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All Proclamations, Government and General Notices, published for the first time, are indicated by a * in the left-hand upper corner.

GOVERNMENT NOTICE

DEPARTMENT OF AGRICULTURE AND FORESTRY.

The following Government Notice is published for general information:—

* No. 555.]

[24 April 1936.

His Excellency the Governor-General has been pleased to sanction the issue, in terms of section seven of the Fruit Export Act, No. 17 of 1914, as amended by the Fruit Export Further Control Act, 1929, of the undermentioned amended regulations.

Government Notice No. 534 of 1935 is hereby cancelled.

P. R. VILJOEN,

Secretary for Agriculture and Forestry.

Department of Agriculture and Forestry,
Pretoria.

CITRUS EXPORT REGULATIONS, 1936.

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Alle Proklamasies, Goewerments- en Algemene Kennisgewings, wat vir die eerste maal gepubliseer word, is in die linker-bohoek met 'n * gemerk.

GOEWERMENTSKENNISGEWING

DEPARTEMENT VAN LANDBOU EN BOSBOU.

Onderstaande Goewermentskennisgewing word vir algemene informasie gepubliseer:—

* No. 555.]

[24 April 1936.

Dit het Sy Eksellensie die Goewerneur-generaal behaag om, ingevolge die bevoegdheid hom verleen in artikel sewe van die „Uitvoer van Vruchten Wet“, No. 17 van 1914, soos gewysig deur die „Vrugte Uitvoer Verder Kontrole Wet“, 1929, die uitvaardiging goed te keur van die ondervermelde gewysigde regulasies.

Goewermentskennisgewing No. 534 van 1935 word hierby herroep.

P. R. VILJOEN,

Sekretaris van Landbou en Bosbou.

Departement van Landbou en Bosbou,
Pretoria.

SITRUS-UITVOERREGULASIES, 1936.

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CITRUS EXPORT REGULATIONS, 1936.

CHAPTER I.

GENERAL REQUIREMENTS AND PROVISIONS.

REGISTRATION.

1. No citrus fruit intended for export shall be inspected under these regulations unless the requirements of the Perishable Products Export Control Board in respect of the registration of the name, address, distinctive brand and number of the person intending to export citrus fruit, and of the rendering of estimates of intended shipments shall have been complied with.

NOTE.—When consignors apply to the Perishable Products Export Control Board for registration they shall supply the Board with the following information:—

- (1) Name of district in which their fruit is produced.
- (2) Name of loading station.

Vide regulations Nos. 25 and 26 of the Perishable Products Export Control Board, which are contained in Appendix I.

INSPECTION.

2. (a) All fruit consigned for export shall be inspected at the port from which it is to be shipped.

(b) Not less than 1 per cent. of the boxes of fruit in each consignment shall be opened by the inspector for examination.

(c) Fruit which has been rejected by an inspector shall not be removed to some other place of inspection with intent to export.

NOTE.—For method and procedure of inspection see Appendix II.

CHARGES.

3. (a) For each consignment of fruit except Seville oranges examined by the inspector the consignor shall pay at the rate of one shilling and two pence per shipping ton of 40 cubic feet of packages of fruit.

NOTE.—Attention is also directed to Government Notice No. 1452 of the 4th September, 1922, framed under section three of Act No. 16 of 1922, prescribing a special fee of 5s. per 40 cubic feet to be paid in respect of the inspection and grading of citrus fruit exported.

(b) Any fraction of a ton up to 10 cubic feet will be charged as a quarter ton; from 11 to 20 cubic feet as a half ton; from 21 to 30 cubic feet as a three-quarter ton, and any fraction over 30 cubic feet as a full ton.

(c) On each consignment of Seville oranges an inspection fee of 4d. per shipping ton or fraction thereof shall be paid.

NOTE.—The consignor shall pay the charge for cold storage required by regulation No. 5 and make all necessary arrangements with the Perishable Products Export Control Board for the shipment of his fruit.

CONSIGNMENT.

4. (a) Every box of fruit submitted for inspection must be consigned to the person or agent appointed by the consignor to arrange the shipment thereof from the various ports, and every consignment shall be accompanied by two completed Fruit Consignment Declaration Export Notes in the form appearing in Appendix III.

(b) Fruit tendered for shipment at Mossel Bay shall be delivered at the inspection depot at Mossel Bay not later than noon of the second day prior to the scheduled date of departure of the carrying ship.

PRECOOLING.

5. (a) All citrus fruit intended for shipment overseas, except such fruit as the Chief Fruit Inspector and the Perishable Products Export Control Board, in consultation with the South African Co-operative Citrus Exchange, consider should be shipped in deck space, shall be precooled in a precooling store or depot approved by the Perishable Products Export Control Board, provided that where in the opinion of that Board, such precooling is not reasonably practicable or expedient, or suitable precooling facilities are not available, the said Board or its duly authorized representative may authorize in writing that such precooling be dispensed with.

(b) All refrigerated chambers containing citrus fruit not exempted from precooling as provided in regulation 5 (a) shall, unless the Secretary for Agriculture or his duly appointed deputy otherwise in writing directs, be reduced to a temperature of 40 degrees F. within 36 hours of the receipt of such fruit in the precooling store or depot and maintained at this temperature within a latitude of 3 degrees F. during the entire period such fruit is in the precooling store.

SITRUS-UITVOERREGULASIES, 1936.

HOOFSTUK I.

ALGEMENE VEREISTES EN BEPALINGS.

REGISTRASIE.

1. Geen sitrusvrugte bestem vir uitvoer word ingevolge hierdie regulasie geïnspekteer nie, tensy aan die vereistes van die Raad van Toesig op die Uitvoer van Bederfbare Produkte met betrekking tot die registrasie van die naam, adres, onderskeidingsmerk en nommer van die persoon wat sitrusvrugte wil uitvoer, en die verstreking van ramings van voorgenome verskeping, voldoen is.

N.B.—Wanneer afsenders by die Raad van Toesig op die Uitvoer van Bederfbare Produkte aansoek doen om registrasie moet hulle aan die Raad die volgende inligting verstrek:—

- (1) Naam van distrik waarin hul vrugte geproduseer word.
- (2) Naam van stasie waar vrugte gelaai word.

Sien regulasies Nos. 25 en 26 van die Raad van Toesig op die Uitvoer van Bederfbare Produkte wat in Bylae I van hierdie regulasies vervat is.

INSPEKSIE.

2. (a) Alle vrugte wat vir uitvoer versend word, moet by die hawe van verskeping geïnspekteer word.

(b) Minstens een persent van die kassies vrugte van iedere besending moet deur die inspekteur vir ondersoek oopgemaak word.

(c) Vrugte wat deur 'n inspekteur afgekeur is, mag nie, met die doel om dit uit te voer na 'n ander plek van inspeksie vervoer word nie.

N.B.—Vir metode en manier van inspeksie sien Bylae II.

FOOIE.

3. (a) Vir iedere besending vrugte, behalwe Seville-lemoene, deur die inspekteur geïnspekteer, moet die afsender teen die tarief van een sjieling en twee pennies per skeepston van 40 kubieke voet ruimte deur vrugtepakette in beslag geneem, betaal.

N.B.—Die aandag word ook gevestig op Goewermentsken-nisgewing No. 1452 van 4 September 1922 opgestel ingevolge artikel drie van Wet No. 16 van 1922 waarby 'n spesiale fooi van 5s. per 40 kubieke voet voorgeskryf word vir die inspeksie en gradering van sitrusvrugte wat uitgevoer word.

(b) Enige gedeelte van 'n ton tot 10 kubieke voet sal gereken word as 'n kwartton; van 11 tot 20 kubieke voet as 'n halftan; van 21 tot 30 kubieke voet as 'n driekwartton, en enige gedeelte van meer as 30 kubieke voet as 'n volle ton.

(c) Op elke versending Seville-lemoene moet 'n inspeksiefooi van 4d. per skeepston of gedeelte daarvan betaal word.

N.B.—Die afsender moet die koelkamerkoste betaal wat voorgeskryf is by Regulasie No. 5, en met die Raad van Toesig op die Uitvoer van Bederfbare Produkte alle nodige reëlings tref vir die verskeping van sy vrugte.

VERSENDING.

4. (a) Elke kassie vrugte, vir ondersoek aangebied, moet aan die persoon of agent gestuur word wat deur die afsender aangestel is om vir die versending daarvan uit die verskillende hawens te sorg, en elke versending moet vergesel wees van twee Vrugteuitvoer-versendbriewe ingevul ooreenkomstig Bylae III.

(b) Vrugte wat te Mosselbaai vir verskeping aangebied word, moet nie later as twaalfuur middag van die tweede dag onmiddellik voor die bepaalde datum van vertrek van die ladingsskip, by die inspeksiedepôt te Mosselbaai afgelewer word nie.

VOORVERKOELING.

5. (a) Alle sitrusvrugte bestem vir verskeping na oorsese behalwe vrugte wat volgens die mening van die Hoofvrugteinspekteur en die Raad van Toesig op die Uitvoer van Bederfbare Produkte in oorleg met die Suid-Afrikaanse Ko-operatiewe Sitrusbeurs in dekrumte verskeep behoort te word, moet in 'n voorverkoelingskamer of depôt, goedgekeur deur die Raad van Toesig op die Uitvoer van Bederfbare Produkte, vooraf verkoel word, met dien verstande egter dat wanneer hierdie Raad van mening is dat sodanige voorverkoeling nie redelik uitvoerbaar of raadsaam is nie, of geskikte voorverkoelingsfasiliteite nie beskikbaar is nie, genoemde Raad of sy behoorlik geoutoriseerde verteenwoordiger, skriftelik vrystelling van sodanige voorverkoeling kan outoriseer.

(b) Alle koelruimte bevattende sitrusvrugte wat nie van voorverkoeling vrygestel is nie, soos bepaal in regulasie No. 5 (a), moet, tensy die Sekretaris van Landbou en Bosbou of sy behoorlik aangestelde plaasvervanger anders skriftelik gelas, binne ses-en-dertig uur na ontvangs van daardie vrugte in die voorverkoelingskamer of -depôt tot 'n temperatuur van 40° F. verkoel en op hierdie temperatuur gehou word binne 'n speling van 3° F. gedurende die hele tyd wat dit in die voorverkoelingskamer is.

(c) Fruit placed in private approved cold stores at the port of shipment will be inspected by the inspector at such stores, provided that forty-eight hours' notice be given to the inspector by the exporter or his agent. Fruit so stored shall, in so far as practicable, be conveyed to the harbour in refrigerated trucks.

UNSPECIFIED FRUITS.

6. In case any variety of citrus fruit not specified in these regulations be offered for inspection, the Chief Fruit Inspector, or his duly appointed deputy shall satisfy himself as to the quality, condition and packing of such fruit before passing it for export.

REBRANDING.

7. Boxes of fruit marked so as to represent a grade higher than the correct grade shall be re-marked by the inspector, and, if otherwise complying with these regulations, branded or stamped by the inspector as provided in section four of the Act.

REJECTIONS.

8. The consignor shall, within twenty-four hours of the time of receiving notice from the inspector, remove from the place of inspection any fruit which the inspector has refused to brand or stamp, or in respect of which the refusal has been upheld by the Board of Appeal. Whenever it shall appear that there is a danger of rejected fruit contaminating other perishables, the fruit inspector may require the consignor or his agent to remove such fruit forthwith.

NOTE.—Attention is invited to section six of Act No. 17, 1914, empowering the inspector of fruit to destroy or otherwise dispose of fruit rejected by him for export which is not removed from the place of inspection within the period prescribed by the regulation, and providing that any expense of storing pending removal shall be a charge against the owner of such fruit.

EXPERIMENTAL SHIPMENTS.

9. Notwithstanding anything to the contrary contained in the regulations, the Minister may allow the shipment for experimental purposes of consignments of fruit which do not conform thereto under such restrictions and conditions as he may prescribe.

