DEPARTMENT OF AGRICULTURE, FORESTRY AND FISHERIES

NO. R. 1512 **22 NOVEMBER 2019**

AGRICULTURAL PRODUCT STANDARDS ACT, 1990 (ACT No. 119 OF 1990)

REGULATIONS RELATING TO THE GRADING, PACKING AND MARKING OF PEACHES AND NECTARINES INTENDED FOR SALE IN THE REPUBLIC OF SOUTH AFRICA

The Minister of Agriculture, Land Reform and Rural Development has under section 15 of the Agricultural Product Standards Act, 1990 (Act No. 119 of 1990) --

(a) made the regulations in the Schedule;

(b) determined that the said regulations shall come into operation on the date of publication; and

(c) read together with section 3(2) of the said Act, repealed the regulations published by Government Notice No. R. 901 of 4 November 2011.

SCHEDULE

Definitions

1. In these regulations any word or expression to which a meaning has been assigned in the Act shall have that meaning and, unless the context otherwise indicates --

"Arthropod" 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;

"blemish" means any external skin defect on the surface of the peach and nectarine which detrimentally affects the appearance of the peach and nectarine;

"bruise" means any indentation or discoloration directly under the skin;

"consignment" means --

(a) a quantity of peaches and nectarines of the same cultivar, 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 peaches and nectarines that is divided into different cultivars, classes, diameter groups, diameter codes, counts, pallet loads, trademarks or types of packaging, every quantity of each of the different cultivars, classes, diameter groups, diameter codes, pallet loads, trademarks or types of packaging;

"container" means the immediate package in which peaches and nectarines are packed directly and the outer package in which the prepacked units are packed;

"count" means the number of fruits packed in a container;

"decay" means a state of decomposition, fungus development, internal insect infestation or internal insect damage with signs of tissue collapse or insect excrement, which detrimentally affects the quality of the peaches and nectarines;

"diameter" means the largest section measured at right angles to the longitudinal axis of the peach and nectarine;

"discoloured tip" means that the tip of the peach and nectarine is visually discoloured or is showing signs of glassiness or softness;

"dry crack" means any crack that exposes the flesh and which has dried out and is sealed off;

"foreign matter" means any material or substance not normally present in, on or between the peaches and nectarines;

"**injury**" means any wound which has pierced the skin of the peach and nectarine and exposes the flesh, with the exception of such wounds which have become completely callused;

"**inspector**" means an officer under the control of the Executive Officer or an Assignee or a qualified employee of an Assignee;

"**nectarines**" means the fruit of the cultivars *Prunus persica* var. *nucipersica* which are grown from the species *Prunus persica*;

"**peaches**" means the fruit of the cultivars which are grown from the species *Prunus persica*, excluding the cultivars of *Prunus persica* var. *nucipersica*;

"**prepacked unit**" means any single packing unit for presentation as such to the consumer consisting of peaches and nectarines and the packaging into which the peaches and nectarines were put before being offered for sale;

"**split stone**" means a condition which appears when the stone of the peach and nectarine has split along its longitudinal axis;

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

"**visible split stone**" means that the stone of a peach and nectarine is split to such extent that an aperture on the stem end of the peach and nectarine is visually perceptible; and

"**woolly**" means that the peach and nectarine is lacking in juice and is spongy and dry.

Restrictions over the sale of peaches and nectarines

2. (1) No persons shall sell peaches and nectarines in the Republic of South Africa --

(a) unless such peaches and nectarines are sold according to the classes set out in regulation 3;

(b) unless such peaches and nectarines comply with the standards for the class concerned as set out in regulation 4;

(c) unless such peaches and nectarines are packed in accordance with the packing requirements as set out in regulations 5, 6, 7, 8 and 9;and

(d) unless such peaches and nectarines are contained in containers marked in accordance with the marking requirements as set out in regulation 10.

(2) Imported peaches and nectarines may be exempted from the provisions of sub-regulation (1), provided that the peaches and nectarines --

(a) comply with either the Codex, UNECE (United Nations Economic Commission for Europe) or OECD (Organisation for Economic Co-operation and Development) standards; and

(b) are according to bilateral agreement accompanied by certificate issued by a relevant government authority responsible for quality control of fresh fruit and vegetables and in which it is certified that the quality of the peaches and nectarines as verified through inspection conforms to the relevant standard.

(3) 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 sub-regulation (1).

