

# GOVERNMENT NOTICES GOEWERMENSKENNISGEWINGS

## DEPARTMENT OF AGRICULTURE DEPARTEMENT VAN LANDBOU

No. R. 1532

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

### REGULATIONS RELATING TO THE GRADING, PACKING AND MARKING OF CANNED VEGETABLES INTENDED FOR SALE IN THE REPUBLIC OF SOUTH AFRICA

The Minister of Agriculture 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 three months after date of publication; and
- (c) read together with section 3(2) of the said Act, repealed the regulations published by Proclamation No. R. 72 of 1973 in so far as it relates to canned vegetables, Government Notice No. R. 1607 of 8 August 1980 and Parts VI and VII of Government Notice No. R. 1898 of 22 October 1971 with effect from the date of commencement.

#### SCHEDULE

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### **Definitions**

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

"**A2½ container**" means a container with a capacity of 853 ml;

"**A10 container**" means a container with a capacity of 3 090 ml;

"**blemishes**" means any external defect on the surface of the vegetable which detrimentally affects the overall appearance of the canned product;

"**Brix**" means the soluble solids content as determined by means of a refractometer corrected to 20°C;

"**canned vegetables**" means commercially sterile vegetables in hermetically sealed containers;

"**commercially sterile**" means the condition achieved by application of heat, sufficient, alone or in combination with other appropriate treatments, to render the vegetables free from micro-organisms capable of growing in food at normal non-refrigerated conditions at which the vegetables are likely to be held during distribution, storage and display;

"**consignment**" means a quantity of containers of canned vegetables of the same grade and type which is delivered at any one time under cover of the same consignment note, delivery note or receipt note, or is delivered by the same vehicle, or if such a quantity is subdivided into different production groups or packing sizes, each quantity of each of the different production groups or packing sizes;

"**container**" means the immediate container manufactured from any suitable material into which canned vegetables are packed for final sale;

"**count**" means the number of vegetable units concerned in any one container;

"**defects**" unless otherwise specified, with regard to canned vegetables mean --

- (a) injury caused by mechanical damage;
- (b) discolouration;
- (c) insect infestation;
- (d) injury of a pathological or other nature;
- (e) imperfections due to trimming which detract from the good appearance of units;
- (f) foreign or poor tastes or odours;
- (g) abnormal disintegration; and
- (h) any other internal or external defects which detrimentally affect the good quality or appearance of the product;

"**diameter**" with regard to vegetable units, means the largest diameter measured at right angles to the longitudinal axis;

"**drained mass**" means the mass, in grams, of the drained contents of a container of canned vegetables, determined as prescribed in the methods of inspection;

"**extraneous vegetable matter**" means any harmless parts of the plant concerned not normally present in the canned vegetables concerned;

"**foreign matter**" means any substance which does not normally form part of canned vegetables;

"**hermetically sealed containers**" means containers which are sealed to protect the contents against the entry of micro-organisms during and after heat processing;

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

"**main panel**" means that part of the container which is in the same field of vision as the trade mark, trade name, or brand name displayed the most prominent and any other part of the containers bearing the trade mark, trade name or brand in equal prominence;

"**manufacturer**" means any establishment which process vegetables to produce canned vegetables;

"**microbiological spoilage**" means spoilage of a microbiological nature, determined as prescribed in the methods of inspection;

"**outer container**" means a container which contains one or more containers of canned vegetables;

"**packed to capacity**" means that the container has been filled with the maximum quantity of vegetables or parts thereof that can be sealed therein without breaking or crushing the contents;

"**packer**" means any establishment dealing in the course of trade with canned vegetables by packing them for sale, and also an establishment on behalf of whom such product is packed for sale;

"**permitted**" means permitted in terms of the Foodstuffs, Cosmetic and Disinfectants Act, 1972 (Act No. 54 of 1972);

"**production group**" means a quantity of canned vegetables marked with the same code marks;

"**sound**" with regard to canned vegetables, means that such vegetables are free from any external or internal disorders which detrimentally affect the quality of the vegetables;

