

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
(l) Colour of units, in the case of:			deemed to be a deviation		
(i) Rings	Shall be of a good and fairly uniform colour: Provided that where the colour is good, less insistence will be placed on uniformity of colour	Shall be of a fairly good and reasonably uniform colour	Shall be of a reasonably good and uniform colour	As for Standard Grade	*
(ii) Pieces, chunks, segments, titbits and spears	Shall be of a good and fairly uniform colour	Shall be of a fairly good and reasonably uniform colour	Shall be of a reasonably good and uniform colour	As for Standard Grade	*
(iii) Broken rings, half and quarter slices and wafers	-	Shall be of a fairly good and uniform colour	Shall be of a fairly good and a reasonably uniform colour	As for Standard Grade	*
(k) Crushing in the case of:					
(i) Rings	May not be crushed or damaged or broken as a result of crushing	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade	*
(ii) Pieces, chunks, segments, titbits and spears	May not be crushed or damaged or	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade	*

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
(iii) Broken rings, half and quarter slices and wafers	broken as a result of crushing	May not be crushed or damaged or broken as a result of crushing	As for Choice Grade	As for Choice Grade	*
(l) Residual core in the case of: Rings, pieces, chunks, segments, titbits, spears, broken rings, half and quarter slices	Shall be free from residual core	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade	*
(m) Coring holes in the case of rings	Shall be free from coring holes which are not centrally placed: Provided that coring holes of which eccentricity does not exceed 1,5 mm shall be allowable	Shall be free from coring holes which are not centrally placed: Provided that coring holes of which eccentricity does not exceed 2,5 mm shall be allowable	Eccentricity of coring holes is allowable	As for Standard Grade	*
(n) Eyes, leathery pockets and blackspots in the case of:	Shall be free from eyes or portions of eyes: Provided that eyes or conspicuous leathery pockets shall be regarded as of a serious intensity and portions of eyes and less conspicuous leathery	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade	*
(i) Rings, pieces, chunks, segments, titbits and spears					

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
(ii) Broken rings, half and quarter slices and wafers	pockets as of a light intensity -	Shall be free from eyes or portions of eyes: Provided that eyes or conspicuous leathery pockets shall be regarded as of a serious intensity and portions of eyes and less conspicuous leathery pockets as of a light intensity	As for Choice Grade	As for Choice Grade	*
(o) Seeds	Shall be free from loose seeds	Shall be fairly free from loose seeds	*	*	*
(p) Foreign matter	None	None	None	None	None
(q) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free	Reasonably free	Reasonably free

- * Denotes no specification
- Denotes not applicable

Permissible deviations (by number per container)

(6) The maximum permissible deviations allowable by number per container, except where otherwise specified, for canned pineapples are as follows:

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade
(a) Loose seeds (per 50 g nett mass)	1	2	3	*
(b) Eyes, leathery pockets and blackspots in the case of:				
(i) Rings, pieces, chunks, segments, fibbits and spears –				
(aa) serious intensity	1 unit per 1 kg drained mass	5%	12,5%	12,5%
(bb) light intensity	5%	10%	20%	20%
(ii) Broken rings, half and quarter slices –				
(aa) serious intensity	-	5%	12,5%	12,5%
(bb) light intensity	-	10%	20%	20%
(c) Shape - Broken rings, half and quarter slices (by mass)	-	10%	10%	*
(d) Size - Broken rings, half and quarter slices and wafers	-	5%	5%	5%
(e) Residual core (by mass)	3%	5%	7%	7%
(f) Eccentricity of coring holes	More than 1,5 mm: 15%	More than 2,5 mm: 20%	*	*
(g) Trimming in the case of:				
(i) Rings	0%	6,7%	*	*
(ii) Broken rings, half and quarter slices	-	8%	15%	*

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade
(iii) Pieces, chunks, segments, tidbits and spears	15%	20%	*	*
(iv) Wafers	15%	20%	*	*
(h) Preparation and crushing in the case of:				
(i) Rings or slices (to the nearest unit)	15%	20%	25%	25%
(ii) Pieces, chunks, segments, tidbits and spears	15%	20%	25%	25%
(iii) Broken rings, half and quarter slices and wafers	—	20%	20%	20%

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 - Denotes not applicable

CANNED PLUMS

46. The quality requirements for canned plums are as follows:

Styles and standards for styles

- (1) (a) Canned plums shall be presented as one of the following styles:
 - (i) Whole plums
 - (ii) Plum halves
- (b) (i) Whole plums shall consist of whole peeled or unpeeled plums which may be pitted or unpitted.
- (ii) Plum halves shall consist of peeled or unpeeled and pitted plums cut into two approximately equal parts.

