

DEPARTMENT OF AGRICULTURE, LAND REFORM AND RURAL DEVELOPMENT

STD. No. B-4

AGRICULTURAL PRODUCT STANDARDS ACT, 1990 (ACT No. 119 OF 1990)
STANDARDS AND REQUIREMENTS REGARDING CONTROL OF THE EXPORT OF
CANNED AND PICKLED VEGETABLES

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 and the requirements regarding the packing, marking and labelling of canned and pickled vegetables.

STD No. B-4

STANDARDS AND REQUIREMENTS REGARDING CONTROL OF THE EXPORT
OF CANNED AND PICKLED VEGETABLES AS STIPULATED BY GOVERNMENT
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Definitions

1. In these standards and requirements, unless the contents indicate otherwise, any word or expression to which a meaning has been assigned in the Act, shall have that meaning and --

"A2½ container" means a container with a capacity of 853 ml;

"200 mm sieve" means a sieve with a diameter of 200 mm, with apertures of 2,36 mm, manufactured from wire with a diameter of not less than 0,9 mm and not more than 1,25 mm;

"300 mm sieve" means a sieve with a diameter of 300 mm, with apertures of 2,36 mm, manufactured from wire with a diameter of not less than 0,9 mm and not more than 1,25 mm;

"address" means a physical address and includes the street or road number or name and the name of the town, village or suburb and, in the case of a farm, the name or number of the farm and of the magisterial district in which it is situated;

"assignee" means a person, undertaking, body, institution, association or board designated under section 2(3) of the Act;

"blemishes" means any external defect on the surface of the vegetable which detrimentally affects the overall appearance of the canned and pickled product, and which are caused by factors such as rain, hail, sun, wind, insects, cold, heat, handling practices and transport (e.g. bruises, scab, and dark discolouration);

"brine" means a solution of sodium chloride in water where the solution is used for curing, flavouring and/or preserving the canned vegetables and pickled vegetables;

"Brix" means the soluble solids content as determined by means of a refractometer corrected to 20°C;

"canned vegetables" means commercially sterile vegetables packed with or without a suitable liquid packing medium, or sauce or which have been vacuum packaged in hermetically sealed containers;

"close proximity" means in the immediate vicinity of or nearest/ closest/ next to, and which shall not be interrupted or separated by for example any wording, symbols, figures, lines, depictions, etc.;

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"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;

"colourant" means a permitted substance as defined in the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972);

"commercially sterile" means the condition achieved by application of heat, sufficient, alone or in combination with other appropriate treatments, to render the vegetables free from micro-organisms capable of growing in food at normal non-refrigerated conditions at which the vegetables are likely to be held during distribution, storage and display;

"consignment" means a quantity of containers of canned vegetables of the same grade and type which is delivered at any one time under cover of the same consignment note, delivery note or receipt note, or is delivered by the same vehicle, or if such a quantity is subdivided into different production groups or packing sizes, each quantity of each of the different production groups or packing sizes;

"container" means the immediate packaging in which canned and pickled vegetables are presented for sale;

"count" means the number of vegetable units concerned in any one container;

"defects" unless otherwise specified, with regard to canned and pickled vegetables mean --

- (a) injury caused by mechanical damage;
- (b) discolouration;
- (c) insect infestation;
- (d) injury of a pathological or other nature;
- (e) imperfections due to trimming which detract from the good appearance of units;
- (f) foreign or poor tastes or odours;
- (g) abnormal disintegration; and
- (h) any other internal or external defects which detrimentally affect the good quality or appearance of the product;

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"diameter" with regard to vegetable units, means the largest diameter measured at right angles to the longitudinal axis;

"drained mass" means the mass, in grams, of the drained contents of a container of canned or pickled vegetables, determined as prescribed in the methods of inspection;

"Executive Officer" means the officer designated under section 2 (1) of the Act;

"extraneous vegetable matter" means any harmless parts (e.g. a leaf or portion thereof, etc.) of a plant or originating from other plant sources which are not normally present in the canned or pickled vegetables concerned, but excludes stems in the case of canned or pickled vegetables packed intentionally with the stem attached;

"food additive" means a permitted substance as defined in the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972);

"foodstuff" means a foodstuff as defined in Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972);

"foreign matter" means any matter such as but not limited to sand, soil, dust, mud or grease not normally present in, on or between canned or pickled vegetables, but excludes extraneous vegetable matter, and any added foodstuffs and food additives allowed for in terms of these export standards and requirements;

"grocery list" means a consignment consisting of canned and/or pickled vegetables packed in retail packaging and exported as part of a consignment also containing other foodstuffs;

"herbs" mean the either fresh, dried or extract of the non-toxic leafy green or flowering parts of a plant used for among others the flavouring of foodstuffs;

"hermetically sealed containers" means containers which are sealed to protect the contents against the entry of micro-organisms during and after heat processing;

"inspector" means an officer under the control of the Executive Officer or an assignee or an employee of an assignee;

"label" means any tag, brand, mark, pictorial, graphic or other descriptive matter, which is written, printed, stencilled, marked, embossed, impressed upon, or permanently attached to a container of a canned or pickled vegetables product, and includes labelling for the purpose of promoting its sale or disposal;

"liquid medium" means the following products (either single or in combination) in which canned or pickled vegetables are packed:

(a) water;

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- (b) brine;
- (c) aqueous solutions of food acids;
- (d) vinegar;
- (e) aqueous solutions of sugar and/or other sweeteners;
- (f) vegetable juice or puree; and
- (g) edible oil;

"main panel" means that part of the container, outer container or label that bears the brand name or trade mark in greatest prominence or any other part of the container or label that bears the brand or trade name in equal prominence;

"manufacturer" means any establishment which process vegetables to produce canned and/or pickled vegetables;

"mayonnaise" means the products as defined in the latest regulations relating to the classification, packing and marking of mayonnaise and salad dressing intended for sale in the Republic of South Africa published under the Act;

"microbiological spoilage" means spoilage of a microbiological nature, determined as prescribed in the methods of inspection;

"outer container" means any packaging in which more than one container of canned or pickled vegetables is packed irrespective whether it completely or partially encloses the containers, but excludes any type of outer container used only for the purpose of transporting the canned or pickled vegetables products concerned (e.g. crates, lugs, corrugated cartons, etc.);

"packed to capacity" means that the container has been filled with the maximum quantity of vegetables or parts thereof that can be sealed therein without breaking or crushing the contents;

"packer" means any --

- (a) person or establishment dealing in the course of trade with canned or pickled vegetables by packing such products for sale; and/or
- (b) person or entity on behalf of whom canned or pickled vegetables have been packed for sale;

"packing medium" means a liquid medium or sauce in which canned or pickled vegetables are packed;

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"permitted" means permitted in terms of the Foodstuffs, Cosmetic and Disinfectants Act, 1972 (Act No. 54 of 1972);

"pickled vegetables" means that the vegetables have been --

- (a) processed or treated in an appropriate manner to produce an acid or acidified product preserved through natural and/or inoculated fermentation or acidulants, either before or after being hermetically sealed to ensure quality; and/or
- (b) packed with or without a suitable liquid medium with added ingredients appropriate for the type and cultivar of pickled vegetable product, to ensure an equilibrium pH of less than 4.6;

"production group" means a quantity of canned or pickled vegetables with the same factory, product and date of manufacturing code;

"registered label" means a particular label or brand name which has been approved in writing by the Executive Officer to indicate the grade of the canned or pickled vegetables concerned and which may not be used as an unregistered label;

"salt" means a substance as defined in the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972);

"sauce" means packing medium such as but not limited to tomato sauce, sweetened or non-sweetened sauce, gravy and mayonnaise, etc. in which canned or pickled vegetables may be packed in;

"sound" with regard to canned or pickled vegetables, means that such vegetables are free from any external or internal disorders which detrimentally affect the quality of the vegetables;

"spices" mean dried, pungent or aromatic substances of edible plant origin (i.e. from the fruit, root, stem, bulb, bark or seeds) primarily used for flavouring, colouring or preserving of foodstuffs;

"sugar" means the product as defined in the Codex Standards for Sugars (CODEX STAN 212-1999);

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

"trade mark" means a trade mark as defined in the Trade Marks Act, 1993 (Act No. 194 of 1993);

"trimmed" with regard to canned or pickled vegetables, means that defective or blemished portions have been cut away and "trimming" has a corresponding meaning;

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"transparent" in relation to containers and outer containers, means that at least 25 percent continuous portion of the container or outer container's area is transparent;

"uniform colour" means that the product consists of units with a colour which do not vary significantly with regard to the product concerned;

"vacuum packaged" means canned or pickled vegetables packed in a packing media that does not exceed 20% of the product's net mass;

"variant name" means a name used in addition to and separately from the name of the product to, amongst other --

(a) distinguish between the different variants of a particular canned or pickled vegetable product; or

(b) emphasise a certain taste and/or flavour profile, texture and/or appearance;

"vinegar" means the product as defined in the latest regulations relating to the classification, packing and marking of vinegar and imitation vinegar intended for sale in the Republic of South Africa published under the Act; and

"water" means potable water as described in the SANS 241-1 Drinking Water Standard.

Scope

2. These standards and requirements shall relate to canned and pickled vegetables 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 canned or pickled vegetables if --

(a) the canned or pickled vegetables have been graded according to the grades as set out in item 5;

(b) the canned or pickled vegetables comply with the standards for grades as set out in item 6;

(c) the canned or pickled vegetables comply with the standards for style as set out in item 7;

(d) the containers in which the canned or pickled vegetables are packed, comply with the requirements as set out in item 8;

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- (e) the canned or pickled vegetables are packed in accordance with the packing requirements as set out in items 9 to 11;
- (f) the containers concerned are marked according to the marking requirements as set out in items 12 and 13;
- (g) the samples for inspection are drawn according to the methods as set out in item 14 and 15;
- (h) the consignment concerned has been inspected according to the methods set out in items 16 to 19;
- (i) the consignment concerned has been presented for inspection according to the Regulations regarding Control of the Export of Processed Products; and
- (j) an inspector has, after an inspection in terms of the said regulations found that the provisions of these standards and requirements have been complied within respect of the consignment concerned.

(2) If an inspector has, after an inspection in terms of the said regulations, found that any one or more of the provisions of these standards and requirements have not been complied with in respect of the consignment concerned, the consignment shall be –

- (a) downgraded to the appropriate lower grade if it fails to comply with the standards for the allocated grade as set out in item 6: Provided that the immediate container is not labelled; or
- (b) rejected for export if the containers have been labelled and the canned or pickled vegetables concerned are in non-compliance with any of the other provisions as set out in these standards and requirements.

(3) An inspector shall approve the export of a consignment of canned or pickled vegetables, if the actual grade thereof is one grade better than the grade indicated on or by the label.

(4) The Executive Officer may grant written exemption, entirely or partially to any person on such condition as he or she may deem necessary, from the provisions of subitem (1).

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PART I: GENERAL STANDARDS AND REQUIREMENTS FOR CANNED AND PICKLED VEGETABLES

General

4. (1) The specifications and maximum allowable deviations as set out in Parts II and III shall apply to A2½ containers unless otherwise specified. The specifications and maximum allowable deviations in respect of containers larger or smaller than A2½ containers shall be pro rata to the capacity of A2½ containers.

(2) The conversion of the maximum allowable deviations indicated in units to units in containers larger or smaller than A2½ containers shall be done by using the count equivalents set out in Table 1.

Grades of canned and pickled vegetables

5. There shall be three grades for canned vegetables and pickled vegetables intended for export, namely Fancy Grade, Choice Grade and Standard Grade: Provided that dried or processed peas shall only be graded as Standard Grade.

Standards for grades of canned and pickled vegetables

6. (1) All grades of canned and pickled vegetables –
- (a) shall be prepared from sound, fresh, clean and washed vegetables;
 - (b) shall, subject to the provision of paragraph (c) and (d), be free from any substance which does not normally form part of canned and pickled vegetables, excluding extraneous vegetable matter;
 - (c) may contain added foodstuffs, food additives, colourants, seeds, spices, aromatic herbs and/or condiments; and

(2) Subject to the provisions of subitem (1), all grades of canned and pickled vegetables shall comply with the applicable standards and requirements for each kind of canned and pickled vegetable as set out in Parts II and III respectively.

Standards for styles of canned and pickled vegetables

7. (1) Canned and pickled vegetables shall be presented as any of the styles prescribed in each of the canned and pickled vegetables concerned as set out in Parts II and III respectively.

- (2) Any other presentation of the product shall be allowed: Provided that it –
- (a) is sufficiently distinctive from other forms or presentation laid down in these standards and requirements;

- (b) meets all other requirements of these standards and requirements, including the permissible deviations which are applicable to that style which most closely resembles the style or styles intended to be provided under this provision; and
- (c) is adequately described on the label to avoid confusing or misleading the consumer.

REQUIREMENTS FOR CONTAINERS AND OUTER CONTAINERS

Requirements for containers and outer containers

8. (1) Containers in which canned and pickled vegetables are packed, shall –
- (a) be manufactured made from a material that –
 - (i) is suitable for this purpose;
 - (ii) will protect the contents thereof from contamination; and
 - (iii) will not impart any undesirable flavour to the contents thereof;
 - (b) be sufficiently strong that it will not be damaged or deformed (where applicable) during normal storage, handling and transport practices;
 - (c) in the case of a container that is re-used, be thoroughly cleaned and sterilized before such product are packed therein;
 - (d) be intact and free from rust and serious dents that may damage the seams or any other disorders that may detrimentally affect the quality of the product therein; and
 - (e) be properly closed and sealed in a manner permitted by the nature thereof.
- (2) Metal surfaces of containers shall be lacquered properly on the inside in the case of all canned and pickled vegetables of which the quality may be impaired at any time as a result of contact with the metal of the container.
- (3) If containers of canned and pickled vegetables are packed in outer containers, such outer containers shall be intact, clean, neat, suitable and strong.

PACKING REQUIREMENTS

General

9. Except where stipulated otherwise in these export standards and requirements, canned and pickled vegetables of different kinds, grades and types shall not be packed together in the same container or outer container.

Pallet requirement and stacking of outer containers on pallets

10. (1) When outer containers containing canned or pickled vegetables are palletised --

- (a) the pallet shall be clean, undamaged and suitable and not transmit any harmful substances that may be injurious to human health;
- (b) pallets manufactured from wood shall be without bark;
- (c) the pallet shall be free from any visible signs of fungus growth; and
- (d) the pallet shall be free from Arthropoda infestation;

(2) When outer containers are stacked on a pallet --

- (a) the outer containers shall be stacked firmly and square with each other and the pallet;
- (b) only outer containers of the same dimensions shall be stacked in the same layer on the pallet; and
- (c) the outer container shall not be stacked upside-down on the pallet.

Strapping of pallet loads

11. A pallet load of outer containers shall be strapped or wrapped in a suitable manner.

MARKING REQUIREMENTS

12. (1) Each container containing canned or pickled vegetables shall be clearly and legibly marked or labelled with the following particulars:

- (a) A code mark which has been approved, in writing, by the Executive Officer and which consists of the name of the establishment, the product concerned and the date of manufacture thereof: Provided that --
 - (i) the establishment identification code shall be indicated at the last position in the sequence: Provided further that in the case where the codes are indicated in two lines, the identification code shall be last digit in the second line; and
 - (ii) in the case of a transparent containers where the contents are clearly visible, the product code need not be indicated.
- (b) The name or trade mark of the manufacturer or packer.
- (c) The physical address of the manufacturer or packer: Provided that a postal address or private bag may be used instead of a physical address if --
 - (i) permissible in the importing country concerned; and
 - (ii) the importer or buyer is able to, prior to export, provide the inspector with written confirmation in this regard.
- (d) A true description of the contents thereof indicated on the main panel: Provided that where the product name is specified in the additional marking requirements in Parts II and III for the canned or pickled vegetable product concerned, the specified name shall be used.
- (e) The applicable style referred to in item 7(1) expressed as part of the product name, or in close proximity to the product name: Provided that --
 - (i) the style may be omitted if it is easily distinguishable in the case of canned and pickled vegetable products packed in transparent containers; and
 - (ii) if the canned or pickled vegetable products are presented in accordance with the provisions on other styles as set out in item 7(2), additional words or phrases that will ensure that the consumer is not misled or confused shall be used.

