



REPUBLIC OF SOUTH AFRICA
GOVERNMENT GAZETTE

STAATSKOERANT
VAN DIE REPUBLIEK VAN SUID-AFRIKA

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GOVERNMENT NOTICE

**DEPARTMENT OF AGRICULTURAL ECONOMICS
AND MARKETING**

No. R. 549

3 April 1970

**REGULATIONS FOR REGULATING THE EXPORT
OF CITRUS FRUIT FROM THE REPUBLIC OF
SOUTH AFRICA**

The State President has, under the powers vested in him by section 8 of the Fruit Export Act, 1957 (No. 27 of 1957), made the regulations set out in the Schedule hereto, for regulating the export of citrus fruit from the Republic, in substitution of the regulations published by Government Notice R. 617 of 24 April 1964, as amended, which is hereby repealed.

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DEFINITIONS

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

“borderline deviation” means a deviation of a slight intensity and extent according to requirements issued from time to time generally or specially by the Chief of Commodity Services;

GOEWERMENSKENNISGEWING

**DEPARTEMENT VAN LANDBOU-EKONOMIE
EN -BEMARKING**

No. R. 549

3 April 1970

**REGULASIES TER REËLING VAN DIE UITVOER
VAN SITRUSVRUGTE UIT DIE REPUBLIEK VAN
SUID-AFRIKA.**

Die Staatspresident het, kragtens die bevoegdheid hom verleen by artikel 8 van die Wet op Uitvoer van Vrugte, 1957 (No. 27 van 1957), die regulasies in die Bylae hiervan uiteengesit, gemaak ter reëling van die uitvoer van sitrusvrugte uit die Republiek, ter vervanging van die regulasies afgekondig by Goewermentskennisgewing No. R. 617 van 24 April 1964, soos gewysig, wat hierby herroep word.

**BYLAE
INHOUD**

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WOORDOMSKRYWING

1. In hierdie regulasies, tensy uit die samehang anders blyk, het 'n woord of uitdrukking waaraan in die Wet 'n betekenis geheg is, 'n ooreenstemmende betekenis en beteken—

“afwyking”, behalwe in die omskrywing van ‘grenslyn-afwyking’, nie ook grenslynafwyking nie, en “afwyk” het 'n ooreenstemmende betekenis;

"carton" means a container prescribed in regulation 18;
 "Chief of Commodity Services" means the Chief of the Division of Commodity Services of the Department;
 "Citrus Board" means the Board referred to in section 3 of the South African Citrus Scheme, published by Proclamation R.121 of 1964, as amended;

"citrus fruit" or "fruit" means oranges, grapefruit, lemons, naartjes and limes;

"consignment" in relation to citrus fruit, means a quantity of citrus fruit of the same kind consigned at any one time under cover of the same consignment note, or if any such quantity of the same kind is exported under different variety designations, each quantity which is exported under a separate variety designation, or, if any such latter quantity is marked with different packhouse serial numbers, each quantity which is marked with a separate packhouse serial number;

"consignment note" means a consignment note approved by the Citrus Board;

"count", in relation to citrus fruit, means the number of fruit packed in a container;

"Department" means the Department of Agricultural Economics and Marketing;

"deviation", except in the definition of "borderline deviation", excludes borderline deviation and "deviate" has a corresponding meaning;

"diameter" means the greatest transverse measurement measured at right angles to the longitudinal axis of the fruit;

"limes" means fruit from the species *Citrus aurantiifolia* (Christm) Swingle;

"packhouse serial number" means an identification mark which may, at the discretion of the packer, be marked on a container of citrus fruit;

"purple scale" means scale excluding red scale;

"scale" means mature scale;

"seedless" means less than ten seeds per fruit;

"the Act" means the Fruit Export Act, 1957 (No. 27 of 1957);

"variety designation" means the designation under which citrus fruit of a particular kind or variety is exported in terms of regulation 30;

"wastage" means a condition where decay or fungus development is present;

"wirebound box" means a container prescribed in regulation 19;

"wooden crate" means a container prescribed in regulation 20.

PART I GENERAL

Notice

2. (1) Any person intending to export a consignment of citrus fruit shall give written notice of his intention to the Chief of Commodity Services, Private Bag 258, Pretoria, or to any inspector, at least ten days prior to the date of export.

(2) Such notice shall state—

- the number of containers in the consignment;
- the name of the exporter or his agent;
- the place where such citrus fruit is packed;
- the port of export from which the export shall take place;
- particulars concerning the marking and destination thereof; and
- the date of export.

"bederf", 'n toestand waar verrotting of swamontwikkeling voorkom;

"besending", met betrekking tot sitrusvrugte, 'n hoeveelheid sitrusvrugte van dieselfde soort wat op 'n bepaalde tydstop gaan onder dekking van dieselfde vragbrief of, indien so 'n hoeveelheid van dieselfde soort uitgevoer word onder verskillende varieteitsbenamings, elke hoeveelheid wat onder 'n afsonderlike varieteitsbenaming uitgevoer word of, indien so 'n laasgenoemde hoeveelheid gemerk is met verskillende pakhuisvolgnommers, elke hoeveelheid wat met 'n afsonderlike pakhuisvolgnommer gemerk is.

"Departement", die Departement van Landbou-ekonomie en -bemarking;

"deursnee", die grootste deursnee gemeet reghoekig met die lengte-as van die vrug;

"die Wet", die Wet op Uitvoer van Vrugte, 1957 (No. 27 van 1957);

"dopluis", 'n volwasse dopluis;

"draadgebinde kassie", 'n by regulasie 19 voorgeskrewe houer;

"grenslynafwyking", 'n afwyking van geringe intensiteit en omvang volgens voorskrifte deur die Hoof van Kommoditeitsdienste van tyd tot tyd in die algemeen of spesiaal uitgereik;

"Hoof van Kommoditeitsdienste", die Hoof van die Afdeling Kommoditeitsdienste van die Departement;

"houtkrat", 'n by regulasie 20 voorgeskrewe houer;

"karton", 'n by regulasie 18 voorgeskrewe houer;

"lemmetjies", vrugte van die spesie *Citrus aurantiifolia* (Christm) Swingle;

"pakhuisvolgnommer", 'n identifikasiemerk wat na goed dunke deur 'n verpakkers op 'n houer van sitrusvrugte aangebring kan word;

"pitloos", minder as tien pitte per vrug;

"purper dopluis", enige dopluis behalwe 'n rooidopluis;

"Sitrusraad", die raad vermeld in artikel 3 van die Suid-Afrikaanse Sitruskema, afgekondig by Proklamasie No. R. 121 van 1964, soos gewysig;

"sitrusvrugte" of "vrugte", lemoene, pomelo's, suurlemoene, nartjies en lemmetjies;

"telling", met betrekking tot sitrusvrugte, die getal vrugte wat in 'n houer verpak is;

"varieteitsbenaming", die benaming waaronder sitrusvrugte van 'n bepaalde soort of varieteit ingevolge regulasie 30 uitgevoer word;

"vragbrief", 'n vragbrief deur die Sitrusraad goedgekeur.

DEEL I ALGEMEEN Kennisgewing

2. (1) Iemand wat van voorneme is om 'n besending sitrusvrugte uit te voer, moet skriftelik aan die Hoof van Kommoditeitsdienste, Privaatsak 258, Pretoria, of aan 'n inspekteur kennis gee van sodanige voorneme minstens tien dae voor die datum van uitvoer.

(2) Sodanige kennisgewing moet verstrek—

- die aantal houer in die besending;
- die naam van die uitvoerder of sy agent;
- die plek waar die sitrusvrugte verpak word;
- die uitvoerhawe waarvandaan die uitvoer sal plaasvind;
- besonderhede aangaande die merk en bestemming daarvan; en
- die datum van uitvoer.

Consignment Note

3. (1) Citrus fruit intended for export shall when submitted for inspection be accompanied by a consignment note duly completed in triplicate.

(2) One copy of the consignment note shall be employed for a purpose specified by the Chief Commodity Services.

Inspection

4. (1) Subject to the provisions of subregulation (2), citrus fruit shall not be exported unless it has been inspected and approved for export by an inspector in terms of these regulations.

(2) Citrus fruit which has been inspected at a place other than a port of export, may at any time afterwards be re-inspected at a port of export by an inspector and after such re-inspection such citrus fruit shall not be exported notwithstanding any previous approval granted in respect thereof by virtue of the provisions of subregulation (1), unless such approval has been confirmed by the inspector in terms of these regulations.

(3) An inspector may in any consignment of citrus fruit open as many containers and examine the contents thereof and remove samples of such contents for the purpose of further examination or analysis as he deems necessary: Provided that if after his examination or analysis he is not satisfied that the requirements of the Act and these regulations have been complied with in respect of the consignment of citrus fruit, or any count group thereof, he shall examine such consignment or count group, as the case may be, in the manner prescribed in Part VI.

(4) If an inspector is satisfied after his inspection or re-inspection that the requirements of the Act and these regulations have been complied with in respect of any consignment of citrus fruit or count group thereof, he shall—

(a) in the case of an inspection, approve for export such consignment or count group, as the case may be, either by marking on each container or label affixed thereto the words "Approved by Government Inspector", or by issuing a certificate which indicates such approval; and

(b) in the case of a re-inspection, confirm the previous approval granted in respect of such consignment or count group, as the case may be, by issuing a certificate which indicates such confirmation.

Inspection Fee

5. An inspection fee of 1.2c per container shall be paid in respect of the inspection of citrus fruit to the Department by the exporter of such citrus fruit at a time and in a manner determined by the Chief of Commodity Services: Provided that no fee shall be payable in respect of the re-inspection of citrus fruit.

Removal of Rejected Citrus Fruit

6. (1) Citrus fruit which has been rejected for export shall at the request of an inspector be removed from the place of inspection by the person who has submitted such citrus fruit for inspection.

(2) The provisions of subregulation (1) shall not apply to a person who controls the place where such citrus fruit was submitted for inspection.

Vragbrief

3. (1) Sitrusvrugte wat vir uitvoer bestem is, moet by die aanbidding daarvan vir inspeksie, vergesel wees van 'n vragbrief wat behoorlik in drievoud voltooi is.

(2) Een afskrif van die vragbrief moet aangewend word vir 'n doel wat die Hoof van Kommoditeitsdienste mag spesifiseer.

Inspeksie

4. (1) Behoudens die bepalings van subregulasie (2) mag sitrusvrugte nie uitgevoer word nie tensy dit kragtens hierdie regulasies deur 'n inspekteur geïnspekteer en vir uitvoer goedgekeur is.

(2) Sitrusvrugte wat op 'n ander plek as 'n uitvoerhawe geïnspekteer en vir uitvoer goedgekeur is, kan te eniger tyd daarna by 'n uitvoerhawe deur 'n inspekteur herïnspekteer word en ná sodanige herïnspeksie mag daardie sitrusvrugte nieteenstaande 'n vorige goedkeuring ten opsigte daarvan uit hoofde van die bepalings van subregulasie (1) verleen, nie uitgevoer word nie tensy sodanige goedkeuring deur die inspekteur ingevolge hierdie regulasie bekragtig is.

(3) 'n Inspekteur kan in 'n besending sitrusvrugte soveel houters oopmaak en die inhoud daarvan ondersoek en monsters van sodanige inhoud neem vir die doel van verdere ondersoek of ontleding as wat hy nodig mag ag: Met dien verstande dat indien hy na sy ondersoek of ontleding nie oortuig is dat daar ten opsigte van die besending sitrusvrugte, of 'n tellinggroep daarvan, aan die vereistes van die Wet en hierdie regulasies voldoen is nie, hy sodanige besending of tellinggroep, na gelang van die geval, moet ondersoek op die wyse in Deel VI voorgeskryf.

(4) Indien 'n inspekteur na sy inspeksie of herïnspeksie tevrede is dat daar ten opsigte van die besending sitrusvrugte of tellinggroep daarvan aan die vereistes van die Wet en hierdie regulasies voldoen is, moet hy—

(a) in die geval van 'n inspeksie, sodanige besending of tellinggroep, na gelang van die geval, vir uitvoer goedkeur deur of die woorde "Goedgekeur deur Staatsinspekteur" op elke houer of op 'n etiket daaraan geheg, te merk, of 'n sertifikaat wat sodanige goedkeuring aantoon, uit te reik; en

(b) in die geval van 'n herïnspeksie, die vorige goedkeuring wat ten opsigte van sodanige besending of tellinggroep, na gelang van die geval, verleen is, bekragtig deur 'n sertifikaat wat sodanige bekragtiging aantoon, uit te reik.

Inspeksiegeld

5. 'n Inspeksiegeld van 1.2c per houer moet ten opsigte van die inspeksie van sitrusvrugte aan die Departement betaal word deur die uitvoerder van sodanige sitrusvrugte op die tyd en wyse deur die Hoof van Kommoditeitsdienste bepaal: Met dien verstande dat geen gelde ten opsigte van die herïnspeksie van sitrusvrugte betaalbaar is nie.

Verwydering van Afgekeurde Sitrusvrugte

6. (1) Sitrusvrugte wat vir uitvoer afgekeur is, moet op versoek van 'n inspekteur onverwyld van die plek van inspeksie verwyder word deur die persoon wat sodanige sitrusvrugte vir inspeksie aangebied het.

