

- (ii) Corn on the cob shall consist of the whole cob trimmed at both ends.
- (iii) Cream style corn shall consist of whole or partially whole cut kernels packed in a creamy component from the corn kernels and other liquid or other ingredients to form a product of creamy consistency.

Types of pack

- (2) (a) Whole kernel or cut kernel and corn on the cob style may be packed as follows:
 - (i) "Liquid Pack" when liquid medium is used; or
 - (ii) "Vacuum pack" or "Vacuum packed" if the liquid packing medium does not exceed 20 percent of the total net mass of product and the container is closed under conditions creating a high vacuum in the container.

Quality standards

- (3) The quality standards for canned sweet corn 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, and tender sweet corn	As for Extra Choice Grade	As for Extra Choice Grade: Provided that slight mealiness is allowable
(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 kernel	60%	60%	60%
(d) Preparation	<ul style="list-style-type: none"> (i) Shall be free from defects (ii) Shall be practically free from discoloured kernels (iii) In the case of cream style thickening agents shall be added (iv) In the case of whole kernel sweet-corn, kernels shall be cleanly cut from the cob (v) In the case of 	<ul style="list-style-type: none"> (i) As for Extra Choice Grade (ii) Shall be fairly free from discoloured kernels (iii), (iv) and (v) as for Extra Choice Grade 	<ul style="list-style-type: none"> (i) Shall be reasonably free from defects (ii) Shall be reasonably free from discoloured kernels (iii), (iv) and (v) for Extra Choice Grade

Quality Factor	Extra Choice Grade	Choice Grade	Standard Grade
	corn on the cob, the cobs shall have well-filled kernels (vi) Shall be practically free from husks, silks or particles of cobs	(vi) Shall be fairly free from husks, silks or particles of cobs	(vi) *
(e) Uniformity of length and diameter of cobs in any container	Cobs shall be fairly equal in length and diameter	As for Extra Choice Grade	Cobs shall be reasonably equal in length and diameter
(f) Colour	Shall be characteristic of the cultivar and shall have a bright appearance	Shall be characteristic of the cultivar and may have a dull appearance	As for Choice Grade
(g) Consistency of cream style sweet-corn	The product shall be well-bodied and possesses a creamy consistency	The product shall not show more than a slight separation of free liquid	As for Choice Grade
(h) Foreign matter	None	None	None
(i) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free

* Denotes no specification

Permissible deviations

(4) The maximum permissible deviations are as follows:

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

CANNED TOMATOES

32. The quality requirements for canned tomatoes are as follows:

Definitions

(1) Where used with regard to tomatoes –

- (a) **"whole or almost whole"** means a tomato of any size in which the contour is not materially altered by coring or trimming; the unit may be readily restored to practically its original conformation; it may be slightly cracked or split but not to the extent that there is a material loss of placenta;
- (b) **"objectionable core material"** means internal core material of tough and fibrous texture or tomato tissue representing the tomato core that is definitely objectionable as to appearance and edibility;
- (c) **"blemishes"** means areas which are abnormal and contrast strongly in colour and/or texture with the normal tomato tissue and which would normally be removed in the preparation of tomatoes for culinary use; and
- (d) **"peel (or skin)"** means considered a defect except in "Unpeeled" styles; includes both skin which adheres to the tomato flesh or is found loose in the con-

tainer.

Styles

- (2) Canned tomatoes in the following styles are normally prepared with peel removed:
- (a) Whole.
 - (b) Diced.
 - (c) Pieces.
 - (d) Sliced.
 - (e) Wedges.

Types of Pack

- (3) Canned tomatoes shall be presented in one of the following packs:
- (a) Regular pack when a liquid medium is used.
 - (b) Solid pack without any added liquid.

Packing Media

- (4) (a) Canned tomatoes may be packed in the following packing media:
- (i) Juice shall consist of the unconcentrated, undiluted liquid from ripened tomatoes.
 - (ii) Residual material shall consist of the liquid strained from the residue from preparing tomatoes for canning.
 - (iii) Puree of pulp shall consist of tomato puree or pulp (concentrated tomato juice).
 - (iv) Paste shall consist of tomato paste (highly concentrated tomato liquid).

