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PROCLAMATIONS

by the

President

of the Republic of South Africa

No. R. 76, 1995

TRANSPORT GENERAL AMENDMENT ACT, 1995
(ACT No. 16 OF 1995)

In terms of section 28 of the Transport General Amendment Act, 1995 (Act No. 16 of 1995), I hereby determine **1 September 1995** as the date on which sections 12 and 21 to 26 of the said Act shall come into operation.

Given under my Hand and the Seal of the Republic of South Africa at Pretoria this Tenth day of August, One thousand Nine hundred and Ninety-five.

N. R. MANDELA,
President.

By Order of the President-in-Cabinet:

S. R. MAHARAJ,
Minister of the Cabinet.

No. R. 77, 1995

SHIPPING AND CIVIL AVIATION LAWS RATIONALISATION ACT, 1994 (ACT No. 28 OF 1994)

Under section 4 of the Shipping and Civil Aviation Laws Rationalisation Act, 1994 (Act No. 28 of 1994), I hereby determine **1 September 1995** as the date on which the said Act shall come into operation.

PROKLAMASIES

van die

President

van die Republiek van Suid-Afrika

No. R. 76, 1995

ALGEMENE WYSIGINGSWET OP VERVOER, 1995
(WET No. 16 VAN 1995)

Kragtens artikel 28 van die Algemene Wysigingswet op Vervoer, 1995 (Wet No. 16 van 1995), bepaal ek **1 September 1995** as die datum waarop artikels 12 en 21 tot 26 van die genoemde Wet in werking tree.

Gegee onder my Hand en die Seël van die Republiek van Suid-Afrika te Pretoria, op hede die Tiende dag van Augustus Eenduisend Negehonderd Vyf-en-negentig.

N. R. MANDELA,
President.

Op las van die President-in-Kabinet:

S. R. MAHARAJ,
Minister van die Kabinet.

No. R. 77, 1995

WET OP RASIONALISERING VAN WETTE BETREFFENDE SKEEPVAART EN BURGERLUGVAART
(WET No. 28 VAN 1994)

Kragtens artikel 4 van die Wet op Rasionalisering van Wette betreffende Skeepvaart en Burgerlugvaart, 1994 (Wet No. 28 van 1994), bepaal ek hierby **1 September 1995** as datum waarop genoemde Wet in werking tree.

Given under my Hand and the Seal of the Republic of South Africa at Cape Town this Eighteenth day of August, One thousand Nine hundred and Ninety-five.

N. R. MANDELA,
President.

By Order of the President-in-Cabinet:

S. R. MAHARAJ,
Minister of the Cabinet.

DEPARTMENT OF AGRICULTURE

No. R. 1274 **25 August 1995**

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

REGULATIONS RELATING TO FAT SPREADS: PROPOSED AMENDMENT*

The Executive Officer: Agricultural Product Standards intends to request the Minister of Agriculture to, under section 15, read with section 3 (1), of the Agricultural Product Standards Act, 1990 (Act No. 119 of 1990), amend the Regulations relating to Fat Spreads as set out in the Schedule.

* **Proposed amendment of regulation (13) (5) (b) (ii) regarding the total fatty acid content of fat spreads.**

SCHEDULE

Definition

1. In this Schedule "the Regulations" means the regulations published by Government Notice No. R. 560 of 16 March 1990, as amended by Government Notice No. R. 627 of 28 March 1991.

Amendment of regulation 13 of the Regulations

2. Regulation 13 of the Regulations is hereby amended by the substitution for subparagraph (ii) of paragraph (b) of subregulation (5) of the following subparagraph:

"(ii) the total fatty acid content of the fat phase of that fat spread is such that the aggregate of the saturated fatty acid and the trans fatty acid content thereof constitutes not more than 30% per mass of the total fatty acid content thereof.".

Interested parties who wish to comment on the proposed amendment are invited to forward their comments in writing to the Executive Officer: Agricultural Product Standards, Dirk Uys Building, Hamilton Street, Arcadia, Pretoria, or Private Bag X258, Pretoria, 0001, Telephone (012) 319-6027, Fax (012) 319-6055, within 30 days after publication hereof.

D. P. KEETCH,
Executive Officer: Agricultural Product Standards.

Gegee onder my Hand en die Seël van die Republiek van Suid-Afrika te Kaapstad, op hede die Agtiende dag van Augustus Eenduisend Negehonderd Vyf-en-negentig.

N. R. MANDELA,
President.

Op las van die President-in-Kabinet:

S. R. MAHARAJ,
Minister van die Kabinet.

DEPARTEMENT VAN LANDBOU

No. R. 1274 **25 Augustus 1995**

WET OP LANDBOUPRODUKSTANDAARDE, 1990 (WET No. 119 VAN 1990)

REGULASIES BETREFFENDE VETSMERE: VOORGESTELDE WYSIGING*

Die Uitvoerende Beampte: Landbouprodukstandaarde is voornemens om die Minister van Landbou te versoek om, kragtens artikel 15, gelees met artikel 3 (1), van die Wet op Landbouprodukstandaarde, 1990 (Wet No. 119 van 1990), die Regulasies betreffende Vetsmere te wysig soos in die Bylae uiteengesit.

* **Voorgestelde wysiging van regulasie (13) (5) (b) (ii) betreffende die totale vetsuurinhoud van vetsmere.**

BYLAE

Woordomskrywing

1. In hierdie Bylae beteken "die Regulasies" die regulasies gepubliseer by Goewermentskennisgewing No. R. 560 van 16 Maart 1990, soos gewysig deur Goewermentskennisgewing No. R. 627 van 28 Maart 1991.

Wysiging van regulasie 13 van die Regulasies

2. Regulasie 13 van die Regulasies word hierby gewysig deur subparagraaf (ii) van paragraaf (b) van subregulasie (5) deur die volgende subparagraaf te vervang:

"(ii) die totale vetsuurinhoud van die vetfase van daardie vetsmeer sodanig is dat die totaal van die versadigde vetsuur en die transvetsuurinhoud daarvan hoogstens 30% per massa van die totale vetsuurinhoud daarvan uitmaak.".

Belanghebbendes wat kommentaar op die voorgestelde wysiging wil lewer, word genooi om dit skriftelik binne 30 dae na publikasie hiervan by die Uitvoerende Beampte: Landbouprodukstandaarde, Dirk Uysgebou, Hamiltonstraat, Arcadia, Pretoria, of Privaatsak X258, Pretoria, 0001, Telefoon (012) 319-6027, Faks (012) 319-6055, in te dien.

D. P. KEETCH,
Uitvoerende Beampte: Landbouprodukstandaarde.

DEPARTMENT OF JUSTICE

No. R. 1266 **25 August 1995**

FOREIGN COURTS EVIDENCE ACT, 1962

AMENDMENT OF THE FIRST AND SECOND SCHEDULES TO THE ACT

Under section 10 of the Foreign Courts Evidence Act, 1962 (Act No. 80 of 1962), I, Abdulah Mohamed Omar, Minister of Justice, hereby amend the First and Second Schedules to the said act by the inclusion of the words "The Republic of Zimbabwe" in both Schedules.

A. M. OMAR,

Minister of Justice.

No. R. 1295 **25 August 1995**

DECLARATION OF PEACE OFFICERS UNDER SECTION 334 OF THE CRIMINAL PROCEDURE ACT, 1977 (ACT No. 51 OF 1977)

Under section 334 (1) (a) of the Criminal Procedure Act, 1977 (Act No. 51 of 1977), I, Gert Benjamin Myburgh, Deputy Minister of Justice, acting on behalf and by direction of the Minister of Justice, hereby amend the Schedule to Government Notice No. R. 159 of 2 February 1979, as amended by Government Notices Nos. R. 1749 of 12 August 1983, R. 500 of 8 March 1985, R. 684 and R. 685 of 29 March 1985, R. 1281 of 14 June 1985, R. 1845 of 23 August 1985, R. 2227 of 4 October 1985, R. 2597 of 22 November 1985, R. 4 of 3 January 1986, R. 950 of 23 May 1986, R. 1315 of 19 June 1987, R. 2697 of 4 December 1987, R. 1860 of 16 September 1988, R. 550 of 31 March 1989, R. 1620 of 21 July 1989, R. 543 of 16 March 1990, R. 731 of 30 March 1990, R. 1853 of 10 August 1990, R. 2229 of 21 September 1990, R. 2483 of 26 October 1990, R. 2663 of 16 November 1990, R. 1966 and R. 1967 of 17 July 1992, R. 2270 of 14 August 1992, R. 2599 and R. 2600 of 18 September 1992, R. 2828 of 9 October 1992, R. 2912 of 23 October 1992, R. 3220 of 27 November 1992, R. 3247 of 4 December 1992, R. 1170 of 2 July 1993, R. 1890 of 8 October 1993, R. 2204 of 19 November 1993, R. 2285 of 3 December 1993, R. 2462 of 24 December 1993, R. 752 of 22 April 1994, R. 1128 of 1 July 1994 and R. 841 of 15 June 1995, by the substitution for columns 1 and 2 of Part 3 of the said Schedule of the following columns:

Part 3

COLUMN 1	COLUMN 2
"A member of a police force referred to in section 83 of the Durban Extended Powers Consolidated Ordinance, 1976 (Ordinance 18 of 1976) (Natal)	The area of jurisdiction of the Durban Transitional Metropolitan Council and in respect of the powers conferred upon a peace officer under section 44 of the Criminal Procedure Act, 1977, the Republic of South Africa".

G. B. MYBURGH,

Deputy Minister of Justice.

DEPARTEMENT VAN JUSTISIE

No. R. 1266 **25 Augustus 1995**

WET OP GETUIENIS VIR BUITELANDSE HOWE, 1962

WYSIGING VAN DIE EERSTE EN TWEEDE BYLAES BY DIE WET

Kragtens artikel 10 van die Wet op Getuienis vir Buitelandse Howe, 1962 (Wet No. 80 van 1962), wysig ek, Abdulah Mohamed Omar, Minister van Justisie, hierby die Eerste en Tweede Bylaes by gemelde Wet deur die woorde "Die Republiek van Zimbabwe" by albei Bylaes te voeg.

A. M. OMAR,

Minister van Justisie.

No. R. 1295 **25 Augustus 1995**

VERKLARING VAN VREDESBEAMPTES KRAGTENS ARTIKEL 334 VAN DIE STAFPROSESWET, 1977 (WET No. 51 VAN 1977)

Kragtens artikel 334 (1) (a) van die Strafproseswet, 1977 (Wet No. 51 van 1977), wysig ek, Gert Benjamin Myburgh, Adjunkminister van Justisie, handelende namens en in opdrag van die Minister van Justisie, hierby die Bylae by Goewermentskennisgewing No. R. 159 van 2 Februarie 1979, soos gewysig deur Goewermentskennisgewings Nos. R. 1749 van 12 Augustus 1983, R. 500 van 8 Maart 1985, R. 684 en R. 685 van 29 Maart 1985, R. 1281 van 14 Junie 1985, R. 1845 van 23 Augustus 1985, R. 2227 van 4 Oktober 1985, R. 2597 van 22 November 1985, R. 4 van 3 Januarie 1986, R. 950 van 23 Mei 1986, R. 1315 van 19 Junie 1987, R. 2697 van 4 Desember 1987, R. 1860 van 16 September 1988, R. 550 van 31 Maart 1989, R. 1620 van 21 Julie 1989, R. 543 van 16 Maart 1990, R. 731 van 30 Maart 1990, R. 1853 van 10 Augustus 1990, R. 2229 van 21 September 1990, R. 2483 van 26 Oktober 1990, R. 2663 van 16 November 1990, R. 1966 en R. 1967 van 17 Julie 1992, R. 2270 van 14 Augustus 1992, R. 2599 en R. 2600 van 18 September 1992, R. 2828 van 9 Oktober 1992, R. 2912 van 23 Oktober 1992, R. 3220 van 27 November 1992, R. 3247 van 4 Desember 1992, R. 1170 van 2 Julie 1993, R. 1890 van 8 Oktober 1993, R. 2204 van19 November 1993, R. 2285 van 3 Desember 1993, R. 2462 van 24 Desember 1993, R. 752 van 22 April 1994, R. 1128 van 1 Julie 1994 en R. 841 van 15 Junie 1995, deur kolomme 1 en 2 van Deel 3 van genoemde Bylae deur die volgende kolomme te vervang:

Deel 3

KOLOM 1	KOLOM 2
"'n Lid van 'n stadspolisiemag soos bedoel in artikel 83 van die Konsolideringsordonnansie op die Uitgebreide Bevoegdhede van Durban, 1976 (Ordonnansie 18 van 1976) (Natal)	Die regsgebied van die Durbanse Metropolitaanse Oorgangsraad en ten opsigte van die bevoegdheid by artikel 44 van die Strafproseswet, 1977, aan 'n vredesbeampte verleen, die Republiek van Suid-Afrika".

G. B. MYBURGH,

Adjunkminister van Justisie.

DEPARTMENT OF TRANSPORT

No. R. 1281 **25 August 1995**

ROAD TRAFFIC REGULATIONS, 1990

REGISTRATION NUMBER SYSTEM FOR THE NORTHERN PROVINCE

I, Sathyandranath Ragunanan Maharaj hereby determine that—

(a) in terms of regulation 10 of the Road Traffic Regulations, 1990, the registration number allocated to any motor vehicle registered at a registering authority of which the area of jurisdiction, after the commencement of the Constitution of the Republic of South Africa, 1993 (Act No. 200 of 1993), forms part of the Northern Province, shall consist of a system of three letters, a three digit number and the letter N as from 1 September 1995 provided that vowels and the letters "I" or "Q" shall not be used;

(b) in terms of regulation 14 of the Road Traffic Regulations, 1990, the registration number allocated to any motor vehicle which is the property of the Provincial Government of the Northern Province, shall consist of the letter G followed by two letters, a three digit number and the letter N, as from 1 September 1995; and

(c) in terms of regulation 42 of the Road Traffic Regulations, 1990, the temporary and special permit registration numbers will begin with the letter E and motor trade numbers with the letter A.

S. R. MAHARAJ,
Minister of Transport.

No. R. 1282 **25 August 1995**

ROAD TRAFFIC REGULATIONS, 1990

DATE OF REGISTRATION OF MOTOR VEHICLES AND EXEMPTION FROM PAYMENT OF REGISTRATION FEES IN TERMS OF REGULATION 10B OF THE ROAD TRAFFIC REGULATIONS, 1990, FOR THE NORTHERN PROVINCE

(1) In terms of regulation 10B of the Road Traffic Regulations, 1990, I, Sathyandranath Ragunanan Maharaj—

(a) determine 31 August 1998 as the date on or before which the owner of a motor vehicle, which is registered at a registering authority whose area of jurisdiction lies within the Northern Province, is liable to apply for the registration of such motor vehicle in the manner referred to in regulation 8; and

(b) exempt the owner of a motor vehicle referred to in subparagraph (a), who applies in terms of that regulation for the registration of such motor vehicle, from the payment of registration fees.

DEPARTEMENT VAN VERVOER

No. R. 1281 **25 Augustus 1995**

PADVERKEERSREGULASIES, 1990

REGISTRASIENOMMERSTELSEL VIR DIE NOORDELIKE PROVINSIE

Ek, Sathyandranath Ragunanan Maharaj, bepaal hierby dat—

(a) ingevolge regulasie 10 van die Padverkeersregulasies, 1990, die registrasienommer wat aan enige motorvoertuig toegeken word wat in die regsgebied van 'n registrasie-owerheid geregistreer is, wat, na die inwerkingtreding van die Grondwet van die Republiek van Suid-Afrika, 1993 (Wet No. 200 van 1993), deel is van die Noordelike Provinsie, vanaf 1 September 1995 bestaan uit 'n stelsel van drie letters, 'n driesyfernommer en die letter N: Met dien verstande dat klinkers en die letters "I" en "Q" nie gebruik word nie;

(b) ingevolge regulasie 14 van die Padverkeersregulasies, 1990, die registrasienommer wat aan enige motorvoertuig wat die eiendom van die Provinsiale Regering van die Noordelike Provinsie is, vanaf 1 September 1995 bestaan uit die letter G, gevolg deur twee letters, 'n driesyfernommer en die letter N; en

(c) ingevolge regulasie 42 van die Padverkeersregulasies, 1990, tydelike en spesiale permitnommers met die letter E en motorhandelnommers met die letter A begin.

S. R. MAHARAJ,
Minister van Vervoer.

No. R. 1282 **25 Augustus 1995**

PADVERKEERSREGULASIES, 1990

DATUM VAN REGISTRASIE VAN MOTORVOERTUIE EN VRYSTELLING VAN REGISTRASIEGELDE INGEVOLGE REGULASIE 10B VAN DIE PADVERKEERSREGULASIES, 1990, VIR DIE NOORDELIKE PROVINSIE

(1) Ingevolge regulasie 10B van die Padverkeersregulasies, 1990, bepaal ek, Sathyandranath Ragunanan Maharaj—

(a) 31 Augustus 1998 as die datum waarvoor of waarop die eienaar van 'n motorvoertuig wat in die regsgebied van 'n registrasie-owerheid wat binne die Noordelike Provinsie geleë is, aanspreeklik is om vir die registrasie van sodanige motorvoertuig aansoek te doen op die wyse in regulasie 8 bedoel; en

(b) dat die eienaar van 'n motorvoertuig bedoel in subparagraaf (a) wat ingevolge daardie regulasie aansoek doen om die registrasie van sodanige voertuig, van die betaling van registrasiegelde vrygestel is.

(2) The exemption referred to in paragraph (1)—

(a) is valid for a period of three years from 1 September 1995 until and including 31 August 1998; and

(b) does not apply where—

(i) the owner of a motor vehicle changes during the period referred to in subparagraph (a); or

(ii) a motor vehicle is registered for the first time.

S. R. MAHARAJ,
Minister of Transport.

MINISTRY FOR SAFETY AND SECURITY

No. R. 1290 **25 August 1995**

SECURITY OFFICERS ACT, 1987
(ACT No. 92 OF 1987)

EXEMPTION IN TERMS OF SECTION 10 (5) (a) OF THE ACT

By virtue of the powers vested in the Minister for Safety and Security by section 10 (5) (a) of the Security Officers Act, 1987 (Act No. 92 of 1987), which power has been delegated to me in terms of section 36 of the Act, I, Wolf Dieter Pelser, Acting Chief, Administration Services of the South African Police, hereby determine that the security officers listed below are hereby exempted from the provisions of the Act as indicated with respect to their names:

Security officer	*Provisions of the Act*
Frederick Peter Strebel ..... ID No. 4704185161000	All of the provisions
Neville Walter Lancellas..... ID No. 4004065004085	All of the provisions
Jeffrey James Sternslow..... ID No. 4503175083004	All of the provisions
Ian Lennox Dorrington ..... ID No. 4608225042007	All of the provisions
David Grace..... ID No. 4001145117101	All of the provisions

Signed at Pretoria on this 16th day of August 1995.

W. D. PELSER,
Acting Chief: Administration Services:
South African Police.

No. R. 1291 **25 August 1995**

SECURITY OFFICERS ACT, 1987
(ACT No. 92 OF 1987)

EXEMPTION IN TERMS OF SECTION 10 (5) (a) OF THE ACT

By virtue of the powers vested in the Minister for Safety and Security by section 10 (5) (a) of the Security Officers Act, 1987 (Act No. 92 of 1987), which power has been delegated to me in terms of section 36 of the

(2) Die vrystelling bedoel in paragraaf (1)—

(a) is geldig vir 'n tydperk van drie jaar vanaf 1 September 1995 tot en met 31 Augustus 1998; en

(b) geld nie waar—

(i) die eienaar van 'n motorvoertuig gedurende die tydperk in subparagraaf (a) bedoel verander nie; of

(ii) 'n motorvoertuig vir die eerste keer geregistreer word nie.

