

# GOVERNMENT NOTICE GOEWERMENTSKENNISGEWING

## DEPARTMENT OF AGRICULTURE DEPARTEMENT VAN LANDBOU

No. R. 135

18 February 2005

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

### REGULATIONS RELATING TO THE GRADING, PACKING AND MARKING OF CANNED FRUIT 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;
- (b) determined that the said regulations shall come into operation three months after date of publication; and
- (c) read together with section 3(2) of the said Act, repealed the regulations published by Proclamations Nos. R. 238 of 22 October 1971, R. 1895 of 22 October 1971 and R. 72 of 2 March 1973 in so far as it relates to canned fruit, and Part II and III of Government Notice No. R. 1898 of 22 October 1971 as well as Government Notice No. R. 1079 of 25 June 1976, as amended by Government Notices Nos. R. 954 of 12 May 1978, R. 2593 of 29 December 1978, R. 607 of 28 March 1980, R. 1327 of 9 July 1982, R. 991 of 13 May 1983 and R. 1867 of 24 August 1984.

#### SCHEDULE

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### **Definitions**

1. In these regulations, unless inconsistent with the text, any word or expression to which a meaning has been assigned in the Act, shall have a corresponding 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 street or road and 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 canned fruit, the address of the manufacturer, supplier or importer;

"**blemishes**" means scab, surface spots, hail marks or other discolouration on the surface of the fruit, which detrimentally affects the general appearance of any particular unit;

"**canned fruit**" means commercially sterile fruit in hermetically sealed containers;

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

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

"**container**" means the immediate container which is manufactured from any suitable material into which canned fruit are packed for final sale;

"**contents**" means everything that is contained in a container;

"**cut out syrup**" means liquid which passes through the sieve when the drained mass of the contents of the container is determined;

"**defects**" with regard to canned fruit, means –

- (a) injury caused by mechanical damage;
- (b) discolouration;
- (c) insect infestation;
- (d) injury of a pathological nature;
- (e) imperfections due to inadequate workmanship;
- (f) foreign or poor taste and odours; or
- (g) cloudy syrup or darkened natural juice;

"**degrees Brix**" or "**°Brix**" means the percentage by mass of sucrose in the cut-out syrup, and which, for the purpose of these regulations, is taken to be equal to the total percentage soluble solids as determined by means of a refractometer corrected to 20°C;

"**diameter**" with regard to canned fruit, means the largest diameter measured at right angles to the longitudinal axis of the canned fruit as the case may be, unless otherwise indicated;

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

"**extraneous vegetable matter**" means any harmless part of a plant not normally present in the canned fruit;

"**foreign matter**" means any material not normally present in, on or between the canned fruit;

"**fully grown**" means that the fruit concerned, when harvested, has reached a stage of development that will ensure the proper completion of the ripening process;

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

"**ingoining mass**" means the mass of fruit, in grams, packed in the container prior to processing;

"**inspector**" means the executive officer or an officer under his or her control, or an assignee or an employee of an assignee;

"**juice**" means natural fruit juice;

"**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;

"**manufacturer**" means any establishment which process fruit to produce canned fruit;

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

"**nutritive sweeteners**" means any substance having greater than two percent caloric value of sugars per equivalent unit of sweetening capacity (°Brix), as permitted by the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972);

"**non-nutritive sweeteners**" means any substance having less than two percent caloric value of sugars per equivalent unit of sweetening capacity (°Brix), as permitted by the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972);

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

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

"**packer**" means any establishment dealing in the course of trade with canned fruit by packing them for sale, and also an establishment on behalf of whom such product is packed for sale;

"**peel**" means peel that adhere to the flesh of the fruit or is found loose in the container: Provided that it shall not be considered as a defect in the case of "unpeeled" styles;

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

"**pit fragments**" means any hard pit material and pit extensions excluding soft pit material and extensions;

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

"**sound**" means free from insect damage, insect infestations, external or internal defects which detrimentally affect the quality of the fruit;