Quality standards

- (5) The quality standards for canned tomatoes 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 whole, sound, ripe and well-washed tomatoes	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	56%	56%	56%
(d) Preparation	(i) Shall be free from defects	(i) and (ii) as for Extra Choice Grade	(i) As for Extra Choice Grade

Quality Factor	Extra Choice Grade	Choice Grade	Standard Grade
	(ii) Shall be practically free from pieces of skin		(ii) Shall be reasonably free from pieces of skin
(e) Colour	Shall be of a uniform red colour and shall be free from green or off-coloured patches	Shall be fairly good colour	Shall be of a reasonably good colour
(f) Uniformity of size in any one container	In a container the mass of the x largest tomatoes shall not be more than y times the mass of the x smallest tomatoes, where x=2 and y=2	As for Extra Choice Grade except that x=4 and y=2	As for Extra Choice Grade except that x=6 and y=2
(g) Crushing	Tomatoes shall not be crushed and shall be of a good general shape	Tomatoes shall not be crushed: Provided that units which have retained their shape to a large extent shall not be deemed crushed	As for Choice Grade
(h) Consistency	Juice from sound, ripe tomatoes may be added when containers are filled	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

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

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade
(a) Crushing	30%	50%	50%
(b) Preparation	2 units	5 units	6 units
(c) Colour	1 unit	3 units	5 units

Additional marking requirements

(7) Subject to the provisions of regulation 9, if the peel is not removed, the style is considered additionally as "Unpeeled" and must be indicated.

CRUSHED AND SIEVED TOMATOES

33. (1) The quality requirements for crushed and sieved tomatoes are as follows:

Quality Factor	Extra Choice Grade	Choice Grade	Standard Grade
(a) Microbiological spoilage (maximum percentage per production group)	0,25	0,25	0,25
(b) Vegetable ingredient	Shall be prepared from	As for Extra Choice	As for Extra Choice

Quality Factor	Extra Choice Grade	Choice Grade	Standard Grade
	sound, ripe and well-washed tomatoes	Grade	Grade
(c) Fill of containers	Packed to capacity	Packed to capacity	Packed to capacity
(d) Soluble solids content (°Brix)	6 – 11 °Brix	As for Extra Choice Grade	As for Extra Choice Grade
(e) Preparation	(i) Shall be free from defects (ii) Shall be free from pieces of skin (iii) Shall be free from seeds	(i) to (iii) as for Extra Choice Grade	(i) to (iii) as for Extra Choice Grade
(f) Colour	Shall have a good colour typical of the products concerned	Shall have a fairly good colour typical of the products concerned	Shall have a reasonably good colour typical of the products concerned
(g) Foreign matter	None	None	None
(h) Extraneous vegetable matter	Practically free	Fairly free	Reasonable free

Additional marking requirements

- (2) (a) Subject to the provisions of regulation 9 the following product designates may be used as alternative for "sieved crushed tomatoes":
- (i) "strained crushed tomatoes";
 - (ii) "screened crushed tomatoes"; or
 - (iii) "Passata": Provided that the word "Passata" may not be used on its own but shall be accompanied by a descriptive product name namely "strained/sieved/screened crushed tomatoes".
- (b) The words "pasta" or "puree" may not appear on a container containing "sieved crushed tomatoes" since the quality specifications for these products are set out in regulation 36.

CRUSHED OR MASHED TOMATOES

34. (1) The quality requirements for crushed or mashed tomatoes are as follows:

Quality Factor	Extra Choice Grade	Choice Grade	Standard Grade
(a) Microbiological spoilage (maximum percentage per production group)	0,25	0,25	0,25
(b) Vegetable ingredient	Shall be prepared from sound, ripe and well-washed tomatoes	As for Extra Choice Grade	As for Extra Choice Grade
(c) Fill of containers	Packed to capacity	Packed to capacity	Packed to capacity
(d) Soluble solids content (°Brix)	6 – 11 °Brix	As for Extra Choice Grade	As for Extra Choice Grade
(e) Preparation	Shall be free from defects	As for Extra Choice Grade	As for Extra Choice Grade
(f) Colour	Shall have a good colour typical of the	Shall have a fairly good colour typical of	Shall have a reasonably good colour

Quality Factor	Extra Choice Grade	Choice Grade	Standard Grade
	products concerned	the products concerned	typical of the products concerned
(g) Foreign matter	None	None	None
(h) Extraneous vegetable matter	Practically free	Fairly free	Reasonable free

Additional marking requirements

(2) Subject to the provisions of regulation 9, the word "mashed" may only be used on products still containing seeds and peel.