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- (f) The packing medium in which the product concerned is packed expressed as part of the product name, or in close proximity to the product name: Provided that products packed in normal, unflavoured or unsweetened brine or vinegar only, need not be labelled with the packing medium.
- (g) An indication of the grade thereof: Provided that the expression "Extra Choice Grade" may be used instead of the expression "Fancy Grade" if permissible in the importing country concerned.
- (h) The applicable size group, when prescribed, indicated on the main panel.
- (i) The name(s) of the added foodstuff(s) expressed as part of the product name, or in close proximity to the product name.
- (j) The name of the added herb and/ or spice expressed as part of the product name, or in close proximity to the product name: Provided that –
 - (i) where a mixture of two or more kinds of herbs and/ or spices have been added, the expression "mixed herbs", "mixed spices" or "mixed herbs and spices", as the case may be, may instead be used; or
 - (ii) the indication thereof may be omitted where the added herb and/or spice form part of the ingredients used in the original recipe for the canned or pickled vegetable product concerned, i.e. the herb and/ or spice are not added with the intention to achieve a distinctive flavour.
- (k) The net mass of the contents thereof, as required in terms of the Legal Metrology Act, 2014 (Act No. 9 of 2014).
- (l) The descriptive name for the flavour concerned when a flavouring has been added to a canned or pickled vegetable product in order to render a distinctive flavour thereto: Provided that --
 - (i) the name of the product shall be preceded by the expression "X Flavoured", or followed by the expression "with X Flavour" or "with X Flavouring", where "X" indicates the name(s) of the flavouring(s) used; or

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- (ii) if the flavourant concerned has been added with the intention to enhance the flavour of the canned or pickled vegetable product, or any other added foodstuff, herb and/ or spice concerned, this indication may be omitted.
 - (m) The drained mass of the vegetables in the case of canned and pickled vegetables packed in a liquid medium. (Please note: For the purpose of this requirement liquid medium means water, aqueous solution of salt or vinegar, either singly or in combination).
 - (n) The country of origin: Provided that no abbreviations or the expression "South Africa" on its own shall be used.
- (2) If the importer (buyer) so demands the containers may be exported unmarked: Provided that the export certificate accompanying the consignment, be endorsed with all the particulars required in terms of subitem (1).
- (3) If a container bears a registered label, that container shall not be marked with the grade of the contents thereof.
- (4) If one or more unlabelled containers of canned or pickled vegetables are packed in an outer container such container shall be marked or labelled with the following particulars:
- (a) The name or trade mark of the manufacturer or packer.
 - (b) A true description of the contents thereof: Provided that where the product name is specified in the additional marking requirements in Parts II and III for the canned or pickled vegetable product concerned, the specified name shall be used.
 - (c) The applicable style referred to in item 7(1) expressed as part of the product name, or in close proximity to the product name: Provided that --
 - (i) the style may be omitted if it is easily distinguishable in the case of canned and pickled vegetable products packed in transparent containers; and
 - (ii) if the canned or pickled vegetable products are presented in accordance with the provisions on other styles as set out in item 7(2), additional words or phrases that will ensure that the consumer is not misled or confused shall be used.

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- (d) An indication of the grade thereof: Provided that the expression "Extra Choice Grade" may be used instead of the expression "Fancy Grade" if permissible in the importing country concerned.
- (e) The country of origin: Provided that no abbreviations or the expression "South Africa" on its own shall be used.
- (f) The number of containers packed therein.

(5) If a transparent outer container is used and the particulars on the containers are visible from the outside, the requirements of subitem (4) need not be complied with.

(6) If the same label as those affixed to the containers are affixed on the outer container, the requirements of subitem (4)(a) to (d) need not be complied with.

(7) Subject to the provisions of subitem (1), canned and pickled vegetables shall comply with the additional marking requirements, where applicable, for each kind of canned and pickled vegetable as set out in Parts II and III respectively.

(8) The label of a container of canned and pickled vegetables shall --

- (a) be clean and neat;
- (b) be pasted securely;
- (c) not be pasted over other labels; and
- (d) be affixed to such container only by or on behalf of the packer or manufacturer concerned or his agent.

Prohibited particulars

13. (1) No word, mark, illustration, depiction or any other method of expression that constitutes a misrepresentation, or directly or by implication, creates a misleading impression regarding the contents, quality or grade, shall appear on a container or outer container containing canned and pickled vegetables.

SAMPLING

Sampling

14. For the purpose of inspection, grading and sampling for quality control of canned and pickled vegetables an inspector shall take such samples of a product, material, substance or other article in question as he or she deem necessary (e.g. 'grocery lists', etc).

Working sample size

15. (1) The working sample shall unless specified otherwise for the type of canned or pickled vegetable concerned in Parts II and III respectively, consist of the following:

- (a) For A2½ containers or smaller, consist of the drained contents of the container; and
- (b) For containers larger than A2½ containers, consist of the drained contents of the container: Provided that a random drained sample of only 600 g shall be taken to do size grading.

(2) 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 canned vegetables or pickled vegetables 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 only be based on the containers derived from the deviating portion of the pallet load, truck load or consignment and further samples for inspection shall be drawn from this deviating portion.

METHODS OF INSPECTION

Determination of microbiological spoilage

16. Microbiological spoilage shall be determined in the following manner:
- (a) Store a representative sample of the canned or pickled vegetables for at least ten days at 37°C: Provided that cold packed pickled vegetables shall not be subject to this requirement.
 - (b) Determine the percentage of spoilage by calculating the number of containers that blow or leak as a percentage of the production group.
 - (c) The containers in any production group that blow or leak during the period of ten days of storage may be removed from the production group concerned if the rest of the production group is stored for a further period of ten days at warehouse temperature for the determination of the percentage of spoilage.

Determination of net mass

17. (1) The net mass of a container of canned and pickled vegetables shall be determined as follows:
- (a) Place an empty, new, clean, dry container, identical to the container in the production group on which the inspection will be done, on the mass meter and record the mass thereof.
 - (b) Place each of the containers, obtained in accordance with item 14, on the mass meter and record the mass of each such container.
 - (c) Calculate the net mass of each container by deducting the mass recorded in paragraph (a) from the mass recorded in paragraph (b).
 - (d) Compare the net mass of each of the sample containers thus recorded, with the net mass declared on the production sheet or the net mass indicated on the label or embossed can for the production group concerned.
 - (e) Calculate the average net mass of the inspection sample.
- (2) The production group is approved for export if the average net mass of the inspection sample is equal to or more than the declared net mass: Provided that –
- (a) not more than 1 container has a net mass less than the declared net mass; and

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(b) The deficiency are still within the tolerance set out below:

Nett Mass or Quantity declared (g or ml)	Tolerable Deficiency	
	Percentage (%) of quantity declared	g or mL
0 to 50	9	-
51 to 100	-	4.5
101 to 200	4.5	-
201 to 300	-	9
301 to 500	3	-
501 to 1 000	-	15
1 001 to 10 000	1.5	-
10 001 to 15 000	-	150
Above 15 000	1	-

Determination of drained mass

18. (1) The drained mass for canned or pickled vegetables is determined as follows:

- (a) Empty the opened container so as to distribute the contents evenly over the meshes of a sieve which has been previously weighed: Provided that –
 - (i) a 200 mm sieve shall be used if the mass of the contents of the container is less than 1,4 kg;
 - (ii) a 300 mm sieve shall be used if the mass of the contents of the container is 1,4 kg or more; and
 - (iii) in the case of –
 - (aa) vegetables to which the sauce adheres, the vegetables shall be rinsed with warm water to remove the sauce from them prior to drainage;
 - (bb) dried or processed peas, the peas shall be spread on a sieve which shall be immersed in cold water for two minutes before it is drained; and
 - (cc) mixtures of vegetables, the determination of the composition shall be based on the prescribed drained mass.
- (b) Allow draining for two minutes then determine the mass of the sieve and drained vegetables.

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(c) The mass so obtained, minus the mass of the sieve, shall be considered to be the mass of the drained vegetables.

(2) If the drained mass declared on the label or embossed container is more than the prescribed minimum drained mass, it shall comply with the higher declared drained mass.

(3) Where the drained mass is indicated in these standards and requirements as a percentage of the net mass, the net mass shall be taken as the declared net mass.

(4) In an inspection sample 10% of the containers may deviate with not more than 5% from the prescribed drained mass: Provided that the average drained mass of the inspection sample is equal to or more than the prescribed drained mass.

Determination of total percentage soluble solids

19. The total percentage soluble solids in canned tomato products shall be determined by means of a refractometer corrected to 20°C. After the containers have been opened, the contents shall be carefully stirred with a glass or metal rod. Place a drop of the product onto the prism of the refractometer and take the reading. The prism should be thoroughly cleaned before the following reading is taken.

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**TABLE 1
CONVERSION OF UNITS (ITEM 4)**

CAN SIZE (MM)	TRADE NAME	mℓ	COUNT EQUIVALENTS																				
			1	1	1	1	1	1	1	1	1	1	2	2	2	2	2	2	2	2	3	3	3
52 x 41	2½ oz. Paste	73					1	1	1	1	1	1	1	2	2	2	2	2	2	3	3	3	
52 x 54	3 oz. Baby Food	100	1	1	1	1	1	1	2	2	2	2	2	2	2	3	3	3	3	3	3	4	4
66 x 44	4 oz. Fish	123	1	1	1	1	2	2	2	2	2	3	3	3	3	3	3	4	4	4	4	4	5
52 x 73	4½ oz. Baby Food	140	1	1	1	2	2	2	2	2	3	3	3	3	3	4	4	4	4	5	5	5	5
66 x 54	5 oz. Peas	149	1	1	2	2	2	2	2	3	3	3	3	3	4	4	4	4	5	5	5	5	5
52 x 79	5 oz. Juice	151	1	1	2	2	2	2	2	3	3	3	3	4	4	4	4	4	5	5	5	5	6
52 x 98	6 oz. Juice	193	1	2	2	2	3	3	3	3	4	4	4	5	5	5	5	6	6	6	7	7	7
66 x 65	½ lb. Jam	196	1	2	2	2	3	3	3	3	4	4	4	5	5	5	5	6	6	6	7	7	7
66 x 79	8 oz./½ lb. Tall/APN	240	2	2	2	3	3	4	4	4	5	5	5	6	6	6	7	7	7	8	8	8	9
66 x 83	Buffet	248	2	2	3	3	3	4	4	4	5	5	5	6	6	7	7	7	8	8	8	9	9
84 x 56	9 oz. Flat Pineapple	255	2	2	3	3	3	4	4	4	5	5	6	6	6	7	7	7	8	8	9	9	9
66 x 102	A1	307	2	3	3	4	4	4	5	5	6	6	7	7	8	8	9	9	9	10	10	11	11
74 x 81	11oz. (14 oz. Condensed milk)	308	2	3	3	4	4	5	5	5	6	6	7	7	8	8	9	9	9	10	10	11	11
66 x 119	12 oz. Green beans	364	3	3	4	4	5	5	6	6	7	7	8	9	9	10	10	11	11	12	12	13	13
74 x 90	1 lb. Jam (Old type)	365	3	3	4	4	5	5	6	6	7	7	8	9	9	10	10	11	11	12	12	13	13
74 x 94	1lb. Jam	372	3	3	4	4	5	5	6	7	7	8	8	9	9	10	10	11	11	12	13	13	14
66 x 124	13½ oz. Crush	384	3	3	4	5	5	6	6	7	7	8	8	9	10	10	11	11	12	12	13	14	14
99 x 64	14 oz. Fish/A1¼	430	3	4	4	5	6	6	7	8	8	9	9	10	11	11	12	13	13	14	14	15	16

DIRECTORATE: FOOD SAFETY AND QUALITY ASSURANCE

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CAN SIZE (MM)	TRADE NAME	mℓ	COUNT EQUIVALENTS																				
			3	4	4	5	6	6	7	8	8	9	9	10	11	11	12	13	13	14	14	15	16
73 x 111	M1	430	3	4	4	5	6	6	7	8	8	9	9	10	11	11	12	13	13	14	14	15	16
84 x 90	16 oz. Fruit	446	3	4	5	5	6	7	7	8	8	9	10	10	11	12	12	13	14	14	15	16	16
74 x 111	15 oz. Fruit	450	3	4	5	5	6	7	7	8	9	9	10	11	11	12	13	13	14	15	15	16	16
86 x 89	16 oz. Fruit	460	3	4	5	5	6	7	7	8	9	9	10	11	12	12	13	13	14	15	16	16	17
74 x 110	No. 1T	468	3	4	5	5	6	7	8	8	9	10	10	11	12	12	13	14	14	15	16	16	17
99 x 70	1 lb. Flat	475	3	4	5	6	6	7	8	8	9	10	10	11	12	13	13	14	15	15	16	17	17
84 x 108	1½ lb. Jam	552	4	5	6	6	7	8	9	10	11	11	12	13	14	15	15	16	17	18	19	19	20
84 x 116	A2/20 oz.	582	4	5	6	7	8	9	9	10	11	12	13	14	14	15	16	17	18	19	20	20	21
99 x 105	2 lb. Jam	745	5	7	8	9	10	11	12	13	14	15	16	17	19	20	21	22	23	24	25	26	27
99 x 119	A2½	853	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25
127 x 119	4 lb. Squat	1 371	8	10	11	13	14	16	18	19	21	23	24	26	27	29	31	32	34	35	37	39	40
154 x 86	4 lb. Jam	1 438	8	10	12	13	15	17	19	20	22	24	25	27	29	30	32	34	35	37	39	40	42
105 x 178	48 oz. Juice (beaded)	1 441	8	10	12	14	15	17	19	20	22	24	25	27	29	30	32	34	35	37	39	41	42
154 x 114	48 oz Juice (unbeaded)	1 926	11	14	16	18	20	23	25	27	29	32	34	36	38	41	43	45	47	50	52	54	56
154 x 178	A10/8 lb. Jam	3 090	18	22	25	29	33	36	40	43	47	51	54	58	62	65	69	72	76	80	83	87	91
154 x 248	Tomato Paste (5 kilo)	4 378	26	31	36	41	46	51	56	62	67	72	77	82	87	92	98	103	108	113	118	123	128
166 x 248	5 litre (beaded)	5 067	30	36	42	48	54	59	65	71	77	83	89	95	101	107	113	119	125	131	137	143	149

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CAN SIZE (MM)	TRADE NAME	mℓ	COUNT EQUIVALENTS																			
			3	3	3	3	3	3	3	3	3	3	4	4	4	4	4	5	5	5	6	6
52 x 41	2½ oz. Paste	73	3	3	3	3	3	3	3	3	4	4	4	4	4	5	5	5	6	6	7	7
52 x 54	3 oz. Baby Food	100	4	4	4	4	4	5	5	5	5	5	5	6	7	7	7	8	9	10	10	10
66 x 44	4 oz. Fish	123	5	5	5	5	5	6	6	6	6	6	6	7	8	8	9	10	11	12	13	13
52 x 73	4½ oz. Baby Food	140	5	6	6	6	6	6	7	7	7	7	7	8	9	10	10	11	12	13	14	14
66 x 54	5 oz. Peas	149	6	6	6	6	7	7	7	7	7	8	8	9	10	10	11	12	13	14	15	15
52 x 79	5 oz. Juice	151	6	6	6	6	7	7	7	7	8	8	8	9	10	10	11	12	13	14	15	15
52 x 98	6 oz. Juice	193	7	8	8	8	8	9	9	9	10	10	10	10	13	13	14	16	17	18	20	20
66 x 65	½ lb. Jam	196	7	8	8	8	9	9	9	9	10	10	10	11	13	14	14	15	17	19	20	20
66 x 79	8 oz./½ lb. Tall/APN	240	9	9	10	10	11	11	11	12	12	12	13	14	16	17	18	19	21	23	25	25
66 x 83	Buffet	248	9	10	10	11	11	11	12	12	12	13	13	15	16	17	18	20	22	24	25	25
84 x 56	9 oz. Flat Pineapple	255	10	10	10	11	11	12	12	12	13	13	13	15	17	18	19	21	22	24	26	26
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66 x 124	13½ oz. Crush	384	15	15	16	16	17	17	18	19	19	20	20	23	25	26	28	31	34	37	39	39
99 x 64	14 oz. Fish/A1¼	430	16	17	18	18	19	20	20	21	21	22	23	25	28	30	32	35	38	41	44	44
73 x 111	M1	430	16	17	18	18	19	20	20	21	21	22	23	25	28	30	32	35	38	41	44	44
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99 x 70	1 lb. Flat	475	18	19	19	20	21	22	22	23	24	24	25	28	31	33	35	38	42	45	49	49
84 x 108	1½ lb. Jam	552	21	22	23	23	24	25	26	27	28	28	29	32	36	38	40	44	49	53	57	57
84 x 116	A2/20 oz.	582	22	23	24	25	26	26	27	28	29	30	31	34	38	40	42	47	51	55	60	60
99 x 105	2 lb. Jam	745	28	29	31	32	33	34	35	36	37	38	39	44	49	51	55	60	68	71	76	76

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CAN SIZE (MM)	TRADE NAME	mℓ	COUNT EQUIVALENTS																		
			26	27	28	29	30	31	32	33	34	35	36	40	45	47	50	55	60	65	70
99 x 119	A2½	853	26	27	28	29	30	31	32	33	34	35	36	40	45	47	50	55	60	65	70
127 x 119	4 lb. Squat	1 371	42	43	45	47	48	50	51	53	55	56	58	64	72	76	80	88	96	104	113
154 x 86	4 lb. Jam	1 438	44	46	47	49	51	52	54	56	57	59	61	67	76	79	84	93	101	110	118
105 x 178	48 oz. Juice (beaded)	1 441	44	46	47	49	51	52	54	56	57	59	61	68	76	79	84	93	101	110	118
154 x 114	48 oz Juice (unbeaded)	1 926	59	61	63	65	68	70	72	75	77	79	81	90	101	106	113	124	135	147	158
154 x 178	A10/8 lb. Jam	3 090	94	98	101	105	109	112	116	120	123	127	130	145	163	170	181	199	217	235	254
154 x 248	Tomato Paste (5 kilo)	4 378	133	139	144	149	154	159	164	169	174	180	185	205	231	241	257	282	308	334	359
166 x 248	5 litre (beaded)	5 067	154	160	166	172	178	184	190	196	202	208	214	238	267	279	297	327	356	386	416

In this table 25% has already been added for cans smaller than A2½

PART II: SPECIFIC STANDARDS AND REQUIREMENTS FOR CANNED VEGETABLES

ASPARAGUS

Definitions

1. (1) Where used specifically with regard to canned asparagus –
 - (a) "damaged units" includes discolouration, mechanical injury, disease or damage by other means to the extent that the appearance or edibility of the unit is seriously affected;
 - (b) "hollow units" means units that are hollow to the extent that the appearance of the unit is seriously affected;
 - (c) "misshapen units" means shoots or heads badly crooked or any unit that is seriously affected in appearance by doubles or other malformations;
 - (d) "shattered heads and other asparagus material" means broken or shattered pieces within the container which seriously affect the appearance of the product and include pieces less than 10 mm in length; and
 - (e) "units with peel" in the case of peeled asparagus, it means units with unpeeled areas which seriously affect the appearance or edibility of the unit.

