



agriculture,
forestry & fisheries

Department:
Agriculture, Forestry and Fisheries
REPUBLIC OF SOUTH AFRICA

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FAX COVER SHEET

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Subject

DISPENSATION: SPECIFICATIONS FOR FROZEN SWEET POTATO CHIPS

The current regulations for frozen fruit and vegetables do not make provision for the use of the style "sweet potato chips or strips or french fried sweet potatoes". To allow the use of this 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 sweet potato chips or strips or french fried sweet potatoes.

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- (b) It may be withdrawn at any time should a valid complaint be received.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 sweet potato chips or strips or french fried sweet 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.

EXECUTIVE OFFICER:
AGRICULTURAL PRODUCT STANDARDS ACT, 1990 (ACT 119 OF 1990)

Copy: McCain Foods SA (Pty) Ltd. - Ms. Tracy Hort [thort@mccain.co.za]

FROZEN SWEET POTATO CHIPS

Definitions

- (1) Where used with regard to sweet potatoes --
- (a) "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 36 mm²; Provided that browning of vascular bundles shall not be regarded as defective;
 - (ii) units with insect damage;
 - (iii) units with skin remnants of which the combined surface area is more than 36 mm²; or
 - (iv) any other defect which detracts markedly from the normal appearance, edibility or flavour of the individual units or a quantity of sweet potatoes.
- (b) "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 36 mm²;
 - (ii) a unit affected by light discolouration, either as a single blemish or as an aggregate of blemishes, with a combined surface area of more than 36 mm²;
 - (iii) units with skin remnants of which the combined surface area is less than 36 mm²;
 - (iv) units with tough parts;
 - (v) units which are not firm; or
 - (vi) any other defect which detracts to a lesser extent from the normal appearance, edibility or flavour of the individual units or a quantity of sweet potatoes.

Styles and standards for styles

- (2) (a) Frozen sweet potatoes shall be presented as one of the following styles:
- (i) Sweet potato chips or strips or french fried sweet potatoes.
 - (aa) shall consist of sweet 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.

- (b) 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:
- (a) Chips - 300 g.

Quality standards

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

	Quality factor	Choice Grade	Standard Grade
(a)	Vegetable ingredient	Fresh, clean, sound and peeled sweet 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 sweet potatoes	Typical of sweet potatoes
(d)	Texture	Firm and free from sogginess or glassiness	As for Choice Grade

Permissible deviations

(5) The maximum permissible deviations per 300 g of frozen sweet 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:		
Chips	30 g per 300 g	60 g per 300 g
(b) Occurrence of extraneous vegetable matter in the case of:		
Chips	1 unit per 300 g	2 units per 300 g
(c) Texture in the case of:		
Chips	20 g per 300 g	30 g per 300 g
(d) Occurrence in chips of:		
(i) Major defects	3 units per 300 g	5 units per 300 g
(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
(e) Size deviations in the case of:		
Chips	30 g per 300 g	45 g per 300 g