S. R. MAHARAJ,
Minister van Vervoer.

MINISTERIE VIR VEILIGHEID EN SEKURITEIT

No. R. 1290 **25 Augustus 1995**

WET OP SEKURITEITSBEAMPTES, 1987
(WET No. 92 VAN 1987)

VRYSTELLING INGEVOLGE ARTIKEL 10 (5) (a) VAN DIE WET

Kragtens die bevoegdheid verleen aan die Minister vir Veiligheid en Sekuriteit by artikel 10 (5) (a) van die Wet op Sekuriteitsbeamptes, 1987 (Wet No. 92 van 1987), welke bevoegdheid ingevolge artikel 36 van die Wet aan my gedelegeer is, bepaal ek, Wolf Dieter Pelser, Waarnemende Hoof, Administrasiedienste van die Suid-Afrikaanse Polisie, hierby dat die onderver-melde sekuriteitsbeamptes hierby vrygestel word van die bepalings van die Wet soos teenoor hulle name aangedui:

Sekuriteitsbeampte	*Bepalings van die Wet*
Frederick Peter Strebel ..... ID No. 4704185161000	Al die bepalings
Neville Walter Lancellas..... ID No. 4004065004085	Al die bepalings
Jeffrey James Sternslow..... ID No. 4503175083004	Al die bepalings
Ian Lennox Dorrington ..... ID No. 4608225042007	Al die bepalings
David Grace..... ID No. 4001145117101	Al die bepalings

Geteken te Pretoria op hierdie 16de dag van Augustus 1995.

W. D. PELSER,
Waarnemende Hoof: Administrasiedienste:
Suid-Afrikaanse Polisie.

No. R. 1291 **25 Augustus 1995**

WET OP SEKURITEITSBEAMPTES, 1987
(WET No. 92 VAN 1987)

VRYSTELLING INGEVOLGE ARTIKEL 10 (5) (a) VAN DIE WET

Kragtens die bevoegdheid verleen aan die Minister vir Veiligheid en Sekuriteit by artikel 10 (5) (a) van die Wet op Sekuriteitsbeamptes, 1987 (Wet No. 92 van 1987), welke bevoegdheid ingevolge artikel 36 van die

Act, I, Wolf Dieter Pelser, Acting Chief, Administration Services of the South African Police, hereby determine that the security officers listed below are hereby exempted from the provisions of the Act as indicated with respect to their names:

Security officer	*Provisions of the Act*
André Schoeman ..... ID No. 5010215085006	All of the provisions
Maria Magdalena Schoeman .. ID No. 2204100018007	All of the provisions

Signed at Petoria on this 16th day of August 1995.

W. D. PELSER,

Acting Chief: Administration Services:
South African Police.

Wet aan my gedelegeer is, bepaal ek, Wolf Dieter Pelser, Waarnemende Hoof, Administrasiedienste van die Suid-Afrikaanse Polisie, hierby dat die ondervermelde sekuriteitsbeamptes hierby vrygestel word van die bepalings van die Wet soos teenoor hulle name aangedui:

Sekuriteitsbeampte	*Bepalings van die Wet*
André Schoeman ..... ID No. 5010215085006	Al die bepalings
Maria Magdalena Schoeman .. ID No. 2204100018007	Al die bepalings

Geteken te Pretoria op hierdie 16de dag van Augustus 1995.

W. D. PELSER,

Waarnemende Hoof: Administrasiedienste:
Suid-Afrikaanse Polisie.

DEPARTMENT OF FINANCE

No. R. 1268 **25 August 1995**

CUSTOMS AND EXCISE ACT, 1964

AMENDMENT OF SCHEDULE No. 4 (No. 4/175)

Under section 75 of the Customs and Excise Act, 1964, Schedule No. 4 to the said Act is hereby amended to the extent set out in the Schedule hereto.

A. ERWIN,

Deputy Minister of Finance.

DEPARTEMENT VAN FINANSIES

No. R. 1268 **25 Augustus 1995**

DOEANE- EN AKSYNSWET, 1964

WYSIGING VAN BYLAE No. 4 (No. 4/175)

Kragtens artikel 75 van die Doeane- en Aksynswet, 1964, word Bylae No. 4 by genoemde Wet hiermee gewysig in die mate in die Bylae hiervan aangetoon.

A. ERWIN,

Adjunkminister van Finansies.

SCHEDULE

I	II				III	
Rebate Item	Tariff Heading	Rebate Code	C. D.	Description	Extent of Rebate	Annotations
460.07		"02.00	45	By the substitution for rebate code 02.00 to tariff heading No. 40.02 of the following: Polybutadiene rubber, entered on or before 25 August 1996, in such quantities as the Director-General: Trade and Industry may allow by specific permit issued on or before 25 August 1995	Full duty"	

BYLAE

I	II				III	
Korting-item	Tarief-pos	Korting-kode	T. S.	Beskrywing	Mate van Korting	Annotasies
460.07		"02.00	45	Deur kortingkode 02.00 by tariefpos No. 40.02 deur die volgende te vervang: Polibutadieenrubber, voor of op 25 Augustus 1996 geklaar, in die hoeveelhede wat die Direkteur-generaal: Handel en Nywerheid by bepaalde permit voor of op 25 Augustus 1995 uitgereik, toelaat	Volle reg"	

No. R. 1269 **25 August 1995**

CUSTOMS AND EXCISE ACT, 1964

AMENDMENT OF REGULATIONS (No. MR/100)

Under section 120 of the Customs and Excise Act, 1964, the Regulations published in Government Notice No. R. 1770 of 5 October 1973, are amended to the extent set out in the Schedule hereto.

A. ERWIN,

Deputy Minister of Finance.

No. R. 1269 **25 Augustus 1995**

DOEANE- EN AKSYNSWET, 1964

WYSIGING VAN REGULASIES (No. MR/100)

Ingevolge artikel 120 van die Doeane- en Aksynswet, 1964, word die Regulasies gepubliseer in Goewermentskennisgewing No. R. 1770 van 5 Oktober 1973, gewysig in die mate uiteengesit in die Bylae hierby.

A. ERWIN,

Adjunkminister van Finansies.

SCHEDULE

1. By the substitution for regulation 12.06.06 of the following:

"12.06.06 The charges, payable by means of revenue stamps, cash or by cheque, for special or extra attendance except when such attendance is given in respect of any service mentioned in regulation 12.06.05 shall be fifty rand per officer per hour or part thereof and in addition thereto an amount of fifty rand if the prescribed notice of the time and date of the arrival or departure of aircraft is not given by the pilots.".

Notice: The charges payable for special or extra attendance are increased and provision is made for payment also by means of cheques or cash.

2. By the substitution for the existing form DA 73 in the Second Schedule of the attached new form.

BYLAE

1. Deur regulasie 12.06.06 met die volgende te vervang:

"12.06.06 Die gelde, betaalbaar deur middel van die inkomsteseëls, kontant of per tjek, vir spesiale of ekstra diens behalwe wanneer sodanige diens ten opsigte van 'n in regulasie 12.06.05 vermelde diens gelewer word, is vyftig rand per beampte per uur of gedeelte daarvan en daarbenewens 'n bedrag van vyftig rand indien vliegtuigloodse nie die voorgeskrewe kennis van tyd en datum van aankoms of vertrek van vliegtuie gee nie."

Opmerking: Die gelde, vir spesiale of ekstra diens word verhoog en voorsiening word gemaak vir betaling ook deur middel van tjeks of kontant.

2. Deur die bestaande vorm DA 73 in die Tweede Bylae deur die aangehegte nuwe vorm te vervang.

* DELETE WHICH IS NOT APPLICABLE

APPLICATION FOR SPECIAL / EXTRA ATTENDANCE — DA 73

The Controller of Customs and Excise,

.....

SERIAL NUMBER :

I / We require the attendance of (number) ..... officer(s) between the hours of ..... : ..... and ..... : ..... on ..... / ..... / ..... for the purpose of (state nature of service required) .....

.....

I/We agree to pay the amount due for such attendance / for purposes stated in Regulations 12.06.03 and 12.06.04 for which no attendance charge is applicable.

The amount due shall be paid by means of either:

* a) Revenue stamps; or

* b) a cheque / cash

..... Date

..... Name of person/firm

..... Signature of person / firm's representative

NAME AND RANK OF OFFICER	SOURCE DOCUMENT NUMBER AND DATE (Bill of entry, DA 1, Phase VI appointment, etc.)	DATE AND TIME OF ACTUAL ATTENDANCE	NO. OF HOURS	RATE PER HOUR	AMOUNT DUE	
					R	C
TOTAL AMOUNT DUE TO THE STATE						

In cases where revenue stamps are used please paste the stamps for total amount due, in this space.

PAYMENTS PER CHEQUE / CASH

RECEIPT No. ..... DATE ....
ACCOUNTING OFFICER

I / We ..... declare that I / we was / were present during the abovementioned period for purposes stated in the abovementioned application for special / extra attendance.

..... Signature of Officer(s)

..... Signature of person / firm's representative

DATE .....

CONTROLLER .....

* SKRAP WAT NIE VAN TOEPASSING NIE

AANSOEK OM SPESIALE / EKSTRA DIENS

DA 73

Die Kontroleur van Doeane en Aksyns,

.....

VOLGNOMMER :

Ek/Ons verlang die diens van (aantal) ..... beampte(s) tussen die ure ..... : ..... en ..... : ..... op ..... / ..... / ..... ten einde (meld aard van diens verlang) .....

.....

Ek/Ons onderneem om die bedrag verskuldig vir sodanige diens te betaal / vir dienste vermeld in Regulasies 12.06.03 en 12.06.04 waarvoor geen diensgeld gehef word nie.

Die verskuldigde bedrag sal deur middel van of:

* a) Inkomsteseëls; of
* b) 'n tjek / kontant,

betaal word

..... Datum

..... Naam van persoon/firma

..... Handtekening van persoon / Verteenwoordiger van firma

NAAM EN RANG VAN BEAMPTE	BRONDOKUMENT NOMMER EN DATUM (Klaringsbrief, DA 1, Fase VI afspraak, ens.)	DATUM EN TYD VAN WERKLIKE DIENS	GETAL URE	TARIEF PER UUR	BEDRAG VERSKULDIG	
					R	C
TOTALE BEDRAG AAN STAAT VERSKULDIG						

In gevalle waar inkomsteseëls gebruik word plak asseblief seëls vir totale bedrag verskuldig, hier.

BETALINGS PER TJEK/ KONTANT	KWITANSIE Nr.	DATUM	..... REKENINGE BEAMPTE

Ek / Ons ..... verklaar dat ek / ons teenwoordig was gedurende bogemelde tydperk vir dienste vermeld in bostaande aansoek om spesiale / ekstra diens.

..... Handtekening van Beampte(s)

..... Handtekening van persoon / verteenwoordiger van firma

DATUM .....

KONTROLEUR .....

No. R. 1283 **25 August 1995**

EXCHANGE CONTROL REGULATIONS

CANCELLATION OF AN AUTHORISED DEALER IN FOREIGN EXCHANGE

Paragraph 3 (a) of Government Notice No. R. 1112 of 1 December 1961, as amended, is hereby further amended by the deletion with effect from 30 June 1995 of Standard Merchant Bank Limited from the list of authorised dealers for the purpose of the Exchange Control Regulations under Government Notice No. R. 1111 of 1 December 1961.

No. R. 1284 **25 August 1995**

This notice replace Government Notice No. R. 1176 of *Gazette* No. 16588 for the issue of 4 August 1995.

EXCHANGE CONTROL REGULATIONS

CHANGE OF NAME OF AN AUTHORISED DEALER IN FOREIGN EXCHANGE

Paragraph 3 (a) of Government Notice No. R. 1112 of 1 December 1961, as amended, is hereby further amended by the deletion with effect from 1 June 1995 of Boland Bank Limited from the list of authorised dealers for the purpose of the Exchange Control Regulations published under Government Notice No. R. 1111 of 1 December 1961 and by the addition of Boland Bank PKS Limited with effect from the same date.

DEPARTMENT OF LABOUR

No. R. 1273 **25 August 1995**

LABOUR RELATIONS ACT, 1956

HAIRDRESSING TRADE, BORDER: EXTENSION OF AGREEMENT

I, Dennis van der Walt, Director: Labour Relations, duly authorised thereto by the Minister of Labour, hereby, in terms of section 48 (4) (a) (i) of the Labour Relations Act, 1956, extend the periods fixed in Government Notices R. 707 of 14 April 1989, R. 2831 of 22 December 1989, R. 2088 of 31 August 1990, R. 3442 of 31 December 1992 and R. 426 of 19 March 1993, by a further period ending 31 December 1998.

D. VAN DER WALT,

Director: Labour Relations.

No. R. 1285 **25 August 1995**

LABOUR RELATIONS ACT, 1956

HAIRDRESSING TRADE, PORT ELIZABETH AND UITENHAGE: RENEWAL OF MAIN AGREEMENT

I, Dennis van der Walt, Director: Labour Relations, duly authorised thereto by the Minister of Labour, hereby, in terms of section 48 (4) (a) (ii) of the Labour

No. R. 1283 **25 Augustus 1995**

DEVIESEBEHEERREGULASIES

HERROEPING VAN 'N GEMAGTIGDE HANDELAAR IN BUITELANDSE VALUTA

Paragraaf 3 (a) van Goewermentskennisgewing No. R. 1112 van 1 Desember 1961, soos gewysig, word hiermee verder gewysig deur die skrapping met effek vanaf 30 Junie 1995 van Standard Aksep Bank Beperk van die lys van gemagtigde handelaars vir die doeleindes van die Deviesebeheerregulasies gepubliseer in Goewermentskennisgewing No. R. 1111 van 1 Desember 1961.

No. R. 1284 **25 Augustus 1995**

Hierdie kennisgewing vervang Goewermentskennisgewing R. 1176 van *Staatskoerant* No. 16588 vir die uitgawe van 4 Augustust 1995.

DEVIESEBEHEERREGULASIES

VERANDERING VAN NAAM EN GEMAGTIGDE HANDELAAR IN BUITELANDSE VALUTA

Paragraaf 3 (a) van Goewermentskennisgewing No. R. 1112 van 1 Desember 1961, soos gewysig, word verder gewysig deur die skrapping met ingang van 1 Junie 1995 van Boland Bank Beperk van die lys van gemagtigde handelaars vir die doeleindes van die Deviesebeheerregulasies gepubliseer in Goewermentskennisgewing No. R. 1111 van 1 Desember 1961 en deur die toevoeging van Boland Bank PKS Beperk met ingang van dieselfde datum.

DEPARTEMENT VAN ARBEID

No. R. 1273 **25 Augustus 1995**

WET OP ARBEIDSVERHOUDINGE, 1956

HAARKAPPERSBEDRYF, GRENS: VERLENGING VAN OOREENKOMS

Ek, Dennis van der Walt, Direkeur: Arbeidsverhoudinge, behoorlik daartoe gemagtig deur die Minister van Arbeid, verleng hierby, kragtens artikel 48 (4) (a) (i) van die Wet op Arbeidsverhoudinge, 1956, die tydperke vasgestel in Goewermentskennisgewings R. 707 van 14 April 1989, R. 2831 van 22 Desember 1989, R. 2088 van 31 Augustus 1990, R. 3442 van 31 Desember 1992 en R. 426 van 19 Maart 1993 met 'n verdere tydperk wat op 31 Desember 1998 eindig.

D. VAN DER WALT,

Direkteur: Arbeidsverhoudinge.

No. R. 1285 **25 Augustus 1995**

WET OP ARBEIDSVERHOUDINGE, 1956

HAARKAPPERSBEDRYF, PORT ELIZABETH EN UITENHAGE: HERNUWING VAN HOOFOOREENKOMS

Ek, Dennis van der Walt, Direkteur: Arbeidsverhoudinge, behoorlik daartoe gemagtig deur die Minister van Arbeid, verklaar hierby, kragtens artikel 48 (4) (a)

Relations Act, 1956, declare the provisions of Government Notices R. 222 of 6 February 1987, R. 2494 of 6 November 1987, R. 959 of 3 May 1991, R. 2228 of 7 August 1992 and R. 1288 of 22 July 1994, to be effective from the date of publication of this notice and for the period ending 31 December 1998.

D. VAN DER WALT,

Director: Labour Relations.

No. R. 1286 25 August 1995

LABOUR RELATIONS ACT, 1956

NEW TYRE MANUFACTURING INDUSTRY: RENEWAL OF AGREEMENT

I, Dennis van der Walt, Director: Labour Relations, duly authorised thereto by the Minister of Labour, hereby, in terms of section 48 (4) (a) (ii) of the Labour Relations Act, 1956, declare the provisions of Government Notice R. 886 of 21 May 1993, to be effective from the date of publication of this notice and for the period ending 30 June 1996.

D. VAN DER WALT,

Director: Labour Relations.

No. R. 1317 25 August 1995

LABOUR RELATIONS ACT, 1956

MOTOR INDUSTRY: AUTO WORKERS' PROVIDENT FUND

CORRECTION NOTICE

The following corrections to Government Notice R. 837 appearing in *Government Gazette* No. 16465 of 23 June 1995, are hereby published for general information:

1. In the English text of the Schedule:

"Clause 6: Contributions: Subclause (5): Note: (a)—

(1) delete the expression 'For Region NC: P.O. Box 446, Kimberley, 8300; and

(2) substitute the expression 'For Region NL: P.O. Box 17263, Congella, 4013' for the expression 'For Region NL: P.O. Box 2838, Durban, 4000'.".

2. In the Afrikaans text of the Schedule:

"Klousule 6: Bydraes: Subklousule 5: Opmerking: (a)—

(1) delete the expression 'Vir Streek NK: Posbus 446, Kimberley, 8300'; and

(2) substitute the expression 'Vir Streek NL: Posbus 17263, Congella, 4013' for the expression 'Vir Streek NL: Posbus 2838, Durban, 4000'.".

(ii) van die Wet op Arbeidsverhoudinge, 1956, dat die bepalings van Goewermentskennisgewings R. 222 van 6 Februarie 1987, R. 2494 van 6 November 1987, R. 959 van 3 Mei 1991, R. 2228 van 7 Augustus 1992 en R. 1288 van 22 Julie 1994, van krag is vanaf die datum van publikasie van hierdie kennisgewing en vir die tydperk wat op 31 Desember 1998 eindig.

D. VAN DER WALT,

Direkteur: Arbeidsverhoudinge.

No. R. 1286 25 Augustus 1995

WET OP ARBEIDSVERHOUDINGE, 1956

NUWE BUITEBANDVERVAARDIGINGSNYWERHEID: HERNUWING VAN OOREENKOMS

Ek, Dennis van der Walt, Direkteur: Arbeidsverhoudinge, behoorlik daartoe gemagtig deur die Minister van Arbeid, verklaar hierby, kragtens artikel 48 (4) (a) (ii) van die Wet op Arbeidsverhoudinge, 1956, dat die bepalings van Goewermentskennisgewing R. 886 van 21 Mei 1993, van krag is vanaf die datum van publikasie van hierdie kennisgewing en vir die tydperk wat op 30 Junie 1996 eindig.

D. VAN DER WALT,

Direkteur: Arbeidsverhoudinge.

No. R. 1317 25 Augustus 1995

WET OP ARBEIDSVERHOUDINGE, 1956

MOTORNYWERHEID: VOORSORGFONDS VIR DIE MOTORWERKERS

VERBETERINGSKENNISGEWING

Onderstaande verbeterings aan Goewermentskennisgewing R. 837 wat in *Staatskoerant* No. 16465 van 23 Junie 1995 verskyn, word hierby vir algemene inligting gepubliseer:

1. In die Engelse teks van die Bylae:

"Clause 6: Contributions: Subclause (5): Note: (a)—

(1) skrap die uitdrukking 'For Region NC: P.O. Box 446, Kimberley, 8300; en

(2) vervang die uitdrukking 'For Region NL: P.O. Box 2838, Durban, 4000' deur die uitdrukking 'For Region NL: P.O. Box 17263, Congella, 4013'.".

