

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade
Shall comply with one of the following minima:			
(i) Vegetable quantity	Packed to capacity	Packed to capacity	Packed to capacity
(ii) Drained mass	60%	60%	60%
(d) Preparation	(i) Shall be free from defects (ii) Shall be properly peeled, trimmed and free from residual peel (iii) Dice shall be cleanly cut and more or less cube-shaped (iv) All styles shall be cleanly cut (v) Shall be free from end slices, blotches, stains, black internal discolouration or scab	(i) to (v) as for Extra Choice Grade	(i) to (v) as for Extra Choice Grade
(e) Colour	Shall retain a good natural red colour after processing	As for Extra Choice Grade	As for Extra Choice Grade
(f) Uniformity of slice thickness in any one container	Uniform	Reasonably uniform	As for Choice Grade except in the case of uneven pieces
(g) Uniformity of shape and size in any one container	Uniform	Reasonably uniform	As for Choice Grade except in the case of uneven pieces
(h) Chips in dice, wholes, radially cut pieces or slices	Shall be free from chips	As for Extra Choice Grade	Shall be reasonably free from chips
(i) Foreign matter	None	None	None
(j) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free

**Permissible deviations**

(4) The maximum permissible deviations are as follows:

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade
(a) Preparation:			
(i) Wholes and radially cut pieces (by number)	10%: Provided that where 10% results in a fraction of a unit, not more than one unit may show defects	15%	30%
(ii) Dice and grated (by mass)	3%	6%	8%

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade
(iii) Slices (by mass)	5%	10%	15%
(b) Chips:			
(i) In wholes, radially cut pieces or slices (by mass)	10%	15%	20%
(ii) In dice (by mass)	7%	15%	25%
(c) Broken and uneven slices (by mass)	15%	30%	50%

### **CANNED CARROTS**

21. The quality requirements for canned carrots are as follows:

#### **Styles and standards for styles**

- (1) (a) Canned carrots shall be presented as one of the following styles:
- (i) Whole
  - (ii) Baby whole
  - (iii) Halved
  - (iv) Quartered
  - (v) Sliced lengthwise
  - (vi) Sliced or Ring cut
  - (vii) Diced
  - (viii) Julienne, French style or Shoestring
  - (ix) Doubled diced
  - (x) Chunks or pieces
  - (xi) Finger cut
- (b) (i) Whole carrots –
- (aa) shall consist of conical or cylindrical cultivars - consisting of carrots which, after processing, retain their approximate original conformation. The largest diameter of the carrots shall not exceed 30 mm. The variation in diameter between the largest carrot and smallest carrot shall not exceed 3:1; and
  - (bb) shall consist of spherical cultivars - consisting of fully mature carrots of a roundish shape of which the largest diameter shall not exceed 45 mm.
- (ii) Baby whole carrots –
- (aa) shall consist of conical or cylindrical cultivars - consisting of whole carrots which have a diameter of not more than 23 mm and are not longer than 100 mm; and
  - (bb) shall consist of spherical cultivars - consisting of whole carrots

which have a diameter of not more than 18 mm in any direction.

- (iii) Halved carrots shall consist of carrots bisected by cutting through the longitudinal axis so that two approximately equal halves result.
- (iv) Quartered carrots shall consist of carrots cut into four approximately equal sections by two cuts at right angles through the longitudinal axis.
- (v) Sliced lengthwise carrots shall consist of carrots which have been sliced longitudinally, either smooth or corrugated, into four or more pieces of approximately equal size. Not less than 20 mm long and not less than 5 mm in width measured at the maximum width.
- (vi) Sliced or Ring cut carrots shall consist of carrots which have been cut, either smooth or corrugated, at right angles to the longitudinal axis, into rings having a maximum thickness of 12 mm and a maximum diameter of 50 mm.
- (vii) Diced carrots shall consist of carrots cut into approximate cubes with edges not exceeding 12,5 mm.
- (viii) Julienne, French style, or Shoestring carrots shall consist of carrots cut longitudinally, either smooth or corrugated, into strips. The cross section shall not exceed 5 mm (measured at the longest side of the cross section).
- (ix) Doubled diced carrots shall consists of sections of carrots cut into uniformly shaped units having a cross section that is square and of which the longest dimension is approximately twice that of the shortest dimension - the shortest dimension not exceeding 12,5 mm.
- (x) Chunks or pieces carrots shall consist of whole carrots cut crosswise into sections having a thickness greater than 10 mm or whole carrots which are halved and then cut crosswise into sections or sections of carrots that may be irregular in shape and size and which are larger than ring cut or double diced.
- (xi) Finger cut carrots shall consist of whole carrots cut into pieces not less than 40 mm long and a diameter not more than 23 mm.

