

DEPARTMENT OF AGRICULTURE, FORESTRY AND FISHERIES

NO. R. 589

27 MAY 2016

AGRICULTURAL PRODUCT STANDARDS ACT, 1990
(ACT No. 119 OF 1990)REGULATIONS RELATING TO THE GRADING, PACKING AND MARKING OF TABLE OLIVES
INTENDED FOR SALE IN THE REPUBLIC OF SOUTH AFRICA

The Minister of Agriculture, Forestry and Fisheries has under section 15 of the Agricultural Product Standards Act, 1990 (Act No. 119 of 1990) --

- (a) made the regulations in this Schedule; and
- (b) determined that the said regulations shall come into operation 12 months after date of publication thereof.

SCHEDULE

Definitions

1. Any word or expression in these regulations to which a meaning has been assigned in the Act shall have that meaning and, unless the context otherwise indicates –

“**abnormal colour**” means olives of which the colour is distinctly different from the characteristic colour of the trade preparation in question and from the average of a representative sample of the batch;

“**abnormal texture**” means olives which are excessively or abnormally flabby or tough in comparison with the trade preparation in question and with the average of a representative sample of the batch;

“**address**” means a physical address and includes the street or road number or name and the name of the town, village or suburb and, in the case of a farm, the name or number of the farm and of the magisterial district in which it is situated;

“**blemished fruit**” means olives with marks or stains on the skin that are more than 9 mm² in surface area and that may or may not penetrate through to the flesh which singly or in the aggregate, materially affect the appearance or eating quality of the olives;

“**broken fruit**” means olives damaged to such an extent as to affect their normal structure;

“**batch (lot)**” means a definite quantity of table olives produced essentially under the same conditions, and not exceeding a period of 24 hours;

“**container**” means the immediate container manufactured from any suitable material into which the table olives are packed for final sale;

“**defective stuffing**” means olives presented in the stuffed olive style which are totally or partly empty in comparison with the trade preparation in question and with the average of a representative sample of the batch;

“**drained mass**” means the mass, in grams, of the drained contents of a container of olives, determined as prescribed in the methods of analysis;

“**excessively soft**” means olives –

- (a) that appear to be spongy or watery;
- (b) that have the apparent shape of whole units, but appear to have disintegrated flesh and water texture; or
- (c) of which the pit can be felt when applying moderate pressure;

“**food additive**” means a food additive as defined in section 1 of the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972);

“**foodstuff**” means a foodstuff as defined in section 1 of the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972);

“**harmless extraneous material**” means any vegetable matter not injurious to health, nor aesthetically undesirable, for example leaves, separated stems, but does not include any other substances which may have been added and which use are permissible in terms of these regulations;

“**hermetically sealed containers**” means containers which are sealed to protect the contents against the entry of micro-organisms during and after heat processing;

“**label**” means any tag, brand, mark, pictorial, graphic or other descriptive matter, which is written, printed, stenciled, marked, embossed, impressed upon, or permanently attached to a container of a foodstuff, and includes labelling for the purpose of promoting its sale or disposal;

“**main panel**” means that part of the container or label that bears the brand or trade name of the product in greatest prominence or any other part of the container or label that bears the brand or trade name in equal prominence;

“**mutilated fruit**” means olives damaged by tearing the epicarp affecting the flesh to such an extent that a portion of the mesocarp becomes visible;

“**organic**” means a product which has been produced, processed and handled in compliance with organic production standards and certified by a recognised accredited certification body or authority;

“**outer container**” means any packaging containing individual containers whether it completely or partially encloses the containers;

“**packed to capacity**” means that the container has been filled with the maximum quantity of olives that can be sealed therein without breaking or crushing the contents;

“**registered trade mark**” means a registered trade mark as defined by the Trade Marks Act, 1993 (Act No. 194 of 1993);

“**shrivelled fruit**” means olives that are so abnormally wrinkled as to affect their appearance. Slight superficial wrinkles displayed by certain trade preparations shall not be considered a defect;

