

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
	over-processing, flavours and odours foreign to the product and from excessive rag				
(g) Uniformity of size in any one container	Segments shall be fairly uniform in size	Segments shall be reasonably uniform in size	As for Choice Grade	*	*
(h) Shape	Shall consist of whole segments of a normal shape: Provided that a segment shall be deemed to be whole if it has retained at least 75% of its original shape	As for Extra Choice Grade	As for Extra Choice Grade	The greater proportion of the units shall be recognisable as whole units	*
(i) Minimum quantity	Each constituent shall not be less than 40% of the total drained mass	As for Extra Choice Grade	Each constituent shall not be less than 35% of the total drained mass	As for Standard Grade	*
(j) Colour	Units of each constituent in a container shall be of a good and uniform colour throughout	Units of each constituent in a container shall be of a fairly good colour throughout	Units of each constituent in a container shall be of a reasonably good colour throughout	As for Standard Grade	*
(k) Foreign matter	None	None	None	None	None
(l) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free	Reasonably free	Reasonably free

* Denotes no specification

Permissible deviations (by mass per container)

- (2) The maximum permissible deviations by mass per container for canned citrus two fruits are as follows:

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade
(a) Shape	20% of the drained mass	40% of the drained mass	60% of the drained mass

CANNED PAWPAWS

40. The quality requirements for canned pawpaws are as follows:

Styles and standards for styles

- (1) (a) Canned pawpaws shall be presented as one of the following styles:
- (i) Pawpaw slices
 - (ii) Pawpaw chunks
 - (iii) Pawpaw diced
- (b) (i) Pawpaw slices shall consist of peeled and deseeded pawpaws cut into wedge shaped units.
 (ii) Pawpaw chunks shall consist of peeled and deseeded pawpaws cut into irregular shaped and sized units.
 (iii) Pawpaw diced shall consist of peeled and deseeded pawpaws cut into approximately cube-shaped units.

Quality Standards

- (2) (a) There shall be four grades of canned pawpaws, namely Extra Choice Grade, Choice Grade, Substandard Grade and Manufacturers Grade.
 (b) The quality standards for canned pawpaws are as follows:

Quality factor	Extra Choice Grade	Choice Grade	Substandard Grade	Manufacturers Grade
(a) Microbiological spoilage (maximum per production group)	0,25%	0,25%	0,25%	0,25%

Quality factor	Extra Choice Grade	Choice Grade	Substandard Grade	Manufacturers Grade
(b) Fill of containers shall comply to at least one of the following minima:				
(i) Fruit quantity	Packed to capacity	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade
(ii) Drained mass in grams	481	481	481	481
(c) Fruit ingredient	Sound, well coloured and fully grown pawpaws which have similar cultivar characteristics	As for Extra Choice Grade	As for Extra Choice Grade	Sound and fully grown pawpaws
(d) Preparation	(i) Shall be free from defects (ii) Shall be properly peeled and free from residual peel (iii) Shall be free from seeds (iv) Diced shall be cleanly cut and more or less cube-shaped	As for Extra Choice Grade	As for Extra Choice Grade	Shall be reasonably free from defects, developed seeds and residual peel
(e) Mushiness	Units shall not be mushy	As for Extra Choice Grade	The greater proportion of the units shall be recognisable as whole units	*
(f) Colour of units	Shall be good and uniform	Shall be fairly good and reasonably uniform	As for Choice Grade	*
(g) Foreign matter	None	None	None	None
(h) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free	Reasonably free

* Denotes no specification

Permissible deviations (by number per container)

- (3) The maximum permissible deviations for canned pawpaws are as follows:

Quality factor	Extra Choice Grade	Choice Grade
(a) Mushiness in the case of:		
(i) A2½-containers	3	5
(ii) Containers larger or smaller than A2 ½-containers	In the same proportion as 3 to 853 ml	In the same proportion as 5 to 853 ml

CANNED PEACHES: FREESTONE

41. The quality requirements for canned freestone peaches are as follows:

Definitions

- (1) Where used with regard to canned freestone peaches –
- (a) "crushed/broken" means a unit, in the case of whole peaches, peach halves and peach quarters, which has been –
- (i) crushed to the extent that it has lost its normal shape (not due to ripeness); or
 - (ii) severed into definite parts: Provided that all portions that collectively equal the size of a full size unit are considered one unit in applying the permissible deviations.
- (b) "freestone peach" means peach where the pit separates readily from the flesh; and
- (c) "pit/stone material" means, in the case of all styles other than whole peaches, pits and pieces of pit (including pit extensions) that are dark, hard and sharp and which are at least 1,5 mm in any dimension: Provided that it shall not be considered as a defect when whole peach pits or peach kernels are used as seasoning ingredients.