#### **Types of Pack**

- (2) Canned carrots 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 carrots 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 carrots of good texture	As for Extra Choice Grade	As for Extra Choice Grade
(c) 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	60%	60%	60%
(d) Preparation	(i) Shall be free from defects (ii) Shall be thoroughly washed, peeled, trimmed and free from residual peel (iii) All styles shall be cleanly cut	(i) to (iii) as for Extra Choice Grade	(i) to (iii) as for Extra Choice Grade
(e) Uniformity of length and diameter in any container	Uniform	Fairly uniform	Reasonably uniform
(f) Chips	None	None	None
(g) Foreign matter	None	None	None
(h) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free

**Permissible deviations**

(4) The maximum permissible deviations are as follows:

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade
(a) Chips:			
(i) Wholes, baby wholes, halved, quartered, sliced lengthwise and chunks (by mass)	3%	7%	15%
(ii) Sliced or ring cut styles, diced, double diced, julienne styles	5%	10%	20%

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade
and finger cuts (by mass)			
(b) Size deviations (too large or too small) in the case of –			
(i) Whole and baby carrots (by number)	5%	10%	15%
(ii) Other styles (by mass)	10%	15%	20%
(c) Preparation:			
(i) Wholes, baby whole, halved, quartered, sliced length-wise and chunks (by number)	5%	10%	15%
(ii) Sliced or ring cut styles, diced, double diced, julienne styles and finger cuts (by mass)	5%	10%	15%
(d) Extraneous vegetable matter (by number)	1%	2%	3%

### CARROTS AND PEAS

22. The quality requirements for canned carrots and peas are as follows:

#### Quality standards

(1) The quality standards for canned carrots and peas 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	Carrots and peas which is canned shall each separately comply with the specification for Extra Choice Grade, respectively prescribed in regulations 21 and 27	Carrots and peas which is canned shall each separately comply with the specification for Choice Grade, respectively prescribed in regulations 21 and 27	Carrots and peas which is canned shall each separately comply with the specification for Standard Grade, respectively prescribed in regulations 21 and 27
(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	59%	59%	59%
(d) Composition	The mass of any one component shall not exceed 60% of the drained mass	As for Extra Choice Grade	As for Extra Choice Grade
(e) Foreign matter	None	None	None
(f) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free

**Additional marking requirements**

(2) Subject to the provisions of regulation 9, the component with the greater mass, shall be indicated first in the name of the product.

**CANNED CAULIFLOWER**

23. The quality requirements for canned cauliflower are as follows:

**Styles and standards for styles**

- (1) (a) Canned cauliflower shall be presented as one of the following styles:
- (i) Whole
  - (ii) Pieces
- (b) (i) Whole cauliflower shall consist of the whole, intact head of the cauliflower plant which is trimmed at the base and may have small, tender leaves attached.
- (ii) Cauliflower pieces shall consist of cauliflower stems and florets cut into small pieces.

**Quality standards**

(2) The quality standards for canned cauliflower 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 and tender cauliflower heads	As for Extra Choice Grade	As for Extra Choice Grade
(c) Fill of containers: Shall comply with one of the following minima:			
(i) Vegetable quantity	Packed to capacity	Packed to capacity	Packed to capacity

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade
(ii) Drained mass	56%	56%	56%
(d) Preparation	(i) Shall be free from defects (ii) The cauliflower shall be well washed before canning	(i) Shall be fairly free from defects (ii) As for Extra Choice Grade	(i) Shall be reasonably free from defects (ii) As for Extra Choice Grade
(e) Foreign matter	None	None	None
(f) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free

