agriculture, land reform
& rural development

Department:
Agriculture, Land Reform and Rural Development
REPUBLIC OF SOUTH AFRICA

STANDARD OPERATING PROCEDURE ON SAMPLING AND MICROBIOLOGICAL ANALYSIS OF ROOIBOS, GREEN ROOIBOS, ROOIBOS MIXTURES, HONEYBUSH, GREEN HONEYBUSH AND HONEYBUSH MIXTURES AS PART OF EXPORT INSPECTION AND CERTIFICATION IN TERMS OF THE AGRICULTURAL PRODUCT STANDARDS ACT, 1990 (ACT NO. 119 OF 1990)

Revised: October 2020

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ANNEXURES

1. OBJECTIVE

To manage the sanitary risk (food safety) of Rooibos, Green Rooibos, Rooibos Mixtures, Honeybush, Green Honeybush and Honeybush Mixtures intended for export by monitoring microbiological compliance in terms of the Agricultural Product Standards Act, 1990 (Act No. 119 of 1990) ('the Act').

2. SCOPE

The Standard Operating Procedure (SOP) shall be followed by all role-players listed in item 5 involved in the monitoring of compliance of Rooibos, Green Rooibos, Rooibos Mixtures, Honeybush, Green Honeybush and Honeybush Mixtures to the prescribed microbiological requirements. The SOP includes procedures for sampling, handling and dispatching of samples, analysis and reporting of results, evaluation of compliance, appeals and handling of non-conformances received from importing countries.

3. DEFINITIONS

Where used with regard to sampling and analysis –

"Accredited Laboratory" means a laboratory that is not a National Reference Laboratory and that is accredited or nominated by the Executive Officer in writing as being suitable or required for the purpose of testing of Rooibos, Green Rooibos, Rooibos Mixtures, Honeybush, Green Honeybush and Honeybush Mixtures for compliance with the prescribed microbiological standards;

"assignee" means a person, undertaking, body, institution, association or board designated under section 2(3) of the Agricultural Product Standards Act, 1990 (Act No. 119 of 1990);

"batch" means a definite quantity of Rooibos, Green Rooibos, Rooibos Mixtures, Honeybush, Green Honeybush or Honeybush Mixtures packed essentially under the same conditions, and which do not exceed a period of 24 hours;

"bulk containers" means a bulk bag or collapsible bin manufactured from any suitable material that is used to transport/store/handle Rooibos, Green Rooibos, Rooibos Mixtures, Honeybush, Green Honeybush and Honeybush Mixtures for the purpose of re-packaging;

"consignment" means a quantity of Rooibos, Green Rooibos, Rooibos Mixtures, Honeybush, Green Honeybush or Honeybush Mixtures which is delivered at any one time under cover of the same delivery note or receipt note, or is delivered by the same vehicle, or if such a quantity is subdivided into different production groups or each quantity of each of the different production groups;

"Executive Officer" means the officer designated under section 2(1) of the Agricultural Product Standards Act, 1990 (Act No. 119 of 1990);

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

"green Honeybush" means the product obtained from the leaves, flowers and stems of the *Cyclopia* genus whether it has been cut, bruised, and dried or not, but which has not been fermented;

"green Rooibos" means the product obtained from the needle-like leaves and fine stems of the plant *Aspalathus linearis* (also known as *A. contaminatus*) or *Borbonia pinifolia* after it has been cut, bruised, and dried or not, but which has not been fermented;

"grocery list" means a consignment consisting of rooibos and/or green rooibos and/or rooibos mixtures, honeybush and/or green honeybush and/or honeybush mixtures packed in retail packaging and exported as part of a consignment also containing other foodstuffs;

"Honeybush" means the product obtained from the leaves, flowers and stems of the *Cyclopia* genus whether it has been cut, bruised, sweated and dried or not;

"Honeybush Mixtures" means honeybush or green honeybush blended with herbs, spices and/ or other herbal teas, and include honeybush or green honeybush with permitted food additives;

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

"National Reference Laboratory" means an official laboratory of the Department of Agriculture, Land Reform and Rural Development (DALRRD) that has been nominated in writing by the Executive Officer for the testing of Rooibos, Green Rooibos, Rooibos Mixtures, Honeybush, Green Honeybush and Honeybush Mixtures for compliance with the prescribed microbiological standards;

