DEPARTMENT OF AGRICULTURE, LAND REFORM AND RURAL DEVELOPMENT

STD. No. G-14

AGRICULTURAL PRODUCT STANDARDS ACT, 1990

(ACT No. 119 OF 1990)

STANDARDS AND REQUIREMENTS REGARDING CONTROL OF

THE EXPORT OF FRESH VEGETABLES

The Executive Officer: Agricultural Product Standards has stipulated under section 4(3)(a)(ii) of the Agricultural Product Standards Act, 1990 (Act No. 119 of 1990), these standards regarding the quality of fresh vegetables and the requirements regarding the packing, marking and labelling thereof.

STD. No.G-14

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| STANDARDS AND REQUIREMENTS REGARDING CONTROL  OF THE EXPORT OF FRESH VEGETABLES AS STIPULATED  BY GOVERNMENT NOTICE No. R. 1983 OF 23 AUGUST 1991 |
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**Definitions**

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

**"abnormal external moisture"** means an amount of moisture on the vegetable concerned that may detrimentally affect the quality thereof, excluding condensation following the release from cool storage or a refrigerated vehicles and traces of water when crushed ice is used;

**"address"** means a physical address in the Republic of South Africa and includes the street or road number or name, and the name of the village or suburb and, in case of a farm, the name or number of the farm and of the magisterial district in which it is situated, including a postal address;

**"Arthropoda"** means any stage in the life cycle of an invertebrate member of the Animal Kingdom that is bilaterally symmetrical with a segmented body, with jointed limbs that are paired and a chitinous external skeleton;

**"baby vegetables**" means vegetables of non-miniature varieties which are immature or have not fully developed and are inadequate in size;

**"blemish"** means any external skin defect on the surface of the fresh vegetable which detrimentally affects the appearance of the vegetable;

**"bruise"** means any pressure wound which shows an indentation or results in disco-loration directly under the skin, adversely affect the quality and is visually no-ticeable on the fresh vegetables during handling;

**"chemical residues"** means residues of agricultural remedies which in terms of the Fertilizers, Farm Feeds, Agricultural Remedies and Stock Remedies Act, 1947 (Act No. 36 of 1947), are permissible for the treatment of pests and diseases and which do not exceed the prescribed maximum residue limit;

**"consignment"** means --

(a) a quantity of fresh vegetables of the same kind, belonging to the same owner and delivered at the same time under cover of the same delivery note, consignment note or receipt note, or delivered by the same vehicle; or

(b) in the case of a quantity of fresh vegetables that is divided into different cultivars, classes, pallet loads, trademarks, counts, size groups or types of packaging, every quantity of each of the different cultivars, classes, pallet loads, trademarks, counts, size groups or types of packaging;

**"container"** means the immediate container in which fresh vegetables are packed di-rectly and the outer container but excluding shipping containers in which pallet loads are shipped;

**"consumer package"** means vegetables packed in retail quantities irrespective of whether they are mixed or not;

**"decay"** means a state of decomposition, fungus development or internal insect infes-tation which detrimentally affects the quality of the fresh vegetables;

**"diameter"** means the greatest transverse measurement measured at a right angle to the longitudinal axis of the vegetable concerned;

**"Food Business Operator (FBO)"** means the person or persons responsible for ensuring that the prescribed requirements of these standards are met within the food business as well as the person with overall authority on site or in the specific establishment.

**"foreign matter"** means any material or substance which does not naturally form part of the vegetable concerned and is visually noticeable;

**"injury"** means any wound or puncture which has pierced the skin of the vegetable and exposes the flesh, with the exception of such wounds or puncture marks which have become completely calloused;

**"inspector"** means the Executive Officer from the Department or an officer under his or her control, or an Assignee or suitably qualified employee of an Assignee;

**"miniature vegetables"** means a variety of carrots, courgettes, aubergines, cauliflower, cabbage, sweet corn or other type of vegetables obtained through plant breeding or special cultivation techniques, excluding produce of non-miniature varieties which have not fully developed or are inadequate in size and have "mini vege-tables" or "baby vegetables" a corresponding meaning;

**"sun-scorch"** means any damage caused by exposure to the sun and that detrimentally affects the appearance and quality of the vegetable;

**"unspecified fresh vegetables"** means any other kind of vegetables which is not mentioned under “vegetables”;

**"the Act"** means the Agricultural Product Standards Act, 1990 (Act No. 119 of 1990); and

**"vegetables"** means artichokes, asparagus, aubergines (as also known as eggplant and brinjals), beetroot, broccoli, brussels sprouts, butternuts, cabbages, carrots, capsicums (also known as sweet peppers), cauliflower, chillies, Chinese cabbages, courgettes, cucumber, cultivated mushrooms, endives, garlic, gem squashes, ginger, green beans, green onions (also known as chives), green peas, lettuce, parsnips, pumpkins, radishes, sweet corn, sweet potatoes, tomatoes, turnips, fennel and scorzonera.

**Scope**

2. These standards and requirements shall relate to fresh vegetables of which an approval for the export thereof is required in terms of section 4 of the Act.

**Requirements for approval**

3. (1) An approval referred to in section 4 of the Act may be issued in respect of a consignment of fresh vegetables if --

(a) the vegetables in that consignment comply with the quality standards prescribed in items 4, 5 and 6;

(b) the vegetables are packed in containers which comply with the requirements prescribed in item 7;

(c) the vegetables comply with the packing requirements set out in items 8, 9,10 and 11;

(d) the containers concerned are marked according to the requirements set out in items 12 and 13;

(e) the samples for inspection are drawn according to the requirements set out in items 14, 15 and 16;

(f) the samples are inspected in accordance with the methods set out in item 17, 18 and 19;

(g) the vegetables comply with the requirements in respect of chemical treatment as prescribed in item 20;

(h) that consignment has been presented for inspection in accordance with the Regulations Regarding Control of the Export of Fresh Vegetables; and

(i) an inspector has, after an inspection in terms of the said regulations, found that the provisions of these standards and requirements have been complied with in respect of the consignment concerned.

(2) The Executive Officer may grant written exemption, entirely or partially, to any person on such conditions as he or she deems necessary, from the provisions of subitem (1).

**PART 1**

**GENERAL STANDARDS AND REQUIREMENTS FOR**

**FRESH VEGETABLES**

**QUALITY STANDARDS**

**Classes**

4. There are three classes of fresh vegetables namely "Extra Class", "Class 1", and "Class 2", unless otherwise determined in Part 2 for a specific type of vegetable.

**Standards for classes**

5. (1) A consignment of vegetables shall be classified as "Extra Class" if it --

(a) is of superior quality;

(b) is characteristic of the cultivar with regard to shape and colour;

(c) comply with the specific standards and requirements for Extra Class set out in Part 2 for that type of vegetable; and

(d) does not exceed the maximum permissible deviations for Extra Class set out in Part 2 for that specific type of vegetable.

(2) A consignment of vegetables shall be classified as "Class 1" if it --

(a) is of good quality;

(b) is characteristic of the cultivar with regard to shape and colour;

(c) comply with the specific standards and requirements for Class 1 set out in Part 2 for that type of vegetable; and

(d) does not exceed the maximum permissible deviations for Class 1 set out in Part 2 for that specific type of vegetable.

(3) A consignment of vegetables shall be classified as "Class 2" if it --

(a) is characteristic of the cultivar with regard to shape and colour;

(b) comply with the specific standards and requirements for Class 2 set out in Part 2 for that type of vegetable; and

(c) does not exceed the maximum permissible deviations for Class 2 set out in Part 2 for that specific type of vegetable.

(4) No consignment of vegetables classified as "Extra Class", "Class 1", and "Class 2" shall contain --

(a) plant injurious organisms of phytosanitary importance as specified by the Directorate Plant Health;

(b) any organisms which may be a source of danger to the human being; and

(c) Arthropoda infestation including the organisms which according to paragraph (a) do not form part of plant injurious organisms, excluding organisms which may be a source of danger to the human being, on more than 3% of the vegetables or three free running Arthropoda per pallet load or part thereof in the consignment: Provided that it does not exceed a maximum of one Arthropoda per container.

**General Quality Requirements**

(6) Subject to the standards for fresh vegetables in subitem (3) and the permissible deviations in subitem (5)

(a) be intact;

(b) be free from decay;

(c) be clean and free from foreign matter, including soil;

(d) be free from Arthropoda infestation;

(e) be free from insect damage or damage caused by other organisms;

(f) be free from blemishes;

(g) be free from injuries;

(h) be free from bruises;

(i) be free from abnormal external moisture;

(j) be free from foreign odours;

(k) not be running to seed;

(l) be free from cold damage;

(m) be free from sun-scorch;

(n) be free from any other factors that affect or may affect the quality of the fresh vegetables detrimentally;

(o) be fresh and firm and show no sign of withering;

(p) be sound and attractive in appearance and have normal charac­teristics of the cultivar; and

(q) be of such development and condition as to enable them to with­stand transport and handling.

**CONTAINERS**

**General**

7. Containers in which vegetables are packed shall --

(a) be suitable, clean, dry, and undamaged;

(b) not impart a foreign taste or odour or any substance to the vegetables which may be injurious to human health;

(c) be free from any visible signs of fungal growth;

(d) be free from Arthropoda infestation;

(e) be strong and rigid enough to ensure that the original shape be retained and not bulge out, dent in, break or tear, to the extent that fresh vegetables are damaged or are at risk of being damaged, during normal storage, handling, or transport; and

(f) in case of containers that are re-used, be of such material that the container can be cleaned and disinfected prior to re-use.

**PACKING REQUIREMENTS**

**General**

8. (1) Only vegetables of the same quality, cultivar and size, if sizes are pre-scribed in Part 2, shall be packed together in the same container: Provided that different types of vegetables may be packed together in the case of consumer packages.

(2) Extra Class vegetables in the same container shall be uniform regarding colour and ripeness unless determined otherwise in Part 2.

(3) Class 1 and Class 2 vegetables in the same container shall be uniform regarding colour unless determined otherwise in Part 2.

(4) The visible part of the contents of the container shall be representative of the entire contents.

(5) Each container shall be packed firmly and to capacity.

(6) Notwithstanding the requirements of subitems (1), (2), (3), (4) and (5) and items 9,10 and 11 vegetables shall comply with the packing requirements set out in Part 2 for individual vegetable types.

**Packing material**

9. If packing material is used inside the containers, such packing material shall --

(a) be new, clean, dry, odourless;

(b) be of a quality such as to avoid causing any external or internal damage to the vegetables; and

(c) not transmit to the vegetables any harmful substance or any substance that may be injurious to human health.

**Stacking of containers on pallets**

10. When containers containing vegetables are palletised --

(a) the pallet shall be clean, undamaged and suitable and not transmit to the vegetables any harmful substance or any substance that may be injurious to human health;

(b) the pallet shall be free from any visible signs of fungal growth;

(c) the pallet shall be free from Arthropoda infestation;

(d) the containers shall be stacked firmly and square with each other and the pallet;

(e) only containers of the same dimensions shall be stacked in the same layer on the pallet; and

(f) the containers shall not be stacked upside-down on the pallet.

**Strapping of pallet loads**

11. (1) A pallet load of containers shall be strapped or wrapped in a suitable manner.

(2) The top layer of a pallet containing fresh vegetables without lids shall be covered with a suitable covering, except for on-farm loading of shipping container.

**MARKING REQUIREMENTS**

**General**

12. (1) Each container containing vegetables shall be marked clearly, indelibly, legibly and not untidy, upside-down or askew in block letters and numerals on any visible short or long side of the lid or container, where lids are not used, by printing, stamping or by specially designed labels, with the following particulars: Provided that all particulars shall be grouped on the same side:

(a) The type of vegetable or types of vegetables in the case where they are mixed in consumer packages: Provided that if the contents are visible from the outside, this expression does not have to be indicated on the container.

(b) The appropriate cultivar (optional).

(c) The number of vegetables in each container (count) or the nett mass or size of the vegetables, if prescribed in Part 2 for the specific type of vegetable: Provided that no abbreviations may be used.

(d) The expression "Extra Class", "Class 1", "Class 2", as the case may be.

(e) The country of origin indicated as "Produce of South Africa" or "Product of South Africa": Provided that no abbreviations or the expression "South Africa" on its own shall be used.

(f) The name or trademark and physical address of the owner, producer, packer or exporter, as the case may be.

(g) The producers' code or the packhouse code which is registered with the Executive Officer by the producer or packhouse, as the case may be: Provided that --

(i) only the packhouse code shall be used if the origin of the fresh vegetables cannot be traced back to the producer;

(ii) if a producer has more than one farm, each farm shall be registered separately;

(iii) such code be preceded by the expression "Producer", "Packhouse", "Packer" or any other suitable term with a corresponding meaning; and

(iv) the producer shall have a system in place to trace vegetables back to field or greenhouse level.

(h) The packing date or date code.

(i) Additional particulars determined in Part 2.

(2) Subject to the provisions of subitem (1), each outer container containing consumer package units shall be marked with an indication of the total number of consumer package units per outer container: Provided that if the total number of consumer package units are visible from the outside, it does not have to be indicated on the outer container.

(3) If containers are marked by means of affixing labels thereupon, such labels shall be clean and securely attached and shall not be super imposed on other labels.

(4) No indication highlighting a special grading, presentation or size is indicated on the same side as the particulars in subitem (1).

(5) If the country to which vegetables are exported, prescribes requirements with regard to the marking of containers which differ from the aforesaid requirements, the containers containing such vegetables may, notwithstanding the provisions of these standards and requirements, be marked in a manner so prescribed and approved by the Executive Officer.

**Prohibited particulars**

13. No wording, illustration, or other means of expression, which constitutes a misre­presentation or which directly or by implication, creates a misleading impression of the contents, shall appear on a container containing vegetables.

**SAMPLING PROCEDURES**

**Obtaining a sample from the consignment**

14. For the purpose of inspection, grading and sampling for quality control, an inspector shall take such samples of a product, material, substance or other article in question as he or she may deem necessary.

**Obtaining an inspection sample**

15. An inspection sample shall --

(a) in the case of vegetables packed in containers be drawn from each container obtained in accordance with item 14 and shall consist of the entire contents of the container with the exclusion of Brussels sprout, Pumpkins, and Butternuts where sampling should be 50 units in a container of 10kg or more; and

(b) in the case of vegetables packed in bulk containers be drawn from each bulk container obtained in accordance with item 14 and shall consist of three quantities of 50 vegetables each, taken from the middle and two opposite corners of the bulk container: Provided that all three samples of 50 vegetables shall be taken as the inspection sample.

**Deviating sample**

16. If an inspector should notice during the process of drawing the random sample or during the inspection, that some of the containers derived from any part of the pallet load, truck load or consignment, contain vegetables which are noticeably inferior to or differ from the contents of containers which represent the remainder of the pallet load, truck load or consignment, the inspection result shall be based only on the containers derived from the deviating portion of the pallet load, truck load or consignment, and further samples required for inspection shall be drawn from this deviating portion.

**METHODS OF INSPECTION**

**Assessment of containers, packaging, and presentation**

17. An inspector shall visually examine the consignment and the sample from the consignment to determine if the containers, packaging, and presentation comply with the prescribed requirements.

**Verification of markings**

18. An inspector shall visually examine the containers in the consignment and the sample from the consignment to verify compliance to the marking requirements by --

(a) satisfying himself or herself whether the containers are marked as prescribed; and

(b) checking the accuracy of the declarations during inspection.

**Determination of deviations**

19. (1) The extent to which vegetables deviates from the prescribed quality factors set out in Part 2, shall be determined as follows:

(a) Remove the vegetable entirely from the packaging.

(b) Examine each unit of vegetables in the working sample visually or if necessary, by handling or cutting it.

(c) Determine regarding each of the different quality factors, the number of units or the mass of the vegetables in that working sample which deviates from the prescribed quality standards.

(d) Express the number of units or mass in respect of each quality factor thus determined, as a percentage of the total number of units or total mass of the vegetables in that working sample, this percentage presents the degree to which the vegetables with the deviation concerned are present in such working sample.

(2) The extent to which vegetables deviates from the prescribed packing and sorting requirements set out in Part 2, shall be determined as follows:

(a) Determine the number of units or mass of the vegetables in that working sample which deviates from the packing and sorting requirements.

