

GOVERNMENT NOTICE GOEWERMENTSKENNISGEWING

DEPARTMENT OF AGRICULTURE, FORESTRY AND FISHERIES DEPARTEMENT VAN LANDBOU, BOSBOU EN VISSERYE

No. R. 5

17 January 2014

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

REGULATIONS RELATING TO THE GRADING, PACKING AND MARKING OF AVOCADOS 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 the Schedule;
- (b) determined that the said regulations shall come into operation on the date of publication; and
- (c) read together with section 3(2) of the said Act, repealed the regulations published by Proclamations Nos. R. 53 of 1976, R. 2855 of 29 December 1989, R. 1727 of 27 July 1990, R. 1864 of 10 August 1990, Government Notices Nos. R. 537 of 1 April 1976, R. 135 of 4 February 1977, R. 997 of 13 May 1983, R. 602 of 30 March 1984, R. 923 of 27 April 1990 and R. 2474 of 26 October 1990 with effect from the said date of commencement.

SCHEDULE

Definitions

1. In these regulations, unless inconsistent with the context, any word or expression to which a meaning has been assigned in the Act, shall have that meaning, and --

"**avocados**" means the fruit of the cultivars which are grown from the species *Persea americana* Miller;

"**bent neck**" means the fruit neck, protruding beyond one of the parallel lines drawn on each side of the thickest part of the fruit, parallel to the longitudinal axis which is measured from the styler end to just above the curve of the bulbous part of the fruit;

"**blemish**" means any external skin defect on the surface of the avocado which detrimentally affects the appearance of the avocado;

"**bruise**" means any indentation or discolouration directly under the skin resulting from an impact;

"**clean**" means free from visible spray and wax residues, dirt or foreign matter;

"**cocktail avocados**" means avocados of which the mass of the individual fruit does not exceed 120 gram;

"**consignment**" means --

- (a) a quantity of avocados of the same cultivar, belonging to the same owner and delivered at the same time under cover of the same delivery note, consignment note or receipt note, or delivered by the same vehicle, or
- (b) in the case of a quantity of avocados which is divided into different cultivars, classes, pallet loads, counts or size codes, every quantity of each of the different cultivars, classes, pallet loads, counts or size codes;

"**container**" means the immediate container in which avocados are packed directly and the outer container in which prepacked units are packed, excluding prepacked units;

"**count**" means the number of avocados packed in a container;

"**decay**" means a state of decomposition, fungus development or insect infestation, which partly or completely, detrimentally affects the internal quality of the fruit;

"foreign matter" means any material that is not normally present in, on or between avocados, excluding --

- (a) residues of agricultural remedies which in terms of the Fertilizers, Farm Feeds, Agricultural Remedies and Stock Remedies Act, 1947 (Act No. 36 of 1947), are permissible for the treatment of pests and diseases; and
- (b) wax which is manufactured for the prevention of desiccation;

"hazard" means a biological, chemical or physical agent in, or condition of, a food product with the potential to cause an adverse health effect;

"injury" means any wound or puncture which has pierced the skin of the avocado and exposes the flesh, with the exception of such wounds or punctures which have become completely calloused;

"maturity" means a stage in the development of an avocado to such an extent that it ensures the proper completion of the ripening process;

"prepacked unit" means any single packing unit for presentation as such to the consumer consisting of avocados and the packaging into which the avocados were put before being offered for sale;

"sound" means free from insect damage, insect infestation and any external or internal physiological or other disorders, which detrimentally affects the quality of the avocados;

"sunburn" means a condition on the surface of the skin of an avocado giving it a yellow, brown or black colour and which is caused by excessive exposure to the sun;

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

"well-formed" means that the avocado has a shape which is typical of the cultivar concerned.

Restrictions on the sale of avocados

2. (1) No person shall sell avocados in the Republic of South Africa --

- (a) unless the avocados are sold according to the classes referred to in regulation 3;
- (b) unless the avocados comply with the requirements regarding quality referred to in regulation 4;
- (c) unless such avocados are packed in a container and in the manner prescribed in regulations 5, 7, 8, 9 and 10;
- (d) unless such avocados are marked with the particulars and in the manner prescribed in regulations 11, 12 and 13;
- (e) if such avocados contain a substance prescribed as a substance which it may not contain according to Fertilizers, Farm Feeds, Agricultural Remedies and Stock Remedies Act, 1947(Act No. 36 of 1947); and
- (f) if such avocados contain biological or chemical contaminants in quantities or at levels that exceed the maximum limits prescribed in terms of the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972).