QUALITY STANDARDS

Classes of peaches and nectarines

3. There are three classes of peaches and nectarines, namely Class 1, Class 2 and Lowest Class.

Standards for classes

4. (1) Peaches and nectarines shall comply with specifications set out in Table 1, 2, 3, 3A and 3B.

(2) No consignment of peaches and nectarines classified as "Class 1", "Class 2", and "Lowest Class" shall contain:

(a) any organisms which may be a source of danger to human being, and

(b) Arthropod 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 beings, on more than 3% of the peaches and nectarines or three free running Arthropod per pallet load or part thereof in the consignment: Provided that it does not exceed a maximum of one Arthropod per container.

PACKING REQUIREMENTS

Containers

5. Containers in which peaches and nectarines are packed shall –

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

(2) not impart a foreign taste or odour to the peaches and nectarines;

(3) be free from any visible sign of fungus growth;

(4) be free from Arthropod infestation; and

(5) 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 peaches and nectarines are damaged or are at risk of being damaged, during normal storage, handling or transport.

Package requirements

6. (1) Only peaches and nectarines of the same class, quality, cultivar, ripeness and size shall be packed together in the same container.

(2) Class 1 peaches and nectarines in the same container must be uniform in colour.

(3) Peaches and nectarines shall be sized.

(4) Class 1 peaches and nectarines shall be packed in a suitable pattern or diagonally in one to three layers.

(5) If peaches and nectarines are packed in prepacked units, such units shall be packed in a suitable manner in an outer package: Provided that the prepacked units are new, clean, dry, undamaged and suitable.

Packing material

7. If packing material is used inside the containers, such packing material shall be clean, dry, odourless and of a quality such as to avoid causing any external or internal damage to the peaches and nectarines.

Stacking of containers on pallets

8. If containers containing peaches and nectarines are palletised –

(1) the pallet shall be clean, undamaged and suitable;

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

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

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

Strapping of pallet loads

9. In case a pallet load of containers needs to be strapped, it shall be strapped in a suitable manner.

MARKING REQUIREMENTS

10. (1) Each container containing peaches and nectarines shall be marked clearly, indelibly, legibly and neatly on any visible short or long side of the lid or container, where lids are not used, by printing, stamping or by means of specially designed labels with the following particulars: Provided that all particulars shall be grouped on the same side:

(a) The expression "Peaches" or "Nectarines", as the case may be.

(b) The appropriate cultivar/variety.

(c) The appropriate Class in accordance with regulation 3.

(d) The name and physical or postal address of the producer or owner of the contents of the container.

(e) The country of origin (e.g. "Products of South Africa", "Produced in South Africa" or any other similar expression).

(f) The applicable count, size code and/or diameter group.

(g) The packing date or date code (optional).

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

(3) If an indication highlighting a special grading, presentation or size is indicated on the same side as the particulars in sub-regulation (1), it shall not be used with the expression "Peaches" or "Nectarines", the cultivar name or the class indication.

Prohibition of false or misleading descriptions for products

11. No person shall use any name, word, expression, reference or indication in any manner, either by itself or in conjunction with any verbal, written, printed, illustrated or visual material, in connection with the sale of a product in a manner that conveys or creates or is likely to convey or create a false or misleading impression as to the nature, substance, quality or other properties, or the class or grade, origin, identity or manner or place of production, of that product.

SAMPLING PROCEDURES

Obtaining a sample from the consignment

12. 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

13. An inspection sample shall be drawn from each container obtained in accordance with regulation 12 and shall in the case of –

(1) containers with 50 peaches and nectarines or less, consist of the entire contents of the container; or

(2) containers with more than 50 peaches and nectarines, consists of 50 peaches and nectarines drawn at random from the container.

Deviating sample

14. 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 peaches and nectarines 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 only be based 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

Determination of ripeness

15. (1) The ripeness of peach and nectarine cultivars in a consignment shall be determined with a handheld penetrometer or a penetrometer mounted on a drill stand with a plunger of 11,2 mm or 8 mm in diameter.

(2) (a) The ripeness of peach and nectarine cultivars, excluding the nectarine cultivars Armking and April Glo, shall be determined as follows:

(i) Take as working sample 10 peaches and nectarines at random, from the inspection sample obtained in accordance with regulation 13: Provided that such peaches and nectarines shall be free from defects such as sunburn and pests or disease damage, which may have affected the normal ripening process.

(ii) Remove a thin slice of peel from opposite sides on the center of each peach and nectarine, in such a manner that the suture of the peach and nectarine is avoided.