“**soft**” means units lacking the firmness that is characteristic for a particular variety;

“**stems**” means stems attached to the olives and which measure more than 3 mm in length when measured from the shoulder of the olive: Provided that it shall not be considered a defect in whole olives presented with stems attached;

“**stone (pit)**” or “**stone (pit) fragments**” means whole stones (pits), or stone (pit) fragments measuring more than 2 mm along their longest axis, but does not include whole olives;

“**table olives**” means the product --

- (a) prepared from the sound fruits of varieties of the cultivated olive tree (*Olea europaea* L.) having reached appropriate degree of development for processing that are chosen for their production of olives whose volume, shape, flesh-to-stone ratio, fine flesh, taste, firmness and ease of detachment from the stone make them particularly suitable for processing;
- (b) treated to remove its bitterness and preserved by natural fermentation, and/or by heat treatment, and/or by other means so as to prevent spoilage and to ensure product stability in appropriate storage conditions with or without the addition of preservatives; and
- (c) packed with or without a suitable liquid packing medium in accordance with regulation 10;

“**the Act**” means the Agricultural Product Standards Act, 1990 (Act No. 119 of 1990); and

“**transparent containers**” means a container which consists of at least 25 percent continuous portion of the area that is transparent.

Scope of regulations

2. These regulations shall apply to table olives intended for sale in the Republic of South Africa to which and under circumstances in which a prohibition in terms of section 3 of the Act regarding the sale of table olives apply.

Restrictions on the sale of table olives

3. (1) No person shall sell table olives in the Republic of South Africa --
- (a) unless such products comply with the general standards referred to in regulation 4;
 - (b) unless such products are graded and comply with the quality standards for such grades referred to in regulations 5 and 6;
 - (c) unless such products are classified according to the types referred to in regulation 7;
 - (d) unless such products have undergone the trade preparations and/or treatments referred to in regulation 8;
 - (e) unless such products are presented as one of the styles referred to in regulation 9;
 - (f) unless the minimum fill of containers requirement referred to in regulation 11 has been complied with;
 - (g) unless the containers and outer containers in which such products are packed, comply with the requirements referred to in regulation 12;
 - (h) unless such products are marked with the particulars and in the manner prescribed in regulation 13; and

- (i) if such products are marked with particulars and in a manner so prescribed as particulars with which it may not be marked.
- (2) The Executive Officer may grant written exemption, entirely or partially, to any person on such conditions as he or she deems necessary, from the provisions of sub-regulation (1).
- (3) The restrictions set out in sub-regulation (1) shall not apply to table olives –
 - (a) intended for industrial use as an ingredient in the manufacture of another product/foodstuff.

General standards for table olives

4. (1) All grades of table olives shall-
- (a) be prepared from sound, fresh, clean and washed fruit;
 - (b) have a uniform size for style concerned;
 - (c) have a normal colour, flavour, odour and texture characteristic of the finished product;
 - (d) be free of any microbiological deterioration and extraneous taste and smell caused by anomalous fermentation;
 - (e) subject to the provisions of sub-regulation (2), be free from any substance which does not normally form part of table olives, excluding extraneous vegetable matter; and
 - (f) comply with the applicable quality standards as specified in regulation 6.
- (2) Table olives may contain permissible food additives to the extent permitted in the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972).
- (3) Table olives may also contain the following ingredients:
- (a) Water.
 - (b) Food grade salts.
 - (c) Vinegar.
 - (d) Olive oil or other edible vegetable oils.
 - (e) Sugars and/or other foodstuffs with sweetening properties such as honey.
 - (f) Any single or combination of edible material used as an accompaniment or stuffing, for example, pimiento, onion, almond, celery, anchovy, capers, etc or pastes thereof.
 - (g) Spices and aromatic herbs or natural extracts thereof.

Grades of table olives

5. (1) There shall be three grades of table olives, namely extra choice grade, choice grade and standard grade.

