

*Guidelines on key requirements
for governments markets
-meat and meat products guide-*



Mutton



Beef



Pork



Chicken



agriculture,
forestry & fisheries

Department:
Agriculture, Forestry and Fisheries
REPUBLIC OF SOUTH AFRICA

Key requirements on governments markets
—meat and meat products guide—

October 2012

Directorate Marketing

DEPARTMENT OF AGRICULTURE, FORESTRY AND FISHERIES

Contents

DEFINITION OF TERMS	vi
1. INTRODUCTION	1
2. PURPOSE	1
3. LEGISLATION	2
3.1 Acts	2
3.2 Regulations	2
4. GENERAL KEY REQUIREMENTS	3
5. MEAT	4
5.1 Fresh meat	4
5.1.1 Mutton	5
5.1.2 Pork	6
5.2 Processed meat	6
5.2.1 General	6
5.2.2 Minced meat	6
5.2.3 Sausages	8
5.2.4 Polony	9
5.2.5 Viennas.....	10
5.3 Poultry	10
5.3.1 Fresh and refrigerated requirements.....	10
5.3.2 Frozen	11
5.3.3 Packaging and shelf life.....	11
5.4 Fish	11
5.4.1 Physical requirements	11
5.4.2 Packaging	12
6. GENERAL	12

Definition of terms

Tendon or sinew:

A tough band of fibrous connective tissue that usually connects muscle to bone and is capable of withstanding tension. Tendons are similar to ligaments and fasciae as they are all made of collagen, except that ligaments join one bone to another bone, and fasciae connect muscles to other muscles. Tendons and muscles work together.

Coordinating/koördinerende specification (CKS):

Refers to a South African technical specification written for a specific government institution for use in tender procedures

2012

Printed and published by

Department of Agriculture, Forestry and Fisheries

Design and layout by

Directorate Communication Services

Private Bag X144, Pretoria 0001

DISCLAIMER

This document has been compiled by the Department of Agriculture, Forestry and Fisheries and every effort has been made to ensure the accuracy and thoroughness of the information contained herein. The department cannot, however, be held responsible for any errors, omissions or inaccuracies in such information and data, whether inadvertent or otherwise. The Department of Agriculture, Forestry and Fisheries, therefore, accepts no liability that can be incurred resulting from the use of this information.

1. Introduction

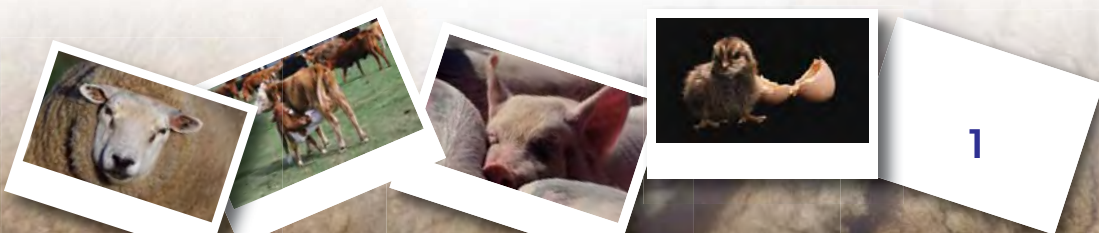
Food safety has become an important aspect not only for large-scale farms but also for smallholder farmers. Food safety standard measures can improve the farm management practices of smallholders and can be a tool for smallholders to access government markets and be integrated into the formal supply chains. However, meeting the 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 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 these guidelines is to give clear guidance to producers and other value-chain role players on the expected quality of meat and meat products required by various government institutions.



3. Legislation

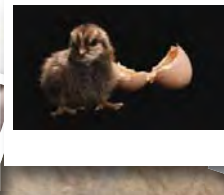
The products should comply with all the requirements as stipulated in the following Acts and regulations:

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.
- ◆ **Meat Safety Act, 2000 (Act No. 40 of 2000)**
 - To provide for measures to promote meat safety and the safety of animal products, to establish and maintain essential national standards in respect of abattoirs, to establish meat safety schemes and to provide for matters connected therewith.