(2) Die bepalings van subregulasie (1) is nie van toepassing nie op 'n persoon wat beheer het oor die plek waar sodanige sitrusvrugte vir inspeksie aangebied is.

Appeal

7. (1) Any person who feels aggrieved as a result of any decision or action taken by an inspector, may appeal against such decision or action by submitting a notice of appeal to an inspector within 24 hours after he has been notified of that decision or action and depositing within the said period at such inspector or at any office of the Division of Commodity Services of the Department, a deposit of R21 per consignment in the case of an appeal in respect of separate consignments, or R21 for the first consignment plus R5 for each additional consignment in the case of an appeal in respect of a group of consignments which are consigned on the same day as an entity: Provided that if the notice of appeal and deposit are not submitted and deposited within the prescribed period of 24 hours, the appellant shall forfeit his right of appeal in terms of this regulation.

(2) An inspector may apply to the containers of citrus fruit in respect of which an appeal has been lodged, any mark which he may consider necessary for identification purposes, and such citrus fruit shall not without his consent be removed from the place where it was inspected.

(3) The Secretary of the Department or an officer of the Department nominated by him, shall designate three persons, of whom one shall be an employee of the South African Co-operative Citrus Exchange Limited, who shall decide such an appeal within 48 hours (excluding Sundays and public holidays) after it was lodged, and the decision of the persons so designated shall be final.

(4) The persons so designated shall give the appellant or his representative at least two hours notice of the time and place determined for the hearing of the appeal, and may after the citrus fruit concerned has been produced and identified and all the interested parties have been heard, instruct all persons (including the appellant and his representative and the inspector), to leave the place where the appeal is being considered.

(5) (a) If an appeal is dismissed in respect of all the citrus fruit to which the appeal relates, or if all such citrus fruit is not produced at the time and place determined by the said persons, the amount deposited in respect thereof shall be forfeited.

(b) If an appeal is upheld in respect of all the citrus fruit to which the appeal relates, the amount deposited in respect thereof shall be refunded.

(c) If an appeal is upheld in respect of—

(i) one or more, but not all, of the consignments to which the appeal relates, a portion of the amount deposited in respect of the appeal, calculated according to the following formula, shall be refunded to the appellant:

$$\frac{a}{b} \times \frac{c}{1} = d, \text{ where } a = \text{the total amount deposited in respect of the appeal;}$$

$$b = \text{the total number of consignments to which the appeal relates;}$$

$$c = \text{the number of consignments in respect of which the appeal is upheld;}$$

$$d = \text{the amount to be refunded to the appellant;}$$

Appel

7. (1) Iemand wat hom deur 'n beslissing of optrede van 'n inspekteur veronreg ag, kan appel aanteken teen sodanige beslissing of optrede deur binne 24 uur nadat hy van daardie beslissing of optrede in kennis gestel is, 'n kennisgewing van appel by sodanige inspekteur in te dien, en binne genoemde tydperk by die inspekteur, of by enige kantoor van die afdeling Kommoditeitsdienste van die Departement, 'n deposito van R21 per besending in die geval van 'n appel ten opsigte van afsonderlike besendings, of R21 vir die eerste besending plus R5 vir elke bykomende besending in die geval van 'n appel ten opsigte van 'n groep besendings wat op dieselfde dag as 'n eenheid versend word, te deponeer: Met dien verstande dat indien die kennisgewing van appel en deposito nie binne die voorgeskrewe tydperk van 24 uur ingehandig en gedeponeer word nie, die appellant sy reg van appel ingevolge hierdie regulasie verbeur.

(2) 'n Inspekteur kan aan die houters van sitrusvrugte ten opsigte waarvan appel aangeteken is enige merk aanbring wat hy vir uitkenningsdoeleindes mag nodig ag, en sodanige sitrusvrugte mag nie sonder sy toestemming van die plek waar dit geïnspekteer is, verwyder word nie.

(3) Die Sekretaris van die Departement of 'n beampete van die Departement deur hom benoem, wys drie persone aan, van wie een 'n werknemer van die Suid-Afrikaanse Koöperatiewe Sitrusbeurs Beperk moet wees, deur wie oor so 'n appel moet beslis binne 48 uur (uitgesonderd Sondae en publieke vakansiedae), na indiening daarvan en die beslissing van die aldus aangewese persone is afdoende.

(4) Die aldus aangewese persone moet die appellant of sy verteenwoordiger minstens twee uur kennis gee van die tyd en plek bepaal vir die verhoor van die appel en kan, nadat die betrokke sitrusvrugte vertoon en uitgeken is, en alle belanghebbendes aangehoor is, alle persone (met inbegrip van die appellant en sy verteenwoordiger en die inspekteur) gelas om die plek waar die appel oorweeg word, te verlaat.

(5) (a) Indien 'n appel van die hand gewys word ten opsigte van al die sitrusvrugte waarop die appel betrekking het, of indien al sodanige sitrusvrugte nie vertoon word op die tyd en plek bepaal deur die genoemde persone nie, word die bedrag wat ten opsigte daarvan gedeponeer is, verbeur.

(b) Indien 'n appel gehandhaaf word ten opsigte van al die sitrusvrugte waarop die appel betrekking het, word die bedrag wat ten opsigte daarvan gedeponeer is aan die appellant terugbetaal.

(c) Indien 'n appel gehandhaaf word ten opsigte van—

(i) een of meer van, maar nie al, die besendings waarop die appel betrekking het nie, moet 'n gedeelte van die bedrag wat ten opsigte van die appel gedeponeer is, bereken volgens onderstaande formule, aan die appellant terugbetaal word:

$$\frac{a}{b} \times \frac{c}{1} = d, \text{ waar } a = \text{die totale bedrag ten opsigte van die appel gedeponeer;}$$

$$b = \text{die totale aantal besendings waarop die appel betrekking het;}$$

$$c = \text{die aantal besendings ten opsigte waarvan appel gehandhaaf is;}$$

$$d = \text{die bedrag wat aan die appellant terugbetaal moet word;}$$

(ii) one or more, but not all, of the count groups in a consignment, a portion of the amount deposited in respect of the appeal, calculated according to the following formula, shall be refunded to the appellant in respect of such consignment:

$$\frac{a}{b} \times \frac{e}{f} = g, \text{ where } a = \text{the total amount deposited in respect of the appeal;}$$

$b = \text{the total number of consignments to which the appeal relates;}$

$e = \text{the number of count groups in the consignment concerned in respect of which the appeal is upheld;}$

$f = \text{the total number of count groups in the consignment concerned;}$

$g = \text{the amount to be refunded to the appellant in respect of the consignment concerned.}$

(6) If in terms of this regulation an appeal is lodged in respect of one or more count groups in a consignment but not in respect of all the count groups in the consignment, the count group or number of count groups in respect of which an appeal is so lodged shall for the purposes of the prosecution of such appeal be deemed to be a consignment.

Exemptions

8. Notwithstanding anything to the contrary, the requirements of the Act and these regulations shall not apply—

(a) to citrus fruit intended for export to the Kingdom of Lesotho, the Kingdom of Swaziland, the Republic of Botswana and the territory of South-West Africa;

(b) to citrus fruit in respect of which the Chief of Commodity Services has approved, in writing, that subject to conditions determined by him, it be exported as an experiment and in respect of which such conditions have been complied with; or

(c) to citrus fruit shipped as provisions for consumption aboard a ship or other means of intercountry conveyance.

PART II

QUALITY REQUIREMENTS

General

9. Citrus fruit intended for export shall, subject to the provisions of regulation 16, comply with the requirements set out in this Part.

Oranges (excluding Seville Oranges)

10. (1) *Allowable varieties and sizes.*—The oranges—

(a) may be of any variety other than blood oranges, "Thompson" navel oranges and other off-type "Washington" navel oranges of a skin and flesh texture similar to the "Thompson";

(b) shall have a diameter of at least 54 mm.

(ii) een of meer van, maar nie al, die tellinggroepe in 'n besending nie, moet 'n gedeelte van die bedrag wat ten opsigte van die appèl gedeponeer is, bereken volgens die onderstaande formule, ten opsigte van sodanige besending, aan die appellant terugbetaal word:

$$\frac{a}{b} \times \frac{e}{f} = g, \text{ waar } a = \text{die totale bedrag ten opsigte van die appèl gedeponeer;}$$

$b = \text{die totale aantal besendings waarop die appèl betrekking het;}$

$e = \text{die aantal tellinggroepe in die betrokke besending ten opsigte waarvan appèl gehandhaaf is;}$

$f = \text{die totale aantal tellinggroepe in die betrokke besending;}$

$g = \text{die bedrag wat aan die appellant terugbetaal moet word ten opsigte van die betrokke besending.}$

(6) Indien ingevolge hierdie regulasie appèl aangeteken is ten opsigte van een of meer tellinggroepe in 'n besending maar nie ten opsigte van al die tellinggroepe in die besending nie, word die tellinggroep of aantal tellinggroepe ten opsigte waarvan aldus appèl aangeteken is vir die doeleindes van die voortsetting van sodanige appèl geag 'n besending te wees.

Vrystellings

8. Nieteenstaande andersluidende wetsbepalings, is die voorskrifte van die Wet en hierdie regulasies nie van toepassing nie—

(a) op sitrusvrugte wat vir uitvoer bestem is na die Koninkryk van Lesotho, die Koninkryk van Swaziland, die Republiek van Botswana en die gebied Suidwes-Afrika;

(b) op sitrusvrugte ten opsigte waarvan die Hoof van Kommoditeitsdienste skriftelik goedgekeur het dat dit by wyse van proefneming uitgevoer word onderworpe aan voorwaardes deur hom bepaal en ten opsigte waarvan sodanige voorwaardes nagekom is; of

(c) op sitrusvrugte wat ingeneem word as voorrade vir gebruik op 'n skip of ander vervoermiddel na die buiteland.

DEEL II

GEHALTEVEREISTES

Algemeen

9. Sitrusvrugte wat vir uitvoer bestem is, moet, behoudens die bepalinge van regulasie 16, voldoen aan die vereistes in hierdie Deel uiteengesit.

Lemoene (Uitgesonderd Seville Lemoene)

10. (1) *Toelaatbare variëteite en groottes.*—Die lemoene—

(a) kan van enige variëteit wees behalwe bloedlemoene, "Thompson" nawellemoene en ander afwykende "Washington" nawellemoene met dieselfde skil- en vleistekstuur as die "Thompson";

(b) moet 'n deursnee van minstens 54 mm hê.

(2) *Appearance and general condition.*—The oranges shall be well-developed, reasonably free from malformation, clipped from the tree, of reasonable good skin texture, free from wastage, free from scale, reasonable free from mealy bug or other insect pests, fungus or other diseases, splits and noticeable hail marks. The oranges shall be free from bruises, cuts, injuries, excessive blemishes, and other defects, or skin weaknesses of any nature which may cause wastage and shall not be very rough, very coarse, excessively thick-skinned, excessively creased around the stem-end or badly burned by the sun or chemicals; shall be "in season"; shall not be soft, stale, shrivelled or excessively wilted; shall not be excessively seeded for the variety concerned; shall be without long stems and unduly protruding navels. The flesh of the oranges shall not be unduly stringy, woody, raggy or tough. No visible chemical or other residues shall be present on the fruit.

(3) *Colour.*—The oranges shall comply with minimum colour requirements approved from time to time by the Chief of Commodity Services.

(4) *Frost damage and granulation.*—The oranges shall not show signs of frost damage or cut dry for any reason and shall not show the condition known as "granulation" to the extent of affecting all segments to a depth of more than 6 mm measured from the stem-end of the segment and parallel to the longitudinal axis, or more in volume when occurring in other parts of the fruit.

(5) *Maturity and juice content.*—The oranges shall in relation to maturity and juice content comply with at least one of the alternative series of requirements as tabulated below:

(2) *Voorkoms en algemene toestand.*—Die lemoene moet goed ontwikkel, redelik vry van misvorming, van die boom geknip, van redelike goeie skiltekstuur, vry van bederf, vry van dopluis, redelik vry van wolluise of ander insekteplae, swam- of ander siektes, splete en opsigtelike haelmerke wees. Die lemoene moet vry wees van kneusplekke, snye, beserings, uitermatige letsels en ander gebreke, of skilswakhede van enige aard wat bederf kan veroorsaak en nie baie ru, baie grof, uitermatig dikskillig, oormatig geplooi om die stingelent of erg gebrand deur die son of chemikalieë wees nie; "in seisoen" wees; nie sag, oud, verkrimp of oormatig verlep wees nie; nie 'n uitermatige hoeveelheid pitte in verhouding tot die betrokke variëteit bevat nie; nie lang stingels of oormatige uitpeulende nawels hê nie. Die vleis van die lemoene moet nie oormatig draderig, houtagtig, veselagtig of taai wees nie. Geen sigbare chemiese of ander oorblyfsels mag op vrugte voorkom nie.

(3) *Kleur.*—Die lemoene moet voldoen aan minimum kleurvereistes soos van tyd tot tyd deur die Hoof van Kommoditeitsdienste goedgekeur.

(4) *Rypbeskadiging en granulasie.*—Die lemoene mag nie tekens van rypbeskadiging toon of om enige rede droog sny nie en mag nie die toestand bekend as "granulasie" toon in so 'n mate dat al die skywe aangetas is tot 'n diepte van meer as 6 mm gemeet vanaf die stingelent van die skyf en parallel met die lengte-as nie, of meer in volume wanneer dit in ander dele van die vrug voorkom.

