

Finalised draft amendment regulations

All amendments are indicated in blue

**DEPARTMENT OF AGRICULTURE, LAND REFORM AND RURAL DEVELOPMENT**

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

**DRAFT REGULATIONS RELATING TO THE GRADING, PACKING AND MARKING OF DRIED FRUIT  
INTENDED FOR SALE IN THE REPUBLIC OF SOUTH AFRICA**

The Minister of Agriculture, Land Reform and Rural Development, has under section 15 of the Agricultural Product Standards Act, 1990 (Act No. 119 of 1990) made the regulations in the Schedule.

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Minister of Agriculture, Land Reform and Rural Development.

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## PART I DEFINITIONS, SCOPE AND RESTRICTIONS

### **Definitions**

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

"**abnormal external moisture**" means presence of water, moisture or condensation on the surface of the product;

"**address**" means a physical address and includes the street or road number or name and the name of the town, village or suburb and, in the case of a farm, the name or number of the farm and of the magisterial district in which it is situated;

"**assignee**" means a person, undertaking, body, institution, association or board designated under section 2(3) of the Act;

"**batch**" means a definite quantity of dried fruit produced essentially under the same conditions and which do not exceed a period of 24 hours;

"**best before date**" or "**best quality before date**" means the date which signifies the end of period under any stated storage conditions during which the unopened product will remain fully marketable and will retain any specific qualities for which implied or express claims have been made, however, beyond the date the food may still be acceptable for consumption;

"**bleached**" means treated with sulfur/sulphur dioxide or sulphite related compounds (e.g. sodium sulphite, calcium sulphite etc.) before drying of the fruit;

"**blemishes**" means noticeable and localized imperfections that significantly impairs the external appearance, from any cause or source, either intrinsic or extrinsic, including staining, dark spots, blotches, scars, hail marks, scabs, blisters, bruises and other similar defects, but excluding blemishes caused by a more serious defect such as mould, decay or damage by pests: Provided that where specifically used with regard to --

- (a) dried subtropical fruit, it also includes skin pieces; and
- (b) dried grapes (raisins), it also includes swartbekkie in sultanas with a diameter larger than 2 mm;

"**bulk container**" means the immediate container in which dried fruit is packed loose, with a minimum mass of 2,5 kg and which is usually packed in an outer container;

"**callus**" means a scar or deformity due to mechanical injuries (hail, bruising, abrasion, etc.), viral or bacterial diseases, or physiological causes;

"**close proximity**" means in the immediate vicinity of or nearest/closest/next to, and which shall not be interrupted or separated by for example any wording, symbols, figures, lines, depictions, etc.;

"**container**" means the immediate packaging in which dried fruit is presented for sale, and includes wrappers when such is offered to the consumer;

"**damage by pests**" means visible damage or contamination caused by insects, mites, rodents or other animal pests, including the presence of dead insects and/or mites, their debris or excreta;

"**depped (deseeded)**" means the removal of the pips or seeds from the fruit;

"**destoned (pitted)**" means the removal of the stone (pit) in the case of stone fruit and dates;

"**deviations in colour**" means that the colour does not comply with the typical colour of the dried fruit concerned, but excludes blemishes;

"**discolouration**" means significant and widespread change of the typical external or internal colour, from any cause or source, either intrinsic or extrinsic, including in particular blackening and the appearance of very dark colours, but excluding discolouration caused by a more serious defect such as mould, decay or damage by pests;

"**dried fruit**" means fruit which have been cut, peeled, depped (deseeded) or destoned (pitted) and dried by means of the sun-, solar-, tunnel-, oven or wind method, or by any other recognized methods of dehydration, but excludes puréed, minced, cooked and baked dried fruit;

"**EU SADC EPA**" means the European Union and Southern African Development Community Economic Partnership Agreement signed on 10 June 2016 between the member states of the European Union and the Southern African Development Community region of which the Republic of South Africa forms part;

"**Executive Officer**" means the officer designated under section 2(1) of the Act;

"**extraneous vegetable matter**" means any harmless plant material of the plant concerned or originating from other plant sources which are not normally present in the product, excluding berry stems (capstems) and pieces of stalk in the case of dried grapes (raisins);

"**fermentation**" means a breakdown of the sugars into alcohol and acetic acid by the action of yeast and bacteria, detected by a characteristic and significant sour/bitter taste of the dried fruit concerned;

"**food additive**" means a permitted substance as defined in the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972);

"**foodstuffs**" means a foodstuff as defined in the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972);

"**foreign matter**" means any matter such as but not limited to sand, soil, dust, mud or grease not normally present in, on or between the dried fruit concerned, but excludes extraneous vegetable matter and hazardous foreign objects: Provided that --

- (a) when determining the foreign matter, the number of fruit units shall be counted in cases where the foreign matter adheres to the fruit units, and the number of foreign matter itself in cases where it is present in the sample on its own;
- (b) added foodstuffs shall not be regarded as foreign matter in the case of dried fruit mixed with other foodstuffs (dried fruit mixes);

"**geographical indication (GI)**" means an indication (name) as defined in the regulations relating to the protection of geographical indications used on agricultural products intended for sale in the Republic of South Africa published under the Act;

"**hazardous foreign objects**" means any stone, glass, bird droppings or staples and other metal objects, or any other similar material or objects not usually associated with dried fruit, which are regarded as hazardous when handling and/or consuming the dried fruit concerned;

"**high moisture dried fruit**" means any dried fruit rehydrated after drying to have a moisture content higher than the limit set in these regulations for the type of dried fruit concerned;

"**immature fruit**" means fruit light in mass, stunted or distinctly rubbery in texture;

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

"**label**" means any tag, brand, mark, pictorial, graphic or other descriptive matter, which is written, printed, stencilled, marked, embossed, impressed upon, or permanently attached to a container of dried fruit, and includes labelling for the purpose of promoting its sale or disposal;

"**letters**" also means figures and symbols;

"**living pests**" means the presence of living pests (insects, mites or others) at any stage of development (adult, nymph, larva, egg, etc.);

"**loose dried fruit**" means dried fruit that are displayed for sale in loose quantities or in a container that is not covered or boxed;

"**lyed**" means physical-chemical treatment to enhance moisture permeability;

"**main panel**" means that part(s) of the container, **outer container** or label that bears the brand name or trade mark in greatest prominence or any other part of the container or label that bears the brand name or trade name in equal prominence of the container;

"**major blemishes**" mean that the blemishes, including serious sunburn marks, are conspicuous and larger than 6 mm in diameter, or which detract markedly from the appearance of the fruit, or in total extend over more than one tenth of the area of the fruit: Provided that in the case of prunes, the definition in regulation 22(1) shall apply;

"**major deviations in colour**" mean that the colour is weaker than the colour specifications for the grade concerned as well as for the subsequent lower grade, except in the case of Sub-Standard Grade: Provided that in the case of raisins, the definition in regulation 34(1) shall apply;

"**major foreign matter**" means matter with a total area larger than a circle with a 2 mm diameter: Provided that minor foreign matter which seriously affect the appearance of the dried fruit shall be considered as major foreign matter;

"**minor blemishes**" mean that the blemishes, including light sunburn marks, are not more than 6 mm in diameter and which in total do not extend over more than one tenth of the area of the fruit: Provided that in the case of prunes, the definition in regulation 22(1) shall apply;

"**minor foreign matter**" means matter that does not seriously affect the appearance of the dried fruit, and which does not exceed the total area of a circle with a diameter of 2 mm (individual spots which occur on the fruit unit should be combined in an imaginative way);

"**minor deviations in colour**" mean that the colour does not comply with the specifications of the grade concerned, but complies with the colour specifications of the subsequent lower grade, excluding black parts: Provided that in the case of raisins, the definition in regulation 34(1) shall apply;

"**mould**" means mould filaments visible to the naked eye, either inside or outside of the fruit;

"**mixed sizes**" means two or more consecutive size groups packed or mixed in one container;

"**outer container**" means any other suitable **packaging** in which one or more containers or **bulk containers** of dried fruit are packed, irrespective whether it completely or partially encloses the containers or bulk containers, but excludes any type of open outer container used only for the purpose of transporting the dried fruit products concerned [e.g. crates, lugs, corrugated cartons, etc.];

"**overripe**" means showing signs of collapse of the fruit cells, but no signs of decay;

"**packer**" means --

- (a) a person or [establishment](#) dealing in the course of trade with dried fruit by packing such products for sale; or
- (b) a person or entity on behalf of whom dried fruit have been packed for sale [or importing dried fruit for sale](#);

"**seedless**" means fruit naturally without pips (seeds);

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

"**trade mark**" means a trade mark as defined in the Trade Marks Act, 1993 (Act No. 194 of 1993);

"**transparent**" in relation to containers and outer containers, means that an area of at least a 25 percent continuous portion of the main panel or back panel, or across any two adjacent panels, of a container or outer container is transparent;

"**unbleached**" means dried fruit which was not treated with [sulfur](#)/sulphur dioxide or sulphite containing preservatives;

"**unspecified fruit**" means any other dried fruit or dried fruit product of which the quality standards and requirements are not outlined in these regulations;

"**use by date**" or "**expiration date**" means the date which signifies the end of the period under any stated storage conditions, after which the product should not be sold or consumed due to safety and quality reasons;

"**variant name**" means a name used in addition to and separately from the name of the product to distinguish between the different variants of mixed dried fruit and/or dried fruit mixes; and

"**whole fruit**" means fruit dried as a whole unit, with or without stone (pit), pip (seed) or core.

### ***Scope of regulations***

2. These regulations shall apply to dried fruit intended for sale in the Republic of South Africa to which and under circumstances in which a prohibition in terms of section 3 of the Act regarding control over the sale of dried fruit apply.

### ***Restrictions on the sale of dried fruit***

- 3. (1) No person shall sell dried fruit for human consumption 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;
  - (c) [unless such products are presented as the styles referred to in regulation 6](#);
  - (d) unless such products are packed [or displayed](#) in accordance with the requirements referred to in regulations 7 [and 8 respectively](#);
  - (e) [unless the containers and outer containers in which such product are packed, comply with the requirements referred to in regulation 9](#);

- (f) unless such products are marked with the particulars and in the manner prescribed in regulations 10 to 16; and
- (g) if such products are marked with any restricted particulars or in a manner which is prohibited in terms of regulation 17.

(2) The restrictions in sub-regulation (1) shall not apply to the sale of dried fruit by a parent company or holding company to its subsidiary company(ies) in bulk for the purpose of further processing and/or packing only.

(3) 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 sub-regulation (1) above.

## **PART II**

### **GENERAL QUALITY STANDARDS FOR DRIED FRUIT**

#### **Grades of dried fruit**

4. There shall be three grades of dried fruit, namely Choice Grade, Standard Grade and Sub-Standard Grade: Provided that --

- (a) pear halves with core and whole peaches with stone (pit) shall be graded as Standard Grade and Sub-Standard Grade only;
- (b) dried fruit produced by drying methods other than those referred to in the definition for "dried fruit" in regulation 1, shall be graded: Provided further that the dried fruit concerned resembles the appearance of fruit dried by means of the sun-, solar-, tunnel-, oven- or wind method; and
- (c) freeze dried and vacuum dried fruit shall not be graded.

#### **General quality standards for dried fruit**

5. (1) **All grades of dried fruit --**

- (a) shall be prepared from sound, fresh, clean and ripe fruit from any suitable variety;
- (b) shall have an attractive appearance: Provided that the appearance is determined by factors such as the drying method used and the grade thereof;
- (c) shall have a flavour characteristic of the type of fruit from which it was prepared and be free of any foreign smell and taste: Provided that the following shall not be considered as abnormal:
  - (i) A slight salty taste of sodium chloride;
  - (ii) A slight smell of preservatives and/or additives, including sulphur dioxide; and
  - (iii) A slight smell and taste of oil; and
- (d) may contain other added foodstuffs and/or food additives.

(2) Subject to the provisions of sub-regulation (1) above, dried fruit shall --

- (a) comply with the specific quality standards for each type and grade as set out in Parts VII to XI: Provided that high moisture dried fruit shall --



- (i) conform to the [general quality](#) standards in sub-regulation (1) above and paragraph (b) below, and shall be graded according to the quality standards set out in [Parts VII to XI](#);
  - (ii) be excluded from having to comply with the moisture content limits as set out in [Parts VII to X \(excluding high moisture dried tomatoes\)](#): [Provided further that the products are marked as specified in regulation 12\(1\)\(b\)](#); and
  - (iii) be treated with a preservative or preserved by any other means (e.g. pasteurisation); and
- (b) display the following characteristics:
- (i) [Intact \(only for wholes and halves\)](#): [Provided that the following shall not be considered as a defect](#):
    - (aa) Edges that are slightly torn.
    - (bb) Slight superficial damage.
    - (cc) Slight scratches.
    - (dd) Coreless in the case of dried apples and pears.
    - (ee) Stems and eye (ostiole) ends that have been removed/cut off in the case of dried figs.
    - (ff) Dates effected by mashing tearing, breaking of the skin, leaving the pit visible so that the appearance of the fruit is noticeably affected.
  - (ii) [Sound](#): [Provided that produce affected by rotting or deterioration such as to make it unfit for human consumption is excluded](#).
  - (iii) [Clean, practically free of any visible foreign matter](#).
  - (iv) [Sufficiently developed](#).
  - (v) [Free from living pests whatever their stage of development](#).
  - (vi) [Free from damage caused by pests \(including the presence of dead insects and/or mites, their debris or excreta\)](#).
  - (vii) [Free from blemishes](#).
  - (viii) [Free from mould filaments visible to the naked eye](#).
  - (ix) [Free of fermentation](#).
  - (x) [Free of abnormal external moisture](#).
  - (xi) [Free from hazardous foreign objects](#).
  - (xii) [The condition of the dried fruit shall be such that the product is able to withstand transportation and handling](#).