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

"**trimmed**" with regard to canned fruit, means that uneven portions or portions with blemishes have been cut away and "trimming" has a corresponding meaning;

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

"**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 and 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 fruit***

2. (1) No person shall sell canned fruit in the Republic of South Africa –
- (a) unless such product is graded in accordance with grades referred to in regulation 3;
  - (b) unless such product complies with the standards referred to in regulations 4 and 5;
  - (c) unless such product complies with the types of pack referred to in regulation 6;
  - (d) unless such product complies with the packing media requirements referred to in regulation 7;
  - (e) unless the containers in which such product is packed, comply with the requirements referred to in regulation 8;
  - (f) unless such product is packed in accordance with the packing requirements referred to in regulation 9;
  - (g) unless such product concerned are marked in the manner prescribed in regulation 10; and
  - (h) 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).

#### **PART I: GENERAL QUALITY REQUIREMENTS FOR CANNED FRUIT**

##### ***Grades for canned fruit***

3. Canned fruit shall comply with the applicable grades for each kind of canned fruit as set out in Part II of these regulations.

##### ***Standards for grades of canned fruit***

4. (1) All grades of canned fruit –
- (a) shall be prepared from sound, fresh, clean and washed fruit;
  - (b) shall, subject to the provisions of paragraph (c), be free from any substance which does not normally form part of canned fruit, excluding extraneous vegetable matter; and
  - (c) shall contain only permitted food additives.
- (2) Subject to the provisions of subregulation (1) –
- (a) Extra Choice Grade, Choice Grade, Standard Grade, Substandard Grade and Manufacturers Grade canned fruit shall comply with the specific quality standards as set out in Part II; and
  - (b) Undergrade canned fruit, which may not be presented for sale, shall comprise fruit that do not comply with the standards for Extra Choice Grade, Choice Grade, Standard Grade, Substandard Grade or Manufacturers Grade, as set out in paragraph (a), and are inedible due to the presence of harmful or aesthetically objectionable foreign matter or foreign flavours and odours.

##### ***Standards for styles of canned fruit***

5. (1) Canned fruit shall be presented as any of the styles prescribed in each of the canned fruit as set out in Part II.
- (2) Any other presentation of the product shall be permitted: Provided that it –
- (a) is sufficiently distinctive from other forms or presentation laid down in these regulations;
  - (b) meets all other requirements of these regulations, 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.

##### ***Types of pack***

6. Canned fruit shall be presented as any one of the following types of pack:
- (a) Regular pack which shall consist of fruit packed in a packing medium.
  - (b) Heavy pack which shall consist of crushed style fruit with or without sweetening ingredients and containing at least 73 percent drained mass.

- (c) Solid pack which shall consist of practically all fruit with very little or no free flowing liquid.

**Types and standards of packing media**

7. (1) (a) Canned fruit shall be packed in any one of the following packing media:
- (i) Water, where water is the sole packing medium.
  - (ii) Water and fruit juice(s), where water and juice from the fruit concerned, or water and any other single fruit juice or water and two or more fruit juices are combined in any proportion to form the packing medium.
  - (iii) Fruit juice(s), where –
    - (aa) juice from the fruit concerned, or any other compatible fruit juice, is the sole packing medium; or
    - (bb) two or more compatible fruit juices, which may include juice from the fruit concerned, are combined to form the packing medium: Provided that the fruit juices may be pulpy, turbid or clear.
  - (b) Any of the packing media mentioned in paragraph (a) may contain permitted nutritive sweeteners or non-nutritive sweeteners and flavourants.
- (2) (a) When permitted nutritive sweeteners are added to water, water and fruit juice(s) or fruit juice(s), the packing media shall be classified on the basis of the cut-out strength as follows:
- (i) Very light syrup - Not less than 9°Brix but less than 14°Brix.
  - (ii) Light syrup - Not less than 14°Brix but less than 18°Brix.
  - (iii) Syrup - Not less than 16°Brix but less than 20°Brix.
  - (iv) Heavy syrup - Not less than 18°Brix.
  - (b) The cut-out strength of any product must comply to the requirements mentioned in paragraph (a): Provided that 33,3 percent of the containers in an inspection sample may deviate by 1 °Brix.
- (3) When permitted non-nutritive sweeteners are added to water the packing media shall be declared as –
- (a) "packed in water sweetened with non-nutritive sweeteners";
  - (b) "in water sweetened with non-nutritive sweeteners";
  - (c) "packed in water sweetened with 'x'"; or
  - (d) "in water sweetened with 'x'" [where 'x' indicates the name(s) of the specific non-nutritive sweetener(s)].
- (4) When no nutritive sweeteners or non-nutritive sweeteners are added to water, water and fruit juice(s) or fruit juice(s), the packing media shall be declared as –
- (a) "packed in water";

