

DEPARTMENT OF AGRICULTURE, FORESTRY AND FISHERIES

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

REGULATIONS RELATING TO THE GRADING, PACKING AND MARKING OF JAM, JELLY AND MARMALADE INTENDED FOR SALE IN THE REPUBLIC OF SOUTH AFRICA

The Minister of Agriculture, Forestry and Fisheries, has under section 15 of the Agricultural Product Standard Act, 1990 (Act No. 119 of 1990)—

- (a) made the regulations in the Schedule;
- (b) read together with section 3(2) of the said Act, repealed the regulations published by Proclamation No. R. 1844 of 15 November 1996 as amended by Government Notice No. R. 1051 of 28 October 2005; and
- (c) determined that the said regulations shall come into operation 6 months after date of publication thereof.

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

"A 10 container" means a container with a capacity of 3090ml;

"address" means an address in the Republic and includes the street or road number, the name of the street or road and the name of the town, village or suburb and, in the case of a farm, the name of the farm and of the magisterial district in which it is situated;

"batch" means a definite quantity of a jam, jelly or marmalade produced under the same conditions not exceeding 24 hours and marked with the same code mark;

"aqueous extracts" means the aqueous extracts of which, subject to the losses necessarily occurring during proper manufacturing, contain all the water-soluble constituents of the fruit concerned;

"consignment" means a quantity of the containers of the jam, jelly or marmalade of the same grade and type which is delivered at any one time under cover of the same consignment note, delivery note or receipt note, or is delivered by the same vehicle, or if it is subdivided into different batch, types, grades or packing sizes, each quantity of the different batches, types, grades or packing sizes;

"container" means the immediate container manufactured from any suitable material into which jam, jelly or marmalades is packed for sale;

"defects" in relation to jam, jelly and marmalades means --

- (a) discolored fruit pieces;
- (b) blemished fruit pieces; and
- (c) bruised fruit pieces;

"extraneous vegetable matter" means any harmless part of the plant concerned not normally present in the jam, jelly or marmalade;

"foreign matter" means any material, excluding extraneous vegetable matter, not normally present in jam, jelly and marmalade;

"food additive" means an additive as defined and provided for in the relevant regulations made under the Foodstuff, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972);

"flavouring" means a foodstuff as defined by the Foodstuff, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972);

"fruit" means all the recognized fruit and those vegetables recognised as suitable in making jam, jelly and marmalade which shall be fresh or which have been preserved in any suitable manner, including but not limited to chestnuts, ginger, melon, the edible parts of rhubarb stalks, carrots, sweet potatoes and tomatoes;

"fruit juice" means a product defined under the regulations made under the Act;

"fruit pulp" means the edible part of the fruit with or without peel or skin and pips or seed as appropriate, which although it may have been sliced or crushed, has not been reduced to a puree;

"fruit purée" means the edible part of the fruit, apart from any peel or skin and pips or seeds, which has been reduced to a puree by being sieved or subjected to a similar process;

"hazardous substance" means a biological, chemical or physical agent that has the potential to cause harm to the consumer;

"inspector" means the executive officer or an officer under his control or as an assignee or employee of the assignee;

"jam" means a product --

- (a) which consists of whole fruit, pieces of fruit, fruit pulp or fruit puree of one or more types of fruit;
- (b) to which permitted sweeteners, with or without the addition of water, may be added;
- (c) to which permitted food additives, with or without the addition of water, may be added;
- (d) with fruit juices or concentrated fruit juices as optional ingredients; and
- (e) which has been processed to a consistency as stipulated in regulation 5(1)(d);

"jelly" means a product --

- (a) which consist of either juice or aqueous extracts of one or more type of fruit or of the juice and the aqueous extracts of one or more types of fruit;
- (b) to which permitted sweeteners, with or without the addition of water, may be added;
- (c) to which permitted food additives, with or without the addition of water, may be added; and
- (d) which has been processed to a consistency as stipulated in regulation 7(1)(d);

"letters" also means figures and symbols;

"main panel" means that part of the container or the label that bears the brand or trade name of the product in the greatest prominence or any part of the container or the label that bears the brand or trade name in equal prominence.