Styles and standards for styles

- (2) Canned asparagus shall be presented as one of the following styles:
 - (a) Long asparagus spears or whole asparagus: Shall consist of the head and adjoining portion of the stalk not more than 180 mm, but not less than 120 mm in length
 - (b) Asparagus spears or short asparagus: Shall consist of the head and adjoining portion of the stalk less than 120 mm, but not less than 70 mm in length
 - (c) Asparagus tips or asparagus points: Shall consist of the head and adjoining portion of the stalk less than 70 mm, but not less than 30 mm in length.

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- (d) Asparagus cuts or cut asparagus spears: Shall consist of portion of spears cut transversely into pieces, not more than 70 mm, but not less than 20 mm in length.
- (e) Asparagus cuts with tips: Shall consist of portions of spears cut transversely into pieces not more than 70 mm, but not less than 20 mm in length: Provided that the portions with tips shall be equal to or greater than 15% (m/m) of the drained mass.

Colour types and standards for colour types

- (3) (a) Canned asparagus shall be presented as one of the following colour types:
 - (i) White.
 - (ii) White and blue tipped; white and green tipped.
 - (iii) Green.
 - (iv) Mixed.
- (b) (i) White means units which are white, cream or yellowish-white and not more than 20% (by number) of the units may possess violet, green, light green, or yellowish green tips.
- (ii) White and violet tipped; white and green tipped means asparagus long spears and tips which are white, cream, or yellowish-white and may have violet, green, light green or yellowish-green heads and adjacent areas but not more than 25% (by number) of the units may have such colour that extends more than one-half the length of the unit.
- (iii) Green means units which are green, light green, or yellowish-green and not more than 20% (by number) of the units may possess a white, cream, or yellowish-white colour of the bottom portion of the stalk, but such colour shall not extend more than one-half of the length of the unit.
- (iv) Mixed means a mixture of white, cream, yellowish-white, violet, green, light green, or yellowish-green units.

Size groups and standards for size groups

- (4) (a) Canned asparagus spears, spears and tips may be presented as one of the following size groups:

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- (i) Small.
 - (ii) Medium.
 - (iii) Large.
 - (iv) Extra Large (Mammoth).
 - (v) Colossal.
 - (vi) Mixed sizes or assorted sizes.
- (b) (i) "Small" asparagus shall have a diameter of –
- (aa) maximum 8 mm in the case of white peeled asparagus;
 - (bb) maximum 10 mm in the case of white unpeeled asparagus; and
 - (cc) between 3 mm and 6 mm in the case of green asparagus.
- (ii) "Medium" asparagus shall have a diameter of between –
- (aa) 8 mm and 13 mm in the case of white peeled asparagus;
 - (bb) 10 mm and 15 mm in the case of white unpeeled asparagus; and
 - (cc) 6 mm and 8 mm in the case of green asparagus.
- (iii) "Large" asparagus shall have a diameter of between –
- (aa) 13 mm and 18 mm in the case of white peeled asparagus;
 - (bb) 15 mm and 20 mm in the case of white unpeeled asparagus; and
 - (cc) 8 mm and 10 mm in the case of green asparagus.
- (iv) "Extra large (Mammoth)" asparagus shall have a diameter of more than –

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- (aa) 18 mm but not exceeding 25.4 mm in the case of white peeled asparagus;
- (bb) 20 mm in the case of white unpeeled asparagus; and
- (cc) 10 mm in the case of green asparagus.

Types of pack

- (5) Canned asparagus may be packed in a liquid medium.

Quality standards

- (6) The quality standards for canned asparagus are as follows:

Quality factor	Fancy Grade	Choice Grade	Standard Grade
(a) Microbiological spoilage (maximum percentage containers per production group)	0,25	0,25	0,25
(b) Vegetable ingredient	Shall be prepared from sound asparagus which are not excessively fibrous or tough	As for Fancy Grade	As for Fancy Grade
(c) Fill of containers: Shall comply with one of the following minimum:			
(i) Vegetable quantity	Packed to capacity	Packed to capacity	Packed to capacity
(ii) Drained mass:			
(a) Green long spears and spears	50%	50%	50%
(b) Other styles	56%	56%	56%
(d) Colour	Good, typical of the cultivar concerned	Typical of the cultivar concerned	As for Choice Grade
(e) Flavour	Good, characteristic normal flavour and odour, free from objectionable flavours and odours	As for Fancy Grade	As for Fancy Grade

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Quality factor	Fancy Grade	Choice Grade	Standard Grade
(f) Packing medium	Clear liquid with a typical yellow or green colour and fairly free from suspended material and sediment	As for Fancy Grade	Fairly clear liquid which may be cloudy but not excessively cloudy or may possess an accumulation of sediment which may be slightly grey or slightly brown but is not seriously objectionable and is not off colour
(g) Shattered heads and other asparagus material	Practically free	Fairly free	Reasonably free
(h) Damaged units	Practically free	Fairly free	Reasonably free
(i) Texture Every unit shall be cut with an Asparometer at the following cutting point in the case of –			
(i) Long spears, spears and tips	1/3 of total length measured from the cut end	As for Fancy Grade	As for Fancy Grade
(ii) Cuts	-	In the centre of the unit	As for Choice Grade
(j) Uniformity of length in any one container in the case of –			
(i) Long spears; spears and tips	At least 75% (by number) of the units are within 10 mm of the predominant length and at least 95% (by number) of the units are within 20 mm of the predominant length	As for Fancy Grade	As for Fancy Grade
(ii) Cuts	-	At least 75% (by number) of the units are within 10 mm of	As for Choice Grade

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Quality factor	Fancy Grade	Choice Grade	Standard Grade
		the predominant length and at least 90% (by number) of the units are within 20 mm of the predominant length	
(k) Uniformity of colour in any one container	Asparagus or portions thereof shall be uniform in colour	Asparagus or portions thereof shall be practically uniform in colour	Asparagus or portion thereof shall be reasonably uniform in colour
(l) Uniformity of diameter for all styles	Uniform	Fairly uniform	Reasonably uniform
(m) Foreign matter	None	None	None
(n) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free

- Denotes not allowable

Permissible deviations

(7) The maximum permissible deviations (by number per container) of canned asparagus are as follows:

Quality factor	Fancy Grade	Choice Grade	Standard Grade
(a) Uniformity of length	10%	20%	30%
(b) Texture			
(i) Long spears and spears	15%	30%	60%
(ii) Tips	5%	10%	15%
(iii) Cuts	-	50%	50%: Provided that if the cans are labelled to indicate that it is for soup or reprocessing, a deviation of 100% will be allowed
(c) Woodiness	0%	5%	10%
(d) Units with peel	10%	20%	30%
(e) Hollow units	10%	20%	30%
(f) Misshapen units	10%	20%	30%
(g) Damaged units	10%	20%	30%

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Quality factor	Fancy Grade	Choice Grade	Standard Grade
(h) Deviations in (e), (f) and (g) collectively: Provided that such deviations are individually within the limits as specified above			
(i) Long spears, spears and tips	15%	25%	35%
(ii) Cuts	20%	30%	40%
(iii) Cuts with or without tips	-	35%	45%
(i) Extraneous vegetable matter (on average per sample)	1 piece	2 pieces	3 pieces

- Denotes not allowable

Additional marking requirements

- (8) Subject to the provisions of part I of item 12 –
- (a) each container containing canned asparagus shall be marked with the size group on the same main panel as the product name indication;
 - (b) in the case of canned asparagus packed in a non-transparent container the colour type of the asparagus shall be indicated as part of the product name or in close proximity to the product name; and
 - (c) asparagus cuts may be labelled as "salad cuts".

BEANS, DRIED

Definitions

2. (1) Where used specifically with regard to canned dried beans –

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- (a) "broken beans" means a cotyledon or portions of a cotyledon which have become separated, or a bean or portions of a bean with the skin or portions of the skin missing;
- (b) "defects" means the defects defined in item 1 as well as dried beans of which –
 - (i) the skins have completely split down the middle of the bean; and
 - (ii) the skins have split rectangular to the longitudinal axis;
- (c) "dried beans" means dry, mature beans suitable for canning (e.g. white beans, lima beans, garbanzo beans or chickpeas, black-eyed peas, kidney beans etc.), but excludes soybeans;
- (d) "fairly tender texture" means beans that are slightly soft or slightly firm with tender skin;
- (e) "loose skin" means a skin or portions of a skin which have become separated wholly from the cotyledons;
- (f) "mashed beans" means a bean that is crushed or flattened to the extent that the appearance is seriously affected;
- (g) "split beans" means canned dried beans which have split completely in two;
- (h) "tender texture" means beans that are free from hard beans, mushy beans and beans with tough skins; and
- (i) "reasonably tender texture" means beans that are soft but not hard or mushy and the skin may be slightly tough.

Types of pack

(2) Canned dried beans may be packed in a liquid medium, sauce or may be vacuum packed.

Quality standards

(3) The quality standards for canned dried beans are as follows:

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Quality factor	Fancy Grade	Choice Grade	Standard Grade
(a) Microbiological spoilage (maximum percentage containers per production group)	0,25	0,25	0,25
(b) Fill of containers: Shall comply with one of the following minima:			
(i) Vegetable quantity	Packed to capacity	Packed to capacity	Packed to capacity
(ii) Drained mass	61%	61%	61%
(c) Preparation	(i) Shall be practically free from defects (ii) Shall be practically free from broken, mashed or damaged beans (iii) Shall be practically free from loose skin	(i) Shall be reasonably free from defects (ii) Shall be reasonably free from broken, mashed or damaged beans (iii) Shall be reasonably free from loose skin	(i) to (iii) As for Choice Grade
(d) Allowable ingredients:			
(i) Vegetables	Dried beans of a good quality and suitable type which are free from insect damage	As for Fancy Grade	As for Fancy Grade
(ii) Any other suitable packing medium	Shall be of a good quality	As for Fancy Grade	As for Fancy Grade
(e) Split beans	None	None	None
(f) Texture	Shall be tender	Shall be fairly tender	Shall be reasonably tender

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Quality factor	Fancy Grade	Choice Grade	Standard Grade
(g) Separation	Sauce ingredients shall not show any tendency to separate when removed from the container	Sauce ingredients may show a slight tendency to separate when removed from the container	Sauce ingredients may not show excessive tendency to separate when removed from the container
(h) Foreign matter	None	None	None
(i) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free

Permissible deviations

(4) The maximum permissible deviations per mass are as follows:

Quality factor	Fancy Grade	Choice Grade	Standard Grade
(a) Defects, excluding loose skin, broken beans and mashed beans	5%	8%	12%
(b) Loose skin, broken beans and mashed beans	2%	5%	8%
(c) Split beans	2%	5%	8%
(d) Extraneous vegetable matter (on average per sample)	1 piece	2 pieces	3 pieces

Additional marking requirements

(5) Subject to the provisions of part I of item 12, canned dried beans may use the product name "baked beans" or "beans".

BEANS, GREEN

Definitions

3. (1) Where used specifically with regard to canned green beans –
- (a) "developed seeds" means, seeds which have developed to such an extent that when they are removed from the pod, they can be regarded as dried beans

Varietal groups and standards for varietal groups

(2) Canned green beans of distinct varietal groups with respect to shape may be designated as follows:

- (a) Round: Means beans having a width not greater than 1½ times the thickness of the bean.
- (b) Flat: Means beans having a width greater than 1½ times the thickness of the bean.

Styles and standards for styles

- (3) (a) Canned green beans shall be presented as one of the following styles:
 - (i) Whole.
 - (ii) French style or Shoestring green beans.
 - (iii) Green bean cuts or broken green bean cuts.
 - (iv) Short green bean cuts.
 - (v) Diagonal green bean cuts.
- (b) (i) Whole green beans: Shall consist of whole pods of any length.
- (ii) French style or shoestring green beans: Shall consist of pods sliced lengthwise or at an angle of 45° or less to the longitudinal axis, and has a thickness of no more than 6.5 mm.
- (iii) Green bean cuts or broken green bean cuts: Shall consist of transversely cut pods not less than 13 mm long and not more than 50 mm which may contain shorter end pieces which result from cutting.
- (iv) Short green bean cuts: Shall consist of pieces of pods cut transversely of which 75 percent or more, by number, are less than 20 mm long.
- (v) Diagonal green bean cuts: Shall consist of pods cut at an angle approximately 45° to the longitudinal axis.

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Types of packs

(4) Canned green beans may be packed in a liquid medium, sauce or may be vacuum packed.

Quality standards

(5) The quality standards for canned green beans are as follows:

Quality factor	Fancy Grade	Choice Grade	Standard Grade
(a) Microbiological spoilage (maximum percentage containers per production group)	0,25	0,25	0,25
(b) Vegetable ingredient	Shall be prepared from sound, young, fresh, tender and stringless beans which have similar cultivar characteristics	As for Fancy Grade	As for Fancy Grade except that the beans may be slightly fibrous
(c) Fill of containers: Shall comply with one of the following minima:			
(i) Vegetable quantity	Packed to capacity	Packed to capacity	Packed to capacity
(ii) Drained mass:			
(aa) Whole, French style	50%	50%	50%
(bb) Other styles	52%	52%	52%
(d) Preparation	(i) Shall be practically free from defects (ii) Shall be practically free from developed seed and pieces thereof (iii) Shall be cleanly cut	(i) Shall be fairly free from defects (ii) and (iii) as for Fancy Grade	(i) Shall be reasonably free from defects (ii) Shall be fairly free from developed seeds and pieces thereof (iii) As for Fancy Grade

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Quality factor	Fancy Grade	Choice Grade	Standard Grade
(e) Uniformity of colour in any container	Uniform good colour of beans that possess a colour that is typical of the green bean and are 90% (by mass) free from any beans that stand apart in colour from the overall colour appearance of the product	As for Fancy Grade, but are 80% (by mass) free from any beans that stand apart in colour from the overall colour appearance of the product	Reasonably uniform colour of the beans that possess a typical of the green bean and are 70% (by mass) free from any bean that stand apart in colour from the overall colour appearance of product
(f) Uniformity of size	Uniform	Fairly uniform	Reasonably uniform
(g) Texture	Shall be tender	As for Fancy Grade	As for Fancy Grade
(h) Foreign matter	None	None	None
(i) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free

Permissible deviations

(6) The maximum permissible deviations (by mass or number) for canned green beans are as follows:

Quality factor	Fancy Grade	Choice Grade	Standard Grade
(a) Loose seed and pieces of seed (by mass)	5%	15%	20%
(b) Size deviations (by number)			
(i) Cut green beans:			
(aa) In an A2½ container	20 units per drained mass of 250 g	25 units per drained mass of 250 g	As for Choice Grade
(bb) In a 1M container	13 units per drained mass of 250g	16 units per drained mass of 250 g	As for Choice Grade
(ii) Wholes:			
(aa) In an A2½ container	10 units	15 units	20 units
(bb) In a 1M container	9 units	13 units	16 units

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Quality factor	Fancy Grade	Choice Grade	Standard Grade
(c) Preparation (by number):			
(i) Wholes:			
(aa) In an A2½ container	8 units	11 units	15 units
(bb) In a 1M container	5 units	7 units	9 units
(ii) Cut green beans:			
(aa) In an A2½ container	15 units	20 units	25 units
(bb) In a 1M container	9 units	13 units	16 units

CARROTS

Styles and standards for styles

4. (1) (a) Canned carrots shall be presented as one of the following styles:
- (i) Whole carrot.
 - (ii) Baby whole carrot.
 - (iii) Carrot halves.
 - (iv) Carrot quarters.
 - (v) Carrot sliced lengthwise.
 - (vi) Carrot rounds or sliced carrots.
 - (vii) Diced carrots.
 - (viii) Strips, Julienne, French style or Shoestring carrots.
 - (ix) Carrot chunks or pieces.
 - (x) Finger cut.