- (b) "in water";
- (c) "packed in water and 'x' juice(s)";
- (d) "in water and 'x' juice(s)";
- (e) "packed in 'x' juice(s)"; or
- (f) "in 'x' juice(s)", as the case may be [where 'x' indicates the name(s) of the specific fruit juice(s)].

#### REQUIREMENTS FOR CONTAINERS

##### *General*

8. (1) Containers for canned fruit shall –
- (a) be intact, clean, suitable and strong enough for the packing and normal handling of the canned fruit: Provided that reusable containers shall be properly sterilised;
  - (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) If containers containing canned fruit are packed in outer containers, such outer containers shall be clean, neat and intact.

#### PACKING REQUIREMENTS

##### *General*

9. (1) Except where otherwise stipulated in these regulations, canned fruit of different kinds, grades or styles shall not be packed together in the same container or outer container.
- (2) Canned fruit shall, in the case of Manufacturer's Grade, be packed in A10 or larger containers.
- (3) In the case of unspecified canned fruit mixes, the composition of each mix, in descending order, shall be submitted in writing to the Executive Officer.
- (4) In the case of unspecified canned fruit, the proposed quality standards shall be submitted in writing to the Executive Officer.

#### MARKING REQUIREMENTS

10. (1) Each container containing canned fruit 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 canning establishment, the product concerned and the date of manufacturer thereof: Provided that –
    - (i) the canning 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 the last digit in the second line; and

- (ii) in case of a transparent container 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.
  - (d) A true description of the contents thereof indicated on the main panel: Provided that if a permissible artificial colouring and artificial flavouring matter has been added to canned fruit the words disclosing that fact shall be declared on the list of ingredients.
  - (e) The packing medium in which the canned fruit is packed, shall be declared on the product name or in close proximity to the product name: Provided that it is still declared on the main panel.
  - (f) An indication of the grade thereof: Provided that the expression "Caterers Grade" may be used instead of the expression "Manufacturers Grade".
  - (g) The net mass of the contents thereof, as required in terms of the Trade Metrology Act, 1973 (Act No. 77 of 1973).
  - (h) The expression "Product of" followed by the name of the country of origin: Provided that no abbreviations shall be used.
- (2) If one or more containers with canned fruit 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 "Caterers Grade" may be used instead of the expression "Manufacturers 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 expression "Product of" followed by the name of the country of origin: Provided that no abbreviations shall be used.
  - (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 fruit 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.



(5) Subject to the provisions of subregulations (1) and (2) and regulation 11, canned fruit shall comply with the additional marking requirements, where applicable, for each kind of canned fruit as set out in Part II.

#### ***Prohibited particulars***

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

### **SAMPLING**

#### ***Obtaining a representative sample***

12. (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 1, opposite the production group in column 1 of Table 1, 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 as prescribed in subregulation (2) and (3).
  - (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 1, the consignment shall be downgraded or prohibited for sale.
- (2) A working sample shall in the case of –
- (a) A2½ container or smaller consist of the drained contents of container; and
  - (b) containers larger than A2½ consist of the drained contents of the container: Provided that in the case of the determination of the uniformity in size, the drained mass of 600 g shall be used.
- (3) The working sample size, when determining the percentage residual core of pineapples in the case of –
- (a) pineapple rings or slices, shall be at least 400 g but not more than 500 g of the drained product taken at random from the combined contents of any two containers; and
  - (b) pineapple pieces, chunks, segments, spears, tidbits and broken rings, shall be at least 200 g but not more than 300 g of the drained product taken at random from the combined contents of any two containers.

