



UNION OF SOUTH AFRICA
UNIE VAN SUID-AFRIKA

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PROCLAMATION

BY HIS EXCELLENCY THE HONOURABLE ERNEST GEORGE JANSEN, DOCTOR OF LAWS, GOVERNOR-GENERAL OF THE UNION OF SOUTH AFRICA.

* No. 129, 1955.]

Under the powers vested in me by sections five and twelve of the Agricultural Produce Act, 1917 (Act No. 35 of 1917), as amended, I hereby declare dried fruit to be produce for the purposes of the said Act and further, that the said produce, when intended for export shall conform to the requirements prescribed in the schedule hereto.

Proclamation No. 80 of 1921 is hereby repealed.

GOD SAVE THE QUEEN.

Given under my Hand and Great Seal at Cape Town on this Twenty-sixth day of May, One thousand Nine hundred and Fifty-five.

E. G. JANSEN,
Governor-General.

By Command of His Excellency the
Governor-General-in-Council.

S. P. LE ROUX.

SCHEDULE.

DEFINITIONS.

1. (a) Dried fruit shall mean fruit which, whether in its original or in a processed form, has been preserved through drying by any natural or artificial means, whereby the greater part of its moisture has been removed; and "fruit" shall mean apples, apricots, figs, grapes, guavas, nectarines, peaches, pears, pineapples, Japanese and European plums, and all varieties of nuts.

(b) Applerings shall mean apples peeled, cored and cut into slices at right angles to the stem axis, and dried or dehydrated.

(c) Pineapple rings shall mean pineapples peeled, cored and cut into slices at right angles to the stem axis, and cut into slices at right angles to the stem axis, and dried or dehydrated.

2. (a) Dried vine fruit shall not contain more than 20 per cent by weight of moisture, and all other dried fruits excluding nuts shall not contain more than 23 per cent by weight of moisture.

(b) Dehydrated fruit shall not contain more than 12 per cent by weight of moisture.

3. No dried fruit shall contain—

(a) more than 1/100th of a grain of arsenic, calculated as arsenious oxide (As_2O_3), per pound;

(b) more than 2,000 parts per million sulphur-dioxide (SO_2), provided that, where the regulations of the country of destination permit, this limit may be exceeded.

4. Undergrade dried fruit shall not be exported.

A—126780

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

PROKLAMASIE

VAN SY EKSELLENSIE DIE EDELE ERNEST GEORGE JANSEN, DOKTOR IN DIE REGTE, GOEWERNEUR-GENERAAL VAN DIE UNIE VAN SUID-AFRIKA.

* No. 129, 1955.]

Kragtens die bevoegdheid my verleen by artikels vyf en twaalf van die Landbouvoortbrengselen Uitvoer Wet, 1917 (Wet No. 35 van 1917), soos gewysig, verklaar ek hiermee droëvrugte tot produk vir die toepassing van genoemde Wet en verder, dat die genoemde produk, wanneer vir uitvoer bestem, aan die vereistes in die Bylae hiervan voorgeskryf moet voldoen.

Proklamasie No. 80 van 1921 word hierby herroep.

GOD BEHOEDE DIE KONINGIN.

Gegee onder my Hand en Grootseël te Kaapstad, op hede die Ses-en-twintigste dag van Mei Eenduisend Negenhonderd Vyf-en-vyftig.

E. G. JANSEN,
Goewerneur-generaal.

Op las van Sy Eksellensie die
Goewerneur-generaal-in-rade.

S. P. LE ROUX.

BYLAE.

WOORDOMSKRYWING.

1. (a) Droëvrugte beteken vrugte wat hetsy in die oorspronklike of in 'n verwerkte vorm gepreserveer is deur dit te droog op enige natuurlike of artifiële metode waardeur die grootste gedeelte van die vog verwyder is, en "vrugte" sluit in appels, appelkose, vye, druiwe, koejawels, kaalperskes, perskes, pere, pynappels, Japanese en Europese pruime en neute van alle variëteite.

(b) Appelringe beteken geskilde droë appels waarvan die kern verwyder is en in ronde skyfies reghoekig met die stingel gesny is.

(c) Pynappelringe beteken geskilde droë pynappels waarvan die kern verwyder is en in ronde skyfies reghoekig met die stingel gesny is.

2. (a) Droëwingerdroëvrugte mag nie meer as 20 persent by gewig vog bevat nie en alle ander soorte droëvrugte, uitgesonderd neute, mag nie meer as 23 persent by gewig vog bevat nie.

(b) Ontwaterde vrugte mag nie meer as 12 persent by gewig vog bevat nie.

3. Geen droëvrugte mag—

(a) meer as 1/100ste grein arseniek, bereken as Arseen-trioksied (As_2O_3), per pond bevat nie;

(b) meer as 2,000 dele per miljoen Swaweldioksiede (SO_2) bevat nie, met dien verstande dat hierdie perk oorskry kan word waar die regulasies van die land van bestemming dit toelaat.

4. Ondergraad droëvrugte mag nie uitgevoer word nie.

GOVERNMENT NOTICES.

The following Government Notices are published for general information:—

DEPARTMENT OF AGRICULTURE.

* No. 1135.]

[3 June 1955.]

EXPORT OF DRIED FRUIT.

His Excellency the Governor General has, under the powers vested in him by section six of the Agricultural Produce Export Act, 1917 (Act No. 35 of 1917), as amended, made the following regulations relating to the grading, packing, marking and inspection of dried fruit intended for export in substitution for the regulations published under Government Notice No. 2449 of 1945, as amended.

REGULATIONS.

REGISTRATION.

1. The Dried Fruit Board shall, at the beginning of each year furnish the Dried Fruit Inspector with a list of names with the addresses and distinctive brands, or registered numbers, allotted by the Dried Fruit Board to persons dealing in the course of trade with dried fruit.

NOTIFICATION.

2. Every person who intends to export dried fruit from the Union to a place outside the limits of the Union by sea shall give not less than seven days' notice to the Chief Fruit Inspector, Table Bay Harbour, Cape Town, in the following form:—

Address.....

Date.....

I/We hereby give notice that I/We intend to export dried fruit through the port of..... commencing on or about the.....next.

My/Our boxes or bags of dried fruit will bear the following distinctive mark, namely.....

Signature.....

INSPECTION CHARGES.

3. (1) For each consignment of fruit, other than coastwise shipments examined by the inspector, the owner or consignor shall pay an inspection fee at the rate of 3s. per ton (2,000 lb.) subject to a minimum fee of 3s. per consignment, and a minimum fee of 2s. for broken tonnage where the consignment exceeds one ton.

(2) For each coastwise shipment of fruit examined by the inspector, the owner or consignor shall pay an inspection fee at the rate of 2d. per 50 lb. or part thereof up to 900 lb. after which the rate mentioned in sub-regulation (1) shall apply.

(3) Such fees shall be paid to the South African Railways and Harbours on behalf of the Department of Agriculture.

DELIVERY.

4. All dried fruit intended for export shall be delivered for inspection not less than forty-eight hours prior to loading on the vessel by which the owner or consignor intends such fruit to be shipped.

INSPECTION.

5. (1) All dried fruit tendered for inspection shall be consigned to the person or agent appointed by the owner or consignor to make arrangements for the shipment thereof.

(2) Not less than one per cent of the boxes or other containers in each consignment shall be opened by the inspector for examination, and all boxes so opened shall be marked by the inspector to that effect.

(3) The inspector may take such samples from consignments as he may deem necessary for the purpose of inspection, examination and analysis.

GOEWERMENSKENNISGEWINGS.

Onderstaande Goewermenskennisgewings word vir algemene inligting gepubliseer:—

DEPARTEMENT VAN LANDBOU.

* No. 1135.]

[3 Junie 1955.]

UITVOER VAN DROEVrugTE.

Sy Ekseillensie die Goewerneur-generaal het, kragtens die bevoegdheid hom verleen by artikel ses van die Landbouvoortbrengselen Uitvoer Wet, 1917 (Wet No. 35 van 1917), soos gewysig, die volgende regulasies gemaak in verband met die gradering, verpakking, merk en inspeksie van droëvrugte vir uitvoer bestem en wel ter vervanging van die regulasies gepubliseer by Goewermenskennisgewing No. 2449 van 1945, soos gewysig:—

REGULASIES.

REGISTRASIE.

1. Aan die begin van elke jaar moet die Droëvrugte-raad die droëvrugte-inspekteur voorsien van 'n lys name met adresse en onderskeidingsmerke of geregistreerde nommers, toegeken deur die Droëvrugteraad aan persone wat as 'n besigheid met droëvrugte handel.

KENNISGEWING.

2. Iedereen wat voornemens is om droëvrugte na 'n plek buite die grens van die Unie oorsee uit te voer moet minstens sewe dae vooruit daarvan aan die Hoof Vrugte-inspekteur, Tafelbaai-hawe, Kaapstad, in die volgende vorm kennis gee:—

Adres.....

Datum.....

Ek/Ons gee hierby kennis dat ek/ons voornemens is om droëvrugte deur die hawe van..... uit te voer, beginnende op of omtrent die.....

My/Ons kiste of sakke droëvrugte sal die volgende onderskeidingsmerk dra, naamlik.....

Handtekening.....

INSPEKSIEGELDE.

3. (1) Die eienaar of afsender moet ten opsigte van elke besending vrugte deur die inspekteur ondersoek, uitgesonderd kusversendings, 'n inspeksiegeld van 3s. per ton (2,000 lb.) betaal, onderworpe aan 'n minimum van 3s. per besending, en 'n minimum van 2s. vir 'n gedeelte van 'n ton as die hele besending meer as 1 ton is.

(2) Vir elke kusversending, deur die inspekteur ondersoek, moet die eienaar of afsender 'n inspeksiegeld van 2d. per 50 lb. of gedeelte daarvan betaal, tot 900 lb., waarna die tarief genoem in subregulasie (1) van toepassing is.

(3) Hierdie gelde moet aan die Suid-Afrikaanse Spoorweë en Hawens ten behoeve van die Departement van Landbou betaal word.

AFLEWERING.

4. Alle droëvrugte vir uitvoer bestem, moet minstens agt-en-veertig uur voor dit gelaai word op die vaartuig waarop die afsender voornemens is om dit uit te voer vir inspeksie afgelewer word.

INSPEKSIE.

5. (1) Alle droëvrugte, wat vir inspeksie aangebied word, moet gestuur word aan die persoon of agent wat deur die eienaar of afsender aangestel is om reëlins vir die verskeping daarvan te tref.

(2) Minstens een persent van die kiste of ander houters in elke besending moet deur die inspekteur vir ondersoek oopgemaak word en alle kiste of houters wat aldus oopgemaak is, moet deur die inspekteur te dien effekte gemerk word.

(3) Die inspekteur kan sodanige monsters uit besendings neem as wat hy vir inspeksiedoeleindes, ondersoek en ontleding nodig ag.

(4) All boxes or bags of fruit in a consignment which have been found by the inspector to comply with these regulations shall be branded by him with the words "Passed by Government Inspector".

(5) A certificate that it has been inspected and graded in compliance with these regulations shall be issued by the inspector to the consignor in respect of each consignment of dried fruit.

(6) If on inspection, boxes, bags or packages of dried fruit are found to contain dried fruit of a grade inferior or superior to the grade marked thereon, the inspector shall reject the consignment, but when so requested, the inspector may permit the remarking of the consignment at the expense of the owner or consignor, within 24 hours after notification of such rejection.

NOTE.—Attention is directed to sub-section (3) of section seven of Act No. 35 of 1917, as amended, under which a rejected consignment must be removed from any place of inspection within the time required by the inspector.

PACKING AND MARKING OF DRIED FRUITS AND CONTAINERS.

6. All dried fruit shall be packed in accordance with the following provisions:—

- (a) All boxes shall be lined with waxed or other suitable paper as a protection against insects.
- (b) All cartons shall be lined with or wrapped in or sealed with waxed or other suitable paper as a protection against insects.
- (c) Only clean boxes or containers shall be used.
- (d) Bags containing dried fruits, other than nuts, shall be lined with paper, unbleached calico or other suitable material.
- (e) Every box of dried fruit tendered for inspection shall be clearly marked in black letters—
 - (i) on one end thereof with the registered brand of the owner or consignor, or with his name or another means of identification;
 - (ii) on the other end thereof with the grade and variety of fruit and the shipping mark of the agent appointed by the owner or consignor to dispose of the fruit overseas: the said shipping mark shall be in letters at least one inch high;
 - (iii) on one side thereof with the name of the variety of dried fruit and on the same or the opposite side or the top of the box with the words "Product of the Union of South Africa" indelibly and conspicuously, by means of printing, stencilling, stamping or branding in letters not less than half an inch high.
- (f) The owner or consignor shall clearly impress his registered mark on every bag of dried fruit and indicate the kind and grade of fruit it contains, and—
 - (i) "dried whole unpitted tree fruits", excluding prunes, shall be graded as grade $\diamond$ fruit and undergrade;
 - (ii) peeled figs shall be described as "peeled";
 - (iii) pressed figs shall be described as "pressed";
 - (iv) dehydrated fruit shall be packed according to the size grades for dried fruit as prescribed in these regulations.
- (g) Prunes that have not been processed may be packed in boxes or in double linen, or calico, or canvas, or 18-oz. hessian bags, containing up to 200 lb. of fruit.
- (h) Boxes, except those containing cartons, shall contain 5, 10, 14, 25, 28, 50 or 56 lb. of fruit.
- (i) All boxes must be securely strapped or wired.
- (j) Unless otherwise provided in these regulations, no dried fruit of a grade higher than grade $\diamond \diamond$ shall be packed in bags, and no bag shall contain more than 56 lb. weight of fruit.

(4) Alle kiste of sakke droëvrugte in 'n besending wat na die bevinding van die inspekteur aan hierdie regulasies voldoen, moet deur hom met die woorde „goedgekeur deur Staatsinspekteur” gebrandmerk word.

(5) 'n Sertifikaat dat dit geïnspekteer en ooreenkomstig hierdie regulasies gegradeer is, moet deur die inspekteur aan die afsender ten opsigte van elke besending droëvrugte uitgereik word.

(6) Indien by inspeksie, kiste, sakke of pakke droëvrugte gevind word wat vrugte bevat van 'n graad laer of hoër as die graad daarop aangedui, moet die inspekteur die besending afkeur, maar indien daarom versoek, kan hy toelaat dat die besending binne 24 uur na kennisgewing van sodanige afkeuring, op koste van die eienaar of afsender oorgemerkt word.

OPMERKING.—Aandag word gevestig op subartikel (3) van artikel sewe van Wet No. 35 van 1917, soos gewysig, ingevolge waarvan 'n afgekeurde besending van enige plek van inspeksie verwyder moet word binne die tyd deur die inspekteur bepaal.

VERPAKKING EN MERK VAN DROËVRUGTE.

6. Alle droëvrugte moet ooreenkomstig onderstaande bepalinge verpak word:—

- (a) Alle kisties moet binne met waspapier of ander geskikte papier uitgevoer word as beskerming teen insekte.
- (b) Alle kartonhouers moet binne met waspapier of ander geskikte papier uitgevoer of daarin toegedraai of verseël word as beskerming teen insekte.
- (c) Net skoon kisties of houers mag gebruik word.
- (d) Sakke wat ander droëvrugte as neute bevat, moet binne met papier, ongebleikte linne of ander geskikte materiaal uitgevoer word.
- (e) Elke kistie droëvrugte wat vir inspeksie aangebied word, moet duidelik met swart letters—
 - (i) aan die een end daarvan met 'n geregistreerde merk van die eienaar of afsender, of met sy naam of 'n ander uitkenningsteken gemerk word;
 - (ii) aan die ander end daarvan gemerk word met die graad en variëteit van die vrugte en die verskeppingsmerk van die agent aangestel deur die eienaar of afsender om die vrugte oorsee van die hand te sit; genoemde verskeppingsmerk moet in letters wees van minstens een duim;
 - (iii) aan die een kant daarvan met die naam van die variëteit van die droëvrugte en aan die selfde of ander kant of bo-op die kis, met die woorde „Produk van die Unie van Suid-Afrika” onuitwisbaar en duidelik sigbaar gemerk word deur dit in letters van minstens 'n halfduim daarop af te druk, te sjabloneer, te stempel of te brandmerk.
- (f) Die eienaar of afsender moet sy geregistreerde merk duidelik op elke sak droëvrugte afdruk en die soort en graad vrugte daarin verpak, aandui, en—
 - (i) „gedroogde heel boomvrugte met pitte”, uitgesonderd pruimedante, moet as vrugte graad $\diamond$ en as ondergraad vrugte gegradeer word;
 - (ii) geskilte vye moet beskryf word as „geskil”;
 - (iii) gepersde vye moet beskryf word as „gepers”;
 - (iv) ontwaterde vrugte moet verpak word ooreenkomstig die graadgroottes vir droëvrugte soos in hierdie regulasies voorgeskryf.
- (g) Pruimedante wat nie behandel is nie, kan verpak word of in kiste of in dubbele linne-, katoen-, seil-, of 18 ons goingsakke, wat tot 200 lb. vrugte bevat.
- (h) Kiste, uitgesonderd dié wat kartonhouers bevat, moet 5, 10, 14, 25, 28, 50 of 56 lb. vrugte bevat.
- (i) Alle kisties moet stewig met hoepel of draad gebind wees.
- (j) Tensy in hierdie regulasies anders bepaal mag geen vrugte van 'n hoër graad as graad $\diamond \diamond$ in sakke verpak word nie en mag geen sak meer as 56 lb. vrugte bevat nie.

- (k) In the case of pears, plums and figs the variety thereof shall be indicated on the container.
- (l) All raisins, if sulphur bleached, shall be marked accordingly.
- (m) Raisins of a dull dark brown colour, shall have the word "Dark", in brackets, legibly inscribed on the container, next to the diamond designation denoting the grade for size, in letters of the same size as the word "Raisins" on such container.
- (n) The containers of raisins packed in accordance with paragraph (g) of sub-regulation (2) of regulation 9 shall be legibly marked with the word "Smalls" in letters of the same size as the word "Raisins" on such container.
- (o) Dehydrated fruit shall be packed in sealed containers immediately upon removal from the dehydrator. The delay between the removal of the product from the dehydrator and the packing thereof in hermetically sealed containers or in moisture proof containers, shall not exceed two hours.
- (p) Dehydrated fruit shall be packed only in hermetically sealed containers or in moisture proof cellophane, pliofilm, parchment, waxed cartons, or other moisture vapour proof material.
- (q) All containers containing dehydrated fruit shall be clearly marked to that effect, and shall bear the registered mark of the packer and indicate the kind of fruit and the grade.

7. (a) The moisture content of any dried fruit shall be determined as follows:—

Draw a representative sample of the fruit and spread 5 to 10 grams of the prepared sample as evenly as possible over the bottom of a metal dish about 8.5 c.m. in diameter and provided with a tightly fitted cover, weigh and dry at 70° C. for 6 hours under pressure not to exceed 100 m.m. of Mercury. During drying admit to the oven a slow current of air (about 2 bubbles per second), dried by passing through H_2SO_4 . (The metal dish must be placed in direct contact with the metal shelf of the oven.) Replace the cover, cool the dish in a desiccator, and weigh. Disregard any temporary drop of oven temperature that may occur during the early part of the drying period owing to the rapid evaporation of water. With raisins and fruit similarly rich in sugar, use about 5 grams of the sample and dry and weigh with the dish about 2 grams of finely divided asbestos. Moisten with hot water, mix the sample and asbestos thoroughly, evaporate on steam bath barely to dryness, and complete drying as directed above.

At least two tests shall be made and the average taken.

(b) In practice any method giving correlating results may be used, but any apparatus used should first be standardised against the method described above.

GENERAL CONDITIONS AS TO RIPENESS, PURITY, CLEANNES, DISEASE, ETC.

8. All grades of dried fruit shall conform to the following specifications:—

- (a) The outer layer or shown surface of the fruit shall be a true indication of the average grade of the contents of the container.
- (b) The fruit shall be thoroughly cured and free from fermentation, mould, damage, decay, deterioration or undue stickiness arising from any cause whatsoever.
- (c) The product shall be prepared from sound, naturally ripened fruit, and shall possess the flavour characteristic of its respective kind.
- (d) The product shall be reasonably free from capstems, and shall be free from stalks, blobs or lumps, grit, insect refuse, insects, blackened or crushed fruit or any other foreign matter.

(k) In die geval van pere, pruime en vye moet die variëteit op die houer aangedui word.

(l) Alle rosyntjies, indien swaelgebleik, moet dienooreenkomstig gemerk wees.

(m) By rosyntjies met 'n dowwe donkerbruin kleur, moet die woord „Donker”, tussen hakies duidelik op die houer langs die diamantaanwysing wat die graadgrootte aandui, aangebring word in letters van dieselfde grootte as die woord „Rosyntjies” op sodanige houer.

(n) Die houters van rosyntjies, verpak ooreenkomstig paragraaf (g) van subregulasie (2) van regulasie 9, moet buite-op duidelik gemerk wees met die woord „Klein” in letters van dieselfde grootte as die woord „Rosyntjies” op sodanige houer.

(o) Ontwaterde vrugte moet onmiddellik nadat dit uit die ontwateringstoestel verwyder is, in verseëlde houters verpak word. Die tydsduur tussen die verwydering van die produk uit die ontwateringstoestel en die verpakking daarvan in lugdigverseëlde houters, of in vogdigte houters, moet hoogstens twee uur wees.

(p) Ontwaterde vrugte moet slegs in lugdigverseëlde houters, of in vogdigte sellofaan, „pliofilm”, perkament, waskartonne of ander vogdampdigte materiaal verpak word.

(q) Alle houters wat ontwaterde vrugte bevat, moet duidelik as sodanig gemerk word, en die geregistreerde merk van die verpakker, die graad en soort vrugte moet daarop aangedui word.

7. (a) Die voginhoud van enige droëvrugte moet as volg bepaal word:—

Trek 'n verteenwoordigende monster van die droëvrugte en versprei 5-10 gram van die bereide monster so eweredig moontlik oor die boom van 'n metaalhouer, ongeveer 8.5 sentimeter in deursnee en toegerus met 'n deksel wat styf pas. Weeg, en droog by 70° C. vir 6 uur onder druk wat nie 100 millimeter kwik te bowe gaan nie. Stuur 'n stadige stroom lug (ongeveer 2 blasies per sekonde), gedroog deur dit deur H_2SO_4 te stuur, deur. (Die metaalhouer moet so geplaas word dat dit in direkte aanraking met die metaalrak van die oond is). Plaas die deksel terug, verkoel die houer in 'n desikator, en weeg. Verontagsaam enige tydelike vermindering in die temperatuur van die oond wat as gevolg van die vinnige verdamping van water in die begin mag voorkom. Gebruik met rosyntjies, en ander droëvrugte wat soveel suiker bevat, omtrent 5 gram van die monster, en droog en weeg met die houer sowat 2 gram fyn verdeelde asbestos. Klam aan met warm water, meng die monster en asbestos deeglik, verdamp oor 'n stoombad tot dit net droërig is en voltooi die uitdroging soos hierbo uiteengesit.

Minstens twee toetse moet gemaak word en die gemiddelde daarvan geneem word.

(b) In die praktyk kan enige metode wat hiermee korreleer gebruik word maar die apparaat moet eers teen hierdie metode gestandaardiseer word.

ALGEMENE VOORWAARDES BETREFFENDE RYPHEID, SUIWERHEID, SKOONHEID, SIEKTE, ENS.

8. Alle grade droëvrugte moet aan onderstaande spesifikasies voldoen:—

- (a) Die buitenste laag of vertoonde oppervlakte van die vrugte moet 'n juiste aanduiding wees van die gemiddelde graad van die houer se inhoud.
- (b) Die vrugte moet deeglik gedroog wees en vry van enige gisting, muffheid, beskadiging, verrotting, bederf of oormatige klewerigheid weens watter oorsaak ook al.
- (c) Die produk moet berei word van gesonde vrugte wat natuurlik ryp geword het, en die kenmerkende geur van die betrokke vrugtesoort hê.
- (d) Die produk moet redelik vry wees van vrugtestingels en sonder ander stingels, klonte of gekoekte stukke, vuiligheid, insekreste, insekte, swart of stukkend gedrukte vrugte of enige ander vreemde stowwe.

- (e) Except where otherwise provided in these regulations, all dried fruit in any container shall be of the same grade and variety.
- (f) All dried fruits except dried vine fruits, prunes and guavas shall be entirely free from pits.
- (g) Reconstituted and cooked dehydrated fruit shall resemble the corresponding cooked fresh product and shall score not less than 7 points out of 10 each for colour, flavour and texture, i.e. the colour shall be typical of the particular kind and variety of fruit and shall be practically uniform, the flavour shall resemble the fruity flavour of the particular kind and variety of fruit and as regards texture consideration shall be given to the ability of fruit to become pliable and to its tendency to retain the original conformation without material disintegration.

GRADES.

9. Vine Fruit.

(1) Currants.

(a) *Currants*, i.e. very small seedless raisins made from the undipped Zante Currant grape or from the undipped ordinary Cape Currant, shall be graded as follows:—

(i) Grade $\diamond\diamond\diamond\diamond$ shall consist of sound, fleshy, dark coloured currants of good texture and rich flavour, which shall retain their natural bloom, be free from shotty and pinhead specimens, and shall not contain more than 10 per cent by number of currants with a reddish colour not more than 5 per cent by number of currants containing seeds.

(ii) Grade $\diamond\diamond\diamond$ shall consist of sound, fairly fleshy, dark coloured currants of reasonably good texture and flavour, and shall be free from shotty and pinhead specimens and not contain more than 25 per cent by number of currants with a reddish colour nor more than 5 per cent by number of currants containing seeds.

(iii) Grade $\diamond\diamond$ shall consist of sound, fairly fleshy, dark coloured currants of reasonably good texture and flavour, shall be free from shotty and pinhead specimens and may contain currants with a reddish colour, and shall not contain more than 5 per cent by number of currants containing seeds.

(b) *White Currants*, i.e. very small seedless raisins made from the ordinary White Cape Currant shall be of one grade only, namely:—

Grade $\diamond\diamond\diamond$ which shall consist of sound, good flavoured red or light coloured currants and shall not contain more than 5 per cent by number of currants containing seeds.

(c) *Undergrade Currants* shall consist of currants which do not conform to the requirements of any of the above grades, but shall be free from all foreign matter.

(2) Raisins.

(a) *Loose Raisins*, i.e. raisins produced solely from dipped Hanepoot or Waltham Cross grapes shall be graded as follows:—

(i) Grade $\diamond\diamond\diamond\diamond$ shall consist of hand selected firm, fleshy raisins of uniform light to medium brown colour, rich in flavour, which will not pass through a sieve of $\frac{3}{8}$ -inch mesh and shall not contain more than 5 per cent by number of clear brown raisins or more than 5 per cent by number of raisins with capstems.

(e) Uitgesonderd waar in hierdie regulasies anders bepaal, moet alle droëvrugte in enige houder van dieselfde graad en variëteit wees.

(f) Alle droëvrugte, uitgesonderd droë wingerdvrugte, pruimedante en koejawels, moet geheel en al sonder pitte wees.

(g) Herstelde en gekookte ontwaterde vrugte moet na die besondere gekookte vars produk lyk, en moet minstens 7 punte uit 10, elk vir kleur, geur en tekstuur behaal, d.w.s. die kleur moet kenmerkend van die besondere soort en variëteit vrugte en feitlik eenvormig wees, die geur moet ooreenkom met die vruggeur van die vrug van die besondere soort en variëteit en, wat tekstuur betref, moet die vrug se vermoë om buigsaam te word en die neiging om sy oorspronklike vorm te behou sonder enige aanmerklike distintegrasie, in aanmerking geneem word.

GRADE.

9. Wingerdvrugte.

(1) Korente.

(a) *Korente*, d.w.s. baie klein pitlose rosyntjies gemaak of van die ongeloopte Zante-korentedruif of die ongeloopte gewone Kaapse Korentedruif, moet as volg gegradeer word:—

(i) Graad $\diamond\diamond\diamond\diamond$ moet bestaan uit gesonde, vlesige, donkerkleurige korente met 'n goeie tekstuur en ryk geur, wat nog hul natuurlike was behou, en sonder harde en dwergkorreltjies is, en mag volgens getal hoogstens 10 persent korente met 'n rooierige kleur en volgens getal hoogstens 5 persent korente met pitte bevat.

(ii) Graad $\diamond\diamond\diamond$ moet bestaan uit gesonde, betreklik vlesige, donkerkleurige korente met 'n redelike goeie kleur en tekstuur, en sonder harde en dwergkorreltjies en mag volgens getal hoogstens 25 persent korente met 'n rooierige kleur en volgens getal hoogstens 5 persent korente met pitte bevat.

(iii) Graad $\diamond\diamond$ moet bestaan uit gesonde, betreklik vlesige, donkerkleurige korente met 'n redelik goeie geur en tekstuur, en sonder harde en dwergkorreltjies en kan korente met 'n rooierige kleur bevat, en mag volgens getal hoogstens 5 persent korente met pitte bevat.

(b) *Wit korente*, d.w.s. baie klein pitlose rosyntjies gemaak van die gewone Wit Kaapse korentedruif, is slegs van een graad, naamlik:—

Graad $\diamond\diamond\diamond$ wat moet bestaan uit gesonde, rooi- of ligkleurige korente met 'n goeie geur, en volgens getal hoogstens 5 persent korente met pitte mag bevat.

(c) *Ondergraad korente* moet bestaan uit korente wat nie aan die vereistes vir enigeen van bogenoemde grade voldoen nie, maar moet sonder enige vreemde stowwe wees.

(2) Rosyntjies.

(a) *Los Rosyntjies*, d.w.s. rosyntjies uitsluitend gemaak van geloofde Hanepoot- en Waltham Cross-druie, moet as volg gegradeer word:—

(i) Graad $\diamond\diamond\diamond\diamond$ moet bestaan uit met die hand uitgesoekte, stewige, vlesige rosyntjies, met 'n egalige ligbruin tot mediumbruin kleur, en 'n ryk geur, en wat nie deur 'n sif met mase van $\frac{3}{8}$ duim kan gaan nie, en mag volgens getal hoogstens 5 persent helder bruin rosyntjies of volgens getal hoogstens 5 persent rosyntjies met vrugtestingels bevat.