Quality standards for grades of table olives

6. (1). Subject to the provisions of regulation 4, the table olives shall comply with the quality standards for each grade as set out below: “**Extra choice grade**” or “**Fancy grade**”:

- (a) The high quality olives endowed to the maximum extent with the characteristics specific to the variety and trade preparation. The olives may have very slight colour, shape, flesh-firmness or skin defects: Provided that this does not affect the overall favourable aspect or organoleptic characteristics of each fruit.
- (b) The styles whole, split, stoned (pitted) and stuffed olives of appropriate varieties may be classified in this category.

(2) “**Choice grade**”:

- (a) The olives shall be of a good quality with a suitable degree of ripeness and endowed with the characteristics specific to the variety and trade preparation. The olives may have a slight colour, shape, flesh-firmness or skin defects: Provided that this does not affect the overall favourable aspect or organoleptic characteristics of each fruit.
- (b) All the types, preparations and styles of table olives may be classified in this category, except for chopped or broken olives.

(3) “**Standard grade**”:

- (a) Although the olives do not comply with the quality standards for the grades mentioned in sub-regulations (2) and (3) above, they shall still be of a good quality which complies with the general quality standards set out in regulation 4.

(4) The grades of table olives may deviate from the specified quality standards to the extent as set out in Table 1 or Table 2 of regulation 19, depending on the style concerned.

Types of olives

7. Table olives shall be classified as one of the following types according to the degree of ripeness of the fresh fruits:

- (a) **Green olives:** Fruits harvested during the ripening period, prior to colouring and when they have reached normal size.
- (b) **Olives turning colour:** Fruits harvested before the stage of complete ripeness is attained, at colour change.
- (c) **Black olives:** Fruits harvested when fully ripe or slightly before full ripeness is reached.

Trade preparations

8. (1) Olives shall undergo the following trade preparations and/or treatments:

- (a) **Treated olives:** Green olives, olives turning colour or black olives that have undergone alkaline treatment:
 - (i) Treated green olives.
 - (ii) Treated olives turning colour.

- (iii) Treated black olives.
 - (iv) Treated green ripe olives. (Olives ranging in colour from yellowish green or other greenish cast which may be mottled. The olives are treated to remove bitterness, sufficiently processed by heat, in hermetically-sealed containers, are not oxidized and not treated with acidifying agents.)
- (b) **Natural olives:** Green olives, olives turning colour or black olives placed directly in brine in which they undergo complete or partial fermentation, preserved or not by the addition of acidifying agents:
- (i) Natural green olives.
 - (ii) Natural olives turning colour.
 - (iii) Natural black olives.
- (c) **Dehydrated and/or shrivelled olives:** Green olives, olives turning colour or black olives that have undergone or not mild alkaline treatment, preserved in brine or partially dehydrated in dry salt and/or by heating or by any other technological process:
- (i) Dehydrated and/or shrivelled green olives.
 - (ii) Dehydrated and/or shrivelled olives turning colour.
 - (iii) Dehydrated and/or shrivelled black olives.
- (d) **Olives darkened by oxidation:** Green olives or olives turning colour preserved in brine, fermented or not, and darkened by oxidation with or without alkaline medium. They shall be a uniform brown to black colour.
- Olives darkened by oxidation shall be preserved in hermetically sealed containers and subjected to heat sterilisation.
- (i) Black olives.
- (e) **Specialities:** Olives may be prepared by any other means to distinct them from, or additional to, those trade preparations set forth in paragraphs (a) to (d) above. Such specialities may retain the name "olive" as long as the fruit used complies with the general definitions laid down in this regulation.

The names used for these specialities shall be sufficiently explicit to prevent any confusion in the consumers' minds, as to the origin and nature of the products and, in particular, with respect to the designations laid down in this regulation.