CHAPTER II.

CONTAINERS AND MANNER OF PACKING.

GENERAL PROVISIONS.

10. (a) Only new and clean boxes of a size specified in clause 11 shall be used by consignors.

(b) All boxes shall have cleats on the lids.

(i) Cleats for grapefruit boxes must be coloured red.

(ii) Cleats for lemon boxes must be coloured green.

(iii) Cleats for boxes of all other varieties must not be coloured.

(c) The 12-inch deep boxes shall be strapped at each end and in the middle, but the shallower boxes need not be strapped. The strapping shall be nailed over the cleats, but the middle of the lid shall not be nailed to the centre piece.

(d) Only strapping with turned-in edges (beaded strapping) shall be used. The strapping shall be nailed not more than $\frac{1}{4}$ in. from all overlapping cut ends and shall be cut off as nearly as possible at right angles to the length of the strapping and not diagonally.

SPECIFICATIONS.

11. (a) Boxes for Oranges, Grapefruit, Lemons and Seville Oranges—

(i) Outside measurement: 26 in. by 12 in. by 12 in. (with centre piece). Wood required: Ends and centre piece (three pieces), $11\frac{1}{2}$ in. by $11\frac{1}{2}$ in. by $1\frac{1}{16}$ in. Top, bottom and sides (eight pieces), 26 in. by $5\frac{1}{2}$ in. by $\frac{1}{4}$ in. Cleats (two pieces) either 11 in. by $\frac{3}{4}$ in. by $\frac{3}{8}$ in. or 11 in. by 1 in. by $\frac{1}{2}$ in. (The ends of orange boxes and grapefruit boxes are to be firmly fastened together with metal fasteners. No ends or centre pieces are to be made of two pieces of equal width.)

Or,

(ii) The same specification as outlined under clause 11 (a) (i), except that the ends and centres shall be constructed on the Gerrard principle. No metal fasteners are required and the end, and centre pieces need not necessarily be made of two pieces of unequal width. As an alternative the use of ends

(c) Vrugte wat by die versendingshawwe in private, goed-gekeurde koelkamers geplaas is, word deur die inspekteur in sodanige koelkamers ondersoek, mits die afsender of sy agent agt-en-veertig uur vantevore die inspekteur daarvan in kennis stel. Vrugte in sulke koelkamers moet, vir sover uitvoerbaar, in koelwaens na die hawe vervoer word.

ONGESPESIFISEERDE VRUGTE.

6. Ingeval enige soort sitrusvrugte wat nie in hierdie regulasies gespesifiseer is nie vir inspeksie aangebied word, moet die Hoof-vrugteinspekteur of sy behoorlik geoutoriseerde verteenwoordiger die kondisie, kwaliteit en verpakking van sodanige vrugte goedkeur voordat dit vir uitvoer aangeneem word.

OORMERK.

7. Kassies vrugte wat so gemerk is dat dit 'n hoër graad as die korrekte graad aandui, moet deur die inspekteur oorgemerk word, en as dit origens aan hierdie regulasies voldoen, deur die inspekteur gemerk of gestempel word soos bepaal in artikel vier van die Wet.

AFGEKEURDE VRUGTE.

8. Binne vier-en-twintig uur nadat hy van die inspekteur kennisgewing ontvang het, moet die afsender alle vrugte, wat die inspekteur geweier het om te merk of te stempel, of ten opsigte waarvan die weiering deur die Verwysingsraad bekragtig is, van die plek van inspeksie verwyder. Wanneer dit ookal lyk asof daar gevaar bestaan dat afgekeurde vrugte ander bederfbare produkte sal aansteek, kan die vrugteinspekteur die afsender of sy agent gelas om sulke vrugte onmiddellik te verwyder.

N.B.—Aandag word gevestig op artikel ses van Wet No. 17 van 1914, whereby aan die vrugteinspekteur die reg gegee word om vrugte, wat deur hom afgekeur is vir uitvoer, en wat nie binne die tydperk voorgeskryf by regulasie van die inspeksieplek verwyder is nie, te vernietig of andersins van die hand te sit, en whereby verder bepaal word dat enige koste van opberging, in afwagting van die verwydering, teen die eienaar van sodanige vrugte in rekening gebring moet word.

PROEFVERSKEPINGS.

9. Nieteenstaande andersluidende bepalings in die regulasies, kan die Minister die verskeping, vir proefdoeleindes van vrugte wat nie daaronder val nie, toestaan onder sodanige beperkings en voorwaardes as hy mag voorskryf.

HOOFSTUK II.

KASSIES EN VERPAKKING.

ALGEMENE BEPALINGS.

10. (a) Afsenders moet uitsluitend nuwe en skoon kassies gebruik van afmetings soos voorgeskrywe in klousule 11.

(b) Die deksels van alle kassies moet vasgeklamp word.

(i) Klampe vir pomelo-kassies moet rooi gekleur wees.

(ii) Klampe vir suurlemoen-kassies moet groen gekleur wees.

(iii) Klampe vir kassies waarin ander soorte sitrusvrugte verpak is, mag nie gekleur wees nie.

(c) Die 12-duim-diepe kassies moet om elke end en in die middel 'n hoepel hê, maar vir die ondieper kassies is dit nie nodig nie. Die hoepels moet oor die klampe vasgespyker word, maar die middel van die deksel moet nie aan die middelstuk vasgespyker word nie.

(d) Net hoepels waarvan die rande omgevou is (omgevoende hoepels) mag gebruik word. Die hoepel moet so vasgespyker word dat die ente waar dit afgesny is en wat opmekaar lê albei hoogstens $\frac{1}{4}$ duim van die spyker weg is. Die hoepel moet soveel moontlik reghoekig en nie skuins afgesny word nie.

AFMETINGS.

11. (a) Kassies vir lemoene, pomelo's, suurlemoene en Seville-lemoene—

(i) Buitemaat 26 by 12 by 12 duim (met middelstuk). Benodigde hout: Ende en middelstuk (drie stukke), $11\frac{1}{2}$ by $11\frac{1}{2}$ by $1\frac{1}{16}$ duim. Deksel, bodem en kante (agt stukke), 26 by $5\frac{1}{2}$ by $\frac{1}{4}$ duim. Klampe (twee stukke), 11 by $\frac{3}{4}$ by $\frac{3}{8}$ duim of 11 by 1 by $\frac{1}{2}$ duim. (Die endstukke van lemoen- en pomelokassies moet met metaalbevestigings vasgemaak word. Geen end- of middelstuk mag uit twee stukke van dieselfde breedte gemaak word nie.)

Of,

(ii) Dieselfde afmetings as voorgeskryf onder klousule 11 (a) (i), behalwe dat die ende en middelstukke volgens die Gerrard model gemaak moet word. Geen metaalbevestigings is nodig nie en die end- en middelstukke hoef nie noodwendig van twee stukke van ongelike breedte te wees nie. As 'n alternatief sal die gebruik

and centre pieces measuring $11\frac{1}{2}$ in. by $11\frac{1}{2}$ in. by $\frac{3}{8}$ in. will be allowed. In this case the tops, bottoms and sides shall be reduced by $\frac{3}{16}$ in., i.e. $25\frac{13}{16}$ in. by $5\frac{1}{2}$ in. by $\frac{1}{4}$ in.

NOTES.—(1) In the case of specification (i) and (ii) the length of the tops may be up to $\frac{1}{4}$ inch longer than the length of the side and bottom pieces.

(2) Should consignors desire to use other types of boxes, application should be made to the Secretary for Agriculture in terms of Chapter 1, clause 9 (experimental clause).

(b) *Boxes for Tangerines*.—Outside measurements 26 in. by 12 in. by not more than 6 in. deep, with centre piece.

(c) *Boxes for Seville Oranges consigned to Factories*.—Seville oranges which are consigned direct to a factory and which will not appear on the open market may be packed in crates or boxes of suitable dimensions as authorized by the Minister.

MARKING OF BOXES.

12. Every box of fruit submitted for inspection shall be clearly marked—

(i) on one end thereof with—

(a) the distinguishing number assigned to the consignor by the Perishable Products Export Control Board and the registered mark of the consignor (or his name or other means of identification).

(b) the variety, number and grade of fruit. The Valencia, Lue Gim Gong and Du Roi varieties may be exported as Valencias but not as Seedlings.

Seeded Midseason varieties may be exported under the recognised names of their varieties or as Seedlings. The use of the additional word "seeded" or "seedless" according to the variety, in the case of grapefruit, is optional.

(c) The Thompson's Navel orange must be exported under the name of "Thompson's Navel" and not as "Navel" or "Washington Navel", nor may "Thompson's Navel" oranges and other navel oranges be packed together in any one box.

(ii) On the other end of the box with—

(d) the shipping mark of the agent appointed by the consignor to dispose of his fruit overseas;

(e) the letter indicating the "Count Group" as given below:—

Oranges—All Varieties.

Counts.	Letter denoting Count Group.
Up to 112 inclusive.....	A
from 126 to 176 inclusive.....	B
from 200 to 252 inclusive.....	C
from 288 inclusive and over.....	D

Grapefruit—All Varieties.

Counts.	Letter denoting Count Group.
from 54 to 80 inclusive.....	A
from 96 to 126 inclusive.....	B
150 count.....	C
Any other counts.....	D

(f) all characters forming names, registered brands, registered numbers, as well as those characters denoting varieties, numbers and grades of fruit shall be not less than $\frac{1}{8}$ in. in depth in the case of boxes, and not less than $\frac{1}{4}$ in. in the case of trays. Where paper labels are used for this purpose, the particulars appearing on such labels shall also be placed on the box directly above the label for identification purposes;

(g) all characters forming shipping marks shall not be less than one inch in depth;

(iii) (h) the words "Union of South Africa" printed in capital letters of not less than 2 cm. (approximately $\frac{1}{5}$ in.) in height shall appear on every box or label thereon.

PACKING OF BOXES.

13. (a) All fruit in one box shall be virtually of uniform size and shape and shall be of one commercial variety only, packed tightly throughout.

van end- en middelstukke van $11\frac{1}{2}$ duim by $11\frac{1}{2}$ duim by $\frac{3}{8}$ duim toegelaat word. In hierdie geval moet die deksels, bodem en kante verminder word met $\frac{3}{16}$ duim, t.w. $25\frac{13}{16}$ duim by $5\frac{1}{2}$ duim by $\frac{1}{4}$ duim.

N.B.—(1) In die geval van spesifikasies (i) en (ii) mag die lengte van die deksel tot op $\frac{1}{4}$ duim langer wees as die lengte van die kant- en bodemstukke.

(2) Indien afsenders verlang om ander soorte kassies te gebruik, dan moet hulle ingevolge hoofstuk 1, klousule 9 (eksperimentele klousule) aansoek doen by die Sekretaris van Landbou en Bosbou.

(b) *Kassies vir Nartjies*.—Buitemate 26 duim by 12 duim by nie meer as 6 duim diep nie, met middelstuk.

(c) *Kassies vir Seville-lemoene wat na Fabriek gestuur word*.—Seville-lemoene, wat direk na 'n fabriek gestuur word en wat nie op die oop mark sal kom nie, mag in kratte of kassies van geskikte groottes, soos geoutoriseer deur die Minister, verpak word.

MERK VAN KASSIES.

12. Iedere kassie vrugte wat vir ondersoek aangebied word, moet duidelik gemerk wees—

(i) op die een end daarvan met—

(a) die onderskeidingsnommer deur die Raad van Toesig op die Uitvoer van Bederfbare Produkte aan die afsender toegewys en die geregistreerde merk van die afsender (of sy naam of ander herkenningsteken);

(b) die soort, getal en graad van die vrugte. Die soorte Valencia, Lue Gim Gong en Du Roi mag uitgevoer word as Valencias, maar nie as Pitlemoen nie. Middelseisoen-pitsoort kan onder hul erkende soortname of as pitlemoene uitgevoer word. Die gebruik van die byvoegsel „Seeded" of „Seedless", volgens die soort, in die geval van pomelo's is opsioneel.