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- (b) (i) Whole carrots –
 - (aa) conical or cylindrical cultivars: Shall consist of carrots which, after processing, more or less retain their original shape: Provided that the largest diameter of the carrots, measured at right angles to the longitudinal axis, shall not exceed 50 mm, and the ratio between the diameters of the largest and smallest carrot shall not exceed 3:1.
 - (bb) Spherical cultivars: Shall consist of fully mature carrots of a roundish shape of which the largest diameter shall not exceed 45 mm.
- (ii) Baby whole carrots –
 - (aa) conical or cylindrical cultivars: Shall consist of whole carrots of which the diameter does not exceed 23 mm, and which are not more than 100 mm in length; and
 - (bb) spherical cultivars: Shall consist of whole carrots of which the largest diameter does not exceed 27 mm.
- (iii) Carrot halves: Shall consist of carrots cut along the longitudinal axis into two approximately equal parts.
- (iv) Carrot quarters: Shall consist of carrots cut into four approximately equal parts at two points perpendicularly to the longitudinal axis.
- (v) Carrots sliced lengthwise: Shall consist of carrots which have been sliced longitudinally, either smooth or corrugated, into four or more pieces of approximately equal size, with a length of at least 20 mm and a width, measured at the maximum width, of at least 5 mm.
- (vi) Carrot rounds or sliced carrots: Shall consist of carrots which have been cut, either smooth or corrugated, perpendicularly to the longitudinal axis, into rounds/ rings with a maximum thickness of 10 mm and a maximum diameter of 50 mm.
- (vii) Diced carrots: Shall consist of carrots cut into cubes with sides not exceeding 15 mm.

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- (viii) Strips, Julienne, French style or shoestring carrots: Shall consist of carrots cut longitudinally, either smooth or corrugated, into strips or sticks. The cross section shall not exceed 5 mm (measured at the longest side of the cross section).
- (ix) Carrot chunks or pieces: Shall consist of whole carrots cut into sections whose shape may be irregular.
- (xi) Finger cut carrots: Shall consist of whole carrots cut into pieces not less than 40 mm long and a diameter not more than 23 mm.

Types of pack

(2) Canned carrots may be packed in a liquid medium, sauce or may be vacuum packed.

Quality standards

(3) The quality standards for canned carrots are as follows:

Quality factor	Fancy Grade	Choice Grade	Standard Grade
(a) Microbiological spoilage (maximum percentage containers per production group)	0,25	0,25	0,25
(b) Vegetable ingredient	Shall be prepared from sound carrots of good texture	As for Fancy Grade	As for Fancy Grade
(c) Fill of containers: Shall comply with one of the following minima:			
(i) Vegetable quantity	Packed to capacity	Packed to capacity	Packed to capacity
(ii) Drained mass	60%	60%	60%
(d) Preparation	(i) Shall be free from defects (ii) Shall be thoroughly washed, peeled, trimmed and free from residual peel	(i) to (iii) as for Fancy Grade	(i) to (iii) as for Fancy Grade

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Quality factor	Fancy Grade	Choice Grade	Standard Grade
	(iii) All styles shall be cleanly cut		
(e) Uniformity of length and diameter in any container:			
(i) Whole and Baby whole carrots	(i) At least 75% (by number) shall not deviate by more than 5 mm from the average carrot length, and at least 90% (by number) shall not deviate by more than 10 mm from the average carrot length.	(i) As for Extra Choice Grade	(i) As for Extra Choice Grade
(ii) Other styles	(ii) Uniform	(ii) Fairly uniform	(ii) Reasonably uniform
(f) Uniformity of diameter in any container	Uniform	Fairly uniform	Reasonably uniform
(g) Foreign matter	None	None	None
(h) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free

Permissible deviations

(4) The maximum permissible deviations (by mass or number) for canned carrots are as follows:

Quality factor	Fancy Grade	Choice Grade	Standard Grade
(a) Size deviations (too large or too small) in the case of –			
(i) Whole and baby carrots (by number)	5%	10%	15%
(ii) Other styles (by mass)	10%	15%	20%

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Quality factor	Fancy Grade	Choice Grade	Standard Grade
(b) Preparation:			
(i) Wholes, baby whole, halved, quartered, sliced length-wise and chunks (by number)	5%	10%	15%
(ii) Rounds, diced and strips (by mass)	5%	10%	15%
(c) Extraneous vegetable matter (on average per sample)	1 piece	2 pieces	3 pieces

CARROTS AND PEAS

Types of pack

5. (1) Canned carrots and peas may be packed in a liquid medium, sauce or may be vacuum packed.

Quality standards

(2) The quality standards for canned carrots and peas are as follows:

Quality factor	Fancy Grade	Choice Grade	Standard Grade
(a) Microbiological spoilage (maximum percentage containers per production group)	0,25	0,25	0,25
(b) Vegetable ingredient	The carrots and peas shall each separately comply with the specification for Fancy Grade, respectively prescribed in in part II of items 4 and 12	The carrots and peas shall each separately comply with the specification for Choice Grade, respectively prescribed in Part II of items 4 and 12	The carrots and peas shall each separately comply with the specification for Standard Grade, respectively prescribed in part II of items 4 and 12

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Quality factor	Fancy Grade	Choice Grade	Standard Grade
(c) Fill of containers: Shall comply with one of the following minima:			
(i) Vegetable quantity	Packed to capacity	Packed to capacity	Packed to capacity
(ii) Drained mass	59%	59%	59%
(d) Composition	The mass of any one component shall not exceed 60% of the drained mass	As for Fancy Grade	As for Fancy Grade
(e) Foreign matter	None	None	None
(f) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free

Permissible deviations

(3) The maximum permissible deviations for canned carrots and peas are as follows:

Quality factor	Fancy Grade	Choice Grade	Standard Grade
(a) Loose seed and pieces of seed (by mass)	The carrots and peas shall each separately not exceed the permissible deviations allowed for Fancy Grade, prescribed in in part II of items 4 and 12 respectively	The carrots and peas shall each separately not exceed the permissible deviations allowed for Choice Grade, respectively prescribed in part II of items 4 and 12 respectively	Carrots and peas which is canned shall each separately not exceed the permissible deviations allowed for Standard Grade, respectively prescribed in items 4 and 12 respectively
(b) Extraneous vegetable matter (on average per sample)	1 piece	2 pieces	3 pieces

Additional marking requirements

(4) Subject to the provisions of part I of item 12, the component with the greater mass, shall be indicated first in the name of the product.

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CAULIFLOWER

Styles and standards for styles

6. (1) (a) Canned cauliflower shall be presented as one of the following styles:
- (i) Whole.
 - (ii) Pieces.
- (b) (i) Whole cauliflower: Shall consist of the whole, intact head of the cauliflower plant which is trimmed at the base and may have small, tender leaves attached.
- (ii) Cauliflower pieces: Shall consist of cauliflower stems and florets cut into small pieces.

Types of pack

- (2) Canned cauliflower may be packed in a liquid medium, sauce or may be vacuum packed.

Quality standards

- (3) The quality standards for canned cauliflower are as follows:

Quality factor	Fancy Grade	Choice Grade	Standard Grade
(a) Microbiological spoilage (maximum percentage containers per production group)	0,25	0,25	0,25
(b) Vegetable ingredient	Shall be prepared from sound, young, fresh and tender cauliflower heads	As for Fancy Grade	As for Fancy Grade
(c) Fill of containers: Shall comply with one of the following minima:			
(i) Vegetable quantity	Packed to capacity	Packed to capacity	Packed to capacity
(ii) Drained mass	56%	56%	56%

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Quality factor	Fancy Grade	Choice Grade	Standard Grade
(d) Preparation	(i) Shall be free from defects (ii) The cauliflower shall be well washed before canning	(i) Shall be fairly free from defects (ii) As for Fancy Grade	(i) Shall be reasonably free from defects (ii) As for Fancy Grade
(e) Foreign matter	None	None	None
(f) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free

Permissible deviations

(4) The maximum permissible deviations canned cauliflower are as follows:

Quality factor	Fancy Grade	Choice Grade	Standard Grade
(a) Preparation (by mass)	5%	10%	15%
(b) Extraneous vegetable matter (on average per sample)	1 piece	2 pieces	3 pieces

CHAKALAKA

Type of pack

7. (1) Canned chakalaka may be packed in sauce.

Quality standards

(2) The quality standards for canned chakalaka are as follows:

Quality Factor	Choice Grade	Standard Grade
(a) Microbiological spoilage (maximum percentage containers per production group)	0,25	0,25
(b) Vegetable ingredient	(i) Shall be prepared from clean and sound vegetables (ii) Onions, green pepper and carrots shall form part of the typical ingredients	(i) to (iv) As for Choice Grade

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Quality Factor	Choice Grade	Standard Grade
	(iii) May contain vegetables other than those mentioned in paragraph (iv) May contain added herbs and spices	
(c) Fill of containers: Shall comply with one of the following minima: (i) Vegetable quantity	Packed to capacity	Packed to capacity
(d) Preparation	(i) Shall be practically free from defects (ii) Each type of vegetable used shall be fairly uniform in cut (i.e. thickness and length) for that vegetable within the same container (iii) Vegetable units shall have a good texture, and shall not be hard or tough, or show signs of disintegration to the extent that the type and cut of vegetables are not recognizable	(i) Shall be fairly free from defects (ii) Each type of vegetable used shall be reasonably uniform in cut (i.e. thickness and length) for that vegetable within the same container (iii) Vegetable units shall have a fairly good texture, and shall not be hard or tough, or show signs of excessive disintegration to the extent that the type and cut of vegetables are not recognizable
(e) Foreign matter	None	None
(f) Extraneous vegetable matter	Practically free	Fairly free

Permissible deviations

(3) The maximum permissible deviations for canned chakalaka are as follows:

Quality factor	Choice Grade	Standard Grade
(a) Preparation	15%	20%
(b) Extraneous vegetable matter (on average per sample)	2 pieces	3 pieces

CORN, BABY (YOUNG CORN)

Definitions

8. (1) Where used specifically with regard to canned baby corn --

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- (a) "baby corn" or "young corn" means the product prepared from selected young, unpollinated corn cob of commercial varieties of *Zea mays* L., from which silk and husk are removed;
- (b) "broken pieces" means the portions of broken pieces that cannot be put together to form the cob shape; and
- (c) "broken tip" means tips of the cobs that are broken after packing, and when these pieces are put together, the cob shape will be formed.

Styles and standards for styles

- (2) (a) Canned baby corn shall be presented as one of the following styles:
 - (i) Whole corn or Corn on the cob.
 - (ii) Cut corn.
- (b) (i) Whole corn or Corn on the cob: Shall consist of the whole cob of baby corn from which the silk, husk and shank have been removed: Provided that the cob may have been trimmed at both ends.
- (ii) Cut corn: Shall consist of baby corn with a diameter not more than 25 mm cut crosswise into sections with a length between 15 mm and 40 mm.

Size groups and standards for size groups

- (3) (a) Canned baby whole corn may be presented as one of the following size groups:

Cob Size	Length (mm)	Diameter (mm)
(a) Extra Large	100 – 130	18 – 25
(b) Large	80 – 100	10 – 20
(c) Medium	60 – 90	10 - 18
(d) Small	40 – 70	<15

- (b) Notwithstanding the size designations prescribed in paragraph (a) above, other sizing designations may be used in the case of exported baby corn: Provided that such designations are in accordance with the legislation of the importing country or Codex Alimentarius Standards.

Types of pack

- (4) Canned baby corn may be packed in a liquid medium, sauce or may be vacuum packed.

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Quality standards

(5) The quality standards for canned baby corn are as follows:

Quality Factor	Fancy Grade	Choice Grade	Standard Grade
(a) Microbiological spoilage (maximum percentage containers per production group)	0,25	0,25	0,25
(b) Vegetable ingredient	Shall be prepared from sound, young, and tender baby corn	As for Fancy Grade	As for Fancy Grade
(c) Fill of containers: Shall comply with one of the following minima:			
(i) Vegetable quantity	Packed to capacity	Packed to capacity	Packed to capacity
(ii) Drained mass	50%	50%	50%
(d) Preparation	(i) Shall be free from defects (ii) Shall be practically free from discoloured kernels (iii) The cobs shall have well-filled kernels (iv) Shall be practically free from husks, silks or particles of cobs	(i) As for Fancy Grade (ii) Shall be fairly free from discoloured kernels (iii) As for Fancy Grade (iv) Shall be fairly free from husks, silks or particles of cobs	(i) Shall be reasonably free from defects (ii) Shall be reasonably free from discoloured kernels (iii) As for Fancy Grade (iv) *
(e) Uniformity of length and diameter of cobs in any container	(i) The length of the longest cob shall not be more than 30 mm longer than the length of the shortest cob (ii) Cobs shall be fairly equal in diameter	(i) and (ii) as for Fancy Grade	(i) As for Fancy Grade (ii) Cobs shall be reasonably equal in diameter

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Quality Factor	Fancy Grade	Choice Grade	Standard Grade
(f) Colour	Shall be characteristic of the cultivar and shall have a bright appearance	Shall be characteristic of the cultivar and may have a dull appearance	As for Choice Grade
(g) Foreign matter	None	None	None
(h) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free

* Denotes no specification

Permissible deviations

(6) The maximum permissible deviations for canned whole baby corn are as follows:

Quality Factor	Fancy Grade	Choice Grade	Standard Grade
(a) Discolouration (by number)	3%	5%	10%
(b) Broken tips (by number)	5%	10%	10%
(c) Broken pieces (by number)	2%	2%	5%
(d) Damage resulting from cutting (by number)	5%	10%	10%
(e) Presence of husk and shank (by number)	5%	10%	10%
(f) Irregular shape	5%	5%	10%
(g) Silk broken from the cob (combined length)	100 mm	150 mm	200 mm
(h) Extraneous vegetable matter other than silk, husk and shank (on average per sample)	1 piece	2 pieces	3 pieces
(i) Total deviations in (a) to (f) combined	15%	20%	25%

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(7) The maximum permissible deviations for canned cut baby corn are as follows:

Quality Factor	Fancy Grade	Choice Grade	Standard Grade
(a) Discolouration (by number)	3%	5%	10%
(b) Over or under size (by number)	3%	5%	10%
(c) Presence of husk and shank (by number)	3%	5%	10%
(d) Silk broken from the cob (combined length)	100 mm	150 mm	200 mm
(e) Extraneous vegetable matter other than silk, husk and shank (on average per sample)	1 piece	2 pieces	3 pieces
(f) Total deviations in (a) to (c) combined	9%	15%	30%

COURGETTES (BABY MARROW)

Styles and standards for styles

9. (1) (a) Canned courgettes shall be presented as one of the following styles:
- (i) Whole.
 - (ii) Slices.
- (b) (i) Whole courgettes: Shall consist of marrows with a length of at least 50 mm but not more than 110 mm, and a diameter of at least 15 mm but not more than 50 mm. The variation in diameter between the largest courgettes and smallest courgettes in the same container shall not exceed 3:1.
- (ii) Courgettes slices: Shall consist of marrows cut either smooth or corrugated into strips and have a diameter of at least 15 mm but not more than 60 mm, and a thickness of not more than 10 mm.