### **METHODS OF INSPECTION**

#### ***Determination of degrees Brix***

13. (1) The total percentage soluble solids in canned fruit shall be determined --
- (a) by means of a refractometer corrected to 20°C; and
  - (b) 15 days after packing, when equalization is complete.

- (2) The total percentage soluble solids in canned fruit shall be determined as follows:
- (a) Open the containers and stir the contents carefully with a glass or metal rod without damaging the contents.
  - (b) Place a drop of the packing medium onto the prism of the refractometer and take the reading.
  - (c) The rod and prism should be thoroughly wiped with a clean dry cloth before the following reading is taken.
  - (d) The refractometer should be checked for accuracy, as specified in the manual of instructions accompanying it, before use.

**Determination of microbiological spoilage**

14. Microbiological spoilage shall be determined by storing the canned fruit at warehouse temperature: Provided that the containers which blow or leak in any production group during a period of ten days, may be removed from the production group if the rest of the production group is stored for a further period of ten days at warehouse temperature.

**Determination of drained mass**

15. (1) The drained mass of canned fruit 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 are 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; and
    - (ii) a 300 mm sieve shall be used if the mass of the contents of the container is 1,4 kg or more.
  - (b) Carefully invert by hand all fruits having cavities if they fall on the sieve with cavities facing up.
  - (c) Allow two minutes for draining and determine the mass of the sieve and drained fruit.
  - (d) The mass so obtained, minus the mass of the sieve, shall be considered to be the mass of the drained fruit.

(2) The drained mass for containers of which the volume is larger or smaller than A2½ containers, shall be calculated *pro rata* to the capacity of A2½ containers by using the following formula or reading it from Table 2 since the standards for drained mass are based on A2½ containers:

Drained mass for the fruit concerned as specified in Part II	X	Volume of the container concerned (ml)
	853	

(3) Canned fruit shall in the case of A2½ containers, not deviate with more than 30 g from the prescribed minimum specifications, except for peaches where the deviation shall not exceed 50 g, and *pro rata* in the case of containers larger or smaller than A2½, at any time within four days of the date of manufacture of the canned fruit concerned.

(4) 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.

(5) In an inspection sample, 10 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.

**Determination of count**

16. (1) The count for containers of which the volume is larger or smaller than A2½ containers, shall be calculated *pro rata* to the capacity of A2½ containers by using the following formula or reading it from Table 3 since the standards for count are based on A2½ containers:

(a) For containers with a capacity larger than 853 ml

$$X = \frac{(a \times c)}{b}$$

(b) For containers with a capacity smaller than 853 ml

$$X = \left\{ \frac{(a \times c)}{b} \right\} + (25\%)$$

where:

x = count to be determined

a = prescribed count for the A2½ tin as per specific product

b = volume of A2½ tin (ml)

c = volume of applicable tin size (ml)

(2) If the unit count in a container exceeds the prescribed maximum unit count in Part II, the excess units shall be removed prior to the determination of drained mass. In the case where the drained mass comply with the requirements, the excess count shall be ignored.

**Eccentricity of pineapple rings**

17. Eccentricity of pineapple rings shall be determined as follows:

- (a) Place a measuring instrument graduated in millimetres in such a manner on the pineapple ring, so that the measuring edge of the measuring instrument passes through the centre of the coring hole.
- (b) First determine the shortest radial measurement from the outside edge of the pineapple ring to the inside edge of the coring hole.
- (c) Then determine the longest radial measurement from the inside edge of the coring hole to the outside edge of the pineapple ring.
- (d) Divide the difference between the two measurements by two.

**Offences and penalties**

18. 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**

19. 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).

