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DEPARTMENT OF AGRICULTURE DEPARTEMENT VAN LANDBOU

No. R. 988

25 July 1997

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

REGULATIONS REGARDING CONTROL OVER THE SALE OF POULTRY MEAT: AMENDMENT*

The Deputy Minister of Agriculture, acting on behalf of the Minister of Agriculture, has under section 15 of the Agricultural Product Standards Act, 1990 (Act No. 119 of 1990), amended the regulations published by Government Notice No. R. 946 of 27 March 1992, to the extent set out in the Schedule.

* To provide for amendment of classification of a variety of poultry meat and also to amend requirements for grading, marking and packing thereof.

SCHEDULE

Definition

1. In this Schedule "the Regulations" means the regulations published by Government Notice No. R. 946 of 27 March 1992.

Amendment of regulation 1 of the Regulations

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

(a) the substitution for the term "maalmaag" of the term "spiermaag" in the definition of "afval" in the Afrikaans text;

- (b) the substitution for the definition of "carcass" of the following definition:
 " 'carcass' means slaughtered poultry after blood drainage, plucking and removal of the giblets, intestines, head and feet, but to which or in which the giblets may be included after it has been properly cleaned and packed separately;";
- (c) the insertion after the definition of "chilled" of the following definition:
 " 'class' a quantity of poultry meat which differs from another quantity of poultry meat with regard to—
 (i) the type of poultry from which it was obtained;
 (ii) the grade which was assigned to that poultry carcass; or
 (iii) the particular portion or cut, or combination of portions or cuts;";
- (d) the substitution for the definition of "consignment" of the following definition:
 " 'consignment' means a quantity of poultry meat of the same type, which belongs to the same owner, delivered at any one time under cover of the same consignment note, delivery note or receipt note, or delivered by the same vehicle, or if such a quantity is divided into different classes, grades, portions, cuts or production lots, every quantity of each of the different classes, grades, portions, cuts or production lots;";
- (e) the deletion of the definition of "grade";
- (f) the substitution for the definition of "intestines" of the following definition:
 " 'intestines' means the complete digestive tract, including the oesophagus, the spleen, the lungs, the air passages and, in the case of adult poultry, the genital organs, but excluding the giblets;";
- (g) the insertion after paragraph (c) of the definition of "inspection lot" of the following paragraph:
 "(d) in the case of frozen and deep frozen carcasses of a Grade A to a Grade E abattoir, seven carcasses which were recovered from the production line after freezing and deep freezing;";
- (h) the substitution for the definition of "production lot" of the following definition:
 " 'production lot' means a quantity of poultry meat of the same class which is marked or will be marked with the same production code;"; and
- (i) the insertion after the definition of "trade mark" of the following definition:
 " 'Undergrade' means the grade which is assigned to poultry carcasses which do not comply with the minimum requirements of Grade B."

Amendment of regulation 2 of the Regulations

3. Regulation 2 of the Regulations is hereby amended by 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 product which is not recognisable as a whole carcass or portion, is excluding from the restrictions referred to in subregulation (1)."

Amendment of regulation 3 of the Regulations

4. Regulation 3 of the Regulations is hereby amended by the substitution for subregulation (3) of the following subregulation:

- "(3) Poultry carcasses shall be classified as—
 (a) spring chicken (poussin), broiler, young turkey, young duck or young muscovy if the tip of the *sternum* is flexible; and
 (b) hen, cock, turkey, duck or muscovy if the tip of the *sternum* is rigid or ossified."

Amendment of regulation 4 of the Regulations

5. Regulation 4 of the Regulations is hereby amended by—:

- (a) the substitution for subregulation (2) of the following subregulation:
 "(2) A poultry carcass that has been graded as Grade A or Grade B shall, subject to the provisions of subregulations (1) and (8) of regulation 14, contain not more than eight per cent of absorbed moisture."
- (b) the substitution for subregulation (3) of the following subregulation:
 "(3) A carcass which does not comply with the requirements for Grade A or Grade B shall—
 (a) be cut into portions or other cuts or be processed further;
 (b) if it is sold as a whole carcass, be marked and sold as an Undergrade carcass."

Amendment of regulation 5 of the Regulations

6. Regulation 5 of the Regulations is hereby amended by the substitution for subregulation (3) of the following subregulation:

- "(3) (a) A container holding or containing portions may not hold or contain any added skin, fat or giblets.
 (b) A container marked 'soup pack' shall be exempted from the provision in paragraph (a)."

