

# Guidelines on key requirements for governments markets – fruits and fruits products –



agriculture,  
forestry & fisheries

Department:  
Agriculture, Forestry and Fisheries  
REPUBLIC OF SOUTH AFRICA

**Guidelines on key requirements for governments  
markets  
– fruits and fruits products –**

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Directorate Marketing

**DEPARTMENT OF AGRICULTURE, FORESTRY AND FISHERIES**

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## DEFINITION OF TERMS

- Blemishes:** Surface spots, hail marks or other discolouration on the surface of the fruit that detrimentally affect the general appearance of any particular unit.
- Clean:** Without dirt, spray residue or other foreign matter.
- Decay:** A state of fungus development, decomposition or insect infestation that partly or entirely affects the quality, health or edibility of the fruit detrimentally.
- Diameter:** Refers to the greatest distance through the middle of the fruit, measured at a right angle to a line running from the stem end to the apex.
- Mature:** The fruit has reached a stage of development that will ensure ripening and a good eating quality.
- Overripe:** Refers to a soft, moist condition in which the fruit is not firm and can no longer withstand normal handling.

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## 1. INTRODUCTION

Food safety has become an important aspect not only for large-scale farmers but also for smallholder farmers. Food safety standard measures can improve the farm management practices of smallholders and can be a tool for smallholders to access government markets and be integrated into the formal supply chains. However, meeting food safety requirements set by the government markets remains a challenge to the smallholders with a low level of literacy and financial means.

This guide focuses on government market requirements of food supplies by food producers. This is to ensure that food supplied at government institutions is of good quality, safe, wholesome, nutritious, appropriate and is culturally acceptable for all clients within the various government institutions. Furthermore, the food supplied should provide a normal diet that meets the nutritional, psychological and physiological needs of individuals within various government institutions.

The guide can be used by farmers who want to understand the standard requirements set by government institutions, by trainers who implement the requirements on smallholder farms and by any non-technical person who wishes to understand what the government standard requirements regarding food supply are about. However, topics such as supply chain management requirements and preferential procurement regulations are not covered and are beyond the scope of this guide.

## 2. PURPOSE

The purpose of the guidelines is to provide clear guidance to producers, suppliers and other value-chain role players on the



expected quality of all fruit types required by the various government institutions.

### 3. LEGISLATION

The products should comply with all the requirements as stipulated in the following Acts and regulations:

Government institutions such as health-care facilities, correctional facilities, welfare facilities and school hostels

#### 3.1 Acts

- **Agricultural Product Standards Act, 1990 (Act No. 119 of 1990)**

To provide for the control over the sale and export of certain agricultural products, control over the sale of certain imported agricultural products, control over related products and for matters connected with.

- **Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972)**

To control sale, manufacture and importation of foodstuffs, cosmetics and disinfectants and to provide for incidental matters.

#### 3.2 Regulations

- **Government Notice No. R198 of 30 July 1999**

Regulation governing general hygiene requirements for food premises and the transport of food.

### 4. GENERAL KEY REQUIREMENTS

The guidelines on specifications for perishable foods ensure that only the stock or food items that comply with required standards



for acceptable quality are received and used in the food service units.

- Perishable foods should be delivered according to specifications for temperature, transportation, delivery times and specified delivery areas as indicated by the ordering officer.
- Food items not listed in the guidelines should be delivered in accordance with normal trade practice.
- Stock should be available for a similar inspection at any stage of preparation.
- All foods delivered in terms of a contract should be subject to inspection and approval by inspectors of the Directorate of Plant and Quality Control of the Department of Agriculture, Forestry and Fisheries (DAFF) or any assignee designated in terms of section 2(3)(a) of the Agricultural Product Standards Act, 1990, or medical health officers, where and when available, at the dispatching or delivery points.
- Whenever tenders are submitted for any article to which the Foodstuffs, Cosmetics and Disinfectants Act, 1972, and/or the Agricultural Product Standards Act, 1990, and any regulations made in terms thereof apply. This means that, if a contract has been entered into for any article, all such articles should be delivered strictly in terms of the provisions of the Acts mentioned.
- The procedure concerning the taking and testing of samples of delivered products, as set out in these Acts, should be complied with.
- The department reserves the right to conduct inspections of the production process, the product and the premises of the supplier without prior notification at any working time during the contract period or prior to entering into a contract. In the event



of a deviation being observed, the entire consignment should be rejected.

- Ordering officers should, on ordering, mention the quantity/mass of each type of fruit required and the contractor should be obliged to deliver the required quantity/mass, providing that the fruit is in season.

- **Generally, all fruit should be without:**

Decay;

Blemishes;

Bruises;

Foreign matter, including soil;

Foreign odours;

Insect damage and injury;

Damage by any disease;

Browning.

The name of the product, class, size, use-by date and the address of the producer should appear on the packaging.

## 5. FRESH FRUIT

### 5.1 Deciduous fruit

- The following products should, when delivered, comply with the specifications for Class 2 as set out in the Government Notices, as amended, mentioned below:

Grapes—only the requirements for Class 3 – Nos. R. 2176 of 3 November 1978 and 4 November 2005.

Nectarines—Nos. R. 2119 of 27 October 1978 and 4 November 2005.





Peaches—Nos. R. 2119 of 27 October 1978 and 4 November 2005.

Pears—Nos. R. 2177 of 3 November 1978 and R. 2987 of 31 December 2004.

Plums—Nos. R. 2120 of 27 October 1978 and 4 November 2005.

Prunes—Nos. R. 2120 of 27 October 1978 and 4 November 2005.