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Types of pack

(2) Canned courgettes may be packed in a liquid medium, sauce or may be vacuum packed.

Quality standards

(3) The quality standards for canned courgettes (baby marrow) are as follows:

Quality factor	Fancy Grade	Choice Grade	Standard Grade
(a) Microbiological spoilage (maximum percentage containers per production group)	0,25	0,25	0,25
(b) Vegetable ingredient	(i) Shall be prepared from sound, young and tender courgettes of which the stems have been cut flush with the shoulders (ii) Tomato paste may be added	As for Fancy Grade	As for Fancy Grade
(c) Fill of containers: Shall comply with one of the following minima:			
(i) Vegetable quantity	Packed to capacity	Packed to capacity	Packed to capacity
(ii) Drained mass	56%	56%	56%
(d) Preparation	(i) Shall be free from defects (ii) Shall possess similar cultivar characteristics (iii) Shall be untrimmed	(i) and (ii) as for Fancy Grade (iii) Shall be slightly trimmed	(i) to (iii) as for Choice Grade
(e) Uniformity of colour in any one container	Fairly uniform	Reasonably uniform	As for Choice Grade

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Quality factor	Fancy Grade	Choice Grade	Standard Grade
(f) Uniformity of size and shape in any one container	Fairly uniform	Reasonably uniform	As for Choice Grade
(g) Foreign matter	None	None	None
(h) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free

Permissible deviations

(4) The maximum permissible deviations for canned courgettes (baby marrow) are as follows:

Quality factor	Fancy Grade	Choice Grade	Standard Grade
(a) Preparation:			
(i) Wholes (by number)	15%	20%	25%
(ii) Slices (by mass)	15%	20%	25%
(b) Size deviations:			
(i) Wholes (by number)	10%	15%	20%
(ii) Slices (by mass)	10%	15%	20%
(c) Extraneous vegetable matter (on average per sample)	1 piece	2 pieces	3 pieces

LENTILS, DRIED

Definitions

10. (1) Where used specifically with regard to canned dried lentils --
- (a) "defects" means the defects defined in item 1, as well as dried lentils of which the skins have completely split down the middle of the lentil; and
 - (b) "split lentils" means dried lentils that have completely split in two.

Types of pack

(2) Canned dried lentils may be packed in a liquid medium, sauce or may be vacuum packed.

Quality standards

(3) The quality standards for canned dried lentils are as follows:

Quality factor	Fancy Grade	Choice Grade	Standard Grade
(a) Microbiological spoilage (maximum percentage containers per production group)	0,25%	0,25%	0,25%
(b) Fill of containers shall comply to at least one of the following minima:			
(i) Vegetable quantity	Packed to capacity	As for Fancy Grade	As for Fancy Grade
(ii) Drained mass	61%	61%	61%
(c) Vegetable ingredient	(i) Sound, dried lentils free from defects and insect damage (ii) Shall be free from odours or flavours foreign to the product (iii) Shall have a colour characteristic of the type or cultivar concerned	As for Fancy Grade Grade	As for Fancy Grade Grade
(d) Uniformity of size in the same container	Practically uniform	Fairly uniform	Reasonably uniform
(e) Uniformity of colour in any one container	Practically uniform and shall be free from conspicuous deviations from the general colour	Fairly uniform	Reasonably uniform

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Quality factor	Fancy Grade	Choice Grade	Standard Grade
(f) Split lentils	None	None	20%
(g) Texture	Tender but firm	As for Fancy Grade Grade	As for Fancy Grade Grade
(h) Foreign matter	None	None	None
(i) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free

Permissible deviations

(4) The maximum permissible deviations for canned dried lentils are as follows:

Quality factor	Fancy Grade	Choice Grade	Standard Grade
(a) Uniformity of colour in any one container (by mass)	5%	10%	15%
(b) Defects (by mass)	5%	8%	12%
(c) Split lentils (by mass)	8%	15%	30%
(d) Extraneous vegetable matter (on average per sample)	1 piece	2 pieces	3 pieces

OKRA

Definitions

11. (1) Where used specifically with regard to canned and okra –
- (a) "tender texture" means that the okra is practically free from fibrous material, which is objectionable upon eating and with seeds that are in the early stages of development;
 - (b) "fairly tender texture" means that the seeds of okra may have passed the early stages of development, and that the product contains not more than 0.20% (by mass) of dried cellulose material

Styles and standards for styles

- (2) (a) Canned okra shall be presented as one of the following styles:
- (i) Whole okra.

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- (ii) Cut okra or Okra cuts.
- (b) (i) Whole okra: Shall consist of whole pods with stems removed and with or without the caps removed.
- (ii) Cut okra or Okra cuts: Shall consist of pods with the caps and stems removed, which have been cut transversely into pieces.

Types of pack

(3) Canned okra may be packed in a liquid medium, sauce or may be vacuum packed.

Quality standards

(4) The quality standards for canned okra are as follows:

Quality factor	Fancy Grade	Choice Grade	Standard Grade
(a) Microbiological spoilage (maximum percentage containers per production group)	0,25	0,25	0,25
(b) Vegetable ingredient	Shall be prepared from sound, young okra, not more than 100 mm in length	Shall be prepared from sound and reasonably young okra, not more than 100 mm in length	As for Choice Grade
(c) Fill of containers	Packed to capacity	Packed to capacity	Packed to capacity
(d) Preparation	Free from defects	Free from defects	Free from defects
(e) Consistency	May be canned with or without the addition of tomato sauce to which permitted thickening or flavouring ingredients have been added	As for Fancy Grade	As for Fancy Grade
(f) Texture	Tender	Fairly tender	As for Choice Grade
(g) Uniformity of diameter and length in any one container	Uniform	Fairly uniform	As for Choice Grade
(h) Foreign matter	None	None	None
(i) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free

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Permissible deviations

(5) The maximum permissible deviations for canned okra are as follows:

Quality factor	Fancy Grade	Choice Grade	Standard Grade
(a) Preparation (by mass)	10%	20%	30%
(b) Uniformity of size (by number)	1 unit	3 units	5 units
(c) Extraneous vegetable matter (on average per sample)	1 piece	2 pieces	3 pieces

PEAS, GREEN**Definitions**

12. (1) Where used specifically with regard to canned green peas --

- (a) "green peas" means the product prepared from fresh, immature (green) seeds of the species *Pisum sativum* L. peas, of the smooth or wrinkled varieties, or other types (i.e. crosses or hybrids of the wrinkled or round seeded varieties), but excludes the subspecies *macrocarpum*.

Size groups and standards for size groups

- (2) (a) Subject to the provisions of paragraph (c) and (d) below, canned fresh green peas shall be presented as one of the following size groups:
- (i) Small.
 - (ii) Medium.
 - (iii) Large.
 - (iv) Mixed or Assorted.
- (b) (i) Small: The peas shall pass through a screen of 9,0 mm mesh.
- (ii) Medium: The peas shall pass through a screen of 10,7 mm mesh, but not through a screen of 9,0 mm mesh.
- (iii) Large: The peas shall pass through a screen of 10,8 mm.

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- (iv) Mixed or assorted: The peas shall pass through a screen of 10,8 mm mesh: Provided that the container shall be marked according to subitem (6).
- (c) Notwithstanding the size designations prescribed in paragraph (a) above, other sizing designations may be used in the case of exported green peas: Provided that such designations are in accordance with the legislation of the importing country, or the Codex Alimentarius standards.
- (d) Large green peas and mixed green peas shall not be presented as Fancy Grade.
- (e) No size range shall apply for Standard Grade green peas.

Types of pack

(3) Canned green peas may be packed in a liquid medium, sauce or may be vacuum packed.

Quality standards

(4) The quality standards for canned green peas are as follows:

Quality factor	Fancy Grade	Choice Grade	Standard Grade
(a) Microbiological spoilage (maximum percentage containers per production group)	0,25	0,25	0,25
(b) Vegetable Ingredient	Shall be prepared from clean, young, whole and sound peas which are not mealy or starchy	As for Fancy Grade: Provided that a slight starchiness is allowable	As for Fancy Grade: Provided that a slight mealiness and reasonable starchiness is allowable
(c) Fill of containers: Shall comply with one of the following minima:			
(i) Vegetable quantity	Packed to capacity	Packed to capacity	Packed to capacity
(ii) Drained mass	63%	63%	63%
(d) Preparation	(i) Shall be free from defects	(i) and (ii) as for Fancy Grade	(i) Shall be reasonably free from defects

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Quality factor	Fancy Grade	Choice Grade	Standard Grade
	(ii) Shall be canned within 36 hours of picking unless they are held under refrigeration in a suitable manner (iii) Shall be young and tender	(iii) Shall be tender and fairly young	(ii) As for Fancy Grade (iii) Shall be free from hard and overmature peas
(e) Uniformity of colour and maturity in any one container	Uniform	Fairly uniform	May vary: Provided that it shall not markedly effect the general good appearance of the peas
(f) Loose skin and splits	Shall be practically free from loose skin and splits	Shall be fairly free from loose skin and splits	Shall be reasonably free from loose skin and splits
(g) Black or objectionably discoloured peas	None	None	None
(h) Uniformity of size	Uniform	Reasonably uniform	As for Choice Grade
(i) Foreign matter	None	None	None
(j) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free

Permissible deviations

(5) The maximum permissible deviations for canned green peas are as follows:

Quality factor	Fancy Grade	Choice Grade	Standard Grade
(a) Preparation (by number)	10 units	20 units	25 units
(b) Size deviations (by mass)	4%	8%	12%
(c) Loose skin and splits (by number)	40 units	50 units	60 units
(d) Black or objectionably discoloured (by number)	4 units	8 units	12 units
(e) Extraneous vegetable matter (on average per sample)	1 piece	2 pieces	3 pieces

Additional marking requirements

(6) Subject to the provisions of item 12 canned green peas shall use the product name "green peas", "garden peas" or "green garden peas": Provided that --

- (a) canned green peas of sweet green wrinkled varieties or hybrids having similar characteristics may use the product name "sweet green peas", "sweet garden peas" or "sweet green garden peas";
- (b) small size green peas may use the product name "early peas", "early green peas", "early garden peas" or "petit pois"; and
- (c) the expression "fresh" may form part of the product name.

PEAS, DRIED OR PROCESSED

Definitions

13. (1) Where used specifically with regard to dried or processed peas --
- (a) "defects" means the defects set out in the definitions in item 1 as well as sprouting when the sprout has grown to such a length that it overhangs the edge of the pea; and
 - (b) "dried or processed peas" means the product prepared using clean, sound, whole, threshed, and dried grains of the species *Pisum sativum* L., which has undergone soaking, but excludes the subspecies *macrocarpum*.

Types of pack

(2) Canned dried or processed peas may be packed in a liquid medium, sauce or may be vacuum packed.

Quality standards

(3) The quality standards canned dried or processed peas are as follows:

Quality Factor	Standard Grade
(a) Microbiological spoilage (maximum) percentage containers per production group)	0,25
(b) Vegetable ingredient	Shall be prepared from peas of a good quality

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Quality Factor	Standard Grade
(c) Fill of containers: Shall comply with one of the following minima: (i) Vegetable quantity (ii) Drained mass	Packed to capacity 61%
(d) Preparation	(i) Shall be reasonably free from loose skins, broken pieces, defects and split peas (ii) Shall be tender and have a good flavour (iii) Moderate jellying is permitted
(e) Colour	Fairly uniform
(f) Foreign matter	None
(g) Extraneous vegetable matter	Reasonably free

Permissible deviations

(4) The maximum permissible deviations canned dried or processed peas are as follows:

Quality Factor	Standard Grade
(a) Preparation (by mass)	20%: Provided that defects shall not exceed 10%
(b) Extraneous vegetable matter (on average per sample)	3 pieces

Additional marking requirements

(5) Subject to the provisions of part I of item 12 canned dried or processed peas shall use the product name "dried peas" or "processed peas": Provided that --

- (a) the expression "mature" may form part of the product name;
- (b) if the colour of the peas is not green, it shall be indicated as part of the product name (e.g. "brown dried peas" or "yellow dried peas", etc.);
- (c) the expression "green" or "fresh" or "garden" shall not form part of the product name; and
- (d) no word or depiction indicating, either directly or by implication, that the peas are other than peas which have been dried and soaked, shall be permissible on the container.

POTATOES, WHITE

Definitions

14. (1) Where used specifically with regard to canned white potatoes --
- (a) "fairly good colour" means that the potatoes possess a fairly uniform colour typical of white potatoes which may be variable, yellow-white to greyish-white indicative of slight oxidation or slight discolouration;
 - (b) "fairly uniform in size" means that, in the case of wholes, 80% (by number) of the potatoes are of a uniform size not varying more than 3.2 mm from the maximum diameter;
 - (c) "good colour" means that the potatoes possess a bright white to creamish-white colour practically free from oxidation and not more than one unit or 5% (by number), whichever is greater, deviate from the overall colour appearance of the product;
 - (d) "practically uniform in size" means that, in the case of wholes, 90% (by number) of the potatoes are of a size not varying more than 6.4 mm in diameter from the largest to the smallest unit, and that not more than two potatoes in any one container exceed the maximum diameter of 45 mm by 3.2 mm or more;
 - (e) "reasonably good colour" means that the potatoes may be variable in colour from yellow-white to dark greyish as a result of oxidation but not an off-colour; and
 - (f) "reasonably uniform" in size" means that, in the case of wholes, 70% (by number) of the potatoes are of a uniform size, not varying more than 3.2 mm from the maximum diameter.

Styles and standards for styles

- (2) (a) Canned potato white shall be presented as one of the following styles:
- (i) Whole.
 - (ii) Dice.
 - (iii) Slices.
 - (iv) Halved.

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- (b) (i) Whole canned potatoes --
 - (aa) shall consist of potatoes which, after processing, retain their approximate original conformation. The largest diameter of potatoes, measured at right angles to the longitudinal axis shall not exceed 51 mm; or
 - (bb) shall consist of potatoes of a roundish shape of which the largest diameter in each direction shall not exceed 45 mm.
- (ii) Baby whole potatoes: Shall consist of potatoes of which the largest diameter shall not exceed 25 mm.
- (iii) Diced potatoes: Shall consists of sections of potatoes cut into uniformly shaped units having a cross section that is square and of which the longest dimension is approximately twice that of the shortest dimension - the shortest dimension not exceeding 12,5 mm.
- (iv) Sliced potatoes: Shall consist of potatoes which have been cut, either smooth or corrugated, at right angles to the longitudinal axis, into rings having a maximum thickness of 10 mm and a maximum diameter of 50 mm.
- (v) Halved potatoes: Shall consist of potatoes bisected by cutting through the longitudinal axis so that two approximately equal halves result: Provided that it may only be presented as Choice Grade and Standard Grade.

Types of pack

(3) Canned white potatoes may be packed in a liquid medium, sauce or may be vacuum packed.

Quality standards

(4) The quality standards for canned potatoes white are as follows:

Quality factor	Fancy Grade	Choice Grade	Standard Grade
(a) Microbiological spoilage (maximum percentage containers per production group)	0,25	0,25	0,25

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Quality factor	Fancy Grade	Choice Grade	Standard Grade
(b) Vegetable ingredient	Shall be prepared from sound potatoes of a cultivar suitable for canning	As for Fancy Grade	As for Fancy Grade
(c) Fill of containers: Shall comply with one of the following minima:			
(i) Vegetable quantity	Packed to capacity	Packed to capacity	Packed to capacity
(ii) Drained mass	60%	60%	60%
(d) Preparation	(i) Shall be free from defects (ii) Shall be of a good texture (iii) Shall be properly peeled and well washed (iv) Dices shall be cleanly cut and more or less cubeshaped (v) Shall be free from disintegration	(i) to (iv) as for Fancy Grade (v) Shall be fairly free from disintegration	(i) to (iv) as for Fancy Grade (v) Shall be reasonably free from disintegration
(e) Colour	The product shall be of a good colour	The product shall be of a fairly good colour	The product shall be of a reasonably good colour
(f) Uniformity of size and shape in any one container	Fairy uniform	Reasonably uniform	As for Choice Grade
(g) Number of units:			
(i) Maximum: Wholes Halves	* -	* 20 units	* 20 units
(ii) Minimum: Wholes Halves	12 units -	12 units 8 units	10 units 8 units
(h) Foreign matter	None	None	None
(i) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free

* Denotes no specification

- Denote not allowable

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Permissible deviations

(5) The maximum permissible deviations are as follows:

Quality factor	Fancy Grade	Choice Grade	Standard Grade
(a) Preparation			
(i) Wholes, baby and halves (by number)	5%	10%	15%
(ii) Slices and dice (by mass)	5%	7%	10%
(b) Uniformity of colour (by number)	5%	10%	15%
(c) Extraneous vegetable matter (on average per sample)	1 piece	2 pieces	3 pieces

SWEET CORN

Definitions

15. (1) Where used specifically with regard to canned sweet corn ---
- (a) "blemished kernel" means a kernel affected by a lesion due to insects or diseases, or of an abnormal colour (excluding grilled kernels);
 - (b) "tom kernel" means a sweet corn kernel to which a piece of cob or hard matter adheres; and
 - (c) "silks" means a long, shiny, thread-like strands of plant material, weak fibers that grow as part of ears of sweet corn; the tuft or tassel of silky fibers that protrude from the tip of the ear of sweet corn.