(b) Express the number of units or mass of the vegetables thus deter-mined, as a percentage of the total number of units or total mass of the vegetables in that working sample, this percentage represents the degree to which the vegetables in such working sample deviates from the packing and sorting requirements.

**CHEMICAL TREATMENT**

20. (1) Subject to the provisions of subitems (2) and (3), the follow-on consignments of only the exporter concerned whose vegetables exceeded the prescribed maximum residue limits, shall be held back from export for not more than four days in order to establish if the fresh vegetables comply with the prescribed residue limits: Provided that if the consignments of the exporter concerned, again comply with the prescribed residue limits, it shall not be held back from export any longer.

(2) Any person intending to export fresh vegetables during any particular season shall, before submitting the first consignment during that season for inspection, on request furnish the Executive Officer within 24 hours with a certificate certifying --

(a) which chemical remedies have been used on the fresh vegetable plants during the spray program;

(b) which chemical remedies have been used as post-harvest treatment on the fresh vegetables; and

(c) that the provisions of subitem (3) have been complied with.

(3) Chemical residues shall not exceed the prescribed maximum residue limits: Provided that --

(a) if the prescribed maximum residue limit of an importing country is lower than permitted in terms of the Fertilizers, Farm Feeds, Agricultural Remedies and Stock Remedies Act, 1947 (Act No. 36 of 1947) the prescribed maximum residue limit of the importing country shall be complied with; and

(b) the Executive Officer may grant permission for vegetables with a higher maximum residue limit, to be exported to countries where this higher residue limit is permissible: Provided that the exporter shall sign an affidavit in which it is declared that vegetables with higher maximum residue limits shall only be exported to a country where these higher residue limits are permissible.

**PART II**

**SPECIFIC STANDARDS AND REQUIREMENTS FOR FRESH VEGETABLES**

**ARTICHOKES**

1. The standards and requirements for artichokes heads of the varieties (cultivars) of Cynara scolymus L, are as follows:

**Quality standards**

(1) Subject to the standards for Extra Class, Class 1, and Class 2 artichokes in subitem (3) and the permissible deviations in subitem (5), artichokes shall --

(a) be free from any other factors that affect or may affect the quality of the artichokes detrimentally;

(2) The stems of artichokes shall be cut off cleanly and not be longer than 100 mm: Provided that this provision is not applicable to artichokes packed in bunches or to the artichokes of the variety "Spinoso".

**Classifications**

(3) (a) In the case of Extra Class artichokes --

(i) the central bracts shall be well closed in accordance with the variety; and

(ii) the ducts shall show no incipient woodiness.

(b) In the case of Class 1 artichokes --

(i) the bracts shall be well closed;

(ii) the ducts shall show no incipient woodiness; and

(iii) small cracks due to frost, may be present.

(c) In the case of Class 2 artichokes --

(i) the bracts may be slightly open;

(ii) the ducts may show incipient woodiness;

(iii) small cracks due to frost, may be present; and

(iv) slight staining on the outer bracts are permitted.

**Packing and sorting requirements**

(4) (a) The minimum diameter for all classes artichokes is 60 mm.

(b) The size groups for Extra Class and Class 1 artichokes with regard to the equatorial diameter of the heads are --

(i) 130 mm and more;

(ii) 110 mm but less than 130 mm;

(iii) 90 mm but less than 110 mm;

(iv) 75 mm but less than 90 mm; and

(v) 60 mm but less than 75 mm: Provided that a maximum diameter of 60 mm and a minimum diameter of 35 mm is allowed for the cultivars "Poivrade" and "Bouquet" type.

(c) The size groups for class 2 artichokes with regard to the equatorial diameter of the heads are --

(i) 130 mm and more;

(ii) 90 mm but less than 130 mm;

(iii) 60 mm but less than 90 mm; and

(iv) 35 mm but less than 60 mm.

**Permissible deviations with regard to quality standards**

(5) (a) Extra Class artichokes may deviate from the quality standards for Extra Class with 5% by mass or number: Provided that the deviating artichokes --

(i) at least comply with quality standards for Class 1; and

(ii) do not exceed the following individual limits:

- decay and injuries collectively: 1%

- Arthropoda infestation: Limit as set out in item 5(4): Part 1.

(b) Class 1 artichokes may deviate from the quality standards for Class 1 with 8% by mass or number: Provided that the deviating artichokes --

(i) at least comply with the quality standards for Class 2; and

(ii) do not exceed the following individual limits:

- decay: 1%

- injuries: 3%

- Arthropoda infestation: Limit as set out in item 5(4): Part 1.

(c) Class 2 artichokes may deviate from the quality standards for Class 2 with 10% by mass or number: Provided that the deviating artichokes --

(i) are fit for human consumption; and

(ii) do not exceed the following individual limits:

- decay: 1%

- injuries: 3%

- Arthropoda infestation: Limit as set out in item 5(4): Part 1.

**Permissible deviations with regard to packing and sorting requirements**

(6) Extra Class, Class 1 and Class 2 artichokes, excluding the cultivars "Poivrade" and "Bouquet", may deviate from the packing and sorting requirements, set out in subitem (4), with 10% by mass or number: Provided that the artichokes concerned shall fall in an adjacent size group and with a minimum diameter of 50 mm in the case of the smallest size group (60 mm to 75 mm).

(7) No deviation from the packing and sorting requirements is permitted in the case of the cultivars "Poivrade" and "Bouquet".

**Marking requirements**

(8) Subject to the provisions of item 12(1): Part 1 each container in which artichokes are packed shall be marked with --

(a) the expression "Poivrade" or "Bouquet" or "Spinoso", where applicable;

(b) the number of heads in the container concerned;

(c) the minimum and maximum diameter of the heads, where applicable; and

(d) the name of the variety in the case of Extra Class.

**ASPARAGUS**

2. The standards and requirements for asparagus of the varieties grown form Asparagus officinalis L. are as follows:

**Quality standards**

(1) Subject to standards for Class 1 and Class 2 asparagus as set out in subitem (3) and the permissible deviations set out in subitem (11), each asparagus shall –

1. be cut off clean and square at the base of the shoot: Provided that to improve the presentation in the case of asparagus packed in bundles, the shoots packed on the outside of the bundle may be slightly bevelled to extent that the bevelling does not exceed 1 cm;
2. not be hollow, scraped, peeled, or broken;

(c) be free from abnormal external moisture: Provided that asparagus if washed or cooled by water the asparagus shall be properly dried; and

(d) be free from any other factors that affect or may affect the quality of the asparagus detrimentally.

**Classifications**

(2) Class 1 and Class 2 asparagus are divided into the following four groups according to colour:

(a) white asparagus;

(b) violet asparagus if the tip of the asparagus is of a pink to violet colour whilst the rest of the shoot is white;

(c) violet/green asparagus, if part of the asparagus is of a violet and green colour; and

(d) green asparagus if the tip and all or the largest part of the shoot is of a greenish colour.

(3) (a) Class 1 asparagus --

(i) shall be of good quality, well formed, compact and practically straight thus not deviated by more than 10 mm from a straight line;

(ii) shall be closed at the tips;

(iii) shall not show any woodiness: Provided that in the case of asparagus other than white asparagus woodiness on the lower part of the shoot which can be removed through normal scrapping/pealing by the consumer, is permissible;

(iv) may, in the case of white asparagus, show a faint pink colour on the tip and shoot;

(v) shall in the case of green asparagus, be of a greenish colour for at least 80% of the length of the shoot;

(vi) may show no discolouration due to oxidation or age; and

(vii) may have slight traces of rust which can be removed through normal scraping by the consumer.

(b) Class 2 asparagus --

(i) shall be well formed, compact and practically straight;

(ii) shall be closed at the tips;

(iii) shall be practically free from woodiness;

(iv) may in the case of white asparagus show a faint pink or green colour on the tip;

(v) shall in the case of green asparagus be of a greenish colour for at least 60% of the length of the shoot;

(vi) may in the case of violet asparagus have a slight green tint at the tip;

(vii) may show no discolouration due to oxidation or age; and

(viii) may have slight traces of rust which can be removed through normal scraping by the consumer.

**Packing and sorting requirements**

(4) Asparagus known as "sprue”, or “slender asparagus” shall have a maximum diameter of 10 mm.

(5) Class 1 and Class 2 asparagus shall --

(a) be uniform in length, diameter and colour in the same bundle, punnets or, if packed loose, in the same container; and

(b) if packed in bundles or punnets, consist of bundles or punnets of the same mass in the same container.

(6) Class 1 and Class 2 asparagus shall be sorted and packed according to the following minimum and maximum lengths:

(a) 170 mm to 220 mm for long shoots: Provided that 270 mm is the maximum length for green asparagus and violet green asparagus;

(b) 120 mm to 170 mm for short shoots; or

(c) 120 mm and less for tips.

(7) The minimum diameter as well as the size groups for Class 1 asparagus shoots (bundles or punnets), measured at the mid-point of their length shall be:

|  |  |  |
| --- | --- | --- |
| Type of Asparagus | Minimum diameter | Group |
| 1. White asparagus and violet asparagus | 10 mm | 10 mm – 16 mm |
| 1. Violet/Green asparagus and green asparagus | 6 mm | 6 mm and more |

(a) The diameter of the shoots of a particular size group packed in the same bundle, punnet of, if packed loose, in the same container shall deviate by not more than 5 mm.

(8) The minimum diameter for Class 2 --

(a) white asparagus and violet asparagus shall be 8 mm; and

(b) violet/green asparagus and green asparagus shall be 6 mm.

(9) A container Class 1 --

(a) white asparagus may contain not more than 10% by number violet asparagus and no violet/green asparagus or green asparagus; and

(b) violet asparagus, violet/green asparagus and green asparagus may contain not more than 10% by number asparagus of another colour group.

(10) A container Class 2 --

(a) white asparagus may contain not more than 15% by number violet asparagus and no violet/green asparagus or green asparagus;

(b) violet asparagus, violet/green asparagus and green asparagus may contain not more than 10% by number asparagus of another colour group; and

(c) may contain a mixture of white and violet asparagus if the container is marked accordingly.

**Permissible deviations with regard to quality standards**

(11) (a) Class 1 asparagus may deviate from the quality standards for Class 1 by 10% by mass or number of shoots not satisfying the requirements of the class, but meeting those of Class 2 or exceptionally, coming within the tolerances of that class, or having slight unscarred cracks appearing after harvesting: Provided that --

(i) the deviating asparagus shall at least comply with the quality standards for Class 2; and

(ii) the following individual limits are not exceeded:

- decay: 1%

- injuries: 3%

- Athropoda infestation: Limit as set out in item 5(4): Part 1

(b) Class 2 asparagus may deviate from the quality standards for Class 2 with not more than 10% by mass or number in the case of sea exports and in the case of air exports: Provided that --

(i) the asparagus have no deviation that renders it unfit for human consumption; and

(ii) the following individual limits are not exceeded and that an additional tolerance of 10% is allowed for hollow shoots provided that shall in no case be more than 15% hollow shoots in each pre-pack or bundle:

- decay: 1%

- injuries: 3%

- Athropoda infestation: Limit as set out in item 5(4): Part 1.

**Permissible deviations with regard to packing and sorting requirements**

(12) Class 1 and Class 2 asparagus may deviate from the packing and sorting requirements as set out in subitems (4) to (10), with 10% by mass or number: Provided that shoots do not deviate by more than 2 mm in the case of diameter and more than 10 mm in the case of length from the declared and specified diameter or length.

**Marking requirements**

(13) Subject to the provisions of item 12(1): Part 1 each container in which Class 1 and Class 2 asparagus are packed shall be marked with --

(a) the minimum and maximum diameter of the shoots: Provided that the maximum diameter may be replaced by the expression “and more” or “and over”.

(b) the number of bundles or pre-packs in the case where asparagus is packed in bundles or pre-packs;

(c) an indication of the colour of the asparagus if the contents of the container are not visible from the outside; and

(d) an indication that it contains asparagus tips, short shoots, or a mixture of white and violet asparagus, where applicable.

**AUBERGINES**

3. The standards and requirements for aubergines of the varieties (cultivars) of Solanum melongena L. are as follows:

**Quality standards**

(1) Subject to the standards for Class 1 and Class 2 aubergines as set out in subitem (3) and the permissible deviations in subitem (11), aubergines shall --

(a) be free from blemishes or cracks: Provided that a blemish that cover an area of not more than 5% of the total fruit area is permissible in the case of Class 1 and Class 2 miniature aubergines;

(b) be free from sun-scorch: Provided that a blemish that cover an area of not more than 5% of the total fruit area is permissible in the case of Class 1 and Class 2 miniature aubergines; and

(c) be sufficiently developed, without the flesh being fibrous or woody and without overdevelopment of the seeds: Provided that miniature aubergines shall show little seed development.

(2) Aubergines are divided into two groups according to their shape:

(a) Globus or pear-shaped aubergines; or

(b) Elongated aubergines.

**Classifications**

(3) (a) Aubergines classified as Class 1 shall:

(i) have the calyx and peduncle; and

(ii) have blemishes and healed cracks provided they do not exceed a total surface area of 30 mm².

(b) Aubergines classified as Class 2 shall:

(i) have the slightly damaged calyx and peduncle;

(ii) have blemishes and healed cracks provided they do not exceed a total surface area of 40 mm²; and

(iii) have sun-scorch provided the scorch does not exceed the total surface area of 40 mm².

**Packing and sorting requirements**

(4) Aubergines are packed and sorted according to –

(a) the equatorial diameter; or

(b) the mass per aubergine, except in the case of miniature aubergines; and

(c) the length in the case of elongated aubergines.

(5) The minimum length, excluding the peduncle, for Class 1 and Class 2 elongated aubergines is 80 mm, except in the case of miniature aubergines.

(6) The minimum equatorial diameter for Class 1 aubergines excluding miniature aubergines, shall be --

(a) in the case of elongated aubergines 40 mm; and

(b) in the case of globus or pear-shaped aubergines 70 mm.

(7) The maximum difference in diameter between the largest and smallest aubergine in the same packaging, excluding miniature aubergines, shall not exceed in the case of Class 1 –

(a) elongated aubergines 20 mm; and

(b) globus or pear-shaped aubergines 25 mm.

(8) The maximum diameter of aubergines, shall be --

(a) in the case of miniature aubergines 50 mm and

(b) in the case of baby aubergines 30 mm - 50 mm.

(9) The minimum mass per aubergine for Class 1 aubergines is 100 g.

(10) The mass groups according to which Class 1 aubergines shall be packed as well as the maximum difference in mass between the lightest and heaviest aubergine in the same packing are as set out in the table below:

|  |  |
| --- | --- |
| **MASS GROUP** | **MAXIMUM DIFFERENCE** |
| 100 g – 300 g  301 g – 500 g  501 g and more | 75 g  100 g  250 g |

**Permissible deviations with regard to quality standards**

(11) (a) Class 1 aubergines may deviate from the quality standards for Class 1 with 8% by mass or number: Provided that the deviating aubergines --

(i) at least comply with quality standards for Class 2; and

(ii) do not exceed the following individual limits:

- decay: 1%

- injuries: 3%

- Arthropoda infestation: Limit as set out in item 5(4): Part 1.

(b) Class 2 aubergines may deviate from the quality standards for Class 2, with 10% by mass or number: Provided that the deviating aubergines --

(i) are fit for human consumption; and

(ii) do not exceed the following individual limits:

- decay: 1%

- injuries: 3%

- Arthropoda infestation: Limit set out in item 5(4): Part 1.

**Permissible deviations with regard to packing and sorting requirements**

(12) Class 1 aubergines may deviate from the packing and sorting requirements set out in subitems (4) to (10), with 10% by mass or number: Provided that –

(i) the aubergines belong to an adjacent size group or mass group.

(ii) the equatorial diameter may deviate by not more than 5 mm from the minimum equatorial diameter; and

(iii) the mass shall be at least 90 g.

**Marking requirements**

(13) Subject to the provisions of item 12(1): Part 1, each container in which aubergines are packed, shall be marked with –

(a) the size, where applicable, expressed as either minimum and maxi-mum diameter, or minimum and maximum mass; and

1. the expression "mini aubergines" or "baby aubergines" or other appropriate term for miniature produce, where appropriate: Provided that where several types of miniature produce are mixed in the same package, all products shall be mentioned.

