



NATIONAL DEPARTMENT OF AGRICULTURE
REPUBLIC OF SOUTH AFRICA

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Subject

DISPENSATION: SPECIFICATIONS FOR FROZEN POTATO HALVES

The current regulations for frozen fruit and vegetables do not make provision for the use of the style 'potato halves'. To allow for the use of such a style, the following dispensation shall be applicable:

Permission is hereby granted by the Executive Officer: Agricultural Product Standards in terms of section 3(1)(c) of the Agricultural Product Standards Act, 1990 (Act No. 119 of 1990), to all processors and packers of frozen vegetables to use the attached standards and requirements for frozen potatoes, which include the style for frozen potato halves.

This permission is subject to the following conditions:

- (a) All other conditions of the relevant regulations shall be complied with.
- (b) It may be withdrawn at any time should a valid complaint be received.
- (c) All processors and packers of frozen potatoes indemnify this Directorate and the Department from any detrimental effect, financially or otherwise, which may emanate as a result of this permission.
- (d) Termination date: When an amendment to the relevant regulations is published in the Government Gazette.


SENIOR MANAGER:
DIRECTORATE FOOD SAFETY AND QUALITY ASSURANCE
Copy: Lamberts Bay Foods – ATT: Ms. Vanessa le Borgne (Fax: 021- 417 5601)

FROZEN POTATOES

The standards and requirements for frozen potatoes are as follows:

Definitions

- (1) Where used with regard to potatoes --
- (a) "cracked units" means in the case of whole potatoes, units displaying a crack wider than 3 mm over more than 50 per cent of the circumference of the unit.
 - (b) "damaged units" means --
 - (i) cracked units; or
 - (ii) units or parts thereof which have been damaged or crushed and no longer resemble the original form: Provided that if a unit retains at least 75 per cent of its original shape it shall not be regarded as defective.
 - (c) "major defect" means --
 - (i) a unit affected by dark discolouration, either as a single blemish or as an aggregate of blemishes, with a surface area of more than 25 mm² in the case of whole potatoes, halves, roundels, chips and shoe-string, and more than 9 mm² in the case of diced potatoes;
 - (ii) units with insect damage and greening;
 - (iii) units with watergrass of more than 5 mm in length;
 - (iv) units or parts thereof which have been damaged by any means, detrimentally affecting the normal appearance; or
 - (v) any other internal or external defect which detracts markedly from the normal appearance, edibility or flavour of individual units or a quantity of potatoes.
 - (d) "minor defect" means --
 - (i) a unit affected by dark discolouration, either as a single blemish or as an aggregate of blemishes, with a surface area of between 2 mm² and 25 mm² in the case of whole potatoes, halves, roundels, chips and shoe-string, and between 2 mm² and 9 mm² in the case of diced potatoes;
 - (ii) a unit affected by light discolouration, either as a single blemish or as an aggregate of blemishes, with a surface area of more than 25 mm² in the case of whole potatoes, halves, roundels, chips and shoe-string, and more than 9 mm² in the case of diced potatoes;
 - (iii) units, in the case of roundels, of which more than 25 per cent have been broken off; or
 - (iv) any other internal or external defect which detracts to a lesser extent from the normal appearance, edibility or flavour of the individual units or a quantity of potatoes.

Styles and standards for styles

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

- (ii) Potato halves.
 - (iii) Potato roundels or slices.
 - (iv) Potato chips or strips or french fried potatoes.
 - (v) Shoe-string potatoes.
 - (vi) Diced potatoes.
- (b) (i) Whole potatoes --
- (aa) shall consist of potatoes which after processing, retain more or less their original shape; and
 - (bb) shall have a diameter of at least 15 mm but not more than 55 mm.
- (ii) Potato halves --
- (aa) shall consist of potatoes cut in half either along the longitudinal axis or horizontal axis; and
 - (bb) shall have a diameter of at least 20 mm but not more than 60 mm over the largest diameter, measured perpendicular to the axis along which it is cut.
- (iii) Potato roundels or slices --
- (aa) shall consist of potatoes cut either smooth or corrugated into round or oval units; and
 - (bb) shall have a diameter of at least 20 mm but not more than 65 mm and a thickness of not more than 15 mm.
- (iv) Potato chips or strips or french fried potatoes --
- (aa) shall consist of potatoes cut either smooth or corrugated into strips; and
 - (bb) shall have a length of at least 25 mm and a thickness of not more than 15 mm.
- (v) Shoe-string potatoes --
- (aa) shall consist of potatoes cut either smooth or corrugated into strips; and
 - (bb) shall have a length of at least 18 mm and a thickness of not more than 8 mm.
- (vi) Diced potatoes --
- (aa) shall consist of potatoes cut into approximately cube-shaped units; and