Styles and standards for styles

- (2) (a) Canned sweet corn shall be presented as one of the following styles:
- (i) Whole kernel or cut kernel.
 - (ii) Creamed sweet corn or cream style sweet corn.
- (b) (i) Whole kernel or cut kernel: Shall consist of whole or substantially whole cut kernels which that are packed with a liquid medium.

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- (ii) Creamed sweet corn or cream style sweet corn: Shall consist of whole or partially whole cut kernels packed in a creamy component from the corn kernels and other liquid or other ingredients to form a product of creamy consistency.

Types of pack

(3) Whole kernel or cut kernel sweet corn may be packed in a liquid medium, sauce or may be vacuum packed.

Quality standards

(4) The quality standards for canned sweet corn are as follows:

Quality factor	Fancy Grade	Choice Grade	Standard Grade
(a) Microbiological spoilage (maximum percentage containers per production group)	0,25	0,25	0,25
(b) Vegetable Ingredient	Shall be prepared from sound, young, and tender sweet corn	As for Fancy Grade	As for Fancy Grade: Provided that slight mealiness is allowable
(c) Fill of containers: Shall comply with one of the following minima:			
(i) Vegetable quantity	Packed to capacity	Packed to capacity	Packed to capacity
(ii) Drained mass-whole kernel	60%	60%	60%
(d) Preparation	<p>(i) Shall be free from defects</p> <p>(ii) Shall be practically free from discoloured kernels, excluding grilled creamed sweet corn</p> <p>(iii) In the case of cream style thickening agents may be added</p>	<p>(i) As for Fancy Grade</p> <p>(ii) Shall be fairly free from discoloured kernels, excluding grilled creamed sweet corn</p> <p>(iii) and (iv) as for fancy grade</p>	<p>(i) Shall be reasonably free from defects</p> <p>(ii) Shall be reasonably free from discoloured kernels, excluding grilled creamed sweet corn</p> <p>(iii) and (iv) as for Fancy Grade</p>

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Quality factor	Fancy Grade	Choice Grade	Standard Grade
	(iv) In the case of whole kernel sweet-corn, kernels shall be cleanly cut from the cob (v) Shall be practically free from husks, silks or particles of cobs	(v) Shall be fairly free from husks, silks or particles of cobs	(v) *
(e) Colour	Shall be characteristic of the cultivar and shall have a bright appearance, excluding grilled creamed sweet corn	Shall be characteristic of the cultivar and may have a dull appearance, excluding grilled creamed sweet corn	As for Choice Grade
(f) Consistency of creamed style sweet corn	The product shall be well-bodied and possesses a creamy consistency	The product shall not show more than a slight separation of free liquid	As for Choice Grade
(g) Foreign matter	None	None	None
(h) Presence of fragments of cobs, silks, husks and other extraneous vegetable matter	Practically free	Fairly free	Reasonably free

* Denotes no specification

Permissible deviations

(5) The maximum permissible deviations for canned sweet corn are as follows:

Quality factor	Fancy Grade	Choice Grade	Standard Grade
(a) Preparation (by mass)	5%	10%	15%
(b) Blemished kernels in the case of whole kernels (by number per 400g sample)	4 units	7 units	9 units

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Quality factor	Fancy Grade	Choice Grade	Standard Grade
(c) Tom kernels in the case of whole kernels (by mass)	1%	2%	2%
(d) Fragments of cobs and husks:			
(i) Whole kernels (drained mass)	Cob: 1 cm ³ /400 g; and Husk: 50 mm ² /400 g [or equivalent percentage (m/m)]	Cob: 1 cm ³ /400 g; and Husk: 70 mm ² /400 g [or equivalent percentage (m/m)]	As for Choice Grade
(ii) Creamed sweet corn (total mass)	Cob: 1 cm ³ /600 g; and Husk: 50 mm ² /600 g [or equivalent percentage (m/m)]	Cob: 1 cm ³ /600 g; and Husk: 50 mm ² /600 g [or equivalent percentage (m/m)]	As for Choice Grade
(e) Silk – broken pieces combined (by length):			
(i) Whole kernels	150 mm	180 mm	200 mm
(ii) Creamed sweet corn	100 mm	150 mm	180 mm
(f) Extraneous vegetable matter other than fragments of cobs and husks, and silk (on average per sample)	1 piece	2 pieces	3 pieces

Additional marking requirements

(6) Subject to the provisions of Item 12 --

(a) the word “sweet corn” in the product name may be replaced by the expression “sweetcorn”;

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- (b) the expression "grilled", or any other word or wording having a similar meaning, shall be indicated either as part of the product name or in close proximity thereto, if the canned sweet corn kernels have been grilled; and
- (c) the expression "white" shall be indicated either as part of the product name or in close proximity thereto, if white sweet corn varieties are used.

TOMATOES (whole, diced, pieces, sliced and wedges)

Definitions

16. (1) Where used specifically with regard to canned tomatoes of the styles whole, diced, pieces, sliced and wedges --

- (a) "blemished areas" means areas into which lesions on the surface have penetrated and as a result thereof contrast strongly in colour or texture with the normal tomato tissue and should normally have been removed during processing;
- (b) "objectionable core material" means internal core material of tough and fibrous texture or tomato tissue representing the tomato core that is definitely objectionable as to appearance and edibility;
- (c) "peel (skin)" means the residual pieces of skin with a length of more than 5 mm, which adheres to the tomato flesh or is found loose in the container; and
- (d) "whole or almost whole" means a tomato of any size in which the contour is not materially altered by coring or trimming: Provided that the unit --
 - (i) may be readily restored to practically its original conformation; and
 - (ii) may be slightly cracked or split but not to the extent that there is a substantial loss of shape.

Varietal groups and standards for varietal groups

(2) Canned tomatoes of distinct varietal groups or other similar physical characteristics with respect to shape may be designated as follows:

- (a) Round: Means tomatoes having a globular or semi-globular shape.

- (b) Cylinder, Pear, Egg or Plum: Means tomatoes having an elongated shape.

Styles and standards for styles

- (3) (a) Canned tomatoes shall be presented as one of the following styles:
- (i) Whole tomatoes.
 - (ii) Diced tomatoes or chopped tomatoes
 - (iii) Tomato pieces.
 - (iv) Sliced tomatoes.
 - (v) Tomato wedges.
- (b) (i) Whole tomatoes: Shall consist of peeled or unpeeled whole tomatoes of any size which keep their initial shape after processing.
- (ii) Diced tomatoes or chopped tomatoes: Shall consist of peeled or unpeeled tomatoes cut into approximate cube-shaped units.
- (iii) Tomato pieces: Shall consist of peeled or unpeeled tomatoes cut into sections/pieces with irregular shape.
- (iv) Sliced tomatoes: Shall consist of peeled or unpeeled tomatoes cut perpendicular to the longitudinal axis in rounds with a regular thickness
- (v) Tomato wedges: Shall consist of peeled or unpeeled tomatoes cut into four roughly equal parts.
- (c) Styles of canned tomatoes which have not been peeled shall in addition be marked as set out in sub-item (8) below.

Types of pack

- (4) Canned tomatoes of the styles whole, diced, pieces, sliced and wedges may be packed in a liquid medium as set out in sub-item (5) below, or may be packed without any added liquid (i.e. solid pack).

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Packing Media

- (5) (a) Canned tomatoes of the styles whole, diced, pieces, sliced and wedges may be packed in the following packing media:
- (i) Tomato juice: Shall consist of the liquid obtained from ripened tomatoes, from the residue resulting from preparing tomatoes for canning or by diluting tomato concentrates (as defined in item 17).
 - (ii) Tomato puree or Tomato paste: Shall consist of tomato puree or tomato paste (concentrated tomato juice) as defined in item 17.
 - (iii) Tomato pulp: Shall consist of skinless ground tomatoes.
 - (iv) Water: Only permissible in the case of unpeeled canned tomatoes.

Quality standards

(6) The quality standards for canned tomatoes of the styles whole, diced, pieces, sliced and wedges are as follows:

Quality factor	Fancy Grade	Choice Grade	Standard Grade
(a) Microbiological spoilage (maximum percentage containers per production group)	0,25	0,25	0,25
(b) Vegetable ingredient	Shall be prepared from whole, sound, ripe and well-washed tomatoes	As for Fancy Grade	As for Fancy Grade
(c) Fill of containers: Shall comply with one of the following minima: (i) Vegetable quantity (ii) Drained mass	Packed to capacity 56%	Packed to capacity 56%	Packed to capacity 56%
(d) Preparation	(i) Shall be free from defects (ii) Shall be practically free from pieces of skin in the case of peeled styles	(i), (ii) and (iii) as for Fancy Grade	(i) As for Fancy Grade (ii) Shall be reasonably free from pieces of skin in the case of peeled styles

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Quality factor	Fancy Grade	Choice Grade	Standard Grade
	(iii) Shall be practically free from objectionable core material		(iii) Shall be reasonably free from objectionable core material
(e) Colour	Shall be of a uniform red colour and shall be free from green or off-coloured patches	Shall be of a fairly good colour	Shall be of a reasonably good colour
(f) Uniformity of size in the case of wholes in any one container	In a container the mass of the x largest tomatoes shall not be more than y times the mass of the x smallest tomatoes, where x=2 and y=2	As for Fancy Grade except that x=4 and y=2	As for Fancy Grade except that x=6 and y=2
(g) Crushing wholeness in the case of the style whole	Tomatoes shall not be crushed and the units in each container shall be whole or almost whole	As for Fancy Grade: Provided that units which have retained their shape to a large extent shall not be deemed crushed	As for Choice Grade
(h) Foreign matter	None	None	None
(i) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free

Permissible deviations

(7) The maximum permissible deviations (by number per container unless specified otherwise) for canned tomatoes of the styles whole, diced, pieces, sliced and wedges are as follows:

Quality factor	Fancy Grade	Choice Grade	Standard Grade
(a) Crushing (by number)	30%	50%	50%
(b) Preparation	2 units	5 units	6 units
(c) Colour	1 unit	3 units	5 units
(d) Blemished areas (per 1 kg sample)	30 mm ² combined area	35 mm ² combined area	35 mm ² combined area
(e) Presence of peel (skin) in the case of the style whole peeled (per 1 kg sample)	150 mm ² combined area	300 mm ² combined area	300 mm ² combined area

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Quality factor	Fancy Grade	Choice Grade	Standard Grade
(f) Extraneous vegetable matter (on average per sample)	1 piece	2 pieces	3 pieces

Additional marking requirements

(8) Subject to the provisions of part I of item 12, the expression "unpeeled" shall either form part of the product name, or be indicated in close proximity thereto, if the tomatoes have not been peeled.

TOMATO CONCENTRATE, PASTE AND PUREE

Definitions

17. (1) Where used specifically with regard to canned tomato concentrate, paste and puree --

- (a) "tomato concentrate" means the product --
 - (i) prepared by concentrating the juice or pulp obtained from sound, mature red tomatoes which has been strained or otherwise prepared, to excluded skins, seeds and other coarse or hard substances in the finished product; and
 - (ii) with a tomato concentration of at least 7% of natural total soluble solids (measured without any added salt), but not dehydrated to a dry powder or flake form;
- (b) "tomato paste" means tomato concentrate that contains at least 24 per cent or more of natural tomato soluble solids;
- (c) "tomato puree" means tomato concentrate that contains at least 7% but less than 24 per cent, of natural tomato soluble solids; and
- (d) "typical tomato concentrate flavour" means that the product is free from scorched, bitter, green tomato flavours, or other objectionable flavours or odours of any kind.

Quality standards

(2) The quality standards for canned tomato concentrate, paste and puree are as follows:

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Quality factor	Fancy Grade	Choice Grade	Standard Grade
(a) Microbiological spoilage (maximum percentage containers per production group)	0,25	0,25	0,25
(b) Vegetable ingredient	<p>(i) Shall be free from defects</p> <p>(ii) The concentrate may be seasoned with table salt and other suitable seasoning ingredients, but sodium bicarbonate, in such a quantity as to neutralize part of the tomato acids, may be added during concentration</p> <p>(iii) Shall be free from peel (skin), seeds or particles of seeds and pieces of core</p> <p>(iv) Shall be free of dark specks or scale-like particles</p>	<p>(i) to (ii) as for Fancy Grade</p> <p>(iii) Shall be practically free from peel (skin), seeds or particles of seeds and pieces of core</p> <p>(iv) Shall be practically free of dark specks or scale-like particles</p>	(i) to (iv) as for Fancy Grade
(c) Fill of containers	Packed to capacity	Packed to capacity	Packed to capacity
(d) Colour	When the product is diluted with water to reach approximately 8% of natural tomato soluble solids, it shall have a practically good red colour, free from abnormal colours	When the product is diluted with water to reach approximately 8% of natural tomato soluble solids, it shall have a fairly good red colour, free from abnormal colours	When the product is diluted with water to reach approximately 8% of natural tomato soluble solids, it shall have a reasonably good red colour, free from abnormal colours

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Quality factor	Fancy Grade	Choice Grade	Standard Grade
(e) Texture	The concentrated product shall have a smooth, homogeneous and evenly divided texture	As for Extra Choice Grade	As for Extra Choice Grade
(f) Flavour	When the product is diluted with water to reach approximately 8% of natural tomato soluble solids, it shall have a good flavour, typical of tomato concentrate	As for Extra Choice Grade	As for Extra Choice Grade
(g) Foreign matter	None	None	None
(h) Extraneous vegetable matter	None	None	None

Additional marking requirements

(3) Subject to the provisions of part I of item 12 the name of the product shall be "tomato concentrate": Provided that the product name may be substituted by the name "tomato paste" or "tomato puree" if the product complies with the applicable definition in sub-item (1) above.

TOMATOES, CRUSHED OR MASHED

Definitions

18. (1) "Crushed" or "mashed canned tomatoes" means peeled or unpeeled tomatoes that have been crushed or ground.

Types of pack

(2) Crushed or mashed canned tomatoes may be packed without any added liquid (i.e. solid pack).

Quality standards

(3) The quality standards for crushed or mashed canned tomatoes are as follows:

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Quality factor	Fancy Grade	Choice Grade	Standard Grade
(a) Microbiological spoilage (maximum percentage containers per production group)	0,25	0,25	0,25
(b) Vegetable ingredient	Shall be prepared form sound, ripe and well-washed tomatoes	As for Fancy Grade	As for Fancy Grade
(c) Fill of containers	Pack to capacity	Packed to capacity	Packed to capacity
(d) Soluble solids content (°Brix)	6 - 11 °Brix	As for Fancy Grade	As for Fancy Grade
(e) Preparation	Shall be free from defects, excluding the presence of seeds and peel (in the case of unpeeled tomatoes).	As for Fancy Grade	As for Fancy Grade
(f) Colour	Shall have a good colour typical of the product concerned	Shall have a fairly good colour typical of the product concerned	Shall have a reasonably good colour typical of the product concerned
(g) Foreign matter	None	None	None
(h) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free

Permissible deviations

(4) The maximum permissible deviations for crushed or mashed canned tomatoes are as follows:

Quality factor	Fancy Grade	Choice Grade	Standard Grade
(a) Extraneous vegetable matter (on average per sample)	1 piece	2 pieces	3 pieces

Additional marking requirements

(4) Subject to the provisions of part I of item 12, the word "mashed" may only be used on products still containing seeds and peel.

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TOMATOES, CRUSHED AND SIEVED

Definitions

19. (1) "Crushed and sieved tomatoes" means peeled tomatoes that have been crushed or ground and sieved to remove the seeds.