Styles and standards for styles

- (2) (a) Canned freestone peaches shall be presented as one of the following styles:

- (i) Whole peaches
 - (ii) Peach halves
 - (iii) Peach quarters
 - (iv) Peach slices
 - (v) Peach diced
 - (vi) Peach pieces, mixed pieces or irregular pieces.
- (b) (i) Whole peaches shall consist of whole, peeled and unpitted peaches.
 - (ii) Peach halves shall consist of peeled and pitted peaches cut into two approximately equal parts.
 - (iii) Peach quarters shall consist of peeled and pitted peaches cut into four approximately equal parts.
 - (iv) Peach slices shall consist of peeled and pitted peaches cut into wedge shaped units.
 - (v) Peach diced shall consist of peeled and pitted peaches cut into approximately cube-shaped units.
 - (vi) Peach pieces, mixed pieces or irregular pieces shall consist of peeled and pitted peaches cut into irregular shaped and sized units.

Quality Standards

- (3) (a) There shall be five grades of canned freestone peaches, namely Extra Choice Grade, Choice Grade, Standard Grade, Substandard Grade, and Manufacturers Grade.
- (b) The quality standards for canned freestone peaches are as follows:

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
(a) Microbiological spoilage (maximum per production group)	0,25%	0,25%	0,25%	0,25%	0,25%
(b) Fill of containers shall comply to at least one of the following minima:					
(i) Fruit quantity	Packed to capacity	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade
(ii) Drained mass in grams	453	453	453	453	453

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
(iii) Ingoing mass in grams in the case of:					
(aa) Per container in the case of:					
- Lye peeled halves and quarters	481	481	481	481	481
- Hand peeled halves and quarters	510	510	510	510	510
- Lye and hand peeled slices	481	481	481	481	481
- Lye and hand peeled irregular pieces	-	-	481	481	481
(bb) Average per container in the case of:					
- Lye peeled halves and quarters	510	510	510	510	510
- Hand peeled halves and quarters	538	538	538	538	538
- Lye and hand peeled slices	510	510	510	510	510
- Lye and hand peeled irregular pieces	-	-	510	510	510

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
(c) Maximum count in the case of: (i) Halves (ii) Quarters (d) Minimum count	14 30 6: Provided that halves in containers with a capacity of between 400 ml and 500 ml shall either have a minimum count of 5 or be marked according to subregulation (5)	22 50 *	32 55 *	32 55 *	* * *
(e) Fruit ingredients	Sound freestone peaches with similar cultivar characteristics	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade	Sound freestone peaches
(f) Preparation	(i) Shall be free from dark discoloured stone cavities and off-suture cuts: Provided that off-suture cuts 10 mm or less (at its widest point) which do not detract markedly from the appearance of the fruit shall not be regarded as deviations (ii) Shall be neatly and cleanly peeled and shall be free from residual peel	(i) and (ii) as for Extra Choice Grade	As for Choice Grade	As for Choice Grade except that the units may be trimmed: Provided that the greater proportion of the units in a container shall be recognisable as of the style described on the label	Shall be reasonably free from defects, residual peel, stones and parts of stones

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
	<p>(iii) May be trimmed if the units do not thereby lose their normal shape: Provided that peach halves may not be trimmed</p>	<p>(iii)(aa) May be trimmed: Provided that the units do not there by lose their normal shape (bb) in the case of halves trimming on the outer edges is allowed: Provided the trimming is restricted to the contour of the unit</p>	<p>(iv) Shall in the case of slices – (aa) be free from sli- vers and slabs; and (bb) be free from butt, calyx and suture slices which detract from the overall appearance of the contents</p>	<p>(v) Shall be free from stones or parts of stones</p>	<p>(iv) and (v) as for Extra Choice Grade</p>
(g) Minimum length of slices (measured from tip to tip)	45 mm	40 mm	25 mm	25 mm	*