"marmalade (citrus or non-citrus)" means a product --

- (a) which is made from whole fruit or pieces of fruit with some or all of the peel removed, fruit pulp, fruit puree, fruit juice, aqueous extract and peel,
- (b) to which permitted sweeteners, with or without the addition of water, may be added;
- (c) to which permitted food additives, with or without the addition of water, may be added;
- (d) with or without the addition of water; and
- (e) which has been processed to a consistency as stipulated in regulation 9(1)(e);

"outer container" means a container other than a gift pack that contains one or more containers containing jam, jelly or marmalade;

"permitted" means permitted under the Foodstuff, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972);

"soluble solids" means percentage by mass of soluble solids as determined by means of refractometer corrected to 20°C; and

"the Act" means the Agricultural Product Standard Act, 1990 (Act No. 119 of 1990).

Restriction on the sale of jam, jelly and Marmalade

2. (1) No person shall sell jam, jelly or marmalade in the Republic of South Africa --
- (a) unless such product complies with the types referred to in regulation 3;
 - (b) unless such product is graded in accordance with the grades referred to in regulation 4
 - (c) unless such product complies with the quality standards and compositional requirements referred to in regulations 5,6,7,8,9 and 10;
 - (d) unless the container in which such products product is packed, comply with the requirements referred to in regulation 11;
 - (e) unless such product is packed in accordance with the packing requirements referred to in regulation 12;
 - (f) unless such product is marked with the particulars and in the manner prescribed in regulations 13, 14 and 15;
 - (g) unless such product is inspected in accordance with the methods prescribed in regulations 16, 17 and 18 and
 - (h) if such product is marked with particulars and in a manner so prescribed as particulars with which it may not be marked.
- (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 provision of subregulation (1).

I QUALITY STANDARDS

Types of jam, jelly and marmalade

(3) (1) The types of jams are as follows:

Types of jam	Fruit content	Soluble solids content
(a) Extra Fruit Jam:	At least 45 parts, by mass, of whole fruit, fruit pulp or fruit puree as the case may be, exclusive of any added permitted sweeteners or optional ingredient for each 100 parts, by mass, of the finished products: Provided that in the case of: i) blackcurrant, mangoes, quinces, rumatan, redcurrants, rosehips, roselles, rowanaberries and sea-buckthorns which shall contain at least 35 parts. ii) cranberry and soursop which shall contain at least 30 parts; iii) banana, cempedak, ginger, guava, jackfruit and sappota which shall contain at least 25 parts; iv) durian which shall contain at least 20 parts; v) tamarind which shall contain at least 10 parts; vi) passion fruit and other strong flavoured or high acidity fruits which shall contain at least 8 parts.	At least 60%
(b) Jam:	At least 35 parts, by mass, of whole fruit, fruit pulp or fruit puree as the case may be, exclusive of any added permitted sweeteners permitted or optional ingredient for each 100 parts, by mass, of the finished products: Provided that in the case of Blackcurrant, mangoes, quinces, rumatan, redcurrants, rosehips, roselles, rowanaberries and sea-buckthorns which shall contain at least 25 parts. i) cranberry and soursop which shall contain at least 20 parts; ii) cashew apples which shall contain at least 16 parts; iii) banana, cempedak, guava, jackfruit and sappota which shall contain at least 15 parts; iv) ginger which shall contain at least 11 but not more than 15 parts; v) durian which shall contain at least 10 parts; vi) passion fruit, tamarind and other strong flavoured or high acidity fruits which shall contain at least 6 parts;	At least 60%
(c) Fruit spread	At least 45 parts, by mass, of whole fruit, fruit pulp or fruit puree as the case may be, exclusive of any added permitted sweeteners or optional ingredient for each 100 parts, by mass, of the finished products	Not more than 30%

(2) The Types of jelly are as follows:

Types of jelly	Fruit content	Soluble solids content
(a) Extra Fruit Jelly	At least 45 parts, by mass, of juice or aqueous extract of fruit exclusive of any added permitted sweeteners or optional ingredient for each 100 parts, by mass, of the finished products.	At least 60%
(b) Jelly	At least 35 parts, by mass, of juice or aqueous extract of fruit, exclusive of any added permitted sweeteners or optional ingredient for each 100 parts, by mass, of the finished products	At least 60%

(3) The types of marmalade are as follows:

Types of marmalade	Fruit content	Soluble solids content
(a) Citrus Marmalade	At least 20 parts, by mass, of whole fruit, fruit pulp or fruit puree exclusive of any added permitted sweeteners or optional ingredient for each 100 parts, by mass, of the finished products.	At least 60%
(b) Non –citrus Marmalade	At least 30 parts, by mass, of whole fruit, fruit pulp or fruit puree exclusive of any added permitted sweeteners or optional ingredient for each 100 parts, by mass, of the finished products: Except in the case of ginger which shall contain at least 11 parts.	At least 40% but not more than 65%
(c) Jelly Marmalade	At least 15 parts, by mass, of whole fruit, fruit pulp or fruit puree, exclusive of any added permitted sweeteners or optional ingredient for each 100 parts, by mass, of the finished products.	At least 60%

(4) If any health or comparative claim is made on the label of jam, jelly or marmalade the product shall comply with the fruit content of the specific type of jam, jelly or marmalade set out in subregulation (1) (2) (3), provided that:--

- (a) the soluble solids content shall not be prescribed;
- (b) the quality requirements set out in regulations 5, 7 and 9 respectively are complied with; and
- (c) the requirements for these types of products as set out in the regulations made under the Foodstuff, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972) are complied with.

Grades of jam, jelly and marmalade

4. (1) There are five grades of jam, jelly and marmalade, namely choice grade, standard grade, manufacturer's grade, substandard grade and undergrade.

Quality standards for grades of jams

5. (1) All grades of jam:--

- (a) shall be smooth or comprise of reasonably tender whole fruit or pieces of fruit as the case may be;
- (b) shall be prepared from one or more than one type of fruit;
- (c) shall have a colour and flavour typical of the type concerned;
- (d) shall be consistency for the type of jam concerned as set out in Table 1; except in the case of where the fruit is in the form of whole or almost whole units; and
- (e) may deviate from the specified quality standards to extent set out in Table 2.

(2) All grades of jam shall be free from:--

- (a) defects;
- (b) insect infestation;
- (c) foreign or bad taste or flavours;

- (d) discoloured particles and peel or skin;
- (e) any sign of crystallization;
- (f) burnt shreds;
- (g) grit;
- (h) foreign matter; and
- (i) pips or seeds or pieces of pips or seeds, except:
 - (i) jam made from fruit which is normally consumed with pips or seeds;
 - (ii) jam made from fruit which normally has pips or seeds and for which maximum allowances for pips or seeds are prescribed in Table 2;
 - (iii) jam where pips or seeds are purposefully added to render flavour to the product concerned: provided that product shall be marked in accordance with the prescribed marking requirements; and
 - (iv) melon jam where white, underdeveloped pips or seeds are allowed.

Compositional requirements for fruit mixtures of jam

6. (1) Subject to the provisions of regulations 3(1) and 5, fruit mixtures of jam shall comply with the following requirements:

- (a) In the case where two fruits are used, the first named fruit shall present at least 50 per cent but not more than 90 per cent, of the total fruit content.
- (b) In the case where three fruits are used, the first named fruit shall present at least 33 per cent but not more than 75 per cent, of the total fruit content.
- (c) In the case where four or more fruits are used, the first- named fruit shall present at least 25 per cent but not more than 75 per cent, of the total fruit content.

Quality standards for grades jelly

7. (1) All grades of jelly:--

- (a) shall be prepared from either the juice of the fruit or aqueous extracts that have been extracted from whole fruit and clarified by filtration or other means or from the juice of the fruit and aqueous extracts that have been extracted from whole fruits and clarified by filtration or other means;
- (b) shall have colour and flavour typical of the fruit concerned;
- (c) shall be reasonably clear and transparent and contain virtually no suspended fruit particles, except for purposefully added visible ingredients;
- (d) shall be of a consistency for the type of jelly concerned as set out in Table 1; and
- (e) may deviate from specified quality standards to the extent set out in Table 2.

(2) All grades of jelly shall be free from:--

- (a) insect infestation;
- (b) foreign or bad taste or flavours;

- (c) any sign of crystallization and granulation;
- (d) peel or skin and shreds;
- (e) pips or seeds or pieces of pips or seeds;
- (f) grit; and
- (g) foreign matter.