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Quality Standards

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

(b) The quality standards for canned plums are 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 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 grams	453	453	453	453	453
(iii) Ingoing mass in grams:					
(aa) Per container	481	481	481	481	481
(bb) Average per container	510	510	510	510	510
(c) Maximum count in the case of:					
(i) Wholes	—	15	25	25	*
(ii) Halves	25	35	40	40	*

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
(d) Allowable styles	Halves	Either halves or wholes	As for Choice Grade	As for Choice Grade	*
(e) Fruit ingredient	Satsuma or related cultivars	Plums with similar cultivar characteristics	As for Choice Grade	As for Choice Grade	*
(f) Preparation	(i) Shall be free from defects (ii) Shall be free from stalks (iii) Units shall show no peripheral trimming	(i) and (ii) as for Extra Choice Grade (iii) Units may be trimmed: Provided that they shall not lose their normal shape	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
(g) Uniformity of size in any one container	The mass of x largest units in a container shall not be more than y times the mass of the x smallest units where $x = 2$ and $y = 1\frac{1}{2}$	As for Extra Choice Grade except that $x = 4$ and $y = 1\frac{1}{2}$	As for Extra Choice Grade except that $x = 6$ and $y = 1\frac{1}{2}$	*	*
(h) Colour of units	Shall be of a very good colour	Shall be of a good colour	Shall be of a fairly good colour	As for Standard Grade	*
(i) Uniformity of colour in any one container	Shall have a uniform colour and deviations from the general colour shall not be conspicuous	As for Extra Choice Grade	Shall be of a fairly good colour	As for Standard Grade	*
(j) Crushing	Units shall not be crushed or damaged or broken by crushing: Provided that cracked or broken skins shall not be	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade	*

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
(k) Blemishes	deemed to be crushed or to be disintegrated				
(l) Foreign matter	None	None	None	None	None
(m) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free	Reasonably free	Reasonably free

- * Denotes no specification
- Denotes not applicable

Permissible deviations (by number per container)

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

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade
(a) Uniformity of colour in any one container	20%	25%	0%	0%
(b) Crushing in the case of:				
(i) Wholes	-	13,3%	12%	12%
(ii) Halves	4%	5,7%	7,5%	7,5%
(c) Preparation in the case of:				
(i) Wholes	-	13,3%	20%	20%
(ii) Halves	4%	5,7%	12,5%	12,5%

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade
(d) Blemishes	8%	10%	20%	20%
(e) Deviations in paragraphs (b)(i), (c)(i) and (d) collectively: Provided such defects are individually within the limits specified above	8%	15%	20%	20%
(f) Deviations in paragraph (b)(ii), (c)(ii) and (d) collectively: Provided such defects are individually within the limits specified above	8%	10%	20%	20%

- Denotes not applicable

CANNED QUINCES

47. The quality requirements for canned quinces are as follows:

Styles and standards for styles

- (1) (a) Canned quinces shall be presented as one of the following styles:
 - (i) Quince quarters
 - (ii) Quince slices
- (b) (i) Quince quarters shall consist of peeled and cored quinces cut into four approximately equal parts.
- (ii) Quince slices shall consist of peeled and cored quinces cut into wedge shaped units.

Quality Standards

- (2) (a) There shall be four grades for canned quinces, namely Choice Grade, Standard Grade, Substandard Grade and Manufacturers Grade.
- (b) The quality standards for canned quinces are as follows:

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Quality factor	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
(a) Microbiological spoilage (maximum per production group)	0,25%	0,25%	0,25%	0,25%
(b) Fill of containers shall comply to at least one of the following minima:				
(i) Fruit quantity	Packed to capacity	As for Choice Grade	As for Choice Grade	As for Choice Grade
(ii) Drained mass in grams	453	453	453	453
(iii) Ingoing mass in grams:				
(aa) Per container	481	481	481	481
(bb) Average per container	510	510	510	510
(c) Fruit ingredient	Quinces with similar cultivar characteristics	As for Choice Grade	As for Choice Grade	*
(d) Preparation	(i) Shall be free from defects (ii) Shall be peeled and free from residual peel (iii) Shall be reasonably free from core (iv) Units shall be cleanly cut (v) Units shall be so trimmed as not to lose their normal shape	As for Choice Grade	As for Choice Grade except that the units may be trimmed: Provided that the greater proportion of the units shall be recognisable as of the style described on the label	Shall be reasonably free from defects, residual peel and core