**TABLE 1**  
**SAMPLING OF CANNED FRUIT**  
**[REGULATION 12]**

1. Net mass is equal to or less than 1 kg		
Production group (in units)	Sample size	Acceptance number
1	2	3
4 800 or less	6	1
4 801 - 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 240 000	126	13
2. Net mass is greater than 1 kg but not more than 4,5 kg		
2 400 or less	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 120 000	126	13
3. Net mass greater than 4,5 kg		
600 or less	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 42 000	126	13

TABLE 2  
DRAINED AND INGOING MASS EQUIVALENTS  
[REGULATION 15]

CAN SIZE (MM)	TRADE NAME	mℓ	MASS EQUIVALENTS IN G																									
			27	29	31	34	35	36	38	39	40	41	42	44	45	46	47	48	58									
52 x 41	2½ oz. Paste	73	27	29	31	34	35	36	38	39	40	41	42	44	45	46	47	48	58									
52 x 54	3 oz. Baby Food	100	36	40	43	46	48	50	51	53	55	56	58	60	61	63	65	66	80									
66 x 44	4 oz. Fish	123	45	49	53	57	59	61	63	65	67	69	71	73	76	78	80	82	98									
52 x 73	4½ oz. Baby Food	140	51	56	60	65	67	70	72	74	77	79	81	84	86	88	91	93	112									
66 x 54	5 oz. Peas	149	54	59	64	69	72	74	77	79	82	84	87	89	91	94	96	99	119									
52 x 79	5 oz. Juice	151	55	60	65	70	73	75	78	80	83	85	88	90	93	95	97	100	120									
52 x 96	6 oz. Juice	193	70	77	83	90	93	96	99	102	106	109	112	115	119	122	125	128	154									
66 x 65	½ lb. Jam	196	71	78	85	91	94	98	101	104	107	110	114	117	120	124	127	130	156									
66 x 79	8 oz. ½ lb. Tall/APN	240	87	96	103	111	116	120	123	127	132	135	140	143	147	151	155	159	191									
66 x 83	Buffet	248	90	99	107	115	119	124	128	132	136	140	144	148	152	156	160	165	198									
84 x 56	9 oz. Flat Pineapple	255	93	102	110	118	123	127	131	135	140	144	148	152	157	161	165	169	203									
66 x 102	A1	307	112	122	132	142	148	153	158	163	168	173	178	184	189	194	199	204	245									
74 x 81	11 oz. (14 oz. Condensed milk)	308	112	123	133	143	148	153	158	164	169	174	179	184	189	194	199	205	245									
66 x 119	12 oz. Green beans	364	133	145	157	169	175	181	187	193	200	205	212	218	224	230	235	242	290									
74 x 90	1 lb. Jam (Old type)	365	133	145	157	169	176	182	188	194	200	206	212	218	224	230	236	243	291									
74 x 94	1 lb. Jam	372	136	148	160	173	179	185	191	198	204	210	216	222	228	235	241	247	296									
66 x 124	13½ oz. Crush	384	140	153	166	178	185	191	198	204	211	216	223	230	236	242	248	255	306									
99 x 64	14 oz. Fish/A1½	430	157	171	185	200	207	214	221	228	236	242	250	257	264	271	278	286	343									
73 x 111	M1	430	157	171	185	200	207	214	221	228	236	242	250	257	264	271	278	286	343									
84 x 90	16 oz. Fruit	446	163	178	192	207	215	222	229	237	245	251	259	267	274	281	289	296	355									
74 x 111	15 oz. Fruit	450	164	179	194	209	217	224	232	239	247	254	262	269	276	284	291	299	359									
86 x 89	16 oz. Fruit	460	168	183	198	214	222	229	237	244	252	259	267	275	283	290	298	306	367									
74 x 110	No. 1T	468	171	186	202	217	225	233	241	248	257	264	272	280	287	295	303	311	373									
99 x 70	1 lb. Flat	475	173	189	205	220	229	237	244	252	261	268	276	284	292	300	307	316	379									
84 x 108	1½ lb. Jam	552	201	220	238	256	266	275	284	293	303	311	321	330	339	348	357	367	440									
84 x 116	A2/20 oz.	582	212	232	251	270	280	290	299	309	319	328	338	348	357	367	377	387	464									
99 x 105	2 lb. Jam	745	272	297	321	346	359	371	383	396	409	420	433	445	458	470	482	495	594									
99 x 119	A2½	853	311	340	368	396	411	425	439	453	468	481	496	510	524	538	552	567	680									
127 x 119	4 lb. Squat	1 371	500	536	591	636	661	683	706	728	752	773	797	820	842	865	887	911	1093									
154 x 86	4 lb. Jam	1 438	524	573	620	668	693	716	740	764	789	811	836	860	883	907	931	956	1146									
105 x 178	48 oz. Juice (beaded)	1 441	525	574	622	669	694	718	742	765	791	813	838	861	885	909	932	958	1149									
154 x 114	48 oz. Juice (unbeaded)	1 926	702	768	831	894	928	960	991	1023	1057	1086	1120	1151	1183	1215	1246	1286	1595									
154 x 178	A10/8 lb. Jam	3 090	1127	1232	1333	1434	1489	1540	1590	1641	1695	1742	1797	1847	1898	1949	2000	2054	2463									
154 x 248	Tomato Paste (5 kilo)	4 378	1596	1745	1889	2032	2109	2181	2253	2325	2402	2469	2546	2617	2689	2761	2833	2910	3490									
166 x 248	5 litre (beaded)	5 067	1847	2020	2186	2352	2441	2525	2608	2691	2780	2857	2946	3029	3113	3196	3279	3368	4039									





