



Government Gazette Staatskoerant

REPUBLIC OF SOUTH AFRICA
REPUBLIEK VAN SUID AFRIKA

Regulation Gazette

No. 10604

Regulasiekoerant

Vol. 611

27 May
Mei 2016

No. 40014

N.B. The Government Printing Works will not be held responsible for the quality of "Hard Copies" or "Electronic Files" submitted for publication purposes

ISSN 1682-5843



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Government Printing Works

Notice submission deadlines

Government Printing Works has over the last few months implemented rules for completing and submitting the electronic Adobe Forms when you, the customer, submit your notice request.

In line with these business rules, GPW has revised the notice submission deadlines for all gazettes. Please refer to the GPW website www.gpwonline.co.za to familiarise yourself with the new deadlines.

CANCELLATIONS

Don't forget!

Cancellation of notice submissions are accepted by GPW according to the deadlines stated in the table above. Non-compliance to these deadlines will result in your request being failed. **Please pay special attention to the different deadlines for each gazette.**

Please note that any notices cancelled after the cancellation deadline will be published and charged at full cost.

Requests for cancellation must be sent by the original sender of the notice and must accompanied by the relevant notice reference number (N-) in the email body.

AMENDMENTS TO NOTICES

take note!

With effect **from 01 October**, GPW will not longer accept amendments to notices. The cancellation process will need to be followed and a new notice submitted thereafter for the next available publication date.

CUSTOMER INQUIRIES



Many of our customers request immediate feedback/confirmation of notice placement in the gazette from our Contact Centre once they have submitted their notice – While GPW deems it one of their highest priorities and responsibilities to provide customers with this requested feedback and the best service at all times, we are only able to do so once we have started processing your notice submission.

GPW has a **2-working day turnaround time for processing notices** received according to the business rules and deadline submissions.

Please keep this in mind when making inquiries about your notice submission at the Contact Centre.

PROOF OF PAYMENTS



GPW reminds you that all notice submissions **MUST** be submitted with an accompanying proof of payment (PoP) or purchase order (PO). If any PoP's or PO's are received without a notice submission, it will be failed and your notice will not be processed.

When submitting your notice request to submit.egazette@gpw.gov.za, please ensure that a purchase order (GPW Account customer) or proof of payment (non-GPW Account customer) is included with your notice submission. All documentation relating to the notice submission must be in a single email.

A reminder that documents must be attached separately in your email to GPW. (In other words, your email should have an Adobe Form plus proof of payment/purchase order – 2 separate attachments – where notice content is applicable, it should also be a 3rd separate attachment).

REMINDER OF THE GPW BUSINESS RULES

- Single notice, single email – with proof of payment or purchase order.
- All documents must be attached separately in your email to GPW.
- 1 notice = 1 form, i.e. each notice must be on a separate form
- Please submit your notice **ONLY ONCE**.
- Requests for information, quotations and inquiries must be sent to the Contact Centre **ONLY**.
- The notice information that you send us on the form is what we publish. Please do not put any instructions in the email body.

IMPORTANT NOTICE:

THE GOVERNMENT PRINTING WORKS WILL NOT BE HELD RESPONSIBLE FOR ANY ERRORS THAT MIGHT OCCUR DUE TO THE SUBMISSION OF INCOMPLETE / INCORRECT / ILLEGIBLE COPY.

No FUTURE QUERIES WILL BE HANDLED IN CONNECTION WITH THE ABOVE.

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NOTICE SUBMISSION DEADLINES FOR ORDINARY GAZETTES

Government Gazette Type	Publication Frequency	Publication Date	Submission Deadline	Cancellations Deadline
National Gazette	Weekly	Friday	Friday 15h00 for next Friday	Tuesday, 12h00 - 3 days prior to publication
Regulation Gazette	Weekly	Friday	Friday 15h00, to be published the following Friday	Tuesday, 12h00 - 3 days prior to publication
Petrol Price Gazette	As required	First Wednesday of the month	One week before publication	3 days prior to publication
Road Carrier Permits	Weekly	Friday	Thursday 15h00, to be published the following Friday	3 days prior to publication
Unclaimed Monies (justice, labour or lawyers)	January / As required 2 per year	Any	15 January / As required	3 days prior to publication
Parliament (acts, white paper, green paper)	As required	Any		3 days prior to publication
Manuals	As required	Any	None	None
Legal Gazettes A, B and C	Weekly	Friday	One week before publication	Tuesday, 12h00 - 3 days prior to publication
Tender Bulletin	Weekly	Friday	Friday 15h00 for next Friday	Tuesday, 12h00 - 3 days prior to publication
Gauteng	Weekly	Wednesday	Two weeks before publication	3 days after submission deadline
Eastern Cape	Weekly	Monday	One week before publication	3 days prior to publication
Northern Cape	Weekly	Monday	One week before publication	3 days prior to publication
North West	Weekly	Tuesday	One week before publication	3 days prior to publication
KwaZulu-Natal	Weekly	Thursday	One week before publication	3 days prior to publication
Limpopo	Weekly	Friday	One week before publication	3 days prior to publication
Mpumalanga	Weekly	Friday	One week before publication	3 days prior to publication
Gauteng Liquor License Gazette	Monthly	Wednesday before the First Friday of the month	Two weeks before publication	3 days after submission deadline
Northern Cape Liquor License Gazette	Monthly	First Friday of the month	Two weeks before publication	3 days after submission deadline
National Liquor License Gazette	Monthly	First Friday of the month	Two weeks before publication	3 days after submission deadline
Mpumalanga Liquor License Gazette	2 per month	Second & Fourth Friday	One week before	3 days prior to publication

GOVERNMENT PRINTING WORKS CONTACT INFORMATION**Physical Address:**

Government Printing Works
149 Bosman Street
Pretoria

Postal Address:

Private Bag X85
Pretoria
0001

GPW Banking Details:

Bank: ABSA Bosman Street
Account No.: 405 7114 016
Branch Code: 632-005

For Gazette and Notice submissions: Gazette Submissions:
For queries and quotations, contact: Gazette Contact Centre:

E-mail: submit.egazette@gpw.gov.za
E-mail: info.egazette@gpw.gov.za
Tel: 012-748 6200

Contact person for subscribers: Mrs M. Toka:

E-mail: subscriptions@gpw.gov.za
Tel: 012-748-6066 / 6060 / 6058
Fax: 012-323-9574

LIST OF TARIFF RATES FOR PUBLICATION OF NOTICES

COMMENCEMENT: 1 APRIL 2016

NATIONAL AND PROVINCIAL

Notice sizes for National, Provincial & Tender gazettes 1/4, 2/4, 3/4, 4/4 per page. Notices submitted will be charged at R1000 per full page, pro-rated based on the above categories.

Pricing for National, Provincial - Variable Priced Notices		
Notice Type	Page Space	New Price (R)
Ordinary National, Provincial	1/4 - Quarter Page	250.00
Ordinary National, Provincial	2/4 - Half Page	500.00
Ordinary National, Provincial	3/4 - Three Quarter Page	750.00
Ordinary National, Provincial	4/4 - Full Page	1000.00

EXTRA-ORDINARY

All Extra-ordinary National and Provincial gazette notices are non-standard notices and attract a variable price based on the number of pages submitted.

The pricing structure for National and Provincial notices which are submitted as **Extra ordinary submissions** will be charged at **R3000** per page.

GOVERNMENT PRINTING WORKS BUSINESS RULES

Government Printing Works has established rules for submitting notices in line with its electronic notice processing system, which requires the use of electronic Adobe Forms. Please ensure that you adhere to these guidelines when completing and submitting your notice submission.

1. No hand written notices will be accepted for processing, this includes Adobe forms which have been completed by hand.
2. Notices can only be submitted in Adobe electronic form format, to the email submission address submit.egazette@gpw.gov.za. All notice submissions not on Adobe electronic forms will be rejected.
3. When submitting your notice request, please ensure that a purchase order (GPW Account customer) or proof of payment (non-GPW Account customer) is included with your notice submission. All documentation relating to the notice submission must be in a single email and must be attached separately. (In other words, your email should have an Adobe Form plus proof of payment/purchase order as 2 separate attachments. Where notice content is applicable, it should also be a 3rd separate attachment).
4. Notices brought to GPW by "walk-in" customers on electronic media can only be submitted in Adobe electronic form format.
5. All "walk-in" customers with notices that are not on electronic Adobe forms will be routed to the Contact Centre where they will be assisted to complete the forms in the required format. Where a customer walks into GPW with a stack of hard copy notices delivered by a messenger on behalf of any organisation e.g. newspaper publisher, the messenger will be referred back to the sender as the submission does not adhere to the submission rules.
6. For National or Provincial gazette notices, the following applies:
 - 6.1 These notices must be accompanied by an electronic Z95 or Z95Prov Adobe form
 - 6.2 The notice content (body copy) MUST be a separate attachment.
7. The current cut-off of all Gazette's remains unchanged for all channels. (Refer to the GPW website for submission deadlines – www.gpwonline.co.za)
8. Incorrectly completed forms and notices submitted in the wrong format will be rejected to the customer to be corrected and resubmitted. Assistance will be available through the Contact Centre should help be required when completing the forms. (012-748 6200 or email info.egazette@gpw.gov.za)
9. All re-submissions will be subject to the standard cut-off times.
10. All submissions and re-submissions that miss the cut-off will be rejected to the customer to be submitted with a new publication date.
11. The electronic Adobe form will be taken as the primary source for the notice information to be published. Instructions that are on the email body or covering letter that contradicts the notice form content will not be considered.
12. Requests for Quotations (RFQs) should be received by the Contact Centre at least 24 hours before the submission deadline for that specific publication.

APPROVAL OF NOTICES

13. Any notices other than legal notices are subject to the approval of the Government Printer, who may refuse acceptance or further publication of any notice.

GOVERNMENT PRINTER INDEMNIFIED AGAINST LIABILITY

The Government Printer indemnified against liability

14. The Government Printer will assume no liability in respect of—
 - 14.1 any delay in the publication of a notice or publication of such notice on any date other than that stipulated by the advertiser;

- 14.2 erroneous classification of a notice, or the placement of such notice in any section or under any heading other than the section or heading stipulated by the advertiser;
- 14.3 any editing, revision, omission, typographical errors or errors resulting from faint or indistinct copy.

LIABILITY OF ADVERTISER

15. Advertisers will be held liable for any compensation and costs arising from any action which may be instituted against the Government Printer in consequence of the publication of any notice.

COPY

16. Copy of notices must be submitted using the relevant Adobe PDF form for the type of notice to be placed and may not constitute part of any covering letter or document.
17. Where the copy is part of a separate attachment document for **Z95**, **Z95Prov** and **TForm03**
- 17.1 Copy of notices must be supplied in a separate document and may not constitute part of any covering letter, purchase order, proof of payment or other attached documents.
- The content document should contain only one notice. (You may include the different translations of the same notice in the same document).
- 17.2 The notice should be set on an A4 page, with margins and fonts set as follows:
- Page size = A4 Portrait with page margins: Top = 40mm, LH/RH = 16mm, Bottom = 40mm;
Use font size: Arial or Helvetica 10pt with 11pt line spacing;
- Page size = A4 Landscape with page margins: Top = 16mm, LH/RH = 40mm, Bottom = 16mm;
Use font size: Arial or Helvetica 10pt with 11pt line spacing;

PAYMENT OF COST

18. The Request for Quotation for placement of the notice should be sent to the Gazette Contact Centre as indicated above, prior to submission of notice for advertising.
19. Payment should then be made, or Purchase Order prepared based on the received quotation, prior to the submission of the notice for advertising as these documents i.e. proof of payment or Purchase order will be required as part of the notice submission, as indicated earlier.
20. Where there is any doubt about the cost of publication of a notice, and in the case of copy, an enquiry, accompanied by the relevant copy, should be addressed to the Gazette Contact Centre, Government Printing Works, PrivateBag X85, Pretoria, 0001 email: info.egazette@gpw.gov.za before publication.
21. Overpayment resulting from miscalculation on the part of the advertiser of the cost of publication of a notice will not be refunded, unless the advertiser furnishes adequate reasons why such miscalculation occurred. In the event of underpayments, the difference will be recovered from the advertiser, and future notice(s) will not be published until such time as the full cost of such publication has been duly paid in cash or electronic funds transfer into the Government Printing Works banking account.
22. In the event of a notice being cancelled, a refund will be made only if no cost regarding the placing of the notice has been incurred by the Government Printing Works.
23. The Government Printer reserves the right to levy an additional charge in cases where notices, the cost of which has been calculated in accordance with the List of Fixed Tariff Rates, are subsequently found to be excessively lengthy or to contain overmuch or complicated tabulation.

PROOF OF PUBLICATION

24. Copies of the Government Gazette which may be required as proof of publication, may be ordered from the Government Printer at the ruling price. The Government Printer will assume no liability for any failure to post such Government Gazette(s) or for any delay in despatching it them

IMPORTANT ANNOUNCEMENT

Closing times **PRIOR TO PUBLIC HOLIDAYS** for
**GOVERNMENT NOTICES, GENERAL NOTICES,
 REGULATION NOTICES AND PROCLAMATIONS** **2016**

The closing time is 15:00 sharp on the following days:

- 16 March, Wednesday for the issue of Thursday 24 March 2016
- 23 March, Wednesday for the issue of Friday 1 April 2016
- 21 April, Thursday for the issue of Friday 29 April 2016
- 28 April, Thursday for the issue of Friday 6 May 2016
- 9 June, Thursday for the issue of Friday 17 June 2016
- 4 August, Thursday for the issue of Friday 12 August 2016
- 8 December, Thursday for the issue of Thursday 15 December 2016
- 22 December, Thursday for the issue of Friday 30 December 2016
- 29 December, Thursday for the issue of Friday 6 January 2017

BELANGRIKE AANKONDIGING

Sluitingstye **VOOR VAKANSIEDAE** vir
**GOEWERMENTS-, ALGEMENE- & REGULASIE-
 KENNISGEWINGS ASOOK PROKLAMASIES** **2016**

Die sluitingstyd is stiptelik 15:00 op die volgende dae:

- 16 Maart, Woensdag vir die uitgawe van Donderdag 24 April 2016
- 23 Maart, Woensdag vir die uitgawe van Vrydag 1 April 2016
- 21 April, Donderdag vir die uitgawe van Vrydag 29 April 2016
- 28 April, Donderdag vir die uitgawe van Vrydag 6 Mei 2016
- 9 Junie, Donderdag vir die uitgawe van Vrydag 17 Junie 2016
- 4 Augustus, Donderdag vir die uitgawe van Vrydag 12 Augustus 2016
- 8 Desember, Donderdag vir die uitgawe van Donderdag 15 Desember 2016
- 22 Desember, Donderdag vir die uitgawe van Vrydag 30 Desember 2016
- 29 Desember, Donderdag vir die uitgawe van Vrydag 6 Januarie 2017

GOVERNMENT NOTICES • GOEWERMENTSKENNISGEWINGS

DEPARTMENT OF AGRICULTURE, FORESTRY AND FISHERIES

NO. R. 587

27 MAY 2016

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

**REGULATIONS RELATING TO THE GRADING, PACKING AND MARKING OF PEARS DESTINED
FOR SALE IN THE REPUBLIC OF SOUTH AFRICA**

The Minister of Agriculture has under Section 15 of the Agricultural Product Standards Act, 1990 (Act No. 119 of 1990) --

- (a) made the regulations in the Schedule;
- (b) determined that the said regulations shall come into operation on the date of publication;
- (c) read together with section 3(2) of the said Act, repealed the regulation published by Proclamation Nos. R. 22 of 22 February 1973, R. 2859 of 29 December 1989, Government Notices Nos. R. 2177 of 3 November 1978, R. 623 of 28 March 1980, R. 1001 of 13 May 1983, R. 2677 of 19 December 1986, R. 680 of 14 April 1989 and R. 1924 of 27 April 1990.

SCHEDULE**Definitions**

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

"**Arthropoda**" means any stage in the life cycle of an invertebrate member of the Animal Kingdom that is bilaterally symmetrical with a segmented body, with jointed limbs that are paired and a chitinous external skeleton;

"**blemish**" means any external skin defect, excluding sunburn, russeting, rough marks and wind marks on the surface of the pear which detrimentally affects the appearance of the pear;

"**bruise**" means any bruise which shows indentation or results in discolouration directly under the skin;

"**consignment**" means --

- (a) a quantity of pears of the same cultivar, belonging to the same owner, and delivered at the same time under cover of the same delivery note, consignment note or receipt note, or delivered by the same vehicle; or
- (b) in the case of a quantity of pears which is divided into different cultivars, classes, counts, pallet loads, trade marks or type of packaging, every quantity of each of the different cultivars, classes, counts, pallet loads, trade marks or types of packaging;

"**container**" means the immediate container in which pears are packed directly and outer containers in which prepacked units are packed, excluding prepacked units;

"**cork spot**" means brown, corky lesions in the fruit flesh, mainly toward the calyx end

"**count**" means the number of pears packed in a container.

"**decay**" means a state of decomposition, fungus development excluding stems, internal insect infestation or internal insect damage with signs of tissue collapse or insect excrement, which detrimentally affects the quality of the pears;

"**diameter**" means the largest diameter measured at right angles to the longitudinal axis of the pear;

"**dirty fruit**" means pears that are visible soiled or marked with foreign matter;

"**foreign matter**" means any material or substance not normally present in, on or between the pears;

"**fusicladium**" means black spots, initially velvety becoming corky in texture,

"**hail marks**" means marks which have been caused by hail, which have healed completely or become callused. and which exceed 2 mm in depth;

"**injury**" means any wound which exposes the flesh, with the exception of such wounds which have healed completely or have become callused or skin punctures;

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

"**internal breakdown**" means a state of physiological deterioration affecting the internal quality of the pear detrimentally;

"**pears**" means the fruit of the cultivars which are grown from the species *Pyrus communis*;

"**prepacked unit**" means any single packing unit for presentation as such to the consumer consisting of pears and the packaging into which pears were put before being offered for sale;

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

"**weight**" means mass in grams measured on a calibrated balance; and

"**well-formed**" means that the pears have a shape which is normally typical of the cultivar concerned.

