
GOVERNMENT NOTICES • GOEWERMENTSKENNISGEWINGS

DEPARTMENT OF AGRICULTURE, FORESTRY AND FISHERIES**NO. R. 471****22 APRIL 2016**

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

REGULATIONS REGARDING CONTROL OVER THE SALE OF POULTRY MEAT: AMENDMENT

The Minister of Agriculture, Forestry and Fisheries, acting under section 15 of the Agricultural Product Standards Act, 1990 (Act No. 119 of 1990), made the regulations in the Schedule.

SCHEDULE**Definitions**

1. In this Schedule "**the Regulations**" means the regulations published by Government Notice No. R. 946 of 27 March 1992, as amended by Government Notice No. R. 988 of 25 July 1997.

Amendment of regulation 1 of the Regulations

2. Regulation 1 of the Regulations is hereby amended by --

(a) the insertion, after the definition of "absorbed moisture", of the following definitions:

'**brine**' means a brine solution as defined in the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972);

'**brine based mixture**' means a brine solution to which only permitted phosphate salts and permitted food additives may have been added and which is used for, amongst others, tenderizing, flavouring and preserving of poultry meat;";

(b) the substitution of the definition of "food additive" of the following definition:

"'**food additive**' means a supplement or any other substance as permitted for in the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972), which may be added to a foodstuff to effect its keeping quality, consistency, colour, taste, flavour, smell or other technical property (these substances include but is not limited to acids, bases, salts, preservatives, antioxidants, anti-caking agents, colourants, flavourings, emulsifiers, stabilisers and thickeners);";

(c) the insertion, after the definition of "food additive", of the following definitions:

"'**foodstuff**' means a foodstuff as defined by the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972);

'**formulated solution**' means brine, brine based mixture, marinade, phosphate solution or any other similar solution/mixture to which food additives and/or foodstuffs may have been added;

'**fresh**', where used with regard to poultry meat, means poultry meat in its raw, unfrozen state, including meat which is vacuum-wrapped or wrapped in a controlled atmosphere, which --

(a) has not previously been frozen or undergone any heat treatment; and

(b) has not been subjected to any form of preservation other than chilling;";

- (d) the insertion, after the definition of "frozen", of the following definition:
- "**further processing**" means poultry meat which is subjected to any process(es) that alters the poultry meat in such a way that it is not recognizable as a carcass, portion, piece or strip anymore;"
- (e) the substitution of the definition of "inspection lot" of the following definition:
- "**inspection lot**" where used, with regard to Regulation 14, means at least five eviscerated carcasses or portions representing at least five eviscerated carcasses or, in the case where the portions are not representative of carcasses, a representative sample of portions equal to the weight of at least five eviscerated carcasses: Provided that the carcasses or units representing the carcasses are treated as separate units in the inspection lot;"
- (f) the insertion, after the definition of "intestines", of the following definitions:
- "**main panel**" means that part of the label or container bearing the trademark or trade name in greatest prominence and any other part of the label or container bearing the trademark or trade name in equal prominence;
- '**marinade**' means a sweet, savoury or acidic, brine based sauce with foodstuffs and/or food additives in which poultry meat is marinated only to enhance its flavour and/or tenderness;"
- (g) the insertion, after the definition of "packer", of the following definition:
- "**permitted**" means permitted under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972);"
- (h) the substitution for the definition of "poultry meat" of the following definition:
- "**poultry meat**" means the slaughtered and sometimes deboned carcasses of *Gallus domesticus* (fowls), *Meleagus gallopavo* (turkeys) and *Anas* (ducks and muscovies) as well as any portions or parts of such carcasses which are usually sold for human consumption, whether as such or in cut form and which is still recognizable as a carcass, portion, piece or strip and includes raw processed poultry meat;"
- (i) the insertion, after the definition of "production lot", of the following definitions:
- "**prohibited articles**" means prohibited articles as defined in the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972);
- '**QUID ('Quantitative Ingredient Declarations')**' means the calculation of the % absorbed moisture or the % treatment with a formulated solution using the formula ((declarable weight of ingoing ingredient/weight of finished product) x 100);
- '**raw processed poultry meat**' means poultry meat which has been treated with a formulated solution, has not undergone any heat treatment and is still recognizable as a poultry carcass, portion, piece or strip;
- '**spices**' means natural dried components or mixtures of spices and aromatic plants used in foodstuffs for flavouring, seasoning and imparting aroma, and includes the whole, broken or ground form, which may either be rubbed on or added to raw poultry meat;" and
- (j) the insertion, after the definition of "trade mark", of the following definition:

“**treatment**’ or **‘treated**’ means the process whereby a formulated solution is added to raw poultry meat at the plant by means of but not limited to injection (pumping), tumbling, massaging and marinating, which is --

- (a) retained in the poultry meat up till the point of sale and will lead to an increase in its moisture content; and
- (b) , amongst others, intended to improve the eating quality (juiciness, flavour and tenderness) of the poultry meat:

Provided that water on its own or marinade shall not be injected;”.

Amendment of regulation 2 of the Regulations

3. Regulation 2 of the Regulations is hereby amended by --

- (a) the deletion of the word “and” at the end of paragraph (1)(d);
- (b) the insertion of the wording “; and” at the end of paragraph (1)(e);
- (c) the insertion of the following paragraph after paragraph (1)(e):
 - “(f) the poultry meat is free from any added plant protein (excluding coated poultry meat), any other source of meat protein or any prohibited articles.”; and
- (d) the substitution for subregulation (2) of the following subregulation:
 - “(2) Poultry meat which is intended for further processing or for use in the manufacturing or preparation of another foodstuff which is not recognisable as a whole carcass, portion, piece or strip, is excluded from the restrictions referred to in subregulation (1).”.