Compositional requirements for fruit mixtures of jelly

8. (1) Subject to the provision of regulations 3(2) and 7, fruit mixtures of jelly shall comply with the following compositional requirements:

- (a) In the case where two fruits are used, the first named fruit shall present at least 50 per cent but not more than 90 per cent, of the total fruit content.
- (b) In the case where three fruits are used, the first-named fruit shall present at least 33 per cent but not more than 75 per cent of the total fruit content.
- (c) In the case where four or more fruits are used, the first-named fruit shall present at least 25 per cent, but not more than 75 per cent of the total fruit content.

Quality standards for grades of marmalade

9. (1) All grades of marmalade:--

- (a) shall be prepared from sound, clean citrus or non-citrus fruit from which stems, calyxes and pips or seeds have been removed but includes pulps, juices, concentrated juices, extractions and preserved peels;
- (b) shall have a colour and flavour typical of the product concerned;
- (c) shall contain reasonably tender shreds;
- (d) shall in the case of jelly marmalade, be at least reasonably clear or transparent with only a small portion of thinly cut peel strips suspended therein;
- (e) shall be of consistency for the type of marmalade set out in Table 1; and
- (f) may deviate from the specified quality standards to the extent set out in Table 2.

(2) All grades of marmalade shall be free from:--

- (a) defects;
- (b) insect infestation;
- (c) foreign or bad taste or flavours;
- (d) discoloured particles on the peel or skin;
- (e) any sign of crystallization and granulation;
- (f) burnt shreds;
- (g) pips or seeds or pieces of pips or seeds
- (h) grit; and

- (i) foreign matter.

Compositional requirements for fruit mixtures of marmalade

10. (1) Subjected to the provision of the regulations 3(3) and 9, fruit mixtures of the marmalade shall comply with the following compositional requirements:

- (a) In the case where two fruits are used, the first- named fruit shall present at least 50 per cent but not more than 90 per cent, of the total fruit content.
- (b) In the case where three fruits are used, the first-named fruit shall present at least 33 per cent but not more than 75 per cent of the total fruit content.
- (c) In the case where four or more fruits are used, the first- named fruit shall present at least 25 per cent, but not more than 75 per cent of the total fruit content.

II

PACKING AND MARKING REQUIREMENTS

Requirements for containers

11. (1) Container of jam, jelly or marmalade shall:--

- (a) be intact, clean , suitable and strong enough for the packing and normal handling of the jam, jelly or marmalade;
- (b) be free from rust and serious dents or any other disorders which may detrimentally affect the quality of the product;
- (c) not impart any undesirable taste, flavour or hazardous substance to the content thereof; and
- (d) be closed properly in a manner permitted thereof.

(2) Metal surfaces shall be properly lacquered on the inside in the case where quality of the jam, jelly or marmalade may, at any time be impaired due to contact with the metal of the surfaces of a container.

(3) If containers containing jam, jelly or marmalade are packed in an outer container, such outer container shall be clean, neat and intact.

Packing requirements

12. (1) Containers containing different grades of jam, jelly or marmalade shall not be packed together in the same outer container.

(2) Jam, jelly or marmalade shall, in the case of manufacturer's grade, substandard and undergrade, be packed in A10 or larger containers.

Marking requirements on the container

General

13. (1) Each container containing jam, jelly or marmalade shall be clearly and legibly marked or labeled with the following particulars in at least English:

- (a) A true description of the contents thereof which shall include, on the main panel the type of jam, jelly or marmalade; provided that:--
 - (i) if any permitted visible ingredient has purposefully been added to the product, an indication thereof shall be marked in close proximity to the