"other herbal tea" means all of the recognised herbal teas suitable for blending with rooibos or green rooibos or honeybush or green honeybush, including but not limited to the generally consumed tea plant (*Camelia sinensis),* chamomile (*Matricaria retutica* or *Chamaemelum nobile*), Buchu (*Agathosma Betulina*), etc.;

"outer container" means a suitable container, which contains one or more containers of Rooibos, Green Rooibos, Rooibos Mixtures, Honeybush, Green Honeybush or Honeybush Mixtures;

"packer" means a person dealing in the course of trade with Rooibos, Green Rooibos, Rooibos Mixtures, Honeybush, Green Honeybush or Honeybush Mixtures by packing it for sale, and also a person on behalf of whom such product is packed for sale;

"processor" means the person responsible for processing the harvested Rooibos or Honeybush for the purpose of export;

"representative sample" means the quantity of material obtained after a consignment of Rooibos, Green Rooibos, Rooibos Mixtures, Honeybush, Green Honeybush or Honeybush Mixtures has been sampled as per the prescribed sampling procedure;

"retail packaging" means a suitable container with a capacity of not more than 1kg in which loose Rooibos, Green Rooibos, Rooibos Mixtures, Honeybush, Green Honeybush or Honeybush Mixtures, or tea bags with Rooibos, Green Rooibos, Rooibos Mixtures, Honeybush, Green Honeybush or Honeybush Mixtures are packed;

"Rooibos" means the product obtained from the needle-like leaves and fine stems of the plant *Aspalathus linearis* (also known as *A. contaminatus* or *Borbonia pinifolia*) whether it has been cut, bruised, fermented and dried or not;

"Rooibos Mixtures" means Rooibos or Green Rooibos blended with herbs, spices and/or other herbal tea, and include rooibos or green rooibos with permitted food additives; and

"the Act" means the Agricultural Product Standards Act, 1990 (Act No. 119 0f 1990).

4. REGULATORY REQUIREMENTS

4.1 The latest Standards and Requirements Regarding Control of the Export of Rooibos, Green Rooibos and Rooibos Mixtures and Honeybush, Green Honeybush and Honeybush Mixtures shall be adhered to at all times.

4.2 In the case where Rooibos or Green Rooibos is mixed/blended with Honeybush or Green Honeybush, or vice versa, the following principles shall apply with regard to the Total Bacterial Count (TBC), the total yeast count and total mould count limits:

(a) Total Bacterial Count – For all mixing ratios, the TBC limits prescribed for (Green) Rooibos shall apply.

(b) Total Yeast Count and Total Mould Count – No limits prescribed.

5. ROLE-PLAYERS, ROLES AND RESPONSIBILITIES

5.1 Assignee

An inspector of the assignee is responsible for executing the following actions:

(a) Taking at random a representative sample from the consignment concerned and in accordance with prescribed sampling procedure. (Refer to item 6).

(b) Mark each sample and complete a "Request for microbiological analysis" form. (Refer to example in Annexure A).

(c) Completing the inventory list and forwarding it in the agreed standard electronic format via email to the laboratory. Faxes as well as/or a courier with samples on arrangement with the laboratories, will be accepted. (Refer to item 7).

(d) Dispatching the samples to the laboratory concerned. (Refer to item 8).

(e) Interpreting the final analysis results by comparing them against the limits prescribed to determine whether the consignment complies or not. (Refer to the Export Standards and Requirements concerned).

(f) Forwarding the final analyses results to the processor or packer and/or exporter.

(g) Rejecting the consignment for export if the prescribed microbiological limits are exceeded.

5.2 **Laboratories**

(a) Microbiological analysis of Rooibos, Green Rooibos, Rooibos Mixtures, Honeybush, Green Honeybush or Honeybush Mixtures shall be done at –

(i) the National Reference Laboratory, i.e. the DALRRD's laboratory in Stellenbosch at the Quarantine Station in Polkadraai Road. (Refer to Annexure D for contact details); or

(ii) the Accredited Laboratories. (Refer to Annexure E for contact details).

(b) The laboratories are responsible for executing the following actions:

(i) Receiving the samples forwarded by the assignee and capturing the details in a logbook.

(ii) Acknowledge receipt of samples in writing within 24 hours.