Amendment of regulation 7 of the Regulations

7. Regulation 7 of the Regulations is hereby amended by the substitution for subregulation (3) of the following subregulation:

- "(3) In the event of any giblets included in a carcass—
- (a) it shall be packed separately in a suitable wrapper;
 - (b) it shall approximately contain the organs of one bird;
 - (c) the gall-bladder shall be removed;
 - (d) the liver may not be contaminated with bile."

Amendment of regulation 8 of the Regulations

8. Regulation 8 of the Regulations is hereby amended by—

- (a) the substitution for paragraph (d) of subregulation (1) of the following paragraph:
 - "(d) (i) The expression 'fresh', 'vars', 'chilled', 'verkoel', 'frozen', 'bevore', 'deep frozen' or 'diepbevore', as die case may be.
 - (ii) The expression 'freshly frozen', 'vars bevore', 'freshly chilled', or 'vars verkoel', only when the carcass is frozen or chilled immediately after slaughtering, as the case may be.
 - (iii) If chilled poultry meat contains an instruction that the poultry meat can be frozen at a later date, the packaging shall be labelled with the expression 'Home freeze by' or 'Bevries tuis teen' followed by the applicable date.";
- (b) the substitution for the expression "item 4" in paragraph (e) of subregulation (1) of the expression "item 5".
- (c) the substitution for paragraph (g) of subregulation (1) of the following paragraph:
 - "(g) The expression 'giblets excluded', 'afval uitgesluit', 'giblets removed', 'afval verwyder', 'without giblets', or 'sonder afval', if giblets are not included with a carcass."; and
- (d) the addition to subregulation (1) of the following paragraphs:
 - "(k) In the case of marinated or spiced poultry meat, the applicable class designation or alternative class designation shall be preceded or followed by the generic name of the added foodstuff, or by a word or words reflecting a true description of the added product.
 - "(l) In the case of a poultry carcass which is cut into several pieces of which the excess fat, skin and backbone are removed, the container can be marked 'trimmed' or 'afgewerk'."

Amendment of regulation 9 of the Regulations

9. Regulation 9 of the Regulations is hereby amended by—

- (a) the substitution for subregulation (2) of the following subregulation:
 - "(2) No class designation other than the applicable class designation or the alternative class designation shall be marked on the container of a poultry carcass or of a single type portion pack."
- (b) the addition of the following subregulation:
 - "(4) In the case of breasts which have been deboned, the alternative class designation can be replaced with the name 'breast fillet' or 'borsfillet'."

Amendment of regulation 13 of the Regulations

10. Regulation 13 of the Regulations is hereby amended by—

- (a) the substitution for subregulation (2) of the following subregulation:
 - "(2) The words 'natural', 'natuurlik', 'super', 'ultra', 'extra', 'ekstra' or any other word or expression that directly or by implication creates or can create the impression that the poultry meat is of a special or particular quality shall not be marked on the container of such a product."
- (b) the substitution for subregulation (4) of the following subregulation:
 - "(4) (a) Poultry carcasses shall only be marked with the expression 'Free range X' or 'Vryloop X', where 'X' represents the type of poultry from which the carcass is derived, if such carcasses were obtained from poultry which had continuous daytime access to open air runs.
 - (b) The open air runs referred to in paragraph (a) shall—
 - (i) be mainly covered with vegetation where poultry is able to scratch and dustbath; and
 - (ii) be big enough to allow ample running space."

Amendment of regulation 14 of the Regulations

11. Regulation 14 of the Regulations is hereby amended by:

- (a) the substitution for subregulation (1) of the following subregulation:
 - "(1) The amount of absorbed moisture of an inspection lot of waterchilled carcasses shall be determined according to method A set out in the Annexure."

- (b) the substitution in subregulation (6) for the expression "chiller" of the expression "water spin chiller"; and
 (c) the substitution for subregulation (8) of the following subregulation:

"(8) The amount of absorbed moisture of an inspection lot of frozen or deep frozen poultry carcasses shall be determined according to method B set out in the Annexure."