**BEETROOT**

4. The standards and requirements for beetroot of the varieties (cultivars) grown from Beta vulgaris L., are as follows:

**Quality standards**

(1) Subject to the standards and requirements for Class 1 and Class 2 beetroot in subitem (2) and the permissible deviations in subitem (4), beetroot shall --

(a) be free from cracks; Provided that the cracks are about 5% and may have slight healed cracks not deeper than 2mm.

**Classifications**

(2) (a) In case of Class 1 beetroot --

(i) the colour shall be uniform and typical of the cultivar; and

(ii) have fresh, green and sound foliage: Provided that if topped it must be evenly cut off at the top no longer than 55mm, without damaging the roots.

(b) In the case of Class 2 beetroot --

(i) the colour shall be uniform: Provided that light coloured rings may appear; and

(ii) have fresh, green and sound foliage: Provided that if topped it must be evenly cut off at the top no longer than 55mm, without damaging the roots.

.

**Packing and sorting requirements**

(3) (a) Class 1 and Class 2 beetroot may be packed --

(i) without foliage; and

(ii) with foliage: Provided that the foliage shall be fresh and if cut, the cut should be neat.

(b) Class 1 beetroot shall be packed with --

(i) a minimum diameter of 40 mm; and

(ii) a maximum difference in diameter between the smallest and largest beetroot in the same packing shall not exceed 25 mm.

(c) Class 2 beetroot shall be packed with --

(i) a minimum diameter of 40 mm; and

(ii) a maximum difference in diameter of 40 mm between the smallest and largest beetroot packed in the same packing.

(d) Baby beetroot shall have a minimum diameter of 25 mm and maximum diameter of 50 mm

**Permissible deviations with regard to quality standards**

(4) (a) Class 1 beetroot may deviate from the quality standards for Class 1 with 8% by mass or number: Provided that the deviating beetroot --

(i) at least comply with quality standards for Class 2; and

(ii) do not exceed the following individual limits:

- decay: 1%

- injuries: 3%

- Arthropoda infestation: Limit set out in item 5(4):

Part 1.

(b) Class 2 beetroot may deviate from the quality standards for Class 2, with 10% by mass or number: Provided that the deviating beetroot --

(i) are fit for human consumption; and

(ii) do not exceed the following individual limits:

- decay: 1%

- injuries: 3%

- Arthropoda infestation: Limit set out in item 5(4): Part 1.

**Permissible deviations with regard to packing and sorting requirements**

(5) Class 1 and Class 2 beetroot may deviate from the packing and sorting requirements set out in subitem (3) with 10% by mass and number.

**Marking requirements**

(6) Subject to the provisions of item 12(1): Part 1 each container in which beetroot are packed, shall be marked with the expression “mini beetroot” or “baby beetroot” or other appropriate term for miniature produce, where appropriate: Provided that where several types of miniature produce are mixed in the same package, all products shall be mentioned.

**BROCCOLI**

5. The standards and requirements for broccoli of the varieties (cultivars) grown from *Brassica oleracea* L. convar. *Botrytis* (L.) var. *Cymosa Duch*, are as follows:

**Quality standards**

(1) Subject to the standards and requirements for Class 1 and Class 2 broccoli in subitem (3) and the permissible deviations in subitem (5), broccoli shall --

(a) be intact: Provided that for presentation purposes some sprouts may be removed.

(2) (a) The floral stem shall be cut off clean and square; and

(b) Hollow stems are permitted: Provided the hollow part is sound, fresh, and not discoloured.

**Classifications**

(3) (a) In case of Class 1 broccoli --

(i) no loose buds or overdeveloped buds shall be present and the buds must be fully closed;

(ii) the floral stem shall be tender and not show any woodiness;

(iii) small, tender, fresh and sound green leaves may be present if it does not exceed the inflorescence by 30 mm; and

(iv) the head shall be firm, compact and tightly grained.

(b) In the case of Class 2 broccoli --

(i) no loose buds and slightly overdeveloped buds;

(ii) buds must be closed;

(iii) the floral stem may show woodiness;

(iv) small tender, fresh and sound green leaves may be present if it does not exceed the inflorescence by 40 mm; and

(v) the head may be slightly loose.

**Packing and sorting requirements**

(4) (a) Broccoli is packed and sorted according to --

(i) the diameter of the floral stem measured at the cut end; or

(ii) the diameter of the broccoli head.

(b) In the case where broccoli are packed and sorted according to the diameter of the floral stem --

(i) the minimum diameter for Class 1 and Class 2 broccoli is 80 mm; and

(ii) the maximum difference in diameter between the smallest and largest Class 1 and Class 2 broccoli shall not exceed 20 mm.

(c) In the case where broccoli are packed and sorted according to the diameter of the head --

(i) the minimum diameter for Class 1 and Class 2 is 60 mm: Provided that the minimum diameter of the prepacked or bunched broccoli is 20 mm; and

(ii) the maximum difference between the smallest and largest Class 1 and Class 2 broccoli shall not exceed –

(aa) 40 mm if the diameter of the smallest head is less than 100 mm; and

(bb) 80 mm if the diameter of the smallest head is 100 mm or more.

(d) The height of broccoli must not exceed 20 cm.

**Permissible deviations with regard to quality standards**

(5) (a) Class 1 broccoli may deviate from the quality standards for Class 1 with 8% by mass or number: Provided that the deviating broccoli --

(i) at least comply with quality standards for Class 2; and

(ii) do not exceed the following individual limits:

- decay: 1%

- injuries: 3%

- Arthropoda infestation: Limit set out in item 5(4):

Part 1.

(b) Class 2 broccoli may deviate from the quality standards for Class 2, with 10% by mass or number: Provided that the deviating broccoli --

(i) are fit for human consumption; and

(ii) do not exceed the following individual limits:

- decay: 1%

- injuries: 3%

- Arthropoda infestation: Limit set out in item 5(4):

Part 1.

**Permissible deviations with regard to packing and sorting requirements**

(6) Class 1 and Class 2 broccoli may deviate from the packing and sorting requirements set out in subitem (4), with 10% by mass or number.

**Marking requirements**

(7) Subject to the provisions of item 12(1): Part 1 each container in which broccoli are packed, shall be marked with --

(a) the minimum and maximum diameter of the floral stem in mm or of the head in cm; and

(b) the expression "Packed with crushed ice" where appropriate.

**BRUSSELS SPROUTS**

6. The standards and requirements for brussels sprouts of varieties (cultivars) of *Brassica oleracea* L. var*. bullata* L. *subvar*. gemmifera DC. are as follows:

**Quality standards**

(1) Subject to the standards and requirements for Class 1 and Class 2 brussels sprouts in subitem (4) and the permissible deviations in subitem (6) brussels sprouts shall --

(a) be free from frost damage.

(2) Brussels sprouts are divided according to the manner of presentation as:

(a) trimmed brussels sprouts if the outer leaves and stalk is removed; or

(b) untrimmed brussels sprouts.

(3) The stem shall --

(a) in the case of trimmed brussels sprouts be cut off just beneath the outer leaves; and

(b) in the case of untrimmed brussels sprouts show a clean fracture at the base without other parts of the plant adhering.

**Classifications**

(4) (a) Class 1 brussels sprouts --

(i) shall be closed;

(ii) shall have a medium to dark green colour: Provided that no browning is allowed in the case of trimmed brussels sprouts; and

(iii) may have small discoloured basal leaves, in the case of untrimmed brussels sprouts.

(b) Class 2 brussels sprouts may be slightly open.

**Packing and sorting requirements**

(5) (a) Brussels sprouts are packed and sorted according to the equatorial diameter thereof.

(b) The minimum equatorial diameter for --

(i) Class 1 and Class 2 trimmed brussels sprouts is 10 mm; and

(ii) Class 1 and Class 2 untrimmed brussels sprouts is 15 mm.

(c) The maximum difference in diameter between the smallest and largest Class 1 and Class 2 of brussels sprouts in the same packing shall not exceed 20 mm.

(d) The minimum length of miniature brussels sprouts is 2 cm and the maximum length is 3 cm.

(e) Baby or miniature brussels sprouts shall have a minimum stalk length of 5 mm.

**Permissible deviations with regard to quality standards**

(6) (a) Class 1 brussels sprouts may deviate from the quality standards for Class 1 with 8% by mass or number: Provided that the deviating brussels sprouts --

(i) at least comply with the quality standards for Class 2; and

(ii) do not exceed the following individual limits:

- decay 1%

- injuries 3%

- Arthropoda infestation: Limit set out in item 5(4): Part 1.

(b) Class 2 brussels sprouts may deviate from the quality standards for Class 2 with 10% by mass or number: Provided that the deviating brussels sprouts --

(i) are fit for human consumption; and

(ii) do not exceed the following individual limits:

- decay 1%

- injuries 3%

- Arthropoda infestation: Limit set out in item 5(4):

Part 1.

**Permissible deviations with regard to packing and sorting requirements**

(7) Class 1 and 2 brussels sprouts may deviate from the packing and sorting requirements set out in subitem (5), with 10% by mass or number.

**Marking requirements**

(8) Subject to the provisions of item 12(1): Part 1 each container in which Class 1 brussels sprouts are packed shall be marked --

(a) with the minimum and maximum diameter where applicable; and

(b) the expression "trimmed brussels sprouts" or "untrimmed brussels sprouts" if the contents are not visible from the outside.

**BUTTERNUTS**

7. The standards and requirements for butternuts of varieties (cultivars) of Cucurbita Maxima L, are as follows:

**Quality standards**

(1) Subject to the standards and requirements for Extra Class, Class 1, and Class 2 butternuts in subitem (3) and the permissible deviations in subitem (5), butternuts shall --

(a) be free from cracks; and

(b) be free from frost damage.

(2) The stalk of butternut shall be cut off cleanly and not be longer than 60 mm: Provided that this provision does not apply to baby butternuts or any other miniature of butternut.

**Classifications**

(3) (a) Extra class butternuts --

(i) shall be free from defects.

(b) Class 1 butternuts --

(i) May show the following slight defects: Provided that the fruit is not affected:

(aa) colouring;

(bb) skin; and

(cc) shape and development

(ii) May not have slight cracks of more than 12,5% of the surface area.

(c) Class 2 butternuts --

1. May show the following defects: Provided that the fruit is not affected:

(aa) colouring;

(bb) skin; and

(cc) shape and development.

(ii) May not have slight cracks of more than 25% of the surface area.

**Packing and sorting requirements**

(4) (a) The maximum difference in mass between the lightest and heaviest butternuts in the same packaging shall --

1. in the case of Extra Class, Class 1 and Class 2 not exceed 500 g; and

(ii) for bulk and bins shall not exceed 1000g.

(b) The baby butternut be free from damage with only 3% bruising allowed per container.

(c) The baby or miniature butternuts shall have maximum length of 100 mm and minimum length of 70 mm.

**Permissible deviations with regard to quality standards**

(5) (a) Extra Class butternuts may deviate from quality standards for extra class with 5% by mass or number. Provided that the deviating butternuts:

1. at least comply with the quality standards for class 1; and
2. do not exceed the following individual limits

- decay 1%

- injuries 3%

- Arthropoda infestation: Degree as set out in item 5(4): Part 1

(b) Class 1 butternut may deviate from quality standards for class1 with 8% by mass or number. Provided that the deviating butternuts:

(i) at least comply with the quality standards for class 2; and

(ii) do not exceed the following individual limits

- decay: 1%

- injuries: 3%

- Arthropoda infestation: Degree as set out in item 5(4): Part 1

(c) Butternuts classified as Class 2 may deviate from the minimum standards with 10% by mass or number: Provided that the individual limits mentioned in subitem (1) are not exceeded and the following individual limits are not exceeded:

(i) do not have any defects rendering them unfit for human consumption; and

(ii) do not exceed the following individual limits:

- decay: 1%

- injuries: 3%

- Arthropoda infestation: Degree as set out in item 5(4): Part 1

**Permissible deviations with regard to packing and sorting requirements**

(6) Class 1 and Class 2 butternuts may deviate from packing and sorting requirements set out in subitems (4) with 10% by mass or number.

**Marking requirements**

(7) Subject to the provisions of item 12(1): Part 1 each container in which butternuts are packed, shall be marked with the expression "mini butternuts" or "baby butternuts" or other appropriate term for miniature produce, where appropriate: Provided that where several types of miniature produce are mixed in the same package, all products shall be mentioned.

**CABBAGE**

8. The standards and requirements for cabbage of the varieties (cultivars) of *Brassica oleraceae* L., are as follows:

**Quality standards**

(1) Subject to the standards and requirements for Class 1 and Class 2 cabbage in subitem (3) and the permissible deviations in subitem (5), cabbage shall --

(a) not be split; and

(b) show no sign of flower development.

(2) The stem of the cabbage shall be cut off below the lowest point of leaf growth, the leaves should remain firmly attached, and the cut should be clean.

**Classifications**

(3) (a) Class 1 cabbage --

(i) shall have a compact head; and

(ii) shall have firmly attached leaves: Provided that some outer leaves may be removed.

(b) shall in the case of green savoy cabbage and early cabbage, be properly trimmed: Provided that a number of outer leaves may be left for protection.

(c) Class 2 cabbage may --

(i) be less compact; and

(ii) some outer leaves may be removed.

**Packing and sorting requirements**

(4) (a) Size in the case of cabbage, excluding miniature cabbage, is deter-mined by mass.

(b) The minimum net mass per cabbage for Class 1 and Class 2 is 350 g for early cabbage and 500 g for other cabbage.

(c) The maximum difference in mass between the lightest and the heaviest Class 1 and Class 2 cabbage shall not exceed 100 g in the same container.

(d) The miniature cabbage shall be sized according to diameter.

(e) The maximum diameter for miniature cabbage is 70 mm.

**Permissible deviations with regard to quality standards**

(5) (a) Class 1 cabbage may deviate from the quality standards for Class 1 with 8% by mass or number: Provided that the deviating cabbage --

(i) at least comply with quality standards for Class 2; and

(ii) do not exceed the following individual limits:

- decay: 1%

- injuries: 3%

- Arthropoda infestation: Limit set out in item 5(4): Part 1.

(b) Class 2 cabbage may deviate from the quality standards for Class 2, with 10% by mass or number: Provided that the deviating cabbage --

(i) are fit for human consumption;

(ii) do not exceed the following individual limits:

- decay: 1%

- injuries: 3%

- Arthropoda infestation: Limit set out in item 5(4): Part 1.

**Permissible deviations with regard to packing and sorting requirements**

(6) Class 1 and Class 2 cabbage may deviate from the packing and sorting requirements set out in subitem (4), with 10% by mass or number: Provided that no early cabbage weigh less than 300 g and no other cabbage weigh less than 400 g.

**Marking requirements**

(7) Subject to the provisions of item 12(1): Part 1 each container in which cabbage are packed, shall be marked with the expression "mini cabbage" or "baby cabbage" or other appropriate term for miniature produce, where appropriate: Provided that where several types of miniature produce are mixed in the same package, all products shall be mentioned.

**CAPSICUMS**

9. The standards and requirements for capsicums of varieties (cultivars) Capsicum annuum L., are as follows:

**Quality standards**

(1) Subject to the standards for Class 1 and Class 2 capsicums as set out in subitem (3) and the permissible deviations in subitem (5) capsicums shall --

(a) be free from cracks: Provided that a collective length of up to 30 mm is permissible in the case of Class 2;

(b) be free from sun-scorch: Provided that an area of 10 mm² is permissible in the case of Class 2;

(c) be of a colour typical of cultivar concerned; and

(d) be uniform in size and colour.

(2) Capsicums are divided into four types according to shape:

(a) elongated (pointed) capsicums;

(b) square blunt capsicums;

(c) square pointed capsicums; or

(d) flat capsicums.

**Classifications**

(3) (a) In the case of Class 1 capsicums the stalk may be slightly damaged but the calyx shall be intact.

(b) In the case of Class 2 capsicums the stalk may be damaged or cut off and calyx may be slightly damaged.

**Packing and sorting requirements**

(4) (a) Capsicums shall be packed --

(i) according to the diameter measured at the stalk end of the elongated pointed capsicums, square blunt capsicums, and square pointed capsicums; and

(ii) according to the equatorial diameter in the case of flat capsicums.

(b) The minimum diameter for Class 1 and Class 2--

(i) elongated pointed capsicums is 30 mm;

(ii) square blunt capsicums is 50 mm;

(iii) square pointed capsicums is 40 mm; and

(iv) flat capsicums is 55 mm.