Amendment of regulation 4 of the Regulations

4. Regulation 4 of the Regulations is hereby amended by --

- (a) the substitution of the heading “**Standards for grades**” with the wording “**Standards for carcasses**”;
- (b) the substitution for subregulation (2) of the following subregulation:
 - “(2) A poultry carcass than has been graded as Grade A or Grade B shall, subject to the provisions of subregulations (1), (4) and (8) of regulation 14, contain not more than 7% (QUID) of absorbed moisture, and may then be treated with a formulated solution.”;
- (c) the substitution for paragraph (3)(a) of the following paragraph:
 - “(a) be cut into portions, pieces or strips or subjected to further processing; or”; and
- (d) the substitution for subregulation (9) of the following subregulation:
 - “(9) (a) In the case of a Grade A or Grade B carcass which is treated with a formulated solution, the mass increase of the carcass as a result of such treatment shall not be exceed 10% (QUID): Provided that --
 - (i) , subject to the provisions of subregulation (2), the combined percentage of the absorbed moisture and formulated solution shall not exceed 10% (QUID); and

- (ii) the concentration of the phosphate and food additives in the formulated solution in the final treated poultry meat shall be within the permissible levels prescribed by the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972).
- (b) Records of absorbed moisture after water chilling and mass increase after treatment with a formulated solution shall be kept for a period of at least one year.
- (c) A carcass that does not comply with the requirements of subregulation (9)(a)(i) shall be cut into portions, pieces or strips or be subjected to further processing.”.

Amendment of regulation 5 of the Regulations

5. Regulation 5 of the Regulations is hereby amended by insertion of the following subregulation after subregulation (3):

- “(4) (a) Poultry portions may contain food additives in the amounts permissible in terms of the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972).
- (b) In the case of individual portions which is treated with a formulated solution, the mass increase of the individual portions as a result of such treatment shall not exceed 15% (QUID): Provided that –
- (i) , subject to the provisions of regulation 4(2), the combined percentage of the absorbed moisture and formulated solution shall not exceed 15% (QUID); and
 - (ii) the concentration of the phosphate and food additives in the formulated solution in the final treated poultry meat shall be within the permissible levels prescribed by the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972).
- (c) The provisions in paragraphs (a) and (b) above shall not be permitted on poultry meat which has already been subjected to a treatment referred to in regulation 4(9)(a).
- (d) Records of absorbed moisture after water chilling and mass increase after treatment with a formulated solution shall be kept for a period of at least one year.
- (e) Portions that do not comply with the requirements of subregulation (4)(b)(i) shall be supplied to the catering industry where the poultry meat is sold in the cooked form or be subjected to further processing.”.

Amendment of regulation 8 of the Regulations

6. Regulation 8 of the Regulations is hereby amended by --

- (a) the substitution for paragraph (1)(k) of the following paragraph:
- “(k) (i) In the case of raw processed poultry meat, the applicable class designation or alternative class designation shall either be preceded or followed by the generic name of the added formulated solution, or by any other wording reflecting a true description of the added formulated solution. [E.g. ‘chicken with brine’, ‘sweet ‘n sour marinated chicken drumsticks’, etc.]

- (ii) In the case of spiced poultry meat, the applicable class designation or alternative class designation shall either be preceded or followed by the generic name(s) of the added spice(s), or by any other wording reflecting a true description of the added spice(s). [E.g. 'lemon and herb chicken', 'chicken breasts with pepper & rosemary', etc.]".

Amendment of regulation 14 of the Regulations

7. Regulation 14 of the Regulations is hereby amended by the substitution for regulation 14 of the following regulation:

"Methods and procedures regarding absorbed moisture and carcasses and portions treated with a formulated solution

14. (1) The amount of absorbed moisture of an inspection lot of water chilled carcasses as well as carcasses and portions treated with a formulated solution, shall be determined in accordance with Method A in the Annexure.

(2) For carcasses chilled with water as well as carcasses and portions treated with a formulated solution, the tests for absorbed moisture and formulated solution uptake shall be carried out with commencement of a work shift in a poultry abattoir and thereafter be repeated at least once every hour.

(3) The % average absorbed moisture of an inspection lot for water chilled carcasses shall not exceed the limit referred to in subregulation 4(2).

(4) If the limit referred to in subregulation 4(2) are exceeded, all carcasses in the "water spin chiller" shall be cut up into portions until such time as a further test produces results that are within the limit.

(5) The % average absorbed moisture and % formulated solution uptake of an inspection lot shall not exceed the limits referred to in subregulations 4(9)(a) and 5(4)(b): Provided that the following maximum permissible deviations shall be applicable --

- (a) carcasses - 1% (QUID); and
(b) portions - 2.5% (QUID).

(6) If the maximum permissible deviations referred to in subregulation 14(5) are exceeded the necessary adjustments shall be made immediately and a further test shall be carried out forthwith, and the records shall reflect this adjustment.

(7) The results of all tests shall be recorded and kept for at least one year.

(8) An indication of the % of absorbed moisture of an inspection lot of frozen or deep frozen water chilled poultry carcasses can be obtained in accordance with Method B in the Annexure.

(9) Method C in the Annexure may be used to get an indication of the % of absorbed moisture and formulated solution uptake of an inspection lot of frozen or deep frozen poultry cuts."

Amendment of the Annexure to the Regulations

8. The Annexure to the Regulations is hereby amended by the substitution for the Annexure of the following Annexure:

“ANNEXURE**1. METHOD A****METHOD FOR THE DETERMINATION OF THE % ABSORBED MOISTURE IN WATER CHILLED POULTRY CARCASSES AND THE % FORMULATED SOLUTION UPTAKE OF POULTRY CARCASSES AND PORTIONS:**

[Reg. 14(1)]

- (a) In the case of water chilling of carcasses, carcasses treated with a formulated solution and portions treated with a formulated solution: Identify and determine the mass to the nearest one gram of each unit of the inspection lot which have been taken from the production time immediately prior to the water chilling or treatment process. This represents the initial mass (I).
- (b) Place the identified carcasses or units of portions back onto the production line at the same point.
- (c) (i) In the case of water chilling of carcasses: After the carcasses have been chilled and drained, at the furthest point away from the chiller just before the next processing step, whether it is treatment or packaging, etc., the mass of each of the recovered carcasses is again determined to the nearest one gram. This represents the final mass (F).
- (ii) In the case of carcasses treated with a formulated solution: After the carcasses have been treated, at the furthest point away from the treatment equipment just before packaging and freezing, the mass of each of the recovered carcasses is again determined to the nearest one gram. This represents the final mass (F).
- (iii) In the case of portions treated with a formulated solution: After the portions have been treated, at the furthest point away from the treatment equipment just after freezing and before packaging, the mass of each of the recovered units of portions is again determined to the nearest one gram. This represents the final mass (F).
- (d) Carcasses and units with obvious water/formulated solution pockets may be ignored: Provided that the inspection lot requirements shall be adhered to.
- (e) Determine the % absorbed moisture/formulated solution uptake of each carcass or unit of portions by means of the following formula:
- $$\frac{(F - I) \times 100}{F} = \% \text{ absorbed moisture/formulated solution (QUID)}$$
- (f) Calculate the average % absorbed moisture/formulated solution uptake of the inspection lot.