CANNED FLAVOURED, STEWED OR SEASONED TOMATOES

35. The quality requirements for canned flavoured, stewed or seasoned tomatoes are as follows:

Quality Standards

(1) The quality standards for canned flavoured stewed or seasoned tomatoes are as follows:

Quality Factor	Extra Choice Grade	Choice Grade	Standard Grade
(a) Microbiological spoilage (maximum percentage per production group)	0,25	0,25	0,25
(b) Vegetable ingredient	(i) Shall be prepared from sound tomatoes to which thickening and suitable flavouring ingredients are added (ii) All other vegetables shall be of a good quality	(i) and (ii) as for Extra Choice Grade	(i) and (ii) as for Extra Choice Grade
(c) Fill of containers	Packed to capacity	Packed to capacity	Packed to capacity
(d) Preparation	(i) Shall be free from defects (ii) Shall contain visible pieces of tomatoes and other vegetables (iii) Shall be practically free from loose pieces of tomato skin	(i) and (ii) as for Extra Choice Grade (iii) Shall be fairly free from loose pieces of tomato skin	(i) and (ii) as for Extra Choice Grade (iii) Shall be reasonably free from loose pieces of tomato skin
(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
(f) Composition in the case of tomato and onion mix: (i) Tomatoes (ii) Onions (iii) Other (other vegetables, thickening and flavouring)	(i) 75% - 85% (ii) 10% - 25% (iii) Not more than 10%	(i) 75% - 85% (ii) 5% - 25% (iii) Not more than 10%	(i) 40% - 60% (ii) 3% - 5% (iii) Not more than 46%

Quality Factor	Extra Choice Grade	Choice Grade	Standard Grade
ingredients)			
(g) Foreign matter	None	None	None
(h) 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)	5%	10%	20%: Provided that defects shall not exceed 10%

CANNED TOMATO CONCENTRATE, PASTE AND PUREE

36. The quality requirements for canned tomato concentrate, paste and puree are as follows:

Definitions

- (1) Where used with regard to tomato concentrate, paste and puree –
- (a) **"tomato puree"** means tomato concentrate that contains not less than 11 per cent, but less than 24 per cent, of natural tomato soluble solids;
- (b) **"tomato paste"** means tomato concentrate that contains 24 per cent or more of natural tomato soluble solids; and
- (c) **"tomato concentrate"** means the product prepared by concentrating the liquid obtained from sound, ripe tomatoes of good flavour and colour.

Quality standards

- (2) The quality standards for tomato concentrate, paste and puree 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 ripe and sound tomatoes with a good colour and flavour	As for Extra Choice Grade	As for Extra Choice Grade
(c) Preparation	(i) Shall be free from defects (ii) The product shall be prepared by concentrating the tomatoes, without the addition of sugar and may be fermented by latic	(i) to (iv) as for Extra Choice Grade	(i) to (iv) as for Extra Choice Grade

Quality Factor	Extra Choice Grade	Choice Grade	Standard Grade
	bacteria or yeast (iii) The concentrate may be seasoned only with table salt, but sodium bicarbonate, in such a quantity as to neutralize part of the tomato acids, may be added during concentration (iv) The concentrate shall be smooth in texture and free from all foreign matter and from skin, seeds and pieces of core		
(d) Fill of containers	Packed to capacity	Packed to capacity	Packed to capacity
(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 regulations 9 the word "concentrate" may also be used as a synonym for "tomato puree" or "tomato pulp".