Types of pack

(2) Crushed and sieved canned tomatoes may be packed without any added liquid (i.e. solid pack).

Quality standards

(3) The quality standards for crushed and sieved canned tomatoes are as follows:

Quality factor	Fancy Grade	Choice Grade	Standard Grade
(a) Microbiological spoilage (maximum percentage containers per production group)	0,25	0,25	0,25
(b) Vegetable ingredient	Shall be prepared from sound, ripe and well-washed tomatoes	As for Fancy Grade	As for Fancy Grade
(c) Fill of containers	Packed to capacity	Packed to capacity	Packed to capacity
(d) Soluble solids content (°Brix)	6 - 11 ° Brix	As for Fancy Grade	As for Fancy Grade
(e) Preparation	(i) Shall be free from defects (ii) Shall be free from pieces of skin (iii) Shall be free from seeds	(i) to (iii) as for Fancy Grade	(i) to (iii) as for Fancy Grade
(f) Colour	Shall have a good colour typical of the product concerned	Shall have a fairly good colour typical of the product concerned	Shall have a reasonably good colour typical of the product concerned
(g) Foreign matter	None	None	None
(h) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free

Permissible deviations

(4) The maximum permissible deviations for crushed and sieved canned tomatoes are as follows:

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade
(a) Presence of peel (skin) and seeds (by mass)	1%	2%	3%
(b) Extraneous vegetable matter (on average per sample)	1 piece	2 pieces	3 pieces

Additional marking requirements

- (5) (a) Subject to the provisions of part I of item 12 the following product name may be used instead of the name "sieved crushed tomatoes":
- (i) "strained crushed tomatoes";
 - (ii) "screened crushed tomatoes"; or
 - (iii) "Passata": Provided that the wording "sieved crushed tomatoes", "strained crushed tomatoes" or "screened crushed tomatoes" shall be indicated in close proximity to the product name "Passata".
- (b) The words "paste" or "puree" may not appear on a container containing "crushed and sieved canned tomatoes".

TOMATOES FLAVOURED, STEWED OR SEASONED

Definitions

20. (1) "Flavoured, stewed or seasoned tomatoes" shall consist of peeled or unpeeled tomatoes to which one or more of, but not limited to, the following ingredients have been added:

- (a) Onion and/or other kinds of vegetables.
- (b) Salt, herbs and/or spices.

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Types of pack

(2) Flavoured, stewed or seasoned canned tomatoes may be packed without any added liquid (i.e. solid pack).

Quality standards

(3) The quality standards for canned flavoured, stewed or seasoned tomatoes are as follows:

Quality factor	Fancy Grade	Choice Grade	Standard Grade
(a) Microbiological spoilage (maximum percentage containers per production group)	0,25	0,25	0,25
(b) Vegetable ingredient	(i) Shall be prepared from sound ripe and well-washed tomatoes (ii) All other vegetables shall be sound and of a good quality	(i) and (ii) as for Fancy Grade	(i) and (ii) as for Fancy Grade
(c) Fill of containers	Pack to capacity	Packed to capacity	Packed to capacity
(d) Preparation	(i) Shall be free from defects (ii) Shall contain visible pieces of tomatoes and other added vegetables (iii) Shall be practically free from loose pieces of tomato skin	(i) and (ii) as for Fancy Grade (iii) Shall be fairly free from loose pieces of tomato skin	(i) and (ii) as for Fancy Grade (iii) Shall be reasonably free from loose pieces of tomato skin
(e) Colour	The product shall be of a good colour	The product shall be of a fairly good colour	The product shall be of a reasonably good colour
(f) Composition in the case of tomato and onion mix: (i) Tomatoes (ii) Onions (iii) Other (other vegetables, thickening and flavouring ingredients)	(i) 75% - 85% (ii) 10% - 25% (iii) Not more than 10% (based on the ingoing mass)	(i) 75% - 85% (ii) 5% - 25% (iii) Not more than 20%	(i) 40% - 60% (ii) 3% - 5% (iii) Not more than 46% (based on the ingoing mass)

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Quality factor	Fancy Grade	Choice Grade	Standard Grade
(g) Foreign matter	None	None	None
(h) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free

Permissible deviations

(4) The maximum permissible deviations for flavoured, stewed or season tomatoes are as follows:

Quality factor	Fancy Grade	Choice Grade	Standard Grade
(a) Preparation (by mass)	5%	10%	20%: Provided that defects shall not exceed 10%
(b) Extraneous vegetable matter (on average per sample)	1 piece	2 pieces	3 pieces

Additional marking requirements

(5) Subject to the provisions of part I of item 12, variant names such as for example "Mexican style", "Indian style", "Braai relish", "Mediterranean style", etc. may be indicated in addition to the product name and additions to the product name on a container of flavoured, stewed or season canned and pickled tomatoes: Provided that the variant name corresponds with the actual composition and/or intended use of the product concerned.

VEGETABLE SALAD (MIXED VEGETABLES)

Types of pack

21. (1) Canned vegetables salad (mixed vegetables) may be packed in a liquid medium or sauce or may be vacuum packed.

Quality standards

(2) The quality standards for canned vegetable salad (mixed vegetables) are as follows:

Quality factor	Fancy Grade	Choice Grade	Standard Grade
(a) Microbiological spoilage (maximum percentage containers per production group)	0,25	0,25	0,25

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Quality factor	Fancy Grade	Choice Grade	Standard Grade
(b) Vegetable ingredient	(i) Shall contain at least 2 kinds of vegetables (ii) Styles for vegetables used shall be as prescribed for the relevant components	(i) and (ii) as for Fancy Grade	(i) and (ii) as for Fancy Grade
(c) Fill of containers: Shall comply with one of the following minima: (i) Vegetable quantity (ii) Drained mass	Packed to capacity 59%	Packed to capacity 59%	Packed to capacity 59%
(d) Preparation	(i) The components shall comply with the requirements as prescribed in the relevant standards: Provided that one component may be of one lower grade (ii) If the product contains mayonnaise, the mayonnaise shall be of good colour and consistency	(i) and (ii) as for Fancy Grade	(i) and (ii) as for Fancy Grade
(e) Composition	After canning, the mass of any one kind of vegetable shall not exceed the sum of the mass of the other kinds of vegetables which are used	as for Fancy Grade	as for Fancy Grade
(f) Foreign matter	None	None	None
(g) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free

Additional marking requirements

(3) Subject to the provisions of item 12 --

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- (a) the product name “mixed vegetables” may be substituted by the name “assorted vegetables”/ “vegetable assortment” or “vegetable medley”; and
- (b) the product name “vegetables salad” shall be used if the mixed vegetable containing added mayonnaise or a similar ingredient.

UNSPECIFIED VEGETABLES

Quality standards

22. (1) The quality standards for unspecified canned vegetables are as follows:

Quality factor	Fancy Grade	Choice Grade	Standard Grade
(a) Microbiological spoilage (maximum percentage containers per production group)	0,25	0,25	0,25
(b) Vegetable ingredient	Shall be prepared from sound vegetables	As for Fancy Grade	As for Fancy Grade
(c) Fill of containers	Packed to capacity	Packed to capacity	Packed to capacity
(d) Preparation	Shall be free from defects	Shall be fairly free from defects	Shall be reasonably free from defects
(e) Uniformity of size in any one container	Uniform	Fairly uniform	Reasonably uniform
(f) Uniformity of colour in any one container	Shall be uniform in colour	Shall be fairly uniform in colour	Shall be reasonably uniform in colour
(g) Foreign matter	None	None	None
(h) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free

Permissible deviations

(2) The maximum permissible deviations are as follows:

Quality factor	Fancy Grade	Choice Grade	Standard Grade
(a) Preparation (by number)	5%	10%	20%

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UNSPECIFIED VEGETABLE CONCENTRATE, PASTE AND PUREE

Quality standards

23. (1) The quality standards for unspecified canned vegetable concentrate, paste and puree are as follows:

Quality factor	Fancy Grade	Choice Grade	Standard Grade
(a) Microbiological spoilage (maximum percentage containers per production group)	0,25	0,25	0,25
(b) Vegetable ingredient	Shall be prepared from sound vegetables and well washed	As for Fancy Grade	As for Fancy Grade
(c) Fill of containers	Packed to capacity	Packed to capacity	Packed to capacity
(d) Preparation	(i) Shall be free from defects (ii) Shall be free from peel (skin), seeds or particles of seeds, where applicable	(i) Shall be fairly free from defects (ii) Shall be practically free from peel (skin), seeds or particles of seeds, where applicable	(i) Shall be reasonably free from defects (ii) Shall be reasonably free from peel (skin), seeds or particles of seeds, where applicable
(e) Colour	Shall be good in colour typical of the product concerned	Shall be fairly good in colour	Shall be reasonably good in colour
(f) Texture	The concentrated product shall have a smooth and homogeneous texture	As for Fancy Grade	As for Fancy Grade
(g) Flavour	Shall have a good flavour, typical of the vegetable concentrate concerned	As for Fancy Grade	As for Fancy Grade
(h) Off-flavours	Shall be free from off-flavours	As for Fancy Grade	As for Fancy Grade
(i) Foreign matter	None	None	None
(j) Extraneous vegetable matter	Practically free	Fairly free	Reasonable free

PART III
SPECIFIC QUALITY STANDARDS FOR PICKLED VEGETABLES

BEETROOT

Definitions

1. (1) Where used with regard to pickled beetroot –
- (a) "fairly good colour" means that the pickled beetroot possess a colour that is typical of pickled beetroot produced from beetroot of similar varietal characteristics and such colour may be variable or slightly dull;
 - (b) "fairly tender texture" means that the beetroot are fairly tender, may be variable in character but not tough or hard, and may possess a few stringy or coarse fibres;
 - (c) "good colour" means that the pickled beetroot possess a colour that is uniform, bright, and typical of pickled beetroot produced from beetroots of similar varietal characteristics; and
 - (d) "tender texture" means that the beetroot are tender, not fibrous, and possess a uniform character.

Styles and standards for styles

- (2) (a) Pickled beetroot shall be presented as one of the following styles:
- (i) Whole beetroot.
 - (ii) Baby beetroot.
 - (iii) Beetroot quarters.
 - (iv) Beetroot slices or sliced beetroot.
 - (v) Diced beetroot.
 - (vi) Grated beetroot.
 - (vii) Julienne, French style or shoestring beetroot.
- (b) (i) Whole beetroot: Shall consist of beetroot which, after processing, retain their approximate original conformation: Provided that --

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- (aa) the diameter measured at right angles to the longitudinal axis, shall not be less than 30 mm for the smallest beetroot and not exceed 50 mm for the largest beetroot; and
 - (bb) the variation in diameter between the largest beetroot and smallest beetroot in the same container shall not exceed a ratio of 3:1.
- (ii) Baby beetroot: Shall consist of a whole beetroot which, after processing, retain a minimum diameter of 20 mm and does not exceed a diameter of 40 mm.
 - (iii) Beetroot quarters: Shall consist of beetroot cut into four approximately equal sections by two cuts at right angles to each other through the longitudinal axis and the radial axis.
 - (iv) Beetroot slices or sliced beetroot: Shall consist of beetroot which have been cut smooth, corrugated, wavy, fluted or scalloped, at right angles to the longitudinal axis, into rings having a maximum thickness of 10 mm and a maximum diameter of 100 mm.
 - (v) Diced beetroot: Shall consist of beetroot cut into approximate cube-shaped units with edges not exceeding 14 mm.
 - (vi) Grated beetroot: Shall consist of beetroot which have been reduced to small shreds by rubbing it on a grater.
 - (vii) Julienne, French style or shoestring beetroot: Shall consist of beetroot cut into strips: Provided that the strips shall be uniform in size and shape, with the cross sections not exceeding 5 mm.

Types of pack

(2) Pickled beetroot may be packed in a liquid medium, sauce, vacuum packed or be packed without any added liquid (i.e. solid pack).

Quality standards

(3) The quality standards for pickled beetroot are as follows:

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Quality factor	Fancy Grade	Choice Grade	Standard Grade
(a) Microbiological spoilage (maximum percentage containers per production group)	0,25	0,25	0,25
(b) Vegetable ingredient	(i) Shall be prepared from sound, young, tender beetroot of a suitable cultivar. (ii) Onions of a good quality and suitable type which are practically free from defects may be added: Provided that it shall not exceed 5% of the total net mass of the product	(i) and (ii) as for Fancy Grade	(i) and (ii) as for Fancy Grade
(c) Fill of containers: Shall comply with one of the following minimum:			
(i) Vegetable quantity	Packed to capacity	Packed to capacity	Packed to capacity
(ii) Drained mass	60%	60%	60%
(d) Preparation	(i) Shall be free from defects (ii) Shall be properly peeled, trimmed and free from residual peel (iii) All styles, excluding grated, shall be cleanly cut (iv) Shall be free from end slices, blotches, stains, black internal discolouration or scab	(i) to (iv) as for Fancy Grade	(i) to (iv) as for Fancy Grade

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Quality factor	Fancy Grade	Choice Grade	Standard Grade
(e) Colour	Shall retain a good colour after processing	Shall retain a fairly good colour after processing	As for Choice Grade
(f) Texture	Shall possess a tender texture	Shall possess a fairly tender texture	As for Choice Grade
(g) Uniformity of thickness in the case of slices in any one container	Uniform	Reasonably uniform	As for Choice Grade, except in the case of uneven pieces
(h) Uniformity of shape and size in any one container	Uniform	Reasonably uniform	As for Choice Grade except in the case of uneven pieces
(i) Foreign matter	None	None	None
(j) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free

Permissible deviations

(5) The maximum permissible deviations for pickled beetroot are as follows:

Quality factor	Fancy Grade	Choice Grade	Standard Grade
(a) Preparation:			
(i) Wholes and quarters (by number)	10%: Provided that where 10% results in a fraction of a unit, not more than one unit may show defects	15%	30%
(ii) Diced, grated and Julienne (by mass)	3%	6%	8%
(iii) Slices (by mass)	5%	10%	15%
(b) Broken and uneven slices (by mass)	15%	30%	50%
(c) Extraneous vegetable matter (on average per sample)	1 piece	2 pieces	3 pieces

Additional marking requirements

(6) Subject to the provisions of part I of item 12--

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- (a) the product name shall be "beetroot" or "pickled beetroot"; and
- (b) the expression "smooth", "corrugated"/ "crinkle cut", "wavy", "fluted" or "scalloped", as the case may be, may be indicated as part of the product name or in close proximity thereto, in the case of the style "beetroot slices".

CUCUMBERS

Definitions

2. (1) Where used with regard to pickled cucumbers –

- (a) "curved cucumber" means a whole cucumber that are curved at an angle of more than 35° when measured as illustrated below.



- (b) "defects" means the defects defined in item 1 as well as –
 - (i) poor texture;
 - (ii) hollow center; and
 - (iii) blemishes;
- (c) "hollow center" means –
 - (i) whole cucumbers in which the internal cavity is large and
 - (ii) in the case of the style ring cuts and slices, that a third or more of the centre is missing;
- (d) "misshaped cucumbers" means whole cucumbers, nubbins and other deformed cucumbers as illustrated below:



- (e) "off colour" means units that vary markedly from the colour typical of the variety and type of pack;
- (f) "poor texture" means excessively shrivelled, very soft or flabby units with very large seeds; and
- (g) "stem" means any stalk longer than 15 mm.

Styles and standards for styles

- (2) (a) Pickled cucumbers shall be presented as one of the following styles:
 - (i) Whole cucumbers.
 - (ii) Whole curved cucumbers.
 - (iii) Cucumbers halves.
 - (iv) Cucumber spears, cucumber fingers or Sliced lengthwise cucumbers.
 - (v) Ring cut cucumbers or cucumbers chunks.
 - (vi) Cucumber strips ("Asier").
 - (vii) Cucumber Slices or Cross cuts cucumbers or cucumber chips
- (b) (i) Whole cucumbers: Shall consist of cucumbers with a maximum diameter of 54 mm when cut in the middle of the unit.
- (ii) Whole curved cucumbers: Shall consist of cucumbers with a maximum diameter of 54 mm and curved at least 35°.
- (iii) Cucumbers halves: Shall consist of cucumbers divided lengthwise into halves.

