

# GOVERNMENT NOTICE

## DEPARTMENT OF AGRICULTURE, FORESTRY AND FISHERIES

No. R. 653

29 August 2014

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

#### REGULATIONS RELATING TO THE QUALITY, PACKING AND MARKING OF DRIED FRUIT 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 twelve months from the date of publication; and
- (c) read together with section 3(2) of the said Act, repealed the regulations published by Proclamation No. R. 53 of 17 March 1978 and Government Notice No. R. 504 of 17 March 1978 with effect from the said date of commencement.

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## PART I

### GENERAL QUALITY STANDARDS FOR DRIED FRUIT

#### *Definitions*

1. In these regulations, unless the contents indicate otherwise, any word or expression to which a meaning has been assigned in the Act, shall have that meaning and —

**"address"** means a physical address of the packer, manufacturer, importer, distributor or vendor 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;

**"bleached"** means treated with sulphur dioxide or sulphite containing preservatives before drying of the fruit;

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"**blemishes**" where used with regard to dried deciduous, other dried fruit and dried fruit mixes —

- (a) means any external defect which affects the appearance of the dried fruit detrimentally and which were caused by factors such as rain, hail, sun, wind, insects, cold, heat, handling practices and transport; and
- (b) with regard to —
  - (i) minor means that the blemishes, including light sunburn marks, are not more than 6 mm in diameter and which in total do not extend over more than one tenth of the area of the fruit; and
  - (ii) major means that the blemishes, including serious sunburn marks, are conspicuous and larger than 6 mm in diameter, or which detract markedly from the appearance of the fruit, or in total extend over more than one tenth of the area of the fruit;

"**consignment**" means a quantity of dried fruit of the same kind, belonging to the same owner, which is delivered at any one time under cover of the same consignment note, delivery note or receipt note, or which is delivered by the same vehicle, or if any such quantity is subdivided into different grades or size groups, each quantity of each of the different, grades or size groups;

"**container**" means the immediate container in which dried fruit is packed and includes wrappers and packets when such is offered to the consumer;

"**depipped**" means the removal of the pips or seeds from the fruit;

"**deviations in colour**" in the case of dried deciduous, other dried fruit and dried fruit mixes —

- (i) "minor" means that the colour does not comply with the colour specifications of the grade concerned, but complies with the colour specifications of the subsequent lower grade, excluding black parts; and
- (ii) "major" means that the colour is weaker than the colour specifications for the grade concerned as well as for the subsequent lower grade, except in the case of SubStandard Grade;

"**dried fruit**" means fruit in its original form or depipped, cut, peeled and dried by the sun-, solar-, tunnel-, oven-, wind or by other recognized methods of dehydration, excluding puréed, minced, cooked and baked dried fruit;

"**extraneous vegetable matter**" means any plant material of the plant concerned which are not normally present in the dried fruit, excluding stems with regard to vine fruit;

"**Food Business Operator (FBO) Code**": means an alpha-numeric code which has been registered with the Executive Officer of the APS Act by each producer, packhouse packing products of plant origin destined for export and local market.

"**foreign matter**" means any stone, glass, material or similar object that does not naturally form part of the dried fruit concerned;

"**high moisture dried fruit**" means any dried fruit rehydrated after drying to moisture content higher than the limit set in these regulations for the type of dried fruit concerned;

"**inspector**" means the Executive Officer or an officer under his/her control, or an Assignee or an employee of such Assignee;

"**loose dried fruit**" means dried fruit that are displayed for sale in loose quantities or in a container that is not covered or boxed;

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"**lyed**" means physical-chemical treatment to enhance moisture permeability;

"**lot (batch)**" means a definite quantity of a commodity produced essentially under the same conditions and which do not exceed a period of 24 hours;

"**main panel**" means that part of the label or container bearing the trade mark, trade name or brand name in greatest prominence and any other part of the label or container bearing the trade mark, trade name or brand name in equal prominence;

"**organic**" means dried fruit which has been produced, processed and handled in compliance with organic standards and certified by an accredited certification body or authority;

"**other foodstuffs**" means foodstuffs as defined and permitted by the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972) as amended, mixed with dried fruit and presented for sale as suitable for immediate consumption;

"**outer container**" means a carton or any other suitable container which contains one or more containers of dried fruit;

"**over-ripeness**" means showing signs of collapse of the fruit cells, but no signs of decay;

"**packer**" means —

- (i) a person dealing in the course of trade with a dried fruit by manufacturing or packing, distributing, importing, or vendor it for sale; and
- (ii) a person or entity on behalf of whom such dried fruit is manufactured or packed for sale.

"**postal address**" means a postal address registered with a post office and shall include the telephone number of the packer, manufacturer, importer, distributor or vendor;

"**seedless**" means fruit naturally without pips or seeds;

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

"**trade mark**" means a trade mark as defined in the Trade Marks Act, 1993 (Act No. 194 of 1993);

"**unbleached**" means dried fruit which was not treated with sulphur dioxide or sulphite containing preservatives;

"**unspecified foreign matter**" means any material, other than extraneous vegetable matter and foreign matter not normally present in, on or between the dried fruit: Provided that —

- (a) when determining the unspecified foreign matter, the number of fruit units shall be determined in cases where the foreign matter adheres to the fruit units and the number of foreign matter itself in other cases;
- (b) permitted foodstuffs will not be perceived as being unspecified foreign matter;
- (c) "minor" means unspecified foreign matter which does not exceed a total area of a circle with a diameter of 2 mm. Individual spots which occur on the fruit unit should not cause serious damage of the appearance; and
- (d) "major" means unspecified foreign matter with a total area larger than a circle with a 2 mm diameter. Minor unspecified foreign matter which causes serious damage of the appearance shall be considered major unspecified foreign matter; and

"**unspecified fruit**" means any other dried fruit or dried fruit product of which the quality standards and requirements are not outlined in these regulations.

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### ***Restrictions on the Sale of Dried Fruit***

2. (1) No person shall, subject to the provisions of subregulation (2), sell dried fruit for human consumption in the Republic of South Africa —

- (a) unless such product is graded in accordance with the grades referred to in regulation 3;
- (b) unless such product complies with the standards referred to in regulations 4, 5 and 14 up to 53;
- (c) unless the containers in which such product is packed, comply with the requirements referred to in regulation 6;
- (d) unless such product is packed in accordance with the packing requirements referred to in regulation 7;
- (e) unless such product is marked with the particulars and in the manner prescribed in regulation 8 and 9; and
- (f) if such product is marked with particulars and in a manner so prescribed as particulars with which it shall not be marked.

(2) The Executive Officer shall grant written exemption, entirely or partially, to any person on such conditions as he/she deems necessary, from the provisions of sub-regulation (1).

### ***Grades of Dried Fruit***

3. (1) There shall be three grades of dried fruit, namely Choice Grade, Standard Grade and SubStandard Grade excluding pear halves with core and whole peaches with stone for which there shall be two grades, namely Standard Grade and SubStandard Grade.

(2) There shall be no grades for freeze- and vacuum dried fruit.

(3) Dried fruit produced by any other drying methods shall be graded: Provided the dried fruit concerned resembles the appearance of fruit dried by means of sun-, solar-, tunnel-, oven-, or wind drying method.

### ***Standards for dried fruit***

4 (1) Dried fruit shall —

- (a) be prepared from healthy, ripe fruit;
- (b) have an attractive appearance;
- (c) have a flavour characteristic of the kind of fruit from which it was prepared and be free of foreign smell and taste (slight smell of SO<sub>2</sub> and slight smell and taste of oil are not considered abnormal);
- (d) be free from fermentation, mould, damage, decay, undue stickiness or any foreign matter;
- (e) be reasonably free from stems (excluding stalk raisins), blobs or lumps, pips and seeds or pieces thereof, blackened and crushed fruit; and
- (f) be free from —
  - (i) visible damage by insects, mites and other parasites;

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- (ii) living insects and mites, irrespective of the stage of development; and
  - (iii) insect residues.
- (2) High moisture dried fruit shall —
- (a) conform to the standards set out in Part I and graded according to the quality standards set out in Parts II to VI;
  - (b) be excluded from having to comply with the moisture content requirements as set out in Parts II to V: Provided they are labelled with the words "soft fruit" or "high moisture" on the main panel; and
  - (c) be treated with a preservative or preserved by any other means (e.g. pasteurisation).
- (3) Vacuum and freeze dried fruit shall —
- (a) conform to the standards set out in Part I;
  - (b) be excluded to comply with the grading quality standards as set out in Parts II to V;
  - (c) comply with the marking requirements as set out in regulation 8; and
  - (d) not be graded and a grade shall not be marked on a container or outer container thereof.
- (4) Preservatives and additives:
- (a) Dried fruit may be treated with preservatives and contain food additives to the extent permissible under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972).

***Preservative Free Dried Fruit***

5. (1) The use of the expression "preservative free" or similar description is subject to the requirements for non-preserved dried fruits as prescribed by these regulations.
- (2) Bleached and lyed fruit shall not be sold as preservative free dried fruit.
  - (3) Preservative free dried fruit shall conform to the standards set out in Part I.
  - (4) Preservative free dried fruit shall be graded according to the quality standards set out in Parts II to V: Provided that—
    - (a) The colour of dried fruit which is markedly darker without addition of a preservative shall be evaluated according to the colour characteristics of the particular fruit when it is not preserved; and
    - (b) Choice Grade dried fruit in a single container shall have a uniform colour and Standard Grade dried fruit in a single container shall have a reasonably uniform colour, where applicable.