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

"**trimmed**" with regard to canned vegetables, means that defective or blemished portions have been cut away and "trimming" has a corresponding meaning;

"**uniform colour**" means that the product consists of units with a colour which do not vary significantly within the product concerned with regard to colour;

"**200 mm sieve**" means a sieve with a diameter of 200 mm, with apertures of 2,36 mm, manufactured from wire with a diameter of not less than 0,9 mm and not more than 1,25 mm; and

"**300 mm sieve**" means a sieve with a diameter of 300 mm, with apertures of 2,36 mm, manufactured from wire with a diameter of not less than 0,9 mm and not more than 1,25 mm.

#### ***Restrictions on the sale of canned vegetables***

2. (1) No person shall sell canned vegetables in the Republic of South Africa –

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

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

#### **PART I: GENERAL QUALITY STANDARDS FOR CANNED VEGETABLES**

##### ***General***

3. The specifications and maximum allowable deviations as set out in Part II, shall apply to A2½ containers unless otherwise specified. The specifications and maximum allowable deviations in respect of containers larger or smaller than A2½ containers shall be pro rata to the capacity of A2½ containers.

##### ***Grades for canned vegetables***

4. There are five grades for canned vegetables, namely Extra Choice Grade, Choice Grade, Standard Grade, Substandard Grade and Undergrade: Provided that dried or processed peas shall only be graded as Standard Grade, Substandard Grade and Undergrade.

##### ***Standards for grades of canned vegetables***

5. (1) Extra Choice Grade, Choice Grade, Standard Grade and Substandard Grade canned vegetables shall –

- (a) be prepared from sound, fresh, clean and washed vegetables;
- (b) subject to the provision of paragraph (c), be free from any substance which does not normally form part of canned vegetables, excluding extraneous vegetable matter; and
- (c) contain only permitted food additives.

(2) Subject to the provisions of subregulation (1), –

- (a) Extra Choice Grade, Choice Grade and Standard Grade canned vegetables shall comply with the specific quality standards for each kind of canned vegetable as set out in Part II;
- (b) Substandard Grade canned vegetables shall comprise of vegetables that do not comply with the specific quality standards for Extra Choice Grade, Choice Grade or Standard Grade, as set out in Part II, but which are still edible, normal in appearance and free from any foreign flavours and odours.

- (c) Undergrade canned vegetables, which shall not be presented for sale, shall comprise of vegetables that do not comply with the quality standards for Extra Choice Grade, Choice Grade, Standard Grade or Substandard Grade, as set out in paragraphs (a) and (b), and are inedible due to the presence of harmful or aesthetically objectionable foreign matter or foreign flavours and odours.

**Standards for styles of canned vegetables**

6. (a) Canned vegetables shall be presented as any of the styles prescribed in each of the canned vegetables as set out in Part II.
- (b) Any other presentation of the product shall be allowed: Provided that it –
- (i) is sufficiently distinctive from other forms or presentation laid down in these regulations;
- (ii) meets all other requirements of these regulations, including the permissible deviations which are applicable to that style which most closely resembles the style or styles intended to be provided under this provision; and
- (iii) is adequately described on the label to avoid confusing or misleading the consumer.
- (c) The addition of other permitted additives are also allowed to all styles of canned vegetables.

**REQUIREMENTS FOR CONTAINERS**

7. (1) Containers for canned vegetables shall –
- (a) be manufactured from any suitable material;
- (b) be new, intact, clean, suitable and strong enough for the packing and normal handling of the canned vegetables;
- (c) be properly closed and sealed;
- (d) be free from rust and serious dents that may damage the seams or any other disorders that may detrimentally affect the quality of the product therein; and
- (e) not pass on to the content any foreign odour, taste or colour.
- (2) Metal surfaces of containers shall be lacquered properly on the inside in the case of all canned vegetables of which the quality may be impaired at any time as a result of contact with the metal of the container.
- (3) If containers of canned vegetables are packed in outer containers, such outer containers shall be clean, neat and intact.