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
(h) Uniformity of size in any one container in the case of:					
(i) Halves and quarters	The mass of the x largest units in a container shall be not more than y times the mass of the x smallest units where $x = 4$ and $y = 1\frac{1}{2}$	As for Extra Choice Grade except that $x = 5$ and $y = 1\frac{1}{2}$	(i) Halves: As for Extra Choice Grade except that $x = 10$ and $y = 2$ (ii) Quarters: As for Extra Choice Grade except that $x = 20$ and $y = 2$	*	*
(ii) Slices	Shall be reasonably uniform in thickness: Provided that slices which are not uniform in size are allowable if the container is marked accordingly	As for Extra Choice Grade	As for Extra Choice Grade	*	*
(i) Shape of halves	Shall be normal	As for Extra Choice Grade	As for Extra Choice Grade	*	*
(j) Colour of units	Shall be of good colour	Shall be of a fairly good colour	Shall be of a reasonably good colour	As for Standard Grade	*
(k) Uniformity of colour (halves, quarters, slices and diced) in any one container	Units in a container shall be uniform in colour and deviations from the general colour shall not be conspicuous	Shall be fairly uniform in colour throughout	Shall be reasonably uniform in colour throughout	As for Standard Grade	*

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
(l) Crushing (halves and quarters)	Units shall not be crushed or broken or damaged by crushing	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade	*
(m) Foreign matter	None	None	None	None	None
(n) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free	Reasonably free	Reasonably free

* Denotes no specification

- Denotes not applicable

Permissible deviations (by number per container)

(4) The maximum permissible deviations for canned freestone peaches are as follows:

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade
(a) Uniformity of colour in any one container	25%	0%	0%	0%
(b) Crushing in the case of:				
(i) Halves	14,3%	13,6%	15,6%	15,6%
(ii) Quarters	6,7%	6%	9,1%	9,1%
(c) Minimum length of slices	20%: Provided that the general appearance is not affected detrimentally	20%	20%	20%
(d) Preparation in the case of:				
(i) Halves	14,3%	18,2%	31,3%	31,3%

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade
(ii) Quarters	6,7%	8%	18,2%	18,2%
(iii) Slices (by mass)	10%	15%	20%	20%
(iv) Irregular pieces	-	-	20%	30%
(e) Deviations in (b)(i) and (d)(i) collectively: Provided such defects are individually within the limits specified	14,5%	18,2%	31,5%	31,5%
(f) Deviations in (b)(ii) and (d)(ii) collectively: Provided such defects are individually within the limits specified	6,7%	8%	18,2%	18,2%

- * Denotes no specification
- Denotes not applicable

Additional marking requirements

(5) If the requirement for the minimum number of peach halves as prescribed in subregulation (3)(d) are not complied with, the count shall be stated on the label.

CANNED PEACHES: YELLOW CLINGSTONE

42. The quality requirements for canned yellow clingstone peaches are as follows:

Definitions

- (1) Where used with regard to yellow clingstone peaches –
 - (a) "clingstone peach" means a peach which have the pit adhered to the flesh.

- (b) "crushed/broken" means a unit, in the case of whole peaches, peach slices, peach halves and peach quarters, which has been –
- (i) crushed to the extent that it has lost its normal shape (not due to ripeness); or
 - (ii) severed into definite parts: Provided that all portions that collectively equal the size of a full size unit are considered one unit in applying the permissible deviations; and
- (c) "pit/stone material" means, in the case of all styles other than whole peaches, pits and pieces of pit (including pit extensions) that are dark, hard and sharp and which are at least 1,5 mm in any dimension: Provided that it shall not be considered as a defect when whole peach pits or peach kernels are used as seasoning ingredients.

Styles and standards for styles

- (2) (a) Canned yellow clingstone peaches shall be presented as one of the following styles:

- (i) Whole peaches
- (ii) Peach halves
- (iii) Peach quarters
- (iv) Peach slices
- (v) Peach diced
- (vi) Peach pieces, mixed pieces or irregular pieces

- (b) (i) Whole peaches shall consist of whole, peeled and unpitted peaches.

- (ii) Peach halves shall consist of peeled and pitted peaches cut into two approximately equal parts.

- (iii) Peach quarters shall consist of peeled and pitted peaches cut into four approximately equal parts.

- (iv) Peach slices shall consist of peeled and pitted peaches cut into wedge shaped units.

- (v) Peach diced shall consist of peeled and pitted peaches cut into approximately cube-shaped units.