(iii) Hold the peach and nectarine firmly with one hand: Provided that if a hand-held penetrometer is used your hand must rest on a rigid surface.

(iv) Zero the penetrometer and place the applicable plunger head on the spot where the skin was removed.

(v) Apply steady downward pressure on the penetrometer until the plunger has penetrated the flesh of the peach and nectarine up to the depth mark of the plunger.

(vi) Remove the plunger and note the reading on the penetrometer, to one decimal.

(vii) Repeat the process on the opposite side of the same peach and nectarine after zeroing the penetrometer.

(viii) Determine the average of the two pressure readings for each peach and nectarine.

(b) If the fruit is fully developed, swelled out and mature, and adheres to the minimum average total soluble solids content as set out in Table 3B, then the maximum pressure per fruit shall not be applicable

(3) (a) The ripeness of the nectarine cultivar Armking and April Glo shall be determined as follows:

(i) Take as working sample 10 nectarines at random from the inspection sample obtained in accordance with regulation 13: Provided that such nectarines shall be free from defects such as sunburn and pests or disease damage, which may have affected the normal ripening process.

(ii) Remove a thin slice of peel on the suture, 11 millimetre from the tip of the nectarine, as well as from the same position on the opposite side of the nectarine.

(iii) Hold the nectarine firmly with one hand: Provided that if a handheld penetrometer is used your hand must rest on a rigid surface.

(iv) Zero the penetrometer and place the plunger head of 11,2 millimetre in diameter on the spot where the skin was removed.

(v) Apply steady downward pressure on the penetrometer until the plunger has penetrated the flesh of the nectarine up to the depth mark of the plunger.

(vi) Remove the plunger and note the reading on the penetrometer, to one decimal.

(vii) Repeat the process on the opposite side of the same nectarine after zeroing the penetrometer.

(viii) Determine the average of the two pressure readings for each nectarine.

(b) If the fruit is fully developed, swelled out and mature, and adheres to the minimum average total soluble solids content as set out in Table 3B, then the maximum pressure per fruit shall not be applicable.

(4) The average total soluble solids on peaches and nectarines shall be determined as follows:

(a) Take as working sample ten fruits randomly chosen from the inspection sample obtained in accordance with item 13.

(b) Make a vertical cut halfway between the core and skin of the fruit on both cheeks.

(c) Make several shallow crosscuts on the flesh of outer part of the fruit in order to obtain juice.

(d) Place an equal number of drops (2 or more) of the juice on the clean prism of a refractometer and note the reading.

(e) Repeat the step in paragraph (d) after the prism plate is cleaned with distilled water and wiped dry.

(f) Determine the average of the two readings.

(g) The average of all ten fruits drawn according to item (4) (a) shall comply with the specified set standard in Table 3A or 3B.

Determination of the declared minimum and maximum size

16. The declared minimum and maximum size shall be determined as follows:

(1) Take as working sample from the inspection sample obtained in accordance with regulation 13, the peaches and nectarines that are noticeably the smallest and/or largest in diameter.

(2) Determine the diameter of the peaches and nectarines in paragraph (a) with a suitable apparatus.

(3) Calculate the number of peaches and nectarines thus found to be too small and/or too large, as a percentage of the total number of peaches and nectarines in the inspection sample.

(4) Determine the average percentage of all the inspection samples obtained in accordance with regulation 13.

Determination of broken stones and other internal quality defects, excluding split stones

17. Broken stone and other internal quality defects, excluding split stones, shall be determined as follows:

(1) Take as working sample the 10 peaches and nectarines which are, in the opinion of the inspector, the most likely to have broken stones and other internal quality defects, excluding split stones, from the inspection sample obtained in accordance with regulation 13.

(2) Cut each of the ten peaches and nectarines with a knife on the suture around the fruit to the stone.

(3) Wring the two halves of each peach and nectarine in opposite directions to expose the stone and other internal quality defects.

(4) Calculate the number of peaches and nectarines thus found to have broken stones or other internal quality defects, excluding split stones, as a percentage of the total number of peaches and nectarines in the inspection sample.

(5) Determine the average percentage of all the inspection samples taken in accordance with regulation 13.

Offence and penalties

18. Any person who contravenes or fails to comply with the provisions of these regulations shall be guilty of an offence and may upon conviction be liable to a fine or to imprisonment in terms of section 11 of the Act.