Styles of table olives

9. (1) Table olives shall be presented as one of the following styles:

(a) **Whole olives:**

- (i) **Whole olives:** Olives, with or without their stem, which have their natural shape and from which the stone (pit) has not been removed.
- (ii) **Cracked olives:** Whole olives subjected to a process whereby the flesh is opened without breaking the stone (pit) which remains whole and intact inside the fruit.

- (iii) **Split olives:** Whole olives that are split lengthwise by cutting into the skin and part of the flesh.
 - (b) **Stoned (pitted) olives:**
 - (i) **Stoned (pitted) olives:** Olives from which the stone (pit) has been removed and which basically retain their natural shape.
 - (ii) **Halved olives:** Stoned (pitted) or stuffed olives sliced into two approximately equal parts, perpendicularly to the longitudinal axis of the fruit.
 - (iii) **Quartered olives:** Stoned (pitted) olives split into four approximately equal parts along and perpendicularly to the major axis of the fruit.
 - (iv) **Divided olives:** Stoned (pitted) olives cut lengthwise into more than four approximately equal parts.
 - (v) **Sliced olives:** Stoned (pitted) or stuffed olives sliced into segments of fairly uniform thickness.
 - (vi) **Chopped or minced olives:** Small pieces of stoned (pitted) olives of no definite shape and practically devoid (no more than 5 per 100 of such units by weight) of identifiable stem-insertion units as well as of slice fragments.
 - (vii) **Broken olives:** Olives broken while being stoned (pitted) or stuffed. They may contain pieces of the stuffing material.
 - (c) **Stuffed olives:** Stoned (pitted) olives stuffed either with one or more suitable products (pimiento, onion, almond, celery, anchovy, olive, orange or lemon peel, hazelnut, capers, etc.) or with edible pastes.
 - (d) **Salad olives:** Whole broken or broken-and-stoned (pitted) olives with or without capers, plus stuffing material, where the olives are the most numerous compared with the entire product marketed in this style.
 - (e) **Olives with capers or medley:** Whole or stoned (pitted) olives, usually small in size, with capers and with or without stuffing, packed with other edible pickled products such as pieces of onion, carrot, celery, pepper and other suitable ingredients, as set out in regulation 4(3) where the olives are the most numerous compared with the entire product marketed in this style.
- (2) Any other presentation of the product shall be permitted provided that the product --
- (a) is sufficiently distinctive from other forms of presentation laid down in this regulation;
 - (b) meets all relevant requirements of this regulation, including requirements relating to limitations on defects, drained mass, and any other requirements which are applicable to that style which most closely resembles the style or styles intended to be provided for under this provision; and
 - (c) is adequately described on the label to avoid confusing or misleading the consumer.

Packing media (packing brines)

10. (1) Table olives may be packed in brine, i.e. a solution of food grade salts dissolved in potable water, with or without the addition of all or some of the ingredients listed under regulation 4(3): Provided that the brine shall be clean, free from foreign matter and have a characteristic colour, flavour and odour.

(2) Fermented olives held in a packing medium may contain micro-organisms used for fermentation, notably lactic acid bacteria and yeasts.

(3) The physico-chemical characteristics of the packing brine, or the juice from the pulp after osmotic balance, depending on the applied conservation treatment, shall be as follows:

Type and preparation	Minimum sodium chloride content	Maximum pH limit
Treated olives	5.0%	4.3
Natural olives	6.0%	4.3
Pasteurized treated and natural olives	GMP	4.3
Dehydrated and/or shrivelled olives	8.0%	GMP
Darkened by oxidation with alkaline treatment and green ripe olives	GMP	GMP

GMP - Good manufacturing practice

(4) Trade preparations of table olives not complying with the physico-chemical characteristics in sub-regulation (3) shall be appropriately processed to ensure that they are fit for human consumption.

(5) The presence of propionic acid and its salts may be observed in table olive trade preparations that have undergone fermentation in conformity with good manufacturing practice (GMP).