(c) Die „Thompson's Navel"-lemoene moet onder die naam van „Thompson's Navel" en nie as „Navel" of „Washington Navel" uitgevoer word nie. „Thompson's Navel"-lemoene mag ook nie met ander navel-lemoene in een kas gepak word nie;

(ii) op die ander end van die kas met—

(d) die verskeppingsmerk van die agent deur die afsender aangestel om sy vrugte oorsee te verkoop;

(e) die letter wat die „Telling-groep" aandui soos hieronder aangegee:—

Lemoene—Alle Soorte.

Telling.	Letter wat Telling-groep aandui.
tot en met 112.....	A
van 126 tot en met 176.....	B
van 200 tot en met 252.....	C
van 288 en meer.....	D

Pomelo's—Alle Soorte.

Telling.	Letter wat Tellings-groep aandui.
van 54 tot en met 80.....	A
van 96 tot en met 126.....	B
150-telling.....	C
ander tellings.....	D

(f) alle tekens wat name, geregistreerde merke, geregistreerde nommers vorm, sowel as die wat soorte, telling en grade van vrugte aandui, moet minstens 'n halfduim groot wees in die geval van kassies en minstens 'n kwartduim in die geval van plat-kassies. As papieretikette vir hierdie doel gebruik word, moet die besonderhede wat op sulke etikette voorkom ook op die kassie, reg bo die etiket vir identifikasiedoeleindes, geplaas word;

(g) alle tekens wat verskeppingsmerke vorm, moet minstens een duim groot wees.

(iii) (h) Die woorde „Union of South Africa" in gedrukte hoofletters, van minstens 2 cm. (min of meer $\frac{1}{5}$ duim) hoog, moet op elke kassie of etiket daarop voorkom.

VERPAKKING VAN KASSIES.

13. (a) Alle vrugte in een kassie moet feitlik van dieselfde grootte en vorm en van slegs een kommersiële soort wees. Vrugte moet deurgaans goed vas gepak wees.

(b) *Wrapping*.—Each fruit shall be wrapped in tissue or other paper. If wrappers are descriptive of any particular variety of citrus such descriptions must agree with the fruit contained therein, and must comply with the terms of clause 12 (b).

All wrappers shall bear the words "Union of South Africa" printed in capital letters of not less than 6 mm. (approximately $\frac{1}{4}$ in.) in height.

NOTE.—Consignors having stocks of wrappers on hand other than the above may be allowed to use up these stocks during the 1936 export season only, provided that written application is made to the Secretary for Agriculture and Forestry, Union Buildings, Pretoria, indicating to which country the fruit which is to be wrapped in such wrappers will be exported.

(c) *Bulge*.—The bulge of orange and grapefruit boxes after nailing up shall not be less than $\frac{1}{4}$ inch nor more than $1\frac{1}{2}$ inch from the centre piece to the bottom of the lid; when lemons are packed, the bulge as measured above shall be not less than $\frac{1}{4}$ inch nor more than $\frac{3}{4}$ inch.

(d) The counts and sizes of *oranges* shall be as follows:—

Counts of	80 per box, average diameter	$3\frac{1}{2}$ in.
96	"	$3\frac{3}{8}$ "
100	"	$3\frac{5}{16}$ "
112	"	$3\frac{1}{2}$ "
126	"	$3\frac{1}{8}$ "
150	"	3 "
176	"	$2\frac{7}{8}$ "
200	"	$2\frac{3}{4}$ "
216	"	$2\frac{5}{8}$ "
226	"	$2\frac{9}{16}$ "
252	"	$2\frac{1}{2}$ "
288	"	$2\frac{3}{8}$ "
324	"	$2\frac{1}{4}$ "
344	"	$2\frac{1}{8}$ "
360	"	2 "

(e) The counts and sizes of *grapefruit* shall be as follows:—

Counts of	28 per box, average diameter	$5\frac{1}{16}$ in.
36	"	$4\frac{5}{8}$ "
46	"	$4\frac{3}{8}$ "
54	"	$4\frac{1}{8}$ "
64	"	$3\frac{15}{16}$ "
70	"	$3\frac{13}{16}$ "
80	"	$3\frac{5}{8}$ "
96	"	$3\frac{7}{16}$ "
112	"	$3\frac{5}{16}$ "
126	"	$3\frac{1}{8}$ "
150	"	3 "

NOTE.—No counts of more than 150 per box shall be exported.

(f) The counts and sizes of *lemons* shall be as follows:—

Count.	Average Diameter.	No. in Rows.	No. in Layers: per side.	Layers.
140	3 in.	4 and 3 (alt.)	14	5
160	$2\frac{7}{8}$ "	4	16	5
180	$2\frac{3}{4}$ "	3	15	6
210	$2\frac{5}{8}$ "	4 and 3 (alt.)	18 and 17 (alt.)	6
240	$2\frac{7}{16}$ "	4	20	6
270	$2\frac{3}{8}$ "	5 and 4 (alt.)	23 and 22 (alt.)	6
300	$2\frac{1}{4}$ "	5	25	6
336	$2\frac{1}{8}$ "	4	24	7

NOTES.—(1) Note that in these packs the fruits must always be placed on their sides, commencing the first row against the side of the case and with the tips of the lemons pointing across the case, NOT from end to end. The second row is then placed "dovetailed" into the first row. Fruit must be of uniform size if a good pack is to be obtained. This applies both to the diameter and to the shape of the fruits; those of very elongated shape should be packed separately from those of rounder shape.

(2) The use of the standard orange pack shall be allowed, if packed tightly throughout, for the 1936 season only.

(g) *Tangerines*.—No fruit less than $1\frac{1}{2}$ in. in diameter shall be exported.

All fruit in each box shall be of uniform size and packed diagonally in layers. The boxes shall be filled to capacity and the pack must be firm but not unduly tight.

(b) *Toedraai*.—Iedere vrug moet in sypapier of ander papier toegedraai word. Indien op hierdie papier enige aanduiding gegee word van 'n besondere soort sitrusvrug, moet die vrug, wat daarin verpak is, ooreenkom met sodanige aanduiding, en moet voldoen aan klousule 12 (b).

Op alle toedraaipapier moet die woorde „Union of South Africa" in gedrukte hoofletters van minstens 6 mm. (min of meer $\frac{1}{4}$ duim) hoog, voorkom.

N.B.—Afsenders wat voorrade toedraaipapier voorhande het wat nie aan die bostaande voorwaarde voldoen nie, mag toegelaat word om sulke voorrade slegs gedurende die 1936-uitvoerseisoen te gebruik, mits hulle daarom skriftelik aansoek doen by die Sekretaris van Landbou en Bosbou, Uniegebou, Pretoria, met vermelding van die land waarheen die vrugte in sulke toedraaipapier uitgevoer sal word.

(c) *Uitbuiging*.—Nadat lemoen- of pomelokassies toegespyker is, moet die uitbuiging nie minder as 'n half duim en nie meer as een en 'n half duim van die middelstuk tot onder teen die deksel wees nie. As suurlemoene verpak word, moet die uitbuiging nie minder as 'n kwartduim en nie meer as driekwartduim wees nie.

(d) Die tellings e ngrootte van lemoene moet as volg wees:

80 stuks per kassie, gemiddelde deursnee	$3\frac{1}{2}$ duim.
96	$3\frac{3}{8}$ "
100	$3\frac{5}{16}$ "
112	$3\frac{1}{2}$ "
126	$3\frac{1}{8}$ "
150	3 "
176	$2\frac{7}{8}$ "
200	$2\frac{3}{4}$ "
216	$2\frac{5}{8}$ "
226	$2\frac{9}{16}$ "
252	$2\frac{1}{2}$ "
288	$2\frac{3}{8}$ "
324	$2\frac{1}{4}$ "
344	$2\frac{1}{8}$ "
360	2 "

(e) Die tellings en grootte van pomelo's moet as volg wees:—

28 stuks per kassie, gemiddelde deursnee	$5\frac{1}{16}$ "
36	$4\frac{5}{8}$ "
46	$4\frac{3}{8}$ "
54	$4\frac{1}{8}$ "
64	$3\frac{15}{16}$ "
70	$3\frac{13}{16}$ "
80	$3\frac{5}{8}$ "
96	$3\frac{7}{16}$ "
112	$3\frac{5}{16}$ "
126	$3\frac{1}{8}$ "
150	3 "

N.B.—Tellings van meer as 150 stuks per kassie mag nie uitgevoer word nie.

(f) Die tellings en grootte van suurlemoene moet as volg wees:—

Aantal.	Gemiddelde deursnee.	Aantal in rye.	Aantal in leërs per kant.	Leërs.
140	3 duim.	4 en 3 (alt.)	14	5
160	$2\frac{7}{8}$ "	4	16	5
180	$2\frac{3}{4}$ "	3	15	6
210	$2\frac{5}{8}$ "	4 en 3 (alt.)	18 en 17 (alt.)	6
240	$2\frac{7}{16}$ "	4	20	6
270	$2\frac{3}{8}$ "	5 en 4 (alt.)	23 en 22 (alt.)	6
300	$2\frac{1}{4}$ "	5	25	6
336	$2\frac{1}{8}$ "	4	24	7

N.B.—(1) Sorg dat by hierdie verpakking die vrugte altyd op hul kante verpak word. Begin die eerste ry teen die kant van die kassie, sodat die punte van die suurlemoene na die kante van die kassie wys en NIE na die end van die kassie nie. Die tweede ry word dan in die eerste ry „ingevoeg". Vrugte moet eenvormig wees om 'n goeie verpakking te verseker. Dit is van toepassing sowel op die deursnee as op die vorm van die vrugte. Die suurlemoene wat baie lank van vorm is, behoort apart van dié wat 'n meer ronde vorm het verpak te word.

(2) Die gebruik van die standaardlemoenkas sal toegelaat word vir die 1936-seisoen, as die verpakking deurgaans goed vas is.

(g) *Nartjies*.—Vrugte van minder as $1\frac{1}{2}$ -duim-deursny mag nie uitgevoer word nie.

Alle vrugte in elke kassie moet van dieselfde grootte wees en verpak word in diagonale lae. Die kassies moet goed vol wees, maar die vrugte moet nie te vas gepak word nie.

CHAPTER III.

CONDITION, QUALITY AND APPEARANCE
REQUIREMENTS.

ORANGES.

14. (a) Oranges shall be exported under two grades, i.e. "choice" and "standard". The requirements for fruit exported under these grades shall be:—

- (i) "Choice" Grade.—Fruit shall be mature, of one commercial variety, well grown specimens of virtually uniform shape; practically free from malformations; clipped from the tree; of good skin texture; practically free from scale, mealy bug, or other insect pests, fungus or other diseases, splits and obvious hailmarks.

Fruit shall be free from bruises, cuts, injuries and other defects, or skin weaknesses of any kind; any of which may cause fruit to decay.

The following classes of fruit shall be excluded:—Rough; coarse; with rind of more than medium thickness; without buttons; more than slightly creased at the stem-end; more than moderately blemished; more than slightly sunburned; fruit showing the effects of frost or which cuts dry for any reason; fruit which for any reason may be unattractive in appearance to the consumer; fruit not strictly "in season", although it may meet the requirements of the regulations; fruit which is soft, stale, excessively wilted or shrivelled in appearance; fruit which is stringy, woody, raggy or tough internally; fruit which contains more than a moderate proportion of seeds in relation to its size; fruit with long stems; fruit with protruding navels.

- (ii) "Standard" Grade.—Fruit shall be mature, of one commercial variety; well grown specimens of fair uniform shape; reasonably free from malformations; clipped from the tree; of fair skin texture; reasonably free from scale, mealy bug, or other insect pests, fungus or other diseases, splits and unsightly hailmarks.