- (ii) Grade $\diamond\diamond\diamond$ shall consist of raisins of firm, fleshy texture, rich in flavour and of uniform light to medium brown colour, which will not pass through a sieve of $\frac{5}{8}$ -inch mesh and shall not contain more than 10 per cent by number of clear brown raisins.
- (iii) Grade $\diamond\diamond\diamond$ shall consist of firm full flavoured raisins of uniform light to medium brown colour, which will not pass through a sieve of $\frac{1}{2}$ -inch mesh, but will pass through a sieve of $\frac{5}{8}$ -inch mesh, and shall not contain more than 20 per cent by number of clear brown raisins.
- (iv) Grade $\diamond\diamond$ shall consist of reasonably fleshy light to medium brown raisins with a flavour natural to the fruit which will not pass through a sieve of $\frac{5}{16}$ -inch mesh, but will pass through a sieve of $\frac{1}{2}$ -inch mesh, but shall not contain more than 30 per cent by number of blackened or otherwise badly discoloured raisins nor more than 5 per cent by number of floaters.
- (v) Grade $\diamond$ shall consist of raisins which cannot be included in any of the four preceding grades, but shall not contain any undergrade raisins.
- (vi) Undergrade shall consist of blackened and/or rain damaged raisins, irrespective of size and quality.
- (b) *Stalk or Cluster Muscatel Raisins*, i.e. dried undipped Hanepoot or Waltham Cross grapes of which the dried berries retain their natural bloom and adhere to the stalks and from which all immature raisins have been clipped out shall be graded as follows:—
- (i) Grade $\diamond\diamond\diamond\diamond$ shall consist of clusters of large, fleshy, unblemished muscatel raisins of uniform dark bluish colour, of superior quality, flavour and texture, and shall not contain more than 10 per cent by number of smaller raisins than the bulk, nor more than $7\frac{1}{2}$ per cent by number of loose muscatel raisins with the capstems attached.
- (ii) Grade $\diamond\diamond\diamond$ shall consist of clusters of fairly large, fleshy muscatel raisins of uniform dark bluish colour, of good quality, flavour and texture and shall not contain more than 20 per cent by number of smaller raisins than the bulk, nor more than 10 per cent by number of loose muscatel raisins with the capstems attached.
- (c) *Loose Muscatels*, i.e. loose muscatel raisins of the kind described in sub-regulation (2) (b) shall be packed and graded as follows:—
- (i) Grade $\diamond\diamond\diamond\diamond$ shall consist of hand selected firm, fleshy raisins of uniform dark bluish colour, rich in flavour, which will not pass through a sieve of $\frac{5}{8}$ -inch mesh and shall not contain more than 5 per cent by number of raisins with capstems.
- (ii) Grade $\diamond\diamond\diamond$ shall consist of raisins of firm, fleshy texture, rich flavour and of uniform dark bluish colour, which will not pass through a sieve of $\frac{5}{8}$ -inch mesh.
- (iii) Grade $\diamond\diamond\diamond$ shall consist of firm full flavoured raisins of uniform dark bluish colour, which will not pass through a sieve of $\frac{1}{2}$ -inch mesh, but will pass through a sieve of $\frac{5}{8}$ -inch mesh.
- (ii) Graad $\diamond\diamond\diamond$ moet bestaan uit rosyntjies met 'n stewige, vlesige tekstuur, 'n ryk geur en egalige ligbruin tot mediumbruin kleur, wat nie deur 'n sif met mase van $\frac{5}{8}$ duim kan gaan nie, en mag volgens getal hoogstens 10 persent helderbruin rosyntjies bevat.
- (iii) Graad $\diamond\diamond\diamond$ moet bestaan uit stewige rosyntjies met 'n volle geur en 'n egalige ligbruin tot mediumbruin kleur, wat nie deur 'n sif met mase van $\frac{1}{2}$ duim kan gaan nie, maar wel deur 'n sif met mase van $\frac{5}{8}$ duim, en mag volgens getal hoogstens 20 persent helderbruin rosyntjies bevat.
- (iv) Graad $\diamond\diamond$ moet bestaan uit redelik vlesige, ligbruin tot mediumbruin rosyntjies met 'n geur wat kenmerkend van die vrug is, wat nie deur 'n sif met mase van $\frac{5}{16}$ duim kan gaan nie, maar wel deur 'n sif met mase van $\frac{1}{2}$ duim, maar mag volgens getal hoogstens 30 persent swart of andersins sleg verkleurde rosyntjies bevat, en volgens getal ook nie meer as 5 persent vlotters nie.
- (v) Graad $\diamond$ moet bestaan uit rosyntjies wat nie by enigeen van die vier bovermelde grade ingesluit kan word nie, maar mag nie enige ondergraad rosyntjies bevat nie.
- (vi) Ondergraad moet bestaan uit swart en/of reënbeskadigde rosyntjies, ongeag grootte en kwaliteit.
- (b) *Stingel of tros-muskadelrosyntjies*, d.w.s. gedroogde ongeloopte Hanepoot- of Waltham Cross-duiwe waarvan die gedroogde korrels nog hul natuurlike waas gehou en aan die stingels vassit, en waaruit alle onvolwasse rosyntjies uitgeknip is, moet as volg gegradeer word:—
- (i) Graad $\diamond\diamond\diamond\diamond$ moet bestaan uit trosse groot, vlesige, letselvrye muskadelrosyntjies met 'n eenvormig donkerblouerige kleur, van 'n puik kwaliteit, geur en tekstuur en mag volgens getal hoogstens 10 persent kleiner rosyntjies as die res bevat, en volgens getal ook nie meer as $7\frac{1}{2}$ persent los muskadelrosyntjies met vrugstingels aan nie.
- (ii) Graad $\diamond\diamond\diamond$ moet bestaan uit trosse betreklik groot, vlesige muskadelrosyntjies met 'n eenvormige donkerblouerige kleur, van 'n goeie kwaliteit, geur en tekstuur, en mag volgens getal hoogstens 20 persent kleiner rosyntjies as die res bevat en ook volgens getal nie meer as 10 persent los muskadelrosyntjies met vrugstingels aan nie.
- (c) *Los muskadelrosyntjies*, d.w.s. los muskadelrosyntjies van die soort in subregulasie (2) (b) beskryf, moet as volg verpak en gegradeer word:—
- (i) Graad $\diamond\diamond\diamond\diamond$ moet bestaan uit met die hand uitgesoekte, stewige, vlesige rosyntjies met 'n eenvormige donkerblouerige kleur en 'n ryk geur, wat nie deur 'n sif met mase van $\frac{5}{8}$ duim kan gaan nie, en mag volgens getal hoogstens 5 persent rosyntjies met vrugstingels bevat.
- (ii) Graad $\diamond\diamond\diamond$ moet bestaan uit rosyntjies met 'n stewige, vlesige tekstuur, 'n ryk geur en eenvormig donkerblouerige kleur, wat nie deur 'n sif met mase van $\frac{5}{8}$ duim kan gaan nie.
- (iii) Graad $\diamond\diamond\diamond$ moet bestaan uit stewige rosyntjies met 'n volle geur en eenvormig donkerblouerige kleur, wat nie deur 'n sif met mase van $\frac{1}{2}$ duim kan gaan nie, maar wel deur 'n sif met mase van $\frac{5}{8}$ duim.

- (iv) Grade $\diamond \diamond$ shall consist of reasonably fleshy dark bluish raisins of flavour natural to the fruit which will not pass through a sieve of $\frac{5}{16}$ -inch mesh, but will pass through a sieve of $\frac{1}{2}$ -inch mesh, but shall not contain more than 30 per cent by number of blackened or otherwise badly discoloured raisins nor more than 5 per cent by number of floaters.
- (v) Grade $\diamond$ shall consist of raisins which cannot be included in any of the four preceding grades, but shall not contain any undergrade raisins.
- (vi) Undergrade shall consist of blackened and/or rain damaged raisins, irrespective of size and quality.
- (d) *Stalk or Cluster Raisins*, i.e. raisins adhering to the stalks, which are produced solely from dipped Hanepoot or Waltham Cross grapes, shall be free from the slightest sign of stickiness, and from which all immature raisins have been clipped out, shall be graded as follows:—
- (i) Grade $\diamond \diamond \diamond \diamond$ shall consist of clusters of large, fleshy, unblemished raisins of uniform light brown colour, of superior quality, flavour and texture and shall not contain more than 10 per cent by number of smaller raisins than the bulk, nor more than $7\frac{1}{2}$ per cent by number of loose raisins with the capstems attached.
- (ii) Grade $\diamond \diamond \diamond$ shall consist of clusters of fairly large fleshy raisins of uniform light brown colour, of good quality, flavour and texture and shall not contain more than 20 per cent by number of smaller raisins than the bulk, nor more than 10 per cent by number of loose raisins with the capstems attached.
- (e) *Seeded Muscatel Raisins*, i.e. dried undipped Hanepoot or Waltham Cross grapes of which the seeds and capstems have been removed and which do not contain more than 5 per cent by number of raisins with seeds, shall be graded as follows:—
- (i) Grade $\diamond \diamond \diamond \diamond$ shall consist of grade $\diamond \diamond \diamond \diamond$ Loose Muscatel raisins, shall be free from excessive lumps and shall not be sticky.
- (ii) Grade $\diamond \diamond \diamond$ shall consist of grade $\diamond \diamond \diamond$ Loose Muscatel raisins and shall be reasonably free from stickiness and lumps.
- (iii) Grade $\diamond \diamond$ shall consist of at least grade $\diamond \diamond$ Loose Muscatel raisins, but may contain raisins of any size.
- (f) *Seeded Raisins*, i.e. raisins produced solely from dipped Hanepoot or Waltham Cross grapes from which the seeds and capstems have been removed and which do not contain more than 5 per cent by number of raisins with seeds, shall be graded as follows:—
- (i) Grade $\diamond \diamond \diamond \diamond$ shall consist of grade $\diamond \diamond \diamond \diamond$ raisins, shall be free from excessive lumps and shall not be sticky.
- (ii) Grade $\diamond \diamond \diamond$ shall consist of grade $\diamond \diamond \diamond$ raisins, and shall be reasonably free from stickiness and lumps.
- (iii) Grade $\diamond \diamond$ shall consist of at least grade $\diamond \diamond$ raisins, and may contain raisins of any size.
- (iv) Graad $\diamond \diamond$ moet bestaan uit redelik vlesige, donkerblouerige rosyntjies met 'n geur wat kenmerkend van die vrug is, wat nie deur 'n sif met mase van $\frac{5}{16}$ duim kan gaan nie, maar wel deur 'n sif met mase van $\frac{1}{2}$ duim, maar mag volgens getal hoogstens 30 persent swart of andersins sleg verkleurde rosyntjies bevat, en volgens getal ook nie meer as 5 persent vlotters nie.
- (v) Graad $\diamond$ moet bestaan uit rosyntjies wat nie by enigeen van die vier bovermelde grade ingesluit kan word nie, maar mag nie enige ondergraad rosyntjies bevat nie.
- (vi) Ondergraad moet bestaan uit swart en/of reënbeskadigde rosyntjies, ongeag grootte en kwaliteit.
- (d) *Stingel- of trosrosyntjies*, d.w.s. rosyntjies wat aan die stingels vassit en uitsluitlik van gedroogde Hanepoot- of Waltham Cross-druie gemaak is en sonder die geringste teken van klewerigheid is, en waaruit alle onvolwasse rosyntjies uitgeknip is, moet as volg gegradeer word:—
- (i) Graad $\diamond \diamond \diamond \diamond$ moet bestaan uit trosse groot, vlesige, letselvrye rosyntjies met 'n eenvormige ligbruin kleur, van 'n puik kwaliteit, geur en tekstuur, en mag volgens getal hoogstens 10 persent kleiner rosyntjies as die res bevat, en volgens getal ook nie meer as $7\frac{1}{2}$ persent los rosyntjies met vrugstingels aan nie.
- (ii) Graad $\diamond \diamond \diamond$ moet bestaan uit trosse betreklik groot, vlesige rosyntjies met 'n eenvormige ligbruin kleur, van 'n goeie kwaliteit, geur en tekstuur, en mag volgens getal hoogstens 20 persent kleiner rosyntjies as die res bevat, en volgens getal ook nie meer as 10 persent los rosyntjies met vrugstingels aan nie.
- (e) *Ontpitte Muskadelrosyntjies*, d.w.s. gedroogde ongeloopte Hanepoot- of Waltham Cross-druie waarvan die pitte en vrugstingels verwyder is en wat volgens getal hoogstens 5 persent rosyntjies met pitte bevat, moet as volg gegradeer word:—
- (i) Graad $\diamond \diamond \diamond \diamond$ moet bestaan uit Los Muskadelrosyntjies graad $\diamond \diamond \diamond \diamond$ en moet sonder oormatig gekoekte stukke en nie klewerig wees nie.
- (ii) Graad $\diamond \diamond \diamond$ moet bestaan uit Los Muskadelrosyntjies graad $\diamond \diamond \diamond$ en moet redelik vry van gekoekte stukke en klewerigheid wees.
- (iii) Graad $\diamond \diamond$ moet bestaan uit Los Muskadelrosyntjies van minstens graad $\diamond \diamond$ maar kan rosyntjies van enige grootte bevat.
- (f) *Ontpitte rosyntjies*, d.w.s. rosyntjies uitsluitlik gemaak van geloopte Hanepoot- of Waltham Cross-druie waarvan die pitte en vrugstingels verwyder is en wat volgens getal hoogstens 5 persent rosyntjies met pitte bevat, moet as volg gegradeer word:—
- (i) Graad $\diamond \diamond \diamond \diamond$ moet bestaan uit rosyntjies graad $\diamond \diamond \diamond \diamond$, en moet vry wees van oormatig gekoekte stukke en nie klewerig wees nie.
- (ii) Graad $\diamond \diamond \diamond$ moet bestaan uit rosyntjies graad $\diamond \diamond \diamond$ en moet redelik vry van gekoekte stukke en klewerigheid wees.
- (iii) Graad $\diamond \diamond$ moet bestaan uit rosyntjies van minstens graad $\diamond \diamond$, maar kan rosyntjies van enige grootte bevat.

(g) *Seedless Raisins*, i.e. small raisins without seeds produced from dipped Hanepoot or Waltham Cross grapes, shall be graded as follows:—

- (i) "Smalls" shall consist of raisins which will pass through a sieve of $\frac{5}{16}$ -inch mesh, and shall not contain more than 10 per cent by number of raisins with seeds, nor more than 5 per cent by number of floaters.

(3) *Sultanas*.

(a) *Unbleached Sultanas*, i.e. sultana raisins produced solely from dipped sultana grapes shall be graded as follows:—

(i) *O.R. Type*.

- (1) Grade $\diamond\diamond\diamond\diamond$ shall consist of outstanding sultanas of uniform bright golden colour and good flavour, full-bodied and of even texture, and shall not contain more than 5 per cent by number of amber-coloured sultanas nor any sultanas with a green tinge.
- (2) Grade $\diamond\diamond\diamond$ shall consist of outstanding sultanas of uniform amber colour, good flavour, be full-bodied and shall not contain more than 10 per cent by number of off-coloured sultanas.
- (3) Grade $\diamond\diamond\diamond$ shall consist of amber-coloured sultanas of good body, flavour and texture and shall not contain more than 20 per cent of off-coloured sultanas.
- (4) Grade $\diamond\diamond$ shall consist of sultanas of good flavour and texture, and of any colour natural to the fruit, but shall not contain any blackened or crushed sultanas.
- (5) Grade $\diamond$ shall consist of sultanas or any colour unsuitable for inclusion in any of the preceding grades, but shall be of good flavour and texture, and shall not contain any crushed sultanas.
- (6) Undergrade shall consist of sultanas unsuitable for inclusion in any of the preceding grades.

(ii) *W.P. Type*.

- (1) Grade $\diamond\diamond\diamond\diamond$ shall consist of outstanding sultanas of uniform light brown colour, good flavour, full-bodied and shall not contain more than 10 per cent by number of off-coloured sultanas.
- (2) Grade $\diamond\diamond\diamond$ shall consist of brown-coloured sultanas of good body, flavour and texture, and shall not contain more than 20 per cent by number of off-coloured sultanas.
- (3) Grade $\diamond\diamond$ shall consist of sultanas of good flavour and texture, and of any colour natural to the fruit, but shall not contain any blackened or crushed sultanas.
- (4) Grade $\diamond$ shall consist of any colour unsuitable for inclusion in any of the preceding grades, but shall be of good flavour and texture, and shall not contain any crushed sultanas.
- (5) Undergrade shall consist of sultanas unsuitable for inclusion in any of the preceding grades.

(g) *Pitlose rosyntjies*, d.w.s. klein rosyntjies sonder pitte, gemaak van geloogde Hanepoot- of Waltham Cross-druive, moet as volg gegradeer word:—

- (i) „Klein” moet bestaan uit rosyntjies wat deur 'n sif met mase van $\frac{5}{16}$ duim kan gaan, en mag volgens getal hoogstens 10 persent rosyntjies met pitte bevat, en volgens getal ook nie meer as 5 persent vlotters nie.

(3) *Sultanas*.

(a) *Ongebleikte sultanas*, d.w.s. sultanarosyntjies uitsluitlik van geloogde sultanadruive gemaak, moet as volg gegradeer word:—

(i) *O.R.-Tipe*.

- (1) Graad $\diamond\diamond\diamond\diamond$ moet bestaan uit puik sultanas met 'n eenvormige helder goudkleur, en goeie geur; hulle moet lywig en egalig van tekstuur wees, en mag volgens getal nie meer as 5 persent amberkleurige sultanas en ook geen sultanas met 'n groen skynsel bevat nie.
- (2) Graad $\diamond\diamond\diamond$ moet bestaan uit puik sultanas met 'n eenvormige amberkleur en goeie geur; hulle moet lywig wees, en mag volgens getal hoogstens 10 persent sultanas met 'n afwykende kleur bevat.
- (3) Graad $\diamond\diamond\diamond$ moet bestaan uit amberkleurige, lywige sultanas met 'n goeie geur en tekstuur, en mag volgens getal hoogstens 20 persent sultanas met 'n afwykende kleur bevat.
- (4) Graad $\diamond\diamond$ moet bestaan uit sultanas met 'n goeie geur en tekstuur, en met enige kleur wat kenmerkend van die vrug is, maar moet geen swart of stukkend gedrukte sultanas bevat nie.
- (5) Graad $\diamond$ moet bestaan uit sultanas van enige kleur wat nie geskik is om by enigeen van bovermelde grade ingesluit te word nie, maar moet 'n goeie geur en tekstuur hê, en mag geen stukkend gedrukte sultanas bevat nie.
- (6) Ondergraad moet bestaan uit sultanas wat ongeskik is vir insluiting by enigeen van bovermelde grade.

(ii) *W.P.-tipe*.

- (1) Graad $\diamond\diamond\diamond\diamond$ moet bestaan uit puik sultanas met 'n eenvormige ligbruin kleur en goeie geur; hulle moet lywig wees, en mag volgens getal hoogstens 10 persent sultanas met 'n afwykende kleur bevat.
- (2) Graad $\diamond\diamond\diamond$ moet bestaan uit bruinkleurige, lywige sultanas met 'n goeie geur en tekstuur, en mag volgens getal hoogstens 20 persent sultanas met 'n afwykende kleur bevat.
- (3) Graad $\diamond\diamond$ moet bestaan uit sultanas met 'n goeie geur en tekstuur, en met enige kleur wat kenmerkend van die vrug is, maar mag geen swart of stukkend gedrukte sultanas bevat nie.
- (4) Graad $\diamond$ moet bestaan uit sultanas van enige kleur wat nie geskik is om by enigeen van bovermelde grade ingesluit te word nie, maar moet 'n goeie geur en tekstuur hê, en mag geen stukkend gedrukte sultanas bevat nie.
- (5) Ondergraad moet bestaan uit sultanas wat ongeskik is vir insluiting by enigeen van bovermelde grade.

(iii) In any one of the grades defined under "O.R." and "W.P." types, sultanas falling through a sieve of $\frac{5}{16}$ -inch mesh may be packed separately, provided the containers be marked "Sultanas (Smalls)" on the outside in addition to the grade designation.

(b) *Bleached Sultanas*, i.e. sultanas produced solely from dipped and sulphur bleached sultana grapes, shall be graded as follows:—

- (i) Grade $\diamond\diamond\diamond\diamond$ shall consist of superior fleshy sultanas of uniform bright golden colour of good even texture and flavour, and shall not contain more than 10 per cent by number of off-coloured sultanas.
- (ii) Grade $\diamond\diamond\diamond$ shall consist of fleshy sultanas of uniform golden colour, of good texture and flavour, and shall not contain more than 20 per cent. by number of off-coloured sultanas.
- (iii) Grade $\diamond\diamond\diamond$ shall consist of sultanas of fairly good flavour and texture and of mixed colour, and shall not contain any blackened or crushed sultanas.
- (iv) Undergrade shall consist of sultanas which do not conform to the requirements of any of the above grades.
- (v) Fruit of any of the above-mentioned grades falling through a sieve of $\frac{5}{16}$ -inch mesh, may be packed separately, provided that the containers are marked "Bleached Sultanas (Smalls)" on the outside in addition to the grade designation.

(c) *Naturals or Thompson seedless raisins*, i.e. the natural sundried product produced solely from undipped sultana grapes, shall be graded as follows:—

- (i) Grade $\diamond\diamond\diamond\diamond$ shall consist of large, fleshy and full-bodied sultanas which still retain their natural bloom, and are of a uniform colour, free from blemishes and of good texture and flavour.
- (ii) Grade $\diamond\diamond\diamond\diamond$ shall consist of sultanas of a fairly uniform colour and of good texture and flavour.
- (iii) Grade $\diamond\diamond\diamond$ shall consist of sultanas of any colour and of fairly good texture and flavour.
- (iv) Undergrade shall consist of sultanas which do not comply with the requirements of any of the above grades.
- (v) The fruit of any one of the above-mentioned grades falling through a sieve of $\frac{5}{16}$ -inch mesh, may be packed separately, provided that the containers are marked on the outside in addition to the grade designation "Naturals (Smalls)" or "Thompson seedless raisins Smalls".

(4) *Other dried vine fruits.*

Any other grape which is dried in any form shall be packed separately and specified by name.

10. *Tree fruits.*

(1) *Apples:*

(a) *Apple rings*, i.e. apples peeled, cored and cut into slices at right angles to the stem axis, and dried, shall be graded as follows:—

- (i) Grade $\diamond\diamond\diamond\diamond$ shall consist of not less than 95 per cent by weight of whole rings of uniform size and of uniform bright white or light yellow colour, free from skins and calyx and reasonably free from cores or marks.
- (ii) Grade $\diamond\diamond\diamond$ shall consist of not less than 90 per cent by weight of whole rings of uniform size, and of reasonably uniform bright white or light yellow colour, free from skins and calyx and reasonably free from cores or marks.

(iii) In enigeen van die grade onder „O.R.” en „W.P.” tipes omskryf, kan sultanas wat deur 'n sif met mase van $\frac{5}{16}$ duim gaan, afsonderlik verpak word, mits die houers, benewens die graadmerk buite-op ook gemerk word „Sultanas (Klein)”.

(b) *Gebleikte sultanas*, d.w.s. sultanas wat uitsluitlik van geloogde, swaelgebleikte sultanadruiwe gemaak is, moet as volg gegradeer word:—

- (i) Graad $\diamond\diamond\diamond\diamond$ moet bestaan uit puik, vlesige sultanas met 'n eenvormige helder goudkleur en goeie egalige tekstuur en geur, en mag volgens getal hoogstens 10 persent sultanas met 'n afwykende kleur bevat.
- (ii) Graad $\diamond\diamond\diamond$ moet bestaan uit vlesige sultanas met 'n eenvormige goudkleur, goeie tekstuur en geur, en mag volgens getal hoogstens 20 persent sultanas met 'n afwykende kleur bevat.
- (iii) Graad $\diamond\diamond\diamond$ moet bestaan uit sultanas met 'n betreklik goeie geur en tekstuur en van verskillende kleure, en mag geen swart of stukkend gedrukte sultanas bevat nie.
- (iv) Ondergraad moet bestaan uit sultanas wat nie aan die vereistes van enigeen van bogenoemde grade voldoen nie.
- (v) Vrugte van enigeen van bogenoemde grade wat deur 'n sif met mase van $\frac{5}{16}$ duim gaan, kan afsonderlik verpak word, mits die houers, benewens die graadmerk buite-op ook gemerk word „Gebleikte Sultanas (Klein)”.

(c) *Natuurlike of Thompson pitlose rosyntjies*, d.w.s. die natuurlike songedroogde produk wat uitsluitlik van ongeloopte sultanadruiwe gemaak is, moet as volg gegradeer word:—

- (i) Graad $\diamond\diamond\diamond\diamond$ moet bestaan uit groot, vlesige en lywige sultanas wat nog hul natuurlike was behou en eenvormig van kleur is, wat sonder letsels is en 'n goeie tekstuur, en geur het.
- (ii) Graad $\diamond\diamond\diamond$ moet bestaan uit sultanas met 'n betreklik eenvormige kleur en 'n goeie tekstuur en geur.
- (iii) Graad $\diamond\diamond$ moet bestaan uit sultanas van enige kleur, en met 'n betreklik goeie tekstuur en geur.
- (iv) Ondergraad moet bestaan uit sultanas wat nie aan die vereistes van enigeen van bogenoemde grade voldoen nie.
- (v) Vrugte van enigeen van bogenoemde grade wat deur 'n sif met mase van $\frac{5}{16}$ duim gaan, kan afsonderlik verpak word, mits die houers, benewens die graadmerk, ook buite-op gemerk word „Natuurlik (Klein)” of „Thompson Pitlose Rosyntjies (Klein)”.

(4) *Ander droë wingerdvrugte.*

Enige ander druifsoorte wat in enige vorm gedroog word, moet afsonderlik verpak en volgens naam aangedui word.

10. *Boomvrugte.*

(1) *Appels.*

(a) *Appelringe*, d.w.s. appels geskil, ontkern, in ronde skyfies haaks met die stingel gesny en gedroog, moet as volg gegradeer word:—

- (i) Graad $\diamond\diamond\diamond\diamond$ moet bestaan uit minstens 85 persent volgens gewig heel ringe van eenvormige grootte en 'n eenvormige helder wit of liggeel kleur, sonder skil en kelke en redelik vry van kern of merke.
- (ii) Graad $\diamond\diamond\diamond$ moet bestaan uit minstens 90 persent volgens gewig heel ringe van eenvormige grootte en 'n redelik eenvormige helder wit of liggeel kleur, sonder skil en kelke en redelik vry van kern of merke.

- (iii) Grade $\diamond \diamond \diamond$ shall consist of not less than 80 per cent by weight of whole rings of fairly uniform colour, fairly free from cores, skins or marks.
- (iv) Grade $\diamond \diamond$ shall consist of not less than 70 per cent by weight of whole rings of fairly uniform size and colour.
- (v) Grade $\diamond$ shall consist of not less than 50 per cent by weight of whole rings of any colour and size.
- (vi) Undergrade shall consist of sound fruit not suitable for inclusion in any of the preceding grades.
- (b) *Apple Pippins*, i.e. peeled and cored whole dried apples, shall be graded as follows:—
- (i) Grade $\diamond \diamond \diamond \diamond \diamond$ shall consist of apples of uniform bright white or light yellow colour and shall be free from skins and cores.
- (ii) Grade $\diamond \diamond \diamond \diamond$ shall consist of apples of reasonably uniform white or light yellow colour and shall be free from skins and cores.
- (iii) Grade $\diamond \diamond \diamond$ shall consist of apples of fairly uniform white or yellow colour and shall be free from skins and cores.
- (iv) Grade $\diamond \diamond$ shall consist of apples of light brownish colour, and shall not contain more than 20 per cent by weight of broken pieces.
- (v) Grade $\diamond$ shall consist of apples of brownish colour and shall not contain more than 40 per cent of broken pieces.
- (vi) Undergrade shall consist of sound apples unsuitable for inclusion in any of the preceding grades.
- (c) *Quartered Apples*, i.e. segments of apples that are obtained by cutting whole apples longitudinally into four approximately equal parts, shall be graded as follows:—
- (i) Grade $\diamond \diamond \diamond \diamond \diamond$ shall consist of not less than 95 per cent by weight of quarters of uniform bright white or light yellow colour, and shall be free from cores, skin or calyx.
- (ii) Grade $\diamond \diamond \diamond \diamond$ shall consist of not less than 90 per cent by weight of quarters of a reasonably uniform bright white or light yellow colour, and shall be free from cores, skin or calyx.
- (iii) Grade $\diamond \diamond \diamond$ shall consist of not less than 80 per cent by weight of quarters of a fairly uniform white or yellow colour, and shall be free from cores, skin or calyx.
- (iv) Grade $\diamond \diamond$ shall consist of not less than 70 per cent by weight of quarters of light brownish colour, and shall be practically free from cores and skin.
- (v) Grade $\diamond$ shall consist of not less than 60 per cent by weight of quarters of any colour and shall be fairly free from cores and skin.
- (vi) Undergrade shall consist of sound quarters unsuitable for inclusion in any of the preceding grades.
- (d) *Sliced Apples*, i.e. segments of apples that are obtained by cutting apples longitudinally into approximately equal parts, shall be graded as follows:—
- (i) Grade $\diamond \diamond \diamond \diamond \diamond$ shall consist of not less than 80 per cent by weight of whole slices of a uniform bright white or light yellow colour and shall be free from cores, skin or calyx.
- (iii) Graad $\diamond \diamond \diamond$ moet bestaan uit minstens 80 persent volgens gewig heel ringe met 'n betreklik eenvormige kleur, betreklik vry van kern, skil of merke.
- (iv) Graad $\diamond \diamond$ moet bestaan uit minstens 70 persent volgens gewig heel ringe met 'n betreklik eenvormige grootte en kleur.
- (v) Graad $\diamond$ moet bestaan uit minstens 50 persent volgens gewig heel ringe van enige kleur en grootte.
- (vi) Ondergraad moet bestaan uit gesonde vrugte wat ongeskik is om by enigeen van bogemelde grade ingesluit te word.
- (b) *Appel-pippeling*, d.w.s. geskilde en ontkerne heel droë appels, moet as volg gegradeer word:—
- (i) Graad $\diamond \diamond \diamond \diamond \diamond$ moet bestaan uit appels met 'n eenvormige helder wit of liggeel kleur en moet sonder skil en kern wees.
- (ii) Graad $\diamond \diamond \diamond \diamond$ moet bestaan uit appels met 'n redelik eenvormige wit of liggeel kleur en moet sonder skil en kern wees.
- (iii) Graad $\diamond \diamond \diamond$ moet bestaan uit appels met 'n betreklik eenvormige wit of geel kleur en moet sonder skil en kern wees.
- (iv) Graad $\diamond \diamond$ mag bestaan uit appels met 'n ligbruinerige kleur en moet hoogstens 20 persent volgens gewig gebreekte stukies bevat.
- (v) Graad $\diamond$ mag bestaan uit appels met 'n bruinerige kleur en moet hoogstens 40 persent volgens gewig gebreekte stukies bevat.
- (vi) Ondergraad moet bestaan uit gesonde appels wat ongeskik is om by enigeen van bogemelde grade ingesluit te word.
- (c) *Appelkwarte*, d.w.s. appelsegmente verkry deur heel appels in die lengte in vier min of meer gelyke dele te sny, moet as volg gegradeer word:—
- (i) Graad $\diamond \diamond \diamond \diamond \diamond$ moet bestaan uit minstens 95 persent volgens gewig kwarte met 'n eenvormige helder wit of liggeel kleur, en moet sonder kern, skil of kelk wees.
- (ii) Graad $\diamond \diamond \diamond \diamond$ moet bestaan uit minstens 90 persent volgens gewig kwarte met 'n redelik eenvormige helder wit of liggeel kleur, en moet sonder kern, skil of kelk wees.
- (iii) Graad $\diamond \diamond \diamond$ moet bestaan uit minstens 80 persent volgens gewig kwarte met 'n betreklik eenvormige wit of geel kleur, en moet sonder kern, skil of kelk wees.
- (iv) Graad $\diamond \diamond$ moet bestaan uit minstens 70 persent volgens gewig kwarte met 'n ligbruinerige kleur, en moet feitlik sonder kern en skil wees.
- (v) Graad $\diamond$ moet bestaan uit minstens 60 persent volgens gewig kwarte van enige kleur, en moet betreklik vry van kern en skil wees.
- (vi) Ondergraad moet bestaan uit gesonde kwarte wat ongeskik is om by enigeen van bogemelde grade ingesluit te word.
- (d) *Appelskywe*, d.w.s. appelsegmente verkry deur appels in die lengte in min of meer gelyke dele te sny, moet as volg gegradeer word:—
- (i) Graad $\diamond \diamond \diamond \diamond \diamond$ moet bestaan uit minstens 80 persent volgens gewig heel skywe met 'n eenvormige helder wit of liggeel kleur, en moet sonder kern, skil of kelk wees.

- (ii) Grade $\diamond \diamond \diamond \diamond$ shall consist of not less than 65 per cent by weight of whole slices of a reasonably uniform bright white or light yellow colour and shall be free from cores, skin or calyx.
- (iii) Grade $\diamond \diamond \diamond$ shall consist of not less than 50 per cent by weight of whole slices of a fairly uniform white or yellow colour, and shall be free from cores, skin or calyx.
- (iv) Grade $\diamond \diamond$ shall consist of not less than 50 per cent by weight of whole slices of a brownish colour and shall be fairly free from cores and skin.
- (v) Grade $\diamond$ shall consist of sound slices of mixed colour which are unsuitable for inclusion in any of the preceding grades, but shall contain no undergrade fruit.
- (vi) Undergrade shall comprise discoloured slices.

