

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
(j) Off-suture cuts	None: Provided that off-suture cuts 6 mm or less (at its widest point) which do not detract markedly from the appearance of the unit shall not be regarded as a deviation	As for Extra Choice Grade	As for Extra Choice Grade	Shall be free from units which detract from the overall appearance of the units in the container	*
(k) Foreign matter	None	None	None	None	None
(l) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free	Reasonably free	Reasonably free

Notes:

* Denotes no specification

Permissible deviations (by number per container)

(4) The maximum permissible deviations for canned apricots are as follows:

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade
(a) Uniformity of colour in any one container	25%	0%	0%	0%
(b) Off-suture cuts	15%	25%	40%	*
(c) Blemishes in the case of unpeeled apricots	10%	20%	40%	40%
(d) Crushing in the case of:				
(i) Halves				
(aa) Royal cultivar	5%	5,5%	8,6%	8,6%
(bb) Other cultivars	5,6%	6%	9,2%	9,2%

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade
(e) (ii) Wholes (all cultivars)	11%	15%	25%	25%
(f) Preparation and blemishes in the case of peeled apricot halves	5%	10%	15%	15%
(g) Deviations in (b), (d), (e) and (f) collectively in the case of peeled apricots: Provided that such defects are within the individual limits specified	15%	20%	40%	40%: Provided that such blemishes and preparation defects do not detract markedly from the general appearance of the peeled apricot halves
(h) Deviations in (b), (c), (d) and (e) collectively in the case of unpeeled apricots: Provided that such defects are within the individual limits specified	10%	30%	40%	40%
(i) Occurrence of extraneous vegetable matter such as stems, pieces of peel, etc.	1 unit	2 units	3 units	3 units

* Denotes no specification

CANNED APRICOT PULP AND SOLID PACK APRICOTS (APRICOT PIE FRUIT)

21. The quality requirements for canned apricot pulp and canned solid pack apricots (apricot pie fruit) are as follows:

Styles and standards for styles

- (1) (a) Canned apricot pulp and canned solid pack apricots shall be presented as one of the following styles:
- (i) Apricot halves;
 - (ii) Apricot pieces, mixed pieces or irregular pieces; and

- (iii) Apricot pulp.
- (b) (i) Apricot halves shall consist of pitted apricots cut into two approximately equal parts along the suture from stem to apex and may have been peeled or not.
- (ii) Apricot pieces, mixed pieces and irregular pieces shall consist of pitted apricots cut into irregular shaped and sized units and may have been peeled or not.
- (iii) Apricot pulp shall consist of the edible part of apricots with the removal of pits but with or without the removal of peel, obtainable by mechanical or physical crushing of apricots.

Quality standards

- (2) (a) There shall be three grades of canned apricot pulp and canned solid pack apricots (apricot pie fruit), namely Extra Choice Grade, Choice Grade and Manufacturers Grade.
- (b) The quality standards for canned apricot pulp and canned solid pack apricots (apricot pie fruit) are as follows:

Quality factor	Extra Choice Grade	Choice Grade	Manufacturers Grade
(a) Microbiological spoilage (maximum per production group)	0,25%	0,25%	0,25%
(b) Fill of containers in the case of solid pack	Shall be packed to capacity: Provided that in the case of caps, more than 65% per volume of the containers shall consist of caps	Shall be packed to capacity: Provided that in the case of caps, more than 35% per volume of the containers shall consist of caps	Packed to capacity
(c) Fruit ingredient	Sound, well-coloured apricots	As for Extra Choice Grade	As for Extra Choice Grade
(d) Preparation	(i) Shall be free from defects (ii) Shall be free from pits and pieces of pits	(i) and (ii) as for Extra Choice Grade	Shall be reasonably free from defects, pits and pieces of pits
(e) Shape (caps)	Shall retain their shape	As for Extra Choice Grade	Shall have a reasonable good shape
(f) Blemishes	Shall be free from blemishes	As for Extra Choice Grade	Shall be reasonably free from blemishes

Quality factor	Extra Choice Grade	Choice Grade	Manufacturers Grade
(g) Foreign matter	None	None	None
(h) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free

Permissible deviations (by number per container)

(3) The maximum permissible deviations by number, unless otherwise specified, for canned apricot pulp and canned solid pack apricots (apricot pie fruit) are as follows:

Quality factor	Extra Choice Grade	Choice Grade
(a) Shape (caps)	35%	35%
(b) Blemishes	15%	30%

CANNED APPLES

22. The quality requirements for canned apples are as follows:

Styles and standards for styles

- (1) (a) Canned apples shall be presented as one of the following styles:
- (i) Apple segments
 - (ii) Apple slices
- (b) (i) Apple segments shall consist of peeled and cored apples sliced longitudinally from the calyx to the stem into segments.
(ii) Apple slices shall consist of peeled and cored apples sliced longitudinally from the calyx to the stem into slices.