Control over the sale of pears

2. (1) No person shall sell pears in the Republic of South Africa, other than imported pears referred to in subregulation (3) --

- (a) unless the pears are unclassified or sold according to the classes referred to in regulation 3;
- (b) unless the pears comply with the Standards for classified pears regarding quality referred to in regulation 4;
- (c) unless such pears are packed in a container and in accordance with the packing requirements as set out in regulations 5, 6, 7, 8 and 9;
- (d) provision concerning presentation as set out in regulation 10;
- (e) unless such pears are marked with the particulars and in the manner prescribed in regulation 11 and

(2) Pears sold by vendors in streets (excluding retailers and supermarkets) and other public are excluded from the stipulations in subregulation 2(1) (a), (b), (c), (d), and (e): Provided that if such pears are marked in terms of item 11 and 12 it shall be subjected to the aforementioned stipulations.

(3) Imported pears may be exempted from the provisions of subitem (1), provided that the pears --

- (a) comply with either the Codex, UNECE (United Nations Economic Commission for Europe) or OECD (Organisation for Economic Co-operation and Development) standards;
- (b) according to bilateral agreement accompanied by certificate issued by a relevant government authority responsible for quality control of fresh fruit and vegetables and in which it is certified that the quality of the pears as verified through inspection conforms to the relevant standard;

(4) Forelle/Vermont Beauty may only sold on the local market after the first marketing date announced annually by Hortec, or if the fruit is treated with SmartFresh according to the Forelle Early Market Access (FEMA) protocol, in which case it may be marketed immediately. In the latter case, the FEMA SmartFresh certificate must be made available to the authorised inspector upon request.

(5) 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 subitem (1).

QUALITY STANDARDS

Classes for pears

3. There are three classes of pears, namely Class 1, Class 2 and Lowest Class.

Standards for classes

4. (1) Pears shall comply with the specifications set out in Table 1, 2, 3 and 4.

(2) No consignment of pears "Class 1" or "Class 2" or Lowest Class shall contain --

- (a) any organisms which may be a source of danger to the human being; and
- (b) Arthropoda infestation including the organisms which according to paragraph (a) do not form part of plant injurious organisms, excluding organisms which may be a source of danger to the human being, on more than 3% of the pears or three free live Arthropoda per pallet load or part thereof in the consignment: Provided that it does not exceed a maximum of one Arthropoda per container.

PACKING REQUIREMENTS FOR PEARS

General

5. Containers in which pears are packed shall --

- (a) be clean, dry, undamaged and suitable;
- (b) not impart a foreign taste or odour or any substance which may be injurious to the pears;
- (c) be free from any visible signs of fungus growth;
- (d) be free from *Arthropoda* infestation; and

- (e) be strong and rigid enough to ensure that the original shape be retained and not bulge out, dent in, break or tear, to the extent that the pears are damaged or are at risk of being damaged, during normal storage, handling or transport.

Packing requirements for pears

6. (1) Only pears of the same quality, cultivar, ripeness and size shall be packed together in the same container.
- (2) Class 1 pears in the same container must be uniform in colour.
 - (3) Each container shall be packed firmly and to capacity.
 - (4) Pears shall be sized by diameter: Provided that sizing shall be optional in the case of Class 2 and Lowest Class pears.
 - (5) If pears are packed in prepacked units, such units shall be packed in a suitable manner in an outer container: Provided that the prepacked units are clean, dry, undamaged and suitable.

Packing material

7. If packing material is used inside the containers, such packing material shall be clean, dry, odourless, not transmit any harmful substance injurious to the pears.

Stacking of containers on pallets

8. If containers containing pears are palletised --
- (a) the pallet shall be clean, undamaged and suitable;
 - (b) local pallets may have visible signs of fungus growth and Arthropoda infestation. This is only applicable to export. Imports will be covered by the ISPM 15;
 - (c) the containers shall be stacked firmly and square with each other and the pallet;
 - (d) only containers of the same dimensions shall be stacked in the same layer on the pallet; and
 - (e) the containers shall not be stacked upside-down on the pallet.

Strapping of the pallets loads

9. (1) A pallet load of containers shall be strapped in a suitable manner.
- (2) If containers without lids are used, a suitable covering shall be placed on top of the pallet load of containers, before the pallet load is strapped

Provisions concerning presentation

10. (1) Uniformity
- The contents of each package must be uniform and contain only pears of the same origin, variety, quality and size (if sized) and the same degree of ripeness. The visible part of the contents of the package must be representative of the entire contents except for mixed sizes and varieties.

MARKING REQUIREMENTS FOR PEARS**General**

11. (1) Each container containing pears, shall be marked clearly, indelibly, legibly and not untidy, upside-down or askew in any short or long side of the lid or container, where lids are not used, by printing, stamping or by means of specially designed labels with the following particulars: Provided that all particulars shall be grouped on the same side:

- (a) The expression "Pears".
- (b) The appropriate cultivar/variety;
- (c) The applicable minimum and maximum diameter: Provided that it --
 - (aa) may be replaced with the applicable count, preceded by the expression "Count" in the case of pears packed in layers; or
 - (bb) shall be replaced with the applicable minimum diameter, in the case of Class 2 or Lowest Class pears which are not sized.
- (d) The class namely "Class 1" or "Class 2" as the case may be.
- (e) The name, physical address and the contact of the producer or owner of the contents of the container
- (f) The country of origin. Provided that no abbreviations or the expression "South Africa" on its own shall be used (e.g. "Produce of South Africa", "Produced in South Africa", or any other similar expression).
- (g) Indication of date code/date on containers at least 90% of the containers and prepacked containers: Provided that if the packing date is expressed in date code, it shall be registered with the Executive Officer.

(2) Subject to the provisions of Subitem (1) each outer container and bulk container containing prepacked units shall be marked with an indication of the total number of prepacked units per outer container: Provided that if the total number of prepacked units are visible from the outside, it does not have to be indicated on the outer container.

(3) Prohibition of false or misleading description for products- No person shall use any name, word, expression, reference, particulars or indication in any manner, either by itself or in conjunction with any other verbal, written, printed, illustrated or visual material, in connection with the sale of a product in a manner that conveys or creates or is likely to convey or create a false or misleading impression as to the nature, substance, quality or other properties, or the class or grade, origin, identity or manner or place of production, of that product shall be indicated on the same side as the particulars in subitem (1).

- (4) If pears are displayed for sale in loose quantities—
 - (a) any quantity of a particular class, size group or cultivar shall not be displayed mixed with pears of any other class, size group or cultivar; and
 - (b) if imported, the country of origin of the pears shall be indicated in clear, legible block letters on a notice board placed at the quantity of pears.

Prohibited particulars

12. No wording, illustration or other means of expression which constitutes a misrepresentation or which directly or by implication, create a misleading impression of the contents, shall appear on a container which contains pears.

Display

13. (1) If pears in containers for sale are being displayed, such container shall be placed in such a manner to ensure that the prescribed markings on the containers or labels, as the case may be, are clearly visible.

(2) If pears are displayed for sale other than in containers, --

- (a) any quantity thereof of a particular class, size group or cultivar, as the case may be, shall not be so displayed mixed with pears of any other class, size group or cultivar; and
- (b) the class and cultivar of such quantity of pears shall be displayed in clear legible block letters of at least 10 mm in height on a notice board prominently placed at such quantity of pears.

SAMPLING PROCEDURES**Obtaining a sample of the consignment**

14. At least two per cent of the containers in a consignment shall be drawn at random for inspection purposes and an inspector shall be satisfied that the containers so drawn are representative of the consignment concerned: Provided that in the case of bulk containers, at least 25 per cent of the bulk containers or two bulk containers, whichever is the greatest, shall be drawn at random as sample of the consignment.

Obtaining an inspection sample

15. An inspection sample shall:

- (a) in the case of containers, excluding bulk containers, be drawn from each container obtained in accordance with item 14 and shall, in the case of --
 - (i) containers with 50 pears or less, consist of the entire contents of the container; or
 - (ii) containers with more than 50 pears, consist of 50 pears drawn at random from the container.
- (b) in the case of bulk containers, be obtained by randomly drawing three quantities of 50 pears each, respectively from the middle and two opposite corners, from each bulk container obtained in accordance with item 14; and
- (c) for the determination of uniformity in size, in the case of pears --
 - (i) packed in layers, with or without trays, be obtained by randomly drawing a single layer of pears from each container obtained in accordance with item 14; and
 - (ii) packed in any other packaging consists of the entire contents of each container obtained in accordance with item 14

Deviating sample

16. If an inspector should notice during the process of drawing the random sample or during the inspection, that some of the containers derived from any part of the pallet load, truck load or consignment, contain pears which are noticeably inferior to or differ from the contents of containers which represent the remainder of the pallet load, truck load or consignment, the inspection result shall only be based on the containers derived from the deviating portion of the pallet load, truck load or consignment, and further samples required for inspection shall be drawn from this deviating portion.

METHODS OF INSPECTION***Determination of firmness***

17. (a) The firmness of pear cultivars in a consignment shall be determined with a handheld penetrometer or a penetrometer mounted on a drill stand with a plunger of 8,0 millimeter in diameter.
- (b) The firmness of all pear cultivars shall be determined as follows:
- (i) The ten pears which are in the opinion of the inspector unripe or overripe, shall be taken as a working sample from the inspection sample obtained in accordance with item 15(a): Provided that such pears shall be free from defects such as sunburn and pests or disease damage, which may have affected the normal ripening process.
 - (ii) Remove a thin slice of skin from opposite sides of each pear where the pear has the largest diameter.
 - (iii) Hold the pear firmly with one hand: Provided that if a handheld penetrometer is used, your hand must rest on a rigid surface.
 - (iv) Zero the penetrometer and place the plunger head of 8, 0 millimeter in diameter on the spot where the skin was removed.
 - (v) Apply steady downward pressure on the penetrometer until the plunger has penetrated the flesh of the pear up to the depth mark of the plunger.
 - (vi) Remove the plunger and note the reading on the penetrometer, to one decimal.
 - (vii) Repeat the process on the opposite side of the same pear after first zeroing the penetrometer.
 - (viii) Calculate the average of the two pressure readings of each pear.
- (c) (i) The pears shall be regarded as sufficiently firm if they conform to the following conditions in any combination set out in subparagraph (ii):
- (aa) Condition A: Where pears are drawn for testing from four or less containers in accordance with item 15 the pears in not more than one container may deviate from the prescribed average minimum or maximum pressure reading as set out in Table 3.
 - (bb) Condition B (not applicable on pallet load inspection): Where pears are drawn for testing from five or more containers in accordance with item 15, the pears in not more than two containers may deviate from the prescribed average minimum or maximum pressure reading as set out in Table 3.
 - (cc) Condition C: A minimum of eight pears, drawn from each container in accordance with item 15, shall conform to the prescribed average minimum or maximum pressure reading as set out in Table 3.
 - (dd) Condition D: In the case of the cultivars Blushed Williams, Bon Rouge and William's Bon Chrétien, a minimum of nine pears drawn from each container, in accordance with item 14, shall conform to the prescribed average minimum pressure reading as set out in Table 3.

- (ii) The combination of conditions is as follows:
 - (aa) A and C.
 - (bb) A, B and C, not applicable to pallet load inspection.
 - (cc) A and D.
 - (dd) A, B and D, not applicable to pallet load inspection.

Determination of internal breakdown and other internal quality defects

18. Internal breakdown and other internal quality defects of pears shall be determined as follows:

- (i) Take as working sample the ten pears which are, in the opinion of the inspector, the most likely to have been affected by internal breakdown and other internal quality defects, from the inspection sample obtained in accordance with the sampling procedure.
- (ii) Cut each of the ten pears.
- (iii) Calculate the number of pears thus found to be affected by internal breakdown and other internal quality defects, as a percentage of the total number of pears in the inspection sample.

Determination of uniformity in size

19. The uniformity in size of pears in the same container shall be determined as follows if --

- (a) packed in layers:
 - (i) Take as working sample the ten pears which noticeably appear to have the greatest difference in diameter drawn in accordance with the sampling procedure.
 - (ii) Tabulate the diameter of the ten pears in one millimetre grading.
 - (iii) Determine the number of pears, which do not comply with the variation in diameter, set out in Table 1, as an average of all the inspection samples taken in accordance with the sampling procedure.
- (b) jumble packed:
 - (i) Take as working sample the entire contents of the inspection sample taken in accordance with the sampling procedure.
 - (ii) Tabulate the diameter of all the pears in one millimetre grading.
 - (iii) Determine the number of pears, which do not comply with the variation in diameter, set out in Table 1, as an average of all the inspection samples taken in accordance with the sampling procedure.

Determination of minimum size

- 20. (a) The minimum size of pears shall be determined by using a suitable calibrated apparatus with round openings of which the diameter coincides with the minimum diameter prescribed in item (i) in Table 1.
- (b) The minimum size shall be determined as follows:

- (i) Take as working sample the pears which noticeably appear to be the smallest in diameter from the inspection sample obtained in accordance with the sampling procedure 16(a).
- (ii) Place the pears of the cultivar concerned gently, one after the other, with their stems facing upwards on the corresponding opening of the apparatus mentioned in paragraph (a).
- (iii) If a pear falls through the prescribed size of the opening through the action of its own gravity, the pear is deemed to be too small.
- (iv) Calculate the number of pears thus found to be too small as a percentage of the total number of pears in the inspection sample.

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 may upon conviction be liable to a fine or to imprisonment in terms of section 11 of Act No. 119 of 1990.

Appeal

22. (1) Any person who appeals in terms of section 10(1) of the Act against a decision or direction of an inspection, shall submit a written notice of appeal to an inspection within one day after he/she has been notified of the said decision or direction unless that day falls on a Saturday, Sunday or public holiday in which case the appeal shall be submitted on the first following working day.

(2) Such person shall pay the prescribed fee with the Inspection or at any office of the Executive Officer, as the case may be: Provided that such fee shall be paid in terms of each separate consignment, and provided further that if the notice of appeal and the fee are not submitted and paid within the period specified in subregulation (1), the appellant shall lose his right of appeal.

(3) An inspection may apply any mark or marks which he/she may deem necessary for identification purposes to the pears in respect of which an appeal has been submitted, or to the containers thereof, and such pears shall not without his/her consent, be removed from the place where they were inspected or where they are stored.

(4) The Executive Officer shall designate at least three persons to serve as an appeal board.

(5) Such an appeal board shall give the appellant or his/her representative at least two hours notice of the time and place determined for the hearing of the appeal and may, after the pears concerned have been produced and identified and all interested parties have been heard, instruct all persons to leave the place where the appeal is being considered: Provided that the appeal board may make use of persons to assist in an advisory capacity.

(6) An appeal board shall decide an appeal within 48 hours (excluding Sundays and public holidays) after it was submitted, and its decision shall be final.

(7) If the pears concerned are not produced at the time and place determined by the appeal board, the amount paid in respect thereof shall be forfeited.

TABLE 1: QUALITY STANDARDS FOR PEARS

Quality factor	Class 1	Class 2	Lowest Class
(a) General appearance	Sound, attractive and true to cultivar	Sound, attractive and true to cultivar	-
(b) Shape	Well-formed for the cultivar concerned	Fairly well-formed for the cultivar concerned	-
(c) Blush			-
(aa) Presence of blush for all cultivars, excluding Bon Rouge, Forelle, Red D'Anjou, Rosemarie, Sempre, Starkrimson, Vermont Beauty and Victoria Blush	-	-	-
(bb) Bon Rouge, Victoria Blush, Red D'Anjou and Starkrimson	A minimum of 50% blush shall be present: Provided that if the amount of blush varies between 10% and 70%, the containers shall be marked as Victoria Blush	-	-
(cc) Forelle	As depicted in colour plate no. P.16 photos 1-12	As depicted in colour plate no. P.16 photos 1-12	-
(dd) Rosemarie and Sempre	If without blush it shall be marked as Sempre	If without blush it shall be marked as Sempre	-
(ee) Vermont Beauty	As depicted in colour plate no. P.16 photos 10-12	As depicted in colour plate no. P.16 photos 10-12	-
(d)Malformation			
(aa) All cultivars, excluding Abate Fetel, Cape Rose (Cheeky [®]), Forelle, Josephine, Packham's Triumph Vermont Beauty and Winter Nelis	As depicted in colour plate no. P1A photo no. 2	As depicted in colour plate no. P1A photo no. 4	-
(bb) Forelle/ Vermont Beauty, Cape Rose (Cheeky [®])	As depicted in colour set No. P.24 photo No. 6A and 1-6B:	As depicted in colour set No. P.24 photo No. 6A and 1-6B:	-
(cc) Josephine	As depicted in Colour plate no. P20 photo no. A5 and B5	As depicted in Colour plate no. P20 photo no. A8 and B8	-
(dd)Packham's Triumph, Abate Fetel	As depicted in colour plate no. P1A photo no. 5	As depicted in colour plate no. P1A photo no. 8	-
(ee) Winter Nelis	As depicted in Colour	As depicted in	-

(e)	Skew calyx-ends	plate no. P10 photo no. 5 As depicted in colour plate 19, Photo no. 6	Colour plate no. P10 photo no. 6 As depicted in colour plate no. 19 photo no. 8	-
(f)	Pelican necks	The angle formed by the stem of the pear and an imaginary line drawn through the middle of the pear parallel to the longitudinal axis, shall not exceed 45°	The angle formed by the stem of the pear and an imaginary line drawn through the middle of the pear parallel to the longitudinal axis, shall not exceed 90°	-
(g)	Stem	May be absent: Provided that the adjacent skin shall not be damaged and that if the stem is present, it may not be damaged	May be absent: Provided that the adjacent skin shall not be damaged and that if the stem is present, it may not be damaged	-
(h)	Bruises	Larger than 20 mm in diameter or which has a surface area larger than 400 mm ² : Provided that no pear may have bruises larger than 28 mm in diameter	Larger than 25 mm in diameter or which has a surface area larger than 500 mm ² : Provided that no pear may have bruises larger than 35 mm in diameter	-
(i)	Minimum and maximum ripeness	As prescribed in item 18: Provided that in the case of the cultivar Forelle/Vermont Beauty a consignment shall only be exported if -- (i) a period of at least 8 weeks has elapsed after the picking date; or	As prescribed in item 18: Provided that in the case of the cultivar Forelle/Vermont Beauty a consignment shall only be exported if -- (i) a period of at least 8 weeks has elapsed after the picking date; or	- -
(j)	Minimum diameter			
(aa)	All cultivar excluding Coscia)	55 mm	54 mm	54 mm
(bb)	Coscia	50mm	50mm	50mm
(k)	Size groups (diameter if jumble packed)			
(aa)	Extra large	Larger than 80 mm	Larger than 80 mm	-
(bb)	Large	70 mm to 80 mm	70 mm to 80 mm	-
(cc)	Medium	60 mm to 70 mm	60 mm to 70 mm	-