(2) *Apricots.*

(a) *Halved Apricots (Bleached)* shall be graded as follows:—

- (i) Grade $\diamond \diamond \diamond \diamond \diamond$ shall consist of sound, fleshy, unblemished, cleanly cut, complete apricot halves of uniform rich colour according to variety which will not pass through a sieve of $1\frac{1}{4}$ -inch mesh.
- (ii) Grade $\diamond \diamond \diamond \diamond$ shall consist of sound, fleshy, cleanly cut, complete apricot halves of uniform rich colour according to variety, which will not pass through a sieve of $1\frac{1}{8}$ -inch mesh, but will pass through a sieve of $1\frac{1}{4}$ -inch mesh.
- (iii) Grade $\diamond \diamond \diamond \diamond$ shall consist of sound, fleshy, cleanly cut, complete apricot halves of uniform colour according to variety, which will not pass through a sieve of 1-inch mesh, but will pass through a sieve of $1\frac{1}{8}$ -inch mesh.
- (iv) Grade $\diamond \diamond$ shall consist of sound, cleanly cut, complete apricot halves of fairly uniform colour according to variety, which will not pass through a sieve of $\frac{7}{8}$ -inch mesh, but will pass through a sieve of 1-inch mesh.
- (v) Grade $\diamond$ shall consist of apricot halves of any colour natural to the fruit, smaller than the above, but shall not contain any slab apricots.
- (vi) Grade "Slabs" shall consist of sound apricot halves of good colour and flavour, but which are mostly flat and thin on account of over-ripeness.
- (vii) Undergrade shall consist of sound halved apricots, not suitable for inclusion in any of the preceding grades, but shall not include unpitted fruit.

(b) *Whole pitted apricots (bleached)*, i.e. fresh ripe apricots from which the pits have been removed before bleaching and drying, shall be graded as follows:—

- (i) Grade $\diamond \diamond \diamond \diamond \diamond$ shall consist of sound, fleshy, unblemished, single whole apricots with a flattened round shape, of uniform good colour and flavour according to variety, which will not pass through a sieve of $1\frac{1}{2}$ -inch mesh.
- (ii) Grade $\diamond \diamond \diamond \diamond$ shall consist of sound, fleshy, single whole apricots with a flattened round shape, of uniform good colour and flavour according to variety, which will not pass through a sieve of $1\frac{3}{8}$ -inch mesh, but will pass through a sieve of $1\frac{1}{2}$ -inch mesh.

- (ii) Graad $\diamond \diamond \diamond \diamond$ moet bestaan uit minstens 65 persent volgens gewig heel skywe met 'n redelike eenvormige helder wit of liggeel kleur, en moet sonder kern, skil of keik wees.
- (iii) Graad $\diamond \diamond \diamond$ moet bestaan uit minstens 50 persent volgens gewig heel skywe met 'n betreklik eenvormige wit of geel kleur, en moet sonder kern, skil of keik wees.
- (iv) Graad $\diamond \diamond$ moet bestaan uit minstens 50 persent volgens gewig heel skywe met 'n bruinerige kleur, en moet betreklik vry van kern en skil wees.
- (v) Graad $\diamond$ moet bestaan uit gesonde skywe van verskillende kleure wat ongeskik is om by engeen van bogemelde grade ingesluit te word, maar mag geen ondergraad vrugte bevat nie.
- (iv) Ondergraad moet bestaan uit verkleurde skywe.

(2) *Appelkose.*

(a) *Appelkose (gekleik)* moet as volg gegradeer word:—

- (i) Graad $\diamond \diamond \diamond \diamond \diamond$ moet bestaan uit gesonde, vlesige, letselvrye, netjies gesnyde, heel appelkooshelftes met 'n eenvormige ryk kleur volgens variëteit, wat nie deur 'n sif met mase van $1\frac{1}{4}$ duim kan gaan nie.
- (ii) Graad $\diamond \diamond \diamond \diamond$ moet bestaan uit gesonde, vlesige, netjies gesnyde heel appelkooshelftes met 'n eenvormige ryk kleur volgens variëteit, wat nie deur 'n sif met mase van $1\frac{1}{8}$ duim kan gaan nie, maar wel deur 'n sif met mase van $1\frac{1}{4}$ duim.
- (iii) Graad $\diamond \diamond \diamond$ moet bestaan uit gesonde, vlesige, netjies gesnyde, heel appelkooshelftes met 'n eenvormige kleur volgens variëteit, wat deur 'n sif met mase van 1 duim kan gaan nie, maar wel deur 'n sif met mase van $1\frac{1}{8}$ duim.
- (iv) Graad $\diamond \diamond$ moet bestaan uit gesonde, netjies gesnyde, heel appelkooshelftes met 'n betreklik eenvormige kleur volgens variëteit, wat nie deur 'n sif met mase van $\frac{7}{8}$ duim kan gaan nie, maar wel deur 'n sif met mase van 1 duim.
- (v) Graad $\diamond$ moet bestaan uit gesonde appelkooshelftes van enige kleur wat kenmerken van die vrug is, kleiner as bogemelde, maar mag geen plakkie-appelkose bevat nie.
- (vi) Graad „plakkies” moet bestaan uit gesonde appelkooshelftes met 'n goeie kleur en geur, maar wat meesal plat en dun is weens oorrypheid.
- (vii) Ondergraad moet bestaan uit gesonde gesonde appelkooshelftes wat ongeskik is vir insluiting by engeen van bovermelde grade, maar mag nie vrugte met pitte bevat nie.

(b) *Heel ontpitte appelkose (gebleik)*, d.w.s. vars, ryp appelkose waaruit die pitte verwyder is voordat dit gebleik en gedroog is, moet as volg gegradeer word:—

- (i) Graad $\diamond \diamond \diamond \diamond \diamond$ moet bestaan uit gesonde, vlesige, letselvrye, enkele heel appelkose met 'n platgedrukte ronde vorm, met 'n eenvormige goeie kleur en geur volgens variëteit, wat nie deur 'n sif met mase van $1\frac{1}{2}$ duim kan gaan nie.
- (ii) Graad $\diamond \diamond \diamond \diamond$ moet bestaan uit gesonde, vlesige, enkele heel appelkose met 'n platgedrukte ronde vorm, met 'n eenvormige goeie kleur en geur volgens variëteit, wat nie deur 'n sif met mase van $1\frac{3}{8}$ duim kan gaan nie, maar wel deur 'n sif met mase van $1\frac{1}{2}$ duim.

- (iii) Grade $\diamond \diamond \diamond$ shall consist of sound, single whole apricots with a flattened round shape, of fairly good uniform colour and flavour according to variety, which will not pass through a sieve of $1\frac{1}{4}$ -inch mesh, but will pass through a sieve of $1\frac{3}{8}$ -inch mesh.
- (iv) Grade $\diamond \diamond$ shall consist of sound, single whole apricots with a flattened round shape, of fairly good colour and flavour according to variety, which will not pass through a sieve of $1\frac{1}{8}$ -inch mesh, but will pass through a sieve of $1\frac{1}{4}$ -inch mesh.
- (v) Grade $\diamond$ shall consist of sound, single whole apricots with a flattened round shape, of any colour and flavour natural to the fruit, which will pass through a sieve of $1\frac{1}{4}$ -inch mesh, and shall not contain any slab apricots.
- (vi) Grade "Slabs" shall consist of sound apricots of good colour and flavour, but which are flat and thin on account of over-ripeness.
- (vii) Undergrade shall consist of sound apricots not suitable for inclusion in any of the preceding grades, but shall not include unpitted fruit.

(3) Figs.

There shall be the following grades of figs in respect of the varieties Genua, White Adriatic, Smyrna, Calymyrna, Adam and Cape White:—

- (i) Grade $\diamond \diamond \diamond \diamond \diamond$ shall consist of fleshy, undamaged figs of uniform good colour according to variety, which will not pass through a sieve of $1\frac{1}{4}$ -inch mesh.
- (ii) Grade $\diamond \diamond \diamond \diamond$ shall consist of fleshy figs of uniform good colour according to variety, which will not pass through a sieve of $1\frac{1}{4}$ -inch mesh, but will pass through a sieve of $1\frac{1}{2}$ -inch mesh.
- (iii) Grade $\diamond \diamond \diamond$ shall consist of fairly fleshy figs of good colour according to variety, which will not pass through a sieve of 1-inch mesh, but will pass through a sieve of $1\frac{1}{4}$ -inch mesh.
- (iv) Grade $\diamond \diamond$ shall consist of figs of fairly good colour according to variety, which will not pass through a sieve of $\frac{7}{8}$ -inch mesh, but will pass through a sieve of 1-inch mesh.
- (v) Grade $\diamond$ shall consist of figs which will pass through a sieve of $\frac{7}{8}$ -inch mesh and of any colour natural to the fruit, and shall not contain any slab figs.
- (vi) Grade "Slabs" shall consist of figs of any shape and size and may be ragged, flat or thin on account of over-ripeness.
- (vii) Undergrade shall consist of any sound figs unsuitable for inclusion in any of the preceding grades.

(4) Fruit salad, i.e. a mixture of dried tree fruits, excluding nuts. There shall be two types of fruit salad:—

- (a) (i) *Fruit salad* (S.A.) consisting of a mixture of not less than 4 kinds of dried fruits, containing not less than 12 per cent nor more than 30 per cent by weight of any one kind, excluding apple rings.
- (ii) *Fruit salad* (Pty.), consisting of a mixture of not less than 3 kinds of dried fruits, containing not less than 12 per cent nor more than 50 per cent by weight of any one kind, excluding apple rings.
- (iii) If apple rings are included, the minimum content thereof shall be 8 per cent by weight.

- (iii) Graad $\diamond \diamond \diamond$ moet bestaan uit gesonde, enkele heel appelkose met 'n platgedrukte ronde vorm, met 'n betreklik eenvormige goeie kleur en geur volgens variëteit, wat nie deur 'n sif met mase van $1\frac{1}{4}$ duim kan gaan nie, maar wel deur 'n sif met mase van $1\frac{3}{8}$ duim.
- (iv) Graad $\diamond \diamond$ moet bestaan uit gesonde, enkele heel appelkose, met 'n platgedrukte ronde vorm, met 'n betreklik goeie kleur en geur volgens variëteit, wat nie deur 'n sif met mase van $1\frac{1}{8}$ kan gaan nie, maar wel deur 'n sif met mase van $1\frac{1}{4}$ duim.
- (v) Graad $\diamond$ moet bestaan uit gesonde, enkele heel appelkose met 'n platgedrukte ronde vorm, van enige kleur en geur wat kenmerkend van die vrug is, en wat deur 'n sif met mase van $1\frac{1}{4}$ duim kan gaan, en mag geen plakkie-appelkose bevat nie.
- (vi) Graad „plakkies” moet bestaan uit gesonde appelkose met 'n goeie kleur en geur, maar wat plat en dun is weens oorrypheid.
- (vii) Ondergraad moet bestaan uit gesonde appelkose wat ongeskik is vir insluiting by enigen van bovermelde grade, maar mag nie vrugte met pitte bevat nie.

(3) Vye.

Daar is die volgende grade vye ten opsigte van die variëteite Genua, Wit Adriatiese, Smyrna, Calymyrna, Adam en Kaapse Wit:—

- (i) Graad $\diamond \diamond \diamond \diamond \diamond$ moet bestaan uit vlesige, onbeskadigde vye met 'n eenvormige goeie kleur volgens variëteit, wat nie deur 'n sif met mase van $1\frac{1}{2}$ duim kan gaan nie.
- (ii) Graad $\diamond \diamond \diamond \diamond$ moet bestaan uit vlesige vye met 'n eenvormige goeie kleur volgens variëteit, wat nie deur 'n sif met mase van $1\frac{1}{4}$ duim kan gaan nie, maar wel deur 'n sif met mase van $1\frac{1}{2}$ duim.
- (iii) Graad $\diamond \diamond \diamond$ moet bestaan uit betreklik vlesige vye met 'n goeie kleur volgens variëteit, wat nie deur 'n sif met mase van 1 duim kan gaan nie, maar wel deur 'n sif met mase van $1\frac{1}{4}$ duim.
- (iv) Graad $\diamond \diamond$ moet bestaan uit vye met 'n betreklik goeie kleur volgens variëteit, wat nie deur 'n sif met mase van $\frac{7}{8}$ duim kan gaan nie, maar wel deur 'n sif met mase van 1 duim.
- (v) Graad $\diamond$ moet bestaan uit vye wat deur 'n sif met mase van $\frac{7}{8}$ duim kan gaan, en met enige kleur wat kenmerkend van die vrug is, en mag geen plakkievye bevat nie.
- (vi) Graad „Plakkies” moet bestaan uit vye van enige vorm en grootte en kan toingrig, plat en dun wees weens oorrypheid.
- (vii) Ondergraad moet bestaan uit gesonde vye wat ongeskik is vir insluiting by enigen van bovermelde grade.

(4) Vrugteslaai d.w.s. 'n mengsel van droë boomvrugte, uitgesonderd neut. Daar bestaan twee tipes vrugteslaai:—

- (a) (i) Vrugteslaai (S.A.) wat bestaan uit 'n mengsel van minstens vier soorte droëvrugte, wat minstens 12 persent of hoogstens 30 persent volgens gewig van enige besondere soort, uitgesonderd appelringe, bevat.
- (ii) Vrugteslaai (Edms.) wat bestaan uit 'n mengsel van minstens drie soorte droëvrugte, wat minstens 12 persent of hoogstens 50 persent volgens gewig van enige besondere soort, uitgesonderd appelringe, bevat.
- (iii) Indien dit appelringe bevat, moet die minimum inhoud daarvan 8 persent volgens gewig wees.

(b) The two types shall both be graded as follows:—

- (i) Grade $\diamond\diamond\diamond\diamond$ shall consist of grade $\diamond\diamond\diamond\diamond$ fruit, and if prunes are included, they shall be of a count of 40 to 50 prunes to the pound.
- (ii) Grade $\diamond\diamond\diamond\diamond$ shall consist of grade $\diamond\diamond\diamond\diamond$ fruit, and if prunes are included, they shall be of a count of 50 to 60 prunes to the pound.
- (iii) Grade $\diamond\diamond\diamond$ shall consist of grade $\diamond\diamond\diamond$ fruit and if prunes are included, they shall be of a count of 60 to 80 prunes to the pound.
- (iv) Grade $\diamond\diamond$ shall consist of grade $\diamond\diamond$ fruit, and if prunes are included, they shall be of a count of 80 to 100 prunes to the pound.
- (v) Grade $\diamond$ shall consist of grade $\diamond$ fruit, and if prunes are included, they shall be of a count of 100 prunes and over to the pound.
- (vi) Undergrade shall consist of undergrade fruit, and if prunes are included, they shall be of a count of 120 prunes and over to the pound or undergrade prunes.

(5) *Guavas*, i.e. halved guavas containing seeds, free from calyx and produced from firm ripe guavas which have been sulphur bleached and thoroughly cured, shall be graded as follows:—

- (a) Grade $\diamond\diamond\diamond\diamond$ shall consist of sound, fleshy, halved guavas of uniform rich colour according to variety, which will not pass through a sieve of $1\frac{1}{2}$ -inch mesh.
- (b) Grade $\diamond\diamond\diamond\diamond$ shall consist of sound, fleshy, halved guavas of uniform good colour according to variety, which will not pass through a sieve of $1\frac{1}{4}$ -inch mesh, but will pass through a sieve of $1\frac{1}{2}$ -inch mesh.
- (c) Grade $\diamond\diamond\diamond$ shall consist of sound, halved guavas of reasonably uniform good colour according to variety, which will not pass through a sieve of 1-inch mesh, but will pass through a sieve of $1\frac{1}{4}$ -inch mesh.
- (d) Grade $\diamond\diamond$ shall consist of sound halved guavas of fairly uniform good colour according to variety, which will not pass through a sieve of $\frac{3}{4}$ -inch mesh, but will pass through a sieve of 1-inch mesh.
- (e) Grade $\diamond$ shall consist of sound halved guavas, which will pass through a sieve of $\frac{3}{4}$ -inch mesh, but shall contain no slab guavas.
- (f) Grade "Slabs" shall consist of shapeless halved guavas of good quality and flavour, but which are ragged, flat and thin on account of over-ripeness.
- (g) Undergrade shall consist of sound fruit not suitable for inclusion in any of the preceding grades.

(6) *Nectarines*, i.e. sulphur bleached halves of firm ripe nectarines which have been thoroughly cured, shall be graded as follows:—

- (a) Grade $\diamond\diamond\diamond\diamond$ shall consist of sound, fleshy, unblemished, cleanly cut, separate halves, of uniform rich colour according to variety, which will not pass through a sieve of $1\frac{1}{2}$ -inch mesh.
- (b) Grade $\diamond\diamond\diamond\diamond$ shall consist of sound, fleshy, cleanly cut, separate halves of uniform colour according to variety, which will not pass through a sieve of $1\frac{1}{4}$ -inch mesh, but will pass through a sieve of $1\frac{1}{2}$ -inch mesh.

(b) Die twee tipes word albei as volg gegradeer:—

- (i) Graad $\diamond\diamond\diamond\diamond$ moet bestaan uit vrugte graad $\diamond\diamond\diamond\diamond$, en as dit pruimedante bevat, moet hulle pruimedante met 'n telling van 40 tot 50 per pond wees.
- (ii) Graad $\diamond\diamond\diamond\diamond$ moet bestaan uit vrugte graad $\diamond\diamond\diamond\diamond$, en as dit pruimedante bevat, moet hulle pruimedante met 'n telling van 50 tot 60 per pond wees.
- (iii) Graad $\diamond\diamond\diamond$ moet bestaan uit vrugte graad $\diamond\diamond\diamond$, en as dit pruimedante bevat moet hulle pruimedante met 'n telling van 60 tot 80 per pond wees.
- (iv) Graad $\diamond\diamond$ moet bestaan uit vrugte graad $\diamond\diamond$, en as dit pruimedante bevat moet hulle pruimedante met 'n telling van 80 tot 100 per pond wees.
- (v) Graad $\diamond$ moet bestaan uit vrugte graad $\diamond$, en as dit pruimedante bevat, moet hulle pruimedante met 'n telling van 100 en meer per pond wees.
- (vi) Ondergraad moet bestaan uit ondergraad vrugte, en as dit pruimedante bevat, moet hulle pruimedante met 'n telling van 120 en meer per pond, of ondergraad pruimedante wees.

(5) *Koejawels*, d.w.s. koejawelhelftes met pitte, sonder kelke, en gemaak van stewig-ryp koejawels wat swaelgebleik en deeglik gedroog is, moet as volg gegradeer word:—

- (a) Graad $\diamond\diamond\diamond\diamond$ moet bestaan uit gesonde, vlesige koejawelhelftes met 'n eenvormige ryk kleur volgens variëteit, wat nie deur 'n sif met mase van $1\frac{1}{2}$ duim kan gaan nie.
- (b) Graad $\diamond\diamond\diamond\diamond$ moet bestaan uit gesonde, vlesige koejawelhelftes met 'n eenvormige goeie kleur volgens variëteit, wat nie deur 'n sif met mase van $1\frac{1}{4}$ duim kan gaan nie, maar wel deur 'n sif met mase van $1\frac{1}{2}$ duim.
- (c) Graad $\diamond\diamond\diamond$ moet bestaan uit gesonde koejawelhelftes met 'n redelik goeie kleur volgens variëteit, wat nie deur 'n sif met mase van 1 duim kan gaan nie, maar wel deur 'n sif met mase van $1\frac{1}{4}$ duim.
- (d) Graad $\diamond\diamond$ moet bestaan uit gesonde koejawelhelftes met 'n betreklik eenvormige goeie kleur volgens variëteit, wat nie deur 'n sif met mase van $\frac{3}{4}$ duim kan gaan nie, maar wel deur 'n sif mase van 1 duim.
- (e) Graad $\diamond$ moet bestaan uit gesonde koejawelhelftes wat deur 'n sif met mase van $\frac{3}{4}$ duim kan gaan, maar geen plakkiekoejawels bevat nie.
- (f) Graad „Plakkies” moet bestaan uit vormlose koejawelhelftes van goeie gehalte en geur, maar wat toingrig, plat en dun is weens oorrypheid.
- (g) Ondergraad moet bestaan uit gesonde vrugte wat ongeskik is vir insluiting by enigeen van bovermelde grade.

(6) *Kaalperskes*, d.w.s. swaelgebleikte helftes van stewig-ryp kaalperskes wat deeglik gedroog is, moet as volg gegradeer word:—

- (a) Graad $\diamond\diamond\diamond\diamond$ moet bestaan uit gesonde, vlesige, letselvrye, netjies gesnyde, enkele helftes met 'n eenvormige ryk kleur volgens variëteit, wat nie deur 'n sif met mase van $1\frac{1}{2}$ duim kan gaan nie.
- (b) Graad $\diamond\diamond\diamond\diamond$ moet bestaan uit gesonde, vlesige, netjies gesnyde, enkele helftes met 'n eenvormige kleur volgens variëteit, wat nie deur 'n sif met mase van $1\frac{1}{4}$ duim kan gaan nie, maar wel deur 'n sif met mase van $1\frac{1}{2}$ duim.

- (c) Grade $\diamond \diamond \diamond$ shall consist of sound, fairly fleshy, cleanly cut, separate halves of fairly uniform colour according to variety, which will not pass through a sieve of 1-inch mesh, but will pass through a sieve of $1\frac{1}{4}$ -inch mesh.
- (d) Grade $\diamond \diamond$ shall consist of cleanly cut, separate halves which will not pass through a sieve of $\frac{7}{8}$ -inch mesh, but will pass through a sieve of 1-inch mesh.
- (e) Grade $\diamond$ shall consist of sound fruit which will pass through a sieve of $\frac{7}{8}$ -inch mesh, but shall contain no slab nectarines.
- (f) Grade "Slabs" shall consist of fruit of any shape and size and may be ragged, flat or thin on account of over-ripeness.
- (g) Undergrade shall consist of sound fruit not suitable for inclusion in any of the preceding grades, but shall not include unpitted fruit.

(7) *Peaches.*

(a) *Peaches (Unpeeled Sulphur Bleached)*, i.e. halved yellowflesh or Whiteflesh freestone peaches, which have been thoroughly bleached and cured from firm ripe fruit, shall be graded as follows:—

- (i) Grade $\diamond \diamond \diamond \diamond$ shall consist of sound, fleshy, unblemished, cleanly cut, separate halves of uniform rich colour and flavour according to variety, which will not pass through a sieve of $1\frac{1}{2}$ -inch mesh.
- (ii) Grade $\diamond \diamond \diamond$ shall consist of sound, fleshy, cleanly cut, separate halves of good rich colour and flavour according to variety, which will not pass through a sieve of $1\frac{1}{2}$ -inch mesh, but will pass through a sieve of $1\frac{3}{4}$ -inch mesh.
- (iii) Grade $\diamond \diamond \diamond$ shall consist of sound, fairly fleshy, cleanly cut, separate halves of reasonably good colour and flavour according to variety, which will not pass through a sieve of $1\frac{1}{4}$ -inch mesh, but will pass through a sieve of $1\frac{3}{4}$ -inch mesh.
- (iv) Grade $\diamond \diamond$ shall consist of sound, cleanly cut, separate halves of fairly good colour and flavour according to variety, which will not pass through a sieve of 1-inch mesh, but will pass through a sieve of $1\frac{1}{4}$ -inch mesh.
- (v) Grade $\diamond$ shall consist of sound peaches which will pass through a sieve of 1-inch mesh, and shall not contain any slab peaches.
- (vi) Grade "Slabs" shall consist of peaches of any shape and size and may be ragged, flat or thin on account of overripeness.
- (vii) Undergrade shall consist of sound peaches not suitable for inclusion in any of the preceding grades, but shall not include unpitted fruit.

(b) *Peaches (Peeled Sulphur Bleached)*, i.e. peeled, halved yellowflesh or whiteflesh peaches, free from pits, and thoroughly bleached and cured from firm ripe peaches, shall be graded as follows:—

- (i) Grade $\diamond \diamond \diamond \diamond$ shall consist of sound, fleshy, unblemished, cleanly cut peaches of rich colour and flavour according to variety, which will not pass through a sieve of $1\frac{1}{2}$ -inch mesh.
- (ii) Grade $\diamond \diamond \diamond$ shall consist of sound, fleshy, cleanly cut peaches of reasonably rich colour and flavour according to variety, which will not pass through a sieve of $1\frac{1}{4}$ -inch mesh, but will pass through a sieve of $1\frac{3}{4}$ -inch mesh.

- (c) Graad $\diamond \diamond \diamond$ moet bestaan uit gesonde, betreklik vlesige, netjies gesnyde, enkele helftes met 'n betreklik eenvormige kleur volgens variëteit, wat nie deur 'n sif met mase van 1 duim kan gaan nie, maar wel deur 'n sif met mase van $1\frac{1}{4}$ duim.
- (d) Graad $\diamond \diamond$ moet bestaan uit netjies besnyde, enkele helftes wat nie deur 'n sif met mase van $\frac{7}{8}$ duim kan gaan nie, maar wel deur 'n sif met mase van 1 duim.
- (e) Graad $\diamond$ moet bestaan uit gesonde vrugte wat deur 'n sif met mase van $\frac{7}{8}$ duim kan gaan, maar geen plakkiekaalperskes bevat nie.
- (f) Graad „Plakkies” moet bestaan uit vrugte met enige vorm en grootte en kan toingrig, plat of dun wees weens oorrypheid.
- (g) Ondergraad moet bestaan uit gesonde vrugte wat ongeskik is vir insluiting by enigeen van bovermelde grade, maar mag nie vrugte met pitte bevat nie.

(7) *Perskes.*

(a) *Perskes (Ongeskil, swaelgebleik)*, d.w.s. geelvleis- of witvleislospitperskehelftes wat deeglik gebleik en gedroog is van stewigryp vrugte, moet as volg gegradeer word:—

- (i) Graad $\diamond \diamond \diamond \diamond$ moet bestaan uit gesonde, vlesige, letselvrye, netjies gesnyde, enkele perskehelftes met 'n eenvormige ryk kleur en geur volgens variëteit, wat nie deur 'n sif met mase van $1\frac{1}{2}$ duim kan gaan nie.
- (ii) Graad $\diamond \diamond \diamond$ moet bestaan uit gesonde, vlesige, netjies gesnyde, enkele perskehelftes met 'n goeie ryk kleur en geur volgens variëteit, wat nie deur 'n sif met mase van $1\frac{1}{2}$ duim kan gaan nie, maar wel deur 'n sif met mase van $1\frac{3}{4}$ duim.
- (iii) Graad $\diamond \diamond \diamond$ moet bestaan uit gesonde, betreklik vlesige, netjies gesnyde, enkele perskehelftes met 'n redelik goeie kleur en geur volgens variëteit, wat nie deur 'n sif met mase van $1\frac{1}{4}$ duim kan gaan nie, maar wel deur 'n sif met mase van $1\frac{3}{4}$ duim.
- (iv) Graad $\diamond \diamond$ moet bestaan uit gesonde, netjies gesnyde, enkele perskehelftes met 'n betreklik goeie kleur en geur volgens variëteit, wat nie deur 'n sif met mase van 1 duim kan gaan nie, maar wel deur 'n sif met mase van $1\frac{1}{4}$ duim.
- (v) Graad $\diamond$ moet bestaan uit gesonde perskes, wat deur 'n sif met mase van 1 duim kan gaan en mag geen plakkiaperskes bevat nie.
- (vi) Graad „Plakkies” moet bestaan uit perskes van enige vorm en grootte en kan toingrig, plat of dun wees weens oorrypheid.
- (vii) Ondergraad moet bestaan uit gesonde perskes wat ongeskik is vir insluiting by enigeen van bovermelde grade, maar mag nie vrugte met pitte bevat nie.

(b) *Perskes (Geskil, swaelgebleik)*, d.w.s. geskilde geelvleis- of witvleis-perskehelftes, sonder pitte, en deeglik gebleik en gedroog van stewigryp perskes, moet as volg gegradeer word:—

- (i) Graad $\diamond \diamond \diamond \diamond$ moet bestaan uit gesonde, vlesige, letselvrye, netjies gesnyde perskes met 'n ryk kleur en geur volgens variëteit, wat nie deur 'n sif met mase van $1\frac{1}{2}$ duim kan gaan nie.
- (ii) Graad $\diamond \diamond \diamond$ moet bestaan uit gesonde, vlesige, netjies gesnyde perskes met 'n betreklik ryk kleur en geur volgens variëteit, wat nie deur 'n sif met mase van $1\frac{1}{4}$ duim kan gaan nie, maar wel deur 'n sif met mase van $1\frac{3}{4}$ duim.

- (iii) Grade $\diamond \diamond \diamond$ shall consist of sound, fairly fleshy, cleanly cut peaches of fairly good colour and flavour according to variety, which will not pass through a sieve of 1-inch mesh, but will pass through a sieve of $1\frac{1}{4}$ -inch mesh.
- (iv) Grade $\diamond \diamond$ shall consist of sound, cleanly cut peaches of fairly good colour and flavour according to variety, which will not pass through a sieve of $\frac{3}{4}$ -inch mesh, but will pass through a sieve of 1-inch mesh.
- (v) Grade $\diamond$ shall consist of sound peaches which will pass through a sieve of $\frac{3}{4}$ -inch mesh, and shall not contain any slab peaches.
- (vi) Grade "Slabs" shall consist of peaches of any shape and size and may be ragged, flat or thin on account of over-ripeness.
- (vii) Undergrade shall consist of peaches not suitable for inclusion in any of the preceding grades, but shall not include unpitted fruit.

(c) *Peaches (Peeled Unbleached)*, i.e. peaches which have been naturally sundried after the skins and pits have been removed shall be graded as follows:—

- (i) Grade $\diamond$ shall consist of sound, cleanly cut halves of good flavour.
- (ii) Grade "Slabs" shall consist of sound shapeless peaches of good flavour, which are ragged, flat or thin on account of over-ripeness.
- (iii) Undergrade shall consist of sound peaches not suitable for inclusion in any of the preceding grades, but shall not include unpitted fruit.

(d) *Peaches (Unpeeled Unbleached)*, i.e. naturally dried unbleached halved peaches shall be graded as follows:—

- (i) Grade $\diamond$ shall consist of sound, cleanly cut, halves of good flavour.
- (ii) Grade "Slabs" shall consist of sound shapeless peaches of good flavour, which are ragged, flat or thin on account of over-ripeness.
- (iii) Undergrade shall consist of sound peaches not suitable for inclusion in any of the preceding grades, but shall not include unpitted fruit.

(8) Pears.

(a) *Pears (Peeled Sulphur Bleached)*, i.e. halved, bleached pears of any suitable drying variety from which the greater portion of moisture has been removed and from which the skins, calyx, cores and stems have also been removed, shall be graded as follows:—

- (i) Grade $\diamond \diamond \diamond \diamond \diamond$ shall consist of sound, fleshy, unblemished, cleanly cut, halved pears of uniform clear white to light creamy colour and of practically uniform shape, and of superior quality, flavour and texture, which will not pass through a sieve of $1\frac{1}{4}$ -inch mesh.
- (ii) Grade $\diamond \diamond \diamond \diamond$ shall consist of sound, fleshy, cleanly cut, halved pears of fairly uniform clear white to light creamy colour and of a reasonably uniform shape, and of very good quality, flavour and texture, which will not pass through a sieve of $1\frac{1}{4}$ -inch mesh, but will pass through a sieve of $1\frac{1}{2}$ -inch mesh.
- (iii) Grade $\diamond \diamond \diamond$ shall consist of sound, reasonably fleshy, cleanly cut, halved pears of a fairly uniform white to creamy colour, and of fairly good quality, flavour and texture, which will not pass through a sieve of 1-inch mesh, but will pass through a sieve of $1\frac{1}{4}$ -inch mesh.

