, marking and labelling thereof.

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STD. No. D-3

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

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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 defect on the surface of the berry that detrimentally affects the appearance thereof;

"clipping" means the small bunch, containing not less than five berries allowed to make up the minimum weight in the case of a prepacked unit;

"consignment" means --

- (a) a quantity of table grapes of the same cultivar, 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 table grapes that is divided into different cultivars, classes, pallet loads, trademarks or types of packaging, every quantity of each of the different cultivars, classes, sizes, pallet loads, trademarks or types of packaging;

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

"decay" means a state of decomposition or fungus development (excluding oïdium), that causes the tissue to collapse and detrimentally affects the quality of the table grapes;

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

"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;

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"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 is not normally present in, on or between the table grapes;

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

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

"prepacked unit" means any single packing unit for presentation as such to the consumer consisting of grapes and the packaging into which the grapes were put before being offered for sale with a pre-detriment or declared weight;

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

"table grapes" means the fruit of the cultivars which are grown from the species *Vitis vinifera* L.;

"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 substance intended to be, or expected to be, incorporated into a food product through all stages of production, packing, processing, handling and distribution.

Scope

2. These standards and requirements shall relate to table grapes 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 table grapes if --

- (a) the table grapes in that consignment comply with the quality standards prescribed in items 4 and 5;
- (b) the table grapes in that consignment comply with the food safety standards prescribed in items 6, 7 and 8;
- (c) the table grapes are packed in containers which comply with the requirements prescribed in item 9;
- (d) the table grapes comply with the packing requirements set out in items 10 to 13;
- (e) the table grapes comply with the traceability requirements set out in item 14;
- (f) the containers concerned are marked according to the requirements set out in items 15 and 16;
- (g) the samples for inspection are drawn according to the requirements set out in items 17 to 19;
- (h) the samples are inspected in accordance with the methods set out in items 20 to 28;
- (i) the table grapes comply with the requirements in respect of chemical treatment prescribed in item 8 and 28;
- (j) that consignment has been presented for inspection in accordance with the Regulations Regarding Control of the Export of Table Grapes;

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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 has been met; and
 - (l) 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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QUALITY AND FOOD SAFETY STANDARDS

Classes

4. There shall be three classes of table grapes namely "Extra Class", "Class 1" and "Class 2".

Standards for classes

5. (1) A consignment of table grapes shall be classified as Extra Class if it --
- (a) is of superior quality;
 - (b) is characteristic of the cultivar and/or commercial type with regard to shape, development and colour;
 - (c) is of a cultivar specified in Table 1 of Annexure 1;
 - (d) complies with the quality and food safety standards for Extra Class set out in Table 2 of Annexure 1;
 - (e) complies with the applicable berry size for Extra Class set out in Table 1 of Annexure 1;
 - (f) complies with the maturity indices for Extra Class set out in Table 3 of Annexure 1; and
 - (g) does not exceed the maximum permissible deviations for Extra Class set out in Tables 4 and 5 of Annexure 1: Provided that tolerances shall be increased or decreased accordingly in the case of containers that contain more or less than 2,6 kg to 5 kg table grapes.
- (2) A consignment of table grapes shall be classified as Class 1 if it --
- (a) is of good quality;
 - (b) is characteristic of the cultivar and/or commercial type;
 - (c) is of a cultivar 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;

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- (e) complies with the applicable berry size for Class 1 set out in Table 1 of Annexure 1;
 - (f) complies with the maturity indices for Class 1 set out in Table 3 of Annexure 1; and
 - (g) does not exceed the maximum permissible deviations for Class 1 set out in Tables 4 and 5 of Annexure 1: Provided that tolerances shall be increased or decreased accordingly in the case of containers that contain more or less than 2,6 kg to 5 kg table grapes.
- (3) A consignment of table grapes shall be classified as Class 2 if it --
- (a) is of a cultivar specified in Table 1 of Annexure 1;
 - (b) complies with the quality and food safety 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 3 of Annexure 1;
 - (d) complies with the applicable berry size for Class 2 set out in Table 1 of Annexure 1; and
 - (e) does not exceed the maximum permissible deviations for Class 2 set out in Tables 4 and 5 of Annexure 1: Provided that tolerances shall be increased or decreased accordingly in the case of containers that contain more or less than 2,6 kg to 5 kg table grapes.