#### Permissible deviations

(3) The maximum permissible deviations are as follows:

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade
(a) Preparation (by mass)	5%	10%	15%

#### CANNED COURGETTES (BABY MARROW)

24. The quality requirements for canned courgettes (baby marrow) are as follows:

#### Styles and standards for styles

- (1) (a) Canned courgettes shall be presented as one of the following styles:
- (i) Whole
  - (ii) Slices
- (b) (i) Whole courgettes shall consist of marrows with a length of at least 50 mm but not more than 110 mm and a diameter of at least 15 mm but not more than 50 mm. The variation in diameter between the largest courgettes and smallest courgettes shall not exceed 3:1.
- (ii) Slices shall consist of marrows cut either smooth or corrugated into strips and have a diameter of at least 15 mm but not more than 60 mm and a thickness of not more than 10 mm.

#### Quality standards

(2) The quality standards for canned courgettes (baby marrow) 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 and tender courgettes of which the stems have been cut flush with the	As for Extra Choice Grade	As for Extra Choice Grade

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade
	shoulders (ii) Tomato paste may be added		
(c) Fill of containers: Shall comply with one of the following minima:  (i) Vegetable quantity  (ii) Drained mass	Packed to capacity  56%	Packed to capacity  56%	Packed to capacity  56%
(d) Preparation	(i) Shall be free from defects (ii) Shall possess similar cultivar characteristics (iii) Shall be untrimmed	(i) and (ii) as for Extra Choice Grade  (iii) Shall be slightly trimmed	(i) to (iii) as for Choice Grade
(e) Uniformity of colour in any one container	Fairly uniform	Reasonably uniform	As for Choice Grade
(f) Uniformity of size and shape in any one container	Fairly uniform	Reasonably uniform	As for Choice Grade
(g) Foreign matter	None	None	None
(h) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free

**Permissible deviations**

(3) The maximum permissible deviations are as follows:

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade
(a) Preparation:			
(i) Wholes (by number)	15%	20%	25%
(ii) Slices (by mass)	15%	20%	25%
(b) Size deviations:			
(i) Wholes (by number)	10%	15%	20%
(ii) Slices (by mass)	10%	15%	20%



**PICKLED CUCUMBERS**

25. The quality requirements for pickled cucumbers are as follows:

**Definitions**

- (1) Where used with regard to pickled cucumbers –
- (a) "**curved cucumber**" means a whole cucumber that are curved at an angle of more than 35° when measured as illustrated;



- (b) "**hollow center**" means whole cucumbers in which the internal cavity is large or ring cuts and slices of which a third portion of the center is missing;
- (c) "**misshaped cucumbers**" means whole cucumbers, nubbins and other deformed cucumbers as illustrated;



- (d) "**off colour**" means units that vary markedly from the colour typical of the variety and type of pack;
- (e) "**poor texture**" means excessively shrivelled, very soft or flabby units with very large seeds;
- (f) "**stem**" means any stalk longer than 5 mm; and
- (g) "**defects**" means the defects defined in regulation 1 as well as –
- (i) poor texture;
  - (ii) hollow center; and
  - (iii) blemishes.

**Styles and standards for styles**

- (2) (a) Pickled cucumbers shall be presented as one of the following styles:
- (i) Whole
  - (ii) Whole curved
  - (iii) Halves
  - (iv) Finger cut or Sliced lengthwise
  - (v) Ring cut or Chunks
  - (vi) Slices or Cross cuts

- (b) (i) Whole cucumbers shall consist of cucumbers with a maximum diameter of 54 mm when cut in the middle of the unit.
- (ii) Whole curved cucumbers shall consist of cucumbers with a maximum diameter of 54 mm and curved at least 35°.
- (iii) Halve cucumbers shall consist of cucumbers divided lengthwise into halves.
- (iv) Finger cut or lengthwise sliced cucumbers shall consist of cucumbers cut lengthwise into sections of approximately equal size.
- (v) Ring cut cucumbers or chunks shall consist of cucumbers cut at right angles to the longitudinal axis having a thickness from 10 to 40 mm and a maximum diameter of 54 mm.
- (vi) Slices or Cross cuts cucumbers shall consist of cucumbers cut at right angles to the longitudinal axis having a thickness of not more than 10 mm and a maximum diameter of 54 mm.

