

GOVERNMENT NOTICES GOEWERMENTSKENNISGEWINGS

DEPARTMENT OF AGRICULTURE DEPARTEMENT VAN LANDBOU

No. R. 903

15 September 2000

AGRICULTURAL PRODUCT STANDARDS ACT, 1990
(ACT No. 119 OF 1990)

REGULATIONS RELATING TO THE GRADING, PACKING AND MARKING OF CANNED PASTA PRODUCTS INTENDED FOR SALE IN THE REPUBLIC OF SOUTH AFRICA

The Minister of Agriculture has under section 15 of the Agricultural Product Standards Act, 1990 (Act No. 119 of 1990) -

- (a) made the regulations in the Schedule; and
- (b) repealed the regulations published by Proclamation No. R. 1985 of 22 October 1971 in so far as it relates to canned pasta products; Part X of Government Notice No. R. 1898 of 22 October 1971, Government Notices Nos. R. 525 of 30 March 1972, R. 523 of 1 April 1976, R. 1267 of 23 July 1976, R. 43 of 6 January 1978 and R. 2592 of 29 December 1978, R. 640 of 28 March 1980, R. 1326 of 9 July 1982, R. 993 of 13 May 1983 and R. 602 of 30 March 1984.

Definitions

1. In these regulations, unless the context indicates otherwise, any word or expression to which a meaning has been assigned in the Act, shall have that meaning and -

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

"A10" means a container with a capacity of 3 090 ml;

"address" means an address in the Republic of South Africa which includes the street or road number (if a number has been allotted), the name of the town, village or suburb and, in the case of a farm, the name of the farm and of the magisterial district in which it is situated and, in the case of imported pasta products, the address of the manufacturer, supplier or importer;

"canned pasta products" means commercially sterile spaghetti, macaroni, vermicelli or any other suitable pasta product in hermetically sealed containers;

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

"consignment" means a quantity of containers of canned pasta products 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 container manufactured from any suitable material in which canned pasta products are packed for final sale;

"defects" with regard to canned pasta products, means -

- (a) discolouration;
- (b) injury of a pathological or other nature;
- (c) poor preparation; or

(d) foreign or poor tastes or odours;

"**drained mass**" means the mass, in grams of the drained contents of a container of canned pasta products, determined as prescribed in the methods of inspection;

"**foreign matter**" means any substance which does not normally form part of canned pasta products;

"**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 the Executive Officer or an officer under his or her control, or an Assignee or an employee of an Assignee;

"**main panel**" means that part of the container which is in the same field of vision as the trademark, trade name or brand name displayed the most prominent and any other part of the containers bearing the trademark, trade name or brand in equal prominence;

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

"**outer container**" means a container which contains one or more containers of canned pasta products;

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

"**pasta**" means a product made from a semolina dough that has been milled from durum wheat, which is thoroughly mixed with eggs and/or water and extruded with extremely high pressure to form the desired shape, and slowly cooled down in several stages, using drying cabinets;

"**production group**" means a quantity of canned pasta products marked with the same code marks;

"**sound**" means free from external or internal disorders which detrimentally affect the quality of the canned pasta products;

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

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

"**200 mm sieve**" means a sieve with a diameter of 200 mm, with apertures of 2,3 mm, manufactured from wire with a diameter of not less than 0,9 mm and not more than 1,25 mm; and

"**300 mm sieve**" means a sieve with a diameter of 300 mm, with apertures of 2,3 mm, manufactured from wire with a diameter of not less than 0,9 mm and not more than 1,25 mm.

Restrictions on the sale of canned pasta products

2. (1) No person shall sell canned pasta products in the Republic of South Africa –
- (a) unless such product is graded in accordance with the grades referred to in regulation 3;
 - (b) unless such product complies with the quality standards referred to in regulation 4;
 - (c) unless the containers in which such product is packed, comply with the requirements referred to in regulation 5;
 - (d) unless such product is packed in accordance with the packing requirements referred to in regulation 6;

- (e) unless such product is marked with the particulars and in the manner prescribed in regulation 7; and
- (f) if such product is marked with particulars and in a manner so prescribed as particulars with which it may not be marked.

(2) 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 subregulation (1).

QUALITY STANDARDS

Grades for canned pasta products

3. There are five grades for canned pasta products, namely Fancy Grade, Choice Grade, Standard Grade, Substandard Grade and Undergrade.