Minimum fill of containers

11. (1) Each container containing table olives shall –

- (a) either be packed to capacity; or
- (b) at least comply with the following minimum drained mass requirement, calculated as a percentage of the declared net mass:

Style	Minimum drained mass
Whole olives	50 %
Stoned (pitted) and stuffed olives	40 %

(2) The declared drained mass shall not exceed the percentages allowed for in Table 3 of regulation 19: Provided that the average drained mass of the representative sample taken shall be equal to, or in excess of, the declared drained mass.

(3) The method stipulated in Table 4 of regulation 20 shall be used when determining the drained mass.

Packing requirements

12. (1) Table olives of different grades and different styles shall not be packed together in the same container or outer container.

Requirements for containers and outer containers

13. (1) A container in which table olives are packed shall --
- (a) be made from a material that --
 - (i) is suitable for this purpose;
 - (ii) will protect the contents thereof from contamination; and
 - (iii) will not impart any undesirable flavour to the contents thereof.
 - (b) be so strong that it will not be damaged or deformed during normal storage, handling and transport practices;
 - (c) in the case of a container that is re-used, be thoroughly cleaned and sterilized before table olives are packed therein;
 - (d) be unbroken; and
 - (e) be closed properly in a manner permitted by the nature thereof.

(2) If containers containing table olives are packed in outer containers, such outer containers shall be intact, clean, neat, suitable and strong enough.

(3) No outer container shall contain more than one grade of table olives, irrespective whether those table olives are packed therein in separate containers.

Marking of containers and outer containers

14. (1) Subject to the provisions of sub-regulation (6), the main panel of each container containing table olives shall be marked with the following particulars at least in English:

Name of the product

- (a) The name of the product shall be "olives" or "table olives".

Additions to the name of the product

- (b) The following shall be included as part of the name of the product or shall be indicated in close proximity thereto:
- (i) The trade preparation as set out in regulation 8: Provided that the colour indication of the table olives may be omitted if packed in the transparent container.

- (ii) The style as set out in regulation 9: Provided that –
 - (aa) this declaration shall not be compulsory in the case of table olives packed in transparent containers; and
 - (bb) in the case of stuffed olives, the type of stuffing shall be specified as follows:
 - “olives stuffed with (name of single or combination of single ingredients)”;
 - “olives stuffed with (name of single or combination of single ingredients) paste”.
- (iii) If the olives are presented in accordance with the provisions on other styles as set out in sub-regulation 9(2), additional words or phrases that will ensure that the consumer is not misled or confused shall be indicated in close proximity to the name of the product.
- (c) The name of the variety and/or origin of the table olives may be included as part of the name of the product or may be indicated in close proximity thereto.

Grade declaration

- (d) The appropriate grade declaration on the main panel;

(2) Subject to the provisions of sub-regulation (6), each container containing table olives, shall also be marked with the following particulars at least in English:

Name and address

- (a) The name and address of the manufacturer, packer, importer, seller or person or entity on whose behalf the product has been packed.

Country of origin

- (b) The country of origin which shall be declared as follows:
 - (i) "Product of (name of country)" if all the main ingredients, processing and labour used to make the product are from one specific country;
 - (ii) "Produced in (name of country)", "Processed in (name of country)", "Manufactured in (name of country)", "Made in (name of country)", or wording having a similar meaning, when the product is processed in a second country which changes its nature; or
 - (iii) In the case where single ingredient agricultural commodities are imported in bulk and where owing to climatic, seasonal or other contingencies more than one country may be the source of the single ingredient agricultural commodity, the wording 'Product of (name(s) of country(ies))' separated by the expression 'and/or', shall be declared on the label of the final pre-packed foodstuff: Provided that the final end product remains a single ingredient agricultural commodity: Provided further that the words "Packed in (name of country)" may be used in addition to the requirements of sub-paragraph (i) or (ii) above.

Nett mass and/or drained mass

- (c) The nett mass and/or drained mass of the table olives packed therein shall be indicated in the manner as required in terms of the Legal Metrology Act, 2014 (Act No. 9 of 2014).