- (vi) Peach pieces, mixed pieces or irregular pieces shall consist of peeled and pitted peaches cut into irregular shaped and sized units.

Quality Standards

(3) (a) There shall be five grades of canned yellow clingstone peaches, namely Extra Choice Grade, Choice Grade, Standard Grade, Substandard Grade and Manufacturers Grade.

(b) The quality standards for canned yellow clingstone peaches are as follows:

Quality factor	Fancy Grade	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
(a) Microbiological spoilage (maximum per production group)	0,25%	0,25%	0,25%	0,25%	0,25%
(b) Fill of containers shall comply to at least one of the following minima:					
(i) Fruit quantity	Packed to capacity	As for Fancy Grade	As for Fancy Grade	As for Fancy Grade	As for Fancy Grade
(ii) Drained mass in grams in the case of:					
(aa) Wholes	-	453	453	453	453
(bb) Halves, quarters, slices and diced	467	467	467	467	467
(cc) Irregular pieces	-	-	467	467	467
(iii) Ingoing mass in grams in the case of:					
(aa) Per container in the case of:					

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- Wholes	-	481	481	481	481	481
- Halves, quarters, slices, and diced	467	467	467	467	467	467
- Irregular pieces	-	-	467	467	467	467
(bb) Average per container in the case of:						
- Wholes	-	510	510	510	510	510
- Halves, quarters, slices and diced	496	496	496	496	496	496
- Irregular pieces	-	-	496	496	496	496
(c) Maximum count in the case of:						
(i) Wholes	-	20	20	20	20	*
(ii) Halves	22	25	36	36	36	*
(iii) Quarters	30	50	55	55	55	*
(d) Minimum count						
	6: Provided that halves in containers with a capacity of between 400 ml and 500 ml shall either have a minimum	-	*	*	*	*

<p>(e) Fruit ingredients</p>	<p>count of 5 or be marked according to subregulation (5): Provided further that in the case of M1 containers a minimum count of 4 is allowable</p>	<p>As for Extra Choice Grade</p>	<p>As for Extra Choice Grade</p>	<p>As for Extra Choice Grade</p>	<p>Sound yellow cling-stone peaches</p>
<p>(f) Preparation</p>	<p>(i) Shall be free from dark discoloured stone cavities and off-suture cuts: Provided that off-suture cuts 10 mm or less (at its widest point) which do not detract markedly from the appearance of the fruit shall not be regarded as deviations</p> <p>(ii) Shall be properly peeled and free from residual peel</p> <p>(iii) Units may not be trimmed</p>	<p>(i) and (ii) as for Extra Choice Grade</p> <p>(iii) (aa) Units may be trimmed: Provided that they do not thereby lose their normal shape</p>	<p>As for Choice Grade</p>	<p>As for Choice Grade except that the units may be trimmed: Provided that the greater proportion of the units in a container shall be recognisable as of the style described on the label: Provided further that units are free of butt and calyx ends which detract markedly from the overall appearance</p>	<p>Shall be reasonably free from defects, residual peel, stones and parts of stones</p>

- (bb) In the case of halves trimming on the outer edges is allowed: Provided the trimming is restricted to the contour of the unit
- (cc) Slight "scooping" of the stone cavities are acceptable: Provided that halves are still fleshy
- (iv) As for Extra Choice Grade: Provided that the stones shall not be removed in the case of wholes (v), (vi) and (vii) as for Extra Choice Grade
- (iv) Shall be free from peach stones or parts of stones and dark, hard pit extensions
- (v) All slices shall be cleanly cut
- (vi) Shall be in the case of slices –
- (aa) be free from slivers and slabs; and
- (bb) be free from butt, calyx and suture slices which detract from the overall appearance.