Standards for grades

4. (1) Fancy Grade, Choice Grade, Standard Grade, Substandard Grade and Undergrade canned pasta products shall --

- (a) be prepared from sound, fresh, clean and washed pasta;
- (b) subject to the provision of paragraph (c), be free from any foreign matter which does not normally form part of canned pasta products, excluding extraneous vegetable matter; and
- (c) contain only food additives permitted in terms of the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972).

(2) Subject to the provisions of subregulation (1) --

- (a) Fancy Grade, Choice Grade and Standard Grade canned pasta products shall comply with the quality standards as set out in Table 1 of the Annexure;
- (b) Substandard Grade canned pasta products shall comprise pasta that does not comply with the specific standards and requirements for Fancy Grade, Choice Grade or Standard Grade, as set out in Table 1, but which are still edible, normal in appearance and free from any foreign flavours and odours.
- (c) Undergrade canned pasta products, which may not be presented for sale, shall comprise pasta that do not comply with the standards and requirements for Fancy Grade, Choice Grade, Standard Grade or Substandard Grade, as set out in paragraphs (a) and (b), and are inedible due to the presence of harmful or aesthetically objectionable matter or foreign flavours and odours.

REQUIREMENTS FOR CONTAINERS

General

5. (1) Containers for canned pasta products shall --

- (a) be intact, clean, suitable and strong enough for the packing and normal handling of the canned pasta products;
- (b) be free from rust and serious dents or any other disorders which may detrimentally affect the quality of the product;
- (c) not impart any undesirable taste or odour to the contents thereof; and

(d) be closed properly and in a manner permitted by the nature thereof.

(2) Metal surfaces shall be properly lacquered on the inside in the case where the quality of the canned pasta products may, at any time, be impaired due to contact with the metal of the surface of a container.

(3) If containers containing canned pasta products are packed in outer containers, such outer containers shall be clean, neat and intact.

PACKING REQUIREMENTS

6. Except where stipulated otherwise in these regulations, canned pasta products of different kinds, grades and shapes shall not be packed together in the same container or outer container.

MARKING REQUIREMENTS

7. (1) Each container containing canned pasta products shall be clearly and legibly marked or labelled with the following particulars: Provided that the true description of the contents shall be declared on the main panel:

(a) A code mark which has been approved, in writing, by the Executive Officer and which consists of the name of the canning establishment, the product concerned and the date of manufacture thereof: Provided that –

(i) the canning establishment identification code shall be indicated at the last position in the sequence; and

(ii) in the case of a transparent container where the contents are clearly visible, the product code need not be indicated.

(b) The name or trademark of the manufacturer or packer.

(c) The physical address of the manufacturer or packer.

(d) A true description of the contents thereof: Provided that if –

(i) cheese has been added to the sauce, shall only be indicated on the label if not less than two percent by mass of cheese added; and

(ii) a permitted flavourant has purposely been added to render a characteristic flavour, an indication thereof shall be marked in close proximity to the product name.

(e) 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.

(f) An indication of the grade thereof: Provided that the expression "Extra Choice Grade" may be used instead of the expression "Fancy Grade".

(g) The net mass of the contents as required in terms of the Trade Metrology Act, 1973 (Act No. 77 of 1973).

(h) The country of origin.

(2) If one or more containers with canned pasta products are packed in an outer container, such outer container shall be marked with the following particulars:

- (a) The name or trademark of the manufacturer or packer.
 - (b) The physical address of the manufacturer or packer.
 - (c) A true description of the contents thereof.
 - (d) An indication of the grade thereof: Provided that the expression "Extra Choice Grade" may be used instead of the expression "Fancy Grade".
 - (e) The net mass of the contents thereof as required in terms of the Trade Metrology Act, 1973 (Act No. 77 of 1973).
 - (f) The country of origin.
 - (g) The number of containers packed therein.
- (3) If a transparent outer container is used and the particulars on the containers are visible from the outside, the requirements of subregulation (2) need not be complied with.
- (4) The label of a container of canned pasta products 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 concerned or his agent.

Prohibited particulars

8. No word, mark, illustration, depiction or any other method of expression that constitutes a misrepresentation or, directly or by implication, creates or may create a misleading impression regarding the contents, quality or grade, shall appear on a container or outer container containing canned pasta products.