Amendment of Table 1 of the Regulations

12. Table 1 of the Regulations is hereby amended by—

- (a) the substitution for item 4 of the following item; and

Type	Class designation	Alternative class designation	Grade	Additional requirements
1	2	3	4	5
4. Muscovy	Young muscovy.....	—	Grade A, Grade B	—
	Muscovy.....	—	Grade A, Grade B	—

- (b) the addition of the following items:

Type	Class designation	Alternative class designation	Grade	Additional requirements
1	2	3	4	5
5. Portions (Chicken, Turkey, Duck or Muscovy)	Barbeque pack (several combinations of thighs, drumsticks, wings, breasts and back)	Barbeque portions	—	Reg. 5 (1) and (3) (a)
	Soup pack (combination not specified)	—	—	Reg. 5 (3) (b) and 8 (1) (f)
	Half carcass.....	—	—	Reg. 5 (1) and (3) (a)
	Quarter carcass.....	Front quarter, hind quarter	—	Reg. 5 (1) and (3) (a)
	Legs.....	Thighs plus drumsticks, whole legs	—	Reg. 5 (1) and (3) (a)
	Thighs.....	—	—	Reg. 5 (1) and (3) (a)
	Drumsticks.....	—	—	Reg. 5 (1) and (3) (a)
	Wings	—	—	Reg. 5 (1), (2) and (3) (a)
	Breast.....	Breast pieces, keel.....	—	Reg. 5 (1) and (3) (a)
	Back	—	—	Reg. 5 (1) and (3) (a)
6. Other.....	Heads	—	—	—
	Feet	—	—	—
	Necks	—	—	—
	Livers.....	—	—	—
	Hearts.....	—	—	—
	Gizzards	—	—	—

— Not specified.

Substitution of Table 2 of the Regulations

13. Table 2 of the Regulations is hereby substituted by the following Table:

Quality factor	Quality Standards		
	Grade A	Grade B	Undergrade
1	2	3	4
1. Fleshiness:			
— General.....	Good	Fairly good	*
— Breast.....	Well developed, broad, long and fleshy	Well developed	*
— Legs.....	Fleshy	Fairly fleshy.....	*
2. Breast blisters.....	None	Not more than 350 mm ² per carcass ⁽¹⁾	*
3. Abrasion and discolouration marks	Collective area less than 650 mm ² per carcass ⁽²⁾ ; none on the breast or thigh	Collective area less than 1 200 mm ² per carcass ⁽³⁾ ; none on the breast	*
4. Conformation.....	Good	Moderate deviations.....	*
5. Broken bones and dislocations	No visible broken bone or dislocated leg or wing; both wing tips may be removed	Not more than one visible broken bone or dislocated leg or wing per carcass; both wing tips may be removed	*
6. Colour.....	Attractive, uniformly white to light yellow over the entire carcass, without pigmented follicles; wing tips may appear slightly red	Uniformly white to yellow over the entire carcass with not more than 12 pigmented follicles per carcass; wing tips may appear red	*
7. Skin.....	Thin, pliable and free from bruises	Pliable and reasonably free from bruises	*
8. Abrasions and cuts in the skin	None	Maximum two on the breast and two elsewhere on the carcass	*
9. Feathers and pin feathers	Not more than five feathers and pin feathers collectively per carcass of which no feather or pin feather may be longer than 25 mm and none may occur on the breast or thighs	Not more than 10 feathers and pin feathers collectively per carcass, of which only two may be longer than 25 mm and none may occur on the breast or thighs	*
10. Fat covering.....	A thin, even layer on the breast, back and thighs	Lean or excessive fat covering.....	*
11. Freezer burn.....	Small and unobtrusive in frozen or deep frozen carcasses	Small and unobtrusive in frozen or deep frozen carcasses	*

(1) Covering a circle with a diameter of less than 22 mm.

(2) Covering a circle with a diameter of less than 30 mm.

(3) Covering a circle with a diameter of less than 40 mm.

* Not specified.