(iii) Graad $\diamond \diamond \diamond$ moet bestaan uit gesonde, betreklik vlesige, netjies gesnyde perskes met 'n betreklik goeie kleur en geur volgens variëteit, wat nie deur 'n sif met mase van 1 duim kan gaan nie, maar wel deur 'n sif met mase van $1\frac{1}{4}$ duim.

(iv) Graad $\diamond \diamond$ moet bestaan uit gesonde, netjies gesnyde perskes met 'n betreklik goeie kleur en geur volgens variëteit, wat nie deur 'n sif met mase van $\frac{3}{4}$ duim kan gaan nie, maar wel deur 'n sif met mase van 1 duim.

(v) Graad $\diamond$ moet bestaan uit gesonde perskes wat deur 'n sif met mase van $\frac{3}{4}$ duim kan gaan, en mag nie plakkieperskes bevat nie.

(vi) Graad „Plakkies” moet bestaan uit perskes van enige vorm en grootte en kan toingrig, plat of dun wees weens oorrypheid.

(vii) Ondergraad moet bestaan uit gesonde perskes wat ongeskik is vir insluiting by enigeen van bovermelde grade, maar mag nie vrugte met pitte bevat nie.

(c) *Perskes (Geskil, ongebleik)*, d.w.s. perskes wat natuurlik in die son gedroog is nadat die skille en pitte verwyder is, moet as volg gegradeer word:—

- (i) Graad $\diamond$ moet bestaan uit gesonde, netjies gesnyde helftes met 'n goeie geur.
- (ii) Graad „Plakkies” moet bestaan uit gesonde, vormlose perskes met 'n goeie geur, wat toingrig, plat of dun is weens oorrypheid.
- (iii) Ondergraad moet bestaan uit gesonde perskes wat ongeskik is vir insluiting by enigeen van bovermelde grade, maar mag nie vrugte met pitte bevat nie.

(d) *Perskes (Ongeskil, ongebleik)*, d.w.s. natuurlik gedroogde ongebleikte perskehelftes moet as volg gegradeer word:—

- (i) Graad $\diamond$ moet bestaan uit gesonde, netjies gesnyde helftes met 'n goeie geur.
- (ii) Graad „Plakkies” moet bestaan uit gesonde, vormlose perskes met 'n goeie geur, wat toingrig, plat of dun is weens oorrypheid.
- (iii) Ondergraad moet bestaan uit gesonde perskes wat ongeskik is vir insluiting by enigeen van bovermelde grade, maar mag nie vrugte met pitte bevat nie.

(8) Pere.

(a) *Pere (Geskil, swaelgebleik)*, d.w.s. gebleikte peerhelftes van enige variëteit wat goed droog, en waarvan die grootste gedeelte van die vog verwyder is, en waarvan die skil, kelke, kerns en stingels ook verwyder is moet as volg gegradeer word:—

- (i) Graad $\diamond \diamond \diamond \diamond \diamond$ moet bestaan uit gesonde, vlesige, letselvrye, netjies gesnyde peerhelftes met 'n egalige helder wit tot ligromerige kleur, met 'n feitlik eenvormige vorm, van 'n puik kwaliteit, geur en tekstuur, wat nie deur 'n sif met mase van $1\frac{1}{4}$ duim kan gaan nie.
- (ii) Graad $\diamond \diamond \diamond \diamond$ moet bestaan uit gesonde, vlesige, netjies gesnyde peerhelftes met 'n betreklik egalige helder wit tot ligromerige kleur, met 'n redelik eenvormige vorm, van 'n baie goeie kwaliteit, geur en tekstuur, wat nie deur 'n sif met mase van $1\frac{1}{4}$ duim kan gaan nie, maar wel deur 'n sif met mase van $1\frac{1}{2}$ duim.
- (iii) Graad $\diamond \diamond \diamond$ moet bestaan uit gesonde, redelik vlesige, netjies gesnyde peerhelftes met 'n betreklik egalige wit tot romerige kleur, van betreklik goeie kwaliteit, geur en tekstuur, wat nie deur 'n sif met mase van 1 duim kan gaan nie, maar wel deur 'n sif met mase van $1\frac{1}{4}$ duim.

- (iv) Grade $\diamond \diamond$ shall consist of fairly fleshy, cleanly cut, halved pears of white to light yellow colour which will not pass through a sieve of $\frac{7}{8}$ -inch mesh, but will pass through a sieve of 1-inch mesh.
- (v) Grade $\diamond$ shall consist of sound halved pears which will pass through a sieve of $\frac{7}{8}$ -inch mesh, and not contain any slab pears.
- (vi) Grade "Slabs" shall consist of shapeless pear halves of good colour and flavour, which are ragged, flat or thin on account of over-ripeness.
- (vii) Undergrades shall consist of sound pears not suitable for inclusion in any of the preceding grades.

(b) *Halved Pears*, i.e. unpeeled sulphur bleached dried pear halves, from which the calyx, cores and stems have been removed, shall be graded as follows:—

- (i) Grade $\diamond \diamond \diamond \diamond$ shall consist of sound, fleshy, unblemished, cleanly cut, separate pear halves of uniform rich colour according to variety, of superior quality, texture and flavour, which will not pass through a sieve of $1\frac{3}{4}$ -inch mesh.
- (ii) Grade $\diamond \diamond \diamond$ shall consist of sound, fleshy, cleanly cut, separate pear halves of good uniform colour according to variety, of good quality, texture and flavour, which will not pass through a sieve of $1\frac{1}{2}$ -inch mesh, but will pass through a sieve of $1\frac{3}{4}$ -inch mesh.
- (iii) Grade $\diamond \diamond \diamond$ shall consist of reasonably fleshy, cleanly cut, separate pear halves of fairly uniform good colour according to variety, of fairly good quality, texture and flavour, which will not pass through a sieve of $1\frac{3}{8}$ -inch mesh, but will pass through a sieve of $1\frac{1}{2}$ -inch mesh.
- (iv) Grade $\diamond \diamond$ shall consist of fairly fleshy, cleanly cut, separate pear halves of fairly good colour and flavour according to variety, which will not pass through a sieve of $1\frac{1}{8}$ -inch mesh, but will pass through a sieve of $1\frac{3}{8}$ -inch mesh.
- (v) Grade $\diamond$ shall consist of sound pears which will pass through a sieve of $1\frac{1}{8}$ -inch mesh, and not contain any slab pears.
- (vi) Grade "Slabs" shall consist of pears of good colour and flavour, which are ragged, flat or thin on account of over-ripeness.
- (vii) Undergrade shall consist of sound pears not suitable for inclusion in any of the preceding grades.

(c) *Quartered pears*, i.e. sulphur bleached quarters of pears which shall be free from calyx and practically free from skins, cores and stems, shall be graded as follows:—

- (i) Grade $\diamond \diamond$ shall consist of cleanly cut, reasonably fleshy, fairly uniform, large whole quarters of pears of good colour, texture and flavour according to variety.
- (ii) Grade $\diamond$ shall consist of sound quarters of pears of smaller size than grade $\diamond \diamond$, and shall not contain any slab pears.
- (iii) Grade "Slabs" shall consist of shapeless fruit of very good colour and flavour, which are ragged, flat or thin on account of over-ripeness.
- (iv) Undergrade shall consist of fruit not suitable for inclusion in any of the preceding grades.

- (iv) Graad $\diamond \diamond$ moet bestaan uit betreklik vlesige, netjies gesnyde peerhelftes met 'n wit tot liggeel kleur, wat nie deur 'n sif met mase van $\frac{7}{8}$ duim kan gaan nie, maar wel deur 'n sif met mase van 1 duim.
- (v) Graad $\diamond$ moet bestaan uit gesonde peerhelftes wat deur 'n sif met mase van $\frac{7}{8}$ duim kan gaan, en mag nie plakkiepere bevat nie.
- (vi) Graad „Plakkies” moet bestaan uit vormlose peerhelftes met 'n goeie kleur en geur, wat toingrig, plat of dun is weens oorrypheid.
- (vii) Ondergraad moet bestaan uit gesonde pere wat ongeskik is vir insluiting by enigeen van bovermelde grade.

(b) *Peerhelftes*, d.w.s. ongeskilte swaelgebleikte droë peerhelftes waarvan die kelke, kerns en stingels verwyder is, moet as volg gegradeer word:—

- (i) Graad $\diamond \diamond \diamond \diamond$ moet bestaan uit gesonde, vlesige, letselvrye, netjies gesnyde, enkele peerhelftes met 'n eenvormige ryk kleur volgens variëteit, van puik kwaliteit, tekstuur en geur, wat nie deur 'n sif met mase van $1\frac{3}{4}$ duim kan gaan nie.
- (ii) Graad $\diamond \diamond \diamond$ moet bestaan uit gesonde, vlesige, netjies gesnyde enkele peerhelftes met 'n goeie eenvormige kleur volgens variëteit, van goeie kwaliteit, tekstuur en geur, wat nie deur 'n sif met mase van $1\frac{1}{2}$ duim kan gaan nie, maar wel deur 'n sif met mase van $1\frac{3}{4}$ duim.
- (iii) Graad $\diamond \diamond \diamond$ moet bestaan uit redelik vlesige, netjies gesnyde enkele peerhelftes met 'n betreklik eenvormige goeie kleur volgens variëteit, van betreklik goeie kwaliteit, tekstuur en geur, wat nie deur 'n sif met mase van $1\frac{3}{8}$ duim kan gaan nie, maar wel deur 'n sif met mase van $1\frac{1}{2}$ duim.
- (iv) Graad $\diamond \diamond$ moet bestaan uit redelik vlesige, netjies gesnyde, enkele peerhelftes met 'n betreklik goeie kleur volgens variëteit, wat nie deur 'n sif met mase van $1\frac{1}{8}$ duim kan gaan nie, maar wel deur 'n sif met mase van $1\frac{3}{8}$ duim.
- (v) Graad $\diamond$ moet bestaan uit gesonde pere, wat deur 'n sif met mase van $1\frac{1}{8}$ duim kan gaan, en mag nie plakkiepere bevat nie.
- (vi) Graad „Plakkies” moet bestaan uit pere met 'n goeie kleur en geur wat toingrig, plat of dun is weens oorrypheid.
- (vii) Ondergraad moet bestaan uit gesonde pere wat ongeskik is vir insluiting by enigeen van bogemelde grade.

(c) *Peerkwarte*, d.w.s. swaelgebleikte peerkwarte sonder kelk en feitlik sonder skil, kern en stingels, moet as volg gegradeer word:—

- (i) Graad $\diamond \diamond$ moet bestaan uit netjies gesnyde, redelik vlesige betreklik eenvormige, groot heel peerkwarte met 'n goeie kleur, tekstuur en geur volgens variëteit.
- (ii) Graad $\diamond$ moet bestaan uit gesonde peerkwarte, kleiner as graad $\diamond \diamond$, en mag nie plakkiepere bevat nie.
- (iii) Graad „Plakkies” moet bestaan uit vormlose vrugte met 'n baie goeie kleur en geur wat toingrig, plat of dun is weens oorrypheid.
- (iv) Ondergraad moet bestaan uit vrugte wat ongeskik is vir insluiting by enigeen van bogemelde grade.

(9) *Plums*, i.e. sulphur bleached plum halves from which the pit has been removed, shall be graded as follows:—

- (i) Grade $\diamond\diamond\diamond\diamond$ shall consist of sound, fleshy, unblemished, cleanly cut, separate halved plums of uniform rich colour according to variety, and of superior flavour, which will not pass through a sieve of $1\frac{1}{2}$ -inch mesh.
- (ii) Grade $\diamond\diamond\diamond$ shall consist of sound, reasonably fleshy, cleanly cut, separate halved plums of fairly uniform rich colour according to variety, and of good flavour, which will not pass through a sieve of $1\frac{1}{2}$ -inch mesh, but will pass through a sieve of $1\frac{1}{4}$ -inch mesh.
- (iii) Grade $\diamond\diamond\diamond$ shall consist of sound, fairly fleshy, cleanly cut, separate halved plums of good colour and flavour according to variety, which will not pass through a sieve of 1-inch mesh, but will pass through a sieve of $1\frac{1}{4}$ -inch mesh.
- (iv) Grade $\diamond\diamond$ shall consist of cleanly cut, separate halves of plums of fairly good colour according to variety, which will not pass through a sieve of $\frac{7}{8}$ -inch mesh, but will pass through a sieve of 1-inch mesh.
- (v) Grade $\diamond$ shall consist of cleanly cut, complete halved plums of any colour, which pass through a sieve of $\frac{7}{8}$ -inch mesh, and shall not contain any black a slab plums.
- (vi) Grade "Slabs" shall consist of shapeless fruits of good colour and flavour, which are ragged, flat or thin on account of over-ripeness.
- (vii) Undergrade shall consist of sound fruit not suitable for inclusion in any of the preceding grades, but shall not include unpitted fruit.

(10) *Prunes*.

- (a) The fruit must be sound and thoroughly cured, and shall be graded for size according to the number of fruits to the pound. There shall be the following grades of prunes:—
 - (i) Count of 20/30 prunes to the pound.
 - (ii) Count of 30/40 prunes to the pound.
 - (iii) Count of 40/50 prunes to the pound.
 - (iv) Count of 50/60 prunes to the pound.
 - (v) Count of 60/70 prunes to the pound.
 - (vi) Count of 70/80 prunes to the pound.
 - (vii) Count of 80/90 prunes to the pound.
 - (viii) Count of 90/100 prunes to the pound.
 - (ix) Count of 100/120 prunes to the pound.
 - (x) Count of 120/over prunes to the pound.
 - (xi) Undergrade shall comprise broken, badly marked or other fruit not suitable for inclusion in any of the preceding grades.
- (b) In each of the aforesaid grades a tolerance of not more than 5 per cent by number of damaged, broken or split prunes will be allowed.
- (c) All prunes in any container shall be of uniform size within the count to the pound specified thereon.

11. (1) *Nuts*, i.e. tree nuts of any kind shall be sound and free from rancidity and may be packed in bags containing up to 100 lb. net of nuts.

(2) (a) *Almonds* shall be classified as "Soft-Shell", "Semi-Soft-Shell" or "Hard-Shell" and the contents of any container consist of nuts of an even size.

(b) *Walnuts* shall be graded as follows:—

- (i) Grade $\diamond\diamond\diamond\diamond$ shall consist of sound nuts which will not pass through a sieve of $1\frac{1}{2}$ -inch mesh, and shall not contain more than 5 per cent by number of wasteful nuts.

(9) *Pruime*, d.w.s. swaelgebleikte pruimhelftes waarvan die pit verwyder is, moet as volg gegradeer word:—

- (i) Graad $\diamond\diamond\diamond\diamond$ moet bestaan uit gesonde, vlesige, letselvrye, netjies gesnyde, enkele pruimhelftes met 'n eenvormige ryk kleur volgens variëteit, en 'n puik geur, wat nie deur 'n sif met mase van $1\frac{1}{2}$ duim kan gaan nie.
- (ii) Graad $\diamond\diamond\diamond$ moet bestaan uit gesonde, redelik vlesige, netjies gesnyde, enkele pruimhelftes met 'n betreklik eenvormige ryk kleur volgens variëteit, en 'n goeie geur, wat nie deur 'n sif met mase van $1\frac{1}{4}$ duim kan gaan nie, maar wel deur 'n sif met mase van $1\frac{1}{2}$ duim.
- (iii) Graad $\diamond\diamond\diamond$ moet bestaan uit gesonde, betreklik vlesige, netjies gesnyde, enkele pruimhelftes met 'n goeie kleur en geur volgens variëteit, wat nie deur 'n sif met mase van 1 duim kan gaan nie, maar wel deur 'n sif met mase van $1\frac{1}{4}$ duim.
- (iv) Graad $\diamond\diamond$ moet bestaan uit netjies gesnyde enkele pruimhelftes met 'n betreklik goeie kleur volgens variëteit, wat nie deur 'n sif met mase van $\frac{7}{8}$ duim kan gaan nie, maar wel deur 'n sif met mase van 1 duim.
- (v) Graad $\diamond$ moet bestaan uit netjies genyde heel pruimhelftes van enige kleur wat deur 'n sif met mase van $\frac{7}{8}$ duim kan gaan en mag nie swart vrugte of plakkiepruime bevat nie.
- (vi) Greed „Plakkies” moet bestaan uit vormlose pruimhelftes met 'n goeie kleur en geur, wat toingrig, plat of dun is weens oorrypheid.
- (vii) Ondergraad moet bestaan uit gesonde vrugte wat ongeskik is vir insluiting by enige van bovermelde grade, maar mag nie vrugte met pitte bevat nie.

(10) *Pruimedante*.

- (a) Die vrugte moet gesond en behoorlik gedroog wees, en moet volgens grootte ooreenkomstig die aantal vrugte per pond gegradeer word. Daar is die volgende grade vir pruimedante:—
 - (i) Telling van 20/30 pruimedante per pond.
 - (ii) Telling van 30/40 pruimedante per pond.
 - (iii) Telling van 40/50 pruimedante per pond.
 - (iv) Telling van 50/60 pruimedante per pond.
 - (v) Telling van 60/70 pruimedante per pond.
 - (vi) Telling van 70/80 pruimedante per pond.
 - (vii) Telling van 80/90 pruimedante per pond.
 - (viii) Telling van 90/100 pruimedante per pond.
 - (ix) Telling van 100/120 pruimedante per pond.
 - (x) Telling van 120/meer pruimedante per pond.
 - (xi) Ondergraad moet bestaan uit gebreekte, oormatig gemerkte of ander vrugte wat ongeskik is vir insluiting by enigeen van bovermelde grade.
- (b) In enigeen van bogenoemde grade word 'n speling van hoogstens 5 persent volgens getal beskadigde, gebreekte of gesplete pruimedante toegelaat.
- (c) Alle pruimedante in enige houer moet 'n eenvormige grootte hê binne die telling per pond daarop aangedui.

11. (1) *Neute*, d.w.s. boomneute, moet gesond en nie galsterig wees nie, en kan verpak word in sakke wat tot 100 lb. neutte netto bevat.

(2) (a) *Amandels* moet geklassifiseer word as „sagtedop”, „halfsagtedop” of „hardedop” en die inhoud van elke houer moet uit neutte van 'n eenvormige grootte bestaan.

(b) *Okkerneute* moet as volg gegradeer word:—

- (i) Graad $\diamond\diamond\diamond\diamond$ moet bestaan uit gesonde neutte wat nie deur 'n sif met mase van $1\frac{1}{2}$ duim kan gaan nie en mag hoogstens 5 persent volgens getal dowwe neutte bevat.

(ii) Grade $\diamond \diamond \diamond \diamond$ shall consist of sound nuts which will not pass through a sieve of 1-inch mesh, but will pass through a sieve of $1\frac{1}{4}$ -inch mesh, and shall not contain more than 10 per cent by number of wasteful nuts.

(iii) Grade $\diamond \diamond \diamond$ shall consist of sound unsized nuts, and shall not contain more than 20 per cent by number of wasteful nuts.

(c) *Mixed Unshelled Nuts*, shall consist of a mixture in any proportion of two or more kinds of sound unshelled tree nuts, which shall not contain more than 20 per cent by number of wasteful nuts.

(d) *Mixed Shelled Nuts*, shall consist of a mixture in any proportion of two or more kinds of sound shelled tree nuts.

(e) *Shelled Nuts* of any kind shall consist of meaty, sound kernels.

12. Miscellaneous.

(1) *Cape Fruit*, i.e. a mixture of seedles dried vine fruits with or without the admixture of finely chopped candied peel, shall consist of a mixture of not less than three kinds of sound, fleshy fruit of medium size of each kind, with or without the admixture of finely chopped candied peel, and the mixture shall not contain any fruits containing seeds, and shall be reasonably free from capstems.

(2) *Mebos*.

(a) *Mebos* shall be made solely from sound, whole, fresh, ripe apricots and may be plain or sugared *Mebos*, the fruit in any one container being as uniform in size and thickness as possible, and of uniform colour.

(b) The word "*Mebos*" shall only be applied to apricot fruit as described in sub-regulation (a), and the word "*Mebos*" shall not be used in conjunction with any other word such as "*Genuine*", "*Imitation*" or "*Artificial*", and the word "*Mebos*" shall not be corrupted or distorted in any way.

(3) *Minced Dried Fruit*.—Minced dried fruit shall be made from sound dried fruit to which sugar may be added and shall contain no dried fruit containing mould or foreign matter of any description or dried fruit which for any reason is unfit for human consumption.

(4) (a) *Mixed Dried Fruit*, i.e. any mixture of dried tree fruit excluding nuts, shall be graded as follows:—

(i) Grade $\diamond \diamond \diamond \diamond \diamond$ shall consist of grade $\diamond \diamond \diamond \diamond \diamond$ fruit, and if prunes are included, they shall be of a count of 40 to 50 prunes to the pound.

(ii) Grade $\diamond \diamond \diamond \diamond$ shall consist of grade $\diamond \diamond \diamond \diamond$ fruit, and if prunes are included, they shall be of a count of 50 to 60 prunes to the pound.

(iii) Grade $\diamond \diamond \diamond$ shall consist of grade $\diamond \diamond \diamond$ fruit, and if prunes are included, they shall be of a count of 60 to 80 prunes to the pound.

(iv) Grade $\diamond \diamond$ shall consist of grade $\diamond \diamond$ fruit, and if prunes are included, they shall be of a count of 80 to 100 prunes to the pound.

(v) Grade $\diamond$ shall consist of grade $\diamond$ fruit, and if prunes are included, they shall be of a count of 100 prunes and over to the pound.

(vi) Undergrade shall consist of undergrade fruit, and if prunes are included, they shall be of a count of 120 prunes and over to the pound or of undergrade prunes.

(ii) Graad $\diamond \diamond \diamond \diamond$ moet bestaan uit gesonde neute wat nie deur 'n sif met mase van 1 duim kan gaan nie, maar wel deur 'n sif met mase van $1\frac{1}{4}$ duim, en mag hoogstens 10 persent volgens getal dowwe neute bevat.

(iii) Graad $\diamond \diamond \diamond$ moet bestaan uit gesonde neute wat nie volgens grootte geklassifiseer is nie, en mag hoogstens 20 persent volgens getal dowwe neute bevat.

(c) *Gemengde ongedopte neute* moet bestaan uit 'n mengsel in enige verhouding van twee of meer soorte ongedopte gesonde boomneute, en mag hoogstens 20 persent volgens getal dowwe neute bevat.

(d) *Gemengde gedopte neute* moet bestaan uit 'n mengsel in enige verhouding van twee of meer soorte gesonde gedopte boomneute.

(e) *Gedopte neute* van enige soort moet bestaan uit vlesige, gesonde pitte.

12. Diverse.

(1) *Koekmengsel*, d.w.s. 'n mengsel van pitlose droë wingerdvrugte met of sonder toevoeging van fyngekapte versuikerde skil, moet bestaan uit 'n mengsel van minstens drie soorte gesonde, vlesige vrugte van medium grootte van elke soort, met of sonder toevoeging van fyngekapte versuikerde skil, en mag nie vrugte met pitte bevat nie en moet redelik vry van stingels wees.

(2) *Mebos*.

(a) *Mebos* moet uitsluitlik van gesonde, heel, vars, ryp appelkose gemaak word en kan onversuiker of versuiker wees, en die vrugte in enige enkele houer moet so eenvormig moontlik wees wat betref grootte en dikte, en moet eenvormig van kleur wees.

(b) Die woord „*mebos*” is net van toepassing op appelkoosvrugte soos in subregulasie (a) beskryf, en die woord „*mebos*” mag nie in samestellings met enige ander woord soos „*egte*”, „*nagemaakte*” of „*kunsmatige*” gebruik word nie, en die woord „*mebos*” mag nie op enige wyse verdraai of vervorm word nie.

(3) *Gemaalde droëvrugte* moet gemaak word van gesonde droëvrugte waarby suiker gevoeg kan word, en mag geen droëvrugte bevat wat muf of vol vreemde stowwe van enige aard is, of droëvrugte bevat om die een of ander rede vir menslike verbruik ongeskik is nie.

(4) (a) *Gemengde droëvrugte*, d.w.s. enige mengsel van droë boomvrugte, uitgesonderd neute, moet as volg gegradeer word:—

(i) Graad $\diamond \diamond \diamond \diamond \diamond$ moet bestaan uit vrugte graad $\diamond \diamond \diamond \diamond \diamond$, en as dit prui-medante bevat moet hulle prui-medante met 'n telling van 40 tot 50 per pond wees.

(ii) Graad $\diamond \diamond \diamond \diamond$ moet bestaan uit vrugte graad $\diamond \diamond \diamond \diamond$, en as dit prui-medante bevat moet hulle prui-medante met 'n telling van 50 tot 60 per pond wees.

(iii) Graad $\diamond \diamond \diamond$ moet bestaan uit vrugte graad $\diamond \diamond \diamond$, en as dit prui-medante bevat, moet hulle prui-medante met 'n telling van 60 tot 80 per pond wees.

(iv) Graad $\diamond \diamond$ moet bestaan uit vrugte graad $\diamond \diamond$, en as dit prui-medante bevat, moet hulle prui-medante met 'n telling van 80 tot 100 per pond wees.

(v) Graad $\diamond$ moet bestaan uit vrugte graad $\diamond$, en as dit prui-medante bevat moet hulle prui-medante met 'n telling van 100 en meer per pond wees.

(vi) Ondergraad moet bestaan uit ondergraad vrugte, en as dit prui-medante bevat moet hulle prui-medante met 'n telling van 120 en meer per pond, of ondergraad prui-medante wees.

(b) The percentage of each variety of dried fruit in any one container shall be indicated thereon in stencilled letters at least one-half inch in height.

(5) *Pineapple Rings*.—Dehydrated or dried pineapple rings shall be prepared from sound, fresh, firm ripe pineapples; there shall be the following grades:—

(i) Grade $\diamond \diamond \diamond \diamond$ shall consist of not less than 95 per cent by weight of whole rings of uniform size, and of uniform bright natural colour, free from skins, cores and marks, and of superior quality, texture and flavour.

(ii) Grade $\diamond \diamond \diamond \diamond$ shall consist of not less than 75 per cent by weight of whole rings, of good colour natural to the season's crop, and of good quality, flavour and texture, free from skins and cores; provided that a tolerance of not more than 5 per cent for skins and cores adhering to the rings may be allowed.

(6) *Raisins and Nuts*.

(a) (i) Shall consist of a mixture of either shelled tree nuts and raisins or shelled groundnuts and raisins.

(ii) If groundnuts are used, this shall be indicated on the outside of the containers.

(b) Raisins and nuts shall consist of not less than 2 oz. of sound nut kernels in every pound mixture of nuts and raisins or sultanas, and the quality of the raisins or sultanas used shall be graded $\diamond \diamond \diamond$ or higher.

DEFINITIONS.

13. In these regulations, unless inconsistent with the context—

- (i) "bleached" and "sulphur bleached" in relation to dried fruit means dried fruit which has been treated with sulphur dioxide before drying; (iii)
- (ii) "cored" means that the seed capsule and seeds have been removed; (xiii)
- (iii) "currents" means small seedless undipped raisins produced solely from the Zante currant and the Cape currant varieties; (iv)
- (iv) "currants (black)" means currants produced solely from the Zante currants and coloured Cape currant varieties; (v)
- (v) "currants (white)" means currants produced solely from Cape currant varieties; (vi)
- (vi) "dipping" in relation to any dried vine fruit, means removing the waxy bloom from the surface of the grape berry, and the checking of the skins which is generally done by dipping the grapes in an alkaline solution; and "dipped" has a corresponding meaning; (vii)
- (vii) "dried fruit" means fruit which, whether in its original or in a preprocessed form, has been preserved through drying by any natural or artificial means, whereby the greater part of its moisture has been removed, and "fruit" shall mean apples, apricots, figs, grapes, guavas, nectarines, peaches, pears, pineapples, Japanese and European plums, and all varieties of nuts; (ii)
- (viii) "dehydration" means drying by artificially produced heat under controlled conditions of temperature, humidity, and air flow; (xvi)
- (ix) "dehydrated fruit" means fruit which, whether in its original or processed form, has been preserved through dehydration; (xv)

(b) Die persentasie van elke variëteit droëvrugte in enige besondere houer moet in letters van minstens 'n halfduim daarop gesjabloneer word.

(5) *Pynappelringe*.—Ontwaterde of droë pynappelringe moet gemaak word van gesonde, vars, stewig-ryp pynappels. Daar is die volgende grade:—

(i) Graad $\diamond \diamond \diamond \diamond$ moet bestaan uit minstens 95 persent volgens gewig heel ringe van eenvormige grootte en 'n eenvormige helder natuurlike kleur, sonder skil, kern en merke, en van 'n puik kwaliteit, tekstuur en geur.

(ii) Graad $\diamond \diamond \diamond \diamond$ moet bestaan uit minstens 75 persent volgens gewig heel ringe met 'n goeie kleur kenmerkend van die oes van die seisoen, en van 'n goeie kwaliteit, geur en tekstuur, sonder skil en kern: Met dien verstande dat 'n speling van hoogstens 5 persent vir skil en kern wat aan die ringe vassit, toegelaat kan word.

(6) *Rosyntjies en neutte*.

(a) (i) moet bestaan uit 'n mengsel van of gedopte boomneute en rosyntjies, of gedopte grondboontjies en rosyntjies.

(ii) Indien grondboontjies gebruik word, moet dit buite op die houters aangedui word.

(b) Rosyntjies en neutte moet bestaan uit minstens 2 ons gesonde neutpitte in elke pond mengsel van neutte en rosyntjies of sultanas, en die kwaliteit van die rosyntjies of sultanas moet graad $\diamond \diamond \diamond$ of hoër wees.

WOORDOMSKRYWING.