Fruit shall be free from bruises, cuts, injuries and other defects, or skin weaknesses of any kind; any of which may cause fruit to decay.

The following classes of fruit shall be excluded:—Very rough; very coarse; very thick skinned; or so blemished as to be unsightly; excessively creased at the stem-end; badly sunburned; fruit showing the effects of frost or which cuts dry for any reason; fruit which for any reason would be definitely unattractive in appearance to the consumer; fruit which is soft, stale, excessively wilted or shrivelled in appearance; fruit which is more than slightly stringy, woody, raggy or tough internally; fruit which is excessively seeded in relation to its size; fruit with long stems; fruit with more than slightly protruding navels.

Fruit must not vary more than 5 per cent. below the foregoing specifications in respect of external condition and appearance.

(b) The Thompson Improved navel shall not be exported under "choice" grade.

(c) Fruit suspected of being frosted must show on test one per cent. above the minimum juice regulation prescribed. If on internal examination a proportion exceeding 5 per cent. of any fruit which as a result of the inspector's general examination is found to show definite signs of drying out or of being waterlogged, the consignment is to be rejected.

Growers should report the occurrence of frost in their respective areas to the Chief Fruit Inspector.

NOTES—(1) Fruit of extra good quality and texture may be slightly more blemished than fruit possessing only the minimum quality and texture in each grade.

(2) Inspectors shall receive instructions to the effect that they must satisfy themselves that any buttonless fruit shall not have been pulled from or have dropped from the trees.

(d) Colour Requirements.—No oranges shall be exported unless they have attained 70 per cent. yellow or orange colour.

(e) Maturity and Juice Requirements.—No oranges shall be exported unless they comply with the following minimum maturity and juice tests:—

Navels.

(1) Juice Content.—A minimum of 44 per cent. juice; provided that navels, which show on test a total soluble solids to acid ratio of 7.5 to 1 or more, coupled with a minimum total soluble solids test of 10 per cent., may be exported with a juice content of not less than 43 per cent.

HOOFSTUK III.

KONDISIE-, KWALITEIT- EN VOORKOMS-VEREISTES.

LEMOENE.

14. (a) Lemoene moet onder twee grade uitgevoer word, nl. "Choice" en "Standard". Die voorskrifte vir vrugte wat uitgevoer word onder hierdie grade is:—

- (i) "Choice"-graad.—Vrugte moet ryp wees en almal van dieselfde kommersiële soort; goed ontwikkelde vrugte van feitlik almal dieselfde vorm; so goed as nie misvorm nie; geknip van die bome skil van goeie tekstuur; feitlik sonder dopluise, "mealy bug" of ander insekteplae, swam- of ander siektes, splete en sigbare haelmerke.

Vrugte moet vry wees van kneusings, snye, beserings en ander gebreke, of skilswakhede, enigeen waarvan bederf kan veroorsaak.

Die volgende klasse vrugte mag nie uitgevoer word nie:—Ru, grof, vrugte met meer dan 'n gemiddelde dik skil; sonder stengelknoppe, meer dan effens geplooi om die stengelend; taamlik vol letsels; meer dan effens gebrand deur die son; vrugte wat die gevolg van rypbeskadiging vertoon of wat om enige rede droog sny. Vrugte wat om enige rede vir die verbruiker onaantreklik van voorkoms is; vrugte wat nie werklik "in seisoen" is nie, ofskoon dit aan die voorskrifte van die regulasies voldoen; vrugte wat sag, oud, oormatig verlep of gekrimp van voorkoms is; vrugte waarvan die vleis en vesels draderig, houtagtig, veselagtig of taai is; vrugte wat in verhouding tot hul grootte meer as 'n matige hoeveelheid pitte of saad bevat; vrugte met lang stengels; vrugte met knopnawels, of uitpuiende nawels.

- (ii) "Standard" Graad.—Vrugte moet ryp wees, en almal van dieselfde kommersiële soort; goed ontwikkelde vrugte van feitlik almal dieselfde vorm; nie buitengewoon misvorm nie; geknip van die bome; skil van taamlike goeie tekstuur; redelik vry van dopluise, "mealy bug" of ander insekteplae, swam- of ander siektes, splete en onooglike haelmerke.

Vrugte moet vry wees van kneusings, snye, beserings en ander gebreke, of swak skille, enigeen waarvan bederf kan veroorsaak.

Die volgende klasse vrugte mag nie uitgevoer word nie: Baie ru, baie grof; baie dik skille of so gevele dat dit onooglik is; oormatig geplooi om die stengelend; baie gebrand deur die son; vrugte wat die gevolg van rypbeskadiging vertoon of wat om enige rede droog sny; vrugte wat om enige rede vir die verbruiker beslis onaantreklik van voorkoms is; vrugte wat sag, oud, oormatig verlep of gekrimp van voorkoms is; vrugte waarvan die vleis en vesels meer dan effens draderig, houtagtig, veselagtig of taai is; vrugte wat in verhouding tot hul grootte 'n buitengewone hoeveelheid pitte of saad bevat; vrugte met lang stengels; vrugte met meer dan effens uitpuiende nawels of knopnawels.

Onder bogenoemde voorskrifte sal nie meer as 5 persent speling in uitwendige kondisie en voorkoms toegelaat word nie.

(b) Die "Thompson Improved Navel" mag nie onder die "Choice" graad uitgevoer word nie.

(c) As vermoed word dat vrugte deur ryp gely het, moet hulle by toetsing 1 persent bo die voorgeskrywe minimum sapgehalte aantoon. As die inwendige ondersoek aanwys dat meër as 5 persent van enige vrugte, wat, as gevolg van die inspekteur se algemene ondersoek, getoets word, tekens van uitdroging of glasagtigheid vertoon, moet die verskeping afgekeur word.

Kwekers behoort die gevalle van ryp in hul betrokke gebiede aan die Hoof-vrugteinspekteur te rapporteer.

N.B.—(1) Vrugte van ekstra goeie kwaliteit en tekstuur mag effens meer letsels hê as vrugte van net die minimum kwaliteit en tekstuur in elke graad.

(2) Inspekteurs sal instruksies ontvang dat hulle hul moet oortuig dat vrugte sonder 'n stengelend nie van die bome gepluk is of van die bome geval het nie.

(d) Kleurvereistes.—Geen lemoene mag uitgevoer word nie tensy hulle 70 persent geel of oranje kleur bereik het.

(e) Rypheid- en Sapgehalte-vereistes.—Geen lemoene mag uitgevoer word nie, tensy hulle aan die volgende minimum vereistes van rypheid en sapgehalte voldoen.

Navels.

(1) Sapgehalte.—'n Minimum van 44 persent sap behalwe dat nawels wat by toetsing 'n verhouding van totaal van oplosbare vastestowwe tot suur van 7.5 tot 1 of meer aantoon, tesame met 'n minimum totaal van oplosbare vastestowwe-toets van 10 persent, uitgevoer mag word met 'n sapgehalte van nie minder dan 43 persent.

(2) *Total Soluble Solids to Acid Ratio*.—A minimum of 7 to 1 ratio.

(3) *Total Soluble Solids*.—A minimum of 9 per cent. total soluble solids; provided that navels which show on test a total soluble solids to acid ratio of 8 to 1 or more, coupled with a minimum juice content of 48 per cent., may be exported, with a total soluble solids of 8.8 per cent. and over.

(4) *Acid Percentage*.—A minimum of 0.5 per cent., provided that navels which show on test a total soluble solids content in the juice of 11 per cent., or more may be exported notwithstanding that their acid content may be below 0.5 per cent.

Seedlings, and Seeded Midseason Varieties Packed as Seedlings.

(1) *Juice Content*.—A minimum of 43 per cent. juice for sizes 96 to 200 inclusive, and 42 per cent. for sizes 216 and smaller.

(2) *Total Soluble Solids to Acid Ratio*.—A minimum of 5.5 to 1 ratio.

NOTE.—Consignors are warned that from the 1937 season requirements for seedlings will be increased.

(3) *Total Soluble Solids*.—A minimum of 9 per cent. soluble solids.

(4) *Acid Percentage*.—A minimum of 0.5 per cent.; provided that seedlings which show on test a total soluble solids content in the juice of 11 per cent. or more, may be exported notwithstanding that their acid content may be below 0.5 per cent.

Valencias and other named Seeded Varieties.

(1) *Juice Content*.—A minimum of 46 per cent. juice.

(2) *Total Soluble Solids to Acid Ratio*.—A minimum of 6 to 1 ratio; provided that Valencias or any other named seeded variety which show on test a total soluble solids content of 11 per cent. or more, coupled with a minimum juice content of 47 per cent., may be exported with a total soluble solids to acid ratio of not less than 5.8 to 1.

(3) *Total Soluble Solids Test*.—A minimum of 9 per cent. total soluble solids; provided that valencias or any other named seeded varieties, which show on test a total soluble solids to acid ratio of 7 to 1, or more, coupled with a minimum juice content of 50 per cent. may be exported with a total soluble solids content of not less than 8.8 per cent.

(4) *Acid Percentage*.—A minimum of 0.5 per cent.; provided that Valencias and other named seeded varieties which show on test a total soluble solids content in the juice of 11 per cent. or more may be exported notwithstanding that their acid content may be below 0.5 per cent.

(GRAPEFRUIT.

15. (a) Grapefruit shall be exported under two grades, i.e. "choice" and "standard". The requirements for fruit exported under those grades shall be:—

(i) "*Choice*" Grade.—Fruit shall be mature; of one commercial variety; well grown specimens of virtually uniform shape; practically free from malformations; clipped from the tree; of good skin texture; practically free from scale, mealy bug, or other insect pests, fungus or other diseases, splits and obvious hailmarks.

Fruit shall be free from bruises, cuts, injuries and other defects or skin weaknesses of any kind, any of which may cause fruit to decay.

The following classes of fruit shall be excluded:—Rough; coarse; with rind of more than medium thickness; more than slightly creased at stem-end; more than moderately blemished; more than slightly sunburned; fruit showing the effects of frost or which cuts dry for any reason; fruit which for any reason may be unattractive in appearance to the consumer; fruit not strictly "in season", although it may meet the requirements of the regulations; fruit which is spongy or excessively soft, stale internally or shrivelled in appearance; fruit which is stringy, woody, raggy or tough internally; fruit which contains more than a moderate proportion of seeds in relation to its size; fruit with long stems; pear-shaped fruit.

(ii) "*Standard*" Grade.—Fruit shall be mature; of one commercial variety; well grown specimens of fair uniform shape, reasonably free from malformations; clipped from the tree; of fair skin texture; reasonably free from scale, mealy bug, or other insect pests, fungus or other diseases, splits and unsightly hailmarks.

Fruit shall be free from bruises, cuts, injuries and other defects or skin weaknesses of any kind, any of which may cause fruit to decay.

(2) *Verhouding van Totaal van Oplosbare Vastestowwe tot Suur*.—'n Minimum verhouding van 7 tot 1.

(3) *Totaal van Oplosbare Vastestowwe*.—'n Minimum van 9 persent totaal van oplosbare vastestowwe; behalwe dat nawels wat by toetsing 'n verhouding van totaal van oplosbare vastestowwe tot suurgehalte van 8 tot 1, of meer, tesame met 'n minimum sapgehalte van 48 persent, aantoon, uitgevoer mag word met 'n totaal van oplosbare vastestowwe van nie minder as 8.8 persent nie.

(4) *Suur-persentasie*.—'n Minimum van 0.5 persent, behalwe dat nawels wat by toetsing 'n totaal van oplosbare vastestowwe van 11 persent of meer in die sap bevat, uitgevoer mag word nieetenaande dat hul suurgehalte laer as 0.5 persent is nie.

Pitlemoene en Middelseisoensoorte as Pitlemoene Verpak.