(3) **Vacuum dried and freeze dried fruit shall --**



- (a) comply with the general quality standards set out in sub-regulations (1) and (2) above;
  - (b) be excluded from the grading standards specified in Parts VII to XI;
  - (c) comply with the marking requirements as set out in regulation 12(3); and
  - (d) not be graded in accordance with regulation 4(c).
- (4) **Dried fruit not treated with preservatives** shall --
- (a) comply with the general quality standards set out in sub-regulations (1) and (2) above: Provided that it shall not be treated with any food additives in the form of preservatives at any stage during or after the drying process;
  - (b) be graded according to the standards set out in Parts VII to XI: Provided that --
    - (i) the colour of dried fruit which is markedly darker shall be evaluated according to the colour characteristics of the particular fruit when it is preserved; and
    - (ii) Choice Grade dried fruit in a single container shall have a uniform colour and Standard Grade dried fruit in a single container shall have a reasonably uniform colour, where applicable; and
  - (c) not consist of bleached and lyed fruit.
- (5) Unless specified otherwise in Parts VII to XI, sizing of all grades of dried fruit shall be optional: Provided that --
- (a) if sized, the dried fruit shall be marked as specified in regulation 13(2); and
  - (b) a maximum tolerance of 10% size provisions (i.e. size diameter, count) shall be permitted.
- (6) Imported dried fruit which have been registered as a Geographical Indication (GI), and which originate from --
- (a) a member country within the European Union shall comply with the standards registered for the GI named dried fruit in the member country concerned; and
  - (b) a member country of the World Trade Organisation (WTO), excluding those countries that are members of the European Union, shall comply with the standards registered for the GI named dried fruit in the country of origin concerned.

### **Styles of dried fruit**

6. (1) The styles of dried fruit referred to in sub-regulation (2)(b) to (l) below, shall be prepared from peeled (where applicable) and destoned (pitted) or depipped (deseeded) or cored fruit.
- (2) Dried fruit may be presented as one of the following styles:
- (a) **Whole:** Shall consist of dried fruit with the stone (pit), pips (seeds) or core either still intact or removed.
  - (b) **Halves:** Shall consist of dried fruit cut into two approximately equal parts.

- (c) **Segments, Slices and Wedges:** Shall consist of dried fruit cut into four or more approximately equal parts along the longitudinal axis: Provided that in the case of dried pineapple whole slices and half slices, the style descriptions in paragraphs (e) and (g) respectively shall apply.
  - (d) **Rings:** Shall consist of dried fruit cut into continuous rings at right angles to the longitudinal axis.
  - (e) **Whole slices** (pineapples only): Shall consist of uniformly cut circular slices or rings cut across the axis of the cored pineapple cylinders.
  - (f) **Titbits/Tidbits:** Shall consist of wedge shaped units of approximately equal size.
  - (g) **Half slices** (pineapples only): Shall consist of uniformly cut, approximately semi-circular halves of slices.
  - (h) **Segments** (pineapples only): Shall consist of reasonably uniform, cubed shaped pieces.
  - (i) **Spears** (pineapples only): Shall consist of slender sectors cut radially and lengthwise from cored pineapple cylinders.
  - (j) **Broken slices** (pineapples only): Shall consist of arc-shaped units which are not uniform in size and/or shape.
  - (k) **Pieces or Chunks:** Shall consist of short, thick units of regular or irregular shapes and sizes.
  - (l) **Strips:** Shall consist of dried fruit cut longitudinally (i.e. in a direction parallel to the natural seam of the fruit) into strips with a diameter of not more than 15 mm and a thickness not exceeding 10 mm.
  - (m) **Dices or Cubes:** Shall consist of dried fruit cut into approximately cube-shaped units.
  - (n) **Flats** (apricots and tomatoes only): In the case of --
    - (i) whole apricots, it shall consist of destoned (pitted) and whole apricots that have lost their normal contour and have become definitely flattened at the edge or rim: Provided that the two halves shall be pressed flat and remain intact as one piece;
    - (ii) apricot halves, it shall consist of destoned (pitted) and apricot halves of irregular shape, size and thickness that have been pressed flat; and
    - (iii) tomatoes, it shall consist of halves and wedges which have dried flat, and which may be of irregular shape due to over ripeness.
- (3) Any other presentation of the product shall be permitted if it--
- (a) is sufficiently distinctive from other styles of presentation prescribed in these regulations: Provided that abbreviations may not be used and the cut style is in accordance with the normal trade practice;
  - (b) meets all other requirements of these regulations, including the permissible deviations (tolerances) which are applicable to that style which most closely resembles the style or styles intended to be provided for under this provision; and

- (c) is adequately described on the container or label to avoid confusing or misleading the consumer.

### PART III PACKING, DISPLAY AND CONTAINERS

#### ***Packing requirements***

7. Except where stipulated otherwise in these regulations, dried fruit of different grades shall not be packed in the same container.

#### ***Displaying loose quantities***

8. When dried fruit is sold in loose quantities, no quantity of a particular grade, size group, count or variety, as the case may be, shall be displayed mixed with dried fruit of another grade, size group, count or variety, except for mixed dried fruit as prescribed in these regulations

#### ***Requirements for containers and outer containers***

9. (1) A container in which dried fruit is packed, shall --
- (a) be made from a material that --
    - (i) is suitable for this purpose;
    - (ii) will protect the contents thereof from contamination; and
    - (iii) will not impart any undesirable flavour to the contents thereof.
  - (b) be sufficiently strong that it will not be damaged or deformed during normal storage, handling and transport practices;
  - (c) be intact and free of any disorders that may detrimentally affect the quality of the product therein; and
  - (d) be closed properly in a manner permitted by the nature thereof.
- (2) If containers of dried fruit are packed in outer containers, such outer containers shall be intact, clean, neat, suitable and strong.

### PART IV MARKING REQUIREMENTS

#### ***Marking of containers and outer containers***

10. (1) Except where specifically prescribed, all other marking requirements as specified by these regulations shall be clearly legible and be indicated at least in English, in detached letters of at least 1 mm in size for lower case vowels: Provided that letter sizes shall be measured using a vernier caliper only.

(2) Each container of dried fruit shall be marked clearly legible and be indicated with the following particulars at least in English in detached letters:

- (a) **The name of the product** and, where applicable, **the additions to the name of the product**, as specified in regulations 11 and 12 respectively, in detached letters of the same type, size, colour and font, prominently on at least one main panel: Provided that one or more additions to the name of the product may be indicated in one different colour only.

- (b) **The appropriate grade declaration** at least on one main panel, as specified in regulations 4 and 13(1).
  - (c) **The additional particulars on the main panel** other than the grade declaration, as specified in regulation 13(2).
  - (d) **The name and address**, as specified in regulation 14.
  - (e) **The country of origin**, as specified in regulation 15.
  - (f) **The date marking** (i.e. "best before" or "best quality before" or "use by" or "expiration" date) or **batch code** or **batch number** for the purpose of traceability, as specified in regulation 16.
- (3) Subject to the provisions of sub-regulations (1) and (2) above, dried fruit shall comply with the additional marking requirements, where applicable, for each type of dried fruit as set out in Parts VII to XI.
- (4) (a) The particulars referred to in sub-regulation (2)(a) to (e) above, shall be marked on an outer container in which one or more containers of dried fruit are packed.
  - (b) The marking requirements prescribed in paragraph (a) above need not to be complied with if --
    - (i) a transparent outer container is used and the particulars on the containers packed therein are visible from the outside; or
    - (ii) the same label which is affixed to the containers is also affixed to the outer container.
- (5) When dried fruit is displayed loose for sale, the name of the product, style and grade shall be indicated conspicuously in detached letters of the same type, size and font on either the immediate container in which it is displayed, or on a notice board displayed in close proximity to the dried fruit, in a letter size of at least 50 mm for lower case vowels.
- (6) Self-adhesive stickers indicating the particulars referred to in sub-regulation (2)(a) to (e) above in the prescribed letter sizes may be used to cover any incorrect and/or supplement any lacking marking requirements identified during inspection, instead of relabeling the container or repacking the dried fruit concerned.
- (7) Bulk containers are exempted from indicating the marking requirements referred to in sub-regulations (2) and (3) above: Provided that --
- (a) if marked, all the prescribed marking requirements shall be complied with; and
  - (b) if the dried fruit is not packed in an outer container it shall be marked with all the prescribed marking requirements.

#### ***Indicating the name of the product***

11. The name of the product, which shall include the expression "dried", shall be a true description of the contents of the container: Provided that --

- (a) if the name of the product is prescribed in the additional marking requirements in Parts VII to XI for the type of dried fruit concerned, the specified product name shall be used;
- (b) the word "dried" may be omitted from the name of the product --
  - (i) in the case of dates and dried grapes (raisins); and

- (ii) if dried fruit other than dates and dried grapes (raisins) is packed in a transparent container and the product is clearly visible and identifiable from the outside; and
- (c) in the case of dried fruit enjoying protection as Geographical Indications (GIs), the product name shall be as follows:
  - (i) The registered GI name listed in Annexure A for the particular dried fruit concerned in the case of dried fruit forming part of the EU SADC EPA.
  - (ii) The GI name registered for the dried fruit concerned in the country of origin in the case of imported dried fruit originating from a World Trade Organization (WTO) member country, excluding those countries that are members of the European Union.
  - (iii) The GI name registered for the dried fruit concerned in the Republic of South Africa in the case of locally produced and processed dried fruit.

***Additions to the name of the product***

12. (1) The following information shall be indicated as part of the name of the product on the main panel:
- (a) The applicable style referred to in regulation 6: Provided that the style may be omitted if it is easily distinguishable in the case of dried fruit packed in transparent containers: Provided further that mixed dried fruit and dried fruit mixes may not indicate the style.
  - (b) The expression "soft", "soft fruit", "soft eating" or "high moisture", or any other expression having a similar meaning, in the case of high moisture dried fruit.
  - (c) The name(s) of the added foodstuff(s) in the case of dried fruit mixed with other foodstuffs.
- (2) When a flavouring has been added to a single type dried fruit or mixed dried fruit products in order to render a distinctive specific flavour thereto, the name of the product shall be preceded by the descriptive name for the distinctive flavour concerned and the expression "X' Flavoured", or followed by the expression "with 'X' Flavour" or "with 'X' Flavouring", where 'X' indicates the name(s) of the flavouring(s) used.
- (3) The expression "vacuum dried" or "freeze dried", as the case may be, shall be indicated in close proximity to the name of the product and/or on its own on the main panel when the fruit have been dried using the vacuum- or freeze-dried method.
- (4) The expression "no added 'name of the preservative'" shall be indicated in close proximity to the name of the product and/or on its own on the main panel when the dried fruit meets the requirements in regulation 5(4): Provided that dried fruit that is not typically preserved through the addition of food additives in the form of preservatives (e.g. most raisin types, cranberries and dates) is exempted from this requirement.
- (5) The name of the variety may be indicated as part of the name of the product, or in close proximity thereto: Provided that in the case of dates, the name of the variety or the commercial type shall be indicated as part of the name of the product, or in close proximity thereto, as specified in regulation 40(6).

***Additional particulars on the main panel***

13. (1) The applicable grade shall be indicated on the main panel: Provided that --
- (a) the expression Sub-Standard Grade may be replaced by expressions such as "Industrial Grade", "Manufacturers Grade", "Bakers Grade", "For Industrial use", "For Manufacture", "For Baking Purposes", or any other expression having a similar meaning; and

- (b) other grade names may be used in the case where the exporting country's grade names differ: Provided further that the importer shall, prior to inspection furnish the inspector with the official legislation or written proof of the exporting country's different requirements.
- (2) (a) The applicable size designation (i.e. small, medium, etc.) or size code, shall be indicated on the main panel if a single type and style of dried fruit is sized: Provided that --
- (i) if no size designation or size code is prescribed for the type and style of dried fruit concerned, the size range concerned in millimetres shall be indicated;
  - (ii) other size designations or size codes may be used in the case where the exporting country's size designations or size codes differ: Provided further that the importer shall, prior to inspection, furnish the inspector with the official legislation or proof of the exporting country's different requirements; and
  - (iii) in the case of mixed sizes the expression "mixed sizes", or the names of the two main sizes designations (e.g. 'medium and large') or size codes shall be indicated.
- (b) Subject to the provisions of regulation 6(3)(a) and paragraph (a) above--
- (i) the size designation may be abbreviated if it is preceded by the expression "size:"; and
  - (ii) the size code shall be preceded by the expression "size code:" if indicated.

***Indicating the name and address***

14. The name and address of the manufacturer, packer, importer, seller or entity on whose behalf the dried fruit have been packed shall be indicated on every container: Provided that in the case where --
- (a) it is not possible to indicate the physical address, a postal address with a telephone number may be used instead; and
  - (b) imported dried fruit indicate the address of the foreign manufacturer or packer only, a South African address for the importer, seller or entity on whose behalf the dried fruit have been packed shall in addition be indicated on each container.

***Indicating the country of origin***

15. (1) The country of origin shall be indicated as follows on each container:
- (a) "Product of (name of country)" if all the main ingredients, processing and labour used to make the product are from one specific country; or
  - (b) "Produced in (name of country)", "Processed in (name of country)", "Manufactured in (name of country)", "Made in (name of country)", or wording having a similar meaning, when the product is processed in a second country which changes its nature; or

- (c) In the case where single ingredient agricultural commodities are imported in bulk and where owing to climatic, seasonal or other contingencies more than one country may be the source of the single ingredient agricultural commodity, the wording "Product of (name(s) of country(ies))" separated by the expression 'and/or', shall be declared on the container of the final pre-packed foodstuff: Provided that the final end product remains a single ingredient agricultural commodity.

(2) The words "Packed in (name of country)" may be used in addition to the requirements referred to in sub-regulation (1) above.

(3) The name(s) of the country(ies) indicated in terms of sub-regulations (1) and (2) above may not be abbreviated.

#### ***Date marking or batch code or batch number***

16. (1) Each container of dried fruit shall be clearly marked with the date marking or batch code or batch number in such a way that the specific batch is easily identifiable and traceable.

(2) (a) When a date marking appears on a container --

(i) it shall be preceded by appropriate wording "best before" or "best quality before" and/or "use by", and/or "expiration date", depending on the nature of the dried fruit product concerned;

(ii) abbreviations of the preceding wording shall not be allowed, except in the case of "best before" where the abbreviation "BB" may be used;

(iii) the date sequence shall be "day-month-year" (i.e. "dd/mm/yyyy") when numbers only are used: Provided that in the case of imported products where an altered date sequence is used, the month shall be indicated in letters, either written out in full or abbreviated, and the year shall be written out in full; and

(iv) it shall not be removed or altered by any person.