(2) Avocados sold by vendors in streets and other public places are excluded from the stipulations in subregulation 2(1)(a), (b), (c), (d), (e), and (f): Provided that if such avocados are marked it shall be subject to the aforementioned stipulations.

(3) Imported avocados may be exempted from the provisions of subregulation (1), provided that the avocados --

- (a) comply with either the Codex Alimentarius, UNECE (United Nations Economic

Commission for Europe) or OECD (Organisation for Economic Co-operation and Development) standards;

- (b) does not contain a substance prescribed as a substance which it may not contain according to Fertilizers, Farm Feeds, Agricultural Remedies and Stock Remedies Act, 1947 (Act No 36 of 1947); and
- (c) does not contain biological or chemical contaminants in quantities or at levels that exceed the maximum limits prescribed in terms of the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972).

(4) The Executive Officer may grant written exemption, entirely or partially, to any person on such conditions as he deems necessary, from the provisions of subregulation (1).

PART I QUALITY STANDARDS

Classes of avocados

3. There are three classes of avocados, namely "Class 1", "Class 2" and "Lowest Class".

Standards for classes of avocados

4. Class 1, Class 2 and Lowest Class avocados shall respectively comply with quality specification as set out in Table 1, 2, 3 and 4.

PART II PACKING AND MARKING REQUIREMENTS

Requirements for containers

5. (1) Avocados may be packed in rigid containers or bags:
- (a) Rigid containers --
 - (i) shall be suitable, dry, clean, undamaged and new;
 - (ii) shall not impart a foreign taste or odour to the avocados;
 - (iii) shall be free from any visible signs of fungus growth;
 - (v) shall be free from Arthropoda infestation;
 - (vi) shall be strong and rigid enough to ensure that the original shape shall be retained and shall not bulge out, dent in, break or tear during normal storage, handling or transport; and
 - (vii) shall be provided with suitable lids, where applicable.
 - (b) Bags shall be suitable, clean, undamaged, new and shall not impart a foreign taste or odour to the avocados.

Packing requirements

6. (1) Avocados in the same container shall be uniform with regard to shape, size, appearance and cultivar.
- (2) If each avocado is wrapped separately, the wrapping material shall be suitable.
- (3) Avocados in rigid containers shall be packed in layers to a suitable pattern or be jumble packed.
- (4) Each container shall be packed firmly and to capacity.

(5) If avocados are packed in prepacked units, such units shall be packed in a suitable manner in an outer container: Provided that the prepacked units are new, clean, dry, undamaged and suitable.

(6) Where applicable, not more than 15 per cent of the ventilation holes of the carton containers in a consignment may be blocked by unpunched-out portions and/or avocados.

(7) Avocados, excluding cocktail avocados and avocados in bags, shall be graded and packed according to the mass ranges and size codes set out in Table 4 of the Annexure: Provided that individual avocados in bags shall have a minimum mass of 100 g.

Packing material

7. If packing material is used inside the containers, such packing material shall be clean, dry, odourless and of a quality such as to avoid causing any external or internal damage to the avocados.

Stacking of containers on pallets

8. If containers containing avocados are palletised -

- (a) the pallet shall be clean, undamaged and suitable;
- (b) the containers shall be stacked firmly and square with each other and the pallet;
- (c) only containers of the same dimensions shall be stacked in the same layer on the pallet; and
- (d) the containers shall not be stacked upside-down on the pallet.

Strapping of the pallet loads

9. (1) A pallet load of containers shall be strapped in a suitable manner.

(2) If containers without lids are being used, a suitable covering shall be placed on top of the pallet load of containers, before the pallet load is strapped.

Provisions concerning presentation

Uniformity

10. The contents of each package must be uniform and contain only avocados of the same origin, variety, quality and size (if sized) and the same degree of ripeness. The visible part of the contents of the package must be representative of the entire contents except for mixed sizes and varieties.

