

DEPARTMENT OF AGRICULTURE

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

**REGULATIONS RELATING TO THE GRADING, PACKING AND MARKING OF
CANNED FRUIT INTENDED FOR SALE IN THE REPUBLIC OF SOUTH AFRICA**

The Minister of Agriculture 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 three months after date of publication; and
- (c) read together with section 3(2) of the said Act, repealed the regulations published by Proclamations Nos. R.238 of 22 October 1971, R.1895 of 22 October 1971 and R.72 of 2 March 1973 in so far as it relates to canned fruit, and Part II and III of Government Notice No. R.1898 of 22 October 1971 as well as Government Notice No. R.1079 of 25 June 1976, as amended by Government Notices Nos. R.954 of 12 May 1978, R.2593 of 29 December 1978, R.607 of 28 March 1980, R.1327 of 9 July 1982, R.991 of 13 May 1983 and R.1867 of 24 August 1984.

SCHEDULE

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Definitions

1. In these regulations, unless inconsistent with the text, any word or expression to which a meaning has been assigned in the Act, shall have a corresponding meaning, and—

“A2½” means a container with a capacity of 853 ml;

“A10” means a container with a capacity of 3090 ml;

“address” means an address in the Republic of South Africa which includes the street or road number (if a number has been allotted), 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 and, in the case of imported canned fruit, the address of the manufacturer, supplier or importer;

“blemishes” means scab, surface spots, hail marks or other discoloration on the surface of the fruit, which detrimentally affects the general appearance of any particular unit;

“canned fruit” means commercially sterile fruit in hermetically sealed containers;

“commercially sterile” means the conditions achieved by application of heat, sufficient alone or in combination with other appropriate treatments, to render the fruit free from micro-organism capable of growing in food at normal non-refrigerated conditions at which the fruit are likely to be held during distribution, storage and display;

“consignment” means a quantity of canned fruit of the same kind which is delivered at any one time under cover of the same delivery note or receipt note, or which is delivered by the same vehicle, or if such a quantity is subdivided into different production groups, grades or packing sizes, each quantity of each of the different production groups, grades or packing sizes;

“container” means the immediate container which is manufactured from any suitable material into which canned fruit are packed for final sale;

“contents” means everything that is contained in a container;

“cut out syrup” means liquid which passes through the sieve when the drained mass of the contents of the container is determined;

“defects” with regard to canned fruit, means—

- (a) injury caused by mechanical damage;
- (b) discoloration;
- (c) insect infestation;
- (d) injury of a pathological nature;
- (e) imperfections due to inadequate workmanship;
- (f) foreign or poor taste and odours; or
- (g) cloudy syrup or darkened natural juice;

“degrees Brix” or “°Brix” means the percentage by mass of sucrose in the cut-out syrup, and which, for the purpose of these regulations, is taken to be equal to the total percentage soluble solids as determined by means of a refractometer corrected to 20°C;

“diameter” with regard to canned fruit, means the largest diameter measured at right angles to the longitudinal axis of the canned fruit as the case may be, unless otherwise indicated;

“drained mass” means the mass, in grams, of the drained contents of a container of canned fruit, determined as prescribed in the methods of inspection;

“extraneous vegetable matter” means any harmless part of a plant not normally present in the canned fruit;

“foreign matter” means any material not normally present in, on or between the canned fruit;

“fully grown” means that the fruit concerned, when harvested, has reached a stage of development that will ensure the proper completion of the ripening process;

“hermetically sealed containers” means containers which are sealed to protect the contents against the entry of micro-organisms during and after heat processing;

“ingoing mass” means the mass of fruit, in grams, packed in the container prior to processing;

“inspector” means the executive officer or an officer under his or her control, or an assignee or an employee of an assignee;

“juice” means natural fruit juice;

“main panel” means that part of the container which is in the same field of vision as the trademark, trade name or brand name displayed the most prominent and any other part of the containers bearing the trademark, trade name or brand in equal prominence;

“manufacturer” means any establishment which process fruit to produce canned fruit;

“microbiological spoilage” means spoilage of a microbiological nature, determined as prescribed in the methods of inspection;

“nutritive sweeteners” means any substance having greater than two percent caloric value of sugars per equivalent unit of sweetening capacity (°Brix), as permitted by the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972);

“non-nutritive sweeteners” means any substance having less than two percent caloric value of sugars per equivalent unit of sweetening capacity (°Brix), as permitted by the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972);

“outer container” means a container which contains one or more containers of canned fruit;

“packed to capacity” means that the container has been filled with the maximum quantity of fruit that can be sealed therein without breaking or crushing the contents;

“packer” means any establishment dealing in the course of trade with canned fruit by packing them for sale, and also an establishment on behalf of whom such product is packed for sale;

“peel” means peel that adhere to the flesh of the fruit or is found loose in the container: Provided that it shall not be considered as a defect in the case of “unpeeled” styles;

“permitted” means permitted in terms of the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972);

“pit fragments” means any hard pit material and pit extensions excluding soft pit material and extensions; “production group” means a quantity of canned fruit marked with the same code marks;

“sound” means free from insect damage, insect infestations, external or internal defects which detrimentally affect the quality of the fruit;

“the Act” means the Agricultural Product Standards Act, 1990 (Act No. 119 of 1990);

“trimmed” with regard to canned fruit, means that uneven portions or portions with blemishes have been cut away and “trimming” has a corresponding meaning;

“uniform colour” means that the product consists of units with a colour which do not vary significantly within the product concerned with regard to colour;

“200mm sieve” means a sieve with a diameter of 200mm, with apertures of 2,3mm, manufactured from wire with a diameter of not less than 0,9mm and not more than 1,25mm; and

“300mm sieve” means a sieve with a diameter of 300mm and with apertures of 2,3mm, manufactured from wire with a diameter of not less than 0,9mm and not more than 1,25mm.

Restrictions on the sale of canned fruit

2. (1) No person shall sell canned fruit in the Republic of South Africa—
 - (a) unless such product is graded in accordance with grades referred to in regulation 3;
 - (b) unless such product complies with the standards referred to in regulations 4 and 5;
 - (c) unless such product complies with the types of pack referred to in regulation 6;
 - (d) unless such product complies with the packing media requirements referred to in regulation 7;
 - (e) unless the containers in which such product is packed, comply with the requirements referred to in regulation 8;
 - (f) unless such product is packed in accordance with the packing requirements referred to in regulation 9;
 - (g) unless such product concerned are marked in the manner prescribed in regulation 10; 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 condition, as he or she may deem necessary, from the provisions of subregulation (1).

PART I: GENERAL QUALITY REQUIREMENTS FOR CANNED FRUIT

Grades for canned fruit

3. Canned fruit shall comply with the applicable grades for each kind of canned fruit as set out in Part II of these regulations.

Standards for grades of canned fruit

4. (1) All grades of canned fruit—
 - (a) shall be prepared from sound, fresh, clean and washed fruit;

- (b) shall, subject to the provisions of paragraph (c), be free from any substance which does not normally form part of canned fruit, excluding extraneous vegetable matter; and
 - (c) shall contain only permitted food additives.
- (2) Subject to the provisions of subregulation (1)—
 - (a) Extra Choice Grade, Choice Grade, Standard Grade, Substandard Grade and Manufacturers Grade canned fruit shall comply with the specific quality standards as set out in Part II; and
 - (b) undergrade canned fruit, which may not be presented for sale, shall comprise fruit that do not comply with the standards for Extra Choice Grade, Choice Grade, Standard Grade, Substandard Grade or Manufacturers Grade, as set out in paragraph (a), and are inedible due to the presence of harmful or aesthetically objectionable foreign matter or foreign flavours and odours.

Standards for styles of canned fruit

- 5. (1) Canned fruit shall be presented as any of the styles prescribed in each of the canned fruit as set out in Part II.
- (2) Any other presentation of the product shall be permitted: Provided that it—
 - (a) is sufficiently distinctive from other forms or presentation laid down in these regulations;
 - (b) meets all other requirements of these regulations, including the permissible deviations which are applicable to that style which most closely resembles the style or styles intended to be provided under this provision; and
 - (c) is adequately described on the label to avoid confusing or misleading the consumer.

Types of pack

- 6. Canned fruit shall be presented as any one of the following types of pack:
 - (a) Regular pack which shall consist of fruit packed in a packing medium.
 - (b) Heavy pack which shall consist of crushed style fruit with or without sweetening ingredients and containing at least 73 percent drained mass.
 - (c) Solid pack which shall consist of practically all fruit with very little or no free flowing liquid.

Types and standards of packing media

- 7. (1) (a) Canned fruit shall be packed in any one of the following packing media:
 - (i) Water, where water is the sole packing medium.

- (ii) Water and fruit juice(s), where water and juice from the fruit concerned, or water and any other single fruit juice or water and two or more fruit juices are combined in any proportion to form the packing medium.
 - (iii) Fruit juice(s), where—
 - (aa) juice from the fruit concerned, or any other compatible fruit juice, is the sole packing medium; or
 - (bb) two or more compatible fruit juices, which may include juice from the fruit concerned, are combined to form the packing medium: Provided that the fruit juices may be pulpy, turbid or clear.
 - (b) Any of the packing media mentioned in paragraph (a) may contain permitted nutritive sweeteners or non-nutritive sweeteners and flavourants.
- (2) (a) When permitted nutritive sweeteners are added to water, water and fruit juice(s) or fruit juice(s), the packing media shall be classified on the basis of the cut-out strength as follows:
- (i) Very light syrup - Not less than 9°Brix but less than 14°Brix.
 - (ii) Light syrup - Not less than 14°Brix but less than 18°Brix.
 - (iii) Syrup - Not less than 16°Brix but less than 20°Brix.
 - (iv) Heavy syrup - Not less than 18°Brix.
- (b) The cut-out strength of any product must comply to the requirements mentioned in paragraph (a): Provided that 33,3 percent of the containers in an inspection sample may deviate by 1°Brix.
- (3) When permitted non-nutritive sweeteners are added to water the packing media shall be declared as—
- (a) “packed in water sweetened with non-nutritive sweeteners”;
 - (b) “in water sweetened with non-nutritive sweeteners”;
 - (c) “packed in water sweetened with ‘x’”; or
 - (d) “in water sweetened with ‘x’” [where ‘x’ indicates the name(s) of the specific non-nutritive sweetener(s)].
- (4) When no nutritive sweeteners or non-nutritive sweeteners are added to water, water and fruit juice(s) or fruit juice(s), the packing media shall be declared as—
- (a) “packed in water”;
 - (b) “in water”;
 - (c) “packed in water and ‘x’ juice(s)”;
 - (d) “in water and ‘x’ juice(s)”;

- (e) “packed in ‘x’ juice(s)”; or
- (f) “in ‘x’ juice(s)”, as the case may be [where ‘x’ indicates the name(s) of the specific fruit juice(s)].

REQUIREMENTS FOR CONTAINERS

General

- 8. (1) Containers for canned fruit shall—
 - (a) be intact, clean, suitable and strong enough for the packing and normal handling of the canned fruit: Provided that reusable containers shall be properly sterilised;
 - (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 or odour to the contents thereof; and
 - (d) be closed properly and in a manner permitted by the nature thereof.
- (2) If containers containing canned fruit are packed in outer containers, such outer containers shall be clean, neat and intact.

PACKING REQUIREMENTS

General

- 9. (1) Except where otherwise stipulated in these regulations, canned fruit of different kinds, grades or styles shall not be packed together in the same container or outer container.
- (2) Canned fruit shall, in the case of Manufacturer’s Grade, be packed in A10 or larger containers.
- (3) In the case of unspecified canned fruit mixes, the composition of each mix, in descending order, shall be submitted in writing to the Executive Officer.
- (4) In the case of unspecified canned fruit, the proposed quality standards shall be submitted in writing to the Executive Officer.

MARKING REQUIREMENTS

- 10. (1) Each container containing canned fruit shall be clearly and legibly marked or labelled with the following particulars:
 - (a) A code mark which has been approved, in writing, by the Executive Officer and which consists of the name of the canning establishment, the product concerned and the date of manufacturer thereof: Provided that—
 - (i) the canning establishment identification code shall be indicated at the last position in the sequence: Provided further that in the case where the codes are indicated in two lines, the identification code shall be the last digit in the second line; and

- (ii) in case of a transparent container where the contents are clearly visible, the product code need not be indicated.
 - (b) The name or trade mark of the manufacturer or packer.
 - (c) The physical address of the manufacturer or packer.
 - (d) A true description of the contents thereof indicated on the main panel: Provided that if a permissible artificial colouring and artificial flavouring matter has been added to canned fruit the words disclosing that fact shall be declared on the list of ingredients.
 - (e) The packing medium in which the canned fruit is packed, shall be declared on the product name or in close proximity to the product name: Provided that it is still declared on the main panel.
 - (f) An indication of the grade thereof: Provided that the expression “Caterers Grade” may be used instead of the expression “Manufacturers Grade”.
 - (g) The net mass of the contents thereof, as required in terms of the Trade Metrology Act, 1973 (Act No. 77 of 1973).
 - (h) The expression “Product of” followed by the name of the country of origin: Provided that no abbreviations shall be used.
- (2) If one or more containers with canned fruit are packed in an outer container, such outer container shall be marked with the following particulars:
- (a) The name or trademark of the manufacturer or packer.
 - (b) The physical address of the manufacturer or packer.
 - (c) A true description of the contents thereof.
 - (d) An indication of the grade thereof: Provided that the expression “Caterers Grade” may be used instead of the expression “Manufacturers Grade”.
 - (e) The net mass of the contents thereof as required in terms of the Trade Metrology Act, 1973 (Act No. 77 of 1973).
 - (f) The expression “Product of” followed by the name of the country of origin: Provided that no abbreviations shall be used.
 - (g) The number of containers packed therein.
- (3) If a transparent outer container is used and the particulars on the containers are visible from the outside, the requirements of subregulation (2) need not be complied with.
- (4) The label of a container of canned fruit shall—
- (a) be clean and neat;

- (b) be pasted securely;
 - (c) not be pasted over other labels; and
 - (d) be affixed to such container only by or on behalf of the packer or manufacturer concerned or his agent.
- (5) Subject to the provisions of subregulations (1) and (2) and regulation 11, canned fruit shall comply with the additional marking requirements, where applicable, for each kind of canned fruit as set out in Part II.

Prohibited particulars

11. No word, mark, illustration, depiction or any other method of expression that constitute a misrepresentation, or, directly or by implication, create or may create a misleading impression regarding the contents, quality or grade, shall appear on a container or outer container containing canned fruit.

SAMPLING

Obtaining a representative sample

12. (1) For the purpose of an inspection, an inspector shall proceed as follows:
- (a) Draw at random a representative sample by drawing the number of containers in column 2 of Table 1, opposite the production group in column 1 of Table 1, taking the net mass of each container into consideration.
 - (b) Examine from each of the containers obtained in paragraph (a), a working sample which is representative of the contents of the container as prescribed in subregulation (2) and (3).
 - (c) Determine the number of containers of which the contents do not comply with the regulations.
 - (d) If the number of containers obtained in paragraph (c) exceed the number of containers in column 3 of Table 1, the consignment shall be downgraded or prohibited for sale.
- (2) A working sample shall in the case of—
- (a) A2½ container or smaller consist of the drained contents of container; and
 - (b) containers larger than A2½ consist of the drained contents of the container: Provided that in the case of the determination of the uniformity in size, the drained mass of 600g shall be used.
- (3) The working sample size, when determining the percentage residual core of pineapples in the case of—
- (a) pineapple rings or slices, shall be at least 400g but not more than 500g of the drained product taken at random from the combined contents of any two containers; and

- (b) pineapple pieces, chunks, segments, spears, titbits and broken rings, shall be at least 200g but not more than 300g of the drained product taken at random from the combined contents of any two containers.