(iii) Analysing of samples in accordance with the relevant Quality Assurance procedures.

(iv) Forwarding the final analysis results in the agreed standard electronic format to the assignee and within the agreed time from receipt of the samples.

(v) Liaise internationally with regard to analytical testing methodologies.

(vi) Issue a certificate of analysis, when requested, in order to satisfy special requirements from the importer and/or competent authority of the importing country.

PLEASE NOTE: Samples are received, analysed and reported by the laboratory as prescribed by the Quality Assurance System of the specific laboratory that is in compliance with the latest version of ISO/IEC 17025 standard namely, "General requirements for the competence of testing and calibration laboratories".

5.3 **Directorate: Food Safety and Quality Assurance**

The Division: Animal and Processed Products within the Directorate: Food Safety and Quality Assurance (D: FSQA) of the DALRRD is responsible for executing the following actions:

(a) Review the export standards and requirements concerned in consultation with the relevant stakeholders on a regular basis to ensure that the latest microbiological limits are reflected.

(b) Liaise internationally --

(i) to clarify the policy and latest status of microbiological limits in an importing country; and

(ii) with regard to non-conformances received.

5.4 **Processors/Packers/Exporters**

Processors/Packers/Exporters are responsible for executing the following actions:

(a) Ensure that Rooibos, Green Rooibos, Rooibos Mixtures, Honeybush, Green Honeybush and Honeybush Mixtures destined for export do not exceed the microbiological limits specified in the export standards and requirements and in the importing country(ies) concerned.

(b) Inform the Division: Animal and Processed Products within the D: FSQA of the DALRRD, within 3 working days after being informed of any rejections by an importer or the relevant authority in the importing country. (Refer to Annexure D for contact details.)

The following information shall be supplied:

(i) Name of importing country.

(ii) Limits detected (reason for rejection).

(iii) Contact details of the processor, packer and exporter.

(iv) Details of the specific consignment.

(v) Export certificate number.

(vi) Any other details in relation to the rejection.

(c) Keep records of any processing done to bring microbiological levels within acceptable limits.

6. SAMPLING

6.1 General

(a) Only consignments presented for export shall be sampled for microbiological analysis.

(b) The hands of the person responsible for taking the samples shall always be clean and sanitised prior to sampling.

(c) Sampling shall only be done by an inspector: Provided that sterile samples obtained automatically by means of a pneumatic sampler shall also be permissible.

(d) Samples must be handled as little as possible and shall be placed as soon as possible in the sample bags or containers in which it will be dispatched to ensure that the samples for microbiological analysis are not contaminated.

(e) All samples shall be placed in clean sample bags, which are large and strong to ensure that the samples are delivered intact to the laboratory.

(f) The material sampled from each bulk container shall be kept separately, placed directly into a sterile bag (supplied by the laboratory) and sealed immediately. This

shall be done by either "taping" or vacuum sealing the opening of the bag to prevent contamination from the outside.

(g) A hard copy of the inventory shall be included in the container. Care should be taken not to overfill the sample bags.

6.2 Sampling of retail packaging packed in outer containers or forming part of a "grocery list"

(a) In the case of retail packaging packed in outer containers, the inspector shall randomly take one or more unopened/sealed retail pack(s) from each outer container selected, which is equal to at least 100g material, to form a representative sample: Provided that --

(i) if no recognised food safety system is in place, all batches presented for export shall be sampled; or

(ii) if a recognised food safety system is in place, the sampling frequency set out in the schematic representation referred to in subitem 6.4 shall be followed.

(b) When a consignment qualifying as a 'grocery list' is presented for inspection, the inspector shall randomly take one or more unopened/sealed retail pack(s), which is equal to at least 100g material, to form a representative sample: Provided that –

(i) if no recognised food safety system is in place, all batches presented for export shall be sampled; or

(ii) if a recognised food safety system is in place, the sampling frequency set out in the schematic representation referred to in subitem 6.4 shall be followed.