(dd)	Small	54 mm to 60 mm	54 mm to 60 mm	-
(l)	Blemishes excluding rough marks	A combined surface of not more than 400 mm ²	A combined surface of not more than 500 mm ²	-
(aa)	Hail marks - all cultivars			-
	(i) Isolated	Maximum allowable 3 mm deep	Maximum allowable 5 mm deep	
	(ii) Scattered	Maximum allowable P12 no. 8	Maximum allowable P12, no. 10	-
(bb)	Windmarks	Maximum allowable up to No. A5, B5 of P.14	Maximum allowable up to No. A6, B6 of P.14	-
(m)	Rough marks	50 mm ² : Provided that the rough marks do not detract from the general appearance of the pears	100 mm ² : Provided that the rough marks do not detract from the general appearance of the pears	-
(n)	Sunburn	Maximum allowable up to No. 7 of P.13 No brown discolouration or secondary burn	No secondary burn	-
(o)	Stem-end shrivelling	A maximum length of 20 mm, measured from the basis of the stem and parallel with the longitudinal axis, without any discolouration of the skin, shall be allowed	A maximum length of 20 mm, measured from the basis of the stem and parallel with the longitudinal axis, allowing discolouration of the skin, a maximum of 60% (² / ₃) discolouring shall be allowed	-
(p)	Russeting excluding the following russeting cultivars: (Beurre bosc; Golden Russet Bosc; General le Clerc; Abate Fetel; Conference; Concord and Winter Nelis)			-
(aa)	Solid	A maximum allowable of up to colour print No. 6 of colour print No. P.17	A maximum allowable of up to colour print No. 8 of P.17	-

(bb)	Retiform	A maximum allowable of up to colour print No. 7 of colour print No. P.18	A maximum allowable of up to colour print No. 8 of colour print No. P.18	-
(q)	Uniformity of size in the same container if --			
(aa)	packed in layers; and	Uniform: Provided that pears in the same container shall not differ more than 8 mm in diameter from one another	Uniform: Provided that pears in the same container shall not differ more than 10 mm in diameter from one another	-
(bb)	jumble packed	Uniform: Provided that pears in the same container shall not differ more than 10 mm in diameter from one another	Uniform: Provided that pears in the same container shall not differ more than 10 mm in diameter from one another	-
(r)	Unspecified internal quality defects not mentioned above	May deviate to the extent set out in Table 2	May deviate to the extent set out in Table 2	-
(s)	Fusicladium	A combined surface of not more than 50 mm ²	A combined surface of not more than 100mm ²	-
(t)	Cork spot	A combined surface of not more than 40 mm ²	A combined surface of not more than 40mm ²	-
(u)	Unspecified appearance defects not mentioned above	May deviate to the extent set out in Table 2	May deviate to the extent set out in Table 2	-

NOTE

- No specification
- * Not applicable

TABLE 2: MAXIMUM PERMISSIBLE DEVIATIONS BY NUMBER

The maximum permissible deviations allowable by number per container are as follows:

Quality factor	Class 1	Class 2	Lowest Class
(a) Decay	2%	4%	12%
(b) Internal breakdown, cold damage, cork spot or unspecified internal quality defects, individually	4%	6%	20%
(c) Visible chemical residues	3%	6%	6%
(d) Deviations in items (a), (b) and (c) of this table collectively: Provided that such deviations shall individually be within the specified limits	4%	8%	20%
(e) Injuries	6%	8%	20%
(f) Appearance, bruises, blemishes (excluding wind-marks on the cultivars General le Clerc and Packham's Triumph), hail marks, sunburn, russeting, skin cracks, spray burn marks, dust deposits or unspecified appearance defects, individually	10%	15%	-
(g) Maximum firmness	As prescribed in table 3	As prescribed in table 3	As prescribed in table 3
(h) Deviations in items (a), (b), (c), (e) and (f) of this table collectively: Provided that such deviations shall individually be within the specified limits	15%	20%	-
(i) Lack of uniformity in size in the same container	10%: Provided that there shall not be deviated with more than 5 mm from the prescribed minimum diameter	15%: Provided that there shall not be deviated with more than 5 mm from the prescribed minimum diameter	-
(j) Lack of red blush/faulty colour in the case of the blushed Williams, Bon Rouge, Forelle and Rosemarie	20%	-	-
(k) Minimum size	10%	15%	-

(l)	Foreign matter	10%	15%	-
(m)	Any other external or internal quality defects	10%	15%	-
(n)	Immature fruit	20%	20%	20%

NOTE

- No specification

TABLE 3: AVERAGE MAXIMUM PRESSURE READINGS IN KILOGRAM

Cultivar/Variety	All classes	
	Minimum	Maximum
Abate Fetel	3,6	7,3
Beurre Bosc	4,5	8,1
Beurre Hardy *	4,1	6,4
Blushed Williams *	7,2	10,5
Bon Rouge *	7,2	10,5
Cape Rose (Cheeky®) *	5,0	8,0
Carmen	4,5	8,2
Clapp's Favourite	5,4	8,6
Concorde	4,5	6,8
Conference	4,5	6,8
Coscia	3,6	6,8
Doyenne du Comice *	3,6	6,8
Flamingo *	5,9	8,2
Forelle (Vermont Beauty)	4,5	6,8
General le Clerc (Amber Grace®)	3,6	8,1
Golden Russet Bosc	4,5	7,7
Highland	5,0	7,7
Harrow Delight *	6,4	8,2
Josephine	3,6	6,4
Kieffer	4,5	7,7
Packham's Triumph	5,0	8,0
Red D'Anjou	5,9	7,7
Rosemarie *	5,4	8,2
Starkrimson	6,8	8,6
William's Bon Chretien *	7,2	10,5
Winter Nelis	4,5	8,6
Any other suitable cultivar not mentioned above	4,5	10,0@

NOTES

® Indicates a registered trademark

TABLE 4: PERMISSIBLE CULTIVARS (ALL CLASSES)

Cultivars/Variety	Synonyms	Trade Names
Abate Fetel	Kaizer Alexander	
Beurre Bosc		
Beurre Hardy	Red Williams	Victoria Blush Cheeky®
Bon Rouge		
Cape Rose		
Carmen		
Clapp's Favourite		
Concorde		
Conference		
Coscia		
Doyenne du Comice		
Flamingo		
Forelle		
General le Clerc		
Golden Russet Bosc		
Harrow Delight		
Highlands		
Josephine		
Kieffer		
Lily		
Packham's Triumph		
Red D'Anjou		
Rosemarie	Sempre*	
Starkrimson (gemerk/marked Crimson)	Blushed Williams"; Bartlett; Bon Chretien; Williams; Williams BC; Green Williams	Sempre*
Wendy		
William's Bon Chretien		
Winter Nelis		
Any other suitable cultivar not mentioned above and which has been approved by the Registrar of Plant Improvement		

- * Cultivar name indicated on the container is determined by the amount of blush present on the fruit
 @ Indicates synonym for cultivar name
 ® Indicates a registered trademark

DEPARTMENT OF AGRICULTURE, FORESTRY AND FISHERIES

NO. R. 588

27 MAY 2016

AGRICULTURAL PRODUCT STANDARDS ACT, 1990
(ACT No. 119 OF 1990)REGULATIONS RELATING TO THE GRADING, PACKING AND MARKING OF TABLE GRAPES
INTENDED FOR SALE IN THE REPUBLIC OF SOUTH AFRICA

The Minister of Agriculture, Forestry and Fisheries has under section 15 of the Agricultural Product Standards Act, 1990 (Act No. 119 of 1990):

- (a) made the regulations in the Schedule;
- (b) determined that the said regulations shall come into operation on the date of publication; and
- (c) read together with Section 3(2) of the said, Act, repealed the regulations published by Proclamation as amended by No. R. 2859 of 29 December 1989, Government Notice No. R. 2176 of 3 November 1978, as amended by Government Notices Nos. R. 621 of 28 March 1980, No. R. 999 of 13 May 1983, No. R. 602 of 30 March 1984, No. R. 100 of 18 January 1985, No. R. 40 of 10 January 1986, No. R. 2507 of 13 November 1987, No. R. 418 of 10 March 1989 and No. R. 2413 of 10 November 1989, with effect from the said date of commencement.

SCHEDULE

Definitions

1. In these regulations, unless inconsistent with the text, any word or expression to which a meaning has been assigned in the Act, shall have a corresponding meaning, and:

"**Arthropoda**" means any stage in the life cycle of an invertebrate member of the Animal Kingdom that is bilaterally symmetrical with a segmented body, with jointed limbs that are paired and a chitinous external skeleton;

"**blemish**" means any external defect on the surface of the berry that detrimentally affects the appearance thereof;

"**clipping**" means the bunch below 75g with a minimum of two berries connected by a fresh green stem to make up the minimum weight in the case of a prepacked unit;

"**consignment**" means:

- (a) a quantity of table grapes of the same cultivar, belonging to the same owner and delivered at the same time under cover of the same delivery note, consignment note or receipt note, or delivered by the same vehicle; or
- (b) in the case of a quantity of table grapes that is divided into different cultivars, classes, pallet loads, trademarks or types of packaging, every quantity of each of the different cultivars, classes, sizes, pallet loads, trademarks or types of packaging;

"**container**" means the immediate container in which table grapes are packed directly and outer containers in which prepacked units are packed, excluding prepacked units;

"**decay**" means a state of decomposition or fungus development (excluding oïdium), internal insect infestation or internal insect damage with signs of tissue collapse or insect excrement, which detrimentally affects the quality of the table grapes;

"**dirty bunches**" means bunches that are visibly soiled or marked with foreign matter;

"**foreign matter**" means any material or substance that is not normally present in, on or between the table grapes;

"**inspector**" means the Executive Officer or an officer under his or her control, or an Assignee or a qualified employee of an Assignee;

"**prepacked unit**" means any single packing unit for presentation as such to the consumer consisting of grapes and the packaging into which the grapes were put before being offered for sale with a predetermined or declared weight;

"**table grapes**" means the fruit of the cultivars which are grown from the species *Vitis vinifera* L.;

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

"**uneven berry**" means a berry that is smaller/larger than halve the size of the berries on the bunch.

PART I

Control over the sale of table grapes

2. (1) No persons shall sell table grapes in the Republic of South Africa other than imported table grapes referred to in subregulation (3) –

- (a) unless such table grapes are sold according to the classes referred to in regulation 3;
- (b) unless such table grapes comply with the standards for the class concerned as set out in regulation 4;
- (c) unless such table grapes are packed in accordance with the packing requirements as set out in regulations 5, 6, 7, 8 and 9;
- (d) unless such table grapes are contained in containers marked in accordance with the marking requirements as set out in regulations 10 and 11;
- (e) unless the samples for inspection are drawn according to the requirements sets out in regulations 12, 13 and 14;
- (f) unless the samples are inspected in accordance with the method set out in regulations 15, 16, 17, 18, 19, 20 , and 21.

(2) Table grapes sold by vendors in streets (excluding retailers and supermarkets) and other public places are excluded from the stipulations in subregulations 2(1) (a), (b), (c), (d), (e), and (f), Provided that if such table grapes are marked in terms of regulations 10 and 11 it shall be subjected to the aforementioned stipulations.

(3) Imported table grapes may be exempted from the provisions of subregulation (1), provided that the table grapes:

- (a) comply with either the Codex, UNECE (United Nations Economic Commission for Europe) or OECD (Organisation for Economic Co-operation and Development) standards; and

- (b) according to bilateral agreement accompanied by certificate issued by a relevant government authority responsible for quality control of fresh fruit and vegetables and in which it is certified that the quality of the table grapes as verified through inspection conforms to the relevant standard.

(4) The Executive Officer may grant written exemption, entirely or partially, to any person on such conditions as he or she deems necessary, from the provisions of subregulation 1: Provided that such exemption is done in terms of section 3(1)(c) of the Act.

QUALITY STANDARDS

Classes of table grapes

3. There are three classes of table grapes, namely Class 1, Class 2 and Lowest Class.

Standards for classes

4. (1) Table grapes shall comply with the specifications set out in Table 1, 2, 3, 4 and 5.
- (2) No consignment of table grapes "Class 1", "Class 2" and "Lowest Class" shall contain:
- (a) Arthropoda infestation including the organisms which according to paragraph (a) do not form part of plant injurious organisms, excluding organisms which may be a source of danger to the human being, on more than 3% of the table grapes or three free live Arthropoda per pallet load or part thereof in the consignment: Provided that it does not exceed a maximum of one Arthropoda per container.

Physical hazards

- (4) No consignment of table grapes classified as "Class 1" or "Class 2" or "Lowest Class" shall contain:
- (a) any foreign matter in excess of the tolerance as set out in Table 2; and

PACKING REQUIREMENTS FOR TABLE GRAPES

Requirements for table grapes containers

5. Containers in which table grapes are packed shall:
- (a) be clean, dry, undamaged and suitable;
- (b) not impart a foreign taste or odour or any substance which may be injurious to the table grapes;
- (c) be free from any visible sign of fungus growth;
- (d) be free from Arthropoda infestation; and
- (e) be strong and rigid enough to ensure that the original shape be retained and not bulge out, dent in, break or tear, to the extent that table grapes are damaged or are at risk of being damaged, during normal storage, handling or transport.

Packing requirements

6. (1) Only table grapes of the same quality, cultivar and ripeness shall be packed together in the same container. In case of mixed cultivars packed in the same container, grapes shall be of the same quality and shall comply with their individual ripeness standards".

- (2) Class 1 table grapes in the same container must be uniform in colour.
- (3) Each container shall be packed firmly and to capacity.
- (4) If table grapes are packed in prepacked units, such units shall be packed in a suitable manner in an outer container: Provided that the prepacked units are clean, dry, undamaged and suitable.

Packing material

7. If packing material is used inside the containers, such packing material shall be clean, dry, odourless, not transmit any harmful substance injurious to table grape.

Stacking of containers on pallets

8. If containers containing table grapes are palletised:
- (a) the pallet shall be clean, undamaged and suitable;
 - (b) local pallets may have visible signs of fungus growth and Arthropoda infestation.
 - (c) the containers shall be stacked firmly and square with each other and the pallet;
 - (d) only containers of the same dimensions shall be stacked in the same layer on the pallet; and
 - (e) the containers shall not be stacked upside-down on the pallet

Strapping of pallet loads

9. (1) A pallet load of containers shall be strapped in a suitable manner.
- (2) If containers without lids are being used, a suitable covering shall be placed on top of the pallet load of containers, before the pallet load is strapped.

MARKING REQUIREMENTS FOR TABLE GRAPES

10. (1) Each container containing table grapes, shall be marked clearly, indelibly, legibly and not untidy, upside-down or askew in any short or long side of the lid or container, where lids are not used, by printing, stamping or by means of specially designed labels with the following particulars: Provided that all particulars shall be grouped on the same side:
- (a) The expression "Grapes" or "Table grapes".
 - (b) The appropriate cultivar or variety.
 - (c) The appropriate Class in accordance with regulation.
 - (d) The berry size diameter reference as set out in Table 1 of Annexure 1 preceded by the expression "Berry size": Provided that –
 - (aa) If the grapes are of a "Regular" berry size, the indication of the expression "Regular" is mandatory;
 - (bb) the indication of the expressions "XX Large" or "XXL", "X Large" or "XL", "L" or "Large", is optional, if not indicated it must comply to large berry size;
 - (cc) If the expressions "XX Large" or "XXL", "X Large" or "XL", "L" or "Large" are indicated, the berry size must conform to the minimum berry sizes as set out in Table 1.

- (e) The country of origin. Provided that no abbreviations or the expression "South Africa" on its own shall be used (e.g. "Produce of South Africa", "Produced in South Africa", or any other similar expression).
- (f) The name, physical address and the contact of the producer or owner of the contents of the container.
- (g) Cartons for "Class 1" and "Class 2" shall be marked with an indication of nett mass of the contents in the container.
- (h) The applicable date or packing date code on at least 90 per cent of the containers: Provided that if the packing date is expressed in a code, it shall be registered with the Executive Officer.

(2) Table grapes meant for open display (without being packed in a container) at either retailer, supermarket etc no class indication is needed.

(3) Subject to the provisions of subregulation (1), each outer container containing prepacked units shall be marked with an indication of the total number of prepacked units per outer container.

(4) If an indication highlighting a special grading, presentation or berry size is indicated on the same side as the particulars in subregulation (1), such special grading may only be a trademark or registered trademark (®, TM).

Prohibited particulars

11. Prohibition of false or misleading description for products- No person shall use any name, word, expression, reference, particulars or indication in any manner, either by itself or in conjunction with any other verbal, written, printed, illustrated or visual material, in connection with the sale of a product in a manner that conveys or creates or is likely to convey or create a false or misleading impression as to the nature, substance, quality or other properties, or the class or grade, origin, identity or manner or place of production, of that product shall be indicated on the same side as the particulars in subitem (1).

SAMPLING PROCEDURES

Obtaining a sample of the consignment

12. At least two per cent of the containers in a consignment shall be drawn at random for inspection purposes and an inspector shall be satisfied that the containers so drawn are representative of the consignment concerned.

Obtaining an inspection sample

13. An inspection sample shall be taken from each container which are obtained in accordance with regulation 12 and shall consist of the entire contents of the container.

Deviating sample

14. If an inspector should notice during the process of drawing the random sample or during the inspection, that some of the containers derived from any part of the pallet load, truck load or consignment, contain table grapes which are noticeably inferior to or differ from the contents of the containers which represent the remainder of the pallet load, truck load or consignment, the inspection result shall be based only on the containers derived from the deviating portion of the pallet load, truck load or consignment, and further samples required for inspection shall be drawn from this deviating portion.