(b) When dried fruit are packed in an outer container, which will during normal usage be discarded by the consumer, the date marking shall, if indicated, appear on each individual container that will be retained by the consumer until consumption.

#### ***Restricted particulars on containers and outer containers***

17. (1) The product name "dried fruit mix" and the expressions "dried fruit" and "fruit mix" shall not appear on a container or outer container containing less than 55% (m/m) dried fruit: Provided that this restriction excludes the ingredients list.

(2) No word or expression which so nearly resembles the grade of dried fruit that it could be misleading with regard to the quality of that product shall be marked on the container or outer container.

(3) No word, mark, illustration, depiction or any other method of expression that either directly or by implication constitutes a misrepresentation or creates or shall create a misleading impression regarding the contents, quality, origin, grade or size group of the dried fruit in a container, shall be indicated on a container or outer container containing such containers.

(4) No claim regarding the absence of any substance that does not normally occur in dried fruit shall be indicated on the container or outer container of such dried fruit product, unless it is allowed in terms of the requirements of the Foodstuffs, Cosmetics and Disinfectant Act, 1972 (Act No. 54 of 1972).



(5) No claim which compares the total fat, saturated fat, cholesterol, sugar, sodium or salt, or energy value of two or more similar dried fruit products by using words such as "reduced", "less than", "fewer", "light" and "lite", or words having a similar meaning, shall be made on the container or outer container thereof, unless the following conditions are complied with:

- (a) The dried fruit product shall be compared with a different version of the same or similar product.
- (b) The dried fruit product being compared shall be clearly marked on the container with the following information:
  - (i) A statement of the amount of difference in the energy value or relevant nutrient content, expressed as a percentage.
  - (ii) The identity of the dried fruit product to which it is being compared.
- (c) The comparison shall be based on a relative difference of at least 25% in the energy value or nutrient content of an equivalent mass or volume.
- (d) The dried fruit product shall be marked with the prescribed nutritional information declaration required in terms of the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972).

(6) Depictions or illustrations of any added foodstuff shall only be allowed if the requirements on Quantitative Ingredient Declarations (QUID), as specified in the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972), have been complied with

(7) The expression "no added 'name of the preservative'", may only be used on dried fruit which meets the requirements in regulation 5(4).

(8) The provisions of this regulation shall also apply to --

- (a) particulars that are marked on a notice board displayed at or in the immediate vicinity of the dried fruit that are kept or displayed for sale; and
- (b) all advertisements for dried fruit.

## **PART V SAMPLING AND ANALYSIS**

### ***Sampling***

18. (1) For the purpose of an inspection, grading and sampling for quality control, an inspector shall take such samples of a product, material, substance or other article in question as he or she may deem necessary.

### ***Sampling of containers***

(2) For the purpose of determining the deviations (tolerances) in a batch of dried fruit, excluding mixed dried fruit and dried fruit mixed with other foodstuffs, packed in containers, the following procedure shall apply:

- (a) Combine and thoroughly/evenly mix the dried fruit that make up the total number of samples selected under sub-regulation (1) above to constitute the composite sample.
- (b) Select the following quantity from the composite sample obtained under paragraph (a) above:

- (i) 100 fruit units in the case of apples, apricots, peaches, pears, plums, prunes, figs and tomatoes.
  - (iii) 100 g in the case of bananas, mangoes, pawpaws (papayas), pineapples, dried grapes (raisins) dates, goji berries and cranberries.
- (c) Should the inspection result in non-conformity, further random sampling and inspection of the batch shall be conducted and the same procedure set out in paragraphs (a) and (b) above shall be followed.

#### **Sampling of mixed dried fruit and dried fruit mixed with other foodstuffs**

(3) In the case of mixed dried fruit and dried fruit mixed with other foodstuffs packed in containers, the following procedure shall apply:

- (a) The same sampling procedure set out in sub-regulation 2(a) above shall be followed.
- (b) All the different types of dried fruit in the composite sample shall be separated into groups.
- (c) The number of dried fruit in a group shall be weighed or counted and the total reading recorded.
- (d) The dried fruit in each group shall be graded according to the requirements stipulated in these regulations for the type of dried fruit concerned, and any defects recorded.
- (e) The defects found shall be expressed as --
  - (i) either the number of deviating units/total number of units in the group concerned, in the case of deviations by number or count; or
  - (ii) the mass of the deviating units/total mass of the units in the group concerned, in the case of deviations by mass.
- (f) The results recorded in paragraph (e) above, shall then be calculated *pro rata* to --
  - (i) 100 fruit units in the case of deviations by number or count; or
  - (ii) 100 g in the case of deviations by mass.
- (g) The deviations in each group of dried fruit shall not exceed the permissible limits stipulated in these regulations for the type of dried fruit concerned.
- (h) Should the results of the inspection indicate non-conformity for any group of dried fruit, further sampling and inspection of the batch shall be conducted in accordance with the same procedure set out in paragraphs (a) to (f) above shall be followed.

#### **Sampling of bulk containers**

(4) For the purpose of determining the deviations (tolerances) in a batch of dried fruit which have been packed in bulk containers at the premises of the packer, the following procedure shall apply:

- (a) Select randomly a number of batches containing the bulk dried fruit product concerned. The number of batches so selected shall constitute the primary sample.
- (b) Take randomly from each primary sample selected under paragraph (a) above, adequate produce to constitute the secondary sample.

- (c) The same procedure set out in sub-regulations (2)(a) to (b) above shall then be followed.

#### **Determination of size**

19. Sizing shall be determined by means of sieves with the appropriate mesh diameter or a vernier caliper, or by count (i.e. the number of dried fruit units per specified weight), as the case may be.

#### **Determination of moisture content**

20. (1) The moisture content of dried fruit, except whole dates, shall be determined by means of the method set out in Annexure B at any accredited laboratory: Provided that any other method used for determination of moisture in dried fruit, shall be standardised against the method in Annexure B.

(2) Notwithstanding the requirement in sub-regulation (1) above, inspectors may accept the results of tests performed for moisture content at the processing facility in relation to the batch concerned: Provided that the processing facility is able to produce an up to date calibration certificate for the testing equipment used.

(3) The moisture content of whole dates shall be determined by placing 50 g of shredded pitted dates in a drier for four hours at  $100^{\circ}\text{C} \pm 2^{\circ}\text{C}$ , using as adjuvant 90 percent alcohol and sand washed in hydrochloric acid and then dried.

### **PART VI OFFENCES AND PENALTIES**

#### **Offence and Penalties**

21. 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 imprisonment according to section 11 of the Act.

### **PART VII SPECIFIC QUALITY STANDARDS FOR DRIED DECIDUOUS FRUIT**

#### **Definitions**

22. (1) Where used specifically with regard to dried deciduous fruit --
- (a) "**bitter pit**" with regard to apples, means the physiological breakdown of cells under the skin, causing slight depressions generally concentrated at the calyx end of the fruit. The tissue in these depressed areas is darkened, dry and spongy;
  - (b) "**calloused**" with regard to prunes, means a thickening of or a hard thickened area on skin;
  - (c) "**cored**" with regard to apples and pears, means the removal of the seed capsules and pips from the fruit;
  - (d) "**corky tissue**" with regard to apples, means a major disorder affecting the fruit, affected fruit have a hard lump in the pulp and dry acidic flesh, but have no external symptoms;
  - (e) "**damaged prunes**" means --
    - (i) callous-like growth scars of more than 10 mm;
    - (ii) cracks, slits or break down to the stone (pit); and

- (iii) splits or breaks exposing a substantial part of the flesh and seriously affecting the appearance of the fruit;
- (f) "**deciduous fruit**" means apples, apricots, nectarines, peaches, pears, plums and prunes;
- (g) "**defects**" with regard to apples and pears, means --
  - (i) pieces of skin exceeding an aggregate area of 144 mm<sup>2</sup> adhering to the fruit unit;
  - (ii) bruises which have damaged the fruit to such an extent that its appearance, edibility or keeping quality is affected detrimentally: Provided that light brown bruises shall not be considered as defects;
  - (iii) remains of calyxes adhering to the fruit unit;
  - (iv) bitter pit or other corky tissue in the dried unit exceeding an aggregate area of 144 mm<sup>2</sup>; or
  - (v) the occurrence of water core on more than one quarter of the area of the dried fruit unit or the presence thereof to such an extent that the appearance, edibility or keeping quality is affected detrimentally;
- (h) "**deviations in cut**" means cut fruits which are not symmetrical or cleanly cut, including torn halves: Provided that the original shape of the cut or torn fruit is retained and shall not deviate more than 6 mm from the fruit seam;
- (i) "**major blemishes**" in the case of prunes mean cracks or splits which exceed 10 mm in length, excluding destoning holes, which are markedly calloused, or which detract markedly from the appearance of the prunes;
- (j) "**minor blemishes**" in the case of prunes mean cracks or splits less than 10 mm in length, excluding destoning holes, which are not markedly calloused, of which the callous is not cracked and which does not markedly detract from the appearance of the prunes;
- (k) "**peaches**" means peaches with loose stone (pit), clingstone and nectarines;
- (l) "**residual core**" with regard to apples and pears, means pieces of core exceeding 49 mm<sup>2</sup> in aggregate area attached to the dried fruit units;
- (m) "**screenings**" with regard to apple rings and apple segments, means pieces which will readily pass through a sieve of 16 mm mesh;
- (n) "**watercore**" with regard to apples, means a physiological disorder characterised by water-soaked tissue around the vascular bundles or core area due to the spaces between cells becoming filled with fluid instead of air. Affected tissue is water-soaked and glassy looking; and
- (o) "**whole rings**" means rings or portions of rings which shall be cut or broken, but which consist of at least three quarters of the original whole rings.

### **Quality standards**

- (2) The maximum moisture content for the various dried deciduous fruit products is as follows:
  - (a) Preserved fruit:

Type of dried fruit	Maximum moisture content (%)
Apples	25
Apricots	32
Peaches	37
Pears	26
Prunes	35

(b) Non preserved fruit:

Type of dried fruit	Maximum moisture content (%)
Apples	22
Apricots	25
Peaches	20
Pears	22
Prunes	25

(3) In addition to the general quality standards set out in regulation 5, dried deciduous fruit shall also comply with the following requirements:

- (a) Choice Grade deciduous fruit shall have a good texture and a bright colour, typical of the variety concerned and the colour within the same container shall be uniform.
- (b) Standard Grade deciduous fruit shall have a reasonably good texture and a reasonably bright colour, typical of the variety concerned and colour within the same container shall be reasonably uniform.

(4) The following quality factors shall be used to determine the grade for each dried deciduous fruit product concerned:

- (a) Colour.
- (b) Foreign matter.
- (c) Blemishes.
- (d) Deviations in cut.
- (e) Extraneous vegetable matter.
- (f) Sizing.

#### **APPLES - SEGMENTS AND RINGS (PEELED OR UNPEELED)**

##### **Sizing**

23. (1) Sizing of dried apple segments and rings is optional: Provided that if sized, the following provisions shall apply:

- (a) The size of apple rings shall be determined by the diameter of the widest part, and the minimum size shall be 23 mm.
- (b) The thickness of apple rings shall not exceed 7 mm.
- (c) In the case of apple segments, the difference between the diameters of the largest fruit and the smallest fruit shall not exceed 20 mm.

## Permissible deviations

(2) The maximum permissible deviations for dried apple segments and rings are as follows:

Quality factor	Tolerances for defective fruit - number per 100 fruit units		
	Choice Grade	Standard Grade	Sub-Standard Grade
(a) Colour: (i) Minor	15	20	*
(ii) Major	1	5	5
(b) Shape	10	35	*
(c) Residual core	7	20	*
(d) Screenings	1	10	*
(e) Defects	7	20	35
(f) Extraneous vegetable matter	4	6	6
(g) Foreign matter: (i) Collectively	10	10	30
(ii) Minor	10	10	30
(iii) Major	4	6	6
(h) Deviations allowed under (a)(ii), (c), (d), (e), (f) and (g) collectively: Provided that the individual limits are not exceeded	16	40	*

\* Denotes no specification

## APRICOTS - WHOLES, HALVES AND FLATS

24. (1) Dried whole apricots, apricot halves and apricot flats shall be prepared from unpeeled apricots which may have been bleached or unbleached: Provided that --

- (a) dried whole apricot shall be destoned (pitted), and the two halves shall be attached to each other and retain the normal round appearance of the fruit: Provided further that Standard Grade and Sub-Standard Grade fruit may contain apricots that did not retain the normal round appearance;
- (b) dried apricot halves shall be cleanly cut, and Standard Grade and Sub-Standard Grade fruit may contain thin and overripe fruit; and
- (c) in the case of dried apricot flats, Standard Grade and Sub-Standard Grade fruit may have irregular shapes because of over ripeness.

## Sizing

- (2) (a) Sizing of dried whole apricots and apricot halves shall be mandatory for Choice Grade and Standard Grade fruit.
- (b) Sizing is determined by --
  - (i) diameter (using a sieve mesh or a vernier caliper); or
  - (ii) the number of fruit per kilogramme (linked to the size code in column 1 of Table C below).