TABLE 1: QUALITY STANDARDS

Quality factors	Class 1	Class 2	Lowest Class
(a) Appearance	Sound and intact	Sound and intact	-
(b) Shape	Well-formed	Fairly well-formed	Reasonably well-formed
(c) Ground colour in case of the cultivars			
(i) Sunlite and Zaigina	N1A photo no. 4	N1A photo no. 5	-
(ii) Olympia, Paramint, Donnarine, Flamekist and Independence	N1A photo no. 5	N1A photo no. 6	-
(iii) Fantasia and Flavor-top	N1A photo no. 6	N1A photo no. 7	-
(iv) All other cultivars	Good and typical for the cultivar concerned	Good and typical for the cultivar concerned	Reasonably well coloured
(d) Size groups (minimum diameter - mm)			
(aa) Peaches and Nectarines	90 and over AAAA (L) 80 - 90 AAA (L) 73 - 80 AA* (L) 67 - 73 A* (M) 61 - 67 B* (M) 56 - 61 C (S) 51 - 56 D (S) 48 - 51 E (S)	90 and over AAAA (L) 80 - 90 AAA (L) 73 - 80 AA* (L) 67 - 73 A* (M) 61 - 67 B* (M) 56 - 61 C (S) 51 - 56 D (S) 48 - 51 E (S)	40
(e) Maturity	Shall comply with the maximum average pressures in kg as set out in Table 3 as well as the minimum TSS as set out in Table 3A or 3B	Shall comply with the maximum average pressures in kg as set out in Table 3 as well as the minimum TSS as set out in Table 3A or 3B	Fully developed, swelled out and eatable
(f) Injuries	As set out in Table 2	As set out in Table 2	-
(g) Bruises			
(aa) Single bruises	One bruise not exceeding 8 mm in diameter or of which the total surface area does not exceed 60 mm, is allowable	One bruise not exceeding 10 mm in diameter or of which the total surface area does not exceed 80 mm, is allowable	-
(bb) Multiple bruises	Bruises smaller than 8 mm in diameter and of which the combined surface area does not exceed 60 mm^2, are allowable	Bruises smaller than 15 mm in diameter and of which the combined surface area does not exceed 200 mm^2, are allowable	-

(h)	Blemishes, including Western flower thrip	Maximum combined surface area of 200 mm² PI 3 photo no. 6	Maximum combined surface area of 300 mm² PI 3 photo no. 8	May not exceed 50% of the surface area
(i)	Dry cracks (only nectarines)	Not more than one dry crack on the surface of the fruit with maximum dimensions of: 20 mm long 3 mm deep 3 mm wide	Not more than three dry cracks on the surface of the fruit with maximum dimensions of: 30 mm long 5 mm deep 5 mm wide	-
(j)	Torn-out stem	The stem may be removed and the skin in the stem-cavity may be either torn-out but not removed, or torn-out and removed not more than 6 mm from the stem attachment: Provided that the endoderm directly beneath the outside skin layer is intact	The stem may be removed and the skin in the stem-cavity may be either torn-out but not removed, or torn-out and removed not more than 8 mm from the stem attachment: Provided that the endoderm directly beneath the outside skin layer is intact	-
(k)	Decay	As set out in Table 2	As set out in Table 2	As set out in Table 2
(l)	Cavities in the flesh and around the stone	A cavity around the stone is allowable if no decay or aperture that externally exposes the cavity is visible	A cavity around the stone is allowable if no decay or aperture that externally exposes the cavity is visible	-
(m)	Foreign matter			
	(a) Visible chemical residues	May deviate to the extent set out in Table 2	May deviate to the extent set out in Table 2	May deviate to the extent set out in Table 2
	(b) Dust deposits	Free from external signs: Provided that dust deposits shall be allowed only in the deepest half of the stem and calyx-end cavities	Free from external signs: Provided that dust deposits shall be allowed only in the deepest half of the stem and calyx-end cavities	-
	(c) Leaves and spurs	As set out in Table 2	As set out in Table 2	-
	(d) Unattached stems (in containers)	As set out in Table 2	As set out in Table 2	-
	(e) Others	As set out in Table 2	As set out in Table 2	-
(n)	Uniformity of size in the same container	Uniform: Provided that the fruit may not differ with more than 6 mm in diameter from one	Uniform: Provided that the fruit may not differ with more than 10 mm in diameter from one	-