**PACKING REQUIREMENTS**

8. (1) Except where stipulated otherwise in these regulations, canned vegetables of different kinds, grades and types shall not be packed together in the same container or outer container.
- (2) In the case of unspecified canned vegetables, the proposed quality standards shall be submitted in writing to the Executive Officer.

**MARKING REQUIREMENTS**

9. (1) Each container with canned vegetables shall be clearly and legibly marked and labelled with the following particulars:

- (a) A code mark which has been approved, in writing, by the Executive Officer and which consists of the name of the canning establishment, the product concerned and the date of manufacture thereof: Provided that --
  - (i) the canning establishment identification code shall be indicated at the last position in the sequence; and
  - (ii) in the case of a transparent containers where the contents are clearly visible, the product code need not be indicated.
- (b) The name or trade mark of the manufacturer or packer.
- (c) The physical address of the manufacturer or packer.
- (d) A true description of the contents thereof indicated on the main panel.
- (e) The packing medium in which the product concerned is packed expressed as part of the product name or in close proximity to the product name: Provided that products packed in normal, unflavoured brine need not be labelled with the packing medium.
- (f) An indication of the grade thereof.
- (g) The net mass or fluid content, as the case may be, as required in terms of the Trade Metrology Act, 1973 (Act No. 77 of 1973).
- (h) The drained mass of the vegetables in the case of canned vegetables packed in a liquid medium. For the purpose of this requirement liquid medium means water, aqueous solution of salt or vinegar, either singly or in combination.
- (i) The expression "Product of" followed by the name of the country of origin: Provided that no abbreviations shall be used.

(2) The requirements set out in subregulation (1) shall be printed in English or both in English and any of the other official languages: Provided that a supplementary label containing the information set out in subregulation (1) may be used instead of relabelling.

(3) If one or more containers of canned vegetables are packed in an outer container such container shall be marked or labelled with the following particulars:

- (a) The name or trade mark of the manufacturer or packer.
- (b) The physical address of the manufacturer or packer.
- (c) A true description of the contents thereof.
- (d) An indication of the grade thereof.
- (e) The net mass or fluid content, as the case may be, as required in terms of the Trade Metrology Act, 1973 (Act No. 77 of 1973).
- (f) The expression "Product of" followed by the name of the country of origin:

Provided that no abbreviations shall be used.

(g) The number of containers packed therein.

(4) If a transparent outer container is used and the particulars on the containers are visible from the outside, the requirements of subregulation (3) need not be complied with.

(5) If the same label as those affixed to the containers are affixed on the outer container, the requirements of subregulation (3) need not be complied with.

(6) Subject to the provisions of subregulation (1) canned vegetables shall comply with the additional marking requirements, where applicable, for each kind of canned vegetable as set out in Part II.

(7) The label of a container of canned vegetables shall --

(a) be clean and neat;

(b) be pasted securely;

(c) not be pasted over other labels; and

(d) be affixed to such container only by or on behalf of the manufacturer or packer.

#### ***Prohibited particulars***

10. No wording, illustration or other method of expression which constitutes a misrepresentation, or which directly or by implication creates or may create a misleading impression of the contents or grade, shall appear on a container or outer container containing canned vegetables.

#### **SAMPLING**

11. (1) For the purpose of an inspection, an inspector should proceed as follows:

(a) Draw at random a representative sample by drawing the number of containers in column 2 of Table 1 opposite the production group in column 1 of Table 1, taking the net mass of each container into consideration.

(b) Examine from each of the containers obtained in paragraph (a) a working sample which is representative of the contents of the container of a size as prescribed in subregulation (2).

(c) Determine the number of containers of which the contents do not comply with the regulations.

(d) If the number of containers obtained in paragraph (c) exceed the number of containers in column 3 of Table 1, the consignment shall be downgraded or rejected.

(2) A working sample shall in the case of --

(a) A2½ containers or smaller, consist of the drained contents of the container; and

- (b) containers larger than A2½ containers, consist of a random drained sample of 600 g.