METHODS OF INSPECTION

Determination of ripeness

15. (1) The ripeness of table grapes shall be determined as follows:

- (a) Take as a working sample at least 1 kg of berries at random any of the bunches from 50% of the containers which were taken at random for inspection purposes, in accordance with item 18. A minimum of 5 berries and a maximum of 30 berries per bunch may be taken for large berry varieties while a minimum of 5 berries and a maximum of 50 berries per bunch may be taken for small berry varieties. No full bunch/bunches may be taken for testing.
- (b) Obtain the juice of the table grapes in a manner as set out in regulation 16.
- (c) Determine the total soluble solids (TSS) in a manner as set out in regulation 17.
- (d) Determine the acid content in a manner as set out in regulation 18.
- (e) Determine the ratio of the total soluble solids (TSS) to the acid content (sugar to acid ratio) in a manner as set out in regulation 19.
- (2) (a) The minimum number of tests to be taken with regard to the number of containers in the consignment is as follows:

Number of containers in the Consignment	Minimum number of tests to be taken
1 to 9	1
10 to 49	2
50 to 99	3
100 to 250	4
251 to 500	5
501 and more	6

- (b) If two, three or four samples are tested, the consignment shall be approved if not more than one of the samples thus tested, fails by less than one unit to comply with the minimum sugar to acid ratio as set out in Table 3 of Annexure 1 for the particular cultivar and the average of all the samples thus tested complies with the aforesaid prescribed requirements: Provided that where any test fails to comply by one unit or more with the prescribed minimum requirements, the consignment shall be rejected.
- (c) If five samples are tested, the consignment shall be approved if not more than one sample thus tested, fails by not more than two units to comply with the minimum sugar to acid ratio as set out in Table 3 of Annexure 1 for the particular cultivar and the average of all the samples thus tested complies with the aforesaid prescribed requirements.
- (d) If six or more samples are tested, the consignment shall be passed if not more than two samples thus tested fail by not more than two units to comply with the minimum sugar to acid ratio as set out in Table 3 of Annexure 1 for the particular cultivar and the average of all the samples thus tested complies with the aforesaid prescribed requirements.

Obtaining the juice of table grapes

16. The juice in a working sample of table grapes is extracted as follows:

- (a) Remove randomly prescribed number of the berries from the selected bunches and squeeze out all the juice from the berries with a suitable juice press or liquidiser.

- (b) Drain the juice so obtained through a layer of muslin in a suitable receptacle.
- (c) Apply slight pressure by hand on the muslin to speed up the straining of the thick juice and pulp.
- (d) Stop pressure as soon as the liquid becomes thick and turbid.

Determination of the total soluble solids (TSS)

17. The total soluble solids (TSS) of table grapes in a consignment shall be determined with a calibrated refractometer as follows:

- (a) Place an equal number of drops (1 or 2) from the drained juice obtained in regulation 16 onto the refractometer prism plate.
- (b) Note the reading on the prism scale to one decimal place.
- (c) Place a thermometer of the range 0°C to 50°C, calibrated in degrees Celsius, for at least one minute in the juice and take the reading thereon. Provided that if the refractometer with automatic correction is used no temperature adjustment is needed.
- (d) Repeat the steps in paragraphs (a) and (b), after the prism plate was cleaned with distilled water and wiped dry.
- (e) Determine the average of the two readings.
- (f) Use the particulars in Table 6 of Annexure 1 to convert the figure obtained in paragraph (e) with due regard to the temperature taken in paragraph (c).

Determination of the acid content

18. (1) The acid content of the table grapes in a consignment shall be determined as follows:

- (a) Transfer 20 millilitre of the juice, extracted in accordance with regulation 16, by means of a 20 millilitre pipette to a glass titration flask in which a small quantity of distilled water has been placed.
- (b) Add five drops of phenolphthalein indicator to the mixture of juice and water in the flask.
- (c) Titrate a 0,1333N sodium hydroxide solution into such juice until:
 - (i) in the case of white table grape cultivars, the end-point of light pink (light red/light rose) stays constantly visible for 30 seconds without changing while the flask is being swirled; or
 - (ii) in the case of red/black table grape cultivars, the end-point of smutty green or khaki green stays constantly visible for 30 seconds without changing while the flask is being swirled.
- (d) Determine how many millilitre of the solution concerned was used for this neutralisation and divide this figure by 20.

(2) The end result obtained in subregulation (1) (d) represent the percentage acid content of the consignment concerned.

(3) If the grape juice is dark in colour and the determination of the end-point thereby hampered, the test shall be repeated and the 20 millilitre of grape juice may in such a case be further diluted with distilled water before titration takes place.

Determination of the ratio of the total soluble solids (TSS) to acid content

19. The ratio of the total soluble solids (TSS) to acid content (sugar to acid ratio) of table grapes in a consignment shall be determined by dividing the percentage obtained in regulation 17 by the percentage obtained in regulation 18.

Determination of the berry size of table grapes

20. The berry size of table grapes is determined as follows:

- (a) Take as working sample of an intact bunch or bunches of at least 525 g of table grapes of the bunches that appears to be the smallest berries from the inspection sample obtained in regulation 13: Provided that the working sample may be taken from two or more of the containers in the inspection sample.
- (b) Strip the berries from the stalk(s) and weigh off 500 g taken at random from the working sample. Use suitable sizing rings and determine the diameter of the berries in the 500 g sample by placing each berry with the stem-end facing upwards on the opening prescribed for the relevant berry size as set out in Table 1 of Annexure 1. The diameter of any berry that falls through the prescribed opening through the action of gravity, shall be deemed to be too small.
- (c) Weigh the berries which were found to be too small and determine it as a percentage of the total weight of each working sample. The berries which deviates may not be smaller than the prescribed minimum diameter as set out in Table 1 and exceed the prescribed tolerances permitted in Table 5 regulation 8.
- (d) The consignment shall be approved if it complies with:
 - (i) the deviation tolerance as set out in regulation 8 of Table 5; and
 - (ii) the deviation tolerance as set out in the table below.

Number of pallets in the consignment	Number of working samples (cartons) that can deviate
1 – 5	1
6 – 10	2
11 – 15	3
16 and more	4

- (e) The consignment shall not be approved if any working sample deviates with more than 5% from the deviation tolerances mentioned in item 8 of Table 5.

Determination of the presence of seeds in seedless cultivars

21. The number of seeds per 100 g berries in a consignment of seedless grapes is determined as follows:

- (a) Take as a working sample 100 g berries, which according to the opinion of the inspector, are the most likely to contain seeds, from one of the inspection samples obtained in accordance with subregulation (13).
- (b) Take one representative working sample for every 5 pallets or part thereof.
- (c) Cut all the berries obtained in paragraph (a) in half through the longitudinal axis.
- (d) Count the hard, mature seeds. Seeds which are still soft and underdeveloped and which can be squashed by the pressure applied between two fingers should not be counted.

Appeal

22. (1) Any person who appeals in terms of section 10(1) of the Act against a decision or direction of an inspection, shall submit a written notice of appeal to an inspection within one day after he/she has been notified of the said decision or direction unless that day falls on a Saturday, Sunday or public holiday in which case the appeal shall be submitted on the first following working day.

(2) Such person shall pay the prescribed fee with the Inspection or at any office of the Executive Officer, as the case may be: Provided that such fee shall be paid in terms of each separate consignment, and provided further that if the notice of appeal and the fee are not submitted and paid within the period specified in subregulation (1), the appellant shall lose his right of appeal.

(3) An inspection may apply any mark or marks which he/she may deem necessary for identification purposes to the table grapes in respect of which an appeal has been submitted, or to the containers thereof, and such table grapes shall not without his/her consent, be removed from the place where they were inspected or where they are stored.

(4) The Executive Officer shall designate at least three persons to serve as an appeal board.

(5) Such an appeal board shall give the appellant or his/her representative at least two hours notice of the time and place determined for the hearing of the appeal and may, after the table grapes concerned have been produced and identified and all interested parties have been heard, instruct all persons to leave the place where the appeal is being considered: Provided that the appeal board may make use of persons to assist in an advisory capacity.

(6) An appeal board shall decide an appeal within 48 hours (excluding Sundays and public holidays) after it was submitted, and its decision shall be final.

(7) If the table grapes concerned are not produced at the time and place determined by the appeal board, the amount paid in respect thereof shall be forfeited.

ANNEXURE 1

TABLE 1: PERMISSIBLE CULTIVARS AND BERRY SIZE (CLASS 1 AND CLASS 2)

Cultivar/Variety	Synonym	Trademark	Jumbo* (mm)	XXL (mm)	X Large (mm)	Large (mm)	Regular (mm)
1. Large berry cultivars							
African Delight			28	28	26	24	22
Almeria				22	20	18	17
Alpha Red				24	22	20	18
Alphonse Lavallée				24	22	20	18
Autumn Queen				21	19	17	16
Bartinka				23	21	19	18
Bellevue		Peridot		24	22	20	19
Bien Donné				22	20	18	17
Bonheur				24	22	20	18
Bonita		Sonita		24	22	20	18
Dan ben Hannah		Black Emperor		23	21	19	18
Datal				25	23	21	20
Dauphine			22	22	21	19	17
Desert Dawn				20	19	17	15
Ebony Star				26	24	22	20
Erlhane				21	19	17	14
Evening Pearl				22	20	18	16
Galaxy			28	28	26	24	22
Golden Hill				22	20	18	17
Helena				20	18	16	15
Ice			22	22	20	18	16
Italia				24	22	20	19
La Rochelle				24	22	20	18
Majestic				24	22	20	18
Moonballs				24	22	20	18
Muscat d'Alexandrie Blanc			28	28	27	25	23
Muscat d'Alexandrie Rouge				22	20	18	17
Muscat Delight		Hanepoot Wit		22	20	18	17
Muscat Supreme		Hanepoot Rooi		22	20	18	17
New Cross				23	22	20	17
Olivette				22	20	18	17
Prime			22	22	20	19	18
				22	20	18	16

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Queen of the Vineyard											
Red Emperor	Emperor			22			20	19			17
Redglobe			28	24			22	20			19
Regal Seedless				28			26	24			22
Ronelle	Black Gem			21			19	17			16
Rubistar				23			21	19			18
Salba				22			20	18			17
Scarlet Dew				22			20	17			17
Starlight			22	20			19	17			15
Sugraone				22			20	18			16
Sugratwele			22	22			20	18			16
				22			20	18			16
Sugrathirteen			22	22			20	18			16
Sugranineteen				22			20	18			16
				22			20	18			16
Sugrathirtyone				22			20	18			16
Sugrathirtyfour				24			22	20			18
Victoria				24			22	20			18
Waltham Cross				24			22	20			18
White Gem			22	21			22	19			18
Enige ander grootkorrelkultivars nie hierbo genoem nie wat deur die Uitvoerende Beampte: Landbouproduktstandaarde goedgekeur is/ Any other large berry cultivar not mentioned above which have been approved by the Executive Officer: Agricultural Product Standards				23			21	19			18
2. Small berry cultivars											
Autumn Royal				20			18	16			15
Centennial				20			18	16			14
Cerise				21			19	17			15
Crimson Seedless				20			18	16			15
Dawn				21			19	17			16
Desert				21			19	17			15
Eclipse Seedless				20			18	16			15

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Evan's Delight								
Flame Seedless								18
Grapaas								17
Lady Ann	20							16
Muscat Seedless								16
Muska								16
Mystery								18
Pirobella								20
Ralli Seedless								20
StarGrape 1								20
StarGrape 2								19
Sugrasixteen								17
Sundance Seedless								17
Sunred Seedless								16
Tawny Seedless								17
Thompson Seedless								17
Tropical Delight								16
Any other small berry cultivar not mentioned above which have been approved by the Executive Officer: Agricultural Product Standards								20
								18
								16
								20
								16
								16
								16
								17
								18
								20
								18
								20

® Trademark may only be used with the permission of the owners of those trademarks. The order in which the variety name/tradename (first or second) appears on the business side of the cartons is not regulated as long as the variety name is printed on the business side of the cartons.

TABLE 2: QUALITY STANDARDS

Quality Factor	Class 1	Class 2	Lowest Class
1. Appearance of the bunch	Sound and attractive with a percentage bloom of at least 15%	Sound and reasonably attractive	-
2. General appearance of berries	Fresh and firm	Fresh and firm	-
3. Colour(minimum) in the case of the cultivars:			
(a) Alphonse Lavallée, Alpha Red, Autumn Queen, Barlinka, Bien Donné, Black Emperor, Bonheur, Cerise, Crimson Seedless, Dan ben Hannah, Desert Dawn, Dauphine, Ebony Star, Flame Seedless, Galaxy, Lady Ann, La Rochelle, Majestic, Muscat Delight, Red Emperor, Redglobe, Ronelle, Sonita, StarGrape 1, StarGrape 2, Starlight, Sugranineteen (SCARLOTTA SEEDLESS [®]), Sugrathirteen (MIDNIGHT BEAUTY [®]), Sugrasixteen (SABLE SEEDLESS [®]), Sugrathirtyone, Sugrathirtyfour, Sunred Seedless, Tawny Seedless, Tropical Delight, Waltham Cross	As depicted in Annexure 2	As depicted in Annexure 2	-
(b) All other cultivars not specified in Annexure 2	Good and typical for the cultivar concerned	Good and typical for the cultivar concerned	-

4.	Uniformity of colour in the same container	Practically uniform	Reasonably uniform	-
5.	Shape of bunch			
	(a) Uniformity of berry size in the case of the cultivars in Annexure 2	As depicted in Annexure 2 under "Varying berry sizes"	As depicted in Annexure 2 under "Varying berry sizes"	-
	(b) All other cultivars not specified in Annexure 2)	Uniform, mature and fully developed	Uniform and mature	Mature
6.	Blemishes on berries	As depicted in Annexure 2	As depicted in Annexure 2	-
7.	Minimum mass of individual bunches			
	(a) Small berry cultivars	75g	75 g	-
	(b) Large berry cultivars	100 g	100 g	-
	(c) Late Harvest Berries (All cultivars)	75 g	75 g	-
	(d) Prepacked units (units smaller than 1kg)	75 g	75 g	-
8.	Stems	Fresh and green	Fresh and green provided that a slight lack of freshness and turgidity will be allowed	-
9.	Foreign matter			
	(a) Visible chemical residues	Shall not occur	Shall not occur	Shall not occur
	(b) Dust deposits	As depicted in Annexure 2 under "Dirty Bunches"	As depicted in Annexure 2 under "Dirty Bunches"	As depicted in Annexure 2 under "Dirty Bunches"
	(c) Other	Shall not occur	Shall not occur	Shall not occur
10.	Washed or wet bunches, excluding bunches that are wet due to condensation	Shall not occur	Shall not occur	Shall not occur

11. Blush in the case of the cultivars Autumn Queen, Dauphine cultivars Dauphine, Helena, Majestic, Muscat Delight, New Cross, Victoria, Waltham Cross and White Gem	As depicted in Annexure 2	As depicted in Annexure 2	-
12. Straggleness			
(a) in the case of the cultivars in Annexure 2	As depicted in Annexure 2	As depicted in Annexure 2	-
(b) All other cultivars not specified in Annexure 2	Shall not occur	Shall not occur	-
13. Sunburn			
(a) Alemria	As depicted in Annexure 2	As depicted in Annexure 2	-
(b) All other white cultivars	Shall not occur	Shall not occur	-
14. Unspecified internal or external quality defects (berry or bunch) not specified above	May deviate to the extent set out in Tables 4 and 5	May deviate to the extent set out in Tables 4 and 5	-

- No specification

TABLE 3: MATURITY INDICES (ALL CLASSES)

Cultivar/Variety	Sugar to acid ratio (Minimum)*	** Total soluble solids (Minimum percentage)*
African Delight	24:1 #	14,0 #
Almeria	-	15,5
Alpha Red	-	15,0
Alphonse Lavallée	16:1 @	12,5 @
Autumn Royal	31:1\$	15,5 \$
Autumn Queen	-	14
Barlinka	-	15,0
Bellevue	20:1!	12,0 !
Bien Donné	22:1!	13,5 !
Black Emperor	18:1!	14,5 !
Bonheur	24:1=	15,0=
Bonita	-	16,0
Centennial	20:1	-
Cerise	-	15,0
Crimson Seedless	-	16,0
Dan ben Hannah (Black Emperor)	19:1 !	14,5 !
Datal	-	16,0
Dauphine	27:1 &	16,5 &
Dawn	-	17,0
Desert Dawn <	-	16,0<
Ebony Star	24:1 #	14,0 #
Eclipse Seedless	-	17,0
Erlihane	17:1!	15,0 !
Evening Pearl	-	14,0
Evan's Delight	-	16
Flame Seedless	20:1!	15,0 !
Galaxy	-	15,0
Golden Hill	-	15,0
Grapaes (Early Sweet®)	22:1 #	15,0 #
Hanepoot (Rooi en Wit/Red and White)	20:1	-
Helena	-	18
Ice	20:1	15,0
Italia	23:1	-
La Rochelle	24:1=	15,0=
Lady Ann	-	17,0
Majestic	30:1 &	16,0 &
Moonballs	-	14,5
Mystery	22:1 #	14,0
Muscat Delight	22:1 =	16,0 =
Muscat Seedless	-	16,0
Muscat Supreme	24:1!	15,5 !
Muska	19:1	15,0
New Cross	-	16,0
Olivette	18:1	-
Piobella	17:1	15,0
Prime	22:1 #	14,0 #
Queen of the Vineyard	17:1 +	13,5 +
Ralli Seedless	20:1	15,5
Red Emperor(Emperor)	-	16,0
Redglobe	24:1 #	14,0#
Regal Seedless	24:1&	16,0&
Ronelle	-	14,0
Rubistar	18:1	-
Salba	-	15,5

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Scarlet Dew	-	16
StarGrape 1	20:1!	15,0!
StarGrape 2	20:1!	15,0!
Starlight	24:1	14,0
Sugraone (SUPERIOR SEEDLESS®)	20:1 >	15,5 >
Sugratwelve (COACHELLA SEEDLESS®)	20:1	15,5
Sugrathirteen (MIDNIGHT BEAUTY®)	-	16,0
Sugrasixteen (SABLE SEEDLESS®)	-	17,0
Sugranineteen (SCARLOTTA SEEDLESS®)	-	17,0
Sugrathirtyone	-	16,0
Sugrathirtyfour	-	16,0
Sundance Seedless	25:1!	14,5!
Sunred Seedless	25:1 &	16,0 &
Tawny Seedless	20:1 >	15,0 >
Thompson Seedless	21:1 &	16,0 &
Tropical Delight	-	16
Victoria	25:1 +	12,5 +
Waltham Cross	21:1 #	13,5 #
White Gem	25:1 \$	15,0\$
Any other suitable cultivar not mentioned	20:1!	14,5!