Amendment of Table 3 of the Regulations

14. Table 3 of the Regulations is hereby amended by the substitution for items 1, 6 and 7 of the following items respectively:

Nature of particulars	Minimum vertical height of the smallest letters and figures
1	2
1. Indication of class or other designation [Reg. 8 (1) (a), (b), (e), (f) and (k) and 9].....	4,0 mm
6. The expression "fresh", "vars", "chilled", "verkoel", "frozen", "bevore", "deep frozen", "diep-bevore", "freshly frozen", "vars bevore" or "freshly chilled", "vars verkoel" [Reg. 8 (1) (d) (i) and (ii)]	3,0 mm

Nature of particulars	Minimum vertical height of the smallest letters and figures
1	2
7. The expression "giblets excluded", "afval uitgesluit", "giblets removed", "afval verwyder", "without giblets", "sonder afval" or "trimmed", "afgewerk" [Reg. 8 (1) (g) and (1)].....	3,0 mm

Amendment of the Annexure of the Regulations

15. The Annexure of the Regulations is hereby amended by—

- (a) the insertion of the letter "A." before the expression "Method for the determination of absorbed moisture in water chilled poultry carcasses"; and
- (b) the addition of the following clause:

"B. Method for the determination of absorbed moisture in frozen and deep frozen poultry carcasses:

(a) *Object and scope*

This method shall be used to determine the amount of moisture lost from 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 processing.

The technique shall not be applicable to poultry which has been treated with polyphosphate 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 1 g.
- (ii) Plastic bags large enough to hold a carcass and with a proper means of fastening.
- (iii) A thermostatically controlled waterbath that—
 - (aa) can contain a volume of water not less than eight times the volume of poultry to be checked; and
 - (bb) can maintain water at a temperature of 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 paragraph (e) (ii) to (xii).
- (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. The bag shall be big enough to ensure that it can be fastened properly, but shall not be unduly large. When the carcass and offal are placed in the bag, as much air as possible shall be removed from the bag by compression and must 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 so 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 ± 4 °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 as a percentage by weight of the frozen or deep frozen carcass (including offal) shall be established by—

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

(g) *Evaluation of result*

If the average moisture loss on thawing for the seven carcasses in the sample exceeds 8,0% 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."

No. R. 988

25 Julie 1997

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

REGULASIES BETREFFENDE BEHEER OOR DIE VERKOOP VAN PLUIMVEEVLEIS: WYSIGING*

Die Adjunkminister van Landbou, handelende namens die Minister van Landbou, het kragtens artikel 15 van die Wet op Landbouproduktstandaarde, 1990 (Wet No. 119 van 1990), die regulasies gepubliseer by Goewermentskennisgewing No. R. 946 van 27 Maart 1992 gewysig in die mate in die Bylae uiteengesit.

* Om voorsiening te maak vir wysiging van klassifikasie van 'n verskeidenheid van pluimveevleis en ook om vereistes vir gradering, merk en verpakking daarvan te wysig.

BYLAE

Woordomskrywing

1. In hierdie Bylae beteken "die Regulasies" die regulasies gepubliseer by Goewermentskennisgewing No. R. 946 van 27 Maart 1992.

Wysiging van regulasie 1 van die Regulasies

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

- (a) in die omskrywing van „afval” in die Afrikaanse weergawe, die uitdrukking „maalmaag” deur die uitdrukking „spiermaag” te vervang;
- (b) die omskrywing van „besending” deur die volgende omskrywing te vervang:
 “**‘besending’** ’n hoeveelheid pluimveevleis van dieselfde soort wat aan dieselfde eienaar behoort, gelewer op ’n bepaalde tydstip onder dekking van dieselfde vragbrief, afleweringbrief of ontvangsbewys, of gelewer deur dieselfde voertuig, of indien so ’n hoeveelheid ingedeel is in verskillende klasse, grade, porsies, snitte of produksielotte, elke hoeveelheid van elk van die verskillende klasse, grade, porsies, snitte of produksielotte;”;
- (c) die omskrywing van „binnegoed” deur die volgende omskrywing te vervang:
 “**‘binnegoed’** die volledige spysverteringskanaal, met inbegrip van die oesophagus, die milt, die longe, die lugweë en, in die geval van volwasse pluimvee, die geslagsorgane, maar met uitsluiting van die afval;”;
- (d) die omskrywing van „graad” te skrap;
- (e) die volgende paragraaf na paragraaf (c) van die omskrywing van „inspeksielot” in te voeg:
 “(d) in die geval van bevrore en diepbevrore karkasse van ’n Graad A- tot ’n Graad E-abattoir, sewe karkasse wat na bevriësing en diepbevriësing van die produksielyn herwin is.
- (f) die omskrywing van „karkas” deur die volgende omskrywing te vervang:
 “**‘karkas’** geslagte pluimvee na bloeddreinerig, ontvering en verwydering van die afval, binnegoed, kop en pote, maar waarby of waarin die afval, nadat dit behoorlik skoongemaak en afsonderlik verpak is, ingesluit mag wees;”;
- (g) die volgende omskrywing na die omskrywing van „karkas” in te voeg:
 “**‘klas’** ’n hoeveelheid pluimveevleis wat van ’n ander hoeveelheid pluimveevleis verskil ten opsigte van—
 (i) die soort pluimvee waarvan dit verkry is;
 (ii) die graad wat aan daardie pluimveekarkas toegeken is; of
 (iii) die spesifieke porsie of snit, of kombinasie van porsies of snitte;”;
- (h) die volgende omskrywing na die omskrywing van „klasbenaming” in te voeg:
 “**‘Ondergraad’** die graad wat toegeken word aan pluimveekarkasse wat nie aan die minimum vereistes van Graad B voldoen nie;” en
- (i) die omskrywing van „produksielot” deur die volgende omskrywing te vervang:
 “**‘produksielot’** ’n hoeveelheid pluimveevleis van dieselfde klas wat met dieselfde produksiekode gemerk word of gemerk gaan word;”.