#### METHODS OF INSPECTION

##### *Determination of microbiological spoilage*

12. Microbiological spoilage shall be determined in the following manner:
- (a) Store a representative sample of the canned vegetables for at least ten days at 37°C.
  - (b) Determine the percentage of spoilage by calculating the number of containers that blow or leak as a percentage of the production group.
  - (c) The containers in any production group that blow or leak during the period of ten days of storage may be removed from the production group concerned if the rest of the production group is stored for a further period of ten days at warehouse temperature for the determination of the percentage of spoilage.

##### *Determination of drained mass*

13. (1) The drained mass of canned vegetables is determined as follows:
- (a) Empty the opened container so as to distribute the contents evenly over the meshes of a sieve which has been previously weighed: Provided that –
    - (i) a 200 mm sieve shall be used if the drained mass of the contents of the container is less than 1,4 kg;
    - (ii) a 300 mm sieve shall be used if the drained mass of the contents of the container is 1,4 kg or more; and
    - (iii) in the case of –
      - (aa) vegetables to which the sauce adheres, the vegetables shall be rinsed with warm water to remove the sauce from them prior to drainage;
      - (bb) dried or processed peas, the peas shall be spread on a sieve which shall be immersed in cold water for two minutes before it is drained; and
      - (cc) mixtures of vegetables, the determination of the composition shall be based on the prescribed drained mass.
  - (b) Allow draining for two minutes then determine the mass of the sieve and drained vegetables.
  - (c) The mass so obtained, minus the mass of the sieve, shall be considered to be the mass of the drained vegetables.
- (2) If the drained mass declared on the label or embossed container is more than the prescribed minimum drained mass, it shall comply with the higher drained mass.
- (3) Where the drained mass is indicated in these regulations as a percentage of the net mass, the net mass shall be taken as the declared net mass.



(4) In an inspection sample 10% of the containers may deviate with not more than 5% from the prescribed drained mass: Provided that the average drained mass of the inspection sample is equal to or more than the prescribed drained mass.

***Determination of total percentage soluble solids***

14. The total percentage soluble solids in canned tomato products shall be determined by means of a refractometer corrected to 20°C. After the containers have been opened, the contents shall be carefully stirred with a glass or metal rod. Place a drop of the product onto the prism of the refractometer and take the reading. The prism should be thoroughly cleaned before the following reading is taken.

**OFFENCES AND PENALTIES**

15. Any person who contravenes or fails to comply with the provisions of these regulations shall be guilty of an offence and upon conviction be liable to a fine or to imprisonment in accordance with section 11 of the Act.

**OTHER LEGISLATION**

16. The provisions of these regulations shall be in addition to and not in substitution for the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972).

**TABLE 1**  
**SAMPLING OF CANNED VEGETABLES**  
**[Regulation 11]**

1. Net mass is equal to or less than 1 kg.		
Production group (in units)	Sample size	Acceptance number
1	2	3
4 800 or less	6	1
4 801 - 24 000	13	2
24 001 - 48 000	21	3
48 001 - 84 000	29	4
84 001 - 144 000	48	6
144 001 - 240 000	84	9
more than 240 000	126	13
2. Net mass is greater than 1 kg but not more than 4,5 kg		
2 400 or less	6	1
2 401 - 15 000	13	2
15 001 - 24 000	21	3
24 001 - 42 000	29	4
42 001 - 72 000	48	6
72 001 - 120 000	84	9
more than 120 000	126	13
3. Net mass greater than 4,5 kg		
600 or less	6	1
601 - 2 000	13	2
2 001 - 7 200	21	3
7 201 - 15 000	29	4
15 001 - 24 000	48	6
24 001 - 42 000	84	9
more than 42 000	126	13