METHODS OF INSPECTION

Determination of degrees Brix

- 13. (1) The total percentage soluble solids in canned fruit shall be determined—
 - (a) by means of a refractometer corrected to 20°C; and
 - (b) 15 days after packing, when equalisation is complete.
- (2) The total percentage soluble solids in canned fruit shall be determined as follows:
 - (a) Open the containers and stir the contents carefully with a glass or metal rod without damaging the contents.
 - (b) Place a drop of the packing medium onto the prism of the refractometer and take the reading.
 - (c) The rod and prism should be thoroughly wiped with a clean dry cloth before the following reading is taken.
 - (d) The refractometer should be checked for accuracy, as specified in the manual of instructions accompanying it, before use.

Determination of microbiological spoilage

- 14. Microbiological spoilage shall be determined by storing the canned fruit at warehouse temperature: Provided that the containers which blow or leak in any production group during a period of ten days, may be removed from the production group if the rest of the production group is stored for a further period of ten days at warehouse temperature.

Determination of drained mass

- 15. (1) The drained mass of canned fruit shall be determined as follows:
 - (a) Empty the opened container in such a manner onto a sieve of which the mass has been previously determined, that the contents are evenly distributed: Provided that—
 - (i) a 200mm sieve shall be used if the mass of the contents of the container is less than 1,4kg; and
 - (ii) a 300mm sieve shall be used if the mass of the contents of the container is 1,4kg or more.
 - (b) Carefully invert by hand all fruits having cavities if they fall on the sieve with cavities facing up.
 - (c) Allow two minutes for draining and determine the mass of the sieve and drained fruit.

- (d) The mass so obtained, minus the mass of the sieve, shall be considered to be the mass of the drained fruit.
- (2) The drained mass for containers of which the volume is larger or smaller than A2½ containers, shall be calculated pro rata to the capacity of A2½ containers by using the following formula or reading it from Table 2 since the standards for drained mass are based on A2½ containers:

$$\frac{\text{Drained mass for the fruit concerned as specified in Part II}}{\text{X}} = \frac{\text{Volume of the container concerned (ml)}}{853}$$

- (3) Canned fruit shall in the case of A2½ containers, not deviate with more than 30g from the prescribed minimum specifications, except for peaches where the deviation shall not exceed 50g, and pro rata in the case of containers larger or smaller than A2½, at any time within four days of the date of manufacture of the canned fruit concerned.
- (4) If the drained mass declared on the label or embossed container is more than the prescribed minimum drained mass, it shall comply with the higher drained mass.
- (5) In an inspection sample, 10 percent of the containers may deviate with not more than five percent from the prescribed drained mass: Provided that the average drained mass of the inspection sample is equal to or more than the prescribed drained mass.

Determination of count

16. (1) The count for containers of which the volume is larger or smaller than A2½ containers, shall be calculated pro rata to the capacity of A2½ containers by using the following formula or reading it from Table 3 since the standards for count are based on A2½ containers:

- (a) For containers with a capacity larger than 853 ml

$$X = \frac{(a \times c)}{b}$$

- (b) For containers with a capacity smaller than 853 ml

$$X = \left\{ \frac{(a \times c)}{b} \right\} + (25\%)$$

where:

x = count to be determined

a = prescribed count for the A2½ tin as per specific product

b = volume of A2½ tin (ml)

c = volume of applicable tin size (ml)

- (2) If the unit count in a container exceeds the prescribed maximum unit count in Part II, the excess units shall be removed prior to the determination of drained mass. In the case where the drained mass comply with the requirements, the excess count shall be ignored.

Eccentricity of pineapple rings

17. Eccentricity of pineapple rings shall be determined as follows:

- (a) Place a measuring instrument graduated in millimetres in such a manner on the pineapple ring, so that the measuring edge of the measuring instrument passes through the centre of the coring hole.
- (b) First determine the shortest radial measurement from the outside edge of the pineapple ring to the inside edge of the coring hole.
- (c) Then determine the longest radial measurement from the inside edge of the coring hole to the outside edge of the pineapple ring.
- (d) Divide the difference between the two measurements by two.

Offences and penalties

18. 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 in accordance with section 11 of the Act.

Other legislation

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

TABLE 1
SAMPLING OF CANNED FRUIT
[REGULATION 12]

1. Net mass is equal to or less than 1kg		
Production group (in units)	Sample size	Acceptance number
1	2	3
4 800 or less	6	1
4 801 - 24 000	13	2
24 001 - 48 000	21	3
48 001 - 84 000	29	4
84 001 - 144 000	48	6
144 001 - 240 000	84	9
More than 240 000	126	13
2. Net mass is greater than 1kg but not more than 4,5kg		
2 4 00 or less	6	1
2 401 - 15 000	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
3. Net mass greater than 4,5kg		
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

TABLE 2
DRAINED AND INGOING MASS EQUIVALENTS
[REGULATION 15]

CAN SIZE (MM)	TRADE NAME	ml	MASS EQUIVALENTS IN G																
52 x 41	2½ oz. Paste	73	27	29	31	34	35	36	38	39	40	41	42	44	45	46	47	48	58
52 x 54	3 oz. Baby Food	100	36	40	43	46	48	50	51	53	55	56	58	60	61	63	65	66	80
66 x 44	4 oz. Fish	123	45	49	53	57	59	61	63	65	67	69	71	73	76	78	80	82	98
52 x 73	4½ oz. Baby Food	140	51	56	60	65	67	70	72	74	77	79	81	84	86	88	91	93	112
66 x 54	5 oz. Peas	149	54	59	64	69	72	74	77	79	82	84	87	89	91	94	96	99	119
52 x 79	5 oz. Juice	151	55	60	65	70	73	75	78	80	83	85	88	90	93	95	97	100	120
52 x 98	6 oz. Juice	193	70	77	83	90	93	96	99	102	106	109	112	115	119	122	125	128	154
66 x 65	½ lb. Jam	196	71	78	85	91	94	98	101	104	107	110	114	117	120	124	127	130	156
66 x 79	8 oz./½ lb. Tall/APN	240	87	96	103	111	116	120	123	127	132	135	140	143	147	151	155	159	191
66 x 83	Buffet	248	90	99	107	115	119	124	128	132	136	140	144	148	152	156	160	165	198
84 x 56	9 oz. Flat Pineapple	255	93	102	110	118	123	127	131	135	140	144	148	152	157	161	165	169	203
66 x 102	A1	307	112	122	132	142	148	153	158	163	168	173	178	184	189	194	199	204	245
74 x 81	11 oz. (14 oz. Condensed milk)	308	112	123	133	143	148	153	158	164	169	174	179	184	189	194	199	205	245
66 x 119	12 oz. Green beans	364	133	145	157	169	175	181	187	193	200	205	212	218	224	230	235	242	290
74 x 90	1 lb. Jam (Old type)	365	133	145	157	169	176	182	188	194	200	206	212	218	224	230	236	243	291
74 x 94	1 lb. Jam	372	136	148	160	173	179	185	191	198	204	210	216	222	228	235	241	247	296
66 x 124	13½ oz. Crush	384	140	153	166	178	185	191	198	204	211	216	223	230	236	242	248	255	306
99 x 64	14 oz. Fish/A1¼	430	157	171	185	200	207	214	221	228	236	242	250	257	264	271	278	286	343
73 x 111	M1	430	157	171	185	200	207	214	221	228	236	242	250	257	264	271	278	286	343
84 x 90	16 oz. Fruit	446	163	178	192	207	215	222	229	237	245	251	259	267	274	281	289	296	355
74 x 111	15 oz. Fruit	450	164	179	194	209	217	224	232	239	247	254	262	269	276	284	291	299	359
86 x 89	16 oz. Fruit	460	168	183	198	214	222	229	237	244	252	259	267	275	283	290	298	306	367
74 x 110	No. 1T	468	171	186	202	217	225	233	241	248	257	264	272	280	287	295	303	311	373
99 x 70	1 lb. Flat	475	173	189	205	220	229	237	244	252	261	268	276	284	292	300	307	316	379
84 x 108	1½ lb. Jam	552	201	220	238	256	266	275	284	293	303	311	321	330	339	348	357	367	440
84 x 116	A2/20 oz.	582	212	232	251	270	280	290	299	309	319	328	338	348	357	367	377	387	464
99 x 105	2 lb. Jam	745	272	297	321	346	359	371	383	396	409	420	433	445	458	470	482	495	594
99 x 119	A2½/z	853	311	340	368	396	411	425	439	453	468	481	496	510	524	538	552	567	680
127 x 119	4 lb. Squat	1371	500	536	591	636	661	683	706	728	752	773	797	820	842	865	887	911	1093
154 x 86	4 lb. Jam	1438	524	573	620	668	693	716	740	764	789	811	836	860	883	907	931	956	1146
105 x 178	48 oz. Juice (beaded)	1441	525	574	622	669	694	718	742	765	791	813	838	861	885	909	932	958	1149
154 x 114	48 oz Juice (unbeaded)	1926	702	768	831	894	928	960	991	1023	1057	1086	1120	1151	1183	1215	1246	1286	1535
154 x 178	A10/8 lb. Jam	3090	1127	1232	1333	1434	1489	1540	1590	1641	1695	1742	1797	1847	1898	1949	2000	2054	2463
154 x 248	Tomato Paste (5 kilo)	4378	1596	1745	1889	2032	2109	2181	2253	2325	2402	2469	2546	2617	2689	2761	2833	2910	3490
166 x 248	5 litre (beaded)	5067	1847	2020	2186	2352	2441	2525	2608	2691	2780	2857	2946	3029	3113	3196	3279	3368	4039

TABLE 3

CONVERSION OF UNITS
[REGULATION 16]

CAN SIZE (MM)	TRADE NAME	ml	COUNT EQUIVALENTS																					
52 x 41	2 ¹ / ₂ oz. Paste	73					1	1	1	1	1	1	2	2	2	2	2	2	2	2	3	3	3	3
52 x 54	3 oz. Baby Food	100	1	1	1	1	1	1	2	2	2	2	2	2	2	2	3	3	3	3	3	3	4	4
66 x 44	4 oz. Fish	123	1	1	1	1	2	2	2	2	2	3	3	3	3	3	3	4	4	4	4	4	4	5
52 x 73	4 ¹ / ₂ oz. Baby Food	140	1	1	1	2	2	2	2	2	3	3	3	3	3	4	4	4	4	5	5	5	5	5
66 x 54	5 oz. Peas	149	1	1	2	2	2	2	2	3	3	3	3	3	4	4	4	4	5	5	5	5	5	5
52 x 79	5 oz. Juice	151	1	1	2	2	2	2	2	3	3	3	3	4	4	4	4	5	5	5	5	5	5	6
52 x 98	6 oz. Juice	193	1	2	2	2	3	3	3	3	4	4	4	5	5	5	5	6	6	6	7	7	7	7
66 x 65	¹ / ₂ lb. Jam	196	1	2	2	2	3	3	3	3	4	4	4	5	5	5	5	6	6	6	7	7	7	7
66 x 79	8 oz./ ¹ / ₂ lb. Tall/APN	240	2	2	2	3	3	4	4	4	5	5	5	6	6	6	7	7	7	8	8	8	9	9
66 x 83	Buffet	248	2	2	3	3	3	4	4	4	5	5	5	6	6	6	7	7	7	8	8	8	9	9
84 x 56	9 oz. Flat Pineapple	255	2	2	3	3	3	4	4	4	5	5	6	6	6	7	7	7	8	8	9	9	9	9
66 x 102	A1	307	2	3	3	4	4	4	5	5	6	6	7	7	8	8	9	9	9	10	10	11	11	11
74 x 81	11 oz. (14 oz. Condensed milk)	308	2	3	3	4	4	5	5	5	6	6	7	7	8	8	9	9	9	10	10	11	11	11
66 x 119	12 oz. Green beans	364	3	3	4	4	5	5	6	6	7	7	8	9	9	10	10	11	11	12	12	13	13	13
74 x 90	1 lb. Jam (Old type)	365	3	3	4	4	5	5	6	6	7	7	8	9	9	10	10	11	11	12	12	13	13	13
74 x 94	1 lb. Jam	372	3	3	4	4	5	5	6	7	7	8	8	9	9	10	10	11	11	12	13	13	14	14
66 x 124	13 ¹ / ₂ oz. Crush	384	3	3	4	5	5	6	6	7	7	8	8	9	10	10	11	11	12	12	13	14	14	14
99 x 64	14 oz. Fish/A1 ¹ / ₄	430	3	4	4	5	6	6	7	8	8	9	9	10	11	11	12	13	13	14	14	15	16	16
73 x 111	M1	430	3	4	4	5	6	6	7	8	8	9	9	10	11	11	12	13	13	14	14	15	16	16
84 x 90	16 oz. Fruit	446	3	4	5	5	6	7	7	8	8	9	10	10	11	12	12	13	14	14	15	16	16	16
74 x 111	15 oz. Fruit	450	3	4	5	5	6	7	7	8	9	9	10	11	11	12	13	13	14	15	15	16	16	16
86 x 89	16 oz. Fruit	460	3	4	5	5	6	7	7	8	9	9	10	11	12	12	13	13	14	15	16	16	17	17
74 x 110	No. 1T	468	3	4	5	5	6	7	8	8	9	10	10	11	12	12	13	14	14	15	16	16	17	17
99 x 70	1 lb. Flat	475	4	4	5	6	6	7	8	8	g	10	10	11	12	13	13	15	15	16	16	17	17	17
84 x 108	1 ¹ / ₂ lb. Jam	552	4	5	6	6	7	8	9	10	11	11	12	13	14	15	15	16	17	18	19	19	20	20
84 x 116	A2/20 oz.	582	4	5	6	7	8	9	9	10	11	12	13	14	14	15	16	17	18	19	20	20	21	21
99 x 105	2 lb. Jam	745	5	7	8	9	10	11	12	13	14	15	16	17	19	20	21	22	23	24	25	26	27	27
99 x 119	A2 ¹ / ₂	853	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	25
127 x 119	4 lb. Squat	1 371	8	10	11	13	14	16	18	19	21	23	24	26	27	29	31	32	34	35	37	39	40	40
154 x 86	4 lb. Jam	1 438	8	10	12	13	15	17	19	20	22	24	25	27	29	30	32	34	35	37	39	40	42	42
105 x 178	48 oz. Juice (beaded)	1 441	8	10	12	14	15	17	19	20	22	24	25	27	29	30	32	34	35	37	39	41	42	42
154 x 114	48 oz Juice (unbeaded)	1 926	11	14	16	18	20	23	25	27	29	32	34	36	38	41	43	45	47	50	52	54	56	56
154 x 178	A10/8 lb. Jam	3 090	18	22	25	29	33	36	40	43	47	51	54	58	62	65	69	72	76	80	83	87	91	91
154 x 248	Tomato Paste (5 kilo)	4 378	26	31	36	41	46	51	56	62	67	72	77	82	87	92	98	103	108	113	118	123	128	128
166 x 248	5 litre (beaded)	5 067	30	36	42	48	54	59	65	71	77	83	89	95	101	107	113	119	125	131	137	143	149	149