### 5.1.1 Grapes and berries

- **Physical requirements**

Grapes and berries should be clean and have good colour for the cultivar in question, fully developed, mature, without unsightly stains and split, cuts and cracks.

Well trimmed and not noticeably unattractive in appearance owing to visible bare parts that expose the stalks.

- **Packaging**

Bunches of grapes should be individually wrapped in a special wrapper that contains mineral oils, and then packed into perforated boxes.

### 5.1.2 Peaches and nectarines

- **Physical requirements**

Peaches and nectarines should be clean, well formed and uniform in size;

Without skin cracks, skin punctures, over ripeness and stains;

Without hail marks that noticeably affect the quality and attractive appearance of the fruit detrimentally.



- **Packaging**

Peaches and nectarines should be packed in single layers into suitable containers. Although the wrapping of each fruit is not insisted upon, it is highly recommended.

If packing material is used inside the containers, such material should be new, clean, dry and odourless, and not transmit to the peaches or nectarines any harmful substance that may be detrimental to human health.

Only peaches or nectarines of the same quality, cultivar, ripeness, size and colour should be packed together into the same container.

### 5.1.3 Pears

- **Physical requirements**

Pears should be clean, well formed, mature and of a uniform size, without sunburn, hail marks, skin cracks, skin punctures and any other stains and physiological disorders that may noticeably reduce the quality and the general attractive appearance or the edibility of the fruit.

- **Packaging**

Pears should be packed in accordance with the customary sizes and counts.

Pears may be placed into a special wrapper that contains mineral oils and non-soluble metal salt to protect the natural quality of the fruit.



#### 5.1.4 Apples

- **Physical requirements**

Most varieties of apples are classified as spherical, but some tend to be pointed at the end. They vary greatly in size and colour, ranging from green, yellow to red;

Apples should be clean, crispy and well formed;

Virtually without dry-core, rot, water core and core blush;

Without bitter pit, lentil pitting, hail marks, sunburn and skin stains.

- **Packaging**

Apples should be packed into perforated boxes or transparent plastic bags.

#### 5.1.5 Plums and prunes

- **Physical requirements**

Plums and prunes should be clean, firm, mature, fairly well formed and of a uniform size;

Not be overripe or puffy;

Without skin cracks, wind marks, sunburn, unsightly hail marks; and any other unsightly stains that detrimentally affect the quality and appearance of the fruit.

#### 5.1.6 Apricots

- **Physical requirements**

All apricots should be well formed, of a genuine cultivar, not overripe or too green and have an attractive appearance.



- **Packaging**

All fruit in any one particular box should, in respect of maturity and size, be roughly uniform in size.

If packing material is used inside the containers, such material should be new, clean, dry and odourless, and not transmit to the apricots any harmful substance or any substance that may be detrimental to human health.

## 5.2 Subtropical fruit

### 5.2.1 Avocados

- **Physical requirements**

Avocados should not be overripe or too hard.

- **Packaging**

Avocados should be packed into perforated boxes.

### 5.2.2 Guavas

- **Physical requirements**

Guavas should be clean, firm, well formed and mature, without hail marks, cracks or any damage that is or may be detrimental to the fruit.

- **Packaging**

Guavas should be packed into perforated boxes.

### 5.2.3 Mangos

- **Physical requirements**

Mangoes should be fully developed;

Be spherical with tipped ends;



Have an attractive appearance;  
Not be too green or overripe.

- **Packaging**

Mangoes should be packed into perforated boxes;  
Packed in single layers.

#### 5.2.4 Papayas (pawpaws)

- **Physical requirements**

Papayas should be firm and yellow in colour.

- **Packaging**

Papayas should be packed into perforated boxes.

#### 5.2.5 Pineapples

- **Physical requirements**

The flesh of the pineapple should be firm;  
The fruit should not be overripe or too green;  
The pineapples should be yellow-green to light yellow in colour;  
The crown should not be loose or damaged.

- **Packaging**

Pineapples should be packed into perforated boxes.

#### 5.2.6 Bananas

- **Physical requirements**

Bananas should be supplied in bunches;  
All fruit in the same consignment should be of roughly the same  
size and maturity;



The flesh should be firm and the fruit should not be overripe or too green.

- **Packaging**

Bananas should be packed into perforated boxes.

### 5.2.7 Watermelons

- **Physical requirements**

Watermelons should be well formed and of a reasonable size for the cultivar in question, with an attractive appearance and no bruises, diseases or blemishes that may detrimentally affect their quality and ability to keep;

Green, overripe or wilted fruit is unacceptable.

### 5.3 Citrus fruit

- All citrus products delivered, should comply with at least the specifications for Choice Grade citrus fruit as set out in Government Notice No. R. 1137 of 13 June 1975. (Draft amendments of the regulations should be applicable in practice until further notice.)

- **Physical requirements**

Choice grade citrus fruit should be mature and of the same cultivar;

Without cracks, visible hail marks or similar skin damage;

Without damage caused by frost and not be dry when cut open (granulation);

Free from disease (greening disease).



- **Packaging: Oranges**

Choice grade, large or medium in 9,5 kg pockets or other containers as prescribed by the regulations.

- **Packaging: Lemons and limes**

Choice grade or medium in 9,5 kg pockets or other containers as prescribed by the regulations.

- **Packaging: Grapefruit**

Choice grade or large in 7,5 kg pockets or other containers as prescribed by the regulations.

- **Packaging: Naartjes and soft citrus**

Choice grade and medium in containers as prescribed by the regulations.