Physical hazards

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

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Biological and chemical hazards

7. No consignment of table grapes 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 table grapes 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 table grapes 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 table grapes 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 vineyards;
 - (ii) which chemical remedies have been used on the table grapes as a post-harvest treatment; and
- (b) Subject to the provisions of subitems (a), the follow-on consignments of only the producer concerned whose table grapes exceed the maximum chemical residue limits shall be held back from export for not more than four working days in order to establish if the table grapes 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

9. Containers in which table grapes are packed shall --
- (a) be clean, dry, undamaged and suitable;
 - (b) not impart a foreign taste or odour or any substance which may be injurious to human health to the table grapes;
 - (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 table grapes are damaged or are at risk of being damaged, during normal storage, handling or transport.
 - (f) Containers (excluding cartons) that are re-used, shall be of a suitable material that can be cleaned and disinfected prior to re-use.

PACKING REQUIREMENTS

General

10. (1) Only table grapes of the same quality, cultivar and ripeness shall be packed together in the same container.
- (2) Extra Class bunches in the same container shall be more or less uniform in size.
- (3) Each container shall be packed firmly and to capacity.
- (4) Extra Class table grapes shall be packed in single layers.
- (5) If table grapes are packed in prepacked units, such units shall be packed in a suitable manner in an outer container: Provided that the prepacked units are clean, dry, undamaged and suitable.

Packing Material

11. (1) If packing material are used inside the containers, such packing material shall be clean, dry, odourless, not transmit to the table grapes 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 table grapes.
- (2) Table grapes may be labelled with a suitable label.

Stacking of containers on pallets

12. If containers of table grapes are palletised --
- (a) the pallet shall be clean, undamaged and suitable and not transmit to the table grapes any harmful substance or any substance that may be injurious to the human health;
- (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;

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- (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 table grapes 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 table grapes, or any substance intended to, or expected to be used in the production or processing of table grapes;
 - (c) have in place systems and procedures to identify other businesses to which their table grapes have been supplied;
 - (d) ensure that adequate procedures are in place to withdraw table grapes from the market where such table grapes present a serious risk to the health of consumers;
 - (e) immediately withdraw table grapes 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 table grapes, 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 "Grapes" or "Table grapes".
- (b) The appropriate cultivar or variety.
- (c) The expression "Extra Class", "Class 1", "Class 2", "Class I", "Class II", "Category I", "Category II", "Category 1", "Category 2", "Cat I", "Cat II", "Cat 1", "Cat 2", as the case may be.
- (d) The berry size diameter reference as set out in Table 1 of Annexure 1 preceded by the expression "Berry size": Provided that –
 - (aa) If the grapes are of a "Regular" berry size, the indication of the expression "Regular" is mandatory;
 - (bb) the indication of the expressions "XX Large" or "XXL", "X Large" or "XL", "L" or "Large", is optional, if not indicated it must comply to large berry size;
 - (cc) If the expressions "XX Large" or "XXL", "X Large" or "XL", "L" or "Large" are indicated, the berry size must conform to the minimum berry sizes as set out in Table 1.
 - (dd) in the case of table grapes destined to the Far East the expression "Jumbo" may be indicated, where permissible.
- (e) The country of origin: Provided that no abbreviations or the expression "South Africa" on its own shall be used (e.g. "Products of South Africa", "Produced in South Africa", or any other similar expression).

*The expression "Regular" can be omitted on cartons containing organically produced table grapes.