Marking requirements

11. (1) Each container containing avocados shall be marked clearly, indelibly, legibly, neatly and not upside down or askew, in the appropriate spaces, in block letters and numerals with the following particulars on one visible short or long end of the lid or container, where lids are not used, by printing, stamping or applying it by means of specially designed stickers: Provided that in the case of avocados packed in bags these markings shall be indicated on a suitable label securely fastened to the bag:

- (a) (i) the expression "Avocados" or "Cocktail avocados";
- (ii) the appropriate cultivar/variety;
- (iii) the country of origin;
- (iv) the name and physical or postal address of the producer, packer or owner of the container;
- (v) the packing date on at least 50% of the containers: Provided that if the packing date is expressed in a code, it shall be registered with the Executive Officer; and

- (vi) the expression "Class 1", "Class 2" or "Lowest Class", as the case may be.

(2) If containers are marked by means of affixing labels thereupon, such labels shall be clean and securely attached and shall not be superimposed on other labels.

Loose quantities of avocados

12. When avocados are displayed for sale in loose quantities --

- (a) any quantity of a particular class or cultivar, as the case may be, shall not be displayed mixed with avocados of any other class or cultivar; and
- (b) adherence to the marking requirements is optional: Provided that if marked, the class and cultivar of such quantity of avocados shall be indicated in clear, legible block letters and numerals of at least 10 millimetres in height on a notice board prominently placed at such a quantity of avocados.

Prohibition of false or misleading description of products

13. No person shall use any name, word, expression, reference or indication in any manner, either by itself or in conjunction with any verbal, written, printed, illustrated or visual material, in connection with the sale of a product in a manner that conveys or creates or is likely to convey or create a false or misleading impression as to the nature, substance, quality or other properties, or the class or grade, origin, identity or manner or place of production, of that product.

**PART III
SAMPLING**

Obtaining a sample of the consignment

14. An inspector shall draw at random for inspection purposes at least two per cent of the containers in a consignment and shall be satisfied that the containers so drawn are representative of the consignment concerned.

Obtaining an inspection sample

15. An inspection sample shall be drawn from each container obtained in accordance with regulation 14 and shall consist of the entire contents of the container. In the case of containers containing more than 20 avocados, a sample shall consist of at least 20 randomly chosen fruit.

Deviating sample

16. If an inspector should notice during the process of drawing the random sample or during the inspection, that some of the containers derived from any part of the pallet load, truck load or consignment contain avocados which are noticeably inferior to or differ from the contents of containers which represent the remainder of the pallet load, truck load or consignment, the inspection result shall be based only on the containers derived from the deviating portion of the pallet load, truck load or consignment and further samples required for inspection shall be drawn from this deviating portion.

**PART IV
INSPECTION METHODS**

Determination of the moisture content of avocados

17. The moisture content of avocados shall be determined as follows:

- (a) Take 10 fruit from the containers obtained in regulation 10 for inspection purposes and examine fruit that seems to be immature and/or underdeveloped. (Fruit shall preferably be taken from different containers).
- (b) (i) Bisect each of the 10 fruit longitudinally.

- (ii) Discard the sections in which pips remain.
- (c) Remove the peel from the remaining 10 halves.
- (d) Remove all the skin of the pip that is still stuck to the inside of the fruit.
- (e) Grate approximately two tablespoons of each fruit by using an ordinary kitchen grater (small serrations), with the cut surface of the fruit facing the grater, to obtain a representative portion (inside and outside section) of the avocado.
- (f) Place the approximately 20 tablespoons of grated avocado in a bowl and mix thoroughly.
- (g)
 - (i) Place a petri-dish (approximately 90 millimetre or 150 millimetre in diameter) on a mass meter.
 - (ii) Measure off exactly 10 gram of the grated avocado and record the mass reading.
- (h) Spread the inspection sample evenly in the dish and place in a microwave oven for approximately 12 to 15 minutes. (The mass of the sample can be weighed for example every three minutes to determine the loss of mass and consequently the period of time that the samples are to be kept in the microwave oven is determined experimentally. This procedure simultaneously ensures that no burning occurs.) A cup of water (100 - 200 ml) should be placed in the microwave oven to further reduce the risk of burning the grated avocado. The water should be replaced after each measurement to ensure that it does not boil.
- (i) When the loss in moisture has ceased, the dish and its contents are removed and the mass determined.
- (j) The difference in mass between the "wet" and "dry" sample indicates the loss in moisture and is expressed as a percentage of the 10 gram sample.
- (k) When three tests are done of the same inspection sample, the results should not vary more than 0,5% from one another.