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- (iv) Cucumber spear, cucumber fingers or sliced lengthwise cucumbers: Shall consist of cucumbers cut lengthwise into sections of approximately equal size.
- (v) Ring cut cucumbers or cucumbers chunks: Shall consist of cucumbers cut at right angles to the longitudinal axis having a thickness from 4 to 40 mm and a maximum diameter of 54 mm.
- (vi) Cucumber strips ("Asier"): Shall consist of large, peeled cucumbers that have been divided lengthwise: Provided that the prepared halves are cut at right angles to the longitudinal direction into strips of approximately 10 mm width.
- (vii) Cucumber Slices or Cross cuts cucumbers or cucumber chips: Shall consist of cucumbers cut at right angles to the longitudinal axis having a thickness of not more than 10 mm and a maximum diameter of 54 mm.

Types and sub-types of styles pack

Fresh pack type

- (3) (a) The fresh pack type shall be prepared from fresh, uncured and unfermented cucumbers.

Cured pack type

- (b) The cured pack type shall be prepared from cucumbers which have been cured in salt brine or in other suitable curing solution, with or without natural or controlled fermentation.

Sub-type of pack

- (c) Pickled cucumbers shall be presented as one of the following types based on the sensory characteristics:

Sub-type	Sensory Characterising flavour
(a) Dill	Dill herb and/or oil of dill
(b) "Name of the herb"	Herb and oils thereof other than dill herb and/or oil of dill
(c) Sour	Pronounced sour
(d) Sweet-sour	Moderately sweet-sour
(e) Sweet	Pronounced sweet
(f) Mustard	Mustard sauce, mustard seed and/or oil of mustard
(g) Salt-sour	Pronounced salty

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Sub-type	Sensory Characterising flavour
(h) Mild	Neither sweet nor sour
(i) Hot	Pronounced pepper
(j) Sweet and tangy	Sweet and pungent, piquant or spicy note
(k) Other Sub-type	Provided that its sensory characteristics will be submitted to the Executive Officer for approval

Working sample size

- (4) (a) The working sample size shall be as follows for the styles concerned:
- (i) Whole, Whole curved - 20 whole or whole curved cucumbers.
 - (ii) Halves, Spears - 40 halves or spears.
 - (iii) Ring cuts, Slices, Strips - 300 g drained cucumbers.
- (b) When a container contains less than the prescribed in paragraph (a) above, the total contents of the container shall be taken as the working sample.

Quality standards

- (5) The quality standards for canned pickled cucumbers are as follows:

Quality factor	Fancy Grade	Choice Grade	Standard Grade
(a) Microbiological spoilage (maximum percentage containers per production group)	0,25	0,25	0,25
(b) Vegetable ingredient	(i) Shall be prepared from clean, sound cucumbers of a suitable cultivar (ii) Small quantities of other types of vegetables (e.g. chopped onion, sliced red pepper, etc.) may be added mainly for the purpose of enhancing the visual appearance/	As for Fancy Grade	As for Fancy Grade

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Quality factor	Fancy Grade	Choice Grade	Standard Grade
	presentation and/or flavour of the product: Provided that it shall not exceed 5% of the total net mass of the product, except for the sub-type "mustard", which may contain not more than 30%.		
(c) Fill of containers: shall comply with one of the following minima:			
(i) Vegetable quantity	Packed to capacity	Packed to capacity	Packed to capacity
(ii) Drained mass:			
- Whole and whole curved	55% (cured pack type) 53% (fresh pack type)	55% (cured pack type) 53% (fresh pack type)	55% (cured pack type) 53% (fresh pack type)
- Styles other than whole	57% (cured pack type) 55% (fresh pack type)	57% (cured pack type) 55% (fresh pack type)	57% (cured pack type) 55% (fresh pack type)
(d) Colour	Shall have a good colour typical of the variety, type of pack and style: Provided that a narrow yellow strip comprising an area of not larger than 40% of the unit will not be regarded as a defect	As for Fancy Grade	As for Fancy Grade
(e) Uniformity of size in the case of --			
(i) Whole style and spears	80% or more, (by number) of the cucumbers shall meet the following requirements:	75% or more, (by number) of the cucumbers shall meet the following requirements:	70% or more (by number) of the cucumbers shall meet the following requirements:

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Quality factor	Fancy Grade	Choice Grade	Standard Grade
(ii) Ring cut and slices	<p>(i) Length: the length of the longest unit shall not exceed that of the shortest unit by more than 50%; and</p> <p>(ii) Diameter: the diameter of the largest unit shall not exceed that of the smallest unit by more than 50%</p> <p>80% or more (by mass) of units shall meet the following requirements:</p> <p>(i) Diameter: The diameter of the largest unit shall not exceed that of the smallest unit by more than 50%</p>	<p>(i) and (ii) as for Fancy Grade</p> <p>75% or more (by mass), of the cucumbers shall meet the following requirements:</p> <p>(i) As for Fancy Grade</p>	<p>(i) and (ii) as for Fancy Grade</p> <p>70% or more, (by mass), of the cucumbers shall meet the following requirements:</p> <p>(i) As for Fancy Grade</p>
(f) Uniformity of colour in any one container	Shall have a uniform colour typical of the variety, type of pack and style	Shall have a fairly uniform colour typical of the variety, type of pack and style	Shall have a reasonably uniform colour typical of the variety, type of pack and style
(g) Flavour	Shall have a good flavour typical of the type of pack and in consideration of any sensory characterising or special ingredients used	Shall have a fairly good flavour typical of the type of pack and in consideration of any sensory characterising or special ingredients used	Shall have a reasonably good flavour typical of the type of pack and in consideration of any sensory characterising or special ingredients used
(h) Texture	<p>(i) Shall be firm and crisp</p> <p>(ii) Shall be free from shrivelled, soft and flabby units</p> <p>(iii) Shall be free from very large seeds</p>	<p>(i) Shall be practically firm and crisp</p> <p>(ii) As for Fancy Grade</p> <p>(iii) Shall be practically free from very large seeds</p>	<p>(i) Shall be reasonably firm and crisp</p> <p>(ii) As for Fancy Grade</p> <p>(iii) Shall be reasonably free from very large seeds</p>

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Quality factor	Fancy Grade	Choice Grade	Standard Grade
(i) Foreign matter	None	None	None
(j) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free

Permissible deviations

(6) The maximum permissible deviations based on the working sample size specified in sub-item (4) above for the style concerned are as follows:

(a) In the case of the styles whole, whole curved, halves, spears and strips:

Quality factor	Fancy Grade		Choice Grade		Standard Grade	
	Whole and whole curved	Halves, and spears	Whole and Whole curved	Halves, and Spears	Whole and Whole curved	Halves, and Spears
(i) Curved (except curved style)	2	1	3	2	4	3
(ii) Misshapen	2	1	2	1	3	2
(iii) Blemish	2	2	3	3	4	5
(iv) Mechanical damage	1	2	2	3	2	3
(v) Stems	2	1	3	2	3	2
(vi) Poor texture	-	2	1	3	1	3
(vii) Off colour	-	1	1	2	1	2
(viii) Hollow centre	1	-	1	-	2	-
(ix) Maximum total deviations from (i) to (viii): Provided that such deviations are individually within the limits	5	9	7	11	9	13

- Denotes not allowable

(b) In the case of the ring cuts, slices and strips:

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade
(i) Blemished	10 g	15 g	20
(ii) Mechanical damage	20 g	30 g	35 g
(iii) Poor texture	5 g	10 g	15 g
(iv) Off colour	5 g	10 g	15 g
(v) Hollow centre	20 g	30 g	35 g
(vi) Stems (by number)	1	2	3

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Quality factor	Extra Choice Grade	Choice Grade	Standard Grade
(vii) Deviations allowed under (i) to (v) collectively: Provided that the individual limits are not exceeded	65 g	75 g	85 g

Additional marking requirements

- (7) Subject to the provisions of part I of item 12--
- (a) the product name shall be "pickled cucumbers", "cucumber pickles" or "pickles": Provided that the styles whole cucumbers and whole curved cucumbers may be designated as –
- (i) "gherkins" if they are not larger than 30 mm in diameter; or
- (ii) "cocktail gherkins" or "baby gherkins" if they are not larger than 20 mm in diameter;
- (b) the sub-types of pack specified in sub-item (3)(c) above shall be indicated as part of the product name or in close proximity thereto: Provided that the sub-type "dill" may be indicated as "natural dill" or "genuine dill" when the cucumbers are fermented naturally in a low salt concentration brine; and
- (c) the type of pack, i.e. "fresh pack" or "cured pack", as the case may be, may be indicated as part of the product name or in close proximity thereto.

SAUERKRAUT

Definitions

3. (1) Where used specifically with regard to pickled sauerkraut --
- (a) "fairly free from defects" means that minor and major defects may be present that do not materially affect the appearance or eating quality of the product;
- (b) "fairly good colour" means that the sauerkraut possesses a reasonably bright, reasonably uniform, typical cream to light straw general appearance, characteristic of properly prepared and properly processed sauerkraut;

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- (c) "fairly good flavour" means that the product possesses a fairly good characteristic kraut flavour which is free from off flavours and off odours of any kind;
- (d) "good colour" means that the sauerkraut possesses a bright, practically uniform, typical white to light cream general appearance, characteristic of properly prepared and properly processed sauerkraut;
- (e) "good flavour" means that the product possesses a good characteristic kraut flavour which is free from off flavours and off odours of any kind;
- (f) "major defects" mean blemished, spotted, or otherwise discoloured shreds or pieces of leaves or core material;
- (g) "minor defects" mean large or coarse pieces of leaves and large or coarse pieces of core material;
- (h) "pickled sauerkraut" means the product prepared from clean, sound and well matured heads of the cabbage plant which have been properly trimmed and cut, and to which --
 - (i) salt is added and which is cured by natural fermentation; and
 - (ii) pickled peppers, pimentos, tomatoes, or other flavouring ingredients to give the product specific flavour characteristics, may have been added;
- (i) "practically free from defects" means that minor defects may be present that do not materially affect the appearance or eating quality and that major defects may be present that do not more than slightly affect the appearance or eating quality of the product;
- (j) "reasonably free from defects" means that minor and major defects may be present that do not seriously affect the appearance or eating quality of the product;
- (k) "reasonably good colour" means that the sauerkraut may possess a dark straw, slightly green, or yellowish general appearance and may be dull or slightly variable but is not off colour; and
- (l) "reasonably good flavour" means that the product possesses a reasonably good kraut flavour which is free from objectionable flavours and objectionable odours which may seriously affect the eating quality of the product.

Type of pack

- (2) Pickled sauerkraut may be packed without any added liquid (i.e. solid pack).

Styles and standards for styles

- (3) (a) Pickled sauerkraut shall be presented as one of the following styles:
- (i) Shredded sauerkraut.
 - (ii) Chopped sauerkraut.
- (b) (i) Shredded sauerkraut: Shall consist of sauerkraut which has been prepared from cabbage cut into shreds.
- (ii) Chopped sauerkraut: Shall consist of sauerkraut which has been prepared from cabbage cut or chopped into small pieces.

Quality standards

- (4) The quality standards for pickled sauerkraut are as follows:

Quality Factor	Fancy Grade	Choice Grade	Standard Grade
(a) Microbiological spoilage (maximum percentage containers per production group)	0,25	0,25	0,25
(b) Vegetable ingredient	Shall be prepared from sauerkraut which is obtained by the full fermentation of sound, clean, shredded cabbage	As for Fancy Grade	As for Fancy Grade
(c) Fill of containers: Shall comply with one of the following minima:			
(i) Vegetable quantity	Packed to capacity	Packed to capacity	Packed to capacity
(ii) Drained mass	66%	66%	66%

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Quality Factor	Fancy Grade	Choice Grade	Standard Grade
(d) Preparation	<p>(i) Shall be practically free from defects</p> <p>(ii) In the case of the style shredded, the shreds shall be uniform in thickness, and the presence of short or irregular cut pieces shall only slightly affect the appearance of the product</p> <p>(iii) In the case of the style chopped, the pieces shall be uniform in size, and the presence of pieces markedly smaller or larger than the predominant size of pieces shall only slightly affect the appearance of the product</p>	<p>(i) Shall be fairly free from defects</p> <p>(ii) In the case of the style shredded, the shreds shall be fairly uniform in thickness, and the presence of short or irregular cut pieces shall not materially affect the appearance of the product</p> <p>(iii) In the case of the style chopped, the pieces shall be fairly uniform in size, and the presence of pieces markedly smaller or larger than the predominant size of pieces shall not materially affect the appearance of the product</p>	<p>(i) Shall be reasonably free from defects</p> <p>(ii) In the case of the style shredded, the shreds shall be reasonably uniform in thickness, and the presence of very short or very fine pieces or large and irregular pieces shall not seriously affect the appearance of the product</p> <p>(iii) In the case of the style chopped, the pieces shall be reasonably uniform in size, and the presence of very fine pieces or large and irregular pieces shall not seriously affect the appearance of the product</p>
(e) Colour	Shall have a good colour	Shall have a fairly good colour	Shall have a reasonably good colour
(f) Flavour	Shall have a good flavour	Shall have a fairly good flavour	Shall have a reasonably good flavour
(g) Foreign matter	None	None	None
(h) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free

Permissible deviations

(5) The maximum permissible deviations for pickled sauerkraut are as follows:

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Quality Factor	Extra Choice Grade	Choice Grade	Standard Grade
(a) Preparation (by mass per container)	5%	10%	20%
(b) Colour (by mass per container)	5%	10%	15%
(c) Extraneous vegetable matter (on average per sample)	1 piece	2 pieces	2 pieces

UNSPECIFIED VEGETABLES

Definitions

4. (1) Where used specifically with regard to unspecified pickled vegetables --
- (a) "blemishes" means any characteristics including, but not limited to bruises, scab, and dark, discolouration, which adversely affects the overall appearance of the pickled vegetable product; and
 - (a) "unspecified pickled vegetables" means processed vegetables other than pickled beetroot, cucumbers and sauerkraut, which –
 - (i) comply with the definition for "pickled vegetables" as defined in item 1 of the definitions; and
 - (ii) includes but not limited to onions, garlic, radish, ginger, peppers, vegetable atchar and green mustard, but excludes chutneys and relishes.

Styles and standards for styles

- (2) Unspecified pickled vegetables shall be presented as one of the following styles:
- (a) Whole.
 - (b) Halves.
 - (c) Quarters.
 - (d) Pieces.
 - (e) Diced.

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- (f) Julienne.
- (g) Shredded or chopped.
- (h) Any style other than those referred to in paragraphs (a) to (g) above: Provided that the product meets all requirements of the standard.

Types of pack

(3) Unspecified pickled vegetables may be packed in a liquid medium as specified in sub-item (4) below, sauce or may be packed without any added liquid (i.e. solid pack).

Packing media

- (4) Unspecified pickled vegetables may be packed in the following packing media:
- (a) Edible oil: When only edible oil is used as the packing medium for unspecified pickled vegetables, the edible oil shall not be less than 10% (m/m) in the finished product.
 - (b) Brine: As defined in item 1 of the definitions.
 - (c) Acidic media (vinegar): The percentage of the acidity shall be sufficient to ensure the keeping quality and proper preservation of the unspecified pickled vegetable product.
 - (d) Water: When necessary, salt or edible oil or acidic media (vinegar) may be added to the water.

Quality standards

(5) The quality standards for unspecified pickled vegetables are as follows:

Quality Factor	Fancy Grade	Choice Grade	Standard Grade
(a) Microbiological spoilage (maximum percentage containers per production group)	0,25	0,25	0,25
(b) Vegetable ingredient	Shall be prepared from sound, clean, edible vegetables with or without seeds,	As for Fancy Grade	As for Fancy Grade

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Quality Factor	Fancy Grade	Choice Grade	Standard Grade
	spices, aromatic herbs and/or condiments		
(c) Fill of containers: Shall comply with one of the following minima:			
(i) Vegetable quantity	Packed to capacity	Packed to capacity	Packed to capacity
(ii) Drained mass:			
(aa) Whole and halves	40%	40%	40%
(bb) Other styles	50%	50%	50%
(cc) Pickled red cabbage	45%	45%	45%
(dd) Pickled whole and halves pepper	35%	35%	35%
(d) Preparation	Shall be free from defects	Shall be fairly free from defects	Shall be reasonably free from defects
(e) Uniformity of size in any one container for only the styles whole and halves	Uniform	Fairly uniform	Reasonably uniform
(f) Uniformity of colour in any one container	Shall be uniform in colour	Shall be fairly uniform in colour	Shall be reasonably uniform in colour
(g) Foreign matter	None	None	None
(h) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free

Permissible deviations

(6) The maximum permissible deviations for unspecified pickled vegetables are as follows:

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Quality Factor	Fancy Grade	Choice Grade	Standard Grade
(a) Preparation (by number)	5%	10%	20%
(b) Extraneous vegetable matter (on average per sample)	1 piece	2 pieces	3 pieces