	another between the smallest and largest fruit in the same container	another between the smallest and largest fruit in the same container	
(o) hail marks	(a) Smooth superficial hail marks with a blemish appearance with no signs of indentations and of which the diameter of a single hail mark does not exceed 7 mm and the total surface area does not exceed 200 mm², are allowable	(a) Smooth superficial hail marks with a blemish appearance with no signs of indentations and of which the diameter of a single hail mark does not exceed 9 mm and the total surface area does not exceed 250 mm², are allowable	25% of the surface area
	(b) Other hail marks: One hail mark not exceeding 5 mm in diameter, with a maximum depth of 3 mm or multiple hail marks of which the total surface area does not exceed 25 mm² are allowable	(b) Other hail marks: One hail mark not exceeding 6 mm in diameter, with a maximum depth of 3 mm or multiple hail marks of which the total surface area does not exceed 36 mm² are allowable	25% of the surface area
(p) Unspecified internal or external quality defects not mentioned above	May deviate to the extent set out in Table 2	May deviate to the extent set out in Table 2	May deviate to the extent set out in Table 2

NOTE:
- \- No specifications
- * The minimum diameter of all nectarine cultivars and the peach cultivars Fairtime, Clocolan, Elberta, Jubilee, Nova Donna, Safari, San Pedro and Transvalia may be 1 mm less for those peaches or nectarines within diameter codes AA, A and B

TABLE 2: MAXIMUM PERMISSIBLE DEVIATIONS BY NUMBER

Maximum permissible deviations allowable by number per container are as follows:

Quality factor	Class 1	Class 2	Lowest Class
(a) Decay	2%	4%	10%
(b) Injuries	8%	12%	20%
(c) Torn-out stems	10%	15%	-
(d) Visible chemical residues	2%	4%	6%
(e) Bruises, skin cracks, cavities in the flesh and around the stone or unspecified progressive defects	10%	15%	-

(f) Woolly fruit, cold damage	0%	4%	12%
(g) Discoloured tip	10%	15%	25%
(h) Unripe	10%	15%	-
(i) Blemishes, Western flower thrip damage (silvering), hail marks, malformation appearance, foreign matter (leaves and spurs, unattached stems in containers, dust deposits and others) plant-seeds, individually	10%	15%	25%
(j) Visible split stones	10%	15%	-
(k) Slip skin	8%	12%	20%
(l) Deviations from packing requirements	10%	15%	-
(m) Minimum diameter (too small)	10%	15%	-
(n) Deviations in items (b) ,(c) and (e) of this table collectively: Provided that such deviations are individually within the specified limits	10%	15%	25%
(o) Deviations in items (i) , (j) and (k) of this table, including unspecified defects, collectively: Provided that such deviations are individually within the specified limits	15%	20%	30%

NOTE:
- No specification

TABLE 3: MATURITY INDICES (CLASS 1 AND 2)

Fruit type and cultivar/variety	Average pressure in kg per fruit
(a) Peaches:	**Maximum**
Afri Rouge, Afrisun, Autumn Crunch, Autumn Gold, Aztec Delight, Aztec Gold, Babcock, Bokkeveld, Bonland, Bright Princess, Cascade, Catherina, Cederberg, Cinderella, Desert Gold, De Wet, Earliblush, Earligrande, Don Elite, Duke of York, Desert Pearl, Elberta, Excellence, Fairtime, Goudmyn, Ingwe, Jubilee, Oom Sarel, Kakamas, Keimoes, Majestic Delight, Prof Malherbe, Prof Neetling, Safari, San Pedro, Scarlet, Sandvliet Springcrest, Summertime, Sunray, Supreme, Temptation and Orion	10,5kg
Bonnigold, Classic, Summer Sun, Western Sun, Western Cling and Keisie	8,5kg
Transvalia	9,0kg
Brittaney Lane, Clocolan, Culemborg, Earlisun, Ice Princess, Jim Dandy, Mystic Magic, Novadonna, Red Velvet, Rich Lady, Snow Crest, Snow Princess, Snowhite, Supechfifteen (Amber Crest®), Supechsixteen (Amber Crest®), Supechseventeen (Amber Crest®), Spring Princess, Sweet September, Van Riebeeck and any other suitable peach cultivar/variety not mentioned above	11,3kg
(b) Nectarines:	**Maximum**
The ripeness of the following nectarine cultivars/varieties shall be determined with a plunger of 11.2 mm in diameter:	
ARC NE-5, Crimson Blaze	10.0kg
Alpine, Armking, April Glo, Crimson Giant, Donnarine, Fiesta Red, Flavorine, Goldmine, Honey Blaze, Horizon, Independence, Kay Pearl, June Pearl, Maillara, Margaret's Pride, May Glo, Naledi, Nectar, Olympia, Outburst, Rose Diamond, Royal Gem, Royal Glo, Ruby Glo, Ruby Sweet, September Bright, September Red, Silver Fire, Skye, Southern Glo, Sparkle, Splendor, Spring Bright, Stark Summer Glo, Sunburst, Sunectwentyone (Super Star®), Sungrand, Sunlite, Sunraycer, Surprise, Vibrant and any other suitable nectarine cultivar/variety not mentioned above	11.3kg
The ripeness of the following nectarine cultivars/varieties shall be determined with a plunger of 8mm in diameter:	
Arctic Mist, Arctic Runner, Arctic Snow, Arctic Wolf, August Bright, August Glo, August Red, Autumn Bright, Bella Nova, Bella Rosa, Big Top, Bright Pearl, Burnectfour, Diamond Bright, Diamond Ray, Diamondzee, Diamond Pearl, Early Sungrand, Fantasia, Fire Sweet, Flamekist, Flavortop, Fire Pearl, Giant Pearl, Golden Bright, Grand Pearl, Honey Diva, Honey Royale, Luciana, Nectadelicious (REGAL`IN), Nectagala(REGAL`IN), Nectalady (REGAL `IN), Nectaprima (REGAL `IN), Nectarcrisp(REGAL `IN), Nectareine, Nectarexquise (REGAL `IN), Nectarjewel (REGAL`IN), Nectarmagie(REGAL `IN), Nectarperle (REGAL `IN), Polar Blaze, Red Jewel, Regal Pearl, Royal Bright, Ruby Diamond, September Bright, September Red, Shimmer Pearl, Snow Pearl, Spring Bright, Summer Bright, Summer Fire, Summer Prince, Sungrand, Tifany,	6.3 kg