SAMPLING

Obtaining a representative sample

9. (1) For the purpose of an inspection, an inspector shall proceed as follows:
- (a) Draw at random a representative sample by drawing the number of containers in column 2 of Table 2 of the Annexure opposite the production group in column 1 of Table 2 of the Annexure taking the net mass of each container into consideration.
 - (b) Examine from each of the containers obtained in paragraph (a), a working sample which is representative of the contents of the container of a size as prescribed in subitem (2).
 - (c) Determine the number of containers of which the contents do not comply with the regulations.
 - (d) If the number of containers obtained in paragraph (c) exceed the number of containers in column 3 of Table 2, the consignment shall be downgraded or rejected.
- (2) A working sample shall in the case of --
- (a) A $2\frac{1}{2}$ containers or smaller, consist of the contents of the container,

- (b) containers larger than A2½ container, consist of a representative sample of 600 g.

METHODS OF INSPECTION

Determination of microbiological spoilage

10. Microbiological spoilage shall be determined by storing a representative sample of the canned pasta products for at least ten days at 37°C and the percentage of spoilage shall be obtained by calculating the number of containers which blow or leak as a percentage of the production group.

Determination of drained mass

11. (1) The drained mass of canned pasta products shall be determined as follows:
- (a) Empty the opened container in such a manner onto a sieve of which the mass has been previously determined, that the contents is evenly distributed: 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) pasta to which the sauce adheres, shall be rinsed with hot water to remove the sauce from the pasta products prior to draining them.
 - (b) Allow drainage and determine the mass of the sieve and drained pasta products.
 - (c) The mass so obtained, minus the mass of the sieve, shall be considered to be the mass of the drained pasta product.
- (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 drained mass.
- (3) Where the drained mass is indicated in these regulations as the percentage of the net mass, the net mass shall be taken as the declared net mass.
- (4) In an inspection sample ten percent of the containers may deviate with not more than five percent 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.

Offences and penalties

12. Any person who contravenes or fails to comply with the provisions of these regulations shall be guilty of an offence and upon conviction be liable to a fine or to imprisonment in accordance with section 11 of the Act.

Other legislation

13. The provisions of these regulations shall be in addition to and not in substitution for the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972).

No. R. 903

15 September 2000

WET OP LANDBOUPRODUKSTANDAARDE, 1990
(WET No. 119 VAN 1990)

**REGULASIES MET BETREKKING TOT DIE GRADERING, VERPAKKING EN
MERKE VAN INGEMAAKTE PASTAPRODUKTE BESTEM VIR VERKOOP IN DIE
REPUBLIEK VAN SUID-AFRIKA**

Die Minister van Landbou het kragtens artikel 15 van die Wet op Landbouprodukstandaarde, 1990 (Wet No. 119 van 1990) --

- (a) die regulasies in die Bylae uitgevaardig; en
- (b) die regulasies soos gepubliseer by Proklamasie No. R. 1985 van 22 Oktober 1971 in soverre dit van toepassing is op ingemaakte pastaprodukte, Deel X van Goewermenskennisgewing No. R. 1898 van 22 Oktober 1971, Goewermenskennisgewings Nos. R. 525 van 30 Maart 1972, R. 523 van 1 April 1976, R. 1267 van 23 Julie 1976, R. 43 van 6 Januarie 1978, R. 2592 van 29 Desember 1978, R.640 van 28 Maart 1980, R. 1326 van 9 Julie 1982, R. 993 van 13 Mei 1983, en R. 602 van 30 Maart 1984.

Woordomskrywing

1. In hierdie regulasies, tensy uit die samehang anders blyk, het 'n woord of uitdrukking waaraan 'n betekenis in die Wet geheg is, daardie betekenis en beteken --

"A2½" 'n houer met 'n inhoudsmaat van 853 ml;

"A10" 'n houer met 'n inhoudsmaat van 3 090 ml;

"adres" 'n adres in die Republiek en sluit in die straat- of wegnommer (indien 'n nommer toegeken is), die naam van die straat of weg en die naam van die stad, dorp of voorstad en, in die geval van 'n plaas, die naam van die plaas en van die landdrostdistrik waarin dit geleë is en, in die geval van die ingevoerde pastaprodukte, die adres van die vervaardiger, verskaffer of invoerder;

"besending" 'n hoeveelheid houers ingemaakte pastaprodukte van dieselfde graad en vorm wat op enige bepaalde tydstip gelewer word onder dekking van dieselfde vragbrief, afleweringbrief of ontvangsbewys, of afgelewer deur dieselfde voertuig of indien so 'n hoeveelheid ingedeel is in verskillende produksiegroepe of verpakingsgroottes, elke hoeveelheid van die verskillende produksiegroepe of verpakingsgroottes;

"buitehouer" 'n houer wat een of meer houers ingemaakte pastaprodukte bevat;

"die Wet" die Wet op Landbouprodukstandaarde, 1990 (Wet No. 119 van 1990);