NOTES

- ** No deviation shall be allowed on the suggested minimum limits for the total soluble solids percentage (TSS).
- * All table grape cultivars, excluding Almeria, Alpha Red, Autumn Royal, Autumn Queen, Barlinka, Bonheur, Bonita, Cerise, Crimson Seedless, Datal, Dawn, Eclipse Seedless, Evening Pearl, Evan's Delight, Galaxy, Golden Hill, Hanepoot (Red and White), Italia, Lady Ann, La Rochelle, Moonballs, Muscat Seedless, New Cross, Olivette, Red Emperor, Ronelle, Rubistar, Sugrathirteen (Midnight Beauty®), Sugrasixteen (Sable Seedless®), Sugranineteen (Scarlotta Seedless®), Salba and Tropical Delight shall comply with both the mentioned maturity indices.
- @ Alphonse Lavallée shall comply with both the mentioned maturity indices, or with a minimum total soluble solids percentage of 14, 5.
- ! Autumn Royal, Bellevue, Bien Donné, Black Emperor, Dan ben Hannah, Erlihane, Flame Seedless, Muscat Supreme StarGrape 1, StarGrape 2, and Sundance Seedless shall comply with both the mentioned maturity indices, or with a minimum total soluble solids percentage of 16,0.
- & Dauphine, Majestic, Regal Seedless, Sunred Seedless and Thompson Seedless shall comply with both the mentioned maturity indices, or with a minimum total soluble solids percentage of 17,0.
- = Muscat Delight, Bonheur and La Rochelle shall comply with at least one of the mentioned maturity indices.
- + Queen of the Vineyard and Victoria shall comply with both the mentioned maturity indices, or with a minimum total soluble solids percentage of 15, 0.
- # African Delight, Ebony Star, Grapes (Early Sweet®), Mystery, Prime, Redglobe and Waltham Cross shall comply with both the mentioned maturity indices, or with a minimum total soluble solids percentage of 15, 5.
- > Sugraone (SUPERIOR SEEDLESS®) Sugratwelve (COACHELLA SEEDLESS®) and Tawny Seedless shall comply with the mentioned maturity index or with a minimum total soluble solids percentage of 16, 0 with no sugar to acid ratio.

- Only in the case of Class 2 the TSS may deviate with 0, 5%: Provided that the prescribed minimum sugar to acid ratio for the cultivar concerned shall still be complied with.
- Only in the case of Class 2 the sugar to acid ratio may deviate with 0, 5: Provided that the prescribed minimum TSS for the cultivar concerned shall still be complied with.
- No specification.
- \$ White Gem and Autumn Royal shall comply to the mentioned maturity indices, or with only the minimum total soluble solids percentage of 16.0.

TABLE 4: MAXIMUM PERMISSIBLE DEVIATIONS BY NUMBER

Quality Factor	Class 1	Class 2	Lowest Class
1	2	3	4
1. Decay, <i>Botrytis cinerea</i> and berries which are infested with vinegar fly or other larvae	25 berries on average per pallet load or part thereof	35 berries on average per pallet load or part thereof	50% of the berries measured by weight
2. Plant injurious organisms of phytosanitary importance	As specified by the Executive Officer: Agricultural Product Standards	As specified by the Executive Officer: Agricultural Product Standards	As specified by the Executive Officer: Agricultural Product Standards
3. Arthropoda infestation			
(a) Mealy bug infestation			
1,1 to 2,5 kg table grape containers and smaller	One bunch per containers in 50% of the containers in the inspection: Provided that no oïdium/ sooty mold occur on the stems.	Two bunches per containers in 50% of the containers in the inspection: Provided that no oïdium/ sooty mold occur on the stems.	-
2,6 kg to 5 kg table grape containers	Two bunches per containers in 50 % of the containers in the inspection: Provided that no oïdium/ sooty mold occur on the stems.	Four bunches bunch per containers in 50 % of the containers in the inspection: Provided that no oïdium/ sooty mold occur on the stems.	-
5,1 kg to 10 kg table grape containers	Four bunches per containers in 50 % of the containers in the inspection: Provided that no oïdium/ sooty mold occurs on the stems	Eight bunches per containers in 50 % of the containers in the inspection: Provided that no oïdium/ sooty mold occurs on the stems	-
(b) Pollution by mealy bug excretion	Shall not occur	Shall not occur	-
(c) Arthropoda infestation of table grapes, including the organisms which according to paragraph (d) do not form part of plant injurious organisms, excluding organisms which may be a source of danger to the human being	Three Arthropoda on average per pallet load or part thereof	Three Arthropoda on average per pallet load or part thereof	Three Arthropoda on average per pallet load or part thereof

(d) Any Arthropoda infestation of a container, pallet load or part thereof in a consignment, including organisms which may be a source of danger to the human being.	One per pallet load	One per pallet load	One per pallet load
4. Oïdium			
(a) On the stem			
1,1 to 2,5 kg table grape containers and smaller	One bunch on average per two containers of which the stem below the first sideshoot is affected with oïdium: Provided that no mealy bug infestation occurs	Two bunches on average per two containers of which the stem below the first sideshoot is affected with oïdium: Provided that no mealy bug infestation occurs	-
2,6 kg to 5 kg table grape containers	Two bunches on average per containers of which the stem below the first sideshoot is affected with oïdium: Provided that no mealy bug infestation occurs	Four bunches on average per containers of which the stem below the first sideshoot is affected with oïdium: Provided that no mealy bug infestation occurs	-
5,1 kg to 10 kg table grape containers	Four bunches on average per containers of which the stem below the first sideshoot is affected with oïdium: Provided that no mealy bug infestation occurs	Eight bunches on average per containers of which the stem below the first sideshoot is affected with oïdium: Provided that no mealy bug infestation occurs	-
(b) On the berry	Maximum six berries per bunch in 50% of the bunches per container #	Maximum ten berries per bunch in 50% of the bunches per container#	
5. Deviations in items 1 and 3(a) of this table, including unspecified defects, collectively: Provided that such deviations are individually within the specified limits	25 berries on average per pallet load or part thereof.	35 berries on average per pallet load or part thereof.	-

6.	Insect damage			
	1,1 to 2,5 kg table grape containers and smaller	5 berries on average per inspection sample	10 berries on average per inspection sample	-
	2,6 kg to 5 kg table grape containers	10 berries on average per inspection sample	20 berries on average per inspection sample	-
	5,1 kg to 10 kg table grape containers	20 berries on average per inspection sample	40 berries on average per inspection sample	-
7.	Cracked, cut, split, watery, raisin berries or berries showing signs of pedicel girdling or downy mildew (All cultivars (Seeded and Seedless cultivars))			
	1,1 to 2,5 kg table grape containers and smaller	15 berries on average per inspection sample	20 berries on average per inspection sample	-
	2,6 kg to 5 kg table grape containers	30 berries on average per inspection sample	40 berries on average per inspection sample	-
	5,1 kg to 10 kg table grape containers	60 berries on average per inspection sample	80 berries on average per inspection sample	-
8.	Loose berries (All cultivars (Seeded and Seedless cultivars))			
	1,1 to 2,5 kg table grape containers and smaller	15 berries on average per inspection sample	17 berries on average per inspection sample	-
	2,6 kg to 5 kg table grape containers	30 berries on average per inspection sample	35 berries on average per inspection sample	-
	5,1 kg to 10 kg table grape containers	60 berries on average per inspection sample	70 berries on average per inspection sample	-
(b)	Prepacked Units	An average of two loose berry per 100 g or part thereof per punnet with maximum berries of 3 times the amount of loose berries per punnets: Provided that there is a maximum of two loose berry per 100 g of the total weight of each carton	An average of two loose berry per 100 g or part thereof per punnet with maximum berries of 3 times the amount of loose berries per punnets: Provided that there is a maximum of two loose berry per 100 g of the total weight of each carton	-

9.	Deviations in items 6 and 7 of this table collectively: Provided that such deviations are individually within the specified limits (All cultivars (Seeded and Seedless cultivars))			
	1,1 to 2,5 kg table grape containers and smaller	15 berries on average per inspection sample	20 berries on average per inspection sample	-
	2,6 kg to 5 kg table grape containers	30 berries on average per inspection sample	40 berries on average per inspection sample	-
	5,1 kg to 10 kg table grape containers	60 berries on average per inspection sample	80 berries on average per inspection sample	-
10.	Bruised berries or berries burned with sulphur (All cultivars (Seeded and Seedless cultivars))			
	1,1 to 2,5 kg table grape containers and smaller	10 berries on average per inspection sample	15 berries on average per inspection sample	-
	2,6 kg to 5 kg table grape containers	20 berries on average per inspection sample	30 berries on average per inspection sample	-
	5,1 kg to 10 kg table grape containers	40 berries on average per inspection sample	60 berries on average per inspection sample	-
11.	Presence of seeds in seedless cultivars	2 berries on average per test	2 berries on average per test	-
12.	Deviation from marking requirements as prescribed in regulation 10	Ten cartons per consignment	Ten cartons per consignment	-

NOTE:

No distinction is to be made between active (grey) and inactive (black) oïdium on berries: Provided that the stem shall be free from oïdium infestation.

TABLE 5: MAXIMUM PERMISSIBLE DEVIATIONS BY NUMBER PER BUNCH

Quality Factor	Class 1	Class 2	Lowest Class
1	2	3	4
1. Blemishes, sunburn, minimum colour, compactness, poor shape, dirty bunches or bunches with varying berry sizes, or of which the appearance is unattractive with a low percentage or no bloom			
1,1 to 2,5 kg table grape containers and smaller	Not more than two bunches per container in the inspection sample	Not more than four bunches per container in the inspection sample	-
2,6 kg to 5 kg table grape containers	Not more than four bunches per container in the inspection sample	Not more than six bunches per container in the inspection sample	-
5,1 kg to 10 kg table grape containers	Not more than six bunches per container in the inspection sample	Not more than eight bunches per container in the inspection sample	-
2. Straggliness			
1,1 to 2,5 kg table grape containers and smaller	Not more than two bunches per container in 100% of the inspection sample. A maximum of 2 containers per inspection sample may contain a third deviating bunch	Not more than four bunches per containers in 100% of the inspection sample. A maximum of 2 containers per inspection sample may contain a fifth deviating bunch.	-
2,6 kg to 5 kg table grape containers	Not more than four bunches per containers in 100% of the inspection sample. A maximum of 2 containers per inspection sample may contain a fifth deviating bunch.	Not more than six bunches per containers in 100% of the inspection sample. A maximum of 2 containers per inspection sample may contain a seventh deviating bunch.	-
5,1 kg to 10 kg table grape containers	Not more than six bunches per containers in 100% of the inspection sample. A maximum of 2 containers per inspection sample may contain a seventh deviating bunch.	Not more than eight bunches per containers in 100% of the inspection sample. A maximum of 2 containers per inspection sample may contain a ninth deviating bunch	-

3. Uneven berry Size	Provided further that with regard to bunches with varying berry sizes (that is berries smaller than half the size of the average berry size of the bunch) for all varieties a maximum of 20 berries per bunch shall be allowed	Provided further that with regard to bunches with varying berry sizes (that is berries smaller than half the size of the average berry size of the bunch) for all varieties a maximum of 30 berries per bunch shall be allowed	-
4. Less than the minimum mass per single bunch, excluding the one clipping bunch allowed to adjust the declared weight, in the case of prepacked units			
(a) Small berry cultivars.	One bunch per container in the inspection sample may deviate to a minimum mass of 75 g.	Two bunches per container in the inspection sample may deviate to a minimum mass of 75g.	-
(b) Large berry cultivars	One bunch per container in the inspection sample may deviate to a minimum mass of 100g.	Two bunches per container in the inspection sample may deviate to a minimum mass of 100g.	-
5. Bunches with soft berry appearance	Two bunches on average per pallet	Four bunches on average per pallet	-
6. Visible chemical residues	0%	0%	0%
7. Bunches with dry or wilted stems	Three bunches on average per pallet:	Five bunches with wilted stems that shows wrinkling are allowed:	-
8. Berry size	25%	40%	-

TABLE 6 TEMPERATURE CORRECTION TABLE WHERE THE REFRACTOMETER IS USED AT TEMPERATURES OTHER THAN 20°C

Temp. °C	Percentage of sugar										
	0	5	10	15	20	25	30	40	50	60	70
Subtract from percentage of sugar											
10	0.50	0.54	0.58	0.61	0.64	0.66	0.68	0.72	0.74	0.76	0.79
11	.46	.49	.53	.55	.58	.60	.62	.65	.67	.69	.71
12	.42	.45	.48	.50	.52	.54	.56	.58	.60	.61	.63
13	.37	.40	.42	.44	.46	.48	.49	.51	.53	.54	.55
14	.33	.35	.37	.39	.40	.41	.42	.44	.45	.46	.48
15	.27	.29	.31	.33	.34	.34	.35	.37	.38	.39	.40
16	.22	.24	.25	.26	.27	.28	.28	.30	.30	.31	.32
17	.17	.18	.19	.20	.21	.21	.21	.22	.23	.23	.24
18	.12	.13	.13	.14	.14	.14	.14	.15	.15	.16	.16
19	.06	.06	.06	.07	.07	.07	.07	.08	.08	.08	.08
Add to percentage of sugar											
21	0.60	0.07	0.07	0.07	0.07	0.08	0.08	0.08	0.08	0.08	0.08
22	.13	.13	.14	.14	.15	.15	.15	.15	.16	.16	.16
23	.19	.20	.21	.22	.22	.23	.23	.23	.24	.24	.24
24	.26	.27	.28	.29	.30	.30	.31	.31	.31	.32	.32
25	.33	.35	.36	.37	.38	.38	.39	.40	.40	.40	.40
26	.40	.42	.43	.44	.45	.46	.47	.48	.48	.48	.48
27	.48	.50	.52	.53	.54	.55	.55	.56	.56	.56	.56
28	.56	.57	.60	.61	.62	.63	.63	.64	.64	.64	.64
29	.64	.66	.68	.69	.71	.72	.72	.73	.73	.73	.73
30	.72	.74	.77	.78	.79	.80	.80	.81	.81	.81	.81

ANNEXURE 2

ILLUSTRATIONS APPLICABLE TO TABLE GRAPES: CLASS 1, CLASS 2 AND LOWEST CLASS

Colour Chart No.	Quality factor	Cultivar/Variety	Standard Class 1	Standard Class 2	Lowest Class
D.4	Sunburn	Almeria	Maximum colour print no. 3	Maximum colour print no. 4	-
D.6	Straggliness	Barlinka, Bien Donn�, Ebony Star, Erihane, La Rochelle, Muscat Delight, Red Emperor, Ronelle, Rubistar, Salba and Sonita	Maximum colour print no. 7	Maximum colour print no. 8	-
D.12	Dirty bunches	All cultivars	Maximum colour print no. 1	Maximum colour print no. 1	-
D.15	Colour	Red Emperor	Minimum colour print no. 6	Minimum colour print no. 7	-
D.17	Straggliness	Alphonse Lavall�e, Black Emperor, Dan ben Hannah and Evening Pearl	Maximum colour print no. 7	Maximum colour print no. 8	-
D.22	Blush	Dauphine, Majestic, New Cross, Victoria, Waltham Cross and White Gem Autumn Queen Muscat Delight	Maximum colour print no. 4 Maximum colour print no. 4	Maximum colour print no. 6 Maximum colour print no. 6	- -
D.23	Blemishes	Alle cultivars/All cultivars Autumn Queen	Maximum colour print no. 7 Maximum colour print no. 8	Maximum colour print no. 8 Maximum colour print no. 8	- -
D.23	Blemishes	African Delight, Evan's Delight, Tropical Delight, Mystery and Starlight	Minimum colour print no. 7	Minimum colour print no. 8	-

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Colour Chart No.	Quality factor	Cultivar/Variety	Standard Class 1	Standard Class 2	Lowest Class
D.24	Onegalige korrel-groottes/Varying berry sizes	Almeria, Alpha Red, Bariinka, Bellevue, Bien Donn�, Black Emperor, Bonheur, Dan ben Hannah, Datal, Dauphine Ebony Star, Eclipse Seedless, Erihane, Galaxy, Golden Hill, Helena, Hanepoot, Italia, La Rochelle, Majestic, Moonballs, Muscat Delight, Muscat Supreme, Muska, New Cross, Evening Pearl, , Olivette, Piobella, Queen of the Vineyard, Red Emperor, Redglobe, Ronelle, Rubistar, Salba, Sonita, Victoria, Waltham Cross, White Gem and Alphonse Lavall�e	Maximum colour print no. 7	Maximum colour print no. 8	-
D.25	Colour	Bien Donn�	Minimum colour print no. 5	Minimum colour print no. 6	-
D.28	Straggliness	Almeria, Bellevue, Datal, Dauphine, Golden Hill, Hanepoot, Italia, Majestic, Muscat Supreme, Muska, New Cross, Olivette, Queen of the Vineyard, Victoria, Waltham Cross and White Gem	Maximum colour print no. 7	Maximum colour print no. 8	-
Combination of colour chart D.30 photo no. 8 and D.33 photo no. 9	Straggliness	Autumn Queen, Centennial Seedless, Cerise, Crimson Seedless, Dawn, Desert, Eclipse, Even's Delight, Erihane, Flame Seedless, Grapae (Early Sweet [®]), Ice, Lady Ann, Muscat Seedless, Sunred Seedless, Mystery, Prime, Regal Seedless, Sugaone (SUPERIOR SEEDLESS [®]), Sugrathirteen (MIDNIGHT BEAUTY [®]), Sugrathirteen (SABLE SEEDLESS [®]), Sugranineteen (SCARLOTTA SEEDLESS [®]), Sundance Seedless and Thompson Seedless, Scarlet Dew, StarGrape 1, StarGrape 2, Starlight, Sugrathirtyone, Sugrathirtyfour, Sundance Seedless	Maximum colour print no.8 and 9	Maximum colour print no.8 and 9	-
D.31	Colour	Sunred Seedless	Minimum colour print no. 6	Minimum colour print no. 7	-