2. METHOD B**METHOD FOR THE DETERMINATION OF THE % ABSORBED MOISTURE IN FROZEN AND DEEP FROZEN WATER CHILLED POULTRY CARCASSES:**

[Reg. 14(8)]

- (a) *Objective and scope*
- This method shall be used to determine the amount of moisture loss from recently frozen and deep frozen poultry carcasses during thawing. If this drip loss, expressed as a percentage by weight of the carcass (including all the edible offal contained in the pack), exceeds the limit value laid down in paragraph (g), it is an indication that excess moisture has been absorbed during cooling.

The technique shall not be applicable to poultry which has been treated with a formulated solution or similar substances in order to increase moisture retention.

(b) *Definition*

Drip loss determined by this method shall be expressed as a percentage of the total mass of the frozen or deep frozen carcass, including edible offal.

(c) *Principle*

The frozen or deep frozen carcass, including edible offal present, shall be allowed to thaw under controlled conditions which allow the mass loss resulting from water loss to be calculated.

(d) *Apparatus*

- (i) A scale with a weighing capacity of up to 5 kg and with an accuracy of one gram.
- (ii) Plastic bags large enough to hold a carcass and with a proper means of closing, but shall not be unduly large.
- (iii) A thermostatically controlled waterbath that --
 - (aa) can contain a volume of water not less than eight times the volume of the poultry carcass to be tested; and
 - (bb) can maintain water at a temperature at 42°C.
- (iv) Filter paper or other absorbent paper towels.

(e) *Method*

- (i) Seven carcasses shall be removed at random from the quantity of poultry to be tested. The carcasses shall be kept at a temperature not higher than -12°C, until each carcass can be tested as described in subparagraphs (ii) to (xii) below.
- (ii) The outside of the pack shall be wiped to remove superficial water and ice. The mass of the pack and the contents thereof shall be determined to the nearest gram. This mass shall be expressed as M_0 .
- (iii) The carcass, as well as any edible offal sold with it, shall be removed from the outer wrap. The wrap shall be dried and the mass shall be determined to the nearest gram. This mass shall be expressed as M_1 .
- (iv) The mass of the frozen carcass plus offal shall be calculated by subtracting M_1 from M_0 .
- (v) The carcass, including the offal, shall be placed in a strong waterproof plastic bag with the abdominal cavity facing towards the closed end of the bag. When the carcass and the offal are placed in the bag, as much air as possible shall be removed from the bag by compression and it must then be fastened properly.
- (vi) The bag containing the carcass and edible offal shall be immersed in a bath of water at 42°C up to the closed end of the bag and shall be positioned in

such a way that the water in the bath cannot flow into the bag. It may be held in position by means of weights if necessary.

- (vii) The bag shall be left in the bath of water until the thermal centre of the poultry carcass reaches $\pm 4^{\circ}\text{C}$. As an indication in the case of poultry at -12°C , the period of immersion during which the temperature of the water shall be maintained at 42°C , would be as follows:

Mass of carcass and offal	Time in minutes
Less than 800 g	65
801 - 900 g	72
901 - 1 000 g	78
1 001 - 1 100 g	85
1 101 - 1 200 g	91
1 201 - 1 300 g	98
1 301 - 1 400 g	105

- (viii) The period of immersion referred to in subparagraph (vii) shall be increased by seven minutes for each additional 100 g or part thereof.
- (ix) The bag and the contents thereof shall be removed from the bath of water. The bottom of the bag shall be pierced in order to allow water inside the bag to drain. The bag and the contents thereof shall be allowed to drip for one hour at an ambient temperature of between 18°C and 25°C .
- (x) The thawed carcass shall be removed from the bag and the pack that contains offal (if present) shall be removed from the abdominal cavity. The inside and outside of the carcass shall be dried with filter paper or paper towels. The pack that contains the offal shall be pierced and, once any liquid has drained away, the bag and thawed offal shall be dried as carefully as possible.
- (xi) The total mass of the thawed carcass, offal and pack shall be determined to the nearest gram and shall be expressed as M_2 .
- (xii) The mass of the pack which contained the offal shall be determined to the nearest gram and shall be expressed as M_3 .
- (f) *Calculation of result*

The amount of water lost through thawing expressed as a percentage by weight of the frozen or deep frozen carcass (including offal) shall be determined by means of the following formula:

$$\frac{M_0 - M_1 - M_2}{M_0 - M_1 - M_3} \times 100$$

- (g) *Evaluation of result*

If the average moisture loss on thawing for the inspection lot exceeds 7.0% of the average mass of the frozen or deep frozen poultry carcasses, it is an indication that the amount of moisture absorbed during processing exceeds the limit.

3. METHOD C

METHOD FOR THE DETERMINATION OF MOISTURE UPTAKE (ABSORBED MOISTURE AND/OR FORMULATED SOLUTION) IN FROZEN AND DEEP FROZEN POULTRY PORTIONS:

[Reg. 14(9)]

(a) *Objective and scope*

This method is used to determine the total added water content of certain poultry cuts (breasts, thighs and drumsticks). The method shall involve determination of the water and protein contents of samples from the homogenised poultry cuts. The water-protein ratio is then calculated as per paragraph (f)(i) and (ii) for the specific portions, to determine whether or not excess water has been taken up during processing (water chilling and other methods of water uptake such as injection, marinating, etc.).

The technique shall be applicable to poultry which has been subjected to processes that may have lead to water uptake during processing such as water used for chilling the carcasses and/or treatment of the carcasses and cuts with any solution that contains water (such as but not limited to injection, tumbling, marinating, etc.).

(b) *Definition*

Moisture content shall be expressed as a percentage of the total mass of the frozen or deep frozen portions (breasts, thighs or drumsticks).

(c) *Principle*

Water and protein contents are determined in accordance with the latest AOAC or other internationally accepted methods of analysis, the water-protein ratio is calculated and the value obtained is compared with the values in paragraph (g), indicating 15% moisture uptake for the poultry cuts concerned.

(d) *Apparatus*

- (i) A scale with a weighing capacity of up to 5 kg and with an accuracy of one gram.
- (ii) Heavy-duty bowl cutter with sufficient power to chop and blend frozen or deep-frozen meat and bones to produce a homogeneous mixture.
- (iii) Apparatus as specified in the latest AOAC or other internationally accepted method for the determination of water content.
- (iv) Apparatus as specified in the latest AOAC or other internationally accepted method for the determination of protein content.