Quality Standards

- (2) (a) There shall be four grades of canned apples, namely Extra Choice Grade, Choice Grade, Substandard Grade and Manufacturers Grade.
(b) The quality standards for canned apples are as follows:

Quality Factor	Extra Choice Grade	Choice Grade	Substandard Grade	Manufacturers Grade
(a) Microbiological spoilage (maximum per production group)	0,25%	0,25%	0,25%	0,25%
(b) Fill of containers shall comply to at least one of the following minima:				
(i) Fruit quantity	Packed to capacity	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade
(ii) Drained mass in grams	453	453	453	453
(c) Fruit ingredient	Fresh, sound and clean apples which have similar cultivar characteristics	As for Extra Choice Grade	As for Extra Choice Grade	Sound apples
(d) Preparation	(i) Shall be free from defects (ii) May be trimmed: Provided that the units do not lose their normal shape as a result of such trimming (iii) Shall be properly peeled and free from residual peel (iv) Shall be free from stems, calyxes, cores and pips	As for Extra Choice Grade	As for Extra Choice Grade except that the units may be trimmed: Provided that the greater proportion of the units in a container shall be recognisable as of the style described on the label	Shall be reasonably free from defects, residual peel, stems, calyxes, cores and pips
(e) Minimum length of slices measured from tip to tip	50 mm	40 mm	40 mm	*
(f) Minimum thickness of slices measured at the thickest part	10 to 20 mm	6 to 20 mm	6 to 20 mm	*
(g) Colour	Good, typical of the cultivar	Typical of the cultivar	As for Choice Grade	*

Quality Factor	Extra Choice Grade	Choice Grade	Substandard Grade	Manufacturers Grade
(h) Foreign matter	None	None	None	None
(i) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free	Reasonably free

* Denotes no specification

Permissible deviations (by number per container)

(3) The maximum permissible deviations for canned apples are as follows:

Quality Factor	Extra Choice Grade	Choice Grade	Substandard Grade
(a) Uniformity of colour in any one container	25%	0%	0%
(b) Blemishes	20%	30%	30%

CANNED SOLID PACK APPLES (PIE APPLES)

Quality Standards

23. (1) (a) There shall be four grades of canned solid pack apples (pie apples), namely Extra Choice Grade, Choice Grade, Manufacturers Grade and Substandard Grade.
- (b) The quality standards of canned solid pack apples (pie apples) are as follows:

Quality Factor	Extra Choice Grade	Choice Grade	Manufacturers Grade	Substandard Grade
(a) Microbiological spoilage (maximum per production group)	0,25%	0,25%	0,25%	0,25%

Quality Factor	Extra Choice Grade	Choice Grade	Manufacturers Grade	Substandard Grade
(b) Fill of containers: Shall at least comply to one of the following minima:				
(i) Fruit quantity	Packed to capacity	As for Extra Choice Grade	As for Extra Choice Grade	*
(ii) Drained mass	680	680	680	*
(c) Allowable shapes	Either segments or slices	As for Extra Choice Grade	*	*
(d) Fruit ingredient	Sound apples	As for Extra Choice Grade	Reasonably sound apples	*
(e) Preparation	(i) Shall be free from defects (ii) Shall be properly peeled and free from residual peel (iii) Shall be free from stems, calyxes and core (iv) Segments shall have a tender texture	As for Extra Choice Grade	(i) Shall be reasonably free from defects (ii) Shall be peeled reasonably free from residual peel (iii) Shall be reasonably free from stems, calyxes and core (iv) Segments shall have a tender texture	*
(f) Shape (segments)	Shall retain their original shape: Provided that if a segment retained more than 75 per cent of its original shape it shall not be deemed to be a deviation	As for Extra Choice Grade	*	*
(g) Colour	Shall be of a good colour	As for Extra Choice Grade	Shall be of a reasonably good colour	*
(h) Uniformity of colour	Shall be practically uniform in colour	As for Extra Choice Grade	*	*
(i) Foreign matter	None	None	None	None

Quality Factor	Extra Choice Grade	Choice Grade	Manufacturers Grade	Substandard Grade
(i) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free	Reasonably free