***Requirements for containers and outer containers***

6. (1) Containers and outer containers containing dried fruit shall —
- (a) be manufactured of a material suitable for the packing and transport of dried fruit;

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- (b) be clean, durable, sound and safe;
- (c) not pass on to the dried fruit any odour, taste, colour or other foreign characteristics during storage or distribution or display of the dried fruit; and
- (d) be properly closed and sealed.

#### ***Packing Requirements***

7. (1) Unless provided elsewhere in these regulations, dried fruit of different grades shall not be packed in the same container.

(2) The top layer or the visibly packed outer layer of dried fruit in a container shall truly resemble the quality of the dried fruit in that container.

(3) Whenever dried fruit is sold in loose quantities, no quantity of a particular grade, size group, count or cultivar, as the case may be, shall be displayed mixed with dried fruit of another grade, size group, count or cultivar with the exception of mixed dried fruit as prescribed in these regulations: Provided that the grade, kind and type of dried fruit shall be displayed, in clear legible printed letters of at least 50 mm in height, on a notice board or label prominently placed in the immediate proximity

- (4) Before an unspecified dried fruit is packed for sale —
  - (a) proposed quality standards shall be submitted in writing to the Executive Officer; and
  - (b) written permission shall be obtained from the Executive Officer.

#### ***Marking Requirements***

8. (1) Information required by these regulations shall appear on containers and outer containers of dried fruit in letters —

- (a) not less than 3 mm in height for a mass of more than 3 kg;
- (b) not less than 2 mm in height for a mass of more than 250 g; or
- (c) not less than 1 mm in height for a mass of 250 g or less.

(2) Containers of dried fruit shall be clearly and legibly marked in printed letters in at least English with the following particulars:

- (a) The name and address of the packer of that dried fruit: Provided that in the case where it is not possible to use the physical address a postal address shall be used.
- (b) The country of origin of dried fruit shall be declared on the label as follows:
  - (i) "Product of (name of country)" if all the main foodstuffs, processing and labour used to make the dried fruit 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 similar words when a dried fruit is processed in a second country which changes its nature;
  - (iii) in the case where more than one country can be the origin, the words "Product of (name(s) of country(ies))" separated by the expression 'and/or'; or

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- (iv) the words "Packed in (name of country)" shall be used in addition to the requirement of paragraph (i) or (ii) above.
- (c) A true description of the kind of product, type of fruit, the grade, cut style and the size group (if sized), shall be indicated on the main panel of a container: Provided that acceptable abbreviations shall be used to indicate the size group.
- (d) In the case of preservative free dried fruit the expression "preservative free" and the grade designation "grade X preservative free" shall be indicated as a unit.
- (e) Mixed colour dried fruit shall be marked with the expression "mixed colour" and mixed sizes shall be marked with the expression "mixed sizes" and with the two main sizes used.
- (f) In the case of the dried fruit presented for sale in cut styles not prescribed by these regulations; be marked with the cut style in accordance with normal trade practice: Provided that abbreviations shall not be used and the words or expressions used to describe the cut style are not misleading.
- (g) In the case of mixed dried fruit and dried fruit mixed with other foodstuffs, the product description shall be labelled as "dried fruit mix" or "dried fruit with the name of the added foodstuff": Provided that the dried fruit and foodstuff used shall be indicated in descending order of mass on the product description.
- (h) In the case of vacuum-, freeze dried and dried fruit from any other drying method the words indicating the method of drying shall be marked on the main panel.
- (3) The word "dried" may be omitted from the name of the dried fruit or true description of a dried fruit product if a dried fruit product is packed in a container or outer container of which a continuous portion of at least 25 percent of the area thereof is transparent;
- (4) The date marking, production or lot (batch) shall be indicated on each container of dried fruit by a best before date preceded by the words "best before" or "BB": Provided that the best before date may be used as a production or batch identification.
- (5) The Food Business Operator Code (FBOC) which is registered with the Executive Officer shall be indicated on each container: Provided that it shall be preceded by "FBOC" or "FBO" followed by the allocated code or the code shall be indicated at the end of the batch code.
- (6) The net mass and the height thereof shall be indicated in accordance with the Trade Metrology Act, 1973 (Act No. 77 of 1973).
- (7) In the case of outer containers, at least particulars prescribed in subregulations (2)(a)(b)(c)(h); and regulations 8 (4) to (6) of marking requirements shall be indicated.
- (8) In the case of a non conformance on marking requirements after an official inspection; a supplementary label containing the information set out in subregulations (1) to (5) may be used to cover the incorrect information, instead of relabeling or repacking.
- (9) Besides the requirements of these regulations containers and outer containers of dried fruit shall also comply with the requirements of the regulations published under the Foodstuffs, Cosmetics and Disinfectant Act, 1972 (Act No. 54 of 1972).

#### ***Restricted Particulars on Containers and Outer Containers***

9. (1) The words "dried fruit mix", "dried fruit" or the name of a fruit which refers directly or by implication to any kind of dried fruit shall not appear on a container containing less than 55% (m/m) dried fruit.



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(2) No word, registered trade mark, brand name, mark, illustration, depiction or other method of expression that either directly or by implication constitutes a misrepresentation or creates or shall create a misleading impression regarding the contents, quality, origin, grade or size group of the dried fruit in a container, shall be indicated on a container or on an outer container containing such containers.

(3) The word "organic" shall not be indicated on a container or outer container of dried fruit unless the dried fruit was produced, processed and handled in compliance with organic standards and certified by a certification body or authority.

(4) No claim regarding the absence of any substance that does not normally occur in dried fruit shall be marked on the container or outer container of such dried fruit product except in cases where it is allowed in terms of the requirements of the Foodstuffs, Cosmetics and Disinfectant Act, 1972 (Act No. 54 of 1972).

### **Moisture Content Determination**

10. (1) The moisture content of dried fruit, except dates shall be determined by the following method:

#### **Laboratory Reference Method<sup>\*1</sup>**

##### **A. Definition**

The moisture content of dried fruit is defined as being the loss of mass determined under the operating conditions described below.

##### **B. Principle**

The principle of the method is the heating and drying of a sample of dried fruit at a temperature of 70°C ±1°C at a pressure not exceeding 100 mm Hg.

##### **C. Apparatus**

Usual laboratory apparatus is used together with the following items:

- Electrically heated constant-temperature oven, capable of being controlled at 70°C at a pressure of 100 mm Hg.
- Dishes with lids of about 8,5 cm in diameter.
- Hand or mechanically operated mincer.
- Desiccator, containing an effective desiccant.
- Analytical balance.

##### **D. Procedure**

###### **Preparation of the sample**

Take approximately 50 g of dried fruit from the laboratory sample and mince these twice with the mincer.

###### **Test portion**

Place 2 g of finely divided asbestos<sup>\*2</sup> into the dish. Tare the analytical scale with the dish with its lid and the asbestos, dried beforehand. Weigh, to the nearest 0,01 g, 5 g of prepared sample.

###### **Determination**

Moisten the sample and the asbestos thoroughly with a few ml of hot water. Mix the sample and the asbestos together with a spatula. Wash the spatula with hot water to remove the sample residues from it, letting the residues and the water fall into the dish.

<sup>\*1</sup> This method is the same as that prescribed by the AOAC: Official methods of Analysis, XIIIth Edition, 1980, 22.013 - Moisture in Dried Fruits, Official Final Action. The results are expressed to one decimal place. Duplicate determinations should agree to 0,2% moisture.

<sup>\*2</sup> Dried sand which has previously been washed in hydrochloric acid and then rinsed thoroughly with water shall be used in the place of the asbestos. Analysts using this technique should note that it is a deviation from the AOAC procedure, and should mention this in their report.

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Heat the open dish on a boiling-water bath to evaporate the water. Then place the dish, with the lid alongside it, in the oven and continue drying for six hours at 70°C under a pressure not exceeding 100 mm Hg, during which time the oven should not be opened. During drying admit a slow current of air (about two bubbles per second) to the oven, the air having been dried by passing through H<sub>2</sub>SO<sub>4</sub>. The metal dish shall be placed in direct contact with the metal shelf of the oven. After drying, remove the dish, cover it immediately with its lid and place it in the desiccator. After cooling to ambient temperature, weigh the covered dish to the nearest 0,01 g.

**E. Calculation and expression of results**

The moisture content of the sample, as percentage by mass is given by the expression:

$$\text{Moisture Content} = \frac{(M_1 - M_2)}{(M_1 - M_0)} \times 100$$

Where:

M<sub>0</sub>: is the mass of the empty dish with its lid and containing the asbestos, g.

M<sub>1</sub>: is the mass of the dish with its lid, asbestos and test portion before drying, g.

M<sub>2</sub>: is the mass of the dish with its lid, asbestos and test portion after drying, g.

(2) Any other method used for determination of moisture in dried fruit, shall be standardised against the prescribed method.

(3) The moisture content of whole dates is determined by placing 50 g of shredded pitted dates in a drier for four hours at 100°C ±2°C, using as adjuvant 90 percent alcohol and sand washed in hydrochloric acid and then dried.