(e) *Method and sampling*

- (i) Breasts, thighs or drumsticks are taken at random from the quantity of poultry cuts to be checked and kept frozen. In the case of frozen or deep-frozen bulk products (cuts not individually packed) the large packs from which samples are to be taken may be kept at 0°C until individual cuts can be removed. The analysis may concern the cuts separately or a composite sample of the cuts, depending on the capacity of the bowl cutter to produce a homogenous mixture.

- (ii) The preparation must commence immediately after the removal of the cuts from the freezer.
 - (iii) The cuts are removed from all wrapping material and the weight of the poultry cut is determined to the nearest gram. In the case of a composite sample analysis the total weight of the cuts is determined
 - (iv) The whole cuts are chopped in a bowl cutter to obtain a homogeneous mixture from which a sample representative of each cut may then be taken. In the case of a composite sample analysis, all cuts are chopped in a bowl cutter to obtain a homogeneous mixture from which two samples representative of the cuts may then be taken.
 - (v) A sample of the homogenised mixture is taken and used immediately to determine the water content in accordance with the latest AOAC or other internationally accepted method.
 - (vi) A sample of the homogenised mixture is taken and used immediately to determine the nitrogen content in accordance with the latest AOAC or other internationally accepted method. This nitrogen content is converted to crude protein content by multiplying it by the factor 6.25.
- (f) *Calculation of result*
- (i) Ensure that the weight of water and weight of protein are expressed in grams for the same amount of sample of homogenised mixture.
 - (ii) The water-protein ratio is determined by taking the weight of the water and dividing it by the weight of the protein.

(g) *Evaluation of result*

Highest permissible W/P ratios (15% level)

Cut	Highest permissible ratio
Breast	4.36
Thigh	4.82
Drumstick	4.66

COMMENCEMENT

9. These amendments shall come into operation 6 months after the date of publication.

DEPARTEMENT VAN LANDBOU, BOSBOU EN VISSERYE

NO. R. 471

22 APRIL 2016

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

REGULASIES BETREFFENDE BEHEER OOR DIE VERKOOP VAN PLUIMVEEVLEIS: WYSIGING

Die Minister van Landbou, Bosbou en Visserie het kragtens artikel 15 van die Wet op Landbouprodukstandaarde, 1990 (Wet No. 119 van 1990), die regulasies in die Bylae uitgevaardig.

BYLAE

Woordomskrywings

1. In hierdie Bylae beteken "**die Regulasies**" die regulasies gepubliseer by Goewermentskenningsgewing No. R. 946 van 27 Maart 1992, soos gewysig deur Goewermentskenningsgewing No. R. 988 van 25 Julie 1997.

Wysiging van regulasie 1 van die Regulasies

2. Regulasie 1 van die Regulasies word hierby gewysig deur --

(a) die volgende omskrywing na die omskrywing van "afval" in te voeg:

"**behandeling**" of "**behandel**" die proses by die aanleg waarvolgens 'n geformuleerde oplossing by rou pluimveevleis gevoeg word deur middel van, maar nie beperk tot, inspuiting (inpomp), tuimel, massering en marinerings, wat --

(a) in die pluimveevleis teruggehou word tot en met die punt van verkope en sal lei tot 'n toename in die vleis se voginhoud; en

(b) , onder andere, bedoel is om die eetgehalte (sappigheid, geur en sagtheid) van die pluimveevleis te verbeter:

Met dien verstande dat slegs water of marinade nie ingespuut mag word nie;"

(b) die volgende omskrywing na die omskrywing van "geabsorbeerde vog" in te voeg:

"**geformuleerde oplossing**" pekels, pekelsgebaseerde mengsels, marinades, fosfaatoplossings of enige soortgelyke oplossings/mengsels waarby voedseladditiewe en/of voedingsmiddels gevoeg kan wees;"

(c) die volgende omskrywing na die omskrywing van "handelsmerk" in te voeg:

"**hoofpaneel**" daardie deel van die etiket of houer waarop die handelsmerk of handelsnaam die opvallendste vertoon en enige deel van die etiket of houer waarop die handelsmerk of handelsnaam ewe opvallend vertoon;"

(d) die omskrywing van "inspeksielot" met die volgende omskrywing te vervang:

"**inspeksielot**" waar gebruik met betrekking tot Regulasie 14, ten minste vyf ontweide karkasse of porsies verteenwoordigend van ten minste vyf ontweide karkasse, of in die geval waar die porsies nie verteenwoordigend van karkasse is nie, 'n verteenwoordigende monster van porsies wat die gewig van ten minste vyf ontweide karkasse verteenwoordig: Met dien verstande dat die karkasse of eenhede verteenwoordigend van die karkasse as aparte eenhede hanteer word in die inspeksielot;"