(1) *Sap-gehalte*.—'n Minimum van 43 persent sap vir groottes 96 tot en met 200, en 42 persent sap vir groottes 216 en kleiner.

(2) *Verhouding van Totaal van Oplosbare Vastestowwe tot Suur*.—'n Minimum verhouding van 5.5 tot 1.

N.B.—Afsenders word gewaarsku dat vanaf die 1937 seisoen die vereistes vir pitlemoene verhoog sal word.

(3) *Totaal van Oplosbare Vastestowwe*.—'n Minimum van 9 persent totaal van oplosbare vastestowwe.

(4) *Suur-persentasie*.—'n Minimum van 0.5 persent, behalwe dat pitlemoene wat by toetsing 'n totaal van oplosbare vastestowwe van 11 persent of meer in die sap bevat, uitgevoer mag word nieetenaande dat hul suurgehalte laer as 0.5 persent is nie.

Valencias en ander Pitlemoen-soorte.

(1) *Sap-gehalte*.—'n Minimum van 46 persent sap.

(2) *Verhouding van Totaal van Oplosbare Vastestowwe tot Suur*.—'n Minimum verhouding van 6 tot 1; behalwe dat Valencias of enige ander genoemde pitlemoen-soorte wat by toetsing 'n totaal hoeveelheid oplosbare vastestowwe van 11 persent of meer tesame met 'n minimum sap-gehalte van 47 persent aantoon, uitgevoer mag word met 'n verhouding van 'n totaal van oplosbare vastestowwe tot suur van nie minder as 5.8 tot 1 nie.

(3) *Totaal van Oplosbare Vastestowwe*.—'n Minimum van 9 persent totaal van oplosbare vastestowwe; behalwe dat Valencias of enige ander genoemde pitlemoensoorte, wat by toetsing 'n verhouding van totaal van oplosbare vastestowwe tot suurgehalte van 7 tot 1, of meer, tesame met 'n minimum sapgehalte van 50 persent aantoon, uitgevoer mag word met 'n totaal van oplosbare vastestowwe van nie minder as 8.8 persent nie.

(4) *Suur-persentasie*.—'n Minimum van 0.5 persent, behalwe dat Valencias en enige ander genoemde pitlemoen-soorte wat by toetsing 'n totaal van oplosbare vastestowwe van 11 persent of meer in die sap aantoon, uitgevoer mag word nieetenaande dat hul suurgehalte laer as 0.5 persent is.

POMELO'S.

15. (a) Pomelo's moet onder twee verskillende grade uitgevoer word n.l. „Choice” en „Standard”. Die vereistes vir vrugte wat onder hierdie grade uitgevoer word, is:—

(i) „*Choice*”-graad.—Vrugte moet ryp wees, en almal van dieselfde kommersiële soort; goed ontwikkelde vrugte van feitlik almal dieselfde vorm; feitlik nie misvorm nie; geknip van die bome; skil van goeie tekstuur; feitlik sonder dopluise, „mealy bug” of ander insekteplae, swam of ander siektes, splete en sigbare haelmerke.

Vrugte moet vry wees van kneusings, snye, beserings en ander gebreke of foute aan die skil, enigeen waarvan bederf kan veroorsaak.

Die volgende klasse vrugte mag nie uitgevoer word nie: Ru; grof; vrugte met meer dan 'n gemiddelde dik skil; meer dan effens geplooi om die stengeling; taamlik vol letsels; meer dan effens gebrand deur die son; vrugte wat die gevolge van rypbeskadiging vertoon of wat om een of ander rede droog sny; vrugte wat om een of ander rede vir die verbruiker onaantreklik van voorkoms is; vrugte wat nie werklik „in seisoen” is nie, ofskoon dit aan die regulasies voldoen; vrugte wat sponsagtig of oormatig sag is, inwendig verlep of gekrimp in voorkoms; vrugte waarvan die vleis en vesels draderig, houtagtig, veselagtig of taai is; vrugte wat in verhouding tot hul grootte meer dan 'n matige hoeveelheid pitte bevat; vrugte met lang stengels; peervormige vrugte.

(ii) „*Standard*”-graad.—Vrugte moet ryp wees, en almal van dieselfde kommersiële soort; goed ontwikkelde vrugte van feitlik almal dieselfde vorm; nie buitengewoon misvorm nie; geknip van die bome, skil van taamlike goeie tekstuur; redelik vry van dopluise „mealy bug” of ander insekteplae, swam of ander siektes, splete en onooglike haelmerke.

Vrugte moet vry wees van kneusings, snye, beserings en ander gebreke, of gebreke aan die skil, enige waarvan bederf kan veroorsaak.

The following classes of fruit shall be excluded:—
Very rough; very coarse; very thick skinned; so blemished as to be unsightly; excessively creased at the stem-end; badly sunburned; fruit showing the effects of frost or which cuts dry for any reason; fruit which for any reason would be definitely unattractive in appearance to the consumer; fruit which is spongy or excessively soft, stale internally or shrivelled in appearance; fruit which is more than slightly stringy, woody, raggy or tough internally; fruit which is excessively seeded in relation to its size; fruit with long stems.

Fruit must not vary more than 5 per cent. below the foregoing specifications in respect of external condition and appearance.

(b) Fruit suspected of being frosted must show on test one per cent. above the minimum juice regulation prescribed. If on internal examination a proportion exceeding 5 per cent. of any fruit which as the result of the inspector's general examination is found to show definite signs of drying out or of being waterlogged, the consignment is to be rejected.

Growers should report the occurrence of frost in their respective areas to the Chief Fruit Inspector.

NOTES.—(1) Fruit of extra good quality and texture may be slightly more blemished than fruit possessing only the minimum quality and texture in each grade.

(2) Inspectors shall receive instructions to the effect that they must satisfy themselves that any buttonless fruit shall not have been pulled from or have dropped from the trees.

(c) *Colour Requirements.*—No grapefruit shall be exported unless they have attained 70 per cent. yellow colour.

(d) *Maturity and Juice Requirements.*—No grapefruit shall be exported unless they comply with the following minima maturity and juice tests:—

Marsh and other Seedless Varieties.

(1) *Juice Content.*—A minimum of 38 per cent. juice.

(2) *Total Soluble Solids to Acid Ratio.*—A minimum of 4.5 to 1 ratio; provided that Marsh and other seedless varieties, which show on test a juice content of 40 per cent. or more, may be exported with a total soluble solids to acid ratio of not less than 4.3 to 1.

Seeded Grapefruit.

(1) *Juice Content.*—A minimum of 36 per cent. juice.

(3) *Total Soluble Solids to Acid Ratio.*—A minimum of 4.5 to 1 ratio; provided that seeded grapefruit varieties, which show on test a juice content of 38 per cent. or more, may be exported with a total soluble solids to acid ratio of not less than 4.3 to 1.

LEMONS.

16. (a) Lemons shall be exported under two grades, i.e. "Choice" and "Standard". The requirements for fruit exported under these grades shall be:—

(i) "*Choice*" Grade.—Fruit shall be well-grown specimens of virtually uniform shape; practically free from malformations; clipped from the tree, of good skin texture; practically free from scale, mealy bug or other insect pests, fungus or other diseases, splits and obvious hailmarks.

Fruit shall be free from bruises, cuts, injuries and other defects, or skin weaknesses of any kind; any of which may cause fruit to decay.

The following classes of fruit shall be excluded: Rough; coarse; with abnormally long necks; more than moderately blemished; more than slightly sunburned; fruit showing the effects of frost or which cuts dry for any reason; fruit which for any reason may be unattractive in appearance to the consumer; fruit which is soft, stale, excessively wilted or shrivelled in appearance; fruit which is stringy, woody, raggy or tough internally; fruit which contains more than a moderate proportion of seeds in relation to its size; fruit with long stems; fruit which is definitely immature.

(ii) "*Standard*" Grade.—Fruit shall be well-grown specimens of fair uniform shape; reasonably free from malformations; clipped from the tree; of fair skin texture; reasonably free from scale, mealy bug or other insect pests, fungus or other diseases, splits and unsightly hailmarks.

Fruit shall be free from bruises, cuts, injuries and other defects, or skin weaknesses of any kind; any of which may cause fruit to decay.

The following classes of fruit shall be excluded:—
Very rough; very coarse; so blemished as to be unsightly; badly sunburned; fruit showing the effects

Die volgende klasse van vrugte mag nie uitgevoer word nie: Baie ru; baie grof; baie dik skille; so gevlek dat dit onaantreklik is; buitengewoon geplooi om die stengeling; baie gebrand deur die son; vrugte wat die gevolge van rypbeskadiging vertoon of wat om een of ander rede droog sny; vrugte wat om een of ander rede vir die verbruiker beslis onaantreklik van voorkoms is; vrugte wat sponsagtig of oormatig sag is, inwendig verlep of gekrimp van voorkoms; vrugte waarvan die vleis en vesels meer dan effens draderig, houtagtig, veselagtig of taai is; vrugte wat in verhouding tot hul grootte 'n buitengewone hoeveelheid pitte bevat; vrugte met lang stengels.

Onder bogenoemde voorskrifte mag nie meer as 5 persent speling ten aansien van 'n uitwendige kondisie en voorkoms toegelaat word nie.

(b) As dit vermoed word dat vrugte deur ryp gely het, moet hulle by toetsing 1 persent bo die voorgeskrewe minimum sapgehalte aantoon. As die inwendige ondersoek aanwys dat meer as 5 persent van enige vrugte, wat, as gevolg van die inspekteur se algemene ondersoek, getoets word, tekens van uitdroging of glasagtigheid vertoon, moet die verskeping afgekeur word.

Kwekers behoort gevalle van ryp in hul betrokke gebiede aan die Hoof-vrugteinspekteur te rapporteer.

N.B.—(1) Vrugte van ekstra goeie kwaliteit met 'n fyn skil mag uitgevoer word met 'n effens meer gevlekte voorkoms dan vrugte wat in elke graad net die minimum kwaliteit vir vrug en skil behaal.

(2) Inspekteurs sal instruksies ontvang dat hulle hul moet oortuig dat vrugte sonder 'n stengeling nie van die bome getrek is of van die bome geval het nie.

(c) *Kleur-vereistes.*—Geen pomelo's mag uitgevoer word nie tensy hulle 70 persent geelkleur bereik het.

(d) *Rypheids- en sapgehalte-vereistes.*—Geen pomelo's mag uitgevoer word tensy hulle aan die volgende minimum vereistes vir rypheid en sapgehalte voldoen:—

Marsh en ander Pitlose Soorte.

(1) *Sap-gehalte.*—'n Minimum van 38 per cent. sap.

(2) *Verhouding van totaal van oplosbare vastestowwe tot suur.*—'n Minimum verhouding van 4.5 tot 1 behalwe dat Marsh en ander pitlose soorte wat by toetsing 'n hoeveelheid sap van 40 persent of meer aantoon, uitgevoer mag word met 'n totaal van oplosbare vastestowwe tot sapgehalte van nie minder as 4.3 tot 1 nie.

Pit- of Saad-pomelo's.

(1) *Sap-gehalte.*—'n Minimum van 36 persent sap.

(2) *Verhouding van totaal van oplosbare vastestowwe tot suur.*—'n Minimum verhouding van 4.5 tot 1 behalwe dat saad-pomelosoorte, wat by toetsing 'n sapgehalte van 38 persent of meer aantoon, uitgevoer mag word met 'n totaal van oplosbare vastestowwe tot suur-gehalte van nie minder as 4.3 tot 1 nie.

SUURLEMOENE.

16. (a) Suurlemoene moet onder twee grade uitgevoer word, n.l. „Choice” en „Standard”. Die vereistes vir vrugte wat uitgevoer word onder hierdie grade is:—

(i) „Choice”-graad.—Vrugte moet goed ontwikkel wees, van feitlik almal dieselfde vorm; feitlik nie misvorm nie; geknip van die bome; skil van goeie tekstuur; feitlik sonder dopluise, „mealy bug” of ander insekteplae, swam of ander siektes, splete en sigbare haelmerke.