**Sample Size and Inspection**

11. (1) For determining the percentage deviations in a sample of dried fruit the sample size shall be —

- (a) in the case of deviations by mass, 100 g;
- (b) in the case of a container containing less than, 100 g; of fruit, the total contents of a container;
- (c) in the case of deviations by number, 100 units of fruits; and
- (d) in the case of subtropical dried fruits the sample size shall be 1000 g for deviations by mass.

(2) An inspector shall, in any consignment of dried fruit, open as many containers and examine the contents thereof and abstract samples of such contents for the purpose of further examination or analysis as he/she shall deem necessary.

(3) An inspector's finding in relation to the containers opened by him/her by virtue of the provisions of subregulation (2) and the contents thereof, shall apply as a finding in respect of the whole consignment from which such containers were abstracted.

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### ***Deviating Sample***

12. If an inspector should notice during the process of drawing the random samples or during the inspection that any of the quantities of dried fruit taken from any part of the consignment are obviously inferior to or differ from the samples abstracted from the remainder of the containers, he or she shall base the inspection result only on the samples abstracted from the container of the deviating portion and further samples required for inspection shall be drawn from the deviating portion.

### ***Offence and Penalties***

13. 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 imprisonment according to section 11 of the Act.

## **PART II**

### **DRIED DECIDUOUS FRUIT**

#### ***Definitions***

14. In these regulations, unless the contents indicate otherwise, any word or expression to which a meaning has been assigned in the Act, shall have that meaning and where used with regard to dried deciduous fruit —

"**blemishes**" where used with regard to prunes —

- (a) minor means cracks or splits less than 10 mm in length, which are not markedly calloused, of which the callous is not cracked and which does not markedly detract from the appearance of the prunes; and
- (b) major means cracks or splits which exceed 10 mm in length, which are markedly calloused, or which detract markedly from the appearance of the prunes;

"**cored**" with regard to apples and pears, means the removal of the seed capsules and pips from the fruit;

"**deciduous fruit**" means apples, apricots, nectarines, peaches, pears, plums and prunes;

"**defects**" with regard to apples and pears, means —

- (a) pieces of skin exceeding an aggregate area of 144 mm<sup>2</sup> adhering to the fruit unit;
- (b) bruises which have damaged the fruit to such an extent that its appearance, edibility or keeping quality is affected detrimentally: Provided that light brown bruises shall not be considered as defects;
- (c) remains of calyxes adhering to the fruit unit;
- (d) bitter pit or other corky tissue in the dried unit exceeding an aggregate area of 144 mm<sup>2</sup>; or
- (e) the occurrence of water core on more than one quarter of the area of the dried fruit unit or the presence thereof to such an extent that the appearance, edibility or keeping quality is affected detrimentally;

"**deviations in cut**" means cut fruits which are not symmetrical or cleanly cut, including torn halves: Provided that the original shape of the cut or torn fruit is retained and shall not deviate more than 6 mm from the fruit seam;

"**mixed colour**" means a single fruit packing of Choice Grade quality which shall contain 50 % fruit of a

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colour with Standard Grade quality;

"peaches" means peaches with loose stone, clingstone and nectarines;

"residual core" with regard to apples and pears, means pieces of core exceeding 49 mm<sup>2</sup> in aggregate area attached to the dried fruit units;

"screenings" with regard to apple rings and apple segments, means pieces which will readily pass through a sieve of 16 mm mesh; and

"whole rings" means rings or portions of rings which shall be cut or broken, but which consist of at least three quarters of the original whole rings.

### **Quality Standards**

15. (1) Choice Grade deciduous fruit shall —
- (a) have a bright colour, typical of the cultivar concerned;
  - (b) have a uniform colour when examining a single container with deciduous fruit; and
  - (c) have a good texture.
- (2) Standard Grade deciduous fruit shall —
- (a) have a reasonably bright colour and be typical of the cultivar concerned;
  - (b) have a reasonably uniform colour when examining a single container with deciduous fruit; and
  - (c) have a reasonably good texture.
- (3) Moisture content:
- (a) Preserved deciduous fruits shall contain not more than 27% moisture excluding prunes.
  - (b) Non-preserved deciduous fruits shall not contain more than 22 % moisture.
  - (c) Preserved prunes shall contain not more than 34 % moisture.
  - (d) Non-preserved prunes shall not contain more than 25 % moisture.
- (4) The following quality factors are subject to the tolerances for each deciduous fruit and grade:
- (a) Colour.
  - (b) Unspecified foreign matter.
  - (c) Blemishes.
  - (d) Deviations in cut.
  - (e) Extraneous vegetable matter; and
  - (f) Sizing.

### Apples – Segments and Rings

#### Apple Segments

16. (1) Apple segments —
- (a) shall be prepared from peeled apples with the same cultivar characteristics which are cored and cut lengthwise into four to seven approximately equal parts;
  - (b) used for Choice Grade segments shall not exceed 82 mm and not be smaller than 60 mm in diameter;
  - (c) shall consist of whole segments; and
  - (d) shall have a bright, uniform colour, typical of the cultivar concerned: Provided that Standard Grade segments shall be reasonably bright and reasonably uniform.

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Apple Rings

- 17 (1) Apple rings —
- (a) shall be prepared from peeled, cored apples of the same cultivar characteristics, cut into rings at right angles to the longitudinal axis;
  - (b) shall have a bright and uniform colour, typical of the cultivar concerned; and
  - (c) shall consist of whole rings: Provided that Standard Grade rings shall be reasonably bright and reasonably uniform; and shall be prepared from any cultivar.
- (2) Tolerances: (apple segments & rings)

Quality factor	Tolerances for defective fruit - number per 100 fruit units		
	Choice Grade	Standard Grade	SubStandard Grade
(a) Colour: (i) Minor	15	20	*
(ii) Major	1	5	5
(b) Shape	10	35	*
(c) Residual core	7	20	*
(d) Screenings	1	10	*
(e) Defects	7	20	35
(f) Extraneous vegetable matter	4	6	6
(g) Unspecified foreign matter collectively:	10	10	30
(i) Minor	10	10	30
(ii) Major	4	6	6
(h) Deviations#	16	40	*

\* Denotes no specification.

# Deviations specified under (a) (ii), (c), (d), (e), (f) and (g) collectively: Provided that the individual limits are not exceeded.

Apricots - Bleached and Unbleached

18. (1) Choice Grade apricots:
- (a) Fruit ingredient:
    - (i) Unpeeled apricots with the same cultivar characteristics, consisting of cleanly cut apricot halves or destoned whole apricots.
    - (ii) Shall have a bright and uniform colour.
  - (b) Shape:
    - (i) In the case of whole destoned apricots the two halves shall be attached to each other and retain the normal round appearance of the fruit.
- (2) Standard Grade apricots:
- (a) Fruit ingredient:
    - (i) Unpeeled apricots with the same cultivar characteristics, consisting of cleanly cut halves, but may contain thin and overripe halves.
    - (ii) Flats are prepared from unpeeled apricots with the same cultivar characteristics which may consist of halves which have dried flat and with irregular shapes because of over ripeness.
    - (iii) Apricots shall be reasonably bright and have a reasonably uniform colour.

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(b) Shape:

- (i) In the case of whole destoned apricots the two halves shall be attached to each other but may contain poorly formed apricots.

(3) Size group:

Size	Shall pass through a sieve of mesh diameter:	Shall not pass through a sieve of mesh diameter:
Minimum size	-	14 mm
Small	19 mm	14 mm
Medium: halves	25 mm	19 mm
Medium: Destoned wholes	25 mm	14.1 mm
Large	31 mm	25 mm
Extra large	-	31 mm

- Not applicable.

(4) Tolerances:

Quality factor	Tolerances for defective fruit - number per 100 fruit units			
	Choice Grade	Standard Grade (Flats)	Standard Grade	Substandard Grade
(a) Colour: (i) Minor	15	20	20	*
(ii) Major	1	5	5	5
(b) Blemishes: (i) Minor	20	*	*	*
(ii) Major	5	15	15	*
(iii) Minor and Major collectively: Provided that the individual limits are not exceeded	20	25	25	*
(c) Deviations in cut (flats excluded)	10	-	25	*
(d) Size group (flats excluded):				
(i) Too large	5	-	10	*
(ii) Too small	5	-	10	*
(e) Extraneous vegetable matter	4	6	6	6
(f) Unspecified foreign matter collectively:	10	10	10	30
(i) Minor	10	10	10	30
(ii) Major	4	6	6	6
(g) Deviations#	14	28	28	*

\* Denotes no specification.

- Not applicable.

# Deviations specified under (a)(ii), (b)(ii), (e) and (f) collectively: Provided that the individual limits are not exceeded.

Peach Slices

19. (1) Peach slices shall —

- (a) have a bright and uniform colour typical of the cultivar concerned: Provided that Standard Grade peaches shall be reasonably bright and have a reasonably uniform colour;
- (b) be prepared from peaches with the same cultivar characteristics; and
- (c) consist of cleanly cut slices.