(c) The maximum difference in diameter between the largest and smallest capsicum in the same packing may not exceed 20 mm.

(d) Capsicums of different colours shall be packed separately: Provided that a mixture of capsicums of different colours is allowed if the size and quality are uniform and the same number of capsicums of each colour is present.

**Permissible deviations with regard to quality standards**

(5) (a) Class 1 capsicums may deviate from the quality standards for Class 1 with 8% by mass or number: Provided that the capsicums --

(i) at least comply with the quality standards for Class 2; and

(ii) does not exceed the following individual limits:

- decay: 1%

- injuries: 3%

- Arthropoda infestation: Limit as set out in item 5(4): Part 1.

(b) Class 2 capsicums may deviate from the quality standards for Class 2 with 10% by mass or number: Provided that the capsicums --

(i) are fit for human consumption; and

(ii) does not exceed the following individual limits:

- decay: 1%

- injuries: 3%

- Arthropoda infestation: Limit as set out in item 5(4): Part 1.

**Permissible deviations with regard to packing and sorting requirements**

(6) Class 1 and Class 2 capsicums may deviate from the packing and sorting requirements set out in subitem (4), with 10% by mass or number: Provided that the capsicums may deviate by maximum 5 mm from the minimum diameter.

**Marking requirements**

(7) Subject to the provisions of item 12(1) of Part 1, each container in which Class 1 capsicums are packed, shall be marked with --

(a) the colour and the type (elongated pointed capsicums, square blunt capsicums, square pointed capsicums, or flat capsicums) if the capsicums are not visible from the outside; and

(b) the minimum and maximum diameter.

**CARROTS**

10. The standards and requirements for carrots of the varieties (cultivars) grown of Daucus carota L., are as follows:

**Quality standards**

(1) Subject to the standards and requirements for Extra Class, Class 1, and Class 2 carrots in subitem (2) and the permissible deviations in subitem (8), carrots shall –

(a) not be malformed or forked or have secondary roots;

(b) not be woody; and

(c) have fresh, green and sound foliage: Provided that if topped it must be evenly cut off at the top no longer than 50 mm, without damaging the root.

**Classifications**

(2) (a) Carrots classified as "Extra Class"

(i) shall be of a colour typical of the cultivar and have no green or violet purple tops; and

(ii) be free from defects.

(b) Carrots classified as Class 1 –

(i) shall be of a colour typical of the cultivar: Provided that the tops of the carrots may --

(aa) have a purple or green discolouration of 10 mm in the case of carrots 100 mm and shorter; or

(bb) have a purple or green discolouration of 20 mm in the case of carrots longer than 100 mm.

(ii) may have slight healed cracks not deeper than 2 mm;

(iii) may have slight defects in shape and colouring; and

(iv) the roots must be of fresh appearance.

(c) Carrots classified as Class 2 --

(i) shall be of a colour typical of the cultivar: Provided that the tops of the carrots may --

(aa) have a purple or green discolouration of 20 mm in the case of carrots 100 mm or shorter; or

(bb) have a purple or green discolouration of 30 mm in the case of carrots longer than 100 mm.

(ii) may have healed cracks not deeper than 3 mm; and

(iii) may have defects in shape and in colouring.

**Packing and sorting requirements**

(3) Extra Class, Class 1 and Class 2 carrots may be packed --

(a) without foliage; or

(b) with foliage: Provided that the foliage shall be fresh.

(4) Carrots shall be packed and sorted according to --

(a) the diameter of the carrot measured at the stem;

(b) the mass of a carrot packed without foliage; or

(c) the length of the carrot in the case of miniature carrots.

(5) In the case of carrots, other than miniature, early carrots, and small root varieties –

(a) the minimum and maximum diameter for Extra Class carrots is 20 mm and 45 mm respectively;

(b) the maximum difference in diameter between the smallest and the largest Extra Class carrot in the same packing shall not exceed 20 mm;

(c) the minimum and maximum mass for Extra Class carrots is 50 g and 200 g respectively;

(d) the maximum difference in mass between the lightest and heaviest Extra Class carrots in the same packing shall not exceed 20 g;

(e) the minimum and maximum diameter for Class 1 carrots is 20 mm and 45 mm respectively;

(f) the maximum difference in diameter between the smallest and the largest Class 1 carrot in the same packing shall not exceed 20 mm;

(g) the minimum and maximum mass for Class 1 carrots is 50 g and 200 g respectively;

(h) the maximum difference in mass between the lightest and the heaviest Class 1 carrot in the same packing shall not exceed 30 g; and

(i) carrots classified as Class 2 shall comply with the minimum packing and sorting requirements.

(6) In the case of early carrots (provided that the expressions “early- carrots” is declared on the carton) –

(a) the minimum and maximum diameter of early carrots is 10 mm and 40 mm respectively; and

(b) the minimum and maximum mass of early carrots is 8 g and 150 g respectively.

(7) In the case of baby or miniature carrots may not exceed 120 mm in length.

**Permissible deviations with regard to quality standards**

(8) (a) Extra Class carrots may deviate from the quality standards for Extra Class by a maximum of 5% by mass and number, and an additional 5% by mass and by number may show a discolouration green or violet purple on the top: Provided that the carrots --

(i) at least comply with the quality standards for Class 1; and

(ii) do not exceed the following individual limits:

- decay and injuries, collectively: 1%

- Arthropoda infestation: Degree as set out in item 5(4); Part 1.

(b) Class 1 carrots may deviate from the quality standards for Class 1 by a maximum of 8% by mass or number, and an additional 10% by mass broken carrots and carrots with broken tips are permissible: Provided that the carrots --

(i) at least comply with the quality standards for Class 2; and

(ii) do not exceed the following individual limits, excluding carrots that are broken or have tips that are broken off:

- decay: 1%

- injuries: 3%

- Arthropoda infestation: Limit as set out in item 5(4): Part 1.

(c) Class 2 carrots may deviate from the quality standards for Class 2 by 10% by mass or number, and an additional 25% by mass or number of broken carrots are permissible: Provided that the carrots --

(i) are not affected by decay;

(ii) do not show any other deterioration which renders it unfit for human consumption; and

(iii) do not exceed the following individual limits, excluding carrots that are broken or have tips that are broken off:

- decay: 1%

- injuries: 3%

- Arthropoda infestation: Limit as set out in item 5(4): Part 1.

**Permissible deviations with regard to packing and sorting requirements**

(9) Class 1 and Class 2 carrots may deviate from the packing and sorting requirements set out in items (3) to (7), with 10% by mass or number.

**Marking requirements**

(10) Subject to the provisions of item 12(1): Part 1 each container in which Extra Class, Class 1 and Class 2 carrots are packed, shall be marked with –

(a) the minimum and maximum diameter or mass per carrot, where applicable;

(b) the expressions "bunched carrots" or "carrots" and "early carrots" or "main-crop carrots", if the contents are not visible from the outside;

(c) the variety, in the case of Extra Class;

(d) the number of bunches in the case of bunched carrots; and

(e) the expression "mini carrots" or "baby carrots" or other appropriate term for miniature produce, where appropriate: Provided that where several types of miniature produce are mixed in the same package, all products shall be mentioned.

**CAULIFLOWER**

11. The standards and requirements for cauliflower of varieties (cultivars) *Brassica oleracea* L. *convar,* are as follows:

**Quality standards**

(1) Subject to the standards and requirements for Extra Class, Class 1 and Class 2 cauliflower as set out in subitem (2), and the permissible deviations in subitem (10), each cauliflower shall --

(a) be free from bruises and show no brown discolouration due to bruising; and

(b) be fresh: Provided that the leaves shall also be fresh if marketed with leaves.

**Classifications**

(2) (a) The head of cauliflower classified as Extra Class shall be --

(i) well formed, firm and compact;

(ii) of very close texture and without any signs of a woolly appearance; and

(iii) uniform in colour.

(b) The head of cauliflower classified as Class 1 shall --

(i) be compact and firm;

(ii) not have a woolly appearance; and

(iii) uniform in colour.

(c) The head of cauliflower classified as Class 2 --

(i) shall be compact;

(ii) may have a slight woolly appearance;

(iii) uniform in colour;

(iv) may have slight traces of sun scorching; and

(v) not more than five pale green leaves.

(d) All baby or miniature cauliflower shall –

(i) have a stem of at least 5 mm; and

(ii) be enclasped by at least two clasp leaves.

**Packing and sorting requirements**

(3) The minimum diameter for Extra Class, Class 1 and Class 2 cauliflower is 110 mm: Provided that there shall be no minimum diameter prescribed for miniature cauliflower and if packed with other vegetable type the minimum size of the diameter must be 50 mm.

(4) The maximum diameter in the case of miniature cauliflower is 70 mm.

(5) The maximum difference in diameter of Extra Class, Class 1, and Class 2 between the largest and smallest cauliflower in the same packing shall not exceed 40 mm: Provided that miniature cauliflower must be reasonably uniform in size.

(6) Extra Class, Class 1 and Class 2 cauliflower may be packed --

(a) with leaves;

(b) without leaves; or

(c) trimmed.

(7) Extra Class, Class 1 and Class 2 cauliflower packed with leaves, shall be covered with sound green leaves and the stalk shall be cut off below the leaves: Provided that the leaves do not amount to more than 25% of the mass of the cauliflower.

(8) Extra Class, Class 1 and Class 2 cauliflower packed without leaves, shall have no non-edible parts: Provided that five small leaves close to the cauliflower head are allowed.

(9) Extra Class, Class 1 and Class 2 cauliflower packed in a trimmed form shall be covered with a sufficient number of leaves, up to approximately 30 mm from the cauliflower base and the stalk shall be cut off below the leaves.

**Permissible deviations with regard to quality standards**

(10) (a) Extra Class cauliflower may deviate from the quality standards for Extra Class with 5% by mass or number: Provided that the deviating cauliflower --

(i) at least comply with quality standards for Class 1; and

(ii) do not exceed the following individual limits:

- decay and injuries collectively: 1%

- Arthropoda infestation: Limit set out in item 5(4)

Part 1.

(b) Class 1 cauliflower may deviate from the quality standards for Class 1 with 8% by mass or number: Provided that the deviating cauliflower --

(i) at least comply with the quality standards for Class 2; and

(ii) do not exceed the following individual limits:

- decay: 1%

- injuries: 3%

- Arthropoda infestation: Limit set out in item 5(4)

Part 1.

(c) Class 2 cauliflower may deviate from the quality standards for Class 2 with 10% by mass or number: Provided that the deviating cauliflower --

(i) are fit for human consumption; and

(ii) do not exceed the following individual limits:

- decay: 1%

- injuries: 3%

- Arthropoda infestation: Limit set out in item 5(4):

Part 1.

**Permissible deviations with regard to packing and sorting requirements**

(11) Extra Class, Class 1 and Class 2 cauliflower may deviate from the packing and sorting requirements, set out in subitems (3) to (9), with 10% by mass or number: Provided that no cauliflower may be smaller than 100 mm except for miniature cauliflower.

**Marking requirements**

(12) Subject to the provisions of item 12(1): Part 1 each container in which cauliflower heads are packed shall be marked with --

(a) commercial type or variety in the case of violet, purple or green cauliflower.

(b) size expressed as minimum and maximum or number of units in the container concerned; and

(c) the expression "miniature cauliflower", "baby cauliflower" or other appropriate term for miniature produce where appropriate: Provided that where several types of miniature produce are mixed in the same package, all products and their respective origin must be mentioned.

**CHILLIES**

12. The standards and requirements for chillies of the varieties (cultivars) of Capsicum frutescens L., are as follows:

**Quality standards**

(1) Subject to the standards for Class 1 and Class 2 chillies in subitem (2) and the permissible deviations in subitem (3), chillies shall --

(a) be free from cracks.

**Classifications**

(2) (a) In the case of Class 1 chillies --

(i) the chillies shall be practically straight with an arc of not more than 10 mm;

(ii) the chillies shall have a shiny colour without any sign of a discolouration: Provided that the chillies may not show any sign of withering;

(iii) the peduncle shall be green;

(iv) the calyx shall be green and undamaged;

(v) no malformation may be present; and

(vi) the peduncle shall be cut off neatly.

(b) In the case of Class 2 chillies --

(i) the chillies shall be fairly straight with an arc of not more than 20 mm;

(ii) the chillies shall have a colour with a slight sign of discolouration: Provided that if the chillies may not show signs of withering;

(iii) the peduncle shall be cut off neatly; and

(iv) the calyx shall be undamaged.

**Permissible deviations with regard to quality standards**

(3) (a) Class 1 chillies may deviate from the quality standards for Class 1 with 8% by mass or number: Provided that the deviating chillies --

(i) at least comply with the quality standards for Class 2; and

(ii) do not exceed the following individual limits:

- decay: 1%

- injuries: 3%

- Arthropoda infestation: Limit as set out in item 5(4): Part 1.

(b) Class 2 chillies may deviate from the quality standards for Class 2 with 10% by mass or number: Provided that the deviating chillies --

(i) are fit for human consumption; and

(ii) do not exceed the following individual limits:

- decay: 1%

- injuries: 3%

- Arthropoda infestation: Limit as set out in item 5(4): Part 1.

**Marking requirements**

(4) Subject to the provisions of item 12(1): Part 1, each container in which chillies are packed shall be marked with --

(a) the maximum and minimum length, where applicable; or

(b) the maximum and minimum mass, where applicable.

**CHINESE CABBAGE**

13. The standards and requirements for Chinese cabbage of the varieties (cultivars) of Brassica rapa L. are as follows:

**Quality standards**

(1) Subject to the standards for Class 1 and Class 2 Chinese cabbage in subitem (3) and the permissible deviations in subitem (5), Chinese cabbage shall --

(a) be fresh and show no sign of withering;

(2) (a) The head shall be undamaged: Provided that the outer leaves maybe removed.

(b) The stalk of the Chinese cabbage shall be cut of clean below the lowest point of leaf growth.

(c) A slight colouration of the vascular bundles of the cut surface due to storage is admitted.

**Classifications**

(3) (a) In the case of Class 1 Chinese cabbage --

1. the leaves must be closely attached according to variety;

(ii) the total length of the floral stem should not exceed on-third of the length of the packed head.

(b) In the case of Class 2 Chinese cabbage --

(i) the leaves may be less closely attached;

(ii) the total length of the floral stem should not exceed one-half of the length of the packed head.

**Packing and sorting requirements**

(4) (a) The minimum mass for Class 1 and Class 2 Chinese cabbage is 350 g.

(b) The mass of the heaviest Chinese cabbage shall --

(i) in the case Class 1 Chinese cabbage not be more than one and a half times the mass of the lightest head in the same packing; and

1. in the case of Class 2 Chinese cabbage not be more than twice the mass of the lightest head in the same packing.

(c) Baby or miniature Chinese cabbage shall have a maximum length of 170 mm and maximum diameter of 70 mm

**Permissible deviations with regard to quality standards**

(5) (a) Class 1 Chinese cabbage may deviate from the quality standards for Class 1 with 8% by mass or number: Provided that the deviating Chinese cabbage --

(i) at least comply with the quality standards for Class 2; and

(ii) do not exceed the following individual limits:

- decay: 1%

- injuries: 3%

- Arthropoda infestation: Limit as set out in item 5(4): Part 1.

(b) Class 2 Chinese cabbage may deviate from the quality standards for Class 2 with 10% by mass or number: Provided that the deviating Chinese cabbage --

(i) are fit for human consumption; and

(ii) do not exceed the following individual limits:

- decay: 1%

- injuries: 3%

- Arthropoda infestation: Limit as set out in item 5(4): Part 1.

**Permissible deviations with regard to packing and sorting requirements**

(6) Class 1 and Class 2 Chinese cabbage may deviate from the packing and sorting requirements with 10% by mass or number: Provided that the Chinese cabbage may not weigh less than 250 g.

**Marking requirements**

(7) Subject to the provisions of item 12(1): Part 1, each container in which Chinese cabbage are packed shall be marked with --

(a) the number of heads in the container concerned; and

(b) the minimum and maximum diameter of the heads, where applicable.

(c) the expression "miniature chinese cabbage", "baby Chinese cabbage" or other appropriate term for miniature produce where appropriate: Provided that where several types of miniature produce are mixed in the same package, all products and their respective origin must be mentioned.