"gebreke" met betrekking tot ingemaakte pastaprodukte, beteken --

- (a) verkleuring;
- (b) insekbesmetting;
- (c) swak bereiding; of
- (d) vreemde of swak smake of reuke;

"gesond" vry van uitwendige en inwendige gebreke wat die gehalte van ingemaakte pastaprodukte nadelig beïnvloed;

- "**hoofpaneel**" daardie gedeelte van 'n houër wat die produknaam of handelsnaam die opvallendste vertoon of enige ander deel van die houër waar die produknaam of handelsnaam ewe opvallend vertoon word;
- "**houër**" die onmiddellike houër, vervaardig van enige geskikte materiaal waarin ingemaakte pastaprodukte vir finale verkope verpak word;
- "**ingemaakte pastaprodukte**" kommersieel steriel spaghetti, macaroni, vermicelli of enige ander geskikte pasta in lugdigte houërs;
- "**inspekteur**" die Uitvoerende Beampte of 'n beampte onder sy of haar beheer, of 'n Gemagtigde of 'n werknemer van 'n Gemagtigde;
- "**kommersieel steriel**" die toestand verkry deur die toepassing van hitte, voldoende, afsonderlik of in kombinasie met ander geskikte behandelings, om te verseker dat die pastaprodukte vry is van mikro-organismes wat in staat is om in die voedsel te groei by normale nie-verkoelde toestande waarby die pastaprodukte gehou word gedurende verspreiding, stoor en uitstalling;
- "**lugdigte verseëde houërs**" die houërs wat verseël is om die inhoud te beskerm teen die besmetting van mikro-organismes, gedurende en na hittebehandeling;
- "**mikrobiologiese bederf**" bederf as gevolg van mikrobiologiese aard, bepaal soos voorgeskryf in die ondersoekmetodes;
- "**pasta**" 'n produk gemaak van samolinadeeg wat verkry word deur durumkoring te maal, dit deeglik met eiers en/of water te meng waarna dit in 'n gewenste vorm onder baie hoë druk gepers en stadig in verskeie fases deur middel van drogingskabinette gedroog en afgekoel word;
- "**produksiegroep**" 'n hoeveelheid houërs wat ingemaakte pastaprodukte bevat wat met dieselfde kodemerk gemerk is;
- "**substansmassa**" die massa, in gram, van die gedreineerde inhoud van die houër ingemaakte pastaprodukte bepaal soos voorgeskryf in die ondersoekmetodes;
- "**volverpak**" dat die houër gevul is met die maksimum hoeveelheid pastaprodukte wat daarin verseël kan word sonder om die inhoud te breek of pap te druk;
- "**vreemde stowwe**" enige materiaal wat nie normaalweg deel vorm van ingemaakte pastaprodukte nie;
- "**200 mm sif**" 'n sif met 'n deursnee van 200 mm, met mase van 2,36 mm, en gemaak van draad met 'n deursnee van hoogstens 1,25 mm en minstens 0,9 mm; en
- "**300 mm sif**" 'n sif met 'n deursnee van 300 mm, met mase van 2,36 mm, en gemaak van draad met 'n deursnee van hoogstens 1,25 mm en minstens 0,9 mm.

Bepanking op die verkoop van ingemaakte pastaprodukte

2. (1) Niemand mag ingemaakte pastaprodukte in die Republiek van Suid-Afrika verkoop nie –
- (a) tensy sodanige produk gegradeer is in ooreenstemming met die grade in regulasie 3 bedoel, voldoen;
 - (b) tensy sodanige produk ooreenstem met die gehaltestandaarde in regulasie 4 bedoel, voldoen;
 - (c) tensy die houërs waarin die produk verpak is, ooreenstem met die vereistes in regulasie 5 bedoel, voldoen;
 - (d) tensy die sodanige produk verpak is in ooreenstemming met die verpakkingsvereistes in regulasie 6 bedoel, voldoen;

- (e) tensy die produk gemerk is met die besonderhede op so 'n wyse soos voorgeskryf in regulasie 7; en
- (f) indien sodanige produk gemerk is met die besonderhede en op 'n wyse soos voorgeskryf, as besonderhede waarmee dit nie gemerk mag word nie.

(2) Die Uitvoerende Beampte kan iemand skriftelik in die geheel of gedeeltelik, op die voorwaardes wat hy nodig ag, van die bepalings van subregulasie (1) vrystel.

GEHALTESTANDAARDE

Grade van ingemaakte pastaprojekte

3. Daar is vyf grade ingemaakte pastaprojekte, naamlik Puikgraad, Keurgraad, Standaardgraad, Substandaardgraad en Ondergraad.