Vrugte moet vry wees van kneusings, snye, beserings en ander gebreke of swak skille van enige aard, engeen waarvan bederf kan veroorsaak.

Die volgende klasse vrugte mag nie uitgevoer word nie: Ru; grof; met besonder lang punte; taamlik vol letsels; meer as effens gebrand deur die son; vrugte wat die gevolge van ryp-beskadiging vertoon of wat om een of ander rede droog sny; vrugte wat om een of ander rede onaantreklik van voorkoms is vir die verbruiker; vrugte wat sag, oud, oormatig verlep of gekrimp is in voorkoms; vrugte waarvan die vleis en vesels draderig, houtagtig, veselagtig of taai is; vrugte wat in verhouding tot hul grootte meer dan 'n matige hoeveelheid pitte of saad bevat; vrugte met lang stengels; vrugte wat beslis onryp is.

(ii) „Standard”-graad.—Vrugte moet goed ontwikkel wees, van feitlik almal dieselfde vorm; nie buitengewoon misvorm nie; geknip van die bome, skil van taamlike goeie tekstuur; redelik vry van dopluise, „mealy bug” of ander insekteplae, swam- of ander siektes, splete en onooglike haelmerke.

Vrugte moet vry wees van kneusings, snye, beserings en ander gebreke of skil-swakhede van enige soort, engeen waarvan bederf kan veroorsaak.

Die volgende klasse vrugte mag nie uitgevoer word nie: Baie ru; baie grof; so vol letsels dat dit onaantreklik is; baie gebrand deur die son; vrugte wat die gevolge van ryp-beskadiging vertoon of wat

of frost or which cuts dry for any reason; fruit which for any reason would definitely be unattractive in appearance to the consumer; fruit which is soft, stale, excessively wilted or shrivelled in appearance; fruit which is more than slightly stringy, woody, raggy or tough internally; fruit which is excessively seeded in relation to its size; fruit with long stems; fruit which is definitely immature.

Fruit must not vary more than 5 per cent. below the foregoing specification in respect of external condition and appearance.

(b) Fruit suspected of being frosted must show on test one per cent. above the minimum juice regulations prescribed. If on internal examination a proportion exceeding 5 per cent. of any fruit which as the result of the inspector's general examination is found to show definite signs of drying out or of being waterlogged, the consignment is to be rejected.

Growers should report the occurrence of frost in their respective areas to the Chief Fruit Inspector.

NOTES.—(1) Fruit of extra good quality and texture may be slightly more blemished than fruit possessing only the minimum quality and texture in each grade.

(2) Inspectors shall receive instructions to the effect that they must satisfy themselves that any buttonless fruit shall not have been pulled from or have dropped from the trees.

(c) *Juice Requirements.*—A minimum of 36 per cent. juice.

NOTE.—The external and internal colour of lemons should not be unduly green.

TANGERINES.

17. (a) Tangerines shall be exported under two grades, i.e., "choice" and "standard". The requirements for fruit exported under these grades shall be:—

(i) "*Choice*" grade.—Fruit shall be mature; of one commercial variety; well grown specimens of virtually uniform shape; practically free from malformations; clipped from the tree; of good skin texture; practically free from scale, mealy bug or other insect pests, fungus or other diseases, splits and obvious hailmarks.

Fruit shall be free from bruises, cuts, injuries and other defects, or skin weaknesses of any kind; any of which may cause fruit to decay; fruit shall be firm and tight-skinned.

The following classes of fruit shall be excluded: Rough; coarse; without buttons; more than moderately blemished; more than slightly sunburned; fruit showing the effects of frost or which cuts dry for any reason; fruit which for any reason may be unattractive in appearance to the consumer; fruit not strictly "in season" although it may meet the requirements of the regulations; fruit which is soft, stale, excessively wilted or shrivelled in appearance; fruit which is stringy, woody, raggy or tough internally; fruit which contains more than a moderate proportion of seeds in relation to its size; fruit with long stems; fruit which is green and puffy; sour fruit.

(ii) "*Standard*" grade.—Fruit shall be mature; of one commercial variety; well grown specimens of fair uniform shape; reasonably free from malformations; clipped from the tree; of fair skin texture; reasonably free from scale, mealy bug or other insect pests, fungus or other diseases, splits and unsightly hailmarks.

Fruit shall be free from bruises, cuts, injuries and other defects, or skin weaknesses of any kind; any of which may cause fruit to decay; fruit shall be firm and not unduly loose-skinned.

The following classes of fruit shall be excluded: Very rough; very coarse; so blemished as to be unsightly; badly sunburned; fruit showing the effects of frost or which cuts dry for any reason; fruit which for any reason would definitely be unattractive in appearance to the consumer; fruit which is soft, stale, excessively wilted or shrivelled in appearance; fruit which is more than slightly stringy, woody, raggy or tough internally; fruit which is excessively seeded in relation to its size; fruit with long stems; fruit which is green and puffy; sour fruit.

Fruit must not vary more than 5 per cent. below the foregoing specifications in respect of external condition and appearance.

droog sny om een of ander rede; vrugte wat om een of ander rede vir die verbruiker beslis onaantreklik van voorkoms is; vrugte wat sag, oud oormatig verlep of gekrimp is in voorkoms; vrugte waarvan die vleis meer dan effens draderig, veselagtig, houtagtig of taai is; vrugte wat in verhouding tot hulle grootte 'n buitengewone hoeveelheid pitte of saad bevat; vrugte met lang stengels; vrugte wat beslis onryp is.

Onder bogenoemde voorskrifte mag nie meer as 5 persent speling in uitwendige kondisie en voorkoms toegelaat word nie.

(b) As vermoed word dat vrugte deur ryp gely het, moet hulle by toetsing 1 persent bo die voorgeskrye minimum sapgehalte aantoon. As die inwendige ondersoek aanwys dat meer as 5 persent van enige vrugte, wat, as gevolg van die inspekteur se algemene ondersoek, getoets word, tekens van uitdroging of glasagtigheid vertoon, moet die verskeping afgekeur word.

Kwekers behoort gevalle van ryp in hulle betrokke gebiede aan die Hoof-vrugteinspekteur te rapporteer.

N.B.—(1) Vrugte van ekstra goeie kwaliteit en tekstuur mag uitgevoer word met effens meer letsels as vrugte wat in elke graad net die minimum kwaliteit en tekstuur behaal.

(2) Inspekteur sal instruksies ontvang dat hulle hul moet oortuig dat vrugte sonder 'n stengelend nie van die bome getrek is of van die bome geval het nie.

(c) *Sapgehalte-vereistes.*—'n Minimum van 36 persent sap.

N.B.—Die interne en eksterne kleur van suurlemoene moet nie te groen wees nie.

NARTJIES.

17. (a) Nartjies moet onder twee grade uitgevoer word, nl. „Choice” en „Standard”. Die vereistes vir vrugte wat onder hierdie grade uitgevoer word, is:—

(i) „*Choice*”-graad.—Vrugte moet ryp wees, en almal van dieselfde kommersiële soort; goed ontwikkelde vrugte van feitlik almal dieselfde vorm; feitlik nie misvorm nie; geknip van die bome; skil van goeie tekstuur; feitlik sonder dopluise, „mealy bug” of ander insekteplae, swam- of ander siektes, splete en sigbare haelmerke.

Vrugte moet vry wees van kneusings, snye, beserings en ander gebreke, of skilswakhede van enige soort, enigeen waarvan bederf kan veroorsaak; vrugte moet stewig wees met vaste skille.

Die volgende klasse vrugte mag nie uitgevoer word nie: Ru; grof; sonder stengellentjies; taamlik vol letsels; meer as effens gebrand deur die son; vrugte wat die gevolge van ryp-beskadiging vertoon of wat om een of ander rede droog sny; vrugte wat om een of ander rede vir die verbruiker onaantreklik van voorkoms is; vrugte wat nie werklik „in seisoen” is nie, ofskoon dit aan die voorskrifte van die regulasies voldoen; vrugte wat sag, oud, oormatig verlep of gekrimp is van voorkoms; vrugte waarvan die vleis en vesels draderig, houtagtig, veselagtig of taai is; vrugte wat in verhouding tot hul grootte meer dan 'n matige hoeveelheid pitte bevat; vrugte met lang stengels; vrugte met opgeblaaide skil; vrugte wat groen is; vrugte wat suur is.

(ii) „*Standard*”-graad.—Vrugte moet ryp wees, en almal van dieselfde kommersiële soort; goed ontwikkelde vrugte van feitlik almal dieselfde vorm; nie buitengewoon misvorm nie; geknip van die bome; skil van taamlike goeie tekstuur; redelik vry van dopluise, „mealy bug” of ander insekteplae, swam of ander siektes, splete en onooglike haelmerke. Vrugte moet vry wees van kneusings, snye, beserings en ander gebreke of skilswakhede van enige soort, enigeen waarvan bederf kan veroorsaak; vrugte moet stewig wees, en nie te los van skil nie.

Die volgende klasse vrugte mag nie uitgevoer word nie: Baie ru; baie grof; of so gevelek dat dit onaantreklik is; baie gebrand deur die son; vrugte wat die gevolge van ryp-beskadiging vertoon of wat om een of ander rede droog sny; vrugte wat om een of ander rede vir die verbruiker beslis onaantreklik van voorkoms is; vrugte wat sag, oud, oormatig verlep of gekrimp van voorkoms is; vrugte waarvan die vleis en vesels meer dan effens draderig, houtagtig, veselagtig of taai is; vrugte wat in verhouding tot hulle grootte 'n oormatige hoeveelheid pitte bevat; vrugte met lang stengels; vrugte met opgeblaaide skil en wat groen is; vrugte wat suur is.

Onder bogenoemde voorskrifte sal nie meer as 5 persent speling ten aansien van 'n uitwendige kondisie en voorkoms toegelaat word nie.

(b) If on internal examination of fruit suspected of being frosted, a proportion exceeding 5 per cent. of any fruit which as the result of the inspector's general examination is found to show definite signs of drying out or of being water-logged, the consignment is to be rejected.

Growers should report the occurrence of frost in their respective areas to the Chief Fruit Inspector.

NOTES.—(1) Fruit of extra good quality and texture may be slightly more blemished than fruit possessing only the minimum quality and texture in each grade.

(2) Inspectors shall receive instructions to the effect that they must satisfy themselves that any buttonless fruit shall not have been pulled from or have dropped from the trees.

(c) *Colour requirements.*—Tangerines shall be fully coloured except for occasional small patches showing tinges of green.

(d) *Maturity and Juice Requirements:*—

NOTE.—Consignors are advised, that pending the institution of a minimum ratio and juice test for tangerines, not to export any tangerines testing below 6.5 to 1 in ratio and 45 per cent. in juice (as expressed by the Instant Juice Press).

CHAPTER IV.

BOARDS OF REFERENCE.

CONSTITUTION.

18. (1) Boards of Reference shall be appointed from a panel consisting of persons whose names have been approved for that purpose by the Minister.

Such persons shall hold office during the pleasure of the Minister.

(2) A Board of Reference shall consist of three members, who shall be disinterested persons.

These three members shall be selected by the Government Fruit Inspector from the panel constituted in accordance with paragraph (1) of this regulation.

(3) The Citrus Exchange field officer and the senior fruit inspector for the area may attend board meetings in an advisory capacity should the board require their services.

PROCEDURE.

19. (1) An inspector shall notify a consignor or his representative of his refusal to brand or stamp any consignment of such consignor and give his reasons for such refusal. Such consignor may within 48 hours of the receipt of such notification require the inspector to refer the matter to a Board of Reference constituted as prescribed by regulation 18 (2) hereof.