**COURGETTES**

14. The standards and requirements for courgettes of the varieties (cultivars) of *Cu-curbita pepo* L., are as follows:

**Quality standards**

(1) Subject to the standards for Class 1 and Class 2 courgettes in subitem (3) and the permissible deviations in subitem (5), each courgette shall --

(a) be free from cavities;

(b) be free from overdeveloped seeds; and

(c) be free from splits.

(2) The stalk of the courgette shall not be longer than 20 mm.

**Classifications**

(3) (a) Class 1 courgettes shall --

(i) be well-formed;

1. be practically straight;

(iii) have a maximum arc height of not more than 10 mm per 100 mm of the length of the courgette;

(iv) if present, have slight colour defects; and

(v) if present, have slight, healed cracks on the skin.

(b) Class 2 courgettes shall --

(i) be well-formed;

(ii) be reasonably straight;

(iii) have a maximum arc height of not more than 25 mm per 100 mm of the length of the courgette;

(iv) have slight colour defects;

(v) if present, have slight sun-scorch; and

(vi) if present, have healed cracks on the skin.

**Packing and sorting requirements**

(4) (a) Class 1 and Class 2 courgettes shall be packed according to mass or length.

(b) Class 1 courgettes shall be packed according to the following lengths (measured between the junction of the stalk and the end of the courgette):

(i) 70 mm to 140 mm,

(ii) more than 140 mm to 210 mm,

(iii) more than 210 mm to 300 mm.

(c) Class 1 courgettes shall be packed according to the following masses:

(i) 50 g to 100 g,

(ii) more than 100 g to 225 g,

(iii) more than 225 g to 450 g.

(d) The minimum length and minimum mass for Class 2 courgettes is 70 mm and 50 g respectively.

(e) The maximum length of miniature courgettes is 120 mm.

**Permissible deviations with regard to quality standards**

(5) (a) Class 1 courgettes may deviate from the quality standards for Class 1 by not more than 8% by mass or number: Provided that the deviating courgettes --

(i) at least comply with quality standards for Class 2; and

(ii) do not exceed the following individual limits:

- decay: 1%

- injuries: 3%

- Arthropoda infestation: Limit as set out in item 5(4): Part 1.

(b) Class 2 courgettes may deviate from the quality standards for Class 2 by not more than 10% by mass or number: Provided that the deviating courgettes --

(i) do not have any defects rendering them unfit for human consumption; and

(ii) do not exceed the following individual limits:

- decay: 1%

- injuries: 3%

- Arthropoda infestation: Limit as set out in item 5(4): Part 1.

**Permissible deviations with regard to packing and sorting requirements**

(6) Class 1 and Class 2 courgettes may deviate from the packing and sorting requirements, set out in subitem (4), by not more than 10% by mass or number.

**Marking requirements**

(7) Subject to the provisions of item 12(1): Part 1, each container in which Class 1 courgettes are packed shall be marked with --

(a) the maximum and minimum length, where applicable; or

(b) the maximum and minimum mass, where applicable.

(c) the expression “mini courgettes” or “baby courgettes” or other appropriate term for miniature produce, where appropriate: provided that where several types of miniature produce are mixed in the same packages, all products shall be mentioned.

**CUCUMBERS**

15. The standards and requirements for cucumbers of the varieties (cultivars) of *Cucumis sativus* L., are as follows:

**Quality standards**

(1) Subject to the standards for Extra Class, Class 1, and Class 2 cucumbers in subitem (2) and the permissible deviations in subitem (5), cucumbers shall --

(a) be free of bitter taste; and

(b) be fresh and firm and show no sign of withering.

**Classifications**

(2) (a) Extra Class cucumbers shall be --

(i) well developed: Provided that the seed must be soft;

(ii) well shaped and practically straight with the maximum height of the arc not more than 10 mm per 100 mm of the length of the cucumber; and

(iii) free of defects, including malformations and particularly those caused by seed formation.

(b) Class 1 cucumbers shall be --

(i) reasonably developed: Provided that the seed must be soft;

(ii) virtually straight with the maximum height of the arc not more than 10 mm per 100 mm of the length of the cucumber; and

(iii) free of deformation caused by seed formation.

(c) Class 2 cucumbers --

(i) shall be reasonably straight with the maximum height of the arc not more than 20 mm per 100 mm of the length of the cucumber; and

(ii) may have slight discolouration limited to one-third of the

surface area of the cucumber.

**Packing and sorting requirement**

(3) (a) The minimum mass for Extra Class, Class 1 and Class 2 cucumbers -

(i) grown under protection is 250 g; or

(ii) grown in the open is 180 g.

(b) the minimum length for Extra Class, Class 1 and Class 2 cucumbers grown under protection is –

(i) 250 mm in the case of cucumbers with a mass of between 250 g and 500 g; and

(ii) 300 mm in the case of cucumbers with a mass of 500 g and more;

(c) The maximum difference in mass between the lightest and heaviest Extra Class, Class 1 and Class 2 cucumber in the same packing shall not exceed –

(i) 100 g if the lightest cucumber weigh between 180 g and 400 g; and

(ii) 150 g if the lightest cucumber weighs more than 400 g.

(4) The maximum length for miniature cucumbers is 60 mm.

**Permissible deviations with regard to quality standards**

(5) (a) Extra Class cucumbers may deviate from the quality standards for Extra Class with 5% by mass or number: Provided that the deviating cucumbers --

(i) at least comply with quality standards for Class 1; and

(ii) do not exceed the following individual limits:

- decay and injuries collectively: 1%

- Arthropoda infestation: Degree as set out in item 5(4): Part 1.

(b) Class 1 cucumbers may deviate from the quality standards for Class 1 with 8% by mass or number: Provided that the deviating cucumbers --

(i) at least comply with the quality standards for Class 2; and

(ii) do not exceed the following individual limits:

- decay: 1%

- injuries: 3%

- Arthropoda infestation: Degree as set out in item 5(4): Part 1.

(c) Class 2 cucumbers may deviate from the quality standards for Class 2 with 10% by mass or number: Provided that the deviating cucumbers --

(i) are fit for human consumption; and

(ii) do not exceed the following individual limits:

- decay: 1%

- injuries: 3%

- Arthropoda infestation: Degree as set out in item 5(4): Part 1.

- Bitter taste: 2%

**Permissible deviations with regard to packing and sorting requirements**

(6) Extra Class, Class 1 and Class 2 cucumbers may deviate from the packing and sorting requirements, set out in subitem (3) and (4), with 10% by mass or number: Provided that the deviating cucumbers do not deviate by more than 10% from the specified size and weight limits.

**Marking requirements**

(7) Subject to the provisions of item 12(1): Part 1 each container in which cucumbers are packed shall be marked with --

1. the expression "grown under protection", where applicable;
2. the expression "mini cucumbers" or "baby cucumber" or other appropriate term for miniature produce, where appropriate: Provided that where several types of miniature produce are mixed in the same packages, all products shall be mentioned; and
3. the minimum and maximum mass or length.

**ENDIVES**

16. The standards and requirements for endives of the varieties (cultivars) of *Chicorium endivia* L. var crispa and *Chicorium endivia* L. var. latifolia, are as follows:

**Quality standards**

(1) Subject to the standards for Class 1 and Class 2 endives in subitem (3) and the permissible deviations in subitem (6), endives shall --

(a) be fresh and show no sign of withering.

(2) The stalk of the endives shall be neatly cut off close to the base of the outer leaves.

**Classifications**

(3) (a) In the case of endives classified as Class 1, the endives shall –

(i) have a yellow centre;

(ii) be of a good quality; and

(iii) be well formed.

(b) In the case of endives classified as Class 2, the endives --

(i) shall have a white to yellow centre;

(ii) shall be of a fairly good quality;

(iii) shall be reasonably well formed; and

(iv) may be slightly discoloured.

**Packing and sorting requirements**

(4) (a) Endives shall be packed and sorted according to mass of individual units.

(b) In the case of Class 1 endives –

(i) grown under protection –

(aa) the minimum mass per endive shall be 150 g; and

(bb) the difference in mass between the lightest and heaviest endive in the same packing shall not exceed 100 g; or

(ii) grown in open-air --

(aa) the minimum mass per endive shall be 200 g; and

(bb) the difference in mass between the lightest and heaviest endive in the same packing shall not exceed 150 g.

(c) In the case of Class 2 endives --

(i) grown under protection --

(aa) the minimum mass per endive shall be 150 g; and

(bb) the difference in mass between the lightest and heaviest endives in the same packing shall not exceed 100 g.

(ii) grown in open air --

(aa) the minimum mass per endives shall be 200 g; and

(bb) the difference in mass between the lightest and heaviest endives in the same packing shall not exceed 150 g.

(5) A container of Class 1 endives shall not contain more than three layers of endives.

**Permissible deviations with regard to quality standards**

(6) (a) Class 1 endives may deviate from the quality standards for Class 1 by not more than 8% by mass or number: Provided that the deviating endives --

(i) at least comply with quality standards for Class 2; and

(ii) do not exceed the following individual limits:

- decay: 1%

- injuries: 3%

- Arthropoda infestation: Limit as set out in item 5(4): Part 1.

(b) Class 2 endives may deviate from the quality standards for Class 2 by not more than 10% by mass or number: Provided that the deviating endives --

(i) are not affected by rotting or severely bruised;

(ii) do not have any other defect rendering it unfit for human consumption; and

(iii) do not exceed the following individual limits:

- decay: 1%

- injuries: 3%

- Arthropoda infestation: Limit as set out in item 5(4): Part 1.

**Permissible deviations with regard to packing and sorting requirements**

(7) Class 1 and Class 2 endives may deviate from the packing and sorting requirements by 10% by mass or number as set out in subitem (4): Provided that the mass does not deviate by more than 10% from the applicable size groups.

**Marking requirements**

(8) Subject to the provisions of item 12(1): Part 1 each container in which Class 1 endives are packed shall be marked with --

(a) the expression "grown under protection", or grown in open air where applicable; and

(b) the minimum mass per unit or the number of units in the container concerned.

**FENNEL**

17. The standards and requirements for fennel of the varieties (cultivars) of *Foeniculum vulgare Mill*. are as follows:

**Quality standards**

(1) Subject to the standards for Extra Class, Class 1 and Class 2 fennel in subitem (2) and the permissible deviations in subitem (6), fennel shall --

1. be fresh and show no sign of withering; and
2. free from regrowth of filaments.

**Classifications**

(2) Extra class, Class 1 and Class 2 may be packed with green patches or without green patches, and green patches may be removed by a neat and clean incision at the heart.

(3) (a) Fennel classified as Extra Class shall have --

(i) colour typical of the cultivar; and

1. outer ribs that are compact, fleshy, tender, and white
2. green patches that appear on the outside of the bulb, it does not cover more than 10% of its surface.

(b) Fennel classified as Class 1 may have

(i) green patches that appear on the outside of the bulb: Provided that does not cover more than 30% of its surface; and

(ii) The following slight defects: provided they do not affect the general appearance of the produce.

- slight bruising;

- slight healed cracks.

(c) Fennel classified as Class 2 may have --

(i) healed injuries not exceeding 30 mm in length

(ii) green patches on the outside of the bulb, covering not more than one-third of its surface.

**Packing and sorting requirements**

(4) Fennel shall be packed and sorted according to the maximum diameter of the equatorial section.

(5) The minimum diameter for Class 1 and Class 2 is 60 mm, the minimum diameter for baby fennel is 15 mm.

(6) The difference in diameter between the smallest and largest Class 1 and Class 2 fennel in the same package shall not exceed 20 mm.

**Permissible deviations with regard to quality standards**

(7) (a) Extra Class fennel may deviate from the quality standards for Extra Class with 5% by mass or number: Provided that the deviating fennel --

(i) at least comply with quality standards for Class 1; and

(ii) do not exceed the following individual limits:

- decay and injuries collectively: 1%

- Arthropoda infestation: Limit as set out in item 5(4): Part 1.

(b) Class 1 fennel may deviate from the quality standards for Class 1 with 8% by mass or number: Provided that the deviating fennel --

(i) at least comply with the quality standards for Class 2; and

(ii) do not exceed the following individual limits:

- decay: 1%

- injuries: 3%

- Arthropoda infestation: Limit as set out in item 5(4): Part 1.

(c) Class 2 fennel may deviate from the quality standards for Class 2 with 10% by mass or number: Provided that the deviating fennel --

(i) are fit for human consumption; and

(ii) do not exceed the following individual limits:

- decay: 1%

- injuries: 3%

- Arthropoda infestation: Limit as set out in item 5(4): Part 1.

**Permissible deviations with regard to packing and sorting requirements**

(8) Class 1 and Class 2 fennel may deviate from packing and sorting requirements set out in subitems (3) to (5), with 10% by mass or number: Provided that the deviations may not be extended to include fennel with a diameter below 55 mm.

**Marking requirements**

(9) Subject to the provisions of item 12(1): Part 1, each container in which fennel is packed shall be marked with--

(a) the minimum and maximum diameter and in the case of Class 1 and Class 2 the minimum diameter; and

(b) the expression "miniature fennel", "baby fennel" or other appropriate term for miniature produce where appropriate: Provided that where several types of miniature produce are mixed in the same package, all products and their respective origin must be mentioned.

**GARLIC**

18. The standards and requirements for garlic of the varieties (cultivars) of Allium sativum L, are as follows:

**Quality standards**

(1) Subject to the standards for Class 1 and Class 2 garlic in subitem (3) and the permissible deviations in subitem (6), garlic shall --

(a) be fresh and show no sign of withering.

(2) Garlic is divided into three groups:

(a) Fresh garlic, garlic with a green stem and with the outer skin of the bulb still fresh.

(b) Semi-dry garlic, garlic with the stem and outer skin of the bulb not completely dry.

(c) Dry-garlic, garlic in which the stem, outer skin of the bulb and the skin surrounding each clove are completely dry.

**Classifications**

(3) (a) In the case of Class 1 garlic --

(i) the stems shall be cut off and –

(aa) in the case of fresh and semi-dry garlic packed in loose quantities, not exceed 100 mm;

(bb) in the case of dried garlic packed in loose quantities, not exceed 30 mm; and

(cc) in the case of fresh and semi-dry garlic and dry garlic packed in bundles, not exceed 250 mm;

(ii) the roots shall be cut off; and

(iii) the cloves shall be well formed and compact.

(b) In the case of Class 2 garlic --

(i) the stems shall be cut off and not be longer than 40 mm;

(ii) the roots shall be cut off; and

(iii) the cloves shall be reasonably compact.

**Packing and sorting requirements**

(4) (a) Garlic are sorted and packed according to the equatorial diameter thereof;

(b) The minimum equatorial diameter for Class 1 and Class 2 garlic is 30 mm; and

(c) The maximum variation in equatorial diameter between the smallest and largest Class 1 and Class 2 garlic in the same packing –

(i) shall not exceed 15 mm in the case where the smallest bulb's diameter is less than 40 mm; and

(ii) shall not exceed 20 mm in the case where the smallest bulb's diameter is 40 mm and more.

(5) Garlic shall be packed in the following manner:

(a) in loose quantities;

(b) in bunches which –

(i) in the case of fresh and semi-dry garlic consist of at least 6 bulbs;

(ii) in the case of dry garlic consist of 12 bulbs;

(iii) shall be tied with suitable tying material and of which the stems are cut off evenly; or

(c) in strings (only in the case of dry and semi-dry garlic) consist of at least 6 bulbs per string.

**Permissible deviations with regard to quality standards**

(6) (a) Class 1 garlic may deviate from the quality standards for Class 1 with 8% by mass or number: Provided that the deviating garlic --

(i) at least comply with the quality standards for Class 2 and that not more than 1% by mass or number of the bulbs may have cloves with external visible sprouts; and

(ii) do not exceed the following individual limits:

- decay: 1%

- injuries: 3%

- Arthropoda infestation: Limit as set out in item 5(4): Part 1

(b) Class 2 garlic may deviate from the quality standards for Class 2 with 10% by mass or number: Provided that the deviating garlic --

(i) are fit for human consumption and not more than 5% by number of the bulbs may have visible sprouts; and

(ii) do not exceed the following individual limits:

- decay: 1%

- injuries: 3%

- Arthropoda infestation: Limit as set out in item 5(4): Part 1.

**Permissible deviations with regard to packing and sorting requirements**

(7) Class 1 and Class 2 garlic may deviate from the packing and sorting requirements, set out in subitem (4), with 10% by mass or number.