3.2 Regulations

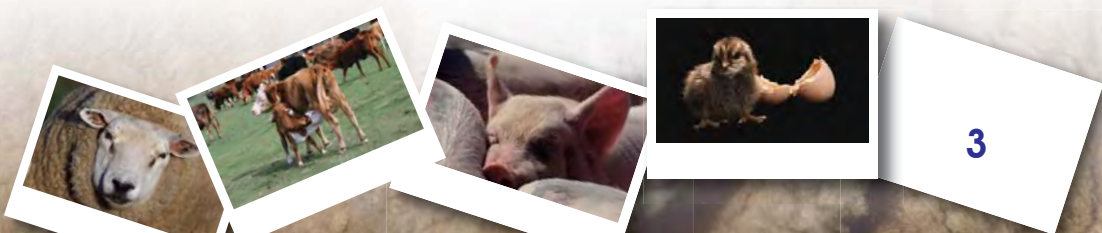
- ◆ **Government Notice No. R198 of 30 July 1999**
 - Regulation governing general hygiene requirements for food premises and the transport of food.
- ◆ **Government Notice No. R. 1748 of 26 June 1992**
 - Regulations regarding the classification and marketing of meat.
- ◆ **Government Notice No. R.2718 of 23 November 1990**
 - Regulations governing the composition and labeling of raw boerewors, raw species sausage and raw mixed- species sausage



4. General key requirements

The guidelines on specifications for perishable foods ensure that only the stock or food items that comply with the 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: Plant and Quality Control of the Department of Agriculture, Forestry and Fisheries 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, it 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.



5. Meat

5.1 Fresh meat

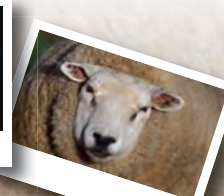
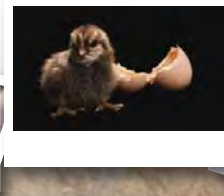
- All meat should be clean, free of bruising, decay or disease, and any bruising, skirting, neck and udders should be cut off to the satisfaction of the responsible inspector and/or receiving officer. There should be ten ribs on fore quarters and three ribs on hindquarters.
- If there is an order for cut-up full quarters of which the mass is less than that of a full quarter, the meat should be delivered from such a cut-up quarter containing a reasonable portion of “best” cuts in relation to the other parts.
- Colour coding: Purple = A grade, Brown = B grade and Red = C grade.

◆ Beef: Meat from mature carcass of cow

- When beef is ordered in whole quarters, cuts smaller than quarter cuts should not be requested. If the required mass is less than that of the average mass of a quarter cut, orders for specific cuts should be placed and payment should take place in accordance with the contract tariffs applicable to the particular cuts ordered. If the quantity requested is, however, more than the average mass of a quarter cut, and the full amount required cannot be delivered in the form of one or more full quarter cuts, the total mass ordered should be delivered in full quarter cuts together with one additional cut containing a reasonable portion of “best” meat in relation to the other parts.
- In terms of packaging, meat must be packed in a transparent package. Film used for covering packages of fresh meat is usually permeable to oxygen so that the meat will remain bright red.

◆ Meat cuts: Class B (1 to 3 mm fat layer)

- Bolo, whole;
- Bolo, cubed (20 x 20 x 20 mm);
- Chuck;



- Shin, cubed with bone (50 x 50 x 50 mm);
- Silverside, fresh;
- Stewing beef (50 x 50 x 50 mm) (78% meat, 2% fat, < 20% bone);
- Topside, cubed (20 x 20 x 20 mm);
- Topside, whole;
- Topside, slices, tenderised (thickness \pm 12-15 mm, mass \pm 100-110 g)
- Offal
 - Tripe;
 - Kidneys;
 - Liver;
 - Oxtail, cut-up (30 x 30 mm pieces);
 - Tongue, cleaned. Whole, pickled;
- Fresh meat can be refrigerated for 1 to 2 days at ≤ 7 °C and frozen at -18 °C for 8 to 12 months.