13. In hierdie regulasies, tensy in stryd met die samehang, beteken—

- (i) „dowwe”, met betrekking tot neutte, enige neut wat swart geword het, uitgedroog, met insekte besmet, of ongeskik vir menslike verbruik is; (xxv)
- (ii) „droëvrugte”, vrugte wat hetsy in die oorspronklike of in 'n verwerkte vorm gepreserveer is deur dit te droog volgens natuurlike of kunsmatige metode deur middel waarvan die grootste gedeelte van die vog verwyder is, en „vrugte” beteken appels, appelkose, vye, druiwe, koejawels, kaalperskes, perskes, pere, pynappels, Japanse en Europese pruime en neutte van alle variëteite; (vii)
- (iii) „gebleik” en „swaelgebleik”, met betrekking tot droëvrugte, droëvrugte wat voor dit gedroog is, met swaeldioksied behandel is; (i)
- (iv) „korente”, klein pitlose ongeloopte rosyntjies uitsluitlik gemaak van die Zante- en Kaapse korentevariëteite; (iii)
- (v) „korente (swart)”, korente uitsluitlik gemaak van die Zante- en gekleurde Kaapse korentevariëteite; (iv)
- (vi) „korente (wit)”, korente uitsluitlik gemaak van Kaapse korentevariëteite; (v)
- (vii) „loog”, met betrekking tot 'n gedroogde wingerdvrug, verwydering van die wasagtige was van die oppervlakte van die druiwekorrel en veroorsaking van fyn barsies in die doppe, gewoonlik gedoen deur die druiwe in 'n alkaliese oplossing te doop, en „geloog” het 'n ooreenstemmende betekenis; (vi)
- (viii) „los muskadelrosyntjies”, ongeloopte los rosyntjies; (xiii)
- (ix) „los rosyntjies”, geloogde rosyntjies wat uitsluitlik gemaak is van Hanepoot- of Waltham Cross (Rosaki)-druie, en waarvan die korrels los van die hoofstingel is; (xvii)

- (x) "floaters" means dried immature grapes; (xxiv)
- (xi) "moisture proof packages" means containers in which the products contained therein shall absorb less than 2 per cent of moisture by weight when stored for two months in still air conditions at a temperature of 85° F. and relative humidity of 85 per cent; (xxv)
- (xii) "muscatels" means undipped stalk or cluster raisins; (xi)
- (xiii) "muscatels (loose)" means undipped loose raisins; (viii)
- (xiv) "over-ripe" means a soft, moist state where the connected fibres are not firm and cannot withstand handling, but do not show signs of decomposing; (xviii)
- (xv) "pitted" or "seeded" means the seeds or pips have been removed by manual or mechanical means; (xiv)
- (xvi) "raisins" means the dried product of any grape; (xix)
- (xvii) "raisins (loose)" means dipped raisins produced solely from Hanepoot or Waltham Cross (Rosaki) grapes and of which the berries are separated from the main stalk; (ix)
- (xviii) "raisins (stalk or clusters)" means dipped raisins produced solely from Hanepoot or Waltham Cross (Rosaki) grapes, of which the berries are still attached to the entire stalk; (xx)
- (xix) "seedless" means the fruit was grown without seeds or pips; (xviii)
- (xx) "sultanas" means raisins made solely from the seedless grape known in South Africa as sultanas; (xxi)
- (xxi) "sultanas (unbleached O.R. Type)" means dipped sultanas of which the colour of the skins shall be golden yellow to amber brown, of a shade range between plates 10 L 7 and 13 K 12 as defined in Mearz and Paul's Dictionary of Colour; (xxii)
- (xxii) "sultanas (unbleached W.P. Type)" means dipped sultanas of which the colour of the skins shall be russet brown to brazil brown, of a shade between plates 14 I 12 and 8 L 8 as defined in Mearz and Paul's Dictionary of Colour; (xxiii)
- (xxiii) "undipped" means dried in the natural state without being treated in any way to remove the waxy bloom from the surface of the berries; (xii)
- (xxiv) "unpitted" means the seeds or pips have not been removed; (x)
- (xxv) "wasteful" means in relation to nuts any nut that is blackened, dry, insect infested or unfit for human consumption. (i)

* No. 1136.]

[3 June 1955.]

GRADING, PACKING AND MARKETING OF CERTAIN DRIED FRUIT SOLD IN THE UNION.

His Excellency the Governor-General has, under the powers vested in him by section *forty-three* of the Marketing Act, 1937 (Act No. 26 of 1937), as amended, made the regulations contained in the Schedule hereto relating to the grading, packing and marking of dried fruit, a regulated product, sold in the Union in substitution for the regulations published under Government Notice No. 2450 of 1945, as amended.

SCHEDULE.

1. These regulations shall not apply in the case of dried fruit—

- (a) sold by a producer of unprocessed dried fruit to a person dealing in the course of trade with dried fruit and registered as such in terms of section 19 of the Dried Fruit Scheme promulgated by Proclamation No. 332 of 1949; or

- (x) „met pitte”, dat die pitte nie verwyder is nie; (xxiv)
- (xi) „Muskadelrosyntjies”, ongeloopte los- of trosrosyntjies; (xii)
- (xii) „ongeloopt”, in die natuurlike toestand gedroog sonder behandeling om die wasagtige was van die oppervlakte van die korrel te verwyder; (xxiii)
- (xiii) „ontkern”, dat die saadhuise en pitte verwyder is; (ii)
- (xiv) „ontpitte”, dat die pitte met die hand of meganiese verwyder is; (xv)
- (xv) „ontwaterde vrugte”, vrugte wat of in die oorspronklike of in 'n verwerkte vorm deur middel van ontwatering gepreserveer is; (ix)
- (xvi) „ontwatering”, die uitdroging deur kunsmatig ontwikkelde hitte onder beheerde toestande van temperatuur, vogtigheid en lugtoevoer; (viii)
- (xvii) „oorryp”, 'n sagte, klam toestand waarin die veselverband nie stewig en teen hantering bestand is nie, maar nie tekens van ontbinding toon nie; (xiv)
- (xviii) „pitlose”, dat die vrugte sonder pitte gekweek is; (xix)
- (xix) „rosyntjies”, die gedroogde produk van enige druiwesoort; (xvi)
- (xx) „stingel of trosrosyntjies”, geloogde rosyntjies wat uitsluitlik gemaak is van Hanepoot- of Waltham Cross (Rosaki)-druie en bestaan uit korrels wat nog aan die heel stingel sit; (xviii)
- (xxi) „sultanas”, rosyntjies uitsluitlik gemaak van die pitlose druifsoort wat in Suid-Afrika as sultana bekend is; (xx)
- (xxii) „sultanas (ongebleikte O.R.-tipe)”, geloogde sultanas waarvan die kleur van die dop goudgeel tot amberbruin is met die kleurreeks tussen plate 10 L 7 en 13 K 12 soos in Mearz en Paul se „Dictionary of Colour” omskryf; (xxi)
- (xxiii) „sultanas (ongebleikte W.P.-tipe)”, geloogde sultanas waarvan die kleur van die dop rosbrown tot brasiebruin is met die kleurreeks tussen plate 14 I 12 en 8 L 8 soos in Mearz en Paul se „Dictionary of Colour” omskryf; (xxii)
- (xxiv) „vlotters”, gedroogde onvolwasse druie; (x)
- (xxv) „vogdigte pakkies”, houers waarin die vrugte daarin bevat minder as 2 persent vog volgens gewig sal opneem, indien hulle vir 2 maande in stil lugtoestande teen 'n temperatuur van 85° F. en 'n relatiewe vogtigheid van 85 persent gehou word; (xi)

* No. 1136.]

[3 Junie 1955.]

GRADERING, VERPAKKING EN MERK VAN SEKERE DROËVRUGTE IN DIE UNIE VERKOOP.

Sy Eksellensie die Goewerneur-generaal het, kragtens die bevoegdheid hom verleen by artikel *drie-en-veertig* van die Bemarkingswet, 1937 (Wet No. 26 van 1937), soos gewysig, die regulasies vervat in die Bylae hiervan met betrekking tot die gradering, verpakking en merk van droëvrugte, 'n beheerde produk, wat in die Unie verkoop word, gemaak ter vervanging van die regulasies afgekondig by Goewermentskennisgewing No. 2450 van 1945, soos gewysig.

BYLAE.

1. Hierdie regulasies is nie van toepassing nie in die geval van droëvrugte—

- (a) wat deur 'n produsent van onverwerkte droëvrugte verkoop is aan 'n persoon wat in droëvrugte as 'n besigheid handel en as sodanig geregistreer is kragtens artikel 19 van die Droëvrugteskema by Proklamasie No. 332 van 1949 afgekondig; of

- (b) sold by a packer, registered as aforesaid, to another such packer; or
- (c) which has been imported into the Union; provided that a container containing imported dried fruit shall be clearly and legibly marked with the word "Imported".

PACKING AND MARKING OF DRIED FRUITS AND CONTAINERS.

2. All dried fruit shall be packed in accordance with the following provisions:—

- (a) All boxes shall be lined with waxed or other suitable paper as a protection against insects.
- (b) All cartons shall be lined with or wrapped in or sealed with waxed or other suitable paper as a protection against insects.
- (c) Only clean boxes or containers shall be used.
- (d) Bags containing dried fruits, other than nuts, shall be lined with paper, unbleached calico or other suitable material.
- (e) The packer shall clearly and legibly impress on boxes or containers containing dried fruits in black letters his name and address, or his registered number, the name and grade of the dried fruits, the nature of the dried fruit, and the net weight of the contents of each box or container, and for the purpose of this paragraph—
 - (i) "dried whole unpitted tree fruits", excluding prunes, shall be described as such according to kind, and shall be graded as grade $\diamond$ fruit and undergrade;
 - (ii) peeled figs shall be described as "peeled";
 - (iii) pressed figs shall be described as "pressed";
 - (iv) dehydrated fruit shall be packed according to the size grades for dried fruit as prescribed in these regulations.
- (f) All boxes, bags or containers containing dried fruits shall be clearly marked with the words "Product of the Union of South Africa" or "Imported", whichever term is applicable, to indicate the origin of the contents.
- (g) The grade of all dried fruits, exposed for sale whether in the original or any other container, or loose, shall be clearly displayed in such a position as to indicate the fruit to which it applies.
- (h) Unless otherwise provided in these regulations, no dried fruit of a grade higher than grade $\diamond \diamond$ shall be packed in bags, except in the case of vine fruits intended for the baking trade, in which case $\diamond \diamond \diamond$ and $\diamond \diamond \diamond \diamond$ may be packed in bags.
- (i) In the case of plums and figs the variety thereof shall be indicated on the container.
- (j) Dehydrated fruit shall be packed only in hermetically sealed containers, or in moisture proof cellophane, pliofilm, parchment, waxed cartons, or other moisture vapour proof material.
- (k) All containers containing dehydrated fruit shall be clearly marked as such, and shall indicate the registered brand of the packer, the kind of fruit and the grade.
- (l) All raisins, if sulphur bleached, shall be marked accordingly.
- (m) Raisins of a dull dark brown colour, shall have the word "Dark", in brackets legibly inscribed on the container, next to the diamond designation denoting the grade for size, in letters of the same size as the word "raisins" on such container.
- (n) The containers of raisins packed in accordance with paragraph (g) of sub-regulation (2) of regulation 5 shall be legibly marked with the word "Smalls" in letters of the same size as the word "raisins" on such container.

- (b) wat deur 'n verpakker, geregistreer soos voornoem, aan 'n ander sodanige verpakker verkoop is; of
- (c) wat in die Unie ingevoer is; met dien verstande dat 'n houer wat ingevoerde droëvrugte bevat, duidelik en leesbaar met die woord „Ingevoer” gemerk moet wees.

VERPAKKING EN MERK VAN DROËVRUGTE EN HOERS.

2. Alle droëvrugte moet ooreenkomstig onderstaande bepalings verpak word:—

- (a) Alle kisties moet binne met waspapier of ander geskikte papier uitgevoer word as beskerming teen insekte.
- (b) Alle kartonhouers moet binne met waspapier of ander geskikte papier uitgevoer of daarin toegedraai of verseël word as beskerming teen insekte.
- (c) Net skoon kisties of houters mag gebruik word.
- (d) Sakke wat ander droëvrugte as neutte bevat, moet binne met papier, ongebleikte linne of met ander geskikte materiaal uitgevoer word.
- (e) Die verpakker moet duidelik en leesbaar op kisties of houters wat droëvrugte bevat, sy naam en adres of sy geregistreerde nommer, die naam en graad van die droëvrugte, die aard van die droëvrugte, en die netto gewig van die inhoud van elke kistie of houer leesbaar in swart letters afdruk en vir die toepassing van hierdie paragraaf—
 - (i) moet „gedroogde heel boomvrugte met pitte”, uitgesonderd pruimedante, volgens soort as sodanig beskryf word en as vrugte graad $\diamond$ en as ondergraad vrugte gegradeer word;
 - (ii) moet geskilte vye beskryf word as „geskil”;
 - (iii) moet geperste vye beskryf word as „gepers”;
 - (iv) moet ontwaterde vrugte verpak word ooreenkomstig die graadgroottes vir droëvrugte soos in hierdie regulasies voorgeskryf.
- (f) Alle kisties, sakke of houters wat droëvrugte bevat, moet duidelik gemerk word met die woorde „Produk van die Unie van Suid-Afrika” of „Ingevoer”, na gelang van die geval, om die herkoms van die inhoud aan te dui.
- (g) Die graad van alle droëvrugte wat vir verkoop uitgestal word, hetsy in die oorspronklike of in enige ander houer of los, moet duidelik aangetoon word op so 'n plek dat dit die vrugte waarop dit betrekking het, aandui.
- (h) Tensy in hierdie regulasies anders bepaal, mag geen droëvrugte van 'n hoër graad as graad $\diamond \diamond$ in sakke verpak word nie, uitgesonderd in die geval van wingerdvrugte wat vir die bakkersbedryf bestem is wanneer grade $\diamond \diamond \diamond$ en $\diamond \diamond \diamond \diamond$ in sakke verpak kan word.
- (i) In die geval van pruime en vye moet die variëteit op die houer aangedui word.
- (j) Ontwaterde vrugte moet slegs in lugdigverseëelde houters of in vogdigte sellofaan, „pliofilm”, perkament, waskartonne of ander vogdampdigte materiaal verpak word.
- (k) Alle houters wat ontwaterde vrugte bevat, moet duidelik as sodanig gemerk word, en die geregistreerde merk van die verpakker, die graad en soort vrugte moet daarop aangedui word.
- (l) Alle rosyntjies, indien swaelgebleik, moet dienooerkomstig gemerk wees.
- (m) By rosyntjies met 'n dowwe donkerbruin kleur, moet die woord „Donker”, tussen hakies duidelik op die houer langs die diamantaanwysing wat die graadgrootte aandui, aangebring word in letters van dieselfde grootte as die woord „Rosyntjies” op sodanige houer.
- (n) Die houters van rosyntjies, verpak ooreenkomstig paragraaf (g) van subregulasie (2) van regulasie 5, moet buite-op duidelik gemerk wees met die woord „Klein” in letters van dieselfde grootte as die woord „Rosyntjies” op sodanige houer.

3. (a) The moisture content of any dried fruit shall be determined as follows:—

Draw a representative sample of the fruit and spread 5-10 grams of the prepared sample as evenly as possible over the bottom of a metal dish about 8.5 c.m. in diameter and provided with a tightly fitted cover, weigh and dry at 70° C. for 6 hours under pressure not to exceed 100 m.m. of mercury. During drying admit to the oven a slow current of air (about 2 bubbles per second), dried by passing through H_2SO_4 . (The metal dish must be placed in direct contact with the metal shelf of the oven). Replace the cover, cool the dish in a desiccator, and weigh. Disregard any temporary drop of oven temperature that may occur during the early part of the drying period owing to the rapid evaporation of water. With raisins and fruit similarly rich in sugar, use about 5 grams of the sample and dry and weigh with the dish about 2 grams of finely divided asbestos. Moistened with hot water, mix the sample and asbestos thoroughly, evaporate on steam bath barely to dryness, and complete drying as directed above.

At least two tests shall be made and the average taken.

(b) In practice any method giving correlating results may be used, but any apparatus used should first be standardised against the method described above.

GENERAL CONDITIONS AS TO RIPENESS, PURITY, CLEANNESS, DISEASE, GRADING, ETC.

4. (1) All grades of dried fruit shall conform to the following specifications:—

- (a) The outer layer or shown surface of the fruit shall be a true indication of the average grade of the contents of the container.
- (b) The fruit shall be thoroughly dried and free from fermentation, mould, damage, decay, deterioration or undue stickiness arising from any cause whatsoever.
- (c) The product shall be prepared from sound, undamaged, naturally ripened fruit, and possess the flavour characteristic of its respective kind.
- (d) The product shall be reasonably free from capstems, and shall be free from stalk, "blobs" or lumps, grit, insect refuse, insects, blackened or crushed fruit and any other foreign matter.
- (e) Except where otherwise provided in these regulations, all dried fruit in any container shall be of the same grade and variety.
- (f) All dried fruits except dried vine fruits, prunes and guavas shall be entirely free from pits.
- (g) Raisins and sultanas of grade $\diamond \diamond \diamond$ and higher shall be properly sunbleached, and free from any sign of the natural chlorophyll colour of the grape.
- (h) Dehydrated fruit shall—
 - (i) be packed into sealed containers immediately upon removal from the dehydrator. The delay between the removal of the product from the dehydrator and the packing thereof in hermetically sealed containers, or in moisture proof containers, shall not exceed two hours;
 - (ii) not contain more than 12 per cent by weight of moisture.
- (i) The sizes of grading sieves prescribed in these regulations for dried tree fruits apply to unprocessed dried tree fruits. Processed dried tree fruits shall be at least $\frac{1}{32}$ inch larger in size than the minimum sizes prescribed in these regulations for unprocessed dried tree fruits.

3. (a) Die voginhoud van enige droëvrugte, moet as volg bepaal word:—

Trek 'n verteenwoordigende monster van die droëvrugte en versprei 5-10 gram van die bereide monster so eweredig moontlik oor die boom van 'n metaalhouer, ongeveer 8.5 sentimeter in deursnee en toegerus met 'n deksel wat styf pas. Weeg, en droog by 70° C. vir 6 uur onder druk wat nie 100 millimeter kwik te bowe gaan nie. Stuur 'n stadige stroom lug (ongeveer 2 blasies per sekonde), gedroog deur dit deur H_2SO_4 te stuur, deur. (Die metaalhouer moet so geplaas word dat dit in direkte aanraking met die metaalrak van die oond is.) Plaas die deksel terug, verkoel die houer in 'n desikator, en weeg. Verontagsaam enige tydelike vermindering in die temperatuur van die oond wat as volg van die vinnige verdamping van water in die begin mag voorkom. Gebruik met rosyntjies, en ander droëvrugte wat soveel suiker bevat, omtrent 5 gram van die monster, en droog en weeg met die houer sowat 2 gram fyn verdeelde asbestos. Klam aan met warm water, meng die monster en asbestos deeglik, verdamp oor 'n stoombad tot dit net droërig is en voltooi die uitdroging soos hierbo uiteengesit.

Minstens twee toetse moet gemaak word en die gemiddelde daarvan geneem word.

(b) In die praktyk kan enige metode wat hiermee korreleer gebruik word maar die apparaat moet eers teen hierdie metode gestandaardiseer word.

ALGEMENE VOORWAARDES BETREFFENDE RYPHEID, SUIWERHEID, SKOONHEID, SIEKTE, GRADERING, ENS.

4. (1) Alle grade droëvrugte moet aan onderstaande spesifikasies voldoen:—

- (a) Die buitenste laag of vertoonde oppervlakte van die vrugte moet 'n juiste aanduiding wees van die gemiddelde graad van die houer se inhoud.
- (b) Die vrugte moet deeglik gedroog wees en vry van gisting, mufheid, beskadiging, verrotting, bederf of oormatige klewerigheid weens water oorsaak ook al.
- (c) Die produk moet berei word van gesonde, onbeskadigde vrugte wat natuurlik ryp geword het, en die kenmerkende geur van die betrokke vrugtesoort hê.
- (d) Die produk moet redelik vry wees van vrugstingels, en sonder ander stingels, klonte of gekoekte stukke, vuiligheid, insekreste, insekte, swart of stukkend gedrukte vrugte of enige ander vreemde stowwe.
- (e) Uitgesonderd waar in hierdie regulasies anders bepaal, moet alle droëvrugte in enige houer van dieselfde graad en variëteit wees.
- (f) Alle droëvrugte, uitgesonderd droë wingerdvrugte, pruimedante en koejawels, moet geheel en al sonder pitte wees.
- (g) Rosyntjies en sultanas van graad $\diamond \diamond \diamond$ en hoër moet behoorlik songebleik wees, en sonder enige teken van die natuurlike chlorofilkleur van die druif.
- (h) Ontwaterde vrugte moet—
 - (i) onmiddellik nadat dit uit die ontwateringstoestel verwyder is, in verseelde houers verpak word. Die tydskuur tussen die verwydering van die produk uit die ontwateringstoestel en die verpakking daarvan in lugdigverseelde houers, of in vogdigte houers, moet hoogstens twee uur wees;
 - (ii) nie meer as 12 persent volgens gewig vog bevat nie.
- (i) Die grootte van die graderingsiwe in hierdie regulasies vir droë boomvrugte voorgeskryf, is op onverwerkte droë boomvrugte van toepassing. Verwerkte droë boomvrugte moet minstens $\frac{1}{32}$ duim groter wees as die minimum groottes vir onverwerkte droë boomvrugte in hierdie regulasies voorgeskryf.

(j) *Dehydrated Fruit*.—Reconstituted and cooked dehydrated fruit shall resemble the corresponding cooked fresh product and shall score not less than 7 points out of 10 each for colour, flavour and texture i.e., the colour shall be typical of the particular kind and variety of fruit and shall be practically uniform, the flavour shall resemble the fruity flavour of the particular kind and variety of fruit and as regards texture consideration shall be given to the ability of fruit to become pliable and to its tendency to retain the original conformation without material disintegration.

(2) All grades of dried vine fruits shall not contain more than 20 per cent by weight of moisture.

(3) All grades of all other dried fruits excluding nuts shall not contain more than 23 per cent by weight of moisture.

GRADES.

5. Vine Fruit.

(1) Currants.

(a) *Currants*, i.e. very small seedless raisins made from the undipped Zante Currant grape or from the undipped ordinary Cape Currant, shall be graded as follows:—

- (i) Grade $\diamond\diamond\diamond\diamond$ shall consist of sound, fleshy dark coloured currants of good texture and rich flavour, which shall retain their natural bloom, be free from shotty and pinhead specimens, and shall not contain more than 10 per cent by number of currants with a reddish colour nor more than 5 per cent by number of currants containing seeds.
- (ii) Grade $\diamond\diamond\diamond$ shall consist of sound, fairly fleshy dark coloured currants of reasonably good texture and flavour, and shall be free from shotty and pinhead specimens and shall not contain more than 25 per cent by number of currants with a reddish colour nor more than 5 per cent by number of currants containing seeds.
- (iii) Grade $\diamond\diamond$ shall consist of sound, fairly fleshy dark coloured currants of reasonably good texture and flavour, shall be free from shotty and pinhead specimens and may contain currants with a reddish colour, and shall not contain more than 5 per cent by number of currants containing seeds.

(b) *White currants*, i.e. very small seedless raisins made from the ordinary White Cape Currant shall be of one grade only, namely:—

Grade $\diamond\diamond$ which shall consist of sound good flavoured red or light coloured currants and shall not contain more than 5 per cent by number of currants containing seeds.

(c) *Undergrade currants* shall consist of currants which do not conform to the requirements of any of the above grades, but shall be free from all foreign matter.

(2) Raisins.

(a) *Loose raisins*, i.e. raisins produced solely from dipped Hanepoot or Waltham Cross grapes shall be graded as follows:—

- (i) Grade $\diamond\diamond\diamond\diamond$ shall consist of hand selected firm, fleshy raisins of uniform light to medium brown colour, rich in flavour, which will not pass through a sieve of $\frac{1}{8}$ -inch mesh and shall not contain more than 5 per cent by number of clear brown raisins or more than 5 per cent by number of raisins with capstems.

(j) *Ontwaterde vrugte*.—Herstelde en gekookte ontwaterde vrugte moet na die besondere gekookte vars produk lyk, en moet minstens 7 punte uit 10, elk vir kleur, geur en tekstuur behaal, d.w.s. die kleur moet kenmerkend van die besondere soort en variëteit vrugte en feitlik eenvormig wees, die geur moet ooreenkom met die vruggeur van die vrug van die besondere soort en variëteit en, wat tekstuur betref, moet die vrug se vermoë om buigsaam te word en die neiging om sy oorspronklike vorm te behou sonder enige aanmerklike disintegrasie, in aanmerking geneem word.

(2) Alle grade droë wingerdvrugte moet nie meer as 20 persent volgens gewig vog bevat nie.

(3) Alle grade ander droëvrugte, uitgesonderd neute, moet nie meer as 23 persent volgens gewig vog bevat nie.

GRADE.

5. Wingerdvrugte.

(1) Korente.

(a) *Korente*, d.w.s. baie klein pitlose rosyntjies gemaak of van die ongeloopte Zante-korentedruif of die ongeloopte gewone Kaapse korentedruif, moet as volg gegradeer word:—

- (i) Graad $\diamond\diamond\diamond\diamond$ moet bestaan uit gesonde, vlesige, donkerkleurige korente met 'n goeie tekstuur en ryk geur, wat nog hul natuurlike waas behou, en sonder harde en dwergkorreltjies is, en mag volgens getal hoogstens 10 persent korente met 'n rooierige kleur en volgens getal hoogstens 5 persent korente met pitte bevat.
- (ii) Graad $\diamond\diamond\diamond$ moet bestaan uit gesonde, betreklik vlesige, donkerkleurige korente met 'n redelik goeie geur en tekstuur, en sonder harde en dwergkorreltjies, en mag volgens getal hoogstens 25 persent korente met 'n rooierige kleur en volgens getal hoogstens 5 persent korente met pitte bevat.
- (iii) Graad $\diamond\diamond$ moet bestaan uit gesonde, betreklik vlesige, donkerkleurige korente met 'n redelik goeie geur en tekstuur, en sonder harde en dwergkorreltjies, en kan korente met 'n rooierige kleur bevat, en mag volgens getal hoogstens 5 persent korente met pitte bevat.

(b) *Wit korente*, d.w.s. baie klein pitlose rosyntjies gemaak van die gewone Wit Kaapse Korentedruif, is slegs van een graad, naamlik:—

Graad $\diamond\diamond$ wat moet bestaan uit gesonde, rooi- of ligkleurige korente met 'n goeie geur, en volgens getal hoogstens 5 persent korente met pitte mag bevat.

(c) *Ondergraad korente* moet bestaan uit korente wat nie aan die vereistes vir enigeen van bogemelde grade voldoen nie, maar moet sonder enige vreemde stowwe wees.

(2) Rosyntjies.

(a) *Los Rosyntjies*, d.w.s. rosyntjies uitsluitend gemaak van geloopte Hanepoot- en Waltham Cross-druie, moet as volg gegradeer word:—

- (i) Graad $\diamond\diamond\diamond\diamond$ moet bestaan uit met die hand uitgesoekte stewige, vlesige rosyntjies met 'n egalige ligbruin tot mediumbruin kleur, en 'n ryk geur, en wat nie deur 'n sif met mase van $\frac{1}{8}$ duim kan gaan nie, en mag volgens getal hoogstens 5 persent helder bruin rosyntjies of volgens getal hoogstens 5 persent rosyntjies met vrugstingels bevat.

- (ii) Grade $\diamond\diamond\diamond$ shall consist of raisins of firm, fleshy texture, rich in flavour and of uniform light to medium brown colour, which will not pass through a sieve of $\frac{3}{8}$ -inch mesh and shall not contain more than 10 per cent by number of clear brown raisins.
- (iii) Grade $\diamond\diamond\diamond$ shall consist of firm full flavoured raisins of uniform light to medium brown colour, which will not pass through a sieve of $\frac{1}{2}$ -inch mesh, but will pass through a sieve of $\frac{3}{8}$ -inch mesh, and shall not contain more than 20 per cent by number of clear brown raisins.
- (iv) Grade $\diamond\diamond$ shall consist of reasonably fleshy light to medium brown raisins with a flavour natural to the fruit which will not pass through a sieve of $\frac{5}{16}$ -inch mesh, but will pass through a sieve of $\frac{1}{2}$ -inch mesh, but shall not contain more than 30 per cent by number of blackened or otherwise badly discoloured raisins nor more than 5 per cent by number of floaters.
- (v) Grade $\diamond$ shall consist of raisins which cannot be included in any of the four preceding grades, but shall not contain any undergrade raisins.
- (vi) Undergrade shall consist of blackened and/or rain damaged raisins, irrespective of size and quality.
- (b) *Stalk or cluster muscatel raisins*, i.e. dried undipped Hanepoot or Waltham Cross grapes of which the dried berries retain their natural bloom and adhere to the stalks and from which all immature raisins have been clipped out, shall be graded as follows:—
- (i) Grade $\diamond\diamond\diamond\diamond$ shall consist of clusters of large, fleshy, unblemished muscatel raisins of uniform dark bluish colour, of superior quality, flavour and texture, and shall not contain more than 10 per cent by number of smaller raisins than the bulk, nor more than $7\frac{1}{2}$ per cent by number of loose muscatel raisins with the capstems attached.
- (ii) Grade $\diamond\diamond\diamond$ shall consist of clusters of fairly large, fleshy muscatel raisins of uniform dark bluish colour, of good quality, flavour and texture and shall not contain more than 20 per cent by number of smaller raisins than the bulk, nor more than 10 per cent by number of loose muscatel raisins with the capstems attached.
- (c) *Loose muscatels*, i.e. loose muscatel raisins of the kind described in sub-regulation (2) (b) shall be packed and graded as follows:—
- (i) Grade $\diamond\diamond\diamond\diamond$ shall consist of hand selected firm, fleshy raisins of uniform dark bluish colour, rich in flavour, which will not pass through a sieve of $\frac{3}{8}$ -inch mesh and shall not contain more than 5 per cent by number of raisins with capstems.
- (ii) Grade $\diamond\diamond\diamond$ shall consist of raisins of firm, fleshy texture, rich flavour and of uniform dark bluish colour, which will not pass through a sieve of $\frac{3}{8}$ -inch mesh.
- (iii) Grade $\diamond\diamond\diamond$ shall consist of firm full flavoured raisins of uniform dark bluish colour, which will not pass through a sieve of $\frac{1}{2}$ -inch mesh, but will pass through a sieve of $\frac{3}{8}$ -inch mesh.
- (ii) Graad $\diamond\diamond\diamond$ moet bestaan uit rosyntjies met 'n stewige vlesige tekstuur, 'n ryk geur en egalige ligbruin tot mediumbruin kleur, wat nie deur 'n sif met mase van $\frac{3}{8}$ duim kan gaan nie, en mag volgens getal hoogstens 10 persent helder bruin rosyntjies bevat.
- (iii) Graad $\diamond\diamond\diamond$ moet bestaan uit stewige rosyntjies met 'n volle geur en 'n egalige ligbruin tot mediumbruin kleur, wat nie deur 'n sif met mase van $\frac{1}{2}$ duim kan gaan nie, maar wel deur 'n sif met mase van $\frac{3}{8}$ duim, en mag volgens getal hoogstens 20 persent helder bruin rosyntjies bevat.
- (iv) Graad $\diamond\diamond$ moet bestaan uit redelik vlesige, ligbruin tot mediumbruin rosyntjies met 'n geur wat kenmerkend van die vrug is, wat nie deur 'n sif met mase van $\frac{5}{16}$ duim kan gaan nie, maar wel deur 'n sif met mase van $\frac{1}{2}$ duim, maar mag volgens getal hoogstens 30 persent swart of andersins sleg verkleurde rosyntjies bevat, en volgens getal ook nie meer as 5 persent vlotters nie.
- (v) Graad $\diamond$ moet bestaan uit rosyntjies wat nie by enigene van die vier bovermelde grade ingesluit kan word nie, maar mag nie enige ondergraad rosyntjies bevat nie.
- (vi) Ondergraad moet bestaan uit swart en/of reënbeskadigde rosyntjies, ongeag grootte en kwaliteit.
- (b) *Stingel- of tros-muskadelrosyntjies*, d.w.s. gedroogde ongeloopte Hanepoot- of Waltham Cross-druive waarvan die gedroogde korrels nog hul natuurlike was behou en aan die stingels vassit, en waaruit alle onvolwasse rosyntjies uitgeknip is, moet as volg gegradeer word:—
- (i) Graad $\diamond\diamond\diamond\diamond$ moet bestaan uit trosse groot, vlesige, letselvrye muskadelrosyntjies met 'n eenvormige donkerblouerige kleur, van 'n puik kwaliteit, geur en tekstuur en mag volgens getal hoogstens 10 persent kleiner rosyntjies as die res bevat, en volgens getal ook nie meer as $7\frac{1}{2}$ persent los muskadelrosyntjies met vrugstingels aan nie.
- (ii) Graad $\diamond\diamond\diamond$ moet bestaan uit trosse betreklik groot, vlesige muskadelrosyntjies met 'n eenvormig donkerblouerige kleur, van 'n goeie kwaliteit, geur en tekstuur, en mag volgens getal hoogstens 20 persent kleiner rosyntjies as die res bevat, en volgens getal ook nie meer as 10 persent los muskadelrosyntjies met vrugstingels aan nie.
- (c) *Los Muskadelrosyntjies*, d.w.s. los muskadelrosyntjies van die soort in subregulasie (2) (b) beskryf, moet as volg verpak en gegradeer word:—
- (i) Graad $\diamond\diamond\diamond\diamond$ moet bestaan uit met die hand uitgesoekte, stewige, vlesige rosyntjies met 'n eenvormig donkerblouerige kleur en 'n ryk geur, wat nie deur 'n sif met mase van $\frac{3}{8}$ duim kan gaan nie, en mag volgens getal hoogstens 5 persent rosyntjies met vrugstingels bevat.
- (ii) Graad $\diamond\diamond\diamond$ moet bestaan uit rosyntjies met 'n stewige, vlesige tekstuur, 'n ryk geur en eenvormig donkerblouerige kleur, wat nie deur 'n sif met mase van $\frac{3}{8}$ duim kan gaan nie.
- (iii) Graad $\diamond\diamond\diamond$ moet bestaan uit stewige rosyntjies met 'n volle geur en 'n eenvormig donkerblouerige kleur, wat nie deur 'n sif met mase van $\frac{1}{2}$ duim kan gaan nie, maar wel deur 'n sif met mase van $\frac{3}{8}$ duim.