Standaard vir grade

4. (1) Puikgraad, Keurgraad, Standaardgraad, Substandaardgraad en Ondergraad ingemaakte pastaprojekte --
- (a) moet berei wees van gesonde, vars, skoon en gewaste pasta;
 - (b) moet, behoudens die bepalings van paragraaf (c), vry wees van enige stof wat nie natuurlikerwys deel van ingemaakte pastaprojekte uitmaak nie, uitgesluit vreemde plantmateriaal; en
 - (c) mag slegs voedseladditiewe bevat wat ingevolge die Wet op Voedingsmiddels, Skoonheidsmiddels en Ontsmettingsmiddels, 1972 (Wet No. 54 van 1972) toelaatbaar is.
- (2) Behoudens die bepalings van subregulasie (1), moet --
- (a) Puikgraad, Keurgraad en Standaardgraad ingemaakte pastaprojekte aan die gehaltestandaard soos in Tabel 1 van die Aanhangsel uiteengesit, voldoen;
 - (b) Substandaardgraad ingemaakte pastaprojekte wat nie aan die gehaltestandaard soos in Tabel 1 van die Aanhangsel uiteengesit, voldoen nie, maar wat steeds eetbaar, normaal in voorkoms en vry van enige vreemde smake en reuke is; en
 - (c) Ondergraad ingemaakte pastaprojekte, wat nie vir verkoop aangebied mag word nie, bestaan uit ingemaakte pastaprojekte wat nie aan die gehaltestandaard vir Puikgraad, Keurgraad, Standaardgraad en Substandaardgraad, soos in paragrawe (a) en (b) uiteengesit, voldoen nie, en wat oneetbaar is weens die teenwoordigheid van skadelike of esteties aanstootlike vreemde materiaal of vreemde smake en reuke het.

VEREISTES VIR HOUERS

Algemeen

5. (1) Houers ingemaakte pastaprojekte moet --
- (a) heel, skoon, geskik en sterk genoeg wees vir die verpakking en normale hantering van die ingemaakte pastaprojekte;
 - (b) vry wees van roes en ernstige duike of enige ander gebreke wat die gehalte van die produk nadelig kan beïnvloed;
 - (c) nie enige ongewenste smaak of reuk aan die inhoud daarvan oordra nie; en

(d) behoorlik toegemaak wees op 'n wyse soos deur die aard daarvan toegelaat word.

(2) Metaaloppervlaktes van houers moet aan die binnekant behoorlik verlak wees in die geval van alle ingemaakte pastaprojekte waarvan die gehalte moontlik ter enige tyd, as gevolg van aanraking met die metaal van 'n houer, benadeel kan word.

(3) Indien houers wat ingemaakte pastaprojekte bevat verpak is in buitehouers, moet sodanige buitehouers skoon, netjies en heel wees.

VERPAKKINGSVEREISTES

6. Tensy anders in hierdie regulasie bepaal, mag ingemaakte pastaprojekte van verskillende soorte, grade en vorms nie saam in dieselfde houer verpak word nie.

MERKVEREISTES

7. (1) Elke houer wat ingemaakte pastaprojekte bevat moet duidelik en leesbaar gemerk of geëtiketteer word met die volgende besonderhede: Met dien verstande dat 'n juiste beskrywing van die inhoud daarvan op die hoofpaneel aangebring moet word:

- (a) 'n Kodemerk wat skriftelik deur die Uitvoerende Beampte goedgekeur is, en wat bestaan uit die naam van die inmaakonderneming, die produk betrokke en die datum van vervaardiging daarvan: Met dien verstande dat --
 - (i) die inmaakonderneming se identifikasiekode in die laaste posisie van die volgorde aangedui moet word; en
 - (ii) in die geval van 'n deursigtige houer waar die inhoud duidelik sigbaar is, die produkkode nie aangedui hoef te word nie.
- (b) Die naam of handelsmerk van die vervaardiger of verpakker.
- (c) Die fisiese adres van die vervaardiger of verpakker.
- (d) 'n Juiste beskrywing van die inhoud daarvan wat die vorm sal insluit: Met dien verstande dat indien --
 - (i) minstens 2 persent, volgens massa, kaas by die sous gevoeg is, mag aangedui word dat die produk kaas bevat, kleiner hoeveelhede mag nie aangedui word nie; en
 - (ii) 'n veroorloofde geurmiddel doelbewus by die produk gevoeg in ten einde 'n kenmerkende geur te verleen, moet 'n aanduiding daarvan in die nabyheid van die produknaam gemerk word.
- (e) Die verpakkingsmedium waarin die betrokke produk verpak is, uitgedruk as deel van die produknaam of in die nabyheid van die produknaam.
- (f) 'n Aanduiding van die graad daarvan: Met dien verstande dat die uitdrukking "Ekstra Keurgraad" vervang mag word met die uitdrukking "Puikgraad".
- (g) Die netto massa van die inhoud soos vereis deur die Wet op Handelsmetrologie, 1973 (Wet No. 77 van 1973).
- (h) Die land van herkoms.