TABLE 3

CONVERSION OF UNITS (CONTINUE)
[REGULATION 16]

CAN SIZE (MM)	TRADE NAME	ml	COUNT EQUIVALENTS																		
52 x 41	2½ oz. Paste	73	3	3	3	3	3	3	3	4	4	4	4	4	5	5	5	6	6	7	7
52 x 54	3 oz. Baby Food	100	4	4	4	4	4	5	5	5	5	5	6	6	7	7	7	8	9	10	10
66 x 44	4 oz. Fish	123	5	5	5	5	5	6	6	6	6	6	6	7	8	8	9	10	11	12	13
52 x 73	4½ oz. Baby Food	140	5	6	6	6	6	6	7	7	7	7	7	8	9	10	10	11	12	13	14
66 x 54	5 oz. Peas	149	6	6	6	6	7	7	7	7	7	8	8	9	10	10	11	12	13	14	15
52 x 79	5 oz. Juice	151	6	6	6	6	7	7	7	7	8	8	8	9	10	10	11	12	13	14	15
52 x 98	6 oz. Juice	193	7	8	8	8	8	9	9	9	10	10	10	10	13	13	14	16	17	18	20
66 x 65	½ lb. Jam	196	7	8	8	8	9	9	9	9	10	10	10	11	13	14	14	15	17	19	20
66 x 79	8 oz./½ lb. Tall/APN	240	9	9	10	10	11	11	11	12	12	12	13	14	16	17	18	19	21	23	25
66 x 83	Buffet	248	9	10	10	11	11	11	12	12	12	13	13	15	16	17	18	20	22	24	25
84 x 56	9 oz. Flat Pineapple	255	10	10	10	11	11	12	12	12	13	13	13	15	17	18	19	21	22	24	26
66 x 102	A1	307	12	12	13	13	13	14	14	15	15	16	16	18	20	21	22	25	27	29	32
74 x 81	11 oz. (14 oz. Condensed milk)	308	12	12	13	13	14	14	14	15	15	16	16	18	20	21	23	25	27	29	32
66 x 119	12 oz. Green beans	364	14	14	15	15	16	17	17	18	18	19	19	21	24	25	27	29	32	35	37
74 x 90	1 lb. Jam (Old type)	365	14	14	15	16	16	17	17	18	18	19	19	21	24	25	27	29	32	35	37
74 x 94	1 lb. Jam	372	14	15	15	16	16	17	17	18	19	19	20	22	25	26	27	30	33	35	38
66 x 124	13½ oz. Crush	384	15	15	16	16	17	17	18	19	19	20	20	23	25	26	28	31	34	37	39
99 x 64	14 oz. Fish/A1¼	430	16	17	18	18	19	20	20	21	21	22	23	25	28	30	32	35	38	41	44
73 x 111	M1	430	16	17	18	18	19	20	20	21	21	22	23	25	28	30	32	35	38	41	44
84 x 90	16 oz. Fruit	446	17	18	18	19	20	20	21	22	23	23	24	26	29	31	33	36	39	42	46
74 x 111	15 oz. Fruit	450	17	18	18	19	20	20	21	22	22	23	24	26	30	31	33	36	40	43	46
86 x 89	16 oz. Fruit	460	18	18	19	20	20	21	22	22	23	23	24	27	30	32	34	37	40	44	47
74 x 110	No. 1T	468	18	19	19	20	21	21	22	23	23	24	25	27	31	32	34	38	41	45	48
99 x 70	1 lb. Flat	475	18	19	19	20	21	22	22	23	24	24	25	28	31	33	35	38	42	45	49
84x108	1½ lb. Jam	552	21	22	23	23	24	25	26	27	28	28	29	32	36	38	40	44	49	53	57
84x116	A2/20 oz.	582	22	23	24	25	26	26	27	28	29	30	31	34	38	40	42	47	51	55	60
99x105	2 lb. Jam	745	28	29	31	32	33	34	35	36	37	38	39	44	49	51	55	60	68	71	76
99 x 119	A2½	853	26	27	28	29	30	31	32	33	34	35	36	40	45	47	50	55	60	65	70
127 x 119	4 lb. Squat	1 371	42	43	45	47	48	50	51	53	55	56	58	64	72	76	80	88	96	104	113
154 x 86	4 lb. Jam	1 438	44	46	47	49	51	52	54	56	57	59	61	67	76	79	84	93	101	110	118
105 x 178	48 oz. Juice (beaded)	1 441	44	46	47	49	51	52	54	56	57	59	61	68	76	79	84	93	101	110	118
154 x 114	48 oz Juice (unbeaded)	1 926	59	61	63	65	68	70	72	75	77	79	81	90	101	106	113	124	135	147	158
154 x 178	A10/8 lb. Jam	3 090	94	98	101	105	109	112	116	120	123	127	130	145	163	170	181	199	217	235	254
154 x 248	Tomato Paste (5 kilo)	4 378	133	139	144	149	154	159	164	169	174	180	185	205	231	241	257	282	308	334	359
166 x 248	5 litre (beaded)	5 067	154	160	166	172	178	184	190	196	202	208	214	238	267	279	297	327	356	386	416

In this table 25% has already been added for cans smaller than A2½

PART II: SPECIFIC QUALITY REQUIREMENTS FOR CANNED FRUIT

CANNED APRICOTS

20. The quality requirements for canned apricots are as follows:

Definitions

- (1) Where used with regard to canned apricots—
- (a) "caps" in the case of apricot halves, means the residue that remains after the packing medium has been drained for two minutes on a 6mm mesh sieve of 450mm diameter;
 - (b) "pit/stone material" means, in the case of all styles other than whole apricots, pits and pieces of pit that are hard and sharp: Provided that it shall not be considered as a defect when whole apricot pits or kernels are used as seasoning ingredients; and
 - (c) "off suture cut" in the case of apricot halves, means a suture cut which exceeds 6 mm in width and thus detracts markedly from the normal appearance of the fruit.

Styles and standards for styles

- (2) (a) Canned apricots shall be presented as one of the following styles:
- (i) Whole apricots;
 - (ii) Apricot halves;
 - (iii) Apricot slices; and
 - (iv) Apricot pieces, mixed pieces or irregular pieces.
- (b) (i) Whole apricots shall consist of unpitted whole apricots and may have been peeled or not.
- (ii) 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.
- (iii) Apricot slices shall consist of pitted apricots cut into wedge shaped units and may have been peeled or not.
- (iv) Apricot pieces, mixed pieces or irregular pieces shall consist of pitted apricots cut into irregular shaped and sized units and may have been peeled or not.

Quality Standards

- (3) (a) There shall be five grades of canned apricots, namely Extra Choice Grade, Choice Grade, Standard Grade, Substandard Grade and Manufacturers Grade.
- (b) The quality standards for canned apricots 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 in the case of whole apricots, apricot halves, slices and pieces shall comply to at least one of the following minima:					
(i) Fruit quantity	Packed to capacity	As for Extra Choice	As for Extra Choice	As for Extra Choice	As for Extra Choice
(ii) Drained mass in gram	453	453	453	453	453
(iii) Ingoing mass in gram:					
-Per container	467	467	467	467	467
-Average per container	496	496	496	496	496
(c) Maximum count in the case of:					
(i) Halves—					
(aa) Royal cultivar	50	60	70	70	*
(bb) Bulida and other cultivars	45	60	70	70	*
(ii) Wholes (all cultivars)	18	20	24	24	

(d) Fruit ingredient	Sound, fully grown apricots which have similar cultivar characteristics	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade	Sound and fully grown apricots Shall be reasonably free from defects and residual peel
(e) Preparation	<p>(i) Shall be free from defects</p> <p>(ii) Shall, in the case of wholes and halves, not be trimmed</p> <p>(iii) May be peeled: Provided that it is properly peeled and free from residual peel</p> <p>(iv) May be split along the suture in the case of wholes</p> <p>(v) Shall, in the case of halves, be free from splits at the stem-end which markedly detract from the general appearance</p>	<p>(i) As for Extra Choice Grade</p> <p>(ii) May in the case of wholes and halves be trimmed: Provided that the units do not thereby lose their normal shape</p> <p>(iii), (iv), (v), (vi) and (vii) as for Extra Choice Grade</p>	(i) - (vii) As for Choice Grade	As for 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	

	<p>(vi) Shall be uniform in maturity and of an acceptable texture</p> <p>(vii) Shall be free from brown to dark brown stone cavities</p>				
(f) Uniformity of size in any one container in the case of:					
(i) Wholes	<p>The mass of the x largest units in a container shall not be more than y times the mass of the x smallest units where x = 4 and y = 1½</p>	As for Extra Choice Grade except that x = 6 and y = 1½	As for Extra Choice Grade except that x = 10 and y = 2	*	*
(ii) Halves	<p>The mass of the x largest units in a container shall not be more than y times the mass of the x smallest units where—</p> <p>(aa) x = 2 and y = 1½ for a count of 10 and under</p> <p>(bb) x = 3 and y = 1½ for a count of 11 to 25</p>	<p>As for Extra Choice Grade except that—</p> <p>(aa) x = 2 and y = 1½ for a count of 10 and under</p> <p>(bb) x = 4 and y = 1½ for a count of 11 to 25</p>	<p>As for Extra Choice Grade except that—</p> <p>(aa) x = 3 and y = 2 for a count of 10 and under</p> <p>(bb) x = 5 and y = 2 for a count of 11 to 25</p>	*	*

	(cc) x = 4 and y = 1½ for a count above 25	(cc) x = 6 and y = 1½ for a count above 25	(cc) x = 7 and y = 2 for a count of 26 to 50 (dd) x = 10 and y = 2 for a count above 50		
(g) Colour of units	Shall be of a good colour, characteristic of apricots. Units with a light pale colour is acceptable	Shall be of a fairly good colour, characteristic of apricots	Shall be of a reasonably good colour	As for Standard Grade	*
(h) Uniformity of colour in any one container	Units in a container shall be uniform in colour and deviations from the general colour shall not be conspicuous	Shall be fairly uniform in colour throughout	Shall be reasonably uniform in colour	As for Standard Grade	*
(i) Crushing	Units may not be crushed or broken or damaged by crushing: Provided that a unit which has lost its normal shape because of ripeness and which bears no mark of crushing and which shows slight disintegration shall not be deemed crushed	As for Extra Choice Grade	As for Extra Choice Grade	The units may be crushed or broken: Provided that the greater proportion of the units shall be recognisable as of the style described on the label	*

(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	5%	5,5%	8,6%	8,6%
(aa) Royal cultivar				
(bb) Other cultivars	5,6%	6%	9,2%	9,2%

(ii) Wholes (all cultivars)	11%	15%	25%	25%
(e) Preparation	5%	10%	15%	15%
(f) Preparation and blemishes in the case of peeled apricot halves	15%: Provided that such blemishes and preparation defects do not detract markedly from the general appearance of the peeled apricot halves	30%: Provided that such blemishes and preparation defects do not detract markedly from the general appearance of the peeled apricot halves	40%: Provided that such blemishes and preparation defects do not detract markedly from the general appearance of the peeled apricot halves	40%: Provided that such blemishes and preparation defects do not detract markedly from the general appearance of the peeled apricot halves
(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%
(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

(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 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
(j) 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 percent 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
(f) Colour if:	(iii) Shall be free from particles of core (iv) Shall be reasonably free from specks		
(i) Natural	(i) The product shall have a normal, bright, partially uniform colour typical of the varieties used (ii) Should not be excessively dull, grey, pink, green or yellow (iii) Shall not have any discoloration due to oxidation or scorching	(i) The product shall at least have a reasonably uniform colour typical of the varieties used (ii) May be slightly brown, pink or grey	*
(ii) Flavoured	Characteristic of the colour imparted by added flavourants but free from discoloration due to oxidation or scorching	As for Extra Choice Grade	*
(g) Consistency	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	As for Extra Choice Grade	*

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, booyesenberries, bilberries, blueberries and mulberries;
- (b) **"disintegrated"** means units which are crushed;
- (c) **"immature"** 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	As for Extra Choice Grade	As for Extra Choice Grade	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

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 = 1½	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 split, 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 the mass of the x smallest units where x = 4 and y = 1½	As for Choice Grade except that x = 6 and y = 1½	*	*

Quality factor	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
(g) Colour of units	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%

CANNED FRUIT COCKTAIL

28. The quality requirements for canned fruit cocktail are as follows:

Definitions

(1) Where used with regard to fruit cocktail—

- (a) **"broken cherry halves"** means any portion of a cherry that is definitely less than an apparent half or a definitely mutilated cherry half.
- (b) **"crushed/broken grape"** means grape that has been—
 - (i) crushed to the extent that it has lost its normal shape; or
 - (ii) severed into two separate parts: Provided that the broken units of grapes that collectively equal the size of a full size unit are considered one unit in applying the permissible deviations; and
- (c) **"pit/stone material"** means pits and pieces of pit that are hard and sharp and which are at least 1,5 mm in any dimension.

Kinds of fruit

(2) (a) The following kinds of fruit may be used in the preparation of canned fruit cocktail:

- (i) Peaches (yellow clingstone)
 - (ii) Pears
 - (iii) Pineapples
 - (iv) Grapes (any seedless variety)
 - (v) Cherries, which may be—
 - (aa) any light, sweet variety; or
 - (bb) artificially coloured red; or
 - (cc) artificially coloured red and flavoured, whether natural or artificial: Provided that it does not stain the other ingredients.
- (b) Kinds of fruit used in the preparation of canned fruit cocktail shall consist of either fresh, frozen or previously canned fruit.
- (c) One of the ingredients, excluding the main ingredient, may be of one grade lower than the others.

Styles permitted for the kinds of fruit

- (3) The styles permitted for the kind of fruit, which may be peeled, pitted or cored as may be applicable for the respective fruit, used in the preparation of canned fruit cocktail are as follows:
- (a) Peaches - Diced
 - (b) Pears - Diced
 - (c) Pineapples - Pieces, titbits, chunks or diced
 - (d) Grapes - Whole
 - (e) Cherries - Halves or whole (pitted)

Forms of Pack

- (4) Canned fruit cocktail shall be presented as one of the following forms of pack:
- (a) Three and four fruit - fruit cocktail which shall consist of a mixture of three or four fruits of the kinds and styles described in subregulations (2)(a) and (3): Provided that—
 - (i) cherries may be omitted, except for Extra Choice Grade; or
 - (ii) grapes may be omitted.
 - (b) Five and six fruit - fruit cocktail which shall consist of a mixture of the five or six fruits of the kinds and styles described in subregulations (2)(a) and (3).

Proportions of fruit

- (5) Canned fruit cocktail shall contain the kinds of fruit in the following proportions, based on the individual drained fruit mass in relation to the total drained mass of all the fruit:

Fruit	Style	Proportion	
		3 and 4 Fruits— Fruit Cocktail	5 and 6 Fruit— Fruit Cocktail
Peaches	Diced	30% to 50%	30% to 50%
Pears	Diced	25% to 45%	25% to 45%
Pineapples	Diced, chunks, titbits or pieces	6% to 25%	6% to 16%

Grapes	Whole	6% to 20%	6% to 20%
Cherries	Halves or whole	1% to 15%	1% to 6%

Quality Standards

(6) (a) There shall be five grades of canned fruit cocktail namely Extra Choice Grade, Choice Grade, Standard Grade, Substandard Grade and Manufacturers Grade.