Wysiging van regulasie 2 van die Regulasies

3. Regulasie 2 van die Regulasies word hierby gewysig deur subregulasie (2) deur die volgende subregulasie te vervang:

- “(2) Pluimveevleis wat bestem is vir verdere verwerking of vir gebruik in die vervaardiging of bereiding van ’n ander produk wat nie herkenbaar is as ’n heel karkas of porsie nie, is vrygestel van die beperking bedoel in subregulasie (1).”.

Wysiging van regulasie 3 van die Regulasies

4. Regulasie 3 van die Regulasies word hierby gewysig deur subregulasie (3) deur die volgende subregulasie te vervang:

- “(3) Pluimveekarkasse word geklassifiseer as—
 (a) piepkuiken (poussin), braaikuiken, jong kalkoen, jong eend of jong makou indien die punt van die *sternum* buigsaam is; en
 (b) hen, haan, kalkoen, eend of makou indien die punt van die *sternum* onbuigsaam of geossifiseerd is.”.

Wysiging van regulasie 4 van die Regulasies

5. Regulasie 4 van die Regulasies word hierby gewysig deur—

- (a) subregulasie (2) deur die volgende subregulasie te vervang:
 “(2) ’n Pluimveekarkas wat as Graad A of Graad B gegradeer is, mag, behoudens die bepalings van subregulasies (1) en (8) van regulasie 14, nie meer as agt persent geabsorbeerde vog bevat nie.”.
- (b) subregulasie (3) deur die volgende subregulasie te vervang:
 “(3) ’n Karkas wat nie aan die vereistes vir Graad A of Graad B voldoen nie, moet—
 (a) in porsies of ander snitte opgesny of verder verwerk word; of
 (b) indien dit as ’n heel karkas verkoop word, as ’n Ondergraad karkas gemerk en verkoop word.”.

Wysiging van regulasie 5 van die Regulasies

6. Regulasie 5 van die Regulasies word hierby gewysig deur subregulasie (3) deur die volgende subregulasie te vervang:

- "(3) (a) 'n Houer wat porsies hou of bevat mag geen toegevoegde vel, vet of afval hou of bevat nie.
 (b) 'n Houer wat as 'soppak' gemerk is, word vrygestel van die bepaling in paragraaf (a)."

Wysiging van regulasie 7 van die Regulasies

7. Regulasie 7 van die Regulasies word hierby gewysig deur subregulasie (3) deur die volgende subregulasie te vervang:

- "(3) Ingeval enige afval by 'n karkas ingesluit word—
 (a) moet dit afsonderlik in 'n geskikte omhuisel verpak word;
 (b) moet dit naastenby die organe van een voël bevat;
 (c) moet die galblaas verwyder word;
 (d) mag die lewer nie met gal besmet wees nie."