Colour Chart No.	Quality factor	Cultivar/Variety	Standard Class 1	Standard Class 2	Lowest Class
D.32	**Colour	Alpha Red, Alphonse Lavellée, Autumn Royal, Barinka, Black Emperor, Bonheur, Dan ben Hannah, Desert, Ebony Star, La Rochelle en/and Sonita, Ronelle, Sugrathirteen (MIDNIGHT BEAUTY®) and Sugrasixteen (SABLE SEEDLESS®) and, Ronelle.	Minimum colour print no. 4	Minimum colour print no. 5	-
D.34	Straggliness	African Delight, Alpha Red, Redglobe, Galaxy, Moonballs, White Gem and Tropical Delight	Maximum colour print no. 8	Maximum colour print no. 8	-
D.35	Colour	African Delight, Tropical Delight, Redglobe, Galaxy and Alpha Red	Minimum colour print no. 6	Minimum colour print no. 7	-
D.36	Colour	**Flame Seedless, Lady Ann, Cerise, StarGrape 1, StarGrape 2 and Tawny Seedless,	Minimum colour print no. 6	Minimum colour print no. 8	-
D.37	Straggliness	Bonheur	Maximum colour print no. 7	Maximum colour print no.8	-
D.38	Colour	**Dauphine, Majestic and Waltham Cross Autumn Queen and Muscat Delight	Minimum colour print no. 2 Minimum colour print no. 6	Minimum colour print no. 6 Minimum colour print no. 6	- -
D.39	Kleur/Colour	Crimson Seedless, Desert Dawn, Scarlet Dew Evan's Delight and Sugranineteen (SCARLOTTA SEEDLESS®)	Minimum colour print no. 6	Minimum colour print no. 8	-

Notes

- ^{*}(i) Blemishes:
- (aa) The opposite side of the bunch of which the one side coincides with the maximum prescribed blemish standard, shall be free from blemishes.
 - (bb) (i) Bunches up to 500 gram shall comply to the colour chart standards as prescribed in Annexure 2.
 - (ii) For bunches of 501 to 900 gram or 1 200 gram for Victoria, Redglobe and Festival Seedless, the amount of deviating blemishes and varying berry sizes per bunch shall be increased up to a maximum of double the standard as prescribed in Annexure 2
- ^{**}(ii) Colour:
- (aa) The opposite side of the bunch may not show less colour development than the minimum permissible standard.
 - (bb) In the case of the cultivar Majestic and Waltham Cross, the variation in change of colour (on the most yellow side of the bunch) between individual bunches packed in the same container, shall at most coincide with the shades in three consecutive colour prints depicted on Colour chart D. 18, with colour print no. 2 on Colour chart D.38 still the minimum colour development permitted on the cultivar.
 - (cc) Any red/pink colour intensity including berries that is showing white or yellow background. Lightly coloured berries with a yellow background colour shall be allowed for the cultivars Crimson Seedless, Flame Seedless, Lady Ann, StarGrape 1, StarGrape 2, Starlight and Sugranineteen (SCARLOTTA SEEDLESS[®]): Provided that no green berries are visual.

DEPARTMENT OF AGRICULTURE, FORESTRY AND FISHERIES

NO. R. 589

27 MAY 2016

AGRICULTURAL PRODUCT STANDARDS ACT, 1990
(ACT No. 119 OF 1990)REGULATIONS RELATING TO THE GRADING, PACKING AND MARKING OF TABLE OLIVES
INTENDED FOR SALE IN THE REPUBLIC OF SOUTH AFRICA

The Minister of Agriculture, Forestry and Fisheries has under section 15 of the Agricultural Product Standards Act, 1990 (Act No. 119 of 1990) --

- (a) made the regulations in this Schedule; and
- (b) determined that the said regulations shall come into operation 12 months after date of publication thereof.

SCHEDULE

Definitions

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

“**abnormal colour**” means olives of which the colour is distinctly different from the characteristic colour of the trade preparation in question and from the average of a representative sample of the batch;

“**abnormal texture**” means olives which are excessively or abnormally flabby or tough in comparison with the trade preparation in question and with the average of a representative sample of the batch;

“**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;

“**blemished fruit**” means olives with marks or stains on the skin that are more than 9 mm² in surface area and that may or may not penetrate through to the flesh which singly or in the aggregate, materially affect the appearance or eating quality of the olives;

“**broken fruit**” means olives damaged to such an extent as to affect their normal structure;

“**batch (lot)**” means a definite quantity of table olives produced essentially under the same conditions, and not exceeding a period of 24 hours;

“**container**” means the immediate container manufactured from any suitable material into which the table olives are packed for final sale;

“**defective stuffing**” means olives presented in the stuffed olive style which are totally or partly empty in comparison with the trade preparation in question and with the average of a representative sample of the batch;

“**drained mass**” means the mass, in grams, of the drained contents of a container of olives, determined as prescribed in the methods of analysis;

“**excessively soft**” means olives –

- (a) that appear to be spongy or watery;
- (b) that have the apparent shape of whole units, but appear to have disintegrated flesh and water texture; or
- (c) of which the pit can be felt when applying moderate pressure;

“**food additive**” means a food additive as defined in section 1 of the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972);

“**foodstuff**” means a foodstuff as defined in section 1 of the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972);

“**harmless extraneous material**” means any vegetable matter not injurious to health, nor aesthetically undesirable, for example leaves, separated stems, but does not include any other substances which may have been added and which use are permissible in terms of these regulations;

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

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

“**main panel**” means that part of the container or label that bears the brand or trade name of the product in greatest prominence or any other part of the container or label that bears the brand or trade name in equal prominence;

“**mutilated fruit**” means olives damaged by tearing the epicarp affecting the flesh to such an extent that a portion of the mesocarp becomes visible;

“**organic**” means a product which has been produced, processed and handled in compliance with organic production standards and certified by a recognised accredited certification body or authority;

“**outer container**” means any packaging containing individual containers whether it completely or partially encloses the containers;

“**packed to capacity**” means that the container has been filled with the maximum quantity of olives that can be sealed therein without breaking or crushing the contents;

“**registered trade mark**” means a registered trade mark as defined by the Trade Marks Act, 1993 (Act No. 194 of 1993);

“**shrivelled fruit**” means olives that are so abnormally wrinkled as to affect their appearance. Slight superficial wrinkles displayed by certain trade preparations shall not be considered a defect;

“**soft**” means units lacking the firmness that is characteristic for a particular variety;

“**stems**” means stems attached to the olives and which measure more than 3 mm in length when measured from the shoulder of the olive: Provided that it shall not be considered a defect in whole olives presented with stems attached;

“**stone (pit)**” or “**stone (pit) fragments**” means whole stones (pits), or stone (pit) fragments measuring more than 2 mm along their longest axis, but does not include whole olives;

“**table olives**” means the product --

- (a) prepared from the sound fruits of varieties of the cultivated olive tree (*Olea europaea* L.) having reached appropriate degree of development for processing that are chosen for their production of olives whose volume, shape, flesh-to-stone ratio, fine flesh, taste, firmness and ease of detachment from the stone make them particularly suitable for processing;
- (b) treated to remove its bitterness and preserved by natural fermentation, and/or by heat treatment, and/or by other means so as to prevent spoilage and to ensure product stability in appropriate storage conditions with or without the addition of preservatives; and
- (c) packed with or without a suitable liquid packing medium in accordance with regulation 10;

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

“**transparent containers**” means a container which consists of at least 25 percent continuous portion of the area that is transparent.

Scope of regulations

2. These regulations shall apply to table olives 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 the sale of table olives apply.

Restrictions on the sale of table olives

3. (1) No person shall sell table olives in the Republic of South Africa --
- (a) unless such products comply with the general standards referred to in regulation 4;
 - (b) unless such products are graded and comply with the quality standards for such grades referred to in regulations 5 and 6;
 - (c) unless such products are classified according to the types referred to in regulation 7;
 - (d) unless such products have undergone the trade preparations and/or treatments referred to in regulation 8;
 - (e) unless such products are presented as one of the styles referred to in regulation 9;
 - (f) unless the minimum fill of containers requirement referred to in regulation 11 has been complied with;
 - (g) unless the containers and outer containers in which such products are packed, comply with the requirements referred to in regulation 12;
 - (h) unless such products are marked with the particulars and in the manner prescribed in regulation 13; and

- (i) if such products are marked with particulars and in a manner so prescribed as particulars with which it may not be marked.
- (2) The Executive Officer may grant written exemption, entirely or partially, to any person on such conditions as he or she deems necessary, from the provisions of sub-regulation (1).
- (3) The restrictions set out in sub-regulation (1) shall not apply to table olives –
 - (a) intended for industrial use as an ingredient in the manufacture of another product/foodstuff.

General standards for table olives

4. (1) All grades of table olives shall-
- (a) be prepared from sound, fresh, clean and washed fruit;
 - (b) have a uniform size for style concerned;
 - (c) have a normal colour, flavour, odour and texture characteristic of the finished product;
 - (d) be free of any microbiological deterioration and extraneous taste and smell caused by anomalous fermentation;
 - (e) subject to the provisions of sub-regulation (2), be free from any substance which does not normally form part of table olives, excluding extraneous vegetable matter; and
 - (f) comply with the applicable quality standards as specified in regulation 6.
- (2) Table olives may contain permissible food additives to the extent permitted in the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972).
- (3) Table olives may also contain the following ingredients:
- (a) Water.
 - (b) Food grade salts.
 - (c) Vinegar.
 - (d) Olive oil or other edible vegetable oils.
 - (e) Sugars and/or other foodstuffs with sweetening properties such as honey.
 - (f) Any single or combination of edible material used as an accompaniment or stuffing, for example, pimiento, onion, almond, celery, anchovy, capers, etc or pastes thereof.
 - (g) Spices and aromatic herbs or natural extracts thereof.

Grades of table olives

5. (1) There shall be three grades of table olives, namely extra choice grade, choice grade and standard grade.

Quality standards for grades of table olives

6. (1). Subject to the provisions of regulation 4, the table olives shall comply with the quality standards for each grade as set out below: “**Extra choice grade**” or “**Fancy grade**”:

- (a) The high quality olives endowed to the maximum extent with the characteristics specific to the variety and trade preparation. The olives may have very slight colour, shape, flesh-firmness or skin defects: Provided that this does not affect the overall favourable aspect or organoleptic characteristics of each fruit.
- (b) The styles whole, split, stoned (pitted) and stuffed olives of appropriate varieties may be classified in this category.

(2) “**Choice grade**”:

- (a) The olives shall be of a good quality with a suitable degree of ripeness and endowed with the characteristics specific to the variety and trade preparation. The olives may have a slight colour, shape, flesh-firmness or skin defects: Provided that this does not affect the overall favourable aspect or organoleptic characteristics of each fruit.
- (b) All the types, preparations and styles of table olives may be classified in this category, except for chopped or broken olives.

(3) “**Standard grade**”:

- (a) Although the olives do not comply with the quality standards for the grades mentioned in sub-regulations (2) and (3) above, they shall still be of a good quality which complies with the general quality standards set out in regulation 4.

(4) The grades of table olives may deviate from the specified quality standards to the extent as set out in Table 1 or Table 2 of regulation 19, depending on the style concerned.

Types of olives

7. Table olives shall be classified as one of the following types according to the degree of ripeness of the fresh fruits:

- (a) **Green olives:** Fruits harvested during the ripening period, prior to colouring and when they have reached normal size.
- (b) **Olives turning colour:** Fruits harvested before the stage of complete ripeness is attained, at colour change.
- (c) **Black olives:** Fruits harvested when fully ripe or slightly before full ripeness is reached.

Trade preparations

8. (1) Olives shall undergo the following trade preparations and/or treatments:

- (a) **Treated olives:** Green olives, olives turning colour or black olives that have undergone alkaline treatment:
 - (i) Treated green olives.
 - (ii) Treated olives turning colour.

- (iii) Treated black olives.
 - (iv) Treated green ripe olives. (Olives ranging in colour from yellowish green or other greenish cast which may be mottled. The olives are treated to remove bitterness, sufficiently processed by heat, in hermetically-sealed containers, are not oxidized and not treated with acidifying agents.)
- (b) **Natural olives:** Green olives, olives turning colour or black olives placed directly in brine in which they undergo complete or partial fermentation, preserved or not by the addition of acidifying agents:
- (i) Natural green olives.
 - (ii) Natural olives turning colour.
 - (iii) Natural black olives.
- (c) **Dehydrated and/or shrivelled olives:** Green olives, olives turning colour or black olives that have undergone or not mild alkaline treatment, preserved in brine or partially dehydrated in dry salt and/or by heating or by any other technological process:
- (i) Dehydrated and/or shrivelled green olives.
 - (ii) Dehydrated and/or shrivelled olives turning colour.
 - (iii) Dehydrated and/or shrivelled black olives.
- (d) **Olives darkened by oxidation:** Green olives or olives turning colour preserved in brine, fermented or not, and darkened by oxidation with or without alkaline medium. They shall be a uniform brown to black colour.
- Olives darkened by oxidation shall be preserved in hermetically sealed containers and subjected to heat sterilisation.
- (i) Black olives.
- (e) **Specialities:** Olives may be prepared by any other means to distinct them from, or additional to, those trade preparations set forth in paragraphs (a) to (d) above. Such specialities may retain the name "olive" as long as the fruit used complies with the general definitions laid down in this regulation.

The names used for these specialities shall be sufficiently explicit to prevent any confusion in the consumers' minds, as to the origin and nature of the products and, in particular, with respect to the designations laid down in this regulation.

Styles of table olives

9. (1) Table olives shall be presented as one of the following styles:

(a) **Whole olives:**

- (i) **Whole olives:** Olives, with or without their stem, which have their natural shape and from which the stone (pit) has not been removed.
- (ii) **Cracked olives:** Whole olives subjected to a process whereby the flesh is opened without breaking the stone (pit) which remains whole and intact inside the fruit.

- (iii) **Split olives:** Whole olives that are split lengthwise by cutting into the skin and part of the flesh.
 - (b) **Stoned (pitted) olives:**
 - (i) **Stoned (pitted) olives:** Olives from which the stone (pit) has been removed and which basically retain their natural shape.
 - (ii) **Halved olives:** Stoned (pitted) or stuffed olives sliced into two approximately equal parts, perpendicularly to the longitudinal axis of the fruit.
 - (iii) **Quartered olives:** Stoned (pitted) olives split into four approximately equal parts along and perpendicularly to the major axis of the fruit.
 - (iv) **Divided olives:** Stoned (pitted) olives cut lengthwise into more than four approximately equal parts.
 - (v) **Sliced olives:** Stoned (pitted) or stuffed olives sliced into segments of fairly uniform thickness.
 - (vi) **Chopped or minced olives:** Small pieces of stoned (pitted) olives of no definite shape and practically devoid (no more than 5 per 100 of such units by weight) of identifiable stem-insertion units as well as of slice fragments.
 - (vii) **Broken olives:** Olives broken while being stoned (pitted) or stuffed. They may contain pieces of the stuffing material.
 - (c) **Stuffed olives:** Stoned (pitted) olives stuffed either with one or more suitable products (pimiento, onion, almond, celery, anchovy, olive, orange or lemon peel, hazelnut, capers, etc.) or with edible pastes.
 - (d) **Salad olives:** Whole broken or broken-and-stoned (pitted) olives with or without capers, plus stuffing material, where the olives are the most numerous compared with the entire product marketed in this style.
 - (e) **Olives with capers or medley:** Whole or stoned (pitted) olives, usually small in size, with capers and with or without stuffing, packed with other edible pickled products such as pieces of onion, carrot, celery, pepper and other suitable ingredients, as set out in regulation 4(3) where the olives are the most numerous compared with the entire product marketed in this style.
- (2) Any other presentation of the product shall be permitted provided that the product --
- (a) is sufficiently distinctive from other forms of presentation laid down in this regulation;
 - (b) meets all relevant requirements of this regulation, including requirements relating to limitations on defects, drained mass, and any other requirements 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 label to avoid confusing or misleading the consumer.

Packing media (packing brines)

10. (1) Table olives may be packed in brine, i.e. a solution of food grade salts dissolved in potable water, with or without the addition of all or some of the ingredients listed under regulation 4(3): Provided that the brine shall be clean, free from foreign matter and have a characteristic colour, flavour and odour.

(2) Fermented olives held in a packing medium may contain micro-organisms used for fermentation, notably lactic acid bacteria and yeasts.

(3) The physico-chemical characteristics of the packing brine, or the juice from the pulp after osmotic balance, depending on the applied conservation treatment, shall be as follows:

Type and preparation	Minimum sodium chloride content	Maximum pH limit
Treated olives	5.0%	4.3
Natural olives	6.0%	4.3
Pasteurized treated and natural olives	GMP	4.3
Dehydrated and/or shrivelled olives	8.0%	GMP
Darkened by oxidation with alkaline treatment and green ripe olives	GMP	GMP

GMP - Good manufacturing practice

(4) Trade preparations of table olives not complying with the physico-chemical characteristics in sub-regulation (3) shall be appropriately processed to ensure that they are fit for human consumption.

(5) The presence of propionic acid and its salts may be observed in table olive trade preparations that have undergone fermentation in conformity with good manufacturing practice (GMP).

Minimum fill of containers

11. (1) Each container containing table olives shall –

- (a) either be packed to capacity; or
- (b) at least comply with the following minimum drained mass requirement, calculated as a percentage of the declared net mass:

Style	Minimum drained mass
Whole olives	50 %
Stoned (pitted) and stuffed olives	40 %

(2) The declared drained mass shall not exceed the percentages allowed for in Table 3 of regulation 19: Provided that the average drained mass of the representative sample taken shall be equal to, or in excess of, the declared drained mass.

(3) The method stipulated in Table 4 of regulation 20 shall be used when determining the drained mass.