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(2) Tolerances:

Quality factor	Tolerances for defective fruit - number per 100 fruit units		
	Choice Grade	Standard Grade	SubStandard Grade
(a) Colour: (i) Minor	20	20	*
(a) Colour: (ii) Major	1	5	5
(b) Blemishes: (i) Minor	20	*	*
(b) Blemishes: (ii) Major	5	5	*
(c) Deviations in cut	15	35	*
(d) Unspecified foreign matter:			
(d) (i) Minor	10	10	*
(d) (ii) Major	4	6	6
(e) Extraneous vegetable matter	4	6	6
(f) Slice thickness (Thickness measured over width of back):			
(f) (i) Thicker than 22 mm	5	10	*
(f) (ii) Thinner than 22 mm	5	10	*
(g) Skin rests (in respect of peeled slices):			
(g) (i) Surface area smaller than 36 mm <sup>2</sup>	5	10	*
(g) (ii) Surface area larger than 36 mm <sup>2</sup>	5	10	*
(h) Deviations#	13	21	*

\* Denotes no specification.

# Deviations specified under (a)(ii), (b)(ii), (d), (e) and (g)(ii) collectively: Provided that the individual limits are not exceeded.

Peach Halves

20. (1) Peach halves shall —

- (a) be prepared from cleanly cut peach halves with the same cultivar characteristics; and
- (b) have a bright and uniform colour: Provided that Standard Grade halves shall be reasonably bright and have a reasonably uniform colour.

(2) Size group:

(a) Nectarines:

Size	Shall pass through a sieve of mesh diameter:	Shall not pass through a sieve of mesh diameter:
Minimum and Mixed size	-	14 mm
Medium	25 mm	14 mm
Large	35 mm	25 mm
Extra large	-	35 mm

- Not applicable.

(b) Other peach halves:

Size	Shall pass through a sieve of mesh diameter:	Shall not pass through a sieve of mesh diameter:
Minimum and Mixed size	-	19 mm
Medium	35 mm	19 mm
Large	44 mm	32 mm
Extra large	-	44 mm

- Not applicable.

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(3) Tolerances:

Quality factor	Tolerances for defective fruit - number per 100 fruit units		
	Choice Grade	Standard Grade	SubStandard Grade
(a) Colour: (i) Minor	15	20	*
(ii) Major	1	5	5
(b) Blemishes: (i) Minor	20	*	*
(ii) Major	5	15	*
(c) Deviations in cut	10	25	*
(d) Unspecified foreign matter collectively:	10	10	30
(i) Minor	10	10	30
(ii) Major	4	6	6
(e) Extraneous vegetable matter	4	6	6
(f) Minimum size	5	6	*
(g) Skin rests (in respect of peeled halves):			
(i) Surface area smaller than 36 mm <sup>2</sup>	5	20	*
(ii) Surface area larger than 36 mm <sup>2</sup>	5	10	*
(h) Size: (i) Too large	15	15	*
(ii) Too small	15	15	*
(iii) Too large and too small collectively	15	15	*
(i) Deviations#	17	32	*

\* Denotes no specification.

# Deviations specified under (a)(ii), (b)(ii), (d), (e) and (g)(ii) collectively: Provided that the individual limits are not exceeded.

Whole Peaches with Stone

21. (1) There shall be two grades for whole peaches with stone namely Standard Grade and SubStandard Grade.

(2) Whole peaches with stone shall —

- (a) be prepared from peeled or unpeeled Clingstone peaches with stone, with the same cultivar characteristics; and  
 (b) be reasonably bright and have a reasonably uniform colour.

(3) Minimum size:

- (a) Standard Grade whole peaches with stone shall not pass through a sieve of 25 mm mesh.

(3) Tolerances:

Quality factor	Tolerances for defective fruit - number per 100 fruit units	
	Standard Grade	SubStandard Grade
(a) Colour: (i) Minor	20	*
(ii) Major	5	5
(b) Blemishes: (i) Minor	*	*
(ii) Major	15	*
(c) Unspecified foreign matter	6	6
(d) Extraneous vegetable matter	6	6
(e) Minimum size	10	*



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Quality factor	Tolerances for defective fruit - number per 100 fruit units	
	Standard Grade	SubStandard Grade
(f) Skin rests (in respect of peeled) with a surface area larger than 36 mm <sup>2</sup> per fruit unit	25	*
(g) Deviations#	38	*

\* Denotes no specification.

# Deviations specified under (a)(ii), (b)(ii), (c), (d) and (f) collectively: Provided that the individual limits are not exceeded.

Pear Halves

22. (1) Pear halves shall —

- (a) be prepared from peeled or unpeeled cleanly cut pear halves with the same cultivar characteristics; and
- (b) have a bright and uniform colour, typical of the cultivar concerned: Provided that Standard Grade halves shall be reasonably bright and have a reasonably uniform colour.

(2) Size group:

(a) Unpeeled pear halves:

Size	Shall pass through a sieve of mesh diameter:	Shall not pass through a sieve of mesh diameter:
Minimum and Mixed size	-	25 mm
Medium	38 mm	25 mm
Large	48 mm	38 mm
Extra large	-	48 mm

- Not applicable.

(b) Peeled pear halves:

Size	Shall pass through a sieve of mesh diameter:	Shall not pass through a sieve of mesh diameter:
Minimum and Mixed size	-	19 mm
Medium	32 mm	19 mm
Large	-	32 mm

- Not applicable.

(3) Tolerances:

Quality factor	Tolerances for defective fruit - number per 100 fruit units		
	Choice Grade	Standard Grade	SubStandard Grade
(a) Colour: (i) Minor	20	20	*
(a) Colour: (ii) Major	1	5	5
(b) Blemishes: (i) Minor	20	*	*
(b) Blemishes: (ii) Major	5	15	*
(c) Deviations in cut	10	25	*
(d) Defects	7	20	35
(e) Size group:			
(e) (i) Too large	5	10	*
(e) (ii) Too small	5	10	*
(f) Extraneous vegetable matter	4	6	6
(g) Unspecified foreign matter			

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Quality factor	Tolerances for defective fruit - number per 100 fruit units		
	Choice Grade	Standard Grade	SubStandard Grade
collectively:			
(i) Minor	10	10	30
(ii) Major	4	4	6
(h) Deviations#	14	38	*

\* Denotes no specification.

# Deviations specified under (a)(ii), (b)(ii), (d), (f) and (g) collectively: Provided that the individual limits are not exceeded.

#### Pear Segments - Unpeeled

23. (1) Unpeeled Pear Segments shall —

- (a) be prepared from bleached pears with the same cultivar characteristics;
- (b) have a bright and uniform colour, typical of the cultivar concerned: Provided Standard Grade segments shall be reasonably bright and have a reasonably uniform colour;
- (c) be cored and cut lengthwise in approximately four or more equal parts; and
- (d) consist of cleanly cut parts.

(2) Tolerances:

Quality factor	Tolerances for defective fruit - number per 100 fruit units		
	Choice Grade	Standard Grade	SubStandard Grade
(a) Colour:			
(i) Minor	20	20	*
(ii) Major	1	5	5
(b) Blemishes:			
(i) Minor	20	*	*
(ii) Major	5	15	*
(c) Deviations in cut	10	25	*
(d) Defects	7	20	35
(e) Extraneous vegetable matter	4	6	6
(f) Unspecified foreign matter collectively	10	10	30
(i) Minor	10	10	30
(ii) Major	4	6	6
(g) Deviations#	18	40	*

\* Denotes no specification.

# Deviations specified under (a)(ii), (b)(ii), (d), (e) and (f) collectively: Provided that the individual limits are not exceeded.

#### Pear Halves with Core - Unpeeled, Bleached

24. (1) There shall be two grades of Pear halves with core namely Standard Grade and SubStandard Grade.

(2) Pear halves with core shall —

- (a) be prepared from unpeeled and bleached pears of the cultivar William's Bon Chretien (Barlett);
- (b) consist of cleanly cut halves with core; and
- (c) be reasonably bright and have a reasonably uniform colour.

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(3) Tolerances:

Quality factor	Tolerances for defective fruit - number per 100 fruit units	
	Standard Grade	SubStandard Grade
(a) Colour: (i) Minor	20	*
(ii) Major	5	5
(b) Blemishes: (i) Minor	*	*
(ii) Major	15	*
(c) Deviations in cut	25	*
(d) Extraneous vegetable matter	6	6
(e) Unspecified foreign matter collectively:	10	10
(i) Minor	10	10
(ii) Major	4	6
(f) Deviations#	22	*

\* Denotes no specification.

# Deviations specified under (a)(ii), (b)(ii), (d) and (e) collectively: Provided that the individual limits are not exceeded.

Plum Halves - Bleached

25. (1) Plum halves shall —

- (a) be prepared from plums of the yellow flesh cultivars which consist of cleanly cut halves, but shall not be thin or overripe: Provided that Standard Grade and SubStandard Grade may contain thin and overripe fruit; and
- (b) have a bright and uniform colour, typical of the cultivar concerned: Provided that Standard Grade segments shall be reasonably bright and have a reasonably uniform colour.

(2) Size group:

Size	Shall pass through a sieve of mesh diameter	Shall not pass through a sieve of mesh diameter
Minimum and mixed size	-	14,1 mm
Medium	25 mm	14,1 mm
Large	35 mm	25mm

- Not applicable.