(2) Before requiring the inspector to refer the matter to the Board of Reference, the consignor or his representative shall deposit with the inspector a fee of £4. 4s.

NOTE.—This fee shall be refunded to the consignor should his appeal be upheld. The attention of consignors is directed to section five of Act No. 17 of 1914, which also provides that the decision of the board of reference shall be final.

APPENDIX I.

REGULATIONS NOS. 25 AND 26 OF THE PERISHABLE PRODUCTS EXPORT CONTROL BOARD.

25. (a) No person shall export a perishable product as defined in the Act during any season from the Union to a place outside the Union (other than the countries referred to in section fifteen of the Act) unless he has, at least three months prior to his first intended shipment in respect of that season, applied to the Board in writing to be registered as exporter for the ensuing year, and has furnished the Board in his letter of application with his full name, address, port of shipment, the kind of product intended to be exported, and the approximate date when his first consignment will reach the port of shipment selected by him. The application shall, as nearly as possible, be in the following form:—

"I/We (here insert full name and full postal address) hereby give notice that I/we desire to export through the port of (here insert the port of shipment) the following perishable products (here insert the class of product intended to be exported).

(b) As vermoed word dat vrugte deur ryp gely het, moet hulle by toetsing 1 persent bo die voorgeskrewe minimum sappehalte aantoon. As die inwendige ondersoek aanwys dat meer as 5 persent van enige vrugte, wat, as gevolg van die inspekteur se algemene ondersoek, getoets word, tekens van uitdroging of glasagtigheid vertoon, moet die verskeping afgekeur word. Kwekers behoort gevalle van ryp in hul betrokke gebiede aan die Hoof-vrugteinspekteur te rapporteer.

N.B.—(1) Vrugte van ekstra goeie kwaliteit en tekstuur mag uitgevoer word met effens meer letsels as vrugte wat in elke graad net die minimum kwaliteit en tekstuur behaal.

(2) Inspekteurs sal instruksies ontvang dat hulle hul moet oortuig dat vrugte sonder 'n stengelend nie van die bome getrek is of van die bome geval het nie.

(c) *Kleurvereistes.*—Nartjies moet ten volle gekleurde wees behalwe 'n klein groen plekkie hier en daar.

(d) *Rypheid- en sappehaltevereistes:*—

N.B.—Afsenders word aangeraai om, solank as die toets vir die minimum verhouding en sap nog nie vasgestel is nie, geen nartjies uit te voer wat nie aan die verhoudingstoets van 6.5 tot 1 en 45 persent sap (soos aangetoon deur die „Instant Juice Press") voldoen nie.

HOOFSTUK IV.

VERWYSINGSRADE.

SAMESTELLING.

18. (1) Verwysingsrade moet aangestel word uit 'n naamlys van persone wie se name deur die Minister goedgekeur is. Sodanige persone bly in funksie na goedvinde van die Minister.

(2) 'n Verwysingsraad moet uit drie lede wat nie belanghebbendes is nie bestaan. Hierdie drie lede moet deur die Staatsvrugteinspekteur uit die naamlys saamgestel ooreenkomstig paragraaf (1) van hierdie regulasie gekies word.

(3) Die Veldbeampte van die Sitrusbeurs en die Senior Vrugteinspekteur vir die wyk mag die vergaderings van die Raad bywoon in 'n raadgevende hoedanigheid as die Raad van hul dienste gebruik wens te maak.

PROSEDURE.

19. (1) 'n Inspekteur moet die afsender of sy verteenwoordiger in kennis stel van sy weiering om enige versending van sodanige afsender te merk of te stempel, en sy rede vir sodanige weiering gee. Die afsender kan binne 48 uur na ontvangs van so'n kennisgewing van die inspekteur eis dat die saak na 'n Verwysingsraad, aangestel soos voorgeskryf in Regulasie 18 (2) hiervan, verwys word.

(2) Alvorens van die inspekteur geëis word om die saak na die Verwysingsraad te verwys, moet die afsender of sy verteenwoordiger by die inspekteur 'n bedrag van £4. 4s. deponeer.

N.B.—Hierdie fooi sal aan die afsender terugbetaal word as sy appél toegestaan word. Die aandag van afsenders word gevestig op artikel vyf van Wet No. 17 van 1914, wat ook bepaal dat die beslissing van die Verwysingsraad finaal sal wees.

BYLAE I.

REGULASIES NOS. 25 EN 26 VAN DIE RAAD VAN TOESIG OP DIE UITVOER VAN BEDERFBARE PRODUKTE.

25. (a) Niemand mag bederfbare produkte, soos in die Wet omskryf, gedurende enige seisoen, van die Unie na 'n plek buite die Unie uitvoer nie (behalwe na die lande vermeld in artikel vyftien van die Wet) tensy hy minstens drie maande voor sy eerste voorgenome verskeping ten aansien van daardie seisoen skriftelik by die Raad aansoek gedoen het om geregistreer te word as 'n uitvoerder vir die volgende jaar, en die Raad in sy aansoekbrief sy volle naam, adres, hawe van verskeping, die soort produkte wat hy voornemens is uit te voer en die datum naasteby wanneer sy eerste besending die hawe van verskeping deur hom gekies sal bereik, verstrek het. Die aansoek moet, so na moontlik, in die volgende vorm wees:—

„Ek/Ons (vul hier volle naam en posadres in) gee hierby kennis dat ek/ons wens om deur die hawe van (vul hier in die hawe van verskeping) die volgende bederfbare produkte (vul hier in die soort produk wat uitgevoer moet word) uit te voer. My/Ons eerste besending sal

"My/Our first consignment will reach the above port of shipment on or about the (here insert the approximate date) next. My/Our boxes will bear the following distinctive mark, namely (here insert the mark or brand)."
 "I/We hereby apply to be registered as an exporter on the above basis."

(b) On receipt of such written application and information, the Board shall register such person as an exporter and assign a distinguishing number to him, and shall advise him of the fact that he has been registered as an exporter and of the number assigned to him. The number assigned to him shall figure on all boxes or packages tendered by him for export during that season.

(c) Failure by an intending exporter to comply with the requirements of this regulation shall entitle the Board to withhold permission for the shipment of his product, or to refuse to grant in respect of his product any priority of shipment to which under the regulations or by reason of priority of arrival at the port of shipment it may otherwise be entitled.

26. (a) Every person who proposes to export a perishable product as defined in the Act, from the Union to a place outside the Union (other than the countries referred to in section fifteen of the Act) shall furnish information to the Board in regard thereto in such form and within such time as the Board may from time to time require.

(b) Any person who exports any perishable product from the Union without having furnished to the Board the information required to be furnished, in terms of paragraph (a) hereof, shall be guilty of an offence and liable on conviction to a fine not exceeding £50, in addition to the differentiation of treatment provided for in sub-section (2) of section fourteen of the Act.

APPENDIX II.

NOTES ON SYSTEM OF INSPECTION.

The following notes describe the procedure and methods of inspection which will be employed:—

PROCEDURE IN INSPECTION OF CONSIGNMENTS FOR EXPORT.

In general principle inspection shall consist of:—

- A. Examination of consignment.
- B. Sampling of fruit.
- C. Methods of analysis of samples.

For any or all of these purposes not less than one per cent. of the consignment shall be examined.

The following paragraphs describe the application of the above principles.

A. Examination of Consignments.

1. The inspector, shall, by examination, satisfy himself that the appearance, construction and packing of boxes in the consignment comply in all respects with Chapter II of the regulations.

2. The inspector shall examine as much of each consignment of graded fruit, either before or after packing, i.e. in bins, as is necessary to satisfy himself as to its general appearance, condition and quality.

The inspector may cut and taste fruit during this examination.

NOTE.—Copies of the official method whereby the basis of rejection on account of waste is determined, may be obtained from the Chief Fruit Inspector.

3. If as a result of this examination the inspector deems it necessary to take one or more samples for purposes of analyses in respect of external appearance or internal quality, he shall proceed as outlined under paragraph B, "Sampling of Fruit".

NOTES.—(1) *External Appearance.*—In the examination of fruit for external appearance there shall be permitted only 15 per cent. of borderline fruit in a grade that carries the full 5 per cent. tolerance for errors; 20 per cent. of borderline fruit in a grade that carries not to exceed 2½ per cent. tolerance for errors and a maximum of 25 per cent. of borderline fruit in a grade that carries no tolerance for errors; in the latter case any tolerance for errors in grading must come within the 25 per cent. and not in addition thereto.

(2) Copies of the official method of the interpretation of the regulations in regard to scale during the 1936 season may be obtained from the Chief Fruit Inspector.

bogenoemde hawe van verskeping op of omtrent die (v hier in die datum naasteby) bereik. My/Ons kassies s die volgende onderskeidingsmerk hê, naamlik (vul hi in die merk van die soort).
 „Ek/Ons doen hierby aansoek om as 'n uitvoerder (bostaande basis geregistreer te word."

(b) By ontvangs van sodanige skriftelike aansoek en inligting moet die Raad sodanige persoon as uitvoerder registreer en 'n onderskeidingsnommer aan hom toewys en moet hom kennis stel van die feit dat hy as 'n uitvoerder geregistreer is en van die nommer aan hom toegewys. Die nommer aan hom toegewys moet op alle kassies en pakkette verskyn wat v uitvoer gedurende daardie seisoen ingelewer word.

(c) As iemand wat voornemens is om uit te voer in gebreke bly om aan die vereistes van hierdie regulasie te voldoen, dan het die Raad die reg om verlof te weier vir die verskeping van sy produkte of om ten opsigte van sy produkte alle voorkeur van die verskeping te weier, waarop die produkte kragtens die regulasie of uit hoofde van vroeër aankoms by die hawe van verskeping andersins geregtig mag wees.

26. (a) Iemand wat voornemens is om bederfbare produkte, soos in die Wet omskryf, van die Unie na 'n plaas buite die Unie uit te voer (behalwe die lande vermeld in artikel vyftien van die Wet) moet inligting ten opsigte daarvan aan die Raad verstrek in sodanige vorm en binne sodanige tyd as die Raad van tyd tot tyd mag vereis.

(b) Iemand wat enige bederfbare produkte van die Unie uitvoer sonder dat hy die Raad die inligting wat nodig ooreenkomstig die bepaling van paragraaf (a) hiervan verskaf het, is skuldig aan 'n misdryf en by veroordeling strafbaar met 'n boete van hoogstens £50 bowe en behalwe die verskil in behandeling waarvoor voorsiening gemaak is in subartikel (2) van artikel veertien van die Wet.

BYLAE II.

OPMERKINGS OOR INSPEKSIESTELSEL.

Die volgende opmerkings beskryf die prosedure en metode van inspeksie wat gevolg sal word:—

PROSEDURE VAN INSPEKSIE VAN UITVOERBESENDINGS.

In algemene beginsel sal inspeksie bestaan uit:—

- A. Ondersoek van besendings.
- B. Monsters neem van vrugte.
- C. Metodes van toetsing van die monsters.

Vir enige of alle doeleindes moet minstens een persent van die besending ondersoek word.

Vir enige of alle doeleindes moet minstens een persent van die besending ondersoek word.

Die volgende paragrawe beskryf die manier waarop bogenoemde beginsels toegepas sal word.

A. Ondersoek van Besendings.

1. Die inspekteur moet hom deur ondersoek oortuig dat die besending in alle opsigte aan die bepalinge van Hoofdstuk van die regulasies voldoen, wat betref die voorkoms, konstruksie en verpakking van die kassies.

2. Die inspekteur moet soveel van elke besending van gegradeerde vrugte voor of na verpakking, d.i. in bakke ondersoek as wat nodig is om hom te oortuig omtrent die algemene voorkoms, kondisie en kwaliteit van die vrugte.

Die inspekteur mag gedurende hierdie ondersoek vrugte oopsny en proe.