(b) The quality standards for canned fruit cocktail 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:					
(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	481	481	481	481	481
(c) Preparation	(i) Shall be free from defects (ii) All diced shall be cleanly cut (iii) Shall consist of fruit complying with the specifications for Extra Choice Grade, as prescribed in these regulations for the kind of fruit	(i) and (ii) as for Extra Choice Grade (iii) Shall consist of fruit complying with the specifications for Choice Grade, as prescribed in these regulations for the kind of fruit concerned, in respect	(i) and (ii) as for Extra Choice Grade (iii) Shall consist of fruit complying with the specifications for Standard Grade, as prescribed in these regulations for the kind of fruit concerned, in	As for Standard Grade	Shall be reasonably free from defects

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
	concerned in respect of colour and preparation or with specifications prescribed for Choice Grade where such requirements have not been prescribed for Extra Choice Grade	of colour and preparation: Provided that uniformity in colour and size grading are not applicable	respect of colour and preparation: Provided that uniformity in colour and size grading are not applicable		
(d) Foreign matter	None	None	None	None	None
(e) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free	Reasonably free	Reasonably free

* Denotes no specification

Permissible deviations

(7) The maximum permissible deviations shall not exceed those as set out in these regulations for each kind of fruit concerned.

Additional marking requirements

(8) (a) Subject to the provisions of regulation 10: Part I, a complete list of ingredients shall be declared on the label indicating the kinds of fruit in a descending order.

CANNED FRUIT SALAD

29. The quality requirements for canned fruit salad are as follows:

Kinds of fruit

(1) (a) Canned fruit salad shall consist of at least three of the following kinds of fruit:

Basic fruits

- (i) Apricots
- (ii) Peaches (yellow clingstone)
- (iii) Pears
- (iv) Pineapples

- (b) One or more of the following optional kinds of fruit may also be added to the kinds of fruit mentioned in paragraph (a):

Optional fruits

- (i) Apples
- (ii) Bananas
- (iii) Cape gooseberries
- (iv) Cherries, which may be—
 - (aa) any light, sweet variety; or
 - (bb) artificially coloured red; or
 - (cc) artificially coloured red and flavoured, whether natural or artificial: Provided that it does not stain the other ingredients.
- (v) Grapes (any seedless variety)
- (vi) Guavas
- (vii) Oranges
- (viii) Pawpaws
- (ix) Granadillas
- (x) Quinces

- (c) Kinds of fruit used in the preparation of canned fruit salad shall consist of either fresh, frozen or previously canned fruit.

- (d) One of the ingredients, excluding the main ingredient, may be one grade lower than the others.

Styles permitted for the kinds of fruit

- (2) The styles permitted for the kinds of fruit, which may be peeled, pitted or cored as may be applicable for the respective fruit, used in the preparation of canned fruit salad are as follows:

Basic fruits

- (a) Apricots - Halves
- (b) Peaches (yellow clingstone) - Halves, quarters or slices

- (c) (i) Pears - Halves, quarters, in the case of Extra Choice Grade, Choice grade and Standard grade.
- (ii) Pears - Halves, quarters, half quarters or half slices in the case of Substandard grade and Manufacturers grade.
- (d) Pineapples - Slices, titbits, chunks or pieces.

Optional fruits

- (a) Apples - Slices or segments
- (b) Bananas - Slices or Diced
- (c) Cape gooseberries - Whole
- (d) Cherries - Halves or whole (pitted)
- (e) Grapes - Whole
- (f) Guavas - Halves, quarters or slices
- (g) Oranges - Slices or segments
- (h) Pawpaws - Pieces
- (i) Granadilla-Pulp
- (j) Quinces - Slices or segments

Proportions of fruit

- (3) Canned fruit salad shall contain basic and optional fruit proportions: Provided that the basic fruit shall constitute the highest percentage of contents in four and five fruit salad.

Basic fruit	Proportion	
	Minimum %	Maximum %
5 and 6-Fruit	5	50
3 and 4-Fruit	10	50

Quality Standards

- (4) (a) There shall be five grades for canned fruit salad namely Extra Choice Grade, Choice Grade, Standard Grade, Substandard Grade and Manufacturers Grade.
- (b) The quality standards for canned fruit salad 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;					
(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	481	481	481	481	481
(c) Preparation	(i) Shall be free from defects (ii) Shall consist of fruit complying with the specifications for Extra Choice Grade, as prescribed in these regulations for the kind of fruit concerned, in respect of colour and preparation	(i) As for Extra Choice Grade (ii) Shall consist of fruit complying with the specifications for Choice Grade, as prescribed in these regulations for the kind of fruit concerned, in respect of colour and preparation	(i) As for Extra Choice Grade (ii) Shall consist of fruit complying with the specifications for Standard Grade, as prescribed in these regulations for the kind of fruit concerned, in respect of colour and preparation	As for Standard Grade	Shall be reasonably free from defects
(d) Foreign matter	None	None	None	None	None
(e) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free	Reasonably free	Reasonably free

Additional marking requirements

(5) Subject to the provisions of regulation 10: Part I, a complete list of ingredients shall be declared on the label indicating the kinds of fruit in a descending order.

CANNED TROPICAL FRUIT SALAD

30. The quality requirements for canned tropical fruit salad are as follows:

Kinds of fruit

(1) (a) Canned tropical fruit salad shall consist of at least the following three basic kinds of fruit:

Basic fruit

- (i) Pineapples
- (ii) Pawpaws or mangoes (single or in combination)
- (iii) Bananas

(b) One or more of the following optional kinds of fruit may also be added to the three basic kinds of fruit mentioned in paragraph (a);

Optional fruit

- (i) Apples
- (ii) Apricots
- (iii) Avocados
- (iv) Cherries, which may be -
 - (aa) light, sweet variety; or
 - (bb) artificially coloured red; or
 - (cc) artificially coloured red and flavoured, whether natural or artificial: Provided that it does not stain the other ingredients.
- (v) Citrus fruit
- (vi) Granadillas
- (vii) Grapes (any seedless variety)
- (viii) Guavas
- (ix) Litchis
- (x) Peaches (yellow clingstone)
- (xi) Pears
- (xii) Sweet melon

(c) The kinds of fruit used in the preparation of canned tropical fruit salad shall consist of either fresh, frozen or previously canned fruit.

(d) One of the ingredients, excluding the main ingredient, may be one grade lower than the others.

Styles permitted for the kinds of fruit

- (2) The styles permitted for the kinds of fruit, which may be peeled, pitted or cored, as may be applicable for the respective fruit, used in the preparation of canned tropical fruit salad are as follows:

Basic fruit

- (a) Pineapples - Titbits, pieces or diced
- (b) Pawpaws or mangoes - Slices or diced
- (c) Bananas - Slices or diced

Optional fruit

- (a) Apples - Slices or diced,
- (b) Apricots - Pieces, diced or slices
- (c) Avocados - Pieces, diced or slices
- (d) Cherries - Halves or whole (pitted)
- (e) Citrus fruit - Slices or segments
- (f) Granadillas - Pulp (flesh) with or without seeds
- (g) Grapes - Whole
- (h) Guavas - Quarters, slices or diced or as puree
- (i) Litchis - Whole (pitted) or broken segments
- (j) Peaches - Slices, pieces or diced
- (k) Pears - Slices, pieces or diced
- (l) Sweet melon - Pieces or diced

Proportion of fruit

- (3) Canned tropical fruit salad shall contain the kind of fruit in the following proportions, based on the individual drained fruit mass in relation to the total drained mass of all the fruit:

Basic fruit	Minimum	Maximum
(a) Pineapples	45%	65%
(b) Pawpaws or mangoes (single or in combination)	25%	50%
(c) Bananas	5%	20%

Optional fruit	Minimum	Maximum
(a) Apples	5%	20%
(b) Apricots	5%	20%
(c) Avocados	5%	20%
(d) Cherries	1%	4%
(e) Citrus fruit	3%	15%
(f) Granadillas	1%	5%
(g) Grapes	5%	20%
(h) Guavas	5%	20%
(i) Litchis	5%	20%
(j) Peaches (yellow clingstone)	5%	20%
(k) Pears	5%	20%
(l) Sweet melon	5%	20%

Quality Standards

(4) (a) There shall be four grades for canned tropical fruit salad namely Choice Grade, Standard Grade, Substandard Grade and Manufacturers Grade.

(b) The quality standards for canned tropical fruit salad 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	481	481	481	481
(c) Preparation	(i) Shall be free from defects (ii) Shall consist of fruit complying with the specifications for Choice Grade, as prescribed in these regulations for the kind of fruit concerned, in respect of colour and preparation	(i) As for Choice Grade (ii) Shall consist of fruit complying with the specifications for Standard Grade as prescribed in these regulations for the kind of fruit concerned, in respect of colour and preparation	As for Standard Grade	(i) Shall be reasonably free from defects (ii) Shall consist of fruit complying with the specifications for Manufacturers Grade, as prescribed in these regulations for the kind of fruit concerned, in respect of preparation
(d) Foreign matter	None	None	None	None
(e) Extraneous vegetable matter	Fairly free	Reasonably free	Reasonably free	Reasonably free

Additional marking requirements

(5) Subject to the provisions of regulation 10: Part I, a complete list of ingredients shall be declared on the label indicating the kinds of fruit in a descending order.

CANNED GRANADILLAS AND GRANADILLA PULP

31. The quality requirements for canned granadillas and canned granadilla pulp are as follows:

Types of packing media and standard for type of packing media

- (1) (a) Canned granadillas shall be packed in water to which permitted sweeteners are added.
- (b) Canned granadilla pulp shall consist of practically all fruit with very little free flowing liquid.

Quality Standards

- (2) (a) There shall be five grades of canned granadillas and canned granadilla pulp, namely Extra Choice Grade, Choice Grade, Standard Grade, Substandard Grade and Manufacturers Grade.
- (b) The quality standards for canned granadillas and canned granadilla pulp 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 in the case of:					
(i) Canned granadillas	Shall contain at least 50%, according to volume, of fruit	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade
(ii) Canned granadilla pulp	Packed to capacity	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade
(c) Fruit ingredient	Shall consist of the pulp of sound, fully grown granadillas	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade
(d) Preparation	(i) Shall be free from defects (ii) Shall be free from any material which is foreign to the	(i), (ii) and (iii) as for Extra Choice Grade	(i), (ii) and (iii) as for Extra Choice Grade	As for Standard Grade	Shall be reasonably free from defects

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
	inner portion of the granadillas, apart from the added sugar and water in the case of canned granadillas (iii) Shall be of an attractive appearance (iv) Shall be free from woody pips	(iv) Shall be practically free from woody pips	(iv) Shall be fairly free from woody pips		
(e) Foreign matter	None	None	None	None	None
(f) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free	Reasonably free	Reasonably free

CANNED GRAPES: WITH SEEDS

32. The quality requirements for canned grapes with seeds are as follows:

Style

(1) Canned grapes with seeds shall be presented as whole grapes.

Quality Standards

(2) (a) There shall be five grades of canned grapes with seeds namely Extra Choice Grade, Choice Grade, Standard Grade, Substandard Grade and Manufacturers Grade.

(b) The quality standards for canned grapes with seeds 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:					
(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	453	453	453	453	453
(iii) Ingoing mass in grams:					
(aa) Per container	510	510	510	510	510
(bb) Average per container	538	538	538	538	538
(c) Fruit ingredient	(i) Sound, washed, suitably ripe grapes which are free from stems, stalks and pedicels (ii) Shall contain only White Hanepoot (Muscat grapes)	(i) As for Extra Choice Grade (ii) *	As for Choice Grade	As for Choice Grade	Sound, washed, suitably ripe grapes which are reasonably free from stems, stalks and pedicels
(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) Minimum diameter of berries	14 mm	14 mm	14 mm	14 mm	*

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
(f) Uniformity of size in any one container	After removal of 10% of the smallest berries of the total number of berries in the container, the average diameter of 10% of the largest berries in the container shall not exceed the average diameter of 10% of the smallest berries in the container by more than 3 mm	After removal of 10% of the smallest berries of the total number of berries in the container, the average diameter of 10% of the largest berries in the container shall not exceed the average diameter of 10% of the smallest berries in the container by more than 5 mm	After removal of 20% of the smallest berries of the total number of berries in the container, the average diameter of 20% of the largest berries in the container shall not exceed the average diameter of 20% of the smallest berries in the container by more than 5 mm	*	*
(g) Blemishes	Berries shall be free from discoloration and blemishes: Provided that uniform amber discoloration and minor skin blemishes shall not be deemed to be blemishes	Berries shall be reasonably free from blemishes: Provided that uniform amber discoloration and minor skin blemishes shall not be deemed to be blemishes: Provided further that the general appearance of the berries shall be attractive	Berries shall be reasonably free from skin blemishes which are not conspicuous may be allowed	As for Standard Grade	Berries shall be reasonably free from serious blemishes
(h) Disintegration	Berries may not be disintegrated: Provided that cracked or broken skins shall not be deemed disintegrated if the berries	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
	have retained their normal shape				
(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 grapes with seeds are as follows:

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade
(a) Disintegration	5%	10%	20%	20%
(b) Preparation	5%	10%	20%	20%

CANNED GRAPES: SEEDLESS (SULTANAS)

33. The quality requirements for canned seedless grapes are as follows:

Style

(1) Canned seedless grapes shall be presented as whole grapes.

Quality Standards

- (2) (a) There shall be five grades of canned seedless grapes namely Extra Choice Grade, Choice Grade, Standard Grade, Substandard Grade and Manufacturers Grade.
- (b) The quality standards for canned seedless grapes 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:					
(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	396	396	396	396	396
(iii) Ingoing mass in grams:					
(aa) Per container	510	510	510	510	510
(bb) Average per container	538	538	538	538	538
(c) Fruit ingredient	Sound, washed and suitably ripe sultanas which are free from stalks	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade	Sound, washed, ripe sultanas which are reasonably free from stalks
(d) Preparation	(i) Shall be free from defects (ii) Shall be free from stalks	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade	Shall be reasonably free from defects and stalks
(e) Minimum diameter of berries	10 mm	10 mm	10 mm	10 mm	*
	Berries shall be uniform in size	Berries shall be fairly uniform in size	Berries shall be reasonably uniform in size	*	*
(f) Uniformity of size in any one container					

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
(g) Blemishes	Shall be free from blemishes and shall be of an attractive appearance: Provided that smaller skin blemishes are permissible	Shall be reasonably free from blemishes and shall be of a general attractive appearance: Provided that smaller skin blemishes are permissible	Shall be free from skin blemishes: Provided that skin blemishes which are not conspicuous are permissible	As for Standard Grade	Shall be reasonably free from major blemishes
(h) Disintegration	Shall be free from disintegration: Provided that cracked or broken skins shall not be deemed disintegrated if the berries have retained their normal shape	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 seedless grapes are as follows:

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade
(a) Disintegration	5%	10%	20%	20%
(b) Preparation	5%	10%	20%	20%

CANNED GRAPEFRUIT

34. The quality requirements for canned grapefruit are as follows:

Definitions

- (1) Where used with regard to canned grapefruit—
 - (a) **"whole segments"** means a piece or portion of section in which its length is at least 75 percent of the apparent length of the original segment. A segment which is split in one place only and is not prone to disintegrate shall be considered whole, but parts of a segment joined by "thread", or by membrane only shall not be considered "whole"; and
 - (b) **"developed seed"** means a seed that measures more than 9 mm in any dimension.

Colour types

- (2) The colour types for canned grapefruit are as follows:
 - (a) White, which is produced from white-fleshed grapefruit.
 - (b) Pink, which is produced from pink or red-fleshed grapefruit.