Packing requirements

12. (1) Table olives of different grades and different styles shall not be packed together in the same container or outer container.

Requirements for containers and outer containers

13. (1) A container in which table olives are 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 so strong that it will not be damaged or deformed during normal storage, handling and transport practices;
- (c) in the case of a container that is re-used, be thoroughly cleaned and sterilized before table olives are packed therein;
- (d) be unbroken; and
- (e) be closed properly in a manner permitted by the nature thereof.

(2) If containers containing table olives are packed in outer containers, such outer containers shall be intact, clean, neat, suitable and strong enough.

(3) No outer container shall contain more than one grade of table olives, irrespective whether those table olives are packed therein in separate containers.

Marking of containers and outer containers

14. (1) Subject to the provisions of sub-regulation (6), the main panel of each container containing table olives shall be marked with the following particulars at least in English:

Name of the product

- (a) The name of the product shall be "olives" or "table olives".

Additions to the name of the product

- (b) The following shall be included as part of the name of the product or shall be indicated in close proximity thereto:
 - (i) The trade preparation as set out in regulation 8: Provided that the colour indication of the table olives may be omitted if packed in the transparent container.

- (ii) The style as set out in regulation 9: Provided that –
 - (aa) this declaration shall not be compulsory in the case of table olives packed in transparent containers; and
 - (bb) in the case of stuffed olives, the type of stuffing shall be specified as follows:
 - “olives stuffed with (name of single or combination of single ingredients)”; or
 - “olives stuffed with (name of single or combination of single ingredients) paste”.
 - (iii) If the olives are presented in accordance with the provisions on other styles as set out in sub-regulation 9(2), additional words or phrases that will ensure that the consumer is not misled or confused shall be indicated in close proximity to the name of the product.
- (c) The name of the variety and/or origin of the table olives may be included as part of the name of the product or may be indicated in close proximity thereto.

Grade declaration

- (d) The appropriate grade declaration on the main panel;

(2) Subject to the provisions of sub-regulation (6), each container containing table olives, shall also be marked with the following particulars at least in English:

Name and address

- (a) The name and address of the manufacturer, packer, importer, seller or person or entity on whose behalf the product has been packed.

Country of origin

- (b) The country of origin which shall be declared as follows:
 - (i) "Product of (name of country)" if all the main ingredients, processing and labour used to make the product are from one specific country;
 - (ii) "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
 - (iii) 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 label of the final pre-packed foodstuff: Provided that the final end product remains a single ingredient agricultural commodity: Provided further that the words "Packed in (name of country)" may be used in addition to the requirements of sub-paragraph (i) or (ii) above.

Nett mass and/or drained mass

- (c) The nett mass and/or drained mass of the table olives packed therein shall be indicated in the manner as required in terms of the Legal Metrology Act, 2014 (Act No. 9 of 2014).

Ingredients list

(3) The ingredients list shall, where applicable, be indicated in the manner as required in terms of the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972).

Best before or use by or sell by date

(4) The “best before” or “use by” or “sell by” date shall be indicated in the manner as required in terms of the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972).

Outer containers

(5) In the case of an outer container, at least the following marking requirements shall be indicated on the outer container:

- (a) The particulars prescribed in sub-regulations (1)(a), (1)(b), (2)(a), (2)(b) and (4).
 (b) The number of containers (individual units) contained therein as required in terms of the Legal Metrology Act, 2014 (Act No. 9 of 2014).

(6) The particulars referred to in sub-regulations (1), 2(a) and (b), and (5) shall be indicated in detached letters and figures --

- (a) that are clearly legible;
 (b) that are of the same type;
 (c) that appear on a contrasting background; and
 (d) of which the minimum vertical height of the smallest letter or figure in the indication is as follows:

Particular	Sub-regulation	Minimum size
• Name of the product	(1)(a)	3mm
• Additions to the name of the product	(1)(b) & (c)	2mm: Provided that the difference in letter size between the smallest letter in the product name and smallest letter in the additions to the product name shall not exceed 3mm
• Grade declaration	(1) (d)	2 mm
• Name and address	(2)(a)	1mm
• Country of origin	(2) (b)	1mm

(7) If a transparent outer container is used and the particulars on the container are visible, the marking requirements need not to be complied with.

Restricted particulars on containers and outer containers

15. (1) (a) Only the applicable grade shall be marked on a container or outer container.
- (b) No word or expression which so nearly resembles the grade, type and/or trade preparation of table olive that it could be misleading with regard to the quality of that product shall be marked on the container or outer container.
- (2) No word, mark, illustration, depiction or any other method of expression that constitutes a misrepresentation or directly or by implication creates or may create a misleading impression regarding the quality, nature, class, origin or composition of table olives shall be marked on a container or outer container.
- (3) No registered trade mark or brand name which may possibly, directly or by implication, be misleading or create a false impression of the contents of a container or outer container containing table olives shall appear on such a container or outer container.
- (4) No claim regarding the absence of any substance that does not normally occur in table olives shall be marked on the container or outer container thereof except in cases where it is allowed for in the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972).
- (5) (a) The words "fresh", "freshly", "nature's", "pure", "traditional", "original", "authentic", "real", "genuine", "home made", "selected", "premium", "finest", "quality" or "best", or any other words, statements, phrases, logos or expressions having a similar meaning, whether directly or by implication, shall not appear on a container or outer container of a table olive product unless the criteria on the use of such terms, as set out in the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972), have been complied with.
- (b) Registered trade marks or brand names bearing the words, statements, phrases, logos or expressions referred to in paragraph (a) and which have been in use on containers or outer containers containing table olives prior to the publication of these regulations, shall not be subject to these restrictions.
- (6) No claim which compares the total fat, saturated fat, cholesterol, sugar, sodium or salt, or energy value of two or more similar table olive 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 table olive product shall be compared with a different version of the same or similar product.
- (b) The table olive 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 table olive product to which it is being compared in close proximity to or as part of the comparative claim.
- (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 table olive 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).

- (7) The provisions of this regulation shall *mutatis mutandis* apply to –
- (a) particulars that are marked on a notice board displayed at or in the immediate vicinity of table olives that are kept or displayed for sale; and
 - (b) all advertisements for table olives.

Identification of production batch (lot)

16. (1) Each container of table olives shall be identifiable and traceable to such an extent that the factory where the final product was produced can be identified as well as details regarding the specific production batch (lot).

(2) Such identification shall be the same for all containers of table olives originating from the same production batch (lot).

METHODS OF INSPECTION

Sampling

17. (1) For the purpose of an inspection, an inspector should proceed as follows:
- (a) Draw at random a representative sample by drawing the number of containers in column 2 of Sampling Plan 1 in the Annexure opposite the production group in column 1 of Sampling Plan 1, taking the net mass of each container into consideration.
 - (b) Examine from each of the containers obtained in paragraph (a) a working sample which is representative of the contents of the container and of a size as prescribed in regulation 18.
 - (c) Determine the number of containers of which the contents do not comply with the regulations.
 - (d) If the number of containers obtained in paragraph (c) exceeds the number of containers in column 3 of Sampling Plan 1 in the Annexure, the consignment shall be downgraded or rejected.

(2) In the case of disputes, additional samples shall be drawn in accordance with Sampling Plan 2 in the Annexure.

Working sample size

18. (1) The minimum working sample size taken at random from each container sampled in accordance with regulation 17 shall consist of --
- (a) 200 olives for whole, stoned (pitted) or stuffed olives when determining the maximum permissible deviations set out in regulation 19; and
 - (b) 300 g of olives for broken, chopped, minced, sliced and other segmented styles of olives when determining the maximum permissible deviations set out in regulation 19.

(2) In the case of smaller containers where the minimum working sample size stipulated in sub-regulation (1) cannot be attained, the minimum working sample shall consist of the drained contents of each container.

Permissible deviations

19. (1) The maximum permissible quality deviations allowed for each grade are as follows, depending on the style concerned:

TABLE 1: PERMISSABLE DEVIATIONS FOR WHOLE, STONED OR STUFFED OLIVES

Grade	Extra choice grade				Choice grade				Standard grade			
	Green Olives: Treated green olives and Green ripe olives	Olives darkened by oxidation: Black olives	Olives turning colour and black olives. Remaining Trade preparations	Green Olives: Treated green olives and Green ripe olives	Olives darkened by oxidation: Black olives	Olives turning colour and black olives. Remaining Trade preparations	Green Olives: Treated green olives and Green Ripe olives	Olives darkened by oxidation: Black olives	Olives turning colour and black Olives remaining trade preparations			
(i) Whole olives, stoned (pitted) or stuffed olives												
Quality factor												
Blemished fruit	4*	4	6	6	6	8	10	6	12			
Mutilated fruit	2	2	3	4	4	6	8	8	10			
Shrivelled fruit	2	2	4	3	3	6	6	6	10			
Abnormal texture	4	4	6	6	6	8	10	10	12			
Abnormal colour	4	4	6	6	6	8	10	10	12			
Stems	3	3	3	5	5	5	6	6	6			
Cumulative maximum tolerances allowed for the above defects	12	12	12	17	17	17	22	22	22			
Maximum tolerance allowed as units per kg or fraction thereof												
Harmless extraneous material	1	1	1	1	1	1	1	1	1			

(ii) Stoned (pitted) or stuffed olives only												
Quality factor	Maximum tolerance allowed as a percentage (%) of fruit											
Stones (pits) and/or stone (pit) fragments	1	1	2	1	1	1	1	2	1	1	1	2
Broken fruit	3	3	3	5	5	5	5	5	7	7	7	7
Defective stuffing:												
- Place packed	1	1	1	2	2	2	2	2	5	5	5	5
- Random packed	3	3	3	5	5	5	5	5	7	7	7	7

* In addition, at least 30% of the fruits shall be free from any blemishes

**TABLE 2:
PERMISSABLE DEVIATIONS FOR BROKEN, CHOPPED, MINCED, SLICED AND OTHER
SEGMENTED STYLES OF OLIVES**

Trade preparations	Green olives	Olives darkened by oxidation	Olives turning colour and black olives
Quality factor	Maximum tolerance allowed		
Harmless extraneous material (units)	2	2	2
Stems (units)	4	6	5
Blemishes and wrinkles (%)	25	25	25
Stones (pits) or stone (pit) fragments (average unit)	1.0	1.0	1.0
Soft and excessive soft (%)	10/5	10/5	12/6
Broken pieces among segmented/sliced olives (%)	50	50	50

(2) The maximum permissible deviations allowed for the declared drained mass are as follows:

**TABLE 3:
PERMISSIBLE DEVIATIONS FOR DRAINED MASS
[REGULATION 11]**

Container size	Maximum drained mass
Container with drained mass less than 200g	5 %
Container with drained mass between 200g and 500g	4 %
Container with drained mass between 500g and 1 500g	3 %
Container with drained mass more than 1 500g	2 %

Methods of analysis

20. (1) The following methods of analysis, or any other international recognised and acceptable reference methods and procedures, shall be used:

**TABLE 4:
METHODS OF ANALYSIS**

Provision	Method	Principle	Type
Drained mass	AOAC 968.30 (Codex general method for processed fruits and vegetables) SABS SANS 458: 2011 (or the latest version)	Sieving Gravimetry	I -
pH of brine	AOAC 981.12 (Codex general method for processed fruits and vegetables) ISO 1842:1991 (Codex general method for processed fruits and vegetables) AOAC 971.27 (Codex general method)	Potentiometry	III IV II
Salt in brine	ISO 3634:1979 "chloride expressed as sodium chloride" (Codex general method for processed fruits and vegetables)	Potentiometry	III

- Not specified

Offences 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 to imprisonment in accordance with section 11 of the Act.

ANNEXURE

SAMPLING PLAN 1
[Regulation 17]

1. Net mass is equal to or less than 1 kg.		
Production group (in units)	Sample size	Acceptance number
1	2	3
4 800 or less	6	1
4 801 - 24 000	13	2
24 001 - 48 000	21	3
48 001 - 84 000	29	4
84 001 - 144 000	38	5
144 001 - 240 000	48	6
more than 240 000	60	7
2. Net mass is greater than 1 kg but not more than 4,5 kg		
2 400 or less	6	1
2 401 - 15 000	13	2
15 001 - 24 000	21	3
24 001 - 42 000	29	4
42 001 - 72 000	38	5
72 001 - 120 000	48	6
more than 120 000	60	7
3. Net mass greater than 4,5 kg		
600 or less	6	1
601 - 2 000	13	2
2 001 - 7 200	21	3
7 201 - 15 000	29	4
15 001 - 24 000	38	5
24 001 - 42 000	48	6
more than 42 000	60	7

SAMPLING PLAN 2
[Regulation 17]

1. Net mass is equal to or less than 1 kg.		
Production group (in units)	Sample size	Acceptance number
1	2	3
4 800 or less	13	2
4 801 - 24 000	21	3
24 001 - 48 000	29	4
48 001 - 84 000	38	5
84 001 - 144 000	48	6
144 001 - 240 000	60	7
more than 240 000	72	8
2. Net mass is greater than 1 kg but not more than 4,5 kg		
2 400 or less	13	2
2 401 - 15 000	21	3
15 001 - 24 000	29	4
24 001 - 42 000	38	5
42 001 - 72 000	48	6
72 001 - 120 000	60	7
more than 120 000	72	8
3. Net mass greater than 4,5 kg		
600 or less	13	2
601 - 2 000	21	3
2 001 - 7 200	29	4
7 201 - 15 000	38	5
15 001 - 24 000	48	6
24 001 - 42 000	60	7
more than 42 000	72	8

DEPARTMENT OF LABOUR

NO. R. 590

27 MAY 2016

LABOUR RELATIONS ACT, 1995

REGISTRATION OF A TRADE UNION

I, Malixole Ntleki, Acting Registrar of Labour Relations, hereby notify, in terms of section 109(2) of the Labour Relations Act, 1995, that the **Revolutionary Transport Union of South Africa (RETUSA) LR2/6/2/2459** has been registered as a trade union with effect from18/05/2016.....



ACTING REGISTRAR OF LABOUR RELATIONS

18/05/2016

SOUTH AFRICAN REVENUE SERVICE

NO. R. 591

27 MAY 2016

CUSTOMS AND EXCISE ACT, 1964.

AMENDMENT OF SCHEDULE NO. 6 (NO. 6/3/44)

In terms of section 75 of the Customs and Excise Act, 1964, Part 3 of Schedule No. 6 to the said Act is hereby amended to the extent set out in the Schedule hereto.



M. JONAS
DEPUTY MINISTER OF FINANCE

SCHEDULE

By the substitution of Note 6(f)(ii)(cc) in Part 3 of Schedule No. 6 with the following:

- (cc) by the holder or cessionary of the necessary authorisation granted or ceded in terms of the Mineral and Petroleum Resources Development Act, 2002 (Act No. 28 of 2002).

By the substitution of Note 6(f)(iii)(ss) in Part 3 of Schedule No. 6 with the following:

- (ss) Quarrying activities necessary solely for obtaining, extracting and removing minerals from the quarry, but excluding any secondary activities to work or process such minerals (including crushing, sorting and washing) whether in the quarry or at the place where the mining operation is carried on.

By the insertion of the following Note(s) after Note 6(f)(iii)(uu)(f) in Part 3 of Schedule No. 6:

- (vv) Rehabilitation required by an environmental management programme or plan approved in terms of the Mineral and Petroleum Resources Development Act, 2002, but excluding such activities performed beyond the place where the mining operations are carried on or after a closure certificate has been issued in terms of the Mineral and Petroleum Resources Development Act, 2002.

By the substitution of Note 6(f)(iv) in Part 3 of Schedule No. 6 with the following:

- (iv) The refund of levies in respect of the mining of sand, stone, rock, soil (other than topsoil), clay, gravel and limestone applies only if mined from a quarry and the mining operations comply with subparagraph (iii)(ss).

By the insertion of the following Note(s) after Note 6(f)(vii) in Part 3 of Schedule No. 6:

- (viii) Sugarcane farmers with an average production of less than 1 800 tons of sugarcane each per year that are not registered for value-added tax purposes and fail to keep the logbook information prescribed in paragraph (q) to this Note must reduce their eligible distillate fuel purchases by 20 per cent to exclude potential non-eligible purchases. The sugar mills to which the sugarcane of these farmers is delivered must process the refund claims of these farmers under the mills' own value-added tax registrations as agents on behalf of such farmers in consultation with the South African Sugar Association (SASA).

SUID-AFRIKAANSE INKOMSTEDIENS

NO. R. 591

27 MEI 2016

DOEANE- EN AKSYNSWET, 1964.

WYSIGING VAN BYLAE NO. 6 (NO. 6/3/44)

Kragtens artikel 75 van die Doeane- en Aksynswet, 1964, word Deel 3 van Bylae No. 6 by bogenoemde Wet hiermee gewysig in die mate in die Bylae hierby aangetoon.



M. JONAS

ADJUNKMINISTER VAN FINANSIES

BYLAE

Deur Opmerking 6(f)(ii)(cc) in Deel 3 van Bylae No. 6 met die volgende te vervang:

- (cc) deur die houer of sessionaris van die nodige magtiging ingevolge die "Mineral and Petroleum Resources Development Act, 2002 (Act No. 28 of 2002)", verleen of gesedeer.

Deur Opmerking 6(f)(iii)(ss) in Deel 3 van Bylae No. 6 met die volgende te vervang:

- (ss) Klipgroefwerk wat alleenlik noodsaaklik is vir die verkryging en verwydering van minerale van die steengroef, uitgesonderd enige sekondêre werk of prosessering van sulke minerale (insluitende vergruising, sorteer en was) hetsy in die myngroef of op die plek waar die mynbedrywighede gedryf word.

Deur die invoeging van die volgende Opmerking(s) na Opmerking 6(f)(iii)(uu)(l) in Deel 3 van Bylae No. 6:

- (vv) Rehabilitasie vereis deur 'n omgewingsbestuurprogram of plan goedgekeur ingevolge die "Mineral and Petroleum Resources Development Act, 2002" maar uitgesonderd sodanige bedrywighede uitgevoer buite die plek waar mynbedrywighede uitgevoer word op of na 'n sluiting sertifikaat uitgereik is ingevolge die "Mineral and Petroleum Resources Development Act, 2002".