Determination of internal cold and frost damage

18. For the determination of internal cold and frost damage in avocados, referred to in item 5 of Table 1 of the Annexure, at least two straight, flat cuts per fruit must be made right through the fruit, namely --

- (a) on the side of the fruit with the lightest colour, or fruit suspected of having cold and frost damage, at an angle of 45° from the bulbous part of the fruit to the stem end; and
- (b) at right angles to the longitudinal axis just above and below the bulbous part of the fruit.

PART V OFFENCE AND PENALTIES

19. 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 terms of section 11 of the Act.

ANNEXURE 1

TABLE 1
QUALITY STANDARDS FOR AVOCADOS

Quality factor	Class 1	Class 2	Lowest Class
1. General appearance	Sound, attractive, clean, fresh, intact and true to cultivar	Sound, attractive, clean, fresh, intact and true to cultivar	*
2. Shape	Well-formed and typical of the cultivar concerned	Well-formed and typical of the cultivar concerned	*
3. Maturity	Mature with a maximum moisture content of: (i) Fuerte, Pinkerton and Ryan: 80% (ii) Hass: 77% (iii) Lamb Hass: 73% (iv) Maluma Hass: 78% (v) Any other cultivars: 75% (vi) Edranol: 78% (vii) West Indian varieties excluded (viii) 3-29-5: 77% (ix) N-4-5: 77% (x) Mendez #1: 77%	Mature with a maximum moisture content of: (i) Fuerte, Pinkerton and Ryan: 80% (ii) Hass: 77% (iii) Lamb Hass: 73% (iv) Maluma Hass: 78% (v) Any other cultivars: 75% (vi) Edranol: 78% (vii) West Indian varieties excluded (viii) 3-29-5: 77% (ix) N-4-5: 77% (x) Mendez #1: 77%	Mature with a maximum moisture content of: (i) Fuerte, Pinkerton and Ryan: 80% (ii) Hass: 77% (iii) Lamb Hass: 73% (iv) Maluma Hass: 78% (v) Any other cultivars: 75% (vi) Edranol: 78% (vii) West Indian varieties excluded (viii) 3-29-5: 77% (ix) N-4-5: 77% (x) Mendez #1: 77%
4. Minimum fruit mass	Hass: 80 g Other: 125 g Cocktail avocados excluded	Hass: 80 g Other: 125 g Cocktail avocados excluded	*
5. Cold damage			
(a) Internal cold and frost damage	Total surface area, collectively or individually: May not exceed 1 cm ² As set out in Annexure 2.	Total surface area, collectively or individually: May not exceed 1 cm ² as set out in Annexure 2.	2 cm ² as set out in Annexure 2.
(b) Damage due to low storage temperatures	Shall no occur	Shall not occur	*

6. Foreign matter			
(a) Visible chemical residues	No conspicuous droplet marks or other continuous or localized deposits shall be allowed	No conspicuous droplet marks or other continuous or localized deposits shall be allowed	*
(b) Other	Shall not occur	Shall not occur	*
7. Pedicels	(i) If pedicels are present these may not be longer than 12 mm (ii) The absence thereof is not considered a defect on condition that the place of stalk attachment is dry and intact	(i) If pedicels are present these may not be longer than 12 mm (ii) The absence thereof is not considered a defect on condition that the place of stalk attachment is dry and intact	* *
8. Malformation			
(a) Epidermal notches	Not more than five notches, each with a maximum depth of 3 mm and which individually or collectively constitutes not more than 60% of the length of the fruit is permissible	Not more than ten notches, each with a maximum depth of 3 mm and which individually or collectively constitutes not more than 60% of the length of the fruit is permissible	*
(b) Epidermal bumps	Not more than six prominent bumps, each with a maximum height of 3 mm and a maximum of 5 mm in diameter, which occur on the skin and do not detrimentally affect the appearance of the avocado, is permissible: Provided that no injuries occur on the bumps and that small bumps caused by wind damage, insect damage or physiological disorders, have been disregarded	Not more than ten prominent bumps, each with a maximum height of 5 mm and a maximum of 5 mm in diameter, which occur on the skin and do not detrimentally affect the appearance of the avocado, is permissible: Provided that no injuries occur on the bumps and that small bumps caused by wind damage, insect damage or physiological disorders, have been disregarded	*
(c) Bent necks	Maximum permissible as depicted in photo 3 of Set 14 of the Colour Charts	Maximum permissible as depicted in photo 3 of Set 14 of the Colour Charts	*
9. Bruises			
(a) Single bruise	Maximum total area shall not exceed 2 cm ²	Maximum total area shall not exceed 2 cm ² as set	*