Top Pearl, Viking Pearl, Zaigina, Zee Glo and any other suitable nectarine cultivar not mentioned above	

TABLE 3A

Cultivar/Variety	Minimum TSS %
All peach and nectarine cultivars/varieties	
Class 1:	
September to November	9%
December to August	10%
Class 2:	8%

TABLE 3B

If the fruit is fully developed, swelled out and mature, and adheres to the minimum average total soluble solids content as set out in table 3B, then the maximum pressure per fruit shall not be applicable.

Cultivar/Variety	Minimum TSS % (excluding pressure)
Peaches: Bright Princess, Brittaney Lane, Candy Princess, Crimson Lady, Crimson Sweet, December Princess, Earliblush, Earlisun, Flatprincesse, Ice Princess, Ivory Duchess, Ivory Princess, Jim Dandy, Julienice, Juliepretty, Mystic Magic, Princess Time, Rich Lady, Scarlet Rich, September Snow, Snow Angel, Snow Kist, Snow Princess, Spring Candy, Spring Princess, Summer Zee, Supechsixteen (Amber Crest®), Superich, Sweet Jim and Sweet September	12%
Nectarines: Alpine, Donnarine, Fiesta Red, Margaret's Pride and Sunlite	11%
Alaska Red, April Glo, Arctic Jewel, Arctic Red, Arctic Runner, Arctic Snow, Arctic Spring, Arctic Star, Arctic Sweet, Arctic Wolf, Armking, August Bright, August Red, Bella Nova, Bella Rosa, Big Top, Bright Pearl, Candy Gold, Crimson Blaze, Crimson Giant, Crimson Glo, Diamond Ray, Diamond Pearl, Early Sungrand, Flamekist, Flariba, Flavana, Flavela, Garcica, Giant Pearl, Golden Bright, Grand Pearl, Honey Blaze, Honey Diva, Honey Fire, Honey Kist, Honey Lite, Honey Royale, Kay Pearl, Nectachief, Nectadelicious, Nectagala, Nectalady, Nectapink, Nectaprima, Nectareine, Nectaexquise, Nectariane, Nectarjewel, Nectaperle, Nectarmagie, Polar Light, Redronde, Regal Pearl, Rose Bright, Rose Diamond, Royal Glo, Royal Ruby, Royal Spring, Royal Sun, Ruby Diamond, Ruby Glo, Ruby Pearl, September Bright, Shimmer Pearl, Silver Fire, Southern Glo, Spring Bright, Spring Fire, Spring Pearl, Summer Glo, Sungrand, Viking Pearl, Zee Fire and Zee Glo	12%
Fantasia, Flavortop, Independence and Zaigina	13%