**PART II: SPECIFIC QUALITY STANDARDS FOR CANNED VEGETABLES****CANNED ASPARAGUS**

17. The quality standards for canned asparagus are as follows:

**Definitions**

- (1) Where used with regard to asparagus –
- (a) "**damaged units**" includes discolouration, mechanical injury, disease or damage by other means to the extent that the appearance or edibility of the unit is seriously affected;
  - (b) "**hollow units**" means units that are hollow to the extent that the appearance of the unit is seriously affected;
  - (c) "**misshapen units**" means shoots or heads badly crooked or any unit that is seriously affected in appearance by doubles or other malformations;
  - (d) "**shattered heads and other asparagus material**" means broken or shattered pieces within the container which seriously affect the appearance of the product and include pieces less than 10 mm in length; and
  - (e) "**units with peel**" in the case of peeled asparagus, it means units with unpeeled areas which seriously affect the appearance or edibility of the unit.

**Styles and standards for styles**

- (2) (a) Canned asparagus shall be presented as one of the following styles:
- (i) Long spears
  - (ii) Spears
  - (iii) Tips
  - (iv) Cuts and heads or cut spears
  - (v) Cuts
- (b) (i) Long asparagus spears shall consist of the head and adjoining portion of the stalk not more than 180 mm, but not less than 150 mm in length.
- (ii) Asparagus spears shall consist of the head and adjoining portion of the stalk less than 150 mm, but not less than 100 mm in length.
- (iii) Asparagus tips shall consist of the head and adjoining portion of the stalk less than 100 mm, but not less than 40 mm in length.
- (iv) Cuts and heads or cut asparagus spears shall consist of stalks cut transversely into pieces with and without heads, not more than 60 mm, but not less than 20 mm in length. At least 20% (by count) of pieces with heads must be present, except that when the spears are cut into pieces of 30 mm or less in length, at least 10% (by count) of pieces with heads must be present.
- (v) Asparagus cuts shall consist of portions of stalks cut transversely into pieces not more than 60 mm in length. Pieces with heads may be present.

**Colour types and standards for colour types**

- (3) (a) Canned asparagus shall be presented as one of the following colour types:
- (i) White
  - (ii) White and blue tipped; white and green tipped
  - (iii) Green
  - (iv) Mixed
- (b) (i) White means units which are white, cream or yellowish white and not more than 20% (by count) of the units may possess blue, green, light green, or yellowish green tips.
- (ii) White and blue tipped; white and green tipped means "long shoots", "shoots" and "tips" which are white, cream, or yellowish-white and may have blue, green, light green or yellowish-green heads and adjacent areas but not more than 25% (by count) of the units may have such colour that extends more than one-half the length of the unit.
- (iii) Green means units which are green, light green, or yellowish-green and not more than 20% (by count) of the units may possess a white, cream, or yellowish-white colour of the bottom portion of the stalk, but such colour shall not extend more than one-half of the length of the unit.
- (iv) Mixed shall consist of a mixture of white, cream, yellowish-white, blue, green, light green, or yellowish-green units.

**Size groups and standards for size groups**

- (4) (a) Canned asparagus long shoots, shoots and tips may be presented as one of the following size groups:
- (i) Small
  - (ii) Medium
  - (iii) Large
  - (iv) Extra Large (Mammoth)
  - (v) Blend of sizes or Assorted sizes
- (b) (i) "Small" asparagus shall have a diameter of –
- (aa) maximum 8 mm in the case of peeled asparagus; and
  - (bb) maximum 10 mm in the case of unpeeled asparagus.
- (ii) "Medium" asparagus shall have a diameter between –
- (aa) 8 mm and 13 mm in the case of peeled asparagus; and
  - (bb) 10 mm and 15 mm in the case of unpeeled asparagus.
- (iii) "Large" asparagus shall have a diameter between –
- (aa) 13 mm and 18 mm in the case of peeled asparagus; and
  - (bb) 15 mm and 20 mm in the case of unpeeled asparagus.

- (iv) "Extra large (Mammoth)" asparagus shall have a diameter of more than –
- (aa) 18 mm in the case of peeled asparagus; and
- (bb) 20 mm in the case of unpeeled asparagus.