Wysiging van regulasie 8 van die Regulasies

8. Regulasie 8 van die Regulasies word hierby gewysig deur—

- (a) paragraaf (d) van subregulasie (1) deur die volgende paragraaf te vervang:
 "(d) (i) Die uitdrukking 'vars', 'fresh', 'verkoel', 'chilled', 'bevore', 'frozen', 'diepbevore' of 'deep frozen', al na die geval.
 (ii) Die uitdrukking 'vars bevore', 'freshly frozen', 'vars verkoel', of 'freshly chilled', slegs as die karkas onmiddellik na slagting bevries of verkoel word, al na die geval.
 (iii) Indien verkoelde pluimveevleis 'n instruksie bevat dat die pluimveevleis bevries kan word teen 'n latere datum, moet die verpakking geëtiketteer word met die uitdrukking 'Bevries tuis teen' of 'Home freeze by', gevolg deur die toepaslike datum."
 (b) die uitdrukking "item 4" in paragraaf (e) van subregulasie (1) deur die uitdrukking "item 5" te vervang.
 (c) paragraaf (g) van subregulasie (1) deur die volgende paragraaf te vervang:
 "(g) Die uitdrukking 'afval uitgesluit', 'giblets excluded', 'afval verwyder', 'giblets removed', 'sonder afval', of 'without giblets', indien afval nie by 'n karkas ingesluit is nie."; en
 (d) deur die volgende paragrawe by subregulasie (1) te voeg:
 "(k) In die geval van gemarineerde of gekruide pluimveevleis moet die toepaslike klasbenaming of alternatiewe klasbenaming voorafgegaan of gevolg word deur die generiese naam van die bygevoegde voedingsmiddel, of deur 'n woord of woorde wat die ware beskrywing van die bygevoegde produk weergee.
 "(l) In die geval van 'n pluimveekarkas wat in verskeie stukke opgesny is, waarvan die oormaat vet, vel en rugstring verwyder is, kan die houer 'afgewerk' of 'trimmed' gemerk word."

Wysiging van regulasie 9 van die Regulasies

9. Regulasie 9 van die Regulasies word hierby gewysig deur—

- (a) subregulasie (2) deur die volgende subregulasie te vervang:
 "(2) Geen klasbenaming buiten die toepaslike klasbenaming of die alternatiewe klasbenaming word op die houer van 'n pluimveekarkas of van 'n enkeltipe porsie verpakking gemerk nie."
 (b) die volgende subregulasie by te voeg:
 "(4) In die geval van borsies wat ontbeen is, kan die alternatiewe klasbenaming vervang word met die benaming 'borsfilet' of 'breast fillet'."

Wysiging van regulasie 13 van die Regulasies

10. Regulasie 13 van die Regulasies word hierby gewysig deur—

- (a) subregulasie (2) deur die volgende subregulasie te vervang:
 "(2) Die woorde 'natuurlik', 'natural', 'ultra', 'super', 'ekstra', 'extra' of enige ander woord of uitdrukking wat regstreeks of by implikasie die indruk skep of kan skep dat die pluimveevleis van 'n spesiale of bepaalde gehalte is, word nie op 'n houer van so 'n produk gemerk nie."
 (b) subregulasie (4) deur die volgende subregulasie te vervang:
 "(4) (a) Pluimveekarkasse word slegs met die uitdrukking 'Vryloop X' of 'Free range X' gemerk waar 'X' die soort pluimvee waarvan die karkas afkomstig is, verteenwoordig, indien sodanige karkasse afkomstig is van pluimvee wat bedags deurlopende toegang tot buitelukampe het.
 (b) Die buitelukampe in paragraaf (a) bedoel moet—
 (i) hoofsaaklik met plantegroei bedek wees waar pluimvee in staat is om te skrop en stofbad; en
 (ii) groot genoeg wees om voldoende hardloopruimte toe te laat."

Wysiging van regulasie 14 van die Regulasies

11. Regulasie 14 van die Regulasies word hierby gewysig deur—

(a) subregulasie (1) deur die volgende subregulasie te vervang:

“(1) Die hoeveelheid geabsorbeerde vog van 'n inspeksielot waterverkoelde karkasse, word bepaal volgens metode A in die Aanhangsel uiteengesit.”;

(b) die uitdrukking “verkoeler” in subregulasie (6) deur die uitdrukking “waterwenteilverkoeler” te vervang; en

(c) subregulasie (8) deur die volgende subregulasie te vervang:

“(8) Die hoeveelheid geabsorbeerde vog van 'n inspeksielot bevrore of diepvrore pluimveekarkasse word bepaal volgens metode B in die Aanhangsel uiteengesit.”.