- (e) die volgende omskrywing na die omskrywing van "klasbenaming" in te voeg:
- "**marinade** 'n soet, sout of suur, pekel gebaseerde sous met voedingsmiddels en/of voedseladditiewe waarin pluimveevleis slegs gemarineer word ten einde die vleis se geur en/of sagtheid te bevorder;"
- (f) die volgende omskrywings na die omskrywing van "ondergraad" in te voeg:
- "**pekel** 'n pekeloplossing soos omskryf in die regulasies gepubliseer ingevolge die Wet op Voedingsmiddels, Skoonheidsmiddels en Ontsmettingsmiddels, 1972 (Wet No. 54 van 1972);
- '**pekelgebaseerde mengsel** 'n pekeloplossing waarby slegs veroorloofde fosfaatsoute en veroorloofde voedseladditiewe moontlik gevoeg is en wat vir onder andere vir versagting, geuring en preservering van pluimveevleis gebruik word;"
- (g) die omskrywing van "pluimveevleis" met die volgende omskrywing te vervang:
- "**pluimveevleis** ' die geslagte en soms ontbeende karkasse van *Gallus domesticus* (hoenders), *Meleagus gallopavo* (kalkoene) en *Anas* (eende en makoue) asook enige porsies of gedeeltes van sodanige karkasse wat gewoonlik vir menslike gebruik verkoop word, hetsy in sodanige of gesnyde vorm en wat steeds as 'n karkas, porsie, stuk of reep herkenbaar is, en sluit rou geprosesseerde pluimveevleis in;"
- (h) die volgende omskrywing na die omskrywing van "produksielot" in te voeg:
- "**QUID ('Quantitative Ingredient Declarations')** die berekening van die % geabsorbeerde vog of die % behandeling met 'n geformuleerde oplossing deur die formule ((verklaarbare gewig van die ingaande bestanddeel / gewig van die finale produk) x 100) te gebruik;
- '**rou geprosesseerde pluimveevleis** pluimveevleis wat met 'n geformuleerde oplossing behandel is, nie enige hittebehandeling ondergaan het nie en steeds as 'n pluimveekarkas, porsie, stuk of reep herkenbaar is;
- '**speserye** ' natuurlik gedroogde komponente of mengsels van speserye en aromatiese plante wat vir geur, smaak en aroma doeleindes in voedingstowwe gebruik word, hetsy in die heel, gebreekte of gemaalde vorm, wat of op die rou pluimveevleis gevryf of daarby gevoeg kan word;
- '**vars** ' waar gebruik met betrekking tot pluimveevleis, pluimveevleis in die rou, onbevroe toestand, insluitende vleis wat vakuumverpak of in gekontroleerde atmosfeer verpak is, wat --
- (a) nie voorheen bevrore was of enige hittebehandeling ondergaan het nie; en
- (b) nie aan enige vorm van preservering anders as verkoeling onderwerp was nie;
- '**verbode artikels** ' verbode artikels soos omskryf deur die Wet op Voedingsmiddels, Skoonheidsmiddels en Ontsmettingsmiddels, 1972 (Wet No. 54 van 1972);

'**verdere verwerking**' pluimveevleis wat aan enige proses(se) onderwerp is wat die pluimveevleis sodanig verander dat dit nie meer as 'n karkas, porsie, stuk of reep herkenbaar is nie;";

- (i) die volgende omskrywing na die omskrywing van "verkoel" in te voeg:
- "**veroorloof** veroorloof kragtens die Wet op Voedingsmiddels, Skoonheidsmiddels en Ontsmettingsmiddels, 1972 (Wet No. 54 van 1972);";
- (j) die volgende omskrywing na die omskrywing van "verpakker" in te voeg:
- "**voedingsmiddel** 'n voedingsmiddel soos omskryf deur die Wet op Voedingsmiddels, Skoonheidsmiddels en Ontsmettingsmiddels, 1972 (Wet No. 54 van 1972);"; en
- (k) die omskrywing van "voedseladditief" met die volgende omskrywing te vervang:
- "**voedseladditief** 'n aanvulling of enige ander stof veroorloof kragtens die regulasies gepubliseer in terme van die Wet op Voedingsmiddels, Skoonheidsmiddels en Ontsmettingsmiddels, 1972 (Wet No. 54 van 1972) wat by 'n voedingsmiddel gevoeg mag word ten einde die hou vermoë, konsistensie, kleur, smaak, geur, reuk of ander tegniese eienskap daarvan te beïnvloed (hierdie stowwe sluit in maar is nie beperk tot sure, basisse, soute, preserveermiddels, antioksidante, anti-koekmiddels, kleurstowwe, geurmiddels, emulsifiseerders, stabiliseerders en verdikkers).";

Wysiging van regulasie 2 van die Regulasies

3. Regulasie 2 van die Regulasies word hierby gewysig deur --
- (a) die woord "en" aan die einde van paragraaf (1)(d) te skrap;
- (b) die bewoording "; en" aan die einde van paragraaf (1)(e) by te voeg;
- (c) die volgende paragraaf na paragraaf (1)(e) by te voeg:
- "(f) die pluimveevleis vry is van enige bygevoegde plantproteïene (uitgesluit beslagbedekte pluimveevleis), enige ander bron van vleisproteïene of enige verbode artikels."; en
- (d) subregulasie (2) met die volgende subregulasie te vervang:
- "(2) Pluimveevleis wat bestem is vir verdere verwerking of vir gebruik in die vervaardiging of bereiding van 'n ander voedingsmiddel wat nie as 'n heel karkas, porsie, stuk of reep herkenbaar is nie, is vrygestel van die beperkings in subregulasie (1) bedoel."

Wysiging van regulasie 4 van die Regulasies

4. Regulasie 4 van die Regulasies word hierby gewysig deur --
- (a) die vervanging van die opskrif "**Standaard vir grade**" met die bewoording "**Standaard vir karkasse**";
- (b) subregulasie (2) met die volgende subregulasie te vervang:

“(2) ‘n Pluimveekarkas wat as Graad A of Graad B gegradeer is, mag, behoudens die bepalings van subregulasies (1), (4) en (8) van regulasie 14, nie meer as 7% (QUID) geabsorbeerde vog bevat nie, en mag dan met ‘n geformuleerde oplossing behandel word.”;

(c) paragraaf (3)(a) met die volgende paragraaf te vervang:

“(a) in porsies, stukke of repe opgesny word of verdere verwerking ondergaan; of”; en

(d) subregulasie (9) met die volgende subregulasie te vervang:

“(9) (a) In die geval van ‘n Graad A of Graad B karkas wat met ‘n geformuleerde oplossing behandel is, mag die massatoename van die karkas as gevolg van so ‘n behandeling nie 10% (QUID) oorskry nie: Met dien verstande dat --

(i) , behoudens die bepalings van subregulasie (2), die gekombineerde persentasie van die geabsorbeerde vog en geformuleerde oplossing nie 10% (QUID) mag oorskry nie; en

(ii) die konsentrasie van die fosfaat en voedseladditiewe in die geformuleerde oplossing mag in die finaal behandelde pluimveevleis nie die veroorloofde vlakke, voorgeskryf kragtens die Wet op Voedingsmiddels, Skoonheidsmiddels en Ontsmettingsmiddels, 1972 (Wet No. 54 van 1972), oorskry nie.

(b) Rekords van geabsorbeerde vog na waterverkoeling en massatoename na behandeling met ‘n geformuleerde oplossing moet vir ‘n tydperk van ten minste een jaar gehou word.

(c) ‘n Karkas wat nie aan die vereistes van subregulasie (9)(a)(i) voldoen nie moet in porsies, stukke of repe opgesny word of verdere verwerking ondergaan.”.