- (iv) Grade $\diamond \diamond$ shall consist of reasonably fleshy dark bluish raisins of flavour natural to the fruit which will not pass through a sieve of 5/16-inch mesh, but will pass through a sieve of $\frac{1}{2}$ -inch mesh, but shall not contain more than 30 per cent by number of blackened or otherwise badly discoloured raisins nor more than 5 per cent by number of floaters.
 - (v) Grade $\diamond$ shall consist of raisins which cannot be included in any of the four preceding grades, but shall not contain any undergrade raisins.
 - (vi) Undergrade shall consist of blackened and/or rain damaged raisins, irrespective of size and quality.
- (d) *Stalk or cluster raisins*, i.e. raisins adhering to the stalks, which are produced solely from dipped Hanepoot or Waltham Cross grapes, shall be free from the slightest sign of stickiness, and from which all immature raisins have been clipped out, shall be graded as follows:—
- (i) Grade $\diamond \diamond \diamond \diamond$ shall consist of clusters of large, fleshy, unblemished raisins of uniform light brown colour, of superior quality, flavour and texture and shall not contain more than 10 per cent by number of smaller raisins than the bulk, nor more than $7\frac{1}{2}$ per cent by number of loose raisins with the capstems attached.
 - (ii) Grade $\diamond \diamond \diamond \diamond$ shall consist of clusters of fairly large, fleshy raisins of uniform light brown colour, of good quality, flavour and texture and shall not contain more than 20 per cent by number of smaller raisins than the bulk, nor more than 10 per cent by number of loose raisins with the capstems attached.
- (e) *Seeded muscatel raisins*, i.e. dried undipped Hanepoot or Waltham Cross grapes of which the seeds and capstems have been removed and which do not contain more than 5 per cent by number of raisins with seeds, shall be graded as follows:—
- (i) Grade $\diamond \diamond \diamond \diamond$ shall consist of grade $\diamond \diamond \diamond \diamond$ loose Muscatel raisins, shall be free from excessive lumps and shall not be sticky.
 - (ii) Grade $\diamond \diamond \diamond$ shall consist of grade $\diamond \diamond \diamond$ Loose Muscatel raisins and shall be reasonably free from stickiness and lumps.
 - (iii) Grade $\diamond \diamond$ shall consist of at least $\diamond \diamond$ loose Muscatel raisins, but may contain raisins of any size.
- (f) *Seeded raisins*, i.e. raisins produced solely from dipped Hanepoot or Waltham Cross grapes from which the seeds and capstems have been removed and which do not contain more than 5 per cent by number of raisins with seeds, shall be graded as follows:—
- (i) Grade $\diamond \diamond \diamond \diamond$ shall consist of grade $\diamond \diamond \diamond \diamond$ raisins, shall be free from excessive lumps and shall not be sticky.
 - (ii) Grade $\diamond \diamond \diamond$ shall consist of grade $\diamond \diamond \diamond$ raisins and shall be reasonably free from stickiness and lumps.
 - (iii) Grade $\diamond \diamond$ shall consist of at least grade $\diamond \diamond$ raisins, and may contain raisins of any size.
- (iv) Graad $\diamond \diamond$ moet bestaan uit redelik vlesige, donkerblouerige rosyntjies met 'n geur wat kenmerkend van die vrug is, wat nie deur 'n sif met mase van $\frac{1}{16}$ duim kan gaan nie, maar wel deur 'n sif met mase van $\frac{1}{2}$ duim, maar mag volgens getal hoogstens 30 persent swart of andersins sleg verkleurde rosyntjies bevat, en volgens getal ook nie meer as 5 persent vlotters nie.
 - (v) Graad $\diamond$ moet bestaan uit rosyntjies wat nie by enigeen van die vier bovermelde grade ingesluit kan word nie, maar mag nie enige ondergraad rosyntjies bevat nie.
 - (vi) Ondergraad moet bestaan uit swart en/of reënbeskadigde rosyntjies, ongeag grootte en kwaliteit.
- (d) *Stingel- en trosrosyntjies*, d.w.s. rosyntjies wat aan die stingels vassit en uitsluitlik van geloogde Hanepoot- of Waltham Cross-druive gemaak is en sonder die geringste teken van klewerigheid is, en waaruit alle onvolwasse rosyntjies uitgeknip is, moet as volg gegradeer word:—
- (i) Graad $\diamond \diamond \diamond \diamond$ moet bestaan uit trosse groot, vlesige, letselvrye rosyntjies met 'n eenvormige ligbruin kleur, van 'n puik kwaliteit, geur en tekstuur, en mag volgens getal hoogstens 10 persent kleiner rosyntjies as die res bevat en volgens getal ook nie meer as $7\frac{1}{2}$ persent los rosyntjies met vrugstingels aan nie.
 - (ii) Graad $\diamond \diamond \diamond \diamond$ moet bestaan uit trosse betreklik groot, vlesige rosyntjies met 'n eenvormige ligbruin kleur, van 'n goeie kwaliteit, geur en tekstuur, en mag volgens getal hoogstens 20 persent kleiner rosyntjies as die res bevat, en volgens getal ook nie meer as 10 persent los rosyntjies met vrugstingels aan nie.
- (e) *Ontpitte muskadelrosyntjies*, d.w.s. gedroogde ongeloogde Hanepoot- of Waltham Cross-druive waarvan die pitte en vrugstingels verwyder is en wat volgens getal hoogstens 5 persent rosyntjies met pitte bevat, moet as volg gegradeer word:—
- (i) Graad $\diamond \diamond \diamond \diamond$ moet bestaan uit Los Muskadelrosyntjies graad $\diamond \diamond \diamond \diamond$ en moet sonder oormatig gekoekte stukke en nie klewerig wees nie.
 - (ii) Graad $\diamond \diamond \diamond$ moet bestaan uit Los Muskadelrosyntjies graad $\diamond \diamond \diamond$ en moet redelik vry van gekoekte stukke en klewerigheid wees.
 - (iii) Graad $\diamond \diamond$ moet bestaan uit Los Muskadelrosyntjies van minstens graad $\diamond \diamond$, maar kan rosyntjies van enige grootte bevat.
- (f) *Ontpitte rosyntjies*, d.w.s. rosyntjies uitsluitlik gemaak van geloogde Hanepoot- of Waltham Cross-druive waarvan die pitte en vrugstingels verwyder is en wat volgens getal hoogstens 5 persent rosyntjies met pitte bevat, moet as volg gegradeer word:—
- (i) Graad $\diamond \diamond \diamond \diamond$ moet bestaan uit rosyntjies $\diamond \diamond \diamond \diamond$, en moet vry wees van oormatig gekoekte stukke en nie klewerig wees nie.
 - (ii) Graad $\diamond \diamond \diamond$ moet bestaan uit rosyntjies graad $\diamond \diamond \diamond$, en moet redelik vry van gekoekte stukke en klewerigheid wees.
 - (iii) Graad $\diamond \diamond$ moet bestaan uit rosyntjies van minstens graad $\diamond \diamond$, maar kan rosyntjies van enige grootte bevat.

(g) *Seedless raisins*, i.e. small raisins without seeds produced from dipped Hanepoot or Waltham Cross grapes, shall be graded as follows:—

- (i) "Smalls" shall consist of raisins which will pass through a sieve of $\frac{1}{8}$ -inch mesh, and shall not contain more than 10 per cent by number of raisins with seeds, nor more than 5 per cent by number of floaters.

(3) *Sultanas.*

(a) *Unbleached sultanas*, i.e. sultana raisins produced solely from dipped sultana grapes shall be graded as follows:—

(i) *O.R. type.*

- (1) Grade $\diamond\diamond\diamond\diamond$ shall consist of outstanding sultanas of uniform bright golden colour and good flavour, fullbodied and of even texture, and shall not contain more than 5 per cent by number of amber-coloured sultanas nor any sultanas with a green tinge.
- (2) Grade $\diamond\diamond\diamond$ shall consist of outstanding sultanas of uniform amber colour, good flavour, be full-bodied and shall not contain more than 10 per cent by number of off-coloured sultanas.
- (3) Grade $\diamond\diamond\diamond$ shall consist of amber-coloured sultanas of good body, flavour, and texture and shall not contain more than 20 per cent of off-coloured sultanas.
- (4) Grade $\diamond\diamond$ shall consist of sultanas of good flavour and texture, and of any colour natural to the fruit, but shall not contain any blackened or crushed sultanas.
- (5) Grade $\diamond$ shall consist of sultanas of any colour unsuitable for inclusion in any of the preceding grades, but shall be of good flavour and texture, and shall not contain any crushed sultanas.
- (6) Undergrade shall consist of sultanas unsuitable for inclusion in any of the preceding grades.

(ii) *W.P. Type.*

- (1) Grade $\diamond\diamond\diamond\diamond$ shall consist of outstanding sultanas of uniform light brown colour, good flavour, full-bodied and shall not contain more than 10 per cent by number of off-coloured sultanas.
- (2) Grade $\diamond\diamond\diamond$ shall consist of brown-coloured sultanas of good body, flavour and texture, and shall not contain more than 20 per cent by number of off-coloured sultanas.
- (3) Grade $\diamond\diamond$ shall consist of sultanas of good flavour and texture, and of any colour natural to the fruit, but shall not contain any blackened or crushed sultanas.
- (4) Grade $\diamond$ shall consist of sultanas of any colour unsuitable for inclusion in any of the preceding grades, but shall be of good flavour and texture, and shall not contain any crushed sultanas.
- (5) Undergrade shall consist of sultanas unsuitable for inclusion in any of the preceding grades.

(g) *Pitlose rosyntjies*, d.w.s. klein rosyntjies sonder pitte, gemaak van geloogde Hanepoot- of Waltham Cross-druive, moet as volg gegradeer word:—

- (i) „Klein” moet bestaan uit rosyntjies wat deur 'n sif met mase van $\frac{1}{8}$ duim kan gaan, en mag volgens getal hoogstens 10 persent rosyntjies met pitte bevat, en volgens getal ook nie meer as 5 persent vlotters nie.

(3) *Sultanas.*

(a) *Ongebleikte sultanas*, d.w.s. sultanarosyntjies uitsluitlik van geloogde sultanadruive gemaak, moet as volg gegradeer word:—

(i) *O.R.-tipe.*

- (1) Graad $\diamond\diamond\diamond\diamond$ moet bestaan uit puik sultanas met 'n eenvormige helder goudkleur, en goeie geur; hulle moet lywig en egalig van tekstuur wees, en mag volgens getal nie meer as 5 persent amberkleurige sultanas en ook geen sultanas met 'n groen skynsel bevat nie.
- (2) Graad $\diamond\diamond\diamond$ moet bestaan uit puik sultanas met 'n eenvormige amberkleur en goeie geur; hulle moet lywig wees, en mag volgens getal hoogstens 10 persent sultanas met 'n afwykende kleur bevat.
- (3) Graad $\diamond\diamond\diamond$ moet bestaan uit amberkleurige lywige sultanas met 'n goeie geur en tekstuur, en mag volgens getal hoogstens 20 persent sultanas met 'n afwykende kleur bevat.
- (4) Graad $\diamond\diamond$ moet bestaan uit sultanas met 'n goeie geur en tekstuur, en met enige kleur wat kenmerkend van die vrug is, maar moet geen swart of stukkend gedrukte sultanas bevat nie.
- (5) Graad $\diamond$ moet bestaan uit sultanas van enige kleur wat nie geskik is om by engeen van bovermelde grade ingesluit te word nie, maar moet 'n goeie geur en tekstuur hê, en mag geen stukkend gedrukte sultanas bevat nie.
- (6) Ondergraad moet bestaan uit sultanas wat ongeskik is vir insluiting by engeen van bovermelde grade.

(ii) *W.P.-tipe.*

- (1) Graad $\diamond\diamond\diamond\diamond$ moet bestaan uit puik sultanas met 'n eenvormige ligbruin kleur en goeie geur; hulle moet lywig wees, en mag volgens getal hoogstens 10 persent sultanas met 'n afwykende kleur bevat.
- (2) Graad $\diamond\diamond\diamond$ moet bestaan uit bruinkleurige, lywige sultanas met 'n goeie geur en tekstuur, en mag volgens getal hoogstens 20 persent sultanas met 'n afwykende kleur bevat.
- (3) Graad $\diamond\diamond$ moet bestaan uit sultanas met 'n goeie geur en tekstuur, en met enige kleur wat kenmerkend van die vrug is, maar mag geen swart of stukkend gedrukte sultanas bevat nie.
- (4) Graad $\diamond$ moet bestaan uit sultanas van enige kleur wat nie geskik is om by engeen van bovermelde grade ingesluit te word nie, maar moet 'n goeie geur en tekstuur hê, en mag geen stukkend gedrukte sultanas bevat nie.
- (5) Ondergraad moet bestaan uit sultanas wat ongeskik is vir insluiting by engeen van bovermelde grade.

- (iii) In any one of the grades defined under "O.R." and "W.P." types, sultanas falling through a sieve of $\frac{5}{16}$ -inch mesh may be packed separately, provided the containers be marked "Sultanas (Smalls)" on the outside in addition to the grade designation.

(b) *Bleached sultanas*, i.e. sultanas produced solely from dipped and sulphur bleached sultana grapes, shall be graded as follows:—

- (i) Grade $\diamond \diamond \diamond \diamond$ shall consist of superior fleshy sultanas of uniform bright golden colour of good even texture and flavour, and shall not contain more than 10 per cent by number of off-coloured sultanas.
- (ii) Grade $\diamond \diamond \diamond$ shall consist of fleshy sultanas of uniform golden colour, of good texture and flavour, and shall not contain more than 20 per cent by number of off-coloured sultanas.
- (iii) Grade $\diamond \diamond \diamond$ shall consist of sultanas of fairly good flavour and texture and of mixed colour, and shall not contain any blackened or crushed sultanas.
- (iv) Undergrade shall consist of sultanas which do not conform to the requirements of any of the above grades.
- (v) Fruit of any of the above-mentioned grades falling through a sieve of $\frac{5}{16}$ -inch mesh, may be packed separately, provided that the containers are marked "Bleached sultanas (Smalls)" on the outside in addition to the grade designation.

(c) *Naturals or Thompson seedless raisins*, i.e. the natural sundried product produced solely from undipped sultana grapes, shall be graded as follows:—

- (i) Grade $\diamond \diamond \diamond \diamond$ shall consist of large, fleshy and full-bodied sultanas which still retain their natural bloom, and are of a uniform colour, free from blemishes and of good texture and flavour.
- (ii) Grade $\diamond \diamond \diamond$ shall consist of sultanas of a fairly uniform colour and of good texture and flavour.
- (iii) Grade $\diamond \diamond \diamond$ shall consist of sultanas of any colour and of fairly good texture and flavour.
- (iv) Grade $\diamond \diamond$ shall consist of sultanas which have partly lost their natural bloom and of which the flavour is good and the texture reasonable.
- (v) Undergrade shall consist of sultanas which do not comply with the requirements of any of the above grades.
- (vi) The fruit of any one of the above-mentioned grades falling through a sieve of $\frac{5}{16}$ -inch mesh, may be packed separately, provided that the containers are marked on the outside in addition to the grade designation "Naturals (Smalls)" or "Thompson Seedless Raisins".

(4) *Other Dried Vine Fruits.*

Any other grape which is dried in any form shall be packed separately and specified by name.

6. *Tree Fruits.*

(1) *Apples.*

(a) *Apple rings*, i.e. apples peeled, cored and cut into slices at right angles to the stem axis, and dried, shall be graded as follows:—

- (i) Grade $\diamond \diamond \diamond \diamond$ shall consist of not less than 95 per cent by weight of whole rings of uniform size and of uniform bright white or light yellow colour, free from skins and calyx and reasonably free from cores or marks.

- (iii) In enigeen van die grade onder „O.R.”- en „W.P.”-tipes omskryf, kan sultanas wat deur 'n sif met mase van $\frac{5}{16}$ duim gaan, afsonderlik verpak word mits die houters, benewens die graadmerk buite-op ook gemerk word „SULTANAS (KLEIN)”.

(b) *Gebleikte sultanas*, d.w.s. sultanas wat uitsluitlik van geloogde, swaelgebleikte sultanadruwe gemaak is, moet as volg gegradeer word:—

- (i) Graad $\diamond \diamond \diamond \diamond$ moet bestaan uit puik, vlesige sultanas met 'n eenvormige helder goudkleur en goeie egalige tekstuur en geur, en mag volgens getal hoogstens 10 persent sultanas met 'n afwykende kleur bevat.
- (ii) Graad $\diamond \diamond \diamond$ moet bestaan uit vlesige sultanas met 'n eenvormige goudkleur, goeie tekstuur en geur, en mag volgens getal hoogstens 20 persent sultanas met 'n afwykende kleur bevat.
- (iii) Graad $\diamond \diamond \diamond$ moet bestaan uit sultanas met 'n betreklik goeie geur en tekstuur en van verskillende kleure, en mag geen swart of stukkend gedrukte sultanas bevat nie.
- (iv) Ondergraad moet bestaan uit sultanas wat nie aan die vereistes van enigeen van bogenoemde grade voldoen nie.
- (v) Vrugte van enigeen van bogenoemde grade wat deur 'n sif met mase van $\frac{5}{16}$ duim gaan, kan afsonderlik verpak word, mits die houters, benewens die graadmerk, buite-op ook gemerk word „GEBLEIKTE SULTANAS (KLEIN)”.

(c) *Natuurlike of Thompson pitlose rosyntjies*, d.w.s. die natuurlike songedroogde produk wat uitsluitlik van ongelooode sultanadruwe gemaak is, moet as volg gegradeer word:—

- (i) Graad $\diamond \diamond \diamond \diamond$ moet bestaan uit groot, vlesige en lywige sultanas wat nog hul natuurlike waas behou en eenvormig van kleur is, wat sonder letsels is en 'n goeie tekstuur en geur het.
- (ii) Graad $\diamond \diamond \diamond$ moet bestaan uit sultanas met 'n betreklik eenvormige kleur en 'n goeie tekstuur en geur.
- (iii) Graad $\diamond \diamond \diamond$ moet bestaan uit sultanas van enige kleur, en met 'n betreklik goeie tekstuur en geur.
- (iv) Graad $\diamond \diamond$ Thompson se Pitlose Rosyntjies moet bestaan uit sultanas wat gedeeltelik hul natuurlike waas verloor het en waarvan die geur goed en die tekstuur nog redelik is.
- (v) Ondergraad moet bestaan uit sultanas wat nie aan die vereistes van enigeen van bogenoemde grade voldoen nie.
- (vi) Vrugte van enigeen van bogenoemde grade wat deur 'n sif met mase van $\frac{5}{16}$ duim gaan, kan afsonderlik verpak word, mits die houters, benewens die graadmerk, ook buite-op gemerk word „NATUURLIK (KLEIN)”, of „THOMPSON PITLOSE ROSYNTJIES (KLEIN)”.

(4) *Ander droë wingerdvrugte.*

Enige ander druifsoort wat in enige vorm gedroog word, moet afsonderlik verpak en volgens naam aangedui word.

6. *Boomvrugte.*

(1) *Appels.*

(a) *Appelringe*, d.w.s. appels geskil, ontkern, in ronde skyfies haaks met die stingel gesny en gedroog, moet as volg gegradeer word:—

- (i) Graad $\diamond \diamond \diamond \diamond$ moet bestaan uit minstens 95 persent volgens gewig heel ringe van eenvormige grootte en 'n eenvormige helderwit of liggeel kleur, sonder skil en kelke en redelik vry van kern of merke.

- (ii) Grade $\diamond\diamond\diamond$ shall consist of not less than 90 per cent by weight of whole rings of uniform size, and of reasonably uniform bright white or light yellow colour, free from skins and calyx and reasonably free from cores or marks.
- (iii) Grade $\diamond\diamond$ shall consist of not less than 80 per cent by weight of whole rings of fairly uniform colour, fairly free from cores, skins or marks.
- (iv) Grade $\diamond$ shall consist of not less than 70 per cent by weight of whole rings of fairly uniform size and colour.
- (v) Grade $\diamond$ shall consist of not less than 50 per cent by weight of whole rings of any colour and size.
- (vi) Undergrade shall consist of sound fruit not suitable for inclusion in any of the preceding grades.

(b) *Apple pippins*, i.e. peeled and cored whole dried apples, shall be graded as follows:—

- (i) Grade $\diamond\diamond\diamond\diamond$ shall consist of apples of uniform bright white or light yellow colour and shall be free from skins and cores.
- (ii) Grade $\diamond\diamond\diamond$ shall consist of apples of reasonably uniform white or light yellow colour and shall be free from skins and cores.
- (iii) Grade $\diamond\diamond\diamond$ shall consist of apples of fairly uniform white or yellow colour and shall be free from skins and cores.
- (iv) Grade $\diamond\diamond$ shall consist of apples of light brownish colour, and shall not contain more than 20 per cent by weight of broken pieces.
- (v) Grade $\diamond$ shall consist of apples of brownish colour and shall not contain more than 40 per cent of broken pieces.
- (vi) Undergrade shall consist of sound apples unsuitable for inclusion in any of the preceding grades.

(c) *Quartered apples*, i.e. segments of apples that are obtained by cutting whole apples longitudinally into four approximately equal parts, shall be graded as follows:—

- (i) Grade $\diamond\diamond\diamond\diamond$ shall consist of not less than 95 per cent by weight of quarters of uniform bright white or light yellow colour, and shall be free from cores, skin or calyx.
- (ii) Grade $\diamond\diamond\diamond$ shall consist of not less than 90 per cent by weight of quarters of a reasonably uniform bright white or light yellow colour, and shall be free from cores, skin or calyx.
- (iii) Grade $\diamond\diamond\diamond$ shall consist of not less than 80 per cent by weight of quarters of a fairly uniform white or yellow colour, and shall be free from cores, skin or calyx.
- (iv) Grade $\diamond\diamond$ shall consist of not less than 70 per cent by weight of quarters of light brownish colour, and shall be practically free from cores and skin.
- (v) Grade $\diamond$ shall consist of not less than 60 per cent by weight of quarters of any colour and shall be fairly free from cores and skin.
- (vi) Undergrade shall consist of sound quarters unsuitable for inclusion in any of the preceding grades.

(ii) Graad $\diamond\diamond\diamond$ moet bestaan uit minstens 90 persent volgens gewig heel ringe van eenvormige grootte en 'n redelik eenvormige helder wit of liggeel kleur, sonder skil en kelke en redelik vry van kern of merke.

(iii) Graad $\diamond\diamond$ moet bestaan uit minstens 80 persent volgens gewig heel ringe met 'n betreklik eenvormige kleur, betreklik vry van kern, skil of merke.

(iv) Graad $\diamond$ moet bestaan uit minstens 70 persent volgens gewig heel ringe met 'n betreklik eenvormige grootte en kleur.

(v) Graad $\diamond$ moet bestaan uit minstens 50 persent volgens gewig heel ringe van enige kleur en grootte.

(vi) Ondergraad moet bestaan uit gesonde vrugte wat ongeskik is om by enigteen van bogemelde grade ingesluit te word.

(b) *Appel-pippeling*, d.w.s. geskilde en ontkerne de heel droë appels, moet as volg gegradeer word:—

- (i) Graad $\diamond\diamond\diamond\diamond$ moet bestaan uit appels met 'n eenvormige helder wit of liggeel kleur en moet sonder skil en kern wees.
- (ii) Graad $\diamond\diamond\diamond$ moet bestaan uit appels met 'n redelik eenvormige wit of liggeel kleur en moet sonder skil en kern wees.
- (iii) Graad $\diamond\diamond$ moet bestaan uit appels met 'n betreklik eenvormige wit of geel kleur en moet sonder skil en kern wees.
- (iv) Graad $\diamond$ moet bestaan uit appels met 'n ligbruinerige kleur en mag hoogstens 20 persent volgens gewig gebreekte stuk-kies bevat.
- (v) Graad $\diamond$ moet bestaan uit appels met 'n bruinerige kleur en mag hoogstens 40 persent volgens gewig gebreekte stuk-kies bevat.
- (vi) Ondergraad moet bestaan uit gesonde appels wat ongeskik is om by enigteen van bogemelde grade ingesluit te word.

(c) *Appelkwarte*, d.w.s. appelsegmente verkry deur heel appels in die lengte in vier min of meer gelyke dele te sny, moet as volg gegradeer word:—

- (i) Graad $\diamond\diamond\diamond\diamond$ moet bestaan uit minstens 95 persent volgens gewig kwarte met 'n eenvormige helder wit of liggeel kleur, en moet sonder kern, skil of kelk wees.
- (ii) Graad $\diamond\diamond\diamond$ moet bestaan uit minstens 90 persent volgens gewig kwarte met 'n redelik eenvormige helder wit of liggeel kleur, en moet sonder kern, skil of kelk wees.
- (iii) Graad $\diamond\diamond$ moet bestaan uit minstens 80 persent volgens gewig kwarte met 'n betreklik eenvormige wit of geel kleur, en moet sonder kern, skil of kelk wees.
- (iv) Graad $\diamond$ moet bestaan uit minstens 70 persent volgens gewig kwarte met 'n ligbruinerige kleur, en moet feitlik sonder kern en skil wees.
- (v) Graad $\diamond$ moet bestaan uit minstens 60 persent volgens gewig kwarte van enige kleur, en moet betreklik vry van kern en skil wees.
- (vi) Ondergraad moet bestaan uit gesonde kwarte wat ongeskik is om by enigteen van bogemelde grade ingesluit te word.

(d) *Sliced apples*, i.e. segments of apples that are obtained by cutting apples longitudinally into approximately equal parts, shall be graded as follows:—

- (i) Grade $\diamond \diamond \diamond \diamond$ shall consist of not less than 80 per cent by weight of whole slices of a uniform bright white or light yellow colour and shall be free from cores, skin or calyx.
- (ii) Grade $\diamond \diamond \diamond$ shall consist of not less than 65 per cent by weight of whole slices of a reasonably uniform bright white or light yellow colour and shall be free from cores, skin or calyx.
- (iii) Grade $\diamond \diamond \diamond$ shall consist of not less than 50 per cent by weight of whole slices of a fairly uniform white or yellow colour, and shall be free from cores, skin or calyx.
- (iv) Grade $\diamond \diamond$ shall consist of not less than 50 per cent by weight of whole slices of a brownish colour and shall be fairly free from cores and skin.
- (v) Grade $\diamond$ shall consist of sound slices of mixed colour which are unsuitable for inclusion in any of the preceding grades, but shall contain no undergrade fruit.
- (vi) Undergrade shall consist of discoloured slices.

(2) *Apricots*.

(a) *Halved apricots (bleached)* shall be graded as follows:—

- (i) Grade $\diamond \diamond \diamond \diamond \diamond$ shall consist of sound, fleshy, unblemished, cleanly cut, complete apricot halves of uniform rich colour according to variety which will not pass through a sieve of $1\frac{1}{4}$ -inch mesh.
- (ii) Grade $\diamond \diamond \diamond \diamond$ shall consist of sound, fleshy, cleanly cut, complete apricot halves of uniform rich colour according to variety, which will not pass through a sieve of $1\frac{1}{2}$ -inch mesh, but will pass through a sieve of $1\frac{3}{4}$ -inch mesh.
- (iii) Grade $\diamond \diamond \diamond$ shall consist of sound, fleshy, cleanly cut, complete apricot halves of uniform colour according to variety, which will not pass through a sieve of 1-inch mesh, but will pass through a sieve of $1\frac{1}{2}$ -inch mesh.
- (iv) Grade $\diamond \diamond$ shall consist of sound, cleanly cut, complete apricot halves of fairly uniform colour according to variety, which will not pass through a sieve of $\frac{3}{4}$ -inch mesh, but will pass through a sieve of 1-inch mesh.
- (v) Grade $\diamond$ shall consist of apricot halves of any colour natural to the fruit, smaller than the above, but shall not contain any slab apricots.
- (vi) Grade "Slabs" shall consist of sound apricot halves of good colour and flavour, but which are mostly flat and thin on account of over-ripeness.
- (vii) Undergrade shall consist of sound halved apricots, not suitable for inclusion in any of the preceding grades, but shall not include unpitted fruit.

(b) *Whole pitted apricots (bleached)*, i.e. fresh ripe apricots from which the pits have been removed before bleaching and drying, shall be graded as follows:—

- (i) Grade $\diamond \diamond \diamond \diamond \diamond$ shall consist of sound, fleshy, unblemished, single whole apricots with a flattened round shape, of uniform good colour and flavour according to variety, which will not pass through a sieve of $1\frac{1}{2}$ -inch mesh.

(d) *Appelskywe*, d.w.s. appelsegmente verkry deur appels in die lengte in min of meer gelyke dele te sny, moet as volg gegradeer word:—

- (i) Graad $\diamond \diamond \diamond \diamond \diamond$ moet bestaan uit minstens 80 persent volgens gewig heel skywe met 'n eenvormige helder wit of liggeel kleur, en moet sonder kern, skil of kelk wees.
- (ii) Graad $\diamond \diamond \diamond \diamond$ moet bestaan uit minstens 65 persent volgens gewig heel skywe met 'n redelik eenvormige helder wit of liggeel kleur, en moet sonder kern, skil of kelk wees.
- (iii) Graad $\diamond \diamond \diamond$ moet bestaan uit minstens 50 persent volgens gewig heel skywe met 'n betreklik eenvormige wit of geel kleur, en moet sonder kern, skil of kelk wees.
- (iv) Graad $\diamond \diamond$ moet bestaan uit minstens 50 persent volgens gewig heel skywe met 'n bruinerige kleur, en moet betreklik vry van kern en skil wees.
- (v) Graad $\diamond$ moet bestaan uit gesonde skywe van verskillende kleure wat ongeskik is om by enigteen van bogemelde grade ingesluit te word, maar mag geen ondergraad vrugte bevat nie.
- (vi) Ondergraad moet bestaan uit verkleurde skywe.

(2) *Appelkose*.

(a) *Appelkooshelftes (gebleik)* moet as volg gegradeer word:—

- (i) Graad $\diamond \diamond \diamond \diamond \diamond$ moet bestaan uit gesonde, vlesige, letselvrye, netjies gesnyde, heel appelkooshelftes met 'n eenvormige ryk kleur volgens variëteit, wat nie deur 'n sif met mase van $1\frac{1}{4}$ duim kan gaan nie.
- (ii) Graad $\diamond \diamond \diamond \diamond$ moet bestaan uit gesonde, vlesige, netjies gesnyde heel appelkooshelftes, met 'n eenvormige ryk kleur volgens variëteit, wat nie deur 'n sif met mase van $1\frac{1}{2}$ duim kan gaan nie, maar wel deur 'n sif met mase van $1\frac{3}{4}$ duim.
- (iii) Graad $\diamond \diamond \diamond$ moet bestaan uit gesonde, vlesige, netjies gesnyde, heel appelkooshelftes, met 'n eenvormige kleur volgens variëteit, wat nie deur 'n sif met mase van 1 duim kan gaan nie, maar wel deur 'n sif met mase van $1\frac{1}{2}$ duim.
- (iv) Graad $\diamond \diamond$ moet bestaan uit gesonde, netjies gesnyde, heel appelkooshelftes met 'n betreklik eenvormige kleur volgens variëteit, wat nie deur 'n sif met mase van $\frac{3}{4}$ duim kan gaan nie, maar wel deur 'n sif met mase van 1 duim.
- (v) Graad $\diamond$ moet bestaan uit gesonde appelkooshelftes van enige kleur wat kenmerkend van die vrug is, kleiner as bogemelde, maar mag geen plakkie-appelkose bevat nie.
- (vi) Graad „Plakkies” moet bestaan uit gesonde appelkooshelftes met 'n goeie kleur en geur, maar wat meesal plat en dun is weens oorrypheid.
- (vii) Ondergraad moet bestaan uit gesonde appelkooshelftes wat ongeskik is vir insluiting by enigteen van bovermelde grade, maar mag nie vrugte met pitte bevat nie.