2. In die Afrikaanse teks van die Bylae:

"Klousule 6: Bydraes: Subklousule 5: Opmerking: (a)—

(1) skrap die uitdrukking 'Vir Streek NK: Posbus 446, Kimberley, 8300'; en

(2) vervang die uitdrukking 'Vir Streek NL: Posbus 2838, Durban, 4000' deur die uitdrukking 'Vir Streek NL: Posbus 17263, Congella, 4013'.".

DEPARTMENT OF HEALTH

No. R. 1272 **25 August 1995**

FOODSTUFFS, COSMETICS AND DISINFECTANTS ACT, 1972 (ACT No. 54 OF 1972)

REGULATIONS RELATING TO MILK AND DAIRY PRODUCTS

The Minister of Health intends, in terms of section 15 (1) of the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972), to make the regulations in the Schedule.

Interested persons are invited to submit any substantiated comments or representations on the proposed regulations to the Director-General of Health, Private Bag X828, Pretoria, 0001 (for the attention of the Director of Foodstuffs, Cosmetics, Disinfectants and Toxicology), within three months of the date of publication of this notice.

SCHEDULE

Definitions

1. In these regulations "the Act" means the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972), and any expression to which a meaning has been assigned in the Act shall bear such meaning and, unless inconsistent with the context—

"**acceptable**" means acceptable to the Director-General;

"**butter**" means the product, the fat of which consists exclusively of butter fat, and the composition of which complies with the fat-content requirements prescribed in the Regulations relating to dairy products and imitation dairy products (Government Notice No. R. 2581 of 20 November 1987), made under the Agricultural Products Standards Act, 1990 (Act No. 119 of 1990);

"**buttermilk**" means the milky by-product of the butter-making process;

"**cheese**" means the product that is obtained from a coagulum of—

(a) milk or milk constituents;

(b) cream;

(c) partly or wholly skimmed milk;

(d) reconstituted (prepared) milk;

(e) buttermilk;

(f) concentrated milk; or

(g) a combination of the above products,

by the removal of the whey, and that has undergone ripening to a greater or lesser extent and that may in addition have been further processed;

"**closed container**" means a container that is impervious to liquid, leak proof and will protect the product therein from contamination under normal conditions of storage, handling and transport;

"**coliform bacteria**" means rod-shaped, Gram-negative aerobic and facultatively anaerobic nonspore-forming bacteria that ferment lactose, producing gas and acid in the process, by using the mediums and methods prescribed in paragraph 4 or 5 of Annex A;

DEPARTEMENT VAN GESONDHEID

No. R. 1272 **25 Augustus 1995**

WET OP VOEDINGSMIDDELS, SKOONHEIDSMIDDELS EN ONTSMETTINGSMIDDELS, 1972 (WET No. 54 VAN 1972)

REGULASIES BETREFFENDE MELK EN SUIWELPRODUKTE

Die Minister van Gesondheid is voornemens om kragtens artikel 15 (1) van die Wet op Voedingsmiddels, Skoonheidsmiddels en Ontsmettingsmiddels, 1972 (Wet No. 54 van 1972), die regulasies in die Bylae uit te vaardig.

Belanghebbendes word versoek om binne drie maande na die datum van publikasie van hierdie kennisgewing gemotiveerde kommentaar op of vertoë in verband met die voorgestelde regulasies in te dien by die Direkteur-generaal van Gesondheid, Privaat Sak X828, Pretoria, 0001 (vir aandag van die Direkteur van Voedsel, Kosmetika, Ontsmettingsmiddels en Toksikologie).

BYLAE

Woordomskrywing

1. In hierdie regulasies beteken "die Wet" die Wet op Voedingsmiddels, Skoonheidsmiddels en Ontsmettingsmiddels, 1972 (Wet No. 54 van 1972), en het 'n uitdrukking waaraan 'n betekenis in die Wet toegeken is, daardie betekenis en, tensy uit die samehang anders blyk, beteken—

"**aangesuurde karringmelk**" karringmelk of gepasteuriseerde of hersaamgestelde (aangemaakte) melk wat geïnokuleer is met 'n kultuur van geselekteerde melksuurbakterieë;

"**aanvaarbare**" wat vir die Direkteur-generaal aanvaarbaar is;

"**afgeroomde melk**" melk waarvan die melkvet verwyder is om te voldoen aan die vetinhoudsvereistes voorgeskryf in die Regulasies betreffende suiwelprodukte en nagemaakte suiwelprodukte (Goewermentskennisgewing No. R. 2581 van 20 November 1987) uitgevaardig kragtens die Wet op Landbouprodukstandaarde, 1990 (Wet No. 119 van 1990);

"**afgeroomde melkpoeier**" die produk verkry deur die droging van afgeroomde melk;

"**botter**" die produk waarvan die vet uitsluitlik uit bottervet bestaan en waarvan die samestelling voldoen aan die vereistes voorgeskryf in die Regulasies betreffende suiwelprodukte en nagemaakte suiwelprodukte (Goewermentskennisgewing No. R. 2581 van 20 November 1987) uitgevaardig kragtens die Wet op Landbouprodukstandaarde, 1990 (Wet No. 119 van 1990);

"***Escherichia coli***" dié organisme wat gas by 44 °C ± 0,25 °C in briljante groen 2 (m/v) galboeljon produseer en indool in triptoonwater by dieselfde temperatuur produseer wanneer dit 24 uur lank geïnkubeer word, deur gebruik te maak van die metode beskryf in paragraaf 2 van Aanhangsel A, of alternatiewelik, wanneer die Violetrooigal-MUG-agarmetode gebruik word, dié kolonies wat blou fluoresseer in die omliggende media onder 'n ultraviolet lig na inkubasie vir 24 ± 1 uur by 30 °C;

"composite dairy product" means a product as defined in the Regulations relating to dairy products and imitation dairy products (Government Notice No. R. 2581 of 20 November 1987), made under the Agricultural Products Standards Act, 1990 (Act No. 119 of 1990);

"cottage cheese" means a coagulated product of—

(a) milk;

(b) partly or wholly skimmed milk;

(c) reconstituted (prepared) milk or partially or wholly skimmed reconstituted (prepared) milk;

(d) buttermilk; or

(e) a combination of the above products,

which is obtained by souring with or without the use of rennet, and by the drainage of the whey to the required firmness, whereafter food additives permitted by the Act, and cream or other foodstuffs may be added, and which is ready for consumption directly after manufacture without essential ripening;

"cream" means the fluid dairy product with a fat content as prescribed by the Regulations relating to dairy products and imitation dairy products (Government Notice No. R. 2581 of 20 November 1987) made under the Agricultural Products Standards Act, 1990 (Act No. 119 of 1990);

"cream cheese" means the product manufactured mainly from cream or milk rich in fat the composition of which complies with the requirements prescribed in the Regulations relating to dairy products and imitation dairy products (Government Notice No. R. 2581 of 20 November 1987) made under the Agricultural Products Standards Act, 1990 (Act No. 119 of 1990);

"culture" is a liquid or powder containing one or more selected micro-organisms, used in the manufacturing of cultured buttermilk, sour cream, sour milk, yoghurt or any other type of fermented milk product;

"cultured buttermilk" means buttermilk or pasteurised or reconstituted (prepared) milk which has been inoculated with a culture of selected lactic acid bacteria;

"dairy product" means a product as defined in the Regulations relating to dairy products and imitation dairy products (Government Notice No. R. 2581 of 20 November 1987) made under the Agricultural Products Standards Act, 1990 (Act No. 119 of 1990);

"Escherichia coli" means the organism that produced gas at 44 °C ± 0,25 °C in brilliant green 2 (m/v) bile broth and produces indole in tryptone water at the same temperature when incubated for 24 hours, when using the method described in paragraph 2 of Annex A, or alternatively, when the violet red bile (MUG) agar method is used, the colonies that fluoresce blue in the surrounding mediums under an ultraviolet light after incubation for 24 ± 1 hours at 30 °C;

"extraneous" means of external origin;

"gemodifiseerde suiwelproduk" 'n produk soos omskryf in die Regulasies betreffende suiwelprodukte en nagemaakte suiwelprodukte (Goewermentskennisgewing No. R. 2581 van 20 November 1987), uitgevaardig kragtens die Wet op Landbouprodukstandaarde, 1990 (Wet No. 119 van 1990);

"geslote houer" 'n houer wat vloeistofdig en lekvry is en die produk daarin sal vrywaar teen kontaminasie in normale bergings-, hanterings- en vervoertoestande;

"hermeties verseëlde houer" 'n houer wat nie oopgemaak is nie en wat nie oopgemaak kan word sonder om sodanige houer of 'n seël, opgeplakte etiket of ander deel van of aanhegting aan sodanige houer te breek of te beskadig nie en wat bedoel is om die inhoud daarvan teen die binnedringing van mikro-organismes te beskerm;

"hersaamgestelde (aangemaakte) melk" die produk verkry deur melkpoeier met water saam te stel sodat dit aan al die vereistes vir melk voldoen soos voorgeskryf in die Regulasies betreffende suiwelprodukte en nagemaakte suiwelprodukte (Goewermentskennisgewing No. R. 2581 van 20 November 1987) uitgevaardig kragtens die Wet op Landbouprodukstandaarde, 1990 (Wet No. 119 van 1990);

"kaas" die produk verkry van 'n koagulum van—

(a) melk of melkbestandele;

(b) room;

(c) gedeeltelik of geheel afgeroomde melk;

(d) hersaamgestelde (aangemaakte) melk;

(e) karringmelk;

(e) gekonsentreerde melk; of

(g) 'n kombinasie van bogenoemde produkte,

deur die verwydering van die wei, en wat in mindere of meerdere mate rypwording ondergaan het asook verder geprosesseerd mag wees;

"karringmelk" die melkerige neweproduk verky van die botterbereidingsproses;

"kolivormige bakterieë" staafvormige, Gram-negatiewe aërobiese en fakultatief anaërobiese nie-spoorvormende bakterieë wat laktose fermenteer, met die gepaardgaande vorming van gas en suur, deur gebruikmaking van die mediums en die metodes in paragraaf 4 of 5 van Aanhangsel A voorgeskryf;

"kultuur" 'n vloeistof of 'n poeier wat uit een of meer geselekteerde mikro-organismes bestaan, en wat gebruik word vir die vervaardiging van aangesuurde karringmelk, suurroom, suurmelk, joghurt of enige ander tipe gefermenteerde melkproduk;

"maaskaas" 'n gekoaguleerde produk van—

(a) melk;

(b) gedeeltelik of geheel afgeroomde melk;

(c) hersaamgestelde (aangemaakte) melk of gedeeltelik of geheel afgeroomde hersaamgestelde (aangemaakte) melk;

(d) karringmelk; of

(e) 'n kombinasie van bogenoemde produkte,

berei deur versuring met of sonder die gebruik van stremsel, en deur die dreinering van die wei tot die gewenste stewigheid, waarna voedseladditiewe wat deur die Wet veroorloof word, en room of ander voedingsmiddels bygevoeg kan word, en wat gereed is vir verbruik direk na vervaardiging sonder noodsaaklike rypmaking;

"**food additive**" means a substance as defined in the Regulations governing the labelling and advertising of foodstuffs (Government Notice No. R. 2034 of 29 October 1993);

"**hermetically sealed container**" means an unopened container which cannot be opened without breaking or damaging such container or a seal, adhesive label or other part of or attachment to such container and which is intended to protect its contents against the entry of micro-organisms;

"**imitation dairy product**" means a product as defined in the Regulations relating to dairy products and imitation dairy products (Government Notice No. R. 2581 of 20 November 1987) made under the Agricultural Products Standards Act, 1990 (Act No. 119 of 1990);

"**milk**" means the normal mammary gland secretion obtained from lactating cows of the bovine species or goats or sheep;

"**milk powder**" means the product obtained by the removal of water only from milk, partly skimmed milk or wholly skimmed milk, with or without food additives permitted by the Act;

"**modified dairy product**" means a product as defined in the Regulations relating to dairy products and imitation dairy products (Goverment Notice No. R. 2581 of 20 November 1987) made under the Agricultural Products Standards Act, 1990 (Act No. 119 of 1990);

"**pasteurisation**" means the heat treatment, as described in paragraph 9 of Annex A, of a dairy product or an imitation dairy product to such an extent that—

(a) all pathogens are destroyed; and

(b) in the case of milk, the result of the phosphatase test is negative, and, if the product concerned does not undergo further processing, the cooling thereof to below 5 °C immediately after having been thus heat treated;

"**primary dairy product**" means a product as defined in the Regulations relating to dairy products and imitation dairy products (Government Notice No. R. 2581 of 20 November 1987) made under the Agricultural Products Standards Act, 1990 (Act No. 119 of 1990);

"**processed cheese or cheese spread**" means any product obtained by grinding, blending, melting and emulsifying with the aid of heat and emulsifying agents, one or more types of cheese, and which is subjected to heat treatment of 30 seconds at 70 °C or any equivalent or larger time temperature combination, with or without the addition of food additives permitted by the Act, and spices or other ingredients;

"**raw cream**" means cream that has not been subjected to pasteurisation, sterilisation or ultra high temperature treatment;

"**raw milk**" means milk that has not been subjected to pasteurisation, sterilisation or ultra high temperature treatment;

"**melk**" die normale melkklierafskeiding van lakterende beeste, bokke en skape;

"**melkpoeier**" die produk verkry deur die verwydering van slegs water uit melk, gedeeltelik afgeroomde melk of afgeroomde melk, met of sonder bygevoegde voedseladditiewe wat deur die Wet veroorloof word;

"**nagemaakte suiwelproduk**" 'n produk soos omskryf in die Regulasies betreffende suiwelprodukte en nagemaakte suiwelprodukte (Goewermentskennisgewing No. R. 2581 van 20 November 1987) uitgevaardig kragtens die Wet op Landbouprodukstandaarde, 1990 (Wet No. 119 van 1990);

"**pasteurisasie**" die hittebehandeling, soos beskryf in paragraaf 9 van Aanhangsel A, van 'n suiwelproduk of 'n nagemaakte suiwelproduk, in so 'n mate dat—

(a) alle patogene vernietig word; en

(b) in die geval van melk, die uitslag van die fosfatasetoets negatief is, en, indien die betrokke produk nie verdere prosessering ondergaan nie, die afkoeling daarvan tot benede 5 °C geskied onmiddellik nadat dit aldus hittebehandel is;

"**primêre suiwelproduk**" 'n produk soos omskryf in die Regulasies betreffende suiwelprodukte en nagemaakte suiwelprodukte (Goewermentskennisgewing No. R. 2581 van 20 November 1987) uitgevaardig kragtens die Wet op Landbouprodukstandaarde, 1990 (Wet No. 119 van 1990);

"**proses- of smeerkaas**" 'n produk wat vervaardig word deur een of meer tipes kaas te maal, te meng, te smelt en te emulgeer met behulp van hitte en emulgeermiddels, en wat tydens die vervaardiging daarvan vir 30 sekondes by 70 °C of enige ekwivalente of groter tyd-temperatuur-kombinasie aan hittebehandeling onderwerp word, met of sonder die byvoeging van voedseladditiewe wat deur die Wet veroorloof word en speserye of ander bestanddele;

"**room**" die vloeibare suiwelproduk met 'n vetinhoud soos voorgeskryf in die Regulasies betreffende suiwelprodukte en nagemaakte suiwelprodukte (Goewermentskennisgewing No. R. 2581 van 20 November 1987) uitgevaardig kragtens die Wet op Landbouprodukstandaarde, 1990 (Wet No. 119 van 1990);

"**roomkaas**" die produk wat hoofsaaklik van room of vetryke melk vervaardig is en waarvan die samestelling voldoen aan die vereistes voorgeskryf in die Regulasies betreffende suiwelprodukte en nagemaakte suiwelprodukte (Goewermentskennisgewing No. R. 2581 van 20 November 1987) uitgevaardig kragtens die Wet op Landbouprodukstandaarde, 1990 (Wet No. 119 van 1990);

"**rou melk**" melk wat nie aan pasteurisasie, sterilisasie of ultrahoëtemperatuur-behandeling onderwerp is nie;

"**rou room**" room wat nie aan pasteurisasie, sterilisasie of ultrahoëtemperatuur-behandeling onderwerp is nie;

"**reconstituted (prepared) milk**" means the product obtained by reconstituting milk powder with water so that it complies with all the requirements for milk as prescribed in the Regulations relating to dairy products and imitation dairy products (Government Notice No. R. 2581 of 20 November 1987) made under the Agricultural Products Standards Act, 1990 (Act No. 119 of 1990);

"**skimmed milk**" means milk the milk fat of which has been removed to comply with the fat-content requirements prescribed in the Regulations relating to dairy products and imitation dairy products (Government Notice No. R. 2581 of 20 November 1987) made under the Agricultural Products Standards Act, 1990 (Act No. 119 of 1990);

"**skimmed milk powder**" means the product obtained by the drying of skimmed milk;

"**sour cream or cultured cream**" means the product obtained from pasteurised cream that has been inoculated with a culture in order for it to develop a certain microbial flora under controlled conditions;

"**sour milk or cultured milk**" means the product obtained from pasteurised milk that has been inoculated with a culture in order for it to develop a certain microbial flora under controlled conditions;

"**sterilisation**" means the heat treatment, after packaging, of a dairy product or an imitation dairy product to such an extent that the product concerned will be resistant to microbiological deterioration for a period of at least 14 days if kept at a temperature of 30 °C ± 1 °C; and

"**UHT**" or "**ultra high temperature treatment**" means the process whereby milk or a dairy product is subjected to heat treatment and aseptically packaged so that the end product, after incubation for not less than 14 days at a temperature of 30 °C ± 1 °C, is free from spoilage by micro-organisms.

Restrictions

2. No persons shall sell any raw milk intended for further processing which—

(1) contains the following:

(a) Antibiotics or other antimicrobial substances in amounts that exceed the maximum residue levels stipulated in the Regulations governing maximum limits for veterinary medicine and stock remedy residues that may be present in foodstuffs (Government Notice No. R. 1809 of 3 July 1992);

(b) pathogenic organisms, extraneous matter or any inflammatory product or other substance which for any reason whatsoever may render the milk unfit for human consumption;

(2) gives a positive result when subjected to the clot-on-boiling test described in paragraph 6 of Annex A;

"**saamgestelde suiwelproduk**" 'n produk soos omskryf in die Regulasies betreffende suiwelprodukte en nagemaakte suiwelprodukte (Goewermentskennisgewing No. R. 2581 van 20 November 1987) uitgevaardig kragtens die Wet op Landbouprodukstandaarde, 1990 (Wet No. 119 van 1990);

"**sterilisasie**" die hittebehandeling, na verpakking, van 'n suiwelproduk of nagemaakte suiwelproduk in so 'n mate dat die betrokke produk vir 'n tydperk van minstens 14 dae teen mikrobiologiese bederf bestand is indien by 'n temperatuur van 30 °C ± 1 °C gehou;

"**suiwelproduk**" 'n produk soos omskryf in die Regulasies betreffende suiwelprodukte en nagemaakte suiwelprodukte (Goewermentskennisgewing No. R. 2581 van 20 November 1987) uitgevaardig kragtens die Wet op Landbouprodukstandaarde, 1990 (Wet No. 119 van 1990);

"**suur melk of aangesuurde melk**" die produk verkry van gepasteuriseerde melk wat met 'n kultuur geïnokuleer is om onder beheerde toestande 'n bepaalde mikrobiologiese flora te ontwikkel;

"**suur room of aangesuurde room**" die produk verkry van gepasteuriseerde room wat met 'n kultuur geïnokuleer is om onder beheerde toestande 'n bepaalde mikrobiologiese flora te ontwikkel;

"**UHT**" of "**ultrahoëtemperatuurbehandeling**" die proses waardeur melk of 'n suiwelproduk aan sodanige hittebehandeling onderwerp word en asepties verpak word sodat die eindproduk, nadat dit minstens 14 dae lank by 'n temperatuur van 30 °C ± 1 °C geïnkubeer is, vry is van bederf deur mikro-organismes;

"**voedseladditief**" 'n stof soos omskryf in die Regulasies betreffende die etikettering en advertering van voedingsmiddels (Goewermentskennisgewing No. R. 2034 van 29 Oktober 1993); en

"**vreemd**" van eksterne oorsprong.