	as set out in Annexure 2.	out in Annexure 2.	
(b) Multiple bruises	Bruises with a combined surface area larger than 2 cm ² : Provided that no bruise shall be more than 2 mm in depth	Bruises with a combined surface area larger than 2 cm ² : Provided that no bruise shall be more than 2 mm in depth	*
10. Cercospora spot	Maximum permissible as depicted in photo 2 of Set 9 of the Colour Charts: Provided that the blemish is dry and not cracked	Maximum permissible as depicted in photo 2 of Set 9 of the Colour Charts: Provided that the blemish is dry and not cracked	*
11. (a) Sunburn - yellow	Maximum permissible with regard to damage and intensity as depicted in photo 2 of Set 2 of the Colour Charts	Maximum permissible with regard to damage and intensity as depicted in photo 4 of Set 2 of the Colour Charts	*
(b) Sunburn - brown	Maximum permissible with regard to damage and intensity as depicted in photo 3 of Set 3 of the Colour Charts	Maximum permissible with regard to damage and intensity as depicted in photo 4 of Set 3 of the Colour Charts	*
(c) Sunburn - dark	Maximum permissible as depicted in photo 1 of Set 8 of the Colour Charts: Provided that if yellow and brown sunburn is combined, it shall be individually within the specified limits: Provided further that dark sunburn is permissible if no cracks are present	Maximum permissible as depicted in photo 2 of Set 8 of the Colour Charts: Provided that if yellow and brown sunburn is combined, it shall be individually within the specified limits: Provided further that dark sunburn is permissible if no cracks are present	*
12. Carapace skin	Maximum permissible as depicted in photo 3 of set 4 of the Colour chart (6 cm ²) as set out in Annexure 2.	Maximum permissible as depicted in photo 4 of set 4 of the Colour chart (8 cm ²)	*
13. Hail damage	Maximum permissible as depicted in photo 3 of Set 5 of the Colour Charts: Provided that no hail mark shall be deeper than 2 mm	Maximum total area shall not exceed 6 cm ² : Provided that the marks shall not be deeper than 3 mm	*
14. Sooty mould	Maximum area permissible as depicted in photo 2 of Set 6 of the	Maximum area permissible as depicted in photo 3 of Set 6 of the Colour	*

	Colour Charts	Charts	
15. Insect damage	Maximum permissible as depicted in photo 2 of Set 7 of the Colour Charts	Maximum permissible as depicted in photo 3 of Set 7 of the Colour Charts	*
16. Other defects - internal (ripe fruit)			
(a) Stem end decay	Shall not occur	Shall not occur	*
(b) Vascular browning	Shall not occur	Shall not occur	*
(c) Internal spot	Shall not occur	Shall not occur	*
(d) Antracnose	Shall not occur	Shall not occur	*
(e) Internal bruising	Shall not occur	Shall not occur	*
17. Other defects - external			
(a) Cold damage on skin	Maximum total area shall not exceed 4 cm ² as set out in Annexure 2.	Maximum total area shall not exceed 4 cm ² as set out in Annexure 2.	*
(b) Dothiorella rot	Shall not occur	Shall not occur	*
(c) Anthracnose	Shall not occur	Shall not occur	*
(d) Fruit fly damage	Shall not occur	Shall not occur	*
18. Lenticel damage			
(a) Hass and Hass-like cultivars	Maximum permissible on the worst side of the fruit as depicted in photo 3 of Set 10b of the Colour Charts: Provided that no diffusion of lenticels are allowed	Maximum permissible on the worst side of the fruit as depicted in photo 3 of Set 10b of the Colour Charts: Provided that no diffusion of lenticels are allowed	*
(b) All other cultivars	Maximum permissible on the worst side of the fruit as depicted in photo 3 of Set 10 of the Colour Charts: Provided that no diffusion of lenticels are allowed	Maximum permissible on the worst side of the fruit as depicted in photo 4 of Set 10 of the Colour Charts: Provided that no diffusion of lenticels are allowed	*
19. Netting - all cultivars	*	*	*
20. Wind damage -	Maximum total area	Maximum total area shall	*