**Marking requirements**

(8) Subject to the provisions of item 12(1): Part 1 each container in which Extra Class and Class 1 garlic are packed shall be marked with the minimum and maximum diameter of the garlic.

**GEM SQUASHES**

19. The standards and requirements for gem squashes of the varieties (cultivars) of *Cucurbita pepo* L., are as follows:

**Quality standards**

(1) Subject to the standards for Class 1 and Class 2 gem squashes as set out in subitem (2) and the permissible deviations in subitem (4) gem squashes shall --

(a) be intact;

(b) be free from cracks; and

(c) be fresh and who no sign of withering.

**Classifications**

(2) (a) In case of Class 1 gem squash--

(i) shall be free from mechanical damage; and

(ii) the stalk shall not exceed 40 mm.

(b) In case of Class 2 gem squash--

(i) May show slight mechanical damages: Provided that the fruit is not affected; and

(ii) the stalk shall not exceed 40 mm.

**Packing and sorting requirements**

(3) (a) The minimum diameter for gem squashes --

(i) classified as Class 1 is 50 mm; and

(ii) classified as Class 2, is 40 mm.

(b) The maximum difference in diameter between the smallest and the largest gem squash in the same packing shall --

(i) in the case of Class 1 gem squashes not exceed 20 mm; and

(iii) in the case of Class 2 gem squashes not exceed 40 mm.

(c) Baby or miniature gem squashes shall have a minimum and maximum diameter of 25 - 50 mm.

**Permissible deviations with regard to quality standards**

(4) (a) Class 1 gem squashes may deviate from the quality standards for Class 1 by not more than 8% by mass or number: Provided that the deviating gem squashes --

(i) at least comply with quality standards for Class 2;

(ii) do not exceed the following individual limits:

- decay - 1%

- injuries - 3%

- Arthropoda infestation – Limit as set out in item 5(4): Part 1.

(b) Class 2 gem squashes may deviate from the quality standards for Class 2 by not more than 10% by mass or number: Provided that the deviating gem squashes --

(i) do not have any defect rendering them unfit for human consumption; and

(ii) do not exceed the following individual limits:

- decay - 1%

- Injuries - 3%

- Arthropoda infestation – Limit as set out in item 5(4): Part 1.

**Permissible deviations with regard to packing and sorting requirements**

(5) Class 1 and Class 2 gem squashes may deviate from the packing and sorting requirements as set out in subitem (3), by not more than 10% by mass or number.

**Marking requirements**

(6) Subject to the provisions of item 12(1): Provided each container in which gem squashes are packed shall be marked with the expression "miniature gem squashes", "baby gem squashes" or other appropriate term for miniature produce where appropriate: Provided that where several types of miniature produce are mixed in the same package, all products and their respective origin must be mentioned.

**GINGER**

20. The standards and requirements for the ginger rhizome of the varieties (cultivars) of *Zingiber officinale* *Roscoe*, are as follows:

**Quality standards**

(1) Subject to the standards and requirements for Class 1 and Class 2 ginger in subitem (2) and the permissible deviations in subitem (4), ginger shall --

(a) be intact: Provided that up to 3% (m/m) fresh broken pieces are permissible;

(b) be clean and free from foreign matter (e.g. small stones) including visible soil;

(c) be free from insect damage or damage caused by other organisms: Provided that holes left by roots similar to insect holes are not regarded as a deviation;

(d) be free from cracks;

(e) be free from abnormal external moisture and be properly dried after washing;

(f) be free from sprouts: Provided that a deviation of 8% is permissible for Class 1 and a deviation of 10% is permissible for Class 2;

(g) be free from abrasions: Provided that light abrasion without browning that has been dried properly is allowable for young ginger if it does not detrimentally affect the quality of the ginger;

(h) be air dried properly before packing;

(i) preferably have a gloss; and

(j) be washed clean.

**Classifications**

(2) (a) In case of ginger classified as Class1 --

(i) shall have a slight skin defects due to rubbing provided they are healed and dry with no brown discolouration and the surface area affected does not exceed 10 %.

(b) In case of ginger classified as Class 2--

(i) shall have a slight skin defects due to rubbing provided they are healed and dry and the surface area affected does not exceed 15 %.

**Packing and sorting requirements**

(3) (a) Class 1 and Class 2 ginger shall be sorted and packed according to

mass in the following groups:

(i) Hands (rhizomes) - at least 150 g each; and

(ii) fingers (segments) - at least 75 g but not more than 150 g each.

(b) The mass of the heaviest hand or finger may not be more than twice the mass of the lightest hand or finger in the same packaging.

(c) The minimum diameter of a finger (segment) shall be 32 mm in the case of:

(i) Hands - measured at the thickest part of the largest finger (segment) in the hand; or

(ii) Fingers - measured at the thickest part of the finger.

**Permissible deviations with regard to quality standards**

(4) (a) Class 1 ginger may deviate from the quality standards with 8% by mass or number: Provided that the following individual limits may not be exceeded:

- decay: 1%

- injuries 3%

- insect damage: 3%

- withering: 1,5%

- soiled units: 1,5%

(b) Class 2 ginger may deviate from the quality standards with 10% by mass or number: Provided that the following individual limits may not be exceeded:

- decay: 1%

- injuries: 3%

- insect damage: 3%

- withering: 1,5%

- soiled units: 1,5%

**Permissible deviations with regard to packing and sorting requirements**

(5) Class 1 and Class 2 ginger may deviate --

(a) by 10% (m/m) from the prescribed minimum size for the hand (rhizome); and

(b) by 10% (m/m) from the minimum diameter for the finger (segment).

**Marking requirements**

(6) Subject to the provisions of item 12(1): Part 1, each container in which ginger is packed, shall be marked with:

(a) the minimum and maximum mass in grams;

(b) the number of units (optional);

(c) the net weight (optional); and

(d) in the case of ginger fingers the expression "ginger fingers" or "fingers".

**GREEN BEANS**

21. The standards and requirements for pods of beans of the varieties (cultivars) grown from *Phaseolus vulgaris* L. and *Phaseolus coccineus* L., are as follows:

**Quality standards**

(1) Subject to the standards for Extra Class, Class 1, and Class 2 green beans in subitem (2) and the permissible deviations in subitem (4) green beans shall –

(a) be intact, except in the case of trimmed green beans: Provided that trimmed green beans must be clearly marked as "topped and tailed" or any other suitable expression indicating that the beans have been trimmed;

(b) be free from cracks;

(c) be free from hard endosperm;

(d) be fresh and show no sign of withering; and

(e) have a peduncle of at least 5 mm except in the case of trimmed beans.

**Classifications**

(2) (a) In the case of green beans classified as Extra Class –

(i) the pods shall be closed, very tender, young, turgescent (easily snapped) and straight;

(ii) the green beans shall be stringless, except in the case of green beans destined for slicing;

(iii) the seeds, if present, shall be small and soft: Provided that needle beans must be seedless; and

(iv) the pods shall be free from rust spots.

(b) In the case of green beans classified as Class 1 –

(i) the pods shall be closed, tender, young and turgescent;

(ii) the green beans shall be stringless, except in the case of green beans destined for slicing;

(iii) the seeds shall, if present, be small and soft; and

1. the pods shall be free from rust spots.

(c) In the case of green beans classified as Class 2 –

(i) the pods shall be closed, reasonably tender, young and fairly turgescent;

(ii) the green beans shall be stringless, except in the case of green beans intended for slicing;

(iii) the seeds, if present, may not be too large and must be reasonably soft; and

(iv) the pods may have slight rust spots except in the case of needle beans.

**Packing and sorting requirements**

(3) (a) The size is determined by the maximum width of the pod measured at right angles to the seam.

(b) Extra Class, Class 1 and Class 2 needle beans are divided into the following groups according to diameter:

(i) 6 mm and smaller – very fine beans;

(ii) 9 mm and smaller – fine beans; and

(iii) 12 mm and smaller – medium beans, only applicable to Class 1 and Class 2.

(c) Sizing is not compulsory for green beans other than needle beans.

**Permissible deviations with regard to quality standards**

(4) (a) Extra Class green beans may deviate from the quality standards for Extra Class with 5% by mass or number: Provided that the deviating green beans –

(i) at least comply with the quality standards for Class 1; and

(ii) do not exceed the following individual limits:

- decay and injuries, collectively: 1%

- beans with strings in the case of stringless varieties: 3% and

- Arthropoda infestation: Limit set out in item 5(4):

Part 1.

(b) Class 1 green beans may deviate from the quality standards for Class 1 with 8% by mass or number and with an additional 15% beans with stalks and a small part of the neck missing: Provided that the deviating green beans –

(i) at least comply with the quality standards for Class 2; and

(ii) do not exceed the following individual limits:

- decay: 1%

- injuries: 3%

- beans with strings in the case of stringless varieties: 5%

- Arthropoda infestation: Limit set out in item 5(4):

Part 1.

(c) Class 2 green beans may deviate from the quality standards for Class 2 with 10% by mass or number and with an additional 30% beans with stalks and a small part of the neck missing: Provided that the deviating green beans –

(i) are fit for human consumption; and

(ii) do not exceed the following individual limits:

- decay: 1%

- injuries: 3%

- beans with strings in the case of stringless varieties: 5%

- Arthropoda infestation: Limit set out in item 5(4): Part 1.

**Permissible deviations with regard to packing and sorting requirements**

(5) Extra Class, Class 1 and Class 2 green beans may deviate from the packing and sorting requirements set out in subitem (3), with 10% by mass or number.

**Marking requirements**

(6) Subject to the provisions of item 12(1): Part 1 each container in which green beans are packed shall be marked with --

(a) the applicable size --

(i) in the case of needle beans, indicated by the words "very fine", "fine" and "medium"; and

(ii) in the case of other beans (if sized), indicated by the mini-mum and maximum width of the pods;

(b) the expression to indicate that the beans have been trimmed, where appropriate.

**GREEN PEAS**

22. The standards and requirements for shelling green peas of varieties (cultivars) grown from *Pisum sativum* L. and peas intended for consumption in the pods or snow peas (mangetout peas) from Pisum sativum L. var. macrocarpon and snap peas from *Pisum sativum* L. var. *saccharatum*, are as follows:

**Quality standards**

(1) Subject to the standards and requirements for Class 1 and Class 2 green peas in subitem (2) and the permissible deviations in subitem (4) shall --

(a) be intact, except in the case of trimmed peas, snow peas, mange-tout peas or snap peas: Provided that trimmed peas are clearly marked as such;

(b) be clean and free from foreign matter, including soil and parts of the flowers;

(c) be free from cracks, also in the case of the seeds;

(d) be free from hard filaments or films in mangetout peas and snap peas; and

(e) have pods and peas that are young and tender.

**Classifications**

(2) (a) The peas classified as Class 1 shall --

(i) in the case of shelling peas --

(aa) have normally developed, tender, succulent and sufficiently firm, non-farinaceous seeds at least half full-grown but not full grown;

(bb) contain at least 5 seeds per pod;

(cc) have peduncles attached to pod; and

(ii) in the case of snap peas and mangetout peas seeds if pre-sent must be small and underdeveloped.

(b) The peas classified as Class 2 shall --

(i) not be over developed;

(ii) in the case of shelling peas contain --

(aa) at least 3 seeds per pod; and

(bb) no over-mature seeds.

(iii) in the case of mangetout peas and sugar snap peas seeds if present may be slightly more developed than in Class 1: Provided that over-mature peas are not allowed.

**Packing and sorting requirements**

(3) Sizing is not compulsory in the case of green peas.

**Permissible deviations with regard to quality standards**

(4) (a) Class 1 green peas may deviate from the quality standards for Class 1 with 8% by mass or number: Provided that the deviating green peas --

(i) at least comply with the quality standards for Class 2; and

(ii) do not exceed the following individual limits:

- decay: 1%

- Injuries: 3%

- Arthropoda infestation: Limit set out in item 5(4):

Part 1.

(b) Class 2 green peas may deviate from the quality standards for Class 2 with 10% by mass or number: Provided that the deviating green peas --

(i) are fit for human consumption; and

(ii) do not exceed the following individual limits:

- decay: 1%;

- Arthropoda infestation: Limit set out in item 5(4):

Part 1.

**Permissible deviations with regard to sorting and packing requirements**

(5) Class 1 and Class 2 green peas may deviate from the packing and sorting requirements set out in Subitem (3), with 10% by mass or number.

**Marking requirements**

(6) Subject to the provisions of item 11(1): Part 1 each container in which green peas are packed with --

1. the expression "shelling peas", "mangetout peas", "sugar snap peas" or equivalent expression if the contents are not visible from the outside; and

(b) "trimmed", "topped and tailed" or other relevant expression in the case of trimmed green peas.

**GREEN ONIONS**

23. The standards and requirements for green onions of the varieties (cultivars) of *Allium fistulosum* L, are as follows:

**Quality standards**

(1) Subject to the standards for Class 1 and Class 2 green onions in subitem (2) and the permissible deviations in subitem (5), green onions shall --

(a) be free from cracks;

(b) be free from seed stalks; and

(c) be fresh and show no sign of withering.

**Classifications**

(2) (a) In the case of Class 1 green onions --

(i) the roots shall not be longer than 30 mm; and

(ii) foliage shall be cut off at the same length.

(b) In case of Class 2 green onions –

(i) shall not be longer than 40 mm; and

(ii) foliage shall be cut off at the same length.

**Packing and sorting requirements**

(3) (a) Green onions are sorted and packed according to diameter.

(b) The minimum diameter for Class 1 and Class 2 green onions is 5 mm.

(4) Class 1 and Class 2 green onions packed in the same packing shall be uniform in size and colour.

**Permissible deviations with regard to quality standards**

(5) (a) Class 1 green onions may deviate from the quality standards for Class 1 with 8% by mass or number: Provided that the deviating green onions -

1. at least comply with the quality standards for Class 2;

(ii) do not have any defects rendering them unfit for human consumption; and

(iii) do not exceed the following individual limits:

- decay: 1%

- injuries: 3%

- Arthropoda infestation: Limit as set out in item 5(4): Part 1.

(b) Class 2 green onions may deviate from the quality standards for Class 2 with 10% by mass or number: Provided that the deviating green onions --

(i) do not have any defects rendering them unfit for human consumption; and

(ii) do not exceed the following individual limits:

- decay: 1%

- injuries: 3%

- Arthropoda infestation: Limit as set out in item 5(4): Part 1.

**Permissible deviations with regard to packing and sorting requirements**

(6) Class 1 and Class 2 green onions may deviate from the packing and sorting requirements set out in subitems (3) and (4), with 10% by mass or number.

**Marking requirements**

(7) Subject to the provisions of item 12(1): Part 1 each container in which the foliage of Class 1 green onions, (from which the bulbs have been cut off) are packed, shall be marked "Chives" or "Schnittlouch".

**LETTUCE**

24. The standards and requirements for lettuce of the varieties (cultivars) from *Lactuca sativa* L. var. *capitata* L. and *Lactuca sativa* L. var. *longifolia Ram*., are as follows:

**Quality standards**

(1) Subject to the standards for Class 1 and Class 2 lettuce in subitem (3) and the permissible deviations in subitem (6), each lettuce shall --

(a) be fresh and show no sign of withering.

(2) The stalk of the lettuce shall be cut off directly beneath the outer leaves.

**Classifications**

(3) (a) In case of Class 1 lettuce --

(i) shall be well-formed; and

(ii) shall in the case of head lettuce, have a single well-formed heart: Provided that lettuce grown under protection and in the case of cos lettuce, the heart may be less well-formed.

(b) In case of Class 2 lettuce --

(i) shall be reasonably well-formed;

(ii) shall be slightly discoloured; and

(iii) shall in the case of head lettuce, have a heart, which may be small: Provided that head lettuce grown under protection and cos lettuce may not have a heart.

**Packing and sorting requirements**

(4) The minimum mass per lettuce according to which Class 1 lettuce shall be packed, as --

(a) in the case of lettuce grown in the open-air:

(i) 150 g for all lettuce, excluding Iceberg lettuce;

(ii) 300 g for Iceberg lettuce; and

(iii) 100 g for leaf lettuce.

(b) in the case of lettuce grown under protection is:

(i) 100 g for all lettuce, excluding Iceberg lettuce;

(ii) 200 g for Iceberg lettuce; and

(iii) 150 g for leaf lettuce.