(3) Tolerances:

Quality factor	Tolerances for defective fruit - number per 100 fruit units		
	Choice Grade	Standard Grade	SubStandard Grade
(a) Colour: (i) Minor	20	20	*
(ii) Major	1	5	5
(b) Blemishes: (i) Minor	20	*	*
(ii) Major	5	15	*
(c) Deviations in cut	10	25	*
(d) Size group: (i) Too large	5	10	*
(ii) Too small	5	10	*
(iii) Too large and too small collectively	5	10	*
(e) Extraneous vegetable matter	4	6	6
(f) Unspecified foreign matter collectively:	10	10	30
(i) Minor	10	10	30
(ii) Major	4	6	6

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Quality factor	Tolerances for defective fruit - number per 100 fruit units		
	Choice Grade	Standard Grade	SubStandard Grade
(g) Deviations#	14	28	*

\* Denotes no specification.

# Deviations specified under (a)(ii), (b)(ii), (e) and (f) collectively: Provided that the individual limits are not exceeded.

Prunes with Stone

26. (1) Prunes with stone shall —

(a) be prepared from whole prunes of suitable cultivars.

(2) Size group:

(a) Diameter

Size	Shall pass through a sieve of mesh diameter	Shall not pass through a sieve of mesh diameter
Small	21 mm	19 mm
Medium	23,5 mm	21 mm
Large	27,5 mm	23,5 mm
Extra large	-	27,5 mm

- Not applicable.

(b) Count

Minimum count Counting group per 454 gram	Choice Grade -shall not exceed 80	Standard Grade - shall not exceed 110
Small	Not allowable	81-110
Medium	61-80*	61-80*
Large	41-60	41-60
Extra large	1-40	1-40

\* In the case of fruit salad 100 prunes shall be allowed.

(3) Tolerances:

Quality factor	Tolerances for defective fruit - number per 100 fruit units		
	Choice Grade	Standard Grade	SubStandard Grade
(a) Damaged and broken prunes	5	10	*
(b) Blemishes:	(i) Minor	10	*
	(ii) Major	3	15
(c) Size group:	(i) Too large	5	5
	(ii) Too small	5	5
(d) Deviations#	15	28	*

\* Denotes no specification.

# Deviations specified under (a), (b)(ii) and (c) collectively: Provided that the individual limits are not exceeded.

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Destoned Prunes

27. (1) Destoned prunes shall —
- (a) be prepared from whole destoned prunes of suitable cultivars.
- (2) Minimum count per 454 gram:
- (a) Choice Grade, shall not exceed 80 prunes.
- (b) Standard Grade, shall not exceed 100 prunes.
- (3) Tolerances:

Quality factor	Tolerances for defective fruit - number per 100 fruit units		
	Choice Grade	Standard Grade	SubStandard Grade
(a) Damaged and broken prunes (excluding two holes across from each other formed during destoning)	15	25	*
(b) Blemishes: (i) Minor	10	*	*
(ii) Major	3	15	*
(c) Texture	5	10	*
(d) Prunes with stone	4	7	10
(e) Unspecified foreign matter collectively:	10	10	30
(i) Minor	10	10	30
(ii) Major	4	4	6
(f) Extraneous vegetable matter	4	6	6
(g) Deviations#	24	40	*

\* Denotes no specification.

# Deviations specified under (a), (b)(ii), (d), (e) and (f) collectively: Provided that the individual limits are not exceeded.

**PART III****DRIED SUBTROPICAL FRUIT****Definitions**

28. In these regulations unless the contents indicate otherwise, any word or expression to which a meaning has been assigned in the Act, shall have that meaning and where used with regard to dried subtropical fruit –

"blemishes" means

- (a) any external defect which affects the appearance of the dried fruit detrimentally and which was caused by factors such as rain, hail, sun, wind, insects, cold, heat, handling practices and transport; and
- (b) skin pieces and fibre from pips: Provided that fibre from paw-paw pips shall not be regarded as blemishes;

"deviations in cut" means pieces of fruit that differ more than 25% from the mean form or size or weight of the majority of the fruit pieces in a single packet; and

"subtropical fruit" means banana, mango, paw-paw and pineapple.

**Quality Standards**

29. (1) Moisture content:
- (a) Subtropical fruit shall not contain more than 24% moisture.
- (2) The following quality factors are subject to tolerance for each subtropical fruit and grade:
- (a) Blemishes.  
 (b) Unspecified foreign matter.  
 (c) Grey and black discolouration.  
 (d) Deviation in cut.  
 (e) Extraneous vegetable matter.  
 (f) Retained core.

**Bananas**

30. (1) Bananas shall —
- (a) be prepared from peeled bananas sliced in a direction parallel to the natural seam of the fruit or round slices cut at right angles to the longitudinal axis;  
 (b) have a uniform colour when examining a single container with dried bananas: Provided that Standard Grade bananas shall be of reasonably uniform colour;  
 (c) have a chewable texture: Provided that Standard Grade bananas shall have a reasonably chewable texture;  
 (d) be pliable when folding a single strip;  
 (e) be free from blackened fruit ends;  
 (f) be free from blackened parts in a strip;  
 (g) consist of uniform size pieces of fruit; and  
 (h) be free from fruit with floury taste and texture.
- (2) Tolerances:

Quality factor	Tolerances for defective fruit – number per 100 g		
	Choice Grade	Standard Grade	SubStandard Grade
(a) Blemishes	3	6	10
(b) Unspecified foreign matter:			
Minor	5	8	12
Major	2	4	8
(c) Extraneous vegetable matter	3	6	6
(d) Blackened fruit ends	3	6	12
	Tolerances for defective fruit –weight per 100 g		
(e) Blackened fruit pats	20	30	*
(f) Deviations in cut	20	35	*

\* Denotes no specification.

**Mangoes**

31. (1) Different cultivars of mangoes shall be packed in the same container.
- (2) Mangoes shall —
- (a) be prepared from peeled cleanly cut mangoes;  
 (b) have a chewable texture: Provided that Standard Grade mangoes shall have a reasonably chewable texture;  
 (c) have a maximum thickness of 14 mm for Choice Grade mangoes; and  
 (d) be pliable when folding a single piece or strip of mango.

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(3) Tolerances:

Quality factor	Tolerances for defective fruit - number per 100 g					
	Choice Grade		Standard Grade		SubStandard Grade	
	Less than 25 pieces/ 100 g	Between 25 and 80 pieces/ 100 g	Less than 25 pieces/ 100 g	25 pieces and more/ 100 g	Less than 25 pieces/ 100 g	25 pieces and more /100 g
(a) Colour: total area of grey discolouration allowed in 100 g	350 mm <sup>2</sup>	550 mm <sup>2</sup>	500 mm <sup>2</sup>	700 mm <sup>2</sup>	*	
(b) Blemishes	3	10	6	20	12	35
(c) Too thick cuts	1	1	3	3	5	5
(d) Unspecified foreign matter:						
(i) Minor	5	15	8	24	12	40
(ii) Major	2	3	4	6	8	10
(e) Extraneous vegetable material	3	3	6	6	6	6
	Tolerances for defective fruit - weight per 100 g					
(f) Deviations in cut	20	20	35	35	*	

\* Denotes no specification.

Pawpaws

32. (1) Pawpaws shall —

- (a) be prepared from peeled cleanly cut pawpaw slices;
- (b) have a yellow to deep orange-red colour; and
- (c) be pliable when folding a single piece or strips.

(2) Tolerances:

Quality factor	Tolerances for defective fruit - number per 100 g		
	Choice Grade	Standard Grade	SubStandard Grade
(a) Colour: Total area of grey discolouration allowed in 100g	250mm <sup>2</sup>	500mm <sup>2</sup>	*
(b) Blemishes	10	20	35
(c) Unspecified foreign matter:			
(i) Minor	15	24	40
(ii) Major	3	6	10
(d) Extraneous vegetable material	3	6	6
	Tolerances: for defective fruit - weight per 100 g		
(e) Deviations in cut	20	35	*

\* Denotes no specification.

Pineapples

33. (1) Pineapples in a single container shall be of the same cultivar.

(2) Pineapples shall —

- (a) be prepared from whole, cored pineapples cut into round slices at right angles to the longitudinal axis, or such slices cut into four to six segments;
- (b) be bright yellow to dark yellow in colour and free from darkened portions within a slice or segment;
- (c) have a uniform colour: Provided that Standard Grade pineapples shall be of a reasonably uniform colour; and

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- (d) have a good texture: Provided that Standard Grade pineapples shall have a reasonably good texture.

(3) Tolerances:

Quality factor	Tolerances for defective fruit - mass per 100 g		
	Choice Grade	Standard Grade	SubStandard Grade
(a) Colour: (i) Minor	15	30	*
(a) Colour: (ii) Major	1	5	5
(b) Blemishes (by number)	2	4	10
(c) Retained core (by number)	3	6	*
(d) Extraneous vegetable matter	4	6	6
(e) Unspecified foreign matter:			
(e) (i) Minor	5	8	12
(e) (ii) Major	2	4	8
(f) Deviations in cut	20	35	*
(g) Deviations#	9	18	35

\* Denotes no specification.

# Deviations specified under (a)(ii), (b), (c), (d) and (e)(ii) collectively: Provided that the individual limits are not exceeded.