- product designation in the letters at least 50 per cent of the size of the product name;
- (ii) if a flavouring has been added to the product in order to render a distinctive flavour thereto and the added flavour differs from the flavour of the ingredients of the product, the name of the product shall be preceded by the words "X" flavoured or followed by the words "with X" flavour, where "X" denotes the descriptive name of the distinctive flavour; Provided that in the case of apple jelly that is coloured and flavoured, the product name shall indicate the distinctive taste or flavour of the final product;
 - (iii) the product name shall in the case of mixed fruits include the name of the fruits contained in descending order of weight of the raw material used, provided that in the case where more than three fruits are used the expression "mixed fruit" may be used as a product name;
 - (iv) in the case where the pips or seed have been purposefully been added to the product, an indication of the presence of pips or seeds shall be marked in the letters at least 50% of the size of the class designation; and
 - (v) the expression "Preserve" or "Conserve" may be used instead of the expression "jam" or "Extra fruit jam".
- (b) An indication of the grade thereof, on the main panel; provided that the expression "Caterers Grade" may be used instead of the expression "manufacturers Grade".
 - (c) The name and physical address of the manufacturer, owner, importer, packer or importer in a letter size of at least 1mm.
 - (d) The ingredient list in a manner set out in the regulations made under the Foodstuff, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972) in a letter size of at least 1mm.
 - (e) The country of origin, which shall be declared as follows:
 - (i) "Product of (name of country)" if all the main ingredients, processing and labour used to make the foodstuff is from one specific country;
 - (ii) "Produced in (name of country)", "Processed in (name of country)", "Manufactured in (name of country)", "Made in (name of country)" or similar words when a foodstuff is processed in a second country which changes its nature; or
 - (iii) the words "Packed in (name of country)" may be used in addition to the requirement of paragraph (a) or (b) above.
 - (f) The net mass of the contents as required in terms of the Trade Metrology Act, 1973 (Act No. 77 of 1973).
 - (g) A code mark which has been approved, in writing, by the Executive Officer and which shall consists of the product concerned, the date of manufacture and the name of the processing establishment thereof; provided that:--
 - (i) the processing establishment identification code shall be indicated on the last position on in the sequence; and
 - (ii) in the case of a transparent containers where the contents are clearly visible , the product code need not to be indicated.

(2) No word shall be larger than the size of the product name, except in case of a trade mark.

(3) Except where specifically prescribed, all other markings shall be indicated in minimum letter size of at least 2 mm height, provided that the height of the mass indications shall comply with the requirements in terms of the Trade Metrology Act, 1973 (Act No. 77 of 1973).

(4) The label on a container containing jam, jelly or marmalade shall:--

- (a) be clean and neat;
- (b) be pasted securely and cannot be separated from the container at point of sale;
- (c) not be pasted over labels; and
- (d) be affixed to such a container only by, or on behalf of the packer concerned.

Marking requirements on the outer containers

14. (1) If one or more containers containing jam, jelly or marmalade are packed in an outer container, such container shall be marked or labeled with the following particulars:--

- (a) the number of containers packed therein;
- (b) the net mass of the content thereof;
- (c) the name and physical address of the manufacturer, owner, importer, packer or importer;
- (d) an indication of the grade: provided that the expression "Caterers' Grade" may be used instead of the expression "manufacturers' Grade"; and
- (e) a true description of the content: provided that when any such package contains assorted kinds of jam, jelly or marmalade, words signifying the assortment concerned may be marked thereon.

(2) In the case of transparent outer containers where the marking requirements on the containers are visible from the outside, the requirements of subregulation (1) need not be complied with.

Restricted particulars

15. (1) No wording, illustration or any other means of expression which constitutes a misrepresentation or which directly or by implication creates or may create a misleading impression regarding the contents or grade, nature or quality shall appear on a container or outer container containing jam, jelly or marmalade.

(2) No trade mark or brand name which may possibly, directly or by implication, be misleading or create a false impression of the contents of a container containing jam, jelly or marmalade, shall appear on such a container.

**III
METHODS OF INSPECTION**

Obtaining a representative sample

16 (1) For the purpose of an inspection in terms of these regulations, an inspector shall proceed as follows:--

- (a) draw at random a representative sample by drawing the number of containers specified in column 2 of Table 3 opposite the batch indicated in column 1 of Table 3, taking the net mass of each container into consideration;
- (b) examine the contents of the containers which were drawn for inspection in accordance with these regulations;
- (c) determine the number of containers of which the contents do not comply with these regulations; and
- (d) if the number of containers referred to in paragraph (c) exceed the number of the containers specified in column 3 of table 3, the consignment shall be rejected.

(2) In the case of A10 or larger containers, only one container for every thousand containers shall be drawn for inspection: provided that the representative sample shall in no case consist of less than three containers.

Determination of the percentage soluble solids

17. (1) The percentage of soluble solids in jam, jelly or marmalade shall be determined by means of a refractometer corrected to 20° C.

(2) The percentage of soluble solids in jam, jelly or marmalade shall not differ by more than 3° Brix from the prescribed soluble contents: Provided that the average reading of the random sample still meets the minimum requirements.