(5) *Rypheidsgraad en sapinhoud.*—Die lemoene moet met betrekking tot rypheidsgraad en sapinhoud aan minstens een van die alternatiewe reekse vereistes hieronder getabuleer, voldoen:

Oranges exported under the variety designation—	Number of series of minimum requirements	Minimum percentage juice	Minimum percentage total soluble solids	Minimum percentage acid	Minimum total soluble solids to acid ratio
(a) "Navels".....	1	48	9.0	0.60	7.5:1
	2	47	9.5	0.63	7.8:1
	3	46	10.0	0.66	8.1:1
	4	45	10.5	0.68	8.4:1
	5	44	11.0	0.70	8.7:1
	6	50	8.9	0.60	7.8:1
	7	52	8.8	0.60	8.1:1
	8	54	8.7	0.60	8.4:1
	9	56	8.6	0.60	8.7:1
	10	50	9.3	0.55	7.5:1
	11	52	9.6	0.50	7.5:1
	12	49	9.5	0.60	7.4:1
	13	50	10.0	0.60	7.3:1
	14	51	10.5	0.60	7.2:1
	15	52	11.0	0.60	7.1:1
	16	53	11.5	0.60	7.0:1
(b) "Valencias".....	1	50	9.0	0.60	6.6:1
	2	49	9.5	0.65	6.9:1
	3	48	10.0	0.70	7.2:1
	4	47	10.5	0.75	7.5:1
	5	46	11.0	0.75	7.8:1
	6	52	8.9	0.60	6.9:1
	7	54	8.8	0.60	7.2:1
	8	56	8.7	0.60	7.5:1
	9	58	8.6	0.60	7.8:1
	10	52	9.3	0.55	6.6:1
	11	54	9.6	0.50	6.6:1
	12	51	9.5	0.60	6.5:1
	13	52	10.0	0.60	6.4:1
	14	53	10.5	0.60	6.3:1
	15	54	11.0	0.60	6.2:1

Oranges exported under the variety designation—	(c) "Tomangos".....	(d) "Protas" or "Disas".....	Number of series of minimum requirements	Minimum percentage juice	Minimum percentage total soluble solids	Minimum percentage acid	Minimum total soluble solids to acid ratio
	1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16	1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16	1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16	52 51 50 49 52 50 56 54 52 50 44 45 46 47 48	9.0 9.5 10.0 10.5 11.0 8.9 8.7 8.8 8.6 9.3 9.6 10.0 10.5 11.0	0.70 0.75 0.80 0.85 0.85 0.60 0.60 0.60 0.60 0.55 0.50 0.60 0.60 0.60	7.0:1 7.3:1 7.6:1 7.9:1 8.2:1 8.1:1 8.4:1 8.7:1 7.5:1 7.5:1 7.4:1 7.3:1 7.2:1 7.1:1 7.0:1

Itemene wat uitgevoer word onder die varieteitsbenaming—	(a) "Nawels".....	(b) "Valencias".....	Normer van reekes minimum vereistes	Minimum persentasie sap	Minimum persentasie totale oplosbare vastestof	Minimum persentasie suur	Minimum verhouding van totale oplosbare vaste-stowwe tot suur
	1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16	1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16	1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16	48 47 46 45 44 50 52 54 56 50 52 49 50 51 52 53	9.0 9.5 10.0 10.5 11.0 8.9 8.8 8.7 8.6 9.3 9.6 10.0 10.5 11.0	0.60 0.63 0.66 0.68 0.70 0.60 0.60 0.60 0.60 0.55 0.50 0.60 0.60 0.60 0.60	7.5:1 7.8:1 8.1:1 8.4:1 8.7:1 8.8:1 7.8:1 8.1:1 8.4:1 8.7:1 7.5:1 7.5:1 7.4:1 7.3:1 7.2:1 7.1:1 7.0:1

Lemoene wat uitgevoer word onder die variëteitsbenaming—	Nommer van reeks minimum vereistes	Minimum persentasie sap	Minimum persentasie totale oplosbare vastestof	Minimum persentasie suur	Minimum verhouding van totale oplosbare vaste-stowwe tot suur
(c) "Tomangos".....	1	52	9.0	0.70	7.0:1
	2	51	9.5	0.75	7.3:1
	3	50	10.0	0.80	7.6:1
	4	49	10.5	0.85	7.9:1
	5	48	11.0	0.85	8.2:1
	6	50	8.9	0.60	7.8:1
	7	52	8.8	0.60	8.1:1
	8	54	8.7	0.60	8.4:1
	9	56	8.6	0.60	8.7:1
	10	50	9.3	0.55	7.5:1
	11	52	9.6	0.50	7.5:1
	12	49	9.5	0.60	7.4:1
	13	50	10.0	0.60	7.3:1
	14	51	10.5	0.60	7.2:1
	15	52	11.0	0.60	7.1:1
	16	53	11.5	0.60	7.0:1
(d) "Proteas" of "Disas".....	1	48	9.0	0.60	6.6:1
	2	47	9.5	0.65	6.9:1
	3	46	10.0	0.70	7.2:1
	4	45	10.5	0.75	7.5:1
	5	44	11.0	0.75	7.8:1
	6	50	8.9	0.60	6.9:1
	7	52	8.8	0.60	7.2:1
	8	54	8.7	0.60	7.5:1
	9	56	8.6	0.60	7.8:1
	10	50	9.3	0.55	6.6:1
	11	52	9.6	0.50	6.6:1
	12	49	9.5	0.60	6.5:1
	13	50	10.0	0.60	6.4:1
	14	51	10.5	0.60	6.3:1
	15	52	11.0	0.60	6.2:1

Grapefruit

11. (1) *Allowable varieties and sizes.*—The grapefruit shall—

- (a) be of a seedless variety;
- (b) have a diameter of at least 73 mm.

(2) *Appearance and general condition.*—The grapefruit shall be well-developed, reasonably free from malformation, clipped from the tree, of reasonable good skin texture, free from wastage, free from scale, reasonably free from mealy bug or other insect pests, fungus or other diseases, splits and unsightly hail marks. The grapefruit shall be free from bruises, cuts, injuries, excessive blemishes or other defects or skin weakness of any nature which may cause wastage and shall not be very tough, very coarse, excessively thick-skinned, excessively creased around the stem-end, or badly burned by the sun or chemicals; shall be "in season"; shall not be spongy, shrivelled or unduly soft; shall not be excessively seeded in relation to its size and shall not have long stems. The flesh of the fruit shall not be excessively stringy, woody, raggy or tough. No visible chemical or other residues shall be present on the fruit.

(3) *Colour.*—The grapefruit shall comply with minimum colour requirements approved from time to time by the Chief of Commodity Services.

(4) *Frost damage and granulation.*—The grapefruit shall not show signs of frost damage or cut dry for any reason and shall not show the condition known as "granulation" to the extent of affecting all segments to a depth of more than 6 mm measured from the stem-end of the segment and parallel to the longitudinal axis, or more in volume when occurring in other parts of the fruit.

(5) *Skin thickness.*—The grapefruit shall not exceed in skin thickness—

- (a) the maximum measurement shown in column A of the table hereunder, in the case of grapefruit produced in those regions lying to the north and east of

Pomelo's

11. (1) *Toelaatbare variëteite en groottes.*—Die pomelo's moet—

- (a) van 'n pitlose variëte wees;
- (b) 'n deursnee van minstens 73 mm hê.

(2) *Voorkoms en algemene toestand.*—Die pomelo's moet goed ontwikkel, redelik vry van misvorming, van die boom geknip, van redelike goeie skiltekstuur, vry van bederf, vry van dopluise, redelik vry van wolluise of ander insekplae, swam- of ander siektes, splete en opsigtelike haelmerke wees. Die pomelo's moet vry wees van kneusplekke, snye, beserings, uitermatige letsels of ander gebreke of skilswakhede van enige aard wat bederf kan veroorsaak en nie baie taai, baie grof, uitermatig dikskellig, oormatig geplooi om die stingelent, of erg gebrand deur die son of chemikalieë wees nie; "in seisoen" wees; nie sponsagtig, verkrimp of oormatig sag wees nie; nie 'n uitermatige hoeveelheid pitte in verhouding tot hul grootte bevat nie en nie lang stingels hê nie. Die vleis van die vrugte moet nie oormatig draderig, houtagtig, veselagtig of taai wees nie. Geen sigbare chemiese of ander oorblyfsels mag op die vrugte voorkom nie.

(3) *Kleur.*—Die pomelo's moet voldoen aan minimum kleurvereistes soos van tyd tot tyd deur die Hoof van Kommoditeitsdienste goedgekeur.

(4) *Rypbeskadiging en granulasie.*—Die pomelo's mag nie rypbeskadiging toon of om enige rede droog sny nie en mag nie die toestand bekend as "granulasie" toon in so 'n mate dat al die skywe aangetas is tot 'n diepte van meer as 6 mm gemeet vanaf die stingelent van die skyf en parallel met die lengte-as nie, of meer in volume wanneer dit in ander dele van die vrug voorkom.

(5) *Skildikte.*—Die pomelo's mag nie in skildikte—

- (a) die maksimum afmeting in kolom A van die tabel hieronder vermeld, oorskry nie, in die geval van pomelo's geproduseer in daardie streke ten noorde en

a line drawn on latitude 23° from the Botswana/Transvaal border running east to a point of intersection with longitude 30° 20' (near Palmaryville) and from this point in a southerly direction through Letsitele Tank Siding, The Downs, Bosbokrand, Pretoriuskop (in the Kruger National Park), Gorge Siding, Eurkea Siding, Manzini, Louwsburg, Nongoma, Kranskop to Durban;

(b) the maximum measurement shown in column A of the said table, in the case of grapefruit produced in any region other than the regions specified in paragraph (a) and submitted for inspection at any time during the period 1 January to 31 May of any year, both days inclusive; or

(c) the maximum measurement shown in column B of the said table, in the case of grapefruit produced in any region other than the regions specified in paragraph (a) and submitted for inspection at any time during the period 1 June to 31 December of any year, both days inclusive.

Fruit diameter (mm)	Column A Max. skin thicknesses (mm)	Column B Max. skin thicknesses (mm)
73	8.5	9.5
74-77	9.0	10.0
78-80	9.5	10.5
81-82	10.0	11.0
83-85	10.5	11.5
86-89	11.0	12.0
90-92	11.5	12.5
93-95	12.0	13.0
96-97	12.5	13.5
98-99	13.0	14.0
100-103	13.5	14.5
104-106	14.0	15.0
107-110	14.5	15.5
111-114	15.0	16.0
115-118	15.5	16.5
119-121	16.0	17.0
122-125	16.5	17.5

(6) *Maturity and juice content.*—The grapefruit shall in relation to maturity and juice content comply with the following minimum requirements:

(a) *Juice content.*—A minimum of 42 per cent of juice.

(b) *Total soluble solids to acid ratio:*

(i) A minimum ratio of total soluble solids to acid of 5.0 to 1—

(aa) in the case of all grapefruit submitted for inspection at any time during the period 1 January to 30 June of any year, both days inclusive;

(bb) in the case of grapefruit produced in those regions lying to the north and east of a line drawn on latitude 23° from the Botswana/Transvaal Border running east to a point of intersection with longitude 30° 20' (near Palmaryville) and from this point in a southerly direction through Letsitele Tank Siding, The Downs, Bosbokrand, Pretoriuskop (in the Kruger National Park), Gorge Siding, Eurkea Siding, Manzini, Louwsburg, Nongoma, Kranskop to Durban and submitted for inspection at any time during the period 1 July to 31 December of any year, both days inclusive;

(cc) in the case of grapefruit produced in any region other than the regions referred to in subparagraph (bb) and submitted for inspection at any time during the period 1 July to 31 December of any year, both days inclusive, if the juice content of such grapefruit is lower than 44 per cent.

ooste van 'n lyn getrek op breedtegraad 23° vanaf die Botswana/Transvaalgrens in 'n oostelike rigting na 'n kruispunt met lengtegraad 30° 20' (naby Palmaryville) en vanaf hierdie punt in 'n suidelike rigting deur Letsitele-tank-sylyn, The Downs, Bosbokrand, Pretoriuskop (in die Nasionale Krugerwildtuin), Gorge-sylyn, Eureka-sylyn, Manzini, Louwsburg, Nongoma, Kranskop tot Durban;

(b) die maksimum afmeting in kolom A van die genoemde tabel vermeld, oorskry nie, in die geval van pomelo's geproduseer in 'n gebied behalwe die gebied in paragraaf (a) omskryf en vir inspeksie aangebied te eniger tyd gedurende die tydperk 1 Januarie tot 31 Mei van enige jaar, albei dae ingesluit; of

(c) die maksimum afmeting in kolom B van die genoemde tabel vermeld, oorskry nie, in die geval van pomelo's geproduseer in 'n gebied behalwe die gebied in paragraaf (a) omskryf en vir inspeksie aangebied te eniger tyd gedurende die tydperk 1 Junie tot 31 Desember van enige jaar, beide dae ingesluit.

Vrugtedeursnee (mm)	Kolom A Maksimum skildiktes (mm)	Kolom B Maksimum skildiktes (mm)
73	8.5	9.5
74-77	9.0	10.0
78-80	9.5	10.5
81-82	10.0	11.0
83-85	10.5	11.5
86-89	11.0	12.0
90-92	11.5	12.5
93-95	12.0	13.0
96-97	12.5	13.5
98-99	13.0	14.0
100-103	13.5	14.5
104-106	14.0	15.0
107-110	14.5	15.5
111-114	15.0	16.0
115-118	15.5	16.5
119-121	16.0	17.0
122-125	16.5	17.5

(6) *Rypheidsgraad en sapinhoud.*—Die pomelo's moet met betrekking tot rypheidsgraad en sapinhoud aan die volgende minimum vereistes voldoen:

(a) *Sapinhoud.*—'n Minimum van 42 persent sap.

(b) *Verhouding van totale oplosbare vastestowwe tot suur:*

(i) 'n Minimum verhouding van totale oplosbare vastestowwe tot suur van 5.0 tot 1—

(aa) in die geval van alle pomelo's aangebied vir inspeksie te eniger tyd gedurende die tydperk 1 Januarie to 30 Junie van enige jaar, albei dae ingesluit;

(bb) in die geval van pomelo's geproduseer in daardie streke ten noorde en ooste van 'n lyn getrek op breedtegraad 23° vanaf die Botswana/Transvaalgrens in 'n oostelike rigting na 'n kruispunt met lengtegrade 30° 20' (naby Palmaryville) en vanaf hierdie punt in 'n suidelike rigting deur Letsitele-tank-sylyn, The Downs, Bosbokrand, Pretoriuskop (in die Nasionale Krugerwildtuin), Gorge-sylyn, Eureka-sylyn, Manzini, Louwsburg, Nongoma, Kranskop tot Durban en aangebied vir inspeksie te eniger tyd gedurende die tydperk 1 Julie tot 31 Desember van enige jaar, albei dae ingesluit;

(cc) in die geval van pomelo's geproduseer in ander streke as dié in subparagraph (bb) vermeld en aangebied vir inspeksie te eniger tyd gedurende die tydperk 1 Julie tot 31 Desember van enige jaar, albei dae ingesluit, indien die sapinhoud van sodanige pomelo's laer as 44 persent is.

(ii) A minimum ratio of total soluble solids to acid of 4.5 to 1 in the case of grapefruit produced in any region other than the regions referred to in subparagraph (i) (bb) and submitted for inspection at any time during the period 1 July to 31 December of any year, both days inclusive, if the juice content of such grapefruit is 44 per cent or more.

Lemons

12. (1) *Allowable varieties and sizes.*—The lemons—

(a) may be of any variety except rough lemons and Meyer lemons;

(b) shall have a diameter of at least 48 mm.

(2) *Appearance and general condition.*—The lemons shall be well-developed, reasonably free from malformation, clipped from the tree, of reasonable good skin texture, free from wastage, free from scale, reasonably free from mealy bug or other insect pests, fungus or other diseases, splits and unsightly hail marks. The lemons shall be free from bruises, cuts, injuries, excessive blemishes and other defects or skin weaknesses of any nature which may cause wastage and not be very rough; very coarse, or badly burned by the sun or chemicals; shall not be soft, stale, excessively wilted or shrivelled; shall not be excessively seeded in relation to its size and shall not have long stems. The flesh of the fruit shall not be unduly stringy, raggy, woody or tough. No visible chemical or other residues shall be present on the fruit.

(3) *Colour.*—The lemons shall comply with minimum colour requirements approved from time to time by the Chief of Commodity Services.

(4) *Frost damage and granulation.*—The lemons shall not show signs of frost damage or cut dry for any reason and shall not show the condition known as "granulation" to the extent of affecting all segments to a depth of more than 6 mm measured from the stem-end of the segment and parallel to the longitudinal axis, or more in volume when accruing in other parts of the fruit.

(5) *Juice content.*—The lemons shall comply with a minimum juice content of 40 per cent of juice.

Naartjes

13. (1) *Allowable varieties and sizes.*—The naartjes shall—

(a) be of a tight skin variety including "Tangerine" variety;

(b) have a diameter of at least 44.5 mm.

(2) *Appearance and general condition.*—The naartjes shall be well-developed, reasonably free from malformation, clipped from the tree, of reasonable good skin texture, free from wastage, free from mealy bug and other insect pests, fungus or other diseases, splits and unsightly hail marks. The naartjes shall be free from bruises, cuts, injuries, excessive blemishes and other defects or skin weaknesses of any nature which may cause wastage, and shall be firm and not too loose-skinned, very rough, very coarse, or badly burnt by the sun or chemicals; shall be "in season"; not be soft, stale, excessively wilted or shrivelled; shall not be excessively seeded in relation to its size and shall not have long stems. The flesh of the fruit shall not be unduly stringy, woody, raggy or tough. No visible chemical or other residues shall be present on the fruit.

(ii) 'n Minimum verhouding van totale oplosbare vastestowwe tot suur van 4.5 tot 1 in die geval van pomelo's geproduseer in ander streke as dié in subparagraaf (i) (bb) vermeld en aangebied vir inspeksie te eniger tyd gedurende die tydperk 1 Julie tot 31 Desember van enige jaar, albei dae ingesluit, indien die sapinhoud van sodanige pomelo's 44 persent of hoër is.

Suurlemoene

12. (1) *Toelaatbare variëteite en groottes.*—Die suurlemoene—

(a) kan van enige variëteite behalwe growweskijsuurlemoene en Meyer-suurlemoene wees;

(b) moet 'n deursnee van minstens 48 mm hê.

(2) *Voorkoms en algemene toestand.*—Die suurlemoene moet goed ontwikkel, redelik vry van misvorming, van die boom geknip, van redelik goeie skiltekstuur, vry van bederf, vry van dopluise, redelik vry van wolluise of ander insekplae, swam- of ander siektes, splete en opsigtelike haelmerke wees. Die suurlemoene moet vry wees van kneusplekke, snye, beserings, uitermatige letsels en ander gebreke of skilswakhede van enige aard wat bederf kan veroorsaak, en nie baie ru, baie grof, erg gebrand deur die son of chemikalieë wees nie; nie sag, oud, oormatig verlep of verkrimp wees nie; nie 'n uitermatige hoeveelheid pitte in verhouding tot hulle grootte bevat nie en nie lang stingels hê nie. Die vleis van die vrugte moet nie oormatig draderig, veselagtig, houtagtig of taai wees nie. Geen sigbare chemiese of ander oorblyfsels mag op die vrugte voorkom nie.

(3) *Kleur.*—Die suurlemoene moet voldoen aan minimum kleurvereistes soos van tyd tot tyd deur die Hoof van Kommoditeitsdienste goedgekeur.

(4) *Rypbeskadiging en granulasie.*—Die suurlemoene mag nie rypbeskadiging toon of om enige rede droog sny nie en mag nie die toestand bekend as "granulasie" toon in so 'n mate dat al die skywe aangetas is tot 'n diepte van meer as 6 mm gemeet vanaf die stingelent van die skyf en parallel met die lengte-as nie, of meer in volume wanneer dit in ander dele van die vrug voorkom.

(5) *Sapinhoud.*—Die suurlemoene moet voldoen aan 'n minimum sapinhoud van 40 persent sap.

Nartjies

13. (1) *Toelaatbare variëteite en groottes.*—Die nartjies moet—

(a) van 'n vasteskilvariëteit wees, met ingebrip van die variëteit "Tangerine";

(b) 'n deursnee van minstens 44.5 mm hê.

(2) *Voorkoms en algemene toestand.*—Die nartjies moet ryp, goed ontwikkel, redelik vry van misvorming, van die boom geknip, van redelik goeie skiltekstuur, vry van bederf, vry van wolluise en ander insekplae, swam- of ander siektes, splete en opsigtelike haelmerke wees. Die nartjies moet vry wees van kneusplekke, snye, beserings, uitermatige letsels en ander gebreke of skilswakhede van enige aard wat bederf kan veroorsaak en moet stewig en nie te los van skil, nie baie ru, baie grof, erg gebrand deur die son of chemikalieë wees nie; "in seisoen" wees; nie sag, oud, oormatig verlep of verkrimp wees nie, nie 'n uitermatige hoeveelheid pitte in verhouding tot hulle grootte bevat nie en nie lang stingels hê nie. Die vleis van die vrugte moet nie oormatig draderig, houtagtig, veselagtig of taai wees nie. Geen sigbare chemiese of ander oorblyfsels mag op die vrugte voorkom nie.

(3) *Colour*.—Naartjes shall comply with minimum colour requirements approved from time to time by the Chief of Commodity Services.

(4) *Frost damage and granulation*.—The naartjes shall not show signs of frost damage or cut dry for any reason and shall not show the condition known as "granulation" to the extent of affecting all segments to a depth of more than 6 mm measured from the stem-end of the segment and parallel to the longitudinal axis, or more in volume when occurring in other parts of the fruit.

(5) *Maturity and juice content*.—The naartjes shall in relation to maturity and juice content comply with the following minimum requirements:

(a) *Juice content*.—A minimum of 52 per cent of juice.

(b) *Total soluble solids content*.—A minimum of 9 per cent.

(c) *Acid content*.—A minimum of 0.6 percent.

(d) *Total soluble solids to acid ratio*.—A minimum ratio of 7.5 to 1.

Seville Oranges

14. Seville oranges shall be clean, of good orange colour, reasonably free from blemishes, wastage, scale, pests, splits, hail marks, bruises, injuries and other defects which may cause wastage. The skin shall be of a spongy texture and relatively thick but shall not be of a leathery texture.

Limes

15. (1) *Appearance and general condition*.—The limes shall be immature, reasonably free from malformation, clipped from the tree, of reasonable good skin texture, free from wastage, free from scale, reasonably free from mealy bug or other insect pests, fungus or other diseases, splits or unsightly hail marks. The limes shall be free from bruises, cuts, injuries, excessive blemishes and other defects or skin weaknesses which may cause wastage, and shall not be very rough, very coarse, or badly burnt by the sun or chemicals; shall not be soft, stale, excessively wilted or shrivelled; shall not be excessively seeded in relation to its size; shall not have long stems. The flesh of the limes shall not be unduly stringy, woody, raggy or tough. No visible chemical or other residues shall be present on the fruit.

(2) *Colour*.—The limes shall be of a dark green colour.

(3) *Frost damage and granulation*.—The limes shall not show signs of frost damage or cut dry for any reason and shall not show the condition known as 'granulation' to the extent of affecting all segments to a depth of more than 6 mm measured from the stem-end of the segment and parallel to the longitudinal axis, or more in volume when occurring in other parts of the fruit.

Deviations and Borderline Deviations

16. (1) *Allowable varieties and sizes, appearance and general condition and colour*:

(a) *Deviations*.—A consignment of citrus fruit or any particular count group thereof may deviate not more than 5 percent by number from the specifications prescribed in respect of allowable varieties and sizes, appearance and general condition and colour: Provided that a consignment of citrus fruit or count group thereof—

(i) showing more than 1 percent by number of *Phytophthora* brown rot or any other brown type of wastage on the stem- or navel-end of the fruit, shall be rejected; or

(3) *Kleur*.—Die nartjies moet voldoen aan minimum kleurvereistes soos van tyd tot tyd deur die Hoof van Kommoditeitsdienste goedgekeur.

(4) *Rypbeskadiging en granulasie*.—Die nartjies mag nie rypbeskadiging toon of om enige rede droog sny nie en mag nie die toestand bekend as 'granulasie' toon in so 'n mate dat al die skywe aangetas is tot 'n diepte van meer as 6 mm gemeet vanaf die stingelent van die skyf en parallel met die lengte-as nie, of meer in volume wanneer dit in ander dele van die vrug voorkom.

(5) *Rypheidsgraad en sapinhoud*.—Die nartjies moet met betrekking tot rypheidsgraad en sapinhoud voldoen aan die volgende minimum vereistes:

(a) *Sapinhoud*.—'n Minimum van 52 persent sap.

(b) *Totale oplosbare vastestofinhoud*.—'n minimum van 9 persent.

(c) *Suurinhoud*.—'n Minimum van 0.6 persent.

(d) *Verhouding van totale oplosbare vastestowwe tot suur*.—'n Minimum verhouding van 7.5 tot 1.

Seville-lemoene

14. Seville-lemoene moet skoon wees, van 'n goeie oranjekleur, redelik vry van letsels, bederf, dopluise, plaë, splete, haelmerke, kneusplekke, beserings en ander gebreke wat bederf kan veroorsaak. Die skil moet 'n sponsagtige tekstuur hê en betreklik dik wees maar mag nie 'n leeragtige tekstuur hê nie.

Lemmetjies

15. (1) *Voorkoms en algemene toestand*.—Die lemmetjies moet onvolgroeid wees, redelik vry van misvorming, van die boom geknip, van redelik goeie skiltekstuur, vry van bederf, vry van dopluise, redelik vry van wolluise of ander insekplae, swam of ander siektes, splete en lelke haelmerke wees. Die lemmetjies moet vry wees van kneusplekke, snye, beserings, uitermatige letsels en ander gebreke of skilswakhede van enige aard wat bederf kan veroorsaak en nie baie ru, baie grof, of erg gebrand deur die son of chemikalieë wees nie; nie sag, oud, oormatig verlep of verkrimp wees nie; nie 'n uitermatige hoeveelheid pitte in verhouding tot hulle grootte bevat nie; nie lang stingels hê nie. Die vleis van die lemmetjies moet nie oormatig draderig, houtagtig, veselagtig of taai wees nie. Geen sigbare chemiese of ander oorblyfsels mag op die lemmetjies voorkom nie.

(2) *Kleur*.—Die lemmetjies moet van 'n donkergroen kleur wees.

(3) *Rypbeskadiging en granulasie*.—Die lemmetjies mag nie rypbeskadiging toon of om enige rede droog sny nie en mag nie die toestand bekend as 'granulasie' toon in so 'n mate dat al die skywe aangetas is tot 'n diepte van meer as 6 mm gemeet vanaf die stingelent van die skyf en parallel met die lengte-as nie, of meer in volume wanneer dit in ander dele van die vrug voorkom.

Afwykings en Grenslynafwykings

16. (1) *Toelaatbare variëteite en groottes, voorkoms en algemene toestand en kleur*:

(a) *Afwykings*.—'n Besending sitrusvrugte of bepaalde tellingsgroep daarvan mag hoogstens 5 persent volgens getal afwyk van die spesifikasies voorgeskryf ten opsigte van toelaatbare variëteite en groottes, voorkoms en algemene toestand en kleur: Met dien verstande dat 'n besending sitrusvrugte of tellingsgroep daarvan—

(i) wat volgens getal meer as 1 persent *Phytophthora* bruinverrotting of enige ander bruin tipe bederf aan die stingel- of nawelent van die vrug toon, afgekeur moet word; of

(ii) showing wastage other than a brown type of wastage of more than 2.04 per cent by number, shall be rejected.

(b) *Borderline deviations.*—A consignment of citrus fruit or any particular count group thereof which shows a deviation referred to in paragraph (a) of more than 2½ per cent but not more than 5 per cent, may contain not more than 10 per cent of fruit with a borderline deviation in respect of the specifications prescribed for allowable varieties and sizes, appearance and general condition and colour, and a consignment or count group thereof which shows such a deviation of not more than 2½ per cent may contain not more than 15 per cent of fruit with such a borderline deviation, and a consignment or count group thereof which shows no such deviation may contain not more than 20 per cent of fruit with such a borderline deviation.

(c) *Special provisions regarding scale.*—For the purposes of paragraphs (a) and (b)—

(i) citrus fruit which does not exceed the maximum scale contamination referred to in column A of the table hereunder, shall be deemed to be free of scale;

(ii) citrus fruit which exceeds the maximum scale contamination referred to in column A of the table, but not that referred to in column B, shall be deemed to be fruit with a borderline deviation;

(iii) citrus fruit which exceeds the maximum scale contamination referred to in column B of the table, shall be deemed to be fruit with a deviation.

(ii) wat bederf, anders as 'n bruin tipe bederf, volgens getal van meer as 2.04 persent toon, afgekeur moet word.

(b) *Grenslanafwykings.*—'n Besending sitrusvrugte of bepaalde tellingsgroep daarvan wat 'n in paragraaf (a) bedoelde afwyking van meer as 2½ persent maar nie meer nie as 5 persent toon, mag hoogstens 10 persent vrugte met 'n grenslanafwyking ten opsigte van die spesifikasies voorgeskryf vir toelaatbare variëteite en groottes, voorkoms en algemene toestand en kleur, bevat, en 'n besending of tellingsgroep daarvan wat so 'n afwyking van nie meer nie as 2½ persent toon, mag hoogstens 15 persent vrugte met so 'n grenslanafwyking bevat, en 'n besending of tellingsgroep daarvan wat nie so 'n afwyking toon nie, mag hoogstens 20 persent vrugte met so 'n grenslanafwyking bevat.

(c) *Spesiale bepaling met betrekking tot dopluis.*—By die toepassing van paragrawe (a) en (b) word—

(i) sitrusvrugte wat nie die maksimum dopluisbesmetting in kolom A van die tabel hieronder vermeld, oorskry nie, geag vry van dopluis te wees;

(ii) sitrusvrugte wat die maksimum dopluisbesmetting in kolom A van die tabel vermeld, oorskry maar nie dié in kolom B nie, geag vrugte met 'n grenslynafwyking te wees;

(iii) sitrusvrugte wat die maksimum dopluisbesmetting in kolom B van die tabel vermeld, oorskry, geag vrugte met 'n afwyking te wees.

Oranges and grapefruit	Lemons	Column A		Column B	
		Maximum number per fruit		Maximum number per fruit	
		Red scale	Purple scale	Red scale	Purple scale
27	—	21	15	30	22
32	—	19	14	29	21
36	—	17	12	27	20
40	45	15	11	23	17
48	61	14	10	21	15
56	—	13	9	20	14
64	80	12	9	18	13
72	88	11	8	17	12
88	100	10	7	15	11
—	120	9	7	14	10
112	135	8	6	13	9
138	150	8	6	12	9
150	162	7	5	11	8
162	195	6	4	9	7
—	221	5	4	8	6

Lemoene en pomelo's	Suurlemoene	Kolom A		Kolom B	
		Maksimum aantal per vrug		Maksimum aantal per vrug	
		Roodopluis	Purperopluis	Roodopluis	Purperopluis
27	—	21	15	30	22
32	—	19	14	29	21
36	—	17	12	27	20
40	45	15	11	23	17
48	61	14	10	21	15
56	—	13	9	20	14
64	80	12	9	18	13
72	88	11	8	17	12
88	100	10	7	15	11
—	120	9	7	14	10
112	135	8	6	13	9
138	150	8	6	12	9
150	162	7	5	11	8
162	195	6	4	9	7
—	221	5	4	8	6

(2) *Frost-damage and granulation.*—A consignment of citrus or any particular count group thereof may deviate not more than 5 per cent by number from the specifications prescribed in respect of frost damage and granulation, provided that such fruit shows only slight signs of being withered or waterlogged and provided further that such fruit has a juice content of 1 per cent more than the minimum prescribed for the particular kind of citrus fruit.

(3) *Skin thickness of grapefruit.*—A consignment of grapefruit or any particular count group thereof may deviate not more than 5 per cent by number from the specifications prescribed in respect of skin thickness.

PART III CONTAINERS

General

17. Containers which contain citrus fruit intended for export, shall be clean, undamaged, strong and free from visible signs of fresh mould growth and the specified containers shall otherwise comply with the specifications prescribed in this Part.

Cartons

18. (1) Cartons shall be of the telescopic type, manufactured from double faced corrugated fibreboard (A flute duplex or simplex construction).

(2) The internal dimensions of cartons shall be 403 mm in length 264 mm in width and 257 mm in depth.

Wirebound Boxes

19. (1) Wirebound boxes shall be manufactured from peeled, sliced or sown slats of suitable quality, bound together by four wires which shall be stapled at right angles to the top, bottom and side slats. The wire and staples shall be of a suitable gauge and the ends of the boxes shall consist of untempered hardboard.

(2) The internal dimensions of wirebound boxes shall be 403 mm in length 264 mm in width and 264 mm in depth: Provided that a deviation of 5 per cent may be allowed in respect of such dimensions.

Wooden Crates

20. The internal dimensions of wooden crates shall be 787 mm in length 394 mm in width and 394 mm in depth.

PART IV PACKING

General

21. (1) Notwithstanding anything to the contrary—

(a) citrus fruit of different kinds or of different varieties shall not be packed together into the same container;

(b) citrus fruit which is exported by air, may be packed in pockets or other lightweight type of containers;

(c) citrus fruit which has been rejected for export on account of wastage, shall not thereafter be repacked: Provided that a consignment of citrus fruit or count group thereof which, in the case of navels, shows by number 2.05 per cent to an including 4 per cent of wastage (other than *Phytophthora* - brown rot or any

(2) *Rypbeskadiging en granulasie.*—'n Besending sitrusvrugte of bepaalde tellingsgroep daarvan mag hoogstens 5 persent volgens getal afwyk van die spesifikasies voorgeskryf vir rypbeskadiging en granulasie, mits sodanige vrugte slegs geringe tekens van uitdroging of waterdeurdrinking toon en mits sodanige vrugte een persent sap bo die minimum voorgeskrewe sapinhoud vir die betrokke soort sitrusvrugte toon.

(3) *Skildikte van pomelo's.*—'n Besending pomelo's of bepaalde tellingsgroep daarvan mag hoogstens 5 persent volgens getal afwyk van die spesifikasies voorgeskryf ten opsigte van skildikte.

DEEL III HOUSERS

Algemeen

17. Housers wat sitrusvrugte vir uitvoer bestem bevat, moet skoon, heel, sterk en vry van sigbare tekens van nuwe skimmelgroei wees en die gespesifiseerde housers moet andersins voldoen aan die spesifikasies in hierdie Deel voorgeskryf.

Kartonne

18. (1) Kartonne moet van die teleskopiese tipe wees en vervaardig wees van dubbelvlakriffelvelselbord (A-riffel duplex- of simplekskonstruksie).

(2) Die binne-afmetings van kartonne moet 403 mm in lengte, 264 mm in breedte en 257 mm in diepte wees.

Draadgebinde Kassies

19. (1) Draadgebinde kassies moet vervaardig wees van geskilte, gesnyde of gesaagde plankies van geskikte gehalte saamgebond deur vier drade wat reghoekig aan die boonste, onderste en syplanke gekram is. Die draad en kramme moet van geskikte maat wees, en die ente van die kassies moet bestaan uit ongetemperde hardbord.

(2) Die binne-afmetings van draadgebinde kassies moet 403 mm in lengte, 264 mm in breedte en 264 mm in diepte wees: Met dien verstande dat 'n afwyking van 5 persent in die afmetings toelaatbaar is.

Houtkrate

20. Die binne-afmetings van houtkrate moet 787 mm in lengte, 394 mm in breedte en 394 mm in diepte wees.

DEEL IV VERPAKKING

Algemeen

21. (1) Nieteenstaande andersluidende wetsbepalings—

(a) mag sitrusvrugte van verskillende soorte of van verskillende variëteite nie saam in dieselfde houer verpak word nie;

(b) mag sitrusvrugte wat per lug uitgevoer word, verpak word in sakkies of ander liggewig tipe housers;

(c) mag sitrusvrugte wat op grond van bederf vir uitvoer afgekeur is, nie daarna herverpak word nie: Met dien verstande dat 'n besending sitrusvrugte of tellingsgroep daarvan waarby volgens getal in die geval van nawellemoene, 2.05 persent tot en met 4 persent bederf (anders as *Phytophthora* - bruinverrotting

other brown type of wastage at the stem or navel-end of the fruit), or which, in the case of any other kind of citrus fruit, shows 2.05 per cent to and including 8 percent of such wastage, may be repacked with the approval of the Chief of Commodity Services.

(2) Containers shall be packed to capacity, but not so tightly as to cause the fruit to become misshapen or damaged: Provided that in the case of cartons, the top layer of the fruit shall be at least 13 mm above the top of the carton prior to sealing of the carton, and not more than 13 mm below the top of the carton on arrival at the port of export.

(3) Citrus fruit in the same container shall be virtually uniform in quality, colour and shape.

Oranges (excluding Seville Oranges)

22. (1) Oranges shall be packed either in cartons or in wirebound boxes.

(2) Oranges shall be packed according to any one of the following counts per carton or wirebound box:

Count per carton or wirebound box	Approximate diameter in mm
40	89
48	86
56	83
72	76
88	73
112	67
138	63
150	60
162	57

(3) Oranges shall be waxed prior to packing so that a thin layer of not more than 140 parts per million by weight of the compound used adheres to the fruit concerned.

(4) Each orange shall be wrapped in not more than one sheet of wrapping paper of a suitable type and size for the orange concerned.

Grapefruit

23. (1) Grapefruit shall be packed either in cartons or in wirebound boxes.

(2) Grapefruit shall be packed according to any one of the following counts per carton or wirebound box:

Count per carton or wirebound box	Approximate diameter in mm
27	103
32	100
36	97
40	92
48	87
56	84
64	79
72	76

(3) Grapefruit shall be waxed prior to packing so that a thin layer of not more than 140 parts per million by weight of the compound used adheres to the fruit concerned.

(4) Each grapefruit shall be wrapped in not more than one sheet of wrapping paper of a suitable type and size for the grapefruit concerned.

Lemons

24. (1) Lemons shall be packed either in cartons or in wirebound boxes.

of ander tipe bruinverrotting aan die stingel- of navel-ent van die vrug) voorkom, of, in die geval van enige ander soort sitrusvrugte, 2.05 persent tot en met 8 persent van sodanige bederf, met die goedkeuring van die Hoof van Kommoditeitsdienste herverpak mag word.

(2) Houers moet heeltemal vol verpak wees, maar nie so styf dat die vrugte misvorm of beskadig word nie: Met dien verstande dat in die geval van kartonne die boonste laag sitrusvrugte minstens 13 mm bo die rand van die karton moet wees voordat die karton verseël word en hoogstens 13 mm onder die rand van die karton moet wees by aankoms op die uitvoerhawe.

(3) Sitrusvrugte in dieselfde houer moet feitlik eenvormig in gehalte, kleur en vorm wees.

Lemoene (Uitgesonderd Seville Lemoene)

22. (1) Lemoene moet of in kartonne of in draadgebende kassies verpak wees.

(2) Lemoene moet volgens een van die volgende tellings per karton of draadgebende kassie verpak word:

Telling per karton of draadgebende kassie	Benaderde deursnee in mm
40	89
48	86
56	83
72	76
88	73
112	67
138	63
150	60
162	57

(3) Lemoene moet voor verpakking gewaks word sodat 'n dun lagie van hoogstens 140 dele per miljoen volgens gewig van die middel wat gebruik is aan die betrokke vrug bly kleef.

(4) Elke lemoen moet toegedraai wees in hoogstens een vel toedraaipapier wat van 'n geskikte tipe en grootte vir die betrokke lemoen is.

Pomelo's

23. (1) Pomelo's moet of in kartonne of in draadgebende kassies verpak wees.

(2) Pomelo's moet volgens een van die volgende tellings per karton of draadgebende kassie verpak word:

Telling per karton of draadgebende kassie	Benaderde deursnee in mm
27	103
32	100
36	97
40	92
48	87
56	84
64	79
72	76

(3) Pomelo's moet voor verpakking gewaks word sodat 'n dun lagie van hoogstens 140 dele per miljoen volgens gewig van die middel wat gebruik is aan die betrokke vrug bly kleef.

(4) Elke pomelo moet toegedraai wees in hoogstens een vel toedraaipapier van 'n geskikte tipe en grootte vir die betrokke pomelo.

Suurlemoene

24. (1) Suurlemoene moet of in kartonne of in draadgebende kassies verpak wees.

(2) Lemons shall be packed according to any one of the following counts per carton or wirebound box:

Count per carton or wirebound box	Approximate diameter in mm
45	86
61	83
80	76
88	73
100	70
120	67
135	62
150	60
162	57
195	54
221	51

(3) Lemons shall be packed on their sides with the ends thereof parallel to the length or the width of the container in such a manner that the different layers fit into one another.

(4) Each lemon shall be wrapped in not more than one sheet of wrapping paper of suitable type and size for the lemon concerned.

Naartjes

25. (1) Naartjes shall be packed either in cartons or in wirebound boxes.

(2) Naartjes shall be packed in diagonal rows in the container.

(3) Each naartje shall be wrapped in not more than one sheet of wrapping paper of a suitable type and size for the naartje concerned.

Seville Oranges

26. (1) Seville oranges shall be packed either in cartons or in wirebound boxes: Provided that Seville oranges intended for processing may be packed in wooden crates.

(2) Seville oranges, excluding those packed in a wooden crate, shall be packed according to any one of the following counts per carton or wirebound box:

Count per carton or wirebound box	Approximate diameter in mm
40	89
48	86
56	83
72	76
88	73
112	67
138	63
150	60
162	57

(3) Each Seville orange shall be wrapped in not more than one sheet of wrapping paper of a suitable type and size for the orange concerned.

Limes

27. Limes may be packed according to any count in any suitable container.

PART V

MARKING OF CONTAINERS

Particulars

28. Each container of citrus fruit shall be marked clearly and legibly in printed letters with the following particulars:

- The kind of citrus fruit packed in the container;
- the variety designation;

(2) Suurlemoene moet volgens een van die volgende tellings per karton of draadgebinde kassie verpak word:

Telling per karton of draadgebinde kassie	Benaderde deursnee in mm
45	86
61	83
80	76
88	73
100	70
120	67
135	62
150	60
162	57
195	54
221	51

(3) Suurlemoene moet op hul sye verpak word met die ente daarvan parallel met die lengte of breedte van die houer op so 'n wyse dat die verskillende lae by mekaar inpas.

(4) Elke suurlemoen moet toegedraai wees in hoogstens een vel toedraaipapier van geskikte tipe en grootte vir die betrokke suurlemoen.

Nartjies

25. (1) Nartjies moet of in kartonne of in draadgebinde kassies verpak wees.

(2) Nartjies moet in diagonale rye in die houer verpak word.

(3) Elke nartjie moet toegedraai wees in hoogstens een vel toedraaipapier van geskikte tipe en grootte vir die betrokke nartjie.

Seville Lemoene

26. (1) Seville lemoene moet of in kartonne of in draadgebinde kassies verpak word: Met dien verstande dat Seville lemoene bestem vir verwerking in houtkrate verpak mag word.

(2) Seville lemoene uitgesonderd dié in 'n houtkrat verpak, moet volgens een van die volgende tellings per karton of draadgebinde kassie verpak word:

Telling per karton of draadgebinde kassie	Benaderde deursnee in mm
40	89
48	86
56	83
72	76
88	73
112	67
138	63
150	60
162	57

(3) Elke Seville lemoen moet toegedraai wees in hoogstens een vel toedraaipapier van geskikte tipe en grootte vir die betrokke lemoen.

Lemmetjies

27. Lemmetjies kan volgens enige telling in 'n geskikte houer verpak word.

DEEL V

MERK VAN HOUEERS

Gegewens

28. Elke houer van sitrusvrugte moet duidelik en leesbaar in drukletters met dié volgende gegewens gemerk wees:

- Die soort sitrusvrugte wat in die houer verpak is;
- die variëteitsbenaming;

(c) the count and the size reference number (if any) referred to in regulation 31;

(d) the shipping mark;

(e) a code number allocated at the discretion of the Citrus Board.

Method of Marking

29. Containers of citrus fruit shall be marked—

(a) in the case of wooden containers, by pasting a label with the prescribed particulars to the one end of the container;

(b) in the case of pockets, by affixing a label with the prescribed particulars to the top end of the pocket;

(c) in the case of cartons or other similar containers, by printing or marking in any other manner the prescribed particulars on the container itself.

Variety Designations

30. The designations under which the different kinds and varieties of citrus fruit shall be exported, are as follows:

(a) Oranges:

Varieties	Variety designation
(i) Valencia, Lue Gim Gong and Du Roi.....	"Valencias".
(ii) All navel orange varieties.....	"Navels".
(iii) Seville oranges.....	"Seville Oranges".
(iv) Orange varieties not mentioned in paragraphs (i), (ii) and (iii)—	
(aa) which contains less than seven mature seeds per fruit	"Tomangos".
(bb) which contain seven or more but not more than nine mature seeds per fruit.....	"Proteas".
(cc) which contains ten or more mature seeds per fruit.....	"Disas".

(b) Grapefruit:

Varieties	Variety designation
(i) All white flesh grapefruit varieties.....	"Marsh".
(ii) All red or pink fleshed grapefruit varieties.....	"Red Blush".

(c) Lemons:

Varieties	Variety designation
All lemon varieties.....	"Lemons".

(d) Naartjes:

Varieties	Variety designation
All naartje varieties.....	"Naartjes".

(e) Limes:

Varieties	Variety designation
All lime varieties.....	"Limes".

Size Reference Numbers

31. The size reference numbers for the different kinds of citrus fruit shall be as follows:

(a) Oranges (excluding Seville oranges in wooden crates):

Count per carton or wirebound box	Size reference number
40	2
48	3
56	4
72	6
88	7
112	9
138	11
150	12
162	13

(c) die telling en die in regulasie 31 bedoelde grootteverwysingsnommer (indien enige);

(d) die verskepingsmerk;

(e) 'n kodenommer na goëddunke deur die Sitrusraad toegeken.

Metode van Merk

29. Houers van sitrusvrugte moet gemerk word deur—

(a) in die geval van houers van hout, 'n etiket met die voorgeskrewe gegewens op die een ent van die houer te plak;

(b) in die geval van sakkies, 'n etiket met die voorgeskrewe gegewens aan die bopunt van die sakkie vas te maak;

(c) in die geval van kartonne of ander soortgelyke houers, die voorgeskrewe gegewens op die houer te druk of op 'n ander wyse te merk.

Variëteitsbenamings

30. Die benamings waaronder die verskillende soorte en variëteite sitrusvrugte uitgevoer moet word, is soos volg:

(a) Lemoene:

Variëteite	Variëteitsbenaming
(i) Valencia, Lue Gim Gong en Du Roi.....	"Valencias".
(ii) Alle nawelmoenvariëteite.....	"Navels".
(iii) Seville lemoene.....	"Seville Oranges".
(iv) Lemoenvariëteite nie genoem in paragrawe (i), (ii) en (iii) nie—	
(aa) wat minder as sewe volgroeiende pitte per vrug bevat....	"Tomangos".
(bb) wat sewe of meer maar hoogstens nege volgroeiende pitte per vrug bevat.....	"Proteas".
(cc) wat tien of meer volgroeiende pitte per vrug bevat.....	"Disas".

(b) Pomelo's:

Variëteite	Variëteitsbenaming
(i) Alle witvleis pomelovariëteite...	"Marsh".
(ii) Alle rooi- of pienkvleis pomelovariëteite.....	"Red Blush".

(c) Suurlemoene:

Variëteite	Variëteitsbenaming
Alle suurlemoenvariëteite.....	"Lemons".

(d) Nartjies:

Variëteite	Variëteitsbenaming
Alle nartjievariëteite.....	"Nartjies".

(e) Lemmetjies:

Variëteite	Variëteitsbenaming
Alle lemmetjievariëteite.....	"Limes".

Grootteverwysingsnommers

31. Die grootteverwysingsnommers vir die verskillende soorte sitrusvrugte is soos volg:

(a) Lemoene (uitgesonderd Seville lemoene in houtkrate):

Telling per kanton of draadgebinde kassie	Grootteverwysingsnommer
40	2
48	3
56	4
72	6
88	7
112	9
138	11
150	12
162	13

(b) Grapefruit:

Count per carton or wirebound box	Size reference number
27 and 32	3
36	4
40	5
48	6
56	7
64 and 72	8

(c) Lemons:

Count per carton or wirebound box	Size reference number
45, 61 and 80	1
88	2
100 and 120	3
135	4
150 and 162	5
195 and 221	6

PART VI

METHODS OF EXAMINATION

Sampling

32. (1) An inspector shall draw at random not less than two per cent, or not less than one per cent in the case of a re-inspection, of the number of containers in a consignment or count group which he examines in terms of this Part.

(2) For the purposes of the examination, a sample of fifty fruit shall be drawn at random from each of the containers which have been drawn for inspection: Provided that all fruit in the container shall be examined in respect of wastage.

(3) For a test in respect of the juice content, total soluble solids content, acid content, the total soluble solids to acid ratio, the number of seeds per fruit and skin thickness, a test sample of twelve fruit shall be drawn at random from the sample referred to in subregulation (2).

Interpretation of Results

33. (1) A consignment of citrus fruit or count group thereof may be approved by an inspector by virtue of the results obtained from the examination of a single sample.

(2) A consignment of citrus fruit, or count group thereof, consisting of less than 60 containers, may be rejected by an inspector by virtue of the results obtained from the examination of a single sample: Provided that if such results indicate that the fruit does not comply with the minimum specifications prescribed in respect of maturity and juice content, but—

(a) deviates not more than one per cent from the prescribed minimum juice content;

(b) deviates not more than 0.2 per cent from the prescribed minimum total soluble solids content; or

(c) deviates not more than 0.2 from the prescribed minimum total soluble solids to acid ratio,

the inspector shall test at least one additional sample and the average result so obtained with the former and the latter samples shall then determine whether the consignment or count group, as the case may be, shall be approved or rejected.

(b) Pomelo's:

Telling per kanton of draadgebinde kassie	Grootteverwysings- nommer
27 en 32	3
36	4
40	5
48	6
56	7
64 en 72	8

(c) Suurlemoene:

Telling per kanton of draadgebinde kassie	Grootteverwysings- nommer
45, 61 en 80	1
88	2
100 en 120	3
135	4
150 en 162	5
195 en 221	6

DEEL VI

ONDERSOEKMETODES

Monsterneming

32. (1) 'n Inspekteur moet minstens twee persent, of minstens een persent in die geval van 'n herinspeksie, van die aantal houers in 'n besending of tellinggroep wat hy ingevolge hierdie Deel ondersoek, op 'n ewekansige wyse trek.

(2) Vir die doeleindes van die ondersoek moet uit elkeen van die houers wat vir inspeksie getrek is, 'n ewekansige monster van 50 vrugte getrek word: Met dien verstande dat ten opsigte van bederf, alle vrugte in die houer ondersoek moet word.

(3) Vir 'n toets ten opsigte van die sapinhoud die totale oplosbare vastestofinhoud, die suurinhoud, die verhouding van totale oplosbare vastestowwe tot suur, die aantal pitte per vrug en skildikte, moet 'n toetsmonster van 12 vrugte ewekansig uit die subregulasie (2) bedoelde monster getrek word.

Toepassing van Resultate

33. (1) 'n Besending sitrusvrugte of tellinggroep daarvan kan deur 'n inspekteur goedgekeur word op grond van die resultate verkry met die ondersoek van 'n enkele monster.

(2) 'n Besending sitrusvrugte, of tellinggroep daarvan, wat uit minder as 60 houers bestaan, kan deur 'n inspekteur afgekeur word op grond van die resultate verkry met die ondersoek van 'n enkele monster: Met dien verstande dat indien sodanige resultate aandui dat die vrugte nie voldoen aan die voorgeskrewe minimum spesifikasies ten opsigte van rypheidsgraad en sapinhoud nie, maar hoogstens—

(a) 1 persent afwyk van die voorgeskrewe minimum sapinhoud;

(b) 0.2 persent afwyk van die voorgeskrewe minimum totale oplosbare vastestofinhoud; of

(c) 0.2 afwyk van die voorgeskrewe minimum verhouding van totale oplosbare vastestowwe tot suur,

moet die inspekteur minstens een addisionele monster toets en die gemiddelde resultaat met eersgenoemde en laasgenoemde monsters, bepaal dan of die besending of tellinggroep, na gelang van die geval, goedgekeur of afgekeur moet word.

(3) A consignment of citrus fruit, or count group thereof, consisting of 60 or more containers may be rejected by an inspector by virtue of the average results obtained from the examination of not less than two samples.

Determination of Maturity and Juice Content

34. (a) Apparatus

(i) Scale of approximately 4.5 kg capacity and a set of metric weights.

(ii) Fluted conical citrus fruit squeezer of the type known as "Sunkist Hand Reamer" and "Instant Juice Press".

(iii) A quantity of muslin for straining the juice. "Pale Book Muslin" or similar material is suitable.

(iv) A wide mouth enamel jug with an approximate capacity of 1.0 liter;

(v) Burette with a capacity of 50 ml, graduated in tenths.

(vi) Burette stand.

(vii) Pipette of 20 ml.

(viii) A glass filtration flask with an approximate capacity of 300 ml.

(ix) Brix hydrometer, for the range 6 to 12 per cent total soluble solids and graduated in tenths of a per cent and correct at 17.5° C or 20° C.

(x) Brix hydrometer for the range 11 to 17 per cent total soluble solids and graduated in tenths of a per cent and correct at 17.5° C or 20° C.

(xi) Glass cylinder approximately 16 cm in length and 4 cm internal diameter.

(xii) Chemical thermometer 0° to 50° C graduated in degrees.

(xiii) Drop bottle with an approximate capacity of 50 ml.

(xiv) Sodium hydroxide solution 0.1562 normal.

(xv) Phenolphthalein indicator solution containing 4 grams phenolphthalein dissolved in 600 ml alcohol plus 400 ml water and sufficient decinormal sodium hydroxide solution to colour faint pink.

(xvi) Measuring tape graduated in millimeters.

(b) Determination of juice content

(i) Weigh the sample of fruit.

(ii) Cut each fruit in half across its longitudinal axis.

(iii) Press out the juice as thoroughly as possible by using the "Sunkist Hand Reamer" in the case of oranges, grapefruit and lemons and the "Instant Juice Press" in the case of naartjes.

In the case of naartjes the peels shall be removed from the half-cut fruits prior to their being placed in the "Instant Juice Press" for juice extraction.

(iv) Strain the juice in the case of oranges, grapefruit and lemons, or the pulp remaining in the "Instant Juice Press" in the case of naartjes, as the case may be, through two thicknesses of muslin into the jug. Gather the edges of the muslin in one hand and squeeze the bag of juice and fruit rag to expedite the straining. Continue to squeeze the bag of juice and rag until only a soggy pulp remains and discards the juice which becomes thick and turbid. The process can be assisted by twisting the bag into a tight ball. The total time for this operation shall be in the region of four minutes.

(3) 'n Besending sitrusvrugte, of tellinggroep daarvan, wat uit sestig of meer houters bestaan, kan deur 'n inspekteur afgekeur word op grond van die gemiddelde resultate verkry met die ondersoek van minstens twee monsters.

Bepaling van Rypheidsgraad en Sapinhoud

34. (a) Apparaat

(i) 'n Skaal met 'n weegvermoë van ongeveer 4.5 kg en 'n stel metrieke gewigte.

(ii) 'n Gegroefde keëlvormige sitrussapuitdrukker van die tipe bekend as "Sunkist Hand Reamer", en "Instant Juice Press".

(iii) 'n Hoeveelheid neteldoek vir die deursyng van die sap. "Pale Book Muslin" of soortgelyke materiaal is geskik.

(iv) 'n Wye bek emaljebeker met inhoudsmaat van ongeveer 1.0 liter;

(v) 'n Buret met inhoudsmaat van 50 ml in tiendes afgemerk.

(vi) 'n Buretstaander.

(vii) 'n Pipet van 20 ml.

(viii) 'n Glas titreerfles, met inhoudsmaat van ongeveer 300 ml.

(ix) 'n Brix-hidrometer vir die reeks van 6 tot 12 persent totale oplosbare vastestowwe, afgemerk in tiendes van 'n persent en gestandaardiseer by 17.5° C of 20° C.

(x) 'n Brix-hidrometer vir die reeks van 11 tot 17 persent totale oplosbare vastestowwe, afgemerk in tiendes van 'n persent en gestandaardiseer by 17.5° C of 20° C.

(xi) 'n Glassilinder ongeveer 16 cm lank met 'n binne deursnee van 4 cm.

(xii) 'n Chemiese termometer 0° to 50° C, in grade afgemerk.

(xiii) 'n Drupbottel met inhoudsmaat van ongeveer 50 ml.

(xiv) Natriumhidroksiedoplossing, 0.1562 normaal.

(xv) Fenolftalein-indikator met 4 gram fenolftalein opgelos in 600 ml alkohol plus 400 ml water en voldoende desinormaalnatriumhidroksiedoplossing, om 'n dowwe pienk kleur te verkry.

(xvi) Maatband, in millimeters afgemerk.

(b) Bepaling van sapinhoud

(i) Weeg die monster vrugte.

(ii) Sny die vrugte reghoekig met hulle lengte-asse in die helfte deur.

(iii) Druk die sap so deeglik moontlik uit met die "Sunkist Hand Reamer" in die geval van lemoene, pomelo's en suurlemoene of met die "Instant Juice Press" in die geval van nartjies. In die geval van nartjies moet die skille verwyder word van die middeldeurgesnyde vrugte voordat hulle vir sapuitdrukking in die "Instant Juice Press" geplaas word.

(iv) Syg die sap in die geval van lemoene, pomelo's en suurlemoene of die vrugreste wat by nartjies in die "Instant Juice Press" oorbly, na gelang van die geval, deur twee diktes neteldoek in die beker. Vat die kante van die neteldoek in een hand, druk die sak met sap en vrugtereste om die deursyng te verhaas. Hou aan om die sak met sap en vrugreste te druk totdat daar net deurweekte pap oorbly maar gooi die sap wat dik en troebel word, weg. Die proses kan aangehelp word deur die sak tot 'n stewige bal te draai. Die volle duur van hierdie deursyng moet min of meer vier minute wees.

(v) Weigh the fruit rag and seeds remaining in the muslin together with the pressed out fruit halves or peels as the case may be.

(vi) Express the weight of juice, obtained by subtracting the weight of the pressed out fruit halves (or the peels in the case of naartjes), fruit rag and seeds from the weight of the fruit before squeezing, as a percentage of the weight of the fruit before squeezing. This percentage represents the juice content of the fruit.

(c) *Determination of total soluble solids content*

(i) Fill the glass cylinder with juice obtained in the manner described in paragraph (b) (iv) and float the Brix hydrometer in the juice for approximately three minutes, then note the level of the juice on the scale of the hydrometer reading to the bottom of the meniscus.

(ii) Place the thermometer for at least one minute in the juice and read the temperature to the nearest degree centigrade.

(iii) To obtain the correct percentage total soluble solids correct the Brix reading for temperature by the addition or subtraction, as the case may be, of the correction for the relative Brix reading and temperature. Correction tables for correcting readings obtained with Brix hydrometers correct at 17.5° C and 20° C respectively, appear in Annexures A and B to these regulations.

(d) *Determination of acid content.*—By means of the pipette transfer 20 ml of the juice obtained in the manner described in paragraph (b) (iv) into the titration flask, add 5 drops of phenolphthalein indicator and from the burette titrate with 0.1562 N. sodium hydroxide solution. The percentage acid is arrived at by dividing the number of cc sodium hydroxide used to neutralise the acid in the juice by 20.

(e) *Determination of total soluble solids to acid ratio.*—Divide the percentage total soluble solids of the juice determined as set out in paragraph (c) by the percentage acid determined as set out in paragraph (d).

Determination of the Skin Thickness of Grapefruit

35. (a) Cut each grapefruit in the sample in half across its longitudinal axis.

(b) Measure the skin thickness of the fruit at two opposite points by placing a measuring tape at random on the top or bottom half of the grapefruit, so that the measuring edge of the tape passes through the centre of the fruit.

(c) The skin thickness of the grapefruit is the average of the measurements from the outer edge of the segments to the outer edge of the rind, determined as prescribed in subparagraph (b).

(d) If the skin thickness of at least one grapefruit exceeds the prescribed maximum skin thickness the remaining fruit of the 50 fruit sample, shall be cut and the skin thicknesses measured.

Determination of Granulation

36. (a) Cut each fruit of the sample in half parallel to its longitudinal axis.

(b) Cut each half across its longitudinal axis at the stem-end of the fruit so that the rind and 6 mm in depth of the underlying fruit segments may be removed.

(c) Determine whether granulation occurs in all segments thus exposed.

(v) Weeg die vrugreste en pitte wat in die neteldoek oorbly, tesame met die uitgedrukte vrughelftes of skille na gelang van die geval.

(vi) Druk die gewig van sap, verkry deur aftrekking van die gewig van uitgedrukte vrugtehelftes (of die skille in die geval van naartjes), vrugreste en pitte van die gewig van die vrugte voordat dit uitgedruk is, uit as persentasie van die gewig van die vrugte voordat die uitgedruk is. Hierdie persentasie verteenwoordig die sapinhoud van die vrugte.

(c) *Bepaling van totale oplosbare vastestofinhoud*

(i) Vul die glassilinder met sap verkry op die wyse beskryf in paragraaf (b) (iv) en laat 'n Brix-hidrometer in die sap dryf vir ongeveer drie minute en noteer dan die lesing op die hidrometerskaal aan die onderkant van die meniskuss.

(ii) Plaas die termometer minstens een minuut in die sap en noteer die temperatuur tot die naaste graad Celsius.

(iii) Om die juiste persentasie totale oplosbare vastestowwe te bepaal, moet die Brix-lesing vir die temperatuur gekorrigeer word deur bytelling of aftrekking, na gelang van die geval, van die korreksie vir die betrokke Brix-lesing. Korrigeertabelle vir die korreksie van Brix-hidrometerlesings by 17.5° C en 20° C onderskeidelik gestandaardiseer, verskyn in Aanhangsels A en B van hierdie regulasies.

(d) *Bepaling van suurinhoud.*—Bring 20 ml van die sap verkry op die wyse beskryf in paragraaf (b) (iv) met die pipet in die titreerfles oor, voeg vyf druppels fenolftaleïenindikator by en titreer uit die buret met 0.1562 N-natriumhidroksiedoplossing. Die persentasie suur word bereken deur die aantal milliliter natriumhidroksied wat gebruik word vir die neutralisering van die suur in die sap deur 20 te verdeel.

(e) *Bepaling van die verhouding totale oplosbare vastestowwe tot suur.*—Verdeel die persentasie totale oplosbare vastestowwe van die sap, volgens paragraaf (c) bereken, deur die persentasie suur, volgens paragraaf (d) bereken.

Bepaling van Skildikte van Pomelo's

35. (a) Sny elke pomelo in die monster reghoekig met sy lengte-as, in die helfte deur.

(b) Meet die skildikte van die pomelo by twee teenoorgestelde punte deur 'n maatband, na willekeur op die boonste of onderste helfte van die pomelo te plaas sodat die meetrand van die maatband deur die middel van die pomelo gaan.

(c) Die skildikte van die pomelo is die gemiddelde van die afmetings van die buitenste rand van die skywe na die buitenste rand van die skil, bepaal op die wyse in subparagraph (b) voorgeskryf.

(d) As die skildikte van minstens een pomelo die voorgeskrewe maksimum skildikte oorskry, moet die oorblywende vrugte van die 50 vrugmonster gesny en die skildiktes gemeet word.

Bepaling van Granulasie

36. (a) Sny elke vrug van die monster in die helfte deur parallel met sy lengte-as.

(b) Sny elke helfte reghoekig met sy lengte-as, aan die stingelent van die vrug, sodat die skil en 6 mm in diepte van die daaronderliggende vrugsegmente verwyder kan word.

(c) Stel vas of granulasie voorkom in alle segmente aldus blootgestel.

ANNEXURE A
BRIX HYDROMETER READING CORRECTION TABLE WHEN BRIX HYDROMETER IS CALIBRATED AT 17.5°C

Temperature °C	Brix reading															
	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20
10.....	-0.2	-0.1	-0.1	0.0	0.0	0.1	0.2	0.3	0.3	0.4	0.4	0.6	0.7	0.8	0.9	1.3
11.....	-0.2	-0.1	-0.1	0.0	0.0	0.1	0.2	0.3	0.4	0.5	0.5	0.6	0.7	0.8	1.0	1.3
12.....	-0.1	-0.1	0.0	0.0	0.1	0.1	0.2	0.3	0.4	0.5	0.5	0.6	0.7	0.9	1.2	1.3
13.....	-0.1	-0.1	0.0	0.0	0.1	0.2	0.3	0.3	0.4	0.5	0.7	0.8	0.9	1.1	1.3	1.4
14.....	0.0	0.0	0.0	0.1	0.2	0.3	0.3	0.4	0.5	0.7	0.8	0.9	1.0	1.2	1.3	1.5
15.....	0.0	0.1	0.1	0.1	0.2	0.3	0.4	0.5	0.6	0.7	0.8	1.0	1.1	1.2	1.4	1.6
16.....	0.0	0.1	0.2	0.2	0.3	0.4	0.5	0.6	0.7	0.8	0.9	1.1	1.2	1.3	1.5	1.7
17.....	0.1	0.1	0.2	0.3	0.3	0.4	0.5	0.6	0.7	0.8	1.0	1.1	1.2	1.4	1.6	1.8
18.....	0.1	0.2	0.3	0.3	0.4	0.5	0.6	0.7	0.8	0.9	1.0	1.2	1.3	1.4	1.6	1.8
19.....	0.2	0.2	0.3	0.4	0.5	0.5	0.6	0.7	0.8	1.0	1.1	1.2	1.4	1.5	1.7	1.9
20.....	0.3	0.3	0.4	0.5	0.5	0.6	0.7	0.8	0.9	1.0	1.2	1.3	1.4	1.6	1.8	2.0
21.....	0.3	0.4	0.4	0.5	0.6	0.7	0.8	0.9	1.0	1.1	1.2	1.4	1.5	1.7	1.9	2.1
22.....	0.4	0.4	0.5	0.5	0.6	0.7	0.8	0.9	1.1	1.2	1.3	1.4	1.6	1.8	2.0	2.2
23.....	0.5	0.5	0.6	0.7	0.7	0.8	0.9	1.0	1.1	1.3	1.4	1.5	1.7	1.9	2.1	2.3
24.....	0.6	0.6	0.7	0.7	0.8	0.9	1.0	1.1	1.2	1.3	1.5	1.6	1.8	2.0	2.2	2.4
25.....	0.6	0.6	0.7	0.8	0.9	1.0	1.1	1.2	1.3	1.4	1.6	1.7	1.9	2.1	2.3	2.5
26.....	0.7	0.8	0.8	0.9	1.0	1.1	1.2	1.3	1.4	1.5	1.7	1.9	2.0	2.2	2.4	2.6
27.....	0.8	0.8	0.9	1.0	1.1	1.2	1.3	1.4	1.5	1.7	1.8	2.0	2.1	2.3	2.5	2.7
28.....	0.8	0.9	1.0	1.1	1.2	1.3	1.4	1.5	1.6	1.7	1.9	2.0	2.2	2.4	2.6	2.8
29.....	0.8	0.9	1.0	1.1	1.2	1.3	1.4	1.5	1.6	1.8	1.9	2.0	2.2	2.4	2.6	2.8
30.....	0.9	1.0	1.0	1.1	1.2	1.3	1.4	1.5	1.6	1.8	1.9	2.0	2.2	2.4	2.6	2.8

AANHANGSEL A
BRIX-HIDROMETERKORREKSIETABEL WAAR DIE BRIX-HIDROMETER BY 17.5° C GESTANDARDISEER IS

Temperatuur °C	Brix-lesing															
	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20
10.....	-0.2	-0.1	-0.1	0.0	0.0	0.1	0.2	0.3	0.3	0.4	0.4	0.6	0.7	0.8	0.9	1.3
11.....	-0.2	-0.1	-0.1	0.0	0.1	0.1	0.2	0.3	0.4	0.5	0.5	0.6	0.7	0.8	1.0	1.3
12.....	-0.1	-0.1	0.0	0.0	0.1	0.2	0.3	0.3	0.4	0.5	0.7	0.8	0.9	1.1	1.2	1.4
13.....	-0.1	-0.1	0.0	0.0	0.1	0.2	0.3	0.4	0.5	0.6	0.7	0.8	1.0	1.1	1.3	1.5
14.....	0.0	0.0	0.1	0.1	0.2	0.3	0.3	0.4	0.5	0.7	0.8	1.0	1.1	1.2	1.4	1.6
15.....	0.0	0.1	0.1	0.2	0.2	0.3	0.4	0.5	0.6	0.7	0.8	1.0	1.1	1.2	1.4	1.6
16.....	0.0	0.1	0.2	0.2	0.3	0.4	0.5	0.6	0.7	0.8	0.9	1.1	1.2	1.3	1.5	1.7
17.....	0.1	0.1	0.2	0.3	0.3	0.4	0.5	0.6	0.7	0.8	1.0	1.1	1.2	1.4	1.6	1.8
18.....	0.1	0.2	0.3	0.3	0.4	0.5	0.6	0.7	0.8	0.9	1.1	1.2	1.4	1.5	1.7	1.9
19.....	0.2	0.2	0.3	0.4	0.5	0.5	0.6	0.7	0.8	1.0	1.1	1.2	1.4	1.6	1.8	2.0
20.....	0.3	0.3	0.4	0.5	0.5	0.6	0.7	0.8	0.9	1.0	1.2	1.3	1.4	1.6	1.8	2.1
21.....	0.4	0.4	0.5	0.5	0.6	0.7	0.8	0.9	1.0	1.1	1.2	1.4	1.5	1.7	1.9	2.2
22.....	0.4	0.5	0.5	0.6	0.7	0.8	0.9	1.0	1.1	1.2	1.3	1.4	1.6	1.8	2.0	2.3
23.....	0.5	0.5	0.6	0.7	0.7	0.8	0.9	1.0	1.1	1.3	1.4	1.5	1.7	1.9	2.1	2.4
24.....	0.6	0.6	0.7	0.7	0.8	0.9	1.0	1.1	1.2	1.3	1.5	1.6	1.8	2.0	2.2	2.5
25.....	0.6	0.6	0.7	0.8	0.9	1.0	1.1	1.2	1.3	1.4	1.6	1.7	1.9	2.1	2.3	2.6
26.....	0.7	0.8	0.8	0.9	1.0	1.1	1.2	1.3	1.4	1.5	1.7	1.9	2.0	2.2	2.4	2.7
27.....	0.8	0.8	0.9	1.0	1.1	1.2	1.3	1.4	1.5	1.7	1.8	2.0	2.1	2.3	2.5	2.8
28.....	0.8	0.9	1.0	1.1	1.2	1.3	1.4	1.5	1.6	1.7	1.9	2.0	2.2	2.4	2.6	2.9
29.....	0.8	0.9	1.0	1.1	1.2	1.3	1.4	1.5	1.6	1.8	1.9	2.0	2.2	2.4	2.6	3.0
30.....	0.9	1.0	1.0	1.1	1.2	1.3	1.4	1.5	1.6	1.8	1.9	2.0	2.2	2.4	2.6	3.0

ANNEXURE B
BRIX HYDROMETER READING CORRECTION TABLE WHEN BRIX HYDROMETER IS CALIBRATED AT 20.0° C

Temperature °C	Brix reading											
	5	6	7	8	9	10	11	12	13	14	15	16
10.....	-0.3	-0.3	-0.2	-0.2	-0.1	-0.1	0.0	0.1	0.2	0.3	0.4	0.5
11.....	-0.3	-0.2	-0.2	-0.2	-0.1	0.0	0.0	0.1	0.2	0.3	0.4	0.5
12.....	-0.2	-0.2	-0.2	-0.1	-0.1	0.0	0.1	0.2	0.3	0.4	0.5	0.6
13.....	-0.2	-0.2	-0.1	-0.1	0.0	0.1	0.1	0.2	0.3	0.4	0.5	0.7
14.....	-0.2	-0.1	-0.1	0.0	0.0	0.1	0.2	0.3	0.3	0.4	0.6	0.7
15.....	-0.1	-0.1	0.0	0.0	0.1	0.1	0.2	0.3	0.4	0.5	0.6	0.7
16.....	-0.1	-0.1	0.0	0.1	0.1	0.2	0.3	0.3	0.5	0.6	0.7	0.8
17.....	0.0	0.0	0.0	0.1	0.2	0.2	0.3	0.4	0.5	0.6	0.7	0.9
17.5.....	0.0	0.0	0.1	0.1	0.2	0.3	0.3	0.4	0.5	0.6	0.8	0.9
18.....	0.0	0.0	0.1	0.1	0.2	0.3	0.4	0.5	0.6	0.7	0.8	0.9
19.....	0.0	0.1	0.1	0.2	0.3	0.3	0.4	0.5	0.6	0.7	0.8	1.0
20.....	0.1	0.1	0.2	0.3	0.3	0.4	0.5	0.6	0.7	0.8	0.9	1.0
21.....	0.2	0.2	0.2	0.3	0.4	0.5	0.6	0.6	0.8	0.9	1.0	1.1
22.....	0.2	0.3	0.3	0.4	0.4	0.5	0.6	0.7	0.8	0.9	1.0	1.2
23.....	0.3	0.3	0.4	0.4	0.5	0.6	0.7	0.8	0.9	1.0	1.1	1.2
24.....	0.3	0.4	0.4	0.5	0.6	0.6	0.7	0.8	0.9	1.1	1.2	1.3
25.....	0.4	0.4	0.5	0.6	0.6	0.7	0.8	0.9	1.0	1.1	1.3	1.4
26.....	0.5	0.5	0.6	0.6	0.7	0.8	0.9	1.0	1.1	1.2	1.3	1.5
27.....	0.5	0.6	0.6	0.7	0.8	0.9	1.0	1.1	1.2	1.3	1.4	1.5
28.....	0.6	0.6	0.7	0.8	0.8	0.9	1.0	1.1	1.2	1.4	1.5	1.6
29.....	0.7	0.7	0.8	0.8	0.9	1.0	1.1	1.2	1.3	1.4	1.6	1.7
30.....	0.7	0.8	0.9	0.9	1.0	1.1	1.2	1.3	1.4	1.5	1.7	1.8

AANHANGSEL B
BRIX-HIDROMETERKORREKSIETABEL WAAR DIE BRIX-HIDROMETER BY 20° C GESTANDARDISEER IS

Temperatuur °C	Brix-lesing											
	5	6	7	8	9	10	11	12	13	14	15	16
10.....	-0.3	-0.3	-0.2	-0.2	-0.1	-0.1	0.0	0.1	0.2	0.3	0.4	0.5
11.....	-0.3	-0.2	-0.2	-0.2	-0.1	0.0	0.0	0.1	0.2	0.3	0.4	0.5
12.....	-0.2	-0.2	-0.2	-0.1	-0.1	0.0	0.1	0.2	0.3	0.4	0.5	0.6
13.....	-0.2	-0.2	-0.1	-0.1	0.0	0.1	0.1	0.2	0.3	0.4	0.5	0.7
14.....	-0.2	-0.1	-0.1	0.0	0.0	0.1	0.2	0.3	0.3	0.4	0.6	0.7
15.....	-0.1	-0.1	0.0	0.0	0.1	0.1	0.2	0.3	0.4	0.5	0.6	0.7
16.....	-0.1	-0.1	0.0	0.1	0.1	0.2	0.3	0.3	0.5	0.6	0.7	0.8
17.....	0.0	0.0	0.0	0.1	0.2	0.2	0.3	0.4	0.5	0.6	0.7	0.9
17.5.....	0.0	0.0	0.1	0.1	0.2	0.3	0.3	0.4	0.5	0.6	0.8	0.9
18.....	0.0	0.0	0.1	0.1	0.2	0.3	0.4	0.5	0.6	0.7	0.8	0.9
19.....	0.0	0.1	0.1	0.2	0.3	0.3	0.4	0.5	0.6	0.7	0.8	1.0
20.....	0.1	0.1	0.2	0.3	0.3	0.4	0.5	0.6	0.7	0.8	0.9	1.0
21.....	0.2	0.2	0.2	0.3	0.4	0.5	0.6	0.6	0.8	0.9	1.0	1.1
22.....	0.2	0.3	0.3	0.4	0.4	0.5	0.6	0.7	0.8	0.9	1.0	1.2
23.....	0.3	0.3	0.4	0.4	0.5	0.6	0.7	0.8	0.9	1.0	1.1	1.2
24.....	0.3	0.4	0.4	0.5	0.6	0.6	0.7	0.8	0.9	1.1	1.2	1.3
25.....	0.4	0.4	0.5	0.6	0.6	0.7	0.8	0.9	1.0	1.1	1.3	1.4
26.....	0.5	0.5	0.6	0.6	0.7	0.8	0.9	1.0	1.1	1.2	1.3	1.5
27.....	0.5	0.6	0.6	0.7	0.8	0.9	1.0	1.1	1.2	1.3	1.4	1.5
28.....	0.6	0.6	0.7	0.8	0.8	0.9	1.0	1.1	1.2	1.4	1.5	1.6
29.....	0.7	0.7	0.8	0.8	0.9	1.0	1.1	1.2	1.3	1.4	1.6	1.7
30.....	0.7	0.8	0.9	0.9	1.0	1.1	1.2	1.3	1.4	1.5	1.7	1.8

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3. Do not enclose coins or other hard objects in letters.
4. Sent remittances by Postal Order or Money Order.
5. Pack parcels properly, using strong containers and heavy paper.
Tie securely.
6. Prepay postage fully.
7. Place postage stamps in the upper right hand corner of the envelope
or wrapper.
8. Insure your parcels and register valuable letters. Documents which
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insured.
9. Post early and often during the day. Mail held until the last moment
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