#### **Types of styles**

(3) Pickled cucumbers shall be presented as one of the following types. The sensory characteristics are determined on the packing medium after equalisation:

Type	Characterising flavor
(a) Dill	Dill herb and/or oil of dill
(b) "Name of the herb"	Herb and oils thereof other than dill herb and/or oil of dill
(c) Sour	Pronounced sour
(d) Sweet-sour	Moderately sweet-sour
(e) Sweet	Pronounced sweet
(f) Mustard	Mustard sauce, mustard seed and/or oil of mustard
(g) Salt-sour	Pronounced salty
(h) Mild	Neither sweet nor sour
(i) Hot	Pronounced pepper

#### **Working sample size**

- (4) The working sample size shall be as follows for the styles concerned:
- (a) Whole, Whole curved - 20 whole cucumbers;
- (b) Halves, Finger Cuts or Sliced lengthwise - 40 halves, finger cuts or lengthwise sliced cucumbers; and
- (c) Ring cuts and Slices - 300 g drained cucumbers:

Provided that if the container contains less than the prescribed amount, the total contents of the container shall be taken as the working sample.

#### **Quality standards**

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

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade
(a) Microbiological spoilage (maximum percentage containers)	0,25	0,25	0,25

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade
per production group)			
(b) Vegetable ingredient	Shall be prepared from clean, sound cucumbers of a suitable cultivar	As for Extra Choice Grade	As for Extra Choice Grade
(c) 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:			
- Whole and whole curved	55%	55%	55%
- Styles other than whole	57%	57%	57%
(d) Colour	Shall have a good colour typical of the variety, type of pack and style: Provided that a narrow yellow strip comprising an area of not larger than 40% of the unit will not be regarded as a defect	As for Extra Choice Grade	As for Extra Choice Grade
(e) Uniformity of size in the case of --			
(i) Whole style and sliced lengthwise	80% or more, by count, of the cucumbers shall meet the following requirements: (i) Length: the length of the longest unit shall not exceed that of the shortest unit by more than 50%; and (ii) Diameter: the diameter of the largest unit shall not exceed that of the smallest unit by more than 50%	75% or more, by count, of the cucumbers shall meet the following requirements: (i) and (ii) as for Extra Choice Grade	70% or more, by count, of the cucumbers shall meet the following requirements: (i) and (ii) as for Extra Choice Grade
(ii) Ring cut and slices	80% or more, by mass of units having the most uniform size meet the following requirement for	75% or more, by count, of the cucumbers shall meet the following requirements:	70% or more, by count, of the cucumbers shall meet the following requirements:

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade
	individual containers or sample units: (i) Diameter: the diameter of the largest unit shall not exceed that of the smallest unit by more than 50%	(i) As for Extra Choice Grade	(i) As for Extra Choice Grade
(f) Uniformity of colour in any one container	Shall have a uniform colour typical of the variety, type of pack and style	Shall have a fairly uniform colour typical of the variety, type of pack and style	Shall have a reasonably uniform colour typical of the variety, type of pack and style
(g) Flavour	Shall have a good flavour typical of the type of pack and in consideration of any characterising flavouring or special ingredients used	Shall have a fairly good flavour typical of the type of pack and in consideration of any characterising flavouring or special ingredients used	Shall have a reasonably good flavour typical of the type of pack and in consideration of any characterising flavouring or special ingredients used
(h) Texture	(i) Shall be practically firm and crisp (ii) Shall be practically free from shrivelled, soft and flabby units (iii) Shall be practically free from very large seeds	(i) Shall be fairly firm and crisp (ii) As for Extra Choice Grade (iii) Shall be fairly free from very large seeds	(i), (ii) and (iii) as for Choice Grade
(i) Foreign matter	None	None	None
(j) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free

**Permissible deviations**

(6) The maximum permissible deviations are as follows:

(a) the maximum permissible deviations in units per 20 whole cucumbers or 40 halves, finger cut or sliced lengthwise are as follows:

Quality factor	Extra Choice Grade		Choice Grade		Standard Grade	
	Whole and Whole curved	Halves, Finger cuts, and sliced lengthwise	Whole and Whole curved	Halves, Finger cuts, and sliced lengthwise	Whole and Whole curved	Halves, Finger cuts, and sliced lengthwise
(i) Curved (except curved style)	2	1	3	2	4	3
(ii) Misshapen	2	1	2	1	3	2
(iii) Blemish	2	2	3	3	4	5
(iv) Mechanical damage	1	2	2	3	2	3
(v) Stem	2	1	3	2	3	2
(vi) Poor texture	-	2	1	3	1	3

Quality factor	Extra Choice Grade		Choice Grade		Standard Grade	
	Whole and Whole curved	Halves, Finger cuts, and sliced lengthwise	Whole and Whole curved	Halves, Finger cuts, and sliced lengthwise	Whole and Whole curved	Halves, Finger cuts, and sliced lengthwise
(vii) Off colour	-	1	1	2	1	2
(viii) Hollow center	1	-	1	-	2	-
(ix) Maximum total allowable (i) to (viii): Provided that such deviations are individually within the limits as specified above	5	9	7	11	9	13

- Denotes not allowable

- (b) The maximum permissible deviations per 300 g drained ring cuts and slices are as follows:

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade
(i) Stems	1	2	3
(ii) Defects	65 g	75 g	85 g

#### **Additional marking requirements**

- (7) Subject to the provisions of regulation 9 –
- whole cucumbers may be designated as "gherkins", provided that they are not larger than 30 mm in diameter;
  - whole cucumbers may be designated as "cocktail gherkins" or "baby gherkins", provided that they are not larger than 20 mm in diameter; and
  - each container containing pickled cucumbers shall be marked with the type of pack, including the name of the herb in relation to the type referred to in subregulation (3).

#### **CANNED OKRA**

26. The quality requirements for canned okra are as follows:

#### **Quality standards**

- (1) The quality standards for canned okra 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 okra, not more than 100 mm in length	Shall be prepared from sound and reasonably young okra, not more than 100 mm in length	As for Choice Grade
(c) Fill of containers	Packed to capacity	Packed to capacity	Packed to capacity

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade
(d) Preparation	Free from defects	Free from defects	Free from defects
(e) Consistency	May be canned with or without the addition of tomato sauce to which thickening or permitted flavouring ingredients have been added	As for Extra Choice Grade	As for Extra Choice Grade
(f) Texture	Tender	Fairly tender	As for Choice Grade
(g) Uniformity of diameter and length in any one container	Uniform	Fairly uniform	As for Choice Grade
(h) Foreign matter	None	None	None
(i) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free

**Permissible deviations**

(2) The maximum permissible deviations are as follows:

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade
(a) Preparation (by mass)	10%	20%	30%
(b) Uniformity of size (by number)	1 unit	3 units	5 units

**CANNED FRESH PEAS**

27. The quality requirements for canned fresh peas are as follows:

**Size groups and standards for size groups**

- (1) (a) Canned fresh peas shall be presented as one of the following size groups:
- (i) Small
  - (ii) Medium
  - (iii) Large
  - (iv) Mixed
- (b) (i) Small peas shall pass through a screen of 7,9 mm mesh.
- (ii) Medium peas shall pass through a screen of 9,5 mm mesh, but not through a screen of 7,9 mm mesh.
- (iii) Large peas shall pass through a screen of 10,3 mm mesh, but shall not pass through a screen of 9,5 mm mesh.
- (iv) Mixed peas shall pass through a screen of 10,3 mm mesh: Provided that the container shall be marked according to subregulation (5).
- (c) Large peas and mixed peas may not be presented as Extra Choice Grade.
- (d) No size range is applicable when presenting fresh peas as Standard Grade.