Wysiging van regulasie 5 van die Regulasies

5. Regulasie 5 van die Regulasies word hierby gewysig deur die volgende subregulasie na subregulasie (3) in te voeg:

“(4) (a) Pluimveeporsies mag voedseladditiewe bevat in die mate wat kragtens die Wet op Voedingsmiddels, Skoonheidsmiddels en Ontsmettingsmiddels, 1972 (Wet No. 54 van 1972) veroorloof is.

(b) In die geval van individuele porsies wat met ‘n geformuleerde oplossing behandel is, mag die massatoename as gevolg van so ‘n behandeling nie 15% (QUID) oorskry nie: Met dien verstande dat –

(i) , behoudens die bepalings van regulasie 4(2), die gekombineerde persentasie van die geabsorbeerde vog en geformuleerde oplossing nie 15% (QUID) mag oorskry nie; en

(ii) die konsentrasie van die fosfaat en voedseladditiewe in die geformuleerde oplossing mag in die finaal behandelde pluimveevleis nie die veroorloofde vlakke, voorgeskryf kragtens die Wet op Voedingsmiddels, Skoonheidsmiddels en Ontsmettingsmiddels, 1972 (Wet No. 54 van 1972), oorskry nie.

- (c) Die voorwaardes van paragrawe (a) en (b) hierbo sal nie toegelaat word op pluimveevleis wat reeds aan 'n behandeling, soos verwys na in regulasie 4(9)(a), onderwerp is nie.
- (d) Rekords van geabsorbeerde vog na waterverkoeling en massatoename na behandeling met 'n geformuleerde oplossing moet vir 'n tydperk van ten minste een jaar gehou word.
- (e) Porsies wat nie aan die vereistes van subregulasie 4(b)(i) voldoen nie mag slegs aan die spysenieringsindustrie voorsien word waar die pluimveevleis in die gaar vorm verkoop word, of verdere verwerking ondergaan."

Wysiging van regulasie 8 van die Regulasies

6. Regulasie 8 van die Regulasies word hierby gewysig deur --

(a) paragraaf (1)(k) met die volgende paragraaf te vervang:

- "(k) (i) In die geval van rou geprosesseerde pluimveevleis moet die toepaslike klasbenaming of die alternatiewe klasbenaming of voorafgegaan of gevolg word deur die generiese naam van die bygevoegde geformuleerde oplossing, of deur enige ander bewoording wat 'n ware beskrywing van die bygevoegde geformuleerde oplossing weergee. [Bv. 'hoender met pekel', 'soet en suur gemarineerde hoenderboudjies', ens.]
- (ii) In die geval van pluimveevleis met speserye moet die toepaslike klasbenaming of die alternatiewe klasbenaming of voorafgegaan of gevolg word deur die generiese naam/name van die toegevoegde spesery(e), of deur enige ander bewoording wat 'n ware beskrywing van die toegevoegde spesery(e) weergee. [Bv. 'suurlemoen en kruie hoender', 'hoenderborsies met peper en roosmaryn', ens.]".

Wysiging van regulasie 14 van die Regulasies

7. Regulasie 14 van die Regulasies word hierby gewysig deur regulasie 14 met die volgende regulasie te vervang:

"Metodes en prosedures betreffende geabsorbeerde vog en karkasse en porsies behandel met 'n geformuleerde oplossing

14. (1) Die hoeveelheid geabsorbeerde vog van 'n inspeksielot waterverkoelde karkasse sowel as karkasse en porsies wat met 'n geformuleerde oplossing behandel is, moet bepaal word volgens metode A in die Aanhangsel.

(2) Vir karkasse wat met water verkoel word sowel as karkasse en porsies wat met 'n geformuleerde oplossing behandel word, moet die toetse vir geabsorbeerde vog sowel as opname van geformuleerde oplossing gedoen word met aanvang van 'n werkskof in 'n pluimveeabattoir en daarna ten minste elke uur herhaal word.

(3) Die % gemiddelde geabsorbeerde vog van 'n inspeksielot vir waterverkoelde karkasse mag nie die limiet in subregulasie 4(2) aangedui, oorskry nie.

(4) Indien die limiet in subregulasie 4(2) aangedui, oorskry word, moet al die karkasse in die "water spin verkoeler" in porsies opgesny word tot tyd en wyl 'n verdere toets resultate lewer wat binne die perk val.

(5) Die % gemiddelde geabsorbeerde vog en % geformuleerde oplossing opname van 'n inspeksielot mag nie die limiete in subregulasies 4(9)(a) en 5(4)(b) aangedui, oorskry nie: Met dien verstande dat die volgende maksimum toegelate afwykings sal geld --

(a) karkasse - 1% (QUID); en

(b) porsies - 2.5% (QUID).

(6) Indien die maksimum toegelate afwykings na verwys in subregulasie 14(5) oorskry word, moet die nodige verstellings onmiddellik gemaak word, 'n verdere toets onverwyld uitgevoer word, en die rekords sodanige verstelling weerspieël.

(7) Die resultate van alle toetse moet aangeteken en vir ten minste een jaar gehou word.

(8) 'n Aanduiding van die % geabsorbeerde vog van 'n inspeksielot bevrore of diepbevrore waterverkoelde pluimveekarkasse kan verkry word volgens Metode B in die Aanhangsel uiteengesit.

(9) Metode C in die Aanhangsel kan gebruik word om 'n aanduiding van die % geabsorbeerde vog en geformuleerde oplossing opname van 'n inspeksielot van bevrore of diepbevrore pluimveesnitte te verkry."

Wysiging van die aanhangsel tot die Regulasies

8. Die Aanhangsel tot die Regulasies word hierby gewysig deur die Aanhangsel met die volgende Aanhangsel te vervang:

"AANHANGSEL

1. METODE A

METODE VIR DIE BEPALING VAN DIE % GEABSORBEERDE VOG IN WATERVERKOELDE PLUIMVEEKARKASSE EN DIE % GEFORMULEERDE OPLOSSING OPNAME VAN PLUIMVEEKARKASSE EN PORSIES:

[Reg. 14(1)]

- (a) In die geval van waterverkoelde karkasse, karkasse behandel met 'n geformuleerde oplossing en porsies behandel met 'n geformuleerde oplossing: Identifiseer en bepaal die massa tot die naaste een gram van elke eenheid van die inspeksielot wat van die produksietyd geneem is direk voor die waterverkoelingsproses of behandelings-proses. Hierdie verteenwoordig die beginmassa (I).
- (b) Plaas die gemerkte karkasse of eenhede van porsies op dieselfde punt op die produksielyn terug.
- (c) (i) In die geval van waterverkoelde karkasse: Nadat die karkasse afgekoel en gedreineer het, word die massa van elke herwonne karkas op die punt die verste van die verkoeler net voor die volgende verwerkingstap, hetsy dit behandeling of verpakking, ens. is, weereens bepaal tot die naaste een gram. Hierdie verteenwoordig die finale massa (F).