6.3 Sampling of bulk containers

In the case of bulk containers, the inspector shall use a sterilised sampling pin or a sampling instrument to obtain an aggregate sample of at least 100g material from each randomly selected bulk container: Provided that --

(a) samples withdrawn from each bulk container shall be kept separately, placed directly into a sterile bag and sealed immediately; and

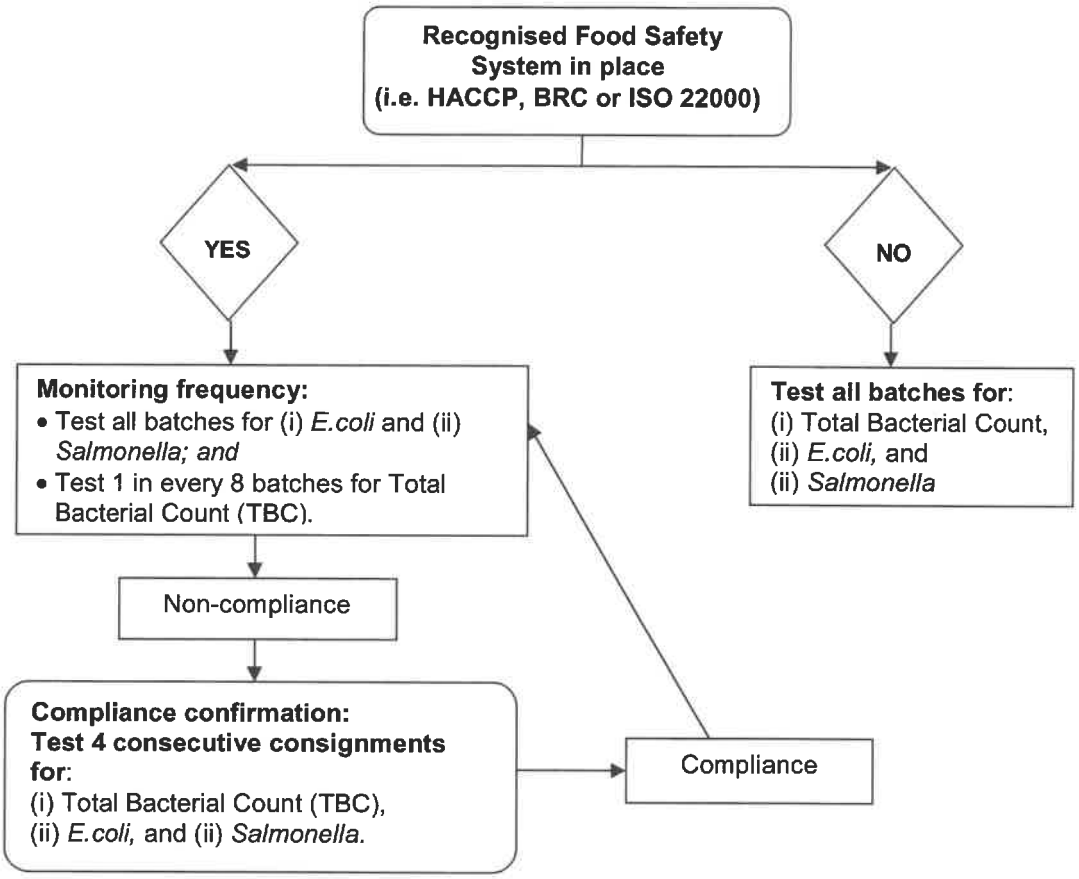
(b) if no recognised food safety system is in place, all batches presented for export shall be sampled; or

(c) if a recognised food safety system is in place, the sampling frequency set out in the schematic representation referred to in subitem 6.4 shall be followed.

6.4 Schematic representation for microbiological analyses

(a) Samples for microbiological analyses shall be taken and handled as set out in subitems 6.2 and 6.3, as the case may be.

(b) The following sampling frequency shall apply for microbiological analyses:



7. RECORD KEEPING OF SAMPLES

Sampling record

(a) An inventory list of all the samples that are packed in an outer container and dispatched to the laboratory shall be placed inside the outer container and not inside the sample bags. (Refer to the example in Annexure C).

The inventory list shall also be forwarded by the assignee in the standard electronic format (as agreed between the assignee and laboratory) via e-mail, fax or courier to the laboratory concerned and shall reach the laboratory within 3 working days after the samples have been dispatched. The information included in this inventory is copied directly into the database of the laboratory concerned.

(b) Each container dispatched to the laboratory shall be placed on a separate inventory list to enable laboratory personnel to verify that all samples actually arrived at its destination. (The laboratory will acknowledge receipt of the samples as per the inventory list).