CANNED MIXED VEGETABLES (VEGETABLE SALAD)

37. The quality requirements for canned mixed vegetables (vegetable salad) are as follows:

Definitions

- (1) Where used with regard to canned mixed vegetables (vegetable salad) –
- (a) "mayonnaise" means mayonnaise as specified in the regulations under the Agricultural Products Standards Act, 1990 (Act No. 119 of 1990).

Quality standards

(2) The quality standards for canned mixed vegetables 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 contain at least two kinds of vegetables	As for Extra Choice Grade	As for Extra Choice Grade

Quality Factor	Extra Choice Grade	Choice Grade	Standard Grade
	(ii) Styles for vegetables used shall be as prescribed for the relevant components		
(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	59%	59%	59%
(d) Preparation	(i) The components shall comply with the requirements as prescribed in the relevant regulations: Provided that one component may be of one lower grade	As for Extra Choice Grade	As for Extra Choice Grade
	(ii) If the product contains mayonnaise, the mayonnaise shall be of good colour and consistency		
(e) Composition	The mass, after canning, of any one kind of vegetable shall not exceed the sum of the mass of the other kinds of vegetables which are used	As for Extra Choice Grade	As for Extra Choice Grade
(f) Foreign matter	None	None	None
(g) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free

Additional marking requirements

- (3) Subject to the provisions of regulation 9 –
- (a) each container mixed vegetables containing mayonnaise or a similar ingredient shall be labelled "Vegetable Salad"; and
 - (b) every kind of vegetable of which the mass exceeds 5% of the drained mass of

the container concerned, shall be indicated on the label in descending order in which it is used in the mixture on a mass-per-mass basis.

UNSPECIFIED CANNED VEGETABLES

38. The quality requirements for unspecified canned vegetables are as follows:

Quality standards

(1) The quality standards for unspecified canned vegetables 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 vegetables	As for Extra Choice Grade	As for Extra Choice Grade
(c) Fill of containers	Packed to capacity	Packed to capacity	Packed to capacity
(d) Preparation	Shall be free from defects	Shall be fairly free from defects	Shall be reasonably free from defects
(e) Uniformity of size in any one container	Uniform	Fairly uniform	Reasonably uniform
(f) Uniformity of colour in any one container	Shall be uniform in colour	Shall be fairly uniform in colour	Shall be reasonably uniform in colour
(g) Foreign matter	None	None	None
(h) 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 number)	5%	10%	20%

UNSPECIFIED CANNED VEGETABLE CONCENTRATE, PASTE AND PUREE

39. The quality requirements for unspecified canned vegetable concentrate, paste and puree 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 vegetables	As for Extra Choice Grade	As for Extra Choice Grade
(c) Fill of containers	Packed to capacity	Packed to capacity	Packed to capacity
(d) Preparation	Shall be free from defects	Shall be fairly free from defects	Shall be reasonably free from defects
(e) Colour	Shall be good in colour typical of the product concerned	Shall be fairly good in colour	Shall be reasonably good in colour
(f) Blemishes	Shall be free from blemishes	Shall be fairly free from blemishes	Shall be reasonably free from blemishes

Quality Factor	Extra Choice Grade	Choice Grade	Standard Grade
(g) Off-flavours	Shall be free from off-flavours	As for Extra Choice Grade	As for Extra Choice Grade
(h) Foreign matter	None	None	None
(i) Extraneous vegetable matter	None	None	None

CANNED VEGETABLE JUICE

40. The quality requirements for canned vegetable juice 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 vegetables	As for Extra Choice Grade	As for Extra Choice Grade
(c) Fill of containers	Packed to capacity	Packed to capacity	Packed to capacity
(d) Preparation	Shall be free from defects	Shall be fairly free from defects	Shall be reasonably free from defects
(e) Colour	Shall be good in colour typical of the product concerned	Shall be fairly good in colour	Shall be reasonably good in colour
(f) Blemishes	Shall be free from blemishes	Shall be fairly free from blemishes	Shall be reasonably free from blemishes
(g) Off-flavours	Shall be free from off-flavours	As for Extra Choice Grade	As for Extra Choice Grade
(h) Foreign matter	None	None	None
(i) Extraneous vegetable matter	None	None	None

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