### Quality standards

- (5) The quality standards for canned asparagus are as follows:

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade
(a) Microbiological spoilage (maximum percentage containers per production group)	0,25	0,25	0,25
(b) Vegetable ingredient	Shall be prepared from sound asparagus which are not excessively fibrous or tough	As for Extra Choice Grade	As for Extra Choice Grade
(c) Fill of containers: Shall comply with one of the following minimum:			
(i) Vegetable quantity	Packed to capacity	Packed to capacity	Packed to capacity
(ii) Drained mass	56%	56%	56%
(d) Colour	Good, typical of the cultivar concerned	Typical of the cultivar concerned	As for Choice Grade
(e) Flavour	Good, characteristic normal flavour and odour, free from objectionable flavours and odours	As for Extra Choice Grade	As for Extra Choice Grade
(f) Packing medium	Clear liquid with a typical yellow or green colour and fairly free from suspended material and sediment	As for Extra Choice Grade	Fairly clear liquid which may be cloudy but not excessively cloudy or may possess an accumulation of sediment which may be slightly grey or slightly brown but is not seriously objectionable and is not off colour
(g) Shattered heads and other asparagus material	Practically free	Fairly free	Reasonably free
(h) Damaged units	Shall be practically free from damaged units	Shall be fairly free from damaged units	Shall be reasonably free from damaged units
(i) Texture Every unit shall be cut by the Aspa-			

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade
rometer at a cutting point in the case of –			
(i) Long spears or spears	1/3 of total length measured from the cut end	As for Extra Choice Grade	As for Extra Choice Grade
(ii) Tips	1/3 of total length measured from the cut end	As for Extra Choice Grade	As for Extra Choice Grade
(iii) Cuts and heads or cut spears and cuts	-	In the centre of the unit	As for Choice Grade
(j) Uniformity of length in any one container in the case of –			
(i) Long spears; spears and tips	At least 75%, by count, of the units are within 10 mm of the predominant length and at least 95%, by count of the units are within 20 mm of the predominant length	As for Extra Choice Grade	As for Extra Choice Grade
(ii) Cuts and heads or cut spears and cuts	-	At least 75%, by count, of the units are within 10 mm of the predominant length and at least 90%, by count of the units are within 20 mm of the predominant length	As for Choice Grade
(k) Uniformity of colour in any one container	Asparagus or portions thereof shall be uniform in colour	Asparagus or portions thereof shall be practically uniform in colour	Asparagus or portion thereof shall be reasonably uniform in colour
(l) Uniformity of diameter for all styles	Uniform	Fairly uniform	Reasonably uniform
(m) Foreign matter	None	None	None
(n) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free

- Denotes not allowable

**Permissible deviations**

(6) The maximum permissible deviations by number per container of canned asparagus are as follows:

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade
(a) Uniformity of length	10%	20%	30%
(b) Texture			
(i) Long spears; spears	15%	30%	60%
(ii) Tips	5%	10%	15%
(iii) Cuts and heads or cut spears and cuts	-	50%	50%: Provided that if the cans are labelled to indicate that it is for soup or reprocessing, a deviation of 100% will be allowed
(c) Woodiness	0%	5%	10%
(d) Units with peel	10%	20%	30%
(e) Hollow units	10%	20%	30%
(f) Misshapen units	10%	20%	30%
(g) Damaged units	10%	20%	30%
(h) Deviations in (e), (f) and (g) collectively: Provided that such deviations are individually within the limits as specified above			
(i) Long shoots spears, spears and tips	15%	25%	35%
(ii) Cuts and heads or cut spears	20%	30%	40%
(iii) Cuts	-	35%	45%

- Denotes not allowable

**Additional marking requirements**

- (7) Subject to the provisions of regulation 9 –
- (a) each container containing canned asparagus shall be marked with the size group; and
- (b) cuts and heads or cut spears may be labelled as "Salad Cuts".