**Types of Pack**

- (2) Canned green peas 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 fresh peas 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 clean, young, whole and sound peas which are not mealy or starchy	As for Extra Choice Grade: Provided that a slight starchiness is allowable	As for Extra Choice Grade: Provided that a slight mealiness and reasonable starchiness is allowable

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade
(c) 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	63%	63%	63%
(d) Preparation	(i) Shall be free from defects  (ii) Shall be canned within 36 hours of picking unless they are held under refrigeration in a suitable manner  (iii) Shall be young and tender	(i) and (ii) as for Extra Choice Grade     (iii) Shall be tender and fairly young	(i) Shall be reasonably free from defects  (ii) As for Extra Choice Grade    (iii) Shall be free from hard and over-mature peas
(e) Uniformity of colour and maturity in any one container	Uniform	Fairly uniform	May vary: Provided that it shall not markedly effect the general good appearance of the peas
(f) Loose skin and splits	Shall be practically free from loose skin and split	Shall be fairly free from loose skin and splits	Shall be reasonably free from loose skin and splits

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade
(g) Black or objectionably discoloured peas	None	None	None
(h) Uniformity of size	Uniform	Reasonably uniform	As for Choice Grade
(i) Foreign matter	None	None	None
(j) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free

**Permissible deviations**

(4) The maximum permissible deviations are as follows:

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade
(a) Preparation (by number)	10 units	20 units	25 units
(b) Size deviations (by mass)	4%	8%	12%
(c) Loose skin and splits (by number)	40 units	50 units	60 units
(d) Black or objectionably discoloured (by number)	4 units	8 units	12 units

**Additional marking requirements**

(5) Subject to the provisions of regulations 9 –

- (a) canned fresh peas may be marked "Green Peas", "Garden Peas" or "Green Garden Peas";
- (b) small size peas may be labelled "Early Peas" or "Petit Pois"; and
- (c) medium size peas may be labelled as Extra Choice Grade, provided the word "medium" appears on the label.

**CANNED PEAS: DRIED OR PROCESSED**

28. The quality requirements for canned dried or processed peas are as follows:

**Definitions**

- (1) Where used with regard to dried or processed peas --
  - (a) "defects" means the defects set out in the definitions in regulation 1 as well as sprouting when the sprout has grown to such a length that it overhangs the edge of the pea.

**Quality standards**

(2) The quality standards for dried or processed peas are as follows:

Quality Factor	Standard Grade
(a) Microbiological spoilage (maximum percentage containers per production group)	0,25
(b) Vegetable ingredient	Shall be prepared from peas of a good quality



(c) Fill of containers: Shall comply with one of the following minima:	
(i) Vegetable quantity	Packed to capacity
(ii) Drained mass	66%
(d) Preparation	(i) Shall be reasonably free from loose skins, broken pieces, defects and split peas (ii) Shall be tender and have a good flavour (iii) Moderate jellying is permitted
(e) Colour	Uniform
(f) Foreign matter	None
(g) Extraneous vegetable matter	Reasonably free

**Permissible deviations**

(3) The maximum permissible deviations are as follows:

Quality Factor	Standard Grade
(a) Preparation (by mass)	20%: Provided that defects shall not exceed 10%

**Additional marking requirements**

(4) Subject to the provisions of regulation 9 –

- (a) dried or processed peas may not be marked "Green" or "Fresh" or "Garden", nor shall any other word or picture be used indicating either directly or by ambiguity, omission or inference that the peas are other than peas which have been dried and soaked;
- (b) the words "Dried", "Processed" or "Mature" shall appear in the name of the product on the container;
- (c) if peas are packed according to the size range mixed, the containers shall be marked with the word "mixed sizes"; and
- (d) each container containing dried peas with added flavourings, herbs or spices, the flavour thereof shall be indicated in conjunction with or in close proximity to the product designation.

**CANNED POTATOES**

29. The quality requirements for canned potatoes are as follows:

**Styles and standards for styles**

- (1) (a) Canned potatoes shall be presented as one of the following styles:
  - (i) Whole
  - (ii) Dice
  - (iii) Slices
  - (iv) Halved
- (b) (i) Whole canned potatoes--

- (aa) shall consist of round cultivars consisting of potatoes which, after processing, retain their approximate original conformation. The largest diameter of potatoes, measured at right angles to the longitudinal axis shall not exceed 23 mm.
- (bb) shall consist of spherical cultivars consisting of potatoes of a roundish shape of which the largest diameter in each direction shall not exceed 45 mm.
- (ii) Diced potatoes shall consist of sections of potatoes cut into uniformly shaped units having a cross section that is square and of which the longest dimension is approximately twice that of the shortest dimension - the shortest dimension not exceeding 12,5 mm.
- (iii) Sliced potatoes shall consist of potatoes 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 50 mm.
- (iv) Halved potatoes shall consist of potatoes bisected by cutting through the longitudinal axis so that two approximately equal halves result: Provided that it may only be presented as Choice and Standard Grade.