(5) The maximum difference in mass between the lightest and heaviest lettuce in the same packing shall not exceed --

(a) 40 g in the case of Class 1 and Class 2 lettuce with a mass of less than 150 g per lettuce;

(b) 100 g in the case of Class 1 and Class 2 lettuce with a mass of between 150 g and 300 g per lettuce;

(c) 150 g in the case of Class 1 and Class 2 lettuce with a mass of between 300 g and 450 g per lettuce; and

(d) 300 g in the case of Class 1 and Class 2 lettuce with a mass of 450 g and more per lettuce.

**Permissible deviations with regard to quality standards**

(6) (a) Class 1 lettuce may deviate from the quality standards for Class 1 by not more than 8% by mass or number: Provided that the deviating lettuce --

(i) at least complies with the quality standards for Class 2; and

(iii) does not exceed the following individual limit:

- decay: 1%

- injuries: 3%

- Arthropoda infestation: Limit as set out in item 5(4): Part 1.

(b) Class 2 lettuce may deviate from the quality standards for Class 2 by not more than 10% by mass or number: Provided that the deviating lettuce -

(i) does not have any defect rendering it unfit for human consumption; and

(ii) does not exceed the following individual limit:

- decay: 1%

- injuries: 3%

- Arthropoda infestation: Limit as set out in item 5(4): Part 1.

**Permissible deviations with regard to packing and sorting requirements**

(7) Class 1 and Class 2 lettuce may deviate from the packing and sorting requirements, set out in subitems (4) and (5) by not more than 10% by mass or number.

**Marking requirements**

(8) Subject to the provisions of item 12(1): Part 1, each container in which lettuce is packed, shall be marked with --

(a) the expression "grown under protection", where applicable;

(b) the minimum mass per unit or the number of units in the container concerned; and

(c) net mass (optional).

**CULTIVATED MUSHROOMS**

25. The standards and requirements for cultivated mushrooms of the varieties (culti-vars) of *Agaricus bisporus* L, are as follows:

**Quality standards**

(1) Subject to the standards for Extra Class, Class 1 and Class 2 cultivated mushrooms in subitem (4) and the permissible deviations in subitem (6), cultivated mushrooms shall --

(a) be fresh and show no sign of withering.

(2) Mushrooms are divided into two groups and colours:

(a) Uncut mushrooms, mushrooms which have the lower part of the stalk uncut; or

(b) Cut mushrooms, mushrooms which have the lower part of the stalk cut: Provided that the cut shall be clean and approximately perpendicular to the longitudinal axis.

(c) Mushrooms are further classified in two colours:

(i) white mushrooms; or

(ii) Brown or chestnut mushrooms.

(3) In both above-mentioned groups a distinction is made between:

(a) Closed mushrooms if the pileus is closed; or

(b) Open mushrooms if the pileus is open: Provided that the pileus retain its convexity.

(i) Veiled Mushrooms if the pileus is connected to stalk by veil; and

(ii) Flat mushrooms if the pileus is flat or slight downturn of the edges.

**Classifications**

(4) The amount of casing material (determined as a ration between the mass of the dried adhering casing material and that of the mushroom) shall --

.

(a) In case of Extra class Cultivated mushrooms

(i) they must be well formed;

(i) they must be free from Casing material; and

(iii) the cut mushrooms may also have traces of casing material on the foot.

(b) In the case of Class 1 mushroom --

(i) uncut mushrooms not exceed 6%; or

(ii) cut mushrooms not exceed 1%;

(iii) slight defect in colouring

(c) In the case of Class 2 mushrooms –

(i) uncut mushrooms not exceed 8%; or

(ii) cut mushrooms not exceed 1%

(iii) Defects in colouring; and

(iv) Slight damage to the stalk.

**Packing and sorting requirements**

(5) (a) Mushrooms are packed and sorted according to the following:

(i) maximum diameter of the pileus

(ii) the length of the stalk

(iii) the colour

(b) The minimum diameter of the pileus –

(i) in the case of closed mushrooms is 15 mm; and

(ii) in the case of open mushrooms is 20 mm.

(c) The size groups, diameter of the pileus and the maximum length of the stalk for cut mushrooms in the case of closed mushrooms are set out in the table below:

|  |  |  |
| --- | --- | --- |
| **Size group** | **Diameter for pileus** | **Maximum length of stalk for cut mushrooms** |
| Small | 15 mm – 35 mm | 20 mm |
| Medium | 30 mm – 55 mm | 25 mm |
| Large | 45 mm and more | 30 mm |

(d) The size group, diameter of the pileus and the maximum length of the stalk for cut mushrooms in the case of open mushrooms are set out in the table below:

|  |  |  |
| --- | --- | --- |
| **Size group** | **Diameter for pileus** | **Maximum length of stalk for cut mushroom** |
| Small | 20 mm – 35 mm | 20 mm |
| Medium | 30 mm – 65 mm | 25 mm |
| Large | 65 mm and more | 30 mm |

(e) Uncut mushrooms of which the stalk is longer than the diameter of the pileus shall be classified as Class 2.

(f) Sizing is compulsory in the case of --

(i) Class 1 cut mushrooms;

(ii) Class 1 uncut mushrooms presented in packages weighing 1 kg or less; and

(iii) Class 2 cut and uncut mushrooms presented in packages weighing 1 kg or less.

**Permissible deviations with regard to quality standards**

(6) (a) Extra Class cultivated mushrooms may deviate from the quality standards for Extra Class with 5% by mass or number: Provided that the deviating cultivated mushrooms --

(i) at least comply with quality standards for Class 1; and

(ii) do not exceed the following individual limits:

- decay and injuries collectively: 1%

- Arthropoda infestation: Limit as set out in item 5(4): Part 1.

(b) Class 1 cultivated mushrooms may deviate from the quality standards for Class 1 with 8% by mass or number: Provided that the deviating cultivated mushrooms --

(i) at least comply with the quality standards for Class 2; and

(ii) do not exceed the following individual limits:

- decay: 1%

- injuries: 3%

- Arthropoda infestation: Limit as set out in item 5(4): Part 1.

(c) Class 2 cultivated mushrooms may deviate from the quality standards for Class 2 with 10% by mass or number: Provided that the deviating cultivated mushrooms --

(i) are fit for human consumption; and

(ii) do not exceed the following individual limits:

- decay: 1%

- injuries: 3%

- Arthropoda infestation: Limit as set out in item 5(4): Part 1.

**Permissible deviations with regard to packing and sorting requirements**

(7) Class 1 and Class 2 cultivated mushrooms may deviate from the packing and sorting requirements, set out in subitem (5), with 10% by mass or number.

**Marking requirements**

(8) Subject to the provisions of item 11(1): Part 1, each container in which cultivated mushrooms are packed shall be marked with --

(a) the minimum and maximum diameter of the pileus or the expression "small", "medium" or "large”; and

(b) the mass.

**OKRA**

26. The standards and requirements for okra of the varieties (cultivars) of *Hibiscus esculentus* L., are as follows:

**Quality standards**

(1) Subject to the general standards in part 1 and permissible deviations in subitem (2), okra shall --

(a) be fresh and show no sign of withering.

**Permissible deviations with regard to quality standards**

(2) (a) Class 1 okra may deviate from the quality standards for Class 1 with 8% by mass or number: Provided that the deviating okra --

(i) at least comply with the quality standards for Class 2; and

(ii) do not exceed the following individual limits:

- decay: 1%

- injuries: 3%

- Arthropoda infestation: Limit as set out in item 5(4): Part 1.

(b) Class 2 okra may deviate from the quality standards for Class 2 with 10% by mass or number: Provided that the deviating okra --

(i) are fit for human consumption; and

(ii) do not exceed the following individual limits:

- decay: 1%

- injuries: 3%

- Arthropoda infestation: Limit as set out in item 5(4): Part 1.

**PARSNIPS**

27. The standards and requirements for parsnips of the varieties (cultivars) of *Pastinaca sativa* L., are as follows:

**Quality standards**

(1) Subject to the general standards in part 1 for Extra Class, Class 1 and Class 2 parsnips and the permissible deviations in subitem (3), parsnips shall --

(a) be fresh and show no sign of withering.

**Packing and sorting requirements**

(2) (a) Parsnips are packed and sorted according to diameter.

(b) The minimum diameter for Class 1 parsnips is 15 mm.

(c) The roots of miniature parsnips shall not be wider than 8 mm diameter at the cutting edge.

(d) Miniature parsnips shall have a maximum diameter of 35 mm measure at the crown.

**Permissible deviations with regard to quality standards**

(3) (a) Extra Class parsnips may deviate from the quality standards for Extra Class with 5% by mass or number: Provided that the deviating parsnips --

(i) at least comply with quality standards for Class 1; and

(ii) do not exceed the following individual limits:

- decay and injuries collectively: 1%

- Arthropoda infestation: Limit as set out in item 5(4): Part 1.

(b) Class 1 parsnips may deviate from the quality standards for Class 1 with 8% by mass or number: Provided that the deviating parsnips --

(i) at least comply with the quality standards for Class 2; and

(ii) do not exceed the following individual limits:

- decay: 1%.

- injuries: 3%.

- Arthropoda infestation: Limit as set out in item 5(4): Part 1.

(c) Class 2 parsnips may deviate from the quality standards for Class 2 with 10% by mass or number: Provided that the deviating parsnips --

(i) are fit for human consumption; and

(ii) do not exceed the following individual limits:

- decay: 1%

- injuries: 3%

- Arthropoda infestation: Limit as set out in item 5(4): Part 1.

**Permissible deviations with regard to packing and sorting requirements**

(4) Class 1 and Class 2 parsnips may deviate from the packing and sorting requirements set out in item (2), with 10% by mass or number.

**Marking requirements**

(5) Subject to the provisions of item 12(1): Part 1, each container in which parsnips are packed shall be marked with the expression “mini parsnips” or “baby parsnips” or other appropriate term for miniature produce, where appropriate: Provided that where several types of miniature produce are mixed in package, all products shall be mentioned.

**PUMPKINS**

28. The standards and requirements for pumpkins of varieties (cultivars) of *Cucurbita maxima* L. are as follows:

**Quality standards**

(1) Subject to the standards for Extra Class, Class 1 and Class 2 pumpkins in subitem (2) and the permissible deviations in subitem (4), pumpkins shall -

(a) be free from cracks.

**Classifications**

(2) (a) Extra Class pumpkins --

(i) shall be free from defects.

(b) Class 1 pumpkins --

(i) may show the following slight defects: Provided that the fruit is not affected:

- colouring;

- skin; and

- shape and development.

(c) Class 2 pumpkins --

(i) may show the following defects: provided that the produce is not affected:

- colouring; and

- skin.

**Packing and sorting requirements**

(3) Sizing is not compulsory in the case of pumpkins.

**Permissible deviations with regard to quality standards**

(4) (a) Extra Class pumpkins may deviate from quality standards for Extra Class with 5% by mass or number: Provided that the deviating pumpkins:

(i) at least comply with the quality standards for Class 1; and

(ii) do not exceed the following individual limits:

- decay: 1%

- injuries: 3%

- Arthropoda infestation: Degree as set out in item 5(4): Part 1.

(b) Pumpkins classified as Class 1 may deviate from Class 1 with 8% by mass or number: Provided that the individual limits mentioned in subitem (1) are not exceeded and the following individual limits are not exceeded:

(i) at least comply with the quality standards for Class 2;

(ii) do not exceed the following individual limits:

- decay: 1%

- injuries: 3%

- Arthropoda infestation: Degree as set out in item 5(4): Part 1.

(c) Pumpkins classified as Class 2 may deviate from Class 2 with 10% by mass or number: Provided that the deviating pumpkins --

(i) do not have any defects rendering them unfit for human consumptions; and

(ii) do not exceed the following individual limits:

- decay: 1%

- injuries: 3%

- Arthropoda infestation: Degree as set out in item 5(4): Part 1.

**RADISHES**

29. The standards and requirements for radishes of the varieties (cultivars) of Raphanus sativus L., are as follows:

**Quality standards**

(1) Subject to the standards for Class 1 and Class 2 radishes in subitem (3) and the permissible deviations in subitem (6), radishes shall --

(a) be intact: Provided that the terminal rootlet may be cut;

(b) neither be hollow nor woody; and

(c) be fresh and show no sign of withering.

(2) The foliage of the radishes, if present, shall be fresh, green and sound and if trimmed shall not be longer than 50 mm.

**Classifications**

(3) (a) In case of Class 1 radishes --

(i) shall be free from cracks; and

(ii) shall have the colour and characteristic shape of the type.

(b) In case of Class 2 radishes

(i) may have slight cracks due to washing or handling or slight healed cracks which do not penetrate as far as the core; and

(ii) May show colour deviation.

**Packing and sorting requirements**

(4) Class 1 and Class 2 radishes shall be packed --

(a) without foliage; or

(b) with foliage.

(5) (a) Radishes shall be packed and sorted according to diameter.

(b) The minimum diameter in the case of Class 1 radishes is 15 mm.

(c) The maximum difference in diameter between the smallest and largest Class 1 radish in the same packing shall exceed 10 mm.

(d) No sizing prescribed for Class 2.

**Permissible deviations with regard to quality standards**

(6) (a) Class 1 radishes may deviate from the quality standards for Class 1 with 8% by mass or number: Provided that the deviating radishes --

(i) at least comply with the quality standards for Class 2; and

(ii) do not exceed the following individual limits:

- decay: 1%

- injuries: 3%

- Arthropoda infestation: Limit as set out in item 5(4): Part 1.

(b) Class 2 radishes may deviate from the quality standards for Class 2 with 10% by mass or number: Provided that the deviating radishes --

(i) are fit for human consumption; and

(ii) do not exceed the following individual limits:

- decay: 1%

- injuries: 3%

- Arthropoda infestation: Limit as set out in item 5(4): Part 1.

**Permissible deviations with regard to packing and sorting requirements**

(7) Class 1 and Class 2 radishes may deviate from the packing and sorting requirements, set out in subitem (4) and (5) with 10% by mass or number: Provided that the diameter of the smallest radish shall not be smaller than 10 mm.

**Marking requirements**

(8) Subject to the provisions of item 12(1): Part 1 each container in which Extra Class and Class 1 radishes are packed shall be marked with --

(a) the number of bundles if radishes are packed in bundles; and

(b) the minimum and maximum diameter of the radishes where applicable.

**SCORZONERA**

30. The standards and requirements for scorzonera, of the varieties *Scorzonera hispanica* L. are as follows:

**Quality standards**

(1) Subject to the standards for Extra Class, Class 1 and Class 2 Scorzonera and the permissible deviations in subitem (6), scorzonera shall --

(a) be fresh and show no sign of withering.

**Packing and sorting requirements**

(2) (a) Scorzonera shall be packed and sorted according to length and maximum diameter measured at right angles to the axis of the root.

(b) The minimum length and minimum diameter for Class 1 is 220 mm and 15 mm, respectively.

(c) The minimum length and minimum diameter for Class 2 is 150 mm and 12 mm, respectively.

(d) The maximum difference in length and diameter in the same package or bunch in the case of Class 1 shall not exceed the following:

(i) 100 mm in length: Provided that in the case of roots presented in punnets or bunches it may not exceed 50 mm in length; and

(ii) 15 mm in diameter.

**Permissible deviations with regard to quality standards**

(3) (a) Extra Class scorzonera may deviate from the quality standards for Extra Class with 5% by mass or number: Provided that the deviating scorzonera --

(i) at least comply with quality standards for Class 1; and

(ii) do not exceed the following individual limits:

- decay and injuries collectively: 1%

- Arthropoda infestation: Limit as set out in item 5(4): Part 1.

(b) Class 1 scorzonera may deviate from the quality standards for Class 1 with 8% by mass or number: Provided that the deviating scorzonera --

(i) at least comply with the quality standards for Class 2; and

(ii) do not exceed the following individual limits:

- decay: 1%

- injuries: 3%

- Arthropoda infestation: Limit as set out in item 5(4): Part 1.

(c) Class 2 scorzonera may deviate from the quality standards for Class 2 with 10% by mass or number: Provided that the deviating scorzonera --

(i) are fit for human consumption; and

(ii) do not exceed the following individual limits:

- decay: 1%

- injuries: 3%

- Arthropoda infestation: Limit as set out in item 5(4): Part 1.