Ingredients list

(3) The ingredients list shall, where applicable, be indicated in the manner as required in terms of the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972).

Best before or use by or sell by date

(4) The “best before” or “use by” or “sell by” date shall be indicated in the manner as required in terms of the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972).

Outer containers

(5) In the case of an outer container, at least the following marking requirements shall be indicated on the outer container:

- (a) The particulars prescribed in sub-regulations (1)(a), (1)(b), (2)(a), (2)(b) and (4).
 (b) The number of containers (individual units) contained therein as required in terms of the Legal Metrology Act, 2014 (Act No. 9 of 2014).

(6) The particulars referred to in sub-regulations (1), 2(a) and (b), and (5) shall be indicated in detached letters and figures --

- (a) that are clearly legible;
 (b) that are of the same type;
 (c) that appear on a contrasting background; and
 (d) of which the minimum vertical height of the smallest letter or figure in the indication is as follows:

Particular	Sub-regulation	Minimum size
• Name of the product	(1)(a)	3mm
• Additions to the name of the product	(1)(b) & (c)	2mm: Provided that the difference in letter size between the smallest letter in the product name and smallest letter in the additions to the product name shall not exceed 3mm
• Grade declaration	(1) (d)	2 mm
• Name and address	(2)(a)	1mm
• Country of origin	(2) (b)	1mm

(7) If a transparent outer container is used and the particulars on the container are visible, the marking requirements need not to be complied with.

Restricted particulars on containers and outer containers

15. (1) (a) Only the applicable grade shall be marked on a container or outer container.
- (b) No word or expression which so nearly resembles the grade, type and/or trade preparation of table olive that it could be misleading with regard to the quality of that product shall be marked on the container or outer container.
- (2) No word, mark, illustration, depiction or any other method of expression that constitutes a misrepresentation or directly or by implication creates or may create a misleading impression regarding the quality, nature, class, origin or composition of table olives shall be marked on a container or outer container.
- (3) No registered trade mark or brand name which may possibly, directly or by implication, be misleading or create a false impression of the contents of a container or outer container containing table olives shall appear on such a container or outer container.
- (4) No claim regarding the absence of any substance that does not normally occur in table olives shall be marked on the container or outer container thereof except in cases where it is allowed for in the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972).
- (5) (a) The words "fresh", "freshly", "nature's", "pure", "traditional", "original", "authentic", "real", "genuine", "home made", "selected", "premium", "finest", "quality" or "best", or any other words, statements, phrases, logos or expressions having a similar meaning, whether directly or by implication, shall not appear on a container or outer container of a table olive product unless the criteria on the use of such terms, as set out in the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972), have been complied with.
- (b) Registered trade marks or brand names bearing the words, statements, phrases, logos or expressions referred to in paragraph (a) and which have been in use on containers or outer containers containing table olives prior to the publication of these regulations, shall not be subject to these restrictions.
- (6) No claim which compares the total fat, saturated fat, cholesterol, sugar, sodium or salt, or energy value of two or more similar table olive products by using words such as "reduced", "less than", "fewer", "light" and "lite", or words having a similar meaning, shall be made on the container or outer container thereof, unless the following conditions are complied with:
- (a) The table olive product shall be compared with a different version of the same or similar product.
- (b) The table olive product being compared shall be clearly marked on the container with the following information:
- (i) A statement of the amount of difference in the energy value or relevant nutrient content, expressed as a percentage.
- (ii) The identity of the table olive product to which it is being compared in close proximity to or as part of the comparative claim.
- (c) The comparison shall be based on a relative difference of at least 25% in the energy value or nutrient content of an equivalent mass or volume.
- (d) The table olive product shall be marked with the prescribed nutritional information declaration required in terms of the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972).

- (7) The provisions of this regulation shall *mutatis mutandis* apply to –
- (a) particulars that are marked on a notice board displayed at or in the immediate vicinity of table olives that are kept or displayed for sale; and
 - (b) all advertisements for table olives.