#### Quality standards

(2) The quality standards for canned potatoes 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 potatoes of a cultivar suitable for canning	As for Extra Choice Grade	As for Extra Choice Grade
(c) 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	60%	60%	60%
(d) Preparation	(i) Shall be free from defects (ii) Shall be of a good texture (iii) Shall be properly peeled and well washed (iv) Dice shall be cleanly cut and more or less cube-shaped (v) Shall be free from disintegration	(i), (ii), (iii) and (iv) as for Extra Choice Grade          (v) Shall be fairly free from disintegration	(i), (ii), (iii) and (iv) as for Extra Choice Grade          (v) Shall be reasonably free from disintegration
(e) Colour	The product shall be of a good colour	The product shall be of a fairly good colour	The product shall be of a reasonably good colour

Quality Factor	Extra Choice Grade	Choice Grade	Standard Grade
(f) Uniformity of size and shape in any one container	Fairly uniform	Reasonably uniform	As for Choice Grade
(g) Chips	Shall be free from chips	As for Extra Choice Grade	As for Extra Choice Grade
(h) Count			
(i) Maximum - Wholes Halves	- -	- 20 units	- 20 units
(ii) Minimum - Wholes Halves	12 units -	12 units 8 units	10 units 8 units
(i) Foreign matter	None	None	None
(j) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free

- Denotes not allowable

#### Permissible deviations

(3) The maximum permissible deviations are as follows:

Quality Factor	Extra Choice Grade	Choice Grade	Standard Grade
(a) Preparation			
(i) Wholes and halves (by number)	5%	10%	15%
(ii) Slices and dice (by mass)	5%	7%	10%
(b) Chips in slices, dice and halves (by mass)	5%	10%	20%
(c) Uniformity of colour (by number)	5%	10%	15%

#### CANNED SAUERKRAUT

30. The quality requirements for canned sauerkraut are as follows:

#### Quality standards

(1) The quality standards for canned sauerkraut 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 sauerkraut which is obtained by the full	As for Extra Choice Grade	As for Extra Choice Grade

Quality Factor	Extra Choice Grade	Choice Grade	Standard Grade
	fermentation of sound, clean, shredded cabbage		
(c) Fill of containers: Shall comply with one of the following minima:  (i) Vegetable quantity  (ii) Drained mass	Packed to capacity  66%	Packed to capacity  66%	Packed to capacity  66%
(d) Preparation	(i) Shall be free from defects (ii) Shall be of a firm, fine texture and shall have a well developed typical sauerkraut flavour	(i) As for Extra Choice Grade (ii) Shall be of a reasonably firm and fine texture and shall have a good typical sauerkraut flavour	(i) and (ii) as for Choice Grade
	(iii) Shall be cut in shreds of approximately 3 mm but not more than 5 mm in width	(iii) Shall be cut in shreds of a fairly uniform width	(iii) Shall be cut in shreds of a reasonably uniform width
(e) Colour	Shall have a good colour	May be of a variable good colour	As for Choice Grade
(f) Uniformity of colour	Uniform	Reasonably uniform	As for Choice Grade
(g) Foreign matter	None	None	None
(h) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free

**Permissible deviations**

(2) The maximum permissible deviations by mass per container are as follows:

Quality Factor	Extra Choice Grade	Choice Grade	Standard Grade
(a) Preparation	5%	10%	20%
(b) Colour	5%	10%	15%

**CANNED SWEET CORN**

31. The quality requirements for canned sweet corn are as follows:

**Styles and standards for styles**

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

- (i) Whole kernel or cut kernel
- (ii) Corn on the cob
- (iii) Cream style corn

(b) (i) Whole kernel or cut kernel shall consist of whole or substantially whole cut kernels which are packed with a liquid medium.