* Denotes no specification

Permissible deviations (by number per container)

(2) The permissible deviations for canned solid pack apples (pie apples) are as follows:

Quality factor	Extra Choice Grade	Choice Grade
(a) Uniformity of colour	10%	20%
(b) Shape (segments)	20%	50%
(c) Preparation	15%	20%

CANNED APPLE SAUCE

24. The quality requirements for canned apple sauce are as follows:

Definitions

- (1) Where used with regard to canned apple sauce –
- (a) "colour" means the colour of the typical variety or varieties of apples used other than "flavoured" or "artificially coloured";
- (b) "consistency" means the flow characteristics of the product and the degree of separation of liquid; and
- (c) "flavour" means –
- (i) the degree of excellence of the natural aroma and flavour of the apple ingredients;
 - (ii) the apparent relationship of the acidity to sweetness;
 - (iii) the freedom of undesirable flavours; and
 - (iv) with respect to flavoured types, the flavour balance of the apple ingredient in relation to the added flavour.

Styles and standards for styles

- (2) (a) Canned apple sauce shall be presented as one of the following styles:
 - (i) Regular or comminuted;
 - (ii) Chunk or chunky.
- (b) (i) Regular or comminuted apple sauce shall consist of apples which may have been peeled and cored or not, comminuted into granular particles.
- (ii) Chunk or chunky apple sauce shall consist of apples, which may have been peeled and cored or not, chopped into small pieces.

Quality standards

- (3) (a) There shall be three grades of canned apple sauce, namely Extra Choice Grade, Choice Grade and Manufacturers Grade.
- (b) The quality standards for canned apple sauce are as follows:

Quality Factor	Extra Choice Grade	Choice Grade	Manufacturers Grade
(a) Microbiological spoilage (maximum per production group)	0,25%	0,25%	0,25%
(b) Soluble solids content (°Brix) if:			
(i) Sweetened	17	17	*
(ii) Unsweetened	7	7	*
(c) Fill of containers	Shall be not less than 90 per-cent of the total capacity of the container	As for Extra Choice Grade	As for Extra Choice Grade
(d) Fruit ingredient	Fresh, sound, clean and suitably mature apples	As for Extra Choice Grade	Sound apples
(e) Preparation	(i) Shall be free from defects (ii) Shall be properly trimmed	As for Extra Choice Grade	Shall be reasonably free from defects, core and pieces of core

Quality Factor	Extra Choice Grade	Choice Grade	Manufacturers Grade
<p>(f) Colour if:</p> <p>(i) Natural</p>	<p>(iii) Shall be free from particles of core</p> <p>(iv) Shall be reasonably free from specks</p> <p>(i) The product shall have a normal, bright, partially uniform colour typical of the varieties used</p> <p>(ii) Should not be excessively dull, grey, pink, green or yellow</p> <p>(iii) Shall not have any discolouration due to oxidation or scorching</p>	<p>(i) The product shall at least have a reasonably uniform colour typical of the varieties used</p> <p>(ii) May be slightly brown, pink or grey</p>	<p>*</p>
<p>(ii) Flavoured</p>	<p>Characteristic of the colour imparted by added flavourants but free from discolouration due to oxidation or scorching</p>	<p>As for Extra Choice Grade</p>	<p>*</p>
<p>(g) Consistency</p>	<p>After stirring and emptying the apple sauce from the container onto a dry, flat surface, the consistency may be moderately mounded but is not excessively stiff or may be slightly thin so that it levels itself in such a way that at the end of two minutes, there may be moderate but not excessive separation of free liquid</p>	<p>As for Extra Choice Grade</p>	<p>*</p>

Quality Factor	Extra Choice Grade	Choice Grade	Manufacturers Grade
(h) Flavour	Shall have a normal flavour typical of the varieties used and shall be free from flavours and odours foreign to the product: Provided that apple sauce to which flavourants have been added, shall have a flavour which is characteristic of the added flavourants but not strong	Shall have a flavour fairly typical of the varieties used and shall be free from flavours and odours foreign to the product: Provided that apple sauce to which flavourants have been added, shall have a flavour, which is derived from added flavourants, which may be slightly strong	*
(i) Foreign matter	None	None	None
(j) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free

* Denotes no specification

CANNED BERRIES

25. The quality requirements for canned berries are as follows:

Definitions

- (1) Where used with regard to berries –
 - (a) "berries" means all of the recognised berries including but not limited to strawberries, raspberries, youngberries, booyseberries, bilberries, blueberries and mulberries;
 - (b) "disintegrated" means units which are crushed;
 - (c) "limited surface area" means units which are not fully developed and of which more than 75 per cent of the outer surface area is green; and
 - (d) "malformed" means berries which are not normally developed and which contains hard part in the fruit flesh;

(e) "defects" means —

- (i) overripe berries which tend to be mushy;
- (ii) units with insect damage;
- (iii) disintegrated and partially dry berries;
- (iv) immature berries;
- (v) excessive trimming in the case of whole berries;
- (vi) grit present in the products; or
- (vii) any other defects which detracts markedly from the normal appearance, edibility and flavour of the individual units or a quantity of berries.