**Permissible deviations with regard to packing and sorting requirements**

(4) Class 1 and Class 2 scorzonera may deviate from the packing and sorting requirements set out in subitems (2) with 10% by mass or number: Provided that no scorzonera with a minimum length and minimum diameter of less than 120 mm and 10 mm respectively is permissible.

**SWEET CORN**

31. The standards and requirements applicable to sweet corn of the varieties (cultivar) *Zea mays* L., are as follows:

**Quality standards**

(1) Subject to the standards for Class 1 and Class 2 sweet corn in subitem (3) and the permissible deviations in subitem (10) for Class 1 and Class 2 sweet corn shall --

1. have a sweet corn aroma; and
2. be free from a sour or any other foreign odours.

(2) (a) The kernels shall, except in the case of miniature corn, be well formed, not underdeveloped, soft and milky and show no sign of dents or discolouration.

(b) The cob shall be filled completely with kernels in straight rows.

**Classifications**

(3) (a) Class 1 and sweet corn --

(i) shall be well trimmed;

(ii) the stalk shall not be longer than 20 mm and less than 8 mm; and

(iii) the end of the cob shall not be seedless for more than 20 mm.

(b) Class 2 sweet corn --

(i) shall be well trimmed

(ii) the stalk shall not be longer than 20 mm and less than 8 mm; and

(iii) the end of the cob shall not be seedless for more than 25 mm.

(4) In the case of miniature sweet corn --

(a) the cob shall not be pollinated, but shall be conical, straight leading to a point;

(b) the kernels shall be evenly immature and in straight rows without confusion or spiralling; and

(c) silk shall be absent.

**Packing and sorting requirements**

(5) (a) Sweet corn, except in the case of miniature corn, shall be packed and sorted according to the length of the cob.

(b) The maximum cob length in the case of Class 1 and Class 2 sweet corn is 200 mm.

(c) The minimum cob length in the case of --

(i) Class 1 sweet corn is 140 mm; and

(ii) Class 2 sweet corn is 120 mm.

(6) Sweet corn shall be uniform in the same packing in respect of diameter, length and the cut at the base of the cob: Provided that the cut at the base shall be clean and only on one side of the cob.

(7) Sweet corn shall be packed separately in the case of shaped and unshaped ends.

(8) Sweet corn with leaves and stamens, without cover or partially covered shall be packed separately.

(9) (a) Miniature corn shall be packed and sorted according to cob diameter (measured at the base) and cob length.

(b) The minimum diameter is 8mm and the maximum diameter 20 mm.

(c) The maximum difference in diameter between the smallest and largest miniature corn in the same packing shall not exceed 5 mm.

(d) The minimum cob length is 60 mm and the maximum cob length is 120 mm.

(e) The maximum difference in length between the largest and shortest miniature corn cob in the same packing shall not exceed 15 mm.

**Permissible deviations with regard to quality standards**

(10) (a) Class 1 sweet corn may deviate from the quality standards for Class 1 sweet corn with 8% by mass or number: Provided that the deviating sweet corn --

(i) at least comply with the quality standards for Class 2; and

(ii) do not exceed the following individual limits:

- decay: 1%

- injuries: 3%

- Arthropoda infestation: Degree as set out in item 5(4): Part 1.

(b) Sweet corn classified as Class 2 may deviate from the minimum standards with 10% by mass or by number: Provided that the deviating sweet corn --

(i) are fit for human consumption; and

(ii) do not exceed the following individual limits:

- decay: 1%

- injuries: 3%

- Arthropoda infestation: Degree as set out in item 5(4): Part 1.

**Permissible deviations with regard to packing and sorting requirements**

(11) Class 1 and Class 2 sweet corn may deviate from the packing and sorting requirements set out in subitems (5) to (9), with 10% by mass by number.

**Marking requirements**

(12) Subject to the provisions of item 12(1): Part 1 each container in which sweet corn are packed, shall be marked with the expression "mini corn" or "baby corn" or other appropriate term for miniature produce, where appropriate: Provided that where several types of miniature produce are mixed in the same package, all products shall be mentioned.

**SWEET POTATOES**

32. The standards and requirements for sweet potatoes of the tuber of the varieties (cultivar*) Ipomoea batatas* L., are as follows:

**Quality standards**

(1) Subject to the standards for Extra Class, Class 1 and Class 2 sweet potatoes in subitem (2) and the permissible deviations, in subitem (4) sweet potatoes shall --

(a) be free from insect damage and mechanical damage: Provided that 5% (m/m) is permissible if the depth of the mark does not exceed 2 mm in the case of Class 1 and 4 mm in the case of Class 2;

(b) be free from cracks; and

(c) not show any malformation: Provided that up to 10% (m/m) is permissible in the case of Class 1 and up to 15% (m/m) is permissible in the case of Class 2.

**Classifications**

(2) (a) Sweet potatoes classified as Extra Class shall --

(i) be free from abrasion.

(b) Sweet potatoes classified as Class 1 may --

(i) be abraded on not more than 20% of the tuber area: Provided that no sign of progressive development of abrasion and browning is visible;

(ii) have one dry growth crack with a maximum depth of 3 mm, a maximum length of 25 mm and a maximum width of 3 mm;

(iii) have one insect damage mark with a maximum depth and diameter of 2 mm;

(iv) have latex stains with a maximum length of 25 mm and a maximum width of 5 mm;

(v) have broken sealed tips with a maximum diameter of 17 mm; and

(vi) not have sprouts.

(c) Sweet potatoes classified as Class 2 may --

(i) be abraded on not more than 50% of tuber area: Provided that no sign of progressive development of abrasion is visible;

(ii) have two dry growth cracks with a maximum depth of 6 mm, a maximum length of 30 mm and a maximum width of 6 mm;

(iii) have two insect damage marks with a maximum depth and diameter of 4 mm;

(iv) have latex stains with a maximum length of 25 mm and a maximum width of 5 mm;

(v) have sealed broken tips with a maximum diameter of 25 mm; and

(vi) have two sprouts per tuber with a maximum length of 3 mm or three sprouts with a maximum length of 2 mm.

**Packing and sorting requirements**

(3) Extra Class, Class 1 and Class 2 sweet potatoes are sorted and packed according to mass:

(a) The minimum mass for Extra Class, Class 1 and Class 2 is 80 g.

(b) The maximum difference between the lightest and the heaviest sweet potatoes in the same packing shall not exceed 300g.

**Permissible deviations with regard to quality standards**

(4) (a) Extra Class sweet potatoes may deviate from the quality standards for Extra Class with 5% by mass or number: Provided that the deviating sweet potatoes –

(i) at least comply with quality standards for Class 1; and

(ii) do not exceed the following individual limit:

- decay and injuries collectively: 1%

- Arthropoda infestation: Degree as set out in item 5(4): Part 1.

(b) Class 1 sweet potatoes may deviate from the quality standards for Class 1, excluding malformation with 8% by mass or number: Provided that the deviating sweet potatoes:

(i) at least comply with quality standards for Class 2; and

(ii) do not exceed the following individual limits:

- decay: 1%

- injuries: 3%

- Arthropoda infestation: Degree as set out in item 5(4): Part 1.

(c) Class 2 sweet potatoes may deviate from the quality standards for Class 2, excluding malformation with 10% by mass number: Provided that the deviating sweet potatoes:

(i) are fit for human consumption; and

(ii) do not exceed the following individual limits:

- decay: 1%

- injuries: 3%

- Arthropoda infestation: Degree as set out in item 5(4): Part 1.

**Permissible deviations with regard to packing and sorting requirements**

(5) Class 1 and Class 2 sweet potatoes may deviate from the mass or number as follows:

(a) too small 10%

(b) outside of size range 10%

(c) too small and outside of size range collectively 15%.

**Marking requirements**

(6) Subject to the provisions of item 12(1): Part 1 a container in which Extra Class and Class 1 sweet potatoes are packed shall also be marked with the mass.

**TOMATOES**

33. The standard and requirements for tomatoes of varieties (cultivars) grown from *Lycopersicon lycopersicum* (L.) Karsten ex. Farwell, are as follows:

**Quality standards**

(1) Subject to the standards for Extra Class, Class 1 and Class 2 tomatoes in subitem (3) and the permissible deviations in subitem (5), each tomato shall --

(a) be free from cracks;

(b) be free from unacceptable internal cavities;

(c) be developed and of such conditions as to enable them to withstand transport and handling;

(d) be of a colour typical of the cultivar concerned: Provided that cherry tomatoes shall be at least light red or pink in colour;

(e) not be too green; and

(f) not have cavities.

(2) In the case of trusses of tomatoes, the stalks must be fresh, healthy, clean and free from all leaves and foreign matter.

**Classifications**

(3) (a) Extra Class tomatoes --

(i) shall be free from green backs; and

(ii) shall be free from healed cracks.

(b) Class 1 tomatoes --

(i) shall be free from visible green backs;

(ii) shall show healed cracks of not more than 1 cm in length; and

(iii) may show the following slight defects, provided that these do not affect the general appearance of the produce, the quality and presentation in the package.

- colouring;

- skin;

- very slight bruises; and

- shape and development.

(c) Class 2 tomatoes --

(i) may show green backs;

(ii) shall show healed cracks of not more than 3 cm in length;

(iii) may show the following defects: Provided the fruit is not seriously affected:

- colouring;

- skin; and

- shape and development.

**Packing and sorting requirements**

(4) (a) Extra Class, Class 1 and Class 2 tomatoes shall be sorted and packed according to its equatorial diameter as (trusses of tomatoes excluded) --

1. round tomatoes;

(ii) elongated tomatoes;

(iii) speciality types of tomatoes.

(b) In the case of Extra Class, Class 1 and Class 2 speciality types of tomatoes --

(i) the minimum equatorial diameter is 15 mm; and

(ii) the maximum equatorial diameter is 35 mm.

(c) The maximum difference in diameter between the smallest and largest tomato in the same packing shall not exceed 5 mm for Class 1 speciality types of tomatoes.

(d) In the case of Extra Class, Class 1 and Class 2 round and elongated tomatoes the minimum equatorial diameter 35mm

(e) The size groups for Extra Class and Class 1 round and elongated tomatoes are:

- 30 mm but less than 35 mm (only for elongated tomatoes)

- 35 mm but less than 40 mm

- 40 mm but less than 47 mm

- 47 mm but less than 57 mm

- 57 mm but less than 67 mm

- 67 mm but less than 82 mm

- 82 mm but less than 102 mm

- 102 mm and more.

(f) Tomatoes packed in the same container shall be:

(i) uniform in colour, shape and ripeness;

(ii) of the same origin, variety, quality and size; and

(iii) packed to the full capacity of the container thereof.

**Permissible deviations with regard to quality standards**

(5) (a) Extra Class tomatoes may deviate from the quality standards for Extra Class with 5% by mass or number: Provided that the deviating tomatoes –

(i) at least comply with quality standards for Class 1; and

(ii) do not exceed the following individual limit:

- decay and injuries collectively: 1%.

- Arthropoda infestation: Degree as set out in item 5(4): Part 1

1. Tomatoes classified as Class 1 may deviate from the minimum standards with 8% by mass or number: Provided that the deviating tomatoes-
2. at least comply with quality standards for Class 2;
3. Provided that the individual limits mentioned in subitem (1) are not exceeded and the following individual limits are not exceeded:

- decay: 1%

- injuries: 3%

- Arthropoda infestation: Degree as set out in item 5(4): Part 1

1. Tomatoes classified as Class 2 may deviate from the minimum standards with 10% by mass or number: Provided that the deviating tomatoes-
2. Are fit for human consumption.
3. Provided that the individual limits mentioned in subitem (1) are not exceeded and the following individual limits are not exceeded:

- decay: 1%

- injuries: 3%

- Arthropoda infestation: Degree as set out in item 5(4): Part 1.

**Permissible deviations with regard to packing and sorting requirements**

(6) Class 1 and Class 2 tomatoes may deviate from the packing and sorting requirements set out in subitem (4), with 10% by mass or number.

**Marking requirements**

(7) Each container in which Class 1 and other tomatoes are packed shall be marked with --

(a) the expression 'grown under protection' (where applicable);

(b) the minimum and maximum diameter.

**Sampling**

(8) When tomatoes are packed in containers, an inspector shall --

(a) abstract at random for inspection purposes a number of containers and shall satisfy himself or herself that the containers so abstracted are representative of the consignment concerned; and

(b) abstract a working sample from each container abstracted for inspection which shall consist of 25 tomatoes from each such container: Provided that if a container contains less than 25 tomatoes the entire contents thereof shall be abstracted.

(9) Each sample that is taken in accordance with the provisions of subitem (8) shall be deemed representative of the quantity from which the samples have been taken.

**TURNIPS**

34. The standards and requirements for turnips of the varieties (cultivars) of *Brassica rapa* L., are as follows:

**Quality standards**

(1) Subject to the permissible standards of class 1 and class 2 deviations in subitem (4), turnips shall --

(a) be tender and juicy;

(b) be free from cracks; Provided that the cracks are about 5% and may have slight healed cracks not deeper than 2mm; and

1. no fibrous or woody.

**Packing and sorting requirements**

(2) Class 1 and Class 2 turnips shall be packed --

(a) without foliage; or

(b) with foliage: Provided that the foliage shall be fresh, green and sound;

(c) baby or miniature turnips shall have a minimum diameter of 25 mm and a maximum diameter of 45 mm; and

(d) baby or miniature turnips shall have a maximum stalk length of 20 mm.

(3) (a) Turnips are packed and sorted according to diameter.

(b) The minimum diameter in the case of Class 1 turnips is 40 mm.

**Permissible deviations with regard to quality standards**

(4) (a) Class 1 turnips may deviate from the quality standards for Class 1 with 8% by mass or number: Provided that the deviating turnips --

(i) at least comply with the quality standards of Claas 2; and

(ii) do not exceed the following individual limits:

- decay: 1%

- injuries: 3%

- Arthropoda infestation: Limit as set out in item 5(4): Part 1.

(b) Class 2 turnips may deviate from the quality standards for Class 2 with 10% by mass or number: Provided that the deviating --

(i) are fit for human consumption; and

(ii) do not exceed the following individual limits:

- decay: 1%

- injuries: 3%

- Arthropoda infestation: Limit as set out in item 5(4): Part 1.

**Permissible deviations with regard to packing and sorting requirements**

(5) Class 1 and Class 2 turnips, may deviate from the packing and sorting requirements, set out in subitem (2) and (3), with 10% by mass or number.

**Marking requirements**

(6) Subject to the provisions of item 12(1): Part 1 a container in which turnips are packed shall be marked with the expression “mini turnips” or “baby turnips” or other appropriate term for miniature produce, where appropriate: Provided that where several types of miniature produce are mixed in the same package, all products shall be mentioned.

**UNSPECIFIED VEGETABLES**

35. The standards and requirements for unspecified vegetables are as follows:

**Quality standards**

(1) Subject the permissible deviations in subitem (2), unspecified vegetables individually shall --

(a) be intact;

(b) be free from decay;

(c) be clean and free from foreign matter, including soil;

(d) be free from Arthropoda infestation;

(e) be free from insect damage or damage caused by other organisms;

(f) be free from blemishes;

(g) be free from cracks;

(h) be free from injuries;

(i) be free from bruises;

(j) be free from abnormal external moisture;

(k) be free from foreign odours;

(l) not be running to seed;

(m) be free from cold damage;

(n) be free from any other factors that detrimentally affect or may affect the quality of the unspecified vegetables;

(o) be fresh and show no sign of withering;

(p) be sound and attractive in appearance and have normal characteristics of the cultivar; and

(q) be of such development and condition as to enable them to with-stand transport and handling.

**Permissible deviations with regard to quality standards**

(2) (a) Class 1 unspecified vegetable may deviate from the quality standards for Class 1 with 8% by mass or number: Provided that the deviating unspecified vegetable --

(i) are fit for human consumption;

(ii) do not exceed the following individual limits:

- decay: 1%;

- injuries: 3%;

- Arthropoda infestation: Limit as set out in item 5(4): Part 1.

(b) Class 2 turnips may deviate from the quality standards for Class 2 with 10% by mass or number: Provided that the deviating unspecified vegetable --

(i) are fit for human consumption; and

(ii) do not exceed the following individual limits:

- decay: 1%;

- injuries: 3%;

- Arthropoda infestation: Limit as set out in item 5(4): Part 1.