Identification of production batch (lot)

16. (1) Each container of table olives shall be identifiable and traceable to such an extent that the factory where the final product was produced can be identified as well as details regarding the specific production batch (lot).

(2) Such identification shall be the same for all containers of table olives originating from the same production batch (lot).

METHODS OF INSPECTION

Sampling

17. (1) For the purpose of an inspection, an inspector should proceed as follows:
- (a) Draw at random a representative sample by drawing the number of containers in column 2 of Sampling Plan 1 in the Annexure opposite the production group in column 1 of Sampling Plan 1, taking the net mass of each container into consideration.
 - (b) Examine from each of the containers obtained in paragraph (a) a working sample which is representative of the contents of the container and of a size as prescribed in regulation 18.
 - (c) Determine the number of containers of which the contents do not comply with the regulations.
 - (d) If the number of containers obtained in paragraph (c) exceeds the number of containers in column 3 of Sampling Plan 1 in the Annexure, the consignment shall be downgraded or rejected.

(2) In the case of disputes, additional samples shall be drawn in accordance with Sampling Plan 2 in the Annexure.

Working sample size

18. (1) The minimum working sample size taken at random from each container sampled in accordance with regulation 17 shall consist of --
- (a) 200 olives for whole, stoned (pitted) or stuffed olives when determining the maximum permissible deviations set out in regulation 19; and
 - (b) 300 g of olives for broken, chopped, minced, sliced and other segmented styles of olives when determining the maximum permissible deviations set out in regulation 19.

(2) In the case of smaller containers where the minimum working sample size stipulated in sub-regulation (1) cannot be attained, the minimum working sample shall consist of the drained contents of each container.

Permissible deviations

19. (1) The maximum permissible quality deviations allowed for each grade are as follows, depending on the style concerned:

TABLE 1: PERMISSABLE DEVIATIONS FOR WHOLE, STONED OR STUFFED OLIVES

Grade	Extra choice grade				Choice grade				Standard grade			
	Green Olives: Treated green olives and Green ripe olives	Olives darkened by oxidation: Black olives	Olives turning colour and black olives. Remaining Trade preparations	Green Olives: Treated green olives and Green ripe olives	Olives darkened by oxidation: Black olives	Olives turning colour and black olives. Remaining Trade preparations	Green Olives: Treated green olives and Green Ripe olives	Olives darkened by oxidation: Black olives	Olives turning colour and black Olives remaining trade preparations			
(i) Whole olives, stoned (pitted) or stuffed olives												
Quality factor												
Blemished fruit	4*	4	6	6	6	8	10	6	12			
Mutilated fruit	2	2	3	4	4	6	8	8	10			
Shrivelled fruit	2	2	4	3	3	6	6	6	10			
Abnormal texture	4	4	6	6	6	8	10	10	12			
Abnormal colour	4	4	6	6	6	8	10	10	12			
Stems	3	3	3	5	5	5	6	6	6			
Cumulative maximum tolerances allowed for the above defects	12	12	12	17	17	17	22	22	22			
Maximum tolerance allowed as units per kg or fraction thereof												
Harmless extraneous material	1	1	1	1	1	1	1	1	1			

(ii) Stoned (pitted) or stuffed olives only												
Quality factor	Maximum tolerance allowed as a percentage (%) of fruit											
Stones (pits) and/or stone (pit) fragments	1	1	2	1	1	1	1	2	1	1	1	2
Broken fruit	3	3	3	5	5	5	5	5	7	7	7	7
Defective stuffing:												
- Place packed	1	1	1	2	2	2	2	2	5	5	5	5
- Random packed	3	3	3	5	5	5	5	5	7	7	7	7