## PART II: SPECIFIC QUALITY REQUIREMENTS FOR CANNED FRUIT

## CANNED APRICOTS

20. The quality requirements for canned apricots are as follows:

**Definitions**

(1) Where used with regard to canned apricots –

- (a) "**caps**" in the case of apricot halves, means the residue that remains after the packing medium has been drained for two minutes on a 6 mm mesh sieve of 450 mm diameter;
- (b) "**pit/stone material**" means, in the case of all styles other than whole apricots, pits and pieces of pit that are hard and sharp: Provided that it shall not be considered as a defect when whole apricot pits or kernels are used as seasoning ingredients; and
- (c) "**off suture cut**" in the case of apricot halves, means a suture cut which exceeds 6 mm in width and thus detracts markedly from the normal appearance of the fruit.

**Styles and standards for styles**

(2) (a) Canned apricots shall be presented as one of the following styles:

- (i) Whole apricots;
- (ii) Apricot halves;
- (iii) Apricot slices; and
- (iv) Apricot pieces, mixed pieces or irregular pieces.

- (b) (i) Whole apricots shall consist of unpitted whole apricots and may have been peeled or not.
- (ii) Apricot halves shall consist of pitted apricots cut into two approximately equal parts along the suture from stem to apex and may have been peeled or not.
- (iii) Apricot slices shall consist of pitted apricots cut into wedge shaped units and may have been peeled or not.
- (iv) Apricot pieces, mixed pieces or irregular pieces shall consist of pitted apricots cut into irregular shaped and sized units and may have been peeled or not.



**Quality Standards**

(3) (a) There shall be five grades of canned apricots, namely Extra Choice Grade, Choice Grade, Standard Grade, Substandard Grade and Manufacturers Grade.

(b) The quality standards for canned apricots are as follows:

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
(a) Microbiological spoilage (maximum per production group)	0,25%	0,25%	0,25%	0,25%	0,25%
(b) Fill of containers in the case of whole apricots, apricot halves, slices and pieces shall comply to at least one of the following minima:					
(i) Fruit quantity	Packed to capacity	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade
(ii) Drained mass in gram	453	453	453	453	453
(iii) Ingoing mass in gram:					
- Per container	467	467	467	467	467
- Average per container	496	496	496	496	496
(c) Maximum count in the case of:					
(i) Halves --					
(aa) Royal cultivar	50	60	70	70	*
(bb) Buiida and other cultivars	45	60	70	70	*
(ii) Wholes (all cultivars)	18	20	24	24	*