Wysiging van Tabel 1 van die Regulasies

12. Tabel 1 van die Regulasies word hierby gewysig deur—

(a) item 4 deur die volgende item te vervang; en

Tipe	Klasbenaming	Alternatiewe klasbenaming	Graad	Addisionele vereistes
1	2	3	4	5
4. Makou	Jong makou	—	Graad A, Graad B	—
	Makou	—	Graad A, Graad B	—

(b) die volgende items by te voeg:

Tipe	Klasbenaming	Alternatiewe klasbenaming	Graad	Addisionele vereistes
1	2	3	4	5
5. Porsies (Hoender, Kalkoen, Eend of Makou)	Braaipak (verskeie kombinasies van dye, boudjies, vlerke, borsstukke en rug)	Braai porsies	—	Reg. 5 (1) en (3) (a)
	Soppak (kombinasie nie gespesifiseer nie)	—	—	Reg. 5 (3) (b) en 8 (1) (f)
	Halfkarkas	Halwe karkas.....	—	Reg. 5 (1) en (3) (a)
	Kwartkarkas.....	Voorkwart, agterkwart	—	Reg. 5 (1) en (3) (a)
	Bene	Dye plus boudjies, heel bene	—	Reg. 5 (1) en (3) (a)
	Dye	—	—	Reg. 5 (1) en (3) (a)
	Boudjies.....	—	—	Reg. 5 (1) en (3) (a)
	Vlerke	—	—	Reg. 5 (1), (2) en (3) (a)
	Borsies	Borsstukke, kiel	—	Reg. 5 (1) en (3) (a)
	Rug.....	—	—	Reg. 5 (1) en (3) (a)
6. Ander	Koppe	—	—	—
	Pootjies.....	—	—	—
	Nekke	—	—	—
	Lewertjies	—	—	—
	Hartjies	—	—	—
	Magies.....	—	—	—

— Nie gespesifiseer nie.

Vervanging van Tabel 2 van die Regulasies

13. Tabel 2 van die Regulasies word hierby deur die volgende Tabel vervang:

Gehaltefaktor	Gehaltestandaarde		
	Graad A	Graad B	Ondergraad
1	2	3	4
1. Vlesigheid:			
— Algemeen	Goed	Redelik goed	*
— Bors	Goed ontwikkel, breed, lank en vlesig	Goed ontwikkel	*
— Bene	Vlesig	Redelik vlesig	*
2. Borsblasies	Geen	Hoogstens 350 mm ² per karkas ⁽¹⁾	*
3. Skaaf- en verkleuringsmerke	Gesamentlike oppervlakte minder as 650 mm ² per karkas ⁽²⁾ ; geen op die bors of dye nie	Gesamentlike oppervlakte minder as 1 200 mm ² per karkas ⁽³⁾ ; geen op die bors nie	*
4. Bouvorm	Goed	Matige afwykings	*
5. Beenbreuk en ontwrigting...	Geen sigbare gebreekte been of ontwrigte been of vlerk; albei vlerkpunte mag verwyder wees	Hoogstens een sigbare gebreekte been of ontwrigte been of vlerk per karkas; albei vlerkpunte mag verwyder word	*
6. Kleur	Aantreklik, egalig wit tot liggeel oor die hele karkas, sonder gepigmenteerde follikels; vlerkpunte mag effens rooi vertoon	Egalig wit tot geel oor die hele karkas met hoogstens 12 gepigmenteerde follikels per karkas; vlerkpunte mag rooi vertoon	*
7. Vel	Dun, plooibaar en vry van kneusplekke	Plooibaar en redelik vry van kneusplekke	*
8. Skeure en snye in vel	Geen	Maksimum twee op bors en twee of res van karkas	*
9. Vere en penvere	Hoogstens vyf vere en penvere gesamentlik per karkas waarvan geen veer of penveer langer as 25 mm mag wees nie en geen op die bors of dye mag voorkom nie	Hoogstens 10 vere en penvere gesamentlik per karkas, waarvan slegs twee langer as 25 mm mag wees en geen op die bors of dye mag voorkom nie	*
10. Vetbedekking	'n Dun, egalige laag oor die bors, rug en dye	Onder- of oormatige vetbedekking	*
11. Vriesbrand	Klein en onopvallend by bevrore of diepbevrore karkasse	Klein en onopvallend by bevrore of diepbevrore karkasse	*

(1) Beslaan 'n sirkel met 'n deursnee van minder as 22 mm.

(2) Beslaan 'n sirkel met 'n deursnee van minder as 30 mm.

(3) Beslaan 'n sirkel met 'n deursnee van minder as 40 mm.

* Nie gespesifiseer nie.