* In addition, at least 30% of the fruits shall be free from any blemishes

**TABLE 2:
PERMISSABLE DEVIATIONS FOR BROKEN, CHOPPED, MINCED, SLICED AND OTHER
SEGMENTED STYLES OF OLIVES**

Trade preparations	Green olives	Olives darkened by oxidation	Olives turning colour and black olives
Quality factor	Maximum tolerance allowed		
Harmless extraneous material (units)	2	2	2
Stems (units)	4	6	5
Blemishes and wrinkles (%)	25	25	25
Stones (pits) or stone (pit) fragments (average unit)	1.0	1.0	1.0
Soft and excessive soft (%)	10/5	10/5	12/6
Broken pieces among segmented/sliced olives (%)	50	50	50

(2) The maximum permissible deviations allowed for the declared drained mass are as follows:

**TABLE 3:
PERMISSIBLE DEVIATIONS FOR DRAINED MASS
[REGULATION 11]**

Container size	Maximum drained mass
Container with drained mass less than 200g	5 %
Container with drained mass between 200g and 500g	4 %
Container with drained mass between 500g and 1 500g	3 %
Container with drained mass more than 1 500g	2 %

Methods of analysis

20. (1) The following methods of analysis, or any other international recognised and acceptable reference methods and procedures, shall be used:

**TABLE 4:
METHODS OF ANALYSIS**

Provision	Method	Principle	Type
Drained mass	AOAC 968.30 (Codex general method for processed fruits and vegetables) SABS SANS 458: 2011 (or the latest version)	Sieving Gravimetry	I -
pH of brine	AOAC 981.12 (Codex general method for processed fruits and vegetables) ISO 1842:1991 (Codex general method for processed fruits and vegetables) AOAC 971.27 (Codex general method)	Potentiometry	III IV II
Salt in brine	ISO 3634:1979 "chloride expressed as sodium chloride" (Codex general method for processed fruits and vegetables)	Potentiometry	III

- Not specified

Offences and penalties

21. Any person who contravenes or fails to comply with the provisions of these regulations shall be guilty of an offence and upon conviction be liable to a fine or to imprisonment in accordance with section 11 of the Act.

ANNEXURE
SAMPLING PLAN 1
[Regulation 17]

1. Net mass is equal to or less than 1 kg.		
Production group (in units)	Sample size	Acceptance number
1	2	3
4 800 or less	6	1
4 801 - 24 000	13	2
24 001 - 48 000	21	3
48 001 - 84 000	29	4
84 001 - 144 000	38	5
144 001 - 240 000	48	6
more than 240 000	60	7
2. Net mass is greater than 1 kg but not more than 4,5 kg		
2 400 or less	6	1
2 401 - 15 000	13	2
15 001 - 24 000	21	3
24 001 - 42 000	29	4
42 001 - 72 000	38	5
72 001 - 120 000	48	6
more than 120 000	60	7
3. Net mass greater than 4,5 kg		
600 or less	6	1
601 - 2 000	13	2
2 001 - 7 200	21	3
7 201 - 15 000	29	4
15 001 - 24 000	38	5
24 001 - 42 000	48	6
more than 42 000	60	7

SAMPLING PLAN 2
[Regulation 17]

1. Net mass is equal to or less than 1 kg.		
Production group (in units)	Sample size	Acceptance number
1	2	3
4 800 or less	13	2
4 801 - 24 000	21	3
24 001 - 48 000	29	4
48 001 - 84 000	38	5
84 001 - 144 000	48	6
144 001 - 240 000	60	7
more than 240 000	72	8
2. Net mass is greater than 1 kg but not more than 4,5 kg		
2 400 or less	13	2
2 401 - 15 000	21	3
15 001 - 24 000	29	4
24 001 - 42 000	38	5
42 001 - 72 000	48	6
72 001 - 120 000	60	7
more than 120 000	72	8
3. Net mass greater than 4,5 kg		
600 or less	13	2
601 - 2 000	21	3
2 001 - 7 200	29	4
7 201 - 15 000	38	5
15 001 - 24 000	48	6
24 001 - 42 000	60	7
more than 42 000	72	8