Styles

- (3) (a) Canned grapefruit shall be presented as one of the following styles:
 - (i) Grapefruit segments or grapefruit sections.
 - (ii) Broken grapefruit segments or broken grapefruit sections.

Quality Standards

- (4) (a) There shall be five grades for canned grapefruit namely Extra Choice Grade, Choice Grade, Standard Grade, Substandard Grade and Manufacturers Grade.
- (b) The quality standards for canned grapefruit 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:	Packed to capacity	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade
(i) Fruit quantity	425	425	425	425	425
(ii) Drained mass in grams					
(iii) Ingoing mass in grams:					
(aa) Per container	538	538	538	538	538
(bb) Average per container	552	552	552	552	552
(c) Fruit ingredient	Sound, fully grown grapefruit with similar cultivar characteristics	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade	Sound and fully grown grapefruit
(d) Preparation	(i) Shall be free from defects (ii) Shall be practically free from developed seeds (iii) The segment membranes shall be removed: Provided that the segment membranes may still be attached in the case of—	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade	Shall be reasonably free from defects, developed seeds, segment membranes and residual peel

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
	(aa) grapefruit slices; and (bb) enzymatically peeled grapefruit, and the membranes shall in both cases be reasonably tender (iv) Shall be free from off- flavours due to over- processing and from excessive rag (v) Shall be properly peeled and free from residual peel				
(e) Uniformity of size in any one container	Shall be fairly uniform in size	Shall be reasonably uniform in size	As for Choice Grade	*	*
(f) Colour of units	Shall be of a good and uniform colour	Shall be of a fairly good colour throughout	Shall be of a reasonably good colour throughout	As for Standard Grade	*
(g) 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 be fairly uniform in colour	*	*	*
(h) Foreign matter	None	None	None	None	None

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

* Denotes no specification

Permissible deviations (by mass per container)

(5) The maximum permissible deviations for canned grapefruit are as follows:

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade
(a) Shape	20% of the drained mass	40% of the drained mass	60% of the drained mass

CANNED GUAVAS

35. The quality requirements for canned guavas are as follows:

Styles and standards for styles

(1) (a) Canned guavas shall be presented as one of the following styles:

- (i) Whole guavas
- (ii) Guava halves
- (iii) Guava quarters

(b) (i) Whole guavas shall consist of peeled, whole guavas.

(ii) Guava halves shall consist of peeled guavas cut into two approximately equal parts which may have been seeded or not.

(iii) Guava quarters shall consist of peeled and pitted guavas cut into four approximately equal parts.

Quality Standards

(2) (a) There shall be five grades of canned guavas, namely Extra Choice Grade, Choice Grade, Standard Grade, Substandard Grade and Manufacturers Grade.

(b) The quality standards for canned guavas 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:					
(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	453	453	453	453	453
(iii) Ingoing mass in grams:					
(aa) Per container	481	481	481	481	481
(bb) Average per container	510	510	510	510	510
(c) Maximum count in the case of:					
(i) Wholes	12	20	25	25	*
(ii) Halves	20	40	50	50	*
(iii) Quarters	-	40	55	55	*
(d) Fruit ingredient	Guavas which are clean and sound and which have similar cultivar characteristics: Provided that marked difference	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade	Guavas which are clean and sound

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
(e) Preparation	<p>in colour shall be deemed to be a cultivar difference</p> <p>(i) Shall be free from defects</p> <p>(ii) Shall be cleanly and neatly peeled and shall be free from residual peel</p> <p>(iii) May be slightly trimmed</p>	<p>(i) and (ii) as for Extra Choice Grade</p> <p>(iii) May be trimmed: Provided that the units do not thereby lose their normal shape</p>	As for Choice Grade	<p>As for 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</p>	Shall be reasonably free from defects and residual peel
(f) Minimum percentage of outer flesh or fruit, by mass	57%	52%	*	*	*
(g) Uniformity of size in any one container in the case of:					
(i) Wholes	The mass of the x largest units in a container shall not be more than y times the mass of the x smallest units where x = 4 and y = 1½	As for Extra Choice Grade, except that x = 6 and y = 1½	As for Extra Choice Grade, except that x = 10 and y = 1½	*	*

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
(ii) Halves	<p>The mass of the x largest units in a container shall not be more than y times the mass of the x smallest units where—</p> <p>(aa) $x = 2$ and $y = 1\frac{1}{2}$ for counts for 8 and under</p> <p>(bb) $x = 3$ and $y = 1\frac{1}{2}$ for counts of 9 to 16</p> <p>(cc) $x = 4$ and $y = 1\frac{1}{2}$ for counts above 16</p>	<p>As for Extra Choice Grade except that—</p> <p>(aa) $x = 2$ and $y = 1\frac{1}{2}$ for counts of 8 and under</p> <p>(bb) $x = 4$ and $y = 1\frac{1}{2}$ for counts of 9 to 16</p> <p>(cc) $x = 6$ and $y = 1\frac{1}{2}$ for counts above 16</p>	<p>As for Extra Choice Grade except that—</p> <p>(aa) $x = 3$ and $y = 2$ for counts of 8 and under</p> <p>(bb) $x = 6$ and $y = 2$ for counts of 9 to 16</p> <p>(cc) $x = 10$ and $y = 2$ for counts above 16</p>	*	*
(iii) Quarters	—	<p>The mass of the x largest units in a container shall not be more than y times the mass of x smallest units where—</p> <p>(aa) $x = 4$ and $y = 1\frac{1}{2}$ for counts up to 20</p> <p>(bb) $x = 6$ and $y = 1\frac{1}{2}$ for counts more than 20</p>	<p>As for Choice Grade except that $y = 2$</p>	*	*

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
(h) Texture	Shall be of a good texture	Shall be of a fairly good texture	Shall be of a reasonably good texture	As for Standard Grade	*
(i) Uniformity of colour in any one container	Units shall be uniformly pink in colour: Provided that uniformly light pink colour is acceptable	Units shall be of a general uniform colour	Units shall be of a fairly uniform colour	As for Standard Grade	*
(j) Crushing	Units shall not be crushed or broken or damaged as a result of crushing	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade	*
(k) Foreign matter	None	None	None	None	None
(l) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free	Reasonably free	Reasonably free

* Denotes no specification

— Denotes not applicable

Permissible deviations (by number per container)

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

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade
(a) Uniformity of colour in any one container	25%	25%	0%	0%
(b) Crushing in the case of:				
(i) Wholes	16,7%	15%	20%	20%

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade
(ii) Halves	10%	10%	10%	10%
(iii) Quarters	10%	10%	10%	10%
(c) Preparation	10%	20%	30%	30%

CANNED MANGOES

36. The quality requirements for canned mangoes are as follows:

Definitions

(1) Where used with regard to canned mangoes—

(a) **"crushed"** means a unit which has been—

(i) crushed to the extent that it has lost its normal shape (not due to ripeness); or

(ii) severed into definite parts: Provided that partially disintegrated halves shall not be considered broken: Provided further that all portions that collectively equal the size of one unit are considered one unit in applying the allowance in the permissible deviations; and

(b) **"rind"** means rind that adhere to the flesh of the mango or is found loose in the container.

Styles and standards for styles

(2) (a) Canned mangoes shall be presented as one of the following styles:

(i) Mango halves

(ii) Mango slices

(iii) Mango diced

(iv) Mango pieces, mixed pieces or irregular pieces

(b) (i) Mango halves shall consist of peeled mangoes cut into two approximately equal parts along the suture from stem to apex.

(ii) Mango slices shall consist of peeled mangoes cut lengthwise or crosswise into long, slender pieces.

(iii) Mango diced shall consist of peeled mangoes cut into approximately cube-shaped units.

(iv) Mango pieces, mixed pieces or irregular pieces shall consist of peeled mangoes cut into irregular shaped and sized units.

Quality standards

(3) (a) There shall be four grades of canned mangoes namely Extra Choice Grade, Choice Grade, Substandard Grade and Manufacturers Grade.

(b) The quality standards for canned mangoes 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	Sound, well-coloured and fully grown mangoes	As for Extra Choice Grade	As for Extra Choice Grade	Sound and fully grown mangoes
(d) Preparation	(i) Shall be free from defects (ii) The flesh shall be sliced from the stone (iii) Shall be free from stems (iv) Shall be properly peeled and free from residual rind (v) Shall be free from raggedness	As for Extra Choice Grade	As for Extra Choice Grade	Shall be reasonably free from defects, stems and residual rind

Quality factor	Extra Choice Grade	Choice Grade	Substandard Grade	Manufacturers Grade
	(vi) Shall be uniform in ripeness (vii) Shall be free from odours or flavours foreign to the product			
(e) Shape	Shall be free from marked differences in shape	As for Extra Choice Grade	*	*
(f) Uniformity of size in the case of mango halves	90% by count of the units in a container shall be fairly uniform in size	90% by count of the units in a container shall be reasonably uniform in size	As for Choice Grade	*
(g) Colour of units	Shall be of a good colour characteristic of the type or variety of mango	Shall be of a fairly good colour characteristic of the type or variety of mango	As for Choice Grade	*
(h) Uniformity of colour in any one container	Units in a container shall be uniform in colour and shall be free from conspicuous deviations from the general colour	Shall be fairly uniform in colour	As for Choice Grade	*
(i) Flavour	The flavour and odour shall be characteristic of the type or variety of mango used	As for Extra Choice Grade	As for Extra Choice Grade	*
(j) Texture	(i) Shall be fleshy with very little fibre (ii) The tenderness may be variable but shall neither be mushy nor excessively firm	(i) Shall be fleshy with little fibre (ii) As for Extra Choice Grade	(i) and (ii) as for Choice Grade	*
(k) Foreign matter	None	None	None	None

Quality factor	Extra Choice Grade	Choice Grade	Substandard Grade	Manufacturers Grade
(1) 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 by number, unless otherwise stipulated for canned mangoes 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 and over-trimmed units	20%	30%	30%
(c) Crushed/mashed units	3% by mass	5% by mass	5% by mass
(d) Rind	Not more than 4cm ² aggregate area per 500 g	Not more than 6cm ² aggregate area per 500 g	Not more than 6cm ² aggregate area per 500 g
(e) Pit/stone material (average)	1/8 stone or equivalent per 500 g	1/8 stone or equivalent per 500 g	1/8 stone or equivalent per 500 g
(f) Extraneous vegetable matter	1 piece per 500 g	2 pieces per 500 g	2 pieces per 500 g
(g) Preparation and shape of:			
(i) Light intensity	10%	20%	20%
(ii) Serious intensity	0%	0%	0%

CANNED ORANGES

37. The quality requirements for canned oranges are as follows:

Styles and standards for segments

- (1) (a) Canned oranges shall be presented as one of the following styles:
 - (i) Whole orange segments
 - (ii) Broken orange segments
 - (iii) Orange slices
 - (iv) Orange pieces
- (b) (i) Whole orange segments shall consist of peeled orange segments which are practically intact and which retain their original shape: Provided that the segments may be slightly split.
- (ii) Broken orange segments shall consist of portion of segments which retain at least 50 percent of their original apparent size, or which are large enough to remain on a sieve having 12 mm square openings formed by a wire of 2 mm diameter.
- (iii) Orange slices shall consist of peeled oranges cut transversally into slices.
- (iv) Orange pieces shall consist of portions of segments that are large enough to remain on a sieve having 8 mm square openings formed by a wire of 2 mm diameter

Size grouping in the case of whole orange segments

- (2) Canned whole orange segments shall be grouped according to size in the following manner:
 - (a) Large: 20 or less whole orange segments per 100 gram of drained fruit.
 - (b) Medium: 21 to 35 whole orange segments per 100 gram of drained fruit.
 - (c) Small: 36 or more whole orange segments per 100 gram of drained fruit.

Quality Standard

- (3) (a) There shall be five grades of canned oranges, namely Extra Choice Grade, Choice Grade, Standard Grade, Substandard Grade and Manufacturers Grade.
- (b) The quality standards for canned oranges 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:					
(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 in the case					
(aa) Orange segments	425	425	425	425	425
(bb) Orange pieces and slices	453	453	453	453	453
(c) Fruit ingredient	Clean, sound and fully grown oranges with similar cultivar characteristics	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade	Clean, sound and fully grown oranges
(d) Preparation	(i) Shall be free from defects (ii) Shall be properly peeled and free from residual peel (iii) Shall be free from fibre strands originating from albedo or core	As for Extra Choice Grade	(i), (ii), (iii), (iv), (v) and (vi) as for Extra Choice Grade	As for Standard Grade	Shall be reasonably free from defects, residual peel, fibre strands, developed seeds, segment membranes (where applicable) and off-flavours

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
	<p>(iv) Shall be free from developed seeds</p> <p>(v) The segment membranes shall have been removed: Provided that the segment membranes may still be attached in the case of—</p> <p>(aa) orange slices; and</p> <p>(bb)enzymatically peeled oranges; and the membranes shall in both cases be reasonably tender</p> <p>(vi) Shall be free from off-flavours due to over-processing, flavours and odours foreign to the product and from excessive rag</p> <p>(vii)Shall, in the case of orange slices, be free from end-slices</p>				
(e) Uniformity of size in any one container in the case of whole orange segments	The mass of the largest unit shall not be more than twice the mass of the smallest unit	As for Extra Choice Grade	As for Extra Choice Grade	*	*

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
(f) Maximum thickness in the case of orange slices	10 mm	10 mm	10 mm	*	*
(g) Shape in the case of:					
(i) Whole orange segments	Shall consist of whole segments of a normal shape: Provided that a segment shall be deemed to be whole if it has retained at least 75% of its original shape	As for Extra Choice Grade	As for Extra Choice Grade	The greater proportion of the units shall be recognisable as whole units	*
(ii) Orange slices	Shall consist of whole units of a normal shape	As for Extra Choice Grade	As for Extra Choice Grade	The greater proportion of the units shall be recognisable as whole units	*
(h) Colour of units	Shall be of a rich yellow to orange colour, typical of the cultivar concerned	As for Extra Choice Grade	As for Extra Choice Grade	Shall be of a reasonably good colour	*
(i) Texture	Shall be reasonably firm, characteristic of the cultivar concerned and reasonably free from dry cells or fibrous portions which affect the appearance and edibility of the product	As for Extra Choice Grade	As for Extra Choice Grade	*	*
(j) Foreign matter	None	None	None	None	None

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
(k) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free	Reasonably free	Reasonably free

* Denotes no specification

Permissible deviations (by mass per container)

(4) The maximum permissible deviations by mass per container, unless otherwise specified, for canned oranges are as follows:

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade
(a) Shape in the case of:			
(i) Whole segments	30% of the drained mass	40% of the drained mass	60% of the drained mass
(ii) Orange slices	8% of the drained mass	10% of the drained mass	20% of the drained mass
(b) Occurrence of broken segments and pieces in the case of whole orange segments	3%	5%	7%
(c) Occurrence of pieces in the case of broken orange segments	8%	10%	15%
(d) Occurrence in all styles of:			
(i) Seeds (per sample average)	1 unit per 100g	1 unit per 100g	2 units per 100g
(ii) Fibre strands (aggregate length based on sample average)	40 mm per 100g	50 mm per 100g	75 mm per 100g
(iii) Segment membranes, if it has been removed (based on sample average)	5 cm ² per 100 g	7 cm ² per 100 g	10 cm ² per 100 g

CANNED CITRUS SEGMENTS (GRAPEFRUIT AND ORANGE SEGMENTS EXCLUDED)

38. The quality requirements for canned citrus segments (grapefruit and orange segments excluded) shall be as follows:

Style

- (1) Canned citrus segments (grapefruit and orange segments excluded) shall be presented as whole citrus segments which are practically intact and which retain their original shape: Provided that the segments may be slightly split.