Quality factor	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
(e) Minimum length of slices (measured from tip to tip)	50 mm	40 mm	40 mm	*
(f) Thickness of slices (measured at the thickest part of the slice)	10 - 20 mm	6 - 20 mm	6 - 20 mm	*
(g) Shape of units	Shall be well-shaped	As for Choice Grade	*	*
(h) Uniformity of shapes and thickness, in the case of slices, in any one container	Shall be fairly uniform in shape and thickness	Shall be reasonably uniform in shape and thickness	*	*
(i) Colour of units	Shall be of a good colour	Shall be of a fairly good colour	As for Standard Grade	*
(j) 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 of a fairly uniform colour throughout	As for Standard Grade	*
(k) Texture of units	Shall have a soft texture	As for Choice Grade	As for Choice Grade	*
(l) Foreign matter	None	None	None	None
(m) Extraneous vegetable matter	Fairly free	Reasonably free	Reasonably free	Reasonably free

* Denotes no specification

Permissible deviations (by number per container)

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

Quality factor	Choice Grade	Standard Grade	Substandard Grade
(a) Uniformity of colour in any one container	25%	0%	0%
(b) Preparation	20%	30%	30%

CANNED TWO FRUIT

48. The quality requirements for canned two fruit are as follows:

Quality Standards

- (1) (a) There shall be five grades for canned two fruit, namely Extra Choice Grade, Choice Grade, Standard Grade, Substandard Grade and Manufacturers Grade.
- (b) The quality standards for canned two fruit 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 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 grams	453	453	453	453	453
(c) Fruit ingredient	Shall consist of a mixture of any two kinds of the following fruit suitably prepared either from fresh fruit or from canned fruit, or from both: Peaches,	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
(d) Composition	pears, apricots, grapes and pineapples Each constituent shall not be less than 40% of the total minimum specified drained mass	Each constituent shall not be less than 35% of the total minimum specified drained mass	As for Choice Grade	As for Choice Grade	*
(e) Preparation	(i) Shall be free from defects (ii) Shall consist of fruit complying with the specifications, where applicable, for Extra Choice Grade, as prescribed in these regulations for the kind of fruit concerned	(i) As for Extra Choice Grade (ii) Shall consist of fruit complying with the specifications, where applicable, for Choice Grade, as prescribed in these regulations for the kind of fruit concerned	(i) As for Extra Choice Grade (ii) Shall consist of fruit complying with the specifications, where applicable, for Standard Grade, as prescribed in these regulations for the kind of fruit concerned	(i) and (ii) as for Standard Grade (iii) The greater portion of the units shall be recognisable as of the style described on the label	Shall be reasonably free from defects
(f) Foreign matter	None	None	None	None	None
(g) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free	Reasonably free	Reasonably free

* Denotes no specification

Additional marking requirements

- (2) The expression "mixed fruit" may be used instead of the expression "two fruit".

CANNED YOUNGBERRY PULP

49. The quality requirements for canned youngberry pulp are as follows:

Quality standards

- (1) (a) There shall be three grades for canned youngberry pulp, namely Extra Choice Grade, Choice Grade and Manufacturers Grade.
- (b) The quality standards for canned youngberry pulp are as follows:

Quality factor	Extra Choice Grade	Choice Grade	Manufacturers Grade
(a) Microbiological spoilage (maximum per production group)	0,25%	0,25%	0,25%
(b) Fruit ingredient	Sound, well-coloured, ripe, whole youngberries of which the stems have been removed	As for Extra Choice Grade	Reasonably sound, ripe and whole youngberries
(c) Preparation	(i) Shall be practically free from defects (ii) Shall be free from insects and practically free from stems, leaves, dried berries, grit and other foreign matter	(i) Shall be fairly free from defects (ii) As for Extra Choice Grade	(i) Shall be reasonably free from defects (ii) Shall be fairly free from insects, stems, leaves, dried berries, grit and other foreign matter
(d) Foreign matter	None	None	None
(e) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free