(2) Indien een of meer houers wat ingemaakte pastaprojekte bevat in 'n buitehouer verpak is, moet die buitehouer met die volgende besonderhede gemerk word:

- (a) Die naam of handelsmerk van die vervaardiger of verpakker.
 - (b) Die fisiese adres van die vervaardiger of verpakker.
 - (c) 'n Juiste beskrywing van die inhoud daarvan wat die vorm sal insluit.
 - (d) 'n Aanduiding van die graad daarvan: Met dien verstande dat die uitdrukking "Puikgraad" vervang mag word met die uitdrukking "Ekstra Keurgraad".
 - (e) Die netto massa van die inhoud daarvan soos vereis deur die Wet op Handelsmetrologie, 1973 (Wet No. 77 van 1973).
 - (f) Die land van herkoms.
 - (g) Die hoeveelheid houers daarin verpak.
- (3) Indien 'n deursigtige buitehouer gebruik word waarvan die besonderhede op die houers van buite sigbaar is, hoef die vereistes van subregulasie (2) nie nagekom te word nie.
- (4) Die etiket van 'n houer ingemaakte pastaprojekte --
- (a) moet skoon en netjies wees;
 - (b) moet stewig vasgeplak wees;
 - (c) mag nie oor ander etikette geplak wees nie; en
 - (d) moet aangeheg word op so 'n houer slegs deur, of namens die verpakker of sy agent.

Verbode besonderhede

8. Geen woord, merk, illustrasie, afbeelding of ander metode van begripsuitdrukking wat 'n wanvoorstelling behels of wat regstreeks of by implikasie 'n misleidende indruk skep of kan skep met betrekking tot die inhoud, gehalte of graad, mag op 'n houer of buitehouer wat ingemaakte pastaprojekte bevat, verskyn nie.

MONSTERNEMING

Verkryging van 'n verteenwoordigende monster

9. (1) Vir die doeleindes van 'n ondersoek, moet die inspekteur soos volg te werk gaan:
- (a) Neem 'n verteenwoordigende monster deur ewekansig die aantal houers in kolom 2 van Tabel 2 van die Aanhangsel, teenoor die produksiegroep in kolom 1 van Tabel 2 van die Aanhangsel te neem, met inagneming van die netto massa van elke houer.
 - (b) Ondersoek uit elkeen van die houers soos verkry in paragraaf (a), 'n werkmonster wat verteenwoordigend van die inhoud van die grootte van die houer is, soos voorgeskryf in subregulasie (2).
 - (c) Bepaal die aantal houers waarvan die inhoud nie voldoen aan die regulasies nie.
 - (d) Indien die aantal houers soos verkry in paragraaf (c), die aantal houers in kolom 3 van Tabel 2 oorskry, moet so 'n besending afgegradeer of afgekeur word.
- (2) 'n Werkmonster sal in die geval van --
- (a) A2½ of kleiner houers, bestaan uit die gedreineerde inhoud van die houer, en

- (b) houers groter as A2½, bestaan uit 'n verteenwoordigende gedreineerde monster van 600 g.

ONDERSOEKMETODES

Bepaling van mikrobiologiese bederf

10. Mikrobiologiese bederf word bepaal deur 'n verteenwoordigende monster ingemaakte pastaprojekte vir ten minste 10 dae by 37°C te stoor en die persentasie bederf te bepaal deur die aantal houers wat bars of lek uit te druk as 'n persentasie van die produksiegroep.