A. By diameter (sieve mesh diameter):

Size	Shall pass through a sieve of mesh diameter:	Shall not pass through a sieve of mesh diameter:
Minimum size	-	14 mm
Small	21 mm	14 mm
Medium: Halves	25 mm	21 mm

Size	Shall pass through a sieve of mesh diameter:	Shall not pass through a sieve of mesh diameter:
Medium: Destoned (pitted) wholes	25 mm	14 mm
Large	32 mm	25 mm
Extra large	-	32 mm

- Not applicable

B. By diameter (using a vernier caliper, measured over the largest dimension):

Size	Dimensions
Small	≥ 14 - 21 mm
Medium: Halves	> 21 - 25 mm
Medium: Destoned (pitted) wholes	≥ 14 - 25 mm
Large	> 25 - 32 mm
Extra large	> 32 mm

C. By number of fruit per kilogramme:

Size code	Number of whole fruit per kilogramme	Number of whole, destoned (pitted) fruit per kilogramme	Number of fruit halves per kilogramme
0	≤ 60	≤ 80	≤ 160
1	61 - 80	81 - 100	161 - 200
2	81 - 100	101 - 120	201 - 240
3	101 - 120	121 - 140	241 - 280
4	121 - 140	141 - 160	281 - 320
5	141 - 160	161 - 180	321 - 360
6	161 - 180	181 - 200	361 - 400
7	181 - 200	201 - 220	401 - 440
8	≥ 201	≥ 221	≥ 441

### Permissible deviations

(3) The maximum permissible deviations for dried whole apricots, apricot halves and apricot flats are as follows:

Quality factor	Tolerances for defective fruit - number per 100 fruit units			
	Choice Grade	Standard Grade (Flats only)	Standard Grade	Sub-Standard Grade
(a) Colour: (i) Minor	15	20	20	*
(a) Colour: (ii) Major	1	5	5	5
(b) Blemishes: (i) Minor	20	*	*	*
(b) Blemishes: (ii) Major	5	15	15	*
(b) Blemishes: (iii) Minor and Major collectively: Provided that the individual limits are not exceeded	20	25	25	*
(c) Deviations in cut (flats excluded)	10	-	25	*
(d) Size group (flats excluded):				
(d) (i) Too large	5	-	10	*
(d) (ii) Too small	5	-	10	*
(e) Extraneous vegetable matter	4	6	6	6
(f) Foreign matter: (i) Collectively	10	10	10	30
(f) Foreign matter: (ii) Minor	10	10	10	30



Quality factor	Tolerances for defective fruit - number per 100 fruit units			
	Choice Grade	Standard Grade (Flats only)	Standard Grade	Sub-Standard Grade
(iii) Major	4	6	6	6
(g) Deviations allowed under (a)(ii), (b)(ii), (e) and (f) collectively: Provided that the individual limits are not exceeded	14	28	28	*

\* Denotes no specification

- Denotes not applicable

### PEACHES - SLICES, HALVES AND WHOLES (WITH STONE (PIT))

25. (1) (a) Dried peach slices and halves shall be cleanly cut.
- (b) Dried whole peaches with stone (pit) shall --
- (i) be prepared from peeled or unpeeled Clingstone peaches;
- (ii) be presented as Standard Grade and Sub-Standard Grade only; and
- (iii) not pass through a sieve of 25 mm mesh in the case of Standard Grade.

### Sizing

- (2) Sizing of **dried peach halves** is optional: Provided that if sized, the following provisions shall apply:

- (a) Nectarine halves:

Size	Shall pass through a sieve of mesh diameter:	Shall not pass through a sieve of mesh diameter:
Small and minimum size for mixed sizes	25 mm	14 mm
Medium	35 mm	25 mm
Large	44 mm	35 mm
Extra large	-	44 mm

- Denotes not applicable

- (b) Other peach halves:

Size	Shall pass through a sieve of mesh diameter:	Shall not pass through a sieve of mesh diameter:
Small and minimum size for mixed sizes	25 mm	19 mm
Medium	35 mm	25 mm
Large	44 mm	35 mm
Extra large	-	44 mm

- Denotes not applicable

### Permissible deviations

- (3) The maximum permissible deviations for **dried peach slices** are as follows:

Quality factor	Tolerances for defective fruit - number per 100 fruit units		
	Choice Grade	Standard Grade	Sub-Standard Grade
(a) Colour: (i) Minor	20	20	*
(a) Colour: (ii) Major	1	5	5
(b) Blemishes: (i) Minor	20	*	*
(b) Blemishes: (ii) Major	5	5	*
(c) Deviations in cut	15	35	*
(d) Foreign matter: (i) Minor	10	10	*
(d) Foreign matter: (ii) Major	4	6	6
(e) Extraneous vegetable matter	4	6	6
(f) Slice thickness (Thickness measured over width of back): (i) Thicker than 22 mm	5	10	*
(f) Slice thickness (Thickness measured over width of back): (ii) Thinner than 22 mm	5	10	*
(g) Skin rests (in respect of peeled slices): (i) Surface area smaller than 36 mm <sup>2</sup>	5	10	*
(g) Skin rests (in respect of peeled slices): (ii) Surface area larger than 36 mm <sup>2</sup>	5	10	*
(h) Deviations allowed under (a)(ii), (b)(ii), (d), (e) and (g)(ii) collectively: Provided that the individual limits are not exceeded	13	21	*

\* Denotes no specification

#### Permissible deviations

(4) The maximum permissible deviations for dried peach halves are as follows:

Quality factor	Tolerances for defective fruit - number per 100 fruit units		
	Choice Grade	Standard Grade	Sub-Standard Grade
(a) Colour: (i) Minor	15	20	*
(a) Colour: (ii) Major	1	5	5
(b) Blemishes: (i) Minor	20	*	*
(b) Blemishes: (ii) Major	5	15	*
(c) Deviations in cut	10	25	*
(d) Foreign matter: (i) Collectively	10	10	30
(d) Foreign matter: (ii) Minor	10	10	30
(d) Foreign matter: (iii) Major	4	6	6
(e) Extraneous vegetable matter	4	6	6
(f) Minimum size	5	6	*
(g) Skin rests (in respect of peeled halves): (i) Surface area smaller than 36 mm <sup>2</sup>	5	20	*
(g) Skin rests (in respect of peeled halves): (ii) Surface area larger than 36 mm <sup>2</sup>	5	10	*
(h) Size: (i) Too large	15	15	*
(h) Size: (ii) Too small	15	15	*
(h) Size: (iii) Too large and too small collectively	15	15	*
(i) Deviations allowed under (a)(ii), (b)(ii), (d), (e) and (g)(ii) collectively: Provided that the individual limits are not exceeded	17	32	*

\* Denotes no specification

### Permissible deviations

(5) The maximum permissible deviations for dried whole peaches (with stone (pit)) are as follows:

Quality factor	Tolerances for defective fruit - number per 100 fruit units	
	Standard Grade	Sub-Standard Grade
(a) Colour: (i) Minor (ii) Major	20 5	* 5
(b) Blemishes: (i) Minor (ii) Major	* 15	* *
(c) Foreign matter	6	6
(d) Extraneous vegetable matter	6	6
(e) Minimum size	10	*
(f) Skin rests (in respect of peeled) with a surface area larger than 36 mm <sup>2</sup> per fruit unit	25	*
(g) Deviations allowed under (a)(ii), (b)(ii), (c), (d) and (f) collectively: Provided that the individual limits are not exceeded	38	*

\* Denotes no specification

### PEARS - HALVES (WITH AND WITHOUT CORE) AND SEGMENTS

26. (1) (a) Dried pear halves without core shall be prepared from peeled or unpeeled and cleanly cut pear halves, of which the core has been removed.
- (b) Dried pear halves with core shall --
- (i) be prepared from peeled or unpeeled and bleached pears of the variety Williams' Bon Chretien (Barlett) or any other suitable varieties;
  - (ii) be cleanly cut; and
  - (iii) be presented as Standard Grade and Sub-Standard Grade only.
- (c) Dried pear segments shall --
- (i) be prepared from unpeeled, bleached and cored pears; and
  - (ii) be cleanly cut.

### Sizing

(2) Sizing of **dried pear halves** is optional: Provided that if sized, the following provisions shall apply:

(a) Unpeeled pear halves:

Size	Shall pass through a sieve of mesh diameter:	Shall not pass through a sieve of mesh diameter:
Small and minimum size for mixed sizes	27.5 mm	25 mm
Medium	38 mm	27.5 mm
Large	48 mm	38 mm
Extra large	-	48 mm

- Denotes not applicable

(b) Peeled pear halves:

Size	Shall pass through a sieve of mesh diameter:	Shall not pass through a sieve of mesh diameter:
Small and minimum size for mixed sizes	27.5 mm	19 mm
Medium	32 mm	27.5 mm
Large	-	32 mm

- Denotes not applicable

### Permissible deviations

(3) The maximum permissible deviations for dried pear halves without core are as follows:

Quality factor	Tolerances for defective fruit - number per 100 fruit units		
	Choice Grade	Standard Grade	Sub-Standard Grade
(a) Colour: (i) Minor	20	20	*
(a) Colour: (ii) Major	1	5	5
(b) Blemishes: (i) Minor	20	*	*
(b) Blemishes: (ii) Major	5	15	*
(c) Deviations in cut	10	25	*
(d) Defects	7	20	35
(e) Size group: (i) Too large	5	10	*
(e) Size group: (ii) Too small	5	10	*
(f) Extraneous vegetable matter	4	6	6
(g) Foreign matter: (i) Collectively	10	10	30
(g) Foreign matter: (ii) Minor	10	10	30
(g) Foreign matter: (iii) Major	4	4	6
(h) Deviations allowed under (a)(ii), (b)(ii), (d), (f) and (g) collectively: Provided that the individual limits are not exceeded	14	38	*

\* Denotes no specification

### Permissible deviations

(4) The maximum permissible deviations for dried pear halves with core are as follows:

Quality factor	Tolerances for defective fruit - number per 100 fruit units	
	Standard Grade	Sub-Standard Grade
(a) Colour: (i) Minor	20	*
(a) Colour: (ii) Major	5	5
(b) Blemishes: (i) Minor	*	*
(b) Blemishes: (ii) Major	15	*
(c) Deviations in cut	25	*
(d) Extraneous vegetable matter	6	6
(e) Foreign matter: (i) Collectively	10	10
(e) Foreign matter: (ii) Minor	10	10
(e) Foreign matter: (iii) Major	4	6
(f) Deviations allowed under (a)(ii), (b)(ii), (d) and (e) collectively: Provided that the individual limits are not exceeded	22	*

\* Denotes no specification

### Permissible deviations

(5) The maximum permissible deviations for dried pear segments are as follows:

Quality factor	Tolerances for defective fruit - number per 100 fruit units		
	Choice Grade	Standard Grade	Sub-Standard Grade
(a) Colour: (i) Minor	20	20	*
(ii) Major	1	5	5
(b) Blemishes: (i) Minor	20	*	*
(ii) Major	5	15	*
(c) Deviations in cut	10	25	*
(d) Defects	7	20	35
(e) Extraneous vegetable matter	4	6	6
(f) Foreign matter: (i) Collectively	10	10	30
(ii) Minor	10	10	30
(iii) Major	4	6	6
(g) Deviations allowed under (a)(ii), (b)(ii), (d), (e) and (f) collectively: Provided that the individual limits are not exceeded	18	40	*

\* Denotes no specification

### PLUMS - HALVES

27. (1) Dried plum halves shall --

- (a) be prepared from bleached plums of the yellow flesh varieties or any other suitable varieties; and
- (b) be cleanly cut: Provided that Standard Grade and Sub-Standard Grade may contain thin and overripe fruit.

#### Sizing

(2) Sizing of **dried plum halves** is optional: Provided that if sized, the following provisions shall apply:

Size	Shall pass through a sieve of mesh diameter	Shall not pass through a sieve of mesh diameter
Small and minimum size for mixed sizes	-	14,1 mm
Medium	25 mm	14,1 mm
Large	35 mm	25 mm

- Denotes not applicable

#### Permissible deviations

(3) The maximum permissible deviations for **dried plum halves** are as follows:

Quality factor	Tolerances for defective fruit - number per 100 fruit units		
	Choice Grade	Standard Grade	Sub-Standard Grade
(a) Colour: (i) Minor	20	20	*
(ii) Major	1	5	5
(b) Blemishes: (i) Minor	20	*	*
(ii) Major	5	15	*
(c) Deviations in cut	10	25	*
(d) Size group: (i) Too large	5	10	*
(ii) Too small	5	10	*
(iii) Too large and too small collectively	5	10	*
(e) Extraneous vegetable matter	4	6	6

Quality factor	Tolerances for defective fruit - number per 100 fruit units		
	Choice Grade	Standard Grade	Sub-Standard Grade
(f) Foreign matter: (i) Collectively	10	10	30
(ii) Minor	10	10	30
(iii) Major	4	6	6
(g) Deviations permissible under (a)(ii), (b)(ii), (e) and (f) collectively: Provided that the individual limits are not exceeded	14	28	*

\* Denotes no specification

### PRUNES - WHOLES (WITH AND WITHOUT STONE (PIT))

28. (1) (a) Prunes shall be prepared from whole prunes of suitable varieties with the stone (pit) either still intact or removed.
- (b) In the case of destoned (pitted) prunes, the fruit shall be destoned by an appropriate process such as to minimize the damage to the skin, and the number of cuts necessary to destone the prunes shall be limited to two cuts.
- (c) Pressure-pitted prunes may only be presented as Standard Grade and the number of cuts necessary to destone the prunes is not limited.

#### Sizing

- (2) (a) Sizing shall be mandatory for prunes: Provided that --
- (i) sizing for pressure pitted prunes is optional unless they are packed and presented for sale to the consumer; and
- (ii) sizing for destoned (pitted) prunes shall be determined by count taken before the stone is removed.
- (b) Sizing shall be determined according to the following scales:

- (i) **Diameter** [for whole fruit with the stone (pit) still intact]:

Count group/Designation	Shall pass through a sieve of mesh diameter:	Shall not pass through a sieve of mesh diameter:
Small	21 mm	19 mm
Medium	23,5 mm	21 mm
Large	27,5 mm	23,5 mm
Extra large	-	27,5 mm

- Denotes not applicable

- (ii) **Count** [for fruit with or without stone (pit)]:

Count group/Designation per 454 gram	Choice Grade (number of prunes)	Standard Grade (number of prunes)
	Choice Grade shall not exceed 80	Standard Grade shall not exceed 110
Extra small	Not permissible	101 - 110
Small	Not permissible	81 - 100
Medium	61 - 80*	61 - 80
Large	41 - 60	41 - 60
Extra large	1 - 40	1 - 40

\* In the case of mixed dried fruit, 100 prunes shall be allowed.

- (iii) **Destoned (pitted) Prunes – Choice Grade only:** Size shall be determined by the count taken before the stones (pits) are removed from the prunes.

Count group/ Designation	Number of prunes per 454 g
Large	≤ 60
Medium	> 60

#### Uniformity of size

- (3) (a) Prunes packed in accordance with the sizing scales referred to in sub-regulation (2)(d) above shall be reasonably uniform in size.
- (b) The difference between the number of the smallest prunes and the number of the largest prunes in a sample of 454 g shall not exceed:

Size number	Maximum difference between the number of largest and smallest prunes
44 - 55	25 units
56 - 77	35 units
>77	45 units

- (c) The difference is calculated by reference to 10 percent (by mass) of the sample for the smallest prunes and 10 percent (by mass) for the largest prunes.

