

Guidelines on key requirements for governments markets

– bread, eggs and dairy products –



agriculture,
forestry & fisheries

Department:
Agriculture, Forestry and Fisheries
REPUBLIC OF SOUTH AFRICA

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governments markets
– bread, eggs and dairy products –**

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Directorate Marketing

DEPARTMENT OF AGRICULTURE, FORESTRY AND FISHERIES

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DEFINITION OF TERMS

AB cultures:

Cultures used during the fermentation of yoghurt and which have the ability to survive the passage through the stomach and contribute to the natural bacteria already present in the lower gut. Yoghurt with AB cultures can enhance digestion, prevent diarrhoea and constipation. Furthermore, AB cultures can have a positive health effect if used with antibiotics, which usually destroy the natural bacteria in the gut. One of the strongest health claims for AB yoghurt is the high quality of nutrients available in a digestible form. The protein in AB yoghurt has a high biological value, and AB yoghurt is the best food source of vitamin B2 (riboflavin) and calcium. Furthermore, the calcium is better absorbed because of the presence of the milk carbohydrate called lactose.

Colostrum

A form of milk produced by the mammary glands of mammals (including humans) in late pregnancy. Most species will generate colostrum just prior to giving birth. Colostrum contains antibodies to protect the newborn against disease, as well as being lower in fat and higher in protein than ordinary milk.

Extra large (in eggs)

Refers to eggs weighing at least 61g each.

Large (in eggs)

Refers to eggs weighing over 51g.

Medium (in eggs)

Refers to eggs weighing over 43g.

Ropiness

A defect in food caused by the growth of undesirable bacteria. It is usually characterised by stringiness, increased viscosity or sliminess.

Coordinating/koördinerende specification (CKS)

Refers to a South African technical specification written for a specific government institution for use in tender procedures.

1. INTRODUCTION

Food safety has become an important aspect not only for large-scale farmers but also for smallholder farmers. Food safety standard measures can improve the farm management practices of smallholders and can be a tool for smallholders to access government markets and be integrated into the formal supply chains. However, meeting the food safety requirements set by the government markets remains a challenge to the smallholders with a low level of literacy and financial means.

This guide focuses on government market requirements of food supplies by food producers. This is to ensure that food supplied at government institutions is of good quality, safe, wholesome, nutritious, appropriate and is culturally acceptable for all clients within various government institutions. Furthermore, the food supplied should provide a normal diet that meets the nutritional, psychological and physiological needs of individuals within various government institutions.

The guide can be used by farmers who want to understand the standard requirements set by government institutions, by trainers who implement the requirements on smallholder farms and by any non-technical person who wishes to understand what the government standard requirements regarding food supply are about. However, topics such as supply chain management requirements and preferential procurement regulations are not covered and are beyond the scope of this guide.

2. PURPOSE OF THE GUIDELINES

The purpose of these guidelines is to give clear guidance to producers and other value-chain role players on the expected quality of all perishable foodstuffs required by the various government institutions.

3. LEGISLATION

The products should comply with all the requirements as stipulated in the following Acts and regulations:

3.2 Acts

- **Agricultural Product Standards Act, 1990 (Act No. 119 of 1990)**

To provide for the control over the sale and export of certain agricultural products, control over the sale of certain imported agricultural products, control over related products and for matters connected with.

- **Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972)**

To control sale, manufacture and importation of foodstuffs, cosmetics and disinfectants and to provide for incidental matters.

3.3 Regulations

- **Government Notice No. R198 of 30 July 1999**

Regulation governing general hygiene requirements for food premises and the transport of food.

- **Government Notice No. R.577 of 15 March 1991**

Regulations relating to the grading, packing and marking wheat products intended for sale in the Republic of South Africa

- **Government Notice No. R.2581 of 20 November 1987 (Diary Products)**

Regulations relating to dairy products and imitation dairy products

- **Government Notice No. R.1555 of 21 November 1997 (Diary Products)**

Regulations relating to milk and dairy products

- **Government Notice No. R.186 of 22 February 2008**

Regulations relating to the grading, packing and marking of wheat products intended for sale in the republic of South Africa

4. GENERAL

The guidelines on specifications for perishable foods ensure that only the stock or food items that comply with the required standards for acceptable quality are received and used in the food service units.

- Perishable foods should be delivered according to specifications for temperature, transportation, delivery times and specified delivery areas as indicated by the ordering officer.
- Food items not listed in the guidelines should be delivered in accordance with normal trade practice.
- Stock should be available for a similar inspection at any stage of preparation.
- All foods delivered in terms of a contract should be subject to inspection and approval by inspectors of the Directorate: Plant and Quality Control of the Department of Agriculture, Forestry and Fisheries or any assignee designated in terms of section 2(3)(a) of the Agricultural Product Standards Act, 1990, or medical health officers, where and when available, at the dispatching or delivery points.
- Whenever tenders are submitted for any article to which the Foodstuffs, Cosmetics and Disinfectants Act, 1972, and/or the Agricultural Product Standards Act, 1990, and any regulations made in terms thereof apply, it means that if a contract has been entered into for any article, all such articles should be delivered strictly in terms of the provisions of the Acts mentioned.
- The procedure concerning the taking and testing of samples of delivered products, as set out in these Acts, should be complied with.

- The department reserves the right to conduct inspections of the production process, the product and the premises of the supplier without prior notification at any working time during the contract period or prior to entering into a contract. In the event of a deviation being observed, the entire consignment should be rejected.