Bepaling van substansmassa

11. (1) Die substansmassa van ingemaakte pastaprojekte word soos volg bepaal:
- (a) Keer die oop houer om op 'n sif, waarvan die massa reeds bepaal is op so 'n wyse dat die inhoud eweredig versprei is: Met dien verstande dat –
 - (i) 'n 200 mm sif gebruik word indien die massa van die inhoud van die houer minder is as 1,4 kg;
 - (ii) 'n 300 mm sif gebruik word indien die massa van die inhoud van die houer 1,4 kg en meer is; en
 - (iii) pasta waaraan die sous vaskleef, eers met warm water afgespoel word om die sous van die pastaprojekte te verwyder voordat die pastaprojekte gedreineer word.
 - (b) Laat dreineer en bepaal dan die massa van die sif en gedreineerde pastaprojekte.
 - (c) Die massa so verkry, minus die massa van die sif word beskou as die massa van die gedreineerde pastaprojekte.
- (2) Indien die substansmassa wat op die etiket verklaar is of geëmbosseer is op die houer, meer is as die voorgeskrewe minimum substansmassa, moet die werklike substansmassa ooreenstem met dié hoër verklaarde substansmassa.
- (3) Waar die substansmassa aangedui word in hierdie regulasies as 'n persentasie van die netto massa, sal die netto massa geneem word as die verklaarde netto massa.
- (4) In 'n ondersoekmonster mag tien persent van die houers afwyk met nie meer as vyf persent van die voorgeskrewe substansmassa nie: Met dien verstande dat die gemiddelde substansmassa van die ondersoekmonster gelyk of meer is as die voorgeskrewe substansmassa.

Misdrywe en strawwe

12. Iemand wat die bepaling van hierdie regulasies oortree of versuim om daaraan te voldoen is aan 'n misdryf skuldig en by skuldigbevinding strafbaar met 'n boete of met gevangenisstraf in ooreenstemming met artikel 11 van die Wet.

Ander wetgewing

13. Die bepalings van hierdie regulasies is aanvullend tot, en nie ter vervanging van die regulasies gepubliseer onder die Wet op Voedingsmiddels, Skoonheidsmiddels en Ontsmettingsmiddels, 1972 (Wet No. 54 van 1972).

ANNEXURE/AANHANGSEL

TABLE 1/TABEL 1
QUALITY STANDARDS/GEHALTESTANDAARDE

QUALITY FACTOR/ GAHALTEFAKTOR	FANCY GRADE/ PUIKGRAAD	CHOICE GRADE/ KEURGRAAD	STANDARD GRADE/ STANDAARD- GRAAD
(a) Microbiological spoilage (maximum per production group)/Mikrobiologiese bederf (maksimum per produksiegroep)	0.25%	0.25%	0.25%
(b) Fill of containers: Shall at least comply to one of the following:/Vul van houers moet minstens aan een van die volgende voldoen:			
(i) Pasta product quantity/Pastaprodukkwantiteit	Packed to capacity/ Volverpak	As for Fancy Grade/Soos vir Puikgraad	As for Fancy Grade/Soos vir Puikgraad
(ii) Drained mass/ Substansmassa	50% of the declared net mass/ 50% van die verklaarde netto massa	As for Fancy Grade/Soos vir Puikgraad	As for Fancy Grade/Soos vir Puikgraad
(c) Main ingredients/ Hoofbestanddele	Spaghetti, macaroni, vermicelli or other suitable kinds of pasta to which tomato sauce, curry, cheese or other suitable ingredients may be added/Spaghetti, macaroni, vermicelli of ander geskikte tipes pasta waarby tamatiesous, kerrie, kaas en ander geskikte bestanddele bygevoeg mag word	As for Fancy Grade/Soos vir Puikgraad	As for Fancy Grade/Soos vir Puikgraad
(d) Quality of ingredients/ Gehalte van bestanddele			
(i) tomato sauce/ tamatiesous	(i) Shall be of good quality/Moet van 'n goeie gehalte wees	As for Fancy Grade/Soos vir Puikgraad	As for Fancy Grade/Soos vir Puikgraad
	(ii) Shall be prepared from sound tomatoes or from tomato juice, purée or paste of a good quality to which thickening or suitable flavouring	As for Fancy Grade/Soos vir Puikgraad	As for Fancy Grade/Soos vir Puikgraad