- (ii) In die geval van karkasse behandel met 'n geformuleerde oplossing: Nadat die karkasse behandel is word die massa van elke herwonne karkas op die punt die verste van die behandelingstoerusting net voor verpakking en bevriësing, weereens bepaal tot die naaste een gram. Hierdie verteenwoordig die finale massa (F).
- (iii) In die geval van porsies behandel met geformuleerde oplossing: Nadat die porsies behandel is, word die massa van elke herwonne eenheid porsies op die punt die verste van die behandelingstoerusting net na bevriësing en voor verpakking, weereens bepaal tot die naaste een gram. Hierdie verteenwoordig die finale massa (F).
- (d) Karkasse en eenhede met ooglopende water/geformuleerde oplossing sakke mag geïgnoreer word: Met dien verstande dat daar aan die inspeksielote vereistes voldoen word.
- (e) Bepaal die % geabsorbeerde vog/geformuleerde oplossing van elke karkas of eenheid van porsies met behulp van die volgende formule:
- $$\frac{(F - I) \times 100}{F} = \% \text{ geabsorbeerde vog/geformuleerde oplossing (QUID)}$$
- (f) Bereken die gemiddelde % geabsorbeerde vog/geformuleerde oplossing opname van die inspeksielote.

2. METODE B

METODE VIR DIE BEPALING VAN DIE % GEABSORBEERDE VOG BY BEVRORE EN DIEPBEVRORE WATERVERKOELDE PLUIMVEEKARKASSE:

[Reg. 14(8)]

- (a) *Doelwit en oogmerk*

Hierdie metode moet gebruik word om die hoeveelheid vogverlies by onlangs bevrore en diepbevrore pluimveekarkasse gedurende ontdooiing te bepaal. Indien hierdie drupverlies uitgedruk as 'n gewigspersentasie van die massa van die karkas (ingesluit al die eetbare afval teenwoordig in die verpakking) die limietwaarde neergelê in paragraaf (g) oorskry, is dit 'n aanduiding dat oortollige vog geabsorbeer is gedurende verkoeling.

Die tegniek is nie van toepassing op pluimvee wat behandel is met 'n geformuleerde oplossing of soortgelyke stowwe ten einde vogretensie te verhoog nie.

- (b) *Woordomskrywing*

Drupverlies bepaal deur hierdie metode word uitgedruk as 'n persentasie van die totale massa van die bevrore of diepbevrore karkas, met inbegrip van eetbare afval.

- (c) *Beginsel*

Die bevrore of diepbevrore karkas, met inbegrip van die eetbare afval teenwoordig, moet toegelaat word om te ontdooi onder beheerde toestande wat die berekening van massaverlies voortspruitend uit vogverlies toelaat.

- (d) *Apparaat*
- (i) 'n Skaal met 'n weegvermoë van tot 5 kg en met 'n akkuraatheid van een gram.
 - (ii) Plastieksakke groot genoeg om 'n karkas te akkomodeer en met 'n behoorlike toemaakmeganisme, maar moenie oormatig groot wees nie .
 - (iii) 'n Termostaties beheerde waterbad wat --
 - (aa) 'n volume water wat nie minder as agt keer die volume van die pluimvee karkas wat getoets moet word, kan bevat; en
 - (bb) die temperatuur van water op 42°C kan handhaaf.
 - (iv) Filtreerpapier of ander absorberende papierhanddoeke.
- (e) *Metode*
- (i) Sewe karkase word lukraak geneem uit die hoeveelheid pluimvee wat getoets moet word. Die karkasse word by 'n temperatuur van nie hoër nie as -12°C gehou, totdat elke karkas getoets kan word soos beskryf in paragrawe (ii) tot (xii) hieronder.
 - (ii) Die buitekant van die pak moet afgevee word om oppervlak water en ys te verwyder. Die massa van die pak en die inhoud daarvan word bepaal tot die naaste gram. Hierdie massa word uitgedruk as M_0 .
 - (iii) Die karkas asook enige eetbare afval wat daarmee saam verkoop word, moet verwyder word van die buite omhulsel. Die omhulsel word gedroog en die massa word bepaal tot die naaste gram. Hierdie massa word uitgedruk as M_1 .
 - (iv) Die massa van die gevriesde karkas plus afval word bereken deur M_1 van M_0 af te trek.
 - (v) Die karkas, met inbegrip van die afval, word in 'n sterk waterdigte plastieksak geplaas met die abdominale holte in die rigting van die geslote end van die sak. Wanneer die karkas en afval in die sak geplaas is, word soveel lug as moontlik uit die sak verwyder deur saampersing en dit moet dan behoorlik toegemaak word.
 - (vi) Die sak wat die karkas en eetbare afval bevat, word ondergedompel in 'n waterbad by 42°C tot by die geslote end van die sak, en word so geposisioneer dat die water in die bad nie in die sak kan invloei nie. Dit kan in posisie gehou word deur gewigte indien nodig.
 - (vii) Die sak word in die waterbad gelos totdat die termiese middel van die pluimveekarkas $\pm 4^\circ\text{C}$ bereik het. As 'n aanduiding, in die geval van pluimvee by -12°C, kan die tydperk van onderdompeling waartydens die temperatuur van die water by 42°C gehou word, as volg wees:

Massa van karkas en afval	Tyd in minute
Minder as 800 g	65
801 - 900 g	72
901 - 1 000 g	78
1 001 - 1 100 g	85
1 101 - 1 200 g	91
1 201 - 1 300 g	98
1 301 - 1 400 g	105