Determination of the minimum consistency

18. (1) The minimum consistency of a jam, jelly or marmalade shall be determined by inverting the contents of a container onto a flat-bottomed dish and comparing the shape of the contents so inverted, with the illustrations in the annexure. The figure appearing next to illustration presenting the closest resemblance to the shape of the contents concerned, shall indicate the consistency of the product concerned.

(2) The provisions of subregulation (1) shall not apply to the jam (preserve or conserve) and marmalade when the fruit contained is in the form of whole or almost whole units.

Offences and penalties

19. Any person who contravenes or fails to comply with the provisions of these regulations, shall be guilty of an offence and upon conviction be liable to a fine or to imprisonment.

Other legislation

20. The provisions of these regulations shall be in addition to and not in substitution for the regulations published under the Foodstuff, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972).

TABLE 1
CONSISTENCY OF THE PRODUCT CONCERNED
(Regulation 5, 7 and 9)

Quality Factor	Choice Grade	Standard Grade	Manufacturers' Grade	Substandard Grade	Under grade
Minimum consistency in case of all types of					
(i) Jam	1 - 5	1 - 5	1 - 5	*	*
(ii) Jelly	3 - 5	2 - 5	1 - 5	*	*
(iii) Marmalade	3 - 5	2 - 5	1 - 5	*	*

Note: * Denotes no specification.

TABLE 2
PERMISSIBLE DEVIATIONS BY NUMBER
(Regulation 5, 7 and 9)

Quality Factor	Container size	Choice Grade	Standard Grade	Manufacturers' Grade	Substandard Grade
(a) Extraneous vegetable matter: Provided that stems shorter than 10mm and sepal bracts aggregating a surface area of smaller than 5mm ² shall be ignored.	10 – 450 g	1 Piece	2 Pieces	-	*
	451 – 900 g	2 Pieces	3 Pieces	-	*
	901 – 3 750 g	3 Pieces	4 Pieces	5 Pieces	*
	Larger than 3 750 g	4 Pieces	5 Pieces	5 Pieces	*
(b) A whole pip or seed in a fruit that normally have pips or seeds or a piece of pip seed approximately one-half pep or fragments larger than 2mm measured along the longest axis: Provided that white, under-developed pips, in the case of melon jam shall be ignored.	10 – 450 g	1 Piece	2 Pieces	-	*
	451 – 900 g	2 Pieces	3 Pieces	-	*
	901 – 3 750 g	3 Pieces	4 Pieces	5 Pieces	*
	Larger than 3 750 g	4 Pieces	5 Pieces	5 Pieces	*
(c) Deviations on paragraph (a) and (b) collectively; Provided that such deviations are individually within the limits as specified in paragraphs (a) and (b)	10 – 450 g	1 Piece	2 Pieces	-	*
	451 – 900 g	2 Pieces	3 Pieces	-	*

	901 – 3 750 g	3 Pieces	4 Pieces	5 Pieces	*
	Larger than 3 750 g	4 Pieces	5 Pieces	5 Pieces	*
(d) All visual defects (per 60 g random sample)	5 Pieces	None	10 Pieces	*	*
(e) Foreign or bad taste or flavours	None	None	None	None	*

Note: * Denotes no specification.
- Not applicable.

TABLE 3
SAMPLING
[Regulation 22]

Nett mass is equal to or less than 1 kg.		
Batch (in units)	Sample size	Acceptance number
1	2	3
4 800 or less	6	1
4 801 – 24 000	13	2
24 001 – 48 500	21	3
48 501 – 84 000	29	4
84 001- 144 000	48	6
144 001 – 240 000	84	9
More than 240 000	126	13
Nett mass greater than 1 kg but not more than 4.5 kg		
Batch (in units)	Sample size	Acceptance number
1	2	3
2400 or less	6	1
2401- 1500	13	2
15 001- 24 000	21	3
24 001- 42 000	29	4
42 001- 72 000	48	6
72 001- 120 000	84	9
More than 120 000	126	13
Nett mass greater than 4.5 kg.		
Batch (in units)	Sample size	Acceptance number
1	2	3
600 or less	6	1
601- 2 000	13	2
2 001- 7 200	21	3
7 201- 15 000	29	4
15 001- 24 000	48	6
24 001- 42 000	84	9
More than 42 000	126	13

ANNEXURE/BYLAE

CONSISTENCY OF JAM, JELLY AND MARMALADE/
KONSISTENSIE VAN KONFYT, JELLIE EN MARMELADE