Styles and standards for styles

- (2) (a) Canned berries shall be presented as whole berries.
- (b) Whole berries shall consist of whole, intact berries with the stalks removed.

Quality Standards

- (3) (a) There shall be five grades of canned berries, namely Extra Choice Grade, Choice Grade, Standard Grade, Substandard Grade and Manufacturers Grade.
- (b) The quality standards for canned berries are as follows:

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
(a) Microbiological spoilage (maximum per production group)	0,25%	0,25%	0,25%	0,25%	0,25%
(b) Fill of containers shall comply to at least one of the following minima:					

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
(i) Fruit quantity	Packed to capacity	As for Extra Choice Grade			
(ii) Drained mass in grams in the case of:					
(aa) Strawberries	311	311	311	311	311
(bb) Other cultivars	396	396	396	396	396
(iii) Ingoing mass in grams:					
(aa) Per container	481	481	481	481	481
(bb) Average per container	496	496	496	496	496
(c) Fruit ingredient	(i) Unbroken, clean and sound berries (ii) Fresh and not dried or partially dry (iii) Free from stems and leaves (iv) Fully grown and ripe but not overripe (v) Sorted according to size (vi) Well coloured	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade	(i) Reasonably, unbroken, clean and sound berries (ii) Reasonably fresh and not dry (iii) Reasonably free from stems and leaves (iv) Reasonably fully grown and ripe
(d) Preparation	Shall be free from defects	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade	Shall be reasonably free from defects

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Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
(e) Colour of units	Shall have a bright attractive colour	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade	*
(f) Uniformity of size in any one container	The mass of the x percent of the contents according to number, consisting of the largest units shall not be more than y times the mass of x percent of the contents according to number, consisting of smallest units where $x = 10$ and $y = 1\frac{1}{2}$	As for Extra Choice Grade except that $x = 10$ and $y = 2$	As for Extra Choice Grade except that $x = 20$ and $y = 2$	*	*
(g) Foreign matter	None	None	None	None	None
(h) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free	Reasonably free	Reasonably free

* Denotes no specification

Permissible deviations (by number per container)

(4) The maximum permissible deviations for canned berries are as follows:

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade
(a) Uniformity of size in any one container	25%	50%	70%	*
(b) Preparation	10%	20%	30%	30%

* Denotes no specification

Additional marking requirements

- (5) Subject to the provisions of regulation 10: Part I, the cultivar of the berries used shall be stated on the label: Provided that –
 - (a) youngberries and booyzenberries may be deemed to be identical; and
 - (b) youngberries may be described as "Cape loganberries".

CANNED CAPE GOOSEBERRIES

26. The quality requirements for canned Cape gooseberries are as follows:

Definitions

- (1) Where used with regard to Cape gooseberries –
 - (a) "crushed" means units which have been cracked or broken by crushing to the extent that it has lost the normal shape (not due to ripeness): Provided that units with cracked or broken skins shall not be considered crushed.

Style

- (2) Canned Cape gooseberries shall be presented as whole gooseberries.

Quality Standards

- (3) (a) There shall be five grades of canned Cape gooseberries, namely Extra Choice Grade, Choice Grade, Standard Grade, Substandard Grade and Manufacturers Grade.
- (b) The quality standards for canned Cape gooseberries are as follows:

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
(a) Microbiological spoilage (maximum per production group)	0,25%	0,25%	0,25%	0,25%	0,25%
(b) Fill of containers shall comply to at least one of the following minima:					