(c) Each inventory list should be given a unique number in the following format:

"Inventory AC-nnn"

Where --
AC = area code of the assignee; and
nnn = serial number

(d) The stickers shall be completed for each sample and must be attached to the outside of each sample bag. (Refer to the example in Annexure B).

8. HANDLING AND DISPATCHING OF SAMPLES TO THE LABORATORIES

General

(a) To prevent damaging of the sample bag, not too many samples should be dispatched in the same outer container.

(b) Samples shall not be exposed to high temperatures and shall at least be stored out of direct sunlight and in a cool place before being dispatched to the laboratory.

(c) Samples shall be couriered to reach the laboratory in good condition and shall be delivered within 3 working days after sampling.

(d) Samples shall be stored out of direct sunlight and in a cool place at the laboratory.

9. ANALYSIS

(a) Analysis shall be done according to the procedures that are laid down in the Quality Assurance System of the laboratory concerned.

(b) All retention samples shall be kept for at least one month after analysis and reporting.

PLEASE NOTE: Samples are received, analysed and reported by the laboratory as prescribed by the Quality Assurance System of the specific laboratory that is in compliance with the latest version of ISO/IEC 17025 standard namely, "General requirements for the competence of testing and calibration laboratories".

10. REPORTING OF RESULTS AND STATISTICAL DATA

10.1 General

(a) Analyses shall be done according to the procedures that are laid down in the Quality Assurance System of the laboratory concerned.

(b) All retention samples shall be kept for at least one month after analyses and reporting.

10.2 Reporting of Analyses Results and Statistical Data

(a) The final analysis results shall be forwarded electronically in the agreed standard electronic format via e-mail by the laboratories to the assignee on validation of the final results, but no longer than 7 days of receipt of the sample(s). (Refer to Annexure D for contact details).

(b) If there are batches that exceed the prescribed maximum microbiological limits, a copy of the report shall be faxed or e-mailed to the Division: Animal and Processed Products within the D: FSQA of the DALRRD. (Refer to Annexure D for contact details).

(c) Each laboratory shall maintain a database of all results of the samples submitted by the assignee and shall compile an annual report/overview on microbiological analysis undertaken on Rooibos, Green Rooibos, Rooibos Mixtures, Honeybush, Green Honeybush and Honeybush Mixtures destined for export.

The format of the annual report/overview shall be communicated by the National Reference Laboratory in Stellenbosch to all Accredited Laboratories.

11. APPEAL PROCEDURES

(a) A processor, packer or exporter may appeal against the findings of the laboratory concerned.

(b) The regulations regarding inspection and appeals as well as the prescribed appeal fees shall be applicable.

(c) The selected appeal board shall, in the presence of the processor, packer or exporter or their representative, withdraw a sample for analysis from the consignment in question according to the sampling and handling procedures prescribed in this SOP.

(d) The analysis shall be done at the processor's, packer's or exporter's expense.

(e) Prior arrangements shall be made with the laboratory to, amongst others –

(i) assure availability of information required;

(ii) determine the costs involved;

(iii) ensure that the analysis results are also made available to the Appeal Board; and

(iv) ensure that the account is send to the correct person/company and address.

(f) A written declaration shall be obtained by the D: FSQA of the DALRRD from the processor, packer or exporter which shall indicate that he/she will be fully responsible for all costs involved in the dispatching and analysis of the sample and that he/she indemnifies the D: FSQA and the DALRRD of any costs in this respect. (Refer to the example of a declaration in Annexure F).

12. HANDLING OF NON-CONFORMANCES RECEIVED FROM IMPORTING COUNTRIES

12.1 General

(a) The Division: Animal and Processed Products within the D: FSQA of the DALRRD will –

(i) acknowledge in writing, within 2 working days, receipt of a non-conformance from an importing country with regard to the exceedance of a microbiological limit; and

(ii) notify the relevant processor, packers or exporter within 3 working days of receipt of a non-conformance.

(b) The Division: Animal and Processed Products within the D: FSQA of the DALRRD, the Directorate: Inspection Services of the DALRRD and the assignee will evaluate the information received and conduct an investigation within 15 working days of receipt of the non-conformance.

(c) Should the information mentioned in paragraph (b) not be sufficient, additional information shall be requested in writing from one or more of the following role-players involved:

(i) Notifying/Importing country (i.e. relevant authority).