Dark	shall not exceed 6 cm ² as set out in Annexure 2.	not exceed 6 cm ² as set out in Annexure 2.	
21. Scale infestation	A maximum of 6 scale per fruit is permissible	A maximum of 6 scale per fruit is permissible	*
22. Collectively for skin defects (corkiness, healed lenticels and sunburn)	Maximum area shall not exceed 6 cm ² as set out in Annexure 2.	Maximum area shall not exceed 6 cm ² as set out in Annexure 2.	*
23. Unspecified internal or external quality defects not mentioned above	May deviate to the extent set out in Table 2	May deviate to the extent set out in Table 2	*

* Denotes no specification

TABLE 2
PERMISSIBLE DEVIATIONS BY NUMBER

Quality factors	Class 1	Class 2	Lower Class
1. Decay (e.g. stem end decay, vascular browning, internal spot, anthracnose, dothiorella rot)	5%	5%	5%
2. Injuries	10%	10%	*
3. Bruises	10%	10%	*
4. Malformation			
(a) Epidermal notches	15%	15%	*
(b) Epidermal bumps	15%	15%	*
(c) Bent necks	15%	15%	*
5. Over ripe	10%	12%	*
6. Visible chemical residues	10%	10%	*
7. Cold damage			
(a) Internal cold and frost damage	10%	10%	*
(b) Damage due to low storage temperatures	10%	10%	*
8. Blemishes:			

(a) Skin damage, cercospora, sunburn (all types, excluding dark sunburn), carapace skin, hail damage, sooty mould, insect damage, lenticel damage, netting, dark wind damage	15%	15%	*
(b) Dark sunburn	10%	15%	*
9. Occurrence of scale: No fruit shall contain more than twice the number of scale per fruit with the exception of a tolerance of two fruits per consignment or 0,4% of the fruit examined, whichever is the greater: Provided the percentage of fruit with scale in excess of the number permitted per fruit, for the count in question, does not exceed 2%	10%	10%	*
10. Mass range	10%: Provided that no avocados may be smaller or larger types, excluding range immediately below or above the declared minimum or maximum mass: Provided further that avocados which deviate 2% or less from the declared minimum mass or 10% or less from the declared maximum mass of the range shall not be taken into account	15%: Provided that no avocados may be smaller or larger types, excluding range immediately below or above the declared minimum or maximum mass: Provided further that avocados which deviate 2% or less from the declared minimum mass or 10% or less from the declared maximum mass of the range shall not be taken into account	*
11. Long pedicels	10%	10%	*
12. Deviations from packing requirements as prescribed in regulation 6	One container per pallet	One container per pallet	*
13. Deviations from marking requirements as prescribed in regulation 11	One container per pallet	One container per pallet	*
14. All deviations including unspecified defects, combined:	20%	20%	*

Provided that such deviations are individually within the limits as specified in regulations 1, 2, 3, 4, 5, 6, 7, 8, 9, 10 and 11 of this table			
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* Denotes no specification

TABLE 3
PERMISSIBLE CULTIVARS

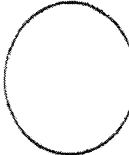
Cultivars
3-29-5 (Gem [®])
Edranol
Ettinger
Fuerte
Hass
Lamb Hass
Maluma Hass
Mendez #1 (Carmen [®])
Pinkerton
Rinton
Ryan
Westfalia Hass
Any other suitable cultivar not mentioned above and that has been approved by the Executive Officer: Agricultural Product Standards.

TABLE 4
MASS RANGE AND SIZE CODE

Mass range in grammes	Size code
781 - 1 220	4
576 - 780	6
456 - 576	8
364 - 462	10
300 - 371	12
258 - 313	14
227 - 274	16
203 - 243	18
184 - 217	20
165 - 196	22
151 - 175	24
144 - 157	26
134 - 147	28
123 - 137	30
80 - 123	32

ANNEXURE 2

QUALITY FACTORS
MAXIMUM DEFECTS ALLOWED

	5mm		5mm
	1cm ²		1cm ²
	2cm ²		2cm ²
	3cm ²		3cm ²
	4cm ²		4cm ²
	5cm ²		5cm ²
	6cm ²		6cm ²