5.1.1 Mutton

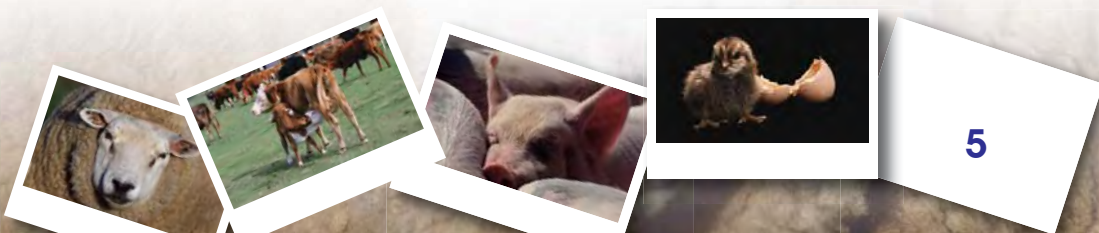
- In terms of physical requirements, mutton should be red to pink in colour and have medium to fine muscle texture.

◆ Meat cuts: Class B (1 to 3 mm fat layer)

- Leg of mutton, deboned;
- Leg of mutton, whole;
- Loin chops (thickness \pm 12-15 mm, mass \pm 130 – 140 g);
- Rib chops (thickness \pm 12-15 mm, mass \pm 130 – 140 g);
- Stewing mutton (50 x 50 x 50 mm) (78% meat, 2% fat, 20% bone);
- Fresh meat can be refrigerated for 3 to 5 days and frozen for 8 to 12 months.

5.1.2 Pork

- In terms of requirements pork should be light in colour, usually fine and velvety, bones should be small and light in colour.



◆ Meat cuts (1-10 mm fat layer)

- Thick rib chops (thickness \pm 12-15 mm, mass \pm 130-140 g);
- Chump chops (thickness \pm 12-15 mm, mass \pm 130-140 g);
- Loin chops (thickness \pm 12-15 mm, mass \pm 130-140 g);
- Rib chops (thickness \pm 12-15 mm, mass \pm 130-140 g).

5.2 Processed meat

5.2.1 General

◆ Conditions under which the product should be manufactured:

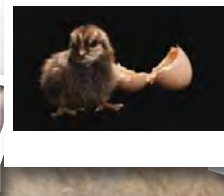
- The premises in which minced meat is manufactured should at all times comply with both general requirements as stipulated in section 4 and SABS 049 (Code of Practice for Food Hygiene Management).

◆ Requirements for raw materials:

- The meat used in the preparation of minced meat should be fresh, un-tainted and healthy muscle tissue and fat of beef, sheep or pigs only;
- The meat should be from carcasses approved in accordance with the existing veterinary requirements;
- Frozen or cured meat may not be used in the preparation of these products;
- The cut-offs used should as far as possible be free of sinews and other connective tissue. Cut-offs that are bruised or are from parts of the head other than the jaw muscles or, in the case of pork, from sections of the abdomen with semen, may not be used.

◆ Packaging and dispatching of the products

- Packaging: The product should be packed in clear, transparent plastic bags.
- Dispatching: An insulated cool truck should be used.
- In terms of transport, the method of transporting the product at the time of dispatch should be such that the product reaches its destination in a



sound condition. The temperature during transportation may not exceed 7 °C.

- In terms of compliance with regulations, the product and the conditions under which it is prepared and delivered should comply with both the preceding requirements and all applicable statutory and other regulations that are in force.

5.2.2 Minced meat

◆ Physical and chemical requirements

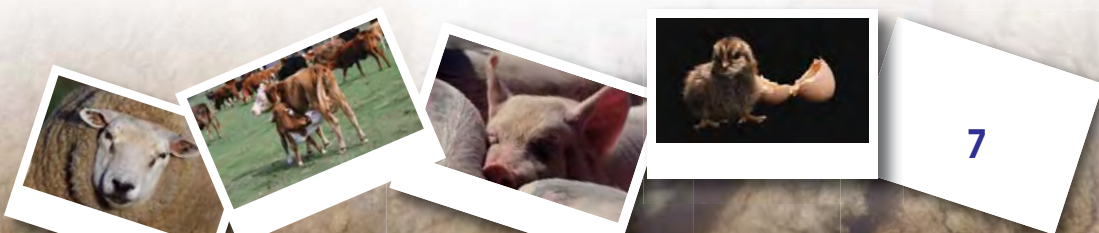
- Minced meat: The minced muscular tissue of the bones of cattle, sheep or pigs and not a mixture of the three.
- Composition: Minced meat should consist only of lean meat and fat. The fat content may not exceed 30%. The product should contain at least 2,22% of protein nitrogen. Grain products or other fillers, spices or other flavouring and preservatives may not be added.
- Appearance: The product should be characteristic in respect of colour and general appearance.
- Taste and smell: When the necessary spices, etc., are added in accordance with normal usage and the product is ready to be served, it should have a pleasant taste. No foreign odour may be present.
- Nitrate: The product may not contain any nitrates.