UNSPECIFIED CANNED FRUIT

50. The quality requirements for unspecified canned fruit are as follows:

Quality Standards

- (1) (a) There shall be four grades of unspecified canned fruit, namely Extra Choice Grade, Choice Grade, Substandard Grade and Manufacturers Grade.
 (b) The quality standards for unspecified canned fruit are as follows:

Quality factor	Extra Choice Grade	Choice Grade	Substandard Grade	Manufacturers Grade
(a) Microbiological spoilage (maximum per production group)	0,25%	0,25%	0,25%	0,25%
(b) Fill of containers	Packed to capacity	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade
(c) Fruit ingredient	Sound fruit	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade
(d) Preparation	Shall be free from defects	Shall be fairly free from defects	As for Choice Grade	Shall be reasonably free from defects
(e) Blemishes	Shall be free from blemishes	Shall be fairly free from blemishes	As for Choice Grade	Shall be reasonably free from serious blemishes
(f) Foreign matter	None	None	None	None
(g) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free	Reasonably free

UNSPECIFIED CANNED FRUIT PULP

51. The quality requirements for unspecified canned fruit pulp are as follows:

Quality Standards

- (1) (a) There shall be three grades of unspecified canned fruit pulp, namely Extra Choice Grade, Choice Grade and Manufacturers Grade.
 (b) The quality standards for unspecified canned fruit pulp are as follows:

Quality factor	Extra Choice Grade	Choice Grade	Manufacturers Grade
(a) Microbiological spoilage (maximum per production group)	0,25%	0,25%	0,25%
(b) Fill of containers	Packed to capacity	As for Extra Choice Grade	As for Extra Choice Grade
(c) Fruit ingredient	Sound fruit	As for Extra Choice Grade	Reasonably sound fruit
(d) Preparation	Shall be free from defects	Shall be fairly free from defects	Shall be reasonably free from defects
(e) Uniformity of colour	Shall be uniform in colour	Shall be fairly uniform in colour	Shall be reasonably uniform in colour
(f) Blemishes	Shall be free from blemishes	Shall be fairly free from blemishes	Shall be reasonably free from blemishes
(g) Foreign matter	None	None	None
(h) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free

CANNED FRUIT JUICE AND FRUIT JUICE CONCENTRATE

52. The quality requirements for canned fruit juice and fruit juice concentrate are as follows:

Quality Standards

- (1) (a) There shall be three grades of canned fruit juice and fruit juice concentrate, namely Extra Choice Grade, Choice Grade and Manufacturers Grade.
 (b) The quality standards for canned fruit juice and fruit juice concentrate are as follows:

Quality factor	Extra Choice Grade	Choice Grade	Manufacturers Grade
(a) Microbiological spoilage (maximum per production group)	0,25%	0,25%	0,25%
(b) °Brix	Shall comply to the °Brix declared on	As for Extra Choice Grade	As for Extra Choice Grade

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Quality factor	Extra Choice Grade	Choice Grade	Manufacturers Grade
(c) Fill of containers	the label Packed to capacity	As for Extra Choice Grade	As for Extra Choice Grade
(d) Fruit ingredient	Fruit which is sound and suitable	As for Extra Choice Grade	Reasonably sound and suitable fruit
(e) Preparation	(i) Shall be free from defects (ii) Shall be free from seed, parts of seed, core and peel (iii) Shall be free from foreign or off-tastes	(i) Shall be practically free from defects (ii) Shall be practically free from seed, parts of seed, core and peel (iii) As for Extra Choice Grade	(i) Shall be fairly free from defects (ii) Shall be fairly free from seed, parts, of seed, core and peel (iii) Shall be fairly free from foreign or off-tastes
(f) Colour	Shall be of a good colour, typical for the juice of the product concerned	Shall be of a reasonably good colour, typical for the juice of the product concerned	As for Choice Grade
(g) Artificial colouring matter	Shall be free from artificial colouring matter	As for Extra Choice Grade	As for Extra Choice Grade
(h) Flavour	Shall have a good flavour typical for the product concerned and shall be free from off-flavours	As for Extra Choice Grade	As for Extra Choice Grade
(i) Foreign matter	None	None	None
(j) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free