(b) *Heel ontpitte appelkose (gebleik)*, d.w.s. vars, ryp appelkose waaruit die pitte verwyder is voordat dit gebleik en gedroog is, moet as volg gegradeer word:—

- (i) Graad $\diamond \diamond \diamond \diamond \diamond$ moet bestaan uit gesonde, vlesige, letselvrye, enkele heel appelkose met 'n platgedrukte ronde vorm, met 'n eenvormige goeie kleur en geur volgens variëteit, wat nie deur 'n sif met mase van $1\frac{1}{2}$ duim kan gaan nie.

- (ii) Grade $\diamond \diamond \diamond \diamond$ shall consist of sound, fleshy, single whole apricots with a flattened round shape, of uniform good colour and flavour according to variety, which will not pass through a sieve of $1\frac{1}{8}$ -inch mesh, but will pass through a sieve of $1\frac{1}{2}$ -inch mesh.
- (iii) Grade $\diamond \diamond \diamond$ shall consist of sound, single whole apricots with a flattened round shape, of fairly good uniform colour and flavour according to variety, which will not pass through a sieve of $1\frac{1}{4}$ -inch mesh, but will pass through a sieve of $1\frac{3}{8}$ -inch mesh.
- (iv) Grade $\diamond \diamond$ shall consist of sound, single whole apricots with a flattened round shape, of fairly good colour and flavour according to variety, which will not pass through a sieve of $1\frac{1}{2}$ -inch mesh, but will pass through a sieve of $1\frac{1}{4}$ -inch mesh.
- (v) Grade $\diamond$ shall consist of sound, single whole apricots with a flattened round shape, of any colour and flavour natural to the fruit, which will pass through a sieve of $1\frac{1}{8}$ -inch mesh, and shall not contain any slab apricots.
- (vi) Grade "Slabs" shall consist of sound apricots of good colour and flavour, but which are flat and thin on account of over-ripeness.
- (vii) Undergrade shall consist of sound apricots not suitable for inclusion in any of the preceding grades, but shall not include unpitted fruit.

(3) Figs.

There shall be the following grades of figs in respect of the varieties Genoa, White Adriatic, Smyrna, Calymyrna, Adam and Cape White:—

- (i) Grade $\diamond \diamond \diamond \diamond \diamond$ shall consist of fleshy, undamaged figs of uniform good colour according to variety, which will not pass through a sieve of $1\frac{1}{2}$ -inch mesh.
- (ii) Grade $\diamond \diamond \diamond \diamond$ shall consist of fleshy figs of uniform good colour according to variety, which will not pass through a sieve of $1\frac{1}{4}$ -inch mesh, but will pass through a sieve of $1\frac{1}{2}$ -inch mesh.
- (iii) Grade $\diamond \diamond \diamond$ shall consist of fairly fleshy figs of good colour according to variety, which will not pass through a sieve of 1-inch mesh, but will pass through a sieve of $1\frac{1}{4}$ -inch mesh.
- (iv) Grade $\diamond \diamond$ shall consist of figs of fairly good colour according to variety, which will not pass through a sieve of $\frac{7}{8}$ -inch mesh, but will pass through a sieve of 1-inch mesh.
- (v) Grade $\diamond$ shall consist of figs which will pass through a sieve or $\frac{7}{8}$ -inch mesh and of any colour natural to the fruit, and shall not contain any slab figs.
- (vi) Grade "Slabs" shall consist of figs of any shape and size and may be ragged, flat or thin on account of over-ripeness.
- (vii) Undergrade shall consist of any sound figs unsuitable for inclusion in any of the preceding grades.

(4) Fruit salad, i.e. a mixture of dried tree fruits, excluding nuts. There shall be two types of Fruit Salad:—

- (a) (i) *Fruit salad (S.A.)* consisting of a mixture of not less than 4 kinds of dried fruits, containing not less than 12 per cent nor more than 30 per cent by weight of any one kind, excluding apple rings.

- (ii) Graad $\diamond \diamond \diamond \diamond$ moet bestaan uit gesonde, vlesige, enkele heel appelkose met 'n platgedrukte ronde vorm, met 'n eenvormige goeie kleur en geur volgens variëteit, wat nie deur 'n sif met mase van $1\frac{1}{8}$ duim kan gaan nie, maar wel deur 'n sif met mase van $1\frac{1}{2}$ duim.
- (iii) Graad $\diamond \diamond \diamond$ moet bestaan uit gesonde, enkele heel appelkose met 'n platgedrukte ronde vorm, met 'n betreklik eenvormige goeie kleur en geur volgens variëteit, wat nie deur 'n sif met mase van $1\frac{1}{4}$ duim kan gaan nie, maar wel deur 'n sif met mase van $1\frac{3}{8}$ duim.
- (iv) Graad $\diamond \diamond$ moet bestaan uit gesonde, enkele heel appelkose met 'n platgedrukte ronde vorm, met 'n betreklik goeie kleur en geur volgens variëteit, wat nie deur 'n sif met mase van $1\frac{1}{2}$ duim kan gaan nie, maar wel deur 'n sif met mase van $1\frac{1}{4}$ duim.
- (v) Graad $\diamond$ moet bestaan uit gesonde, enkele heel appelkose met 'n platgedrukte ronde vorm, van enige kleur en geur wat kenmerkend van die vrug is, en wat deur 'n sif met mase van $1\frac{1}{8}$ duim kan gaan, en mag geen plakkie-appelkose bevat nie.
- (vi) Graad „Plakkies” moet bestaan uit gesonde appelkose met 'n goeie kleur en geur, maar wat plat en dun is weens oorrypheid.
- (vii) Ondergraad moet bestaan uit gesonde appelkose wat ongeskik is vir insluiting by enigeen van bovermelde grade, maar mag nie vrugte met pitte bevat nie.

(3) Vye.

Daar is die volgende grade vye ten opsigte van die variëteite Genua, Wit Adriatiese, Smyrna, Calymyrna, Adam en Kaapse Wit:—

- (i) Graad $\diamond \diamond \diamond \diamond \diamond$ moet bestaan uit vlesige, onbeskadigde vye met 'n eenvormige goeie kleur volgens variëteit, wat nie deur 'n sif met mase van $1\frac{1}{2}$ duim kan gaan nie.
- (ii) Graad $\diamond \diamond \diamond \diamond$ moet bestaan uit vlesige vye met 'n eenvormige goeie kleur volgens variëteit, wat nie deur 'n sif met mase van $1\frac{1}{4}$ duim kan gaan nie, maar wel deur 'n sif met mase van $1\frac{1}{2}$ duim.
- (iii) Graad $\diamond \diamond \diamond$ moet bestaan uit betreklik vlesige vye met 'n goeie kleur volgens variëteit, wat nie deur 'n sif met mase van 1 duim kan gaan nie, maar wel deur 'n sif met mase van $1\frac{1}{4}$ duim.
- (iv) Graad $\diamond \diamond$ moet bestaan uit vye met 'n betreklik goeie kleur volgens variëteit, wat nie deur 'n sif met mase van $\frac{7}{8}$ duim kan gaan nie, maar wel deur 'n sif met mase van 1 duim.
- (v) Graad $\diamond$ moet bestaan uit vye wat deur 'n sif met mase van $\frac{7}{8}$ duim kan gaan, en met enige kleur wat kenmerkend van die vrug is, en mag geen plakkievye bevat nie.
- (vi) Graad „Plakkies” moet bestaan uit vye van enige vorm en grootte en kan toingrig, plat of dun wees weens oorrypheid.
- (vii) Ondergraad moet bestaan uit gesonde vye wat ongeskik is vir insluiting by enigeen van bovermelde grade.

(4) Vrugteslaai, d.w.s. 'n mengsel van droë boomvrugte, uitgesonderd neute. Daar bestaan twee tipes vrugteslaai:—

- (a) (i) *Vrugteslaai (S.A.)* wat bestaan uit 'n mengsel van minstens vier soorte droë vrugte, wat minstens 12 persent of hoogstens 30 persent volgens gewig van enige besondere soort, uitgesonderd appelrynge, bevat.

- (ii) *Fruit Salad (Pty.)* consisting of a mixture of not less than 3 kinds of dried fruits, containing not less than 12 per cent nor more than 50 per cent by weight of any one kind, excluding apple rings.
- (iii) If apple rings are included, the minimum content thereof shall be 8 per cent by weight.

(b) The two types shall both be graded as follows:—

- (i) Grade $\diamond \diamond \diamond \diamond$ shall consist of grade $\diamond \diamond \diamond \diamond$ fruit, and if prunes are included, they shall be of a count of 40 to 50 prunes to the pound.
- (ii) Grade $\diamond \diamond \diamond$ shall consist of grade $\diamond \diamond \diamond$ fruit, and if prunes are included, they shall be of a count of 50 to 60 prunes to the pound.
- (iii) Grade $\diamond \diamond \diamond$ shall consist of grade $\diamond \diamond \diamond$ fruit and if prunes are included, they shall be of a count of 60 to 80 prunes to the pound.
- (iv) Grade $\diamond \diamond$ shall consist of grade $\diamond \diamond$ fruit, and if prunes are included, they shall be of a count of 80 to 100 prunes to the pound.
- (v) Grade $\diamond$ shall consist of grade $\diamond$ fruit, and if prunes are included, they shall be of a count of 100 prunes and over to the pound.
- (vi) Undergrade shall consist of undergrade fruit, and if prunes are included, they shall be of a count of 120 prunes and over to the pound or undergrade prunes.

(5) *Guavas*, i.e. halved guavas containing seeds, free from calyx and produced from firm ripe guavas which have been sulphur bleached and thoroughly cured, shall be graded as follows:—

- (a) Grade $\diamond \diamond \diamond \diamond$ shall consist of sound, fleshy, halved guavas of uniform rich colour according to variety, which will not pass through a sieve of $1\frac{1}{2}$ -inch mesh.
- (b) Grade $\diamond \diamond \diamond$ shall consist of sound, fleshy, halved guavas of uniform good colour according to variety, which will not pass through a sieve of $1\frac{1}{2}$ -inch mesh, but will pass through a sieve of $1\frac{1}{4}$ -inch mesh.
- (c) Grade $\diamond \diamond \diamond$ shall consist of sound, halved guavas of reasonably uniform good colour according to variety, which will not pass through a sieve of 1-inch mesh, but will pass through a sieve of $1\frac{1}{4}$ -inch mesh.
- (d) Grade $\diamond \diamond$ shall consist of sound halved guavas of fairly uniform good colour according to variety, which will not pass through a sieve of $\frac{7}{8}$ -inch mesh, but will pass through a sieve of 1-inch mesh.
- (e) Grade $\diamond$ shall consist of sound halved guavas, which will pass through a sieve of $\frac{7}{8}$ -inch mesh, but shall contain no slab guavas.
- (f) Grade "Slabs" shall consist of shapeless halved guavas of good quality and flavour, but which are ragged, flat or thin on account of over-ripeness.
- (g) Undergrade shall consist of sound fruit not suitable for inclusion in any of the preceding grades.

(6) *Nectarines*, i.e. sulphur bleached halves of firm ripe nectarines which have been thoroughly cured, shall be graded as follows:—

- (a) Grade $\diamond \diamond \diamond \diamond$ shall consist of sound, fleshy, unblemished, cleanly cut, separate halves of uniform rich colour according to variety, which will not pass through a sieve of $1\frac{1}{2}$ -inch mesh.

(ii) *Vrugteslaai (Edms.)* wat bestaan uit 'n mengsel van minstens drie soorte droëvrugte, wat minstens 12 persent of hoogstens 50 persent volgens gewig van enige besondere soort, uitgesonderd appeltjinge, bevat.

(iii) Indien dit appeltjinge bevat, moet die minimum inhoud daarvan 8 persent volgens gewig wees.

(b) Die twee tipes word albei as volg gegradeer:—

- (i) Graad $\diamond \diamond \diamond \diamond$ moet bestaan uit vrugte graad $\diamond \diamond \diamond \diamond$, en as dit pruimedante bevat, moet hulle pruimedante met 'n telling van 40 tot 50 per pond wees.
- (ii) Graad $\diamond \diamond \diamond$ moet bestaan uit vrugte graad $\diamond \diamond \diamond$, en as dit pruimedante bevat, moet hulle pruimedante met 'n telling van 50 tot 60 per pond wees.
- (iii) Graad $\diamond \diamond \diamond$ moet bestaan uit vrugte graad $\diamond \diamond \diamond$, en as dit pruimedante bevat, moet hulle pruimedante met 'n telling van 60 tot 80 per pond wees.
- (iv) Graad $\diamond \diamond$ moet bestaan uit vrugte graad $\diamond \diamond$, en as dit pruimedante bevat, moet hulle pruimedante met 'n telling van 80 tot 100 per pond wees.
- (v) Graad $\diamond$ moet bestaan uit vrugte graad $\diamond$, en as dit pruimedante bevat, moet hulle pruimedante met 'n telling van 100 en meer per pond wees.
- (vi) Ondergraad moet bestaan uit ondergraad vrugte, en as dit pruimedante bevat, moet hulle pruimedante met 'n telling van 120 en meer per pond, of ondergraad pruimedante wees.

(5) *Koejawels*, d.w.s. koejawelhelftes met pitte, sonder kelke, en gemaak van stewig-ryp koejawels wat swaelgebleik en deeglik gedroog is, moet as volg gegradeer word:—

- (a) Graad $\diamond \diamond \diamond \diamond$ moet bestaan uit gesonde, vlesige koejawelhelftes met 'n eenvormige ryk kleur volgens variëteit, wat nie deur 'n sif met mase van $1\frac{1}{2}$ duim kan gaan nie.
- (b) Graad $\diamond \diamond \diamond$ moet bestaan uit gesonde, vlesige koejawelhelftes met 'n eenvormige goeie kleur volgens variëteit, wat nie deur 'n sif met mase van $1\frac{1}{4}$ duim kan gaan nie, maar wel deur 'n sif met mase van $1\frac{1}{2}$ duim.
- (c) Graad $\diamond \diamond \diamond$ moet bestaan uit gesonde koejawelhelftes met 'n redelik goeie kleur volgens variëteit, wat nie deur 'n sif met mase van 1 duim kan gaan nie, maar wel deur 'n sif met mase van $1\frac{1}{4}$ duim.
- (d) Graad $\diamond \diamond$ moet bestaan uit gesonde koejawelhelftes met 'n betreklik eenvormige goeie kleur volgens variëteit, wat nie deur 'n sif met mase van $\frac{7}{8}$ duim kan gaan nie, maar wel deur 'n sif met mase van 1 duim.
- (e) Graad $\diamond$ moet bestaan uit gesonde koejawelhelftes wat deur 'n sif met mase van $\frac{7}{8}$ duim kan gaan, maar geen plakkiekoejawels bevat nie.
- (f) Graad „Plakkies” moet bestaan uit vormlose koejawelhelftes van goeie gehalte en geur, maar wat toingrig, plat of dun is weens oorrypheid.
- (g) Ondergraad moet bestaan uit gesonde vrugte wat ongeskik is vir insluiting by enigen van bovermelde grade.

(6) *Kaalperskes*, d.w.s. swaelgebleikte helftes van stewig-ryp kaalperskes wat deeglik gedroog is, moet as volg gegradeer word:—

- (a) Graad $\diamond \diamond \diamond \diamond$ moet bestaan uit gesonde, vlesige, letselvrye, netjies gesnyde, enkele helftes met 'n eenvormige ryk kleur volgens variëteit, wat nie deur 'n sif met mase van $1\frac{1}{2}$ duim kan gaan nie.

- (b) Grade $\diamond \diamond \diamond \diamond$ shall consist of sound, fleshy, cleanly cut, separate halves of uniform colour according to variety, which will not pass through a sieve of $1\frac{1}{4}$ -inch mesh, but will pass through a sieve of $1\frac{1}{2}$ -inch mesh.
- (c) Grade $\diamond \diamond \diamond$ shall consist of sound, fairly fleshy, cleanly cut, separate halves of fairly uniform colour according to variety, which will not pass through a sieve of 1-inch mesh, but will pass through a sieve of $1\frac{1}{4}$ -inch mesh.
- (d) Grade $\diamond \diamond$ shall consist of cleanly cut, separate halves which will not pass through a sieve of $\frac{7}{8}$ -inch mesh, but will pass through a sieve of 1-inch mesh.
- (e) Grade $\diamond$ shall consist of sound fruit which will pass through a sieve of $\frac{7}{8}$ -inch mesh, but shall contain no slab nectarines.
- (f) Grade "Slabs" shall consist of fruit of any shape and size and may be ragged, flat or thin on account of over-ripeness.
- (g) Undergrade shall consist of sound fruit not suitable for inclusion in any of the preceding grades, but shall not include unpitted fruit.

(7) *Peaches.*

(a) *Peaches (unpeeled sulphur bleached)*, i.e. halved yellowflesh or whiteflesh freestone peaches, which have been thoroughly bleached and cured from firm ripe fruit, shall be graded as follows:—

- (i) Grade $\diamond \diamond \diamond \diamond \diamond$ shall consist of sound, fleshy, unblemished, cleanly cut, separate halves of uniform rich colour and flavour according to variety, which will not pass through a sieve of $1\frac{1}{4}$ -inch mesh.
- (ii) Grade $\diamond \diamond \diamond \diamond$ shall consist of sound, fleshy, cleanly cut, separate halves of good rich colour and flavour according to variety, which will not pass through a sieve of $1\frac{1}{2}$ -inch mesh, but will pass through a sieve of $1\frac{3}{4}$ -inch mesh.
- (iii) Grade $\diamond \diamond \diamond$ shall consist of sound, fairly fleshy, cleanly cut, separate halves of reasonably good colour and flavour according to variety, which will not pass through a sieve of $1\frac{1}{4}$ -inch mesh, but will pass through a sieve of $1\frac{1}{2}$ -inch mesh.
- (iv) Grade $\diamond \diamond$ shall consist of sound, cleanly cut, separate halves of fairly good colour and flavour according to variety, which will not pass through a sieve of 1-inch mesh, but will pass through a sieve of $1\frac{1}{4}$ -inch mesh.
- (v) Grade $\diamond$ shall consist of sound peaches which will pass through a sieve of 1-inch mesh, and shall not contain any slab peaches.
- (vi) Grade "Slabs" shall consist of peaches of any shape and size and may be ragged, flat or thin on account of over-ripeness.
- (vii) Undergrade shall consist of sound peaches not suitable for inclusion in any of the preceding grades, but shall not include unpitted fruit.

(b) *Peaches (peeled sulphur bleached)*, i.e. peeled halved yellowflesh or whiteflesh peaches, free from pits, and thoroughly bleached and cured from firm ripe peaches, shall be graded as follows:—

- (i) Grade $\diamond \diamond \diamond \diamond \diamond$ shall consist of sound, fleshy, unblemished, cleanly cut peaches of rich colour and flavour according to variety, which will not pass through a sieve of $1\frac{1}{2}$ -inch mesh.

- (b) Graad $\diamond \diamond \diamond \diamond$ moet bestaan uit gesonde, vlesige, netjies gesnyde, enkele helftes met 'n eenvormige kleur volgens variëteit, wat nie deur 'n sif met mase van $1\frac{1}{4}$ duim kan gaan nie, maar wel deur 'n sif met mase van $1\frac{1}{2}$ duim.
- (c) Graad $\diamond \diamond \diamond$ moet bestaan uit gesonde, betreklik vlesige, netjies gesnyde, enkele helftes met 'n betreklik eenvormige kleur volgens variëteit, wat nie deur 'n sif met mase van 1 duim kan gaan nie, maar wel deur 'n sif met mase van $1\frac{1}{4}$ duim.
- (d) Graad $\diamond \diamond$ moet bestaan uit netjies gesnyde, enkele helftes wat nie deur 'n sif met mase van $\frac{7}{8}$ duim kan gaan nie, maar wel deur 'n sif met mase van 1 duim.
- (e) Graad $\diamond$ moet bestaan uit gesonde vrugte wat deur 'n sif met mase van $\frac{7}{8}$ duim kan gaan, maar geen plakkiekaalperskes bevat nie.
- (f) Graad „Plakkies” moet bestaan uit vrugte met enige vorm en grootte en kan toingrig, plat of dun wees weens oorrypheid.
- (g) Ondergraad moet bestaan uit gesonde vrugte wat ongeskik is vir insluiting by engeen van bovermelde grade, maar mag nie vrugte met pitte bevat nie.

(7) *Perskes.*

(a) *Perskes (ongeskil, swaelgebleik)*, d.w.s. geelvleis- of witvleislospitperskehelftes wat deeglik gebleik en gedroog is van stewig-ryp vrugte, moet as volg gegradeer word:—

- (i) Graad $\diamond \diamond \diamond \diamond \diamond$ moet bestaan uit gesonde, vlesige, letselvrye, netjies gesnyde, enkele perskehelftes met 'n eenvormige ryk kleur en geur volgens variëteit, wat nie deur 'n sif met mase van $1\frac{1}{4}$ duim kan gaan nie.
- (ii) Graad $\diamond \diamond \diamond \diamond$ moet bestaan uit gesonde, vlesige, netjies gesnyde, enkele perskehelftes met 'n goeie ryk kleur en geur volgens variëteit, wat nie deur 'n sif met mase van $1\frac{1}{2}$ duim kan gaan nie, maar wel deur 'n sif met mase van $1\frac{3}{4}$ duim.
- (iii) Graad $\diamond \diamond \diamond$ moet bestaan uit gesonde, betreklik vlesige, netjies gesnyde, enkele perskehelftes met 'n redelik goeie kleur en geur volgens variëteit, wat nie deur 'n sif met mase van $1\frac{1}{4}$ duim kan gaan nie, maar wel deur 'n sif met mase van $1\frac{1}{2}$ duim.
- (iv) Graad $\diamond \diamond$ moet bestaan uit gesonde, netjies gesnyde, enkele perskehelftes met 'n betreklik goeie kleur en geur volgens variëteit, wat nie deur 'n sif met mase van 1 duim kan gaan nie, maar wel deur 'n sif met mase van $1\frac{1}{4}$ duim.
- (v) Graad $\diamond$ moet bestaan uit gesonde perskes, wat deur 'n sif met mase van 1 duim kan gaan en mag geen plakkieperskes bevat nie.
- (vi) Graad „Plakkies” moet bestaan uit perskes van enige vorm en grootte en kan toingrig, plat of dun wees weens oorrypheid.
- (vii) Ondergraad moet bestaan uit gesonde perskes wat ongeskik is vir insluiting by engeen van bovermelde grade, maar mag nie vrugte met pitte bevat nie.

(b) *Perskes (geskil, swaelgebleik)*, d.w.s. geskilde geelvleis- of witvleis-perskehelftes, sonder pitte, en deeglik gebleik en gedroog van stewig-ryp perskes, moet as volg gegradeer word.

- (i) Graad $\diamond \diamond \diamond \diamond \diamond$ moet bestaan uit gesonde, vlesige, letselvrye, netjies gesnyde perskes met 'n ryk kleur en geur volgens variëteit, wat nie deur 'n sif met mase van $1\frac{1}{2}$ duim kan gaan nie.

- (ii) Grade $\diamond \diamond \diamond$ shall consist of sound, fleshy, cleanly cut peaches of reasonably rich colour and flavour according to variety, which will not pass through a sieve of $1\frac{1}{4}$ -inch mesh, but will pass through a sieve of $1\frac{1}{2}$ -inch mesh.
 - (iii) Grade $\diamond \diamond \diamond$ shall consist of sound, fairly fleshy, cleanly cut peaches of fairly good colour and flavour according to variety, which will not pass through a sieve of 1-inch mesh, but will pass through a sieve of $1\frac{1}{4}$ -inch mesh.
 - (iv) Grade $\diamond \diamond$ shall consist of sound, cleanly cut peaches of fairly good colour and flavour according to variety, which will not pass through a sieve of $\frac{3}{4}$ -inch mesh, but will pass through a sieve of 1-inch mesh.
 - (v) Grade $\diamond$ shall consist of sound peaches which will pass through a sieve of $\frac{3}{4}$ -inch mesh, and shall not contain any slab peaches.
 - (vi) Grade "Slabs" shall consist of peaches of any shape and size and may be ragged, flat or thin on account of overripeness.
 - (vii) Undergrade shall consist of sound peaches not suitable for inclusion in any of the preceding grades, but shall not include unpitted fruit.
- (c) *Peaches (peeled unbleached)*, i.e. peaches which have been naturally sundried after the skins and pits have been removed shall be graded as follows:—
- (i) Grade $\diamond$ shall consist of sound, cleanly cut halves of good flavour.
 - (ii) Grade "Slabs" shall consist of sound shapeless peaches of good flavour, which are ragged, flat or thin on account of overripeness.
 - (iii) Undergrade shall consist of sound peaches not suitable for inclusion in any of the preceding grades, but shall not include unpitted fruit.
- (d) *Peaches (unpeeled unbleached)*, i.e. naturally dried unbleached halved peaches shall be graded as follows:—
- (i) Grade $\diamond$ shall consist of sound, cleanly cut, halves of good flavour.
 - (ii) Grade "Slabs" shall consist of sound shapeless peaches of good flavour, which are ragged, flat or thin on account of overripeness.
 - (iii) Undergrade shall consist of sound peaches not suitable for inclusion in any of the preceding grades, but shall include unpitted fruit.

(8) *Pears:*

- (a) *Pears (peeled sulphur bleached)*, i.e. halved, bleached pears of any suitable drying variety from which the greater portion of moisture has been removed and from which the skins, calyx, cores and stems have also been removed, shall be graded as follows:—
- (i) Grade $\diamond \diamond \diamond \diamond$ shall consist of sound, fleshy, unblemished, cleanly cut, halved pears of uniform clear white to light creamy colour and of practically uniform shape, and of superior quality, flavour and texture, which will not pass through a sieve of $1\frac{1}{2}$ -inch mesh.

- (ii) Graad $\diamond \diamond \diamond$ moet bestaan uit gesonde, vlesige, netjies gesnyde perskes met 'n betreklike ryk kleur en geur volgens variëteit, wat nie deur 'n sif met mase van $1\frac{1}{4}$ duim kan gaan nie, maar wel deur 'n sif met mase van $1\frac{1}{2}$ duim.
- (iii) Graad $\diamond \diamond \diamond$ moet bestaan uit gesonde, betreklik vlesige, netjies gesnyde perskes met 'n betreklik goeie kleur en geur volgens variëteit, wat nie deur 'n sif met mase van 1 duim kan gaan nie, maar wel deur 'n sif met mase van $1\frac{1}{4}$ duim.
- (iv) Graad $\diamond \diamond$ moet bestaan uit gesonde, netjies gesnyde perskes met 'n betreklik goeie kleur en geur volgens variëteit, wat nie deur 'n sif met mase van $\frac{3}{4}$ duim kan gaan nie, maar wel deur 'n sif met mase van 1 duim.
- (v) Graad $\diamond$ moet bestaan uit gesonde perskes wat deur 'n sif met mase van $\frac{3}{4}$ duim kan gaan, en mag nie plakkieperskes bevat nie.
- (vi) Graad „Plakkies” moet bestaan uit perskes van enige vorm en grootte en kan toingrig, plat of dun wees weens oorrypheid.
- (vii) Ondergraad moet bestaan uit gesonde perskes wat ongeskik is vir insluiting by enigeen van bovermelde grade, maar mag nie vrugte met pitte bevat nie.

(c) *Perskes (geskil, ongebleik)*, d.w.s. perskes wat natuurlik in die son gedroog is nadat die skille en pitte verwyder is, moet as volg gegradeer word:—

- (i) Graad $\diamond$ moet bestaan uit gesonde, netjies gesnyde helftes met 'n goeie geur.
- (ii) Graad „Plakkies” moet bestaan uit gesonde vormlose perskes met 'n goeie geur, wat toingrig, plat of dun is weens oorrypheid.
- (iii) Ondergraad moet bestaan uit gesonde perskes wat ongeskik is vir insluiting by enigeen van bovermelde grade, maar mag nie vrugte met pitte bevat nie.

(d) *Perskes (ongeskil, ongebleik)*, d.w.s. natuurlik gedroogde ongebleikte perskehelftes moet as volg gegradeer word:—

- (i) Graad $\diamond$ moet bestaan uit gesonde, netjies gesnyde helftes met 'n goeie geur.
- (ii) Graad „Plakkies” moet bestaan uit gesonde vormlose perskes met 'n goeie geur, wat toingrig, plat of dun is weens oorrypheid.
- (iii) Ondergraad moet bestaan uit gesonde perskes wat ongeskik is vir insluiting by enigeen van bovermelde grade, maar mag nie vrugte met pitte bevat nie.

(8) *Pere.*

(a) *Pere (geskil, swaelgebleik)*, d.w.s. gebleikte peerhelftes van enige variëteit wat goed droog, en waarvan die grootste gedeelte van die vog verwyder is, en waarvan die skil, kelke, kerns en stingels ook verwyder is, moet as volg gegradeer word:—

- (i) Graad $\diamond \diamond \diamond \diamond$ moet bestaan uit gesonde, vlesige, letselvrye, netjies gesnyde peerhelftes met 'n egalige helder wit tot ligromerige kleur, met 'n feitlik eenvormige vorm, van 'n puik kwaliteit, geur en tekstuur, wat nie deur 'n sif met mase van $1\frac{1}{2}$ duim kan gaan nie.