QUALITY FACTOR/ GAHALTEFAKTOR	FANCY GRADE/ PUIKGRAAD	CHOICE GRADE/ KEURGRAAD	STANDARD GRADE/ STANDAARD- GRAAD
	<p>ingredients have been added/Moet berei word van gesonde tamaties of van tamatiesap, puree of pasta van 'n goeie gehalte, waarby verdikkings- of geskikte geurselbestanddele gevoeg is</p>		
(ii) cheese/kaas	<p>(iii) Tomato sauce shall be smooth in texture, free from skins, seeds and pieces of core/ Tamatiesous moet 'n gladde tekstuur hê, sonder skille, pitte en stukke kern wees</p> <p>Shall be of a good quality as prescribed by the regulations published under the Agricultural Products Standards Act, 1990 (Act No. 119 of 1990)/Moet 'n goeie gehalte wees, soos voorgeskryf in die regulasies kragtens die Wet op Landbouprodukstandaarde, 1990 (Wet No. 119 van 1990) gepubliseer</p>	<p>As for Fancy Grade/Soos vir Puikgraad</p> <p>As for Fancy Grade/Soos vir Puikgraad</p>	<p>As for Fancy Grade/Soos vir Puikgraad</p> <p>As for Fancy Grade/Soos vir Puikgraad</p>
(iii) curry/kerrie	<p>Shall be suitable and of a good quality/Moet geskik en van 'n goeie gehalte wees</p>	<p>As for Fancy Grade/Soos vir Puikgraad</p>	<p>As for Fancy Grade/Soos vir Puikgraad</p>
(iv) pasta	<p>Shall be suitable and of a good quality/Moet geskik en van 'n goeie gehalte wees</p>	<p>As for Fancy Grade/Soos vir Puikgraad</p>	<p>As for Fancy Grade/Soos vir Puikgraad</p>
(v) unspecified ingredients/ ongespesifiseerde bestanddele	<p>Shall be suitable and of a good quality/Moet geskik en van 'n goeie gehalte wees</p>	<p>As for Fancy Grade/Soos vir Puikgraad</p>	<p>As for Fancy Grade/Soos vir Puikgraad</p>
(e) Preparation/ Bereiding	<p>(i) Shall be free from defects/Moet vry van gebreke wees</p> <p>(ii) When pasta products are canned with sauce, the sauce shall be bright in colour and the ingredients</p>	<p>(i) Shall be practically free from defects/Moet feitlik vry van gebreke wees</p> <p>(ii) As for Fancy Grade except that the sauce shall be reasonably bright in colour/Soos vir</p>	<p>(i) Shall be reasonably free from defects/Moet redelik vry van gebreke wees</p> <p>(ii) As for Choice Grade/Soos vir Keurgraad</p>

QUALITY FACTOR/ GAHALTEFAKTOR	FANCY GRADE/ PUIKGRAAD	CHOICE GRADE/ KEURGRAAD	STANDARD GRADE/ STANDAARD- GRAAD
	<p>thereof shall not show any tendency to separate when being removed from the container/Moet in die geval van pas-taproducte wat met sous ingemaak word 'n sous met 'n helder kleur hê en die bestanddele van die sous mag geen neiging toon om te skei indien dit uit die houer verwyder word nie</p> <p>(iii) Shall be free from off-flavours/Moet vry van wansmake wees</p>	<p>Puikgraad behalwe dat die sous 'n redelike helder kleur moet hê</p> <p>(iii) As for Fancy Grade/Sous vir Puikgraad</p>	<p>(iii) As for Fancy Grade/Sous vir Puikgraad</p>

TABLE 2/TABEL 2

SAMPLING OF CANNED PASTA PRODUCTS/

MONSTERNEMING VAN INGEMAAKTE PASTAPRODUKTE

1. Net mass is equal to or less than 1 kg/Netto massa is gelyk aan of minder as 1 kg.		
Production group/ Produksiegroep	Sample size/ Monstergrootte	Acceptance number/ Aanvaardingsgetal
1	2	3
4800 or less/of minder	6	1
4801 - 24 000	13	2
24 001 - 48 000	21	3
48 001 - 84 000	29	4
84 001 - 144 000	48	6
144 001 - 240 000	84	9
more than/meer as 240 000	126	13
2. Net mass is more than 1 kg but not more than 4,5 kg/Netto massa is meer as 1 kg maar nie meer as 4,5 kg nie		
Production group/ Produksiegroep	Sample size/ Monstergrootte	Acceptance number/ Aanvaardingsgetal
1	2	3
2 400 or less/of minder	6	1
2 401 - 15 000	13	2
15 001 - 24 000	21	3
24 001 - 42 000	29	4
42 001 - 72 000	48	6
72 001 - 120 000	84	9
more than/meer as 120 000	126	13
3. Net mass more than 4,5 kg/Netto massa is meer as 4,5 kg/		
Production group/ Produksiegroep	Sample size/ Monstergrootte	Acceptance number/ Aanvaardingsgetal
1	2	3
600 or less/of minder	6	1
601 - 2 000	13	2
2 001 - 7 200	21	3
7 201 - 15 000	29	4
15 001 - 24 000	48	6
24 001 - 42 000	84	9
more than/meer as 42 000	126	13