#### Permissible deviations

- (4) The maximum permissible deviations for **prunes with stone (pit)** are as follows:

Quality factor	Tolerances for defective fruit - number per 100 fruit units		
	Choice Grade	Standard Grade	Sub-Standard Grade
(a) Damaged prunes	5	10	*
(b) Blemishes: (i) Minor	10	*	*
(ii) Major	3	15	*
(c) Size group: (i) Too large	5	5	*
(ii) Too small	5	5	*
(d) Deviations allowed under (a), (b)(ii) and (c) collectively: Provided that the individual limits are not exceeded	15	28	*

\* Denotes no specification

#### Permissible deviations

- (5) The maximum permissible deviations for **destoned (pitted) prunes** are as follows:

Quality factor	Tolerances for defective fruit - number per 100 fruit units		
	Choice Grade	Standard Grade	Sub-Standard Grade
(a) Damaged prunes (excluding two holes across from each other formed during destoning)	15	25	*
(b) Blemishes (excluding two holes across from each other formed during destoning): (i) Minor	10	*	*
(ii) Major	3	15	*



Quality factor	Tolerances for defective fruit - number per 100 fruit units		
	Choice Grade	Standard Grade	Sub-Standard Grade
(c) Texture	5	10	*
(d) Prunes with stone (pit)	4	7	10
(e) Foreign matter: (i) Collectively	10	10	30
(ii) Minor	10	10	30
(iii) Major	4	4	6
(f) Extraneous vegetable matter	4	6	6
(g) Deviations allowed under (a), (b)(ii), (d), (e) and (f) collectively: Provided that the individual limits are not exceeded	24	40	*

\* Denotes no specification

## PART VIII SPECIFIC QUALITY STANDARDS FOR DRIED SUBTROPICAL FRUIT

### Definitions

29. (1) Where used specifically with regard to dried subtropical fruit --
- (a) "**deviations in cut**" means pieces of fruit that differ more than 25% from the mean form or size or mass of the majority of the fruit pieces in a single packet;
- (b) "**subtropical fruit**" means banana, mango, paw-paw (papaya) and pineapple.

### Quality standards

- (2) All dried subtropical fruit shall not contain more than 24% moisture.
- (3) All dried subtropical fruit shall in addition also comply with the general quality standards set out in regulation 5.
- (4) The following quality factors shall be used to determine the grade for each dried subtropical fruit product concerned:
- (a) Blemishes.
- (b) Foreign matter.
- (c) Grey and black discolouration.
- (d) Deviation in cut.
- (e) Extraneous vegetable matter.
- (f) Retained core.

## BANANAS - STRIPS AND RINGS

30. (1) Dried bananas shall --
- (a) be prepared from peeled bananas sliced in a direction parallel to the natural seam of the fruit in the case of strips; or
- (b) be prepared from peeled bananas cut at right angles to the longitudinal axis in the case of rings;

- (c) have a chewable texture: Provided that Standard Grade bananas shall have a reasonably chewable texture;
- (d) be pliable when folding a single strip;
- (e) be free from blackened fruit ends;
- (f) be free from blackened parts in a strip;
- (g) consist of uniform size pieces of fruit; and
- (h) be free from fruit with floury taste and texture.

### Sizing

(2) Sizing of **dried banana strips and rings** is optional: Provided that if sized, the following provisions shall apply:

Grade	Minimum diameter	Thickness
Choice	30 mm	3 – 5 mm
Standard	22 mm	3 – 5 mm
Sub-Standard	15 mm	3 – 5 mm

### Permissible deviations

(3) The maximum permissible deviations for **dried banana strips and rings** are as follows:

Quality factor	Tolerances for defective fruit – number per 100 g fruit		
	Choice Grade	Standard Grade	Sub-Standard Grade
(a) Blemishes	3	6	10
(b) Foreign matter: (i) Minor (ii) Major	5	8	12
	2	4	8
(c) Extraneous vegetable matter	3	6	6
(d) Blackened fruit ends	3	6	12
	Tolerances for defective fruit – mass per 100 g fruit		
(e) Blackened fruit parts	20	30	*
(f) Deviations in cut	20	35	*

\* Denotes no specification

### Additional marking requirements

- (4) Subject to the provisions of regulation 10 --
  - (a) dried banana strips may use the alternative product name “dried banana sticks”; and
  - (b) dried banana rings may use the alternative product name “dried banana roundels” or “dried banana slices”.

### MANGOES - STRIPS

- 31. (1) Dried mango strips shall --
  - (a) be prepared from peeled and cleanly cut mangoes;
  - (b) have a chewable texture: Provided that Standard Grade mangoes shall have a reasonably chewable texture;
  - (c) have a maximum thickness of 14 mm for Choice Grade mangoes; and

- (d) be pliable when folding a single piece or strip.
- (2) Different varieties of dried mango strips may be packed in the same container.

### Sizing

(3) Sizing of dried mango strips is optional: Provided that if sized, the size shall be determined by the diameter of the widest part.

### Permissible deviations

(4) The maximum permissible deviations for dried mango strips are as follows:

Quality factor	Tolerances for defective fruit - number per 100 g fruit					
	Choice Grade		Standard Grade		Sub-Standard Grade	
	Less than 25 pieces per 100 g	Between 25 and 80 pieces per 100 g	Less than 25 pieces per 100 g	25 pieces and more per 100 g	Less than 25 pieces per 100 g	25 pieces and more per 100 g
(a) Colour: Total area of grey discolouration allowed in 100 g	350 mm <sup>2</sup>	550 mm <sup>2</sup>	500 mm <sup>2</sup>	700 mm <sup>2</sup>	*	
(b) Blemishes	3	10	6	20	12	35
(c) Too thick cuts	1	1	3	3	5	5
(d) Foreign matter:						
(i) Minor	5	15	8	24	12	40
(ii) Major	2	3	4	6	8	10
(e) Extraneous vegetable material	3	3	6	6	6	6
	Tolerances for defective fruit – mass per 100 g fruit					
(f) Deviations in cut	20	20	35	35	*	

\* Denotes no specification

### PAWPAWS (PAPAYAS) - PIECES AND STRIPS

- 32 (1) Dried pawpaw (papaya) pieces and strips shall --
- (a) be prepared from peeled and cleanly cut pawpaws (papayas);
- (b) have a yellow to deep orange-red colour; and
- (c) be pliable when folding a single piece or strip.

### Sizing

(2) Sizing of dried pawpaw (papaya) pieces and strips is optional: Provided that if sized, the size shall be determined by the diameter of the widest part and the size of units in the same container shall be fairly uniform.

### Permissible deviations

(3) The maximum permissible deviations for dried pawpaw (papaya) pieces and strips are as follows:

Quality factor	Tolerances for defective fruit - number per 100 g fruit		
	Choice Grade	Standard Grade	Sub-Standard Grade
(a) Colour: Total area of grey discolouration allowed in 100 g	250mm <sup>2</sup>	500mm <sup>2</sup>	*

Quality factor	Tolerances for defective fruit - number per 100 g fruit		
	Choice Grade	Standard Grade	Sub-Standard Grade
(b) Blemishes	10	20	35
(c) Foreign matter: (i) Minor	15	24	40
(c) Foreign matter: (ii) Major	3	6	10
(d) Extraneous vegetable material	3	6	6
	Tolerances: for defective fruit - mass per 100 g fruit		
(e) Deviations in cut	20	35	*

\* Denotes no specification

### PINEAPPLES - WHOLE SLICES, HALF SLICES AND SEGMENTS

33. (1) Dried pineapple whole slices, half slices and segments shall --
- (a) be prepared from whole, cored pineapples cut into round slices at right angles to the longitudinal axis in the case of whole slices and half slices; or
  - (b) be prepared from whole slices cut into four to six segments;
  - (c) be bright yellow to dark yellow in colour and free from darkened portions; and
  - (d) have a good texture: Provided that Standard Grade dried pineapples shall have a reasonably good texture.

#### Sizing

- (2) Sizing of dried pineapple whole slices, half slices and segments is optional: Provided that if sized, the size of units in any container shall be uniform.

#### Permissible deviations

- (3) The maximum permissible deviations for dried pineapple whole slices, half slices and segments are as follows:

Quality factor	Tolerances for defective fruit - mass per 100 g fruit		
	Choice Grade	Standard Grade	Sub-Standard Grade
(a) Colour: (i) Minor	15	30	*
(a) Colour: (ii) Major	1	5	5
(b) Blemishes (by number)	2	4	10
(c) Retained core (by number)	3	6	*
(d) Extraneous vegetable matter	4	6	6
(e) Foreign matter: (i) Minor	5	8	12
(e) Foreign matter: (ii) Major	2	4	8
(f) Deviations in cut	20	35	*
(g) Deviations allowed under (a)(ii), (b), (c), (d) and (e)(ii) collectively: Provided that the individual limits are not exceeded	9	18	35

\* Denotes no specification

## PART IX SPECIFIC QUALITY STANDARDS FOR DRIED GRAPES (RAISINS)

#### Definitions

34. (1) Where used specifically with regard to dried grapes (raisins) --

- (a) **"berry stems (cap stems)"** means small woody stems, whether attached to a berry or not provided that the nodule shall not be deemed as berry stem: Provided further that --
- (i) in the case of currants it is small stems attached to the berry or loose amongst the fruit, longer than 3 mm in length; and
- (ii) in the case of other vine fruit it is small stems attached to the berries or loose amongst the fruit of 1 mm or less in thickness and 10 mm or less in length.
- (b) **"bold raisins"** means raisins obtained from a seedless grape cultivar that has not been treated with a plant growth regulator(s);
- (c) **"bunch"** means two or more raisins attached to the same stalk;
- (d) **"crystallised or sugared"** means berries with external or internal sugar crystals which are readily apparent and seriously affect the appearance of the raisin;
- (e) **"currants"** means a seedless currant cultivar (e.g. "Black Corinth", "Corinthian" or "Korinthiaki") that has been dried in direct sunlight on concrete slabs, drying nets or drying racks;
- (f) **"damaged"** means fruit that has been damaged, broken or crushed by handling practices and transport to such an extent that the inner flesh is exposed: Provided that the damage from the removal of seeds and cap stems shall not be considered "damaged";
- (g) **"flame"** means a seedless table grape cultivar that has been dried on concrete slabs or drying nets, in direct sunlight. It can also be treated with cold lye solution and then dried on concrete slabs or drying nets, in direct sunlight;
- (h) **"floaters"** means dry, immature, hardish berries, underdeveloped berries, extremely light in mass and shrivelled with practically no flesh;
- (i) **"golden jumbo"** means a seedless table grape cultivar that has been treated with a plant growth regulator(s) and a cold lye solution (sultana oil, potash and water), stacked on wooden scaffolding and treated with sulphur dioxide in fumigation rooms and dried on wooden scaffolding in shade;
- (j) **"golden sultanas"** means a seedless grape cultivar that has been sulphur dioxide treated;
- (k) **"jumbo raisins"** means a seedless table grape cultivar that has been treated with a plant growth regulator(s) and dried in direct sunlight on concrete slabs or drying nets;
- (l) **"major deviations in colour"** means a drastic colour deviation from the normal colour range of the vine fruits as defined in the colour chart;
- (m) **"minor deviations in colour"** means a slight colour deviation from the normal colour range of the vine fruits as defined in the colour chart;
- (n) **"Orange River (OR) sultanas"** means a seedless grape cultivar, treated with cold lye solution (sultana oil, potash and water) and dried in the shade on drying shelves;
- (o) **"plant growth regulator"** means a natural or synthetic chemical compound used to stimulate both cell division and elongation that affects leaves and stems, or used to promote fruit ripening, abscission, flower induction, and other responses;

- (p) "**seedless**" means fruit naturally without pips or seeds;
- (q) "**South African (SA) sultanas**" means a seedless grape cultivar that has been treated with cold lye solution (sultana oil, potash and water) and dried in direct sunlight on concrete slabs or drying nets;
- (r) "**stalks**" means the wooden branches of the bunch on which the berries are attached by means of berry stems and will only be deemed as stalks when thicker than 1 mm or else longer than 10 mm;
- (s) "**swartbekkie**" means a brown to black discolouration of up to 3 mm in diameter which develops from the cap-stem: Provided that if the discolouration exceeds 3 mm it shall be considered a blemish; and
- (t) "**vine fruit**" means any suitable dried-grape variety.

#### **Additional marking requirements**

- (2) Subject to the provisions of regulation 10, the product name "dried grapes" or "raisins" --
  - (a) shall be replaced by the expression "currants" in the case of currants described in regulation 35;
  - (b) shall be replaced by the expression "golden sultanas", "bleached sultanas", "golden bleached sultanas" or "sultanas" in the case of golden sultanas described in regulation 36;
  - (c) shall be replaced by the expression "Orange River sultanas", "O.R. sultanas" or "sultanas" in the case of Orange River (OR) sultanas described in regulation 37;
  - (d) shall be replaced by the expression "seedless raisins", "'X' raisins"/ or "'X' seedless"/ " 'X' seedless raisins" (where 'X' indicates the name of the variety) in the case of seedless raisins described in regulation 38; or
  - (e) shall be replaced by the expression "South African sultanas", "S.A. sultanas" or "sultanas" in the case of South African (SA) sultanas described in regulation 39.

### **CURRENTS**

#### **Quality standards**

- 35. (1) The quality standards for currants are as follows:
  - (a) Moisture content and berry size:

<b>Quality Factor</b>	<b>Choice Grade</b>	<b>Standard Grade</b>	<b>Sub-Standard Grade</b>
(a) Moisture content %	12 – 18	12 – 18	12 – 18
(b) Berry size:			*
(i) Screening	Berries shall pass through a sieve of mesh diameter of maximum <b>8 mm</b> Berries shall not pass through a sieve of mesh diameter of <b>2 mm</b>	Berries shall pass through a sieve of mesh diameter of maximum <b>8 mm</b> Berries shall not pass through a sieve of mesh diameter of <b>2 mm</b>	
(ii) Count per 100g	900 - 1600	900 - 1800	*

\* Denotes no specification

- (b) Currants shall in addition also comply with the general quality standards set out in regulation 5.