5. BREAD

5.1 Physical requirements

- Only white, brown and whole-wheat bread, as defined in the above regulations, should be requested.
- All bread should be fresh, properly baked, clean and free of any ropiness, grit and other foreign matter.
- Bread should be delivered daily at times mutually agreed upon and should be of the required form and mass. The receiving officer may require that the bread should not be delivered before the lapse of a number of hours, but not more than 48 hours, after it has been baked.
- White and brown bread should be fortified in accordance with the Regulation relating to the fortification of certain foodstuffs, R.7634 of 7 April 2003.

5.2 Packaging

- Bread should be packed into transparent plastic bags.
- The product name, weight, expiry date, nutritional information and company name should appear on the packaging.
- The plastic wrapping of the bread should have a fortification logo as indicated below:

6. EGGS

- All products delivered should comply with at least the quality, packing and marking requirements for Grade 1 eggs, as set out in the regulations made in terms of section 15 of the Agricultural Product Standards Act, 1990.

6.1 Physical requirements

- Eggs should be clean and have intact shells;
- The shell membrane may be slightly quivery;
- Eggs should be free of blood spots, absorbed odours, and any signs of embryo development or mould.

6.2 Packaging

- Eggs should be packed together according to size and grade.
- The product name, grade, number of eggs, expiry date and the name and address of supplier, should appear on the exterior of the packaging.
- The expiry date may be stamped on each egg.
- Eggs may be stored in a cold room for 9 to 10 weeks.

7. DAIRY PRODUCTS

7.1 Milk

7.1.1 Physical requirements

- Milk and milk products should be delivered daily or twice a day, as required by the receiving officer;
- The temperature of milk may, after refrigeration and until delivered, under no circumstances be above 6 °C;

- No preservative or any other additive may be added to the milk;
- No colostrum may be present;
- Milk should either be pasteurised or ultra-heat treated (UHT);
- Milk should be from a certified dairy supplier and may not be diluted;
- The strictest hygienic measures should be applied in the production, handling and delivery of milk;
- The dairy should be inspected at any time before and during the contract period.

7.1.2 Characteristics of pasteurised milk

- The product should remain fresh until the expiry date printed on the container, if kept below 5 °C.
- The product should have the typical fresh, slightly sweet taste of normal milk.
- No flavours and/or foreign matter may be present in the product.
- Pasteurised milk should be classified as full cream, low fat or fat-free milk.

7.1.3 Microbiological requirements

- **The milk should be microbiologically safe for human consumption;**
- **Microbiological/bacterial requirements are as follows:**

Total plate count—300 000/ml

Escherichia coli—absent in 1 ml

Phosphates—absent

pH—6,50—6,80

7.1.4 Packaging

- The product should be packed into suitable containers as specified by the institution and should be free from any leakage.
- Secondary packaging (where applicable) should be clean and must protect the content.
- The company name, product name and production date, as well as a best before date should be visible on the packaging for storage and rotation purposes.
- Fresh milk should be packed into cartons or plastic sachets or bottles.

7.1.5 Transportation

- The product should be transported at a temperature of 0 to 5 °C, i.e. the delivery truck must be cooled and not only insulated. A truck with a canopy is therefore unsuitable.
- The product should be delivered at temperatures not exceeding 7 °C.

7.2 Cheese

7.2.1 Physical requirements

- Cheese is a curd of milk, i.e. gel of casein from which some of the whey has been removed by heating, stirring and pressing. The texture of cheese may range from soft to semi-soft;
- The different types of cheese include Cheddar, Gouda and Cottage;
- Cheddar—yellow, circular, cylindrical loaf, slices, cubes, shredded or grated;
- Gouda—yellow, ball shaped with flattened top and bottom.

7.2.2 Packaging

- The label should reflect the name of the product, weight, nutritional information and expiry date.

7.3 Yoghurt

7.3.1 Physical requirements

- Yoghurt may be plain or have different flavours;
- Yoghurt should be low fat;
- Yoghurt should contain AB cultures;
- There should be no sign of separation of the yoghurt.

7.3.2 Packaging

- Yoghurt should be packaged into strong plastic tubs and be packed in single layers into boxes.
- The tub should contain the product name, 'sell by' date, production date, and details of the company.

7.4 Milk powder

7.4.1 Definition

- Milk means the normal secretion of the mammary glands of bovines, goats or sheep.

7.4.2 Requirements

- The milk must come from herds free from tuberculosis, brucellosis, mastitis or any other dangerous diseases;
- The milk must be clean, free of antibiotics and pathogenic organ-

isms;

- The coliform count must be less than 10/ml in pasteurised milk and less than 50/g in other dairy products;
- The milk must be free from E.coli;
- Primary dairy products of the types known as milk and reconstituted milk must not clot when boiled for five minutes.

7.4.3 Composition requirements

The product should have the following nutrient composition, as shown in the following table:

Table 24 Nutrient composition of milk powder

	Full cream milk powder per 100g	Low fat milk powder Per 100g
Energy	2 075 kJ	1516 kJ
Protein	26,4 g	36.2
Lactose	38.6 g	38,6 g
Butterfat	>26,0 g	0,2 g
Lecithin (added)	0,2 g	0,2 g
Minerals (ash)	5,8 g	5,8 g
Water (max)	3,0 g	3,0 g
Vitamin A (added)	1 500 IU	1 500 IU
Vitamin B2	1,3 mg	1,3 mg
Calcium	880 mg	1 257 mg
Iron	0,5 mg	0,3 mg
Vitamin D (added)	7,5 ug	7,5 ug
Pantothenic acid	1.7 mg	1,7 mg
Vitamin B12	1 mg	1,6 mg
Phosphorus	700 mg	700 mg

	Full cream milk powder per 100g	Low fat milk powder Per 100g
Magnesium	80 mg	80 mg
Sodium	280 mg	280 mg
Potassium	1 080 mg	1 080 mg

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