#### PART IV

#### DRIED VINE FRUIT RAISINS

##### Definitions

34. In these regulations, unless the contents indicate otherwise, any word or expression to which a meaning has been assigned in the Act, shall have that meaning and where used with regard to raisins —

"**berry stems (cap stems)**" means small woody stems, whether attached to a berry or not: Provided that—

- (i) if only the nodule remains, it shall not be deemed a berry stem, except if it exceeds 2 mm in length or 2 mm in width; and
- (ii) stalks smaller than 1 mm diameter and 10 mm in length would be considered as berry stems;

"**blemishes**" means any external defect which affects the appearance of the dried fruit detrimentally and which were caused by factors such as rain, hail, sun, wind, insects, cold and heat. Swartbekkie in sultanas with a diameter larger than 2 mm is regarded as a blemish;

"**bolds**" means large raisins with deeper creases, as contemplated in subregulation 35(4);

"**bunch**" means two or more raisins attached to the same stalk;

"**currants**" means small seedless, unlyed vine fruit of the currant cultivar;

"**damaged**" means fruit that has been damaged, broken or crushed by handling practices and transport;

"**deviations in colour**" means vine fruits which are normally not black, but which are blackened as well as berries which are conspicuously darker or lighter than the prescribed colour;

"**floaters**" means dry, immature, hardish berries;



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"**golden sultanas**" means bleached sultanas;

"**good and fleshy**" with regard to the texture means vine fruits that are full and fleshy in appearance with shallow creases, obtained from ripe to reasonably ripe grapes;

"**jumbo**" means large raisins with deeper creases, as contemplated in subregulation 35(4);

"**lye marks**" means white marks on the surface of berries from vine fruit, caused by lye solution that dried on the berries and which extend over more than one tenth of the area of the fruit;

"**mixed sizes**" means two consecutive size groups mixed in one container;

"**pinheads**" with regard to currants, means tiny, undeveloped berries;

"**reasonably good and reasonably fleshy**" with regard to the texture, means vine fruits which are thin fleshy in appearance and made from grapes which were reasonably ripe;

"**seedless**" means fruit naturally without pips or seeds;

"**stalks**" means the wooden branches of the bunch on which the berries are attached by means of berry stems and will only be deemed as stalks when thicker than 1 mm or else longer than 10 mm;

"**sultanas**" means dried vine fruit made from seedless kinds of grapes, treated with cold lye and dried in the shade;

"**swartbekkie**" means a dark to black discolouration of sultanas which develops from the cap-stem, smaller than 2 mm in diameter for small and medium sultanas, smaller than 3 mm for bold and jumbo sultanas, measured at the capstem attachment; and

"**vine fruit**" means any suitable dry-grape cultivar and shall be called raisins.

#### **Quality Standards**

35. (1) Choice Grade vine fruit shall —

- (a) have a good and fleshy texture;
- (b) have a uniform colour when examining a single container with dried vine fruit;  
and
- (c) be of uniform size.

(2) Standard Grade vine fruit shall —

- (a) have at least reasonably good and fleshy texture;
- (b) have at least a reasonably uniform colour: Provided that the dried fruit shall not appear conspicuously variegated when examining a single container with raisins;  
and
- (c) be of fairly uniform size.

(3) Moisture content:

- (a) Raisins shall contain not more than 17% moisture.

(4) Standards for sizes:

- (a) Sizing is determined by the minimum diameter of berries based on screening.
- (b) The size of small, bold and jumbo raisins/sultanas shall be marked on non-transparent containers: Provided that acceptable abbreviations shall be used to

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indicate the size group.

- (c) The sizing for Golden Sultanas, O.R. Sultanas, Thompson's Seedless raisins and W.P. Sultanas are as follows:

Size	Shall pass through a sieve of mesh diameter:	Shall not pass through a sieve of mesh diameter:
Small	9 mm	6 mm
Medium	11 mm	9 mm
Bold	13 mm	10 mm
Jumbo	15 mm	12 mm

- (5) The following quality factors are subject to the tolerances for each vine fruit and grade:

- (a) Colour.
- (b) Texture.
- (c) Blemishes.
- (d) Crystallised berries.
- (e) Berry stems (Cap stems).
- (f) Damaged berries.
- (g) Berry stalks.
- (h) Extraneous vegetable material.
- (i) Floaters.

#### Currants

36. (1) Currants shall —

- (a) be prepared from small, seedless, unlyed currant cultivars: Provided that SubStandard Grade may contain pinhead currants;
- (b) consist of whole berries;
- (c) be brown to dark brown in colour and free from white currants; and
- (d) have a typical, good flavour: Provided that Standard Grade berries shall have a reasonably good and typical flavour.

- (2) Tolerances:

Quality factor	Tolerances for defective fruit - Percent by mass		
	Choice Grade	Standard Grade	SubStandard Grade
(a) Colour	0	0	10
(b) Texture	5	10	*
(c) Blemishes	5	10	*
(d) Crystallised berries	10	20	*
(e) Currants with seeds	5	5	15
(f) Collective deviations of the above allowed	20	35	50
(g) Damaged berries	5	10	30
	Tolerances for defective fruit - number per 100 g sample		
(h) Floaters	5	10	20
(i) Berry stems (Cap stems)	10	10	10
(j) Berry stalks (per 15 kg)	1	3	6
(k) Extraneous vegetable material (per 15 kg)	2	3	4

\* Denotes no specification.

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Depipped Raisins - Lyed and Unlyed

37. (1) Depipped raisins shall —
- (a) be prepared from suitable seeded grape cultivars;
  - (b) have a light brown to brown colour: Provided that lyed raisins shall have a greenish colour and unlyed raisins shall have a bluish colour: Provided further that Standard Grade raisins shall have a slightly darker to dark brown colour;
  - (c) be free from blackened berries; and
  - (d) not pass through a sieve of 10 mm mesh in the case of Choice Grade.
- (2) Depipped raisins shall be marked with the expression "depipped" or "seeded".
- (3) Tolerances:

Quality factor	Tolerances for defective fruit - Percent by mass		
	Choice Grade	Standard Grade	SubStandard Grade
(a) Colour	5	10	10
(b) Texture	5	10	*
(c) Blemishes	5	10	*
(d) Raisins with seeds	5	10	20
	Tolerances for defective fruit - number per 100 g sample		
(e) Floaters	3	5	10
(f) Berry stems (Cap stems)	7	7	8
(g) Berry stalks (per 15 kg)	3	4	5
(h) Extraneous vegetable material (per 15 kg)	2	3	4

\* Denotes no specification.

Loose Raisins - Lyed and Unlyed

38. (1) Loose raisins shall —
- (a) be prepared from suitable, seeded grape cultivars;
  - (b) be light brown to brown. Muscatel raisins shall be dark bluish, Standard Grade shall be dark brown;
  - (c) be free from blackened berries;
  - (d) have a rich flavour for Choice Grade loose raisins, Standard Grade and SubStandard Grade raisins shall have a reasonably good flavour; and
  - (e) not pass through a sieve of 12 mm, for Choice Grade raisins.
- (2) Depipped raisins shall be marked with the expression "depipped" or "seeded".
- (3) Seed-bearing raisins shall be marked with the expression "with seeds" or "with pips".
- (4) Tolerances:

Quality factor	Tolerances for defective fruit - Percent by mass		
	Choice Grade	Standard Grade	SubStandard Grade
(a) Colour	5	10	10
(b) Texture	5	10	*
(c) Blemishes	10	20	*
(d) Crystallised berries	10	20	*
(e) Collective deviations of the above allowed	25	40	52

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Quality factor	Tolerances for defective fruit - Percent by mass		
	Choice Grade	Standard Grade	SubStandard Grade
(f) Damaged berries	10	20	35
	Tolerances for defective fruit - number per 100 g sample		
(g) Floaters	3	5	10
(h) Berry stems (Cap stems)	10	10	25
(i) Berry stalks (per 15 kg)	3	4	5
(j) Extraneous vegetable material (per 15 kg)	2	3	4

\* Denotes no specification.

#### Monucca Raisins

39. (1) Monucca raisins shall —

- (a) be prepared from black Monucca grapes; and
- (b) be reddish in case of bleached raisins and dark brown to black in case of unbleached raisins.

(2) Tolerances:

Quality factor	Tolerances for defective fruit - Percent by mass		
	Choice Grade	Standard Grade	SubStandard Grade
(a) Colour	5	10	10
(b) Texture	5	10	*
(c) Blemishes	5	10	*
(d) Crystallised berries	10	20	*
(e) Collective deviations of the above allowed	16	33	50
	Tolerances for defective fruit - number per 100 g sample		
(f) Floaters	3	5	10
(g) Berry stems (Cap stems)	7	7	8
(h) Berry stalks (per 15 kg)	3	4	5
(i) Extraneous vegetable material (per 15 kg)	6	8	10

\* Denotes no specification.

#### Stalk Raisins

40. (1) Stalk raisins shall —

- (a) be prepared from whole Hanepoot, Datal or Waltham Cross grapes which are still attached to the stalks and of which all immature berries have been removed;
- (b) be free from stickiness;
- (c) consist of berries with stems of a reasonable length;
- (d) have a light brown to medium brown colour: Provided that Muscatel raisins shall be dark bluish in colour: Provided further that Standard Grade raisins shall have a light brown to brown colour;
- (e) be appealing: Provided that Standard Grade raisins shall be reasonably appealing; and
- (f) have a rich flavour: Provided that Standard Grade and SubStandard Grade raisins shall have a good flavour.

(2) Provisions concerning sizing:

- (a) Choice Grade:

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- (i) 90% of the berries shall not pass through a sieve of 13,5 mm mesh and the remainder shall not pass through a sieve of 10,5 mm mesh.