- (ii) Grade $\diamond\diamond\diamond$ shall consist of sound, fleshy, cleanly cut, halved pears of fairly uniform clear white to light creamy colour and of a reasonably uniform shape, and of very good quality, flavour and texture, which will not pass through a sieve of $1\frac{1}{4}$ -inch mesh, but will pass through a sieve of $1\frac{1}{2}$ -inch mesh.
- (iii) Grade $\diamond\diamond$ shall consist of sound, reasonably fleshy, cleanly cut, halved pears of a fairly uniform white to creamy colour, and of fairly good quality, flavour and texture, which will not pass through a sieve of 1-inch mesh, but will pass through a sieve of $1\frac{1}{4}$ -inch mesh.
- (iv) Grade $\diamond$ shall consist of fairly fleshy, cleanly cut, halved pears of white to light yellow colour, which will not pass through a sieve of $\frac{7}{8}$ -inch mesh, but will pass through a sieve of 1-inch mesh.
- (v) Grade $\diamond$ shall consist of sound halved pears which will pass through a sieve of $\frac{7}{8}$ -inch mesh, and not contain any slab pears.
- (vi) Grade "Slabs" shall consist of shapeless pear halves of good colour and flavour, which are ragged, flat or thin on account of over-ripeness.
- (vii) Undergrade shall consist of sound pears not suitable for inclusion in any of the preceding grades.
- (b) *Halved Pears*, i.e. unpeeled sulphur bleached dried pear halves, from which the calyx, cores and stems have been removed, shall be graded as follows:—
- (i) Grade $\diamond\diamond\diamond\diamond$ shall consist of sound, fleshy, unblemished, cleanly cut, separate pear halves of uniform rich colour according to variety, of superior quality, texture and flavour, which will not pass through a sieve of $1\frac{3}{4}$ -inch mesh.
- (ii) Grade $\diamond\diamond\diamond$ shall consist of sound, fleshy, cleanly cut, separate pear halves of good uniform colour according to variety, of good quality, texture and flavour, which will not pass through a sieve of $1\frac{1}{2}$ -inch mesh, but will pass through a sieve of $1\frac{3}{4}$ -inch mesh.
- (iii) Grade $\diamond\diamond$ shall consist of reasonably fleshy, cleanly cut, separate pear halves of fairly uniform good colour according to variety, of fairly good quality, texture and flavour, which will not pass through a sieve of $1\frac{3}{8}$ -inch mesh, but will pass through a sieve of $1\frac{1}{2}$ -inch mesh.
- (iv) Grade $\diamond$ shall consist of fairly fleshy, cleanly cut, separate pear halves of fairly good colour and flavour according to variety, which will not pass through a sieve of $1\frac{1}{8}$ -mesh, but will pass through a sieve of $1\frac{3}{8}$ -inch mesh.
- (v) Grade $\diamond$ shall consist of sound pears which will pass through a sieve of $1\frac{1}{8}$ -inch mesh, and not contain any slab pears.
- (vi) Grade "Slabs" shall consist of pears of good colour and flavour, which are ragged, flat or thin on account of over-ripeness.
- (vii) Undergrade shall consist of sound pears not suitable for inclusion in any of the preceding grades.
- (ii) Graad $\diamond\diamond\diamond$ moet bestaan uit gesonde, vlesige, netjies gesnyde peerhelftes met 'n betreklik egalige helder wit tot ligromerige kleur, met 'n redelik eenvormige vorm, van 'n baie goeie kwaliteit, geur en tekstuur, wat nie deur 'n sif met mase van $1\frac{1}{4}$ duim kan gaan nie, maar wel deur 'n sif met mase van $1\frac{1}{2}$ duim.
- (iii) Graad $\diamond\diamond$ moet bestaan uit gesonde, redelik vlesige, netjies gesnyde peerhelftes met 'n betreklik egalige wit tot romerige kleur, van betreklik goeie kwaliteit, geur en tekstuur, wat nie deur 'n sif met mase van 1 duim kan gaan nie, maar wel deur 'n sif met mase van $1\frac{1}{4}$ duim.
- (iv) Graad $\diamond$ moet bestaan uit betreklik vlesige, netjies gesnyde peerhelftes met 'n wit tot liggeel kleur, wat nie deur 'n sif met mase van $\frac{7}{8}$ duim kan gaan nie, maar wel deur 'n sif met mase van 1 duim.
- (v) Graad $\diamond$ moet bestaan uit gesonde peerhelftes wat deur 'n sif met mase van $\frac{7}{8}$ duim kan gaan, en mag nie plakkiepere bevat nie.
- (vi) Graad „Plakkies” moet bestaan uit vormlose peerhelftes met 'n goeie kleur en geur, wat toingrig, plat of dun is weens oorrypheid.
- (vii) Ondergraad moet bestaan uit gesonde pere wat ongeskik is vir insluiting by enigeen van bovermelde grade.
- (b) *Peerhelftes*, d.w.s. ongeskilte, swaelgebleikte droë peerhelftes waarvan die kelke, kerns en stingels verwyder is, moet as volg gegradeer word:—
- (i) Graad $\diamond\diamond\diamond\diamond$ moet bestaan uit gesonde, vlesige, letselvrye, netjies gesnyde, enkele peerhelftes met 'n eenvormige ryk kleur volgens variëteit, van 'n puik kwaliteit, tekstuur en geur, wat nie deur 'n sif met mase van $1\frac{3}{4}$ duim kan gaan nie.
- (ii) Graad $\diamond\diamond\diamond$ moet bestaan uit gesonde, vlesige, netjies gesnyde, enkele peerhelftes met 'n goeie eenvormige kleur volgens variëteit, van goeie kwaliteit, tekstuur en geur, wat nie deur 'n sif met mase van $1\frac{1}{2}$ duim kan gaan nie, maar wel deur 'n sif met mase van $1\frac{3}{4}$ duim.
- (iii) Graad $\diamond\diamond$ moet bestaan uit redelik vlesige, netjies gesnyde, enkele peerhelftes met 'n betreklik eenvormige goeie kleur volgens variëteit, van betreklik goeie kwaliteit, tekstuur en geur, wat nie deur 'n sif met mase van $1\frac{3}{8}$ duim kan gaan nie, maar wel deur 'n sif met mase van $1\frac{1}{2}$ duim.
- (iv) Graad $\diamond$ moet bestaan uit redelik vlesige, netjies gesnyde, enkele peerhelftes met 'n betreklik goeie kleur volgens variëteit, wat nie deur 'n sif met mase van $1\frac{1}{8}$ duim kan gaan nie, maar wel deur 'n sif met mase van $1\frac{3}{8}$ duim.
- (v) Graad $\diamond$ moet bestaan uit gesonde pere, wat deur 'n sif met mase van $1\frac{1}{8}$ duim kan gaan, en mag nie plakkiepere bevat nie.
- (vi) Graad „Plakkies” moet bestaan uit pere met 'n goeie kleur en geur wat toingrig, plat of dun is weens oorrypheid.
- (vii) Ondergraad moet bestaan uit gesonde pere wat ongeskik is vir insluiting by enigeen van bovermelde grade.

(c) *Quartered pears*, i.e. sulphur bleached quarters of pears which shall be free from calyx and practically free from skins, cores and stems, shall be graded as follows:—

- (i) Grade $\diamond \diamond$ shall consist of cleanly cut, reasonably fleshy, fairly uniform, large whole quarters of pears of good colour, texture and flavour according to variety.
- (ii) Grade $\diamond$ shall consist of sound quarters of pears of smaller size than grade $\diamond \diamond$, and shall not contain any slab pears.
- (iii) Grade "Slabs" shall consist of shapeless fruit of very good colour and flavour, which are ragged, flat or thin on account of over-ripeness.
- (iv) Undergrade shall consist of fruit not suitable for inclusion in any of the preceding grades.

(9) *Plums*, i.e. sulphur bleached plum halves from which the pit has been removed, shall be graded as follows:—

- (i) Grade $\diamond \diamond \diamond \diamond$ shall consist of sound, fleshy, unblemished, cleanly cut, separate halved plums of uniform rich colour according to variety, and of superior flavour, which will not pass through a sieve of $1\frac{1}{2}$ -inch mesh.
- (ii) Grade $\diamond \diamond \diamond$ shall consist of sound, reasonably fleshy, cleanly cut, separate halved plums of fairly uniform rich colour according to variety, and of good flavour, which will not pass through a sieve of $1\frac{1}{4}$ -inch mesh, but will pass through a sieve of $1\frac{1}{2}$ -inch mesh.
- (iii) Grade $\diamond \diamond \diamond$ shall consist of sound, fairly fleshy, cleanly cut, separate halved plums of good colour and flavour according to variety, which will not pass through a sieve of 1-inch mesh, but will pass through a sieve of $1\frac{1}{4}$ -inch mesh.
- (iv) Grade $\diamond \diamond$ shall consist of cleanly cut, separate halves of plums of fairly good colour according to variety, which will not pass through a sieve of $\frac{7}{8}$ -inch mesh, but will pass through a sieve of 1-inch mesh.
- (v) Grade $\diamond$ shall consist of cleanly cut, complete halved plums of any colour, which will pass through a sieve of $\frac{7}{8}$ -inch mesh, and shall not contain any black or slab plums.
- (vi) Grade "Slabs" shall consist of shapeless fruits of good colour and flavour, which are ragged, flat or thin on account of over-ripeness.
- (vii) Undergrade shall consist of sound fruit not suitable for inclusion in any of the preceding grades, but shall not include unpitted fruit.

(10) *Prunes*:

(a) The fruit must be sound and thoroughly cured, and shall be graded for size according to the number of fruits to the pound. There shall be the following grades of prunes;—

- (i) Count of 20/30 prunes to the pound.
- (ii) Count of 30/40 prunes to the pound.
- (iii) Count of 40/50 prunes to the pound.
- (iv) Count of 50/60 prunes to the pound.
- (v) Count of 60/70 prunes to the pound.
- (vi) Count of 70/80 prunes to the pound.
- (vii) Count of 80/90 prunes to the pound.
- (viii) Count of 90/100 prunes to the pound.
- (ix) Count of 100/120 prunes to the pound.
- (x) Count of 120/Over prunes to the pound.
- (xi) Undergrade shall consist of broken, badly marked or other fruit not suitable for inclusion in any of the preceding grades.

(c) *Peerkwarte*, d.w.s. swaelgebleikte peerkwarte sonder kelk en feitlik sonder skil, kern en stingels, moet as volg gegradeer word:—

- (i) Graad $\diamond \diamond$ moet bestaan uit netjies gesnyde, redelik vlesige, betreklik eenvormige, groot heel peerkwarte met 'n goeie kleur, tekstuur en geur volgens variëteit.
- (ii) Graad $\diamond$ moet bestaan uit gesonde peerkwarte, kleiner as graad $\diamond \diamond$, en mag nie plakkiepere bevat nie.
- (iii) Graad „Plakkies” moet bestaan uit vormlose vrugte met 'n baie goeie kleur en geur, wat toingrig, plat of dun is weens oorrypheid.
- (iv) Ondergraad moet bestaan uit vrugte wat ongeskik is vir insluiting by enigee van bogemelde grade.

(9) *Pruime*, d.w.s. swaelgebleikte pruimhelftes waarvan die pit verwyder is, moet as volg gegradeer word:—

- (i) Graad $\diamond \diamond \diamond \diamond$ moet bestaan uit gesonde, vlesige, letselvrye, netjies gesnyde, enkele pruimhelftes met 'n eenvormige ryk kleur volgens variëteit, en 'n puik geur, wat nie deur 'n sif met mase van $1\frac{1}{2}$ duim kan gaan nie.
- (ii) Graad $\diamond \diamond \diamond$ moet bestaan uit gesonde, redelik vlesige, netjies gesnyde, enkele pruimhelftes met 'n betreklik eenvormige ryk kleur volgens variëteit, en 'n goeie geur, wat nie deur 'n sif met mase van $1\frac{1}{4}$ duim kan gaan nie, maar wel deur 'n sif met mase van $1\frac{1}{2}$ duim.
- (iii) Graad $\diamond \diamond \diamond$ moet bestaan uit gesonde, betreklik vlesige, netjies gesnyde, enkele pruimhelftes met 'n goeie kleur en geur volgens variëteit, wat nie deur 'n sif met mase van 1 duim kan gaan nie, maar wel deur 'n sif met mase van $1\frac{1}{4}$ duim.
- (iv) Graad $\diamond \diamond$ moet bestaan uit netjies gesnyde enkele pruimhelftes met 'n betreklik goeie kleur volgens variëteit, wat nie deur 'n sif met mase van $\frac{7}{8}$ duim kan gaan nie, maar wel deur 'n sif met mase van 1 duim.
- (v) Graad $\diamond$ moet bestaan uit netjies gesnyde heel pruimhelftes van enige kleur wat deur 'n sif met mase van $\frac{7}{8}$ duim kan gaan, en mag nie swart vrugte of plakkiepruime bevat nie.
- (vi) Graad „Plakkies” moet bestaan uit vormlose pruimhelftes met 'n goeie kleur en geur, wat toingrig, plat of dun is weens oorrypheid.
- (vii) Ondergraad moet bestaan uit gesonde vrugte wat ongeskik is vir insluiting by enigee van bogemelde grade, maar mag nie vrugte met pitte bevat nie.

(10) *Pruimedante*.

(a) Die vrugte moet gesond en behoorlik gedroog wees, en moet volgens grootte ooreenkomstig die aantal vrugte per pond gegradeer word. Daar is die volgende grade vir pruimedante:—

- (i) Telling van 20/30 pruimedante per pond.
- (ii) Telling van 30/40 pruimedante per pond.
- (iii) Telling van 40/50 pruimedante per pond.
- (iv) Telling van 50/60 pruimedante per pond.
- (v) Telling van 60/70 pruimedante per pond.
- (vi) Telling van 70/80 pruimedante per pond.
- (vii) Telling van 80/90 pruimedante per pond.
- (viii) Telling van 90/100 pruimedante per pond.
- (ix) Telling van 100/120 pruimedante per pond.
- (x) Telling van 120/meer pruimedante per pond.
- (xi) Ondergraad moet bestaan uit gebreekte, oormatig gemerkte of ander vrugte wat ongeskik is vir insluiting by enigee van bovermelde grade.

- (b) In each of the aforesaid grades a tolerance of not more than 5 per cent by number of damaged, broken or split prunes will be allowed.
- (c) All prunes in any container shall be of uniform size within the count to the pound specified thereon.

7. (1) *Nuts*, i.e. tree nuts of any kind shall be sound and free from rancidity and may be packed in bags containing up to 100 lbs. net of nuts.

(2) (a) *Almonds* shall be classified as "Soft-Shell", "Semi-Soft-Shell" or "Hard-Shell" and the contents of any container consist of nuts of an even size.

(b) Walnuts shall be graded as follows:—

- (i) Grade $\diamond\diamond\diamond\diamond$ shall consist of sound nuts which will not pass through a sieve of $1\frac{1}{4}$ -inch mesh, and shall not contain more than 5 per cent by number of wasteful nuts.
- (ii) Grade $\diamond\diamond\diamond$ shall consist of sound nuts which will not pass through a sieve of 1-inch mesh, but will pass through a sieve of $1\frac{1}{4}$ -inch mesh, and shall not contain more than 10 per cent by number of wasteful nuts.
- (iii) Grade $\diamond\diamond\diamond$ shall consist of sound unsized nuts, and shall not contain more than 20 per cent by number of wasteful nuts.

(c) *Mixed unshelled nuts*, shall consist of a mixture in any proportion of two or more kinds of sound unshelled tree nuts, which shall not contain more than 20 per cent by number of wasteful nuts.

(d) *Mixed shelled nuts*, shall consist of a mixture in any proportion of two or more kinds of sound shelled tree nuts.

(e) *Shelled nuts* of any kind shall consist of meaty, sound kernels.

8. Miscellaneous.

(1) *Cake Fruit*, i.e. a mixture of seedless dried vine fruits with or without the admixture of finely chopped candied peel, shall consist of a mixture of not less than three kinds of sound, fleshy fruit of medium size of each kind, with or without the admixture of finely chopped candied peel, and the mixture shall not contain any fruits containing seeds, and shall be reasonably free from capstems.

(2) *Mebos*.

(a) *Mebos* shall be made solely from sound, whole, fresh, ripe apricots and may be plain or sugared *Mebos*, the fruit in any one container being as uniform in size and thickness as possible, and of uniform colour.

(b) The word "*Mebos*" shall only be applied to apricot fruit as described in sub-regulation (a) and the word "*Mebos*" shall not be used in conjunction with any other word such as "*Genuine*", "*Imitation*" or "*Artificial*" and the word "*Mebos*" shall not be corrupted or distorted in any way.

(3) *Minced dried fruit*.—Minced dried fruit shall be made from sound dried fruit to which sugar may be added and shall contain no dried fruit containing mould or foreign matter of any description or dried fruit which for any reason is unfit for human consumption.

(b) In enigeen van bovermelde grade word 'n speling van hoogstens 5 persent volgens getal beskadigde, gebreekte of gesplete pruimedante toegelaat.

(c) Alle pruimedante in enige houer moet 'n eenvormige grootte hê binne die telling per pond daarop aangedui.

7. (1) *Neute*, d.w.s. boonneute, moet gesond en nie galsterig wees nie, en kan verpak word in sakke wat tot 100 lb. neute netto bevat.

(2) (a) *Amandels* moet geklassifiseer word as „Sagtedop”, „Halfsagtedop” of „Hardedop” en die inhoud van elke houer moet uit neute van 'n eenvormige grootte bestaan.

(b) *Okkerneute* moet as volg gegradeer word:—

- (i) Graad $\diamond\diamond\diamond\diamond$ moet bestaan uit gesonde neute wat nie deur 'n sif met mase van $1\frac{1}{4}$ duim kan gaan nie en mag hoogstens 5 persent volgens getal dowwe neute bevat.
- (ii) Graad $\diamond\diamond\diamond$ moet bestaan uit gesonde neute wat nie deur 'n sif met mase van 1 duim kan gaan nie, maar wel deur 'n sif met mase van $1\frac{1}{4}$ duim, en mag hoogstens 10 persent volgens getal dowwe neute bevat.
- (iii) Graad $\diamond\diamond\diamond$ moet bestaan uit gesonde neute wat nie volgens grootte geklassifiseer is nie, en mag hoogstens 20 persent volgens getal dowwe neute bevat.

(c) *Gemengde ongedopte neute* moet bestaan uit 'n mengsel in enige verhouding van twee of meer soorte gesonde ongedopte boomneute, en mag hoogstens 20 persent volgens getal dowwe neute bevat.

(d) *Gemengde gedopte neute* moet bestaan uit 'n mengsel in enige verhouding van twee of meer soorte gesonde gedopte boomneute.

(e) *Gedopte neute* van enige soort moet bestaan uit vlesige, gesonde pitte.

8. Diverse.

(1) *Koekmengsel*, d.w.s. 'n mengsel van pitlose droë wingerdvrugte met of sonder toevoeging van fyngekapte versuikerde skil, moet bestaan uit 'n mengsel van minstens drie soorte gesonde, vlesige vrugte van medium grootte van elke soort, met of sonder toevoeging van fyngekapte versuikerde skil, en mag nie vrugte met pitte bevat nie en moet redelik vry van vrugtestingels wees.

(2) *Mebos*.

(a) *Mebos* moet uitsluitlik van gesonde, heel, vars ryp appelkose gemaak word en kan onversuiker of versuiker wees, en die vrugte in enige enkele houer moet so eenvormig moontlik wees wat betref grootte en dikte, en moet eenvormig van kleur wees.

(b) Die woord „*Mebos*” is net van toepassing op appelkoosvrugte soos in subregulasie (a) beskryf, en die woord „*Mebos*” mag nie in samestellings met enige ander woord soos „*Egte*”, „*Nagemaakte*” of „*Kunsmatige*” gebruik word nie, en die woord „*Mebos*” mag nie op enige wyse verdraai of vervorm word nie.

(3) *Gemaalde droëvrugte* moet gemaak word van gesonde droëvrugte waarby suiker gevoeg kan word, en mag geen droëvrugte bevat wat muf of vol vreemde stowwe van enige aard is, of droëvrugte wat om die een of ander rede vir menslike verbruik ongeskik is nie.

(4) *Pineapple rings*.—Dehydrated or dried pineapple rings shall be prepared from sound, firm ripe pineapple; there shall be the following grades:—

- (i) Grade $\diamond \diamond \diamond \diamond$ shall consist of not less than 95 per cent by weight of whole rings of uniform size, and of uniform bright natural colour, free from skins, cores and marks, and of superior quality, texture and flavour.
- (ii) Grade $\diamond \diamond \diamond \diamond$ shall consist of not less than 75 per cent by weight of whole rings, of good colour natural to the season's crop, and of good quality, flavour and texture, free from skins and cores; provided that a tolerance of not more than 5 per cent for skins and cores adhering to the rings may be allowed.

(5) *Raisins and Nuts*.

- (a) (i) shall consist of a mixture of either shelled tree nuts and raisins or shelled groundnuts and raisins;
- (ii) if groundnuts are used, this shall be indicated on the outside of the containers.
- (b) Raisins and nuts shall consist of not less than 2 oz. of sound nut kernels in every pound mixture of nuts and raisins or sultanas, and the quality of the raisins or sultanas used shall be grade $\diamond \diamond \diamond$ or higher.

DEFINITIONS.

9. In these regulations, unless inconsistent with the context—

- (i) "bleached" and "sulphur bleached" in relation to dried fruit, means dried fruit which has been treated with sulphur dioxide before drying; (iii)
- (ii) "cored" means that the seed capsule and seeds have been removed; (xiii)
- (iii) "currants" means small seedless undipped raisins produced solely from the Zante currant and the Cape currant varieties; (iv)
- (iv) "currants (black)" means currants produced solely from the Zante currant and coloured Cape currant varieties; (v)
- (v) "currants (white)" means currants produced solely from Cape currant varieties; (vi)
- (vi) "dipping" in relation to any dried vine fruit, means removing the waxy bloom from the surface of the grape berry, and the checking of the skins which is generally done by dipping the grapes in an alkaline solution; and "dipped" has a corresponding meaning; (vii)
- (vii) "dried fruit" means fruit which, whether in its original or in a processed form, has been preserved through drying by any natural or artificial means, whereby the greater part of its moisture has been removed, and "fruit" shall mean apples, apricots, figs, grapes, guavas, nectarines, peaches, pears, pineapples, Japanese and European plums, and all varieties of nuts; (ii)
- (viii) "dehydration" means drying by artificially produced heat under controlled conditions of temperature, humidity, and air flow; (xvi)
- (ix) "dehydrated fruit" means fruit which, whether in its original or processed form, has been preserved through dehydration; (xv)
- (x) "floaters" means dried immature grapes; (xxiv)

(4) *Pynappelringe*, ontwaterde of droë pynappelringe moet gemaak word van gesonde, stewig-ryp pynappels. Daar is die volgende grade:—

- (i) Graad $\diamond \diamond \diamond \diamond$ moet bestaan uit minstens 95 persent volgens gewig heel ringe van eenvormige grootte en 'n eenvormige helder natuurlike kleur, sonder skil, kern en merke, en van 'n puik kwaliteit, tekstuur en geur.
- (ii) Graad $\diamond \diamond \diamond \diamond$ moet bestaan uit minstens 75 persent volgens gewig heel ringe met 'n goeie kleur kenmerkend van die oes van die seisoen en van 'n goeie kwaliteit, geur en tekstuur, sonder skil en kern; met dien verstande dat 'n speling van hoogstens 5 persent vir skil en kern wat aan die ringe vassit, toegelaat kan word.

(5) *Rosyntjies en Neute*.

- (a) (i) *Rosyntjies en Neute* moet bestaan uit 'n mengsel van of gedopte boomneute en rosyntjies, of gedopte grondboontjies en rosyntjies;
- (ii) indien grondboontjies gebruik word, moet dit buite-op die houers aangedui word.
- (b) Rosyntjies en neute moet bestaan uit minstens 2 ons gesonde neutpitte in elke pond mengsel van neute en rosyntjies of sultanas, en die kwaliteit van die rosyntjies of sultanas moet graad $\diamond \diamond \diamond$ of hoër wees.

WOORDOMSKRYWING.

9. In hierdie regulasies, tensy in stryd met die samehang, beteken—

- (i) „dowwe”, met betrekking tot neute, enige neut wat swart geword het, uitgedroog, met insekte besmet, of ongeskik vir menslike gebruik is; (xxv)
- (ii) „droëvrugte”, vrugte wat hetsy in die oorspronklike of in 'n verwerkte vorm gepre-serveer is deur dit te droog volgens enige natuurlike of kunsmatige metode deur middel waarvan die grootste gedeelte van die vog verwyder is, en „vrugte” beteken appels, appelkose, vye, druiwe, koejawels, kaalperskes, perskes, pere, pynappels, Japanse en Europese pruime en neute van alle variëteite; (vii)
- (iii) „gebleik” en „swaelgebleik”, met betrekking tot droëvrugte, droëvrugte wat voor dit gedraag is, met swaeldioksied behandel is; (i)
- (iv) „korente”, klein pitlose ongeloopte rosyntjies uitsluitlik gemaak van die Zante- en Kaapse korentvariëteite; (iii)
- (v) „korente (swart)”, korente uitsluitlik gemaak van die Zante- en gekleurde Kaapse korentvariëteite; (iv)
- (vi) „korente (wit)”, korente uitsluitlik gemaak van Kaapse korentvariëteite; (v)
- (vii) „loog”, met betrekking tot 'n gedroogde wingerdvrug, verwydering van die wasagtige was van die oppervlakte van die druiwekorrel en veroorsaking van fyn barsies in die doppe, gewoonlik gedoen deur die druiwe in 'n alkaliese oplossing te doop; en „geloog” het 'n ooreenstemmende betekenis; (vi)
- (viii) „los muskadelrosyntjies”, ongeloopte los rosyntjies; (xiii)
- (ix) „los rosyntjies”, geloopte rosyntjies wat uitsluitlik gemaak is van Hanepoot- of Waltham Cross-(Rosaki)-druie, en waarvan die korrels los van die hoofstingel is; (xvii)
- (x) „met pitte”, dat die pitte nie verwyder is nie; (xxiv)

- (xi) "moisture proof packages" means containers in which the products contained therein shall absorb less than 2 per cent of moisture by weight when stored for two months in still air conditions at a temperature of 85° F. and relative humidity of 85 per cent; (xxv)
- (xii) "muscatels" means undipped stalk or cluster raisins; (xi)
- (xiii) "muscatels (loose)" means undipped loose raisins; (viii)
- (xiv) "over-ripe" means a soft, moist state where the connected fibres are not firm and cannot withstand handling, but do not show signs of decomposing; (xvii)
- (xv) "pitted" or "seeded" means the seeds or pips have been removed by manual or mechanical means; (xiv)
- (xvi) "raisins" means the dried product of any grape; (xix)
- (xvii) "raisins (loose)" means dipped raisins produced solely from Hanepoot or Waltham Cross (Rosaki) grapes and of which the berries are separated from the main stalk; (ix)
- (xviii) "raisins (stalk or cluster)" means dipped raisins produced solely from Hanepoot or Waltham Cross (Rosaki) grapes, of which the berries are still attached to the entire stalk; (xx)
- (xix) "seedless" means the fruit was grown without seeds or pips; (xiii)
- (xx) "sultanas" means raisins made solely from the seedless grape known in South Africa as sultanas; (xxi)
- (xxi) "sultanas (unbleached O.R. type)" means dipped sultanas of which the colour of the skins shall be golden yellow to amber brown, of a shade range between plates 10 L 7 and 13 K 12 as defined in Mearz and Paul's Dictionary of Colour; (xxii)
- (xxii) "sultanas (unbleached W.P. type)" means dipped sultanas of which the colour of the skins shall be russet brown to brazil brown, of a shade range between plates 14 I 12 and 8 L 8 as defined in Mearz and Paul's Dictionary of Colour; (xxiii)
- (xxiii) "undipped" means dried in the natural state without being treated in any way to remove the waxy bloom from the surface of the berries; (xii)
- (xxiv) "unpitted" means the seeds or pips have not been removed; (x)
- (xxv) "wasteful" means in relation to nuts any nut that is blackened, dry, insect infested or unfit for human consumption; (i).

* No. 1137.]

[3 June 1955.]

DRIED BEAN SCHEME.**TIMES AT WHICH AND MANNER IN WHICH ANY LEVY IMPOSED ON DRIED BEANS SHALL BE PAID.**

His Excellency the Governor-General has, under the powers vested in him by section *forty-three* of the Marketing Act, 1937 (Act No. 26 of 1937), as amended, made the following regulations relating to the times at which and the manner in which any levy imposed on dried beans shall be paid:—

1. Any levy imposed by the Dried Bean Control Board referred to in section 3 of the Dried Bean Scheme, published by Proclamation No. 89 of 1955, in terms of section 15 or 16 of that scheme on dried beans purchased from the producers thereof, shall be paid to the said Board at Pretoria (P.O. Box 669), by the persons mentioned in sub-section (2) of section 15 of the said scheme within ten days after the last day of the month during which the dried beans concerned were purchased from the producers thereof.

- (xi) „muskadelrosyntjies”, ongeloopte stingel- of trosrosyntjies; (xii)
- (xii) „ongeloopt”, in die natuurlike toestand gedroog sonder behandeling om die wasagtige was van die oppervlakte van die korrel te verwyder; (xxiii)
- (xiii) „ontkern”, dat die saadhuise en pitte verwyder is; (ii)
- (xiv) „ontpitte”, dat die pitte met die hand of meganies verwyder is; (xv)
- (xv) „ontwaterde vrugte”, vrugte wat of in die oorspronklike of in 'n verwerkte vorm deur middel van ontwatering gepreserveer is; (ix)
- (xvi) „ontwatering”, die uitdroging deur kunsmatig ontwikkelde hitte onder beheerde toestande van temperatuur, vogtigheid en lugtoevoer; (viii)
- (xvii) „oorryp”, 'n sagte, klam toestand waarin die veselverband nie stewig en teen hantering bestand is nie, maar nie tekens van ontbinding toon nie; (xiv)
- (xviii) „pitlose”, dat die vrugte sonder pitte gekweek is; (xix)
- (xix) „rosyntjies”, die gedroogde produk van enige druiwesoort; (xvi)
- (xx) „stingel- of trosrosyntjies”, geloogde rosyntjies wat uitsluitlik gemaak is van Hanepoot- of Waltham Cross-(Rosaki)-druie en bestaan uit korrels wat nog aan die heel stingel sit; (xviii)
- (xxi) „sultanas”, rosyntjies uitsluitlik gemaak van die pitlose druiwesoort wat in Suid-Afrika as sultana bekend is; (xx)
- (xxii) „sultanas (ongebleikte O.R.-tipe)”, geloogde sultanas waarvan die kleur van die dop goudgeel tot amberbruin is met die kleurreeks tussen plate 10 L 7 en 13 K 12 soos in Mearz en Paul se „Dictionary of Colour” omskryf; (xxi)
- (xxiii) „sultana (ongebleikte W.P.-tipe)”, geloogde sultana waarvan die kleur van die dop rosbrown tot brasielbruin is met die kleurreeks tussen plate 14 I 12 en 8 L 8 soos in Mearz en Paul se „Dictionary of Colour” omskryf; (xxii)
- (xxiv) „vlotters”, gedroogde onvolwasse druiwe; (x)
- (xxv) „vogdigte pakkies”, houers waarin die vrugte daarin bevat minder as 2 persent vog volgens gewig sal opneem, indien hulle vir 2 maande in stil lugtoestande teen 'n temperatuur van 85° F. en 'n relatiewe vogtigheid van 85 persent gehou word. (xi)

* No. 1137.]

[3 Junie 1955.]

DROËBONESKEMA.**DIE TYE WANNEER EN DIE WYSE WAAROP 'N HEFFING OP DROËBONE GELÊ, BETAAL MOET WORD.**

Sy Eksellensie die Goewerneur-generaal het, kragtens die bevoegdheid hom verleen by artikel *drie-en-veertig* van die Bemarkingswet, 1937 (Wet No. 26 van 1937), soos gewysig, onderstaande regulasies gemaak betreffende die tye wanneer en die wyse waarop 'n heffing op droëbone gelê, betaal moet word:—

1. 'n Heffing opgelê deur die Droëbonebeheerraad genoem in artikel 3 van die Droëboneskema, afgekondig by Proklamasie No. 89 van 1955, kragtens artikel 15 of 16 van daardie skema op droëbone, wat van die produsente daarvan gekoop word, moet aan genoemde Raad te Pretoria (Posbus 669) deur die persone genoem in subartikel (2) van artikel 15 van genoemde skema betaal word, binne tien dae na die laaste dag van die maand waarin die betrokke droëbone van die produsente daarvan gekoop is.

2. Every payment of such levy shall be accompanied by a return to be rendered by the person liable for such payment and which shall reflect the name of that person and the total quantities of dried beans of each variety in respect of which such payment is made.

3. Any person who contravenes or fails to comply with any provisions of these regulations shall be guilty of an offence and liable on conviction to a fine not exceeding one hundred pounds.

2. Elke betaling van sodanige heffing moet vergesel gaan van 'n opgawe wat verstrekt moet word deur die persoon wat sodanige betaling moet maak en wat die naam van daardie persoon en die totale hoeveelhede droëbone van elke soort ten opsigte waarvan sodanige betaling gedoen word, moet aantoon.

3. Enigiemand wat enige bepaling van hierdie regulasies oortree of versuim om daaraan te voldoen, is skuldig aan 'n misdryf en by skuldigverklaring strafbaar met 'n boete van hoogstens honderd pond.

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