- (viii) Die tydperk van onderdompeling in subparagraaf (vii) bedoel, word vermeerder met sewe minute vir elke addisionele 100 g of gedeelte daarvan.
- (ix) Die sak en die inhoud daarvan word uit die waterbad verwyder. Die onderkant van die sak word deurboor ten einde die water binne-in die sak te dreineer. Die sak en die inhoud daarvan word toegelaat om te drup vir een uur teen 'n omgewingstemperatuur van tussen 18°C en 25°C.
- (x) Die ontdooide karkas word uit die sak verwyder en die pak wat afval bevat (indien teenwoordig) word uit die abdominale holte verwyder. Die binne- en buitekant van die karkas word met filtreerpaier of papierhanddoeke drooggemaak. Die pak wat afval bevat word deurboor en sodra enige vloeistof gedreineer het, word die sak en ontdooide afval so noukeurig as moontlik drooggemaak.
- (xi) Die totale massa van die ontdooide karkas, afval en pak word tot die naaste gram bepaal en word uitgedruk as M_2 .
- (xii) Die massa van die pak wat die afval bevat word bepaal tot die naaste gram en word uitgedruk as M_3 .
- (f) *Berekening van resultaat*

Die hoeveelheid water verloor deur ontdooiing uitgedruk as 'n gewigspersentasie van die bevrore of diepbevrore karkas (met inbegrip van afval) word met behulp van die volgende formule bepaal --

$$\frac{M_0 - M_1 - M_2}{M_0 - M_1 - M_3} \times 100$$

- (g) *Evaluasie van resultaat*

Indien die gemiddelde vogverlies deur ontvriesing vir die inspeksielot 7.0% van die gemiddelde massa van die bevrore of diepbevrore pluimveekarkasse oorskry, is dit 'n aanduiding dat die hoeveelheid vog geabsorbeer gedurende verwerking die limiet oorskry.

3. METODE C**METODE VIR DIE BEPALING VAN VOGOPNAME (GEABSORBEERDE VOG EN/OF GEFORMULEERDE OPLOSSING) IN BEVRORE EN DIEPBEVRORE PLUIMVEE PORSIES:
[Reg. 14(9)]****(a) Doelwit en oogmerk**

Die metode word gebruik om die totale bygevoegde waterinhoud van sekere pluimveesnitte (borsies, dye en boudjies) te bepaal. Die metode behels die bepaling van die water- en proteïënhoud van monsters van die gehomogeniseerde pluimveesnitte. Die water-proteïen verhouding word dan bereken soos in paragraaf (f)(i) en (ii) uiteengesit vir die spesifieke porsies, om te bepaal of daar oormatige water opgeneem is al dan nie gedurende prosessering (waterverkoeling of ander metodes van water opname soos inspuiting, marinering, ens.).

Hierdie metode is van toepassing op pluimvee wat aan prosesse onderwerp is wat kon lei tot opname van water tydens prosessering, soos byvoorbeeld water gebruik vir verkoeling van karkasse en/of behandeling van die karkasse en snitte met enige oplossing wat water bevat (soos byvoorbeeld maar nie beperk tot inspuiting, tuimel, marinering, ens.).

(b) Woordomskrywing

Voginhoud word uitgedruk as 'n persentasie van die totale massa van die bevrore of diepbevrore porsies (borsies, dye en boudjies).

Die snitte betrokke is daardie na verwys in Tabel 1, verwys na as borsies, dye en boudjies.

(c) Beginsel

Water- en proteïënhoud word bepaal volgens die jongste AOAC of ander internasionaal aanvaarbare metodes van analise, die water-proteïen verhouding word bereken en die waarde verkry vergelyk met die waardes in paragraaf (g), wat 15% watertoevoeging by die betrokke snitte aandui.

(d) Apparaat

- (i) 'n Skaal met 'n weegvermoë van tot 5 kg en met 'n akkuraatheid van een gram.
- (ii) Swaardiens bak-snyer met voldoende krag om bevrore of diepbevrore vleis en bene te kap en te vermeng ten einde 'n homogene mengsel te verkry
- (iii) Apparaat soos gespesifiseer in die jongste AOAC of ander internasionaal aanvaarbare metode vir die bepaling van water-inhoud.
- (iv) Apparaat soos gespesifiseer in die jongste AOAC of ander internasionaal aanvaarbare metode vir die bepaling van proteïen-inhoud.

(e) Metode en monsterneming

- (i) Borsies, dye of boudjies word ewekansig van die hoeveelheid pluimveesnitte wat getoets moet word geneem, en bevrore gehou. In die geval van bevrore of diepbevrore grootmaat produkte (snitte nie individueel verpak) kan die groot pakke waarvan monsters geneem gaan word by 0°C gehou word totdat individuele snitte verwyder kan word. Die analise kan die afsonderlike snitte of as 'n saamgestelde monster behels, afhangend van die kapasiteit van die baksnyer om 'n homogene monster te produseer.
- (ii) Die voorbereiding moet in aanvang neem onmiddellik na verwydering van die snitte uit die vrieskas.
- (iii) Die snitte word uit alle verpakkingmateriaal gehaal en die gewig van die pluimveesnit bepaal tot die naaste gram. In die geval van 'n saamgestelde monster analise word die totale gewig van die snitte bepaal.
- (iv) Die heel snitte word opgekap in 'n bak-snyer ten einde 'n homogene mengsel te verkry waarvan 'n monster verteenwoordigend van elke snit geneem kan word. In die geval van analise van 'n saamgestelde monster word al die snitte in die bak-snyer opgekap ten einde 'n homogene mengsel te verkry waarvan twee monsters verteenwoordigend van die snitte geneem kan word.
- (v) 'n Monster van die gehomogeniseerde mengsel word geneem en onmiddellik gebruik om die water-inhoud te bepaal volgens die jongste AOAC of ander internasionaal aanvaarbare metode.
- (vi) 'n Monster van die gehomogeniseerde mengsel word geneem en onmiddellik gebruik om die stikstof-inhoud te bepaal volgens die jongste AOAC of ander internasionaal aanvaarbare metode. Hierdie stikstof-inhoud word omgeskakel na ru-proteïen deur dit met die faktor 6.25 te vermenigvuldig.
- (f) *Berekening van resultaat*
- (i) Verseker dat die gewig van water en gewig van proteïen uitgedruk word in gramme vir dieselfde hoeveelheid monster van die gehomogeniseerde mengsel.
- (ii) Die water-proteïen verhouding word bepaal deur die gewig van die water te neem en die gewig van die proteïen daarin te deel.

(g) *Evaluasie van resultaat*

Hoogste toelaatbare W/P verhoudings (15% vlak)

Snit	Hoogste toelaatbare verhouding
Borsie	4.36
Dy	4.82
Boudjie	4.66

INWERKINGTREDING

9. Hierdie wysigings tree in werking 6 maande na die datum van publikasie.