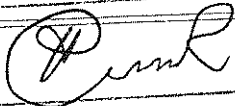



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REGSDIENSTE/LEGAL SERVICES	

EXPORT STANDARDS AND REQUIREMENTS
REGARDING POULTRY MEAT

LITVOERSTANDAARDE EN -VEREISTES
BETREFFENDE PLUIMVEEVLEIS

Stipulated by/
Vasgestel deur:


Executive Officer: Agricultural Product Standards
Uitvoerende Beampte: Landbouproduktstandaarde

1991-08-23

Date/Datum

DEPARTMENT OF AGRICULTURE

STD. No. A-3.

AGRICULTURAL PRODUCT STANDARDS ACT, 1990 (ACT No. 119 OF 1990)
STANDARDS AND REQUIREMENTS REGARDING
POULTRY MEAT EXPORTS

The Executive Officer: Agricultural Product Standards stipulated under section 4(3)(a)(ii) of the Agricultural Product Standards Act, 1990 (Act No. 119 of 1990) the standards regarding the quality and requirements regarding the packing, marking and labelling of poultry meat as set out in the Schedule.

SCHEDULE

Definitions

1. Any word or expression in these standards and requirements to which a meaning has been assigned in the Act, shall have that meaning and --

"class" means a quantity of poultry meat which differs from another quantity of poultry meat in respect of --

- (a) the kind of animal from which it is derived;
- (b) the grade which was allocated to that poultry carcass;
- (c) the particular portion or cut, or combination of portions or cuts; or
- (d) the particular type of packing;

"consignment" means a quantity of poultry meat of the same type, class or grade, delivered at any one time under cover of the same consignment note, delivery note or receipt, or from the same conveyance, or if such quantity is subdivided into different classes or production lots, each quantity of each of the different classes or production lots;

"container" means the outer container or carton in which poultry meat is packed for export;

"cut" means any part of a poultry carcass which has been separated from such carcass, but not also a portion;

"inspector" means the Executive Officer or an officer under his control, or an assignee or an employee of the Assignee;

"portion" means a part of a carcass specified in the Annexure;

"Poultry Meat Regulations" means the regulations regarding poultry meat published under section 15 of the Act;

"production lot" means a quantity of poultry meat of the same class which is marked with the same production code; and

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

Scope

2. These standards and requirements shall relate to poultry meat in respect of which an approval for the export thereof is required in terms of section 4 of the Act.

Requirements for approvals

3. An approval referred to in section 4 of the Act may be issued in respect of a consignment of poultry meat if --

- (a) the poultry meat comprising the consignment has been classified and graded in accordance with the Poultry Meat Regulations;
- (b) that poultry meat is packed in containers which comply with the requirements explained in item 4;
- (c) that poultry meat is packed in accordance with the packing requirements explained in item 5;
- (d) the containers concerned are marked in accordance with the requirements explained in item 6;
- (e) that poultry meat complies with the quality requirements explained in item 7;
- (f) that consignment was presented for inspection in accordance with the provisions of the regulations regarding control of the export of poultry meat; and
- (g) an inspector has, after an inspection in terms of the said regulations, found that the provisions of these standards have been complied with in respect of the consignment concerned.

Requirements for containers

4. (1) The containers in which a consignment of poultry meat is packed shall --
- (a) be clean, intact and new;
 - (b) be manufactured from a material that protects the contents thereof from contamination;
 - (c) be waterproof; and
 - (d) be suitable for the export of poultry meat therein.
- (2) Such containers shall be manufactured in such a manner that --
- (a) it can be closed properly;
 - (b) the shape and measurements thereof will facilitate stacking and the use of palettes; and
 - (c) damage and deformation during normal storage, handling and transport practices will be prevented.

Packing requirements

5. (1) Poultry meat of different classes shall not be packed together in the same container.
- (2) Each poultry carcass that is packed in a container, shall be sealed separately unless --
- (a) the official regulations of the land whereto it shall be exported determine otherwise; or
 - (b) the person to whom the poultry meat concerned shall be exported, imposes other requirements.

Marking of containers

6. (1) Each container in a consignment of poultry meat shall be marked with the following particulars:
- (a) An indication of the class and grade and, where applicable, the type of portion or cut packed therein.

- (b) The name or trade name and address of the packer or exporter of the poultry meat concerned.
- (c) A number or code which identifies the date of packing of the poultry meat concerned.
- (d) The expression "Product of South Africa".
- (e) The nett mass of the poultry meat packed therein, as required in terms of the Trade Metrology Act, 1973 (Act No. 77 of 1973).

(2) The particulars referred to in paragraphs (a), (b), (c) and (d) of subitem (1) shall be indicated in detached letters and figures and shall -

- (a) in each separate case be of the same colour, type and size;
- (b) appear on a uniform and contrasting background;
- (c) be clearly legible; and
- (d) have a vertical height of at least 4 mm.

(3) No container in a consignment of poultry meat shall be marked with a class designation other than the applicable class designation of the poultry meat in that container.

(4) No word, mark, illustration, depiction or other method of expression that either directly or by implication constitutes a misrepresentation or creates or may create a misleading impression regarding the quality or class of the poultry meat in a container shall be indicated on such container.

Standards regarding quality

7. (1) Poultry meat intended for export shall comply with the quality standards as prescribed in the Poultry Meat Regulations for the particular class of poultry meat.

(2) The methods to be used and the procedures to be followed regarding the determination of the quality standards referred to in subregulation (1), shall be as set out in the Poultry Meat Regulations.

(3) Poultry meat intended for export shall be kept at a temperature of below minus 12 °C for at least 24 hours prior to inspection and this temperature shall be maintained until it is exported.

ANNEXURE

PORTIONS [Item. 1]

Half carcass
Quarter carcass
Wing
Leg
Thigh
Drumstick
Breast