**CANNED DRIED BEANS**

18. The quality requirements for canned dried beans are as follows:

**Definitions**

- (1) Where used with regard to canned dried beans –
- (a) **"defects"** means the defects defined in regulation 1 as well as dried beans of which –
- (i) the skins have completely split down the middle of the bean; and
  - (ii) the skins have split rectangular to the longitudinal axis;
- (b) **"split beans"** means canned dried beans which have split completely in two.

**Quality standards**

(2) The quality standards for canned dried beans are as follows:

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade
(a) Microbiological spoilage (maximum percentage containers per production group)	0,25	0,25	0,25
(b) Fill of containers: Shall comply with one of the following minima:			
(i) Vegetable quantity	Packed to capacity	Packed to capacity	Packed to capacity
(ii) Drained mass	61%	61%	61%
(c) Preparation	(i) Shall be practically free from defects (ii) Shall be practically free from broken, mashed or damaged beans	As for Extra Choice Grade	As for Extra Choice Grade
(d) Allowable ingredients:			
(i) Vegetables	Dried beans of a good quality and suitable type which are free from insect damage	As for Extra Choice Grade	As for Extra Choice Grade
(ii) Tomato sauce	Shall be made from tomato pulp, puree, or paste or from well washed, fresh, ripe and sound tomatoes to	As for Extra Choice Grade	As for Extra Choice Grade



Quality factor	Extra Choice Grade	Choice Grade	Standard Grade
	which added flavourings, herbs or spices		
	may be added: Provided that it shall be smooth in texture, free from seeds, pieces of skin and core, and shall contain more than 2,5 per cent of tomato soluble solids		
(iii) Pork and bacon	Shall be of good quality, free from skin, gristle or bone	As for Extra Choice Grade	As for Extra Choice Grade
(iv) Any other packing medium	Shall be of a good quality	As for Extra Choice Grade	As for Extra Choice Grade
(e) Split beans	None	None	None
(f) Texture	Shall be tender	Shall be fairly tender	Shall be reasonably tender
(g) Separation	Sauce ingredients shall not show any tendency to separate when removed from the container	Sauce ingredients may show a slight tendency to separate when removed from the container	Sauce ingredients may not show excessive tendency to separate when removed from the container
(h) Other factors	Canned dried beans shall not be excessively dry when heated to 60°C	As for Extra Choice Grade	As for Extra Choice Grade
(i) Foreign matter	None	None	None
(j) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free

#### **Permissible deviations**

(3) The maximum permissible deviations per mass are as follows:

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade
(a) Defects	5%	8%	12%
(b) Split beans	2%	5%	8%

#### **Additional marking requirements**

(4) Subject to the provisions of regulation 9, each container containing dried beans in sauce with added flavourings, herbs or spices, the flavour thereof shall be indicated in conjunction with or in close proximity to the product designation.

#### **CANNED GREEN BEANS**

19. The quality requirements for canned green beans are as follows:

#### **Definitions**

(1) Where used with regard to green beans –

- (a) "developed seeds" means, seeds which have developed to such an extent that they, when removed from the pod, can be regarded as dried beans.

**Varietal groups and standards for varietal groups**

- (2) Beans of distinct varietal groups with respect to shape may be designated as:
- (a) Round: beans having a width not greater than 1½ times the thickness of the bean.
- (b) Flat: beans having a width greater than 1½ times the thickness of the bean.

**Styles and standards for styles**

- (3) (a) Canned green beans shall be presented as one of the following styles:
- (i) Whole
- (ii) French style (Shoestring)
- (iii) Cuts
- (iv) Short cuts
- (v) Diagonal cuts
- (b) (i) Whole green beans shall consist of whole pods of not more than 100 mm.
- (ii) French style (Shoestring) green beans shall consist of pods sliced lengthwise or at an angle of 45° or less to the longitudinal.
- (iii) Green bean cuts shall consist of transversely cut pods not less than 13 mm long and not more than 50 mm which may contain shorter end pieces which result from cutting.
- (iv) Short green bean cuts shall consist of pieces of pods cut transversely of which 75 percent or more, by count, are less than 20 mm long.
- (v) Diagonal green bean cuts shall consist of pods cut approximately 45° to the longitudinal.