(b) Standard Grade:

- (i) 65% of the berries shall not pass through a sieve of 13,5 mm mesh and the remainder shall not pass through a sieve of 10,5 mm mesh.

(3) Seed-bearing raisins shall be marked with the expression "with seeds" or "with pips".

(4) Tolerances:

Quality factor	Tolerances for defective fruit - Percent by mass		
	Choice Grade	Standard Grade	SubStandard Grade
(a) Colour	3	10	10
(b) Texture	5	10	*
(c) Blemishes and lye marks	5	10	*
(d) Crystallised berries	10	20	*
(e) Collective deviations of the above allowed	17	34	45
(f) Damaged berries	5	10	20
	Tolerances for defective fruit - number per 100 g sample		
(g) Floaters	3	5	10
(h) Berries without stems	20	25	*
(i) Berry stalks (per 15 kg)	1	3	6
(j) Extraneous vegetable material (per 15 kg)	6	8	10

\* Denotes no specification.

#### Golden Sultanas

41. (1) Golden Sultanas shall —

- (a) be prepared from whole, lyed and bleached seedless grapes; and  
 (b) have a light gold to golden colour for Choice Grade and shall be greenish gold to dark gold for Standard Grade.

(2) Golden sultanas shall be marked with the expression "Golden Sultanas" or "Bleached Sultanas" or "Sultanas".

(3) Tolerances:

Quality factor	Tolerances for defective fruit - Percent by mass					
	Choice Grade		Standard Grade		SubStandard Grade	
	Small & Medium	Bold Jumbo	Small & Medium	Bold Jumbo	Small & Medium	Bold Jumbo
(a) Colour	3	6	8	12	*	*
(b) Texture	15	10	20	15	*	*
(c) Blemishes	5	5	12	10	35	35
(d) Crystallised berries	10	7	20	15	*	*
(e) Collective deviations of the above allowed	20	20	35	35	50	50
(f) Damaged berries	5	10	10	15	15	20
	Tolerances for defective fruit - number per 100 g sample					
(g) Swartbekkie	15	10	25	20	*	*
(h) Floaters	3	2	5	3	10	6

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Quality factor	Tolerances for defective fruit - Percent by mass					
	Choice Grade		Standard Grade		SubStandard Grade	
	Small & Medium	Bold Jumbo	Small & Medium	Bold Jumbo	Small & Medium	Bold Jumbo
(i) Berry stems (Capstem)	7	4	7	4	15	12
(j) Berry stalks (per 15 kg)	1	1	3	3	5	5
	Tolerances for defective fruit - number per 100 g sample					
(k) Extraneous vegetable material (per 15 kg)	6	6	8	8	12	12

\* Denotes no specification.

#### O.R. Sultanas

42. (1) O.R. sultanas shall —
- (a) be prepared from whole, lyed seedless grapes; and
  - (b) have a greenish to golden amber colour: Provided that Standard Grade shall be green to dark amber in colour.
- (2) O.R. sultanas shall be marked with the expression "O.R." or "O.R. Sultanas" or "Sultanas".
- (3) Tolerances:

Quality factor	Tolerances for defective fruit - Percent by mass					
	Choice Grade		Standard Grade		SubStandard Grade	
	Small & Medium	Bold Jumbo	Small & Medium	Bold Jumbo	Small & Medium	Bold Jumbo
(a) Colour	3	6	8	12	*	*
(b) Texture	15	10	20	15	*	*
(c) Blemishes	5	5	12	10	35	35
(d) Crystallised berries	10	7	15	10	*	*
(e) Collective deviations of the above allowed	20	20	35	35	50	50
(f) Damaged berries	5	10	10	15	15	20
	Tolerances for defective fruit - number per 100 g sample					
(g) Swartbekkie	20	15	35	30	*	*
(h) Floaters	3	2	5	3	10	6
(i) Berry stems (Cap stems)	7	4	7	4	15	12
(j) Berry stalks (per 15 kg)	1	1	3	3	5	5
(k) Extraneous vegetable material (per 15 kg)	6	6	8	8	12	12

\* Denotes no specification.

#### Thompson Seedless Raisins

43. (1) Thompson's seedless raisins shall —
- (a) be prepared from whole, unlyed seedless grapes;
  - (b) have a brown to dark brown colour; and
  - (c) be free from blackened berries.
- (2) Thompson's seedless raisins shall be marked the expression "seedless raisins" or "Thompson raisins" or "Thompson".

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(3) Tolerances:

Quality factor	Tolerances for defective fruit - Percent by mass					
	Choice Grade		Standard Grade		SubStandard Grade	
	Small & Medium	Bold Jumbo	Small & Medium	Bold Jumbo	Small & Medium	Bold Jumbo
(a) Colour	0	0	2	2	4	4
(b) Texture	15	20	20	25	*	*
(c) Blemishes	5	10	10	15	*	*
(d) Crystallised berries	10	6	20	15	*	*
(e) Collective deviations of the above allowed	20	24	33	36	40	45
(f) Damaged berries	5	10	10	15	20	25
Tolerances for defective fruit - number per 100 g sample						
(g) White berries (by number)	5	3	8	6	*	*
(h) Floaters	3	2	5	3	10	6
(i) Berry stems (Cap stems)	7	4	7	4	15	12
(j) Berry stalks (per 15 kg)	1	1	3	3	5	5
(k) Extraneous vegetable material (per 15 kg)	6	6	8	8	12	12

\* Denotes no specification.

W.P. Sultanas

44. (1) W.P. Sultanas shall —

- (a) be prepared from whole lyed seedless grapes; and  
 (b) have a light brown to brown colour: Provided Standard Grade berries shall be dark brown in colour.

(2) Tolerances:

Quality factor	Tolerances for defective fruit - Percent by mass		
	Choice Grade	Standard Grade	SubStandard Grade
(a) Colour	5	10	10
(b) Texture	5	10	*
(c) Blemishes	5	10	*
(d) Crystallised berries	10	20	*
(e) Collective deviations of the above allowed	17	33	50
(f) Damaged berries	5	10	20
Tolerances for defective fruit - number per 100 g sample			
(g) Swartbekkie	20	35	*
(h) Floaters	3	5	10
(i) Berry stems (Cap stems)	7	7	7
(j) Berry stalks (per 15 kg)	1	3	5
(k) Extraneous vegetable material (per 15 kg)	2	3	4

\* Denotes no specification.

## PART V

## OTHER DRIED FRUIT

*Definitions*

## DRIED DATE FRUIT

45. Where used with regard to whole dates —

"**commercial type**" means cane sugar varieties or invert sugar varieties as contemplated in subregulation 46(4);

"**damaged fruit**" means fruit affected by mashing, tearing, breaking of the skin, leaving the kernel visible so that the appearance of the fruit is noticeably affected;

"**immature fruit**" means fruit light in weight, stunted or distinctly rubbery in texture;

"**sour fruit**" means fruit in which there has been a breakdown of the sugars into alcohol and acetic acid by the action of yeasts and bacteria and distinguished by a characteristic sour taste: Provided that fruit with incipient fermentation but with only a very slight sour taste is not considered as defective; and

"**unpollinated fruit**" means fruit not pollinated, as indicated by stunted growth, immature characteristics and absence of pit.

Whole Dates

46. (1) Unpitted dates shall —

- (a) be ripe, plump and plastic where applicable;
- (b) be intact;
- (c) have the shape, development and colour characteristic of the variety and/or commercial type: Provided that Standard Grade dates may have slight defects in form or development;
- (d) be amber-coloured to brown: Provided that Standard Grade dates may have defects of colouration;
- (e) have abundant flesh which is fat or semi-fat and greasy;
- (f) have a translucent epicarp, which, according to the variety, adhere to the flesh. Standard Grade dates may have slight defects of the epicarp that do not affect the pulp;
- (g) be uniform and each package shall contain only fruit of the same origin; and
- (h) be of the same variety: Provided that Standard Grade shall be of the same commercial type.

(2) Size:

- (a) Irrespective of the variety, the minimum weight of a date shall be 4,75 g.

(3) Moisture content for:

- (a) Cane sugar varieties shall not contain more than 26% moisture;
- (b) Invert sugar varieties shall not contain more than 30% moisture; and
- (c) Dagleat Noor variety, in their natural state, shall not contain more than 30% moisture.



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- (4) Varieties:
- (a) Cane sugar varieties which contain mainly sucrose including —
- (i) Dagalat Noor (Deglet Nour); and
- (ii) Dagalat Beidha (Deglet Beidha).
- (b) Invert sugar varieties which contain mainly glucose and fructose including —
- (i) Akhaout alig, Alig, Amri, Barhi (Barhee), Deri, Hallaawi (Halawy), Khadhraawi (Khadrawy), Majhoul (Medjool), Saiidi (Saidy), Sayir (Sayer), Zahdi (Zahidi).

- (5) Tolerances:

Quality factor	Tolerances for defective fruit – Percent by weight or number		
	Choice Grade	Standard Grade	SubStandard Grade
(a) Sour fruit	0	0	1
(b) Extraneous Vegetable Matter	3	5	8
(c) Damaged, immature or unpollinated fruit	3	6	15
(d) Blemished fruit	4	6	10
(e) Size (not less than 4 g). Percent by weight	10	10	20
(f) Collective deviations #	7	12	24

# Deviation specified under (a), (b), (c) and (d) collectively: Provided that the individual limits are not exceeded.

- (6) Markings:
- (a) The word "dates" shall be marked on non-transparent containers.
- (b) The name of the variety or the commercial type shall be marked on containers containing Choice Grade dates.
- (c) The word "common" shall be marked on Standard Grade and SubStandard Grade dates when the variety or commercial type is not defined or cannot be guaranteed.