Wysiging van Tabel 3 van die Regulasies

14. Tabel 3 van die Regulasies word hierby gewysig deur items 1, 6 en 7 onderskeidelik deur die volgende items te vervang:

Aard van besonderhede	Minimum vertikale hoogte van die kleinste letters en syfers
1	2
1. Aanduiding van klas- of ander benaming [Reg. 8 (1) (a), (b), (e), (f) en (k) en 9].....	4,0 mm
6. Die uitdrukking "vars", "fresh", "verkoel", "chilled", "bevore", "frozen", "diepbevore", "deep frozen", "vars bevore", "freshly frozen" of "vars verkoel", "freshly chilled" [Reg. 8 (1) (d) (i) en (ii)]	3,0 mm
7. Die uitdrukking "afval uitgesluit", "giblets excluded", "afval verwyder", "giblets removed", "sonder afval", "without giblets" of "afgewerk", "trimmed" [Reg. 8 (1) (g) en (l)]	3,0 mm

Wysiging van die Aanhangsel van die Regulasies

15. Die Aanhangsel van die Regulasies word hierby gewysig deur—

- (a) die letter "A." voor die uitdrukking "Metode vir die bepaling van geabsorbeerde vog by waterverkoelde pluimveekarkasse", in te voeg; en
- (b) die volgende klousule by te voeg:

"B. Metode vir die bepaling van geabsorbeerde vog by bevore en diepbevore pluimveekarkasse:

- (a) *Doelwit en oogmerk*

Hierdie metode word gebruik om die hoeveelheid vogverlies by bevore en diepbevore pluimveekarkasse gedurende ontdooing te bepaal. As hierdie drupverlies, uitgedruk as 'n gewigspersentasie van die massa van die karkas (ingesluit al die eetbare afval bevat in die pak) die limietwaarde neergelê in paragraaf (g) oorskry, is dit 'n aanduiding dat oortollige vog geabsorbeer is gedurende verwerking.

Die tegniek is nie toepaslik nie op pluimvee wat behandel is met polifosfaat of soortgelyke stowwe ten einde vogbehoud te verhoog.

- (b) *Woordomskrywing*

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

- (c) *Beginsel*

Die bevore of diepbevore 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 1 g.
- (ii) Plastieksakke groot genoeg om 'n karkas te bevat en met 'n behoorlike toemaakmeganisme.
- (iii) 'n Termostaties beheerde waterbad wat—
 - (aa) 'n volume water wat nie minder nie as 8 keer die volume van die karkas wat getoets moet word, kan bevat; en
 - (bb) die temperatuur van water op 42 °C kan hou.
- (iv) Filtreerpapier of ander absorberende papierhanddoeke.

- (e) *Metode*

- (i) Sewe karkasse 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 paragraaf (e) (ii) tot (xii).
- (ii) Die buitekant van die pak word afgevee om alle oppervlakkige 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. Die sak moet groot genoeg wees om te verseker dat dit behoorlik toegemaak kan word, maar moenie oormatig groot wees nie. As die karkas en afval in die sak geplaas is, word soveel lug as moontlik uit die sak verwyder deur saampersing en moet die sak 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 middel van gewigte indien nodig.
- (vii) Die sak word in die waterbad gelos totdat die termiese middel van die pluimveekarkas ± 4 °C bereik het. As 'n aanduiding, in die geval van pluimvee by -12 °C, is die tydperk van onderdompeling, waartydens die temperatuur van die water by 42 °C gehou word, soos volg:

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 gram of gedeelte daarvan.
- (ix) Die sak en die inhoud daarvan word uit die waterbad verwyder. Die onderkant van die sak word deurboor ten einde 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 ontvriesde karkas word verwyder van die sak en die pak wat afval bevat (indien teenwoordig), word uit die abdominale holte verwyder. Die binne- en buitekant van die karkas word gedroog met filtreerpapier of papierhanddoeke. Die pak wat afval bevat word deurboor en sodra enige vloeistof gedreineer het, word die sak en ontdooide afval so noukeurig as moontlik gedroog.
- (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 ontddoing as 'n gewigspersentasie van die bevrore of diepbevrore karkas (met inbegrip van afval) word bepaal deur—

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

(g) *Evaluasie van resultaat*

Indien die gemiddelde vogverlies deur ontvriesing vir die sewe karkasse in die monster 8.0% 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.”.