**Quality standards**

- (4) The quality standards for canned green beans are as follows:

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade
(a) Microbiological spoilage (maximum percentage containers per production group)	0,25	0,25	0,25
(b) Vegetable ingredient	Shall be prepared from sound, young, fresh, tender and stringless beans which have similar cultivar characteristics	As for Extra Choice Grade	As for Extra Choice Grade except that the beans may be slightly fibrous
(c) Fill of containers: Shall comply with one of the following minima:			

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade
(i) Vegetable quantity	Packed to capacity	Packed to capacity	Packed to capacity
(ii) Drained mass	53%	53%	53%
(d) Preparation	(i) Shall be free from defects (ii) Shall be practically free from developed seed and pieces thereof (iii) Shall be cleanly cut	(i) Shall be practically free from defects (ii) and (iii) as for Extra Choice Grade	(i) Shall be fairly free from defects (ii) Shall be fairly free from developed seeds and pieces thereof (iii) As for Extra Choice Grade
(e) Uniformity of colour in any container	Shall be of a uniform colour	As for Extra Choice Grade	Shall be of a reasonably uniform colour
(f) Uniformity of size	Uniform	Fairly uniform	Reasonably uniform
(g) Texture	Shall be tender	As for Extra Choice Grade	As for Extra Choice Grade
(h) Foreign matter	None	None	None
(i) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free

**Permissible deviations**

(5) The maximum permissible deviations are as follows:

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade
(a) Loose seed and pieces of seed (by mass)	5%	15%	20%
(b) Size deviations (by number)			
(i) Cut green beans	20 units per drained mass of 250 g	20 units per drained mass of 250 g	As for Choice Grade
(ii) Wholes	10 units	15 units	20 units
(c) Preparation (by number):			
(i) Wholes	3 units	5 units	8 units
(ii) Cut green beans	5 units	8 units	10 units

**CANNED BEETROOT**

20. The quality requirements for canned beetroot are as follows:

**Styles and standards for styles**

(1) (a) Canned beetroot shall be presented as one of the following styles:

- (i) Wholes
- (ii) Dice
- (iii) Radially cut pieces
- (iv) Slices

- (v) Grated
- (b) (i) Whole beetroot shall consist of beetroot which, after processing, retain their approximate original conformation. The largest diameter of beetroot, measured at right angles to the longitudinal axis shall not exceed 40 mm. The variation in diameter between the largest beet and smallest beet shall not exceed 3:1.
- (ii) Diced beetroot shall consist of beetroot cut into approximate cubes with edges not exceeding 12,5 mm.
- (iii) Radially cut beetroot pieces shall consist of beet cut into four approximately equal sections by two cuts at right angles to each other through the longitudinal axis and the radial axis.
- (iv) Slices shall consist of beetroot which have been cut, either smooth or corrugated, at right angles to the longitudinal axis, into rings having a maximum thickness of 10 mm and a maximum diameter of 100 mm.
- (v) Grated beet shall consist of beetroot which have been reduced to small shreds by rubbing it on a grater.

#### **Types of Pack**

- (2) Canned beetroot shall be presented in one of the following packs:
- (a) "Liquid pack" when a liquid medium is used; or
- (b) "Vacuum pack" or "Vacuum packed" if liquid packing medium does not exceed 20 percent of the total net mass of the product and the container is closed under conditions creating a high vacuum in the container.

#### **Quality standards**

- (3) The quality standards for canned beetroot are as follows:

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade
(a) Microbiological spoilage (maximum percentage containers per production group)	0,25	0,25	0,25
(b) Vegetable ingredient	(i) Shall be prepared from sound, young, tender beet of a suitable cultivar. (ii) Onions of a good quality and suitable type which are practically free from defects may be added: Provided that it shall not exceed 5% of the total net mass of the product	(i) and (ii) as for Extra Choice Grade	(i) and (ii) as for Extra Choice Grade
(c) Fill of containers:			