N.B.—Afskrifte van die offisiële metode wat gevolg word om die basis vas te stel waarop 'n besending weens bederf afgekeur word, kan van die Hoof-vrugteinspekteur verkry word.

3. Indien, op grond van hierdie ondersoek, die inspekteur dit nodig ag om een of meer monsters te neem vir analise of toetsdoeleindes in verband met voorkoms- of inwendige kwaliteit, moet hy te werk gaan soos in paragraaf 1 „Monsters neem van Vrugte" omskryf.

N.B.—(1) By die ondersoek in verband met die voorkoms van vrugte sal in besendings van 'n graad waar 5 persent-spling toegelaat word, nie meer as 15 persent vrugte wat net op die grenslyn van die voorkomsbepalings lê, aanwesig mag wees nie, in die met 2½ persent spling nie meer as 2 persent grenslyn-vrugte nie, en in 'n graad sonder spling nie meer as 25 persent grenslyn-vrugte nie. In die laaste geval moet alle spel vir gebroke binne en nie bo en behalwe die 5 persent gereken word nie.

(2) Afskrifte van die offisiële metode van die vertolking van die Regulasies in verband met doo-luis-besmetting gedurende die 1936-seisoen kan by die Hoof-vrugteinspekteur verkry word.

B. Sampling of Fruit.

1. *Sample Unit.*—A sample shall consist of 50 fruits taken at random from any count or counts of each grade of a consignment; the sample shall be spread proportionately over all boxes which have been opened for purposes of examination in the count concerned. Similarly, if samples are taken from packhouse bins or other receptacles they shall be spread as much as is reasonably possible in order to assist in making them representative.

2. *Selection of samples for purposes of analyses.*—When drawing samples for testing purposes, fruit which has been put in the course of the general examination of the consignment, shall not be included in any sample.

Should it be necessary for the inspector to satisfy himself or the consignor regarding the application of tolerances in respect of external appearance (as outlined in Clauses 14, 15, 16 and 17 of the Regulations), he may use the sample, drawn for analysis of internal quality for this purpose.

The inspector shall thereafter with or without the aid of cutting, select the 10 worst fruit from his random sample of 50, using if desired, in his final selected sample, fruit which has been cut during this process of selection.

Of the 10 fruits finally selected out of the sample of 50 fruits, the 3 best and the two worst fruits shall be discarded, using the remaining five fruits for the particular analyses to which the inspector desires to subject the sample.

NOTE.—Since fruit which has not been used for testing purposes may be returned to boxes or bins, every precaution shall be taken to avoid damage or injury to the balance of the sample which remains uncut.

3. *Sampling Procedure:* (a) *General Principle.*—When sampling has been deemed necessary, the general principle shall be to draw samples from groups of counts in each grade. A group may consist of one, two or three counts but not more than three; with the following exceptions:—

- (i) Consignments of 60 cases and under, of mixed counts, may not be divided into more than a total of 3 groups. These groups shall consist of counts, irrespective of grade.
- (ii) When in any one count in one grade the number of boxes is 200 or more, the count concerned shall be classed as a group and will therefore be sampled individually.
- (iii) Grouping shall be arranged, subject to the provisos above, by inspectors in the light of their examination of the consignment as a whole.

(b) *Sampling.*—When an inspector considers it necessary to analyse a consignment he shall sample any one count in the group to be analysed.

When a group consists of 60 cases or less the result obtained from one sample may be considered as final, i.e. the group may be passed or rejected, without additional samples being drawn.

When the number of cases in a group is over 60 and the result of any one analyses falls within but not below the limits of borderline fruit, as defined in the "Note" hereunder, the group concerned shall not be passed or rejected, but further samples shall be taken. The total number of samples shall be related to the number of cases in the group concerned as far as is practicable.

If in respect of any factor the first test or any of the additional tests fall below the definition of borderline fruit, as defined in the "Note" hereunder, the group concerned shall be rejected.

If on the other hand none of the tests made in any one group fall below the borderline definition, the results of these tests shall be averaged in respect of each group. If the resulting average minima comply in all respects with the minima prescribed in the Regulations, with or without compensating factors, the group concerned shall be passed; otherwise it shall be rejected.

NOTE.—*Borderline Fruit.*—For purposes of procedure in sampling, fruit of which the analyses fall, in regard to any one factor, in the following ranges, shall be classed as "borderline":—

- ± 1 per cent. juice in relation to the normal regulation minimum.
- ± .2 ratio in relation to the normal regulation minimum.
- ± .2 per cent. T.S.S. in relation to the normal regulation minimum.

C. Methods of Analyses of Samples.

Copies of the official methods of analyses of samples and the calculations of the results therefrom, to be used during the 1936 season, may be obtained from the Chief Fruit Inspector.

B. Monsters Neem van Vrugte.

1. *Monstereenheid.*—'n Monster sal bestaan uit 50 vrugte wat willekeurig uit enige telling of tellings van elke graad van 'n besending geneem is; die monster moet na verhouding uit al die kassies wat vir inspeksie geopen is, geneem word. As monsters uit pakhuisbakke of ander houers geneem word, moet dit op dieselfde manier gebeur, met die doel om die monster soveel moontlik verteenwoordigend te maak.

2. *Uitsoek van Monsters vir Analisedoeleindes.*—Wanneer monsters geneem word vir toetsdoeleindes mag vrugte, wat gedurende die algemene ondersoek oopgesny is, nie by enige monster ingesluit word nie. As dit vir die inspekteur nodig is om hom of die afsender te oortuig van die toepassing van spelings ten aansien van die voorkoms van die vrugte (soos omskrywe in klousules 14, 15, 16 en 17 van die Regulasies), mag hy die monster, wat geneem is vir inwendige kwaliteit-analise-doeleindes, daarvoor gebruik. Daarna moet die inspekteur, met of sonder behulp van oopsny van vrugte, die 10 slegste vrugte uit sy monster van 50 (wat hy willekeurig geneem het) uitsoek, en hy mag, indien hy dit wens te doen, vir sy finale uitgesoekte monster vrugte gebruik wat gedurende hierdie uitsoekproses oopgesny is.

Van die 10 vrugte wat finaal uitgesoek is uit die monster van 50, word dan die drie beste en die twee slegste vrugte weggegooi, en die 5 oorblywende vrugte gebruik vir die besondere analise waaraan die inspekteur die monster wil onderwerp.

N.B.—Aangesien vrugte wat nie vir toetsdoeleindes gebruik word nie weer in die bakke teruggeplaas mag word, moet spesiale sorg bestee word om nie die orige vrugte van die monster wat nie oopgesny word te beskadig of te kneus nie.

(3) *Prosedure van Neem van Monsters:* (a) *Algemene Beginsel.*—Wanneer dit nodig geag word om monsters te neem, sal die algemene beginsel wees om van elke groep tellings in elke graad monsters te neem. 'n Groep mag bestaan uit een, twee of drie tellings maar nie meer as drie nie, met die volgende uitsonderings:—

- (i) Besendings van 60 kassies of minder bestaande uit gemengde tellings, mag nie in 'n totaal van meer as drie groepe verdeel word nie. Hierdie groepe moet uit tellings sonder onderskeid van grade bestaan.
- (ii) Wanneer in enige enkele telling in een graad die aantal kassies 200 of meer is, moet die betrokke telling as 'n groep geklassifiseer word, waaruit derhalwe afsonderlik monsters geneem moet word.
- (iii) Die inspekteurs moet volgens hul bevinding van ondersoek van die besending as 'n geheel, die groepering reël onderhewig aan bostaande voorwaardes.

(b) *Neem van Monsters.*—Wanneer 'n inspekteur dit nodig ag om 'n besending te analiseer moet hy monsters uit enige enkele telling in die groep wat getoets moet word, neem.

Wanneer 'n groep uit 60 kassies of minder bestaan, mag die resultaat verkry uit die analise van een monster as finaal beskou word, d.w.s. die groep mag goedgekeur of afgekeur word sonder dat addisionele monsters geneem word.

Wanneer die aantal kassies in 'n groep meer as 60 is, en die resultaat van die analise van enige een monster binne, maar nie benede die beperkings van „grenslyn” vrugte soos in die „N.B.” hieronder beskryf, val nie, moet die groep nie goedgekeur of afgekeur word nie, maar moet verdere monsters geneem word.

Die totale aantal monsters moet, sover prakties moontlik, in verhouding wees tot die aantal kassies waaruit die betrokke groep bestaan.

Indien die eerste of enige een van die verdere toetse ten opsigte van enige faktor onder die beperking van „grenslyn”-vrugte val, soos bepaal in die „N.B.” hieronder, moet die betrokke groep afgekeur word.

As, aan die ander kant, geen een van die toetse in enige een groep uitgevoer, onder die „grenslyn” val nie, moet die resultate ten aansien van elke groep op 'n gemiddelde uitgewerk word.

As die gemiddelde minima aldus verkry in alle opsigte aan die minima vereistes van die regulasies voldoen, met of sonder vergoedingsfaktore, moet die betrokke groep goedgekeur word; indien nie, dan moet dit afgekeur word.

N.B.—„Grenslyn”-vrugte.—Vir die prosedure van monsters neem, moet vrugte, waarvan die analises ten opsigte van enigeen van die faktore binne die volgende grense val, as grenslyn-vrugte gegradeer word.

- ± 1 persent sap in verhouding tot die normale regulasie-minimum.
- ± .2 in verhouding tot die normale regulasie-minimum.
- ± .2 persent in verhouding van totale van vastestowwe in verhouding tot die normale regulasie-minimum.

C. Metodes van Analise van Monsters.

Afskrifte van die offisiële metodes van analise van monsters en die berekening van die resultate daarvan, wat gedurende die 1936-seisoen gebruik sal word, kan van die Hoof-vrugte-inspekteur verkry word.

APPENDIX III: BYLAE III.

S.A.R. & H.—CONSIGNMENT NOTE AND DECLARATION: CITRUS FRUIT FOR EXPORT.

S.A.S. en H.—VRAGBRIEF EN VERKLARING: CITRUSVRUGTE VIR UITVOER.

Name of sender.....	Reg. No.
Naam van afzender.....	
Address of sender.....	
Adres van afzender.....	

Name of consignee.....
 Naam van geadresseerde
 Address of consignee.....
 Adres van geadresseerde

*Carriage paid or to pay.....
 *Spoorvrag betaal of verschuldigd
 *Customs Union Form No. and date.....
 Tolunieform No. en datum

Name of shipping agent.....
 Naam van skeepsgagent.....
 Rail destination.....
 Spoorwegbestemming.....

Unless this consignment note is endorsed to the contrary, the goods mentioned hereon will be despatched by goods train.

Tensy andersins op hierdie vagbrief geëndosseer, word die daarop genoemde goedere per goederetrein vervoer.

[illegible]

Date off-loaded
and inspected.....

Datum afgelaai
en geïnspekteer...

NOTE.—If this consignment, or any part thereof is intended for shipment, direct to ports other than those of the United Kingdom this document must be endorsed accordingly, such port or ports to be specified here—

OPMERKING.—As hierdie besending, of 'n deel daarvan, bestem is vir regstreekse verskeping na ander hawens behalwe dié van die Verenigde Koninkryk, moet hierdie dokument dienoreenkomstig geëndosseer en sodanige hawe of hawens hier gespesifiseer word.....

All consignments must be fully marked or addressed and all old marks or addresses obliterated in accordance with the Administration's requirements, otherwise they will not be accepted for conveyance by rail.

Alle besendings moet volledig gemerk en geadresseer en alle oumerke en adresse uitgewis word ooreenkomstig die vereistes van die Administrasie, anders word dit nie vir vervoer per spoor aangeneem nie.

N.B.—Die besonderhede hierbo is soos gedruk op die spesiale spoorwegvragbriewe (geel gekleur), wat teen 6d. per skryfblok verkoop word.