Deur Opmerking 6(f)(iv) in Deel 3 van Bylae No. 6 met die volgende te vervang:

- (iv) Die terugbetaling van heffings ten opsigte van die myn van sand, steen, rots, grond (anders as bogrond), klei, gruis en kalksteen is slegs van toepassing waar dit uit 'n steengroef gemyn word en die mynwerksaamhede voldoen aan subparagraaf (iii)(ss).

Deur die invoeging van die volgende Opmerking(s) na Opmerking 6(h)(vii) in Deel 3 van Bylae No. 6:

- (viii) Suikerrietboere met 'n gemiddelde produksie van minder as 1 800 ton suikerriet elk per jaar en wie nie geregistreer is nie vir waarde toegevoegde belasting doeleindes en versuim in die logboek inskrywings wat in paragraaf (q) van hierdie opmerking omskryf is, moet hulle geskikte brandstof aankope met 20 persent verminder om moontlike nie-geskikte aankope uit te sluit. Die suikermeule aan wie die suikerriet van die boere gelewer is moet die terugbetalingseise van die boere onder die meule se eie waarde toegevoegde belasting registrasie verwerk as agente namens sodanige boere in konsultasie met die Suid-Afrikaanse Suiker Vereniging (SASA).

SOUTH AFRICAN REVENUE SERVICE

NO. R. 592

27 MAY 2016

**Government Gazette No. CUSTOMS AND EXCISE ACT, 1964.
No. R. AMENDMENT OF SCHEDULE NO. 1 (NO. 1/1/1540)**

In terms of section 48 of the Customs and Excise Act, 1964, Part 1 of Schedule No. 1 to the said Act is hereby amended to the extent set out in the Schedule hereto.



**M. JONAS
DEPUTY MINISTER OF FINANCE**

SCHEDULE

By the deletion of the following:

Heading / Subheading	CD	Article Description	Statistical Unit	Rate of Duty			
				General	EU	EFTA / SADC	
2004.10.20	0	Chips or French fries	kg	20%	free	20%	free
2004.10.90	1	Other	kg	20%	free	20%	free

By the insertion of the following:

Heading / Subheading	CD	Article Description	Statistical Unit	Rate of Duty			
				General	EU	EFTA / SADC	
2004.10.2	--	Chips or French fries:					
2004.10.21	9	Prepared by blanching in water and prevented from discolouration by blanching in oil, frozen but not further prepared or processed (whether or not containing added dextrose)	kg	20%	free	20%	free
2004.10.29	4	Other	kg	20%	free	20%	free
2004.10.9	--	Other:					
2004.10.91	3	Wedges or other cuts or slices and whole potatoes, prepared by blanching in water and prevented from discolouration by blanching in oil, frozen but not further prepared or processed (whether or not containing added dextrose)	kg	20%	free	20%	free
2004.10.99	5	Other	kg	20%	free	20%	free

NO. R. 592

SUID-AFRIKAANSE INKOMSTEDIENS

27 MEI 2016

DOEANE- EN AKSYNSWET, 1964.
WYSIGING VAN BYLAE NO. 1 (NO. 1/1/1540)

Kragtens artikel 48 van die Doeane- en Aksynswet, 1964, word Deel 1 van Bylae No. 1 by bogenoemde Wet hiermee gewysig in die mate in die Bylae hierby aangeleë.



M. JONAS
ADJUNKMINISTER VAN FINANSIES

BYLAE

Deur die skraping van die volgende:

Pos / Subpos	TS	Artikel Beskrywing	Statistiese Eenheid	Skaal van Reg			
				Algemeen	EU	EFTA	SAOG
2004.10.20	0	--	Skyfies of diepgebraaide skyfies	20%	vry	20%	vry
2004.10.30	1	--	Ander	20%	vry	20%	vry

Deur die invoeging van die volgende:

Pos / Subpos	TS	Artikel Beskrywing	Statistiese Eenheid	Skaal van Reg			
				Algemeen	EU	EFTA	SAOG
2004.10.2	--	--	Skyfies of diepgebraaide skyfies:				
2004.10.21	9	---	Voorberei deur blansjering in water en verhoed van verkleuring deur blansjering in olie, bevrore, maar nie verder voorberei of bewerk nie (hetsy, al dan nie bevattende bygevoegde dektrose)	20%	vry	20%	vry
2004.10.29	4	---	Ander	20%	vry	20%	vry
2004.10.9	--	--	Ander:				
2004.10.91	3	---	Wiggies of ander snitte of skywe en heel aartappels, voorberei deur blansjering in water en verhoed van verkleuring deur blansjering in olie, bevrore, maar nie verder voorberei of bewerk nie (hetsy al dan nie bevattende bygevoegde dektrose)	20%	vry	20%	vry
2004.10.99	5	---	Ander	20%	vry	20%	vry

SOUTH AFRICAN REVENUE SERVICE

NO. R. 593

27 MAY 2016

**CUSTOMS AND EXCISE ACT, 1964.
AMENDMENT OF SCHEDULE NO. 2 (NO. 2/3/4)**

In terms of section 56 of the Customs and Excise Act, 1964, Part 3 of Schedule No. 2 to the said Act is hereby amended, up to and including 4 June 2016, to the extent set out in the Schedule hereto.



**M. JONAS
DEPUTY MINISTER OF FINANCE**

SCHEDULE

By the deletion of the following:

Item	Tariff Heading	Code	CD	Description	Rebate Items	Imported from or Originating in	Rate of Safeguard duty
260.02	2004.10.20	01.08	81	Frozen potato chips or French fries (excluding that imported from or originating in: Afghanistan, Albania, Algeria, American Samoa, Angola, Antigua and Barbuda, Armenia, Azerbaijan, Bangladesh, Belarus, Belize, Benin, Bhutan, Bolivarian Republic of Venezuela, Bolivia, Bosnia and Herzegovina, Botswana, Brazil, Bulgaria, Burkina Faso, Burundi, Cambodia, Cameroon, Cape Verde, Central African Republic, Chad, Chile, China, Colombia, Comoros, Congo, Costa Rica, Côte d'Ivoire, Cuba, Djibouti, Dominican Republic, Democratic People's Republic of Korea, Ecuador, Egyptian Arab Republic, El Salvador, Eritrea, Ethiopia, Federal States of Micronesia, Fiji, Gabon, Gambia, Georgia, Ghana, Grenada, Guatemala, Guinea, Guinea-Bissau, Guyana, Haiti, Honduras, India, Indonesia, Iraq, Islamic Republic of Iran, Jamaica, Jordan, Kazakhstan, Kenya, Kiribati, Kosovo, Kyrgyzstan, Lao People's Democratic Republic, Latvia, Lebanon, Lesotho, Liberia, Libya, Lithuania, Madagascar, Malawi, Malaysia, Maldives, Mali, Marshall Islands, Mauritania, Mauritius, Mexico, Mongolia, Montenegro, Morocco, Mozambique, Myanmar, Namibia, Nepal, Nicaragua, Niger, Nigeria, Pakistan, Palau, Panama, Papua New Guinea, Paraguay, Peru, Philippines, Republic of Moldova, Romania, Russian Federation, Rwanda, Saint Lucia, Saint Vincent and the Grenadines, Samoa, São Tomé and Príncipe, Senegal, Serbia, Seychelles, Sierra Leone, Solomon Islands, Somalia, South Sudan, Sri Lanka, State of Palestine (West Bank and Gaza), Sudan, Suriname, Swaziland, Syrian Arab Republic, Tajikistan, Tanzania, Thailand, The Democratic Republic of the Congo, The former Yugoslav Republic of Macedonia, Timor-Leste, Togo, Tonga, Tunisia, Turkey, Turkmenistan, Tuvalu, Uganda, Ukraine, Uruguay, Uzbekistan, Vanuatu, Vietnam, Yemen, Zambia, Zimbabwe)		All Countries	20,45%

By the insertion of the following:

Item	Tariff Heading	Code	CD	Description	Rebate Items	Imported from or Originating in	Rate of Safeguard duty
260.02	2004.10.2	01.07	76	Frozen potato chips or French fries (excluding that imported from or originating in: Afghanistan, Albania, Algeria, American Samoa, Angola, Antigua and Barbuda, Armenia, Azerbaijan, Bangladesh, Belarus, Belize, Benin, Bhutan, Bolivarian Republic of Venezuela, Bolivia, Bosnia and Herzegovina, Botswana, Brazil, Bulgaria, Burkina Faso, Burundi, Cambodia, Cameroon, Cape Verde, Central African Republic, Chad, Chile, China, Colombia, Comoros, Congo, Costa Rica, Côte d'Ivoire, Cuba, Djibouti, Dominican Republic, Democratic People's Republic of Korea, Ecuador, Egyptian Arab Republic, El Salvador, Eritrea, Ethiopia, Federal States of Micronesia, Fiji, Gabon, Gambia, Georgia, Ghana, Grenada, Guatemala, Guinea, Guinea-Bissau, Guyana, Haiti,		All Countries	20,45%

By the insertion of the following: (continued)

Item	Tariff Heading	Code	CD	Description	Rebate Items	Imported from or Originating in	Rate of Safeguard duty	
				Honduras, India, Indonesia, Iraq, Islamic Republic of Iran, Jamaica, Jordan, Kazakhstan, Kenya, Kiribati, Kosovo, Kyrgyzstan, Lao People's Democratic Republic, Latvia, Lebanon, Lesotho, Liberia, Libya, Lithuania, Madagascar, Malawi, Malaysia, Maldives, Mali, Marshall Islands, Mauritania, Mauritius, Mexico, Mongolia, Montenegro, Morocco, Mozambique, Myanmar, Namibia, Nepal, Nicaragua, Niger, Nigeria, Pakistan, Palau, Panama, Papua New Guinea, Paraguay, Peru, Philippines, Republic of Moldova, Romania, Russian Federation, Rwanda, Saint Lucia, Saint Vincent and the Grenadines, Samoa, São Tomé and Príncipe, Senegal, Serbia, Seychelles, Sierra Leone, Solomon Islands, Somalia, South Sudan, Sri Lanka, State of Palestine (West Bank and Gaza), Sudan, Suriname, Swaziland, Syrian Arab Republic, Tajikistan, Tanzania, Thailand, The Democratic Republic of the Congo, The former Yugoslav Republic of Macedonia, Timor-Leste, Togo, Tonga, Tunisia, Turkey, Turkmenistan, Tuvalu, Uganda, Ukraine, Uruguay, Uzbekistan, Vanuatu, Vietnam, Yemen, Zambia, Zimbabwe)				

SUID-AFRIKAANSE INKOMSTEDIENS

NO. R. 593

27 MEI 2016

DOEANE- EN AKSYNSWET, 1964.
WYSIGING VAN BYLAE NO. 2 (NO. 2/3/4)

Kragtens artikel 56 van die Doeane- en Aksynswet, 1964, word Deel 3 van Bylae No. 2 by bogenoemde Wet hiermee gewysig, tot en met 4 Junie 2016, in die mate in die Bylae hierby aangetoon.


M. JONAS
ADJUNKMINISTER VAN FINANSIES

BYLAE

Deur die skraping van die volgende:

Item	Tariefpos	Kode	TS	Beskrywing	Kortingitems	Ingevoer vanaf of Oorspronklik van	Skaal van Beskermerende reg
260.02	2004.10.20	01.08	81	Bevore aartappelskiffies of French fries (uitgesonderd dié ingevoer vanaf of afkomstig van: Afghanistan, Albanië, Algerië, Amerikaans-Samoa, Angola, Antigua en Barbuda, Armenië, Azerbeidjan, Bangladesj, Belarus, Belize, Benin, Bhoetan, Bolivië, Boliviëaanse Republiek Venezuela, Bosnië en Herzegowina, Botswana, Brasilië, Bulgarye, Burkina Faso, Burundi, Chile, China, Colombië, Comoros, Costa Rica, Die Demokratiese Republiek van die Kongo, Demokratiese Volksrepubliek van Korea, Die voormalige Joego-Slawiese Republiek van Macedonië, Djiboeti, Dominica, Dominikaanse Republiek, Ecuador, Egipties-Arabiese Republiek, El Salvador, Eritrea, Ethiopië, Federale Staat van Mikronesië, Fidji, Filippyne, Gaboen, Gambië, Georgië, Griana, Grenada, Guatemala, Guinee, Guinee-Bissau, Guyana, Haiti, Honduras, Indië, Indonesië, Irak, Islamitiese Republiek van Iran, Ivoorkus, Jamaika, Jemen, Jordanië, Kaap-Verde, Kamboedja, Kameroen, Kazakistan, Kenia, Kirgistan, Kiribati, Kongo, Kuba, Kosovo, Lao Demokratiese Volksrepubliek, Libanon, Lesotho, Lëtland, Liberië, Libië, Litaue, Madagaskar, Malawi, Maleisië, Maledive, Mali, Marshall-Eilande, Mauritanië, Mauritius, Mexiko, Mongolië, Montenegro, Morokko, Mosambiek, Myanmar, Namibië, Nepal, Nicaragua, Niger, Nigerië, Oekraïne, Oesbekistan, Pakistan, Palau, Panama, Papoea-Nieu-Guinee, Paragway, Peru, Republiek van Moldawië, Roemenië, Russiese Statebond, Rwanda, Salomon Eilande, Samoa, São Tomé en Prinsipe, Senegal, Serwië, Sentraal-Afrikaanse Republiek, Seychelle, Sierra Leone, Sint Lucia, Sint Vincent en die Grenadine, Sirties-Arabiese Republiek, Soedan, Sri Lanka, Somalië, Staat van Palestina (Wes Bank en Gaza), Suid-Soedan, Suriname, Swaziland, Tadjikistan, Tanzanië, Thailand, Timor-Leste, Tsjad, Togo, Tonga, Tunisië, Turkye, Turkmenië, Tuvalu, Uganda, Uruguay, Vanuatu, Viëtnam, Zambië, Zimbabwë)	Alle Lande	20,45%	

Deur die invoeging van die volgende:

Item	Tariefpos	Kode	TS	Beskrywing	Kortingitems	Ingevoer vanaf of Oorspronklik van	Skaal van Beskermerende reg
260.02	2004.10.2	01.07	76	Bevore aartappelskiffies of French fries (uitgesonderd dié ingevoer vanaf of afkomstig van: Afghanistan, Albanië, Algerië, Amerikaans-Samoa, Angola, Antigua en Barbuda, Armenië, Azerbeidjan, Bangladesj, Belarus, Belize, Benin, Bhoetan, Bolivië, Boliviëaanse Republiek Venezuela, Bosnië en Herzegowina, Botswana, Brasilië, Bulgarye, Burkina Faso, Burundi, Chile, China, Colombië, Comoros, Costa Rica, Die Demokratiese Republiek van die Kongo, Demokratiese Volksrepubliek van Korea, Die voormalige Joego-Slawiese Republiek van Macedonië, Djiboeti, Dominica, Dominikaanse Republiek, Ecuador, Egipties-Arabiese Republiek, El Salvador, Eritrea,		Alle Lande	20,45%

Deur die invoeging van die volgende: (vervolg)

Item	Tariefpos	Kode	TS	Beskrywing	Kortingtens	Ingevoer vanaf of Oorspronklik van	Skaal van Beskermende reg
				Etiopië, Federale Staat van Mikronesië, Fidji, Filippyne, Gaboen, Gambië, Georgië, Ghana, Grenada, Guatemala, Guinee, Guinee-Bissau, Guyana, Haiti, Honduras, Indië, Indonesië, Irak, Islamitiese Republiek van Iran, Ivoorkus, Jamaika, Jemen, Jordanië, Kaap-Verde, Kamboedja, Kameroen, Kazakhstan, Kenia, Kirgistan, Kiribati, Kongo, Kuba, Kosovo, Leo Demokratiese Volksrepubliek, Libanon, Lesotho, Letland, Liberië, Libië, Litaue, Madagaskar, Malawi, Maleisië, Maledive, Mali, Marshall-Eilande, Mauritanië, Mauritius, Mexiko, Mongolië, Montenegro, Morokko, Mosambiek, Myanmar, Namibië, Nepal, Nicaragua, Niger, Nigerië, Oekraïne, Oesbekistan, Pakistan, Palau, Panama, Papoea-Nieu-Guinee, Paragway, Peru, Republiek van Moldawië, Roemenië, Russiese Statebond, Rwanda, Salomon Eilande, Samoa, São Tome en Prinsipe, Senegal, Serwië, Sentraal-Afrikaanse Republiek, Seychelle, Sierra Leone, Sint Lucia, Sint Vincent en die Grenadine, Sirees-Arabeuse Republiek, Soedan, Sri Lanka, Somalië, Staat van Palestina (Wes Bank en Gaza), Suid-Soedan, Suriname, Swaziland, Tadjikistan, Tanzanië, Thailand, Timor-Leste, Tsjad, Togo, Tonga, Tunisië, Turkye, Turkmenië, Tuvalu, Uganda, Uruguay, Vanuatu, Viëtnam, Zambië, Zimbabwe			

WARNING!!!

To all suppliers and potential suppliers of goods to the Government Printing Works

The Government Printing Works would like to warn members of the public against an organised syndicate(s) scamming unsuspecting members of the public and claiming to act on behalf of the Government Printing Works.

One of the ways in which the syndicate operates is by requesting quotations for various goods and services on a quotation form with the logo of the Government Printing Works. Once the official order is placed the syndicate requesting upfront payment before delivery will take place. Once the upfront payment is done the syndicate do not deliver the goods and service provider then expect payment from Government Printing Works.

Government Printing Works condemns such illegal activities and encourages service providers to confirm the legitimacy of purchase orders with GPW SCM, prior to processing and delivery of goods.

To confirm the legitimacy of purchase orders, please contact:

Renny Chetty (012) 748-6375 (Renny.Chetty@gpw.gov.za),

Anna-Marie du Toit (012) 748-6292 (Anna-Marie.DuToit@gpw.gov.za) and

Siraj Rizvi (012) 748-6380 (Siraj.Rizvi@gpw.gov.za)

Printed by and obtainable from the Government Printer, Bosman Street, Private Bag X85, Pretoria, 0001
Contact Centre Tel: 012-748 6200. eMail: info.egazette@gpw.gov.za
Publications: Tel: (012) 748 6053, 748 6061, 748 6065