5.2.3 Sausages

- Attention is drawn to the regulations for sausage in terms of the Foodstuffs, Cosmetics and Disinfectants Act, 1972. With due consideration of the above, the various types of sausages should consist of the following:

◆ Beef sausage (maximum fat content 30%)

- Lean beef (3 parts);
- Beef or pork fat (1 part);
- Total meat content, at least 75% (lean meat plus fat);



- Cereal and starch products (not more than 6%);
- Salt (not more than 1,5%);
- Standard herbs, spices, harmless flavourings and permitted food additives.

◆ **Pork sausage (maximum fat content 30%)**

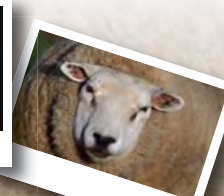
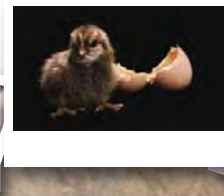
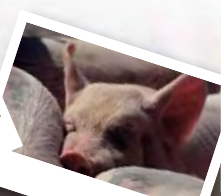
- Lean pork (4 parts);
- Chine (1 part);
- Total meat content, at least 75% (lean meat plus fat);
- Cereal and starch products (not more than 6%);
- Salt (not more than 1,5%);
- Standard herbs, spices, harmless flavourings and permitted food additives.

● **Boerewors (maximum fat content 30%)**

- Lean meat 2 parts;
- Fat 1 part;
- Total meat content, at least 90% (lean meat plus fat);
- Cereal and starch products (not more than 6%) and
- Salt (not more than 1.5%).
- Standard herbs, spices, vinegar, harmless flavourings and permitted food additives.

◆ **Requirements for raw materials**

- Fillers and flavourings: Fillers and flavourings used for the preparation of the product should be sound and edible. No soya, offal (except for the casing) and mechanically deboned meat is permitted;
- Preservative: The preservative should be prepared especially for use in food;
- Casings: Only natural casings may be used. It should be whole and clean with a diameter, after being filled, of at least 12,5 mm and not more than 28,0 mm.



◆ Physical and chemical requirements

- Composition: The end product should be composed as in beef sausage, pork sausage or boerewors requirements as stipulated above. The product should contain at least 2,2% of protein nitrogen.
- Appearance: The product should be characteristic in respect of colour and general appearance, and the casings should be undamaged.
- Taste and smell: When the product is ready to be served it should have a pleasant taste. It may not be tasteless or be excessively seasoned. No strange odours may be present.
- Preservative: The product may contain sulphur dioxide in a concentrate that does not exceed 450 ppm
- Nitrate: The product may contain not more than 200 ppm nitrate in the form of sodium nitrate.

5.2.4 Polony

◆ Physical requirements

- Firm and fine texture;
- Pink in colour;
- Cylindrical in shape;
- Must have no bone, cartilage or grittiness;
- Outer surface should be clean and free of any foreign matter;
- No rancidity.

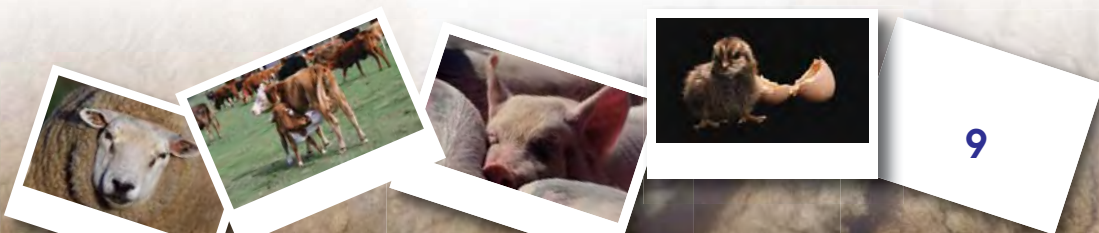
◆ Packaging

- The polony should have a tight coltec casing.
- The product name, company details, weight and expiry date should appear on the packaging.