- (bb) shall have sides which measure at least 5 mm but not more than 20 mm in length.
- (c) Any other presentation of the product shall be permitted if it --
- (i) is sufficiently distinctive from other styles of presentation prescribed in these regulations;
 - (ii) 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 for under this provision; and
 - (iii) is adequately described on the label to avoid confusing or misleading the consumer.

Working sample size

- (3) The working sample size shall be as follows for the styles concerned:
- (a) Wholes and roundels - 50 units.
 - (b) Halves - 25 units.
 - (c) Chips, shoe-string and dices - 300 g.

Quality standards

- (4) The quality standards for frozen potatoes are as follows:

Quality factor	Choice Grade	Standard Grade
(a) Vegetable ingredient	Fresh, clean, sound and peeled potatoes of a suitable cultivar	As for Choice Grade
(b) Colour	Good, typical of the cultivar and process	Typical of the cultivar and process
(c) Flavour	Good, typical of potatoes	Typical of potatoes
(d) Texture	Firm and free from sogginess or glassiness	As for Choice Grade
(e) Uniformity of size in the case of whole potatoes	After removal of the 2 units being the least representative of the average size of the units in the sample, the mass of the 10 largest units in a sample may not be more than 2 times the mass of the 10 smallest units.	After removal of the 2 units being the least representative of the average size of the units in the sample, the mass of the 10 largest units in a sample may not be more than 2½ times the mass of the 10 smallest units.

Permissible deviations

- (5) The maximum permissible deviations per 50 units, 25 units or 300 g of frozen potatoes are as follows:

Quality factor	Choice Grade	Standard Grade
(a) Units with a colour that deviate from the predominant colour of the quantity in the case of:		
(i) Whole potatoes and potato roundels	5 units per 50 units	10 units per 50 units
(ii) Halves	3 units per 25 units	5 units per 25 units
(iii) Other styles	30 g per 300 g	60 g per 300 g
(b) Occurrence of extraneous vegetable matter in the case of:		
(i) Whole potatoes and potato roundels	1 unit per 50 units	2 units per 50 units
(ii) Halves	1 unit per 25 units	2 units per 25 units
(iii) Other styles	1 unit per 300 g	2 units per 300 g
(c) Texture in the case of:		
(i) Whole potatoes and potato roundels	3 units per 50 units	5 units per 50 units
(ii) Halves	2 units per 25 units	3 units per 25 units
(iii) Other styles	20 g per 300 g	30 g per 300 g
(d) Occurrence in whole potatoes and potato roundels of:		
(i) Major defects	4 units per 50 units	6 units per 50 units
(ii) Minor defects	6 units per 50 units	10 units per 50 units
(iii) Total defects	6 units per 50 units	10 units per 50 units
(e) Occurrence in potato halves of:		
(i) Major defects	2 units per 25 units	3 units per 25 units
(ii) Minor defects	3 units per 25 units	5 units per 25 units
(iii) Total defects	3 units per 25 units	5 units per 25 units
(f) Occurrence in chips and shoe-string of:		
(i) Major defects	3 units per 300 g	5 units per 300 g

Quality factor	Choice Grade	Standard Grade
(ii) Minor defects	10 units per 300 g	15 units per 300 g
(iii) Total defects	10 units per 300 g	15 units per 300 g
(g) Occurrence in diced potatoes of:		
(i) Major defects	24 g per 300 g	45 g per 300 g
(ii) Minor defects	45 g per 300 g	75 g per 300 g
(iii) Total defects	45 g per 300 g	75 g per 300 g
(h) Size deviations in the case of:		
(i) Whole potatoes	3 units per 50 units	5 units per 50 units
(ii) Halves	3 units per 25 units	5 units per 25 units
(iii) Other styles	30 g per 300 g	45 g per 300 g