Quality standards

- (2) (a) There shall be five grades for canned citrus segments (grapefruit and orange segments excluded), namely Extra Choice Grade, Choice Grade, Standard Grade, Substandard Grade and Manufacturers Grade.
- (b) The quality standards for canned citrus segments (grapefruit and orange segments excluded) 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:					
(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	538	538	538	538	538

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
(bb) Average container per	552	552	552	552	552
(c) Fruit ingredient	Clean, sound and fully grown citrus fruit (grapefruit and orange segments excluded) with similar cultivar characteristics	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade	Clean, sound and fully grown citrus fruit (grapefruit and orange segments excluded)
(d) Preparation	(i) Shall be free from defects (ii) Shall be properly peeled and free from residual peel (iii) Shall be free from fibre strands originating from albedo or core (iv) The segments membranes shall have been removed: Provided that the segment membranes may still be attached in the case of enzymatically peeled citrus segments (grapefruit and orange segments excluded), in which the membranes shall be reasonably tender (v) Shall be free from off-flavours due to over-processing, flavours and odours	(i), (ii), (iii), (iv) and (v) as for Extra Choice Grade	As for Choice Grade	As for Choice Grade	Shall be reasonably free from defects, residual peel, fibre strands, developed seeds, segment membranes (where applicable) and off-flavours

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
	foreign to the product and from excessive rag (vi) Shall be free from developed seeds	(vi) Shall reasonably free from developed seeds			
(e) Uniformity of size in any one container in the case of whole citrus (grapefruit and orange segments excluded)	The mass of the largest unit shall not be more than twice the mass of the smallest unit	As for Extra Choice Grade	As for Extra Choice Grade	*	*
(f) Shape	Shall consist of whole segments of a normal shape; Provided that a segment shall be deemed to be whole if it has retained at least 75% of its original shape	As for Extra Choice Grade	As for Extra Choice Grade	*	*
(g) Colour of units	Shall be of a colour typical of the cultivar concerned	As for Extra Choice Grade	As for Extra Choice Grade	*	*
(h) Foreign matter	None	None	None	None	None
(i) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free	Reasonably free	Reasonably free

* Denotes no specification

Permissible deviations (by mass per container)

(3) The maximum permissible deviations for canned citrus segments (grapefruit and orange segments excluded) are as follows:

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade
(a) Shape	20% of the drained mass	40% of the drained mass	60% of the drained mass

CANNED CITRUS: TWO FRUIT

Quality standards

39. (1) (a) There shall be five grades of canned citrus two fruit namely Extra Choice Grade, Choice Grade, Standard Grade, Substandard Grade and Manufacturers Grade.

(b) The quality standards for canned citrus two fruit 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:					
(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	538	538	538	538	538

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
(bb) Average container per	552	552	552	552	552
(c) Maximum count	69	*	*	*	*
(d) Allowable shape	Segments	Segments	Segments	Segments	*
(e) Fruit ingredient	Clean, sound and fully grown citrus fruit with similar cultivar characteristics	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade	Clean, sound and fully grown citrus fruit
(f) Preparation	(i) Shall be free from defects (ii) Shall be properly peeled and free from residual peel (iii) Shall be free from fibre strands originating from albedo or core (iv) Shall be free from developed seeds (v) The segment membranes shall have been removed: Provided that the segment membranes may still be attached in the case of enzymatically peeled citrus fruit in which case the membranes shall be reasonably tender (vi) Shall be free from off-flavours due to	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade	Shall be reasonably free from defects, residual peel, fibre strands, developed seeds, segment membranes (where applicable) and off-flavours

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
	over-processing, flavours and odours foreign to the product and from excessive rag				
(g) Uniformity of size in any one container	Segments shall be fairly uniform in size	Segments shall be reasonably uniform in size	As for Choice Grade	*	*
(h) Shape	Shall consist of whole segments of a normal shape: Provided that a segment shall be deemed to be whole if it has retained at least 75% of its original shape	As for Extra Choice Grade	As for Extra Choice Grade	The greater proportion of the units shall be recognisable as whole units	*
(i) Minimum quantity	Each constituent shall not be less than 40% of the total drained mass	As for Extra Choice Grade	Each constituent shall not be less than 35% of the total drained mass	As for Standard Grade	*
(j) Colour	Units of each constituent in a container shall be of a good and uniform colour throughout	Units of each constituent in a container shall be of a fairly good colour throughout	Units of each constituent in a container shall be of a reasonably good colour throughout	As for Standard Grade	*
(k) Foreign matter	None	None	None	None	None
(l) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free	Reasonably free	Reasonably free

* Denotes no specification

Permissible deviations(by mass per container)

(2) The maximum permissible deviations by mass per container for canned citrus two fruits are as follows:

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade
(a) Shape	20% of the drained mass	40% of the drained mass	60% of the drained mass

CANNED PAWPAWS

40.The quality requirements for canned pawpaws are as follows:

Styles and standards for styles

(1) (a) Canned pawpaws shall be presented as one of the following styles:

- (i) Pawpaw slices
- (ii) Pawpaw chunks
- (iii) Pawpaw diced

- (b) (i) Pawpaw slices shall consist of peeled and deseeded pawpaws cut into wedge shaped units.
- (ii) Pawpaw chunks shall consist of peeled and deseeded pawpaws cut into irregular shaped and sized units.
- (iii) Pawpaw diced shall consist of peeled and deseeded pawpaws cut into approximately cube-shaped units.

Quality Standards

(2) (a) There shall be four grades of canned pawpaws, namely Extra Choice Grade, Choice Grade, Substandard Grade and Manufacturers Grade.

(b) The quality standards for canned pawpaws 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%

Quality factor	Extra Choice Grade	Choice 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 Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade
(ii) Drained mass in grams	481	481	481	481
(c) Fruit ingredient	Sound, well coloured and fully grown pawpaws which have similar cultivar characteristics	As for Extra Choice Grade	As for Extra Choice Grade	Sound and fully grown pawpaws
(d) Preparation	(i) Shall be free from defects (ii) Shall be properly peeled and free from residual peel (iii) Shall be free from seeds (iv) Diced shall be cleanly cut and more or less cube-shaped	As for Extra Choice Grade	As for Extra Choice Grade	Shall be reasonably free from defects, developed seeds and residual peel
(e) Mushiness	Units shall not be mushy	As for Extra Choice Grade	The greater proportion of the units shall be recognisable as whole units	*
(f) Colour of units	Shall be good and uniform	Shall be fairly good and reasonably uniform	As for Choice Grade	*
(g) Foreign matter	None	None	None	None
(h) 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 pawpaws are as follows:

Quality factor	Extra Choice Grade	Choice Grade
(a) Mushiness in the case of:		
(i) A2½-containers	3	5
(ii) Containers larger or smaller than A2½-containers	In the same proportion as 3 to 853 ml	In the same proportion as 5 to 853 ml

CANNED PEACHES: FREESTONE

41. The quality requirements for canned freestone peaches are as follows:

Definitions

(1) Where used with regard to canned freestone peaches -

- (a) **"crushed/broken"** means a unit, in the case of whole peaches, peach halves and peach quarters, which has been—
 - (i) crushed to the extent that it has lost its normal shape (not due to ripeness); or
 - (ii) severed into definite parts: Provided that all portions that collectively equal the size of a full size unit are considered one unit in applying the permissible deviations.
- (b) **"freestone peach"** means peach where the pit separates readily from the flesh; and
- (c) **"pit/stone material"** means, in the case of all styles other than whole peaches, pits and pieces of pit (including pit extensions) that are dark, hard and sharp and which are at least 1,5 mm in any dimension: Provided that it shall not be considered as a defect when whole peach pits or peach kernels are used as seasoning ingredients.

Styles and standards for styles

(2) (a) Canned freestone peaches shall be presented as one of the following styles:

- (i) Whole peaches
 - (ii) Peach halves
 - (iii) Peach quarters
 - (iv) Peach slices
 - (v) Peach diced
 - (vi) Peach pieces, mixed pieces or irregular pieces.
- (b)
- (i) Whole peaches shall consist of whole, peeled and unpitted peaches.
 - (ii) Peach halves shall consist of peeled and pitted peaches cut into two approximately equal parts.
 - (iii) Peach quarters shall consist of peeled and pitted peaches cut into four approximately equal parts.
 - (iv) Peach slices shall consist of peeled and pitted peaches cut into wedge shaped units.
 - (v) Peach diced shall consist of peeled and pitted peaches cut into approximately cube-shaped units.
 - (vi) Peach pieces, mixed pieces or irregular pieces shall consist of peeled and pitted peaches cut into irregular shaped and sized units.

Quality Standards

- (3) (a) There shall be five grades of canned freestone peaches, namely Extra Choice Grade, Choice Grade, Standard Grade, Substandard Grade and Manufacturers Grade.
- (b) The quality standards for canned freestone peaches 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:					
(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	453	453	453	453	453

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
(iii) Ingoing mass in grams in the case of:					
(aa) Per container in the case of:					
-Lye peeled halves and quarters	481	481	481	481	481
-Hand peeled halves and quarters	510	510	510	510	510
-Lye and hand peeled slices	481	481	481	481	481
-Lye and hand peeled irregular pieces	—	—	481	481	481
(bb) Average per container in the case of:					
-Lye peeled halves and quarters	510	510	510	510	510
-Hand peeled halves and quarters	538	538	538	538	538
-Lye and hand peeled slices	510	510	510	510	510
-Lye and hand peeled irregular pieces	—	—	510	510	510

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
(c) Maximum count in the case of:					
(i) Halves	14	22	32	32	*
(ii) Quarters	30	50	55	55	*
(d) Minimum count	6: Provided that halves in containers with a capacity of between 400ml and 500ml shall either have a minimum count of 5 or be marked according to subregulation (5)	*	*	*	*
(e) Fruit ingredients	Sound freestone peaches with similar cultivar characteristics	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade	Sound freestone peaches
(f) Preparation	<p>(i) Shall be free from dark discoloured stone cavities and off-suture cuts: Provided that off-suture cuts 10 mm or less (at its widest point) which do not detract markedly from the appearance of the fruit shall not be regarded as deviations</p> <p>(ii) Shall be neatly and cleanly peeled and shall be free from residual peel</p>	(i) and (ii) as for Extra Choice Grade	As for Choice Grade	As for 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, stones and parts of stones

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
	<p>(iii) May be trimmed if the units do not thereby lose their normal shape: Provided that peach halves may not be trimmed</p> <p>(iv) Shall in the case of slices— (aa) be free from slivers and slabs; and (bb) be free from butt, calyx and suture slices which detract from the overall appearance of the contents</p> <p>(v) Shall be free from stones or parts of stones</p>	<p>(iii)(aa) May be trimmed: Provided that the units do not there by lose their normal shape</p> <p>(bb) in the case of halves trimming on the outer edges is allowed: Provided the trimming is restricted to the contour of the unit</p> <p>(iv) and (v) as for Extra grade</p>			
(g) Minimum length of slices (measured from tip to tip)	45 mm	40 mm	25 mm	25 mm	*

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
(h) Uniformity of size in any one container in the case of:					
(i) Halves and quarters	The mass of the x largest units in a container shall be not more than y times the mass of the x smallest units where x = 4 and y=1½	As for Extra Choice Grade except that x = 5 and y = 1½	(i) Halves: As for Extra Choice Grade except that x = 10 and y = 2 (ii) Quarters: As for Extra Choice Grade except that x = 20 and y = 2	*	*
(ii) Slices	Shall be reasonably uniform in thickness: Provided that slices which are not uniform in size are allowable if the container is marked accordingly	As for Extra Choice Grade	As for Extra Choice Grade	*	*
(i) Shape of halves	Shall be normal	As for Extra Choice Grade	As for Extra Choice Grade	*	*
(j) Colour of units	Shall be of good colour	Shall be of a fairly good colour	Shall be of a reasonably good colour	As for Standard Grade	*
(k) Uniformity of colour (halves, quarters, slices and diced) in any one container	Units in a container shall be uniform in colour and deviations from the general colour shall not be conspicuous	Shall be fairly uniform in colour throughout	Shall be reasonably uniform in colour throughout	As for Standard Grade	*

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
(l) Crushing (halves and quarters)	Units shall not be crushed or broken or damaged by crushing	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade	*
(m) Foreign matter	None	None	None	None	None
(n) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free	Reasonably free	Reasonably free

* Denotes no specification

— Denotes not applicable

Permissible deviations (by number per container)

(4) The maximum permissible deviations for canned freestone peaches 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) Crushing in the case of:				
(i) Halves	14,3%	13,6%	15,6%	15,6%
(ii) Quarters	6,7%	6%	9,1%	9,1%
(c) Minimum length of slices	20%: Provided that the general appearance is not affected detrimentally	20%	20%	20%
(d) Preparation in the case of:				
(i) Halves	14,3%	18,2%	31,3%	31,3%

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade
(ii) Quarters	6,7%	8%	18,2%	18,2%
(iii) Slices (by mass)	10%	15%	20%	20%
(iv) Irregular pieces	—	—	20%	30%
(e) Deviations in (b)(i) and (d)(i) collectively: Provided such defects are individually within the limits specified	14,5%	18,2%	31,5%	31,5%
(f) Deviations in (b)(ii) and (d)(ii) collectively: Provided such defects are individually within the limits specified	6,7%	8%	18,2%	18,2%

* Denotes no specification

— Denotes not applicable

Additional marking requirements

- (5) If the requirement for the minimum number of peach halves as prescribed in subregulation (3)(d) are not complied with, the count shall be stated on the label.

CANNED PEACHES: YELLOW CLINGSTONE

42. The quality requirements for canned yellow clingstone peaches are as follows:

Definitions

- (1) Where used with regard to yellow clingstone peaches—
- (a) **"clingstone peach"** means a peach which have the pit adhered to the flesh.

- (b) **"crushed/broken"** means a unit, in the case of whole peaches, peach slices, peach halves and peach quarters, which has been—
 - (i) crushed to the extent that it has lost its normal shape (not due to ripeness); or
 - (ii) severed into definite parts: Provided that all portions that collectively equal the size of a full size unit are considered one unit in applying the permissible deviations; and
- (c) **"pit/stone material"** means, in the case of all styles other than whole peaches, pits and pieces of pit (including pit extensions) that are dark, hard and sharp and which are at least 1,5 mm in any dimension: Provided that it shall not be considered as a defect when whole peach pits or peach kernels are used as seasoning ingredients.

Styles and standards for styles

- (2) (a) Canned yellow clingstone peaches shall be presented as one of the following styles:
 - (i) Whole peaches
 - (ii) Peach halves
 - (iii) Peach quarters
 - (iv) Peach slices
 - (v) Peach diced
 - (vi) Peach pieces, mixed pieces or irregular pieces
- (b) (i) Whole peaches shall consist of whole, peeled and unpitted peaches.
- (ii) Peach halves shall consist of peeled and pitted peaches cut into two approximately equal parts.
- (iii) Peach quarters shall consist of peeled and pitted peaches cut into four approximately equal parts.
- (iv) Peach slices shall consist of peeled and pitted peaches cut into wedge shaped units.
- (v) Peach diced shall consist of peeled and pitted peaches cut into approximately cube-shaped units.
- (vi) Peach pieces, mixed pieces or irregular pieces shall consist of peeled and pitted peaches cut into irregular shaped and sized units.