### Permissible deviations

- (2) The maximum permissible deviations for currants are as follows:

Quality factor	Tolerances for defective fruit - Percent by mass in 100 g of fruit (unless otherwise indicated)		
	Choice Grade	Standard Grade	Sub-Standard Grade
(a) Berry size > 8 mm	2	5	15
(b) Blemishes	5	10	*
(c) Crystallised or sugared berries	5	10	*
(d) Currants with seeds	2	5	15
(e) Damaged berries	2	5	30
(f) Floaters	2	5	20
(g) Berry stems (Cap stems) per 250g	25	25	25
(h) Stalks (per 12 - 15 kg): > 10 mm in length or thicker than 1 mm	1	1	1

\* Denotes no specification

### GOLDEN SULTANAS AND GOLDEN JUMBO SULTANAS

#### Quality standards

36. (1) The quality standards for Golden Sultanas and Golden Jumbo Sultanas are as follows:

- (a) Colour range and moisture content:

Quality Factor	Choice Grade	Standard Grade	Sub-Standard Grade
(a) Colour range	Berries shall comply with Colour Golden Chart no. 1 - 5	Berries shall comply with Colour Golden Chart no. 6 - 7	*
(b) Moisture content %	11 - 17	11 - 17	11 - 17

\* Denotes no specification.

- (b) Golden sultanas and Golden Jumbo sultanas shall in addition also comply with the general quality standards set out in regulation 5.

#### Sizing

- (2) Sizing of Golden Sultanas and Golden Jumbo Sultanas is optional: Provided that if sized, the size shall be determined by --

- (a) screening (minimum and maximum diameter); or  
 (b) count (minimum and maximum number of berries per 100 g).



A. Screening:

Designation	Choice Grade		Standard Grade		Sub-Standard Grade	
	Berries shall pass through a sieve of mesh diameter:	Berries shall not pass through a sieve of mesh diameter:	Berries shall pass through a sieve of mesh diameter:	Berries shall not pass through a sieve of mesh diameter:	Berries shall pass through a sieve of mesh diameter:	Berries shall not pass through a sieve of mesh diameter:
Jumbo	15 mm	12 mm	*	*	*	*
Bold	13 mm	10 mm	*	*	*	*
Regular/ Medium	13 mm	6 mm	13 mm	6 mm	13 mm	6 mm
Small/Midget	9 mm	6 mm	*	*	*	*

\* Denotes no specification.

B. Count:

Designation	Choice Grade	Standard Grade	Sub-Standard Grade
Jumbo	70 - 150	70 - 150	70 - 150
Bold	150 - 200	150 - 200	150 - 200
Regular/Medium	200 - 310	200 - 310	200 - 310
Small/Midget	310 - 480	310 - 480	310 - 480

\* Denotes no specification.

**Permissible deviations**

(3) The maximum permissible deviations for Golden Sultanas and Golden Jumbo Sultanas are as follows:

Quality factor	Tolerances for defective fruit - Percent by mass in 100 g of fruit (unless otherwise indicated)					
	Choice Grade		Standard Grade		Sub-Standard Grade	
	Small & Regular	Bold Jumbo	Small & Regular	Bold Jumbo	Small & Regular	Bold Jumbo
(a) Colour deviation:						
(i) Minor (Chart 1 - 2)	10	10	25	25	*	*
(ii) Major (Chart 3 - 5)	2	2	8	8	*	*
(b) Blemishes	5	5	10	10	35	35
(c) Crystallised or sugared berries	5	5	20	15	*	*
(d) Damaged berries	2	2	5	5	10	10
(e) Swartbekkie	15	15	25	25	*	*
(f) Floaters	2	2	5	5	10	10
(g) Berry stems (Cap stem) per kg	30	40	30	40	30	40
(h) Stalks (per 12 - 15 kg): > 10 mm in length or thicker than 1 mm	1	1	1	1	1	1

\* Denotes no specification

## ORANGE RIVER (OR) SULTANAS

### Quality standards

37. (1) The quality standards for Orange River (OR) Sultanas are as follows:

(a) Colour range and moisture content:

Quality Factor	Choice Grade	Standard Grade	Sub-Standard Grade
(a) Colour range	Berries shall comply with O.R. Colour Chart no. 1 - 4	Berries shall comply with O.R. Colour Chart no. 5 - 6	*
(b) Moisture content %	11 – 17	11 – 17	11 – 17

\* Denotes no specification.

(b) Orange River (OR) Sultanas shall in addition also comply with the general quality standards set out in regulation 5.

### Sizing

(2) Sizing of Orange River (OR) Sultanas is optional: Provided that if sized, the size shall be determined by --

(a) screening (minimum and maximum diameter); or

(b) count (minimum and maximum number of berries per 100 g).

A. Screening:

Designation	Choice Grade		Standard Grade		Sub-Standard Grade	
	Berries shall pass through a sieve of mesh diameter:	Berries shall not pass through a sieve of mesh diameter:	Berries shall pass through a sieve of mesh diameter:	Berries shall not pass through a sieve of mesh diameter:	Berries shall pass through a sieve of mesh diameter:	Berries shall not pass through a sieve of mesh diameter:
Jumbo	15 mm	12 mm	15 mm	12 mm	15 mm	12 mm
Bold	13 mm	10 mm	13 mm	10 mm	13 mm	10 mm
Regular/ Medium	13 mm	6 mm	13 mm	6 mm	13 mm	6 mm
Small/Midget	9 mm	6 mm	9 mm	6 mm	9 mm	6 mm

\* Denotes no specification.

B. Count:

Designation	Choice Grade	Standard Grade	Sub-Standard Grade
Jumbo	70 - 150	70 - 150	70 - 150
Bold	150 - 210	150 - 210	150 - 210
Regular/Medium	210 - 320	210 - 330	210 - 320

Designation	Choice Grade	Standard Grade	Sub-Standard Grade
Small/Midget	320 - 480	320 - 480	320 - 480

\* Denotes no specification.

### Permissible deviations

(3) The maximum permissible deviations for **Orange River (OR) Sultanas** are as follows:

Quality factor	Tolerances for defective fruit - Percent by mass in 100 g of fruit (unless otherwise indicated)					
	Choice Grade		Standard Grade		Sub-Standard Grade	
	Small & Regular	Bold Jumbo	Small & Regular	Bold Jumbo	Small & Regular	Bold Jumbo
(a) Colour deviation: (i) Minor (Chart 3) (ii) Major (Chart 4)	10 3	10 3	20 10	20 10	* *	* *
(b) Blemishes	5	5	10	10	*	*
(c) Crystallised or sugared berries	5	5	10	10	*	*
(d) Damaged berries	2	2	5	5	10	10
(e) Swartbekkie	15	15	30	30	*	*
(f) Floaters	2	2	5	5	10	10
(g) Berry stems (Cap stem) per kg	30	40	30	40	30	40
(h) Stalks (per 12 - 15 kg): > 10 mm in length or thicker than 1 mm	1	1	1	1	1	1

\* Denotes no specification

### SEEDLESS RAISINS - THOMPSON AND OTHER SEEDLESS VARIETIES

#### Quality standards for Thompson seedless, Prime, Regal, Festival, Crimson and Midnight varieties

38. (1) The quality standards for **Thompson seedless, Prime, Regal, Festival, Crimson and Midnight varieties** are as follows:

(a) Colour range and moisture content:

Quality Factor	Choice Grade	Standard Grade	Sub-Standard Grade
(a) Colour range	Berries shall comply with Thompson Seedless Colour Chart no. 1 - 5	Berries shall comply with Thompson Seedless Colour Chart no. 5 - 6	*
(b) Moisture content %	11 – 17	11 – 17	11 – 17

\* Denotes no specification.

(b) Thompson seedless, Prime, Regal, Festival, Crimson and Midnight varieties shall in addition also comply with the general quality standards set out in regulation 5.

#### Sizing for Thompson seedless, Prime, Regal, Festival, Crimson and Midnight varieties

(2) Sizing of **Thompson seedless, Prime, Regal, Festival, Crimson and Midnight varieties** is optional: Provided that if sized, the size shall be determined by --

- (a) screening (minimum and maximum diameter); or
- (b) count (minimum and maximum number of berries per 100 g).

A. Screening:

Designation	Choice Grade		Standard Grade		Sub-Standard Grade
	Berries shall pass through a sieve of mesh diameter:	Berries shall not pass through a sieve of mesh diameter:	Berries shall pass through a sieve of mesh diameter:	Berries shall not pass through a sieve of mesh diameter:	
Jumbo	15 mm	12 mm	15 mm	6 mm	*
Bold	13 mm	10 mm	*	*	*
Regular/ Medium	11 mm	9 mm	13 mm	6 mm	*
Small/Midget	8 mm or 9 mm	6 mm	*	*	*

\* Denotes no specification.

B. Count:

Designation	Choice Grade	Standard Grade	Sub-Standard Grade
Jumbo	70 - 150	70 - 150	70 - 150
Bold	150 - 210	150 - 210	150 - 210
Regular/Medium	210 - 320	210 - 320	210 - 320
Small/Midget	320 - 480	320 - 480	320 - 480

\* Denotes no specification.

**Permissible deviations for Thompson seedless, Prime, Regal, Festival, Crimson and Midnight varieties**

(3) The maximum permissible deviations for **Thompson seedless, Prime, Regal, Festival, Crimson and Midnight varieties** are as follows:

Quality factor	Tolerances for defective fruit - Percent by mass in 100 g of fruit (unless otherwise indicated)					
	Choice Grade		Standard Grade		Sub-Standard Grade	
	Small & Regular	Bold Jumbo	Small & Regular	Bold Jumbo	Small & Regular	Bold Jumbo
(a) Colour deviation:						
(i) Minor (Chart No.1)	5	5	15	15	*	*
(ii) Major (Chart No. 2 - 3)	2	2	5	5	*	*
(b) Blemishes	5	5	10	10	*	*
(c) Crystallised or sugared berries	5	5	10	10	*	*
(d) Damaged berries	2	2	5	5	10	10
(e) Swartbekkie	15	15	30	30	*	*
(f) Floaters	2	2	5	5	10	10
(g) Berry stems (Cap stem) per kg	30	40	30	40	30	40
(h) Stalks (per 12 - 15 kg): > 10 mm in length or thicker than 1 mm	1	1	1	1	1	1

\* Denotes no specification.

### Quality standards for Flame seedless variety

(4) The quality standards for **Flame seedless variety** are as follows:

(a) Colour range and moisture content:

Quality Factor	Choice Grade	Standard Grade	Sub-Standard Grade
(a) Colour range	Berries shall comply with Flame Colour Chart no. 1 - 2	Berries shall comply with Flame Colour Chart no. 1 - 2	*
(b) Moisture content %	11 – 17	11 – 17	11 – 17

\* Denotes no specification.

(b) Flame seedless shall in addition also comply with the general quality standards set out in regulation 5.

### Sizing for Flame seedless variety

(5) Sizing of **Flame seedless variety** is optional: Provided that if sized, the size shall be determined by --

- (a) screening (minimum and maximum diameter); or
- (b) count (minimum and maximum number of berries per 100 g).

A. Screening:

Designation	Choice Grade		Standard Grade		Sub-Standard Grade
	Berries shall not pass through a sieve of mesh diameter:	Berries shall not pass through a sieve of mesh diameter:	Berries shall not pass through a sieve of mesh diameter:	Berries shall not pass through a sieve of mesh diameter:	
Jumbo	15 mm	12 mm	15 mm	12 mm	*
Bold	13 mm	10 mm	13 mm	10 mm	*
Regular/ Medium	12 mm	6 mm	13 mm	6 mm	*
Small/Midget	9 mm	6 mm	9 mm	6 mm	*

\* Denotes no specification.

B. Count:

Designation	Choice Grade	Standard Grade	Sub-Standard Grade
Jumbo	70 - 150	70 - 150	70 - 150
Bold	160 - 230	160 - 230	160 - 230
Regular/Medium	230 - 320	230 - 320	230 - 320
Small/Midget	350 - 480	350 - 480	350 - 480

\* Denotes no specification.

### Permissible deviations

(6) The maximum permissible deviations for Flame seedless variety are as follows:

Quality factor	Tolerances for defective fruit - Percent by mass in 100 g of fruit (unless otherwise indicated)					
	Choice Grade		Standard Grade		Sub-Standard Grade	
	Small & Regular	Bold Jumbo	Small & Regular	Bold Jumbo	Small & Regular	Bold Jumbo
(a) Colour deviation: Minor (Chart 1)	10	10	40	40	*	*
(b) Blemishes	5	5	10	10	*	*
(c) Crystallised or sugared berries	5	5	10	10	*	*
(d) Damaged berries	2	2	5	5	10	10
(e) Swartbekkie	15	15	30	30	*	*
(f) Floaters	2	2	5	5	10	10
(g) Berry stems (Cap stem) per kg	30	40	30	40	30	40
(h) Stalks (per 12 - 15 kg): > 10 mm in length or thicker than 1 mm	1	1	1	1	1	1

\* Denotes no specification.

### SOUTH AFRICAN (SA) SULTANAS

#### Quality standards

39. (1) The quality standards for South African (SA) Sultanas are as follows:

(a) Colour range, moisture content and berry size:

Quality Factor	Choice Grade	Standard Grade	Sub-Standard Grade
(a) Colour range	Berries shall comply with S.A Sultana Colour Chart no. 1 - 4	Berries shall comply with S.A Sultana Colour Chart no. 1 - 4	*
(b) Moisture content %	11 – 17	11 – 17	11 – 17
(c) Berry size:			*
(i) Screening	Berries shall pass through a sieve of mesh diameter of maximum <b>13 mm</b> Berries shall not pass through a sieve of mesh diameter of <b>6 mm</b>	Berries shall pass through a sieve of mesh diameter of maximum <b>13 mm</b> Berries shall not pass through a sieve of mesh diameter of <b>6 mm</b>	
(ii) Count per 100g	220 - 380	220 - 380	*

\* Denotes no specification

(b) South African (SA) sultanas shall in addition also comply with the general quality standards set out in regulation 5.