5.2.5 Viennas

◆ Physical requirements

- No bone, cartilage or grittiness;



- Soft and juicy;
- Reddish-brown outside with pink or light-brown emulsion;
- No rancidity.

◆ Packaging

- Vienna's should be packed into airtight plastic covering;
- The product name, company details, weight and expiry date should appear on the packaging.

5.3 Poultry

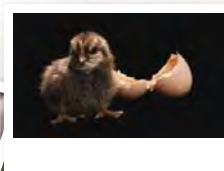
- All products delivered should comply with at least the grading and quality requirements. Packing and marking requirements for Grade-A slaughtered poultry should be as set out in the regulations made in terms of section 15 of the Agricultural Product Standards Act, 1990.

5.3.1 Fresh and refrigerated requirements

- Poultry should be free from diseases. Grade-A poultry should be well fleshed, without bruises and torn skin;
- Slaughtered poultry should be plucked and cleaned properly. The giblets should be removed, properly cleaned and put back into the carcass;
- Poultry must be well bled;
- The carcass temperature should not exceed 7 °C during storage and transportation.

5.3.2 Frozen

- Frozen slaughtered poultry carcasses should comply with the requirements for fresh slaughtered poultry. The carcass temperature should not exceed -18 °C during storage and transportation.



5.3.3 Packaging and shelf life

- The fresh or frozen portions can be packed in bulk in foil-lined boxes or different weight bags.
- Poultry should be packed whole or cut into portions (e.g. thighs, drumsticks, wings and breasts).
- Fresh poultry should be used within 2 to 3 days or can be frozen for not more than 6 months.

5.4 Fish

5.4.1 Physical requirements

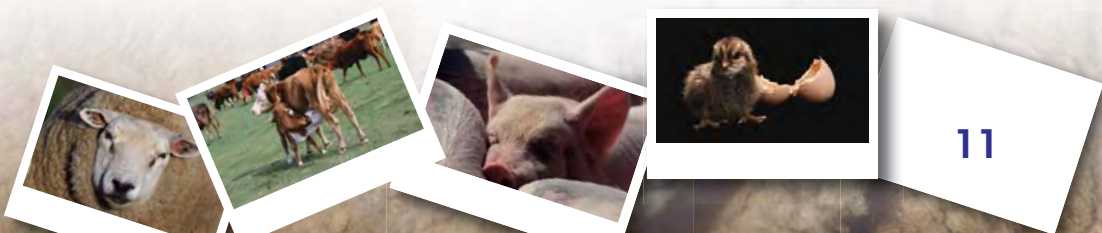
- All fish should be free of bones.
- Fish should either have skin, be skinless or be battered.
- Fish should always be kept frozen.

5.4.2 Packaging

- Fish portions must be single wrapped portions, packed into layers.
- The packaging must contain the product name, the name and address of the supplier, and the inspection mark.

6. General

- With regard to meat, the classes should be in accordance with the regulations relating to the classification and marking of meat as contained in Government Notice No. R. 1748 of 26 June 1992.
- If an environmental health practitioner of the meat abattoir is available no meat will be accepted unless he or she has approved it and stamped or marked it to show that it complies with the specification requirements. If no such inspector is available, the decision of the Procurement Administration or its representative or the receiving officer should be final on the question of the meat's compliance with the specifications.



- In the areas in which the necessary facilities exist, the animals should be slaughtered in a recognised abattoir, and the carcasses should be approved and stamped by a meat hygiene inspector. In other areas, the meat should be approved and stamped by a recognised authority (a health officer, a veterinarian or qualified meat inspector).
- No frozen meat may be delivered, except in cases where such meat is requested or its delivery is specifically authorised. Meat that has been thawed 2once or more than once and refrozen should not be accepted.
- Fresh meat may not be treated with a preservative.
- Meat that has to be transported should be transported in a hygienic way and covered suitably so that it is protected against dust and other contamination to the satisfaction of the receiving officer.
- Meat that is to be dispatched by rail should be packed into hessian bags or stitched in similar material and/or packed into containers so that it will be free of contamination.
- Meat should be delivered at a time determined by the receiving officer.
- If required, slaughter animals should be slaughtered 24 to 48 hours before the delivery of the meat.

2012

Department of Agriculture, Forestry and Fisheries