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
(i) Fruit quantity	Packed to capacity	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade
(ii) Drained mass in grams	425	425	425	425	425
(iii) Ingoing mass in grams:					
(aa) Per container	496	496	496	496	496
(bb) Average per container	510	510	510	510	510
(c) Fruit ingredient	Cape Gooseberries which are sound, ripe, well-coloured, whole and free from stems and calyxes	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade	Cape Gooseberries which are sound, ripe, well-coloured, whole and reasonably free from stems and calyxes
(d) Preparation	Shall be free from defects	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade	Shall be reasonably free from defects
(e) Uniformity of size in any one container	The mass of x percent of the contents, according to number, consisting of the largest units shall not be more than y times the mass of x percent of the contents, according to number, consisting of the smallest units where $x = 10$ and $y = 1\frac{1}{2}$	As for Extra Choice Grade except that $x = 10$ and $y = 2$	As for Extra Choice Grade except that $x = 20$ and $y = 2$	*	*
(f) Colour of units	Shall be of a good colour	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade	*

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
(g) Uniformity of colour in any one container	The berries in a container shall be uniform in colour and deviations from the general colour shall not be conspicuous	The berries in a container shall be reasonably uniform in colour	As for Choice Grade	As for Choice Grade	*
(h) Crushing (crushed units)	shall not be cracked or broken by crushing: Provided that cracked or broken skins shall not be deemed to be crushed	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade	*
(i) Foreign matter	None	None	None	None	None
(j) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free	Reasonably free	Reasonably free

* Denotes no specification

Permissible deviations (by number per container)

(4) The maximum permissible deviations for canned Cape gooseberries are as follows:

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade
(a) Uniformity of colour in any one container	25%	40%	60%	60%
(b) Crushing	10%	20%	30%	30%

Additional marking requirements

(5) Subject to the provisions of regulation 10: Part I, the product name "Golden Berries" may be used instead of Cape gooseberries.

CANNED FIGS

27. The quality requirements for canned figs are as follows:

Definitions

- (1) Where used with regard to figs –
 - (a) "disintegrated" means units, in the case of whole figs, which have been crushed; and
 - (b) "immature" means units which are not fully developed.

Styles and standards for styles

- (2) (a) Canned figs shall be presented as one of the following styles:
 - (i) Whole figs.
 - (ii) Split figs or broken figs.
- (b) (i) Whole figs shall consist of whole intact figs which may be slightly cracked: Provided that the figs retain their natural conformation without exposing the interior.
- (ii) Split figs or broken figs shall consist of figs which have open to such an extent that the seed cavity is exposed. The shape of the fruit may be distorted, and the fruit may be broken apart into entirely separate pieces.

Quality Standards

- (3) (a) There shall be four grades of canned figs, namely Choice Grade, Standard Grade, Substandard Grade and Manufacturers Grade.
- (b) The quality standards for canned figs are as follows:

Quality factor	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
(a) Microbiological spoilage (maximum per production group)	0,25%	0,25%	0,25%	0,25%

Quality factor	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
(b) Fill of containers shall comply to at least one of the following minima:				
(i) Fruit quantity	Packed to capacity	As for Choice Grade	As for Choice Grade	As for Choice Grade
(ii) Drained mass in grams	396	396	396	396
(c) Maximum count in the case of whole figs	25	40	40	*
(d) Fruit ingredient	Whole, fully grown, well-formed, suitably ripe and sound figs which have similar cultivar characteristics	As for Choice Grade	As for Choice Grade	Reasonably whole, fully grown, ripe and sound figs
(e) Preparation	(i) Shall be free from defects (ii) Shall be free from extraneous vegetable matter: Provided that the fleshy stalks of the figs need not be removed (iii) Shall, in the case of whole figs, be free from disintegrated, severely splitted, immature figs with scars, bruises and other injuries	As for Choice Grade	As for Choice Grade	Shall be reasonably free from defects and extraneous vegetable matter
(f) Uniformity of size in any one container	The mass of the x largest units in a container shall not be more than y times	As for Choice Grade except that x = 6 and y = 1½	*	*

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Quality factor	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
(g) Colour of units	the mass of the x smallest units where $x = 4$ and $y = 1\frac{1}{2}$ Shall be of a good colour	Shall be of a fairly good colour	As for Standard Grade	*
(h) Uniformity of colour in any one container	The units in a container shall be uniform in colour and deviations from the general colour shall not be conspicuous	The units in a container shall have fairly uniform colour	As for Standard Grade	*
(i) Blemishes	None	None	None	Reasonably free
(j) Foreign matter	None	None	None	None
(k) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free	Reasonably free

* Denotes no specification

Permissible deviations (by number per container)

(4) The maximum permissible deviations for canned figs are as follows:

Quality factor	Choice Grade	Standard Grade	Substandard Grade
(a) Uniformity of colour in any one container	25%	0%	0%
(b) Blemishes	10%	20%	20%