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- (f) The name and physical or postal address of the producer, exporter or owner of the contents of the container, as the case may be.
- (g) The producers' code (PUC) or packhouse code (PHC) which is registered with the Executive Officer by the producer, exporter or packhouse as the case may be: Provided that --
 - (aa) if a producer has more than one farm, each farm shall be registered separately; and
 - (bb) such code shall be preceded by the expression "Producer"/"PUC", "Packhouse"/"PHC", "Pack", "Grower Code" or "Farm number".
- (h) The packing date: The applicable date on at least 90% of the containers: Provided that if the packing date is expressed in a code, such code shall be registered and approved by the Executive Officer.
- (i) Cartons containing grapes that exceed the standards and tolerance for blush as indicated in Table 3 of Annexure 3, must be marked with the expression "Blushed".
- (j) Cartons must be marked with an indication of nett mass of the contents in the container.

(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.

(3) If an indication highlighting a special grading, presentation or berry size is indicated on the same side as the particulars in subitem (1), it shall not be used with the expression "Grapes", the cultivar name or the class indication.

(4) If the country to which the table grapes are exported, prescribes requirements with regard to the marking of containers which differ from the aforesaid requirements, the containers containing such table grapes 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 table grapes.

SAMPLING PROCEDURES

Obtaining a sample of 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 taken from each container which are obtained in accordance with item 17 and shall consist of the entire contents of 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 table grapes 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.

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METHODS OF INSPECTION

Determination of ripeness

20. (1) The ripeness of table grapes shall be determined as follows:
- (a) Take as a working sample a minimum of 1 kg of berries at random from the unripest bunches from at least 50% of the containers which were taken at random for inspection purposes, in accordance with item 18. A minimum of 5 berries and a maximum of 30 berries per bunch may be taken for large berry varieties while a minimum of 5 berries and a maximum of 50 berries per bunch may be taken for small berry varieties. No full bunch/bunches may be taken for testing.
 - (b) Obtain the juice of the table grapes in a manner as set out in item 21.
 - (c) Determine the total soluble solids (TSS) in a manner as set out in item 22.
 - (d) Determine the acid content in a manner as set out in item 23.
 - (e) Determine the ratio of the total soluble solids (TSS) to the acid content (sugar to acid ratio) in a manner as set out in item 24.
- (2) (a) The minimum number of tests to be taken with regard to the number of containers in the consignment is as follows:

Number of containers in the Consignment	Minimum number of tests to be taken
1 to 9	1
10 to 49	2
50 to 99	3
100 to 250	4
251 to 500	5
501 and more	6

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- (b) If two, three or four samples are tested, the consignment shall be approved if not more than one of the samples thus tested, fails by less than one unit to comply with the minimum sugar to acid ratio as set out in Table 3 of Annexure 1 for the particular cultivar and the average of all the samples thus tested complies with the aforesaid prescribed requirements: Provided that where any test fails to comply by one unit or more with the prescribed minimum requirements, the consignment shall be rejected.
- (c) If five samples are tested, the consignment shall be approved if not more than one sample thus tested, fails by not more than two units to comply with the minimum sugar to acid ratio as set out in Table 3 of Annexure 1 for the particular cultivar and the average of all the samples thus tested complies with the aforesaid prescribed requirements.
- (d) If six or more samples are tested, the consignment shall be passed if not more than two samples thus tested fail by not more than two units to comply with the minimum sugar to acid ratio as set out in Table 3 of Annexure 1 for the particular cultivar and the average of all the samples thus tested complies with the aforesaid prescribed requirements.

Obtaining the juice of table grapes

21. The juice in a working sample of table grapes are extracted as follows:
- (a) Remove all the berries from the selected bunches and squeeze out all the juice from the berries with a suitable juice press.
 - (b) Drain the juice so obtained through a double layer of muslin in a suitable receptacle.
 - (c) Apply slight pressure by hand on the muslin to speed up the straining of the thick juice and pulp.
 - (d) Stop pressure as soon as the liquid becomes thick and turbid.