### Permissible deviations

(2) The maximum permissible deviations for South African (SA) Sultanas are as follows:

Quality factor	Tolerances for defective fruit - Percent by mass in 100 g of fruit (unless otherwise indicated)		
	Choice Grade	Standard Grade	Sub-Standard Grade
(a) Colour deviation: Minor (Chart No. 1)	10	15	*
(b) Swartbekkies	20	35	*

Quality factor	Tolerances for defective fruit - Percent by mass in 100 g of fruit (unless otherwise indicated)		
	Choice Grade	Standard Grade	Sub-Standard Grade
(c) Blemishes	5	20	*
(d) Crystallised or sugared berries	5	10	*
(e) Damaged berries	2	5	10
(f) Floaters	2	5	10
(g) Berry stems (Cap stems) per kg	30	30	30
(h) Stalks (per 12 - 15 kg): > 10 mm in length or thicker than 1 mm	1	1	1

\* Denotes no specification

## PART X SPECIFIC QUALITY STANDARDS FOR OTHER DRIED FRUIT

### Definitions

#### DATES - WHOLES AND BLOCKS

40. (1) Where used specifically with regard to whole dates --
- (a) "**commercial type**" means cane sugar varieties or invert sugar varieties as contemplated in sub-regulation (2) below;
  - (b) "**damaged fruit**" means, *in the case of unpitted dates only*, fruit affected by mashing, tearing, breaking of the skin, leaving the kernel visible so that the appearance of the fruit is noticeably affected;
  - (c) "**immature fruit**" means fruit light in *mass*, stunted or distinctly rubbery in texture; and
  - (d) "**unpollinated fruit**" means fruit not pollinated, as indicated by stunted growth, immature characteristics and absence of pit.

### Quality standards

#### Commercial types and varieties

- (2) (a) Dates shall be classified as follows based on the nature of their principal sugar component. The list of commercial types and varieties mentioned below is, however, non-exhaustive:
  - (i) **Cane sugar commercial types** which contain mainly sucrose, include the following varieties:
    - Dagalat Beidha (Deglet Beidha).
    - Dagalat Noor (Deglet Nour).
  - (ii) **Invert sugar commercial types** which contain mainly glucose and fructose, include the following varieties:
    - Alig.
    - Amri.
    - Barhi (Barhee).
    - Begum Jangi.

- Deri.
- Hallaawi (Halawy).
- Kenta.
- Khadhraawi (Khadrawy).
- Khouet Alig.
- Medjoul (Majhoul; Medjool).
- Saiidi (Saidy).
- Sayir (Sayer).
- Zahdi (Zahidi).

(a) The maximum moisture content for whole dates and date blocks shall be as follows:

Commercial types and varieties	Maximum moisture content (%)
(i) Cane sugar varieties:	
- Dagalat Beidha (Deglet Beidha)	26
- Dagalat Noor (Deglet Noor)	30
(ii) Invert sugar varieties	30

(b) In addition to the general quality standards set out in regulation 5, **whole unpitted and pitted dates** shall --

- (i) be ripe and plump, where applicable;
- (ii) be intact in the case of whole unpitted dates;
- (iii) have the shape, development and colour characteristic of the variety and/or commercial type: Provided that Standard Grade dates may have slight defects in form or development;
- (iv) be amber-coloured to brown: Provided that Standard Grade dates may have defects of colouration;
- (v) have abundant flesh which is fat or semi-fat and greasy;
- (vi) have a translucent epicarp, which, according to the variety, adhere to the flesh: Provided that Standard Grade dates may have slight defects of the epicarp that do not affect the pulp;
- (vii) be uniform and each container shall contain only fruit of the same origin; and
- (viii) be of the same variety: Provided that Standard Grade shall be of the same commercial type.

(c) In addition to the general quality standards set out in regulation 5, **date blocks** shall also comply with the following requirements --

- (i) consist of compressed whole pitted dates packed in rectangular, or any other shape, blocks;
- (ii) be free from blackened portions;



- (iii) have an attractive and typical colour for Choice Grade fruit and be reasonably attractive and typical of the cultivar concerned for Standard Grade fruit; and
- (iv) have a good and fleshy texture for Choice Grade fruit.

### Sizing

- (d) Whole pitted and unpitted dates shall, irrespective of the variety, have a minimum mass of 2.0 g.

### Permissible deviations

- (3) The maximum permissible deviations for whole unpitted dates are as follows:

Quality factor	Tolerances for defective fruit – Percent by number in 100 g of fruit (unless otherwise indicated)		
	Choice Grade	Standard Grade	Sub-Standard Grade
(a) Fermentation (Fermented/ Sour fruit)	0	0	1
(b) Extraneous vegetable matter	3	5	8
(c) Damaged, immature or unpollinated fruit	3	6	15
(d) Blemished fruit	4	6	10
(e) Units less than 2.0 g (percent by mass in 100 g of fruit)	10	10	20
(f) Deviations allowed under (a), (b), (c) and (d) collectively: Provided that the individual limits are not exceeded	7	12	24

- (4) The maximum permissible deviations for whole pitted dates are as follows:

Quality factor	Tolerances for defective fruit – Percent by number in 100 g of fruit (unless otherwise indicated)		
	Choice Grade	Standard Grade	Sub-Standard Grade
(a) Fermentation (Fermented/ Sour fruit)	0	0	1
(b) Extraneous vegetable matter	3	5	8
(c) Immature or unpollinated fruit	3	6	15
(d) Blemished fruit	4	6	10
(e) Unpitted units among pitted fruit	2	4	6
(f) Units less than 2.0 g (percent by mass in 100 g of fruit)	10	10	20
(g) Deviations allowed under (a), (b), (c), (d) and (e) collectively: Provided that the individual limits are not exceeded	7	12	24

- (5) The maximum permissible deviations for date blocks are as follows:

Quality factor	Tolerances for defective fruit - per total units of fruit/block		
	Choice Grade	Standard Grade	Sub-Standard Grade
(a) Extraneous vegetable matter	4	6	6
(b) Foreign matter	4	6	6

### **Additional marking requirements**

(6) Subject to the provisions of regulation 10, the product name shall be "dates" or "whole dates" or "date block", as the case may be: Provided that --

- (a) the expression "pitted" or "unpitted", as the case may be, shall be indicated as part of the product name in the case of whole dates only;
- (b) the name of the variety or the commercial type shall be indicated either as part of the product name, or in close proximity to such name in the case of whole dates and date blocks: Provided further that if the variety or commercial type is not defined in sub-regulation (2) above, or cannot be guaranteed in the case of Standard Grade and Sub-Standard Grade, the expression "common" shall be indicated either as part of the product name, or in close proximity to such name.

### **FIGS - WHOLES AND BLOCKS**

#### **Quality standards**

41. (1) (a) The maximum moisture content for dried whole figs and dried fig blocks shall be 25%.

(b) Dried whole figs --

- (i) shall be prepared from whole figs with the same variety characteristics;
- (ii) shall have a good and fairly fleshy texture for Choice Grade figs;
- (iii) may have the stem and the eye (ostiole) ends cut off: Provided that stems, including the nodule, of a length 8 mm and less are allowed on whole figs (stem length measured as illustrated under Annexure C); and
- (iv) shall be free from blackened portions.

(c) Dried fig blocks shall --

- (i) consist of compressed dried whole figs packed in rectangular or any other shaped blocks;
- (ii) be free from blackened portions; and
- (iii) have a good and fleshy texture for Choice Grade fruit.

#### **Sizing**

(d) (i) Sizing of dried whole figs is mandatory and shall be determined by --

- (aa) the number of fruit per kilogramme; or
- (bb) the diameter of the fruit.

(ii) Sizing by number of dried whole figs per kilogramme:

- (aa) Minimum size: The number of fruit per kilogramme shall not exceed 65 for Choice Grade and 120 for Standard Grade.
- (bb) Uniformity in size: When sized by number of fruit per kilogramme, the number of fruit in each size shall be as set out below:

Size code	Number of fruit per kilogramme	#Size: The mass range in grams between largest and smallest fruit shall not exceed:
1	≤ 40	12 g
2	41 - 45	
3	46 - 50	
4	51 - 55	10 g
5	56 - 60	
6	61 - 65	
7	66 - 70	8 g
8	71 - 80	
9	81 - 100	
10	101 - 120	6 g
11	≥ 121	

# - Optionally the number of fruit per kilogramme may be limited to 65 for Choice Grade and Standard Grade.

- (iii) Sizing by diameter: When sized by diameter, the minimum diameter shall be 18 mm for black fig varieties, and 22 mm for white fig varieties.

### Permissible deviations

- (2) The maximum permissible deviations for dried whole figs are as follows:

Quality factor	Tolerances for defective fruit – number per 100 fruit units		
	Choice Grade	Standard Grade	Sub-Standard Grade
(a) Colour: (i) Minor	20	20	*
(a) Colour: (ii) Major	1	5	5
(b) Blemishes: (i) Minor	20	*	*
(b) Blemishes: (ii) Major	5	15	*
(c) Size group: (i) Too small	5	10	*
(c) Size group: (ii) Too large	5	10	*
(d) Extraneous vegetable matter	4	6	6
(e) Stems longer than 8 mm	5	10	*
(f) Foreign matter	4	6	6
(g) Deviations allowed under (a)(ii), (b)(ii), (c) and (d) collectively: Provided that the individual limits are not exceeded	10	20	*

\* Denotes no specification

- (3) The maximum permissible deviations for dried fig blocks are as follows:

Quality factor	Tolerances: for defective fruit – number per total fruit units in a block		
	Choice Grade	Standard Grade	Sub-Standard Grade
(a) Extraneous vegetable matter	4	6	6
(b) Foreign matter	4	6	6

## TOMATOES - HALVES, WEDGES, RINGS (WHEELS) AND FLATS

### Quality standards

42. (1) (a) Moisture content:

- (i) The texture of dried tomatoes shall vary according to the moisture content

indicated.

- (ii) Tomatoes shall have different moisture contents based on the following designations:

Moisture designation	Minimum (%)	Maximum (%)	Texture
High moisture	25	50	Soft and pliable
Regular moisture	18	25	Firm but pliable
Reduced moisture	12	18	Very firm
Low moisture	6	12	Hard and brittle

- (iii) Tomatoes treated with preservatives or preserved by other means (e.g. pasteurization), may have a moisture content of between 25% and 50%.
- (b) In addition to the general quality standards set out in regulation 5, Choice Grade dried tomatoes shall --
- (i) be prepared from unpeeled bleached or unbleached tomatoes with the same variety characteristics, consisting of cleanly cut halves, wedges or rings (wheels);
- (iii) have a bright and uniform colour; and
- (iii) in the case of the styles halves and rings (wheels), retain the normal round appearance of the fruit.
- (c) In addition to the general quality standards set out in regulation 5, Standard Grade dried tomatoes --
- (i) shall be prepared from unpeeled bleached or unbleached tomatoes with the same variety characteristics, consisting of cleanly cut halves, wedges or rings (wheels), but may contain thin and overripe halves and wedges;
- (ii) shall in the case of the style flats, be prepared from unpeeled bleached or unbleached tomatoes with the same variety characteristics;
- (iii) shall have a reasonably bright and a reasonably uniform colour; and
- (iv) may in the case of the styles halves and wedges contain tomatoes that did not retain the normal round appearance.

### Sizing

- (d) Sizing of **dried tomato halves** is optional: Provided that if sized, the following provisions shall apply:

Size	Shall pass through a sieve of mesh diameter:	Shall not pass through a sieve of mesh diameter:
Minimum size	-	14 mm
Small	19 mm	14 mm
Medium	25 mm	19 mm
Large	31 mm	25 mm
Extra large	-	31 mm

- Denotes not applicable

### Permissible deviations

(2) The maximum permissible deviations for dried tomato halves, wedges, rings (wheels) and flats are as follows:

Quality factor	Tolerances for defective fruit - number per 100 fruit units			
	Choice Grade	Standard Grade (Flats)	Standard Grade	Sub-Standard Grade
(a) Colour: (i) Minor (ii) Major	25 1	25 5	25 5	* 5
(b) Blemishes: (i) Minor (ii) Major (iii) Minor and major collectively: Provided that the individual limits are not exceeded	20 5 20	* 15 25	* 15 25	* * *
(c) Deviations in cut (flats excluded)	10	-	25	*
(d) Size group: (flats excluded): (i) Too large (ii) Too small	5 5	- -	10 10	* *
(e) Extraneous vegetable matter	4	6	6	6
(f) Foreign matter: (i) Collectively (ii) Minor (iii) Major	10 10 4	10 10 6	10 10 6	30 30 6
(g) Deviations allowed under (a)(ii), (b)(ii), (e) and (f) collectively: Provided that the individual limits are not exceeded	14	28	28	*

\* Denotes no specification.

- Denotes not applicable.

## CRANBERRIES

### Quality standards

43. (1) (a) Maximum moisture content:
- (i) Untreated dried cranberries shall contain not more than 18% moisture.
  - (ii) Dried cranberries treated with preservatives or preserved by other means (e.g. pasteurization) shall contain between 19% and 30% moisture.
- (c) In addition, dried cranberries shall also comply with the general quality standards set out in regulation 5.
- (d) Dried cranberries may contain added sugar to make it more palatable.

### Sizing

- (d) Sizing of dried cranberries is optional: Provided that if sized, the size may be determined by measuring the diameter of the widest part or by count (i.e. the number of pieces or number of fruit per 100 g).

### Permissible deviations

(2) The maximum permissible deviations for dried cranberries are as follows:

Quality factor	Tolerances for defective fruit – number per 100 fruit units		
	Choice Grade	Standard Grade	Sub-Standard Grade
(a) Blemished fruit	9	12	15
(b) Calluses from injuries and damage caused by heat during drying	3	5	5
(c) Fruit affected by mould	0	0	1
(d) Fermented fruit	0	1	2
(e) Fruit slightly affected by rotting/decay	0	0	1
(f) Fruit damaged by pests	2	2	6
(g) Deviations allowed under (a) to (f) collectively: Provided that the individual limits are not exceeded	10	15	20
(h) Size tolerances (if sized): (i) For fruit not conforming to the size indicated	6	8	10
(i) Deviation in uniformity of colour	3	6	9
(j) Extraneous vegetable matter	4	6	6
(k) Foreign matter	2	3	3

## GOJI BERRIES

### Quality standards

44. (1) (a) Dried goji berries shall contain not more than 18% moisture.
- (b) In addition to the general quality standards set out in regulation 5, Choice Grade dried goji berries shall --
- (i) have a good and firm texture;
- (ii) be of a good red to dark red colour characteristic of the type or variety; and
- (iii) be uniform in size.
- (c) In addition to the general quality standards set out in regulation 5, Standard Grade dried goji berries shall --
- (i) have at least a reasonably good and firm texture;
- (ii) be of a fairly red to dark red colour characteristic of the type or variety; and
- (iii) be fairly uniform in size.