#### Date Blocks

47. (1) Date blocks shall —
- (a) consist of compressed whole dates packed in rectangular blocks;
- (b) be free from blackened portions;
- (c) have an attractive and typical colour for Choice Grade fruit and be reasonably attractive and typical of the cultivar concerned for Standard Grade fruit; and
- (d) have a good and fleshy texture for Choice Grade fruit.
- (2) Moisture content:
- (a) Cane sugar varieties shall not contain more than 26% moisture.
- (b) Invert sugar varieties shall not contain more than 30% moisture; and
- (c) Dagalat Noor variety, in their natural state, shall not contain more than 30% moisture.

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## (3) Tolerances:

Quality factor	Tolerances for defective fruit - per total units of fruit/block		
	Choice Grade	Standard Grade	Substandard Grade
(c) Extraneous vegetable matter	4	6	6
(d) Unspecified foreign matter	4	6	6

## (4) Marking of Block Dates containers:

- (a) The word "dates" shall be marked on non-transparent containers.
- (b) The name of the variety or the commercial type shall be marked on containers containing Choice Grade dates.
- (c) The word "common" shall be marked on Standard and SubStandard Grade dates blocks when the variety or commercial type is not defined or cannot be guaranteed.

Whole Figs

## 48. (1) Moisture Content:

- (a) Whole figs shall not contain more than 25% moisture.

## (2) Whole figs shall —

- (a) be prepared from whole figs with the same cultivar characteristics;
- (b) have an attractive colour typical of the cultivar concerned;
- (c) have a uniform colour when examining a single container with dried figs;
- (d) be free from blackened portions; and
- (e) have a good and fairly fleshy texture for Choice Grade figs.

## (3) Stems, including the nodule, of length 8 mm and less are allowed on whole figs.

## (4) Size group:

Size	Shall pass through a sieve of mesh diameter:	Shall not pass through a sieve of mesh diameter:
Minimum size & mixed size	-	19 mm
Medium	25 mm	19 mm
Large	-	25 mm

- Not applicable.

## (4) Tolerances:

Quality factor	Tolerances for defective fruit -per 100 fruit units		
	Choice Grade	Standard Grade	Substandard Grade
(a) Colour:			
	(i) Minor	20	*
	(ii) Major	1	5
(b) Blemishes:	(i) Minor	20	*
	(ii) Major	5	15
(c) Size group:	(i) Too small	5	10
	(ii) Too large	5	10
(d) Extraneous vegetable matter	4	6	6
(e) Stems longer than 8 mm	5	10	*
(f) Unspecified foreign matter	4	6	6
(g) Deviations#	10	20	*

\* Denotes no specification.

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- # Deviations specified under (a) (ii), (b) (ii), (c) and (d) collectively: Provided that the individual limits are not exceeded.

Fig Blocks

49. (1) Moisture Content:
- (a) Fig blocks shall not contain more than 25% moisture.
- (2) Fig blocks shall —
- (a) consist of compressed whole figs packed in rectangular blocks;
- (b) be free from blackened portions;
- (c) have an attractive and typical colour for Choice Grade fruit and be reasonably attractive and typical of the cultivar concerned for Standard Grade fruit; and
- (d) have a good and fleshy texture for Choice Grade fruit.
- (3) Tolerances:

Quality factor	Tolerances: for defective fruit - per total units of fruit/block		
	Choice Grade	Standard Grade	Substandard Grade
(c) Extraneous vegetable matter	4	6	6
(d) Unspecified foreign matter	4	6	6

Tomatoes - Bleached and Unbleached

50. (1) Moisture Content:
- (a) Tomatoes shall not contain more than 20% moisture.
- (2) Quality standards:
- (a) Choice Grade
- (i) Fruit ingredient:
- (aa) Unpeeled tomatoes with the same cultivar characteristics, consisting of cleanly cut halves, quarters or wheels.
- (bb) Tomatoes shall have a bright and uniform colour.
- (ii) Shape:
- (aa) In the case of halves and wheels the normal round appearance of the fruit shall be retained.
- (b) Standard Grade
- (i) Fruit ingredient:
- (aa) Unpeeled tomatoes with the same cultivar characteristics, consisting of cleanly cut halves, quarters or wheels but shall contain thin and overripe halves and quarters.
- (bb) Flats are prepared from unpeeled tomatoes with the same cultivar characteristics which shall consist of halves and quarters which have dried flat and with irregular shapes because of over ripeness.
- (cc) Tomatoes shall be reasonably bright and have a reasonably uniform colour.

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(3) Size group: Halves

Size	Shall pass through a sieve of mesh diameter:	Shall not pass through a sieve of mesh diameter:
Minimum size	-	14 mm
Small	19 mm	14 mm
Medium	25 mm	19 mm
Large	31 mm	25 mm
Extra large	-	31 mm

- Not applicable.

(4) Tolerances:

Quality factor	Tolerances for defective fruit - number per 100 fruit units			
	Choice Grade	Standard Grade (Flats)	Standard Grade	Substandard Grade
(a) Colour: (i) Minor	25	25	25	*
(ii) Major	1	5	5	5
(b) Blemishes: (i) Minor	20	*	*	*
(ii) Major	5	15	15	*
(iii) Minor and Major collectively: Provided that the individual limits are not exceeded	20	25	25	*
(c) Deviations in cut (flats excluded)	10	-	25	*
(d) Size group: (flats excluded):				
(i) Too large	5	-	10	*
(ii) Too small	5	-	10	*
(e) Extraneous vegetable matter	4	6	6	6
(f) Unspecified foreign matter collectively:	10	10	10	30
(i) Minor	10	10	10	30
(ii) Major	4	6	6	6
(g) Deviations#	14	28	28	*

\* Denotes no specification.

- Not applicable.

# Deviations specified under (a)(ii), (b)(ii), (e) and (f) collectively: Provided that the individual limits are not exceeded.

Unspecified Dried Fruit

51. (1) Proposed quality standards shall be submitted in writing to the Executive Officer.

(2) Tolerances:

Quality factor	Tolerances: for defects by number per 100 g/ number per 100 fruit units sample		
	Choice Grade	Standard Grade	Substandard Grade
(a) Extraneous vegetable matter	4	6	6
(b) Unspecified foreign matter	4	6	6

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**PART VI****DRIED FRUIT MIXES**Mixed Dried Fruit

52. (1) Mixed dried fruit shall consist of at least two kinds of dried fruit containing not more than 70% of any one kind: Provided that the mass of any of the remaining kinds shall not be less than 10% and in the case of apples and apricots not less than 5%.
- (2) Choice Grade mixed dried fruit shall —
- (a) comprise of Choice Grade dried fruit.
- (3) Standard Grade mixed dried fruit shall —
- (a) comprise of at least Standard Grade dried fruit.
- (4) SubStandard Grade mixed dried fruit shall —
- (a) comprise of at least SubStandard Grade dried fruit.
- (5) Tolerances:

Quality factor	Tolerances for defects by number per 100 g sample		
	Choice Grade	Standard Grade	Substandard Grade
(a) Extraneous vegetable matter	4	6	6
(b) Unspecified foreign matter	4	6	6

Dried fruit mixed with other foodstuffs (Dried fruit mixes)

53. (1) Dried fruit mixed with other foodstuffs shall be products consisting of —
- (a) dried fruit which comprises at least 55% of the total weight of the product; and
- (b) nuts, cherries, glazed fruit, pieces of fruit skin, pieces of fruit leather, coconut flakes or any other ingredient suitable for immediate consumption.
- (2) Products described in subregulation (1) shall be regarded as dried fruit mixes: Provided that where more than one kind of dried fruit is used and the quality standards as contemplated in regulation 51 will apply.
- (3) Other foodstuffs shall be —
- (a) sound, and free from rotting or deterioration;
- (b) clean and free from visible foreign matter;
- (c) free from living insects or mites whatever their stage of development;
- (d) free from visible damage by insects, mites or other parasites;
- (e) free from mould or fermentation;
- (f) free from abnormal external moisture;
- (g) free from of foreign smell and taste; and
- (h) not over dried or burned.
- (4) Choice Grade dried fruit mixed with other foodstuffs shall —
- (a) comprise of at least 55% Choice Grade dried fruit and other foodstuffs that are free from defects with the exception of very slight superficial defects provided

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that the general appearance of the produce, its quality, its keeping quality or its presentation in the package are not affected.

- (5) Standard Grade dried fruit mixed with other foodstuffs shall —
- (a) comprise of at least 55% Standard Grade dried fruit and other foodstuffs shall be of good quality.
- (6) SubStandard Grade dried fruit mixed with other foodstuffs shall —
- (a) comprise of at least 55 % SubStandard Grade dried fruit and other foodstuffs which comply with the minimum requirements
- (7) Tolerances:

Quality factor	Tolerances for defects by number per 100 g sample		
	Choice Grade	Standard Grade	SubStandard Grade
(a) Extraneous vegetable matter	4	6	6
(b) Unspecified foreign matter	4	6	6

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