Determination of the total soluble solids (TSS)

22. The total soluble solids (TSS) of table grapes in a consignment shall be determined with a calibrated refractometer as follows:

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- (a) Place an equal number of drops (1 or 2) from the drained juice obtained in item 21 onto the refractometer prism plate.
- (b) Note the reading on the prism scale to one decimal place.
- (c) Place a thermometer of the range 0°C to 50°C, calibrated in degrees Celsius, for at least one minute in the juice and take the reading thereon.
- (d) Repeat the steps in paragraphs (a) and (b), after the prism plate was cleaned with distilled water and wiped dry.
- (e) Determine the average of the two readings.
- (f) Use the particulars in Table 6 of Annexure 1 to convert the figure obtained in paragraph (e) with due regard to the temperature taken in paragraph (c).

Determination of the acid content

23. (1) The acid content of the table grapes in a consignment shall be determined as follows:

- (a) Transfer 20 millilitre of the juice, extracted in accordance with item 21, by means of a 20 millilitre pipette to a glass titration flask in which a small quantity of distilled water has been placed.
- (b) Add five drops of phenolphthalein indicator to the mixture of juice and water in the flask.
- (c) Titrate a 0,1333N sodium hydroxide solution into such juice until --
 - (i) in the case of white table grape cultivars, the end-point of light pink (light red/light rose) stays constantly visible for 30 seconds without changing while the flask is being swirled; or
 - (ii) in the case of red/black table grape cultivars, the end-point of smutty green or khaki green stays constantly visible for 30 seconds without changing while the flask is being swirled.
- (d) Determine how many millilitre of the solution concerned was used for this neutralisation and divide this figure by 20.

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(2) The end result obtained in subitem (1)(d) represent the percentage acid content of the consignment concerned.

(3) If the grape juice is dark in colour and the determination of the end-point thereby hampered, the test shall be repeated and the 20 millilitre of grape juice may in such a case be further diluted with distilled water before titration takes place.

Determination of the ratio of the total soluble solids (TSS) to acid content

24. The ratio of the total soluble solids (TSS) to acid content (sugar to acid ratio) of table grapes in a consignment shall be determined by dividing the percentage obtained in item 22 by the percentage obtained in item 23.

Determination of the berry size of table grapes

25. The berry size of table grapes are determined as follows:

- (a) Take as working sample of an intact bunch or bunches of at least 525 g of table grapes of the bunches that appears to be the smallest berries from the inspection sample obtained in item 18: Provided that the working sample may be taken from two or more of the containers in the inspection sample.
- (b) Strip the berries from the stalk(s) and weigh off 500 g taken at random from the working sample. Use suitable rings and determine the diameter of the berries in the 500 g sample by placing each berry with the stem-end facing upwards on the opening prescribed for the relevant berry size as set out in Table 1 of Annexure 1. The diameter of any berry that falls through the prescribed opening through the action of gravity, shall be deemed to be too small.
- (c) Weigh the berries which were found to be too small and determine it as a percentage of the total weight of each working sample. The berries which deviates may not be smaller than the prescribed minimum diameter as set out in Table 1 and exceed the prescribed tolerances permitted in Table 5 item 7: Provided that no working sample shall deviate with more than 5% on top of the tolerances allowed in item 7.
- (d) The consignment shall be approved if it complies with --
 - (i) the deviation tolerance as set out in item 7 of Table 5; and

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- (ii) the deviation tolerance as set out in the table below.

Number of pallets in the consignment	Number of working samples (cartons) that can deviate
1 – 5	1
6 – 10	2
11 – 15	3
16 and more	4

- (e) The consignment shall not be approved if any working sample deviates with more than 5% from the deviation tolerances mentioned in item 7 of Table 5.

Determination of the presence of seeds in seedless cultivars

26. The number of seeds per 100 g berries in a consignment of seedless grapes are determined as follows:

- (a) Take as a working sample 100 g berries, which according to the opinion of the inspector, are the most likely to contain seeds, from one of the inspection samples obtained in accordance with subitem (18).
- (b) Take one representative working sample for every 5 pallets or part thereof.
- (c) Cut all the berries obtained in paragraph (a) in half through the longitudinal axis.
- (d) Count the hard, mature seeds. Seeds which are still soft and underdeveloped and which can be squashed by the pressure applied between two fingers should not be counted.

Verification of biological and chemical contamination compliance

27. 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

28. 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.