Beperkings

2. Niemand mag rou melk bestem vir verdere prosessering verkoop nie wat—

(1) die volgende bevat:

(a) Antibiotika of ander antimikrobiese stowwe in hoeveelhede wat die maksimum residuvlakke oorskry wat in die Regulasies betreffende die maksimum perke vir veterinêre medisyne- en veemiddelresidu's wat in voedingsmiddels aanwesig mag wees (Goewermentskennisgewing No. R. 1809 van 3 Julie 1992), bepaal is;

(b) patogene organismes, vreemde stof of enige ontstekingsproduk of ander stof wat om die een of ander rede die melk ongeskik vir menslike verbruik kan maak;

(2) 'n positiewe resultaat tot gevolg het by onderwerping aan die stol-by-kook-toets wat in paragraaf 6 van Aanhangsel A beskryf word;

(3) gives a total plate count of more than 200 000 colony-forming units per 1,0 mℓ in the case of bovine milk or 500 00 colony-forming units per 1,0 mℓ in the case of goats' or sheep's milk, when subjected to the test described in paragraph 7 of Annex A;

(4) on application of the modified Eijkmann test of the VRB MUG agar method described in paragraphs 2 and 5, respectively, of Annex A, is found to contain any *Escherichia coli* in 0,01 mℓ raw milk;

(5) when subjected to the Standard Methods for Counting Somatic Cells in Bovine Milk in the Republic of South Africa*, is found to contain an average of 500 000 or more somatic cells per 1,0 mℓ bovine milk or an average of 750 000 or more cells per 1,0 mℓ goats' or sheep's milk after three successive readings at intervals of at least seven days during the test period, or shows any other signs of abnormal secretory activity of the mammary gland(s).

* The Standard Methods for Counting Somatic Cells in Bovine Milk in the Republic of South Africa are set forth in Technical Communication No. 190, obtainable from the Director: Agricultural Information Division, Private Bag X144, Pretoria, 0001;

(6) fails the ethanol stability test described in paragraph 10 of Annex A; and

(7) is not packed in a closed container.

3. (1) No person shall sell for consumption any raw milk, raw cream, raw skimmed milk, raw reconstituted (prepared) milk, raw reconstituted (prepared) skimmed milk or raw milk that has become sour, except in the areas of jurisdiction of the local authorities listed in Annex B.

(2) Any local authority that is of the opinion that it can exercise proper control over the selling of the raw dairy products referred to in subparagraph (1) shall apply to the Minister, via the Provincial Health Department, to be included in Annex B.

4. No person shall sell for consumption raw milk, raw cream, raw skimmed milk, raw reconstituted (prepared) milk or raw reconstituted (prepared) skimmed milk which—

(1) contains the following:

(a) Antibiotics or other antimicrobial substances in amounts that exceed the maximum residue levels promulgated in the Regulations governing maximum limits for veterinary medicine and stock remedy residues that may be present in foodstuffs (Government Notice No. R. 1809 of 3 July 1992);

(b) pathogenic organisms, extraneous matter or any inflammatory product or other substances which for any reason whatsoever may render the product unfit for human consumption;

(2) gives a standard agar plate colony count of more than 50 000 colony-forming units (CFU) per 1,0 mℓ of the product when subjected to the test described in paragraph 7 of Annex A;

(3) 'n totale plaattelling van meer as 200 000 kolonievormende eenhede per 1,0 mℓ in die geval van koeimelk of 500 000 kolonievormende eenhede per 1,0 mℓ in die geval van bok- of skaapmelk oplewer by onderwerping aan die toets wat in paragraaf 7 van Aanhangsel A beskryf word;

(4) by uitvoering van die gewysigde Eijkmann-toets of die VRB-MUG-agarmetode, wat onderskeidelik in paragrawe 2 en 5 van Aanhangsel A beskryf word, enige *Escherichia coli* in 0,01 mℓ rou melk blyk te bevat;

(5) by onderwerping aan die "Standard Methods for Counting Somatic Cells in Bovine Milk in the Republic of South Africa"* gemiddeld 500 000 of meer somatiese selle per 1,0 mℓ koeimelk of gemiddeld 750 000 of meer selle per 1,0 mℓ bok- of skaapmelk te bevat na drie opeenvolgende lesings met minstens sewedaetussenpose gedurende die toetsperiode, of enige ander tekens toon van abnormale afskeidingsaktiwiteite van die melkklier(e).

* Die "Standard methods for Counting Somatic Cells in Bovine Milk in the Republic of South Africa" is vervat in Tegniese Kommunikasie No. 190, verkrygbaar van die Direkteur: Afdeling Landbou-inligting, Privaat Sak X144, Pretoria, 0001;

(6) die etanolstabiliteitstoets wat in paragraaf 10 van Aanhangsel A beskryf word, nie deurstaan nie; en

(7) nie in 'n geslote houer verpak is nie.

3. (1) Rou melk, rou room, rou afgeroomde melk, rou hersaamgestelde (aangemaakte) melk, rou hersaamgestelde (aangemaakte) afgeroomde melk of rou melk wat suur geword het, mag nie vir verbruik verkoop word nie behalwe in die gebiede van jurisdiksie van die plaaslike owerhede gelys in Aanhangsel B.

(2) Plaaslike owerhede wat van mening is dat genoegsame beheer in hul gebied van jurisdiksie uitgeoefen kan word oor die verkoop van die rou suiwelprodukte in subparagraaf (1) genoem, moet via die Provinsiale Gesondheidsdepartement by die Minister aansoek doen om in Aanhangsel B gelys te word.

4. Niemand mag rou melk, rou room, rou afgeroomde melk, rou hersaamgestelde (aangemaakte) melk of rou hersaamgestelde (aangemaakte) afgeroomde melk vir verbruik verkoop nie wat—

(1) die volgende bevat:

(a) Antibiotika of ander antimikrobiese stowwe in hoeveelhede wat die maksimum residuvlakke oorskry wat in die Regulasies betreffende die maksimum perke vir veterinêre medisyne- en veemiddelresidu's wat in voedingsmiddels aanwesig mag wees (Goewermentskennisgewing No. R. 1809 van 3 Julie 1992), bepaal is;

(b) patogene organismes, vreemde stof of enige ontstekingsproduk of ander stof wat om die een of ander rede die produk ongeskik vir menslike verbruik kan maak;

(2) 'n standaard agarplaatkolonietelling van meer as 50 000 kolonievormende eenhede (KVE) per 1,0 mℓ van die produk oplewer by onderwerping aan die toets wat in paragraaf 7 van Aanhangsel A beskryf word;

(3) gives a positive result when subjected to the clot-on-boiling test described in paragraph 6 of Annex A;

(4) fails the ethanol stability test described in paragraph 10 of Annex A;

(5) on execution of the modified Eijkmann test or the VRB MUG agar method described in paragraphs 2 and 5, respectively, of Annex A, is found to contain any *Escherichia coli* in 1,0 mℓ of fluid or 1,0 g of cream;

(6) on subjection to the Standard Routine Method for the Counting of Coliform Bacteria in Raw Milk of the International Dairy Federation's International Standard IDF 73:1985, or any revised version thereof, or on application of the VRB MUG agar method referred to in paragraph 5 of Annex A, is found to contain more than 20 coliform bacteria in 1,0 mℓ of fluid: Provided that if fewer than 20 coliform bacteria are found in 1,0 mℓ of fluid, the test referred to in regulation 3 (7) shall be applied;

(7) on subjection to the coliform bacteria test described in paragraph 4 (4) of Annex A, exceeds the most probable number (MPN) of 10,0 coliform bacteria per 1,0 mℓ of fluid, or 1,0 g of semi-solid product, respectively;

(8) in the case of raw milk, on subjection to the Standard Methods for Counting Somatic Cells in Bovine Milk in the Republic of South Africa*, is found to contain an average of 500 000 or more somatic cells per 1,0 mℓ of bovine milk or an average of 750 000 or more cells per 1,0 mℓ of goats' or sheep's milk after three successive readings at intervals of at least seven days during the test period, or shows any other signs of abnormal secretory activity of the mammary gland(s).

* The Standard Methods for Counting Somatic Cells in Bovine Milk in the Republic of South Africa are set forth in Technical Communication No. 190, obtainable from the Director: Agricultural Information Division, Private Bag X144, Pretoria, 0001;

(9) is not packed in a closed container;

(10) does not clearly bear on the label the words: "Unpasteurised"/"Ongepasteuriseerd" or "Raw milk"/"Rou melk".

5. No person shall sell for consumption raw milk that has become sour which—

(1) contains the following:

(a) Antibiotics or other antimicrobial substances in amounts that exceed the maximum residue levels stipulated in the regulations governing maximum limits for veterinary medicine and stock remedy residues that may be present in foodstuffs (Government Notice No. R. 1809 of 3 July 1992);

(3) 'n positiewe resultaat tot gevolg het by onderwerping aan die stol-by-kook-toets wat in paragraaf 6 van Aanhangsel A beskryf word;

(4) die etanolstabiliteitstoets wat in paragraaf 10 van Aanhangsel A beskryf word, nie deurstaan nie;

(5) by uitvoering van die gewysigde Eijkmann-toets of die VRB-MUG-agarmetode, wat onderskeidelik in paragrawe 2 en 5 van Aanhangsel A beskryf word, enige *Escherichia coli* in 1,0 mℓ vloeistof of 1,0 g room blyk te bevat;

(6) by onderwerping aan die "Standard Routine Method for the Counting of Coliform Bacteria in Raw Milk" van die Internasionale Suiwelfederasie se "International Standard IDF 73:1985" of enige gewysigde weergawe daarvan, of by die uitvoering van die VRB-MUG-agarmetode wat in paragraaf 5 van Aanhangsel A vermeld word, meer as 20 kolivormige bakterieë in 1,0 mℓ vloeistof bevat: Met dien verstande dat as minder as 20 kolivormige bakterieë in 1,0 mℓ vloeistof gevind word, die toets wat in regulasie 3 (7) vermeld word, toegepas moet word;

(7) by onderwerping aan die toets vir kolivormige bakterieë wat in paragraaf 4 (4) van Aanhangsel A beskryf word, die mees waarskynlike getal (MWG) van 10,0 kolivormige bakterieë per 1,0 mℓ vloeistof of 1,0 g halfvaste produk onderskeidelik oorskry;

(8) in die geval van rou melk, by onderwerping aan die "Standard Methods for Counting Somatic Cells in Bovine Milk in the Republic of South Africa"* gemiddeld 500 000 of meer somatiese selle per 1,0 mℓ koeimelk of gemiddeld 750 000 of meer selle per 1,0 mℓ bok- of skaapmelk blyk te bevat na drie opeenvolgende lesings met minstens sewedaetussenpose gedurende die toetsperiode, of enige ander tekens toon van abnormale afskeidingsaktiwiteite van die melkklier(e).

* Die "Standard Methods for Counting Somatic Cells in Bovine Milk in the Republic of South Africa" is vervat in Tegniese Kommunikasie No. 190, verkrygbaar van die Direkteur: Afdeling Landbou-inligting, Privaat Sak X144, Pretoria, 0001;

(9) nie in 'n geslote houer verpak is nie;

(10) die volgende nie duidelik op die etiket vertoon nie: "Ongepasteuriseerd"/"Unpasteurised" of "Rou melk"/"Raw milk".

5. Niemand mag rou melk wat suur geword het vir verbruik verkoop nie wat—

(1) die volgende bevat:

(a) Antibiotika of ander antimikrobiese stowwe in hoeveelhede wat die maksimum residuvlakke oorskry wat in die Regulasies betreffende die maksimum perke vir veterinêre medisyne- en veemiddelresidu's wat in voedingsmiddels aanwesig mag wees (Goewerments kennisgewing No. R. 1809 van 3 Julie 1992), bepaal is;

(b) pathogenic organisms, extraneous matter or any inflammatory product or other substance which for any reason whatsoever may render the raw milk unfit for human consumption;

(2) on application of the modifid Eijkmann test or the VRB MUG agar method described in paragraphs 2 and 5, respectively, of Annex A, is found to contain any *Escherichia coli* in 1,0 mℓ of the procuct;

(3) on subjection to the coliform bacteria test described in paragraph 5 of Annex A, contains more than 50 coliform bacteria per 1,0 mℓ of the product;

(4) is not packed in a closed container; and

(5) does not clearly bear on the label the words:

"Unpasteurised" / "Ongepasteuriseerd" or "Raw milk"/"Rou melk".

6. No person shall sell–

(A) pasteurised milk, pasteurised reconstituted (prepared) milk, pasteurised skimmed milk, pasteurised reconstituted (prepared) skimmed milk or pasteurised cream which–

(1) contains the following:

(a) Antibiotics or other antimicrobial substances in amounts that exceed the maximum residue levels stipulated in the Regulations governing maximum limits for veterinary medicine and stock remedy residues that may be present in foodstuffs (Government Notice No. R. 1809 of 3 July 1992);

(b) pathogenic organisms, extraneous matter or any inflammatory product or other substance which for any reason whatsoever may render the product unfit for human consumption;

(2) has been shown by the Aschaffenburg and Mullen phosphatase test described in paragraph 3 of Annex A or any other test, provided its accuracy equals that of the aforementioned test, to yield the equivalent of 10 micrograms or more of p-nitrophenol per 1,0 mℓ;

(3) on execution of the test described in paragraph 4 (4) of Annex A, exceeds the most probable number (MPN) of 10,0 coliform bacteria per 1,0 mℓ milk or 1,0 g of semi-solid product;

(4) on execution of the modified Eijkmann test or the VRB MUG agar method described in paragraphs 2 and 5, respectively, of Annex A, is found to contain any *Escherichia coli* in 1,0 mℓ of milk or 1,0 g of semi-solid product;

(5) gives a standard agar plate colony count of more than 50 000 colony forming units (CFU) per 1,0 mℓ of fluid or per 1,0 g of semi-solid product when subjected to the test described in paragraph 7 of Annex A;

(6) is not packed in a hermetically sealed container when sold to the ultimate consumer: Provided that in cases where the consumer supplies his own empty container to be filled from a bulk tank or container, the filled container need not be hermetically sealed;

(b) patogene organismes, vreemde stof of enige ontstekingsproduk of ander stof wat om die een of ander rede die rou melk ongeskik vir menslike verbruik kan maak;

(2) by uitvoering van die gewysigde Eijkmann-toets of die VRB-MUG-agarmetode wat onderskeidelik in paragrawe 2 en 5 van Aanhangsel A beskryf word, enige *Escherichia coli* in 1,0 mℓ van die produk blyk te bevat;

(3) by onderwerping aan die toets vir kolivormige bakterieë wat in paragraaf 5 van Aanhangsel A beskryf word, meer as 50 kolivormige organismes per 1,0 mℓ van die produk blyk te bevat;

(4) nie in 'n geslote houer verpak is nie; en

(5) die volgende nie duidelik op die etiket vertoon het nie:

"Ongepasteuriseerd" / "Unpasteurised" of "Rou melk"/"Raw milk".

6. Niemand mag—

(A) gepasteuriseerde melk, gepasteuriseerde hersaamgestelde (aangemaakte) melk, gepasteuriseerde afgeroomde melk, gepasteuriseerde hersaamgestelde (aangemaakte) afgeroomde melk of gepasteuriseerde room verkoop nie wat—

(1) die volgende bevat:

(a) Antibiotika of ander antimikrobiese stowwe in hoeveelhede wat die maksimum residuvlakke oorskry wat in die Regulasies betreffende die maksimum perke vir veterinêre medisyne- en veemiddelresidu's wat in voedingsmiddels aanwesig mag wees (Goewermentskennisgewing No. R. 1809 van 3 Julie 1992), bepaal is;

(b) patogene organismes, vreemde stof of enige ontstekingsproduk of ander stof wat om die een of ander rede die produk ongeskik vir menslike verbruik kan maak;

(2) die ekwivalent van 10 mikrogram of meer p-nitrofenol per 1,0 mℓ lewer volgens die Aschaffenburg-en-Mullen-fosfatase-toets wat in paragraaf 3 van Aanhangsel A beskryf word, of volgens enige ander toets, mits laasgenoemde toets, ten opsigte van akkuraatheid, met eersgenoemde gelykwaardig is;

(3) by uitvoering van die toets wat in paragraaf 4 (4) van Aanhangsel A beskryf word, die mees waarskynlike getal (MWG) van 10,0 kolivormige bakterieë per 1,0 mℓ melk of 1,0 g halfvaste produk oorskry;

(4) by uitvoering van die gewysigde Eijkmann-toets of die VRB-MUG-agarmetode, wat onderskeidelik in paragrawe 2 en 5 van Aanhangsel A beskryf word, enige *Escherichia coli* in 1,0 mℓ melk of 1,0 g halfvaste produk blyk te bevat;

(5) 'n standaard agarplaatkolonietelling van meer as 50 000 kolonievormende eenhede (KVE) per 1,0 mℓ vloeistof of 1,0 g halfvaste produk oplewer by onderwerping aan die toets wat in paragraaf 7 van Aanhangsel A beskryf word;

(6) nie in 'n hermeties verseëlde houer verpak is wanneer dit aan die eindverbruiker verkoop word nie: Met dien verstande dat in gevalle waar die verbruiker sy eie leë houer verskaf vir vulling uit 'n massatenk of -houer, die gevulde houer nie hermeties verseël hoef te wees nie;

(B) sterilised cream, sterilised milk, sterilised reconstituted (prepared) milk or UHT cream or UHT milk which—

(1) contains the following:

(a) Antibiotics or other antimicrobial substances in amounts that exceed the maximum residue levels stipulated in the Regulations governing maximum limits for veterinary medicine and stock remedy residues that may be present in foodstuffs (Government Notice No. R. 1809 of 3 July 1992);

(b) pathogenic organisms, extraneous matter or any inflammatory product or other substance which for any reason whatsoever may render such products unfit for human consumption;

(2) (a) shows an increase in titratable acidity greater than 0,02, expressed as grams of lactic acid per 100 mℓ of milk, on application of the test described in paragraph 8 of Annex A after incubation at 30 °C ± 1 °C for 14 days;

(b) shows any signs of coagulation or blown containers after incubation;

(3) is not packed in a hermetically sealed container when sold to the ultimate consumer.

7. Subject to the provisions of the Act, no person shall sell any dairy product or composite dairy product which—

(1) contains the following:

(a) Antibiotics or other antimicrobial substances in amounts that exceed the maximum residue levels stipulated in the Regulations governing maximum limits for veterinary medicine and stock remedy residues that may be present in foodstuffs (Government Notice No. R.1809 of 3 July 1992);

(b) pathogenic organisms, extraneous matter or any inflammatory product or other substances which for any reason whatsoever may render such products unfit for human consumption;

(2) in the case of milk powder or skimmed milk powder, contains more than 50 000 colony-forming units per gram on application of the standard agar plate colony count test described in paragraph 7 of Annex A;

(3) with the exception of ripened cheese—

(a) on execution of the test described in paragraph 4 of Annex A or the test described in International Standard IDF 73A: 1985, contains more than 50 coliform bacteria per 1,0 mℓ of fluid or 1,0 g of solid or semi-solid product;

(b) on execution of the modified Eijkmann test or the VRB MUG agar method described in paragraphs 2 and 5, respectively, of Annex A, is found to contain any *Escherichia coli* in 1,0 mℓ of fluid or 1,0 g of solid or semi-solid product;

(4) in the case of ripened cheese—

(a) on execution of the test described in paragraph 4 of Annex A or the test described in International Standard IDF 73A: 1985, contains more than 1 000 coliform bacteria per 1,0 g of the product;

(B) gesteriliseerde room, gesteriliseerde melk, gesteriliseerde hersaamgestelde (aangemaakte) melk of UHT-room of UHT-melk verkoop nie wat—

(1) die volgende bevat:

(a) Antibiotika of ander antimikrobiese stowwe in hoeveelhede wat die maksimum residuvlakke oorskry wat in die Regulasies betreffende die maksimum perke vir veterinêre medisyne- en veemiddelresidu's wat in voedingsmiddels aanwesig mag wees (Goewermentskennisgewing No. R. 1809 van 3 Julie 1992), bepaal is;

(b) patogene organismes, vreemde stof of enige ontstekingsproduk of ander stof wat om die een of ander rede sodanige produkte ongeskik vir menslike verbruik kan maak;

(2) (a) na 'n inkubasie van 14 dae by 30 °C ± 1 °C 'n toename in titreerbare suurheid toon van meer as 0,02, uitgedruk as gram melksuur per 100 mℓ melk, by uitvoering van die toets wat in paragraaf 8 van Aanhangsel A beskryf word;

(b) enige tekens van koagulasie of opgeblaasde houers na inkubasie toon;

(3) nie in 'n hermities verseëlde houer verpak is wanneer dit aan die eindverbruiker verkoop word nie.

7. Behoudens die ander bepalings van die Wet mag niemand 'n suiwelproduk of saamgestelde suiwelproduk verkoop nie wat—

(1) die volgende bevat:

(a) Antibiotika of ander antimikrobiese stowwe in hoeveelhede wat die maksimum residuvlakke oorskry wat in die Regulasies betreffende die maksimum perke vir veterinêre medisyne- en veemiddelresidu's wat in voedingsmiddels aanwesig mag wees (Goewermentskennisgewing No. R. 1809 van 3 Julie 1992), bepaal is;

(b) patogene organismes, vreemde stof of enige ontstekingsproduk of ander stof wat om die een of ander rede sodanige produkte ongeskik vir menslike verbruik kan maak;

(2) in die geval van melkpoeier of afgeroomde melkpoeier meer as 50 000 kolonievormende eenhede per gram bevat by toepassing van die standaard agarplaatkolonietellingtoets wat in paragraaf 7 van Aanhangsel A beskryf word;

(3) met uitsondering van rypgemaakte kaas—

(a) by uitvoering van die toets wat in paragraaf 4 van Aanhangsel A beskryf word, of die toets in International Standard IDF 73A:1985 beskryf, 50 kolivormige bakterieë per 1,0 mℓ vloeistof of 1,0 g vaste of halfvaste produk oorskry:

(b) by uitvoering van die gewysigde Eijkmanntoets of die VRB-MUG-agarmetode, wat onderskeidelik in paragrawe 2 en 5 van Aanhangsel A beskryf word, enige *Escherichia coli* per 1,0 mℓ vloeistof of 1,0 g vaste of halfvaste produk blyk te bevat;

(4) in die geval van rypgemaakte kaas—

(a) by uitvoering van die toets wat in paragraaf 4 van Aanhangsel A beskryf word, of die toets in International Standard IDF 73A:1985 beskryf, 1 000 kolivormige bakterieë per 1,0 g van die produk bevat;

(b) on execution of the modified Eijkmann test or the VRB MUG agar method described in paragraph 2 and 5, respectively, of Annex A, is found to contain any *Escherichia coli* per 1,0 mℓ of fluid or 1,0 g of solid or semi-solid product;

(5) is not packed in a hermetically sealed package or in a closed package, as the case may be.

8. No person shall sell any dairy product or composite dairy product which contains any food additive not permitted by regulation.

9. No person shall sell milk, cream or any dairy product that is not derived from the mammary gland(s) of lactating cows of the bovine species, or goats or sheep unless it is labelled in accordance with the requirements of the Regulations governing the labelling and advertising of foodstuffs (Government Notice No. R. 2034 of 29 October 1993), promulgated under the Act.

10. No pasteurised milk, pasteurised cream or pasteurised reconstituted (prepared) milk which is returned to the milk processing plant shall be repasteurised for the purpose of the sale thereof as milk, cream or reconstituted (prepared) milk.

11. In determining whether milk, dairy products and composite dairy products meet the requirements laid down in regulations 2, 3, 4 and 5, the tests prescribed therein shall be conducted and these tests shall be conclusive for the said purposes.

Repeal of regulations

12. The regulations published by Government Notice No. R. 258 of 8 February 1985, as amended by Government Notice No. R. 2706 of 15 November 1991, are hereby repealed.

ANNEXURE A

METHODS FOR THE TESTING OF MILK, CREAM AND DAIRY PRODUCTS

1. (A) (1) The tests set forth in Annexure A shall be conducted in appropriate cases in order to ascertain the suitability of milk, cream and dairy products for human consumption. Samples shall not be frozen but shall be kept at a temperature below 5 °C and shall be tested within 48 hours of collection: Provided that these requirements shall not apply to dried dairy products, sterilised milk, UHT milk and condensed dairy products in their unopened containers.

(2) For the purposes of Annexure A "milk" shall include milk that has been subjected to pasteurisation or sterilisation or ultra high temperature treatment, and cream.

MICROBIOLOGICAL TESTS

(B) (1) All distilled water used in the preparation of mediums shall be glass-distilled water or water of similar purity.

(b) by uitvoering van die gewysigde Eijkmann-toets of die VRB-MUG-agarmetode, wat onderskeidelik in paragrawe 2 en 5 van Aanhangsel A beskryf word, enige *Escherichia coli* per 1,0 mℓ vloeistof of 1,0 g vaste of halfvaste produk blyk te bevat;

(5) nie in 'n hermeties verseëlde houer of geslote houer, na gelang van die geval, verpak is nie.

8. Niemand mag 'n suiwelproduk of saamgestelde suiwelproduk verkoop wat 'n voedseladditief bevat wat nie by regulasie veroorloof is nie.

9. Niemand mag melk, room of 'n suiwelproduk verkoop wat nie afkomstig is van die melkklier(e) van lakterende beeste, bokke of skape nie tensy dit geëtiketteer is volgens die vereistes van die Regulasies betreffende die etikettering en advertering van voedingsmiddels (Goewermentskennisgewing. No. R. 2034 van 29 Oktober 1993), uitgevaardig kragtens die Wet.

10. Geen gepasteuriseerde melk, gepasteuriseerde room of gepasteuriseerde hersaamgestelde (aangemaakte) melk wat na die melkprosesseringsaanleg teruggestuur is, mag weer gepasteuriseer word met die doel om dit as melk, room of hersaamgestelde (aangemaakte) melk te verkoop nie.

11. Ter beslissing van die vraag of die melk, suiwelprodukte en saamgestelde suiwelprodukte voldoen aan die vereistes van regulasies 2, 3, 4 en 5 word die daarin voorgeskrewe toetse uitgevoer en hierdie toetse is vir genoemde doel afdoende.

Herroeping van regulasies

12. Die regulasies afgekondig by Goewermentskennisgewing No. R. 258 van 8 Februarie 1985, soos gewysig by Goewermentskennisgewing No. R. 2706 van 15 November 1991, word hierby herroep.

AANHANGSEL A

METODES VIR DIE TOETS VAN MELK, ROOM EN SUIWELPRODUKTE

1. (A) (1) Die toetse wat in Aanhangsel A uiteengesit word, moet in toepaslike gevalle uitgevoer word ten einde die geskiktheid van melk, room, en suiwelprodukte vir menslike verbruik te bepaal. Monsters moet nie gevries word nie, maar by 'n temperatuur benede 5 °C bewaar word en binne 48 uur nadat dit geneem is, getoets word: Met dien verstande dat hierdie vereistes nie van toepassing is op gedroogde suiwelprodukte, gesteriliseerde melk, UHT-melk en gekondenseerde suiwelprodukte in hul onoopgemaakte houers nie.

(2) By die toepassing van Aanhangsel A beteken "melk" ook melk wat gepasteuriseer of gesteriliseer is of aan ultrahoëtemperatuurbehandeling onderwerp is, asook room.

MIKROBIOLOGIESE TOETSE

(B) (1) Al die gedistilleerde water wat vir die bereiding van media gebruik word, moet glasgedistilleerd of van gelykwaardige suiwerheid wees.

(2) All glassware used in the tests prescribed by this Annexure shall be sterile.

(3) The sterility of all glassware, media and diluents shall be checked by—

(a) testing representative control tubes, control dishes and growth media used in each batch of tests;

(b) using the growth medium referred to in this Annexure.

(4) All pipettes of the blow-out type shall be suitably plugged with non-absorbent cotton wool.

(5) All glassware used for volumetric measurement shall have an accuracy level at least equal to National Physical Research Laboratory Grade B.

(6) All chemicals used in the preparation of the solutions and media referred to in this Annexure shall, except where otherwise prescribed, be of an analytical reagent grade or a grade suitable for the preparation of bacteriological media.

(7) Appropriate dehydrated culture media, where such preparations are available, may be used instead of the media prescribed: Provided that such dehydrated media shall conform to the description given and yield equivalent results: Provided further that the peptone, bile salts, tryptone, yeast extract and ox bile used shall be of a standard equivalent to the reference standard kept by the South African Bureau of Standards.

(8) The representative milk samples shall be taken with sterile equipment and placed in sterile sample containers that seal properly, and precautions shall be taken to prevent the contamination of the samples. Such containers shall be closed and shall, if the test does not commence within 15 minutes of collection, be surrounded by crushed ice or any other suitable refrigerant capable of reducing the temperature of the samples to below 5 °C within 30 minutes, and of maintaining the samples unfrozen at that temperature.

MODIFIED EIJKMANN TEST

2. (1) The modified Eijkmann test shall be carried out in the manner set out below.

(2) Thoroughly mix the sample of milk or cream and, if the cream is to thick for easy handling, heat it to a temperature not higher than 37 °C.

(3) All necessary precautions having been taken to prevent contamination of the sample, three tubes containing 10 mℓ (m/v) of brilliant green bile broth and fitted with an inverted Durham fermentation tube for the detection of gas are inoculated using a 1 mℓ pipette with the equivalent of 0,01 mℓ in the case of raw milk intended for pasteurisation and 1 mℓ in the case of pasteurised milk, reconstituted (prepared) milk, pasteurised cream and cultured dairy products. In the case of solid or semi-solid dairy products, inoculate tubes containing double-strength brilliant green bile broth with 10 mℓ of a 1:10 dilution of the dairy product.

(2) Al die glasware wat gebruik word vir die toetse wat in hierdie Aanhangsel voorgeskryf word, moet steriel wees.

(3) Die steriliteit van alle glasware, media en verdunningsmiddels moet nagegaan word deur—

(a) met elke reeks toetse verteenwoordigende kontrolebuise, -plate en groeimedia te toets;

(b) die groeimedium te gebruik wat in hierdie Aanhangsel genoem word.

(4) Alle pipette van die uitblaastipe moet van 'n geskikte nie-absorberende watteprop voorsien wees.

(5) Al die glasware wat vir volumetriese meting gebruik word, moet 'n akkuraatheidsgraad hê minstens gelykstaande met Graad B van die Nasionale Fisiese Navorsingslaboratorium.

(6) Al die chemikalieë wat gebruik word by die bereiding van die oplossings en media wat in hierdie Aanhangsel genoem word, moet, tensy anders voorgeskryf, van 'n analitiesereagensgraad wees of van 'n graad wat geskik is vir die bereiding van bakteriologiese media.

(7) Daar kan, in plaas van die media wat voorgeskryf word, geskikte ontwaterde kultuurmedia gebruik word indien sodanige preparate beskikbaar is: Met dien verstande dat sodanige ontwaterde media met die gegewe beskrywing ooreenstem en gelykwaardige resultate lewer: Met dien verstande voorts dat die peptoon, galsoute, triptoon, gisekstrak en beesgal wat gebruik word van 'n standaard moet wees gelykstaande met die verwysingstandaard wat deur die Suid-Afrikaanse Buro vir Standaarde gehou word.

(8) Die verteenwoordigende melkmonsters moet met steriele toerusting geneem word en in steriele monsterhouers wat behoorlik kan sluit, geplaas word, en daar moet gesorg word dat die monsters nie gekontamineer raak nie. Sodanige monsterhouers moet toegemaak word en, indien die toets nie binne 15 minute nadat die monster geneem is 'n aanvang neem nie, omring word met gebreekte ys of 'n ander geskikte koelmiddel wat die temperatuur van die monsters binne 30 minute kan laat daal tot 5 °C en dit onbevrore by daardie temperatuur kan hou.

GEWYSIGDE EIJKMANN-TOETS

2. (1) Die gewysigde Eijkmann-toets moet uitgevoer word soos dit in onderstaande subparagrawe uiteengesit word.

(2) Meng die monster melk of room deeglik, en as die room te dik is om dit maklik te kan hanteer, verhit dit tot 'n temperatuur van hoogstens 37 °C.

(3) Nadat al die nodige voorsorgmaatreëls getref is om kontaminasie van die monster te voorkom, inokuleer met behulp van 'n 1 mℓ-pipet die inhoud van drie buise wat 10 mℓ (m/v) briljante groen galboeljon bevat en wat voosien is van 'n omgekeerde Durham-fermentasiebuisie vir gasopsporing, met die ekwivalent van 0,01 mℓ in die geval van rou melk bedoel om gepasteuriseer te word en 1 mℓ in die geval van gepasteuriseerde melk, hersaamgestelde (aangemaakte) melk, gepasteuriseerde room en aangesuurde suiwelprodukte. In die geval van vaste of halfvaste suiwelprodukte, inokuleer die buise wat dubbelsterkte briljante groen galboeljon bevat met 10 mℓ van 'n 1:10-verdunning van die suiwelproduk.

(4) For the measurement of the 0,01 mℓ quantities to be tested in the case of milk, prepare decimal dilutions in accordance with the standard agar plate colony count method described in paragraph 7 (1) (i) and (ii), substituting 11,0 mℓ of milk for 11,0 g of milk powder or skimmed milk powder.

(5) Incubate the inoculated brilliant green bile broth for 48 hours in a water bath the temperature of which is kept at 44 °C ± 0,25 °C.

(6) If the incubation prescribed in terms of subparagraph (5) leads to the formation of gas as seen in the Durham tube, an inoculum of 0,2 mℓ from each brilliant green bile broth tube in which gas has formed is to be transferred to a separate tube of tryptone water.

(7) Incubate the tryptone water tubes referred to in subparagraph (6) in the water bath referred to in subparagraph (5) at 44 °C ± 0,25 °C for 24 ± 2 hours.

(8) After the said 24 ± 2 hours, test the tryptone water in the tubes for indole production by adding 0,5 mℓ of Kovac's reagent.

(9) The formation of a rose-coloured ring at the interface of the two liquids indicates the presence of indole.

(10) A positive result for gas and indole in any of these three tubes inoculated with the prescribed volume of the same milk shall be taken to indicate the presence of *Escherichia coli.*

(11) Prepare the (m/v) brilliant green bile broth, the tryptone water and the Kovac's reagent as follows:

(A) (i) The composition of the brilliant green bile broth shall be as follows:

Ox bile	20 g
Peptone	10 g
Lactose	10 g
1 per cent (m/v) aqueous solution of brilliant green	1,3 mℓ
distilled water	1 ℓ

(ii) Dissolve the constituents in the distilled water.

(iii) Adjust the pH to a value of 7,2 to 7,4.

(iv) Distribute the medium to 10 mℓ quantities among test tubes containing an inverted Durham fermentation tube and then sterilise them in an autoclave at 121 °C for at least 15 minutes.

(v) In order to prepare double-strength brilliant green bile broth, use half the quantity of distilled water.

(B) (i) The composition of the tryptone water shall be as follows:

Tryptone	10 g
Sodium chloride	5 g
Distilled water	up to 1 ℓ

(ii) Dissolve the constituents in the distilled water by warming the mixture slightly.

(iii) Cool to 20–25 °C and adjust the pH with sodium hydroxide solution or hydrochloric acid solution to between 7,4 and 7,5.

(4) Vir die meet van die hoeveelhede van 0,01 mℓ wat in die geval van melk getoets moet word, berei desimale verdunnings voor volgens die standaard agarplaatkolonietellingmetode wat in paragraaf 7 (1) (i) en (ii) beskryf word, en vervant 11,0 g melkpoeier of afgeroomde melkpoeier deur 11,0 mℓ melk.

(5) Inkubeer die geïnokuleerde briljante groen galboeljon 48 uur lank in 'n waterbad waarvan die temperatuur op 44 °C ± 0,25 °C gehou word.

(6) As die inkubasie wat by subparagraaf (5) voorgeskryf word aanleiding gee tot die vorming van gas soos waargeneem in die Durham-buis, moet daar uit iedere huis met brilijante groen galboeljon waarin gas gevorm het, 'n inokulum van 0,2 mℓ na 'n afsonderlike buis met triptoonwater oorgebring word.

(7) Inkubeer die buise met triptoonwater genoem in subparagraaf (6) 24 ± 2 uur lank by 44 °C ± 0,25 °C in die waterbad wat in subparagraaf (5) genoem word.

(8) Om te bepaal of daar indool gevorm het, toets die triptoonwater in die buise na verloop van genoemde 24 ± 2 uur deur 0,5 mℓ Kovac-reagens daarby te voeg.

(9) As daar 'n rooskleurige ring by die tussenvlak van die twee vloeistowwe vorm, word daar aanvaar dat daar indool aanwesig is.

(10) 'n Positiewe resultaat vir gas en indool in enige van hierdie drie buise wat met die voorgeskrewe volume van dieselfde melk geïnokuleer is, word beskou as 'n aanduiding dat daar *Escheririchia coli* aanwesig is.

(11) Berei die (m/v) briljante groen galboeljon, die triptoonwater en die Kovac-reagens soos volg:

(A) (i) Die briljante groen galboeljon moet soos volg saamgestel wees:

Osgal	20 g
Peptoon	10 g
Laktose	10 g
1 persent (m/v) waterige oplossing van briljante groen	1,3 mℓ
gedistilleerde water	1 ℓ

(ii) Los die bestanddele in die gedistilleerde water op.

(iii) Reguleer die pH tot 'n waarde van 7,2 tot 7,4.

(iv) Verdeel die medium in 10 mℓ-hoeveelhede tussen die toetsbuise wat 'n omgekeerde Durham-fermentasiebuis bevat en steriliseer hulle minstens 15 minute lank in 'n outoklaaf by 121 °C.

(v) Om dubbelsterkte briljante groen galboeljon te berei, gebruik die helfte van die hoeveelheid gedistilleerde water.

(B) (i) Die triptoonwater moet soos volg saamgestel wees:

Triptoon	10 g
Natriumchloried	5 g
Gedistilleerde water	tot by 1 ℓ

(ii) Los die bestanddele in die gedistilleerde water op deur dit effens te verhit.

(iii) Verkoel tot 20–25 °C en reguleer die pH met natriumhidroksied oplossing of soutsuuroplossing sodat dit tussen 7,4 en 7,5 is.

(iv) Dispense the medium in 5 mℓ aliquots in test tubes. Autocalve the dispensed medium at 121 °C for at least 15 minutes.

(C) (i) The composition of the Kovac's reagent shall be as follows:

Paradimethylaminobenzaldehyde	5 g
Concentrated hydrochloric acid	25 mg
Amyl alcohol (pyridine free)	75 mℓ

(ii) Dissolve the paradimethylaminobenzaldehyde in the amyl alcohol and add the hydrochloric acid.

(iii) After preparation, the reagent should be yellow in colour.

(iv) Place the reagent in an amber-coloured glass stoppered vessel and store in a cool dark place.

(v) The reagent shall not be used within 24 hours after preparation.

ASCHAFFENBURG AND MULLEN PHOSPHATASE TEST

3. (1) The phosphatase test shall be carried out in a manner set out below.

(2) Test each sample as soon as possible after its arrival at the laboratory.

(3) If the sample is not tested immediately on its arrival at the laboratory, keep it at a temperature below 5 °C, but not frozen, until it is tested.

(4) Raise the temperature of the sample to 20–25 °C immediately before it is tested.

(5) Take the following precautions during or in connection with the testing of a sample:

(a) Except in the case of cultured dairy products, do not test a sample that shows signs of spoiling or souring.

(b) Use a clean pipette for each sample of milk or cream and ensure that no pipette is contaminated with saliva.

(c) Do not perform the test in direct sunlight.

(d) Use only distilled water throughout the test.

(6) Whenever practicable, use reagents of analytical quality for this test. Prepare the buffer substrate solution as follows:

(a) Buffer solution: Dissolve 3,5 g of anhydrous sodium carbonate and 1,5 g of sodium bicarbonate in distilled water and fill up with water to 1 ℓ solution in a volumetric flask.

(b) Keep the solid substrate, disodium p-nitrophenyl phosphate, in a refrigerator.

(c) Buffer substrate solution:

(i) Place 150 mg of the substrate in a standard 100 mℓ volumetric measuring flask and fill to the 100 mℓ mark with the buffer solution.

(ii) Store the solution in a refrigerator and protect from light.

(iv) Maak die medium op in hoeveelhede van 5 mℓ in proefbuise. Verhit die gedispenseerde medium minstens 15 minute lank by 121 °C in 'n outoklaaf.

(C) (i) Die Kovac-reagens moet soos volg saamgestel wees:

Paradimetielaminobensaldehied	5 g
Gekonsentreerde soutsuur	25 mℓ
Amielalkohol (piridienvry)	75 mℓ

(ii) Los die paradimetielaminobensaldehied in die amielalkohol op en voeg dan soutsuur by.

(iii) Die reagens moet, as dit klaar berei is, geel van kleur wees.

(iv) Plaas die reagens in 'n houer van amberkleurige glas met 'n prop op en bêre op 'n koel, donker plek.

(v) Die reagens moet nie binne 24 uur nadat dit berei is, gebruik word nie.

ASCHAFFENBURG-EN-MULLEN-FOSFATASE-TOETS

3. (1) Die fosfatasetoets moet uitgevoer word soos dit in onderstaande subparagrawe uiteengesit word.

(2) Toets elke monster so gou doenlik nadat dit in die laboratorium aangekom het.

(3) As 'n monster nie dadelik nadat dit in die laboratorium aangekom het, getoets word nie, hou dit by 'n temperatuur benede 5 °C, maar onbevrore, totdat dit getoets word.

(4) Verhoog die temperatuur van die monster tot 20–25 °C onmiddellik voordat dit getoets word.

(5) Tref die volgende voorsorgmaatreëls gedurende of in verband met die toets van 'n monster:

(a) Met uitsondering van aangesuurde suiwelprodukte, moenie 'n monster toets wat tekens van bederf of suurheid toon nie.

(b) Gebruik 'n skoon pipet vir elke monster melk of room en sorg dat geen pipet met speeksel gekontamineer word nie.

(c) Moenie die toets in direkte sonlig uitvoer nie.

(d) Gebruik deurgaans slegs gedistilleerde water.

(6) Gebruik oral waar doenlik reagense van analitiese gehalte vir hierdie toets. Berei die buffersubstraatoplossing soos volg:

(a) Die bufferoplossing: Los 3,5 g anhidriese natriumkarbonaat en 1,5 g natriumbikarbonaat in gedistilleerde water op en voeg water by tot 1 ℓ oplossing in 'n maatfles.

(b) Hou die soliede substraat, dinatrium-p-nitrofenielfosfaat, in 'n koelkas.

(c) Die buffersubstraatoplossing:

(i) Plaas 150 mg van die substraat in 'n standaard volumetriese maatfles van 100 mℓ en vul die fles met die bufferoplossing tot by die 100 mℓ-merk.

(ii) Hou die oplossing in 'n koelkas en beskerm dit teen lig.

(iii) When distilled water is used for purposes of comparison, the solution must give a reading of less than the standard 10 on the comparator disc A.P.T.W. 5 or A.P.T.W. 7 when viewed in transmitted light through a 25 mm cell in the allpurpose comparator.

(iv) Do not use the solution for longer than one week.

(7) Use the following apparatus for the test:

(a) A Lovibond all-purpose comparator with a stand for work in reflected light.

(b) A Lovibond comparator disc A.P.T.W. 5 or A.P.T.W. 7.

(c) Two fused-glass cells, 25 mm deep, or test tubes of colourless glass, 13,5 mm internal diameter, conforming to B.S. 625, fitted with non-p-nitrophenol-containing stoppers, for use in the Lovibond all-purpose 1 000 comparator.

(d) A water bath capable of being maintained at 37 °C ± 0,5 °C.

(e) A pipette to deliver 5,0 mℓ.

(f) A supply of 1,0 mℓ straight-sided pipettes.

(g) 1 ℓ volumetric flask.

(h) a 100 mℓ standard volumetric flask.

(8) (a) After use, empty each tube, rinse it in water, wash well in hot water containing soda, rinse in hot water and then in distilled water and dry, or clean by some other equally effective method.

(b) If, after treatment in accordance with (a) of this subparagraph, a test tube does not appear to be clean, repeat the treatment but, in addition, after rinsing it in hot water, place it in hydrochloric acid and then rinse it again in hot water and then in distilled water and dry it, or clean it by some other equally effective method.

(c) Clean new glassware by dipping it in a solution of chromic acid consisting of five volumes of 8% (m/v) potassium dichromate and four volumes of concentrated sulphuric acid added slowly and carefully to the mixture of dichromate and water.

(d) Keep the solution referred to in (c) of this subparagraph covered and discard it when it turns green.

(e) After cleaning new glassware in the manner described above, rinse it in hot water, then rinse it in distilled water and dry.

(f) Pipettes should be well rinsed in cold water and then cleaned by soaking for 24 hours in a solution of chromic acid in a 250 mℓ glass cylinder or other suitable container, and thereafter well rinsed in hot water and then in distilled water and dried, or cleaned by some other equally effective method.

(g) Glassware used for the test shall not be used for any other purpose and shall be kept separate from all other apparatus in the laboratory.

(iii) Wanneer gedistilleerde water vir vergelykingsdoeleindes gebruik word, moet die oplossing 'n lesing gee laer as die standaard van 10 op die vergelykerskyf A.P.T.W. 5 of A.P.T.W. 7 as dit deur 'n sel van 25 mm in die veeldoelvergelyker in deurgelate lig beskou word.

(iv) Moenie die oplossing langer as een week gebruik nie.

(7) Gebruik ondergenoemde apparaat vir die toets:

(a) 'n Lovibond-veeldoelvergelyker met 'n staander vir werk in weerkaatste lig.

(b) 'n Lovibond-vergelykerskyf A.P.T.W. 5 of A.P.T.W. 7.

(c) Twee selle van saamgesmelte glas, 25 mm diep, of proefbuise van kleurlose glas, met 'n binnedeursnee van 13,5 mm ooreenkomstig B.S. 625, met nie-p-nitrofenolbevattende proppe vir gebruik in die Lovibond 1 000-veel-doelvergelyker.

(d) 'n Waterbad waarvan die temperatuur op 37 °C ± 0,5 °C gehandhaaf kan word.

(e) 'n Pipet met 'n houvermoë van 5,0 mℓ.

(f) 'n Voorraad regafpipette met 'n houvermoë van 1,0 mℓ.

(g) Maatflesse met 'n houvermoë van 1 ℓ.

(h) 'n Standaard maatfles met 'n houvermoë van 100 mℓ.

(8) (a) Maak elke proefbuis leeg nadat dit gebruik is, spoel dit in water af, was dit deeglik in warm water wat soda bevat, spoel dit in warm water en dan in gedistilleerde water af en maak dit droog, of maak dit skoon volgens 'n ander metode wat net so doeltreffend is.

(b) As 'n proefbuis, nadat dit volgens (a) van hierdie subparagraaf behandel is, nie skoon lyk nie, herhaal die behandeling, maar plaas dit hierbenewens, nadat dit in warm water afgespoel is, in soutsuur, spoel dit weer in warm water en daarna in gedistilleerde water af en maak dit droog, of maak dit skoon volgens 'n ander metode wat net so doeltreffend is.

(c) Reinig nuwe glasware deur dit te dompel in 'n chroomsuuroplossing wat bestaan uit vyf volumes kaliumdichromaat van 8% (m/v) en vier volumes gekonsentreerde swaelsuur wat stadig en versigtig by die mengsel van dichromaat en water gevoeg moet word.

(d) Hou die oplossing genoem in (c) van hierdie subparagraaf toe en gooi dit weg as dit groen word.

(e) Nadat dit gereinig is soos hierbo beskryf, moet nuwe glasware in warm water en daarna in gedistilleerde water afgespoel en dan drooggemaak word.

(f) Spoel pipette goed af in koue water en reinig dit daarna deur dit 24 uur lank te laat lê in 'n chroomsuuroplossing in 'n glassilinder of ander geskikte houer wat 250 mℓ hou; spoel dit dan deeglik af in warm water en dan in gedistilleerde water, en maak dit droog of maak dit skoon volgens 'n ander metode wat net so doeltreffend is.

(g) Glasware wat vir die toets gebruik word, moet vir geen ander doel gebruik word nie en moet weggehou word van alle ander apparaat in die laboratorium.

(9) (a) The test shall be carried out in the manner set out in below.

(b) Transfer 5 mℓ of the buffersubstrate solution to a test tube using a pipette, stopper the test tube and bring the contents to a temperature of 37 °C ± 0,5 °C.

(c) Add 1 mℓ of the milk or cream to be tested, replace the stopper of the test tube and mix the contents well by shaking.

(d) Incubate the test tube for 2 hours ± 1 minute at 37 °C ± 0,5 °C.

(e) With each series of samples, incubate one control sample prepared from 5 mℓ buffer substrate solution and 1 mℓ boiled milk or cream of the same type as that undergoing the test.

(f) After incubation, remove the test tube from the water bath and mix the contents well.

(g) Place the control sample on the left-hand ramp of the stand and the test sample on the right.

(h) Take the readings in reflected light by looking down on to the two apertures, with the comparator facing a good source of daylight.

(i) If artificial light is needed for matching, use a daylight type of illumination.

(j) Revolve the disc until the colour of the test sample matches that of the control sample.

(k) Record readings falling between two standards by affixing a plus or minus sign to the figure for the nearest standard.

COLIFORM BACTERIA TEST

4. (1) The coliform bacteria test for milk, reconstituted (prepared) milk, pasteurised milk, pasteurised cream and dairy products shall be carried out in the manner set out in the subparagraphs below or by using the VRB MUG agar method described in paragraph 5 of Annexure A.

(2) Mix the milk, cream or dairy products thoroughly before sampling from bulk.

(3) (a) Thoroughly mix samples of milk, skimmed milk, buttermilk or cream. If it is too thick for easy handling, the cream may be heated to a temperature not exceeding 37 °C. Prepare the 1:10 dilution (m/m) by adding 1 mℓ of the product to 9 mℓ of the sterile diluent (phosphate buffer or peptone saline solution) or 11 mℓ of the product to 99 mℓ of the diluent (paragraph 7).

(b) Thoroughly mix the viscous or semi-solid cultured dairy products and place 11 g of the mixed product in a sterile wide-mouthed container. Add 99 mℓ of heated (40 °C) sterile 2% (m/v) sodium citrate solution and shake the mixture until homogeneous dispersion is obtained. This constitutes the 1:10 dilution (m/m) of the product. Further tenfold dilutions are prepared in the sterile diluent (paragraph 7).

(9) (a) Voer die toets uit soos dit in onderstaande paragrawe uiteengesit word.

(b) Plaas 5 mℓ van die buffersubstraatoplossing deur middel van 'n pipet in 'n proefbuis, maak die proefbuis met 'n prop toe en verhit die inhoud tot by 'n temperatuur van 37 ° C ± 0,5 °C.

(c) Voeg hierby 1 mℓ van die melk of room wat getoets gaan word, sit die prop van die proefbuis weer op en meng die inhoud daarvan deeglik deur dit te skud.

(d) Inkubeer die inhoud van die proefbuis daarna 2 uur ± 1 minuut lank by 37 °C ± 0,5 °C.

(e) Inkubeer een kontrolemonster bestaande uit 5 mℓ buffersubstraatoplossing en 1 mℓ gekookte melk of room van dieselfde tipe as dié wat getoets word, saam met elke reeks monsters.

(f) Haal die proefbuis na die inkubasie uit die waterbad en meng die inhoud daarvan deeglik.

(g) Plaas die kontrolemonster op die linkerkantste en die toetsmonster op die regterkantste kompartement van die staander.

(h) Neem die lesings in weerkaatste lig deur af te kyk op die twee openinge, met die vergelyker in die rigting van toereikende daglig gekeer.

(i) As kunsmatige lig vir vergelykingsdoeleindes nodig is, gebruik dagligtipe beligting.

(j) Draai die skyf totdat die kleur van die toetsmonster met dié van die kontrolemonster ooreenstem.

(k) Teken die lesing tussen twee standaard stande aan deur 'n plus- of minusteken te trek by die syfer vir die naaste standaard stand.

TOETS VIR KOLIVORMIGE BAKTERIEË

4. (1) Die toets vir kolivormige bakterieë in melk, hersaamgestelde (aangemaakte) melk, gepasteuriseerde melk, gepasteuriseerde room en suiwelprodukte moet uitgevoer word soos dit in onderstaande subparagrawe uiteengesit word, of deur gebruik te maak van die VRB-MUG-agarmetode wat in paragraaf 5 van Aanhangsel A beskryf word.

(2) Meng die melk, room of suiwelprodukte deeglik alvorens monsters uit grootmaat geneem word.

(3) (a) Meng die monsters melk, afgeroomde melk, karringmelk of room deeglik. Indien die room te dik is om dit maklik te kan hanteer, kan dit verhit word na 'n temperatuur van hoogstens 37 °C. Berei die 1:10 verdunnings (m/m) deur 1 mℓ van die produk by 9 mℓ van die steriele verdunner (fosfaatbuffer of peptoonsalienoplossing) of 11 mℓ van die produk by 99 mℓ van die verdunner (paragraaf 7) te voeg.

(b) Meng die viskeuse of halfvaste aangesuurde suiwelprodukte deeglik en plaas 11 g van die gemengde produk in 'n steriele wyebekhouer. Voeg 99 mℓ verhitte (40 °C) steriele 2%(m/v)-natriumsitraatoplossing by en skud die mengsel totdat dit egalig vermeng is. Dit lewer die 1:10-verdunning (m/m) van die produk. Verdere tienvoudige verdunnings word berei in die steriele verdunner (paragraaf 7).

(4) The most probable number (MPN) of coliform bacteria shall be determined as follows:

(a) Inoculate three test tubes each containing 10 mℓ of double-strength brilliant green bile broth as described in paragraph 2 (12) (A) (i) to (v) and a Durham tube with 10 mℓ of the 1:10 dilution of the product. This inoculation corresponds to 1 g or 1 mℓ of the product sample in each tube.

(b) Inoculate three tubes each containing 10 mℓ single-strength brilliant green bile broth and a Durham tube with 1 mℓ of the 1:10 dilution of the product. This inoculation corresponds to 0,1 g or 0,1 mℓ of sample in each tube.

(c) Inoculate three tubes each containing 10 mℓ of single-strength brilliant green bile broth and a Durham tube with 1 mℓ of the 1:100 dilution or 0,1 mℓ of the 1:10 dilution of the product. This inoculation corresponds to 0,01 g or 0,01 mℓ of the sample in each tube.

(d) Mix carefully, making sure that no air bubbles are shaken into the Durham tubes.

(e) After preparing the initial dilutions, proceed without delay with the preparation of further dilutions and inoculations.

(f) Incubate the inoculated tubes for 48 ± 2 hours at 30 °C ± 1 °C.

(g) A tube containing sufficient gas to fill the concavity of the Durham tube shall be recorded as positive. A positive result shall also be recorded if the Durham tube contains less than the said amount of gas but effervescence occurs when the side of the test tube is tapped. Record the number of positive results.

(h) In the case of fruit yoghurt and other products containing a fermentable substance other than lactose, confirm the presence of lactose fermenters by transferring one loop full of the contents of each tube showing gas production to fresh tubes of single-strength brilliant green bile broth, incubating these tubes for 48 ± 2 hours at 30 °C ± 1 °C and examing them for gas production.

(i) The number of positive tubes (after confirmation, in the case of products containing fermentable substances other than lactose) for each dilution is used for determining the MPN of coliform bacteria per 1,0 g or 1,0 mℓ of the product in accordance with the following table:

(4) Die mees waarskynlike getal (MWG) kolivormige bakterieë moet soos volg bepaal word:

(a) Inokuleer drie buise wat elk 10 mℓ dubbelsterkte briljante groen galboeljon soos beskryf in paragraaf 2 (12) (A) (i) tot (v) en 'n Durham-buis bevat met 10 mℓ van die 1:10-verdunning van die produk. Hierdie inokulasie stem ooreen met 1 g of 1 mℓ van die produkmonster in elke buis.

(b) Inokuleer drie buise wat elk 10 mℓ enkelsterkte briljante groen galboeljon en 'n Durham-buis bevat met 1 mℓ van die 1:10-verdunning van die produk. Hierdie inokulasie stem ooreen met 0,1 g of 0,1 mℓ van die monster in elke buis.

(c) Inokuleer drie buise wat elk 10 mℓ enkelsterkte briljante groen galboeljon en 'n Durham-buis bevat met 1 mℓ van die 1:100-verdunnings of 0,1 mℓ van die 1:10-verdunnings van die produk. Hierdie inokulasie stem ooreen met 0,01 g of 0,1 mℓ van die monster in elke buis.

(d) Meng versigtig en maak seker dat geen lugblasies in die Durham-buise opgeneem word nie.

(e) Gaan na die bereiding van die eerste verdunnings sonder versuim voort met die bereiding van verdere verdunnings en inokulasies.

(f) Inkubeer die geïnokuleerde buise 48 ± 2 uur lank by 30 °C ± 1 °C.

(g) 'n Buis wat 'n genoegsame hoeveelheid gas bevat om die konkaaf van die Durham-buis te vul, word as positief beskou. 'n Positiewe resultaat word ook aanvaar al het die Durhambuis minder gas in as genoemde hoeveelheid maar opbruising geskied as die kant van die proefbuis getik word. Teken die getal positiewe resultate aan.

(h) In die geval van vrugtejogurt en ander produkte wat 'n ander fermenteerbare stof as laktose bevat, bevestig die teenwoordigheid van laktosefermenteerders deur een lus vol van elke buis wat gasvorming toon oor te dra na skoon buise met enkelsterkte briljante groen galboeljon, inkubeer hierdie buise 48 ± 2 uur by 30 °C ± 1 °C en ondersoek vir gasvorming.

(i) Die getal positiewe buise (na bevestiging, in die geval van produkte wat 'n ander fermenteerbare stof as laktose bevat) vir elke verdunning word gebruik vir die bepaling van die MGW kolivormige bakterieë per 1,0 g of 1,0 mℓ van die produk ooreenkomstig die volgende tabel:

Number of positive tubes			MPN of coliforms in	Number of positive tubes			MPN of coliforms in
1,0 g or 1,0 mℓ	0,1 g or 0,1 mℓ	0,01 g or 0,01 mℓ	1,0 g or 1,0 mℓ	1,0 g or 1,0 mℓ	0,1 g or 0,1 mℓ	0,01 g or 0,01 mℓ	1,0 g or 1,0 mℓ
0	0	0	0,0	2	2	2	3,5
0	0	1	0,3	2	2	3	4,0
0	1	0	0,3	2	3	0	3,0
0	1	1	0,6	2	3	1	3,5
0	2	0	0,6	2	3	2	4,0
1	0	0	0,4	3	0	0	2,5
1	0	1	0,7	3	0	1	4,0
1	0	2	1,1	3	0	2	6,5
1	1	0	0,7	3	1	0	4,5

Number of positive tubes			MPN of coliforms in	Number of positive tubes			MPN of coliforms in
1,0 g or 1,0 mℓ	0,1 g or 0,1 mℓ	0,01 g or 0,01 mℓ	1,0 g or 1,0 mℓ	1,0 g or 1,0 mℓ	0,1 g or 0,1 mℓ	0,01 g or 0,01 mℓ	1,0 g or 1,0 mℓ
1	1	1	1,1	3	1	1	7,5
1	2	0	1,1	3	1	2	11,5
1	2	1	1,5	3	1	3	16,0
1	3	0	1,6	3	2	0	9,5
2	0	0	0,9	3	2	1	15,0
2	0	1	1,4	3	2	2	20,0
2	0	2	2,0	3	2	3	30,0
2	1	0	1,5	3	3	0	25,0
2	1	1	2,0	3	3	1	45,0
2	1	2	3,0	3	3	2	110,0
2	2	0	2,0	3	3	3	more than 110,0
2	2	1	3,0	3	3	3	more than 110,0

(5) Cultured products with developed acidity shall be tested within 48 hours of their manufacture.

Getal positiewe buise			MWG kolivormige bakterieë	Getal positiewe buise			MWG kolivormige bakterieë
1,0 g of 1,0 mℓ	0,1 g of 0,1 mℓ	0,01 g of 0,01 mℓ	1,0 g of 1,0 mℓ	1,0 g of 1,0 mℓ	0,1 g of 0,1 mℓ	0,01 g of 0,01 mℓ	1,0 g of 1,0 mℓ
0	0	0	0,0	2	2	2	3,5
0	0	1	0,3	2	2	3	4,0
0	1	0	0,3	2	3	0	3,0
0	1	1	0,6	2	3	1	3,5
0	2	0	0,6	2	3	2	4,0
1	0	0	0,4	3	0	0	2,5
1	0	1	0,7	3	0	1	4,0
1	0	2	1,1	3	0	2	6,5
1	1	0	0,7	3	1	0	4,5
1	1	1	1,1	3	1	1	7,5
1	2	0	1,1	3	1	2	11,5
1	2	1	1,5	3	1	3	16,0
1	3	0	1,6	3	2	0	9,5
2	0	0	0,9	3	2	1	15,0
2	0	1	1,4	3	2	2	20,0
2	0	2	2,0	3	2	3	30,0
2	1	0	1,5	3	3	0	25,0
2	1	1	2,0	3	3	1	45,0
2	1	2	3,0	3	3	2	110,0
2	2	0	2,0	3	3	3	meer as 110,0
2	2	1	3,0	3	3	3	meer as 110,0

(5) Aangesuurder produkte wat suur ontwikkel moet binne 48 uur na vervaardiging getoets word.

VIOLET RED BILE (MUG) AGAR METHOD

5. (1) The coliform organism test and the test for *Escherichia coli* in milk, reconstituted (prepared) milk, pasteurised milk, pasteurised cream and dairy products shall be carried out in the manner set out below.

(2) Prepared the samples as follows:

(a) Thoroughly mix samples of milk, skimmed milk, buttermilk or cream. If it is to thick for easy handling, the cream may be heated to a temperature not exceeding 37 °C. Prepare the 1:10 dilution (m/m) by adding 1 mℓ of the product to 9 mℓ of sterile diluent or 11 mℓ of the product to 99 mℓ of diluent.

VIOLETROOIGAL-MUG-AGARTOETS

5. (1) Die toets vir kolivormige organismes en die toets vir *Escherichia coli* in melk, hersaamgestelde (aangemaakte) melk, gepasteuriseerde melk, gepasteuriseerde room en suiwelprodukte moet uitgevoer word soos dit in onderstaande subparagrawe uiteengesit word.

(2) Die monsters word soos volg voorberei:

(a) Meng die monsters melk, afgeroomde melk, karringmelk of room deeglik. Indien die room te dik is om dit maklik te kan hanteer, kan dit verhit word tot by 'n temperatuur van hoogstens 37 °C. Berei die 1:10-verdunning (m/m) deur 1 mℓ van die produk by 9 mℓ van die steriele verdunner te voeg of deur 11 mℓ van die produk by 99 mℓ van die verdunner te voeg.

(b) Thoroughly mix the viscous or semi-solid cultured dairy products and place 11 g of the product in a sterile wide-mouthed container. Then add 99 mℓ of heated (40 °C) sterile 2% (m/v) sodium citrate solution and shake the mixture until homogeneous dispersion has been obtained. This constitutes the 1:10 dilution of the product. Further tenfold dilutions are prepared in the sterile diluent.

(3) The violet red bile agar is prepared as follows:

	g/ℓ
Brain heart infusion	7,0
Peptone	4,0
Lactose	9,0
Bile salts No. 3	1,5
Neutral red	0,03
Crystal violet	0,002
MUG (4-methylumbelliferyl B-D-glucuronide)	0,1
Sodium chloride	4,5
Disodium phosphate	1,0
Agar	13,0*

* According to the manufacturer's instructions

pH = 7,4 (±1)

Note: (i) The preparation of the samples should not be carried out in direct sunlight; and

(ii) normal aseptic precautions should be taken when necessary.

(4) The test shall be conducted as follows:

(a) Prepare dilutions so as to obtain plates with colony counts of more than 10, if possible, and fewer than 150. In the case of milk and liquid dairy products make sure that the micro-organisms in the test sample are distributed as evenly as possible by inverting the sample container 25 times. If foam is formed it should be allowed to disperse. The interval between mixing and removing the test portion should not be longer than three minutes.

Remove 1 mℓ of the test sample with a sterile pipette and add to 9 mℓ of the diluent (or 10 mℓ of the test sample to 90 mℓ of the diluent or 11 mℓ of the test sample to 99 mℓ of the diluent). Shake this primary dilution thoroughly. In this way, a 10^{-1} dilution is obtained.

(b) Now prepare further dilutions by transferring, using a sterile pipette, 1 mℓ of the primary dilution to another test tube containing 9 mℓ of sterile diluent, avoiding contact between the pipette and the diluent. A fresh pipette should be used for each dilution.

Alternatively, transfer 10 mℓ of the primary dilution to a bottle containing 90 mℓ of the sterile diluent, or 11 mℓ of the primary dilution to 99 mℓ of the sterile diluent.

Mix thoroughly either by aspirating 10 times with a fresh pipette or by mixing mechanically for 5 to 10 seconds to obtain the 10^{-2} dilution. The frequency of rotation in the case of mechanical mixing shall be such that the liquid moves two to three centimetres up the side of vessel while being mixed. If necessary, repeat this procedure using the 10^{-2} and further dilutions to obtain 10^{-3}, 10^{-4}, etcetera, dilutions until the appropriate number of micro-organisms has been obtained.

(b) Meng die viskeuse of halfvaste aangesuurde suiwelprodukte deeglik en plaas 11 g van die produk in die steriele wyebekhouer. Voeg 99 mℓ verhitte (40 °C) steriele 2% (m/v) natriumsitraatoplossing by en skud die mengsel totdat dit egalig vermeng is. Dit is die 1:10-verdunning (m/m) van die produk. Verdere tienvoudige verdunnings word berei in die steriele verdunner.

(3) Die violetrooigalagar word soos volg berei:

	g/ℓ
Brein-hart-aftreksel	7,0
Peptoon	4,0
Laktose	9,0
Galsoute No. 3	1,5
Neutrale rooi	0,03
Kristalviolet	0,002
MUG (4-metielumbellieferiel-B-D-glukuronied)	0,1
Natriumchloried	4,5
Dinatriumfosfaat	1,0
Agar	13,0*

* Volgens die vervaardiger se voorskrifte

pH = 7,4 (±1)

Let Wel: (i) Die monsters moet nie in direkte sonlig berei word nie; en

(ii) normale aseptiese voorsorgmaatreëls moet waar nodig getref word.

(4) Die toets word soos volg uitgevoer:

(a) Berei verdunnings sodat plate met kolonietellings van meer as 10, indien moontlik, en minder as 150 verkry word. In die geval van melk en vloeibare suiwelprodukte word verseker dat die mikro-organismes in die toetsmonster so eweredig moontlik versprei word deur die monster 25 keer om te keer. Indien skuim vorm, moet dit toegelaat word om te versprei. Die tydsverloop tussen menging van die monster en die neem van die toetsporsie moet nie langer as drie minute wees nie. Suig met 'n steriele pipet 1 mℓ van die toetsmonster op en voeg by 9 mℓ van die verdunner (of 10 mℓ van die toetsmonster by 90 mℓ van die verdunner, of 11 mℓ van die toetsmonster by 99 mℓ van die verdunner). Skud hierdie primêre verdunning deeglik. Op dié wyse word 'n 10^{-1}-verdunning verkry.

(b) Berei nou verdere verdunnings deur met 'n steriele pipet 1 mℓ van die primêre verdunning oor te dra na 'n ander proefbuis wat 9 mℓ steriele verdunner bevat sonder om met die pipet aan die verdunner te raak. 'n Skoon pipet moet vir elke verdunning gebruik word. So nie kan 10 mℓ van die primêre verdunning na 'n bottel van 90 mℓ van die steriele verdunner bevat, of 11 mℓ van die primêre verdunning na 99 mℓ van die steriele verdunner oorgedra word.

Meng die verdunnings deeglik deur dit 10 keer met 'n skoon pipet op te suig of deur dit vir 5 tot 10 sekondes meganies te voer om die 10^{-2}-verdunning te verkry. Die rotasiefrekwensie moet in die geval van meganiese roering sodanig wees dat die vloeistof twee tot drie sentimeter teen die kant van die houer opbeweeg terwyl dit geroer word. Indien nodig moet hierdie prosedure herhaal word deur gebruik te maak van die 10^{-2}, en verdere verdunnings om die verdunnings van 10^{-3}, 10^{-4} ens. te verkry totdat die toepaslike hoeveelheid mikro-organismes verkry is.

Note: The time lapse between the initial measurement of the test portion, the preparation of the primary dilution and the mixing of the dilutions and mediums shall not be longer than 15 minutes.

(c) Use a pipette to transfer 1 mℓ of the liquid product or the appropriate dilutions to the centre of two petri dishes. Touch a dry area in the petri dish with the tip of the pipette. Use a fresh pipette to inoculate each dilution.

(d) Pour about 15 mℓ of the VRB MUG agar at 45 °C ± 1 °C into each petri dish. Mix immediately after pouring by rotating the petri dish sufficiently to obtain evenly dispersed colonies after incubation. Allow to solidify on a cool horizontal surface.

After complete solidification pour about 4 mℓ of the VRB agar at 45 °C ± 1 °C on to the surface of the inoculated medium and allow to solidify. Prepare a control dish with 15 mℓ of the medium to check its sterility.

Note: In order to insure that the temperature of the medium is 45 °C ± 1 °C before pouring, place a thermometer into a 1,5% agar solution portion in a separate container identical to that used for the medium. This control portion should be exposed to the same heating and cooling as the medium.

(e) Incubate the plates in an inverted position. Do not stack them more than six high. Stacks of plates should be separated from one another and from the sides and top of the incubator. Incubate at 30 °C ± 1 °C for 24 ± 2 hours.

(f) Examine the plates under a 366 nm ultra violet light. All colonies showing a blue fluorescence in the surrounding medium are counted and are considered to be *Escherichia coli*. The examined the plates under normal light and count the coliform organisms. Select the plates with more than 10 and fewer than 150 colonies. Count the dark red-coloured colonies with a diameter of at least 0,5 mm, characteristic of coliform organisms. These dark pink to red colonies are usually surrounded by a red zone in the medium. Confirm the count by following the procedure described in subparagraph (g). Calculate the numer of coliform organisms per gram or per millilitre, taking into account the result of the confirmatory test. Five or more fluorescent colonies are regarded as positive for *Escherichia coli*.

(g) The confirmatory test is done by inoculating five colonies of each type, if available, into tubes of brilliant green lactose bile broth containing a Durham tube and incubating at 30 °C ± 1 °C for 24 ± 2 hours. Consider colonies that show gas formation in the Durham tube to be coliform organisms.

Let Wel: Die tydsverloop tussen die aanvanklike meting van die toetsporsie, die voorbereiding van die primêre verdunning en die menging van die verdunnings en mediums moet nie langer as 15 minute wees nie.

(c) Gebruik 'n pipet om 1 mℓ van die vloeibare produk of die toepaslike verdunnings na die middel van twee petribakkies oor te dra. Raak met die punt van die pipet aan 'n droë area in die bakkie. Gebruik 'n ander pipet om elke verdunning te inokuleer.

(d) Giet ongeveer 15 mℓ van die VRB-MUG-agar by 45 °C ± 1 °C in elke petribakkie. Meng onmiddellik na gieting deur die petribakkie te roteer ten einde eweredig verspreide kolonies na inkubasie te verkry. Laat toe om te stol op 'n koel horisontale vlak. Na volledige stolling giet ongeveer 4 mℓ van die VRB-agar by 45 °C ± 1 °C bo-op die geïnokuleerde medium en laat toe om te stol. Berei 'n kontrolebakkie voor met 15 mℓ van die medium om die steriliteit daarvan te kontroleer.

Let Wel: Ten einde seker te maak dat die temperatuur van die medium 45 °C ± 1 °C is voordat dit gegiet word, plaas 'n termometer in 'n 1,5%-agar-oplossingporsie in 'n aparte houer identies aan dié wat vir die medium gebruik word. Hierdie kontroleporsie moet aan dieselfde verhitting en verkoeling blootgestel word as die medium.

(e) Inkubeer die plate in 'n onderstebo posisie. Moenie meer as ses opmekaar stapel nie. Die stapels moet van mekaar geskei en weg van die kante van die inkubator wees. Inkubeer vir 24 ± 2 uur by 30 °C ±1 °C.

(f) Bestudeer die plate onder 'n 366 nm ultraviolet lig. Al die kolonies wat blou fluoresseer in die omliggende medium word getel en word as *Escherichia coli* beskou. Bestudeer daarna die plate onder gewone lig en tel al die kolivormige organismes. Selekteer die plate wat meer as 10 en minder as 150 kolonies bevat. Tel die donkerrooi kolonies wat 'n diameter van minstens 0,5 mm het—dit is kenmerkend vir kolivormige organismes. Hierdie donker pienk tot rooi kolonies word gewoonlik omring deur 'n rooi sone in die medium. Bevestig die telling deur die prosedure te volg wat in subparagraaf (g) beskryf word. Bereken die getal kolivormige organismes per gram of per mℓ, met inagneming van die resultaat van die bevestigingstoets. Vyf of meer fluoresserende kolonies word as positief vir *Escherichia coli* beskou.

(g) Die bevestigingstoets word gedoen deur vyf kolonies van elke tipe, indien beskikbaar, in buise wat 'n Durham-buis en briljante groen laktosegalboeljon bevat te inokuleer en vir 24 ± 2 uur by 30 °C ± 1 °C te inkubeer. Beskou die kolonies wat in die Durham-buis gas vorm as kolivormige organismes.

THE CLOT-ON-BOILING TEST

6. (1) Thoroughly mix the milk before sampling.

(2) Pour 5 mℓ of milk into a test tube.

(3) Place the tube in boiling water.

(4) Ensure that the level of the boiling water is higher than the milk level.

(5) Stand the test tube of milk in the boiling water for five minutes.

(6) Remove the test tube from the water and tilt the tube almost horizontally without shaking the milk inside.

(7) Wait until a thin film is formed on the milk.

(8) The result is positive if all the milk clots or if floccules are seen to be adhering to the sides of the tube when it is returned to the vertical position.

Note: Colostrum in milk will result in a positive clot-on-boiling test. The heat stability of the milk is also affected by other factors.

STANDARD AGAR PLATE COLONY COUNT

7. (1) Mix raw milk or pasteurised milk thoroughly immediately before sampling from bulk:

(i) The 1:10 dilution (m/m) of raw or pasteurised milk shall be prepared in the manner set forth in the paragraphs 4 (3) (a) and (b) of this Annex.

(ii) In the case of milk powder and skimmed milk powder the 1:10 dilution (m/m) shall be prepared as follows:

Place 99 mℓ of sterile phosphate buffer* into a sterile widemouthed container equipped with a rubber stopper or a screw top and heat it to 47 °C ± 2 °C by placing it in a water bath at this temperature. Weigh 11 g of the powder into a sterile aluminium weighing boat or glass container equipped with a rubber stopper or a screw top and heat it to 47 °C ± 2 °C by placing it in a water bath at this temperature.

Quickly add the powder to the warm diluent and turn the dilution bottle slowly in order to wet the powder. Then Shake the bottle 25 times using up and down movements of 300 mm. Replace the bottle in the water bath for an additional five minutes and shake it at intervals. In order to facilitate the reconstitution of the powder, a few grams of sterile glass beads may be added to the diluent. Prepare additional tenfold dilutions in sterile diluent (at room temperature) as required.

(2) Using a fresh pipette, transfer 1 mℓ of each of the dilutions at least in duplicate to sterile petri dishes, beginning with the highest concentration and ending with the lowest.

(3) To each dish add 10 mℓ of the standard plate count agar** which has been melted beforehand and cooled to 45 °C ± 1 °C.

(4) Mix the contents of each dish thoroughly using horizontal rotational movement while the medium is still fluid.

STOL-BY-KOOK-TOETS

6. (1) Meng die melk deeglik voordat 'n monster geneem word.

(2) Giet 5 mℓ melk in 'n proefbuis.

(3) Plaas die buis in kookwater.

(4) Maak seker dat die vlak van die kookwater hoër is as die vlak van die melk.

(5) Laat staan die proefbuis met melk vyf minute lank in die kookwater.

(6) Haal die proefbuis uit die water en keer dit om in 'n bykans horisontale posisie sonder om die melk in die buis te skud.

(7) Wag totdat 'n dun vlies op die melk vorm.

(8) Die resultaat is positief indien al die melk in die buis stol of as vlokkies teen die kante van die proefbuis waargeneem word wanneer die buis in 'n vertikale posisie gebring word.

Let Wel: Kolostrum in melk sal tot 'n positiewe stol-by-kook-toets lei. Ander faktore beïnvloed ook die hittestabiliteit van melk.

STANDAARD-AGARPLAATKOLONIETELLING

7. (1) Meng rou melk of gepasteuriseerde melk deeglik onmiddellik voordat 'n monster uit die massavoorraad geneem word:

(i) Die 1:10-verdunning (m/m) van rou of gepasteuriseerde melk word berei soos in paragrawe 4 (3) (a) en (b) van hierdie Aanhangsel beskryf.

(ii) In die geval van melkpoeier en afgeroomde melkpoeier word die 1:10-verdunning (m/m) soos volg berei: Plaas 99 mℓ steriele fosfaatbuffer* in 'n steriele wyebekhouer met 'n rubberprop of skroefprop toegerus en verhit dit tot 47 °C ± 2 °C deur dit in 'n waterbad by dié temperatuur te plaas. Weeg 11 g van die poeier af in 'n steriele aluminium-weegskuitjie of glashouer met 'n rubberprop of skroefprop en verhit dit tot 47 °C ± 2 °C deur dit teen genoemde temperatuur in 'n waterbad te plaas.

Voeg die poeier vinnig by die warm verdunner en draai die verdunningsbottel stadig om die poeier nat te maak, skud die bottel daarna 25 keer met op-en-af-bewegings van 300 mm. Plaas die bottel nog vyf minute lank terug in die waterbad en skud dit met tussenpose. Om hersamestelling van die poeier te vergemaklik kan 'n paar gram steriele glaskrale by die verdunner gevoeg word. Berei addisionele tienvoudige verdunnings in steriele verdunner (by kamertemperatuur) na gelang dit nodig is.

(2) Giet met behulp van 'n skoon pipet 1 mℓ van elk van die verdunnings minstens in tweevoud in steriele petribakkies deur met die hoogste konsentrasie te begin en met die laagste te eindig.

(3) Giet 10 mℓ van die standaard plaattelingagar** wat vooraf gesmelt en tot 45 °C ± 1 °C afgekoel is, in elke bakkie.

(4) Meng die inhoud van elke bakkie deeglik deur middel van horisontale draaibewegings terwyl die medium nog vloeibaar is.

(5) Once the medium has set invert the dishes and incubate at 30 °C ± 1 °C for 72 ± 2 hours.

(6) At the end of the incubation period remove the dishes from the incubator and count the colony-forming units CFU with the aid of magnification under uniform artificial illumination.

(7) To count the CFUs of each dish spreader-free dishes containing 30–300 CFU are selected; count all the CFUs and calculate the number of CFUs per mℓ or per gram.

(8) If the number of CFU of each dish exceeds 300, count the CFUs in portions of the dish representative of the CFU distribution and use this count to determine the total number per dish. Proceed as in (7) above, but record as "estimated" plate count.

* **Diluents:**

Phosphate buffer solution

Potassium dihydrogen orthophosphate.....	5,08 g
Disodium hydrogen orthophosphate	13,63 g

in 2 ℓ distilled water.

Peptone saline solution

Peptone	1,0 g
Sodium chloride	8,5 g

in 1 ℓ distilled water.

Dissolve the components in the water, heating if necessary. Adjust the pH so that, after sterilisation, is it 7,0 ± 0,1 at 25 °C.

** **Plate count agar**

Tryptone (pancreatic digestive product of casein).....	5 g
Yeast extract.....	2,5 g
Glucose.....	1 g
Agar (bacterial grade)	15 g
Distilled water.....	1 ℓ
Final pH of sterilised medium	7,0 ± 0,1

Sterilise for at least 15 minutes at 121 °C.

TITRATABLE ACIDITY

8. (1) Pipette 9 mℓ of milk into a white dish.

(2) Add either 10 drops or 0,5 mℓ of a 1,6% phenolphthalein indicator solution in 50% ethanol to the milk.

(3) Titrate with 0,1 N NaOH solution until the first tinge of pink appears, which persists for 30 seconds.

(4) To express the titratable acidity of the milk as the percentage of lactic acid, divide by 10 the number of millilitres of 0,1 N NaOH used in the test.

PASTEURISATION

9. (1) The pasteurisation of milk shall be performed—

(a) by heating every particle of the milk to a temperature of at least 63 °C (not exceeding 65,5 °C) and keeping it at that temperature for at least 30 minutes, which heating shall be followed by cooling within 30 minutes to a temperature lower than 5 °C (this process is referred to as the "holder method" or the "batch method"); or

(5) Keer die bakkies om sodra die medium stol, en inkubeer 72 ± 2 uur lank by 30 °C ± 1 °C.

(6) Verwyder die bakkies uit die broeikas by verstryking van die inkubasieperiode en tel die kolonievormende eenhede (KVE) onder egalige kunsmatige beligting met behulp van vergroting.

(7) Om die KVE van elke bakkie te tel, word spreiervrye bakkies wat 30–300 KVE bevat, gebruik; tel al die KVE en bereken die getal KVE per mℓ of per gram.

(8) As die KVE van elke bakkie meer as 300 is, word die KVE op dele van die bakkie wat verteenwoordigend van die KVE-verspreiding is, getel, en word die totale getal vir elke bakkie daarvolgens bepaal. Gaan voort soos in (7) hierbo, maar teken aan as "beraamde" plaattelling.

* **Verdunners:**

Fosfaatbufferoplossing

Kaliumdiwaterstofortofosfaat	5,08 g
Dinatriumwaterstofortofosfaat.....	13,63 g

in 2 ℓ gedistilleerde water.

Peptoonsalienoplossing

Peptoon	1,0 g
Natriumchloried.....	8,5 g

in 1 ℓ gedistilleerde water.

Los die komponente op in die water en verhit indien nodig. Pas die pH aan sodat dit, na sterilisasie, 7,0 ± 0,1 is by 25 °C.

** **Plaattellingagar**

Triptoon (pankreatiese verteringsproduk van kaseïen).....	5 g
Gisekstrak.....	2,5 g
Glukose.....	1 g
Agar (bakteriegraad).....	15 g
Gedistilleerde water	1 ℓ
Finale pH van gesteriliseerde medium	7,0 ± 0,1

Steriliseer minstens 15 minute lank by 121 °C.

TITREERBARE SUURHEID

8. (1) Pipetteer 9 mℓ melk in 'n wit bakkie.

(2) Voeg óf 10 druppels óf 0,5 mℓ van 'n 1,6%-fenolftaleienindikatoroplossing in 50% etanol by die melk.

(3) Titreer met 0,1 N NaOH-oplossing totdat die eerste pienk tint verskyn, wat 30 sekondes lank so bly.

(4) Deur die getal milliliters 0,1 N NaOH wat in die toets gebruik word deur 10 te deel, word die titreerbare suurheid van die melk as die persentasie melksuur uitgedruk.

PASTEURISERING

9. (1) Melk moet gepasteuriseer word—

(a) deur elke deeltjie van die melk tot 'n temperatuur van minstens 63 °C (hoogstens 65,5 °C) te verhit en dit minstens 30 minute lank by dié temperatuur te hou, welke verhitting gevolg word deur verkoeling binne 30 minute tot 'n temperatuur laer as 5 °C (die proses word die "houproses" of die "lotproses" genoem); of

(b) by heating every particle of the milk to a temperature of at least 72 °C and keeping it at that temperature for at least 15 seconds, which heating shall be followed immediately by cooling to a temperature lower than 5 °C (this process is hereinafter referred to as the "high-temperature short-time method"); or

(c) by any other method prescribed by regulation:

Provided that milk shall in no instance be deemed to have been pasteurised if it fails to pass the Aschaffenburg and Mullen phosphatase test described in paragraph 3 of this Annex or any other test, provided that accuracy thereof equals that of the Aschaffenburg and Mullen phosphatase test.

(2) Cream and milk or dairy products containing added sweeteners shall be pasteurised as follows:

(a) By heating every particle of the product to a temperature of at least 66 °C and keeping it at this temperature for at least 30 minutes; or

(b) by heating every particle of the product to a temperature of at least 74 °C and keeping it at this temperature for at least 15 seconds; or

(c) by any other method as may be prescribed by regulation:

Provided that such product shall in no instance be deemed to have been pasteurised if it fails to pass the Aschaffenburg and Mullen phosphatase test described in paragraph 3 of this Annex, or any other test, provided the accuracy thereof equals that of the Aschaffenburg and Mullen phosphatase test.

(3) The process of pasteurisation, if carried out according to the high-temperature short-time method, shall be mechanically controlled with regard to the temperature range of the milk and the period of which the milk is kept at the prescribed temperature, and the apparatus concerned shall be calibrated monthly to ensure correctness of pasteurisation.

(4) Thermographic recording of temperatures of pasteurisation by any method shall be made and retained for at least four weeks.

STABILITY TEST WITH ETHANOL

10. Mix one volume of 68% (v/v) aqueous ethanol with one volume of milk or cream. If there are no signs of coagulation, the milk or cream shall be deemed to have passed the ethanol stability test.

ANNEXURE B

LOCAL AUTHORITIES IN WHOSE AREAS OF JURISDICTION THE RAW DAIRY PRODUCTS LISTED IN REGULATION 3 (a) (1) MAY BE SOLD

(b) deur elke deeltjie van die melk tot 'n temperatuur van minstens 72 °C te verhit en dit minstens 15 sekondes lank by dié temperatuur te hou en dan onmiddellik te verkoel tot 'n temperatuur laer as 5 °C (dié proses word hieronder die "hoëtemperatuursnelproses" genoem); of

(c) volgens 'n ander metode wat by regulasie voorgeskryf word:

Met dien verstande dat melk in geen geval as gepasteuriseer beskou word nie tensy dit die Aschaffenburg-en-Mullen-fosfatasetoets wat in paragraaf 3 van hierdie Aanhangsel beskryf word, of 'n ander toets, mits dit ten opsigte van akkuraatheid met die Aschaffenburg-en-Mullen-fosfatasetoets gelykwaardig is, kan deurstaan.

(2) Room en melk of suiwelprodukte wat bygevoegde versoeters bevat, moet soos volg gepasteuriseer word:

(a) Deur elke deeltjie van die produk tot 'n temperatuur van minstens 66 °C te verhit en dit minstens 30 minute lank by dié temperatuur te hou; of

(b) deur elke deeltjie van die produk tot 'n temperatuur van minstens 74 °C te verhit en dit minstens 15 sekondes lank by dié temperatuur te hou; of

(c) volgens 'n ander metode wat by regulasie voorgeskryf word:

Met dien verstande dat sodanige produk in geen geval as gepasteuriseer beskou word nie tensy dit die Aschaffenburg-en-Mullenfosfatase-toets wat in paragraaf 3 van hierdie Aanhangsel beskryf word, of 'n ander toets, mits dit ten opsigte van akkuraatheid met die Aschaffenburg-en-Mullen-fosfatasetoets gelykwaardig is, kan deurstaan.

(3) Die pasteuriseerproses moet, indien dit volgens die hoëtemperatuursnelproses geskied, meganies beheer word wat betref die temperatuur bestek van die melk en die tydperk wat dit by die voorgeskrewe temperatuur gehou word, en die betrokke apparaat moet maandeliks gekalibreer word ten einde die korrektheid van pasteurisasie te verseker.

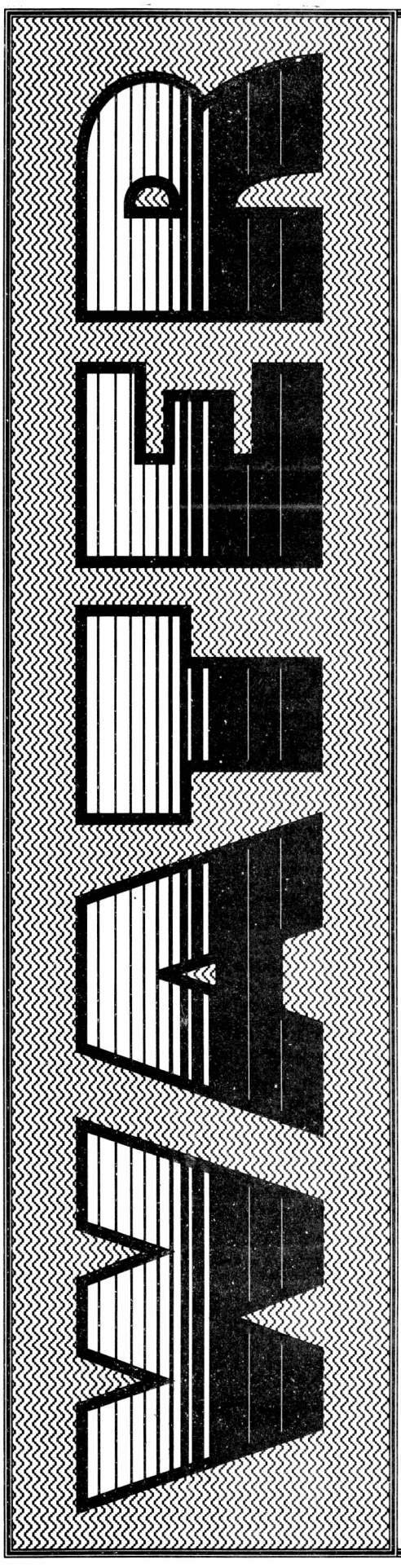
(4) Pasteurisasietemperature moet volgens enige metode termografies geregistreer word en die termografiese aantekeninge moet minstens vier weke behou word.

ETANOLSTABILITEITSTOETS

10. Meng een volume van 68% (v/v) vloeibare etanol met een volume melk of room. As daar geen tekens van koagulasie is nie, word die melk of room geag te voldoen aan die etanolstabiliteitstoets.

AANHANGSEL B

PLAASLIKE OWERHEDE IN WIE SE GEBIED VAN JURISDIKSIE DIE ROU SUIWELPRODUKTE GENOEM IN REGULASIE 3 (a) (1) VERKOOP MAG WORD



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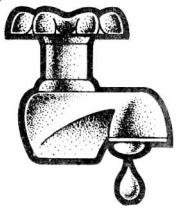
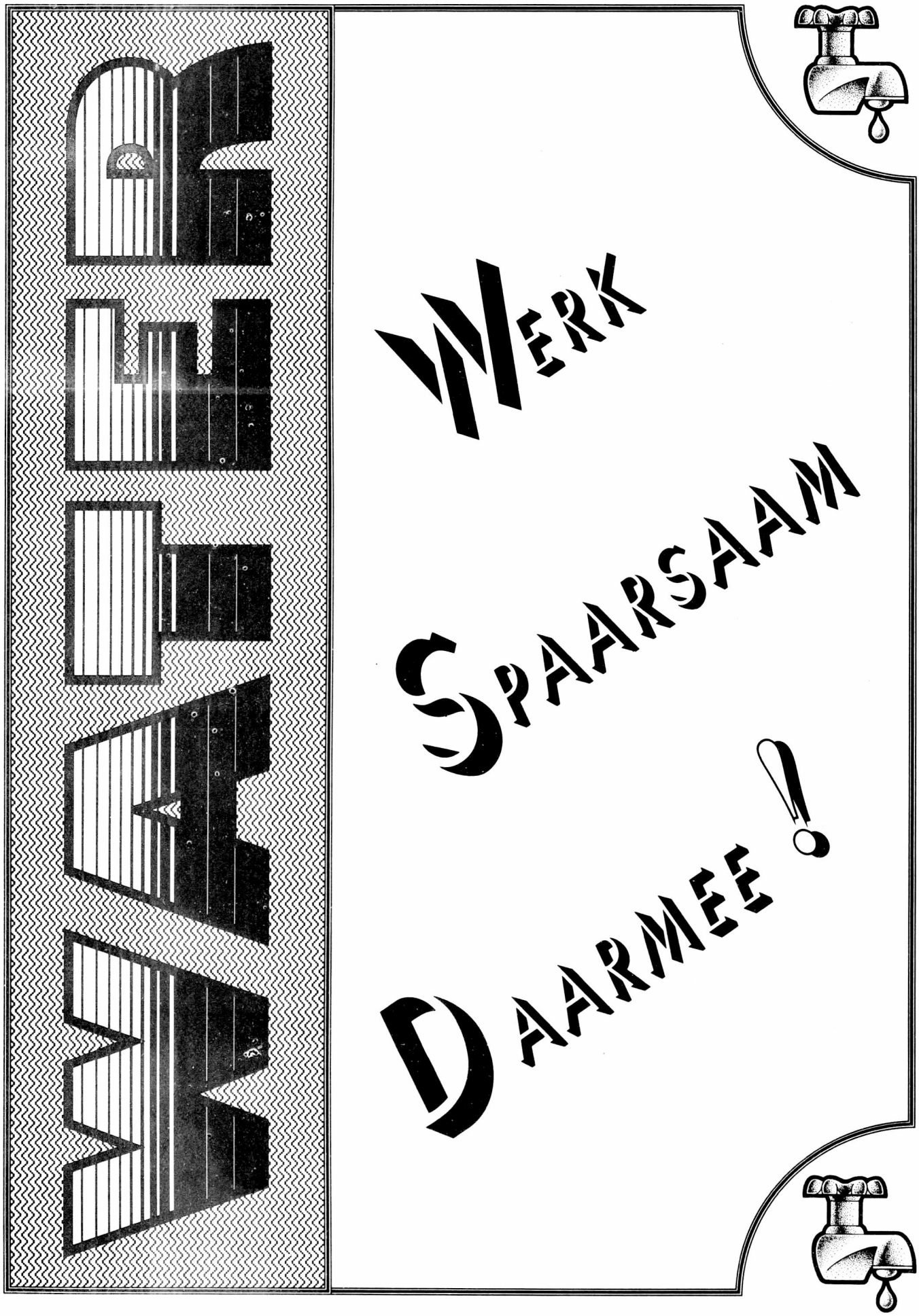
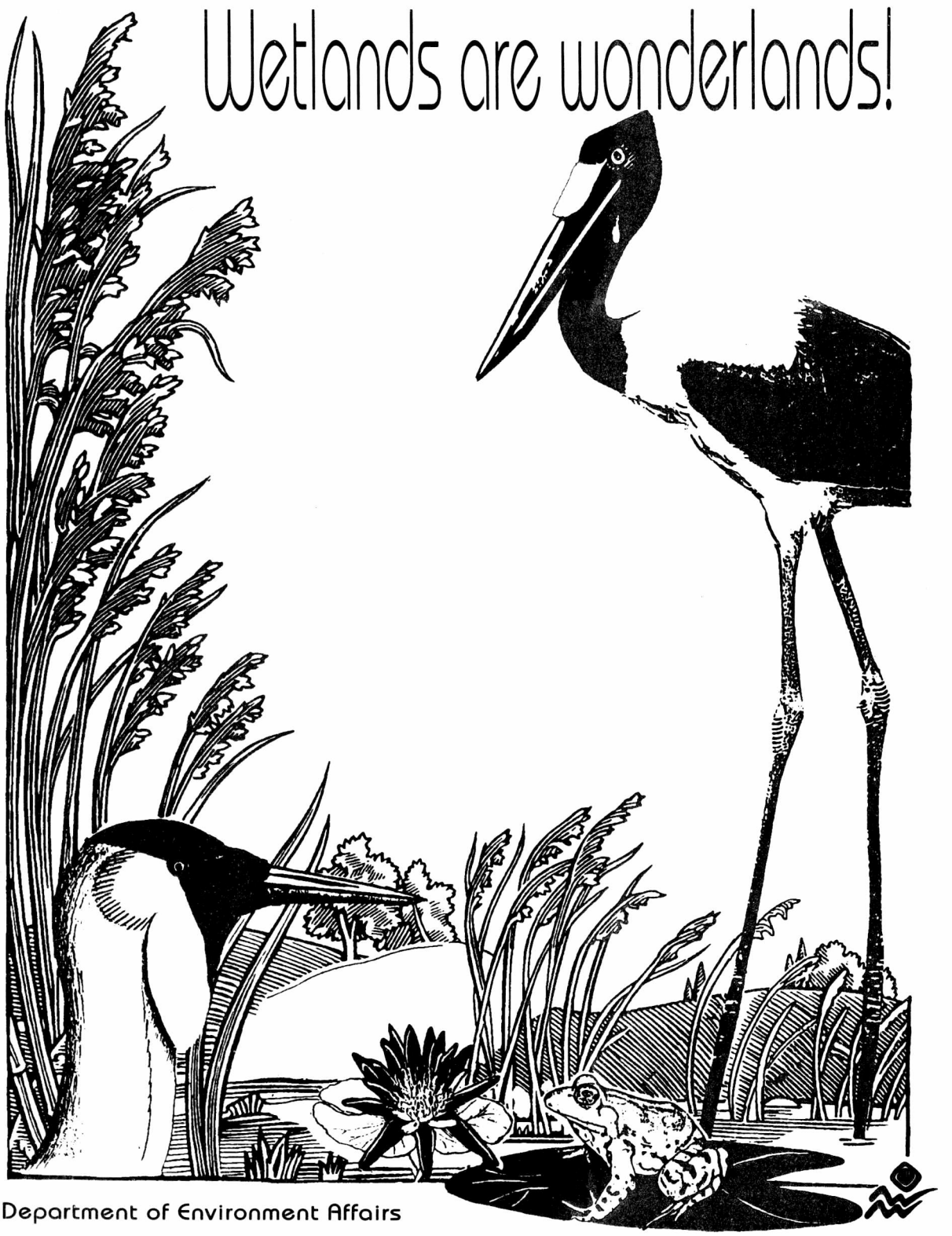



WATER
WERK SPAARSAAM DAARMEE!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