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GOVERNMENT NOTICES.

DEPARTMENT OF AGRICULTURAL ECONOMICS AND MARKETING.

No. R. 2061.] [11 December 1964.]

REGULATIONS RELATING TO THE STRUCTURE, SANITATION, DRAINAGE, VENTILATION, LIGHTING AND EQUIPMENT OF, THE ACCOMMODATION IN, AND THE EQUIPMENT, INSTRUMENTS, APPLIANCES AND UTENSILS TO BE USED ON PREMISES REGISTERED IN TERMS OF THE DAIRY INDUSTRY ACT, 1961.

The State President has, under the powers vested in him by section twenty-nine of the Dairy Industry Act, 1961 (Act No. 30 of 1961), made the regulations set out in the Schedule hereto relating to the requirements in regard to the structure, sanitation, drainage, ventilation, lighting and equipment of, and accommodation to be provided in, premises registered or required to be registered and the equipment, instruments, appliances and utensils to be used on such premises, in substitution for the regulations contained in Government Notice No. 899 of 29th May, 1931, as amended by Government Notices numbered 741 of 10th June, 1932, 868 of 29th June, 1934, 92 of 16th January, 1942, and 1307 of 20th July, 1956.

SCHEDULE.

1. (1) (a) The premises registered, or required to be registered, shall be kept in a clean and orderly condition, free from strong or foul odours, and dust shall be eliminated or reduced to a minimum in driveways and the area immediately surrounding the factory.
- (b) The surroundings outside the buildings on such premises shall be kept free from refuse, rubbish, obsolete equipment and waste materials and shall be maintained in such a condition as to prevent harbourage of rodents, insects and other vermin.
- (c) A suitable drainage system shall be provided to allow rapid drainage of all rain water from all buildings on the premises and surface water shall be disposed of in such a manner as to prevent a nuisance.
- (d) Adequate steps shall be taken to prevent the breeding of flies on the premises and to protect dairy produce against contamination by flies. Where the Secretary of the Department, or a senior officer of the Department authorised by him thereto, considers it to be necessary, fly-proof screening shall be fitted to outside doors, windows and other openings of all rooms where dairy produce is processed, handled or stored.

A-6012934

GOEWERMENSKENNISGEWINGS.

DEPARTEMENT VAN LANDBOU-EKONOMIE EN -BEMARKING.

No. R. 2061.] [11 Desember 1964.]

REGULASIES MET BETREKKING TOT DIE STRUKTUUR, SANITASIE, DREINERING, VENTILASIE, BELIGTING EN TOERUSTING VAN, DIE AKKOMMODASIE IN, EN DIE TOERUSTING, INSTRUMENTE, TOESTELLE EN GEREEDSKAP VIR GEBRUIK OP, PERSELE WAT KRAGTENS DIE WET OP DIE SUIWELNYWERHEID, 1961, GEREGISTREER IS.

Die Staatspresident het, kragtens die bevoegdheid hom verleen by artikel nege-en-twintig van die Wet op die Suiwelnywerheid, 1961 (Wet No. 30 van 1961), die regulasies in die Bylae hierby uiteengesit, gemaak met betrekking tot die vereistes ten opsigte van die struktuur, sanitasie, dreinering, ventilasie, beligting en toerusting van, en akkommodasie wat verskaf moet word in, 'n perseel wat geregistreer is of geregistreer moet wees en die toerusting, instrumente, toestelle en gereedschap wat op so 'n perseel gebruik moet word, ter vervanging van die regulasies vervat in Goewermentskennisgewing No. 899 van 29 Mei 1931, soos deur Goewermentskennisgewings genummer 741 van 10 Junie 1932, 868 van 29 Junie 1934, 92 van 16 Januarie 1942 en 1307 van 20 Julie 1956 gewysig.

BYLAE.

1. (1) (a) Die perseel geregistreer, of wat geregistreer moet wees, moet in 'n skoon en ordelike toestand en vry van sterk of onwelriekende reuke gehou word, en stowwerigheid van paaie en in die onmiddellike omgewing van die fabriek moet voorkom of tot 'n minimum beperk word.
- (b) Die omgewing buitekant die geboue op die perseel moet vry gehou word van vuilis, rommel, verouderde toerusting en afvalmateriaal en in so 'n toestand onderhou word dat skuilplek nie gebied word aan knaagdiere, insekte en ander ongediertes nie.
- (c) 'n Geskikte dreineringsstelsel wat sal verseker dat alle reënwater vinnig vanaf alle geboue op die perseel dreineer, moet voorsien word, en oppervlakte water moet op so 'n wyse ontslae van geraak word om te voorkom dat dit 'n ergernis is.
- (d) Toereikende stappe moet gedoen word om die uitbroei van vlieë op die perseel te voorkom en om suiwelprodukte teen besoedeling deur vlieë te beskerm. Waar die Sekretaris van die Departement, of 'n senior beampte van die Departement deur hom daartoe gemagtig, dit nodig ag, moet vliegdigte skerms aangebring word aan buitedeure, vensters en ander openings van alle kamers waarin suiwelprodukte verwerk, gehanteer of opgeberg word.

(2) The walls, partitions and pillars of rooms in which dairy produce is processed, handled or stored shall be finished in a suitable, light colour with smooth concrete, tiles, cement plaster or other easily cleaned material which is substantially impervious to moisture; it shall be washable to a minimum height of six feet above floor-level, shall be kept clean and shall be refinished as often as necessary.

(3) The floors of areas or rooms in which dairy produce is processed, handled or stored, or in which cans are washed, shall be constructed of concrete, or of tiles bedded in and pointed with impervious material, or of other equally impervious and easily cleaned material, and shall be smooth, with a coved finish where they meet walls and pillars, and be graded so that washings drain easily and rapidly away to suitably placed surface drains or stench traps; all internal drainage shall be conveyed to the outside via stench traps, and any connection with a sewerage system shall be approved by the local authority concerned.

(4) The roof shall be weather-proof and, where no ceilings are provided in rooms where dairy produce, or any article or ingredient used in the manufacture thereof, is exposed during processing or storage, the roof shall be dustproof. Ceilings, where provided shall be of suitable material, dustproof, and have a smooth, durable finish, and should preferably follow the contour of the roof.

(5) The finish of walls, floors and ceilings of cold-storage rooms and cheese curing rooms shall be smooth and impervious to moisture.

(6) Ventilation and lighting of the premises shall be in accordance with the requirements of the Factories, Machinery and Building Work Act, 1941 (Act No. 22 of 1941).

(7) No internal combustion engine shall be situated in any room in which dairy produce is processed, handled or stored, or where whey is separated.

(8) An adequate number of wash basins, supplied with hot and cold running water and at all times provided with soap and clean towels shall, in addition to those to be fitted in change-rooms, be located at entrance points wherever dairy produce is processed or handled, and at such other points as may be essential to the cleanliness of all personnel handling such dairy produce.

(9) An adequate supply of suitable water, which shall comply with the requirements for class B water (S.A.B.S. 241—"Water for domestic supplies", as may be amended), shall be laid on to the buildings, with adequate facilities for its proper distribution throughout the factory concerned and for its protection against contamination and pollution. Bacteriological examination should be made of the water supply at least twice a year to ensure its compliance with the said requirements and its suitability for use in the treatment or manufacturing of dairy produce. Cooling water which is recirculated shall be maintained in a wholesome condition.

(10) (a) Change-rooms and sanitary facilities shall be provided as required by the regulations in terms of the Factories, Machinery and Building Work Act, 1941 (Act No. 22 of 1941).

(b) Such sanitary facilities shall be conveniently located, but no door, window or other opening thereof whatsoever shall open directly into any sleeping quarters or any room in which dairy produce is processed, handled or stored, nor shall it be within ten feet from any door, window or other opening of any such room.

(c) A durable, legible sign shall be conspicuously placed near the exit of such sanitary facilities directing employees to wash their hands before returning to work.

(11) Where employees remain on the premises for meals, provision shall be made for dining and rest rooms in compliance with the requirements of the Factories, Machinery and Building Work Act, 1941.

(2) Die mure, afskortings en pilare van kamers waarin suiwelprodukte verwerk, gehanteer of opgeberg word, moet in 'n geskikte ligte kleur afgewerk word met gladde beton, teëls, sementpleister of ander materiaal wat maklik skoongemaak kan word en wat wesenlik bestand is teen vogtigheid; dit moet wasbaar wees tot 'n minimum hoogte van ses voet bokant die vloeroppervlakte, moet skoon gehou en so dikwels as nodig herafgewerk word.

(3) Die vloere van ruimtes of vertrekke waarin suiwelprodukte verwerk, gehanteer of opgeberg word, of waarin kanne gewas word, moet bestaan uit beton, of uit teëls gelê in en gevoeg met ondeurdringbare materiaal of uit ander ewe ondeurdringbare materiaal wat net so maklik skoongemaak kan word, en dit moet glad wees, rond afgewerk waar dit by mure of pilare aansluit, met so 'n helling dat afvalwater maklik en vinnig sal afdreineer na geskik geplaasde dreineringskanale of stankspersers; alle binnemuurse dreinerings moet via stankspersers na buite gevoer word, en enige aansluiting by 'n rioolstelsel moet deur die betrokke plaaslike owerheid goedgekeur word.

(4) Die dak moet weerbestand wees en waar geen plafonne voorsien is nie in vertrekke waar suiwelprodukte, of enige artikel of bestanddeel wat gebruik word vir die vervaardiging daarvan, blootgestel word gedurende bewerkking of opberging, moet die dak stofdig wees. Plafonne, waar voorsien, moet uit geskikte materiaal bestaan, stofdig, glad en duursaam afgewerk wees, en behoort verkieslik die kontoer van die dak te volg.

(5) Die afwerking van mure, vloere en plafonne van koelkamers en kaasrypingskamers moet glad wees en bestand teen vogtigheid.

(6) Ventilasië en beligting van die perseel moet voldoen aan die vereistes van die Wet op Fabriek, Masjinerie en Bouwerk, 1941 (Wet No. 22 van 1941).

(7) Geen binnebrand-motor mag in enige vertrek geplaas wees nie waar suiwelprodukte bewerk, gehanteer of opgeberg word of waar wei afgeskei word.

(8) 'n Genoegsame aantal wasbakke voorsien van warm- en koue lopende water, en ten alle tye voorsien van seep en skoon handdoeke moet, benewens dié wat in kleedkamers aangebring moet word, geplaas word by ingange waar ook al suiwelprodukte verwerk of gehanteer word en by sodanige ander plekke as wat noodsaaklik mag wees vir die sindelikhed van alle personeel wat die suiwelprodukte hanteer.

(9) 'n Genoegsame toevoer van geskikte water wat moet voldoen aan die vereistes van klas B water (S.A.B.S. 241—"Water vir huishoudelike verbruik", soos gewysig mag word) moet na die geboue aangelê wees met toereikende fasiliteite vir die behoorlike verspreiding daarvan dwarsdeur die betrokke fabriek en vir die beskerming daarvan teen besmetting en besoedeling. Bakteriologiese ondersoek van die watertoevoer behoort minstens twee maal per jaar uitgevoer te word om te verseker dat dit aan die genoemde vereistes voldoen en dat dit vir gebruik in die behandeling of vervaardiging van suiwelprodukte geskik is. Verkoelingswater wat hergebruik word, moet in 'n rein toestand gehou word.

(10) (a) Kleedkamers en sanitêre-geriewe moet ingevolge die regulasies kragtens die Wet op Fabriek, Masjinerie en Bouwerk, 1941 (Wet No. 22 van 1941), voorsien word.

(b) Die sanitêre-geriewe moet gerieflik geleë wees, maar geen deur, venster of ander opening daarvan hoegenaamd mag direkte verbinding hê met enige slaapvertrek of enige kamer waarin suiwelprodukte verwerk, gehanteer of opgeberg word nie, ook mag dit nie binne tien voet vanaf enige deur, venster of ander opening van enige sodanige kamer wees nie.

(c) 'n Duursame, leesbare kennisgewing wat werknemers beveel om hul hande te was voordat hulle na hul werk terugkeer, moet naby die uitgang van sodanige sanitêre-geriewe in 'n opvallende plek geplaas word.

(11) Waar werknemers op die perseel bly vir maaltye moet eet- en ruskamers voorsien word in ooreenstemming met die vereistes van die Wet op Fabriek, Masjinerie en Bouwerk, 1941.

(12) (a) Factory effluent shall be disposed of to the sewers of a local authority, or conveyed from the factory in drains, properly constructed of impervious material, for a distance of at least 50 yards from the nearest point of the factory building and disposed of or treated in such a manner that it shall not be or cause a nuisance, that no offensive smell arises therefrom and that no swampy land is created thereby.

(b) Buttermilk and whey shall not be kept or stored in any tank or similar container unless such tank or container is water-tight and capable of being satisfactorily cleaned and completely drained to the factory's main or other satisfactory drainage system. Such tank or container shall be cleaned out daily.

(c) Where buttermilk or whey is accumulated in a tank or container for removal from the premises, the area under, and for a sufficient distance around such tank and the area where the receiving vehicle has to stand, shall have a suitable concrete surface properly graded to connect with a drain leading to the factory's main drainage system, or any other satisfactory drainage system.

(13) There shall be, subject to the requirements of the Factories, Machinery and Building Work Act, 1941, a boiler-room containing one or more boilers of sufficient total capacity to provide steam for all the needs of treating, manufacturing and cleaning: Provided that where, in the opinion of the Secretary of the Department, or a senior officer of the Department authorised by him thereto, the circumstances do not require the installation of a boiler, this requirement shall not apply.

(14) Adequate storage accommodation shall be provided for all stores used or to be used in connection with the function for which the premises are registered or are to be registered, and activities incidental thereto, and such accommodation shall be kept clean, dry, orderly and free from insects, rodents, mould and other sources of contamination.

(15) All buildings on the premises shall be maintained in good repair to prevent the entrance or harbourage of insects, and in a hygienic state of cleanliness to the satisfaction of an inspector.

(16) All portions of such buildings in which dairy produce is processed, handled or stored shall be protected against the entrance of rodents, and any such protection shall be maintained in accordance with the requirements laid down in Government Notice No. 1380 of 1930, and any amendments thereof.

(17) The distance between the nearest point of the factory buildings and the nearest pigsty, stable or manure heap shall be in accordance with the requirements of the local authority concerned but in any case not less than one hundred and fifty feet: Provided that where a cheese factory is situated on a farm there may be a milking shed within the prescribed distance if the conditions in and around such shed are entirely to the satisfaction of an inspector.

2. (1) Contact surfaces of all equipment, excluding wooden churns and butter-handling equipment constructed of wood, but including pumps, piping, fittings and connections in which milk, cream, cheese, skim-milk, whey prior to separation, and buttermilk and whey intended for human consumption or conversion into buttermilk powder or whey powder is conveyed, processed, handled or stored, shall be smooth and consist of material which will not adversely affect the product, such as stainless steel or other non-corrodible metal, or a plastic material which has been approved by the South African Bureau of Standards for use in connection with foodstuffs. All such contact surfaces shall be kept in good repair and hygienic condition and shall be thoroughly and effectively cleansed immediately after use, for which purpose suitable facilities shall be provided.

(12) (a) Fabrieksafvloei moet verwyder word deur dit in riol van 'n plaaslike owerheid te laat loop, of dit moet vir minstens 50 tree vanaf die naaste punt van die fabriek in affeivore, behoorlik gemaak van ondeurdringbare materiaal, weggevoer word, alwaar dit ontslae van geraak of behandel moet word op so 'n wyse dat dit geen ergeenis is of veroorsaak nie, dat geen aanstootlike reuk daardeur afgegee word nie en dat geen moerasland daardeur ontstaan nie.

(b) Karringmelk of wei mag nie in enige tenk of soortgelyke houer gehou of gestoor word nie, tensy so 'n tenk of houer waterdig is, en dit sodanig is dat dit behoorlik skoongemaak en geheel-en-al gedreineer kan word in die fabriek se hoof dreineringsstelsel of ander bevredigende dreineringsstelsel. So 'n tenk of houer moet daaglik skoongemaak word.

(c) Waar karringmelk of wei in 'n tenk of houer opgegaar word om van die perseel verwyder te word, moet die ruimte onder, en vir 'n genoegsame afstand om die tenk, en waar die ontvangvoertuig moet staan, 'n geskikte beton oppervlakte hê met 'n behoorlike helling wat uitloop in die hoof dreineringsstelsel van die fabriek, of enige ander bevredigende dreineringsstelsel.

(13) Daar moet, onderhewig aan die vereistes van die Wet op Fabriek, Masjinerie en Bouwerk, 1941, 'n stoomketelkamer wees met een of meer stoomketels van voldoende kapasiteit om al die nodige stoom te voorsien vir behandelings-, vervaardigings- en skoonmaakdoeleindes: Met dien verstande dat waar, na die mening van die Sekretaris van die Departement, of 'n senior beamppte van die Departement deur hom daartoe gemagtig, omstandighede die oprigting van 'n stoomketel onnodig maak, hierdie vereiste nie van toepassing is nie.

(14) Voldoende opbergingsakkommodasie vir alle benodigdhede wat gebruik word of gebruik sal word in verband met die funksies waarvoor die perseel geregistreer is of geregistreer moet word en bedrywighede wat daarmee in verband staan, moet voorsien word, en die akkommodasie moet skoon, droog, ordelik en vry van insekte, knaagdier, muf en ander vorms van besmetting gehou word.

(15) Alle geboue op die perseel moet in 'n goeie toestand gehou word om te voorkom dat toegang vir en skuiling aan insekte gebied word, en moet in 'n higiëniese toestand van sindelikhed gehou word tot die bevrediging van 'n inspekteur.

(16) Alle gedeeltes van die geboue waarin suiwelprodukte verwerk, gehanteer of opgeberg word, moet beskerm word teen die ingang van knaagdier, en enige sodanige beskerming moet in stand gehou word in ooreenstemming met die vereistes neergelê in Goewermmentskennisgewing No. 1380 van 1930, en enige wysigings daarvan.

(17) Die afstand vanaf die naaste punt van die fabrieksgeboue tot die naaste varkhok, stal of mishoop moet in ooreenstemming wees met die vereistes van die betrokke plaaslike owerheid, maar mag in ieder geval nie minder as een honderd-en-veftig voet wees nie: Met dien verstande dat waar 'n kaasfabriek op 'n plaas geleë is, 'n melkstal binne die voorgeskrewe afstand toelaatbaar is indien die toestande in en om die stal vir 'n inspekteur heeltemal bevredigend is.

2. (1) Kontak oppervlaktes van alle toerusting, uitsluitende karrings en ander botterbereidingstoerusting van hout gemaak, maar insluitende pompe, pype, toebehoorsels en verbindings waarin melk, room, botter, kaas, afgeroomde melk, wei voor afskeiding, en karringmelk en wei vir menslike gebruik bestem of vir omset in karringmelk- of weipoeier, vervoer, verwerk, gehanteer of opgeberg word, moet glad wees en bestaan uit materiaal wat die produk nie nadelig sal affekteer nie, soos vlekvrystaal of ander nie-korrodeerbare metaal of 'n plastiese materiaal wat deur die Suid-Afrikaanse Buro van Standaarde goedgekeur is vir gebruik in verband met voedingsmiddels.

Alle sodanige kontak oppervlaktes moet in 'n goeie toestand van onderhoud en sindelikhed gehou word, en moet onmiddellik na gebruik behoorlik en bevredigend skoongemaak word, vir welke doel geskikte fasiliteite beskikbaar gestel moet word.

(2) All equipment shall be so installed as to be easily accessible for cleaning and shall be so constructed of such material that it can be efficiently cleaned to the satisfaction of an inspector.

(3) Utensils and portable equipment used in processing operations shall be stored above floor level in a self-draining position on racks constructed of impervious, corrosion-resistant material.

(4) (a) All cans in which milk, cream or skim-milk is received shall, immediately after being emptied, be thoroughly and efficiently cleaned, steamed and dried before being returned to producers.

(b) Can-washing machines shall be maintained in a clean and satisfactory operating condition.

(c) Where producers' cans are stored, they shall be stored under cover and on a floor of concrete or other hard material.

CREAMERY.

3. The premises of a creamery shall comply with the requirements of regulations 1 and 2 and with the following further requirements:

(a) There shall be provided as minimum accommodation which shall be so designed and constructed as to provide sufficient space for each respective operation or function to be carried out in a clean and orderly manner and under conditions which will not be detrimental to dairy produce—

(i) an area for the reception, weighing, grading, sampling and tipping of cream, which area shall be enclosed within the main outer walls of the building but need not be separated by wall or partition from the cream treating and butter manufacturing portion of the factory;

(ii) an area for the washing, steaming and drying of cans, which area shall, if not enclosed within the main outer walls of the building, be protected from the weather;

(iii) a room which shall be used solely for the safe-keeping of cream samples, the testing of dairy produce and the storage of apparatus and materials incidental thereto, which room shall be so lighted and the windows thereof so placed that tests can be read against direct light;

(iv) an area or areas where cream shall be treated and butter shall be manufactured and packed;

(v) a cold storage room or rooms equipped with facilities for proper temperature conditions consistent with the most desirable commercial practices for the storage of butter, and a least of sufficient capacity to accommodate, in addition to current manufactures, five weeks' requirements of graded butter;

(vi) an engine and machinery room; and

(vii) a room for the drying of buttermilk, if this operation is undertaken, and a further suitable rodent-proof room for the storage of buttermilk powder.

(b) It shall be equipped with all the necessary appliances, equipment and facilities for—

(i) the weighing, sampling and testing of cream;

(ii) the washing, steaming and drying of cream-cans;

(iii) the neutralisation of cream and its heat-treatment according to a recognised time-temperature process;

(iv) the purification of steam where the heat-treatment of cream is done by direct steam injection;

(v) the manufacture and packing of butter;

(vi) the proper control of the temperature of the produce at each stage of the manufacturing process; and

(vii) the disposal of buttermilk from the churn.

(2) Alle toerusting moet so geïnstalleer wees dat dii maklik bereikbaar is vir skoonmaakdoeleindes en moet van so 'n konstruksie en materiaal wees dat dit doeltreffend gereinig kan word tot bevrediging van 'n inspekteur.

(3) Gereedskap en beweegbare toerusting wat vir verwerkingsprosesse gebruik word, moet bo vloeroppervlakte in 'n selfdreinerende posisie op rakke van ondeurdringbare en nie-korrodeerbare materiaal, gestoor word.

(4) (a) Alle kanne waarin melk, room of afgeroomde-melk ontvang word, moet, onmiddellik nadat dit leeg-gemaak is deeglik en doeltreffend skoon-gemaak, gestoom en drooggemaak word alvorens dit aan produsente terug-gestuur word.

(b) Masjiene vir die was van kanne moet in 'n skoon en bevredigende werkende toestand gehou word.

(c) Waar produsente se kanne gestoor word, moet dit onder dak en op 'n vloer van beton of ander harde materiaal geskied.

BOTTERFABRIEK.

3. Die perseel van 'n botterfabriek moet voldoen aan die vereistes van regulasies 1 en 2 en aan die volgende bykomende vereistes:

(a) As minimum akkommodasie, wat so beplan en ingerig is dat daar voldoende ruimte is om elke afsonderlike proses of funksie op 'n sindelike en ordelike wyse uit te voer onder toestand wat nie nadelig vir suiwelprodukte sal wees nie, moet daar voorsiening wees vir—

(i) 'n ruimte vir die ontvangs, weeg, gradering en bemonstering van room en die leegmaak van roomkanne en so 'n ruimte moet binne die hoof buitewand van die gebou ingesluit wees maar moet nie deur 'n muur of afskorting afgesluit te wees nie van die gedeelte van die fabriek waar room behandel of botter vervaardig word;

(ii) 'n ruimte vir die was, stoom en droogmaak van kanne, en so 'n ruimte moet teen die weer beskut wees indien dit nie binne die hoof buitewand van die gebou ingesluit is nie;

(iii) 'n vertrek wat uitsluitlik gebruik moet word vir die veilige bewaring van roommonsters, vir die toets van suiwelprodukte en vir die stoor van apparaat en materiaal daarby betrokke, en so 'n vertrek moet so belig wees en die vensters so daarin geplaas wees dat toetse teen direkte lig gelees kan word;

(iv) 'n ruimte of ruimtes waarin room behandel en botter vervaardig en verpak moet word;

(v) 'n koelkamer of koelkamers uitgerus met fasiliteite vir behoorlike temperatuurstoestande in ooreenstemming met die wenslikste kommersiële praktyke vir opberging van botter en minstens so groot dat behalwe die lopende produksie, vyf weke se benodigdhede van gegradeerde botter daarin opgeberg kan word;

(vi) 'n enjin- en masjienkamer; en

(vii) 'n vertrek vir die droogmaak van karringmelk, indien hierdie proses onderneem word, en 'n verdere geskikte kamer wat beskerm is teen die ingang van knaagdiere, vir die opberging van karringmelkpoeier.

(b) Dit moet met al die nodige toestelle, toerusting en fasiliteite toegevoeg wees vir—

(i) die weeg, bemonstering en toets van room;

(ii) die was, stoom en droogmaak van roomkanne;

(iii) die neutralisering van room en die hittebehandeling daarvan in ooreenstemming met 'n erkende tyd-temperatuurproses;

(iv) die suiwering van stoom waar die hittebehandeling van room deur middel van direkte inspuiting van stoom uitgevoer word;

(v) die vervaardiging en verpakking van botter;

(vi) die behoorlike kontroliering van die temperatuur van die produkte in elke stadium van die vervaardigingsproses; en

(vii) die verwydering van karringmelk vanaf die karring.

CREAM DEPOT.

4. The premises of a cream depot shall comply with the requirements of regulations 1 and 2 and with the following further requirements:—

- (a) There shall be provided as minimum accommodation, which shall be so designed and constructed as to provide sufficient space for each respective operation or function to be carried out in a clean and orderly manner and under conditions which will not be detrimental to dairy produce—
 - (i) a room for the reception, weighing, sampling, grading, tipping and cooling of cream;
 - (ii) a room which shall be used solely for the proper and safe-keeping of cream samples, the testing of such samples and the storage of apparatus and materials incidental thereto, which room shall be so lighted and the windows thereof so placed that tests can be read against direct light;
 - (iii) an area for the washing, steaming and drying of cream-cans, which area shall, if not enclosed within the main outer walls of the building, be protected from the weather; and
 - (iv) an engine and machinery room if, in the opinion of an inspector, it is necessary.
- (b) It shall be equipped with all the necessary appliances, equipment and facilities for—
 - (i) the weighing, sampling and testing of cream;
 - (ii) the washing, steaming and drying of cream-cans; and
 - (iii) the cooling of cream to, and storage thereof at, a suitable temperature prior to its despatch to a creamery.

CHEESE FACTORY.

5. The premises of a cheese factory shall comply with the requirements of regulations 1 and 2 and with the following further requirements:—

- (a) There shall be provided as minimum accommodation which shall be so designed and constructed as to provide sufficient space for each respective operation or function to be carried out in a clean and orderly manner and under conditions which will not be detrimental to dairy produce—
 - (i) an area for the reception, weighing, grading, sampling and tipping of milk, which area, if enclosed within the main outer walls of the building, need not be separated by wall or partition from the milk treating and cheese manufacturing portion of the factory but if not so enclosed, shall be adequately protected from the weather;
 - (ii) an area for the washing, steaming and drying of milk cans, which area shall, if not enclosed within the main outer walls of the building, be protected from the weather;
 - (iii) a room which shall be used solely for the proper and safe-keeping of milk samples, the testing of milk or products derived therefrom and the storage of apparatus and materials incidental thereto, which room shall be so lighted and the windows thereof so placed that tests can be read against direct light: Provided that where no milk is purchased from another person the requirements hereof shall not apply;
 - (iv) an area or areas enclosed within the main outer walls of the building for the treatment of milk, the manufacturing of cheese and the packaging of rindless cheese;
 - (v) a room for the handling and propagation of cheese cultures, which room shall have no direct communication with any area where an activity is carried out which is likely to be detrimental to such cultures;

ROOMDEPOT.

4. Die perseel van 'n roomdepot moet voldoen aan die vereistes van regulasies 1 en 2 en aan die volgende bykomende vereistes:—

- (a) As minimum akkommodasie, wat so beplan en ingerig is dat daar voldoende ruimte is om elke afsonderlike proses of funksie op 'n sindelike en ordelike wyse uit te voer onder toestande wat nie nadelig vir suiwelprodukte sal wees nie, moet daar voorsiening wees vir—
 - (i) 'n vertrek vir die ontvangs, weeg, bemonstering, en gradering van room, die leegmaak van roomkanne en die verkoeling van room;
 - (ii) 'n vertrek wat uitsluitlik gebruik moet word vir die veilige bewaring van roommonsters, die toets daarvan en die stoor van apparaat en materiaal daarby betrokke, en so 'n vertrek moet so belig wees en die vensters so daarin geplaas wees dat toetse teen direkte lig gelees kan word;
 - (iii) 'n ruimte vir die was, stoom en droogmaak van roomkanne, en so 'n ruimte moet teen die weer beskut wees indien dit nie binne die hoof buitumure van die gebou ingesluit is nie; en
 - (iv) 'n enjin- en masjienkamer as dit volgens die opinie van 'n inspekteur nodig is.
- (b) Dit moet met al die nodige toestelle, toerusting en fasiliteite toegerus wees vir—
 - (i) die weeg, bemonstering en toets van room;
 - (ii) die was, stoom en droogmaak van roomkanne; en
 - (iii) die verkoeling van room na, en opberging daarvan by, 'n geskikte temperatuur voor afsending na 'n botterfabriek.

KAASFABRIEK.

5. Die perseel van 'n kaasfabriek moet voldoen aan die vereistes van regulasies 1 en 2 en aan die volgende bykomende vereistes:—

- (a) As minimum akkommodasie, wat so beplan en ingerig is dat daar voldoende ruimte is om elke afsonderlike proses of funksie op 'n sindelike en ordelike wyse uit te voer onder toestande wat nie nadelig vir suiwelprodukte sal wees nie, moet daar voorsiening wees vir—
 - (i) 'n ruimte vir die ontvangs, weeg, gradering en bemonstering van melk en die leegmaak van melkkanne, en waar so 'n ruimte binne die hoof buitumure van die gebou ingesluit is, hoef dit nie deur 'n muur of afskorting afgesluit te wees nie van die gedeelte van die fabriek waar melk behandel of kaas vervaardig word maar, waar so 'n ruimte nie so ingesluit is nie, moet dit voldoende teen die weer beskut wees;
 - (ii) 'n ruimte vir die was, stoom en droogmaak van melkkanne, en so 'n ruimte moet teen die weer beskut wees indien dit nie binne die hoof buitumure van die gebou, ingesluit is nie;
 - (iii) 'n kamer wat uitsluitlik gebruik moet word vir die behoorlike en veilige bewaring van melk monsters, die toets van melk of melkprodukte en die stoor van apparaat en materiaal daarby betrokke, en so 'n vertrek moet so belig wees en die vensters so daarin geplaas wees dat toetse teen direkte lig gelees kan word: Met dien verstande dat waar geen melk van 'n ander persoon gekoop word nie, die bepalinge hiervan nie geld nie;
 - (iv) 'n ruimte of ruimtes ingesluit binne die hoof buitumure van die gebou vir die behandeling van melk, die vervaardiging van kaas en die verpakking van korslose kaas;
 - (v) 'n vertrek vir die hantering en voortplanting van kaas suursels, en so 'n vertrek mag geen direkte verbinding hê met enige ruimte waar 'n werksaamheid plaasvind wat moontlik vir die suursels nadelig kan wees;

- (vi) a room, effectively partitioned from and having no direct access to the manufacturing area, for the storage and separation of whey, if whey is separated;
- (vii) a curing room or rooms which shall be so situated and constructed as to maintain a proper temperature and be capable of being thoroughly cleansed and adequately ventilated when necessary, which shall be effectively lighted, and the size and capacity of which shall be such as to satisfactorily accommodate all the cheese to be stored in the factory concerned;
- (viii) a room for the waxing of cheese: Provided that such a room shall not be required where waxing is to be carried out in the curing room or in the dispatching room;
- (ix) a room for the packing and dispatch of cheese; and
- (x) an engine and machinery room if, in the opinion of an inspector, it is necessary:

Provided that the requirements under sub-paragraphs (v) and (ix) need not be applicable to a factory where no Cheddar cheese or Gouda cheese is manufactured.

(b) It shall be equipped with all the necessary appliances, equipment and facilities required for—

- (i) the washing, steaming and drying of milk cans;
- (ii) the weighing, sampling, testing and grading of milk;
- (iii) the satisfactory storage of composite milk samples;
- (iv) any heat-treatment process to which the milk may be subjected;
- (v) the manufacture of the types of cheese produced;
- (vi) the packaging of cheese in consumer-packages where such is done;
- (vii) the hygienic disposal of whey from the cheese vats to where such whey is to be separated;
- (viii) the brine-salting of cheese where such salting is part of the manufacturing process;
- (ix) the storage and curing of cheese;
- (x) the storage of whey for separation, the separation thereof and the storage of whey cream at a suitable temperature, if whey is separated; and
- (xi) the waxing of cheese where such is done.

PROCESS CHEESE FACTORY.

6. (1) The premises of a process cheese factory shall comply with the requirements of regulations 1 and 2, and in addition shall have sufficient suitable accommodation and be equipped with all the necessary appliances and utensils for the manufacture of process cheese.

(2) There shall also be adequate, suitable accommodation for the storage of cheese and process cheese in rodent-proof store rooms.

MILK DEPOT.

7. The premises of a milk depot shall comply with the requirements of regulations 1 and 2, and with the following further requirements:—

- (a) There shall be provided as minimum accommodation, which shall be so designed and constructed as to provide sufficient space for each respective operation or function to be carried out in a clean and orderly manner and under conditions unlikely to be detrimental to dairy produce—
- (i) an area for the reception, weighing, grading, sampling and tipping of milk, which area, if enclosed within the main outer walls of the building, need not be separated by wall or partition from the milk cooling portion of the depot, but, if not so enclosed, shall be adequately protected from the weather;

(vi) 'n vertrek, vir die opberging en afskeiding van wei, wat doeltreffend afgeskort is van, en geen direkte toegang verleen tot die ruimte waar die vervaardiging plaasvind nie, indien wei afgeskei word;

(vii) 'n rypingskamer of -kamers wat so geleë en gebou is om 'n behoorlike temperatuur te handhaaf, wat behoorlik skoongemaak en geventileer kan word wanneer nodig, wat behoorlike beligting het, en wat van voldoende grootte en kapasiteit is om al die kaas wat in die fabriek opgeberg moet word daarin op te berg;

(viii) 'n vertrek vir die bewaking van kaas: Met dien verstande dat so 'n vertrek nie vereis word nie waar bewaking uitgevoer sal word in die rypings- of afsendingskamer;

(ix) 'n kamer vir die verpakking en afsending van kaas; en

(x) 'n enjin- en masjienkamer as dit volgens die opinie van 'n inspekteur nodig is:

Met dien verstande dat die vereistes onder paragrafe (v) en (ix) nie hoef te geld ten opsigte van 'n fabriek waar geen Cheddarskaas of Goudakaas vervaardig word nie.

(b) Dit moet met al die nodige toestelle, toerusting en fasiliteite toegerus wees vir—

(i) die was, stoom en droëgmaak van melkkanne;

(ii) die weeg, bemonstering, toets en gradering van melk;

(iii) die behoorlike opberging van saamgestelde melkmonsters;

(iv) enige hitte behandelingsproses waaraan die melk onderwerp mag word;

(v) die vervaardiging van die soort of soorte kaas wat geproduseer word;

(vi) die verpakking van kaas in verbruikersverpakkinge waar dit gedoen word;

(vii) die higiëniese verwydering van wei vanaf kaasvate na die plek waar die wei afgeskei moet word;

(viii) die pekelsouting van kaas, waar dit 'n deel van die vervaardigingsproses is;

(ix) die opberging en ryping van kaas;

(x) die opberging van wei vir afskeiding, die afskeiding daarvan en die opberging van weiroom teen 'n geskikte temperatuur, indien wei afgeskei word; en

(xi) die bewaking van kaas waar dit gedoen word.

PROSESKAASFABRIEK.

6. (1) Die perseel van 'n proseskaasfabriek moet voldoen aan die vereistes van regulasies 1 en 2 en moet voldoende addisionele geskikte akkommodasie hê en toegerus wees met al die nodige toestelle en gereedskap vir die vervaardiging van proseskaas.

(2) Daar moet ook voldoende geskikte akkommodasie wees vir die opberging van kaas en proseskaas in stoor-kamers wat beskerm is teen die ingang van knaagdiere.

MELKDEPOT.

7. Die perseel van 'n melkdepot moet voldoen aan die vereistes van regulasies 1 en 2 en aan die volgende bykomende vereistes:—

(a) As minimum akkommodasie wat so beplan en ingerig is dat daar voldoende ruimte is om elke afsonderlike proses of funksie op 'n sindelike en ordelike wyse uit te voer onder toestande wat nie nadelig vir suiwelprodukte sal wees nie, moet daar voorsiening wees vir—

(i) 'n ruimte vir die ontvangs, weeg, gradering en bemonstering van melk en die leëgmaak van melkkanne, en waar so 'n ruimte binne die hoof buitewand van die gebou ingesluit is, hoef dit nie deur 'n muur of afskorting afgesluit te wees van die melkverkoelingsgedeelte van die depot nie maar, waar so 'n ruimte nie so ingesluit is nie, moet dit voldoende teen die weer beskut wees;

- (ii) an area for the washing, steaming and drying of milk cans, which area shall, if not enclosed within the main outer walls of the building, be protected from the weather;
 - (iii) a room, or a suitably enclosed space, which shall be used solely for the proper and safe-keeping of milk samples, the testing of such samples and the storage of apparatus and materials incidental thereto, which room or space shall be so lighted and the windows thereof so placed that tests can be read against direct light;
 - (iv) an area enclosed within the main outer walls of the building for the cooling of milk; and
 - (v) an engine and machinery room.
- (b) It shall be equipped with all the necessary appliances, equipment and facilities for—
- (i) the weighing, sampling, grading and testing of milk;
 - (ii) the washing, steaming and drying of milk cans;
 - (iii) the satisfactory storage of composite milk samples; and
 - (iv) the cooling of milk to, and storage at, a suitable temperature prior to its despatch to a factory.

CONDENSED MILK FACTORY AND MILK POWDER FACTORIES.

8. The premises of a condensed milk factory, a milk powder factory and a skim-milk powder factory shall comply with the requirements of regulations 1 and 2, and with the following further requirements:—

(a) There shall be provided as minimum accommodation, which shall be so designed and constructed as to provide sufficient space for each respective operation or function to be carried out in a clean and orderly manner and under conditions which will not be detrimental to dairy produce—

- (i) an area for the reception, weighing, grading, sampling and tipping of milk, which area, if enclosed within the main outer walls of the building, need not be separated by wall or partition from the milk treating and manufacturing portion of the factory, but if not so enclosed, shall be adequately protected from the weather;
 - (ii) an area for the washing, steaming and drying of milk cans, which area shall, if not enclosed within the main outer walls of the building, be adequately protected from the weather;
 - (iii) a room which shall be used solely for the proper and safe-keeping of milk samples, the testing of milk or products derived therefrom, and the storage of apparatus and materials incidental thereto, which room shall be so lighted and the windows thereof so placed that tests can be read against direct light;
 - (iv) an area or areas enclosed within the main outer walls of the building for the treatment of milk and the manufacture and packaging of the final product;
 - (v) a room, or rooms, for the proper storage of the manufactured product; and
 - (vi) an engine and machinery room.
- (b) It shall be equipped with all the necessary appliances, equipment and facilities required for—
- (i) the washing, steaming and drying of milk cans;
 - (ii) the weighing, sampling, testing and grading of milk;
 - (iii) the satisfactory storage of composite milk samples;
 - (iv) the cooling of milk or skim-milk to, and storage at, a suitable temperature prior to the manufacturing process;
 - (v) any heat-treatment process to which the milk may be subjected;

- (ii) 'n ruimte vir die was, stoom en droogmaak van melkkanne, welke ruimte teen die weer beskut moet wees indien dit nie ingesluit is binne die hoof buitewand van die gebou nie;
 - (iii) 'n vertrek of geskikte toegemaakte ruimte wat uitsluitlik gebruik moet word vir die behoorlike en veilige bewaring van melkmonsters, die toets daarvan en die stoor van apparaat en materiaal wat daarby betrokke is, en so 'n vertrek of ruimte moet so belig wees en die vensters so daarin geplaas wees dat toetse teen direkte lig gelees kan word;
 - (iv) 'n ruimte ingesluit binne die hoof buitewand van die gebou vir die verkoeling van melk; en
 - (v) 'n enjin- en masjienkamer.
- (b) Dit moet toegerus wees met al die nodige toestelle, toerusting en fasiliteite vir—
- (i) die weeg, bemonstering, gradering en toets van melk;
 - (ii) die was, stoom en droogmaak van melkkanne;
 - (iii) die behoorlike opberging van saamgestelde melkmonsters; en
 - (iv) die verkoeling van melk na, en die opberging daarvan teen, 'n geskikte temperatuur voor afsending na 'n fabriek.

GEKONDENSEERDE MELKFABRIEK EN MELKPOEIERFABRIEK.

8. Die persele van 'n gekondenseerdemelkfabriek, 'n melkpoeierfabriek en 'n afgeroomdemelkpoeierfabriek moet voldoen aan die vereistes van regulasies 1 en 2 en aan die volgende bykomende vereistes:—

(a) As minimum akkommodasie, wat so beplan en ingerig is dat daar voldoende ruimte is om elke afsonderlike proses of funksie op 'n sindelike en ordelike wyse uit te voer onder toestande wat nie nadelig vir suiwelprodukte sal wees nie, moet daar voorsiening wees vir—

- (i) 'n ruimte vir die ontvangs, weeg, gradering, en bemonstering van melk en die leegmaak van melkkanne, en waar so 'n ruimte binne die hoof buitewand van die gebou ingesluit is, moet dit nie deur 'n muur of afskorting afgesluit te wees nie van die gedeelte van die fabriek waar melkbehandeling en vervaardiging plaasvind, maar waar so 'n ruimte nie so ingesluit is, moet dit voldoende teen die weer beskut wees;
 - (ii) 'n ruimte vir die was, stoom en droogmaak van melkkanne, en so 'n ruimte moet voldoende teen die weer beskut wees indien dit nie binne die hoof buitewand van die gebou ingesluit is nie;
 - (iii) 'n vertrek wat uitsluitlik gebruik word vir die behoorlike en veilige bewaring van melkmonsters, die toets van melk of melkprodukte, en die stoor van apparaat en materiaal wat daarby betrokke is, en so 'n vertrek moet so belig wees en die vensters so daarin geplaas wees dat toetse teen direkte lig gelees kan word;
 - (iv) 'n ruimte of ruimtes ingesluit binne die hoof buitewand van die gebou vir die behandeling van melk en die vervaardiging en verpakking van die eindproduk;
 - (v) 'n vertrek of vertrekke vir die behoorlike opberging van die vervaardigde produk; en
 - (vi) 'n enjin- en masjienkamer.
- (b) Dit moet met al die nodige toestelle, toerusting en fasiliteite toegerus wees vir—
- (i) die was, stoom en droogmaak van melkkanne;
 - (ii) die weeg, bemonstering, toets en gradering van melk;
 - (iii) die bevredigende opberging van saamgestelde melkmonsters;
 - (iv) die verkoeling van melk of afgeroomdemelk na, en opberging daarvan by, 'n geskikte temperatuur voor die vervaardigingsproses;
 - (v) enige hittebehandelingsproses waaraan die melk onderwerp mag word;

(vi) the manufacture and packaging of the final product; and

(vii) the cooling of cream to, and storage at, a suitable temperature prior to its despatch.

MARGARINE FACTORY.

9. The premises of a margarine factory shall comply with the requirements of regulations 1 and 2, shall have in addition sufficient suitable accommodation and be equipped with all the necessary appliances for the manufacture and packaging of margarine.

DUAL-PURPOSE FACTORY.

10. Where any individual premises are registered for use for more than one of the purposes specified in subsection (1) of section three of the Dairy Industry Act, 1961, and where certain of the accommodation and facilities required in terms of these regulations are the same for each of the various purposes in respect of which registration has been granted, such accommodation and/or facilities may, where practically possible, be used jointly, provided that by such joint use the operations of one activity are not interfered with or encroached upon by those of another, and the quality of any dairy produce is not adversely affected.

SUBMISSION OF PLANS.

11. (1) Any person intending to build, or to make substantial structural alterations to, premises which are required to be registered in terms of the said Dairy Industry Act, 1961, shall, after a descriptive plan of the proposed site and building, or of such alterations, as the case may be, has been approved in terms of the Factories, Machinery and Building Work Act, 1941, and by the local authority concerned, submit two copies of such plan bearing the approval stamp of the Inspector of Factories to the Senior Dairy Inspector concerned for approval by the Secretary of the Department, or a senior officer of the Department authorised by him thereto: Provided that two copies of a plan relating to the premises of a milk or cream depot shall be submitted direct to the said Senior Dairy Inspector after the approval of the local authority concerned has been obtained.

(2) Each descriptive plan shall indicate the following additional information:—

(a) On the site plan, the method to be adopted for the disposal of effluent; and

(b) on the building plan, details as to floor grading and drainage and, in the case of a creamery or cheese factory, the method to be used for the conveyance of buttermilk or whey from churns or cheesemaking vats, as the case may be.

(3) The erection of the building, or the making of such alterations, shall not be commenced before notification has been received in writing that the Secretary of the Department or a senior officer of the Department authorised by him thereto, has approved of the said descriptive plan, and the person erecting any such building, or making any such alterations thereto, or any other person, shall not depart materially from the descriptive plan so approved, either before or during the erection or alteration of the building or at any later date, without previous written notice that such Secretary or officer has consented thereto.

GENERAL.

12. Any premises which at the date of promulgation of these regulations are registered and which do not comply with the provisions of these regulations shall so comply within twelve calendar months of such date.

(vi) die vervaardiging en verpakking van die eind-produk; en

(vii) die verkoeling van room na en opberging daarvan by 'n geskikte temperatuur voor versending.

MARGARIENFABRIEK.

9. Die perseel van 'n margarienfabriek moet voldoen aan die vereistes van regulasies 1 en 2 en moet voldoende addisionele geskikte akkommodasie hê en met al die nodige toestelle vir die vervaardiging en verpakking van margarien toegerus wees.

DUBBELDOELFABRIEK.

10. Waar enige individuele perseel geregistreer is vir gebruik vir meer as een van die doeleindes in subartikel (1) van artikel drie van die Wet op die Suiwelnywerheid, 1961, gespesifiseer, en waar sekere van die akkommodasie en fasiliteite, kragtens hierdie regulasies vereis, dieselfde is vir elk van die verskillende doeleindes ten opsigte waarvan registrasie toegestaan is, mag sodanige akkommodasie en/of fasiliteite, waar prakties moontlik, gesamentlik gebruik word, mits die werksaamhede van een aktiwiteit nie deur sodanige gesamentlike gebruik inmeng met of inbreuk maak op die werksaamhede van 'n ander aktiwiteit nie, en die gehalte van die suiwelprodukte nie benadeel word nie.

INDIENING VAN BOUPLANNE.

11. (1) Enige persoon wat van voorneme is om 'n perseel wat ingevolge die genoemde Wet op die Suiwelnywerheid, 1961, geregistreer moet wees, te bou of om aansienlike struktuurveranderings daaraan aan te bring, moet, nadat 'n beskrywende plan van die voorgestelde bouterrein en gebou, of van die veranderings, na gelang van die geval, goedgekeur is kragtens die Wet op Fabriek, Masjinerie en Bouwerk, 1941, en deur die betrokke plaaslike owerheid, twee afskrifte van sodanige plan wat met die goedkeuringstempel van die fabrieksinspekteur gestempel is, aan die betrokke Senior Suiwelinspekteur vir goedkeuring deur die Sekretaris van die Departement, of 'n senior beampte van die Departement deur hom daartoe gemagtig, voorlê: Met dien verstande dat twee kopieë van 'n plan wat betrekking het op 'n perseel van 'n melk- of roomdepot direk aan die senior Suiwelinspekteur voorgelê moet word nadat die goedkeuring van die plaaslike owerheid verkry is.

(2) Elke beskrywende plan moet die volgende bykomende inligting aandui:—

(a) Op die plan van die bouterrein, die metode wat aangewend sal word om fabrieksafvloei te verwyder; en

(b) op die bouplan, besonderhede betreffende die val en dreinerings van vloere en, in die geval van 'n botterfabriek of 'n kaasfabriek, die metode wat gebruik sal word om karringmelk of wei te vervoer vanaf karrings of kaassate, na gelang van die geval.

(3) Daar moet nie 'n aanvang met die oprigting van die gebou, of die aanbring van die veranderings, gemaak word nie alvorens skriftelike kennis ontvang is dat die Sekretaris van die Departement, of 'n senior beampte van die Departement wat deur hom daartoe gemagtig is, die beskrywende plan goedgekeur het en die persoon wat sodanige gebou oprig, of sodanige veranderings daaraan aanbring of enige ander persoon, mag nie voor of gedurende die oprigting of verandering van die gebou, of op enige latere tydstip, noemenswaardig van die beskrywende plan wat aldus goedgekeur is, afwyk nie sonder voorafgaande skriftelike kennisgewing dat bedoelde Sekretaris of beampte daartoe toegestem het.

ALGEMEEN.

12. Enige perseel wat op die datum van afkondiging van hierdie regulasies geregistreer is en wat nie aan die voorskrifte van hierdie regulasies voldoen nie, moet binne twaalf kalendermaande vanaf sodanige datum daaraan voldoen.

No. R. 2062.] [11 Desember 1964.
REGULATIONS PROVIDING FOR THE MANNER
OF REGISTRATION, AND RENEWAL OF
REGISTRATION, OF PREMISES UNDER THE
DAIRY INDUSTRY ACT, 1961.

The State President has, under the powers vested in him by section *twenty-nine* of the Dairy Industry Act, 1961 (Act No. 30 of 1961), made the regulations set out in the Schedule hereto relating to the manner in which premises shall be registered in terms of the said Act in substitution for Government Notices Nos. 1629 of 12th December, 1918, and 1900 of 12th November, 1924.

SCHEDULE.

REGISTRATION OF PREMISES NOT REGISTERED.

1. (1) Any person who desires to register premises for use for any of the purposes specified in sub-section (1) of section *three* of the Dairy Industry Act, 1961, shall make application to the Department's Division of Commodity Services on the form as set out in the Annexure hereto and shall submit together with such application an amount of ten cents in the form of a revenue stamp.

(2) Such person shall give notice, in writing, to the Division of Commodity Services of the Department when the erection and equipping of the premises concerned have been completed.

(3) (a) Such premises shall be inspected by an inspector before such application is considered, and such inspector shall draw up a report indicating whether the premises have been erected in accordance with the plans which have been approved, as prescribed, by the Secretary of the Department or a senior officer of the Department authorised by him thereto, and whether such premises are equipped as prescribed for the purpose concerned.

(b) If such inspector is of opinion that the premises have not been erected in accordance with such approved plans or that the premises are not equipped as prescribed, he shall state such deviations or shortcomings found by him to be present, in his report.

(4) The chief of the Division referred to in sub-regulation (2) shall submit to the Department for the information of the Minister such documents, reports and other information as the Minister considers necessary to determine whether the requirements of the said Dairy Industry Act and of the Factories, Machinery and Building Work Act, 1941 (Act No. 22 of 1941), have been complied with in respect of the premises concerned.

(5) The certificate of registration to be issued in terms of section *four* of the said Dairy Industry Act shall be in a form approved by the Department and shall bear a ten cent revenue stamp duly cancelled.

RENEWAL OF REGISTRATION OF PREMISES.

2. (1) Every application for renewal of the registration of premises shall be submitted to the Division referred to in sub-regulation (2) of regulation 1, on the form referred to in sub-regulation (1) of that regulation within the period of thirty days immediately preceding the 30th June of each year, accompanied by an amount of ten cents in the form of a revenue stamp.

(2) The chief of the Division referred to in sub-regulation (2) of regulation 1 shall submit to the Department for the information of the Minister such documents, reports and other information as the Minister considers necessary to determine whether the requirements of the said Dairy Industry Act have been complied with in respect of the premises concerned.

GENERAL.

3. Production of an unexpired certificate of registration shall be regarded as *prima facie* evidence that the premises referred to therein are duly and legally registered with the Department.

No. R. 2062.] [11 Desember 1964.
REGULASIES MET BETREKKING TOT DIE
METODE VIR REGISTRASIE EN HERNUWING
VAN REGISTRASIE VAN 'N PERSEEL
KRAGTENS DIE WET OP DIE SUIWELNYWER-
HEID, 1961.

Die Staatspresident het, kragtens die bevoegdheid hom verleen by artikel *nege-en-twintig* van die Wet op die Suiwelnywerheid, 1961 (Wet No. 30 van 1961), die regulasies in die Bylae hierby uiteengesit, gemaak met betrekking tot die wyse waarop 'n perseel geregistreer moet word kragtens genoemde Wet ter vervanging van Goewermentskennisgewings Nos. 1629 van 12 Desember 1918 en 1900 van 12 November 1924.

BYLAE.

REGISTRASIE VAN 'N PERSEEL WAT NIE GEREGISTREER IS NIE.

1. (1) 'n Persoon wat 'n perseel wil registreer om gebruik te word vir enigeen van die doeleindes gespesifiseer in subartikel (1) van artikel *drie* van die Wet op die Suiwelnywerheid, 1961, moet aansoek doen by die Departement op die vorm soos in die Aanhangsel hiervan uiteengesit, en moet by die aansoek 'n bedrag van tien sent in die vorm van 'n inkomsteseël insluit.

(2) Sodanige persoon moet die Hoof van die Afdeling Kommoditeitsdienste van die Departement skriftelik kennis gee sodra die oprigting en toerusting van die betrokke perseel voltooi is.

(3) (a) Die perseel moet deur 'n inspekteur geïnspekteur word voordat die aansoek oorweeg word en daardie inspekteur moet 'n verslag opstel wat aandui of die perseel opgerig is in ooreenstemming met die planne wat deur die Sekretaris van die Departement of 'n senior beampte van die Departement deur hom daartoe gemagtig, goedgekeur is volgens voorskrif, en of die perseel toegerus is soos vir die betrokke doel voorgeskryf.

(b) Indien die inspekteur van mening is dat die perseel nie opgerig is volgens die goedgekeurde planne nie of dat die perseel nie toegerus is soos voorgeskryf nie, moet hy daardie afwykings en tekortkomings wat hy gevind het in sy verslag vermeld.

(4) Die hoof van die Afdeling gemeld in subregulasie (2) moet sodanige dokumente, verslae en ander gegewens vir die Minister se inligting aan die Departement voorlê as wat die Minister mag nodig ag om te bepaal of die voorskrifte van die genoemde Wet op die Suiwelnywerheid en van die Wet op Fabriek, Masjinerie en Bouwerk, 1941 (Wet No. 22 van 1941), ten opsigte van die betrokke perseel nagekom is.

(5) Die sertifikaat van registrasie wat ingevolge artikel *vier* van die genoemde Wet op die Suiwelnywerheid uitgereik moet word, moet in 'n vorm wees wat deur die Departement goedgekeur is en moet 'n behoorlik geroepte tien sent inkomsteseël op hê.

HERNUWING VAN REGISTRASIE VAN 'N PERSEEL.

2. (a) Elke aansoek om hernuwing van registrasie van 'n perseel moet ingedien word binne die tydperk van dertig dae wat 30 Junie van elke jaar onmiddellik voorafgaan by die Hoof van die Afdeling gemeld in subregulasie (2) van regulasie 1 op die vorm waarna verwys word in sub-regulasie (1) van daardie regulasie, saam met 'n bedrag van tien sent in die vorm van 'n inkomsteseël.

(b) Die Hoof van die Afdeling genoem in subregulasie (2) van regulasie 1 moet sodanige dokumente, verslae en ander gegewens vir die Minister se inligting aan die Departement voorlê as wat die Minister mag nodig ag om te bepaal of die voorskrifte van die Wet op die Suiwelnywerheid, 1961, ten opsigte van die betrokke perseel nagekom is.

ALGEMEEN.

3. Vertoning van 'n sertifikaat van registrasie wat nog nie verval het nie word beskou as *prima facie* bewys dat die perseel waarna daarin verwys word behoorlik en wettiglik by die Departement geregistreer is.

ANNEXURE.—AANHANGSEL.

REPUBLIC OF SOUTH AFRICA.—REPUBLIEK VAN SUID-AFRIKA.

DAIRY INDUSTRY ACT, 1962.—WET OP DIE SUIWELNYWERHEID, 1961.

To the Secretary,
Aan die Sekretaris,
Department of Agricultural Economics and Marketing,
Departement van Landbou-Ekonomie en -bemarking,
Pretoria.

Application is hereby made for the registration/renewal of registration (*) of premises situated on (f) _____
Aansoek word hiermee gedoen om registrasie/hernuwing van registrasie (*) van die perseel geleë op (f) _____

in the City/Town/District (*)
in die stad/dorp/distrik (*)

of _____ in the Province of _____
van _____ in die Provinsie _____
as a (†) _____ Factory No. _____
as 'n (†) _____ Fabrieksno. _____

in accordance with the above Act.
krachtens bogemelde Wet.

Owner of factory building
Eienaar van fabrieksgebou

Occupier of premises (§)
Okkupeerder van perseel (§)

Address to which Certificate is to be posted
Adres waarheen Sertifikaat gepos moet word

Dated at _____ this _____ day of _____ 19 _____
Gedateer op _____ hierdie _____ dag van _____

(Signature.—Handtekening.)

(*) Delete whichever is not applicable/Skrap wat nie van toepassing is nie.

(†) Erf or stand or number or name of farm/Erf of standplaas of nommer of naam van plaas.

(§) Registration required/Registrasie verlang.

(§) Name of person or business registered with the Dairy Industry Control Board/Naam van persoon of besigheid wat by die Raad van Toesig op die Suiwelnwyerheid geregistreer is.

No. R. 2063.]

[11 December 1964.

REGULATIONS PRESCRIBING THE FORM OF AN INSPECTOR'S ORDER OR PROHIBITION UNDER THE DAIRY INDUSTRY ACT, 1961.

The State President has, under the powers vested in him by section twenty-nine of the Dairy Industry Act, 1961 (Act No. 30 of 1961), made the regulations set out the Schedule hereto prescribing the form of an order made or prohibition imposed by an inspector.

SCHEDULE.

1. The form of an order made or prohibition imposed by an inspector referred to in sub-section (3) of section eleven of the Dairy Industry Act, 1961, shall be as set out hereunder:—

REPUBLIC OF SOUTH AFRICA.—REPUBLIEK VAN SUID-AFRIKA.

DEPARTMENT OF AGRICULTURAL ECONOMICS AND MARKETING.
DEPARTEMENT VAN LANDBOU-EKONOMIE EN -BEMARKING.

DAIRY INDUSTRY ACT, 1961.—WET OP DIE SUIWELNYWERHEID, 1961.

To _____
Aan _____

ORDER MADE AND/OR PROHIBITION IMPOSED BY AN INSPECTOR. BEVEL UITGEREIK EN/OF VERBOD OPGELE DEUR 'N INSPEKTEUR.

You are hereby ordered/prohibited from* _____
U word hiermee beveel/verbied om* _____

You are hereby required to give effect to the terms of this order/prohibition* within _____
Van u word hiermee vereis om uitvoering aan die bepalings van hierdie bevel/verbod* te gee binne _____
of the date hereof.
vanaf die datum hiervan.

Dated at _____ this _____ day of _____ 19 _____
Gedateer te _____ hierdie _____ dag van _____

Inspector.—Inspekteur.

* Delete whichever is not applicable/Skrap wat nie van toepassing is nie.

No. R. 2064.]

[11 December 1964.]

REGULATIONS PRESCRIBING THE PATTERNS OF AND STANDARDS FOR GLASSWARE AND APPLIANCES USED IN CONNECTION WITH THE TESTING OF MILK AND CREAM FOR BUTTERFAT CONTENT AND THE MANNER IN WHICH SUCH GLASSWARE AND APPLIANCES SHALL BE BRANDED.

The State President has, under the powers vested in him by section *twenty-nine* of the Dairy Industry Act, 1961 (Act No. 30 of 1961), made the regulations as set out in the Schedule hereto relating to the patterns of and standards for glassware and appliances used in connection with the testing of milk and cream for butterfat content and the manner in which such glassware and appliances shall be branded, in substitution for the regulations contained in Government Notices Nos. 1415 of 9th August, 1929, and 33 of 2nd January, 1953.

SCHEDULE.

1. The following glassware shall be subject to examination and testing for compliance with the requirements prescribed in these regulations:—

- (a) Gerber test bottle or butyrometer;
- (b) milk pipette for use in the Gerber test;
- (c) automatic measure for measuring milk for the Gerber test; and
- (d) cream test bottle for the Babcock test.

2. (1) (a) The fees payable for examination and testing in terms of these regulations shall be as follows:—

- (i) 10 cents per article of the glassware specified in items (a), (b) and (d) of regulation 1;
- (ii) 10 cents per measuring unit specified in item (c) thereof.

(b) Such fees shall be payable whether the articles concerned are found to be correct or incorrect.

(2) The cost of conveying glassware to and from the office where such glassware is required to be examined and tested, as approved by the Minister in terms of the Dairy Industry Act, 1961, shall in all cases be borne by the person submitting such glassware for examination and testing.

(3) Any breakages of such glassware in transit to or from the place of examination shall be the responsibility of the person submitting such glassware.

3. The stamp of assize, referred to in the Weights and Measures Act, 1958 (Act No. 13 of 1958), shall be ineffaceably marked on all such glassware found to comply with the requirements prescribed in these regulations.

4. Every Gerber test bottle or butyrometer used in the determination of the fat content of milk shall meet the following requirements:—

- (a) *Material*.—The butyrometer shall be made from clear glass, shall be as free as possible from striae and similar defects, shall be resistant to thermal shock, and shall be satisfactorily annealed.
- (b) *Dimensions*.—The butyrometer shall conform to the following dimensions:—

Overall length: 190 ± 5 millimetres.
Internal diameter of neck: 11.5 ± 0.5 millimetres.
Length of neck: 14.0 ± 1.0 millimetres.
External diameter of body: 23.5 ± 1.5 millimetres.
Length of flat tube: 87.5 ± 2.5 millimetres.

(c) *Neck*.—The neck of the butyrometer may be plain or have "rings" or "screw threads". The internal diameter of the plain neck shall be sufficiently uniform to ensure that the stopper will be securely retained during normal use.

(d) *Body*.—The capacity of that portion of the butyrometer between the zero graduation mark and the rim of the neck shall be 22.7 ± 0.2 millilitres.

No. R. 2064.]

[11 Desember 1964.]

REGULASIES WAT DIE PATROON VAN EN STANDAARDE VIR GLASWARE EN TOESTELLE WAT IN VERBAND MET DIE TOETS VAN MELK EN ROOM VIR BOTTERVET-INHOUD GEBRUIK WORD, VOORSKRYF EN DIE WYSE WAAROP SODANIGE GLASWARE EN TOESTELLE GEMERK MOET WORD.

Die Staatspresident het, kragtens die bevoegdheid hom verleen by artikel *nege-en-twintig* van die Wet op die Suiwelnwyerheid, 1961 (Wet No. 30 van 1961), die regulasies in die Bylae hierby uiteengesit, gemaak met betrekking tot die patroon van en standarde vir glasware en toestelle wat in verband met die toets van melk en room vir bottervetinhoud gebruik word en die wyse waarop sodanige glasware en toestelle gemerk moet word, ter vervanging van die regulasies vervat in Goewerments-kennisgewings Nos. 1415 van 9 Augustus 1929 en 33 van 2 Januarie 1953.

BYLAE.

1. Die volgende glasware is onderhewig aan ondersoek en toets vir voldoening aan die vereistes voorgeskryf in hierdie regulasies:—

- (a) Gerber toetsbottel of butyrometer;
- (b) melkpijpet wat met die Gerbertoets gebruik word;
- (c) outomatiese afmeter om melk vir die Gerbertoets af te meet; en
- (d) roomtoetsbottel vir die Babcocktoets.

2. (1) (a) Die gelde betaalbaar vir ondersoek en toets ingevolge hierdie regulasies is soos volg:—

- (i) 10 sent per artikel van die glasware in items (a), (b) en (d) van regulasie 1 gespesifiseer;
- (ii) 10 sent per afmeeteenheid in item (c) daarvan gespesifiseer.

(b) Sodanige gelde is betaalbaar ongeag of die betrokke artikels korrek bevind word of nie.

(2) Die koste verbonde aan die vervoer van glasware na en vanaf die kantoor waar sodanige glasware ondersoek en getoets moet word, soos deur die Minister kragtens die Wet op die Suiwelnwyerheid, 1961 goedgekeur, moet in alle gevalle gedra word deur die persoon wat sodanige glasware vir ondersoek en toets voorlê.

(3) Enige breekskade aan sodanige glasware gedurende vervoer na of vanaf die plek van ondersoek is die verantwoordelikheid van die persoon wat sodanige glasware voorlê.

3. Die ykstempel, bedoel in die Wet op Mate en Gewigte, 1958 (Wet No. 13 van 1958), moet onuitwisbaar aangebring word op al die glasware wat bevind word om te voldoen aan die vereistes soos in hierdie regulasies voorgeskryf.

4. Elke Gerber toetsbottel of butyrometer wat vir die bepaling van die vetinhoud van melk gebruik word, moet aan die volgende vereistes voldoen:—

- (a) *Materiaal*.—Die butyrometer moet gemaak wees van helder glas, so vry as moontlik van strepe of dergelike gebreke, bestand teen termiese skok en moet bevredigend uitgedroei wees.
- (b) *Afmetings*.—Die butyrometer moet aan die volgende afmetings voldoen:—

Totale lengte: 190 ± 5 millimeters.
Interne deursnee van nek: 11.5 ± 0.5 millimeters.
Lengte van nek: 14.0 ± 1.0 millimeters.
Eksterne deursnee van buik: 23.5 ± 1.5 millimeters.
Lengte van plat buis: 87.5 ± 2.5 millimeters.

(c) *Nek*.—Die nek van die butyrometer kan glad wees, of "ringe" of "skroefdrade" bevat. Die interne deursnee van 'n gladde nek moet uniform genoeg wees om te verseker dat die prop styf vassit gedurende normale gebruik.

(d) *Buik*.—Die kapasiteit van die deel van die butyrometer tussen die nul gradueermerk en die rand van die nek moet 22.7 ± 0.2 milliliters wees.

(e) *Graduated Tube*.—The graduated tube shall be of the flat type and shall be made of clear glass. A graduated scale conforming to the requirements of paragraph (g) shall be permanently but not too deeply etched thereon.

(f) *Bulb*.—The capacity of the bulb up to the nearest graduation mark shall be at least 1.5 millilitres. The inside of the bulb shall be so shaped that fat can flow freely from the bulb to the graduated tube when the butyrometer is inverted. The bulb shall have a small patch of matt surface on which temporary markings can be placed.

(g) *Graduation*.

(i) *Basis of graduation*.—The basis of graduation shall be such that 0.125 millilitres corresponds to 1 per cent of butterfat, taking 10.77 millilitres of milk for the test.

(ii) *Range and sub-division of graduated scale*.—The total range of the graduated scale shall represent 5, 6, 7 or 8 per cent of butterfat. Such scale shall be so subdivided into intervals that the distance between any two adjoining graduation marks corresponds to 0.1 per cent of butterfat. The distance between two main graduation marks, representing one whole per cent of butterfat, shall be not less than 9.5 millimetres.

(iii) *Position*.—The graduated tube shall remain uniform in cross-section for at least 3 millimetres beyond each end of the graduated scale.

(iv) *Graduation Marks*.—The graduation marks shall be fine, permanent lines of uniform thickness, clearly but not too deeply etched at right angles to the long axis of the tube, and without evident irregularity in their spacing. The thickness of the lines shall be not more than 0.1 millimetre, and they shall be coloured, preferably red or black. The numbered graduation marks corresponding to whole percentages shall extend completely across the front face of the tube and each shall be at least 8 millimetres long. The graduation marks corresponding to half percentages, shall each be at least 5 millimetres long and those corresponding to one-tenth percentages shall each be at least 3 millimetres long.

(v) *Numbering*.—The zero mark and the graduation marks corresponding to whole percentages shall be numbered accordingly, the graduation mark nearest to the body being numbered 0. When the butyrometer is held vertically with the neck downwards and the graduated scale towards the observer each number shall be right side up, immediately above the graduation mark to which it relates, and slightly to the right of the ends of the shortest graduation marks. The numbers shall not encroach upon the graduation marks.

(vi) *Tolerance*.—The maximum error allowed at any point on the graduated scale and also the maximum difference allowed between the errors at any two points on such scale shall be one-third of one true scale division.

(h) *Testing of Graduation of Butyrometer*.—The butyrometer, after having been cleaned and dried, is clamped vertically with the bulb pointing downwards. Clean mercury is run into the butyrometer, without trapping air bubbles, until the top of the mercury meniscus is in a horizontal plane passing through the bottom edge of the lowest graduation mark. Before making the final adjustment to the mark, the butyrometer is gently tapped in order to obtain a well-formed meniscus. Mercury is then delivered into the butyrometer from a certified mercury pipette, the butyrometer is again tapped

(e) *Gegradueerde buis*.—Die gegradueerde buis moet van die plat tipe wees en moet van helder glas gemaak wees. 'n Gegradueerde skaal wat aan die vereistes van paragraaf (g) voldoen, moet permanent, maar nie te diep nie, daarop geëts wees.

(f) *Bol*.—Die kapasiteit van die bol tot by die naaste graadueermerk moet minstens 1.5 milliliters wees. Die binnekant van die bol moet so gevorm wees dat vet vryelik vanaf die bol na die gegradueerde buis kan vloei as die butyrometer omgekeer word. Op die bol moet 'n klein dowwe kol wees waarop tydelike merke aangebring kan word.

(g) *Graduering*.

(i) *Basis van graduering*.—Die basis van graduering moet so wees dat 0.125 milliliter ooreenstem met 1 persent bottervet waar 10.77 milliliters melk vir die toets gebruik word.

(ii) *Omvang en onderverdeling van gegradueerde skaal*.—Die totale omvang van die gegradueerde skaal moet 5, 6, 7 of 8 persent bottervet verteenwoordig. Die skaal moet so onderverdeel word dat die afstand tussen enige twee aangrensende graadueermerke ooreenstem met 0.1 persent bottervet. Die afstand tussen twee hoofgraadueermerke wat een hele persent bottervet verteenwoordig mag nie minder as 9.5 millimeters wees nie.

(iii) *Posisie*.—Die deursnee van die gegradueerde buis moet konstant bly vir ten minste 3 millimeters bo en onder die gegradueerde skaal.

(iv) *Gradueermerke*.—Die graadueermerke van die skaal moet fyn, permanente lyne wees van egale breedte, duidelik maar nie te diep geëts en reghoekig met die langas van die steel, sonder blykbare onreëlmatighede in die spasiëring. Die lyne mag nie meer as 0.1 millimeter breed wees nie en moet gekleur wees, verkieslik rooi of swart. Die genommerde graadueermerke wat met hele persentasies ooreenstem moet elk minstens 8 millimeters lank wees en dwarsoor die voorkant van die steel strek. Die graadueermerke wat met halwe persentasies ooreenstem moet elk minstens 5 millimeters lank wees en die graadueermerke wat met een-tiende persentasies ooreenstem moet elk ten minste 3 millimeters lank wees.

(v) *Aanbring van nommers*.—Die nulmerk en elke graadueermerk wat met 'n hele persentasie ooreenstem moet dienoooreenkomstig genommer wees met die graadueermerk naaste aan die buik as 0. Wanneer die butyrometer vertikaal gehou word met die nek na onder en die gegradueerde skaal na die waarnemer, moet elke nommer met die regte kant bo onmiddellik bokant die graadueermerk waarop dit betrekking het en effens na regs van die kortste graadueermerke wees. Die nommers mag nie inbreuk maak op die graadueermerke nie.

(vi) *Speling*.—Die maksimum fout wat toegelaat word by enige punt op die gegradueerde skaal en die maksimum verskil wat toegelaat word tussen die foute by enige twee punte op die skaal is een-derde van een juiste tussenruimte op die skaal.

(h) *Toets van graduering van butyrometer*.—Nadat die butyrometer eers skoon en droog gemaak is, word dit met die bol na onder in 'n vertikale houding vasgekleem. Skoon kwik word in die butyrometer gevoeg, sonder om lugblasies vas te keer, totdat die top van die kwik meniscus en die onderste deel van die laagste graadueermerk in dieselfde horisontale vlak te staan kom. Voordat die finale regstelling gemaak word, moet die butyrometer sagges getik word om 'n goed-gevormde meniscus te verkry. Kwik word nou by die butyrometer gevoeg uit 'n gesertifiseerde kwikpipet, die butyrometer weer

and the position of the top of the mercury meniscus relative to the scale is noted. Any deviation from the reading according to the capacity of the mercury pipette, represents the error on the scale. Successive volumes of mercury are transferred from the mercury pipette to the butyrometer and the scale reading after each delivery is noted. At least three points on the scale shall be tested, and the test shall, as near as possible, cover the entire range of the graduated scale. The certified mercury pipette used for the testing of butyrometers shall be accurate to within 0.0003 millilitre per delivery.

(i) *Marking*.—The following information shall be permanently and legibly marked on the body of each butyrometer for the testing of milk:—

- (a) "10.77 ml", which represents the quantity of milk to be used; and
- (b) the manufacturer's name or registered trade mark.

5. Every measuring pipette for milk used in the determination of the fat content of milk shall meet the following requirements:—

(a) *Material*.—The pipette shall be made from clear glass, shall be as free as possible from striae and similar defects, and be satisfactorily annealed.

(b) *Dimensions*.—The pipette shall conform to the following dimensions:—

- Total length: 380 ± 10 millimetres;
- length of suction tube: 180 ± 10 millimetres;
- distance between graduation mark and bulb: at least 25 millimetres;
- internal diameter of suction tube: 4.5 ± 0.5 millimetres;
- length of bulb: 60 ± 10 millimetres;
- external diameter of suction tube: 15.5 ± 1 millimetres;
- length of delivery tube: 140 ± 10 millimetres;
- length of reinforced section of delivery tube: 20 ± 0.5 millimetres;
- external diameter of delivery tube: 6.5 ± 0.5 millimetres;

the thickness of the glass, with the exception of the reinforced portion, shall be between 1.0 and 1.5 millimetres.

(c) *Suction Tube*.—The suction tube shall be cylindrical. The graduation mark shall be finely etched, of uniform width of from 0.10 to 0.20 millimetres, durable and carried completely around the suction tube. The graduation mark shall be in a plane at right-angles to the axis of the pipette. The end of the suction tube shall be fire-polished and shall be in a plane at right-angles to the axis of the pipette.

(d) *Bulb*.—The bulb shall be cylindrical and evenly drawn out in both directions. The joints shall have no irregularities which may hinder the free flow of liquid.

(e) *Delivery End*.—The delivery end of the pipette shall be reinforced over a length of 20 ± 2 millimetres and the tip ground to an angle of 45° with the axis of the pipette.

(f) *Capacity*.—The capacity of the milk pipette shall be 10.77 millilitres at 20°C , delivering 10.7395 ± 0.0250 grams water at 20°C and 760 millimetres mercury, reading with the bottom of the meniscus on the graduation mark in the horizontal plane.

(g) *Delivery Time*.—When the pipette is emptied in accordance with the method of test referred to in paragraph (h), the time of outflow shall be 6 ± 1 seconds.

(h) *Method of Test*.—Water is sucked into the pipette to above the graduation mark and the suction tube closed with the forefinger. The pipette is then removed from the water and the outside of the delivery tube quickly wiped down with a piece of filter paper. The bottom edge of the meniscus is adjusted onto the graduation mark while the

getik en die posisie wat die top van die kwik meniscus op die skaal inneem word aangeteken. Enige afwyking in die lesing volgens die kapasiteit van die kwikpipet verteenwoordig die fout op die skaal. Opeenvolgende volumes van kwik word uit die kwikpipet by die butyrometer gevoeg en die lesing op die skaal word na elke aflewering aangeteken. Ten minste drie punte op die skaal moet getoets word en die toets moet so na as moontlik die hele omvang van die gegradueerde skaal dek. Die gesertifiseerde kwikpipet wat vir die toets van butyrometers gebruik word, moet noukeurig wees tot 0.0003 milliliter per aflewering.

(i) *Merke*.—Die volgende inligting moet permanent en leesbaar op die buik van elke butyrometer vir die toets van melk aangebring word:—

- (a) "10.77 ml" wat die hoeveelheid melk wat gebruik moet word, voorstel; en
- (b) die fabrikant se naam of geregistreerde handelsmerk.

5. Elke pipet vir die uitmeet van melk vir die bepaling van die bottervetinhoud van melk moet aan die volgende vereistes voldoen:—

(a) *Materiaal*.—Die pipet moet van helder glas gemaak wees so vry as moontlik van strepe en dergelike gebreke, en moet bevredigend uitgegloeï wees.

(b) *Afmetings*.—Die pipet moet aan die volgende afmetings voldoen:—

- Totale lengte: 380 ± 10 millimeters;
- lengte van suigbuis: 180 ± 10 millimeters;
- afstand tussen streep en bol: ten minste 25 millimeters;
- interne deursnee van suigbuis: 4.5 ± 0.5 millimeters;
- lengte van buik: 60 ± 10 millimeters;
- eksterne deursnee van suigbuis: 15.5 ± 1 millimeters;
- lengte van afleweringsbuis: 140 ± 10 millimeters;
- lengte van versterkte deel van afleweringsbuis: 20 ± 0.5 millimeters;
- eksterne deursnee van afleweringsbuis: 6.5 ± 0.5 millimeters;

die dikte van die glas, met uitsondering van die versterkte deel, moet tussen 1.0 en 1.5 millimeters wees.

(c) *Suigbuis*.—Die suigbuis moet silindries wees. Die gradueermark moet fyn geëts, van egalige breedte van 0.10 tot 0.20 millimeter, duursaam en volkome rondom die suigbuis strek. Die gradueermark moet reghoekig met die as van die pipet aangebring word. Die end van die suigbuis moet glad gesmelt wees en moet in 'n reghoekige vlak met die as van die pipet wees.

(d) *Buik*.—Die buik moet silindries wees en eweredig uitgetrek aan albei ente. Die lasplekke moet nie ongelikhede hê wat die vrye vloei van 'n vloeistof kan verhinder nie.

(e) *Afleweringsend*.—Die afleweringsend van die pipet moet oor 'n lengte van 20 ± 2 millimeters versterk wees en die punt op 'n hoek van 45° met die as van die pipet geslyp wees.

(f) *Kapasiteit*.—Die kapasiteit van die melkpiet moet 10.77 milliliters by 20°C wees en moet 10.7395 ± 0.0250 gram water by 20°C en 760 millimeters kwik lewer, gelees met die ondervlak van die meniscus op die streep in die horisontale vlak.

(g) *Afleweringsduur*.—Wanneer die pipet in ooreenstemming met die toetsmetode in paragraaf (h) genoem, leeggemaak word, moet die duur van die uitvloeï 6 ± 1 sekonde wees.

(h) *Toetsmetode*.—Water word in die pipet tot bokant die deelstreep gesuig en die suigbuis met die wysvinger toegemaak. Die pipet word dan uit die water gehaal en die buitekant van die afleweringsbuis vinnig met 'n stuk filtreerpapier afgevee. Die onderkant van die meniscus word op die streep gestel

pipette is held perpendicular, with the tip in contact with the inner surface of the flask, which is held at an angle of 45° to the axis of the pipette. The tip of the pipette must be clear of the liquid in the flask.

The contents of the pipette are then allowed to flow out freely against the vertical side of the receiving vessel, against which the pipette is held at an angle of 45° .

From the time delivery is completed, there shall be a delay of three seconds before the pipette is withdrawn with a careful stroking movement of the tip against the side of the receiving vessel. The small quantity of water remaining in the tip shall not be dislodged.

(i) *Marking*.—The bulb of the pipette shall be marked "Milk" or "Melk", "10.77 ml", "20°C" and with the manufacturer's name or registered trade mark.

6. Each individual unit of any automatic milk measure used to measure milk for the Gerber test shall have a capacity of 10.77 millilitres and deliver 10.7395 ± 0.0250 gm. water at 20°C and 760 mm. mercury in three successive deliveries.

7. Every Babcock test bottle used in the determination of the fat content of cream shall meet the following requirements:—

(a) *Material*.—The bottle shall be made from clear glass as free as possible from striae and similar defects, and shall be resistant to thermal shock.

(b) *Dimensions*.

(i) The bottle shall conform to the following dimensions:—

Overall height: 155 ± 5 millimetres;
external diameter of bulb—
cylindrical: 36 ± 2 millimetres;
conical: 31-33 millimetres;

at base with a maximum diameter of 35 to 37 millimetres.

(ii) The weight of any bottle of one brand shall not vary by more than 15 per cent from the average weight of the bottles of that brand.

(iii) The thickness of the glass shall be such as to ensure robustness for the specific purpose for which the bottle is to be used.

(c) *Neck*.—The neck shall be vertical when the bottle is standing on a level surface. It shall be cylindrical and of uniform internal diameter over the full length of the graduated scale and for a distance of at least 5 millimetres below the zero and above the 30 per cent graduation marks. The top of the neck shall be flared to an external diameter of at least 10 millimetres. A graduated scale conforming to the requirements of paragraph (e) shall be permanently etched on the neck.

(d) *Bulb*.—The capacity of the bulb together with that portion of the neck up to the zero graduation mark shall be not less than 45 millilitres when measured with water at 20°C . The bulb may be either cylindrical or conical. If conical, the smallest diameter shall be at the base. The bottle shall stand firmly on its base without rocking. For the application of temporary markings, there shall be a small patch of matt surface of at least one square centimetre on the external surface of the bulb.

(e) *Graduation*.

(i) *Basis of Graduation*.—With 18 grams of cream taken for the Babcock test, the basis of graduation shall be that 0.2 millilitre corresponds to one per cent of butterfat.

onderwyl die pipet regop gehou word met die punt in kontak met die binne oppervlak van die fles wat op 'n hoek van 45° met die as van die pipet gehou word. Die punt van die pipet moet bokant die vloeistof in die fles wees.

Die inhoud van die pipet word dan toegelaat om vryelik uit te vloei teen die vertikale kant van die ontvangsfles, waarteen die pipet op 'n hoek van 45° gehou word. Vanaf die tyd wanneer aflewering voltooi is, moet daar drie sekondes gewag word alvorens die pipet, met 'n versigtige strykbeweging van die punt teen die kant van die ontvangsfles, verwyder word. Die klein hoeveelheid water wat in die punt agterbly, mag nie verwyder word nie.

(i) *Merk*.—Die buik van die pipet moet gemerk wees met „Milk” of „Melk”, „10.77 ml”, „20°C” en die fabrikant se naam of geregistreerde handelsmerk.

6. Elke individuele eenheid van enige outomatiese afmeter van melk wat gebruik word om melk vir die Gerbertoets af te meet moet 'n kapasiteit van 10.77 milliliters hê en 10.7395 ± 0.0250 gram water by 20°C en 760 mm. kwik in drie agtereenvolgende aflewings lewer.

7. Elke Babcock toetsbottel wat gebruik word om die vetinhoud van room te bepaal, moet aan die volgende vereistes voldoen:—

(a) *Materiaal*.—Die bottel moet gemaak wees van helder glas so vry as moontlik van strepe en dergelike gebreke en bestand wees teen termiese skok.

(b) *Afmetings*.

(i) Die bottel moet aan die volgende afmetings voldoen:—

Totale hoogte: 155 ± 5 millimeters;
eksterne deursnee van buik—
silindries: 36 ± 2 millimeters;
konies: 31-33 millimeters;

by die basis met 'n maksimum deursnee van 35 tot 37 millimeters.

(ii) Die gewig van enige bottel van een handelsmerk moet nie met meer as 15 persent van die gemiddelde gewig van die bottels van dieselfde handelsmerk afwyk nie.

(iii) Die glas moet dik genoeg wees om te verseker dat die bottel sterk genoeg is vir die spesifieke doel waarvoor dit gebruik sal word.

(c) *Nek*.—Wanneer die bottel op 'n waterpas oppervlakte staan, moet die nek vertikaal wees. Dit moet silindries en van egalige interne deursnee wees oor die volle lengte van die gegradeerde skaal en ook vir 'n afstand van minstens 5 millimeters onderkant die nul en bokant die 30 persent gradeermerke.

Die boonste deel van die nek moet uitbol tot 'n eksterne deursnee van minstens 10 millimeters. 'n Gegradeerde skaal wat aan die vereistes van paragraaf (e) voldoen, moet permanent op die nek geëts wees.

(d) *Buik*.—Wanneer met water by 20°C gemeet, moet die kapasiteit van die buik tesame met daardie deel van die nek tot by die nul gradeermerk, nie minder as 45 milliliters wees nie. Die buik kan of silindries of konies wees. Indien konies moet die kleinste deursnee by die basis wees. Die bottel moet stewig op sy basis staan sonder om te wieg. Daar moet 'n klein dowwe kol, minstens een vierkante sentimeter groot, aan die eksterne oppervlakte van die buik wees vir die aanbring van tydelike merke.

(e) *Graduering*.

(i) *Basis van graduering*.—Wanneer 18 gram room vir die Babcock toets gebruik word moet die basis van graduering so wees dat een persent bottervet gelykstaan aan 0.2 milliliter.

- (ii) *Range and Sub-division of Scale.*—The total range of the graduated scale shall be 30 cent and such scale shall be divided into 60 intervals, each corresponding to 0.5 per cent of butterfat.
- (iii) *Length of Scale.*—The total length of such scale from the zero to the 30 per cent mark shall be not less than 60 millimetres.
- (iv) *Graduation Marks.*—The graduation marks shall be fine, permanent lines of uniform thickness, clearly but not too deeply etched at right-angles to the long axis of the bottle, and without evident irregularity in their spacing. The thickness of the lines shall be not more than 0.1 millimetres, and they shall be coloured, preferably black. The zero mark and graduation marks corresponding to 5, 10, 15, 20, 25 and 30 per cent shall each extend completely around the neck of the bottle. The graduation marks corresponding to half percentages shall each be not less than 4 or more than 6 millimetres long, and those corresponding to whole percentages shall, with the exception of the marks corresponding to 5, 10, 15, 20, 25 and 30 per cent, project 2 millimetres to the left and 2 millimetres to the right beyond the shortest graduation marks. When the test bottle stands vertically, the centre point of each of the shorter graduation marks shall be in the same vertical plane.
- (v) *Numbering.*—The zero mark and the graduation marks corresponding to 5, 10, 15, 20, 25 and 30 per cent shall be numbered accordingly, the mark nearest the bulb being numbered 0. When the test bottle stands vertically with the graduated scale towards the observer, each number shall be right side up, immediately above the graduation mark to which it refers and slightly to the left of the graduation marks corresponding to the unnumbered, whole percentages. No number shall encroach upon any graduation mark.
- (vi) *Tolerance.*—The maximum error allowed at any point on the graduated scale and also the maximum difference allowed between the errors at any two points on such scale shall be one-half of one true scale division.
- (f) *Testing of Graduation.*—The accuracy of the graduation of such bottle shall be checked at not less than three points on its scale by the following method: The bottle is filled with water to an early graduation mark on the scale, great care being taken not to wet the neck above the surface of the liquid. More than two graduations are then tested for accuracy by the insertion of appropriate displacement plungers. The volume of each plunger shall represent an integral number of scale divisions and shall be correct to within 0.005 millilitre.
- (g) The following information shall be permanently and legibly marked on each bottle: "18 gm" or "18 g" and the manufacturer's name or registered trade mark.
8. The cream weighing balance or device and the 9 and 18 gram weights used in the Babcock test for the determination of the butterfat content of cream shall be assized and re-assized as required in terms of the Weights and Measures Act, 1958 (Act No. 13 of 1958) and shall bear the current assize stamp.
9. The 10 millilitre sulphuric acid pipette which may be used in the Gerber test shall have two safety bulbs between the suction end and the graduation mark. It shall be made of clear glass as free as possible from striae and similar defects and shall be satisfactorily annealed.

- (ii) *Omvang en onderverdeling van skaal.*—Die totale omvang van die gegradueerde skaal moet 30 persent wees en die skaal moet verdeel wees in 60 tussenruimtes waarvan elk ooreenstem met 0.5 persent bottervet.
- (iii) *Lengte van skaal.*—Die totale lengte van die skaal vanaf die nul- tot by die 30 persent merk moet nie minder as 60 millimeters wees nie.
- (iv) *Gradueermerke.*—Die gradueermerke moet fyn, permanente lyne van egalige breedte wees, duidelik maar nie te diep geëts nie, reghoekig teenoor die langas van die bottel en sonder blykbare onreëlmatighede in die spasiëring. Die lyne moet nie meer as 0.1 millimeter breed wees nie en moet gekleurd wees, verkieslik swart. Die nulmerk en gradueermerke wat ooreenkom met 5, 10, 15, 20, 25 en 30 persent moet elkeen volkome rondom die nek van die bottel strek. Die gradueermerke wat met half-persentasies ooreenkom moet elk nie minder as 4 of meer as 6 millimeters lank wees nie, en die wat met heel persentasies ooreenkom, met uitsondering van die merke wat ooreenkom met 5, 10, 15, 20, 25 en 30 persent, moet 2 millimeters na links en 2 millimeters na regs by die kortste gradueermerke verbystek. Wanneer die toetsbottel regop staan, moet die middelpunt van elk van die korter gradueermerke in dieselfde vertikale vlak lê.
- (v) *Aanbring van nommers.*—Die nulmerk en die gradueermerke wat met 5, 10, 15, 20, 25 en 30 persent ooreenstem, moet dienoooreenkomstig genummer wees met die deelstreep naaste aan die buik as 0. Wanneer die toetsbottel vertikaal staan met die gegradueerde skaal na die waarnemer, moet elke nommer met die regte kant bo onmiddellik bokant die gradueermerk waarop dit betrekking het en effens na links van die gradueermerke wat met die ongenommerde heel persentasies ooreenstem, wees. Geen nommers mag inbreuk maak op enige gradueermerk nie.
- (vi) *Speling.*—Die maksimum fout wat toegelaat word by enige punt op die gegradueerde skaal en die maksimum verskil wat toegelaat word tussen die foute by enige twee punte op die skaal is een helfte van een juiste tussenruimte op die skaal.
- (f) *Toets van graduering.*—Die noukeurigheid van die graduering van die bottel moet op minstens drie punte op die skaal gekontroleer word volgens die volgende metode: Die bottel word versigtig volgemaak met water tot by een van die onderste gradueermerke op die skaal sodat die nek bo die vloeistofoppervlakte nie nat gemaak word nie. Meer as twee graduerings word nou vir noukeurigheid getoets deur die toevoeging van dampelaars wat geskikte hoeveelhede water verplaas. Die volume van elke dampelaar moet 'n integrale aantal tussenruimtes op die skaal verteenwoordig en moet noukeurig wees tot 0.005 milliliter.
- (g) Die volgende inligting moet permanent en leesbaar op elke bottel aangebring word: „18 gm.” of „18 g.” en die naam of geregistreerde handelsmerk van die fabrikant.
8. Die roomweegskaal of toestel en die 9 en 18 gram gewigte wat met die Babcocktoets vir die bepaling van die bottervetinhoud van room gebruik word, moet geyk en her-yk word soos kragtens die Wet op Mate en Gewigte, 1958 (Wet No. 13 van 1958), vereis en moet die geldende ykstempel dra.
9. Die 10 milliliter swaelsuurpipet wat vir die Gerbertoets gebruik mag word moet veiligheidsbolle hê tussen die suigend en die streep. Dit moet gemaak wees van helder glas so vry as moontlik van strepe en dergelike gebreke en moet bevredigend uitgegloeï wees.

No. R. 2065.] [11 December 1964.]
**REGULATIONS FOR THE WEIGHING, SAMPLING
 AND TESTING OF MILK AND THE ISSUE OF
 CERTIFICATES OF PROFICIENCY IN MILK
 TESTING.**

The State President has, under the powers vested in him by section *twenty-nine* of the Dairy Industry Act, 1961 (Act No. 30 of 1961), made the regulations set out in the Schedule hereto, relating to the manner in which milk shall be weighed, sampled and tested for its butterfat content, and the manner in which certificates of proficiency in milk testing shall be issued.

Government Notices Nos. 801 of 30th April, 1954, 1842 of 29th November, 1957, and 1566 of 24th October, 1958, are hereby repealed.

SCHEDULE.

CERTIFICATE OF PROFICIENCY IN MILK TESTING.

1. The certificate of proficiency in the testing of milk referred to in sub-section (1) of section *eighteen* of the Dairy Industry Act, 1961, shall be issued to a person only after he has passed a theoretical and practical examination in the testing of milk for its butterfat content and has shown himself to be fully conversant with these regulations.

2. Application to be examined shall be made on the form approved by the Department to a senior inspector who shall arrange for the applicant's examination at a time and place convenient to both the applicant and the said inspector.

3. Such examination shall be conducted by a senior inspector who shall recommend the issue of an appropriate certificate of proficiency to the applicant concerned if, after such examination, he is satisfied that the applicant has sufficient theoretical and practical knowledge of the testing of milk for its butterfat content and that he is fully conversant with these regulations.

WEIGHING AND GENERAL.

4. The owner of premises which are registered who purchases milk for processing or manufacturing purposes on the basis of its compositional quality shall cause—

- (a) the total quantity of each delivery of each supplier's milk to be weighed and recorded and where the total weight includes a fraction of a pound, the weight may be recorded to the next lower full pound;
- (b) a representative sample to be taken from the total quantity of each delivery from each supplier for the purpose of determining its butterfat content;
- (c) such sample to be tested on the day on which it is taken, or he shall, subject to the provisions of regulation 13, cause it, together with other such samples of milk from the same supplier, to be accumulated over a period in the form of a composite sample;
- (d) a receipt to be issued in respect of each delivery of milk from each supplier, and such receipt to reflect the date of receipt, the name or identification number of the supplier, and the weight of milk received; and
- (e) all samples to be tested for butterfat content by means of the Gerber method, as prescribed in regulations 16 to 19.

SAMPLING AND COMPOSITE SAMPLES.

5. The representative sample referred to in paragraph (b) of regulation 4 shall be taken immediately after the contents of the weighing tank have been thoroughly mixed by stirring with a suitable plunger or a mechanically operated agitator.

No. R. 2065.] [11 Desember 1964.]
**REGULASIES MET BETREKKING TOT DIE WEEG,
 BEMONSTERING EN TOETS VAN MELK EN
 DIE UITREIKING VAN SERTIFIKATE VAN
 BEKWAAMHEID IN DIE TOETS VAN MELK.**

Die Staatspresident het, kragtens die bevoegdheid hom verleen by artikel *nege-en-twintig* van die Wet op die Suiwelnywerheid, 1961 (Wet No. 30 van 1961), die regulasies in die Bylae hierby uiteengesit, gemaak met betrekking tot die wyse waarop melk geweeg, bemonster en vir bottervetinhoud getoets moet word en die wyse waarop sertifikate van bekwaamheid in die toets van melk uitgereik moet word.

Goewermementskennisgewings Nos. 801 van 30 April 1954, 1842 van 29 November 1957 en 1566 van 24 Oktober 1958 word hiermee herroep.

BYLAE.

SERTIFIKAAT VAN BEKWAAMHEID IN DIE TOETS VAN MELK.

1. Die sertifikaat van bekwaamheid in die toets van melk waarna in subartikel (1) van artikel *agtien* van die Wet op die Suiwelnywerheid, 1961, verwys word, moet alleenlik aan 'n persoon uitgereik word nadat hy in 'n teoretiese en praktiese eksamen in die toets van melk vir bottervetinhoud geslaag het en bewys gelever het dat hy ten volle vertrou is met hierdie regulasies.

2. Aansoek om die eksamen af te lê, moet op die vorm wat deur die Departement goedgekeur is, gerig word aan 'n senior inspekteur wat moet reël dat die applikant die eksamen aflê op 'n tyd en plek wat vir beide die applikant en die inspekteur geleë is.

3. Die eksamen moet deur 'n senior inspekteur afgeneem word en hy moet, indien hy na die eksamen tevrede is dat die applikant voldoende teoretiese en praktiese kennis het van die toets van melk vir bottervetinhoud en dat hy ten volle vertrou is met hierdie regulasies, die uitreiking aan die applikant van 'n toepaslike sertifikaat van bekwaamheid aanbeveel.

WEEG EN ALGEMEEN.

4. Die eienaar van 'n perseel wat geregistreer is wat melk aankoop volgens die samestellingsgehalte daarvan vir handelings- of vervaardigingsdoeleindes moet sorg dat—

- (a) die totale hoeveelheid van elke aflewering van elke verskaffer se melk geweeg en aangeteken word en waar die totale gewig 'n gedeelte van 'n pond insluit, mag die gewig tot die naaste laer volle pond aangeteken word;
- (b) 'n verteenwoordigende monster van die totale hoeveelheid van elke aflewering van elke verskaffer geneem word vir die doel van die bepaling van die bottervetinhoud;
- (c) daardie monster getoets word op die dag waarop dit geneem word, of hy moet sorg dat, behoudens die bepaling van regulasie 13, dit tesame met ander sodanige monsters van melk van dieselfde verskaffer, oor 'n tydperk versamel word in die vorm van 'n saamgestelde monster;
- (d) 'n kwitansie uitgereik word ten opsigte van elke aflewering van melk van elke verskaffer en die kwitansie moet die ontvangsdatum, die naam of identifikasienommer van die verskaffer en die gewig melk ontvang, aantoon; en
- (e) alle monsters getoets word vir bottervetinhoud volgens die Gerbermetode soos in regulasies 16 tot 19 voorgeskryf.

BEMONSTERING EN SAAMGESTELDE MONSTERS.

5. Die verteenwoordigende monster waarna in paragraaf (b) van regulasie 4 verwys word, moet geneem word onmiddellik nadat die inhoud van die weegtenk deeglik gemeng is deur dit te roer met 'n geskikte roerder of meganies aangedrewe roertoestel.

6. The quantity of each daily sample forming part of the same composite sample shall be in the same proportion to the bulk of milk each sample represents: Provided that where daily samples are taken by means of the same dipper, or dippers of the same capacity, from approximately equal quantities of milk, such sampling shall be deemed to conform to this requirement.

7. The composite sample of a supplier's milk shall be accumulated in a sample bottle which shall be—

- (a) reserved solely for samples of that supplier's milk;
- (b) provided with a close-fitting, air-tight, non-absorbent stopper, and the bottle itself, or the stopper if firmly attached to the bottle, shall be marked in such a manner with the name or identification number of the supplier that such is clearly legible at all times; and
- (c) clean and dry when the first daily sample of any sampling period is introduced.

8. The composite sample shall be preserved by the addition of either potassium bichromate or mercuric chloride in dry powder or tablet form in sufficient quantity to preserve such sample adequately over the required period, but not in such quantity that the accuracy of the butterfat test may be impaired: Provided that where mercuric chloride is used, it shall be mixed with sufficient red, blue or green dyestuff to give the sample a very definite colour.

9. Upon introducing each daily sample into the sample bottle, the contents of the bottle shall be mixed without vigorous agitation but by swinging the base of the bottle in a circle while grasping the bottle by its neck.

10. The composite sample shall be stored tightly-stoppered in safe custody away from strong light and at a temperature not above 60°F nor below freezing point. The sample shall be removed from storage only for the minimum time required for sampling or testing purposes.

11. Except for the purpose of determining its butterfat content at the end of the sampling period, no portion of the composite sample shall be removed, nor shall any substance other than the permitted preservative and the daily sample be added thereto, nor shall it be tampered with in any way.

12. If a milk sample is identified by means of an identification number, a register shall be kept which shall show such identification number against the name of the supplier represented thereby.

13. The period over which a composite sample is accumulated shall be not longer than eleven days, and at the end of that period the said composite sample shall be tested within two working days to determine its butterfat content. Thereafter, the remaining portion of such composite sample shall be kept in the same bottle and stored as required by regulation 10 for a period of seven clear working days following the last day of the sampling period.

14. At the end of the sampling period, a composite sample shall consist of not less than 70 millimetres of milk.

15. A composite sample shall be available at all reasonable times for examination or testing by an officer of the Department.

PREPARATION OF SAMPLE FOR TESTING.

16. A milk sample shall be prepared for testing as follows:—

- (a) A sample tested on the day on which it is taken shall be brought to a temperature of 65° to 72°F (20±2°C);
- (b) a composite sample accumulated over two or more days, or any sample showing marked separation of cream, shall be warmed in a water-bath with

6. Die hoeveelheid van elke daaglikse monster wat deel vorm van dieselfde saamgestelde monster moet in dieselfde verhouding wees tot die massa melk wat elke monster verteenwoordig: Met dien verstande dat waar daaglikse monsters deur middel van dieselfde skeppertjie, of skeppertjies van dieselfde kapasiteit, uit ongeveer gelyke hoeveelhede melk geneem word, so 'n bemonstering geag word aan hierdie vereiste te voldoen.

7. Die saamgestelde monster van 'n verskaffer se melk moet versamel word in 'n monsterbottel wat—

- (a) gereserveer moet word alleenlik vir monsters van daardie verskaffers se melk;
- (b) voorsien moet word van 'n digsluitende, lugdigte, nie-absorberende prop, en die bottel self, of die prop mits dit stewig aan die bottel vasgeheg is, moet op so 'n wyse gemerk word met die naam of identifikasienommer van die verskaffer dat dit te alle tye duidelik leesbaar is; en
- (c) skoon en droog moet wees wanneer die eerste daaglikse monster daarin geplaas word.

8. Die saamgestelde monster moet bewaar word deur die byvoeging van of kaliumbikromaas of kwikkloried in droë, poeier- of tabletvorm in genoegsame hoeveelheid om die monster bevredigend oor die vereiste tydperk te bewaar maar nie in so 'n hoeveelheid dat die noukeurigheid van die bottervettoets benadeel mag word nie: Met dien verstande dat waar kwikkloried gebruik word, moet dit met genoeg rooi, blou of groen kleurstof gemeng wees om die monster 'n baie definitiewe kleur te gee.

9. Wanneer elke daaglikse monster in die monsterbottel geplaas word, moet die inhoud van die bottel gemeng word sonder om dit hewig te skud maar deur die bottel aan die nek te hou en die bodem daarvan in 'n sirkel te beweeg.

10. Die saamgestelde monster moet onder veilige bewaring, met die prop dig gesluit, teen sterk lig beskerm, en by 'n temperatuur van nie hoër as 60° F. en nie laer as vriespunt nie, opgeberg word. Die monster moet alleenlik vir die minimum tydperk wat vir bemonstering- of toetsdoeleindes noodsaaklik is, uit die stoorplek verwyder word.

11. Behalwe vir die doel om die bottervetinhoud aan die einde van die bemonsteringtydperk te bepaal, mag geen gedeelte van die saamgestelde monster verwyder word nie, ook mag niks behalwe die toelaatbare bewaringsmiddel en die daaglikse monster daarby gevoeg word nie, en ook mag daarmee nie op enige wyse gepeuter word nie.

12. Indien 'n melkmonster deur middel van 'n identifikasienommer geïdentifiseer word, moet 'n register gehou word waarin sodanige identifikasienommer aangetoon moet word teenoor die naam van die verskaffer wat dit verteenwoordig.

13. Die tydperk waarvoor 'n saamgestelde monster versamel word, mag nie langer as elf dae wees nie, en aan die einde van daardie tydperk moet die betrokke saamgestelde monster binne twee werksdae getoets word om die bottervetinhoud daarvan te bepaal. Daarna moet die oorblywende gedeelte van sodanige saamgestelde monster in dieselfde bottel gehou en vir 'n tydperk van sewe volle werksdae wat op die laaste dag van die bemonsteringtydperk volg, opgeberg word soos vereis deur regulasie 10.

14. Teen die einde van die bemonsteringtydperk moet 'n saamgestelde monster uit nie minder as 70 milliliters melk bestaan nie.

15. 'n Saamgestelde monster moet te alle redelike tye beskikbaar wees om deur 'n beampte van die Departement ondersoek of getoets te word.

VOORBEREIDING VAN MONSTER VIR DIE TOETS.

16. 'n Melkmonster moet vir die toets daarvan soos volg voorberei word:—

- (a) 'n Monster wat getoets word die dag waarop dit geneem is, moet na 'n temperatuur van 65° tot 72° F. (20±2° C.) gebring word;
- (b) 'n saamgestelde monster wat oor twee of meer dae versamel is, of enige monster waarvan die room merkbaar geskei het, moet onderwyl dit met

intermittent gentle mixing until it has reached a temperature of $100^{\circ}\text{--}104^{\circ}\text{F}$ (40°C). Thereafter it shall be gently but thoroughly mixed and then rapidly cooled, with intermittent gentle mixing, to a temperature of $65^{\circ}\text{--}72^{\circ}\text{F}$ ($20\pm 2^{\circ}\text{C}$);

(c) immediately prior to pipetting out the portion to be tested, the sample shall be effectively mixed until homogeneous, either by gently inverting the tightly-closed sample bottle several times, or by pouring the sample several times from one container to another;

(d) the sample shall not at any stage be so vigorously shaken as to cause churning or undue frothing.

APPARATUS AND REAGENTS FOR TESTING.

17. The following apparatus is necessary for testing milk by the Gerber method:—

- Water-bath for sample bottles;
- assized Gerber butyrometers with suitable stoppers and, where necessary, a stopper key;
- acid pipette, 10 millilitre capacity, fitted with safety bulbs, or 10 millilitre automatic measures;
- assized milk pipette, 10.77 millilitre capacity, or 10.77 millilitre assized automatic measure;
- amyl alcohol pipette, 1 millilitre capacity, fitted with safety bulb, or 1 millilitre automatic measure;
- water-bath for butyrometers;
- centrifuge, working speed 1100 ± 100 revolutions per minute; and
- rack or stand, fitted with protective cover for shaking butyrometers.

18. The following reagents are required for such method:—

- Sulphuric acid with a specific gravity of 1.820 ± 0.003 at $20^{\circ}\text{C}/20^{\circ}\text{C}$ (90-91 per cent by weight of H_2SO_4); commercial grade sulphuric acid which complies with these requirements and is substantially free of sediment is also suitable;
- amyl alcohol which shall—
 - be clear and substantially colourless;
 - have a specific gravity of 0.813 ± 0.002 at $20^{\circ}\text{C}/20^{\circ}\text{C}$;
 - be free from fat-like substances and contain no more than traces of water and acid;
 - show no trace of fat-like substance on the surface of the mixture in the butyrometer when used in the Gerber test carried out as prescribed but using water in place of milk and centrifuging for ten minutes; and
 - when used to test a sample of milk in triplicate by the Gerber method, yield an average fat value which shall not differ from the average value arrived at from triplicate determinations carried out on the same milk sample in the same butyrometers and by the same method but using either amyl alcohol of known purity or pure iso-butyl carbinol.

METHOD OF GERBER TEST.

19. The following procedure shall be followed when testing milk by the Gerber method:—

- By means of the acid pipette or automatic measure, 10 millilitres of sulphuric acid, as specified, are transferred to a Gerber butyrometer;
- by means of the milk pipette or automatic measure, 10.77 millilitres of the milk sample, prepared as prescribed, are transferred to the butyrometer; when using the pipette, the volume is read to the bottom of the meniscus and delivery is effected by holding the pipette at an angle of approximately 45° , with the delivery tip against the inside of the

tussenposes stadig gemeng word, in 'n waterbad verwarm word totdat dit 'n temperatuur van $100^{\circ}\text{--}104^{\circ}\text{F}$ (40°C) bereik het. Daarna moet dit stadig maar deeglik gemeng word en dan vinnig na 'n temperatuur van $65^{\circ}\text{--}72^{\circ}\text{F}$ ($20\pm 2^{\circ}\text{C}$) afgekoel word onderwyl dit met tussenposes stadig gemeng word;

nmiddelk voordat die gedeelte wat getoets gaan word met 'n pipet verwyder word, moet die monster effektief gemeng word totdat dit homogeen is, of deur die digtoegemaakte monsterbottel verskeie kere liggies om te keer, of deur die monster verskeie kere van een houer na 'n ander oor te gooi;

(d) die monster moet in geen stadium so hewig geskud word nie dat buitensporige skuim gevorm word of uitkarring van die vet plaasvind.

APPARAAT EN REAGENSE VIR DIE TOETS.

17. Die volgende apparaat is nodig vir die toets van melk volgens die Gerbermetode:—

- Waterbad vir monsterbottels;
- geykte Gerder butyrometers met geskikte proppe en, waar nodig, 'n propsleutel;
- suurpipet, kapasiteit 10 milliliter, met veiligheidsbolle, of 10 milliliter outomatiese afmeter;
- geykte melkpiet, kapasiteit 10.77 milliliter, of 10.77 milliliter geykte outomatiese afmeter;
- amielalkoholpiet, kapasiteit 1 milliliter, met veiligheidsbol, of 1 milliliter outomatiese afmeter;
- waterbad vir butyrometers;
- sentrifuge, werksnelheid 1100 ± 100 omwentelinge per minuut; en
- rak of houer, met 'n beskermende deksel vir skud van butyrometers.

18. Die volgende reagense is nodig vir die metode:—

- Swaelsuur met 'n soortlike gewig van 1.8200 ± 0.003 op $20^{\circ}\text{C}/20^{\circ}\text{C}$ (90-91 persent per gewig van H_2SO_4); kommersiële graad swaelsuur wat aan hierdie vereistes voldoen en wat wesenlik vry is van afsaksel is ook geskik;
- amielalkohol wat—
 - helder en wesenlik kleurloos moet wees;
 - 'n soortlike gewig moet hê van 0.813 ± 0.002 op $20^{\circ}\text{C}/20^{\circ}\text{C}$;
 - vry moet wees van vetterige bestandele en nie meer dan spore van water en suur mag bevat nie;
 - geen spoor van vetterige bestandele op die oppervlakte van die mengsel in die butyrometer mag toon nie wanneer dit gebruik word in die Gerbertoets, uitgevoer soos voorgeskryf behalwe dat water in plaas van melk gebruik word en sentrifugering vir tien minute geskied; en
 - wanneer dit gebruik word om 'n melkmonster in triplikaat volgens die Gerbermetode te toets, 'n gemiddelde vetwaarde moet lewer wat nie mag verskil van die gemiddelde waarde verkry met triplikaat bepalinge uitgevoer op dieselfde melkmonster in dieselfde butyrometers en volgens dieselfde metode behalwe dat of amielalkohol van bekende suiwerheid of suiwer isobutielkarbinol gebruik word.

METODE VAN GERBERTOETS.

19. Die volgende voorskrifte moet gevolg word by die toets van melk volgens die Gerbermetode:—

- Deur middel van die suurpipet of outomatiese afmeter word 10 milliliters swaelsuur, soos gespesifiseer, na 'n Gerber-butyrometer oorgeplaas;
- deur middel van die melkpiet of outomatiese afmeter word 10.77 milliliters van die melkmonster, voorberei soos voorgeskryf, na die butyrometer oorgeplaas; as die pipet gebruik word moet die volume aan die onderste vlak van die meniscus gelees word en aflewering bewerkstellig deur die pipet teen 'n hoek van 45° met die afleweringpunt

neck of the butyrometer, and releasing the milk slowly so that it forms a separate layer and does not mix with the sulphuric acid; when the outflow of milk from the pipette has ceased there shall be a delay of 3 seconds before removing the pipette, and the quantity of milk remaining in the tip of the pipette shall not be blown into the butyrometer;

- (c) by means of the alcohol pipette or automatic measure, 1 millilitre of amyl alcohol, as specified, is added to the butyrometer;
- (d) the butyrometer is then closed with a suitable stopper and vigorously shaken until the curd is dissolved and the contents are of uniform colour;
- (e) the butyrometer is centrifuged either immediately after mixing or after it has been immersed for five minutes, stopper-end downwards, in the water-bath at a temperature of $146 - 153^{\circ} \text{F.}$ ($65 \pm 2^{\circ} \text{C.}$); centrifuging of the butyrometer is continued for three minutes after working speed has been attained;
- (f) thereafter, the butyrometer is placed, stopper-end downwards, for at least five minutes in the water-bath maintained at a temperature of $146 - 153^{\circ} \text{F.}$ ($65 \pm 2^{\circ} \text{C.}$) so that the top of the fat column in the butyrometer is below the water-level in the bath;
- (g) the reading is taken from the bottom of the fat column to the bottom of the meniscus at the top of the fat column, and this reading gives the percentage by weight of butterfat in the milk;
- (h) the test shall be rejected and repeated if the fat column is cloudy or coloured pink, or if undissolved matter is present in the fat column or at the interface between the liquids;
- (i) in measuring the fat column, the reading shall be taken and recorded to the nearest one-tenth of a per cent.

TEST RESULTS.

20. The owner of presises which are registered shall cause—

- (a) the person who performs the work of testing to record the result of each milk test in ink or indelible pencil against the name or identification number of the supplier or the milk to which such test result relates;
- (b) the results of the testing of samples taken during a period referred to in paragraph (c) of regulation 4 to be recorded at least in duplicate in a book kept solely for this purpose;
- (c) the testing results relating to any one such period only to be recorded on any one page of such book;
- (d) each page of the recorded results of a day's testing to be correctly dated and signed by the person who performed the work of testing;
- (e) the test result book to be available to an inspector, who shall remove and retain one copy of such recorded results;
- (f) that no test result recored in the test book referred to in paragraph (b), or in any extract made therefrom, be erased and that any such result which is altered be initialed by the person who performed the work of testing;
- (g) a supplier, at his request, to be notified of the test of the composite sample of the milk supplied by him; and
- (h) the butterfat test of the composite sample of milk received from a supplier over a period referred to in paragraph (c) of regulation 4 to be taken as the average test for determining the price to be paid for such milk, and such butter-fat test to appear, together with the said supplier's identification number, on the monthly statement rendered to such supplier.

teen die binnekant van die nek van die butyrometer te hou en die melk stadig te laat vloeï op so 'n wyse dat dit 'n afsonderlike laag vorm en nie met die swaelsuur meng nie; wanneer die vloeï van melk uit die pipet opgehou het, moet daar nog 3 sekondes verloop voordat die pipet verwyder word en die hoeveelheid melk wat in die punt van die pipet agterbly, mag nie in die butyrometer geblaas word nie;

- (c) deur middel van die alkoholpipet of outomatiese afmeter word 1 milliliter amielalkohol, soos gespesifiseer, by die butyrometer gevoeg;
- (d) die butyrometer word dan met 'n geskikte prop toegemaak en kragtig geskud totdat die wrongel opgelos en die inhoud van egalige kleur is;
- (e) die butyrometer word gesentrifugeer, of onmiddellik of nadat dit vir vyf minute, met die prop na onder, in die waterbad by 'n temperatuur van $146 - 153^{\circ} \text{F.}$ ($65 \pm 2^{\circ} \text{C.}$) gehou was; sentrifugering van die butyrometer hou vir drie minute aan nadat die werksnelheid bereik is;
- (f) daarna word die butyrometer, met die prop na onder, vir minstens vyf minute in die waterbad wat by 'n temperatuur van $146 - 153^{\circ} \text{F.}$ ($65 \pm 2^{\circ} \text{C.}$) gehou word, geplaas, sodat die bopunt van die vetkolom in die butyrometer onderkant die wateroppervlakte is;
- (g) die lesing word van die onderste vlak van die vetkolom tot die onderpunt van die meniscus bo aan die vetkolom geneem, en hierdie lesing gee die gewigspersentasie van bottervet in die melk;
- (h) die toets moet verwerp en herhaal word indien die vetkolom troebel of pienk gekleur is, of onopgeloste materiaal teenwoordig is in die vetkolom of in die tussenvlak van die vloeistowwe;
- (i) met die aflees van die vetkolom moet die lesing tot die naaste tiende van 'n persent geneem en aangeteken word.

UITSLAE VAN TOETSE.

20. Die eienaar van 'n perseel wat geregistreer is, moet sorg dat—

- (a) die resultaat van elke melktoets met ink of inktlood opgeteken word deur die persoon wat die toetswerk verrig teenoor die naam of identifikasienommer van die verskaffer van die melk waarop sodanige toetsresultaat betrekking het;
- (b) die resultaat van die toets van monsters wat gedurende 'n tydperk genoem in paragraaf (c) van regulasie 4 geneem is, minstens in duplikaat opgeteken word in 'n boek wat alleenlik vir hierdie doel gehou word;
- (c) slegs die toetsresultate wat op 'n enkele tydperk betrekking het op enige enkele bladsy van sodanige boek aangeteken word;
- (d) elke bladsy van die opgetekende resultate van 'n dag se toets korrek gedateer is en geteken is deur die persoon wat die toetswerk verrig het;
- (e) die toetsresultaatboek beskikbaar gestel word aan 'n inspekteur wat een afskrif van sodanige opgetekende resultate moet verwyder en hou;
- (f) geen toetsresultaat, aangeteken in die toetsboek waarna in paragraaf (b) verwys word, of in enige uittreksel daarvan gemaak, uitgegee word nie en dat enige sodanige resultaat wat verander word, geparafeer is deur die persoon wat die toetswerk verrig het;
- (g) 'n verskaffer op sy versoek in kennis gestel word van die toets van die saamgestelde monster van die melk wat deur hom verskaf is; en
- (h) die bottervettoets van 'n saamgestelde monster van melk, ontvang van 'n verskaffer oor 'n tydperk genoem in paragraaf (c) van regulasie 4, geneem word as die gemiddelde toets vir die bepaling van die prys wat betaal moet word vir daardie melk, en sodanige bottervettoets moet tesame met die verskaffer se identifikasienommer op die maandelikse staat voorkom wat aan sodanige verskaffer verstrek word.

No. R. 2066.]

[11 December 1964.]

REGULATIONS FOR THE SAMPLING AND TESTING OF CREAM AND THE ISSUE OF CERTIFICATES OF PROFICIENCY IN CREAM TESTING.

The State President has, under the powers vested in him by section *twenty-nine* of the Dairy Industry Act, 1961 (Act No. 30 of 1961), made the regulations set out in the Schedule hereto relating to the manner in which cream shall be sampled and tested for its butterfat content and the manner in which certificates of proficiency in cream testing shall be issued.

SCHEDULE.

CERTIFICATE OF PROFICIENCY IN CREAM TESTING.

1. The certificate of proficiency in the testing of cream referred to in sub-section (1) of section *eighteen* of the Dairy Industry Act, 1961, shall be issued to a person only after he has passed a theoretical and practical examination in the testing of cream for its butterfat content and has shown himself to be fully conversant with these regulations.

2. Application for examination shall be made on the form approved by the Department to a senior inspector who shall arrange for the applicant's examination at a time and place convenient to both the applicant and the said inspector.

3. Such examination shall be conducted by a senior inspector who shall recommend the issue of an appropriate certificate of proficiency to the applicant concerned if, after such examination, he is satisfied that the applicant has sufficient theoretical and practical knowledge of the testing of cream for its butterfat content and that he is fully conversant with these regulations.

SAMPLING AND GENERAL.

4. The owner of premises which are registered who purchases cream for conversion into butter shall cause—

- (a) the contents of each can of such cream to be thoroughly mixed by stirring with an upward and downward movement, and a representative sample to be taken therefrom under the supervision of a responsible person;
- (b) each individual can of cream to be sampled and tested separately;
- (c) cream samples to be placed in containers which do not leak and which shall be held in trays with partitions so marked and numbered as to ensure that any given sample can be correctly identified;
- (d) every precaution to be taken to ensure that no extraneous substance is permitted to enter any cream sample;
- (e) a receipt to be issued in respect of each can of cream purchased, which receipt shall reflect the date of receipt, the name or identification number of the supplier, the gross weight of the can and its contents, the correct weight of the empty can as required to be marked on such can in terms of regulations under the Weights and Measures Act, 1958 (Act No. 13 of 1958), the net weight of the cream purchased, and the percentage of butterfat contained in such cream;
- (f) a supplier's cream to be tested in his presence when such is requested: Provided that this shall not be done more than once in any week; and
- (g) all cream samples to be tested by the Babcock method, as hereinafter prescribed.

No. R. 2066.]

[11 Desember 1964.]

REGULASIES VIR DIE BEMONSTERING EN TOETS VAN ROOM EN DIE UITREIKING VAN SERTIFIKATE VAN BEKWAAMHEID IN DIE TOETS VAN ROOM.

Die Staatspresident het, kragtens die bevoegdheid hom verleen by artikel *nege-en-twintig* van die Wet op die Suiwelnywerheid, 1961 (Wet No. 30 van 1961), die regulasies in die Bylae hierby uiteengesit, gemaak met betrekking tot die wyse waarop room bemonster en vir bottervetinhoud getoets moet word en die wyse waarop sertifikate van bekwaamheid in die toets van room uitgereik moet word.

BYLAE.

SERTIFIKAAT VAN BEKWAAMHEID IN DIE TOETS VAN ROOM.

1. Die sertifikaat van bekwaamheid in die toets van room waarna in subartikel (1) van artikel *agtien* van die Wet op die Suiwelnywerheid, 1961, verwys word, mag alleenlik aan 'n persoon uitgereik word nadat hy 'n teoretiese en praktiese eksamen in die toets van room vir bottervetinhoud geslaag het en bewys gelewer het dat hy ten volle vertrou is met hierdie regulasies.

2. Aansoek om die eksamen af te lê, moet op die vorm wat deur die Departement goedgekeur is, gerig word aan 'n senior inspekteur wat moet reël dat die applikant die eksamen aflê op 'n tyd en plek wat vir beide die applikant en genoemde inspekteur geleë is.

3. Die eksamen moet deur 'n senior inspekteur afge- neem word en hy moet, indien hy na die eksamen tevrede is dat die applikant voldoende teoretiese en praktiese kennis het van die toets van room vir bottervetinhoud en dat hy ten volle vertrou is met hierdie regulasies, die uitreiking aan die applikant van 'n toepaslike sertifikaat van bekwaamheid aanbeveel.

BEMONSTERING EN ALGEMEEN.

4. Die eienaar van 'n geregistreerde perseel wat room aankoop om in botter verwerk te word moet sorg dat—

- (a) die inhoud van elke kan van sodanige room deeg- lik gemeng word deur dit met op- en afwaartse bewegings te roer en 'n verteenwoordigende monster daarvan geneem word onder toesig van 'n verantwoordelike persoon;
- (b) elke individuele kan room afsonderlik bemonster en getoets word;
- (c) roommonsters geplaas word in houers wat nie lek nie en wat in plat bakke met afskortings gehou moet word wat gemerk en genommer is op 'n wyse wat sal verseker dat enige spesifieke monster korrek geïdentifiseer kan word;
- (d) alle voorsorg getref word om te verseker dat geen vreemde materiaal toegang tot enige roommonster kan verkry nie;
- (e) 'n kwitansie uitgereik word ten opsigte van elke kan room wat aangekoop is en so 'n kwitansie moet aandui die ontvangsdatum, die naam of identifikasienommer van die verskaffer, die brutogewig van die kan met inhoud, die juiste gewig van die leë kan wat op sodanige kan gemerk moet wees kragtens die regulasies ingevolge die Wet op Mate en Gewigte, 1958 (Wet No. 13 van 1958), die nettogewig van die room aangekoop en die per- sentasie bottervet wat sodanige room bevat;
- (f) wanneer daartoe versoek, 'n verskaffer se room in sy teenwoordigheid getoets word: Met dien verstande dat dit nie meer as eenmaal in enige week gedoen mag word nie; en
- (g) alle roommonsters volgens die Babcockmetode soos hierin voorgeskryf, getoets word.

APPARATUS AND REAGENTS FOR TESTING.

5. The following apparatus is required for testing cream by the Babcock method:—

- (a) Water-bath and containers for cream samples;
- (b) assized cream weighing balance and, where such balance is of counterpoise type, assized 9 gram and 18 gram weights, each plainly marked to indicate its weight; the accuracy of these weights shall from time to time be verified against assized reference weights by the tester concerned;
- (c) assized 30 per cent 18 gram Babcock test-bottles for testing cream, which bottles shall be clean and outwardly dry before commencing the test; and
- (d) a centrifuge capable of the required working speed as under:

Diameter in Inches.	Minimum Revolutions per Minute.
12.	980
14.	910
18.	800
20.	760
24.	695

the diameter in this paragraph means the distance from the bottom of the inside of one cup to the bottom of the inside of the diametrically opposite cup when the cups are in a horizontal position.

6. The following reagents are required for such method:—

- (a) Sulphuric acid with a specific gravity of 1.820 ± 0.003 at $20^{\circ}\text{C}/20^{\circ}\text{C}$. (90 to 91 per cent by weight of H_2SO_4); commercial grade sulphuric acid which complies with these requirements and is substantially free of sediment is also suitable; Provided that sulphuric acid having a higher specific gravity may be used in the method prescribed in sub-regulation (2) of regulation 7; and
- (b) glymol, which shall be a mineral oil with a specific gravity not exceeding 0.850 at $20^{\circ}\text{C}/20^{\circ}\text{C}$. and a viscosity of not more than four times that of water at 15°C . and which shall be coloured red.

METHODS OF TEST.

7. (1) Either the procedure prescribed in sub-regulation (2) or the procedure prescribed in sub-regulation (3) shall be followed when testing cream for butterfat content by the Babcock method.

(2) (a) Warm the cream sample to between 100° and 122°F . (38° – 50°C .) and mix thoroughly without causing churning; oiling-off of the cream sample shall be avoided.

(b) Weigh 9 grams of the prepared sample into the test bottle.

(c) Add to the test-bottle sufficient sulphuric acid (7-12 millilitres) so that the mixture of cream and acid, on shaking, assumes a chocolate-brown colour.

(d) Shake until all lumps have completely disappeared and then add 5-10 millilitres of soft water at a temperature of 140°F . (60°C .) or above.

(e) Transfer the test-bottle without delay to the centrifuge, counterbalance it and, after the proper working speed has been attained, centrifuge it for 5 minutes.

(f) Now add hot water to the test-bottle until the top of the liquid column approaches the top graduation mark of the graduated scale.

(g) Centrifuge the test-bottle for at least two minutes at the proper working speed and at a temperature of 130° – 140°F . (55° – 60°C .)

(h) The test-bottle shall now be removed from the centrifuge and the test read with the fat column at a temperature of 130° – 140°F . (55° – 60°C .) which is best achieved by transferring the test-bottle to a water-bath maintained at the said temperature and immersing the bottle therein to the level of the top of the fat column for five minutes.

APPARAAT EN REAGENSE VIR TOETS.

5. Die volgende apparaat is nodig vir die toets van room volgens die Babcock metode:—

- (a) Waterbad en houers vir roommonsters;
- (b) geykte roomweegskaal en, waar sodanige weegskaal van die teenwig tipe is, geykte 9 gram en 18 gram gewigte, elkeen duidelik gemerk om sy gewig aan te dui; die akkuraatheid van hierdie gewigte moet van tyd tot tyd deur die betrokke toetsers teen geykte verwysingsgewigte bevestig word;
- (c) geykte 30 persent 18 gram Babcock-toetsbottels vir die toets van room, welke bottels skoon en van buite droog moet wees alvorens daar met die toets begin word; en
- (d) 'n sentrifuge wat in staat is om die vereiste werksnelheid, soos hieronder aangetoon, te behaal:—

Deursnee in duime.	Minimum omwentelinge per minuut.
12.	980
14.	910
18.	800
20.	760
24.	695

die deursnee in hierdie paragraaf beteken die afstand van die bodem van die binnekant van een koppie na die bodem van die binnekant van die lynreg teenoorgestelde koppie wanneer die koppies in 'n horisontale posisie is.

6. Die volgende reagentse is nodig vir die metode:—

- (a) Swaelsuur met 'n soortlike gewig van 1.820 ± 0.003 by $20^{\circ}\text{C}/20^{\circ}\text{C}$. (90 tot 91 persent per gewig van H_2SO_4); kommersiële graad swaelsuur wat aan hierdie vereistes voldoen en wat wesenlik vry is van afsaksel is ook geskik: Met dien verstande dat swaelsuur met 'n hoër soortlike gewig gebruik mag word in die metode soos omskryf in sub-regulasie (2) van regulasie 7; en
- (b) glymol, wat 'n minerale-olie moet wees met 'n soortlike gewig nie hoër nie as 0.850 by $20^{\circ}\text{C}/20^{\circ}\text{C}$, 'n viskosititeit van nie meer nie as viermaal dié van water by 10°C , en wat rooi gekleur moet wees.

METODES VAN TOETSE.

7. (1) Of die prosedure wat in subregulasie (2) of die prosedure wat in subregulasie (3) voorgeskryf is, moet gevolg word vir die toets van die bottervetinhoud van room volgens die Babcockmetode.

(2) (a) Verwarm die roommonster tot by tussen 100° en 122°F . (38° – 50°C .) en meng deeglik sonder dat dit uitkarring; sorg moet gedra word dat die roommonster nie afolie nie.

(b) Weeg uit 9 gram van die voorbereide monster in die toetsbottel.

(c) Voeg by die toetsbottel genoeg swaelsuur (7-12 milliliter) wat sal verseker dat die mengsel van room en suur, wanneer geskud, 'n sjokolade-bruin kleur aanneem.

(d) Skud totdat alle klonte volkome verdwyn het en voeg dan 5-10 milliliter sagte water van 'n temperatuur van 140°F . (60°C .) of hoër, by.

(e) Plaas die toetsbottel sonder versuim oor na die sentrifuge, balanseer dit en, na die behoorlike werksnelheid bereik is, sentrifugeer dit vir 5 minute.

(f) Voeg nou warmwater by die toetsbottel totdat die bopunt van die vloeistofkolom naby die boonste gradueermerk van die gegradueerde skaal kom.

(g) Sentrifugeer die toetsbottel vir mintens twee minute teen die vereiste werksnelheid en by 'n temperatuur van 130° – 140°F . (55° – 60°C .)

(h) Die toetsbottel moet nou van die sentrifuge verwyder en die lesing geneem word met die vetkolom by 'n temperatuur van 130° – 140°F . (55° – 60°C .) wat beste bereik kan word deur die toetsbottel oor te plaas na 'n waterbad wat teen genoemde temperatuur gehou word, en die bottel vir vyf minute daarin te hou sodat die water se oppervlakte gelyk is met die bopunt van die vetkolom.

(i) Immediately before the test is read, a few drops of glymol shall be carefully run down the inside of the neck of the bottle.

(j) The fat column shall then be measured with the aid of dividers from the lower surface to the interface between the glymol and the fat.

(k) The reading obtained from the graduated scale shall be doubled, and the result recorded as the percentage by weight of fat in the cream.

(3) (a) Warm the cream sample to between 100° and 122° F. (38°-50° C.) and mix thoroughly without causing churning; oiling-off of the cream sample shall be avoided.

(b) Weigh 9 grams of the prepared sample into the test-bottle.

(c) Add 9 millilitres of water to the cream in the test-bottle and thoroughly mix.

(d) Now add 17.5 millilitres of sulphuric acid and shake until all lumps have disappeared.

(e) Transfer the test-bottle to the centrifuge, counter-balance it and, after the proper speed has been attained, centrifuge it for 5 minutes.

(f) Now add hot water of a temperature of approximately 140° F. (60° C.) to bring the liquid level to the base of the neck of the bottle and centrifuge for 2 minutes at the required speed.

(g) Add hot water until the top of the liquid column approaches the top graduation mark of the graduated scale and centrifuge at the required speed for 1 minute.

(h) Thereafter proceed as prescribed in paragraphs (h) to (k) of sub-regulation (2) of this regulation.

8. In both methods prescribed in sub-regulations (2) and (3) of regulation 7, the fat column at the time of reading the test shall be translucent, of golden-yellow to amber colour, and free from visible, suspended particles. If the fat column should be milky or show presence of curd or of charred matter, or if either the upper or lower surface of the fat column is so indistinct as to render its measurement uncertain, the test shall be rejected and repeated.

TEST RESULTS.

9. The owner of premises which are registered shall cause—

- the person who performs the work of testing to enter all cream test results in ink or indelible pencil in a book kept for such purpose, and such book shall be in a form and the test results shall be recorded in a manner which is approved by an inspector;
- each day's test results to be correctly dated and to bear the signature of the person who actually performed the work of testing; and
- that no test result recorded in the test book referred to in paragraph (a), or in any extract made therefrom, be erased and that any such result which is altered, be initialed by the person who performed the work of testing.

(i) Onmiddellik voordat die toets gelees word, moet 'n paar druppels glymol sorgvuldig langs die binnekant van die nek van die bottel bygevoeg word.

(j) Die vetkolom word dan met behulp van 'n passer gemeet vanaf die ondervlak tot by die tussenvlak tussen die glymol en die vet.

(k) Die lesing van die gegradueerde skaal verkry, moet verdubbel word en die resultaat aangeteken word as die gewigspersentasie van vet in die room.

(3) (a) Verwarm die roommonster tot by tussen 100° en 122° F. (38°-50° C.) en meng deeglik sonder dat dit uitkarring; sorg moet gedra word dat die roommonster nie afolie nie.

(b) Weeg uit 9 gram van die voorbereide monster in die toetsbottel.

(c) Voeg 9 milliliter water by die room in die toetsbottel en meng deeglik.

(d) Voeg dan 17.5 milliliter swaelsuur by en skud totdat alle klonte verdwyn het.

(e) Plaas die toetsbottel in die sentrifuge, balanseer dit en, nadat die vereiste snelheid bereik is, sentrifugeer dit vir 5 minute.

(f) Voeg nou warmwater by van 'n temperatuur van ongeveer 140° F. (60° C.) om die vlak van die vloeistof tot onder die nek van die bottel te bring en sentrifugeer vir 2 minute teen die vereiste snelheid.

(g) Voeg warmwater by totdat die bovlak van die vloeistof kolom naby die boonste gradueermerk van die gegradueerde skaal kom en sentrifugeer vir 1 minuut teen die vereiste snelheid.

(h) Gaan dan verder soos voorgeskryf in subparagrafe (h) tot (k) van subregulasie (2) van hierdie regulasie.

8. In beide metodes voorgeskryf in subregulasies (2) en (3) van regulasie 7 moet die vetkolom by die lees van die toets deurskynend, goudgeel tot amber van kleur wees en vry wees van sigbare swewende deeltjies. As die vetkolom melkerig is of die teenwoordigheid van wrongel of verkoolde materiaal toon, of waar die bo- of ondervlak van die vetkolom so onduidelik is dat die aflees daarvan onbetroubaar is, moet die toets verwerp en herhaal word.

TOETSRESULTATE.

9. Die eienaar van 'n geregistreerde perseel moet sorg dat—

- die persoon wat die toetswerk verrig alle toetsresultate met ink of inktlood inskryf in 'n boek wat vir daardie doel gehou word; en daardie boek moet in 'n vorm wees en die toetsresultate moet op 'n wyse aangeteken word wat deur 'n inspekteur goedgekeur is;
- elke dag se toetsresultate korrek gedateer en onderteken is deur die persoon wat self die toetswerk uitgevoer het; en
- geen toetsresultaat, aangeteken in die toetsboek waarna in paragraaf (a) verwys word, of enige uittreksel daarvan, uitgevee word nie en dat enige sodanige resultaat wat verander word, geparafeer is deur die persoon wat die toetswerk uitgevoer het.

No. R. 2067.]

[11 Desember 1964.]

REGULATIONS FOR THE GRADING OF CREAM AND THE ISSUE OF CERTIFICATES OF PROFICIENCY IN CREAM GRADING.

The State President has, under the powers vested in him by section *twenty-nine* of the Dairy Industry Act, 1961 (Act No. 30 of 1961), made the regulations set out in the Schedule hereto, relating to the manner in which cream shall be graded for conversion into butter and the manner in which certificates of proficiency in cream grading shall be issued.

No. R. 2067.]

[11 Desember 1964.]

REGULASIES VIR DIE GRADERING VAN ROOM EN UITREIKING VAN SERTIFIKATE VAN BEKWAAMHEID IN DIE GRADERING VAN ROOM.

Die Staatspresident het, kragtens die bevoegdheid hom verleen by artikel *nege-en-twintig* van die Wet op die Suivelnywerheid, 1961 (Wet No. 30 van 1961), die regulasies in die Bylae hierby uiteengesit, gemaak met betrekking tot die wyse waarop room gegradeer moet word om in botter verwerk te word en die wyse waarop sertifikate van bekwaamheid in die gradeer van room uitgereik moet word.

SCHEDULE.

1. Whenever the owner of premises which are registered, purchases cream for conversion into butter, he shall, within three normal working hours of arrival of such cream at such premises, cause it to be graded according to its quality, to be determined organoleptically, into one or other of the following grades:—

First grade, second grade or third grade.

2. If in the opinion of a person in possession of a certificate of proficiency issued in terms of section *eighteen* of the Dairy Industry Act, 1961, cream is unwholesome and not fit to be classified into any one of the grades mentioned in regulation 1, he shall classify it as "under grade" and he shall treat it in such a manner as to ensure that it cannot be used as or converted into a foodstuff, or he shall cause such to be done.

3. The grade into which cream has been graded shall be stated on the receipt which is required to be issued in terms of regulations under the said Act in respect of each can of cream received.

4. Such owner shall cause—

- (a) first grade cream to be used for the manufacture of choice or first grade butter;
- (b) second grade cream to be used for the manufacture of table or second grade butter;
- (c) third grade cream to be used for the manufacture of household or third grade butter;

Provided that—

- (i) first grade, second grade or third grade cream may be manufactured into bulk-packed butter designated respectively as "A Bulk" or "A Massaverpak" or "B Bulk" or "B Massaverpak", or "C Bulk" or "C Massaverpak";
- (ii) when a creamery receives from a cream depot cream which has deteriorated to a grade below that in which it was graded at such depot, it may be manufactured into a lower grade of butter than would have been the case had no deterioration in quality taken place;
- (iii) if, through circumstances beyond such owner's control, cream should deteriorate in quality before it can be manufactured into butter, such cream may be manufactured into a lower grade of butter than would have been the case had no such deterioration taken place.

5. The certificate of proficiency in the grading of cream referred to in sub-section (1) of section *eighteen* of the Dairy Industry Act, 1961, shall be issued to a person only after he has passed a theoretical examination and a practical test in the grading of cream.

6. Application to be examined shall be made on the form approved by the Department to a senior inspector, who shall arrange for the applicant's examination at a time and place convenient to both the applicant and the said inspector.

7. Such examination shall be conducted by a senior inspector who shall recommend the issue of an appropriate certificate of proficiency to the applicant concerned if, after such examination, he is satisfied that the applicant has sufficient theoretical and practical knowledge of the grading of cream.

No. R. 2068.]

[11 December 1964.]

REGULATIONS RELATING TO THE ISSUE OF A CERTIFICATE OF PROFICIENCY IN CHEESE-MAKING.

The State President has, under the powers vested in him by section *twenty-nine* of the Dairy Industry Act, 1961 (Act No. 30 of 1961), made the regulations set out in the Schedule hereto relating to the manner of conducting an examination for a certificate of proficiency in cheesemaking.

BYLAE.

1. Wanneer die eienaar van 'n perseel wat geregistreer is, room aankoop om in botter verwerk te word, moet hy sorg dat dit binne drie normale werksure na aankoms van sodanige room by die perseel, volgens gehalte, wat organolepties bepaal moet word, in een of ander van die volgende grade gegradeer word:—

Eerstegraad, tweedegraad of derdegraad.

2. Indien room, volgens die oordeel van 'n persoon in besit van 'n sertifikaat van bekwaamheid, uitgereik ingevolge artikel *agtien* van die Wet op die Suiwelnywerheid, 1961, ongesond en nie geskik is om in enige van die grade in regulasie 1 genoem, geklassifiseer te word nie, moet hy dit as "ondergraad" klassifiseer en moet hy dit op sodanige wyse behandel wat sal verseker dat dit nie gebruik kan word of verwerk kan word as 'n voedsel nie, of moet hy dit laat doen.

3. Die graad waarin room gegradeer is, moet aangedui word op die kwitansie wat volgens vereistes van die regulasies onder genoemde Wet uitgereik moet word ten opsigte van elke kan room ontvang.

4. Sodanige eienaar moet sorg dat—

- (a) eerstegraadroom vir die vervaardiging van keur- of eerstegraadbotter gebruik word;
- (b) tweedegraadroom vir die vervaardiging van tafel- of tweedegraadbotter gebruik word;
- (c) derdegraadbotter vir die vervaardiging van huis- of derdegraadbotter gebruik word;

Met dien verstande dat—

- (i) eerstegraad-, tweedegraad- of derdegraadroom vervaardig mag word in massaverpakte botter onderskeidelik aangedui as "A Bulk" of "A Massaverpak", "B Bulk" of "B Massaverpak", of "C Bulk" of "C Massaverpak";
- (ii) wanneer 'n botterfabriek room van 'n roomdepot ontvang wat verswak het tot 'n graad laer as die graad waarin dit by die depot gegradeer was, mag dit in 'n laer graad van botter vervaardig word as wat die geval sou gewees het indien geen verswakking van gehalte plaasgevind het nie;
- (iii) indien, deur omstandighede buite sodanige eienaar se beheer, die gehalte van room sou verswak voordat dit in botter vervaardig kan word, mag sodanige room in 'n laer graad van botter vervaardig word as wat die geval sou gewees het indien geen sodanige verswakking plaasgevind het nie.

5. Die sertifikaat van bekwaamheid in die gradering van room waarna in subartikel (1) van artikel *agtien* van die Wet op die Suiwelnywerheid, 1961, verwys word, moet alleenlik aan 'n persoon uitgereik word nadat hy in 'n teoretiese eksamen en 'n praktiese toets in die gradering van room geslaag het.

6. Aansoek om die eksamen af te lê, moet op die vorm wat deur die Departement goedgekeur is, gerig word aan 'n senior inspekteur wat moet reël dat die applikant die eksamen aflê op 'n tyd en plek wat vir beide die applikant en die inspekteur geleë is.

7. Die eksamen moet deur 'n senior inspekteur afge neem word en hy moet, indien hy na die eksamen toevrede is dat die applikant voldoende teoretiese en praktiese kennis het van die gradering van room, die uitreiking aan die applikant van 'n toepaslike sertifikaat van bekwaamheid aanbeveel.

No. R. 2068.]

[11 Desember 1964.]

REGULASIES MET BETREKKING TOT DIE UITREIKING VAN 'N SERTIFIKAAT VAN BEKWAAMHEID IN KAASBEREIDING.

Die Staatspresident het, kragtens die bevoegdheid hom verleen by artikel *nege-en-twintig* van die Wet op die Suiwelnywerheid, 1961 (Wet No. 30 van 1961), die regulasies in die Bylae hierby uiteengesit, gemaak met betrekking tot die wyse waarop 'n eksamen vir 'n sertifikaat van bekwaamheid in kaasbereiding afgeneem moet word.

SCHEDULE.

1. A person who wishes to obtain the certificate of proficiency in cheesemaking referred to in sub-section (2) of section *eighteen* of the Dairy Industry Act, 1961, shall make application to a senior inspector to be examined in cheesemaking.

2. Such senior inspector shall arrange for the applicant to be examined by two inspectors jointly at a cheese factory at a time convenient to both the applicant and the inspectors.

3. If, after such examination, both inspectors are satisfied that the applicant has a sufficient theoretical and practical knowledge of the making of Cheddar cheese and Gouda cheese, they shall recommend the issue to the applicant of an appropriate certificate of proficiency.

No. R. 2069.]

[11 December 1964.

REGULATIONS RELATING TO THE BRANDING OF DAIRY PRODUCTS.

The State President has, under the powers vested in him by section *twenty-nine* of the Dairy Industry Act, 1961 (Act No. 30 of 1961), made the regulations set out in the Schedule hereto relating to the manner in which certain dairy produce shall be marked or branded. Government Notices Nos. 950 of 22nd July, 1919, 210 of 1st February, 1922, 1878 of 17th October, 1930, 1927 of 24th October, 1930, 2175, 2176 and 2177 of 28th November, 1930, 549 and 550 of 29th April, 1932, 1193 of 24th August, 1934, and 1322 of 16th August, 1940, are hereby repealed.

SCHEDULE.

1. Every package containing farm butter shall bear on the outside thereof in clearly legible printed letters the words "farm butter" or "plaasbotter" and the name and address of the producer of such butter.

2. Every package containing process cheese shall be branded on the outside thereof in clearly legible printed letters with—

- (a) the words "process cheese" or "proseskaas"; and
- (b) the name and address of the producer of such process cheese.

3. Every package especially packed for the retail trade and containing cheddar or gouda cheese manufactured on premises registered or required to be registered in terms of the Dairy Industry Act, 1961, shall be branded on the outside thereof in clearly legible printed letters with—

- (a) the designation "Cheddar", "Mature Cheddar" or "Beleë Cheddar", or "Gouda", as the case may be;
- (b) the official grade of the cheese as determined in terms of the regulations relating to the grading of cheese, promulgated under the Marketing Act, 1937;
- (c) the name and business address of the packer of such cheese; and
- (d) the weight of the cheese when packed.

4. Every package containing cheese other than Cheddar or Gouda, whether produced in a farm cheese factory or on registered premises shall bear on the outside thereof in clearly legible printed letters—

- (a) the name of the type or variety of cheese; and
- (b) the name and address of the producer of such cheese.

5. Every package containing milk powder or skim milk powder shall be branded on the outside thereof in clearly legible printed letters with—

- (a) the words "roller dried" or "rollergedroog", or "spraydried" or "spreigedroog" or "spuitgedroog", according to whether the powder was produced by means of the roller or spray process;

BYLAE.

1. 'n Persoon wat die sertifikaat van bekwaamheid in kaasbereiding waarna in subartikel (2) van artikel *agtien* van die Wet op die Suiwelnwyerheid, 1961, verwys word, wil bekom, moet aansoek doen by 'n senior inspekteur om 'n eksamen in kaasbereiding af te lê.

2. Sodanige senior inspekteur moet reël dat die applikant voor twee inspekteurs gesamentlik die eksamen aflê by 'n kaasfabriek op 'n tyd wat vir sowel die applikant as die inspekteurs geleë is.

3. Indien albei sodanige inspekteurs, na sodanige eksamen, tevrede is dat die applikant voldoende teoretiese en praktiese kennis van die maak van Cheddarkaas en Goudakaas het, moet hulle die uitreiking aan die applikant van 'n toepaslike sertifikaat van bekwaamheid aanbeveel.

No. R. 2069.]

[11 Desember 1964.

REGULASIES MET BETREKKING TOT DIE MERK VAN SUIWELPRODUKTE.

Die Staatspresident het, kragtens die bevoegdheid hom verleen by artikel *nege-en-twintig* van die Wet op Suiwelnwyerheid, 1961 (Wet No. 30 van 1961), die regulasies in die Bylae hierby uiteengesit, gemaak met betrekking tot die wyse waarop sekere suiwelprodukte gemerk of gestempel moet word. Goewermenskennisgewings Nos. 950 van 22 Julie 1919, 210 van 1 Februarie 1922, 1878 van 17 Oktober 1930, 1927 van 24 Oktober 1930, 2175, 2176 en 2177 van 28 November 1930, 549 en 550 van 29 April 1932, 1193 van 24 Augustus 1934 en 1322 van 16 Augustus 1940, word hierby herroep.

BYLAE.

1. Elke verpakking wat plaasbotter bevat, moet aan die buitekant daarvan die woorde „farm butter” of „plaasbotter” en die naam en adres van die produsent van sodanige botter in duidelik leesbare drukletters bevat.

2. Elke verpakking wat proseskaas bevat, moet aan die buitekant daarvan in duidelik leesbare drukletters gemerk wees met—

- (a) die woorde „process cheese” of „proseskaas”; en
- (b) die naam en adres van die produsent van sodanige proseskaas.

3. Elke verpakking wat spesiaal vir die kleinhandel verpak is wat cheddar- of goudakaas bevat wat vervaardig is op 'n perseel wat geregistreer is of geregistreer moet wees kragtens die Wet op die Suiwelnwyerheid, 1961, moet aan die buitekant daarvan in duidelik leesbare drukletters gemerk wees met—

- (a) die benaming „Cheddar”, „Mature Cheddar” of „Beleë Cheddar”, of „Gouda”, na gelang van die geval;
- (b) die amptelike graad van die kaas soos bepaal ingevolge die regulasies met betrekking tot die gradering van kaas, uitgevaardig onder die Bemarkingswet, 1937;
- (c) die naam en besigheidsadres van die verpakker van sodanige kaas; en
- (d) die gewig van die kaas wanneer verpak.

4. Elke verpakking wat kaas ander dan Cheddar of Gouda bevat, hetsy in 'n plaaskaasfabriek of op 'n geregistreerde perseel geproduseer, moet aan die buitekant daarvan in duidelike leesbare drukletters gemerk wees met—

- (a) die naam van die tipe of variëteit kaas; en
- (b) die naam en adres van die produsent van sodanige kaas.

5. Elke verpakking wat melkpoeier of afgeroomdemelkpoeier bevat moet aan die buitekant daarvan in duidelik leesbare drukletters gemerk wees met—

- (a) die woorde „roller dried” of „rollergedroog”, of „spraydried” of „spreigedroog” of „spuitgedroog”, na gelang of die poeier geproduseer is deur middel van die roller- of die spuitproses;

(b) in the case of—

- (i) powder obtained from milk, the words "milk powder" or "melkpoeier", or "full cream milk powder" or "volroommelkpoeier", or "whole milk powder" or "volmelkpoeier", or "dried milk" or "droëmelk", or "dried full cream milk" or "droëvolroom melk", or "dried whole milk" or "droë volmelk";
- (ii) powder obtained from partially-skimmed milk, the words "partly skimmed milk powder" or "gedeeltelik afgeroomdemelkpoeier", or "partly skimmed dried milk" or "gedeeltelik afgeroomde droëmelk" and a figure indicating the minimum fat content of the powder concerned immediately preceded by the words "containing not less than" or "bevat nie minder as" and followed by the words "per cent milk fat" or "persent melkvet";
- (iii) powder obtained from skim milk, the words "skimmed milk powder" or "afgeroomdemelkpoeier", or "dried skim milk" or "droë afgeroomdemelk", or "non-fat dried milk" or "vetvrye droëmelk"; and

(c) the name and address of the producer of such powder.

6. Every package containing condensed milk shall be branded on the outside thereof in clearly legible printed letters with—

(a) the name and address of the producer of such condensed milk; and

(b) in the case of—

- (i) sweetened condensed milk, the words "sweetened condensed milk" or "versoete gekondenseerde melk", or "sweetened condensed whole milk" or "versoete gekondenseerde volmelk", or "sweetened full-cream condensed milk" or "versoete volroom gekondenseerde melk";
- (ii) sweetened condensed skim milk, the words "sweetened condensed skimmed milk" or "versoete gekondenseerde afgeroomde melk", or "skimmed sweetened condensed milk" or "afgeroomde versoete gekondenseerde melk";
- (iii) unsweetened condensed milk, the words "unsweetened condensed whole milk" or "onversoete gekondenseerde volmelk", or "unsweetened full-cream condensed milk" or "onversoete volroom gekondenseerde melk", or "evaporated milk" or "ingedampte melk", or "evaporated whole milk" or "ingedampte volmelk", or "evaporated full-cream milk" or "ingedampte volroommelk"; and
- (iv) unsweetened condensed skim milk, the words "unsweetened condensed skimmed milk" or "onversoete gekondenseerde afgeroomde melk", or "evaporated skim milk" or "ingedampte afgeroomde melk";

Provided that in the Afrikaans versions the word "kondensmelk" may be used instead of "gekondenseerde melk" and the word "soet" or "soetgemaakte" instead of "versoete".

7. Every package containing buttermilk powder shall be branded on the outside thereof in clearly legible printed letters with—

(a) the name and address of the producer of such powder;

(b) the words "buttermilk powder" or "karringmelkpoeier"; and

(c) in letters not smaller than one-half inch square, the words "for human consumption" or "vir menslike verbruik", or "for stock feed" or "vir dierevoeding", as the case may be.

(b) in die geval van—

- (i) poeier van melk verkry, die woorde „milk powder” of „melkpoeier”, of „full cream milk powder” of „volroommelkpoeier”, of „whole milk powder” of „volmelkpoeier”, of „dried milk” of „droëmelk”, of „dried full cream milk” of „droëvolroommelk”, of „dried whole milk” of „droëvolmelk”;
- (ii) poeier van gedeeltelik afgeroomde melk verkry, die woorde „partly skimmed milk powder” of „gedeeltelik afgeroomdemelkpoeier”, of „partly skimmed dried milk” of „gedeeltelik afgeroomde droëmelk”, en 'n syfer wat die minimum vetinhoud van die betrokke poeier aandui onmiddellik voorafgegaan deur die woorde „containing not less than” of „bevat nie minder as” en gevolg deur die woorde „per cent milk fat” of „persent melkvet”;
- (iii) poeier van afgeroomde melk verkry, die woorde „skimmed milk powder” of „afgeroomdemelkpoeier”, of „dried skim milk” of „droë afgeroomde melk”, of „non-fat dried milk” of „vetvrye droëmelk”; en

(c) die naam en adres van die produsent van sodanige poeier.

6. Elke verpakking wat gekondenseerde melk bevat, moet aan die buitekant daarvan in duidelik leesbare drukletters gemerk wees met—

(a) die naam en adres van die produsent van sodanige gekondenseerde melk; en

(b) in die geval van—

- (i) versoete gekondenseerde melk, die woorde „sweetened condensed milk”, of „versoete gekondenseerde melk”, of „sweetened condensed whole milk” of „versoete gekondenseerde volmelk”, of „sweetened full-cream condensed milk” of „versoete volroom gekondenseerde melk”;
- (ii) versoete gekondenseerde afgeroomde melk, die woorde „sweetened condensed skimmed milk” of „versoete gekondenseerde afgeroomde melk”, of „skimmed sweetened condensed milk” of „afgeroomde versoete gekondenseerde melk”;
- (iii) onversoete gekondenseerde melk, die woorde „unsweetened condensed whole milk” of „onversoete gekondenseerde volmelk”, of „unsweetened full-cream condensed milk” of „onversoete volroom gekondenseerde melk”, of „evaporated milk” of „ingedampte melk”, of „evaporated whole milk” of „ingedampte volmelk”, of „evaporated full-cream milk” of „ingedampte volroommelk” en
- (iv) onversoete gekondenseerde afgeroomde melk, die woorde „unsweetened condensed skimmed milk” of „onversoete gekondenseerde afgeroomde melk”, of „evaporated skim milk” of „ingedampte afgeroomde melk”;

Met dien verstande dat in die Afrikaanse vertalings die woord „kondensmelk” gebruik mag word in plaas van „gekondenseerde melk” en die woord „soet” of „soetgemaakte” in plaas van „versoete”.

7. Elke verpakking wat karringmelkpoeier bevat, moet aan die buitekant daarvan in duidelik leesbare drukletters gemerk wees met—

(a) die naam en adres van die produsent van sodanige poeier;

(b) die woorde „buttermilk powder” of „karringmelkpoeier”; en

(c) in letters wat nie kleiner moet wees as een vierkante halfduim nie, die woorde „for human consumption” of „vir menslike verbruik” of „for stock feed”, of „vir dierevoeding”, na gelang van die geval.

No. R. 2070.]

[11 December 1964.]

REGULATIONS RELATING TO THE TAKING OF SAMPLES OF DAIRY PRODUCE FOR THE PURPOSE OF ANALYSIS OR EXAMINATION UNDER THE DAIRY INDUSTRY ACT, 1961.

The State President has, under the powers vested in him by section *twenty-nine* of the Dairy Industry Act, 1961 (Act No. 30 of 1961), made the regulations set out in the Schedule hereto relating to the taking of samples for the purpose of analysis or examination under this Act, in substitution for the regulations contained in Government Notice No. 855 of 21st May, 1924.

SCHEDULE.

1. An inspector taking a sample of dairy produce in terms of section *eleven* of the Dairy Industry Act, 1961, shall notify the person having apparent custody of such produce at the time of his intention to submit such sample for analysis or examination under the said Act.

2. (1) In the case of dairy produce contained in a package for the retail trade, an inspector shall, subject to the provisions of sub-regulations (2) and (3), divide the sample into three approximately equal parts of not less than 2 ounces each and place each part in a clean, dry container capable of air-tight closure. All three containers shall be securely closed, sealed and labelled, and the inspector shall tender to the person referred to in regulation 1 any of the said containers. The remaining two containers shall be transmitted by the inspector to an analyst appointed in terms of section *ten* of the said Dairy Industry Act. Such analyst shall, after having removed from one such container as much of the sample as he may require for analysis or examination, seal up the remainder and retain it, together with the remaining third container, until any prosecution which may be instituted in connection with the sample has been concluded or an appeal, if any, in connection therewith has been heard.

(2) Where the contents of one package of such produce, or the contents of one package when divided as prescribed in sub-regulation (1), will provide a sample of less than 2 ounces, which is too small for purposes of analysis, the inspector shall take as a sample as many whole packages as he may deem necessary and place an equal number of such packages into each of three clean, dry containers capable of air-tight closure. The said containers shall be further dealt with as prescribed in sub-regulation (1).

(3) Where dairy produce in semi-solid or fluid form is contained in a hermetically sealed package, an inspector shall take as a sample three such packages, all of which shall bear the same manufacturer's identification markings. Such packages shall represent the three parts of the sample concerned and each shall be labelled and further dealt with as prescribed in sub-regulation (1).

3. In the case of butter packed in bulk, an inspector shall, by means of a butter trier of sufficient length to pass diagonally to the base of the carton or box concerned, take three cores of butter. Each core shall be obtained by inserting the trier from a top corner diagonally through the centre of the block of butter to the bottom. A plug of about one inch of such core shall be replaced in the hole from which the core was removed, and the remainder of the core shall be transferred to a clean, dry sample container capable of air-tight closure. The trier shall be clean and dry before each drawing and, while transferring the butter from trier to sample container, any moisture adhering to the outside of the trier shall not be included. The three sample containers concerned shall be further dealt with as prescribed in sub-regulation (1) of regulation 2.

No. R. 2070.]

[11 Desember 1964.]

REGULASIES MET BETREKKING TOT DIE NEEM VAN MONSTERS VAN SUIWELPRODUKTE VIR DIE DOELEINDES VAN ONTLEDING OF ONDERSOEK KRAGTENS DIE WET OP DIE SUIWELNYWERHEID, 1961.

Die Staatspresident het, kragtens die bevoegdheid hom verleen by artikel *nege-en-twintig* van die Wet op die Suiwelnywerheid, 1961 (Wet No. 30 van 1961), die regulasies in die Bylae hierby vervat, gemaak met betrekking tot die neem van monsters vir die doeleindes van ontleding of ondersoek kragtens hierdie Wet ter vervanging van die regulasies vervat in Goewermentskennisgewing No. 855 van 21 Mei 1924.

BYLAE.

1. 'n Inspekteur wat 'n monster van 'n suiwelprodukt neem kragtens artikel *elf* van die Wet op die Suiwelnywerheid, 1961, moet aan die persoon wat op daardie tydstip blykbaar in beheer van sodanige suiwelprodukt is, bekend maak dat hy van voorneme is om sodanige monster kragtens genoemde Wet te laat ontleed of ondersoek.

2. (1) In die geval waar 'n suiwelprodukt bevat is in 'n verpakking vir die kleinhandel, moet 'n inspekteur, onderhewig aan die voorskrifte van subregulasies (2) en (3), die monster in drie naasteby gelyke dele van nie minder nie as 2 onse elk verdeel, en elke deel in 'n skoon, droë houer wat lugdig toegemaak kan word, plaas. Al drie houters moet stewig toegemaak, verseël en geëtiketteer word en die inspekteur moet enigeen van genoemde houters aan die persoon in regulasie 1 genoem, aanbied. Die oorblywende twee houters moet deur die inspekteur na 'n ontleder wat kragtens artikel *tien* van genoemde Wet op die Suiwelnywerheid aangestel is, gestuur word. Die ontleder moet, nadat hy soveel van die monster van die een van daardie houters verwyder het as wat hy vir ontleding of ondersoek mag benodig, die oorblywende gedeelte verseël en hou, saam met die oorblywende derde houer, tot tyd en wyl enige vervolging wat in verband met die monster ingestel mag word, afgehandel is of 'n appel, indien enige, in verband daarmee verhoor is.

(2) Waar die inhoud van 'n verpakking van sodanige produk of die inhoud van 'n verpakking wanneer verdeel soos in subregulasie (1) voorgeskryf, 'n monster sal voorsien van minder as 2 onse, wat vir ontledingsdoeleindes te klein is, moet 'n inspekteur so veel heel verpakkinge neem as 'n monster as wat hy mag nodig ag en 'n gelyke aantal van sodanige verpakkinge plaas in elke een van drie skoon, droë houters wat lugdig toegemaak kan word. Met genoemde houters moet verder gehandel word soos in subregulasie (1) voorgeskryf.

(3) Waar 'n suiwelprodukt in halfvloeibare of vloeibare vorm in 'n lugdigverseëelde verpakking bevat is, moet 'n inspekteur drie sodanige verpakkinge, waarvan almal met dieselfde fabrikant se identifiseringsmerke gemerk is, as 'n monster neem. Sodanige verpakkinge verteenwoordig die drie dele van die betrokke monster en elkeen moet geëtiketteer en verder mee gehandel word soos in subregulasie (1) voorgeskryf.

3. In die geval van massaverpakte botter moet 'n inspekteur, deur middel van 'n botterboor wat lank genoeg is om tot op die bodem van die betrokke kartonhouer of kis diagonaal deur te gaan, drie boersels botter neem. Elke boersel moet verkry word deur die botterboor vanaf 'n boonste hoek diagonaal deur die middel van die massa botter tot op die bodem te steek. 'n Prop van ongeveer een duim van die boersel moet teruggeplaas word in die gat waaruit die boersel geneem is en die oorblywende deel moet in 'n skoon, droë monsterhouer wat lugdig toegemaak kan word, geplaas word. Die botterboor moet skoon en droog wees voordat elke boersel getrek word en met die oorplasing van die botter vanaf die botterboor na die monsterhouer moet geen vog, wat aan die buitekant van die botterboor mag vaskleef, saam met die botter ingesluit word nie. Met die betrokke drie monsterhouters moet verder gehandel word soos in subregulasie (1) van regulasie 2 voorgeskryf.

4. In the case of a dairy product in powdered form packed in bulk, an inspector shall obtain a sample by means of a suitable clean, dry borer-tube. The tube shall be passed steadily through the powder at an even rate of penetration until it reaches the bottom of the package. It shall then be withdrawn and its contents discharged immediately into a clean, dry container capable of air-tight closure. The powder shall not be touched by hand. Three samples shall thus be taken and each discharged into a separate sample container. The three containers shall be further dealt with as prescribed in sub-regulation (1) of regulation 2.

5. (1) In the case of cheese not contained in packages for the retail trade, an inspector shall employ one of the following techniques, depending upon the shape, weight, type and maturity of the cheese:—

(a) Sampling by cutting a sector; or

(b) sampling by means of a trier.

[Although method (a) is preferable, method (b) is acceptable, especially where hard cheese of large size is concerned.]

(2) (a) *Sampling by Cutting a Sector.*—Using a knife with a pointed blade, four cuts radiating from the centre of the cheese shall be made to give three sectors of approximately equal size. The size of each sector shall be such that, after removal of the inedible or horny surface layer, the remaining edible portion shall weight not less than two ounces.

(b) *Sampling by Means of a Trier.*—Depending on the shape, type and weight of the cheese, the trier shall be inserted either—

- (i) into the top face obliquely towards the centre of the cheese from a point about one-third of its diameter from the edge; or
- (ii) horizontally into the vertical face of the cheese, midway between the two plane faces, towards the centre of the cheese.

As many cores shall be taken from a cheese as are required to make up three approximately equal samples each weighing not less than two ounces.

(3) Immediately after sampling, each sample obtained as prescribed in sub-regulation (2) shall be placed in a clean, dry container capable of air-tight closure. Such samples may be cut into pieces for insertion into containers but they shall not be compressed. They may also be wrapped in plastic film before being placed in the containers. The three containers shall be further dealt with as prescribed in sub-regulation (1) of regulation 2.

6. The label which in terms of these regulations is required to be attached to each container, shall reflect the following information:—

- (a) The nature of the dairy product sampled;
- (b) the name and address of the manufacturer thereof;
- (c) any code markings that may appear thereon relating to the date of manufacture of such product;
- (d) the name of the inspector taking the sample and such inspector's signature; and
- (e) the date of sampling.

7. Where a sample of milk or cream is obtained under these regulations, an inspector may add a preservative to each portion of such sample, in which case the kind of preservative used shall be stated on the label referred to in regulation 6.

8. The certificate of examination referred to in sub-section (1) of section twenty-seven of the Dairy Industry Act, 1961, shall be furnished in the form as set out in the Annexure to these regulations.

4. In die geval van 'n suiwelprodukt in poeivorm wat in massa verpak is, moet 'n inspekteur 'n monster deur middel van 'n geskikte skoon, droë boorbuis verkry. Die boorbuis moet gelykmatig en teen 'n eweredige spoed deur die poeier ingesteek word totdat dit die bodem van die verpakking raak. Dit moet dan teruggetrek en die inhoud daarvan onmiddellik oorgeplaas word in 'n skoon, droë houer wat lugdig toegemaak kan word. Die poeier moet nie met die hand aangeraak word nie. Drie monsters moet aldus geneem word en elkeen moet in 'n afsonderlike monsterhouer geplaas word. Met die drie houters moet verder gehandel word soos in subregulasie (1) van regulasie 2 voorgeskryf.

5. (1) In die geval van kaas wat nie in kleinhandel-verpakkings bevat is nie moet 'n inspekteur een van die volgende tegnieke aanwend, afhange van die vorm, gewig, tipe en rypheid van die kaas:—

(a) Bemonstering deur 'n sektor uit te sny; of

(b) bemonstering deur gebruikmaking van 'n kaasboor.

[Alhoewel metode (a) verkieslik is, is metode

(b) aanneemlik veral waar dit betrekking het op groot harde kase.]

(2) (a) *Bemonstering deur 'n sektor uit te sny.*—Deur middel van 'n mes met 'n skerp punt word vier snye gemaak wat by die middelpunt van die kaas bymekaar-kom om sodoende drie sektors van ongeveer gelyke grootte te gee. Elke sektor moet van so 'n grootte wees dat, nadat die oneetbare of horingagtige bolaag verwyder is, die oorblywende eetbare deel nie minder dan twee onse weeg nie.

(b) *Bemonstering deur middel van 'n kaasboor.*—Na gelang van die vorm, tipe en gewig van die kaas moet die kaasboor of—

- (i) in die bovlak op 'n punt omtrent een-derde van die kant op die middellyn, skuins na die middel van die kaas ingesteek word, of
- (ii) horisontaal in die vertikale syvlak vanaf 'n punt halfpad tussen die twee gelyke vlakke na die middel van die kaas, ingesteek word.

Soveel boorsels van 'n kaas moet geneem word as wat nodig is om drie ongeveer gelyke monsters te verkry, elk een waarvan nie minder dan twee onse moet weeg nie.

(3) Onmiddellik na bemonstering moet elke monster verkry soos voorgeskryf in subregulasie (2) in 'n skoon, droë houer wat lugdig toegemaak kan word, geplaas word. Sodanige monsters mag in stukkies gesny word om in die houters geplaas te word maar mag nie saamgedruk word nie. Hulle mag ook in plastiese film toegedraai word voordat hulle in die houters geplaas word.

Met die drie houters moet verder gehandel word soos in subregulasie (1) van regulasie 2 voorgeskryf.

6. Die etiket wat kragtens hierdie regulasies aan elke houer geheg moet word, moet die volgende inligting verstrek:—

- (a) Die soort suiwelprodukt wat bemonster is;
- (b) die naam en adres van die vervaardiger van sodanige
- (c) enige kodemerke wat daarop mag verskyn met betrekking tot die datum van vervaardiging van sodanige produk;
- (d) die naam van die inspekteur wat die monster neem en sodanige inspekteur se handtekening; en
- (e) die datum van bemonstering.

7. Waar 'n monster van melk of room kragtens hierdie regulasies verkry word, mag 'n inspekteur 'n bewarings-middel by elke deel van sodanige monster byvoeg, in welke geval die soort bewaringsmiddel wat gebruik word op die etiket in regulasie 6 genoem, gemeld moet word.

8. Die sertifikaat van ondersoek waarna in subartikel (1) van artikel sewe-en-twintig van die Wet op die Suivel-nywerheid, 1961, verwys word, moet verstrek word in die vorm soos vervat in die Aanhangsel van hierdie regulasies.

ANNEXURE.—AANHANGSEL.

REPUBLIC OF SOUTH AFRICA.—REPUBLIEK VAN SUID-AFRIKA.

DAIRY INDUSTRY ACT, 1961.—WET OP DIE SUIWELNYWERHEID, 1961.

CERTIFICATE OF EXAMINATION.—SERTIFIKAAT VAN ONDERSOEK.

To (°)

Aan

I, _____, an analyst duly appointed under the Dairy Industry Act, 1961, hereby certify that on the _____ day of _____, I received from _____

hiermee dat op die _____ day of _____

of _____

van _____

welke verseëling ongeskonde gevind is. Op die pakkie was 'n etiket waarop verklaar is dat die monster bestaan uit

I have analysed the said sample and declare that the result of my examination is as follows:

Ek het die gemelde monster ontleed en verklaar dat die resultaat van my ondersoek as volg is

I am of the opinion that the sample

Ek is van oordeel dat die monster

Place

Plek

Date

Datum

Signed
Geteken

Analyst/Ontleder.

(°) This certificate shall be furnished in duplicate and directed to the Chief, Division of Commodity Services, Private Bag 258, Pretoria.
Hierdie sertifikaat moet in duplikaat uitgemaak word en gerig word aan die Hoof, Afdeling Kommoditeitsdienste, Privaatsak 258, Pretoria.

(°) The seal used shall be described under "result of examination" if an official seal was not used. As 'n amptelike seël nie gebruik is nie, moet die seël wat gebruik is onder "resultaat van ondersoek" beskryf word.

No. R. 2071.]

[11 December 1964.]

REGULATIONS RELATING TO THE STANDARDS OF COMPOSITION OF CERTAIN DAIRY PRODUCTS.

The State President has, under the powers vested in him by section twenty-nine of the Dairy Industry Act, 1961 (Act No. 30 of 1961), made the regulations set out in the Schedule hereto relating to the standards for the composition of certain dairy produce.

Government Notices Nos. 1366 of 12th August, 1927, 2269 of 27th December, 1929, 1520 of 8th October, 1937, and 756 of 2nd June, 1939, are hereby repealed.

SCHEDULE.

1. Creamery butter shall be the fatty product exclusively derived from milk or the cream from milk, and shall contain—

- (a) not less than 80 per cent by weight of butterfat;
- (b) not more than 16 per cent by weight of water;
- (c) not more than 2 per cent by weight of milk-solids-not fat;

and it may, in addition, contain salt (sodium chloride) in proportion not exceeding 2 per cent by weight, and harmless, vegetable colouring matter.

2. Farm butter shall be the fatty product exclusively derived from milk or the cream from milk and shall contain—

- (a) not less than 80 per cent by weight of butterfat;
- (b) not more than 16 per cent by weight of water;

and it may, in addition, contain salt (sodium chloride) and harmless vegetable colouring matter.

3. Skim-milk and any kind of condensed milk, cheese, sterilised milk and milk powder shall comply with the requirements prescribed in the regulations made under the Food, Drugs and Disinfectants Act, 1929 (Act No. 13 of 1929).

4. Butterfat (anhydrous), also known as Butteroil (anhydrous) and as Ghee, shall be the product exclusively obtained from butter or cream as the result of the removal of practically the entire water and solids-not-fat content, and shall contain not less than 99.3 per cent by weight of butterfat and not more than 0.5 per cent by weight of water.

No. R. 2071.]

[11 Desember 1964.]

REGULASIES MET BETREKKING TOT DIE SAMESTELLINGSTANDAARDE VAN SEKER E SUIWELPRODUKTE.

Die Staatspresident het, kragtens die bevoegdheid hom verleen by artikel nege-en-twintig van die Wet op die Suivelnywerheid, 1961 (Wet No. 30 van 1961), die regulasies in die Bylae hiervan uiteengesit, gemaak met betrekking tot die samestellingstandaarde van sekere suivelprodukte.

Goewermenskennisgewings Nos. 1366 van 12 Augustus 1927, 2269 van 27 Desember 1929, 1520 van 8 Oktober 1937 en 756 van 2 Junie 1939 word hierby herroep.

BYLAE.

1. Fabrieksbotter moet die vetterige produk wees wat uitsluitlik van melk, of die room van melk, verkry word en moet bevat—

- (a) nie minder as 80 persent per gewig bottervet nie;
- (b) nie meer as 16 persent per gewig water nie;
- (c) nie meer as 2 persent per gewig vetvrye droëstof nie;

en daarbenewens mag die sout (natriumkloried) in verhouding wat nie 2 persent per gewig te bowe gaan nie, en skadelose, plantaardige kleurstof bevat.

2. Plaasbotter moet die vetterige produk wees wat uitsluitlik van melk of die room van melk verkry word en moet bevat—

- (a) nie minder as 80 persent per gewig bottervet nie;
- (b) nie meer as 16 persent per gewig water nie;

en daarbenewens mag dit sout (natriumkloried) en skadelose, plantaardige kleurstof bevat.

3. Afgeroomde melk en enige soort van gekondenseerde melk, kaas, gesteriliseerde melk en melkpoeier moet voldoen aan die vereistes voorgeskryf in die regulasies kragtens die Wet op Voedingsmiddels, Medisyne en Ontsmettingsmiddels, 1929 (Wet No. 13 van 1929), uitgevaardig.

4. Bottervet (watervry), ook bekend as Botterolie (watervry) of as Ghee, moet die produk wees wat uitsluitlik van botter of room verkry word as gevolg van die verwydering daaruit van nagenoeg die totale water en vetvrye droëstofinhoud. Dit moet nie minder as 99.3 persent per gewig bottervet en nie meer as 0.5 persent per gewig water bevat nie.

No. R. 2072.] [11 December 1964.]
REGULATIONS RELATING TO THE STANDARDS
OF RENNET AND THE CONDITIONS OF THE
SALE THEREOF.

The State President has, under the powers vested in him by section *twenty-nine* of the Dairy Industry Act, 1961 (Act No. 30 of 1961), made the regulations set out in the Schedule hereto relating to the standards for rennet and conditions for its sale in substitution for Government Notice No. 1194 of 24th August, 1934.

SCHEDULE.

All rennet preparations, whether in liquid, powder or tablet form, sold for use in the manufacturing of cheese shall be free from organisms liable to produce faults in cheese and shall have affixed to the container thereof a label giving the following particulars:—

- (a) The manufacturer's name and address or, if imported, the name and address of the South African agent;
- (b) the date of manufacture; and
- (c) the strength of such rennet expressed in terms of the amount required to give, with mixed milk of good quality and under conditions normal to the manufacture of Cheddar and Gouda cheese, a properly set coagulum ready for cutting within a normal time.

No. R. 2073.] [11 December 1964.]
REGULATIONS RELATING TO THE REQUIRE-
MENTS WITH WHICH A FARM CHEESE
FACTORY SHALL COMPLY.

The State President has, under the powers vested in him by section *twenty-nine* of the Dairy Industry Act, 1961 (Act No. 30 of 1961), made the regulations set out in the Schedule hereto relating to the requirements with which a farm cheese factory shall comply.

SCHEDULE.

1. No premises shall be used as a farm cheese factory unless it complies with the requirements prescribed in these regulations.
2. The following accommodation shall be provided:—
 - (a) A room which is suitable for the manufacture of cheese and which shall be adequately lighted and properly ventilated; and
 - (b) a suitable and satisfactorily equipped room for the curing or ripening of cheese.
3. All buildings shall have—
 - (a) walls which are constructed of burnt brick, concrete or stone and which, where not tiled, shall be finished on the interior to a smooth surface and painted with a light-coloured paint which is washable to a height of six feet above floor level;
 - (b) adequately graded and drained floors of concrete or any other impervious material;
 - (c) dust-proof ceilings in all rooms where milk is handled or cheese is manufactured;
 - (d) an adequate supply of suitable water laid on to the cheesemaking room;
 - (e) an adequate supply of hot water or steam laid on to the cheesemaking room; and
 - (f) in the cheesemaking room, a wash basin with hot and cold water connected.
4. Every farm cheese factory shall be equipped with all the necessary appliances and equipment for the manufacture of the type or types of cheese produced, or to be produced.

No. R. 2072.] [11 Desember 1964.]
REGULASIES MET BETREKKING TOT DIE
STANDAARDE VIR STREMSSEL EN DIE VOOR-
WAARDES VIR DIE VERKOOP DAARVAN.

Die Staatspresident het, kragtens die bevoegdheid hom verleen by artikel *nege-en-twintig* van die Wet op die Suiwelnywerheid, 1961 (Wet No. 30 van 1961), die regulasies in die Bylae hierby uiteengesit, gemaak met betrekking tot die standarde vir stremsel en voorwaardes vir die verkoop daarvan ter vervanging van Goewerments-kennisgewing No. 1194 van 24 Augustus 1934.

BYLAE.

Alle stremselpreparate, hetsy in vloeibare-, poeier- of tabletvorm, wat vir gebruik in die vervaardiging van kaas verkoop word, moet vry wees van organismes wat gebreke in kaas mag veroorsaak en die houër daarvan moet 'n etiket dra wat die volgende besonderhede verstrek:—

- (a) Die naam en adres van die fabrikant of, indien ingevoer, die naam en adres van die Suid-Afrikaanse agent;
- (b) die datum van vervaardiging; en
- (c) die sterkte van sodanige stremsel uitgedruk in terme van die hoeveelheid benodig om met gemengde melk van goeie gehalte en onder toestande normaal vir die vervaardiging van Cheddar- en Goudakaas, 'n behoorlike gestolde wrongel te gee, geskik om binne 'n normale tyd gesny te word.

No. R. 2073.] [11 Desember 1964.]
REGULASIES MET BETREKKING TOT DIE VER-
EISTES WAARAAN 'N PLAASKAASFABRIEK
MOET VOLDOEN.

Die Staatspresident het, kragtens die bevoegdheid hom verleen by artikel *nege-en-twintig* van die Wet op die Suiwelnywerheid, 1961 (Wet No. 30 van 1961), die regulasies in die Bylae hierby uiteengesit, gemaak met betrekking tot die vereistes waaraan 'n plaaskaasfabriek moet voldoen.

BYLAE.

1. Geen perseel mag as 'n plaaskaasfabriek gebruik word nie tensy dit aan die vereistes in hierdie regulasies voorgeskryf, voldoen.
2. Die volgende akkommodasie moet voorsien word:—
 - (a) 'n Vertrek wat geskik is vir die vervaardiging van kaas en wat voldoende belig en behoorlik geventileer moet wees; en
 - (b) 'n geskikte en bevedrigend toegeruste vertrek vir die rypmaak van kaas.
3. Alle geboue moet—
 - (a) mure hê wat van baksteen, beton of klip gebou is en wat, indien nie geteël nie, aan die binnekant tot 'n gladde oppervlakte afgewerk en met liggekleurde verf geverf wees wat vir minstens ses voet bo vloeroppervlakte wasbaar is;
 - (b) vloere hê van beton of ander ondeurdringbare materiaal met 'n voldoende val en dreinerings;
 - (c) stofdigte plafonne hê in alle vertreke waar melk gehanteer of kaas vervaardig word;
 - (d) 'n voldoende toevoer van geskikte water hê wat na die kaasvervaardigingskamer aangelê is;
 - (e) 'n voldoende toevoer van warmwater of stoom hê wat na die kaasvervaardigingskamer aangelê is; en
 - (f) 'n waskom in die kaasvervaardigingskamer hê met warm- en kouewater aangelê.
4. Elke plaaskaasfabriek moet toegerus wees met al die nodige toestelle en toerusting vir die vervaardiging van die tipe of tipes kaas wat geproduseer word, of wat geproduseer sal word.

5. Adequate and suitable provisions shall be made for the disposal of whey and waste water by conveying it from the cheese factory in drains properly constructed of impervious material.

6. All buildings where dairy produce is processed, handled or stored shall be protected against the entrance of rodents, and any such protection shall be maintained in accordance with the requirements laid down in Government Notice No. 1380 of 1930, and any amendments thereof.

7. Adequate steps shall be taken to control the breeding of flies in the vicinity of the cheese factory and, where the Secretary of the Department, or a senior officer of the Department authorized by him thereto, considers it necessary, fly-proof screening shall be fitted to outside doors and windows of the cheesemaking room.

8. Shower or ablution facilities for non-white employees and suitable sanitary facilities for all classes of employees shall be provided.

No. R. 2080.]

[11 December 1964.]

REGULATIONS PROVIDING FOR THE MANNER OF REGISTRATION, AND RENEWAL OF REGISTRATION, OF PREMISES UNDER THE DAIRY INDUSTRY ACT, 1961.

The State President has, under the powers vested in him by section *twenty-nine* of the Dairy Industry Act, 1961 (Act No. 30 of 1961), made the regulations set out in the Schedule hereto relating to the manner in which premises shall be registered in terms of the said Act in substitution for Government Notices Nos. 1629 of 12th December, 1918, and 1900 of 12th November, 1924.

SCHEDULE.

REGISTRATION OF PREMISES NOT REGISTERED.

1. (1) Any person who desires to register premises for use for any of the purposes specified in sub-section (1) of section *three* of the Dairy Industry Act, 1961 shall make application to the Department's Division of Commodity Services on the form as set out in the Annexure hereto and shall submit together with such application an amount of ten cents in the form of a revenue stamp.

(2) Such person shall give notice in writing to the Division of Commodity Services of the Department when the erection and equipping of the premises concerned have been completed.

(3) (a) Such premises shall be inspected by an inspector before such application is considered, and such inspector shall draw up a report indicating whether the premises have been erected in accordance with the plans which have been approved, as prescribed, by the Secretary of the Department or a senior officer of the Department authorised by him thereto, and whether such premises are equipped as prescribed for the purpose concerned.

(b) If such inspector is of opinion that the premises have not been erected in accordance with such approved plans or that the premises are not equipped as prescribed, he shall state such deviations or shortcomings found by him to be present, in his report.

(4) The chief of the Division referred to in sub-regulation (2) shall submit to the Department for the information of the Minister such documents, reports and other information as the Minister considers necessary to determine whether the requirements of the said Dairy Industry Act and of the Factories, Machinery and Building Work Act, 1941 (Act No. 22 of 1941), have been complied with in respect of the premises concerned.

(5) The certificate of registration to be issued in terms of section *four* of the said Dairy Industry Act shall be in a form approved by the Department and shall bear a ten cent revenue stamp duly cancelled.

5. Genoëgsame en geskikte voorsiening moet gemaak word vir die verwydering van wei en afvalwater deur dit vanaf die fabriek af te lei in vore wat behoorlik gebou is van ondeurdringbare materiaal.

6. Alle geboue waarin suiwelprodukte verwerk, gehanteer of geberg word, moet beskerm word teen die ingang van knaagdiere, en enige sodanige beskerming moet in stand gehou word in ooreenstemming met die vereistes neergelê in Goewermentskennisgewing No. 1380 van 1930, en enige wysigings daarvan.

7. Genoëgsame stappe moet gedoen word om die uitbroei van vlieë in die omgewing van die kaasfabriek te kontroleer en, waar die Sekretaris van die Departement, of 'n senior beampte van die Departement deur hom daartoe gemagtig, dit nodig ag, moet vliegdigte skerms aan buiteure en vensters van die kaasvervaardigingskamer aangebring word.

8. Stortbad of reinigingsfasiliteite vir nie-Blanke werknemers, en geskikte sanitêre fasiliteite vir alle klasse van werknemers, moet voorsien word.

No. R. 2080.]

[11 Desember 1964.]

REGULASIES MET BETREKKING TOT DIE METODE VIR REGISTRASIE EN HERNUWING VAN REGISTRASIE VAN 'N PERSEEL KRAGTENS DIE WET OP DIE SUIWELNYWERHEID, 1961.

Die Staatspresident het, kragtens die bevoegdheid hom verleen by artikel *nege-en-twintig* van die Wet op die Suiwelnwyerheid, 1961 (Wet No. 30 van 1961), die regulasies in die Bylae hierby uiteengesit, gemaak met betrekking tot die wyse waarop 'n perseel geregistreer moet word kragtens genoemde Wet ter vervanging van Goewermentskennisgewings Nos. 1629 van 12 Desember 1918 en 1900 van 12 November 1924.

BYLAE.

REGISTRASIE VAN 'N PERSEEL WAT NIE GEREGISTREER IS NIE.

1. (1) 'n Persoon wat 'n perseel wil registreer om gebruik te word vir enigeen van die doeleindes gespesifiseer in subartikel (1) van artikel *drie* van die Wet op die Suiwelnwyerheid, 1961, moet aansoek doen by die Departement se Afdeling Kommoditeitsdienste op die vorm soos in die Aanhangsel hiervan uiteengesit, en moet by die aansoek 'n bedrag van tien sent in die vorm van 'n inkomsteseël insluit.

(2) Sodanige persoon moet die Afdeling Kommoditeitsdienste van die Departement skriftelik kennis gee sodra die oprigting en toerusting van die betrokke perseel voltooi is.

(3) (a) Die perseel moet deur 'n inspekteur geïnspekteer word voordat die aansoek oorweeg word en daardie inspekteur moet 'n verslag opstel wat aandui of die perseel opgerig is in ooreenstemming met die planne wat deur die Sekretaris van die Departement of 'n senior beampte van die Departement deur hom daartoe gemagtig, goedgekeur is volgens voorskrif, en of die perseel toegerus is soos vir die betrokke doel voorgeskryf.

(b) Indien die inspekteur van mening is dat die perseel nie opgerig is volgens die goedgekeurde planne nie of dat die perseel nie toegerus is soos voorgeskryf nie, moet hy daardie afwykings en tekortkomings wat hy gevind het in sy verslag vermeld.

(4) Die hoof van die Afdeling genoem in subregulasie (2) moet sodanige dokumente, verslae en ander gegewens vir die Minister se inligting aan die Departement voorlê as wat die Minister mag nodig ag om te bepaal of die voorskrifte van die genoemde Wet op die Suiwelnwyerheid en van die Wet op Fabriek, Masjinerie en Bouwerk, 1941 (Wet No. 22 van 1941), ten opsigte van die betrokke perseel nagekom is.

(5) Die sertifikaat van registrasie wat ingevolge artikel *vier* van die genoemde Wet op die Suiwelnwyerheid uitgereik moet word, moet in 'n vorm wees wat deur die Departement goedgekeur is en moet 'n behoorlik gerojeteerde tien sent inkomsteseël op hê.

RENEWAL OF REGISTRATION OF PREMISES.

2. (1) Every application for renewal of the registration of premises shall be submitted to the Division, referred to in sub-regulation (2) of regulation 1, on the form referred to in sub-regulation (1) of that regulation within the period of thirty days immediately preceeding the 30th June of each year, accompanied by an amount of ten cents in the form of a revenue stamp.

(2) The Chief of the Division referred to in sub-regulation (2) of regulation 1 shall submit to the Department for the information of the Minister such documents, reports and other information as the Minister considers necessary to determine whether the requirements of the said Dairy Industry Act have been complied with in respect of the premises concerned.

GENERAL.

3. Production of an unexpired certificate of registration shall be regarded as *prima facie* evidence that the premises referred to therein are duly and legally registered with the Department.

HERNUWING VAN REGISTRASIE VAN 'N PERSEEL.

2. (1) Elke aansoek om hernuwing van registrasie van 'n perseel moet ingedien word binne die tydperk van dertig dae wat 30 Junie van elke jaar onmiddellik voorafgaan by die Afdeling genoem in subregulasie (2) van regulasie 1 op die vorm waarna verwys word in sub-regulasie (1) van daardie regulasie, saam met 'n bedrag van tien sent in die vorm van 'n inkomsteseël.

(2) Die hoof van die Afdeling genoem in subregulasie (2) van regulasie 1 moet sodanige dokumente, verslae en ander gegewens vir die Minister se inligting aan die Departement voorlê as wat die Minister mag nodig ag om te bepaal of die voorskrifte van die Wet op die Suivelnywerheid, 1961, ten opsigte van die betrokke perseel nagekom is.

ALGEMEEN.

3. Vertoning van 'n sertifikaat van registrasie wat nog nie verval het nie word beskou as *prima facie* bewys dat die perseel waarna daarin verwys word behoorlik en wettiglik by die Departement geregistreer is.

ANNEXURE.—AANHANGSEL.

REPUBLIC OF SOUTH AFRICA.—REPUBLIEK VAN SUID-AFRIKA.

DAIRY INDUSTRY ACT, 1961.—WET OP DIE SUIWELNYWERHEID, 1961.

To the Division of Commodity Services,
Aan die Afdeling Kommoditeitsdienste,
Department of Agricultural Economics and Marketing,
Departement van Landbou-ekonomie en -bemarking.

Application is hereby made for the registration/renewal of registration⁽¹⁾ of premises situated on⁽²⁾
Aansoek word hiermee gedoen om registrasie/hernuwing van registrasie⁽¹⁾ van die perseel geleë op⁽²⁾

in the city/town/district⁽³⁾ of
in die stad/dorp/distrik⁽³⁾ van

in the province of
in die provinsie

Factory No.
Fabrieksno.

as a⁽⁴⁾
as 'n⁽⁴⁾

in accordance with the above Act.
kragsins bogemelde Wet.

Owner of factory building
Eienaar van fabrieksgebou

Occupier of premises⁽⁴⁾
Okkupeerder van perseel⁽⁴⁾

Address to which Certificate is to be posted.
Adres waarheen Sertifikaat gepos moet word

Dated at
Gedateer te

on
op

19

(Signature/Handtekening.)

(1) Delete whichever is not applicable/Skrap wat nie van toepassing is nie.

(2) Erf or stand or No. or name of farm/Erf of standplaas of nommer of naam van plaas.

(3) Registration required/Registrasie verlang.

(4) Name of person or business registered with the Dairy Industry Control Board/Naam van persoon of besigheid wat by die Raad van Toesig op die Suivelnywerheid geregistreer is.

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