(ii) Processor, packer and/or exporter.

(iii) Laboratories.

12.2 Information from the importing country

(a) Where sampling and analytical methods used by the importing country are in doubt, such methods shall be requested by the Division: Animal and Processed Products within the D: FSQA of the DALRRD from the relevant authorities via the appropriate channels (Embassy) where necessary, and shall at least include –

(i) the method of sampling;

(ii) the sample size;

(iii) the manner in which the sample(s) was/were handled and treated throughout the process; and

(iv) the analytical test procedure.

(b) Detailed records of the analysis results will be requested where necessary for interpretation by the DALRRD laboratory in Stellenbosch, or by any of the Accredited Laboratories.

12.3 Information from the laboratories

(a) The Division: Animal and Processed Products within the D: FSQA of the DALRRD will request, when necessary, statistics from the laboratory concerned regarding the consignment in question.

(b) Information shall be provided within 2 working days.

12.4 Actions to be taken by the D: FSQA of the DALRRD

The Division: Animal and Processed Products within the D: FSQA of the DALRRD will, in conclusion –

(a) evaluate all information received/gathered and decide on a course of action;

(b) conduct risk communication to the relevant processor, packer or exporter, and the relevant industry association if an organized industry association exists; and

(c) provide feedback to the relevant authorities in the importing country of actions taken and/or the outcome of the investigation.

13. CONTRACT REVIEW

This SOP will be reviewed when deemed necessary, or when a change in the legislation necessitates it.

14. RECORDS

Records as described in this document shall be kept for a period of two (2) years.

ANNEXURE A

EXAMPLE OF A REQUEST FOR MICROBIOLOGICAL ANALYSIS

1. PROCESSOR/PACKER/EXPORTER DETAILS:

Name & address: _____

_____

Product/Trade name: _____

Product description: _____

Destination country: _____

Shipping date: _____

Pasteurized (Y/N): _____

FBO Code: _____

2. INSPECTION DETAILS:

Name of inspector: _____

Inspection point: _____

Sampling date: _____ Sampling time: _____

Batch number (linked to below area codes): _____

Remarks: _____

[Area codes: Clanwilliam = CAR; Cape Town Airport = WK; Southern Cape = SAM; Somerset West = WKS]

3. ANALYSIS REQUIRED:

(a) TBC[1] (CFU[2]/g):	YES	NO
(b) *E.coli* (CFU/g):	YES	NO
(c) Salmonella:	YES	NO

4. LABORATORY DETAILS:

Name of receiving laboratory: _____

Date received: _____ Time received: _____

Condition of sample: _____

Sample/Batch number: _____

Other remarks: _____

_____ _____

Signature: Inspector Signature: Analyst

Date: Date:

[1] TBC – Total Bacterial Count
[2] CFU – Colony Forming Unit

ANNEXURE B

EXAMPLE OF A STICKER WHICH MUST BE ATTACHED TO THE OUTSIDE OF EACH PLASTIC BAG

Sent by: _____ Area (code): _____ Inspection Point: _____

Product: _____ Sample No.:_____

FBO No.: _____ Processor/Packer/Exporter name: _____

Sampler's name: _____ Consignm. No.:_____ Insp. Date:_____

Analysis req.: Total Bacterial Count [ ] *E.coli* [ ] Salmonella [ ] Other: _____

_____

Explanatory Notes:

1. *Sent by* - Refers to the assignee.
2. *Area (code)* - Refers to the code of the assignee's regional office that the sampling point falls under.
3. *Inspection Point* - Refers to the place where the sample was drawn. For the assignee, a four-letter code is used. For all other samples, the name of the town/city is used.
4. *Product* - Refers to the type of product sent, e.g. Green Rooibos.
5. *Sample No.* - Refers to a unique and individual number allocated to each sample. (The assignee would for example use a barcode).
6. *FBO No.* - Refers to the code registered by the processor or packer with the Executive Officer. Where no FBO code has been registered, this space may be left open.
7. *Processor/Packer/Exporter name* - Refers to the name of the processor, packer or exporter.
8. *Sampler's name* - Refers to the name of the person/inspector who drew the sample.
9. *Consignm. No.* - Refers to the consignment note number.
10. *Insp. Date* - Refers to the date the sample was drawn at the inspection point.
11. *Analyses req.* - Refers to the type of analyses that the laboratory needs to perform on the sample. The correct option must be ticked. "Other" is only for analyses pre-arranged with the laboratory.