<p>(g) Minimum length of slices (measured from tip to tip)</p>	<p>45 mm</p>	<p>40 mm</p>	<p>25 mm</p>	<p>25 mm</p>	<p>25 mm</p>	<p>*</p>
<p>(h) Uniformity of size in any one container in the case of:</p>	<p>—</p>	<p>The mass of the x largest units in a container shall be not more than y times the mass of the x smallest units where $x=4$ and $y=1\frac{1}{2}$.</p>	<p>As for Choice Grade except that $x=6$ and $y=2$</p>	<p>As for Extra Choice Grade</p>	<p>*</p>	<p>*</p>
<p>(i) Wholes</p>	<p>—</p>	<p>The mass of the x largest units in a container shall be not more than y times larger than the</p>	<p>As for Extra Choice Grade except that —</p>	<p>As for Choice Grade except that $x=6$ and $y=2$</p>	<p>*</p>	<p>*</p>
<p>(ii) Halves</p>	<p>—</p>	<p>The mass of the x largest units in a container shall be not more than y times larger than the</p>	<p>As for Extra Choice Grade except that —</p>	<p>As for Choice Grade except that $x=6$ and $y=2$</p>	<p>*</p>	<p>*</p>

range of the contents
 (vii) Diced shall be clearly cut and shall be free from chips which in the case of diced —
 (aa) smaller than 13 mm shall pass through a sieve with 5 mm meshes; and
 (bb) of 13 mm and more, shall pass through a sieve with 6 mm meshes

<p>(iii) Quarters</p>	<p>mass of the x smallest units where – (aa) $x=2$ and $y=1\frac{1}{2}$ for a count of 7 or under (bb) $x=3$ and $y=1\frac{1}{2}$ for a count of 8 or over</p>	<p>The mass of the x largest units in a container shall not be more than y times larger than the mass of the x smallest units, where – (aa) $x=2$ and $y=1\frac{1}{2}$ for a count of 10 or less (bb) $x=4$ and $y=1\frac{1}{2}$ for a count of 11 to 20</p>	<p>As for Extra Choice Grade except that – (aa) $x=3$ and $y=1\frac{1}{2}$ for a count of 10 or less (bb) $x=5$ and $y=1\frac{1}{2}$ for a count of 11 to 20 (cc) $x=6$ and $y=1\frac{1}{2}$ for counts of 21 and over</p>	<p>As for Extra Choice Grade except that – (aa) $x=2$ and $y=2$ for a count of 7 or under (bb) $x=4$ and $y=2$ for a count of 8 or over</p>
<p>(iv) Slices</p>	<p>Shall be reasonably uniform and the mass of the x largest units in a container shall not be more than y times larger</p>	<p>As for Choice Grade</p>	<p>As for Choice Grade</p>	<p>As for Choice Grade</p>

(i) Shape of halves	than the mass of the x smallest units, where –	(aa) x=3 and y=2 for a count of 10 or under (bb) x=5 and y=2 for a count of 11 to 20 (cc) x=6 and y=2 for counts of 21 and over: Provided that partial slices shall be ignored	Shall be normal	(aa) x=3 and y=3 for a count of 10 or under (bb) x=5 and y=3 for a count of 11 to 20 (cc) x=6 and y=3 for counts of 21 and over	As for Extra Choice Grade	As for Extra Choice Grade
(j) Colour of units in the case of:						*
(i) Wholes	–			Shall be of a fairly good colour throughout	Shall be of a reasonably good colour throughout	As for Standard Grade
(ii) Halves	Shall be of a good colour and shall show no serious red colouration around the stone		Shall be of a fairly good colour	Shall be of a reasonably good colour	Shall be of a reasonably good colour	As for Standard Grade
(iii) Quarters and slices	Shall be of a good colour		Shall be of a fairly good colour	Shall be of a reasonably good colour	Shall be of a reasonably good colour	As for Standard Grade
(iv) Diced	Shall be of a good colour		Shall be of a fairly good colour	Shall be of a reasonably good colour	Shall be of a reasonably good colour	As for Standard Grade

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(v) Irregular pieces	-	-	-	As for Standard Grade	*
(k) Uniformity of colour in any one container in the case of:					
(i) Halves, quarters, slices and diced	Units in container shall be uniform in colour and deviations from the general colour shall not be conspicuous	Shall be of a fairly uniform colour throughout	Shall be of a reasonably good colour throughout	As for Standard Grade	*
(ii) Irregular pieces	-	-	Shall be of a reasonably uniform colour throughout	As for Standard Grade	*
(l) Crushing	Units shall not be crushed or broken or damaged by crushing (disintegrated)	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade	*
(m) Foreign matter	None	None	None	None	None
(n) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free	Reasonably free	Reasonably free

* Denotes no specification

- Denotes not applicable

Permissible deviations (by number per container)

(4) The maximum permissible deviations by number per container, unless otherwise specified for canned yellow clingstone peaches are as follows: