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GOVERNMENT NOTICES

**DEPARTMENT OF AGRICULTURAL
ECONOMICS AND MARKETING**

No. R. 716 6 April 1979

REGULATIONS RELATING TO THE CLASSIFICATION, COMPOSITION, QUALITY, PACKING AND MARKING OF FRESH MILK AND CERTAIN SPECIFIED MILK PRODUCTS INTENDED FOR SALE IN THE REPUBLIC OF SOUTH AFRICA

The Minister of Agriculture has, under the powers vested in him by section 89 of the Marketing Act, 1968 (Act 59 of 1968), made the regulations set out in the Schedule hereto.

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Definitions

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

"consignment" means a quantity of an identical production lot of the same fresh milk or specified milk product; or a class of such specified milk product;

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

"Director of Inspection Services" means the Director of the Division of Inspection Services of the Department;

"dry matter" means all the components of fresh milk or a specified milk product excluding the moisture;

"food additives" means additives as defined in, and permitted in quantities as prescribed in terms of the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act 54 of 1972);

"homogenise" means treatment by means of a physical process which reduces the size of the fat globules to such an extent that subsequent fat separation is retarded;

"inspector" means a person designated as an inspector in terms of section 85 of the Act;

"impurity" means any foreign substance in relation to the product concerned that is not a food additive or manufacturing agent;

"low fat" or "half cream" means fresh milk or a specified milk product from which part of the fat has been removed;

"milk fat" or "butterfat" means the fat of milk;

"pasteurise" means heat treatment to such an extent that all pathogenic and the bulk of micro-organisms are destroyed without marked changes in the composition and taste of the product and which yields a negative phosphatase result;

GOEWERMENTSKENNISGEWINGS

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

No. R. 716 6 April 1979

REGULASIES MET BETREKKING TOT DIE KLASSIFIKASIE, SAMESTELLING, GEHALTE, VERPAKKING EN MERK VAN VARSMELK EN SEKERE GESPEFISEERDE MELKPRODUKTE BESTEM VIR VERKOOP IN DIE REPUBLIEK VAN SUID-AFRIKA

Die Minister van Landbou het, kragtens die bevoegdheid hom verleen by artikel 89 van die Bemarkingswet, 1968 (Wet 59 van 1968), die regulasies in die Bylae hiervan uiteengesit, gemaak.

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"raw", in relation to—

(a) fresh milk, means fresh milk not pasteurised or sterilised; and

(b) a specified milk product, means a specified milk product manufactured from raw milk;

"skim(med)" or "fat free" means fresh milk or a specified milk product from which the bulk of milk fat has been removed;

"solids non-fat" means the dry matter other than the fat;

"specified milk product" means low fat fresh milk, skim(med) fresh milk, reconstituted milk, reconstituted skim(med) milk, cream, buttermilk, sour milk, sour skim(med) milk, yog(h)urt, fruit yog(h)urt, flavoured yog(h)urt, cream cheese, cottage cheese, condensed milk, whole milk powder, low fat milk powder, skim(med) milk powder, malt milk powder, buttermilk powder, whey powder and butter oil;

"sterilise" means heat treatment of a hermetically sealed product to such a degree that it is free from spoilage by micro-organisms for a period of at least 14 days at a temperature of 30 ± 1 °C;

"the Act" means the Marketing Act, 1968 (Act 59 of 1968);

"trade name" and "trade mark" means the name or mark approved by the Department;

"ultra high temperature" or "(U.H.T.)" means heat treatment for mere seconds at temperatures above 130 °C; and aseptically packed so as to ensure that it is free from spoilage by micro-organisms for a period of at least 14 days at a temperature of 30 ± 1 °C; and

"whey" means the portion of milk drained off from the curd during the process of cheese manufacture.

PART I

GENERAL

Purpose of regulations

2. These regulations have been made for the purpose of the prohibition imposed in terms of section 84 of the Act, on the sale of fresh milk, and specified milk products in the Republic.

Inspection

3. (1) An inspector may for the purpose of inspection open as many containers in any consignment of fresh milk or specified milk products as he deems necessary and examine the contents thereof and remove, keep or preserve samples of such contents for the purpose of further examination or analyses.

(2) An inspector—

(a) may in the presence of the seller or anyone of his employees take a sample and if necessary add a suitable preservative; mix it thoroughly and thereafter divide it into three more or less equal smaller samples and seal each portion in a suitable container;

(b) shall hand one of the smaller samples mentioned in (a) to the seller or his employee, examine and analyse one of the other or have it examined and analysed whilst the third is safely kept as a reference sample; and

(c) shall, if his finding is disputed, have the reference sample examined or analysed by a person or an organisation approved by the Secretary of the Department or by an officer of the Department nominated by him.

(3) An inspector's findings in regard to the containers or the contents thereof inspected and examined by him in terms of subregulation (1) shall apply as his decision in respect of the whole consignment from which such containers were drawn.

Appeal

4. (1) Any person who wishes to appeal in terms of section 85 (3) of the Act against any decision or action of an inspector in terms of regulation 3 (3) shall, within three days of the date of such decision or action, lodge and deposit with such inspector or at any office of the Division of Inspection Services of the Department a written notice of appeal and a deposit of R30 in respect of each separate consignment involved in such appeal: Provided that if such written notice and such deposit are not lodged and deposited within the prescribed period, the right of appeal in terms of this regulation shall be forfeited.

(2) An inspector may for identification purposes place any mark or marks he deems necessary on the containers of fresh milk or a specified milk product which is involved in an appeal and such fresh milk or specified milk product shall not without the permission of the inspector be removed from the place where it was inspected or where it is stored.

(3) In the case of fresh milk or specified milk products mentioned in regulations 5 (2) (a) to and including 5 (2) (n) such an appeal shall be decided within two days (excluding Saturdays, Sundays and public holidays) and in other cases within 10 days (excluding Saturdays, Sundays and public holidays) of the day on which it was lodged, by a person or persons appointed by the Secretary of the Department or by an officer of the Department nominated by him, and the decision of such person or persons shall be final.

(4) The person or persons thus appointed shall notify the appellant or his representative of the time and place determined for the appeal to be considered.

(5) After the fresh milk or specified milk product involved in such an appeal has been presented and identified at the said time and place, such person or persons may instruct all other persons to leave such place.

(6) (a) If an appeal is upheld, the amount deposited in respect thereof shall be refunded to the appellant.

(b) If an appeal is dismissed, or if the fresh milk or specified milk product concerned in an appeal is not produced at the time and place appointed for such appeal to be considered, the amount deposited in respect thereof shall be forfeited.

PART II

CLASSIFICATION, COMPOSITION AND QUALITY

5. (1) Fresh milk or specified milk products or a class thereof shall be free from impurities.
 (2) The compositional and quality requirements for fresh milk and specified milk products are as follows:—

Product	Class of product	Requirements to which products and classes of products shall conform											
		1	2	3	4	5	6	7	8	9	10	11	12
		Minimum milk dry matter (m/m)	Fruit content (m/m)	Reichert-Meissl value	Milk fat content (m/m)	Minimum milk solids non-fat content (m/m)	Minimum milk protein content (m/m)	pH-value	Freezing point °C	Maximum water content (m/m)	Maximum scorched particles	Solubility index: m/maximum	General requirements
(a) Fresh milk—i.e. milk from which no quantity of any constituent has been removed or to which no quantity of any milk constituent has been added; or milk from which no quantity of any constituent has been removed, except cream, or to which no quantity of any milk constituent has been added, except cream and is intended for human consumption in the form of milk or for household purposes: Provided that bulk milk intended for further processing is excluded hereby	—	*	None	*	At least 3,3%	8,3%	3,0%	6,5-6,8	Not exceeding -0,530	*	*	*	It shall not clot on boiling.
(b) Low fat fresh milk—i.e. fresh milk from which no quantity of any constituent except cream has been removed or skim(med) fresh milk to which no quantity of any milk constituent except cream, has been added, and is intended for human consumption in the form of low fat milk or for household purposes	—	*	None	*	1,5-1,8%	8,5%	3,0%	0,5-6,8	Not exceeding -0,530	*	*	*	It shall not clot on boiling.
(c) Skim(med) fresh milk—i.e. fresh milk or low fat fresh milk from which no quantity or any constituent has been removed except cream and is intended for human consumption in the form of skim(med) milk or for household purposes	—	*	None	*	Not exceeding 0,5%	8,6%	3,0%	6,5-6,8	Not exceeding -0,530	*	*	*	It shall not clot on boiling.
(d) Reconstituted milk—a compound of milk solids and water	(i) Full reconstituted milk	*	None	*	At least 3,3%	8,3%	3,0%	6,5-6,8	Not exceeding -0,530	*	*	*	It shall not clot on boiling.
	(ii) Low fat reconstituted milk	*	None	*	1,5-1,8%	8,5%	3,0%	6,5-6,8	Not exceeding -0,530	*	*	*	As for (i).
(e) Reconstituted skim(med) milk—a compound of skim(med) milk solids and water	—	*	None	*	Not exceeding 0,5%	8,6%	3,0%	6,5-6,8	Not exceeding -0,530	*	*	*	It shall not clot on boiling.

* Denotes no specification.

Product	Class of product	Requirements to which products and classes of products shall conform											
		1	2	3	4	5	6	7	8	9	10	11	12
		Minimum milk dry matter (m/m)	Fruit content (m/m)	Reichert-Meissl value	Milk fat content (m/m)	Minimum milk solids non-fat content (m/m)	Minimum milk protein content (m/m)	pH-value	Freezing point °C	Maximum water content (m/m)	Maximum scorched particles	Solubility index: ml maximum	General requirements
(f) Cream—i.e. the liquid product, rich in fat, obtained after the skimmed milk has partially been removed from milk either mechanically or in a natural way and is intended for human consumption in the form of cream or for household purposes	(i) (Whipping) cream	*	None	*	At least 35%	*	*	6,5-6,8	*	*	*	*	None.
	(ii) Dessert cream	*	None	*	At least 20%	*	*	6,5-6,8	*	*	/	*	None.
	(iii) Coffee cream...	*	None	*	12-20%	*	*	6,5-6,8	*	*	*	*	None.
	(iv) Cultured cream	*	None	*	At least 20%	*	*	Below 5,5	*	*	*	*	It shall be soured by inoculation thereof with a lactic acid producing culture.
	(v) Sour cream....	*	None	*	At least 20%	*	*	Below 5,5	*	*	*	*	It shall be soured in a natural way.
(g) Buttermilk—i.e. either the milky by-product of the butter-making process which may be concentrated or pasteurised milk or reconstituted milk of varying fat content	(i) Fresh buttermilk	*	None	*	*	6,0%	*	*	*	*	*	*	Obtained from the butter making process.
	(ii) Sour buttermilk	*	None	*	*	6,0%	*	Below 5,5	*	*	*	*	As for (i).
	(iii) Cultured butter milk	*	None	*	*	8,5%	*	Below 6,0	*	*	*	*	It shall be soured by the inoculation thereof with a butter culture.
(h) Sour milk—i.e. fresh milk or low fat fresh milk soured by lactic acid fermentation	(i) Sour milk.....	*	None	*	At least 1,5%	8,5%	*	Below 5,5	*	*	*	*	None.
	(ii) Cultured sour milk	*	None	*	At least 1,5%	8,5%	*	Below 5,5	*	*	*	*	It shall be pasteurised milk inoculated with a culture to develop a desired microbiological flora under controlled conditions.
(i) Sour skim(med) milk—i.e. skim(med) milk soured by lactic acid fermentation	(i) Skim(med) sour milk	*	None	*	0-0,5%	8,6%	*	Below 5,5	*	*	*	*	None.
	(ii) Cultured skim(med) sour milk	*	None	*	0-0,5%	8,6%	*	Below 5,5	*	*	*	*	As for h (ii).
(j) Jog(h)urt—i.e. coagulated product of milk with or without concentration, skimming or the addition of milk constituents, obtained through lactic acid fermentation by means of <i>Lactobacillus bulgaricus</i> and <i>Streptococcus thermophilus</i>	(i) Full (cream) yog(h)urt	*	None	*	At least 3,0%	8,2%	*	*	*	*	*	*	It shall— (01) be soured by inoculation with a yog(h)urt culture. (02) Contain abundant viable micro-organisms.
	(ii) Low fat yog(h)urt	*	None	*	1,5-2,7	8,2%	*	*	*	*	*	*	As for (i).
	(iii) Skim(med) yog(h)urt	*	None	*	0-0,5%	8,2%	*	*	*	*	*	*	As for (i).

* Denotes no specification.

Product	Class of product	Requirements to which products and classes of products shall conform											
		1	2	3	4	5	6	7	8	9	10	11	12
		Minimum milk dry matter (m/m)	Fruit content (m/m)	Reichert-Meißl value	Milk fat content (m/m)	Minimum milk solids non-fat content (m/m)	Minimum milk protein content (m/m)	pH-value	Freezing point °C	Maximum water content (m/m)	Maximum scorched particles	Solubility index: ml/maximum	General requirements
(k) Fruit yog(h)urt—i.e. yog(h)urt to which a quantity of fruit has been added	(i) Full (cream) fruit yog(h)urt	*	8-30%	*	At least 2,5%	6,3%	*	*	*	*	*	*	As for (j).
	(ii) Low fat fruit yog(h)urt	*	8-30%	*	1,0-2,5%	6,3%	*	*	*	*	*	*	As for (i).
	(iii) Skim(med) milk fruit yog(h)urt	*	8-30%	*	0-0,5%	6,3%	*	*	*	*	*	*	As for (i).
(l) Flavoured yog(h)urt—i.e. yog(h)urt which is flavoured only	(i) Full (cream) flavoured yog(h)urt	*	None	*	At least 3,0%	8,2%	*	*	*	*	*	*	As for (j).
	(ii) Low fat flavoured yog(h)urt	*	None	*	1,5-2,7%	8,2%	*	*	*	*	*	*	As for (i).
	(iii) Skim(med) flavoured yog(h)urt	*	None	*	0-0,5%	8,2%	*	*	*	*	*	*	As for (i).
(m) Cream cheese—i.e. cheese manufactured mainly from cream	—	35%	None	*	At least 60%†	*	*	*	*	*	*	*	None.
(n) Cottage cheese—i.e. a product of milk, partially or completely skim(med) milk, butter milk, or a combination of the said products manufactured by coagulation through souring with or without the addition of rennet and draining of the whey up to the desired firmness after which cream may be added and is ready for consumption directly after manufacture without any essential ripening	(i) Creamed cottage cheese	25%	None	*	45-60%†	*	*	*	*	*	*	*	None.
	(ii) Medium fat cottage cheese	23%	None	*	25-45%†	*	*	*	*	*	*	*	None.
	(iii) Low fat cottage cheese	20%	None	*	10-25%†	*	*	*	*	*	*	*	None.
	(iv) Fat free cottage cheese	18%	None	*	0-10%†	*	*	*	*	*	*	*	None.
(o) Condensed milk also known as concentrated or evaporated milk—i.e. a liquid concentrated product obtained either by lowering the moisture content of fresh milk, high fat fresh milk, low fat fresh milk or skim(med) fresh milk or reconstituted from milk constituents or both	(i) Sweetened condensed milk:												
	(01) Full (cream) condensed milk	28,0%	None	*	At least 80%	*	*	*	*	*	*	*	None.
	(02) Low fat condensed milk	26,0%	None	*	1-8,0%	*	*	*	*	*	*	*	None.
	(03) Skim(med) condensed milk	24,0%	None	*	Less than 1%	*	*	*	*	*	*	*	None.
	(ii) Unsweetened condensed milk:												
	(01) Full (cream) condensed milk	25,0%	None	*	At least 7,5%	*	*	*	*	*	*	*	None.
	(02) Low fat condensed milk	23,0%	None	*	1-7,5%	*	*	*	*	*	*	*	None.
	(03) Skim(med) condensed milk	20,0%	None	*	Less than 1%	*	*	*	*	*	*	*	None.

* Denotes no specification.
† In the dry matter.

Product	Class of product	Requirements to which products and classes of products shall conform											
		1	2	3	4	5	6	7	8	9	10	11	12
		Minimum milk dry matter (m/m)	Fruit content (m/m)	Reichert-Meissl value	Milk fat content (m/m)	Minimum milk solids non-fat content (m/m)	Minimum milk protein content (m/m)	pH-value	Freezing point °C	Maximum water content (m/m)	Maximum scorched particles	Solubility index: ml/maximum	General requirements
(p) Whole milk powder—i.e. the powder obtained by drying milk	(i) Spray dried....	*	None	*	26-40%	*	*	*	*	5,0%	Disc C	1,0	It shall be manufactured according to the spray drying process. It shall be manufactured according to the roller drying process. It shall be manufactured according to the instant drying process.
	(ii) Roller dried....	*	None	*	26-40%	*	*	*	*	5,0%	Disc C	15,0	
	(iii) Instant.....	*	None	*	26-40%	*	*	*	*	5,0%	Disc C	1,0	
(q) Low fat milk powder—i.e. the powder obtained by drying low fat milk	(i) Spray dried....	*	None	*	10-15%	*	*	*	*	5,0%	Disc C	1,0	It shall be manufactured according to the spray drying process. It shall be manufactured according to the roller drying process. It shall be manufactured according to the instant drying process.
	(ii) Roller dried....	*	None	*	10-15%	*	*	*	*	5,0%	Disc C	15,0	
	(iii) Instant.....	*	None	*	10-15%	*	*	*	*	5,0%	Disc C	1,0	
(r) Skim(med) milk powder—i.e. the powder obtained by drying skim(med) milk	(i) Spray dried....	*	None	*	Not exceeding 1,5%	*	*	*	*	5,0%	Disc C	1,0	It shall be manufactured according to the spray drying process. It shall be manufactured according to the roller drying process. It shall be manufactured according to the instant drying process.
	(ii) Roller dried....	*	None	*	Not exceeding 1,5%	*	*	*	*	5,0%	Disc C	15,0	
	(iii) Instant.....	*	None	*	Not exceeding 1,5%	*	*	*	*	5,0%	Disc C	1,0	
(s) Malted milk powder—i.e. the powder obtained by drying milk to which malt was added	—	25%	None	*	At least 7,5%	*	*	*	*	5,0%	*	*	*
(t) Buttermilk powder—i.e. the powder obtained by drying buttermilk	—	*	None	*	*	*	*	*	*	5,0%	*	*	*
(u) Whey powder—i.e. the powder obtained by drying whey	—	*	None	*	Not exceeding 1,5%	*	*	*	*	5,0%	*	*	*
(v) Butter oil—also known as "ghee" or "anhydrous milkfat"—i.e. the most pure form of milk fat	—	*	None	23-34	At least 99,3%	*	*	*	*	0,5%	*	*	*

* Denotes no specification.

PART III PACKING AND MARKING REQUIREMENTS

Exemption

6. Notwithstanding anything to the contrary in these regulations, fresh milk and specified milk products sold in the containers of the buyer shall be exempted from the prescribed packing and marking requirements on condition that such fresh milk and specified milk products are not intended for resale or are resold.

Packing requirements

7. Fresh milk and specified milk products shall be packed in suitable containers which will protect such fresh milk and specified milk products against contamination and deterioration under normal conditions of storage, handling and transport.

Marking requirements

8. Containers or the lids of containers containing fresh milk or specified milk products shall, for identification purposes be marked in clear legible letters with—

- (1) (a) the name and address or trade name or trade mark of the manufacturer, packer or distributor: Provided that, the manufacturer or place of packing, shall be identifiable;
- (b) a number or code indicating the production lot and date of manufacture or packing;
- (c) the name of the country of origin or the word "Imported", if imported;
- (2) food additives, excluding manufacturing agents in descending order of mass or volume;
- (3) the word "sweetened" if it contains added sucrose; and
- (4) the following additional marks:

Product	Marks		
	Name of product or class of product (as the case may be)	Processing	Other
(a) Fresh milk.....	"Milk"/"Whole milk"/"Full cream milk": Provided that the word "High fat milk" or a cattle breed name may be used if such milk has a milk fat content of more than 4% (m/m).	"Pasteurised", "sterilised", "U.H.T." or "raw"	"Homogenised" (optional)
(b) Low fat fresh milk.	"Low fat milk".....	As for (a).....	As for (a).
(c) Skim (med) fresh milk	"Skim(med) milk".....	As for (a).....	*
(d) Reconstituted milk.	(i) "Reconstituted milk".....	*	As for (a).
(e) Reconstituted skim- (med) milk	(ii) "Low fat reconstituted milk".....	*	As for (a).
(f) Cream.....	"Reconstituted skim(med) milk".....	*	*
	(i) "Whipping cream".....	As for (a).....	*
	(ii) "Dessert cream".....	As for (a).....	*
	(iii) "Coffee cream".....	As for (a).....	*
	(iv) "Cultured cream".....	Raw if applicable.....	*
	(v) "Sour cream".....	Raw if applicable.....	*
(g) Buttermilk.....	(i) "Fresh buttermilk".....	Raw if applicable.....	*
	(ii) "Sour buttermilk".....	Raw if applicable.....	*
	(iii) "Cultured buttermilk".....	*	*
(h) Sour milk.....	(i) "Sour milk"/"Maas"/"Amasi".....	Raw if applicable.....	*
	(ii) "Cultured milk"/"Maas"/"Amasi".....	*	*
(i) Skim(med) sour milk	(i) "Skim(med) sour milk"/"Skim(med) maas"/ "Skim(med) amasi".....	Raw if applicable.....	*
	(ii) "Cultured skim(med) milk"/"Skim(med) maas"/ "Skim(med) amasi".....	*	*
(j) Yog(h)urt.....	(i) "(Whole milk/Full cream) yog(h)urt".....	Raw if applicable.....	*
	(ii) "Low fat yog(h)urt".....	Raw if applicable.....	*
	(iii) "Skim(med) (milk) yog(h)urt".....	Raw if applicable.....	*
(k) Fruit yog(h)urt....	(i) "(Whole milk/Full cream) fruit-yog(h)urt" or "(Whole milk/Full cream)" plus the name of fruit "yog(h)urt".....	Raw if applicable.....	*
	(ii) "Low fat fruit yog(h)urt" or "Low fat" plus the name of fruit "yog(h)urt".....	Raw if applicable.....	*
	(iii) "Skim(med) (milk) fruit yog(h)urt" or "Skim- (med) (milk)" plus the name of fruit "yog(h)urt".....	Raw if applicable.....	*
(l) Flavoured yog(h)- urt	(i) "(Whole milk/Full cream) flavoured yog(h)urt" or "(Whole milk/Full cream)" plus the name of the flavour and "flavoured yog(h)urt".....	Raw if applicable.....	*
	(ii) "Low fat flavoured yog(h)urt" or "Low fat" plus the name of the flavour and "flavoured yog- (h)urt".....	Raw if applicable.....	*
	(iii) "Skim(med) (milk) flavoured yog(h)urt" or "Skim(med) (milk)" plus the name of the flavour and "flavoured yog(h)urt".....	Raw if applicable.....	*
(m) Cream cheese.....	"Cream cheese".....	Raw if applicable.....	*
(n) Cottage cheese.....	(i) "Creamed cottage cheese".....	Raw if applicable.....	*
	(ii) "Medium fat cottage cheese".....	Raw if applicable.....	*
	(iii) "Low fat cottage cheese".....	Raw if applicable.....	*
	(iv) "Skim(med) cottage cheese" or "fat free cottage cheese".....	Raw if applicable.....	*

* Denotes no specification.

Product	Marks		
	Name of product or class of product (as the case may be)	Processing	Other
(o) Condensed milk...	(i) (01) "Sweetened (whole/full cream) condensed milk"	*	Instructions for the reconstitution of such product with water to the composition of fresh milk.
	(02) "Sweetened low fat condensed milk".....	*	Instructions for the reconstitution of such product with water to the composition of low fat fresh milk.
	(03) "Sweetened skim(med) condensed milk"...	*	Instructions for the reconstitution of such product with water to the composition of skim-(med) fresh milk.
	(ii) (01) "Unsweetened (whole/full cream) condensed/evaporated milk"	*	As for (i) (01).
	(02) "Unsweetened low fat condensed/evaporated milk"	*	As for (i) (02).
	(03) "Unsweetened skim(med) condensed / evaporated milk"	*	As for (i) (03).
(p) Whole milk powder	(i) "(Whole/Full cream) milk powder".....	Spray dried.....	As for (o) (i) (01).
(q) Low fat milk powder	(ii) "(Whole/Full cream) milk powder".....	Roller dried.....	*
	(iii) "(Whole/Full cream) milk powder".....	Instant.....	As for (o) (i) (01).
(r) Skim(med) milk powder	(i) "Low fat milk powder".....	Spray dried.....	As for (o) (i) (02).
	(ii) "Low fat milk powder".....	Roller dried.....	*
(s) Malted milk powder	(iii) "Low fat milk powder".....	Instant.....	As for (o) (i) (02).
	(i) "Skim(med) milk powder".....	Spray dried.....	As for (o) (i) (03).
(t) Buttermilk powder.	(ii) "Skim(med) milk powder".....	Roller dried.....	*
(u) Whey powder.....	(iii) "Skim(med) milk powder".....	Instant.....	As for (o) (i) (03).
(v) Butter oil.....	"Malted milk powder".....	*	*
	"Buttermilk powder".....	*	*
	"Whey powder".....	*	*
	"Butter oil"/"Ghee"/"Anhydrous milkfat".....	*	*

* Denotes no specification.

Prohibited markings

9. No wording, illustration or other device of expression which constitutes a misrepresentation or which, directly or by implication creates a misleading impression of the content or which qualifies a prescribed quality or compositional requirement may appear on a container which contains fresh milk or specified milk product or on a notice appearing in the proximity of any quantity of such fresh milk or specified milk products.

PART IV SUNDRY PROVISION

Repealing of Regulations

10. Regulations published by Government Notice R. 1725 of 2 September 1977 as amended by Government Notice R. 1806 of 9 September 1977 are hereby repealed.

Woordomskriftings

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—

"afgeroom" of "vetvry" varsmelk of 'n gespesifiseerde melkprodukt waarvan die meeste melkvat verwyder is;

"besending" 'n hoeveelheid van 'n identiese produksielot van dieselfde varsmelk of 'n gespesifiseerde melkprodukt of 'n klas van sodanige gespesifiseerde melkprodukt;

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

"die Wet" die Bemarkingswet, 1968 (Wet 59 van 1968);

"Direkteur van Inspeksiedienste" die Direkteur van die Afdeling Inspeksiedienste van die Departement;

"droëstowwe" al die bestanddele van varsmelk of 'n gespesifiseerde melkprodukt behalwe die vog;

"gespesifiseerde melkprodukt" laevet varsmelk, afgeroomde varsmelk, hersaamgestelde melk, hersaamgestelde afgeroomde melk, room, karringmelk, suurmilk, afgeroomde suurmilk, joghurt, vrugte-joghurt, gegeurde-joghurt, roomkaas, maaskaas, gekondenseerde melk, volmelkpoeier, laevetmelkpoeier, afgeroomdemelkpoeier, moutmelkpoeier, karringmelkpoeier, weipoeier en botterolie;

"handelsnaam" en "handelsmerk" die naam of merk deur die Departement goedgekeur;

"homogeniseer" behandeling deur middel van 'n fisiese proses waardeur die grootte van die vetglobules tot so 'n mate verklein is dat dit daaropvolgende vetafskeiding vertraag;

"inspekteur" iemand kragtens artikel 85 van die Wet as inspekteur aangestel;

"laevet" of "half geroom" varsmelk of 'n gespesifiseerde melkprodukt waarvan die melkvet gedeeltelik verwyder is;

"melkvet" of "bottervet" die vet van melk;

"onsuiwerheid" enige vreemdestof met betrekking tot die betrokke produk wat nie 'n voedseladditief of vervaardigingsmiddel is nie;

"pasteuriseer" hittebehandeling in so 'n mate dat alle patogeniese en die oorgrote meerderheid mikroörganismes vernietig word sonder noemenswaardige verandering in die samestelling en smaak van die produk en wat 'n negatiewe fosfataseresultaat lewer;

"rou", met betrekking tot—

(a) varsmelk, varsmelk nie gepasteuriseer of gesteriliseer nie; en

(b) 'n gespesifiseerde melkprodukt, 'n gespesifiseerde melkprodukt vervaardig van rou melk;

"steriliseer" hittebehandeling van 'n lugdigverpakte produk tot so 'n mate dat dit gevrywaar is teen bederf deur mikroörganismes vir 'n periode van minstens 14 dae by 'n temperatuur van 30 ± 1 °C;

"ultrahoë temperatuur" of "(U.H.T.)" hittebehandeling vir enkele sekondes by temperature bo 130 °C en asepties verpak om te verseker dat dit vry is van bederf deur mikroörganismes vir 'n periode van minstens 14 dae by 'n temperatuur van 30 ± 1 °C;

"voedseladditiewe" additiewe soos gedefinieer in en veroorloof in hoeveelhede voorgeskryf kragtens die Wet op Voedingsmiddels, Skoonheidsmiddels en Ontsmettingsmiddels, 1972 (Wet 54 van 1972);

"vetvrye droëstowwe" droëstowwe anders as vet; en

"wei" die deel van melk wat gedurende kaasvervaardiging afgedreineer word van die wrongel.

DEEL I

ALGEMEEN

Doel van regulasies

2. Hierdie regulasies is gemaak vir die doel van die verbod wat kragtens artikel 84 van die Wet, op die verkoop van varsmelk en gespesifiseerde melkprodukte in die Republiek opgelê is.

Inspeksie

3. (1) 'n Inspekteur kan in enige besending varsmelk of gespesifiseerde melkprodukte vir die doeleindes van inspeksie soveel houers oopmaak en soveel van die inhoud daarvan ondersoek en monsters van sodanige inhoud neem en bewaar of preserveer vir die doel van verdere ondersoek of ontleding as wat hy nodig ag.

(2) 'n Inspekteur—

(a) kan in die teenwoordigheid van die verkoper of enige een van sy werknemers 'n monster neem en indien nodig 'n geskikte preserveermiddel daarby voeg; dit deeglik vermeng en dit daarna in ongeveer drie gelyke kleiner monsters verdeel en elke deel in 'n geskikte houer verseël;

(b) moet een van die in (a) genoemde kleiner monsters aan die verkoper of sy werknemer oorhandig; een van die ander ondersoek en ontleed of laat ondersoek en ontleed terwyl die derde as verwysingsmonster veilig bewaar word; en

(c) moet, indien sy bevindings betwis word, die verwysingsmonster deur 'n persoon of organisasie goedgekeur deur die Sekretaris van die Departement of deur 'n beamppte van die Departement deur hom benoem, laat ondersoek of ontleed.

(3) 'n Inspekteur se bevindings met betrekking tot die houers of die inhoud daarvan deur hom geïnspekteer en ondersoek kragtens subregulasie (1) geld as sy beslissing ten opsigte van die hele besending waaruit sodanige houers getrek is.

Appel

4. (1) Iemand wat kragtens artikel 85 (3) van die Wet, appel teen 'n beslissing of optrede van 'n inspekteur ingevolge regulasie 3 (3), wil aanteken, moet binne drie dae vanaf die datum van sodanige beslissing of optrede 'n skriftelike kennisgewing van appel tesame met 'n deposito van R30 ten opsigte van elke afsonderlike besending by sodanige appel betrokke, by sodanige inspekteur of by enige kantoor van die Afdeling Inspeksiedienste van die Departement indien: Met dien verstande dat indien sodanige skriftelike kennisgewing en sodanige deposito nie binne die voorgeskryde tydperk ingedien word nie, die reg van appel kragtens hierdie regulasie verbeur word.

(2) 'n Inspekteur kan vir uitkenningsdoeleindes enige merk of merke wat hy nodig ag, aanbring aan die houers van varsmelk of 'n gespesifiseerde melkprodukt wat by 'n appel betrokke is en sodanige varsmelk of 'n gespesifiseerde melkprodukt mag nie sonder die inspekteur se toestemming van die plek waar dit geïnspekteer of waar dit opgeberg is, verwyder word nie.

(3) In die geval van varsmelk of gespesifiseerde melkprodukte genoem in regulasie 5 (2) (a) tot en met 5 (2) (n) moet sodanige appel binne twee dae (uitgesonderd Saterdag, Sondag en openbare vakansiedae) en in die ander gevalle binne tien dae (uitgesonderd Saterdag, Sondag en openbare vakansiedae) vanaf die datum waarop dit aangeteken is, uitgewys word deur 'n persoon of persone aangestel deur die Sekretaris van die Departement of deur 'n beamppte van die Departement deur hom benoem, en die beslissing van sodanige persoon of persone is afdoende.

(4) Die persoon of persone aldus aangestel moet die appellante of sy verteenwoordiger kennis gee van die tyd wanneer en die plek waar die appel oorweeg sal word.

(5) Nadat die varsmelk of gespesifiseerde melkprodukt by sodanige appel betrokke op genoemde tyd en plek aangebied en uitgeken is, kan sodanige persoon of persone alle ander persone versoek om sodanige plek te verlaat.

(6) (a) Indien 'n appel gehandhaaf word, word die bedrag wat ten opsigte daarvan gedeponeer is aan die appellante terugbetaal.

(b) Indien 'n appel van die hand gewys word of indien die varsmelk of gespesifiseerde melkprodukt by 'n appel betrokke, nie op die tyd en plek bepaal vir die oorweging van sodanige appel aangebied word nie, word die bedrag wat ten opsigte daarvan gedeponeer is, verbeur.

DEEL II
KLASSIFIKASIE, SAMESTELLING EN GEHALTE

5. (1) Varsmelk of gespesifiseerde melkprodukte of 'n klas daarvan moet vry van onsuierhede wees.
(2) Die samestellings en gehaltevereistes ten opsigte van varsmelk en gespesifiseerde melkprodukte is soos volg:

Produk	Klas van produk	Vereistes waaraan produkte of klasse van produkte moet voldoen											
		1	2	3	4	5	6	7	8	9	10	11	12
		Minimum melkdroëstowwe (m/m)	Vrugte inhoud (m/m)	Reichert-Meissl-waarde	Melkvet-inhoud (m/m)	Minimum melkvet-vrye droëstofinhoud (m/m)	Minimum melk-proteïne inhoud (m/m)	pH-waarde	Vriespunt °C	Maksimum water-inhoud (m/m)	Maksimum geskroei-deeltjies	Oplosbaarheidsindeks: m/ maksimum	Algemene vereistes
(a) Varsmelk—dit is melk waaruit geen hoeveelheid van enige bestanddeel verwyder of waarby geen hoeveelheid van enige bestanddeel van melk gevoeg is nie; of melk waaruit geen hoeveelheid van enige bestanddeel, behalwe room, verwyder of waarby geen hoeveelheid van enige bestanddeel van melk, behalwe room, gevoeg is nie en bestem is vir menslike verbruik in die vorm van melk of vir huishoudelike doeleindes: Met dien verstande dat losmaat melk bedoel vir verdere verwerking hierby uitgesluit is.	—	*	Geen	*	Minstens 3,3%	8,3%	3,0%	6,5–6,8	Hoogstens –0,530	*	*	*	Dit moet nie stol as dit gekook word nie.
(b) Laevetvarsmelk—dit is varsmelk waarvan geen hoeveelheid van enige bestanddeel, behalwe room, verwyder is nie; of afgeroomde melk waarby geen hoeveelheid van melk, behalwe room, gevoeg is nie en bestem is vir menslike verbruik in die vorm van laevet melk of vir huishoudelike doeleindes.	—	*	Geen	*	1,5–1,8%	8,5%	3,0%	6,5–	Hoogstens –0,530	*	*	*	Dit moet nie stol as dit gekook word nie.
(c) Afgeroomde varsmelk—dit is varsmelk of laevet varsmelk waaruit geen hoeveelheid van enige bestanddeel, behalwe room, verwyder is nie en bestem is vir menslike verbruik in die vorm van afgeroomde melk of vir huishoudelike doeleindes.	—	*	Geen	*	Hoogstens 0,5%	8,6%	3,0%	6,5–6,8	Hoogstens –0,530	*	*	*	Dit moet nie stol as dit gekook word nie.
(d) Hersaamgestelde of gerekonstitueerde melk—'n samestelling van melkdroëstowwe en water	(i) Vol hersaamgestelde melk (ii) Laevet hersaamgestelde melk	*	Geen	*	Minstens 3,3% 1,5–1,8%	8,3% 8,5%	3,0% 3,0%	6,5–6,8 6,5–6,8	Hoogstens –0,530 Hoogstens –0,530	*	*	*	Dit moet nie stol as dit gekook word nie. Soos vir (i).
(e) Hersaamgestelde afgeroomde melk—'n samestelling van afgeroomde melkdroëstowwe en water	—	*	Geen	*	Hoogstens 0,5%	8,6%	3,0%	6,5–6,8	Hoogstens –0,530	*	*	*	Dit moet nie stol as dit gekook word nie.

* Dui aan dat geen vereistes gestel word nie.

Produk	Klas van produk	Vereistes waaraan produkte of klasse van produkte moet voldoen											Algemene vereistes
		1	2	3	4	5	6	7	8	9	10	11	
		Minimum melkdroëstowwe (m/m)	Vrugteinhoud (m/m)	Reichert-Meissl-waarde	Melkvetinhoud (m/m)	Minimum melkvet-vrye droëstofinhoud (m/m)	Minimum melk-proteïneinhoud (m/m)	pH-waarde	Vriespunt °C	Maksimum waterinhoud (m/m)	Maksimum gekrooide deeltjies	Oplosbaarheidsindeks: ml maksimum	
(f) Room—dit is die vloeibare produk, ryk in vet, wat verkry is nadat die afgeroomde melk op meganiese of natuurlike wyse gedeeltelik van melk verwyder is en bestem is vir menslike verbruik in die vorm van room of vir huishoudelike doeleindes.	(i) (Klop)room....	*	Geen	*	Minstens 35%	*	*	6,5-6,8	*	*	*	*	Geen.
	(ii) Dessertroom...	*	Geen	*	Minstens 20%	*	*	6,5-6,8	*	*	*	*	Geen.
	(iii) Koffieroom....	*	Geen	*	12 < 20%	*	*	6,5-6,8	*	*	*	*	Geen.
	(iv) Aangesuurde room	*	Geen	*	Minstens 20%	*	*	Benede 5,5	*	*	*	*	Dit moet suurgemaak gewees het deur die inenting daarvan met 'n melksuurproducerende kultuur.
	(v) Suurroom.....	*	Geen	*	Minstens 20%	*	*	Benede 5,5	*	*	*	*	Dit moet op 'n natuurlike wyse suur geword het.
(g) Karringmelk—dit is of die melkerige neweproduk van die bottermaakproses wat gekonsentreer mag wees of gepasteuriseerde melk of hersaamgestelde melk van wisselende vetinhoud.	(i) Vars karringmelk	*	Geen	*	*	6,0%	*	*	*	*	*	*	Verkry van die bottermaakproses. Soos vir (i).
	(ii) Suur karringmelk	*	Geen	*	*	6,0%	*	Benede 5,5	*	*	*	*	Dit moet suurgemaak gewees het deur die inenting daarvan met 'n botterkultuur.
	(iii) Aangesuurde karringmelk	*	Geen	*	*	8,5%	*	Benede 6,0	*	*	*	*	
(h) Suurmilk—dit is varsmilk of laevet varsmilk versuur deur melksuurfermentasie.	(i) Suurmilk.....	*	Geen	*	Minstens 1,5%	8,5%	*	Benede 5,5	*	*	*	*	Geen.
	(ii) Aangesuurde melk	*	Geen	*	Minstens 1,5%	8,5%	*	Benede 5,5	*	*	*	*	Dit moet gepasteuriseerde melk wees, ingeënt met 'n kultuur om onder beheerde toestande 'n beoogde mikrobiologiese flora te ontwikkel.
(i) Suurafgeroomde melk—dit is afgeroomde varsmilk wat deur melksuurfermentasie versuur is.	(i) Af(ge)room(de) suurmilk	*	Geen	*	0-0,5%	8,6%	*	Benede 5,5	*	*	*	*	Geen.
	(ii) Aangesuurde afgeroomde melk	*	Geen	*	0-0,5%	8,6%	*	Benede 5,5	*	*	*	*	Soos vir h (ii).
(j) Joghurt—dit is 'n gekoaguleerde produk van melk met of sonder konsentrering of afforming of byvoeging van melkbestanddele verkry deur melksuurfermentasie deur die werking van <i>Lactoba cillus bulgaricus</i> en <i>Streptococcus thermophilus</i>	(i) Vol(room)joghurt	*	Geen	*	Minstens 3,0%	8,2%	*	*	*	*	*	*	Dit moet— (01) suurgemaak gewees het deur die inenting met 'n yoghurt kultuur; (02) Lewendige mikro-organismes in groot getalle bevat. Soos vir (i). Soos vir (i).
	(ii) Laevetjoghurt.	*	Geen	*	1,5-2,7%	8,2%	*	*	*	*	*	*	Soos vir (i). Soos vir (i).
	(iii) Af(ge)room(de) yoghurt	*	Geen	*	0-0,5%	8,2%	*	*	*	*	*	*	
(k) Vrugtejoghurt—dit is yoghurt waarby 'n hoeveelheid vrugte-gevoeg is	(i) Vol(room) vrugtejoghurt	*	8-30%	*	Minstens 2,5%	6,3%	*	*	*	*	*	*	Soos vir (j).
	(ii) Laevetvrugtejoghurt	*	8-30%	*	1,0-2,5	6,3%	*	*	*	*	*	*	Soos vir (i).
	(iii) Af(ge)room(de) vrugtejoghurt	*	8-30%	*	2,5 0-0,5%	6,3%	*	*	*	*	*	*	Soos vir (i).

* Dui aan dat geen vereistes gestel word nie.

Produk	Klas van produk	Vereistes waaraan produkte of klasse van produkte moet voldoen											
		1	2	3	4	5	6	7	8	9	10	11	12
		Minimum melk-droëstowwe (m/m)	Vrugte inhoud (m/m)	Reichert-Meisner-waarde	Melkvet-inhoud (m/m)	Minimum melkvet-vrye droëstofinhoud (m/m)	Minimum melk-proteïne inhoud (m/m)	pH-waarde	Vriespunt °C	Maksimum water-inhoud (m/m)	Maksimum gekroëide deeltjies	Oplosbaarheidsindeks: ml maksimum	Algemene vereistes
(l) Gegeurde-joghurt—dit is joghurt wat slegs geur is	(i) Vol(room)gegeurde joghurt	*	Geen	*	Minstens 3,0%	8,2%	*	*	*	*	*	*	Soos vir (j).
	(ii) Laevet gegeurde joghurt	*	Geen	*	1,5-2,7	8,2%	*	*	*	*	*	*	Soos vir (i).
	(iii) Af(ge)room(de) gegeurde joghurt	*	Geen	*	0-0,5%	8,2%	*	*	*	*	*	*	Soos vir (i).
(m) Roomkaas—dit is kaas wat hoofsaaklik van room vervaardig is	—	35%	Geen	*	Minstens 60%†	*	*	*	*	*	*	*	Geen.
(n) Maaskaas—dit is 'n produk van melk, gedeeltelik of geheel afgeroomde melk, karringmelk, of 'n kombinasie van genoemde produkte, berei deur koagulasie deur versuring met of sonder die gebruik van stremsel, die dreinerings van die wei tot die gewenste stewigheid waarna room bygevoeg mag word en wat gereed is vir gebruik direk na vervaardiging sonder noodsaaklike rympmaking	(i) Geroomde maaskaas	25%	Geen	*	45-<60%†	*	*	*	*	*	*	*	Geen.
	(ii) Mediumvet-maaskaas	23%	Geen	*	25-<45%†	*	*	*	*	*	*	*	Geen.
	(iii) Laevet-maaskaas	20%	Geen	*	10-<25%†	*	*	*	*	*	*	*	Geen.
	(iv) Vetr-vrye-maaskaas	18%	Geen	*	0-<10%†	*	*	*	*	*	*	*	Geen.
(o) Gekondenseerde melk (kondensmelk) ook bekend as gekonsentreerde of ingedampde melk—dit is 'n vloeibare gekonsentreerde produk verkry of deur verlaging van die voginhoud van varsmelk, hoëvetvarsmelk of laevetvarsmelk of afgeroomde varsmelk of her-saamgestel uit bestanddele van melk of albei	(i) Versoete kondensmelk:												
	(01) Vol(room)-kondensmelk	28,0%	Geen	*	Minstens 8,0%	*	*	*	*	*	*	*	Geen.
	(02) Laevet-kondensmelk	26,0%	Geen	*	1-<8,0%	*	*	*	*	*	*	*	Geen.
	(03) Af(ge)room-(de) kondensmelk	24,0%	Geen	*	Minder as 1%	*	*	*	*	*	*	*	Geen.
	(ii) Onversoete kondensmelk:												
	(01) Vol(room)-kondensmelk	25,0%	Geen	*	Minstens 7,5%	*	*	*	*	*	*	*	Geen.
(p) Volmelkpoëier—dit is die poëier verkry deur die droging van melk	(i) Sproeidroog..	*	Geen	*	26-40%	*	*	*	*	5,0%	Skyf C	1,0	Dit moet vervaardig wees volgens die sproeidrogingsproses. Dit moet vervaardig wees volgens die rol lerdrogingsproses. Dit moet vervaardig wees volgens die kits-drogingsproses.
	(ii) Rollergedroog..	*	Geen	*	26-40%	*	*	*	*	5,0%	Skyf C	15,0	
	(iii) Kitsgedroog....	*	Geen	*	26-40%	*	*	*	*	5,0%	Skyf C	1,0	

* Dui aan dat geen vereistes gestel word nie.
† In die droëstowwe.

Produk	Klas van produk	Vereistes waaraan produkte of klasse van produkte moet voldoen											
		1	2	3	4	5	6	7	8	9	10	11	12
		Minimum melk-droëstowwe (m/m)	Vrugte inhoud (m/m)	Reichert-Meissl-waarde	Melkvet-inhoud (m/m)	Minimum melkvet-vrye droëstofinhoud (m/m)	Minimum melk-proteïne inhoud (m/m)	pH-waarde	Vriespunt °C	Maksimum water-inhoud (m/m)	Maksimum geskroei-deeltjies	Oplosbaarheidsindeks: m/ maksimum	Algemene vereistes
(q) Laevetmelkpoeier—dit is die poeier verkry deur die droging van laevetmelk	(i) Sproeigedroog..	*	Geen	*	10-15%	*	*	*	*	5,0%	Skyf C	1,0	Dit moet vervaardig wees volgens die sproeidrogingsproses. Dit moet vervaardig wees volgens die rollerdrogingsproses. Dit moet vervaardig wees volgens die kitsdrogingsproses.
	(ii) Rollergedroog..	*	Geen	*	10-15%	*	*	*	*	5,0%	Skyf C	15,0	
	(iii) Kitsgedroog....	*	Geen	*	10-15%	*	*	*	*	5,0%	Skyf C	1,0	
(r) Afgeroomde melkpoeier—dit is die poeier verkry deur die droging van afgeroomde melk	(i) Sproeigedroog..	*	Geen	*	Hoogstens 1,5%	*	*	*	*	5,0%	Skyf C	1,0	Dit moet vervaardig wees volgens die sproeidrogingsproses. Dit moet vervaardig wees volgens die rollerdrogingsproses. Dit moet vervaardig wees volgens die kitsdrogingsproses.
	(ii) Rollergedroog..	*	Geen	*	Hoogstens 1,5%	*	*	*	*	5,0%	Skyf C	15,0	
	(iii) Kitsgedroog....	*	Geen	*	Hoogstens 1,5%	*	*	*	*	5,0%	Skyf C	1,0	
(s) Moutmelkpoeier—dit is die poeier verkry deur die droging van melk waarby mout gevoeg is	—	25%	Geen	*	Minstens 7,5%	*	*	*	*	5,0%	*	*	*
(t) Karringmelkpoeier—dit is die poeier verkry deur die droging van karringmelk	—	*	Geen	*	*	*	*	*	*	5,0%	*	*	*
(u) Weipoeier—dit is die poeier verkry deur die droging van wei	—	*	Geen	*	Hoogstens 1,5%	*	*	*	*	5,0%	*	*	*
(v) Botterolie ook bekend as "ghee" of "droë melkvet"—dit is die mees suiwer vorm van melkvet	—	*	Geen	23-34	Minstens 99,3%	*	*	*	*	0,5%	*	*	*

* Dui aan dat geen vereistes gestel word nie.

DEEL III

VERPAKKING EN MERKVEREISTES

Verystelling

6. Nieteenstaande andersluidende bepalings in hierdie regulasies, is varsmelk en gespesifiseerde melkprodukte wat in die koper se houer verkoop word vrygestel van die voorgeskrewe verpakking- en merkvereistes mits sodanige varsmelk en gespesifiseerde melkprodukte nie bestem is vir herverkoop of herverkoop word nie.

Verpakkingvereistes

7. Varsmelk en gespesifiseerde melkprodukte moet verpak word in geskikte houters wat onder normale opbergings-, hanterings-, en vervoertoestande, sodanige varsmelk en gespesifiseerde melkprodukte teen besmetting en bederf, beskerm.

Merkvereistes

8. Houters of die deksels van die houters wat varsmelk en gespesifiseerde melkprodukte bevat moet vir identifikasie doeleindes in duidelike leesbare letters gemerk wees met—

- (1) (a) die naam en adres of handelsnaam of die handelsmerk van die vervaardiger, verpakker of verspreider: Met dien verstande dat die vervaardiger of plek van verpakking identifiseerbaar moet wees;
- (b) 'n nommer of kode wat die produksielot en datum van verpakking of vervaardiging aandui;
- (c) die naam van die land van herkoms of die woord "ingevoer" indien dit ingevoer is;
- (2) voedseladditiewe uitgeslote vervaardigingsmiddels, in afnemende orde van massa of volume;
- (3) die woord "versoet" indien dit toegevoegde suikrose bevat; en
- (4) die volgende bykomstige merke:

Produk	Merke		
	Benaming van produk of klas van produk (na gelang van die geval)	Prosessering	Ander
(a) Varsmelk.....	"Melk"/"Volmelk"/"Volroommelk": Met dien verstande dat 'n beesrasbenaming of die woord "hoëvetmelk" gebruik kan word indien die melk 'n melkvethoud van meer as 4% (m/m) het	"Gepasteuriseer", "gesteriliseer", "U.H.T." of "rou"	"Gehomogeniseer" of "homogeniseerd" (opsioneel)
(b) Laevetvarsmelk....	"Laevetmelk"	Soos vir (a).....	Soos vir (a).
(c) Afgeroomde varsmelk	"Af(ge)room(de) melk"	Soos vir (a).....	*
(d) Hersaamgestelde melk	(i) "Hersaamgestelde melk"; of.....	*	Soos vir (a).
(e) Hersaamgestelde afgeroomde melk	(ii) "Hersaamgestelde laevetmelk".....	*	Soos vir (a).
(f) Room.....	"Hersaamgestelde af(ge)room(de) melk".....	*	*
	(i) "(Klop)room".....	Soos vir (a).....	*
	(ii) "Dessertroom".....	Soos vir (a).....	*
	(iii) "Koffieroom".....	Soos vir (a).....	*
	(iv) "Aangesuurde room".....	Rou wanneer van toepassing	*
	(v) "Suurroom".....	Rou wanneer van toepassing	*
(g) Karringmelk.....	(i) "Vars karringmelk".....	Rou wanneer van toepassing	*
	(ii) "Suur karringmelk".....	Rou wanneer van toepassing	*
	(iii) "Aangesuurde karringmelk".....	*	*
(h) Suurmelk.....	(i) "Suurmelk"/"Maas"/"Amasi".....	Rou wanneer van toepassing	*
	(ii) "Aangesuurde melk"/"Maas"/"Amasi".....	*	*
(i) Suur afgeroomde melk	(i) "Af(ge)room(de) suurmilk"/"Af(ge)room(de) maas"/"Af(ge)room(de) amasi".....	Rou wanneer van toepassing	*
	(ii) "Aangesuurde af(ge)room(de) suur melk"/"Af(ge)room(de) maas"/"Af(ge)room(de) amasi".....	*	*
(j) Joghurt.....	(i) "(Volmelk/Volroom)-joghurt".....	Rou wanneer van toepassing	*
	(ii) "Laevetjoghurt".....	Rou wanneer van toepassing	*
	(iii) "Af(ge)room(de) (melk) yoghurt".....	Rou wanneer van toepassing	*
(k) Vruchtejoghurt.....	(i) "(Volmelk/Volroom)vruchtejoghurt" of "(Volmelk/Volroom)" plus benaming van vrugte "joghurt".....	Rou wanneer van toepassing	*
	(ii) "Laevetvruchtejoghurt" of "Laevet" plus benaming van vrugte "joghurt" of.....	Rou wanneer van toepassing	*
	(iii) "Afgeroomde (melk)vruchtejoghurt" of "Af(ge)room(de) (melk)" plus benaming van vrugte "joghurt".....	Rou wanneer van toepassing	*
(l) Gegeurde-joghurt..	(i) "(Volmelk/Volroom)gegeurdejoghurt" of "(Volmelk/Volroom)" plus benaming van geursel en "gegeurde-joghurt".....	Rou wanneer van toepassing	*
	(ii) "Laevetgegeurdejoghurt" of "Laevet" plus benaming van geursel en "gegeurdejoghurt".....	Rou wanneer van toepassing	*
	(iii) "Af(ge)room(de) (melk)gegeurde yoghurt" of "Afgeroomde (melk)" plus benaming van geursel en "gegeurde-joghurt".....	Rou wanneer van toepassing	*
(m) Roomkaas.....	"Roomkaas".....	Rou wanneer van toepassing	*
(n) Maaskaas.....	(i) "Gerroomde maaskaas".....	Rou wanneer van toepassing	*
	(ii) "Mediumvetmaaskaas".....	Rou wanneer van toepassing	*
	(iii) "Laevetmaaskaas".....	Rou wanneer van toepassing	*
	(iv) "Vetvrymaaskaas" of "Afgeroomde maaskaas".....	Rou wanneer van toepassing	*

* Dui geen spesifikasie aan.

Produk	Merke		
	Benaming van produk of klas van produk (na gelang van die geval)	Prosessering	Ander
(o) Gekondenseerde melk	(i) (01) "Versoete [vol(room)] (ge)kondens(eerde)-melk"	*	Aanwysings vir die hersamestelling van sodanige produk met water na die samestelling van varsmelk.
	(02) "Versoete laevet (ge)kondens(eerde) melk" ..	*	Aanwysings vir die hersamestelling van sodanige produk met water na die samestelling van laevet varsmelk.
	(03) "Versoete af(ge)room(de) (ge)kondens(eerde)" melk	*	Aanwysings vir die hersamestelling van sodanige produk met water na die samestelling van afgeroomde varsmelk
	(ii) (01) "Onversoete [vol(room)] (ge)kondens(eerde)/ingedampde melk"	*	Soos vir (i) (01)
	(02) "Onversoete laevet (ge)kondens(eerde)/ingedampde melk"	*	Soos vir (i) (02).
	(03) "Onversoete af(ge)room(de) (ge)kondens(eerde)/ingedampde melk"	*	Soos vir (i) (03).
	(i) "[Vol(room)]melkpoeier"	Sproei(gedroog)(de)	Soos vir (o) (i) (01).
	(ii) "[Vol(room)]melkpoeier"	Roller(gedroog)(de)	*
	(iii) "[Vol(room)]melkpoeier"	Kits	Soos vir (o) (i) (01).
(p) Volmelkpoeier	(i) "Laevetmelkpoeier"	Sproei(gedroog)(de)	Soos vir (o) (i) (02).
	(ii) "Laevetmelkpoeier"	Roller(gedroog)(de)	*
	(iii) "Laevetmelkpoeier"	Kits	Soos vir (o) (i) (02).
(q) Laevetmelkpoeier ..	(i) "Af(ge)room(de) melkpoeier"	Sproei(gedroog)(de)	Soos vir (o) (i) (03).
	(ii) "Af(ge)room(de) melkpoeier"	Roller(gedroog)(de)	*
	(iii) "Afgeroomde melkpoeier"	Kits	Soos vir (o) (i) (03).
(r) Afgeroomde melkpoeier	"Moutmelkpoeier"	*	*
(s) Moutmelkpoeier ...	"Karringmelkpoeier"	*	*
(t) Karringmelkpoeier	"Weipoeier"	*	*
(u) Weipoeier	"Botterolie"/"Ghee" "Droë melkvat"	*	*
(v) Botterolie			

* Dui geen spesifikasie aan.

Verbode merke

9. Geen bewoording, illustrasie, of ander metode van begripsuitdrukking wat 'n wanvoorstelling behels of wat regstreeks of by implikasie 'n misleidende indruk skep van die inhoud of wat 'n gehalte of samestelling vereiste kwalifiseer mag op 'n houder wat varsmelk of gespesifiseerde melkprodukt bevat of op 'n kennisgewing in die nabyheid van enige hoeveelheid van sodanige varsmelk of gespesifiseerde melkprodukte verskyn nie.

DEEL IV DIVERSE BEPALINGS

Herroeping van regulasies

10. Die regulasies, afgekondig by Goewermentskennisgewing R. 1725 van 2 September 1977, soos gewysig deur Goewermentskennisgewing R. 1806 van 9 September 1977 word hierby herroep.

No. R. 732

6 April 1979

EGG PRODUCTION CONTROL ACT, 1970

AMENDMENT OF REGULATIONS

The Minister of Agriculture has, under the powers vested in him by section 2 of the Egg Production Control Act, 1970 (Act 61 of 1970), made the regulations set out in the Schedule hereto.

SCHEDULE

1. In this Schedule "regulations" means the regulations published by Government Notice R. 1862 of 15 September 1978.

2. The following regulation is hereby substituted for regulation 7 of the regulations:

"7. The General Manager may, after consultation with the Committee, cancel or amend any permit issued by him in terms of regulation 6."

3. Regulation 8 of the regulations is hereby deleted.

No. R. 732

6 April 1979

WET OP DIE BEHEER VAN EIERPRODUKSIE, 1970

WYSIGING VAN REGULASIES

Die Minister van Landbou het, kragtens die bevoegdheid hom verleen by artikel 2 van die Wet op die Beheer van Eierproduksie, 1970 (Wet 61 van 1970), die regulasies in die Bylae hiervan uiteengesit, gemaak.

BYLAE

1. In hierdie Bylae beteken "regulasies" die regulasies afgekondig by Goewermentskennisgewing R. 1862 van 15 September 1978.

2. Regulasie 7 van die regulasies word hierby deur die volgende regulasie vervang:

"7. Die Hoofbestuurder kan na goeddunke, maar slegs nadat hy met die Komitee oorleg gepleeg het, enige permit deur hom ingevolge regulasie 6 uitgereik, intrek of wysig."

3. Regulasie 8 van die regulasies word hierby geskrap.

No. R. 754

6 April 1979

REGULATIONS RELATING TO THE GRADING, PACKING AND MARKING OF CITRUS FRUIT INTENDED FOR EXPORT FROM THE REPUBLIC OF SOUTH AFRICA

The Minister of Agriculture has, under the powers vested in him by section 4 of the Agricultural Produce Export Act, 1971 (Act 51 of 1971), made the regulations set out in the Schedule hereto.

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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 Agricultural Produce Export Act, 1971 (Act 51 of 1971), shall have a corresponding meaning, and—

“carton” means a container as prescribed in regulation 11;

“Citrus Board” means the Board referred to in section 6 of the Citrus Scheme, published by Proclamation R. 2 of 1979;

“citrus fruit” or “fruit” means oranges, Seville oranges, grapefruit, lemons, naartjes and limes;

“consignment” means a quantity of citrus fruit of the same kind delivered at any one time under cover of the same consignment note, or if any such quantity of the same kind is exported under different cultivar designations, each quantity which is exported under a separate cultivar 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” means the number of fruit packed in a container;

“cultivar designation” means a designation prescribed by regulation 23;

“decay” means a state of decomposition, fungus development, infestation or deterioration of any kind detrimentally affecting the quality of the fruit;

“Department” means the Department of Agricultural Economics and Marketing;

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

No. R. 754

6 April 1979

REGULASIES MET BETREKKING TOT DIE GRADERING, VERPAKKING EN MERK VAN SITRUSVRUGTE BESTEM VIR UITVOER UIT DIE REPUBLIEK VAN SUID-AFRIKA

Die Minister van Landbou het, kragtens die bevoegdheid hom verleen by artikel 4 van die Wet op Uitvoer van Landbouprodukte, 1971 (Wet 51 van 1971), die regulasies in die Bylae hiervan uiteengesit, gemaak.

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Woordskrywings

1. In hierdie regulasies, tensy uit die samehang anders blyk, het 'n woord of uitdrukking waaraan in die Wet op Uitvoer van Landbouprodukte, 1971 (Wet 51 van 1971), 'n betekenis geheg is, 'n ooreenstemmende betekenis, en beteken—

“bederf” 'n toestand van verrotting, swamontwikkeling, besmetting of verval van enige aard, wat die gehalte van die vrug nadelig beïnvloed;

“besending” 'n hoeveelheid sitrusvrugte van dieselfde soort wat op 'n bepaalde tydstop onder dekking van dieselfde vragbrief afgelewer word of, indien so 'n hoeveelheid van dieselfde soort uitgevoer word onder verskillende cultivarbenamings, elke hoeveelheid wat onder 'n afsonderlike cultivarbenaming uitgevoer word of, indien so 'n laasgenoemde hoeveelheid gemerk is met verskillende pakhuisvolgnommers, elke hoeveelheid wat met 'n afsonderlike pakhuisvolgnommer gemerk is;

“cultivarbenaming” die by regulasie 23 voorgeskrewe cultivarbenaming;

“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 Landbouprodukte, 1971 (Wet 51 van 1971);

“Direkteur van Inspeksiedienste” die Direkteur van die Afdeling Inspeksiedienste van die Departement;

“dopluis” 'n volwasse dopluis van minstens 1 mm in deursnee;

“draadgebinde kisse” 'n by regulasie 12 voorgeskrewe houër;

"Director of Inspection Services" means the Director of the Division of Inspection Services of the Department;

"foreign matter" means any material not normally present in or on the citrus fruit excluding wax as prescribed in Part IV;

"limes" means the fruit of the cultivar *Citrus aurantifolia* (Christm.) Swingle;

"long stems" means stems that protrude more than 2 mm beyond the button of the fruit or in the case of a sunken button, stems that are longer than 2 mm and which protrude beyond the shoulder of the fruit;

"major", in relation to frost damage, granulation and drying out, means that frost damage, granulation or drying out appears in one or more juice vesicles in all segments or in two or more vesicles in all except two segments of a citrus fruit to a depth of not less than 6 mm measured from the stem-end of the segment and parallel to the longitudinal axis or the same in volume when occurring in other parts of the fruit;

"minor", in relation to frost damage, granulation and drying out, means that frost damage, granulation or drying out is of a lesser intensity than that defined as "major" in this regulation and appears in one or more juice vesicles of a fruit to a depth of not less than 6 mm measured from the stem-end of the segment and parallel to the longitudinal axis;

"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 any scale excluding red scale;

"red scale" means mature insects known as *Aonidiella aurantii*;

"scale" means mature scale of at least 1 mm in diameter;

"seedless" means less than 10 mature seeds per fruit;

"the Act" means the Agricultural Produce Export Act, 1971 (Act 51 of 1971);

"wirebound box" means a container as prescribed in regulation 12; and

"wooden crate" means a container as prescribed in regulation 13.

PART I

GENERAL

Notice

2. (1) Any person intending to export a consignment of citrus fruit shall give written notice of such intention to the Director of Inspection Services, Private Bag X258, Pretoria 0001, or to an inspector, at least ten days prior to the date of export.

(2) Such notice shall state—

- (a) the number and type of containers in the consignment;
- (b) the name of the exporter or his agent;
- (c) the place where such citrus fruit is packed;
- (d) the port from which the export shall take place;
- (e) particulars concerning the marking and destination thereof;
- (f) the date of export; and
- (g) the scheduled time of departure if exported by air.

Submission for inspection

3. Citrus fruit shall be submitted for inspection at least 24 hours prior to the loading thereof into a vessel, aircraft or vehicle in which it is intended to export the citrus fruit.

"ernstig", met betrekking tot rypbeskadiging, granulasie en uitdroging, dat rypbeskadiging, granulasie of uitdroging in een of meer sapsakkies in al die skywe, of in twee of meer sapsakkies in al die skywe behalwe twee, van 'n sitrusvrug voorkom tot 'n diepte van nie minder as 6 mm gemeet vanaf die stingelent van die skyf en parallel met die lengte-as of dieselfde in volume wanneer dit in ander dele van die sitrusvrug voorkom;

"gering", met betrekking tot rypbeskadiging, granulasie en uitdroging, dat rypbeskadiging, granulasie of uitdroging van 'n ligter intensiteit is, as wat vir "ernstig" in hierdie regulasie gedefinieer word en in een of meer sapsakkies van 'n vrug voorkom tot 'n diepte van nie minder as 6 mm gemeet vanaf die stingelent van die skyf en parallel met die lengte-as;

"houtkrat" 'n by regulasie 13 voorgeskrewe houer;

"karton" 'n by regulasie 11 voorgeskrewe houer;

"lang stingels" stingels wat meer as 2 mm verby die stingelknopie van die vrug steek of, in die geval van 'n gesonke knopie, stingels wat langer as 2 mm is en by die skouer van die vrug verbysteek;

"lemmetjies" vrugte van die cultivar *Citrus aurantifolia* (Christm.) Swingle;

"pakhuisvolgnommer" 'n identifikasiemerk wat na goedgekeurde deur 'n verpakker op 'n houer van sitrusvrugte aangebring mag word;

"pitloos" minder as 10 volgroeiende pitte per vrug;

"persdopluis" enige dopluis behalwe rooidopluis;

"rooidopluis" volwasse insekte bekend as *Aonidiella aurantii*;

"Sitrusraad" die Raad vermeld in artikel 6 van die Sitrusskema, afgekondig by Proklamasie R. 2 van 1979;

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

"telling" die getal vrugte wat in 'n houer verpak is;

"vragbrief" 'n vragbrief deur die Sitrusraad goedgekeur; en

"vreemde stowwe" enige materiaal nie normaalweg in of op die sitrusvrugte teenwoordig nie uitgesonderd waks soos in Deel IV voorgeskryf.

DEEL I

ALGEMEEN

Kennisgewing

2. (1) Iemand wat van voorneme is om 'n besending sitrusvrugte uit te voer, moet minstens tien dae voor die datum van uitvoer, skriftelik aan die Direkteur van Inspeksiedienste, Privaatsak X258, Pretoria 0001, of aan 'n inspekteur, kennis gee van sodanige voorneme.

(2) Sodanige kennisgewing moet verstrek—

- (a) die aantal en tipe houters in die besending;
- (b) die naam van die uitvoerder of sy agent;
- (c) die plek waar sodanige sitrusvrugte verpak word;
- (d) die hawe waarvandaan die uitvoer sal plaasvind;
- (e) besonderhede aangaande die merk en bestemming daarvan;
- (f) die datum van uitvoer; en
- (g) die geskeduleerde tyd van vertrek indien per lug uitgevoer.

Aanbieding vir ondersoek

3. Sitrusvrugte moet vir ondersoek aangebied word minstens 24 uur voor die inskeping daarvan in die skip, vlieg- of voertuig waarin dit beoog word om die sitrusvrugte uit te voer.

Consignment note

4. Every quantity of citrus fruit, shall when submitted for inspection, be accompanied by a consignment note duly completed in triplicate of which each copy shall have the same serial number and of which one copy shall become the property of the Department.

Inspection

5. (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 and approved may at any time thereafter be re-inspected 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 this regulation.

(3) An inspector may in any consignment of citrus fruit abstract and open as many containers and examine the contents thereof and remove samples of such contents for the purpose of further testing or analysis as he may deem necessary: Provided that if after his inspection 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 or causing to be marked 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

6. An inspection fee of 2,0c per container in a consignment of citrus fruit shall be paid to the Department by the exporter of citrus fruit when such citrus fruit is submitted for inspection.

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 written 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 with such inspector or at any office of the Division of Inspection Services, of the Department, a deposit of R30 per consignment in the case of an appeal in respect of separate consignments, or R30 for the first consignment plus R15 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

Vragbrief

4. Elke hoeveelheid sitrusvrugte moet by die aanbieding daarvan vir ondersoek, vergesel wees van 'n vragbrief wat behoorlik in tripikaat voltooi is, waarvan elke afskrif dieselfde reeksnommer moet hê en waarvan een afskrif die eiendom van die Departement sal word.

Ondersoek

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

(2) Sitrusvrugte wat vir uitvoer ondersoek en goedgekeur was mag te eniger tyd daarna deur 'n inspekteur herondersoek word en na sodanige herondersoek mag daardie sitrusvrugte nieestaanste '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 in-gevolge hierdie regulasie bekragtig is.

(3) 'n Inspekteur mag in 'n besending sitrusvrugte soveel houters onttrek en oopmaak en die inhoud daarvan ondersoek en monsters van sodanige inhoud verwyder vir die doel van verdere toetsing 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 ondersoek of herondersoek 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 ondersoek, 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 te laat merk, of 'n sertifikaat wat sodanige goedkeuring aantoon, uit te reik; en

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

Ondersoekgeld

6. 'n Ondersoekgeld van 2,0c per houer in 'n besending sitrusvrugte moet aan die Departement deur die uitvoerder van die sitrusvrugte, betaal word wanneer sodanige sitrusvrugte vir ondersoek aangebied word.

Appel

7. (1) Iemand wat hom deur beslissing of optrede van 'n inspekteur veronreg ag, mag appel aanteken teen sodanige beslissing of optrede deur binne 24 uur nadat hy van daardie beslissing of optrede in kennis gestel is, 'n geskrewe kennisgewing van appel by 'n inspekteur in te dien, en binne genoemde tydperk by die inspekteur, of by enige kantoor van die Afdeling Inspeksiedienste van die Departement, 'n deposito van R30 per besending in die geval van 'n appel ten opsigte van afsonderlike besendings, of R30 vir die eerste besending plus R15 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,

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 citrus fruit in respect of which an appeal has been lodged, or to the containers thereof, any mark or marks which he may deem necessary for identification purposes, and such citrus fruit shall not without his consent be removed from the place where it was inspected or where it is stored.

(3) The Secretary of the Department or an officer of the Department nominated by him shall designate three persons, of whom one shall be the Manager of the South African Co-operative Citrus Exchange Limited, or his representative, 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, 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 = the total amount deposited in respect of the appeal;

b = the total number of consignments to which the appeal relates;

c = the number of consignments in respect of which the appeal is upheld; and

d = the amount to be refunded to the appellant;

(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 a consignment:

$$\frac{a}{b} \times \frac{e}{f} = g, \text{ where—}$$

(a) = the total amount deposited in respect of the appeal;

b = the total number of consignments to which the appeal relates;

te deponeer: Met dien verstande dat indien die kennisgewing van appèl en deposito nie binne die voorgeskrewe tydperk van 24 uur ingehandig en gedeponeer word nie, die appellant sy reg van appèl ingevolge hierdie regulasie verbeur.

(2) 'n Inspekteur mag aan die sitrusvrugte ten opsigte waarvan appèl aangeteken is, of aan die houers daardie van, enige merk of merke aanbring wat hy vir uitkeningsdoeleindes nodig mag ag, en sodanige sitrusvrugte mag nie sonder sy toestemming van die plek waar dit ondersoek of opgeberg is, verwyder word nie.

(3) Die Sekretaris van die Departement of 'n beampte van die Departement deur hom benoem, wys drie persone aan, van wie een die Bestuurder van die Suid-Afrikaanse Ko-operatiewe Sitrusbeurs Beperk, of sy verteenwoordiger moet wees, deur wie oor so 'n appèl beslis moet word binne 48 uur (uitgesonderd Sondae en openbare vakansiedae) na indiening daarvan, en die beslissing van die aldus aangewese persone sal afdoende wees.

(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 appèl en mag nadat die betrokke sitrusvrugte vertoon en uitgeken is en alle belanghebbendes aangehoor is, alle persone (met inbegrip van die appellant, sy verteenwoordiger en die inspekteur) gelas om die plek waar die appèl oorweeg word, te verlaat.

(5) (a) Indien die appèl van die hand gewys word ten opsigte van al die sitrusvrugte waarop die appèl 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 appèl gehandhaaf word ten opsigte van al die sitrusvrugte waarop die appèl betrekking het, word die bedrag wat ten opsigte daarvan gedeponeer is aan die appellant terugbetaal.

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

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

$$\frac{a}{b} \times \frac{c}{1} = d, \text{ waar—}$$

a = die totale bedrag ten opsigte van die appèl gedeponeer;

b = die totale aantal besendings waarop die appèl betrekking het;

c = die aantal besendings ten opsigte waarvan appèl gehandhaaf is; en

d = die bedrag wat aan die appellant terugbetaal moet word;

(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 = die totale bedrag ten opsigte van die appèl gedeponeer;

b = die totale aantal besendings waarop die appèl betrekking het;

e=the number of count groups in the consignment concerned in respect of which the appeal is upheld;
f=the total number of count groups in the consignment concerned; and
g=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 no apply—

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

(b) to citrus fruit in respect of which the Director of Inspection 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;

(c) to citrus fruit shipped as provisions for consumption aboard a ship or other means of conveyance to foreign countries; or

(d) to citrus fruit exported as a gift and of which the mass does not exceed 10 kg.

e=die aantal tellingsgroepe in die betrokke besending ten opsigte waarvan die appèl gehandhaaf is;
f=die totale aantal tellingsgroepe in die betrokke besending; en

g=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 tellingsgroepe in 'n besending maar nie ten opsigte van al die tellingsgroepe in die besending nie, word die tellingsgroep of aantal tellingsgroepe 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 bepalings, 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 Bophuthatswana, die Republiek van Botswana, die Republiek van Transkei en die gebied van Suidwes-Afrika;

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

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

(d) op sitrusvrugte wat as geskenk uitgevoer word en waarvan die massa nie 10 kg oorskry nie.

PART II

QUALITY REQUIREMENTS

Classes

9. (1) There shall be two classes of citrus fruit namely Class 1 and Class 2.

Specifications for oranges

(2) The classes mentioned in subregulation (1) shall, in the case of oranges, comply with the following specifications:

Quality factor	Class 1	Class 2
(a) Cultivars.....	Any cultivar other than blood oranges, Thompson navel oranges, other off-type Washington navel oranges of a skin and flesh texture similar to the Thompson and any oranges which contain 10 or more mature seeds per fruit	As for Class 1.
(b) Wilt.....	None.....	None.
(c) Shriveled.....	None.....	None.
(d) Uniformity of size in the same container	Uniform: Provided that the difference in diameter of the oranges in the same container does not exceed that as prescribed in regulation 14 (3)	As for Class 1.
(e) Development.....	Well developed and not soft as a result of over-ripeness and shall be "in season"	As for Class 1.
(f) Colour.....	Shall comply with minimum requirements as approved from time to time by the Director of Inspection Services	As for Class 1.
(g) Splits and skin weaknesses which may cause decay	None.....	None.
(h) Skin characteristics.....	Shall not be rough, coarse, thick skinned, ribbed or ridged	As for Class 1.
(i) Skin burn.....	Not burnt.....	Not burnt.
(j) Blemishes.....	Free from blemishes, hailmarks and other superficial defects	Fairly free from blemishes, unsightly hailmarks and other superficial defects.
(k) Malformation.....	Free and with no excessively protruding navels.....	Reasonably free and with no excessively protruding navels.
(l) Decay.....	None.....	None.
(m) Bruises.....	None.....	None.
(n) Injuries and insect damage.....	No injury or insect damage penetrating into the albedo....	As for Class 1.

Quality factor	Class 1				Class 2	
	Count per carton or wirebound box	Maximum number per fruit			Count per carton or wirebound box	Maximum number per fruit
		Red Scale	Purple scale	Red and purple scale collectively		Red and purple scale collectively
(o) Scale (maximum).....	40.....	19	14	19	40	30
	48.....	17	13	17	48	30
	56.....	16	12	16	56	30
	72.....	14	10	14	72	30
	88.....	12	9	12	88	25
	112.....	10	7	10	112	21
	138.....	10	7	10	138	21
	150.....	9	6	9	150	18
	162.....	7	5	7	162	18
(p) Insect infestation, fungus, virus, greening and other diseases	None.....				None.	
(q) Flesh texture.....	Good.....				Good.	
(r) Seed content (maximum per fruit):						
(i) Tomangos.....	Less than 7.....				Less than 7.	
(ii) Proteas and valencias.....	Less than 10.....				Less than 10.	
(iii) Navels.....	None.....				None.	
(s) Long stems.....	None.....				None.	
(t) Absence of buttons.....	None.....				None.	
(u) Frost damage, granulation and drying out:						
(i) Major.....	None.....				None.	
(ii) Minor.....	*.....				*.....	
(v) Maturity and juice requirements....					As for Class 1.	
(i) Average per consignment....						
	Number of series of requirements	Minimum percentage juice	Minimum percentage total soluble solids	Minimum percentage acid	Maximum percentage acid	Minimum total soluble solids to acid ratio
(aa) Navels.....	1	48	9,0	0,60	1,80	7,5:1
	2	47	9,5	0,65	1,80	8,0:1
	3	46	10,0	0,70	1,80	8,5:1
	4	45	10,5	0,75	1,80	9,0:1
	5	44	11,0	0,80	1,80	9,5:1
	6	48	8,9	0,60	1,80	8,0:1
	7	48	8,8	0,60	1,80	8,5:1
	8	48	9,1	0,59	1,80	7,5:1
	9	48	9,2	0,58	1,80	7,5:1
	10	48	9,3	0,57	1,80	7,5:1
	11	48	9,4	0,56	1,80	7,5:1
	12	48	9,5	0,55	1,80	7,5:1
	13	48	9,5	0,60	1,80	7,4:1
	14	48	10,0	0,60	1,80	7,3:1
(bb) Valencias and proteas.	1	50	9,0	0,70	1,80	7,0:1
	2	49	9,5	0,75	1,80	7,5:1
	3	48	10,0	0,80	1,80	8,0:1
	4	50	8,9	0,70	1,80	7,5:1
	5	50	8,8	0,70	1,80	8,0:1
	6	50	9,1	0,69	1,80	7,0:1
	7	50	9,2	0,68	1,80	7,0:1
	8	50	9,3	0,67	1,80	7,0:1
	9	50	9,4	0,66	1,80	7,0:1
	10	50	9,5	0,65	1,80	7,0:1
	11	50	9,6	0,64	1,80	7,0:1
	12	50	9,7	0,63	1,80	7,0:1
	13	50	9,8	0,62	1,80	7,0:1
	14	50	9,9	0,61	1,80	7,0:1
	15	50	10,0	0,60	1,80	7,0:1
	16	50	9,5	0,70	1,80	6,9:1
	17	50	10,0	0,70	1,80	6,8:1
(cc) Tomangos.....	1	52	9,0	0,70	1,80	7,0:1
	2	51	9,5	0,75	1,80	7,5:1
	3	50	10,0	0,80	1,80	8,0:1
	4	52	8,9	0,70	1,80	7,5:1
	5	52	8,8	0,70	1,80	8,0:1
	6	52	9,1	0,69	1,80	7,0:1
	7	52	9,2	0,68	1,80	7,0:1
	8	52	9,3	0,67	1,80	7,0:1
	9	52	9,4	0,66	1,80	7,0:1
	10	52	9,5	0,65	1,80	7,0:1
	11	52	9,6	0,64	1,80	7,0:1
	12	52	9,7	0,63	1,80	7,0:1

* No specification.

Quality factor	Class 1						Class 2
	Number of series of requirements	Minimum percentage juice	Minimum percentage total soluble solids	Minimum percentage acid	Maximum percentage acid	Minimum total soluble solids to acid ratio	
	13	52	9,8	0,62	1,80	7,0:1	
	14	52	9,9	0,61	1,80	7,0:1	
	15	52	10,0	0,60	1,80	7,0:1	
	16	52	9,5	0,70	1,80	6,9:1	
	17	52	10,0	0,70	1,80	6,8:1	
(ii) Per individual sample (minimum)	As for the average per consignment except that various sample values may not differ more than the following from the specified series: Juice content..... 2% Total soluble solids content..... 0,5% Acid content..... 0,05% Total soluble solids to acid ratio..... 0,4:1 Provided that if these limits are exceeded a consignment may still be approved if the average of any four or more samples and 75 per cent of all the samples tested comply with the minimum requirements as prescribed in subparagraph (i).						
(w) Fruit diameter (minimum).....	54 mm.....						54 mm.
(x) Flesh diameter.....	None.....						None.
(y) Foreign matter.....	None.....						None.
(z) Unspecified defects.....	None.....						None.

* No specification.

Specifications for grapefruit

(3) The classes mentioned in subregulation (1) shall, in the case of grapefruit, comply with the following specifications:

Quality factor	Class 1			Class 2	
(a) Cultivars.....	Shall be of a seedless cultivar.....			As for Class 1.	
(b) Wilt.....	None.....			None.	
(c) Shrivelled.....	None.....			None.	
(d) Uniformity of size in the same container	Uniform: Provided that the difference in diameter of grapefruit in the same container does not exceed that as prescribed in regulation 14 (4)			As for Class 1.	
(e) Development.....	Well developed and not soft as result of over-ripeness and shall be "in season"			As for Class 1.	
(f) Colour.....	Shall comply with minimum requirements as approved from time to time by the Director of Inspection Services			As for Class 1.	
(g) Splits and skin weaknesses which may cause decay	None.....			None.	
(h) Skin characteristics.....	Shall not be rough, coarse, thick skinned, ribbed or ridged			As for Class 1.	
(i) Skin burn.....	Not burnt.....			Not burnt.	
(j) Blemishes.....	Free from blemishes, hailmarks and other superficial defects			Fairly free from blemishes, unsightly hailmarks and other superficial defects.	
(k) Malformation.....	Free.....			Free.	
(l) Decay.....	None.....			None.	
(m) Bruises.....	None.....			None.	
(n) Injuries and insect damage.....	No injury or insect damage penetrating into the albedo..			As for Class 1.	
(o) Scale maximum.....	Count per carton or wirebound box	Maximum number per fruit		Count per carton or wirebound box	Maximum number per fruit
		Red scale	Purple scale		Red and purple scale collectively
	27.....	26	18	26	45
	32.....	24	17	24	40
	36.....	22	16	22	40
	40.....	19	14	19	35
	48.....	17	13	17	35
	56.....	16	12	16	30
	64.....	15	11	15	30
	72.....	14	10	14	25
	88.....	12	9	12	25
(p) Insect infestation, fungus, virus and other diseases	None.....			None.	

Quality factor	Class 1				Class 2
(q) Flesh texture.....	Good.....				Good.
(r) Seed content.....	Typical for the cultivar concerned.....				As for Class 1.
(s) Long stems.....	None.....				None.
(t) Absence of buttons.....	None.....				None.
(u) Frost damage, granulation and drying out—					
(i) major.....	None.....				None.
(ii) minor.....	*.....				*
(v) Maturity and juice requirements:...					As for Class 1.
	Number of series of requirements	Minimum percentage juice	Maximum percentage acid	Minimum total-soluble solids to acid ratio	
(aa) Marsh (1 March to 30 June)	1.....	42	1,80	5,0:1	
	2.....	42	1,82	5,1:1	
	3.....	42	1,84	5,2:1	
	4.....	42	1,86	5,3:1	
	5.....	42	1,88	5,4:1	
	6.....	42	1,90	5,5:1	
	7.....	42	1,92	5,6:1	
	8.....	42	1,94	5,7:1	
	9.....	42	1,96	5,8:1	
	10.....	42	1,98	5,9:1	
(1 July to 29 February)	11.....	42	2,00	6,0:1	
(bb) Rosé.....	12.....	42	2,00	5,0:1	
(cc) Gold.....	*.....	44	1,75	5,2:1	
			1,75	5,2:1	
(w) Fruit diameter (minimum).....	70 mm.....				70 mm.
(x) Flesh diameter.....					As for Class 1.
	Fruit diameter (mm)			Minimum flesh diameter (mm)	
	70.....			56	
	71.....			56	
	72.....			57	
	73.....			57	
	74.....			58	
	75.....			59	
	76.....			59	
	77.....			60	
	78.....			61	
	79.....			61	
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	97.....			74	
	98.....			74	
	99.....			75	
	100.....			76	
	101.....			77	
	102.....			77	
	103.....			78	
	104.....			79	
	105.....			80	
	106.....			80	
	107.....			81	
	108.....			82	
	109.....			83	
	110.....			83	
(y) Foreign matter.....	None.....				None.
(z) Unspecified defects.....	None.....				None.

* No specification.

Specifications for lemons

(4) The classes mentioned in subregulation (1) shall, in the case of lemons, comply with the following specifications:

Quality factor	Class 1	Class 2																																																																																		
(a) Cultivars.....	Any cultivar except rough lemons and Meyer lemons.....	As for Class 1.																																																																																		
(b) Wilt.....	None.....	None.																																																																																		
(c) Shrivelled.....	None.....	None.																																																																																		
(d) Uniformity of size in the same container	Uniform.....	Uniform.																																																																																		
(e) Development.....	Well developed and not soft as result of over ripeness and shall be "in season"	As for Class 1.																																																																																		
(f) Colour.....	Shall comply with minimum requirements as approved from time to time by the Director of Inspection Services	As for Class 1.																																																																																		
(g) Splits and skin weaknesses which may cause decay	None.....	None.																																																																																		
(h) Skin characteristics.....	Shall not be rough, coarse, thick skinned, ribbed or ridged	As for Class 1.																																																																																		
(i) Skin burn.....	Not burnt.....	Not burnt.																																																																																		
(j) Blemishes.....	Free from blemishes, hailmarks and other superficial defects	Fairly free from blemishes, unsightly hailmarks and other superficial defects.																																																																																		
(k) Malformation.....	Free.....	Free.																																																																																		
(l) Decay.....	None.....	None.																																																																																		
(m) Bruises.....	None.....	None.																																																																																		
(n) Injuries and insect damage.....	No injury or insect damage penetrating into the albedo....	As for Class 1.																																																																																		
(o) Scale (maximum).....	<table><tr><th rowspan="2">Count per carton or wirebound box</th><th colspan="3">Maximum number per fruit</th></tr><tr><th>Red scale</th><th>Purple scale</th><th>Red and purple scale collectively</th></tr><tr><td>45.....</td><td>19</td><td>14</td><td>19</td></tr><tr><td>60.....</td><td>17</td><td>13</td><td>17</td></tr><tr><td>70.....</td><td>16</td><td>12</td><td>16</td></tr><tr><td>80.....</td><td>15</td><td>11</td><td>15</td></tr><tr><td>88.....</td><td>14</td><td>10</td><td>14</td></tr><tr><td>100.....</td><td>12</td><td>9</td><td>12</td></tr><tr><td>120.....</td><td>11</td><td>8</td><td>11</td></tr><tr><td>135.....</td><td>10</td><td>7</td><td>10</td></tr><tr><td>150.....</td><td>10</td><td>7</td><td>10</td></tr><tr><td>162.....</td><td>9</td><td>6</td><td>9</td></tr><tr><td>195.....</td><td>7</td><td>5</td><td>7</td></tr><tr><td>221.....</td><td>6</td><td>5</td><td>6</td></tr></table>	Count per carton or wirebound box	Maximum number per fruit			Red scale	Purple scale	Red and purple scale collectively	45.....	19	14	19	60.....	17	13	17	70.....	16	12	16	80.....	15	11	15	88.....	14	10	14	100.....	12	9	12	120.....	11	8	11	135.....	10	7	10	150.....	10	7	10	162.....	9	6	9	195.....	7	5	7	221.....	6	5	6	<table><tr><th rowspan="2">Count per carton or wirebound box</th><th>Maximum number per fruit</th></tr><tr><th>Red and purple scale collectively</th></tr><tr><td>45.....</td><td>30</td></tr><tr><td>60.....</td><td>30</td></tr><tr><td>70.....</td><td>30</td></tr><tr><td>80.....</td><td>25</td></tr><tr><td>88.....</td><td>25</td></tr><tr><td>100.....</td><td>25</td></tr><tr><td>120.....</td><td>21</td></tr><tr><td>135.....</td><td>21</td></tr><tr><td>150.....</td><td>21</td></tr><tr><td>162.....</td><td>18</td></tr><tr><td>195.....</td><td>18</td></tr><tr><td>221.....</td><td>12</td></tr></table>	Count per carton or wirebound box	Maximum number per fruit	Red and purple scale collectively	45.....	30	60.....	30	70.....	30	80.....	25	88.....	25	100.....	25	120.....	21	135.....	21	150.....	21	162.....	18	195.....	18	221.....	12
Count per carton or wirebound box	Maximum number per fruit																																																																																			
	Red scale	Purple scale	Red and purple scale collectively																																																																																	
45.....	19	14	19																																																																																	
60.....	17	13	17																																																																																	
70.....	16	12	16																																																																																	
80.....	15	11	15																																																																																	
88.....	14	10	14																																																																																	
100.....	12	9	12																																																																																	
120.....	11	8	11																																																																																	
135.....	10	7	10																																																																																	
150.....	10	7	10																																																																																	
162.....	9	6	9																																																																																	
195.....	7	5	7																																																																																	
221.....	6	5	6																																																																																	
Count per carton or wirebound box	Maximum number per fruit																																																																																			
	Red and purple scale collectively																																																																																			
45.....	30																																																																																			
60.....	30																																																																																			
70.....	30																																																																																			
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100.....	25																																																																																			
120.....	21																																																																																			
135.....	21																																																																																			
150.....	21																																																																																			
162.....	18																																																																																			
195.....	18																																																																																			
221.....	12																																																																																			
(p) Insect infestation, fungus, virus and other diseases	None.....	None.																																																																																		
(q) Flesh texture.....	Good.....	Good.																																																																																		
(r) Seed content.....	Typical for the cultivar concerned.....	As for Class 1.																																																																																		
(s) Long stems.....	None.....	None.																																																																																		
(t) Absence of buttons.....	None.....	None.																																																																																		
(u) Frost damage, granulation and drying out—																																																																																				
(i) major.....	None.....	None.																																																																																		
(ii) minor.....	*	*																																																																																		
(v) Maturity and juice requirements.....	Minimum juice content: 40 per cent.....	As for Class 1.																																																																																		
(w) Fruit diameter (minimum).....	48 mm.....	48 mm.																																																																																		
(x) Flesh diameter.....	*	*																																																																																		
(y) Foreign matter.....	None.....	None.																																																																																		
(z) Unspecified defects.....	None.....	None.																																																																																		

* No specification.

Specifications for naartjes

(5) The classes mentioned in subregulation (1) shall, in the case of naartjes, comply with the following specifications:

Quality factor	Class 1	Class 2
(a) Cultivars.....	Shall be of a tight skin cultivar including the Tangerine cultivar	As for Class 1.
(b) Wilt.....	None.....	None.
(c) Shrivelled.....	None.....	None.
(d) Uniformity of size in the same container	Uniform.....	Uniform.
(e) Development.....	Well developed and not soft as a result of over-ripeness and shall be "in season"	As for Class 1.
(f) Colour.....	Shall comply with minimum requirements as approved from time to time by the Director of Inspection Services	As for Class 1.
(g) Splits and skin weaknesses which may cause decay	None.....	None.
(h) Skin characteristics.....	Shall not be rough, coarse, thick skinned, ribbed or ridged	As for Class 1.
(i) Skin burn.....	Not burnt.....	Not burnt.

Quality factor	Class 1				Class 2
(j) Blemishes.....	Free from blemishes, hailmarks and other superficial defects				Fairly free from blemishes, unsightly hailmarks and other superficial defects.
(k) Malformation.....	Free.....				Free.
(l) Decay.....	None.....				None.
(m) Bruises.....	None.....				None.
(n) Injuries and insect damage.....	No injury or insect damage penetrating into the albedo...				As for Class 1.
(o) Scale (maximum).....	None.....				None.
(p) Insect infestation, fungus, virus and other diseases	Good.....				Good.
(q) Flesh texture.....	Typical of the cultivar concerned.....				As for Class 1.
(r) Seed content.....	None.....				None.
(s) Long stems.....	None.....				None.
(t) Absence of buttons.....	None.....				None.
(u) Frost damage, granulation and drying out—	None.....				None.
(i) major.....	None.....				None.
(ii) minor.....	None.....				None.
(v) Maturity and juice requirements....	Minimum percentage juice	Minimum percentage total soluble solids	Minimum percentage acid	Minimum total soluble solids to acid ratio	As for Class 1.
	52.....	9	0,6	7,5:1	
(w) Fruit diameter (minimum).....	44,5 mm.....				44,5 mm.
(x) Flesh diameter.....	None.....				None.
(y) Foreign matter.....	None.....				None.
(z) Unspecified defects.....	None.....				None.

* No specification.

Specifications for Seville oranges and limes

(6) The classes mentioned in subregulation (1) shall, in the case of Seville oranges and limes, comply with the following specifications:

Quality factor	Class 1	Class 2
(a) Cultivars.....	Shall be true to cultivar.....	As for Class 1.
(b) Wilt.....	None.....	None.
(c) Shrivelled.....	None.....	None.
(d) Uniformity of size in the same container	Uniform.....	Uniform.
(e) Development.....	Well developed and not soft as a result of over-ripeness and shall be "in season"	As for Class 1.
(f) Colour.....	Shall comply with minimum requirements as approved from time to time by the Director of Inspection Services	As for Class 1.
(g) Splits and skin weaknesses which may cause decay	None.....	None.
(h) Skin characteristics.....	Shall not be rough, coarse, thick skinned, ribbed or ridged	As for Class 1.
(i) Skin burn.....	Not burnt.....	Not burnt.
(j) Blemishes.....	Free from blemishes, hailmarks and other superficial defects	Fairly free from blemishes, unsightly hailmarks and other superficial defects.
(k) Malformation.....	Free.....	Free.
(l) Decay.....	None.....	None.
(m) Bruises.....	None.....	None.
(n) Injuries and insect damage.....	No injury or insect damage penetrating into the albedo...	As for Class 1.
(o) Scale (maximum).....	None.....	None.
(p) Insect infestation, fungus, virus and other diseases	Good.....	Good.
(q) Flesh texture.....	Typical for the cultivar concerned.....	As for Class 1.
(r) Seed content.....	None.....	None.
(s) Long stems.....	None.....	None.
(t) Absence of buttons.....	None.....	None.
(u) Frost damage, granulation and drying out—	None.....	None.
(i) major.....	None.....	None.
(ii) minor.....	None.....	None.
(v) Maturity and juice requirements....	None.....	None.
(w) Fruit diameter (minimum).....	None.....	None.
(x) Flesh diameter.....	None.....	None.
(y) Foreign matter.....	None.....	None.
(z) Unspecified defects.....	None.....	None.

* No specification.

Deviations

(7) The classes mentioned in subregulation (1) may deviate from the specifications prescribed in subregulations (2), (3), (4), (5) and (6) to the extent set out hereunder:

Quality factor	Maximum deviations by number	
	Class 1	Class 2
(a) Frost damage, granulation and drying out:		
(i) Major, if minor and major collectively do not exceed 20 per cent	Not more than 5 per cent: Provided that if major exceeds 1 per cent, such fruit shall comply with a minimum total soluble solids content of 9,5 per cent and in respect of acid, 0,70 per cent for navels and 0,80 per cent for all other cultivars	As for Class 1.
(ii) Major, if minor and major collectively do exceed 20 per cent	Not more than 2 per cent: Provided that if in the case of navels and proteas major exceeds 1 per cent or major and minor collectively exceed 50 per cent, such fruit shall comply with a minimum total soluble solids content of 9,5 per cent and in respect of acid, a minimum content of 0,70 per cent for navels and 0,80 per cent for proteas and in the case of all other cultivars, if major exceeds 1 per cent, such fruit shall comply with a minimum total soluble solids content of 9,5 per cent and a minimum acid content of 0,80 per cent	As for Class 1.
(b) Flesh diameter of grapefruit.....	5 per cent.....	5 per cent.
(c) Absence of buttons.....	20 per cent.....	35 per cent.
(d) Foreign matter:		
(i) Parathion.....	0,5 mg per kg.....	As for Class 1.
(ii) Unspecified.....	None.....	None.
(e) Uniformity of size in the same container	5 per cent.....	5 per cent.
(f) Decay and factors which may cause decay:		
(i) Decay—		
(aa) <i>Phytophthora</i> or any other types of brown rot	1 per cent.....	1 per cent.
(bb) Other decay.....	1,5 per cent: Provided that, in the case of navels, a consignment or count group thereof may be approved if the number of decayed fruit found in the sample inspected does not exceed the number of containers in the said sample	As for Class 1.
(cc) Deviations in (aa) and (bb) collectively: Provided that such deviations are individually within the specified limits	1,5 per cent.....	1,5 per cent.
(ii) Factors which can cause decay—		
(aa) Injuries around the button area resulting from the pulling thereof	3 per cent.....	3 per cent.
(bb) Stings, bruises, cuts, injuries, skin weaknesses and any other unspecified defects which can cause decay	5 per cent.....	5 per cent.
(iii) Deviations in (i) and (ii) collectively: Provided that such deviations are individually within the specified limits	5 per cent.....	5 per cent.
(g) Light wind marks, hailmarks and thrips	30 per cent.....	*
(h) Unspecified factors.....	10 per cent: Provided that— (i) colour deviations do not exceed 2,5 per cent; (ii) superficial fungus growth does not exceed 5 per cent; and (iii) not more than 10 per cent of the samples inspected contain more than 14 per cent deviations per sample	As for Class 1.
(i) Deviations in (f) and (h) collectively: Provided that such deviations are individually within the specified limits	10 per cent: Provided that not more than 10 per cent of the samples inspected contain more than 14 per cent deviations per sample	As for Class 1.
(j) Deviations in (g) and (i) collectively: Provided that such deviations are individually within the specified limits	30 per cent.....	*

* No specification.

DEEL II
GEHALTEVEREISTES

Klasse

9. (1) Daar is twee klasse sitrusvrugte naamlik Klas 1 en Klas 2.

Spesifikasies vir Lemoene

(2) Die in subregulasie (1) genoemde klasse moet, in die geval van lemoene, aan die volgende spesifikasies voldoen:

Gehaltefaktor	Klas 1	Klas 2																																																																
(a) Cultivars.....	Enige cultivar behalwe bloedlemoene, Thompson nawel- lemoene, ander afwykende Washington nawellemoene met dieselfde skil en vleesstruktuur as die Thompson, en enige lemoene wat 10 of meer volgroeide pitte per vrug bevat	Soos vir Klas 1.																																																																
(b) Verlep.....	Geen.....	Geen.																																																																
(c) Verkrimp.....	Geen.....	Geen.																																																																
(d) Eenvormigheid van grootte in die selfde houer	Eenvormig: Met dien verstande dat die verskil in deursnee van die lemoene in dieselfde houer nie die in regulasie 14 (3) voorgeskryf, mag oorskry nie	Soos vir Klas 1.																																																																
(e) Volgroeïheid.....	Goed ontwikkel en nie sag as gevolg van oorrypheid nie en moet "in seisoen" wees	Soos vir Klas 1.																																																																
(f) Kleur.....	Moet voldoen aan minimum vereistes soos van tyd tot tyd deur die Direkteur van Inspeksiedienste goedgekeur	Soos vir Klas 1.																																																																
(g) Splete en skilswakhede wat bederf kan veroorsaak	Geen.....	Geen.																																																																
(h) Skileienskappe.....	Moet nie ru, grof, dikskillig, gerib of gerif wees nie.....	Soos vir Klas 1.																																																																
(i) Skilbrand.....	Nie gebrand nie.....	Nie gebrand nie.																																																																
(j) Letsels.....	Vry van letsels, haelmerke en ander oppervlakkige gebreke	Taamlik vry van letsels, opsig- telike haelmerke en ander oppervlakkige gebreke.																																																																
(k) Misvorming.....	Vry van en mag nie uitermatige uitpeulende nawels hê nie	Redelik vry van en mag nie uitermatige uitpeulende na- wels hê nie.																																																																
(l) Bederf.....	Geen.....	Geen.																																																																
(m) Kneusplekke.....	Geen.....	Geen.																																																																
(n) Beserings en insekbeskadiging.....	Geen besering of insekbeskadiging wat tot in die albedo deurdring nie	Soos vir Klas 1.																																																																
(o) Doppluis (maksimum).....	<table><tr><th rowspan="2">Telling per karton of draadgebinde kissie</th><th colspan="3">Maksimum aantal per vrug</th></tr><tr><th>Rooidoppluis</th><th>Persdoppluis</th><th>Rooi- en persdoppluis gesamentlik</th></tr><tr><td>40.....</td><td>19</td><td>14</td><td>19</td></tr><tr><td>48.....</td><td>17</td><td>13</td><td>17</td></tr><tr><td>56.....</td><td>16</td><td>12</td><td>16</td></tr><tr><td>72.....</td><td>14</td><td>10</td><td>14</td></tr><tr><td>88.....</td><td>12</td><td>9</td><td>12</td></tr><tr><td>112.....</td><td>10</td><td>7</td><td>10</td></tr><tr><td>138.....</td><td>10</td><td>7</td><td>10</td></tr><tr><td>150.....</td><td>9</td><td>6</td><td>9</td></tr><tr><td>162.....</td><td>7</td><td>5</td><td>7</td></tr></table>	Telling per karton of draadgebinde kissie	Maksimum aantal per vrug			Rooidoppluis	Persdoppluis	Rooi- en persdoppluis gesamentlik	40.....	19	14	19	48.....	17	13	17	56.....	16	12	16	72.....	14	10	14	88.....	12	9	12	112.....	10	7	10	138.....	10	7	10	150.....	9	6	9	162.....	7	5	7	<table><tr><th rowspan="2">Telling per karton of draadgebinde kissie</th><th>Maksimum aantal per vrug</th></tr><tr><th>Rooi- en persdoppluis gesamentlik</th></tr><tr><td>40.....</td><td>30</td></tr><tr><td>48.....</td><td>30</td></tr><tr><td>56.....</td><td>30</td></tr><tr><td>72.....</td><td>30</td></tr><tr><td>88.....</td><td>25</td></tr><tr><td>112.....</td><td>21</td></tr><tr><td>138.....</td><td>21</td></tr><tr><td>150.....</td><td>18</td></tr><tr><td>162.....</td><td>18</td></tr></table>	Telling per karton of draadgebinde kissie	Maksimum aantal per vrug	Rooi- en persdoppluis gesamentlik	40.....	30	48.....	30	56.....	30	72.....	30	88.....	25	112.....	21	138.....	21	150.....	18	162.....	18
Telling per karton of draadgebinde kissie	Maksimum aantal per vrug																																																																	
	Rooidoppluis	Persdoppluis	Rooi- en persdoppluis gesamentlik																																																															
40.....	19	14	19																																																															
48.....	17	13	17																																																															
56.....	16	12	16																																																															
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88.....	12	9	12																																																															
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150.....	18																																																																	
162.....	18																																																																	
(p) Insekbesmetting, swam, virus, ver- groening en ander siektes.....	Geen.....	Geen.																																																																
(q) Vleestekstuur.....	Goed.....	Goed.																																																																
(r) Pitinhoud (maksimum per vrug):																																																																		
(i) Tomango's.....	Minder as 7.....	Minder as 7.																																																																
(ii) Proteas en Valencias.....	Minder as 10.....	Minder as 10.																																																																
(iii) Nawels.....	Geen.....	Geen.																																																																
(s) Lang stingels.....	Geen.....	Geen.																																																																
(t) Afwesigheid van knopies.....	Geen.....	Geen.																																																																
(u) Rypbeskadiging, granulasie en uit- droging—																																																																		
(i) ernstig.....	Geen.....	Geen.																																																																
(ii) gering.....	*	*																																																																

* Geen spesifikasie.

Gehaltefaktor		Klas 1						Klas 2
(v) Rypheids- en sapvereistes:		Nommer van reeks van vereistes	Minimum persentasie sap	Minimum persentasie totale oplosbare vastestowwe	Minimum persentasie suur	Maksimum persentasie suur	Minimum verhouding van totale oplosbare vastestowwe tot suur	Soos vir Klas 1.
(i) Gemiddelde per besending...								
(aa) Nawels.....		1	48	9,0	0,60	1,80	7,5:1	
		2	47	9,5	0,65	1,80	8,0:1	
		3	46	10,0	0,70	1,80	8,5:1	
		4	45	10,5	0,75	1,80	9,0:1	
		5	44	11,0	0,80	1,80	9,5:1	
		6	48	8,9	0,60	1,80	8,0:1	
		7	48	8,8	0,60	1,80	8,5:1	
		8	48	9,1	0,59	1,80	7,5:1	
		9	48	9,2	0,58	1,80	7,5:1	
		10	48	9,3	0,57	1,80	7,5:1	
		11	48	9,4	0,56	1,80	7,5:1	
		12	48	9,5	0,55	1,80	7,5:1	
		13	48	9,5	0,60	1,80	7,4:1	
		14	48	10,0	0,60	1,80	7,3:1	
(bb) Valencias en Proteas....		1	50	9,0	0,70	1,80	7,0:1	
		2	49	9,5	0,75	1,80	7,5:1	
		3	48	10,0	0,80	1,80	8,0:1	
		4	50	8,9	0,70	1,80	7,5:1	
		5	50	8,8	0,70	1,80	8,0:1	
		6	50	9,1	0,69	1,80	7,0:1	
		7	50	9,2	0,68	1,80	7,0:1	
		8	50	9,3	0,67	1,80	7,0:1	
		9	50	9,4	0,66	1,80	7,0:1	
		10	50	9,5	0,65	1,80	7,0:1	
		11	50	9,6	0,64	1,80	7,0:1	
		12	50	9,7	0,63	1,80	7,0:1	
		13	50	9,8	0,62	1,80	7,0:1	
		14	50	9,9	0,61	1,80	7,0:1	
		15	50	10,0	0,60	1,80	7,0:1	
		16	50	9,5	0,70	1,80	6,9:1	
		17	50	10,0	0,70	1,80	6,8:1	
(cc) Tomango's.....		1	52	9,0	0,70	1,80	7,0:1	
		2	51	9,5	0,75	1,80	7,5:1	
		3	50	10,0	0,80	1,80	8,0:1	
		4	52	8,9	0,70	1,80	7,5:1	
		5	52	8,8	0,70	1,80	8,0:1	
		6	52	9,1	0,69	1,80	7,0:1	
		7	52	9,2	0,68	1,80	7,0:1	
		8	52	9,3	0,67	1,80	7,0:1	
		9	52	9,4	0,66	1,80	7,0:1	
		10	52	9,5	0,65	1,80	7,0:1	
		11	52	9,6	0,64	1,80	7,0:1	
		12	52	9,7	0,63	1,80	7,0:1	
		13	52	9,8	0,62	1,80	7,0:1	
		14	52	9,9	0,61	1,80	7,0:1	
		15	52	10,0	0,60	1,80	7,0:1	
		16	52	9,5	0,70	1,80	6,9:1	
		17	52	10,0	0,70	1,80	6,8:1	
(ii) Per individuele monster (minimum)		Soos vir gemiddeld per besending behalwe d at verskillende monsterwaardes met nie meer as die volgende mag verskil van die neergelegde reekse nie:						
		Sapinhoud.....						2%
		Totale oplosbare vastestowweinhoud.....						0,5%
		Suurinhoud.....						0,05%
		Verhouding van totale oplosbare vastestowwe tot suur.....						0,4:1:
		Met dien verstande dat indien hierdie limiete oorskry word 'n besending nogtans goedgekeur mag word, mits die gemiddeld van enige vier of meer monsters en 75 persent van al die monsters wat getoets word, voldoen aan die minimum vereistes soos in subparagraaf (i) genoem						
(w) Vrugdeursnee (minimum).....		54 mm.....						54 mm.
(x) Vleesdeursnee.....		*.....						*
(y) Vreemde stowwe.....		Geen.....						Geen.
(z) Ongespesifiseerde gebreke.....		Geen.....						Geen.

* Geen spesifikasie.

Spesifikasies vir pomelo's

(3) Die in subregulasie (1) genoemde klasse moet, in die geval van pomelo's, aan die volgende spesifikasies voldoen:

Gehaltefaktor	Klas 1				Klas 2	
(a) Cultivars.....	Moët van 'n pitlose cultivar wees.....				Soos vir Klas 1.	
(b) Verlep.....	Geen.....				Geen.	
(c) Verkrimp.....	Geen.....				Geen.	
(d) Eenvormigheid van grootte in dieselfde houër	Eenvormigheid: Met dien verstande dat die verskil in deursnee van die Pomelo's in dieselfde houër nie die in regulasie 14 (4) voorgeskryf, mag oorskry nie				Soos vir Klas 1.	
(e) Volgroeidheid.....	Goed ontwikkel en nie sag as gevolg van oorrypheid nie en moet "in seisoen" wees				Soos vir Klas 1.	
(f) Kleur.....	Moët voldoen aan minimum vereistes soos van tyd tot tyd deur die Direkteur van Inspeksiedienste goedgekeur				Soos vir Klas 1.	
(g) Splete en skilswakhede wat bederf kan veroorsaak	Geen.....				Geen.	
(h) Skileienskappe.....	Moët nie ru, grof, dikskillig, gerib of gerif wees nie.....				Soos vir Klas 1.	
(i) Skilbrand.....	Nie gebrand nie.....				Nie gebrand nie.	
(j) Letsels.....	Vry van letsels, haelmerke en ander oppervlakkige gebreke				Taamluk vry van letsels, opsigtelike haelmerke en ander oppervlakkige gebreke.	
(k) Misvorming.....	Vry van letsels, haelmerke en ander oppervlakkige gebreke				Vry.	
(l) Bederf.....	Geen.....				Geen.	
(m) Kneusplekke.....	Geen.....				Geen.	
(n) Beserings en insekbeskadiging.....	Geen besering of insekbeskadiging wat tot in die albedo deurdring nie				Soos vir Klas 1.	
(o) Dopluis (maksimum).....	Telling per kanton of draadgebinde kisse	Maksimum aantal per vrug			Telling per kanton of draadgebinde kisse	Maksimum aantal per vrug
		Rooidopluis	Persdopluis	Rooi en persdopluis gesamentlik		Rooi- en persdopluis gesamentlik
	27.....	26	18	26	27	45
	32.....	24	17	24	32	40
	36.....	22	16	22	36	40
	40.....	19	14	19	40	35
	48.....	17	13	17	48	35
	56.....	16	12	16	56	30
	64.....	15	11	15	64	30
	72.....	14	10	14	72	25
	88.....	12	9	12	88	25
(p) Insekbesmetting, swam, virus en ander siektes	Geen.....				Geen.	
(q) Vleestekstuur.....	Goed.....				Goed.	
(r) Pitinhoud.....	Tipies vir die betrokke cultivar.....				Soos vir Klas 1.	
(s) Lang stingels.....	Geen.....				Geen.	
(t) Afwesigheid van knopies.....	Geen.....				Geen.	
(u) Rypbeskadiging, granulasie en uitdroging—						
(i) ernstig.....	Geen.....				Geen.	
(ii) gering.....	*				*	
(v) Rypheids- en sapvereistes.....	Nommer van reeks van vereistes	Minimum persentasie sap	Maksimum persentasie suur	Minimum verhouding van totale oplosbare vastestowwe tot suur	Soos vir Klas 1.	
(aa) Marsh:						
(1 Maart tot 30 Junie).....	1.....	42	1,80	5,0:1		
	2.....	42	1,82	5,1:1		
	3.....	42	1,84	5,2:1		
	4.....	42	1,86	5,3:1		
	5.....	42	1,88	5,4:1		
	6.....	42	1,90	5,5:1		
	7.....	42	1,92	5,6:1		
	8.....	42	1,94	5,7:1		
	9.....	42	1,96	5,8:1		
	10.....	42	1,98	5,9:1		
	11.....	42	2,00	6,0:1		
(1 Julie tot 29 Februarie).....	12.....	42	2,00	5,0:1		
(bb) Rosé.....	*	44	1,75	5,2:1		
(cc) Gold.....	*	44	1,75	5,2:1		
(w) Vrugdeursnee (minimum).....	70 mm.....				70 mm.	

* Geen spesifikasie.

Gehaltefaktor	Klas 1		Klas 2
	Vrugdeursnee (mm)	Minimum vlees- deursnee (mm)	Soos vir Klas 1.
(x) Vleesdeursnee.....	70.....	56	
	71.....	56	
	72.....	57	
	73.....	57	
	74.....	58	
	75.....	59	
	76.....	59	
	77.....	60	
	78.....	61	
	79.....	61	
	80.....	62	
	81.....	63	
	82.....	63	
	83.....	64	
	84.....	64	
	85.....	65	
	86.....	66	
	87.....	67	
	88.....	67	
	89.....	68	
	90.....	69	
	91.....	70	
	92.....	70	
	93.....	71	
	94.....	72	
	95.....	72	
	96.....	73	
	97.....	74	
	98.....	74	
	99.....	75	
	100.....	76	
	101.....	77	
	102.....	77	
	103.....	78	
	104.....	79	
	105.....	80	
	106.....	80	
	107.....	81	
	108.....	82	
	109.....	83	
	110.....	83	
(y) Vreemde stowwe.....	Geen.....		Geen.
(z) Ongespesifiseerde gebreke.....	Geen.....		Geen.

Spesifikasies vir suurlermoene

(4) Die in subregulasie (1) genoemde klasse moet, in die geval van suurlermoene, aan die volgende spesifikasies voldoen:

Gehaltefaktor	Klas 1	Klas 2
(a) Cultivars.....	Enige cultivar behalwe growweskijsuurlermoene en Meyersuurlermoene	Soos vir Klas 1.
(b) Verlep.....	Geen.....	Geen.
(c) Verkrimp.....	Geen.....	Geen.
(d) Eenvormigheid van grootte in dieselfde houer	Eenvormig.....	Eenvormig.
(e) Volgroeiheid.....	Goed ontwikkel en nie sag as gevolg van oorrypheid nie en moet "in seisoen" wees	Soos vir Klas 1.
(f) Kleur.....	Moet voldoen aan minimum vereistes soos van tyd tot tyd deur die Direkteur van Inspeksiedienste goedgekeur	Soos vir Klas 1.
(g) Splete en skilswakhede wat bederf kan veroorsaak	Geen.....	Geen.
(h) Skileienskappe.....	Moet nie ru, grof, dikskillig, gerib of gerif wees nie.....	Soos vir Klas 1.
(i) Skilbrand.....	Nie gebrand nie.....	Nie gebrand nie.
(j) Letsels.....	Vry van letsels, haelmerke en ander oppervlakkige gebreke	Taamlik vry van opsigtelike haelmerke en ander oppervlakkige gebreke.
(k) Misvorming.....	Vry.....	Vry.
(l) Bederf.....	Geen.....	Geen.
(m) Kneusplekke.....	Geen.....	Geen.
(n) Beserings en insekbeskadiging.....	Geen besering of insekbeskadiging wat tot in die albedo deurdring nie	Soos vir Klas 1.

Gehaltefaktor	Klas 1			Klas 2	
(o) Dopluis (maksimum).....	Telling per kánton of draadgebinde kissie	Maksimum aantal per vrug			Telling per kánton of draadgebinde kissie
		Rooidopluis	Persdopluis	Rooi- en persdopluis gesamentlik	Maksimum aantal per vrug
					Rooi- en persdopluis gesamentlik
45.....	19	14	19	45	30
60.....	17	13	17	60	30
70.....	16	12	16	70	30
80.....	15	11	15	80	25
88.....	14	10	14	88	25
100.....	12	9	12	100	25
120.....	11	8	11	120	21
135.....	10	7	10	135	21
150.....	10	7	10	150	21
162.....	9	6	9	162	18
195.....	7	5	7	195	18
221.....	6	5	6	221	12
(p) Insekbesmetting, swam, virus en ander siektes	Geen.....			Geen.....	
(q) Vleestekstuur.....	Goed.....			Goed.....	
(r) Pitinhoud.....	Tipies vir die betrokke kultivar.....			Soos vir Klas 1.	
(s) Lang stingels.....	Geen.....			Geen.....	
(t) Afwesigheid van knopies.....	Geen.....			Geen.....	
(u) Rypbeskadiging, granulasie en uitdroging—					
(i) ernstig.....	Geen.....			Geen.....	
(ii) gering.....	*				*
(v) Rypheids- en sapvereistes.....	Minimum sapinhoud: 40 persent.....			Soos vir Klas 1.	
(w) Vrugdeursnee (minimum).....	48 mm.....			48 mm.....	
(x) Vleesdeursnee.....	*				*
(y) Vreemde stowwe.....	Geen.....			Geen.....	
(z) Ongespesifiseerde gebreke.....	Geen.....			Geen.....	

* Geen spesifikasie.

Spesifikasies vir nartjies

(5) Die in subregulasie (1) genoemde klasse moet, in die geval van nartjies, aan die volgende spesifikasies voldoen:

Gehaltefaktor	Klas 1	Klas 2
(a) Cultivars.....	Moet van 'n vasteskil kultivar wees, met inbegrip van die kultivar Tangerine	Soos vir Klas 1.
(b) Verlep.....	Geen.....	Geen.....
(c) Verkrimp.....	Geen.....	Geen.....
(d) Eenvormigheid van grootte in dieselfde houër	Eenvormig.....	Eenvormig.....
(e) Volgroeiheid.....	Goed ontwikkel en nie sag as gevolg van oorrypheid nie en moet "in seisoen" wees	Soos vir Klas 1.
(f) Kleur.....	Moet voldoen aan minimum vereistes soos van tyd tot tyd deur die Direkteur van Inspeksiedienste goedgekeur	Soos vir Klas 1.
(g) Splete en skilswakhede wat bederf kan veroorsaak	Geen.....	Geen.....
(h) Skileienskappe.....	Moet nie ru, grof, dikskillig, gerib of gerif wees nie.....	Soos vir Klas 1.
(i) Skilbrand.....	Nie gebrand nie.....	Nie gebrand nie.
(j) Letsels.....	Vry van letsels, haelmerke en ander oppervlakkige gebreke	Taamlik vry van letsels, opsigtelike haelmerke en ander oppervlakkige gebreke.
(k) Misvorming.....	Vry.....	Vry.....
(l) Bederf.....	Geen.....	Geen.....
(m) Kneusplekke.....	Geen.....	Geen.....
(n) Beserings en insekbeskadiging.....	Geen besering of insekbeskadiging wat tot in die albedo deurdring nie	Soos vir Klas 1.
(o) Dopluis (maksimum).....	*	*
(p) Insekbesmetting, swam, virus en ander siektes	Geen.....	Geen.....
(q) Vleestekstuur.....	Goed.....	Goed.....
(r) Pitinhoud.....	Tipies vir die betrokke kultivar.....	Soos vir Klas 1.
(s) Lang stingels.....	Geen.....	Geen.....
(t) Afwesigheid van knopies.....	Geen.....	Geen.....
(u) Rypbeskadiging, granulasie en uitdroging—		
(i) ernstig.....	Geen.....	Geen.....
(ii) gering.....	*	*

* Geen spesifikasie.

Gehaltefaktor	Klas 1				Klas 2
	Minimum persentasie sap	Minimum persentasie oplosbare vastestowwe	Minimum persentasie suur	Minimum verhouding van totale oplosbare vastestowwe tot suur	
(v) Rypheids- en sapvereistes.....	52.....	9	0,6	7,5:1	Soos vir Klas 1.
(w) Vrugdeursnee (minimum).....	44,5 mm.....	*			44,5 mm. *
(x) Vleesdeursnee.....	Geen.....				Geen.
(y) Vreemde stowwe.....	Geen.....				Geen.
(z) Ongespesifiseerde gebreke.....	Geen.....				Geen.

* Geen spesifikasie.

Spesifikasies vir Seville-lemoene en lemmetjies

(6) Die in subregulasie (1) genoemde klasse moet, in die geval van Seville-lemoene en lemmetjies, aan die volgende spesifikasies voldoen:

Gehaltefaktor	Klas 1	Klas 2
(a) Cultivars.....	Moet cultivar-eg wees.....	Soos vir Klas 1.
(b) Verlep.....	Geen.....	Geen.
(c) Verkrimp.....	Geen.....	Geen.
(d) Eenvormigheid van grootte in dieselfde houer	Eenvormig.....	Eenvormig.
(e) Volgroeiheid.....	Goed ontwikkel en nie sag as gevolg van oorrypheid nie en moet "in seisoen" wees	Soos vir Klas 1.
(f) Kleur.....	Moet voldoen aan minimum vereistes soos van tyd tot tyd deur die Direkteur van Inspeksiedienste goedgekeur	Soos vir Klas 1.
(g) Splete en skilswakhede wat bederf kan veroorsaak	Geen.....	Geen.
(h) Skileienskappe.....	Moet nie ru, grof, dikskillig, gerib of gerif wees nie.....	Soos vir Klas 1.
(i) Skilbrand.....	Nie gebrand nie.....	Nie gebrand nie.
(j) Letsels.....	Vry van letsels, haelmerke en ander oppervlakkige gebreke	Taamlik vry van letsels, opsigtelike haelmerke en ander oppervlakkige gebreke.
(k) Misvorming.....	Vry.....	Vry.
(l) Bederf.....	Geen.....	Geen.
(m) Kneusplekke.....	Geen.....	Geen.
(n) Beserings en insekbeskadiging.....	Geen besering of insekbeskadiging wat tot in die albedo deurdring nie	Soos vir Klas 1.
(o) Dopluis (maksimum).....	*	*
(p) Insekbesmetting, swam, virus en ander siektes	Geen.....	Geen.
(q) Vleestekstuur.....	Goed.....	Goed.
(r) Pitinhoud.....	Tipies vir betrokke cultivar.....	Soos vir Klas 1.
(s) Lang stingels.....	Geen.....	Geen.
(t) Afwesigheid van knopies.....	Geen.....	Geen.
(u) Rypbeskadiging, granulasie en uitdroging—		
(i) ernstig.....	Geen.....	Geen.
(ii) gering.....	*	*
(v) Rypheids- en sapvereistes.....	*	*
(w) Vrugdeursnee (minimum).....	*	*
(x) Vleesdeursnee.....	*	*
(y) Vreemde stowwe.....	Geen.....	Geen.
(z) Ongespesifiseerde gebreke.....	Geen.....	Geen.

* Geen spesifikasie.

Afwykings

(7) Die in subregulasie (1) bedoelde klasse mag, tot die mate hieronder uiteengesit afwyk van die spesifikasies wat in subregulasies (2), (3), (4), (5) en (6) voorgeskryf word:

Gehaltefaktor	Maksimum afwykings volgens getal	
	Klas 1	Klas 2
(a) Rypbeskadiging, granulasie en uitdroging:		
(i) Ernstig, mits ernstig en gering gesamentlik nie 20 persent oorskry nie	Hoogstens 5 persent: Met dien verstande dat indien ernstig 1 persent oorskry, sodanige vrugte aan 'n minimum totale oplosbare vastestofinhoud van 9,5 persent en ten opsigte van suur, 0,70 persent vir Nawels en 0,80 persent vir alle ander cultivars moet voldoen	Soos vir Klas 1.

Gehaltfaktor	Maksimum afwykings volgens getal	
	Klas 1	Klas 2
(ii) Ernstig, mits ernstig en gering gesamentlik 20 persent oorskry	Hoogstens 2 persent: Met dien verstande dat indien ernstig by Nawels en Proteas 1 persent oorskry, of ernstig en gering gesamentlik 50 persent oorskry, moet sodanige vrugte aan 'n minimum totale oplosbare vastestofinhoud van 9,5 persent en 'n minimum suurinhoud van 0,70 persent vir Nawels en 0,80 persent vir Proteas voldoen, en in die geval van alle ander cultivars, indien ernstig 1 persent oorskry, moet sodanige vrugte aan 'n minimum totale oplosbare vastestofinhoud van 9,5 persent en 'n minimum suurinhoud van 0,80 persent voldoen	Soos vir Klas 1.
(b) Vleesdeursnee van pomelo's.....	5 persent.....	5 persent.
(c) Afwesigheid van knopies.....	20 persent.....	35 persent.
(d) Vreemde stowwe:		
(i) Parathion.....	0,5 mg per kg.....	Soos vir Klas 1.
(ii) Ongespesifiseerd.....	Geen.....	Geen.
(e) Eenvormigheid van grootte in dieselfde houër	5 persent.....	5 persent.
(f) Bederf en faktore wat bederf kan veroorsaak:		
(i) Bederf—		
(aa) <i>Phytophthora</i> of enige ander tipes bruinverrotting	1 persent.....	1 persent.
(bb) Ander bederf.....	1,5 persent: Met dien verstande dat in die geval van Nawels, 'n besending of tellinggroep goedgekeur mag word mits die aantal bederfde vrugte in die ondersoekte monster nie die aantal houers in die genoemde monster oorskry nie	Soos vir Klas 1.
(cc) Afwykings in (aa) en (bb) gesamentlik: Met dien verstande dat sodanige afwykings individueel binne die gespesifiseerde perke is	1,5 persent.....	1,5 persent.
(ii) Faktore wat bederf kan veroorsaak:		
(aa) Beserings om die knopie as gevolg van die trek daarvan	3 persent.....	3 persent.
(bb) Steekplekke, kneusplekke, snye, beserings, skilswakhede en enige ander ongespesifiseerde gebreke wat bederf kan veroorsaak	5 persent.....	5 persent.
(iii) Afwykings in (i) en (ii) gesamentlik: Met dien verstande dat sodanige afwykings individueel binne die gespesifiseerde perke is	5 persent.....	5 persent.
(g) Ligte windmerke, -haelmerke en -blaaspootjie	30 persent.....	*
(h) Ongespesifiseerde faktore.....	10 persent: Met dien verstande dat— (i) kleurafwykings nie 2,5 persent oorskry nie; (ii) oppervlakkige swamgroei nie 5 persent oorskry nie; en (iii) nie meer as 10 persent van die monsters wat ondersoek is meer as 14 persent afwykings per monster bevat nie.	Soos vir Klas 1.
(i) Afwykings in (f) en (h) gesamentlik: Met dien verstande dat sodanige afwykings individueel binne die gespesifiseerde perke is	10 persent: Met dien verstande dat nie meer as 10 persent van die monsters wat ondersoek is meer as 14 persent afwykings per monster bevat nie	Soos vir Klas 1.
(j) Afwykings in (g) en (i) gesamentlik: Met dien verstande dat sodanige afwykings individueel binne die gespesifiseerde perke is	30 persent.....	*

* Geen spesifikasie.

PART III CONTAINERS

General

10. Containers which contain citrus fruit, shall—
 (a) be clean, undamaged, strong and free from visible signs of fresh mould growth; and
 (b) comply with the specifications prescribed in this part.

Cartons

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

DEEL III HOUERS

Algemeen

10. Houers wat sitrusvrugte bevat moet—
 (a) skoon, heel, sterk en vry van sigbare tekens van nuwe skimmelgroei wees; en
 (b) voldoen aan die spesifikasies in hierdie deel voorgeskryf.

Kartonne

11. (1) Kartonne moet van die teleskopiese tipe wees en vervaardig wees van dubbelvlakriffelkarton (A-groef duplex- of simplekskonstruksie).

- (2) The internal dimensions of cartons shall be either—
 (a) 403 mm in length, 264 mm in width, and 257 mm in depth; or
 (b) 375 mm in length, 267 mm in width and 258 mm in depth.

Wirebound boxes

12. (1) Wirebound boxes shall be manufactured from peeled, sliced or sawn 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

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

PART IV

PACKING REQUIREMENTS

General

14. (1) Notwithstanding anything to the contrary—

(a) citrus fruit of different kinds or of different cultivars 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; and
 (c) citrus fruit which has been rejected for export on account of decay, shall not be repacked except with the approval of the Director of Inspection Services if—

(aa) *Phytophthora* and other types of brown rot do not exceed 1 per cent by number;
 (bb) in the case of Navels, not more than 3 per cent by number or two fruit per container on average is decayed, which ever is the greater; or
 (cc) in the case of all types of citrus fruit, other than navels, all decay, collectively, does not exceed 3 per cent by number.

(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 not be more than 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) Subject to regulation 9 (2) (d) oranges (excluding Seville oranges) packed in the same container, may differ in diameter from one another, depending on the count packed, to the extent set out hereunder:

Count packed	Permitted difference in diameter mm
56 and shorter.....	10
72.....	9
88.....	8
112.....	7
138 and longer.....	6

(4) Subject to regulation 9 (3) (d) grapefruit packed in the same container may differ in diameter from one another, depending on the count packed, to the extent set out hereunder:

Count packed	Permitted difference in diameter mm
32-40.....	12
48-72.....	11

(5) All citrus fruit shall, prior to packing, be treated with thiabendazole.

Oranges (excluding Seville oranges)

15. Subject to the provisions of regulation 14—

(a) oranges shall be packed either in cartons or in wire-bound boxes;

- (2) Die binne-afmetings van kartonne moet of—

(a) 403 mm in lengte, 264 mm in breedte en 257 mm in diepte wees; of

(b) 375 mm in lengte, 267 mm in breedte en 258 mm in diepte wees.

Draadgebinde kassies

12. (1) Draadgebinde kassies moet vervaardig wees van geskilde, gesnyde of gesaagde plankies van geskikte gehalte saamgebind 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 hardeborde.

(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

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

DEEL IV

VERPAKKINGSVEREISTES

Algemeen

14. (1) Nieteenstaande andersluidende bepalings—

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

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

(c) mag sitrusvrugte wat op grond van bederf vir uitvoer afgekeur is nie herverpak word nie behalwe met goedkeuring van die Direkteur van Inspeksiedienste tensy—

(aa) *Phytophthora* en ander tipes bruinverrotting nie 1 persent volgens getal oorskry nie;

(bb) in die geval van nawels, nie meer as 3 persent volgens getal of gemiddeld twee vrugte per houer bederf is nie, watter ookal die meeste is; of

(cc) in die geval van alle tipes sitrusvrugte, uitgesonderd nawels, alle bederf gesamentlik nie 3 persent volgens getal oorskry nie.

(2) Houters moet 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 hoogstens 13 mm bo die rand van die karton mag wees voordat die karton verseël word en hoogstens 13 mm onder die rand van die karton mag wees by aankoms by die uitvoerhawe.

(3) Behoudens regulasie 9 (2) (d) mag lemoene (uitgesonderd Seville lemoene) wat in dieselfde houer verpak is, van mekaar verskil in deursnee na gelang van die telling verpak, soos hieronder uiteengesit:

Telling verpak	Toelaatbare verskil in deursnee mm
56 en korter.....	10
72.....	9
88.....	8
112.....	7
138 en langer.....	6

(4) Behoudens regulasie 9 (3) (d) mag pomelo's wat in dieselfde houer verpak is, van mekaar verskil in deursnee na gelang van die telling verpak, soos hieronder uiteengesit:

Telling verpak	Toelaatbare verskil in deursnee mm
32-40.....	12
48-72.....	11

(5) Alle sitrusvrugte moet voor verpakking met thiabendazole behandel wees.

Lemoene (uitgesonderd Seville-lemoene)

15. Behoudens die bepalings van regulasie 14 moet—

(a) lemoene of in kartonne of in draadgebinde kassies verpak wees;

(b) 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

(c) oranges shall be waxed prior to packing so that a thin layer of not more than 140 mg per kg of the compound used adheres to the fruit;

(d) if oranges are wrapped, each orange shall be wrapped in not more than one sheet of wrapping paper of a suitable type and size for the orange concerned; and

(e) the average minimum gross mass of the containers in a consignment of oranges shall be as follows:

Count per carton or wirebound box	Wirebound boxes (kg)	Cartons (kg)
40, 48 and 56.....	16,0	15,2
72 and 88.....	16,5	16,1
112, 138, 150 and 162.....	17,0	16,6

Grapefruit

16. Subject to the provisions of regulation 14—

(a) grapefruit shall be packed either in cartons or in wirebound boxes;

(b) 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
88.....	73

(c) grapefruit shall be waxed prior to packing so that a thin layer of not more than 140 mg per kg of the compound used adheres to the fruit;

(d) each grapefruit shall be wrapped in not more than one sheet of wrapping paper of a suitable type and size for the grapefruit concerned; and

(e) the average minimum gross mass of the containers in a consignment of grapefruit shall be as follows:

Count per carton or wirebound box	Wirebound boxes (kg)	Cartons (kg)
27, 32, 36 and 40.....	14,0	13,2
48, 56, 64, 72 and 88.....	15,0	14,1

Lemons

17. Subject to the provisions of regulation 14—

(a) lemons shall be packed either in cartons or in wirebound boxes;

(b) 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
60.....	79
70.....	75
80.....	73
88.....	69
100.....	66
120.....	62
135.....	60
150.....	58
162.....	55
195.....	52
221.....	49

(c) 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;

(b) lemoene volgens enige een van die volgende telling per kanton of draadgebnde kisse verpak word:

Telling per kanton of draadgebnde kisse	Benaderde deursnee in mm
40.....	89
48.....	86
56.....	83
72.....	76
88.....	73
112.....	67
138.....	63
150.....	60
162.....	57

(c) lemoene voor verpakking gewaks word sodat 'n dun laag van hoogstens 140 mg per kg volgens massa van die middel wat gebruik is aan die vrug bly kleef;

(d) indien toegedraai, elke lemoen toegedraai wees in hoogstens een vel toedraaipapier wat van 'n geskikte tipe en grootte vir die betrokke lemoen is; en

(e) die gemiddelde minimum bruto massa van die houers in 'n besending lemoene moet soos volg wees:

Tellings per kanton of draadgebnde kisse	Draadgebnde kisse (kg)	Kartonne (kg)
40, 48 en 56.....	16,0	15,2
72 en 88.....	16,5	16,1
112, 138, 150 en 162.....	17,0	16,6

Pomelo's

16. Behoudens die bepaling van regulasie 14 moet—

(a) pomelo's of in kartonne of in draadgebnde kisse verpak wees;

(b) pomelo's volgens enige een van die volgende tellings per kanton of draadgebnde kisse verpak word:

Telling per kanton of draadgebnde kisse	Benaderde deursnee in mm
27.....	103
32.....	100
36.....	97
40.....	92
48.....	87
56.....	84
64.....	79
72.....	76
88.....	73

(c) pomelo's voor verpakking gewaks word sodat 'n dun laag van hoogstens 140 mg per kg volgens massa van die middel wat gebruik is aan die vrug bly kleef;

(d) elke pomelo toegedraai wees in hoogstens een vel toedraaipapier van 'n geskikte tipe en grootte vir die betrokke pomelo; en

(e) die gemiddelde minimum bruto massa van die houers in 'n besending pomelo's soos volg wees:

Telling per kanton of draadgebnde kisse	Draadgebnde kisse (kg)	Kartonne (kg)
27, 32, 36 en 40.....	14,0	13,2
48, 56, 64, 72 en 88.....	15,0	14,1

Suurlemoene

17. Behoudens die bepaling van regulasie 14 moet—

(a) suurlemoene of in kartonne of in draadgebnde kisse verpak wees;

(b) suurlemoene volgens enige een van die volgende tellings per kanton of draadgebnde kisse verpak word:

Telling per kanton of draadgebnde kisse	Benaderde deursnee in mm
45.....	86
60.....	79
70.....	75
80.....	73
88.....	69
100.....	66
120.....	62
135.....	60
150.....	58
162.....	55
195.....	52
221.....	49

(c) suurlemoene 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;

(d) each lemon shall be wrapped in not more than one sheet of wrapping paper of a suitable type and size for the lemon concerned; and

(e) the average minimum gross mass of the containers in a consignment of lemons shall be as follows:

Count per carton or wirebound box	Wirebound boxes (kg)	Cartons (kg)
45 and 60.....	15,9	15,5
70, 80, 88, 100, 120 and 135.....	16,5	16,1
150, 162, 195 and 221.....	17,0	16,6

Naartjes

18. Subject to the provisions of regulation 14—

(a) naartjes shall be packed either in cartons or in wirebound boxes;

(b) naartjes shall be packed in diagonal rows in the container; and

(c) 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

19. Subject to the provisions of regulation 14—

(a) 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;

(b) 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

(c) 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

20. Subject to the provisions of regulation 14, limes may be packed according to any count in any container prescribed in Part III.

PART V

MARKING REQUIREMENTS

Particulars

21. Each container of citrus fruits shall be marked clearly and legibly in block letters with the following particulars:

(a) The kind of citrus fruit packed in the container;

(b) the cultivar designation;

(c) the count and the size reference number (if any) referred to in regulation 23; and

(d) the shipping mark.

Method of marking

22. Containers shall be marked—

(a) in the case of wooden crates, by pasting a label with, or by printing, the particulars prescribed by regulation 21 on one end of the container;

(b) in the case of pockets, by affixing a label with the particulars prescribed by regulation 21 to the top end of the pocket; and

(c) in the case of cartons, wire bound boxes or other similar containers by printing or stamping the particulars prescribed by regulation 21, on both ends of the container.

(d) elke suurlemoen toegedraai wees in hoogstens een vel toedraaipapier van 'n geskikte grootte en tipe vir die betrokke suurlemoen; en

(e) die gemiddelde minimum bruto massa van die houters in 'n besending suurlemoene soos volg wees:

Telling per karton of draadgebinde kisse	Draadgebinde kisse (kg)	Kartonne (kg)
45 en 60.....	15,9	15,5
70, 80, 88, 100, 120 en 135.....	16,5	16,1
150, 162, 195 en 221.....	17,0	16,6

Nartjies

18. Behoudens die bepalinge van regulasie 14 moet—

(a) nartjies of in kartonne of in draadgebinde kisse verpak wees;

(b) nartjies in diagonale rye in die houters verpak wees; en

(c) elke nartjie toegedraai wees in hoogstens een vel toedraaipapier van 'n geskikte grootte en tipe vir die betrokke nartjie.

Seville lemoene

19. Behoudens die bepaling van regulasie 14 moet—

(a) Seville lemoene of in kartonne of in draadgebinde kisse verpak wees: Met dien verstande dat Seville lemoene bestem vir verwerking in houtkrat verpak mag word;

(b) Seville lemoene, uitgesonderd dié in 'n houtkrat verpak, volgens enige een van die volgende tellings per karton of gebinde kisse verpak wees:

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

(c) elke Seville lemoen toegedraai wees in hoogstens een vel toedraaipapier van 'n geskikte tipe en grootte vir die betrokke lemoen.

Lemmetjies

20. Behoudens die bepalinge van regulasie 14, mag lemmetjies van enige telling in enige houer, soos in Deel III voorgeskryf, verpak word.

DEEL V

MERKVEREISTES

Gegewens

21. Elke houer van sitrusvrugte moet duidelik en leesbaar in blokletters met die volgende gegewens gemerk wees:

(a) Die soort sitrusvrugte wat in die houer verpak is;

(b) die cultivarbenaming;

(c) die telling en die in regulasie 23 bedoelde grootteverwysingsnommer (indien enige); en

(d) die verskeppingsmerk.

Metode van merk

22. Houters moet gemerk word deur—

(a) in die geval van houtkrat, 'n etiket met die in regulasie 21 voorgeskrewe gegewens op een ent van die houer te plak of die gegewens te druk;

(b) in die geval van sakkies, 'n etiket met die in regulasie 21 voorgeskrewe gegewens aan die bopunt van die sakkies vas te maak; en

(c) in die geval van kartonne, draadgebinde kisse of ander soortgelyke houters, die in regulasie 21 voorgeskrewe gegewens op beide ente van die houer te druk of te stempel.

Cultivar designations

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

<i>Cultivar</i>	<i>Cultivar designation</i>
(1) <i>Oranges</i>	
(a) All navel orange cultivars.....	Navels.
(b) Seville oranges.....	Seville oranges.
(c) Valencia, Lue Gim Gong and Du Roi oranges	Valencias.
(d) Tomango oranges—	
(i) which contain less than seven mature seeds per fruit	Tomangos.
(ii) which contain seven or more but less than ten mature seeds per fruit	Proteas.
(e) Shamouti oranges.....	Shamoutis.
(f) All orange cultivars not mentioned in paragraphs (a), (b), (c), (d) and (e) which contain less than ten mature seeds per fruit	Proteas.
(2) <i>Grapefruit</i>	
(a) All white flesh grapefruit cultivars—	
(i) Jackson type grapefruit cultivars....	Gold.
(ii) All types excluding Jackson.....	Marsh.
(b) All red and pink flesh grapefruit cultivars	Rosé.
(3) <i>Lemons</i>	
All lemon cultivars.....	Lemons.
(4) <i>Naartjes</i>	
All naartje cultivars.....	Naartjes.
(5) <i>Limes</i>	
All lime cultivars.....	Limes.

Size reference numbers

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

(1) *Oranges (excluding Seville oranges in wooden crates)*

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

(2) *Grapefruit*

<i>Count per carton or wirebound box</i>	<i>Size reference number</i>
27 and 32.....	3
36.....	4
40.....	5
48.....	6
56.....	7
64 and 72.....	8
88.....	9

(3) *Lemons*

<i>Count per carton or wirebound box</i>	<i>Size reference number</i>
45, 60, 70 and 80.....	1
88.....	2
100 and 120.....	3
135.....	4
150 and 162.....	5
195 and 221.....	6

PART VI

INSPECTION METHODS

Sampling

25. (1) An inspector shall abstract at random not less than 2 per cent, of the number of containers in a consignment or count group which he examines in terms of this Part.

Cultivarbenamings

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

<i>Cultivar</i>	<i>Cultivarbenaming</i>
(1) <i>Lemoene</i>	
(a) Alle nawelmoencultivars.....	Navels
(b) Seville lemoene.....	Seville oranges
(c) Valencia, Lue Gim Gong en Du Roi lemoene.....	Valencias
(d) Tomango lemoene—	
(i) wat minder as sewe volgroeide pitte per vrug bevat.....	Tomangos
(ii) wat sewe of meer maar minder as tien volgroeide pitte per vrug bevat.....	Proteas
(e) Shamouti-lemoene.....	Shamoutis
(f) Alle lemoencultivars nie genoem in paragrawe (a), (b), (c), (d) en (e) wat minder as tien volgroeide pitte vrug bevat.....	Proteas
(2) <i>Pomelo's</i>	
(a) Alle witvlees-pomelocultivars—	
(i) Jackson tipe pomelocultivars.....	Gold
(ii) Alle tipes uitgesonderd Jackson.....	Marsh
(b) Alle rooi- en pienk vleispomelocultivars..	Rosé
(3) <i>Suurlemoene</i>	
Alle suurlemoen cultivars.....	Lemons
(4) <i>Nartjies</i>	
Alle nartjiecultivars.....	Naartjes
(5) <i>Lemmetjies</i>	
Alle lemmetjiecultivars.....	Limes

Grootteverwysingsnommers

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

(1) *Lemoene (uitgesonderd Seville lemoene en houtkrate)*

<i>Telling per karton of draadgebinde kisse</i>	<i>Grootteverwysingsnommer</i>
40.....	2
48.....	3
56.....	4
72.....	6
88.....	7
112.....	9
138.....	11
150.....	12
162.....	13

(2) *Pomelo's*

<i>Telling per karton of draadgebinde kisse</i>	<i>Grootteverwysingsnommer</i>
27 en 32.....	3
36.....	4
40.....	5
48.....	6
56.....	7
64 en 72.....	8
88.....	9

(3) *Suurlemoene*

<i>Telling per karton of draadgebinde kisse</i>	<i>Grootteverwysingsnommer</i>
45, 60, 70 en 80.....	1
88.....	2
100 en 120.....	3
135.....	4
150 en 162.....	5
195 en 221.....	6

DEEL VI

ONDERSOEKMETODES

Monsterneming

25. (1) 'n Inspekteur moet minstens 2 persent van die aantal houe in 'n besending of tellinggroep wat hy ingevolge hierdie Deel ondersoek, op 'n ewekansigte wyse onttrek.

(2) For the purpose of examination, a sample of 50 fruit shall be abstracted at random from each of the containers which have been abstracted for inspection: Provided that—

(a) in the case of a container containing less than 50 fruit, the total number of fruit in such container shall be deemed to be a sample which has been abstracted at random; and

(b) all fruit in the container shall be examined in respect of decay.

(3) For a test in respect of the juice content, the total soluble solids content, the acid content, the total soluble solids to acid ratio, the number of seeds per fruit and the flesh diameter, test samples of 12 fruit shall be abstracted at random from the samples referred to in subregulation (2).

Application of results

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

(2) Subject to the provisions of the table hereunder and subregulation (3) a consignment of citrus fruit or count group thereof, as the case may be, may be rejected by virtue of the average results obtained from one examination.

Applicable deviation referred to in regulation 9 (7)	Limits within which a second examination shall be carried out before a consignment or count group thereof may be rejected in terms of regulation 9 (7)	
	Minimum	Maximum
1,0.....	1,0	1,5
1,5.....	1,5	2,0
2,5.....	2,5	3,5
3,0.....	3,0	4,0
5,0.....	5,0	7,5
10,0.....	10,0	12,5
14,0.....	14,0	16,0
30,0.....	30,0	35,0

(3) A consignment or count group thereof, as the case may be, may, in the case of maturity and juice content, be rejected by virtue of the results obtained from not less than two determinations: Provided that if such results indicate that the fruit does not comply with the minimum specifications prescribed in respect thereof, but—

(i) deviates not more than 1 per cent from the prescribed minimum juice content;

(ii) deviates not more than 0,2 per cent from the prescribed minimum total soluble solids content; or

(iii) deviates not more than 0,2 per cent from the prescribed minimum total soluble solids to acid ratio, the inspector shall carry out at least one additional determination and the average result so obtained with the former and latter determination shall then determine whether the consignment or count group, as the case may be, shall be approved or rejected.

Apparatus for determination of maturity and juice content

27. (1) In determining the maturity and juice content the following apparatus shall be used:

(a) Mass meter of approximately 4,5 kg capacity and a set of metric mass pieces.

(b) Fluted conical citrus juice squeezer of the type known as "Sunkist Hand Reamer" and "Juice Press".

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

(d) A wide mouth enamel jug with approximate capacity of 1 litre.

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

(f) Burette stand.

(g) Pipette of 20 ml.

(h) Glass titration flask with approximate capacity of 300 ml.

(i) Brix hydrometer, for the range 6 to 12 per cent total soluble solids and graduated in tenths of a per cent and standardised at 17,5 °C or 20 °C.

(j) Brix hydrometer for the range 11 to 17 per cent total soluble solids and graduated in tenths of a per cent and standardised at 17,5 °C or 20 °C.

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

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

(2) Vir die doeleindes van die ondersoek moet uit elkeen van die houers wat vir ondersoek onttrek is, 'n ewekansige monster van 50 vrugte onttrek word: Met dien verstande dat—

(a) in die geval van 'n houer wat minder as 50 vrugte bevat, die totale aantal vrugte in sodanige houer 'n ewekansige monster geag word; en

(b) 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 die vleesdeursnee, moet toetsmonsters van 12 vrugte ewekansig uit die in subregulasie (2) bedoelde monsters onttrek word.

Toepassing van resultate

26. (1) 'n Besending sitrusvrugte of tellinggroep daarvan mag deur 'n inspekteur goedgekeur word op grond van die resultate van 'n enkele ondersoek verkry.

(2) Behoudens die bepaling van die onderstaande tabel en subregulasie (3), mag 'n besending sitrusvrugte of tellinggroep daarvan, na gelang van die geval, afgekeur word op grond van die gemiddelde resultate verkry van een ondersoek.

Toepaslike afwyking waarna in regulasie 9 (7) verwys is	Limiete waartussen 'n tweede ondersoek uitgevoer moet word alvorens 'n besending of tellinggroep ingevolge regulasie 9 (7) afgekeur mag word	
	Minimum	Maksimum
1,0.....	1,0	1,5
1,5.....	1,5	2,0
2,5.....	2,5	3,5
3,0.....	3,0	4,0
5,0.....	5,0	7,5
10,0.....	10,0	12,5
14,0.....	14,0	16,0
30,0.....	30,0	35,0

(3) 'n Besending of tellinggroep daarvan, na gelang van die geval, mag, in die geval van rypheidsgraad en sapinhoud, afgekeur word op grond van die gemiddelde resultate van minstens twee ondersoeke verkry: Met dien verstande dat indien sodanige resultate aandui dat die vrugte nie aan die minimum spesifikasies ten opsigte van rypheidsgraad en sapinhoud voldoen nie, maar hoogstens—

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

(ii) 0,2 persent afwyk van die voorgeskrewe minimum totale oplosbare vastestofinhoud; of

(iii) 0,2 persent afwyk van die voorgeskrewe minimum verhouding van totale oplosbare vastestowwe tot suur, moet die inspekteur minstens een addisionele ondersoek uitvoer, en die gemiddelde resultaat so verkry, met eersgenoemde en laasgenoemde ondersoeke, bepaal dan of die besending of tellinggroep, na gelang van die geval, goedgekeur of afgekeur moet word.

Apparaat vir bepaling van rypheidsgraad en sapinhoud

27. (1) By die bepaling van rypheidsgraad en sapinhoud moet die volgende apparaat gebruik word:

(a) Massameter met 'n meetvermoë van ongeveer 4,5 kg en 'n stel metrieke massastukke.

(b) Gegroefde keëlvormige sitrussapuitdrukker van die tipe bekend as "Sunkist Hand Reamer" en "Juice Press".

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

(d) Wyebek emaljebeke met inhoudsmaat van ongeveer 1 liter.

(e) Buret met inhoudsmaat van 50 ml, in tiendes afgemerk.

(f) Buretstaander.

(g) Pipet van 20 ml.

(h) Glas-titreerfles met inhoudsmaat van ongeveer 300 ml.

(i) 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.

(j) 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.

(k) Glassilinder ongeveer 16 cm lank met 'n binnedeursnee van 4 cm.

(l) Chemiese termometer 0 °C tot 50 °C, in grade afgemerk.

- (m) Drop bottle with approximate capacity of 50 ml.
- (n) Sodium hydroxide solution 0,1562 normal.
- (o) 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.
- (p) Measuring tape graduated in millimetres.

Determination of juice content

- (2) The juice content shall be determined as follows:
 - (a) Determine the mass of the sample of fruit.
 - (b) Cut each fruit in half at right angles to its longitudinal axis.
 - (c) Press out the juice as thoroughly as possible by using the "Sunkist Hand Reamer" in the case of oranges, grapefruit and lemons and the "Juice Press" in the case of naartjes. In the case of naartjes, the peels shall be removed from the halved fruit prior to their being placed in the "Juice Press" for juice extraction.
 - (d) Strain the juice in the case of oranges, grapefruit and lemons, or the pulp remaining in the "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 straining. Continue to squeeze the bag of juice and rag until only a soggy pulp remains and discard 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 more or less four minutes.
 - (e) Determine the mass of the fruit rag and seeds remaining in the muslin together with the pressed-out fruit halves or peels, as the case may be.
 - (f) Express the mass of juice, obtained by subtracting the mass of the pressed out fruit halves (or the peels in the case of naartjes), fruit rag and seeds from the mass of the fruit before squeezing, as a percentage of the mass of the whole fruit before squeezing. This percentage represents the juice content of the fruit.

Determination of total soluble solids content

- (3) The total soluble solids content shall be determined as follows:
 - (a) Fill the glass cylinder with juice obtained in the manner as prescribed in subregulation (2) paragraph (d) and float the Brix hydrometer in the juice for approximately three minutes, then note the reading on the scale of the hydrometer at the top of the meniscus and add 0,2° to the reading.
 - (b) Place the thermometer, for at least one minute, in the juice and read the temperature to the nearest degree Celsius.
 - (c) To obtain the correct percentage total soluble solids, correct the Brix reading for temperature by adding or subtracting, as the case may be, the correction for the relative Brix reading and temperature. Correction tables for correcting readings obtained with Brix hydrometers standardised at 17,5 °C and 20 °C respectively, appear in Annexures A and B to these regulations.

Determination of acid content

- (4) The acid content shall be determined by transferring 20 ml of the juice obtained in the manner as prescribed in subregulation (2) paragraph (d) by means of the pipette into the titration flask, adding five drops of phenolphthalein indicator and titrating from the burette with 0,1562N sodium hydroxide solution. The percentage acid is arrived at by dividing the number of millilitres sodium hydroxide used to neutralise the acid in the juice by 20.

Determination of total soluble solids to acid ratio

- (5) The total soluble solids to acid ratio shall be determined by dividing the percentage total soluble solids of the juice, determined as set out in subregulation (3), by the percentage acid determined as set out in subregulation (4).

Determination of the flesh diameter of grapefruit

- 28. The flesh diameter of grapefruit shall be determined as follows:

- (1) Cut each grapefruit in the sample in half at right angles to its longitudinal axis.
- (2) Place a measuring rule at random on the top or bottom half of the grapefruit so that the measuring edge of the rule passes through the centre of the grapefruit.

- (m) Drupbottel met inhoudsmaat van ongeveer 50 ml.

- (n) Natriumhidroksiedoplossing, 0,156 2 normaal.

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

- (p) Maatband in millimeters afgemerk.

Bepaling van sapinhoud

- (2) Die sapinhoud moet soos volg bepaal word:
 - (a) Bepaal die massa van die monster vrugte.
 - (b) Sny elke vrug reghoekig aan sy lengte-as in die helfte deur.
 - (c) Druk die sap so deeglik moontlik uit met die "Sunkist Hand Reamer" in die geval van lemoene, pomelo's en suurlemoene en met die "Juice Press" in die geval van nartjies. In die geval van nartjies moet die skille verwyder word van die middeldeurgesnyde vrugte voordat dit vir sapuitdrukking in die "Juice Press" geplaas word.
 - (d) Syg die sap in die geval van lemoene, pomelo's en suurlemoene of die vrugreste wat by nartjies in die "Juice Press" oorbly, na gelang van die geval, deur twee diktes neteldoek in die beker. Vat die kante van die neteldoek in een hand en druk die sak met sap en vrugtereste om die deursyging te verhaas. Hou aan om die sak met sap en vrugtereste te druk totdat daar net deurweekte pap oorbly en 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 deursyging behoort min of meer vier minute te wees.
 - (e) Bepaal die massa van die vrugreste en pitte wat in die neteldoek oorbly, tesame met die uitgedrukte vrugtehalftes of skille, na gelang van die geval.
 - (f) Druk die massa van sap, verkry deur aftrekking van die massa van uitgedrukte vrugtehalftes (of die skille in die geval van nartjies), vrugtereste en pitte, van die massa van die vrugte voordat dit uitgedruk is, uit as persentasie van die massa van die heel vrugte voordat dit uitgedruk is. Hierdie persentasie verteenwoordig die sapinhoud van die vrugte.

Bepaling van totale oplosbare vastestofinhoud

- (3) Die totale oplosbare vastestofinhoud moet soos volg bepaal word:
 - (a) Vul die glassilinder met sap verkry soos voorgeskryf in subregulasie (2) paragraaf (d) en laat die Brix-hidrometer in die sap dryf vir ongeveer drie minute en noteer dan die lesing op die hidrometerskaal aan die bokant van die meniskus en tel dan 0,2° by die lesing.
 - (b) Plaas die termometer minstens een minuut in die sap en noteer die temperatuur tot die naaste graad Celsius.
 - (c) 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 en temperatuur. 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.

Bepaling van suurinhoud

- (4) Die suurinhoud moet bepaal word deur 20 ml van die sap verkry soos voorgeskryf in subregulasie (2) paragraaf (d) met die pipet in die titreerfles oor te bring en vyf druppels fenolftalein-indikator by te voeg en te titreer uit die buret met 0,156 2 N-natriumhidroksiedoplossing. Die persentasie suur word bereken deur die aantal natriumhidroksied wat gebruik word vir die neutralisering van die suur in die sap, deur 20 te deel.

Bepaling van die verhouding van totale oplosbare vastestowwe tot suur

- (5) Die verhouding van die totale oplosbare vastestowwe tot suur moet bepaal word deur die persentasie totale oplosbare vastestowwe van die sap, volgens subregulasie (3) bereken, te deel deur die persentasie suur volgens subregulasie (4) bereken.

Bepaling van vleesdeursnee van pomelo's

- 28. Die vleesdeursnee van pomelo's moet soos volg bepaal word:

- (1) Sny elke pomelo in die monster reghoekig aan sy lengte-as, in die helfte deur.
- (2) Plaas 'n meetstok na willekeur op die boonste of onderste helfte van die pomelo sodat die meetstok oor die middel van die pomelo gaan.

(3) Measure the fruit diameter and the flesh diameter.

(4) If the flesh diameter of at least one grapefruit is less than the minimum flesh diameter as prescribed in regulation 9 (3) (x), the remaining fruit of the 50 fruit in the sample shall be cut and the flesh diameter be measured.

(3) Meet die vrugdeursnee en vleesdeursnee.

(4) As die vleesdeursnee van minstens een pomelo minder is as die minimum vleesdeursnee soos voorgeskryf in regulasie 9 (3) (x), moet die oorblywende vrugte van die 50 vrugte in die monster gesny en die vleesdeursnee gemeet word.

PART VII

MISCELLANEOUS PROVISIONS

Regulations repealed

29. The regulations published by Government Notice R. 1136 of 13 June 1975 as amended by Government Notices R. 1830 of 26 September 1975, R. 547 of 1 April 1976, R. 803 of 14 May 1976, R. 2244 of 3 December 1976, R. 1146 of 24 June 1977, R. 18 of 6 January 1978, R. 1059 of 26 May 1978 and R. 1772 of 1 September 1978, are hereby repealed.

Note.— Colour charts, that are freely available from the South African Co-operative Citrus Exchange Limited, P.O. Box 1158, Pretoria, 0001, will be used in the interpretation and application of these regulations.

ANNEXURE A

BRIX HYDROMETER READING CORRECTION TABLE WHEN BRIX HYDROMETER IS STANDARDISED 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	0,6	0,7	0,8	0,9	1,1	1,3
11.....	-0,2	-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
12.....	-0,1	-0,1	0,0	0,0	0,1	0,1	0,2	0,3	0,4	0,5	0,6	0,7	0,9	1,0	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	1,2	1,4
14.....	-0,1	0,0	0,0	0,1	0,1	0,2	0,3	0,4	0,5	0,6	0,7	0,8	1,0	1,1	1,3	1,4
15.....	0,0	0,0	0,1	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
16.....	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
17.....	0,1	0,1	0,2	0,2	0,3	0,4	0,5	0,6	0,7	0,8	0,9	1,0	1,2	1,3	1,5	1,6
18.....	0,1	0,2	0,2	0,3	0,3	0,4	0,5	0,6	0,7	0,8	1,0	1,1	1,2	1,4	1,5	1,7
19.....	0,2	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
20.....	0,2	0,3	0,3	0,4	0,5	0,6	0,6	0,7	0,9	1,0	1,1	1,2	1,4	1,5	1,7	1,9
21.....	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	1,9
22.....	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	1,8	2,0
23.....	0,4	0,5	0,5	0,6	0,7	0,8	0,8	0,9	1,1	1,2	1,3	1,4	1,6	1,8	1,9	2,1
24.....	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	1,8	2,0	2,2
25.....	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	1,9	2,1	2,3
26.....	0,6	0,7	0,7	0,8	0,9	1,0	1,1	1,2	1,3	1,4	1,6	1,7	1,8	2,0	2,2	2,3
27.....	0,7	0,8	0,8	0,9	1,0	1,1	1,2	1,2	1,4	1,5	1,6	1,8	1,9	2,1	2,3	2,4
28.....	0,8	0,8	0,9	1,0	1,0	1,1	1,2	1,3	1,4	1,6	1,7	1,9	2,0	2,2	2,3	2,5
29.....	0,8	0,9	1,0	1,0	1,1	1,2	1,3	1,4	1,5	1,7	1,8	2,0	2,1	2,3	2,4	2,6
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	2,5	2,7

ANNEXURE B

BRIX HYDROMETER READING CORRECTION TABLE WHEN BRIX HIDROMETER IS STANDARDISED AT 20 °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	0,4	0,4	0,6	0,7
15.....	-0,1	-0,1	0,0	0,0	0,1	0,1	0,2	0,3	0,5	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

DEEL VII
DIVERSE BEPALINGS

Herroeping van regulasies

29. Goewermmentskennisgewing R. 1136 van 13 Junie 1975, soos gewysig deur Goewermmentskennisgewings R. 1830 van 26 September 1975, R. 547 van 1 April 1976, R. 803 van 14 Mei 1976, R. 2244 van 3 Desember 1976, R. 1146 van 24 Junie 1977, R. 18 van 6 Januarie 1978, R. 1059 van 26 Mei 1978 en R. 1772 van 1 September 1978 word herroep.

Nota.— By die interpretasie en toepassing van hierdie regulasies sal die kleurkaarte gebruik word wat vrylik by die Suid-Afrikaanse Koöperatiewe Sitrusbeurs, Posbus 1158, Pretoria, 0001, beskikbaar is.

AANHANGSEL A

BRIX-HIDROMETERKORREKSIETABEL WAAR DIE BRIX-HIDROMETER BY 17,5 °C GESTANDAARDISEER 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	0,6	0,7	0,8	0,9	1,1	1,3
11.....	-0,2	-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
12.....	-0,1	-0,1	0,0	0,0	0,1	0,1	0,2	0,3	0,4	0,5	0,6	0,7	0,9	1,0	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	1,2	1,4
14.....	-0,1	0,0	0,0	0,1	0,1	0,2	0,3	0,4	0,5	0,6	0,7	0,8	1,0	1,1	1,3	1,4
15.....	0,0	0,0	0,1	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
16.....	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
17.....	0,1	0,1	0,2	0,2	0,3	0,4	0,5	0,6	0,7	0,8	0,9	1,0	1,2	1,3	1,5	1,6
18.....	0,1	0,2	0,2	0,3	0,3	0,4	0,5	0,6	0,7	0,8	1,0	1,1	1,2	1,4	1,5	1,7
19.....	0,2	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
20.....	0,2	0,3	0,3	0,4	0,5	0,6	0,6	0,7	0,9	1,0	1,1	1,2	1,4	1,5	1,7	1,9
21.....	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	1,9
22.....	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	1,8	2,0
23.....	0,4	0,5	0,5	0,6	0,7	0,8	0,8	0,9	1,1	1,2	1,3	1,4	1,6	1,8	1,9	2,1
24.....	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	1,8	2,0	2,2
25.....	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	1,9	2,1	2,3
26.....	0,6	0,7	0,7	0,8	0,9	1,0	1,1	1,2	1,3	1,4	1,6	1,7	1,8	2,0	2,2	2,3
27.....	0,7	0,8	0,8	0,9	1,0	1,1	1,2	1,2	1,4	1,5	1,6	1,8	1,9	2,1	2,3	2,4
28.....	0,8	0,8	0,9	1,0	1,0	1,1	1,2	1,3	1,4	1,6	1,7	1,9	2,0	2,2	2,3	2,5
29.....	0,8	0,9	1,0	1,0	1,1	1,2	1,3	1,4	1,5	1,7	1,8	2,0	2,1	2,3	2,4	2,6
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	2,5	2,7

AANHANGSEL B

BRIX-HIDROMETERKORREKSIETABEL WAAR DIE BRIX-HIDROMETER BY 20 °C GESTANDAARDISEER IS

Temperatuur °C	Brix-lesing											
	5	6	7	8	9	10	11	12	13	14	15	16 L
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	0,4	0,4	0,6	0,7
15.....	-0,1	-0,1	0,0	0,0	0,1	0,1	0,2	0,3	0,5	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

DEPARTMENT OF CUSTOMS AND EXCISE

No. R. 728

6 April 1979

CUSTOMS AND EXCISE ACT, 1964

AMENDMENT OF SCHEDULE 3 (No. 3/588)

Under section 75 of the Customs and Excise Act, 1964, Schedule 3 to the said Act is hereby amended to the extent set out in the Schedule hereto.

O. P. F. HORWOOD, Minister of Finance.

DEPARTEMENT VAN DOEANE EN AKSYNS

No. R. 728

6 April 1979

DOEANE- EN AKSYNSWET, 1964

WYSIGING VAN BYLAE 3 (No. 3/588)

Kragtens artikel 75 van die Doeane- en Aksynswet, 1964, word Bylae 3 by genoemde Wet hierby gewysig in die mate in die Bylae hiervan aangetoon.

O. P. F. HORWOOD, Minister van Finansies.

SCHEDULE

I Item	II Tariff Heading and Description	III Extent of Rebate
307.04	By the substitution for paragraph (1) of tariff heading No. 39.02 of the following: “(1) Vinyl chloride polymers and copolymers, in plates, sheets, strip, film and foil: (i) Plates or sheets, of a thickness exceeding 2 mm, unplasticised, rigid (ii) Laminated, for the manufacture of inflatable articles (iii) Unprinted, of a thickness not exceeding 0,04 mm, for the manufacture of bibs, aprons and pilchers, for infants (iv) Printed, for the manufacture of bibs, aprons and pilchers, for infants (v) Unplasticised, for the manufacture of bottles and similar containers (vi) Foam plastic, of a thickness exceeding 8 mm (excluding that for cutting into strip) (vii) Foam plastic, pressure-sensitive, with discardable paper backing, of a thickness not exceeding 2 mm or of a thickness exceeding 8 mm, and of a width exceeding 1 m, for cutting into strip of a width not exceeding 80 mm	Full duty Full duty Full duty Full duty Full duty Full duty less 10%”

Notes.—1. The effect of this notice is that the provisions for a rebate of duty on vinyl chloride polymers—

- (a) in unplasticised sheets of a thickness exceeding 0,5 mm but not exceeding 2 mm, rigid, for the manufacture of plastic goods of plate, sheet, strip or film,
- (b) in printed sheets, strip and film for the manufacture of women's or girls' clothing,
- (c) in unprinted sheets, strip and film, of a thickness exceeding 0,04 mm but not exceeding 0,075 mm, for the manufacture of infants' bibs, aprons and pilchers,
- (d) in sheets, strip and film for the manufacture of box fillers, and
- (e) in the form of foam plastic of a thickness not exceeding 2 mm for the manufacture of plastic goods of plate, sheet, strip or film,

are withdrawn.

2. The remaining provisions in item 307.04/39.02 (1) are extended to include not only vinyl chloride polymers but also vinyl chloride copolymers, for the manufacture of the prescribed products.

3. Provision is made for a partial rebate of duty on certain pressure-sensitive foam plastic of vinyl chloride polymers and copolymers for cutting into strip of a width not exceeding 80 mm.

BYLAE

I Item	II Tariefpos en Beskrywing	III Mate van Korting
307.04	Deur paragraaf (1) van tariefpos No. 39.02 deur die volgende te vervang: „(1) Vinielchloriedpolimere en -kopolimere, in plate, velle, reep, film en foelie: (i) Plate of velle, met 'n dikte van meer as 2 mm, ongeplastiseer, onbuigsaam (ii) Gelameleer, vir die vervaardiging van opblaasbare artikels (iii) Onbedruk, met 'n dikte van hoogstens 0,04 mm, vir die vervaardiging van borslappies, voorskootjies en luiërbroekies, vir babas (iv) Bedruk, vir die vervaardiging van borslappies, voorskootjies en luiërbroekies, vir babas (v) Ongeplastiseer, vir die vervaardiging van bottels en dergelike houers (vi) Skuimplastiek, met 'n dikte van meer as 8 mm (uitgesonderd dié vir die sny van reep) (vii) Skuimplastiek, drukgevoelig, met wegdoenbare papierrugkant, met 'n dikte van hoogstens 2 mm of met 'n dikte van meer as 8 mm, en met 'n wydte van meer as 1 m, vir die sny van reep met 'n wydte van hoogstens 80 mm	Volle reg Volle reg Volle reg Volle reg Volle reg Volle reg min 10%”

Opmerkings.—1. Die uitwerking van hierdie kennisgewing is dat die voorsienings vir 'n korting op reg op vinielchloriedpolimere—

- (a) in ongeplastiseerde velle met 'n dikte van meer as 0,5 mm maar hoogstens 2 mm, onbuigsaam, vir die vervaardiging van plastiekgoedere van plaat, vel, reep of film,
- (b) in bedrukte velle, reep en film vir die vervaardiging van vroue- of dogtersklerasie,
- (c) in onbedrukte velle, reep en film, met 'n dikte van meer as 0,04 mm maar hoogstens 0,075 mm, vir die vervaardiging van bababorslappies, -voorskootjies en -luiërbroekies,
- (d) in velle, reep en film vir die vervaardiging van doosvulsels, en
- (e) in die vorm van skuimplastiek met 'n dikte van hoogstens 2 mm vir die vervaardiging van plastiekgoedere van plaat, vel, reep of film,

ingetrek word.

2. Die oorblywende voorsienings in item 307.04/39.02 (1) word uitgebrei om nie net vinielchloriedpolimere nie maar ook vinielchloriedkopolimere, vir die vervaardiging van die voorgeskrewe produkte, in te sluit.

3. Voorsiening word gemaak vir 'n gedeeltelike korting op reg op sekere drukgevoelige skuimplastiek van vinielchloriedpolimere en -kopolimere vir die sny van reep met 'n wydte van hoogstens 80 mm.

No. R. 729

6 April 1979

CUSTOMS AND EXCISE ACT, 1964

AMENDMENT OF SCHEDULE 4 (No. 4/245)

Under section 75 of the Customs and Excise Act, 1964, Schedule 4 to the said Act is hereby amended to the extent set out in the Schedule hereto.

O. P. F. HORWOOD, Minister of Finance.

No. R. 729

6 April 1979

DOEANE- EN AKSYNSWET, 1964

WYSIGING VAN BYLAE 4 (No. 4/245)

Kragtens artikel 75 van die Doeane- en Aksynswet, 1964, word Bylae 4 by genoemde Wet hierby gewysig in die mate in die Bylae hiervan aangetoon.

O. P. F. HORWOOD, Minister van Finansies.

SCHEDULE

I Item	II Tariff Heading and Description	III Extent of Rebate
412.06	By the substitution for item 412.06 of the following: "412.06 Food, containing soya-protein concentrate, specially prepared for infants	Full duty"

Note.—The rebate of duty in item 412.06 is restricted to food containing soya-protein concentrate, specially prepared for infants.

BYLAE

I Item	II Tariefpos en Beskrywing	III Mate van Korting
412.06	Deur item 412.06 deur die volgende te vervang: „412.06 Voedsel, wat sojaproteïenkonsentraat bevat, spesiaal vir babas voorberei	Volle reg"

Opmerking.—Die korting op reg by item 412.06 word tot voedsel wat sojaproteïenkonsentraat bevat en spesiaal vir babas voorberei is, beperk.

DEPARTMENT OF FINANCE

No. R. 740

6 April 1979

RATES OF INTEREST ON CERTAIN DEPOSITS,
DEBENTURES AND LOANS

In terms of regulation 6 of Proclamation R. 88 of 29 March 1972, I hereby withdraw Government Notice R. 1429 of 13 August 1974 with effect from 6 April 1979.

J. W. LOUW, Registrar of Financial Institutions.

DEPARTEMENT VAN FINANSIES

No. R. 740

6 April 1979

RENTEKOERSE OP SEKERE DEPOSITO'S,
SKULDBRIEWE EN LENINGS

Kragtens regulasie 6 van Proklamasie R. 88 van 29 Maart 1972, trek ek hierby Goewermmentskennisgewing R. 1429 van 13 Augustus 1974 in, met ingang van 6 April 1979.

J. W. LOUW, Registrateur van Finansiële Instellings.

DEPARTMENT OF HEALTH

No. R. 712

6 April 1979

FOODSTUFFS, COSMETICS AND DIS-
INFECTANTS ACT, 1972 (ACT 54 OF 1972)AMENDMENT OF REGULATION GOVERNING
THE COLOURANTS AND THE AMOUNTS
THEREOF THAT MAY BE USED IN OR ON
FOODSTUFFS

I, Schalk Willem van der Merwe, Minister of Health, hereby notify for general information in terms of section 15 (6) of the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act 54 of 1972), that I intend, by virtue of the powers vested in me by section 15 (1) of the said Act, to amend the regulation promulgated under Government Notice R. 756, dated 6 May 1977, as indicated hereunder.

Interested persons are invited to submit to the Secretary for Health, Private Bag X88, Pretoria, 0001, any substantiated comments on, or representations they

DEPARTEMENT VAN GESONDHEID

No. R. 712

6 April 1979

WET OP VOEDINGSMIDDELS, SKOONHEIDS-
MIDDELS EN ONTSMETTINGSMIDDELS, 1972
(WET 54 VAN 1972)WYSIGING VAN REGULASIE BETREFFENDE
KLEURSTOWWE EN DIE HOEVEELHEDE
DAARVAN WAT IN OF OP VOEDINGS-
MIDDELS GEBRUIK MAG WORD

Ek, Schalk Willem van der Merwe, Minister van Gesondheid, maak hierby ingevolge artikel 15 (6) van die Wet op Voedingsmiddels, Skoonheidsmiddels en Ontsmettingsmiddels, 1972 (Wet 54 van 1972), vir algemene inligting bekend dat ek voornemens is om kragtens die bevoegdheid my verleen by artikel 15 (1) van genoemde Wet, die regulasie uitgevaardig by Goewermmentskennisgewing R. 756 van 6 Mei 1977 te wysig soos hieronder aangedui.

Belanghebbende persone word versoek om binne drie maande na die datum van publikasie van hierdie kennisgewing enige gemotiveerde kommentaar wat hulle oor genoemde wysiging wil lewer, of vertoë wat

wish to make in regard to, the proposed regulation within three months of the date of publication of this notice.

A. Substitute "Except where otherwise provided, any person" for "Any person" in the first line of sub-regulation (2).

B. Delete the following items from Column I of Annexure I together with the indications of colourants and amounts permitted in Columns II and III respectively, i.e.:

- Sausage meat and manufactured meat products.
- Processed cheese products.
- Non-dairy creamer.
- Sauces including powdered sauce products.
- Soups, dehydrated and canned.
- Sugar confectionery.

C. Insert the following items in Annexure I in the correct alphabetical order and under the appropriate subheadings as indicated, i.e.:

I Foodstuff	Colour index number	II Name of colourant	III Conditions and limits (mg/kg)
Caviar.....	28440 42090 45430 44090 15985 19140	Black PN..... Brilliant blue FCF Erythrosine..... Green S..... Sunset yellow FCF Tartrazine.....	3 000 30 600 30 600 600
Manufactured meat products	75120 45430 75300	Annatto extracts.. Erythrosine..... Curcumin or tur- meric	30 (to be homoge- netically mixed with the product)
Non-dairy creamer	— 16255 75130 14720 — 15985 19140 77891	Paprika..... Ponceau 4R..... Beta-carotene.... Carmoisine..... Riboflavin..... Sunset yellow FCF Tartrazine..... Titanium dioxide.	GMP GMP GMP 300 GMP 10 000
Nuts, pecan.....	45430 73015 15985 19140	Erythrosine..... Indigotine..... Sunset yellow FCF Tartrazine.....	GMP for applica- tion to the outer shell only
Nuts, pistachio....	42090 45430 15985	Brilliant blue FCF Erythrosine..... Sunset yellow FCF	GMP GMP GMP
Potato chips and flavoured, dehy- drated, and extru- ded cereal snacks consisting of maize or mixtures of maize, other cereals and/or po- tatoes	—	Any permitted co- lourant except aluminium, black PN, gold, methyl violet, pigment rubine, silver and tita- nium dioxide	GMP
Processed cheese products	75120 18050 75130 75810 75300 — 16255 — 19140 18050	Annatto-extracts.. Azogermanine..... Beta-carotene.... Chlorophyll..... Curcumin or tur- meric Ponceau 4R..... Riboflavin..... Tartrazine..... Azogermanine..... Beetroot red or betanin	GMP 30 GMP GMP GMP 48 GMP 18 100 GMP
Sauces, including powdered sauce products	— 40850 — 14720	Canthaxanthine... Caramel..... Carmoisine.....	15 GMP 200

hulle in verband daarmee wil rig, aan die Sekretaris van Gesondheid, Privaatsak X88, Pretoria, 0001, voor te lê.

A. Vervang "Iemand is" in die eerste reël van sub-regulasie (2) deur "Behalwe waar daar anders bepaal word, is iemand".

B. Skrap die onderstaande items in kolom I van Bylae I tesame met die aanduidings van kleurstowwe en hoeveelhede onderskeidelik in kolom II en III, te wete:

- Geprosesseerde kaasprodukte.
- Nie-suiwel verromer.
- Soep, ontwaterde en ingemaakte.
- Souse met inbegrip van verpoierde sousprodukte.
- Worsvleis en vervaardigde vleisprodukte.
- Suikergoed.

C. Voeg die volgende items in Bylae I in, in die korrekte alfabetiese volgorde en onder die toepaslike subhoofde soos aangedui, te wete:

I Voedingsmiddel	Kleur- indeks- nommer	II Naam van kleurstof	III Voor- waardes en perke (mg/kg)
Aartappelskyfies en gegeurde, ontwa- terde, en geëk- strueerde graan- snoeperye wat uit mielies of meng- sels van mielies, ander graansoorte en/of aartappels bestaan	—	Enige veroorloof- de kleurstof, met uitsondering van aluminium, goud, metiel- violet, pigment- rubien, silwer, swart PN en titaandioksied	GVP
Geprosesseerde kaasprodukte	75120 18050 75130 75810 75300	Annatto-ekstrakte Asogermanien..... Betakaroteen..... Chlorofil..... Kurkumien of borrie	GVP 30 GVP GVP GVP
Kaviaar.....	16255 — 19140 45430 44090 42090 15985	Ponceau 4R..... Riboflavin..... Tartrasien..... Eritrosien..... Groen S..... Helderblou FCF.. Sonsondergang- geel FCF	48 GVP 18 600 30 30 600
Nie-suiwel verromer	28440 19140 75130 14720 — 15985	Swart PN..... Tartrasien..... Betakaroteen..... Karmoisien..... Riboflavin..... Sonsondergang- geel FCF	3 000 600 GVP GVP GVP 300
Neute, pekan.....	19140 77891 45430 73015 15985	Tartrasien..... Titaandioksied.... Eritrosien..... Indigotien..... Sonsondergang- geel FCF	GVP 10 000 GVP, slegs vir aanwen- ding aan die buit- enste dop.
Neute, pistasie.....	45430 42090 15985	Eritrosien..... Helderblou FCF.. Sonsondergang- geel FCF	GVP GVP GVP
Soep, ontwaterde, ingemaakte en blokkies	— 40820 — 75130 45430 44090 42090 40850 —	Beetrooi of beta- nien Beta-apo-8'-karo- tenal Betakaroteen..... Eritrosien BS..... Groen S..... Helderblou FCF.. Kantaxantien..... Karamel.....	GVP GVP 300 100 200 GVP GVP

I		II	III	I		II	III			
Foodstuff	Colour index number	Name of colourant	Conditions and limits (mg/kg)	Voedingsmiddel	Kleur-indeks-nommer	Naam van kleurstof	Voorwaardes en perke (mg/kg)			
	44090	Green S.....	100		14720	Karmoisien.....	200			
	16255	Ponceau 4R.....	300		75300	Kurkumien of borrie	300			
	15985	Sunset yellow FCF	200		—	Paprika.....	GVP			
	19140	Tartrazine.....	200		16255	Ponceau 4R.....	300			
Sausage meat.....	75300	Curcumin or tumeric	30		15985	Riboflaviën.....	GVP			
	—	Paprika.....	30		19140	Sonsonderganggeel FCF	200			
Soup, dehydrated, canned and cubes	—	Beetroot red or betanin	GMP	Souse, met inbegrip van verpoëerde sousprodukte	77891	Tartrasien.....	GVP			
	40820	Beta-apo-8'-carotenal	GMP		18050	Titaandioksied....	400			
	75130	Beta-carotene.....	200		—	Asogeranien.....	100			
	42090	Brilliant blue FCF	GMP		—	Beetroot of betanien	GVP			
	40850	Canthaxanthine...	GMP		44090	Groen S.....	100			
	—	Caramel.....	GMP		40850	Kantaxantien....	15			
	14720	Carmoisine.....	200		—	Karamel.....	GVP			
	75300	Curcumin or tumeric	300		14720	Karmoisien.....	200			
	45430	Erythrosine BS...	300		16255	Ponceau 4R.....	300			
	44090	Green S.....	100		15985	Sonsonderganggeel FCF	200			
	—	Paprika.....	GMP		19140	Tartrasien.....	200			
	16255	Ponceau 4R.....	300		—	Enige veroorloofde kleurstof, met uitsondering van aluminium, goud, metielviolet, pigmentrubien, silwer en titaandioksied	GVP			
	15985	Riboflavin.....	GMP			77891	Titaandioksied....	400 aan die binnekant; 1 000 vir oppervlakversiering.		
	19140	Sunset yellow FCF	200			Vervaardigde vleisprodukte	77000	Aluminium.....	Slegs vir oppervlakversiering	
	77891	Tartrazine.....	GMP				77480	Goud.....		30 (moet eweredig met die produk vermeng wees)
	—	Titanium dioxide..	400				77820	Silwer.....		
	77000	Aluminium.....	400 in the interior				75120	Annatto-ekstrakte		
	77480	Gold.....	1 000 for surface decoration		45430		Eritrosien.....			
	Sugar confectionery	77820	Silver.....		only.	Worsvleis.....	75300	Kurkumien of borrie	30	
—		Any permitted colourant except aluminium, gold, methyl violet, pigment rubine, silver and titanium dioxide	GMP	—	Paprika.....		30			
77891		Titanium dioxide..	400 in the interior	16255	Ponceau 4R.....		30			
77000		Aluminium.....	1 000 for surface decoration	75300	Kurkumien of borrie		30			

DEPARTMENT OF LABOUR

No. R. 725

6 April 1979

INDUSTRIAL CONCILIATION ACT, 1956

PULP AND PAPER MANUFACTURING INDUSTRY.—RENEWAL OF AGREEMENT

I, Stephanus Petrus Botha, Minister of Labour, hereby, in terms of section 48 (4) (a) (ii) of the Industrial Conciliation Act, 1956, declare the provisions of Government Notice R. 425 of 10 March 1978 to be effective from the date of publication of this notice and for the period ending 31 December 1979.

S. P. BOTHA, Minister of Labour.

No. R. 726

6 April 1979

INDUSTRIAL CONCILIATION ACT, 1956

PULP AND PAPER MANUFACTURING INDUSTRY.—AMENDMENT OF AGREEMENT

I, Stephanus Petrus Botha, Minister of Labour, hereby—

(a) in terms of section 48 (1) (a) of the Industrial Conciliation Act, 1956, declare that the provisions

DEPARTEMENT VAN ARBEID

No. R. 725

6 April 1979

WET OP NYWERHEIDSVERSOENING, 1956

PULP- EN PAPIERNYWERHEID.—HERNUWING VAN OOREENKOMS

Ek, Stephanus Petrus Botha, Minister van Arbeid, verklaar hierby, kragtens artikel 48 (4) (a) (ii) van die Wet op Nywerheidsversoening, 1956, dat die bepalings van Goewermentskennisgewing R. 425 van 10 Maart 1978 van krag is vanaf die datum van publikasie van hierdie kennisgewing en vir die tydperk wat op 31 Desember 1979 eindig.

S. P. BOTHA, Minister van Arbeid.

No. R. 726

6 April 1979

WET OP NYWERHEIDSVERSOENING, 1956

PULP- EN PAPIERNYWERHEID.—WYSIGING VAN OOREENKOMS

Ek, Stephanus Petrus Botha, Minister van Arbeid, verklaar hierby—

(a) kragtens artikel 48 (1) (a) van die Wet op Nywerheidsversoening, 1956, dat die bepalings van

of the Agreement (hereinafter referred to as the Amending Agreement) which appears in the Schedule hereto and which relates to the Pulp and Paper Manufacturing Industry, shall be binding, with effect from the second Monday after the date of publication of this notice and for the period ending 31 December 1979, upon the employers' organisation and the trade unions which entered into the Amending Agreement and upon the employers and employees who are members of the said organisation or unions;

(b) in terms of section 48 (1) (b) of the said Act, declare that the provisions of the Amending Agreement, excluding those contained in clause 1 (1), shall be binding, with effect from the second Monday after the date of publication of this notice and for the period ending 31 December 1979, upon all employers and employees other than those referred to in paragraph (a) of this notice, who are engaged or employed in the said industry in the Republic of South Africa, excluding the port and settlement of Walvis Bay; and

(c) in terms of section 48 (3) (a) of the said Act, declare that in the Republic of South Africa, excluding the port and settlement of Walvis Bay and with effect from the second Monday after the date of publication of this notice and for the period ending 31 December 1979, the provisions of the Amending Agreement, excluding those contained in clause 1 (1), shall *mutatis mutandis* be binding upon all Blacks employed in the said Industry by the employers upon whom any of the said provisions are binding in respect of employees and upon those employers in respect of Blacks in their employ.

S. P. BOTHA, Minister of Labour.

SCHEDULE

INDUSTRIAL COUNCIL FOR THE PULP AND PAPER MANUFACTURING INDUSTRY

AGREEMENT

in accordance with the Industrial Conciliation Act, 1956, made and entered into by and between

The Association of Pulp, Paper and Board Manufacturers of South Africa

(hereinafter referred to as the "employers" or the "employers' organisation"), of the one part, and

Amalgamated Engineering Union of South Africa

Amalgamated Society of Woodworkers of South Africa

S.A. Boilermakers', Iron and Steel Workers' and Ship-builders' and Welders' Society and

S.A. Electrical Workers' Association

(hereinafter referred to as the "employees" or the "trade unions"), of the other part,

being parties to the Industrial Council for the Pulp and Paper Manufacturing Industry,

to amend the Agreement published under Government Notice R. 425, dated 10 March 1978.

1. CLAUSE 1.—SCOPE OF APPLICATION

(1) The terms of this Agreement shall be observed throughout the Republic of South Africa by the employers who are members of the employers' organisation and who are engaged in the Pulp and Paper Manufacturing Industry, and by all employees who are members of the trade unions and who are employed in that Industry but shall not apply to clerical employees, other than factory clerks.

(2) Notwithstanding the provisions of subclause (1), the terms of this Agreement shall only apply to employees for whom minimum wages are prescribed in this Agreement and to apprentices in so far as they are not inconsistent with the provisions of the Apprenticeship Act, Act 37 of 1944, or any contract entered into or deemed to be entered into, or any conditions fixed thereunder.

die Ooreenkoms (hierna die Wysigingsooreenkoms genoem) wat in die Bylae hiervan verskyn en op die Pulp- en Papiernywerheid betrekking het, met ingang van die tweede Maandag na die datum van publikasie van hierdie kennisgewing en vir die tydperk wat op 31 Desember 1979 eindig, bindend is vir die werkgewersorganisasie en die vakverenigings wat die Wysigingsooreenkoms aangegaan het en vir die werkgewers en werknemers wat lede van genoemde organisasie of verenigings is;

(b) kragtens artikel 48 (1) (b) van genoemde Wet, dat die bepalings van die Wysigingsooreenkoms, uitgesonderd dié vervat in klousule 1 (1), met ingang van die tweede Maandag na die datum van publikasie van hierdie kennisgewing en vir die tydperk wat op 31 Desember 1979 eindig, bindend is vir alle ander werkgewers en werknemers as dié genoem in paragraaf (a) van hierdie kennisgewing, wat betrokke is by of in diens is in genoemde Nywerheid in die Republiek van Suid-Afrika uitgesonderd die hawe en nedersetting van Walvisbaai; en

(c) kragtens artikel 48 (3) (a) van genoemde Wet, dat die bepalings van die Wysigingsooreenkoms, uitgesonderd dié vervat in klousule 1 (1), met ingang van die tweede Maandag na die datum van publikasie van hierdie kennisgewing en vir die tydperk wat op 31 Desember 1979 eindig, in die Republiek van Suid-Afrika, uitgesonderd die hawe en nedersetting van Walvisbaai, *mutatis mutandis* bindend is vir alle Swartes in diens in genoemde Nywerheid by dié werkgewers vir wie enigene van genoemde bepalings ten opsigte van werknemers bindend is en vir daardie werkgewers ten opsigte van Swartes in hul diens.

S. P. BOTHA, Minister van Arbeid.

BYLAE

NYWERHEIDSRAAD VIR DIE PULP- EN PAPIERNYWERHEID

OOREENKOMS

ingevolge die Wet op Nywerheidsversoenig 1956, gesluit deur en aangegaan tussen

The Association of Pulp, Paper and Board Manufacturers of South Africa

(hierna die "werkgewers" of die "werkgewersorganisasie" genoem), aan die een kant, en

Amalgamated Engineering Union of South Africa

Amalgamated Society of Woodworkers of South Africa

S.A. Boilermakers', Iron and Steel Workers' and Ship-builders' and Welders' Society en

S.A. Electrical Workers' Association

(hierna die "werknemers" of die "vakverenigings" genoem), aan die ander kant,

wat die partye is by die Nywerheidsraad vir die Pulp- en Papiernywerheid,

om die Ooreenkoms soos gepubliseer by Goewermentskennisgewing R. 425 van 10 Maart 1978, te wysig.

1. KLOUSULE 1.—TOEPASSINGSBESTEK

(1) Hierdie Ooreenkoms moet oral in die Republiek van Suid-Afrika nagekom word deur werkgewers wat lede van die werkgewersorganisasie is en wat by die Pulp- en Papiernywerheid betrokke is, en deur alle werknemers wat lede van die vakverenigings is en in daardie Nywerheid in diens is, maar is nie op klerke, uitgesonderd fabrieksklerke, van toepassing nie.

(2) Ondanks subklousule (1), is hierdie Ooreenkoms slegs van toepassing op werknemers vir wie minimum lone in hierdie Ooreenkoms voorgeskryf word, en op vakleerlinge vir sover dit nie strydig is met die Wet op Vakleerlinge, Wet 37 van 1944, of met 'n kontrak aangegaan of wat geag word aangegaan te wees, of voorwaardes wat daarkragtens vasgestel is nie.

2. CLAUSE 3.—DEFINITIONS AND CLASSIFICATION OF OCCUPATIONS

In subclause (1) (b)—

- delete the definition of "assistant foreman";
- insert the following definition after the definition "cell maintenance and graphite preparation operator":
"chargehand artisan" means an artisan who is normally employed using the tools of his trade and who assists an engineering foreman in the performance of his duties, and who may act in his absence;";
- after the words "factory clerk" insert the expression "Class 2" and substitute "E" for "F" in subparagraph (i) of the definition;
- insert the following definition after the definition "extrusion plant operator":
"factory clerk, Class 1," means an employee who performs one or more of the duties prescribed for a factory clerk, Class 2, and who in addition directs the work of one or more factory clerks, Class 2; (Scale D);
- substitute the following for the definition of "supervisor":
"supervisor, Class 1," means an employee placed in charge of a section of a department, who gives instructions to and controls and supervises the work performed by Scale C employees and below; (Scale B);
- insert the following new definition:
"supervisor, Class 2," means an employee placed in charge of a section of a department, who gives instructions to and controls and supervises the work performed by Scale E employees and below; (Scale D)".

3. CLAUSE 4.—WAGES

1. Substitute the following for subclause (1) (a):

"(1) (a) The minimum hourly wage which shall be paid by an employer to each of his employees other than casual employees, shall be as set out hereunder:

	All areas Per hour	
	R	
Chargehand artisan.....	2,90	
Artisan.....	2,75	
Scale A employees:		
During first one and half years' experience.....	1,85½	
Thereafter.....	2,16½	
Scale B employees:		
During first one and half years' experience.....	1,57½	
Thereafter.....	1,82½	
Scale C employees:		
During first one year's experience.....	1,29	
Thereafter.....	1,55	
Scale D employees:		
During first one year's experience.....	1,02	
Thereafter.....	1,26	
Scale E employees:		
During first six months' experience.....	0,86	
Thereafter.....	1,02	
	Area A	Area B
	per hour	per hour
Scale F employees.....	c	c
Scale G employees (male 18 years and over)	68	56
Scale G employees (female).....	53	42½
Scale G employees (male under 18 years of age).....	53	42½"

2. Substitute the following for subclause (1) (b):

"(b) The guaranteed take-home pay increases shall be the difference between the prescribed minimum rates as reflected in this clause and the minimum prescribed rates as set out in clause 4 (1) (a) of the Agreement published under Government Notice R. 425 dated 10 March 1978, plus the guaranteed "across the board" increases as set out in clause 4 (1) (b) of the aforesaid Agreement: Provided that the maximum increase of any employee shall not exceed 18½

2. KLOUSULE 3.—WOORDOMSKRYWING EN INDELING VAN BEROEPE

In subklousule (1) (b)—

- skrap die omskrywing "assistent-voorman";
- voeg die volgende omskrywing in na die omskrywing "selfversorger en grafietbereider":
"onderbaas-ambagsman" 'n ambagsman wat normalerwys as sodanig werksaam is en wat 'n ingenieursvoorman bystaan by die uitvoering van sy pligte en wat in sy afwesigheid kan waarneem;";
- voeg die uitdrukking "klas 2" in na die woord "fabrieksklerk" en in subparagraaf (i) van hierdie omskrywing, vervang "F" deur "E";
- voeg die volgende omskrywing in na die omskrywing "bediener van ekstrusie-installasie":
"fabrieksklerk, klas 1," 'n werknemer wat een of meer van die pligte nakom wat vir 'n fabrieksklerk, klas 2, voorgeskryf is, en wat daarbenewens die werk van en of meer fabrieksklerke, klas 2, reël; (Skaal D);
- vervang die omskrywing "toesighouer" deur die volgende:
"toesighouer, klas 1," 'n werknemer wat in bevel van 'n seksie van 'n afdeling geplaas is en wat bevele gee aan en beheer en toesig hou oor die werk wat verrig word deur Skaal C-werknemers en laer skale; (Skaal B);
- voeg die volgende nuwe omskrywing in:
"toesighouer, klas 2," 'n werknemer wat in bevel van 'n seksie van 'n afdeling geplaas is en wat bevele gee aan en beheer en toesig hou oor die werk wat verrig word deur Skaal E-werknemers en laer skale; (Skaal D)".

3. KLOUSULE 4.—LONE

1. Vervang subklousule (1) (a) deur die volgende:

"(1) (a) Die minimum uurloon wat 'n werkgewer aan elk een van sy werknemers, uitgesonderd 'n los werknemer, moet betaal, is soos hieronder uiteengesit:

	Alle gebiede Per uur	
	R	
Onderbaas-ambagsman.....	2,90	
Ambagsman.....	2,75	
Skaal A-werknemers:		
Gedurende eerste een en 'n half jaar ondervinding....	1,85½	
Daarna.....	2,16½	
Skaal B-werknemers:		
Gedurende eerste een en 'n half jaar ondervinding....	1,57½	
Daarna.....	1,82½	
Skaal C-werknemers:		
Gedurende eerste jaar ondervinding.....	1,29	
Daarna.....	1,55	
Skaal D-werknemers:		
Gedurende eerste jaar ondervinding.....	1,02	
Daarna.....	1,26	
Skaal E-werknemers:		
Gedurende eerste ses maande ondervinding.....	0,86	
Daarna.....	1,02	
	Gebied A	Gebied B
	per uur	per uur
Skaal F-werknemers.....	c	c
Skaal G-werknemers (man 18 jaar oud en ouer).....	68	56
Skaal G-werknemers (vrou).....	53	42½
Skaal G-werknemers (man onder 18 jaar)...	53	42½"

2. Vervang subklousule (1) (b) deur die volgende:

"(b) Die gewaarborgde netto loonsverhogings is die verskil tussen die voorgeskrewe minimum loonskale soos in hierdie klousule weergegee en die minimum voorgeskrewe loonskale soos uiteengesit in klousule 4 (1) (a) van die Ooreenkoms gepubliseer by Goewermentskennisgewing R. 425 van 10 Maart 1978, plus die gewaarborgde algemene verhogings soos uiteengesit in klousule 4 (1) (b) van genoemde Ooreenkoms: Met dien verstande dat die maksimum loonsverhoging van enige werknemer hoogstens 18½ sent per uur mag wees:

cents per hour: Provided further that no Scale F or Scale G employee shall receive an increase of less than six cents per hour or five cents per hour if they are under 18 years of age or a female, respectively."

3. In subclause (1) (e), substitute the words "in the case of an emergency" for the words "in a case of unforeseen or unavoidable circumstances".

4. CLAUSE 5.—PAYMENT OF REMUNERATION

Substitute the following for subclause (6) (e):

"(e) when an employee agrees or is required in terms of the Black (Urban Areas) Consolidation Act, 1945, or the Black Labour Act, 1964, to accept board or lodging or board and lodging with his employer, a deduction not exceeding the amounts specified hereunder or such revised amount as may be promulgated by competent Government Authority:

	<i>In the Cape Peninsula, Witwatersrand area and the Magisterial Districts of Port Elizabeth and Durban</i>	
	<i>Per week</i>	<i>Per month</i>
	R	R
Board.....	1,84	7,91
Lodging.....	0,92	3,96
Board and lodging.....	2,76	11,87

	<i>All other areas</i>	
	<i>Per week</i>	<i>Per month</i>
	R	R
Board.....	1,15	4,95
Lodging.....	0,69	2,97
Board and lodging.....	1,84	7,91"

5. CLAUSE 6.—ORDINARY HOURS OF WORK AND OVERTIME AND PAYMENT FOR OVERTIME

1. Substitute the following for subclause (1) (a):

"(1) *Ordinary hours of work.*—The ordinary hours of work of an employee shall not exceed—

(a) in the case of an employee, other than a casual employee, who works a six-day week—

(i) 46 hours in any week from Monday to Saturday;
(ii) eight hours on any day, unless the hours on one day do not exceed five, in which case the hours on the other days shall not exceed eight and a half on any day but so that the maximum shall not exceed 46 hours in any week;

(b) in the case of an employee, other than a casual employee, who works a five-day week—

(i) 46 hours in any one week from Monday to Friday;
(ii) nine and one-fifth hours on any day;

(c) in the case of a shift worker—

(i) 46 hours in any week;
(ii) eight hours per shift."

2. Renumber the existing paragraphs (b), (c), (d), (e), (f), (g) and (h) to read: (d), (e), (f), (g), (h), (i) and (j) respectively.

6. CLAUSE 8.—HOLIDAY LEAVE BONUS

Substitute the following for subclause (1):

"(1) In addition to any leave money payable in terms of clause 7, an employer shall pay to an employee a holiday leave bonus calculated as follows:

	R
Chargehand artisan, artisan and Scale A employees....	265
Scale B employees.....	220
Scale C employees.....	150
Scale D employees.....	105
Scale E employees.....	85
Scale F and Scale G employees.....	65:

Provided that nothing contained in this clause shall operate to reduce any benefit enjoyed by any employee prior to the coming into operation of this clause."

Signed on behalf of the parties at Johannesburg this 18th day of December 1978.

B. NICHOLSON, Chairman of the Council.

R. MILLS, Vice-Chairman of the Council.

T. B. BARRIE, Secretary of the Council.

Voorts met dien verstande dat geen Skaal F- of Skaal G-werknemer 'n verhoging van minder as ses sent per uur of vyf sent per uur mag ontvang nie indien hulle onderskeidelik onder die ouderdom van 18 jaar of 'n vrou is."

3. In subklousule (1) (e), vervang die woorde "in die geval van onvoorsiene of onvermydelike omstandighede" deur die woorde "in die geval van 'n noodtoestand".

4. KLOUSULE 5.—BETALING VAN BESOLDIGING

Vervang subklousule (6) (e) deur die volgende:

"(e) waar 'n werknemer instem of daar ingevolge die Swart (Stadsgebiede) Konsolidasiewet, 1945, of die Wet op Swart Arbeid, 1964, van hom vereis word om kos of inwoning of kos en inwoning by sy werkgever te aanvaar, 'n bedrag gelyk aan hoogstens dié wat hieronder verskyn of dié hersiene bedrag wat deur 'n bevoegde Regeringsowerheid gepromulgeer word:

	<i>In die Kaapse Skiereiland, Witwatersrand-gebied en die landdroshoofdistrikte Port Elizabeth en Durban</i>	
	<i>Per week</i>	<i>Per maand</i>
	R	R
Kos.....	1,84	7,91
Inwoning.....	0,92	3,96
Kos en inwoning.....	2,76	11,87

	<i>Alle ander gebiede</i>	
	<i>Per week</i>	<i>Per maand</i>
	R	R
Kos.....	1,15	4,95
Inwoning.....	0,69	2,97
Kos en inwoning.....	1,84	7,91"

5. KLOUSULE 6.—GEWONE WERKURE, OORTYDWERK EN BETALING VIR OORTYDWERK

1. Vervang subklousule (1) (a) deur die volgende:

"(1) *Gewone werkure.*—Die gewone werkure van 'n werknemer mag hoogstens soos volg wees:

(a) In die geval van 'n werknemer, uitgesonderd 'n los werknemer, wat ses dae per week werk—

(i) 46 uur in 'n week, van Maandag tot Saterdag;

(ii) agt uur op 'n bepaalde dag tensy die ure op een dag hoogstens vyf is, in welke geval die ure op die ander dae hoogstens agt en 'n half op 'n bepaalde dag mag wees, maar dan so dat die maksimum hoogstens 46 uur in 'n week is;

(b) in die geval van 'n werknemer, uitgesonderd 'n los werknemer, wat vyf dae per week werk—

(i) 46 uur in 'n bepaalde week van Maandag tot Vrydag;

(ii) nege en een-vyfde uur op 'n bepaalde dag;

(c) in die geval van 'n skofwerker—

(i) 46 uur in 'n bepaalde week;

(ii) agt uur per skof."

2. Hernommer die bestaande paragrawe (b), (c), (d), (e), (f), (g) en (h), tot onderskeidelik (d), (e), (f), (g), (h), (i) en (j).

6. KLOUSULE 8.—VAKANSIEVERLOFBONUS

Vervang subklousule (1) deur die volgende:

"(1) Benewens verlofbesoldiging wat ingevolge klousule 7 betaalbaar is, moet 'n werkgever aan 'n werknemer 'n vakansieverlofbonus betaal wat soos volg bereken word:

	R
Onderbaas-ambagsman, ambagsman en Skaal A-werknemers.....	265
Skaal B-werknemers.....	220
Skaal C-werknemers.....	150
Skaal D-werknemers.....	105
Skaal E-werknemers.....	85
Skaal F- en Skaal G-werknemers.....	65:

Met dien verstande dat geen bepaling van hierdie klousule die uitwerking mag hê dat 'n voordeel wat 'n werknemer voor die inwerkingtrekking van hierdie klousule geniet het, verminder word nie."

Namens die partye op hede die 18de dag van Desember 1978 te Johannesburg onderteken.

B. NICHOLSON, Voorsitter van die Raad.

R. MILLS, Ondervoorsitter van die Raad.

T. B. BARRIE, Sekretaris van die Raad.

No. R. 750

6 April 1979

INDUSTRIAL CONCILIATION ACT, 1956**LIQUOR AND CATERING TRADE, CAPE**

The following corrections to Government Notice R. 25 appearing in *Government Gazette* 6270 of 12 January 1979, are published for general information:

A. In the English version of the Schedule:

1. In clause 3 in the definition of "Grade II employee" in paragraph (b) thereof, substitute the expression "but not washing glasses," for the expression "(but not washing glasses)."; and

2. in clause 10 (7) (b) delete the expression "unqualified" wherever it appear.

B. In the Afrikaans version of the Schedule:

1. In clause 3 in the definition of "werknemer graad II" in paragraaf (b) thereof, substitute the expression "maar nie glase was nie," for the expression "(maar nie glase was nie)."; and

2. in clause 10 (7) (b) delete the expression "ongekwalifiseerde" wherever it appear.

DEPARTMENT OF PLURAL RELATIONS AND DEVELOPMENT

No. R. 714

6 April 1979

REGULATIONS GOVERNING COMMUNITY COUNCIL OF HANOVER. — AMENDMENT OF GOVERNMENT NOTICE R. 2469 OF 15 DECEMBER 1978

I, Wilhelm Laubscher Vosloo, Deputy Minister of Plural Relations and Development, hereby, on behalf of the Minister of Plural Relations and Development under the powers vested in him by section 11 (4) of the Community Councils Act, 1977 (Act 125 of 1977), amend Government Notice R. 2469 of 15 December 1978, in accordance with the accompanying Schedule.

W. L. VOSLOO, Deputy Minister of Plural Relations and Development.

(File A2/14/2/H10)

SCHEDULE**CHAPTER 2****DELIMITATION***Delimitation of wards*

Substitute the words "one ward" for the words "six wards" where it appears in regulation 2 (1).

CHAPTER 5**ELECTIONS***Members to be elected*

Substitute the following for regulation 18:

"18. The number of members determined by the Minister under section 3 (1) of the Act shall be elected."

No. R. 715

6 April 1979

REGULATIONS GOVERNING COMMUNITY COUNCIL OF PHILIPSTOWN.—AMENDMENT OF GOVERNMENT NOTICE R. 2463 OF 15 DECEMBER 1978

I, Wilhelm Laubscher Vosloo, Deputy Minister of Plural Relation and Development, hereby, on behalf of the Minister of Plural Relations and Development

No. R. 750

6 April 1979

WET OP NYWERHEIDSVERSOENING, 1956**DRANK- EN SPYSENIERSBEDRYF, KAAP**

Die onderstaande verbeterings van Goewermentskennisgewing R. 25 wat in *Staatskoerant* 6270 van 12 Januarie 1979 verskyn, word vir algemene inligting gepubliseer:

A. In die Engelse teks van die Bylae:

1. In klousule 3 in die woordskrywing van "Grade II employee" in paragraaf (b) daarvan, vervang die uitdrukking "(but not washing glasses)," deur die uitdrukking "but not washing glasses."; en

2. in klousule 10 (7) (b) skrap die uitdrukking "unqualified" waar dit ookal voorkom.

B. In die Afrikaanse teks van die Bylae:

1. In klousule 3 in die woordskrywing van "werknemer graad II" in paragraaf (b) daarvan, vervang die uitdrukking "(maar nie glase was nie)," deur die uitdrukking "maar nie glase was nie."; en

2. in klousule 10 (7) (b) skrap die uitdrukking "ongekwalifiseerde" waar dit ook al voorkom.

DEPARTEMENT VAN PLURALE BETREK- KINGS EN ONTWIKKELING

No. R. 714

6 April 1979

REGULASIES BETREFFENDE DIE GEMEENSKAPSRAAD VAN HANOVER. — WYSIGING VAN GOEWERMENTSKENNISGEWING R. 2469 VAN 15 DESEMBER 1978

Ek, Wilhelm Laubscher Vosloo, Adjunk-minister van Plurale Betrekkinge en Ontwikkeling, wysig hierby, namens die Minister van Plurale Betrekkinge en Ontwikkeling kragtens die bevoegdheid hom verleen by artikel 11 (4) van die Wet op Gemeenskapsrade, 1977 (Wet 125 van 1977), Goewermentskennisgewing R. 2469 van 15 Desember 1978 ooreenkomstig bygaande Bylae.

W. L. VOSLOO, Adjunk-minister van Plurale Betrekkinge en Ontwikkeling.

(Lêer A2/14/2/H10)

BYLAE**HOOFSTUK 2****AFBAKENING***Afbakening van wyke*

Vervang die woorde "ses wyke" deur die woorde "een wyk" waar dit in regulasie 2 (1) voorkom.

HOOFSTUK 5**VERKIESINGS***Lede wat verkies moet word*

Vervang regulasie 18 deur die volgende:

"18. Die aantal lede deur die Minister kragtens artikel 3 (1) van die Wet bepaal, word verkies."

No. R. 715

6 April 1979

REGULASIES BETREFFENDE DIE GEMEENSKAPSRAAD VAN PHILIPSTOWN.—WYSIGING VAN GOEWERMENTSKENNISGEWING R. 2463 VAN 15 DESEMBER 1978

Ek, Wilhelm Laubscher Vosloo, Adjunk-minister van Plurale Betrekkinge en Ontwikkeling, wysig hierby, namens die Minister van Plurale Betrekkinge en Ontwik-

under the powers vested in him by section 11 (4) of the Community Councils Act, 1977 (Act 125 of 1977), amend Government Notice R. 2463 of 15 December 1978, in accordance with the accompanying Schedule.

W. L. VOSLOO, Deputy Minister of Plural Relations and Development.

(File A2/14/2/P24)

SCHEDULE

CHAPTER 2

DELIMITATION

Delimitation of wards

Substitute the words "one ward" for the words "five wards" where it appears in regulation 2 (1).

CHAPTER 5

ELECTIONS

Members to be elected

Substitute the following for regulation 18:

"18. The number of members determined by the Minister under section 3 (1) of the Act shall be elected."

keling kragtens die bevoegdheid hom verleen by artikel 11 (4) van die Wet op Gemeenskapsrade, 1977 (Wet 125 van 1977), Goewermentskennisgewing R. 2463 van 15 Desember 1978 ooreenkomstig bygaande Bylae.

W. L. VOSLOO, Adjunk-minister van Plurale Betrekkinge en Ontwikkeling.

(Lêer A2/14/2/P24)

BYLAE

HOOFSTUK 2

AFBAKENING

Afbakening van wyke

Vervang die woorde "vyf wyke" deur die woorde "een wyk" waar dit in regulasie 2 (1) voorkom.

HOOFSTUK 5

VERKIESINGS

Lede wat verkies moet word

Vervang regulasie 18 deur die volgende:

"18. Die aantal lede deur die Minister kragtens artikel 3 (1) van die Wet bepaal, word verkies."

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Contributions of scientific merit on agricultural research are invited for publication in this journal. Directions for the preparation of such contributions are obtainable from the Director, Agricultural Information, Private Bag X144, Pretoria, to whom all communications in connection with the journal should be addressed.

The journal is obtainable from the above-mentioned address at R1,50 per copy or R6 per annum, post free (Other countries R1,75 per copy or R7 per annum).

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THE FLOWERING PLANTS OF AFRICA

This publication is issued as an illustrated serial, much on the same lines as Curtis's Botanical Magazine, and for imitating which no apology need be tendered.

The desire and object of the promoters of the publication will be achieved if it stimulates further interest in the study and cultivation of our indigenous plants.

The illustrations are prepared mainly by the artists at the Botanical Research Institute, but the Editor welcomes contributions of suitable artistic and scientific merit from kindred institutions.

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DIE BLOMPLANTE VAN AFRIKA

Hierdie publikasie word uitgegee as 'n geïllustreerde reeks, baie na die aard van Curtis se "Botanical Magazine". Die doel van die werk is om die skoonheid en variasie van vorm van die flora van Afrika aan die leser bekend te stel, om belangstelling in die studie en kweek van die inheemse plante op te wek, en om plantkunde in die algemeen te bevorder.

Die meeste van die illustrasies word deur kunstenaars van die Navorsingsinstituut vir Plantkunde gemaak, dog die redakteur verwelkom geskikte bydraes van 'n wetenskaplike en kunsstandaard afkomstig van verwante inrigtings.

Onder huidige omstandighede word twee dele van die werk gelyktydig gepubliseer, maar met onreëlmatige tussenpose; elke deel bevat tien kleurplate. Intekengeld bedra R5 per deel (buitelands R5,25 per deel): Vier dele per band. Vanaf band 27 is die prys per band in linne gebind R30; in moroccoleer gebind R35. (Buitelands, linne gebind R31; moroccoleer R36).

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AGROCHEMOPHYSICA

This publication is a continuation of the South African Journal of Agricultural Science Vol. 1 to 11, 1958-1968 and deals with Biochemistry, Biometry, Soil Science, Agricultural Engineering, Agricultural Meteorology and Analysis Techniques. Four parts of the journal are published annually.

Contributions of scientific merit on agricultural research are invited for publication in this journal. Directions for the preparation of such contributions are obtainable from the Director, Agricultural Information, Private Bag X144, Pretoria, to whom all communications in connection with the journal should be addressed.

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MEMOIRS OF THE BOTANICAL SURVEY OF SOUTH AFRICA

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