Quality Standards

(3) (a) There shall be five grades of canned yellow clingstone peaches, namely Extra Choice Grade, Choice Grade, Standard Grade, Substandard Grade and Manufacturers Grade.

(b) The quality standards for canned yellow clingstone peaches are as follows:

Quality factor	Fancy 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:					
(i) Fruit quantity	Packed to capacity	As for Fancy Grade	As for Fancy Grade	As for Fancy Grade	As for Fancy Grade
(ii) Drained mass in grams in the case of:					
(aa) Wholes	—	453	453	453	453
(bb) Halves, quarters, slices and diced	467	467	467	467	467
(cc) Irregular pieces	—	—	467	467	467
(iii) Ingoing mass in grams in the case of:					
(aa) Per container in the case of:					

	-Wholes	—	481	481	481	481
	-Halves, quarters, slices and diced	467	467	467	467	467
	- Irregular pieces	—	—	467	467	467
	(bb) Average per container in the case of:					
	-Wholes	—	510	510	510	510
	-Halves, quarters, slices and diced	496	496	496	496	496
	-Irregular pieces	—	—	496	496	496
(c)	Maximum count in the case of:					
	(i) Wholes	—	20	20	20	*
	(ii) Halves	22	25	36	36	*
	(iii) Quarters	30	50	55	55	*
(d)	Minimum count	6: Provided that halves in containers with a capacity of between 400ml and 500ml shall either have a minimum	—	*	*	*

	count of 5 or be marked according to subregulation (5): Provided further that in the case of M1 containers a minimum count of 4 is allowable				
(e) Fruit ingredients	Sound yellow cling-stone peaches with similar cultivar characteristics	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade	Sound yellow cling-stone peaches
(f) Preparation	<p>(i) Shall be free from dark discoloured stone cavities and off-suture cuts: Provided that off-suture cuts 10 mm or less (at its widest point) which do not detract markedly from the appearance of the fruit shall not be regarded as deviations</p> <p>(ii) Shall be properly peeled and free from residual peel (iii) Units may not be trimmed</p>	<p>(i) and (ii) as for Extra Choice Grade</p> <p>(iii)(aa) Units may be trimmed: Provided that they do not thereby lose their normal shape</p>	As for Choice Grade	As for 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: Provided further that units are free of butt and calyx ends which detract markedly from the overall appearance	Shall be reasonably free from defects, residual peel, stones and parts of stones

		<p>(bb) In the case of halves trimming on the outer edges is allowed: Provided the trimming is restricted to the contour of the unit</p> <p>(cc) Slight "scooping" of the stone cavities are acceptable: Provided that halves are still fleshy</p>			
	<p>(iv) Shall be free from peach stones or parts of stones and dark, hard pit extensions</p>	<p>(iv) As for Extra Choice Grade: Provided that the stones shall not be removed in the case of wholes</p>			
	<p>(v) All slices shall be cleanly cut</p>	<p>(v), (vi) and (vii) as for Extra Choice Grade</p>			
	<p>(vi) Shall be in the case of slices—</p> <p>(aa) be free from slivers and slabs; and</p> <p>(bb) be free from butt, calyx and suture slices which detract from the overall appearance of the</p>				

	contents (vii)Diced shall be clearly cut and shall be free from chips which in the case of diced— (aa) smaller than 13 mm shall pass through a sieve with 5 mm meshes; and (bb) of 13 mm and more, shall pass through a sieve with 6 mm meshes					
(g) Minimum length of slices (measured from tip to tip)	45 mm	40 mm	25 mm	25 mm	*	
(h) Uniformity of size in any one container in the case of:						
(i) Wholes	—	The mass of the x largest units in a container shall be not more than y times the mass of the x smallest units where x = 4 and y = 1½	As for Choice Grade except that x = 6 and y = 2	*	*	
(ii) Halves	The mass of the x largest units in a container shall be not more than y times larger than the mass of the x	As for Extra Choice Grade	As for Extra Choice Grade except that—	*	*	

	smallest units where—				
	(aa) $x = 2$ and $y = 1\frac{1}{2}$ for a count of 7 or under			(aa) $x = 2$ and $y = 2$ for a count of 7 or under	
	(bb) $x = 3$ and $y = 1\frac{1}{2}$ for a count of 8 or over			(bb) $x = 4$ and $y = 2$ for a count of 8 or over	
(iii) Quarters	The mass of the x largest units in a container shall not be more than y times larger than the mass of the x smallest units, where—	As for Extra Choice Grade except that—	As for Extra Choice Grade except that—	*	*
	(aa) $x = 2$ and $y = 1\frac{1}{2}$ for a count of 10 or less	(aa) $x = 3$ and $y = 1\frac{1}{2}$ for a count of 10 or less	(aa) $x = 2$ and $y = 2$ for a count of 10 or less		
	(bb) $x = 4$ and $y = 1\frac{1}{2}$ for a count of 11 to 20	(bb) $x = 5$ and $y = 1\frac{1}{2}$ for a count of 11 to 20	(bb) $x = 4$ and $y = 2$ for a count of 11 to 20		
		(cc) $x = 6$ and $y = 1\frac{1}{2}$ for counts of 21 and over	(cc) $x = 6$ and $y = 2$ for a count of 21 to 40		
			(dd) $x = 10$ and $y = 2$ for counts of 41 and over		
(iv) Slices	Shall be reasonably uniform and the mass of the x largest units in a container shall not be more than y times larger	As for Extra Choice Grade except that—	As for Choice Grade	*	*

	than the mass of the x smallest units, where—				
	(aa) x = 3 and y = 2 for a count of 10 or under	(aa) x = 3 and y = 3 for a count of 10 or under			
	(bb) x = 5 and y = 2 for a count of 11 to 20	(bb) x = 5 and y = 3 for a count of 11 to 20			
	(cc) x = 6 and y = 2 for counts of 21 and over: Provided that partial slices shall be ignored	(cc) x = 6 and y = 3 for counts of 21 and over			
(i) Shape of halves	Shall be normal	As for Extra Choice Grade	As for Extra Choice Grade	*	*
(j) Colour of units in the case of:					
(i) Wholes	—	Shall be of a fairly good colour throughout	Shall be of a reasonably good colour throughout	As for Standard Grade	*
(ii) Halves	Shall be of a good colour and shall show no serious red coloration around the stone	Shall be of a fairly good colour	Shall be of a reasonably good colour	As for Standard Grade	*
(iii) Quarters and slices	Shall be of a good colour	Shall be of a fairly good colour	Shall be of a reasonably good colour	As for Standard Grade	*
(iv) Diced	Shall be of a good colour	Shall be of a fairly good colour	Shall be of a reasonably good colour	As for Standard Grade	*

(v) Irregular pieces	—	—	Shall be of reasonably good colour throughout	As for Standard Grade	*
(k) Uniformity of colour in any one container in the case of:					
(i) Halves, quarters, slices and diced	Units in container shall be uniform in colour and deviations from the general colour shall not be conspicuous	Shall be of a fairly uniform colour throughout	Shall be of a reasonably uniform colour throughout	As for Standard Grade	*
(ii) Irregular pieces	—	—	Shall be of a reasonably uniform colour throughout	As for Standard Grade	*
(l) Crushing	Units shall not be crushed or broken or damaged by crushing (disintegrated)	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade	*
(m) Foreign matter	None	None	None	None	None
(n) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free	Reasonably free	Reasonably free

* Denotes no specification

— Denotes not applicable

Permissible deviations (by number per container)

(4) The maximum permissible deviations by number per container, unless otherwise specified for canned yellow clingstone peaches are as follows:

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade
(a) Uniformity of colour in any one container (halves, quarters, slices and diced)	25%	0%	0%	0%
(b) Crushing	6,7%	9,1%	16,7%	16,7%
(c) Shape of halves	0%	0%	20%	0%: Provided that the style of units in a container shall be recognisable as the style on the label
(d) Minimum length of slices	20%: Provided that the general appearance is not affected detrimentally	20%	20%	20%
(e) Preparation in the case of:				
(i) Wholes	—	30%	40%	40%
(ii) Halves	15%: Provided that if 15% represents less than one unit per container a full unit shall be allowed	20%	25%	25%
(iii) Quarters	15%	20%	25%	25%
(iv) (aa) Slices (by mass)	10%	15%	20%	20%
(bb) Butt-end, calyx ends, slivers and slabs	—	—	10%	*: Provided that the style of units in a container shall be recognisable as the style on the label

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade
(v) Diced (by mass)	10%	15%	20%	20%
(vi) Irregular pieces	—	—	30%	30%
(f) Size of diced (by mass)	20%	30%	40%	40%
(g) Off-suture cuts	15%	25%	40%	*
(h) (i) Deviations in paragraphs (b), (c), (e)(ii) and (g) collectively: Provided such defects are individually within the limits specified above (halves)	15%: Provided if 15% represents less than one unit per container a full unit shall be allowed	20%	40%	40%
(ii) Deviations in (b), (c) and (e)(iii), (iv), (v) collectively: Provided such defects are individually within the limits specified above (quarters, slices, diced)	15%	20%	25%	25%

* Denotes no specification

— Denotes not applicable

Additional marking requirements

- (5) If the requirements for the minimum number of peach halves as prescribed in subregulation (3)(d) are not compiled with, the count shall be stated on the label.

CANNED PEACH PULP AND PEACH PIE FRUIT (SOLID PACK PEACH)

43. The quality requirements for canned peach pulp and peach pie fruit (solid pack peaches) are as follows:

Styles and standards for styles

- (1) (a) Canned peach pie fruit (solid pack peaches) shall be presented as unscreened, which shall consist of either peach halves, peach quarters, peach segments or peach slices.
- (b) Canned peach pulp shall be presented as screened, which shall consist of peaches comminuted into granular particles.

Quality Standards

- (2) (a) There shall be three grades for canned peach pulp and peach pie fruit (solid pack peaches), namely Extra Choice Grade, Choice Grade and Manufacturers Grade.
- (b) The quality standards for canned peach pulp and peach pie fruit (solid pack peaches) 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	Shall be packed to capacity and shall contain not more than the minimum amount of water required for processing	As for Extra Choice Grade	As for Extra Choice Grade
(c) Fruit ingredient	Sound, well-coloured peaches	As for Extra Choice Grade	Reasonably sound peaches
(d) Preparation	Shall be free from defects	As for Extra Choice Grade	Shall be reasonably free from defects
(e) Colour	Shall be well-coloured	Shall be fairly well-coloured	Shall be reasonably well-coloured

Quality factor	Extra Choice Grade	Choice Grade	Manufacturers Grade
(f) Blemishes	Shall be free from blemishes	Shall be fairly free from blemishes	Shall be reasonably free from blemishes
(g) Foreign matter	None	None	None
(h) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free

CANNED PEARS

44. The quality requirements for canned pears are as follows:

Definitions

(1) Where used with regard to pears -

- (a) **"crushed/broken"** means a unit, in the case of whole pears, pear halves, quarters and slices, which has been—
 - (i) crushed to the extent that it has lost its normal shape (not due to ripeness); or
 - (ii) severed into definite parts: Provided that pear halves which are slightly split from the edge to the core cavity or at the stem-end shall not be considered broken: Provided further that all portions that collectively equal the size of a full unit are considered one unit in applying the permissible deviations;
- (b) **"core material"** means, in the case of all styles other than uncored whole pears, portions of a seed cavity or of a loose core, with or without seeds: Provided that all pieces of a core in a sample shall be aggregated and pieces totalling approximately one-half of a core shall be considered one unit in applying the permissible deviations; and
- (c) **"loose seed"** means any pear seed, or the equivalent in pieces of one seed, not included in the core material.

Styles and standards for styles

- (2) (a) Canned pears shall be presented as one of the following styles:
 - (i) Whole pears
 - (ii) Pear halves
 - (iii) Pear quarters
 - (iv) Pear slices

- (v) Diced pears
 - (vi) Pear pieces, mixed pieces or irregular pieces
- (b) (i) Whole pears shall consist of peeled or unpeeled whole pears which may have been cored or not.
- (ii) Pear halves shall consist of peeled or unpeeled pears, with the stems and cores removed, and cut into two approximately equal parts.
- (iii) Pear quarters shall consist of peeled pears with the cores removed and cut into four approximately equal parts.
- (iv) Pear slices shall consist of peeled pears with the cores removed and cut into wedge shaped units.
- (v) Diced pears shall consist of peeled pears with the cores removed and cut into cube-shaped units.
- (vi) Pear pieces, mixed pieces or irregular pieces shall consist of peeled pears with the cores removed and cut into irregular shaped and sized units.

Quality Standards

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

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
(iii) Ingoing mass in grams:					
(aa) Per container	439	439	439	439	439
(bb) Average per container	467	467	467	467	467
(c) Maximum count in the case of:					
(i) Halves	22	22	32	32	*
(ii) Quarters	30	40	45	45	*
(d) Minimum count	5: Provided that halves in containers with a capacity of between 400ml and 500ml shall either have a minimum count of 5 or be marked according to sub-regulation (5): Provided further that in the case of M1 containers a minimum count of 4 is allowable	*	*	*	*
(e) Fruit ingredient	Bon Chretien (Bartlett) pears which are sound, and in the case of diced, pears of any cultivar, except Keiffer pears: Provided that the diced in any one container shall have	Pears of any cultivar except Keiffer pears: Provided that the pears have similar cultivar characteristics and are sound	Pears of any cultivar: Provided that the pears have similar cultivar characteristics and are sound	As for Standard Grade	Pears which are sound

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
(f) Preparation	<p>similar cultivar characteristics and are sound</p> <p>(i) Shall be free from defects</p> <p>(ii) Shall be free from halves broken into two</p> <p>(iii) Shall be free from pink coloured units</p> <p>(iv) Shall be neatly peeled and free from residual peel</p> <p>(v) Shall be precisely and symmetrically cored</p> <p>(vi) Shall be free from marked uneven maturity</p> <p>(vii) Shall be free from green coloured units and too hard texture</p> <p>(viii) Shall be free from core or parts of the core</p> <p>(ix) May not be trimmed</p>	<p>(i), (ii), (iii), (iv), (v), (vi), (vii) and (viii) as for Extra Choice Grade</p> <p>(ix) May be trimmed: Provided that the units do not thereby lose their normal shape and in the case of halves, trimming restricted on the outer edges is allowed</p>	As for Choice Grade	<p>As for 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</p>	<p>Shall be reasonably free from defect, residual peel, core and parts of the core</p>

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
	<p>(x) Diced shall be cleanly cut and shall be free from chips which in the case of diced—</p> <p>(aa) smaller than 13 mm, shall pass through a sieve with 5 mm meshes; and</p> <p>(bb) of 13mm or more, shall pass through a sieve with 6mm meshes</p>	<p>(x) As for Extra Choice Grade</p>			
(g) Minimum length of slices (measured from tip to tip)	50 mm	40 mm	30 mm	30 mm	*
(h) Uniformity of size in any one container in the case of:					
(i) Halves	<p>The mass of the x largest units in a container shall be not more than y times the mass of the x smallest units where—</p> <p>(aa) x = 3 and y = 1½ for counts of 8 or under</p> <p>(bb) x = 4 and y = 1½ for counts of 9 or above</p>	<p>As for Extra Choice Grade except that—</p> <p>(aa) x = 3 and y = 1½ for counts of 8 or under</p> <p>(bb) x = 4 and y = 1½ for counts 9 to 16</p>	<p>As for Extra Choice Grade except that—</p> <p>(aa) x = 3 and y = 2 for counts of 8 or under</p> <p>(bb) x = 5 and y = 2 for counts of 9 to 16</p>	*	*