ANNEXURE C

EXAMPLE OF AN INVESTORY LIST

Area of Origin	Sample Number	Product	Consignment Number	Exporter	Inspection Point	Date of Inspection	Producer & FBOC	Analysis Required

ANNEXURE D

CONTACT DETAILS: D: FSQA/ DALRRD AND ASSIGNEE

A. CONTACT PERSONS FROM THE D: FSQA/ DALRRD	
National Reference Laboratory, Stellenbosch:	
Mr. Albert Smith Scientist Manager: National Analytical Services	Tel. (021) 809 1718 Fax (021) 887 0036 E-mail: AlbertS@dalrrd.gov.za
Directorate: Food Safety and Quality Assurance (D: FSQA), Pretoria:	
Mr. Theo van Rensburg Manager: Division Animal and Processed Products	Tel. (012) 319 6020 Fax (012) 319 6265 E-mail: TheoVR@dalrrd.gov.za
B. CONTACT PERSONS FROM THE ASSIGNEE	
All enquiries:	
Mr. Shubesco Heilbron Programme Manager: Food Safety	Tel. (021) 930 1134 E-mail: ShubescoH@ppecb.com
Ms. Natasha Wentzel Manager: Inspections, Standards and Protocols	Tel. (021) 872 4566 Fax 086 762 9520 E-mail: NatashaW@ppecb.com

ANNEXURE E

ACCREDITED LABORATORIES

NAME AND CONTACT DETAILS OF LABORATORY	RECOGNISED FOR MICROBIOLOGICAL ANALYSES ON:
Microchem Laboratory Services (Pty) Ltd 1st Floor Fairweather House 176 Sir Lowry Road Woodstock Cape Town Director: Mr. Raymond Hartley Tel.: (021) 465 6996/7 Fax: (021) 465 6983	11 September 2015
NHLS Infection Control Services Laboratory Wits Medical School 7 York Road Parktown Johannesburg Laboratory Manager: Mrs. Crystal Viljoen Tel.: (011) 489 8579/80 Fax: (011) 489 8530	11 September 2015
Swift Silliker (Pty) Ltd T/A Mérieux Nutrisciences 7 Warrington Road Claremont Cape Town Director: Mrs. Valme Stewart Tel.: (021) 683 8436 Fax: (021) 683 8422	21 December 2015

ANNEXURE F

EXAMPLE OF A DECLARATION TO BE COMPLETED IN CASE OF APPEALS

Appeal (1) _____

_____

_____

I, (2) _____

Id No. _____ hereby declare that:

(a) I am aware that the analysis of the samples by the (3) _____

_____ laboratory is part of my obligation to discharge myself of my onus of proof in this appeal;

(b) I undertake to bear all costs incidental to and connected with such analysis; and

(c) I indemnify the Department of Agriculture, Land Reform & Rural Development and the Directorate: Food Safety and Quality Assurance, their employees and assignees of any costs in this respect.

_____ _____

SIGNATURE OF APPELLANT **DATE**

_____ _____

WITNESS **DATE**

EXPLANATORY NOTES:

(1) Complete description of appeal
(2) Full names of appellant
(3) Name of laboratory

DOCUMENT HISTORY

Doc No./ Amendment record	Entered by:	Date:
1	Dipuo Seisa-Moeti	25 October 2010
2	Theo van Rensburg	29 January 2016
3	Theo van Rensburg Thabang Rampa	9 October 2020

DISTRIBUTION

Copies of this Standard Operating Procedure will be distributed to all interested parties by the Division Animal and Processed Products. Alternatively, it will also be available on the DALRRD Web Page at www.dalrrd.gov.za.

APPROVED BY: Dr Mbulaheni Thomas Mutengwe

DEPARTMENT OF AGRICULTURE, LAND REFORM & RURAL DEVELOPMENT
Signature.....
Executive Officer
Agricultural Product Standards Act, 119
(Act No 119 of 1990)

EXECUTIVE OFFICER: AGRICULTURAL PRODUCT STANDARDS

DATE: 09 October 2020