### Sizing

- (d) Sizing of dried goji berries is optional: Provided that if sized, the size may be determined by count (i.e. the number of fruit per 50 g).

### Permissible deviations

- (2) The maximum permissible deviations for **dried goji berries** are as follows:

Quality factor	Tolerances for defective fruit – number per 100 fruit units		
	Choice Grade	Standard Grade	Sub-Standard Grade
(a) Blemished fruit	7	15	15
(b) Fruit slightly affected by rotting/decay mould/ microbiological spoilage	0	0	1
(c) Fruit damaged by pests	1	2	2
(d) Deviation in uniformity of colour	5	10	15
(e) Deviations allowed under (a) to (d) collectively: Provided that the individual limits are not exceeded	10	15	20
(f) Extraneous vegetable matter	4	6	6
(g) Foreign matter	2	3	3

## BLUEBERRIES

### Quality standards

45. (1) (a) Dried blueberries shall contain between 8 - 11% moisture: Provided that the moisture content shall be determined using a MX 50 Moisture Analyser recording moisture on % wet mass or using the method prescribed under regulation 20.
- (b) In addition to the general quality standards set out in regulation 5, dried blueberries shall have a soft and firm but not hard texture.
- (c) Dried blueberries shall have a sweet blueberry taste and may contain added sugar or may be infused in a sucrose solution before drying.

### Sizing

- (d) Sizing of dried blueberries is optional: Provided that if sized, the size may be determined by measuring the diameter of the widest part or by count (i.e. the number of fruit per 100 g).

### Permissible deviations

- (2) The maximum permissible deviations for dried blueberries are as follows:

Quality factor	Tolerances for defective fruit – number per 100 fruit units		
	Choice Grade	Standard Grade	Sub-Standard Grade
(a) Blemished fruit	5	10	15
(b) Injuries calluses and damaged by heat during drying	3	5	5
(c) Fruit affected by mould	0	0	0
(d) Fermented fruit	0	0	0
(e) Fruit slightly affected by rotting/decay	0	0	0
(f) Fruit damaged by pests	2	2	6
(g) Size tolerances (if sized): Fruit not confirming to the size indicated	5	10	20

## PERSIMMONS – WHOLES

### Quality standards

46. (1) In addition to the general quality standards set out in regulation 5, dried whole persimmons shall --
- (a) be intact with the calyx still attached and may be with or without peduncle; and
  - (b) have the shape, development and colour characteristic of the variety: Provided that standard grade persimmons may have a slight defects in shape and colour.

### Sizing

- (2) Sizing of dried whole persimmons shall be determined by the maximum diameter of the widest part and shall not exceed 90 mm and shall not be smaller than 40 mm.

### Permissible deviations

- (3) The maximum permissible deviations for dried whole persimmons are as follows:

Quality factor	Tolerances for defective fruit – number per 100 fruit units		
	Choice Grade	Standard Grade	Sub-Standard Grade
(a) Colour (i) Minor	5	10	*
(a) Colour (ii) Major	2	5	20
(b) Blemishes	3	5	10
(c) Fruit affected by mould	0	0	0
(d) Fermented fruit	0	0	0
(e) Fruit slightly affected by rotting/decay	0	0	0
(f) Fruit damaged by pests	2	2	6
(g) Size tolerances (if sized): Fruit not confirming to the size indicated	5	10	20

## UNSPECIFIED DRIED FRUIT

### Quality standards

47. (1) Unspecified dried fruit shall comply with the general quality standards set out in regulation 5, as well as with the following additional requirements:

Quality Factor	Choice Grade	Standard Grade	Sub-Standard Grade
(a) Uniformity of size in any one container	Uniform	Fairly uniform	Reasonably uniform
(b) Uniformity of colour in any one container	Shall be uniform in colour	Shall be fairly uniform in colour	Shall be reasonably uniform in colour
(c) Foreign matter	Practically free	Fairly free	Reasonably free
(d) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free
(e) Microbiological spoilage	None	None	None

### Permissible deviations

- (2) The maximum permissible deviations for unspecified dried fruit are as follows:



Quality factor	Tolerances: for defects by number per 100 g/ number per 100 fruit units sample		
	Choice Grade	Standard Grade	Sub-standard Grade
(a) Extraneous vegetable matter	4	6	6
(b) Foreign matter collectively:			
(i) Minor	5	8	12
(ii) Major	4	6	6
(c) Colour: (i) Minor	15	20	*
(ii) Major	1	5	5
(d) Blemishes	5	15	15

\* Denotes no specification

**PART XI**  
**SPECIFIC QUALITY STANDARDS FOR MIXED DRIED FRUIT AND DRIED FRUIT MIXES**

**MIXED DRIED FRUIT**

**Quality standards**

48. (1) Mixed dried fruit shall comply with the following quality standards:

Quality Factor	Choice Grade	Standard Grade	Sub-Standard Grade
(a) Dried fruit ingredients	(i) Shall comprise of at least two types of dried fruit (ii) Styles shall be as prescribed in these regulations for the types of dried fruit components used (iii) Any one type of dried fruit shall not contribute more than 70% (m/m) to the mix: Provided that -- (aa) any of the remaining types of dried fruit shall not contribute less than 10% (m/m) to the mix; and (bb) dried apples and dried apricots shall not contribute less than 5% (m/m) to the mix.	As for Choice Grade	As for Choice Grade
(b) Quality standards	The individual dried fruit components shall comply with the quality requirements for Choice Grade as prescribed in these regulations for the type of dried fruit concerned: Provided that one component (not exceeding 50%) may be of a Standard Grade	The individual dried fruit components shall comply at least with the quality requirements for Standard Grade as prescribed in these regulations for the type of dried fruit concerned: Provided that one component (not exceeding 50%) may be of a Sub-Standard Grade	The individual dried fruit components shall comply at least with the quality requirements for Sub-Standard Grade as prescribed in these regulations for the type of dried fruit concerned
(c) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free

Quality Factor	Choice Grade	Standard Grade	Sub-Standard Grade
(d) Foreign matter	Practically free	Fairly free	Reasonably free

### Permissible deviations

(2) The maximum permissible deviations for extraneous vegetable matter and foreign matter in the case of **mixed dried fruit** shall be aligned with the quality standards for individual fruit types used in the mix.

### Additional marking requirements

- (3) Subject to the provisions of regulation 10 --
- (a) the name of the product shall be "dried fruit mix" or "mixed dried fruit": Provided that the names of the types of dried fruit used shall be indicated in descending order (m/m) in close proximity to the name of the product; and
- (b) the use of a variant name (e.g. "fruit cocktail", "fruit salad", "cake mix", "baker's mix", etc.) in addition to and separately from the name of the product on the main panel to distinguish between the different variants of mixed dried fruit, is permissible: Provided that such variant names shall not be misleading.

## DRIED FRUIT MIXED WITH OTHER FOODSTUFFS (DRIED FRUIT MIXES)

### Definitions

49. (1) Where used with regard to dried fruit mixed with other foodstuffs (dried fruit mixes) --
- (a) "**other foodstuffs**" means foodstuffs other than dried fruit which are mixed with dried fruit and presented for sale as suitable for immediate consumption (e.g. nuts, glazed fruit, pieces of fruit skin, pieces of fruit leather, coconut flakes, etc.).

### Quality standards

(2) Dried fruit mixed with other foodstuffs (dried fruit mixes) shall comply with the following quality standards:

Quality Factor	Choice Grade	Standard Grade	Sub-Standard Grade
(a) Composition and quality standards	(i) Shall comprise of one or more types of Choice Grade dried fruit mixed with other foodstuffs: Provided that -- (aa) dried fruit shall comprise at least 55% (m/m) of the total mass of the product; and (bb) if more than one type of dried fruit is used, the quality standards as contemplated in regulation 48 above for Choice Grade shall apply.	(i) Shall comprise of one or more types of Standard Grade dried fruit mixed with other foodstuffs: Provided that -- (aa) dried fruit shall comprise at least 55% (m/m) of the total mass of the product; and (bb) if more than one type of dried fruit is used, the quality standards as contemplated in regulation 48 above for Standard Grade	(i) Shall comprise of one or more types of Sub-Standard Grade dried fruit mixed with other foodstuffs: Provided that -- (aa) dried fruit shall comprise at least 55% (m/m) of the total mass of the product; and (bb) if more than one type of dried fruit is used, the quality standards as contemplated in regulation 48 above for Sub-Standard Grade

Quality Factor	Choice Grade	Standard Grade	Sub-Standard Grade
	(ii) Other foodstuffs shall be -- (aa) sound, and free from rotting or deterioration; (bb) clean and free from visible foreign matter; (cc) free from living insects or mites, whatever their stage of development; (dd) free from visible damage by insects, mites or other parasites; (ee) free from mould or fermentation; (ff) free from abnormal external moisture; (gg) free from of foreign smell and taste; and (hh) not over dried or burned.  (iii) Very slight superficial defects on other foodstuffs are permissible: Provided that the general appearance of the product, its quality, keeping quality and/ or its presentation in the container are not affected.	shall apply.  (ii) and (iii) As for Choice Grade	shall apply.  (ii) and (iii) As for Choice Grade
(b) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free
(c) Foreign matter	Practically free	Fairly free	Reasonably free

**Permissible deviations**

(3) The maximum permissible deviations for extraneous vegetable matter and foreign matter in the case of **mixed dried fruit** shall be aligned with the quality standards for individual fruit types used in the mix.

**Additional marking requirements**

(4) Subject to the provisions of regulation 10 --

(a) the name of the product shall be "dried fruit with/ and [the name(s) of the added foodstuff(s)]: Provided that --

- (i) the expression "dried fruit" may be substituted by the name(s) and style(s) of the types of dried fruit used in descending order (m/m); or
  - (ii) the name(s) and style(s) of the types of dried fruit used shall at least be indicated in the ingredients list; and
- (b) the use of a variant name (e.g. "cake mix", "baker's mix", "trail mix", etc.) in addition to and separately from the name of the product on the main panel to distinguish between the different variants of dried fruit mixed with other foodstuffs (dried fruit mixes), is permissible: Provided that such variant names shall not be misleading.

## PART XII COMMENCEMENT AND REPEAL

50. These regulations shall come into operation 12 months from the date of publication.
51. Regulations published under Government Notice No. R. 653 of 29 August 2014 are hereby repealed from the date of commencement of these regulations.

### ANNEXURE A

#### LIST OF IMPORTED DRIED FRUIT GIS PROTECTED UNDER THE EU SADC EPA

Country	GI name
France	Pruneaux d'Agen / Pruneaux d'Agen mi-cuits
Greece	Korinthiaki Stafida Vostitsa

### ANNEXURE B

#### DETERMINATION OF MOISTURE CONTENT

The moisture content of dried fruit, excluding dates, shall be determined by the following method:

- A. **Laboratory Reference Method<sup>1</sup>**
- (a) **Definition**  
The moisture content of dried fruit is defined as being the loss of mass determined under the operating conditions described below.
- (b) **Principle**  
The principle of the method is the heating and drying of a sample of dried fruit at a temperature of 70°C ±1°C at a pressure not exceeding 100 mm Hg.
- (c) **Apparatus**  
Usual laboratory apparatus is used together with the following items:
- Electrically heated constant-temperature oven, capable of being controlled at 70°C at a pressure of 100 mm Hg.
  - Dishes with lids of about 8,5 cm in diameter.
  - Hand or mechanically operated mincer.
  - Desiccator, containing an effective desiccant.
  - Analytical balance.

<sup>1</sup> This method is the same as that prescribed by the AOAC: Official methods of Analysis, XIIIth Edition, 1980, 22.013 - Moisture in Dried Fruits, Official Final Action. The results are expressed to one decimal place. Duplicate determinations should agree to 0,2% moisture.

(d) **Procedure**

(i) **Preparation of the sample**

Take approximately 50 g of dried fruit from the laboratory sample and mince these twice with the mincer.

(ii) **Test portion**

Place 2 g of finely divided asbestos<sup>\*2</sup> into the dish. Tare the analytical scale with the dish with its lid and the asbestos, dried beforehand. Weigh, to the nearest 0,01 g, 5 g of prepared sample.

(iii) **Determination**

Moisten the sample and the asbestos thoroughly with a few ml of hot water. Mix the sample and the asbestos together with a spatula. Wash the spatula with hot water to remove the sample residues from it, letting the residues and the water fall into the dish.

Heat the open dish on a boiling-water bath to evaporate the water. Then place the dish, with the lid alongside it, in the oven and continue drying for six hours at 70°C under a pressure not exceeding 100 mm Hg, during which time the oven should not be opened. During drying admit a slow current of air (about two bubbles per second) to the oven, the air having been dried by passing through H<sub>2</sub>SO<sub>4</sub>. The metal dish shall be placed in direct contact with the metal shelf of the oven. After drying, remove the dish, cover it immediately with its lid and place it in the desiccator. After cooling to ambient temperature, weigh the covered dish to the nearest 0,01 g.

(e) **Calculation and expression of results**

The moisture content of the sample, as percentage by mass is given by the expression:

$$\text{Moisture Content} = \frac{(M_1 - M_2)}{(M_1 - M_0)} \times 100$$

Where:

M<sub>0</sub>: is the mass of the empty dish with its lid and containing the asbestos, g.

M<sub>1</sub>: is the mass of the dish with its lid, asbestos and test portion before drying, g.

M<sub>2</sub>: is the mass of the dish with its lid, asbestos and test portion after drying, g.

<sup>\*2</sup>

Dried sand which has previously been washed in hydrochloric acid and then rinsed thoroughly with water shall be used in the place of the asbestos. Analysts using this technique should note that it is a deviation from the AOAC procedure and should mention this in their report.