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
(d) Fruit ingredient	Sound, fully grown apricots which have similar cultivar characteristics	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade	Sound and fully grown apricots
(e) Preparation	<p>(i) Shall be free from defects</p> <p>(ii) Shall, in the case of wholes and halves, not be trimmed</p> <p>(iii) May be peeled: Provided that it is properly peeled and free from residual peel</p> <p>(iv) May be split along the suture in the case of wholes</p> <p>(v) Shall, in the case of halves, be free from splits at the stem-end which markedly detract</p>	<p>(i) As for Extra Choice Grade</p> <p>(ii) May in the case of wholes and halves be trimmed: Provided that the units do not thereby lose their normal shape</p> <p>(iii), (iv), (v), (vi) and (vii) as for Extra Choice Grade</p>	(i) - (vii) As for Choice Grade	As for Choice Grade except that the units may be trimmed: Provided that the greater proportion of the units in a container shall be recognisable as of the style described on the label	Shall be reasonably free from defects and residual peel

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
<p>(f) Uniformity of size in any one container in the case of:</p> <p>(i) Wholes</p> <p>(ii) Halves</p>	<p>from the general appearance</p> <p>(vi) Shall be uniform in maturity and of an acceptable texture</p> <p>(vii) Shall be free from brown to dark brown stone cavities</p> <p>The mass of the x largest units in a container shall not be more than y times the mass of the x smallest units where <math>x = 4</math> and <math>y = 1\frac{1}{2}</math></p> <p>The mass of the x largest units in a container shall not be more than y times the mass of the x smallest units where -</p> <p>(aa) <math>x = 2</math> and <math>y = 1\frac{1}{2}</math> for a count of 10 and under</p> <p>(bb) <math>x = 3</math> and <math>y = 1\frac{1}{2}</math> for a count of 11 to 25</p>	<p>As for Extra Choice Grade except that <math>x = 6</math> and <math>y = 1\frac{1}{2}</math></p> <p>As for Extra Choice Grade except that -</p> <p>(aa) <math>x = 2</math> and <math>y = 1\frac{1}{2}</math> for a count of 10 and under</p> <p>(bb) <math>x = 4</math> and <math>y = 1\frac{1}{2}</math> for a count of 11 to 25</p>	<p>As for Extra Choice Grade except that <math>x = 10</math> and <math>y = 2</math></p> <p>As for Extra Choice Grade except that -</p> <p>(aa) <math>x = 3</math> and <math>y = 2</math> for a count of 10 and under</p> <p>(bb) <math>x = 5</math> and <math>y = 2</math> for a count of 11 to 25</p>	<p>*</p> <p>*</p>	<p>*</p> <p>*</p>

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
(g) Colour of units	(cc) $x = 4$ and $y = 1\frac{1}{2}$ for a count above 25  Shall be of a good colour, characteristic of apricots. Units with a light pale colour is acceptable	(cc) $x = 6$ and $y = 1\frac{1}{2}$ for a count above 25  Shall be of a fairly good colour, characteristic of apricots	(cc) $x = 7$ and $y = 2$ for a count of 26 to 50 (dd) $x = 10$ and $y = 2$ for a count above 50  Shall be of a reasonably good colour	As for Standard Grade	*
(h) Uniformity of colour in any one container	Units in a container shall be uniform in colour and deviations from the general colour shall not be conspicuous	Shall be fairly uniform in colour throughout	Shall be reasonably uniform in colour	As for Standard Grade	*
(i) Crushing	Units may not be crushed or broken or damaged by crushing: Provided that a unit which has lost its normal shape because of ripeness and which bears no mark of crushing and which shows slight disintegration shall not be deemed crushed	As for Extra Choice Grade	As for Extra Choice Grade	The units may be crushed or broken: Provided that the greater proportion of the units shall be recognisable as of the style described on the label	*