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
(ii) Quarters	The mass of x largest units in a container shall not be more than y times the mass of the x smallest units, where—	(cc) $x = 6$ and $y = 1\frac{1}{2}$ for counts 17 or above	(cc) $x = 8$ and $y = 2$ for counts of 17 or above	*	*
		As for Extra Choice Grade except that—	As for Extra Choice Grade except that—		
		(aa) $x = 2$ and $y = 2$ for counts of 10 or under	(aa) $x = 3$ and $y = 2$ for counts of 10 or under		
		(bb) $x = 3$ and $y = 2$ for counts of 11 to 20	(bb) $x = 4$ and $y = 2$ for counts of 11 to 20		
(iii) Slices	The mass of x largest units in a container shall not be more than y times larger than the mass of the x smallest units where—	(cc) $x = 4$ and $y = 2$ for counts of 21 or above	(cc) $x = 6$ and $y = 2$ for counts of 21 or above	*	*
			(cc) $x = 6$ and $y = 2\frac{1}{2}$ for counts of 21 to 35		
			(dd) $x = 3$ and $y = 2\frac{1}{2}$ for counts of 36 or above		
		As for Extra Choice Grade except that—	As for Extra Choice Grade except that—		
	(aa) $x = 3$ and $y = 2$ for counts of 10 or under	(aa) $x = 2$ and $y = 2\frac{1}{2}$ for counts of 10 or under	(aa) $x = 3$ and $y = 3$ for counts of 10 or under		

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
	(bb)x = 5 and y = 2 for counts of 11 to 20 (cc)x = 6 and y = 2 for counts of 21 or above	(bb)x = 5 and y = 2½ for counts 11 to 20 (cc)x = 6 and y = 2½ for counts of 21 or above	(bb)x = 5 and y = 3 for counts of 11 to 20 (cc)x = 6 and y = 3 for counts of 21 or above		
(i) Shapes of halves, quarters, slices and diced	Shall be normal	As for Extra Choice Grade	As for Extra Choice Grade	*	*
(j) Colour of units	Shall be of good colour	Shall be of a fairly good colour	Shall be of a reasonably good colour	As for Standard Grade	*
(k) Uniformity of colour (halves, quarters, slices and diced) in any one container	Units in a container shall be uniform in colour and deviations from the general colour shall not be conspicuous	Shall be fairly uniform in colour throughout	Shall be reasonably uniform in colour throughout	As for Standard Grade	*
(l) Crushing (halves, quarters, slices and diced)	Units many not be crushed, or broken or damaged by crushing	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade: Provided that the greater proportion of the units in a container shall be recognisable as of the style as described on the label	
(m) Foreign matter	None	None	None	None	None
(n) 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 by number per container, unless otherwise specified for canned pears are as follows:

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade
(a) Uniformity of colour (halves, quarters, slices and diced) in any one container	25%	0%	0%	0%
(b) Crushing in the case of:				
(i) Halves	12,5%	13,6%	18,8%	18,8%
(ii) Quarters	6,7%	7,5%	13,3%	13,3%
(iii) Slices—				
(aa) A2½ container	2	3	6	6
(bb) Containers larger or smaller than A2½ containers	In the same proportion as 2 to 853 ml	In the same proportion as 3 to 853 ml	In the same proportion as 6 to 853 ml	In the same proportion as 6 to 853 ml
(c) Preparation in the case of:				
(i) Halves, quarters and slices	15%: Provided that if 15% represents less than one unit per container a full unit shall be allowed	20%	30%	30%
(ii) Diced (by mass)	15%	20%	30%	30%
(iii) Irregular pieces	—	—	30%	30%
(d) Size of diced (by mass)	20%	30%	40%	40%

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade
(e) Deviations in paragraphs (b)(i), (ii) and (c)(i) (halves and quarters) collectively: Provided such defects are individually within the limits specified above	15%	20%	30%	30%

* Denotes no specification

— Denotes not applicable

Additional marking requirements

- (5) If the requirements for the minimum number of pear halves as prescribed in subregulation (3)(d) are not complied with, the count shall be stated on the label.

CANNED PINEAPPLES

45. The quality requirements for canned pineapples are as follows:

Definitions

- (1) Where used with regard to canned pineapples—
- (a) **"black spot"** means—
 - (i) the soft, watery, brown discoloration (wet type) of an infested fruit which spreads to neighbouring fruit; or
 - (ii) dry spot of which the infested tissue has a brown and corky appearance;
 - (b) **"broken"** means when all styles of canned pineapples severed into definite parts;
 - (c) **"core"** means the pineapple portion which is identified as definitely hard and characteristic of the centre structure which is normally removed during processing; and
 - (d) **"excessive trimming"** means when pineapple is trimmed to an extent that its normal shape is destroyed and detracts from the appearance of such unit.

Styles and standards for styles

(2) (a) Canned pineapples shall be presented as one of the following styles:

- (i) Pineapple wholes
- (ii) Pineapple rings (slices)
- (iii) Pineapple half slices
- (iv) Pineapple quarter slices
- (v) Pineapple pieces
- (vi) Pineapple chunks
- (vii) Pineapple diced (segments)
- (viii) Pineapple titbits (pizza cut)
- (ix) Pineapple broken rings
- (x) Pineapple wafers
- (xi) Pineapple crushed or grated
- (xii) Pineapple spears

- (b) (i) Pineapple whole shall consist of the cylindrical whole cut with the core removed.
- (ii) Pineapple rings shall consist of uniformly cut circular rings cut across the axis of the peeled, cored pineapple cylinders.
- (iii) Pineapple half slices shall consist of uniformly cut and approximately semicircular halves of slices.
- (iv) Pineapple quarter slices shall consist of uniformly cut, one-fourth portions of slices.
- (v) Pineapple pieces shall consist of irregular shapes and sizes not identifiable as specific style and does not include chunks.
- (vi) Pineapple chunks shall consist of short, thick pieces cut from thick slices or from peeled cored pineapple and predominantly more than 12mm in both thickness and width, less than 38 mm in length.
- (vii) Pineapple diced (segments) shall consist reasonably uniform, cubed shaped pieces, predominantly 14 mm or less in the longest edge dimension.
- (viii) Pineapple titbits (pizza cut) shall consist of reasonably uniform wedge shaped sectors cut from slices or portions thereof and are predominantly from 8 mm to 13 mm.
- (ix) Pineapple broken rings shall consist of arc shaped portions which may not be uniform in size or shape.
- (x) Pineapple wafers shall consist of uniformly circular slices or rings cut across the axis of the peeled and uncored pineapple cylinders.
- (xi) Pineapple crushed or grated shall consist of finely cut or shredded or grated or diced pieces of pineapples.

(xii) Pineapple spears shall consist of long slender pieces cut radially and lengthwise of the cored pineapples cylinder predominantly 65 mm or longer.

Quality Standards

(5) (a) There shall be five grades of canned pineapples, namely Extra Choice Grade, Choice Grade, Standard Grade, Substandard Grade and Manufacturers Grade.

(b) The quality standards for canned pineapples 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 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	As for Extra Choice Grade	As for Extra Choice Grade
(ii) Drained mass in grams in the case of:					
(aa) Rings, in the case of:					
-Cayenne pineapples	481	481	467	467	467
-Queen pineapples	453	453	453	453	453
(bb) Pieces, chunks, segments, titbits and spears in the case of:					
-Cayenne pineapples	481	481	481	481	481
-Queen pineapples	453	453	453	453	453

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
(cc) Broken rings, half and quarter slices in the case of:					
-Cayenne pineapples	—	481	481	481	481
-Queen pineapples	—	453	453	453	453
(dd) Wafers	—	510	496	496	496
(ee) Grated or crushed pineapples	65% of the net mass	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade
(iii) Minimum ingoing mass in grams per container in the case of:					
(aa) Rings in the case of:					
-Cayenne pineapples	538	538	510	510	510
-Queen pineapples	496	496	496	496	496
(bb) Pieces, chunks, segments, titbits and spears, in the case of:					
-Cayenne pineapples	538	538	538	538	538
-Queen pineapples	496	496	496	496	496
(cc) Broken rings, half and quarter slices, in the case of:					
-Cayenne pineapples	—	538	538	538	538
-Queen pineapples	—	496	496	496	496

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
(dd) Wafers	—	567	524	524	524
(iv) Average ingoing mass in gram per container:					
(aa) Rings in the case of:	552	552	524	524	524
-Cayenne pineapples	510	510	496	496	496
-Queen pineapples					
(bb) Pieces, chunks, segments, titbits and spears in the case of:					
-Cayenne pineapples	552	552	552	552	552
-Queen pineapples	510	510	510	510	510
(cc) Broken rings, half and quarter slices in the case of:					
-Cayenne pineapples	—	552	552	552	552
-Queen pineapples	—	510	510	510	510
(dd) Wafers	—	586	557	557	557
(c) Maximum count of slices or rings or wafers in the case of:					
(i) Cayenne pineapples	25	30	30	*	*
(ii) Queen pineapples	25	30	30	*	*

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
(d) Fruit ingredient	Sound pineapples which have similar cultivar characteristics	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade	Sound pineapples
(e) Preparation	<p>(i) Shall be free from defects</p> <p>(ii) Shall be free from excessive core, discoloured patches, slashes, bruised sides and hardened portions</p> <p>(iii) Rings, pieces, chunks, segments, titbits and spears shall be cleanly cut from peeled and cored pine-apples</p>	<p>(i), (ii) and (iii) as for Extra Choice Grade</p> <p>(iv) Broken rings shall consist of arc shaped portions of rings, radially cut or broken</p>	As for Choice Grade	As for Standard Grade except that the greater proportion of the units shall only be recognisable as of the style described on the label	Shall be reasonably free from defects

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
(f) Trimming in the case of:					
(i) Rings	May be slightly trimmed provided that the contour of either side of a slice is not thereby affected	May be trimmed to the degree that either only the contour of one side of a slice is affected or that eccentricity does not exceed 2,5 mm	May be trimmed provided that the reasonably attractiveness of the appearance is not thereby affected: Provided that end cuts shall not be deemed to be a deviation	*	*
(ii) Broken rings, half and quarter slices	—	Shall be slightly trimmed that the contour of either side of a broken ring is not thereby affected	Shall be trimmed to such an extent that the contour of only one side of a broken ring is thereby affected	*	*
(iii) Pieces, chunks, segments, titbits and spears	Shall only be trimmed very slightly	Shall only be trimmed slightly	*	*	*
(iv) Wafers	—	May be trimmed slightly provided that the contour of either side of a slice not thereby affected	*	*	*
(g) Size, in the case of:					
(i) Pieces, segments, titbits and spears	In a sample of 30g the average mass of the units concerned shall not be less than 1 g	As for Extra Choice Grade	As for Extra Choice Grade except in the case of pieces where the average mass shall	As for Standard Grade	*

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
(ii) Chunks	each or more than 7 g each In a sample of 30 g the average mass of the chunks shall not be less than 2 g each or more than 15g each	As for Extra Choice Grade	not be more than 15 g each As for Extra Choice Grade	As for Extra Choice Grade	*
(iii) Broken rings, half and quarter slices	— —	The drained mass shall consist of units: (aa) which are not less than 8mm or not more than 14mm thick; (bb) which are not less than 20mm in width as measured from outer edge to inner edge; (cc) which have an outside diameter differing by not more than 5mm	The drained mass shall consist of units: (aa) which are not less than 8mm or not more than 14mm thick; (bb) which are not less than 20mm in width as measured from outer edge to inner edge; (cc) which have an outside diameter differing by not more than 10mm	As for Standard Grade	*
(iv) Wafers		Shall have thickness of not more than 7 mm	As for Choice Grade	As for Choice Grade	*

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
(h) Shape (Broken rings)	—	Shall have an arc of not less than 180° and not more than 270°	Shall have an arc of not less than 90°	*	*
(i) Uniformity of size in any one container, in the case of:					
(i) Rings	Shall be uniform in diameter and thickness	As for Extra Choice Grade	Shall be reasonably uniform in diameter and thickness	*	*
(ii) Pieces, chunks, segments, titbits and spears	The mass of 10% of the contents by number, consisting of the largest units, shall be not more than 1½ the mass of 10% by number, of the contents, consisting of the smallest units: Provided that 2½% by mass of either the largest or smallest units shall be ignored	The mass of 20% of the contents by number, consisting of the largest units, shall be not more than 1½ times the mass of 20% by number of the contents, consisting of the smallest units: Provided that 5% by mass of either the largest or smallest units shall be ignored	*	*	*
(iii) Broken rings, half and quarter slices and wafers	—	Shall be uniform in thickness, width, size and shape	Shall be uniform in thickness: Provided that lack of uniformity in size or shape shall not be deemed to be a deviation	*	*

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
(j) Colour of units, in the case of:					
(i) Rings	Shall be of a good and fairly uniform colour: Provided that where the colour is good, less insistence will be placed on uniformity of colour	Shall be of a fairly good and reasonably uniform colour	Shall be of a reasonably good and uniform colour	As for Standard Grade	*
(ii) Pieces, chunks, segments, titbits and spears	Shall be of a good and fairly uniform colour	Shall be of a fairly good and reasonably uniform colour	Shall be of a reasonably good and uniform colour	As for Standard Grade	*
(iii) Broken rings, half and quarter slices and wafers	—	Shall be of a fairly good and uniform colour	Shall be of a fairly good and a reasonably uniform colour	As for Standard Grade	*
(k) Crushing in the case of:					
(i) Rings	May not be crushed or damaged or broken as a result of crushing	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade	*
(ii) Pieces, chunks, segments, titbits and spears	May not be crushed or damaged or broken as a result of crushing	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
(iii) Broken rings, half and quarter slices and wafers	—	May not be crushed or damaged or broken as a result of crushing	As for Choice Grade	As for Choice Grade	*
(l) Residual core in the case of: Rings, pieces, chunks, segments, titbits, spears, broken rings, half and quarter slices	Shall be free from residual core	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade	*
(m) Coring holes in the case of rings	Shall be free from coring holes which are not centrally placed: Provided that coring holes of which eccentricity does not exceed 1,5 mm shall be allowable	Shall be free from coring holes which are not centrally placed: Provided that coring holes of which eccentricity does not exceed 2,5 mm shall be allowable	Eccentricity of coring holes is allowable	As for Standard Grade	*
(n) Eyes, leathery pockets and black-spots in the case of:					
(i) Rings, pieces, chunks, segments, titbits and spears	Shall be free from eyes or portions of eyes: Provided that eyes or conspicuous leathery pockets shall be regarded as of a serious intensity and portions of eyes and less conspicuous leathery pockets as of a light intensity	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
(ii) Broken rings, half and quarter slices and wafers	—	Shall be free from eyes or portions of eyes: Provided that eyes or conspicuous leathery pockets shall be regarded as of a serious intensity and portions of eyes and less conspicuous leathery pockets as of a light intensity	As for Choice Grade	As for Choice Grade	*
(o) Seeds	Shall be free from loose seeds	Shall be fairly free from loose seeds	*	*	*
(p) Foreign matter	None	None	None	None	None
(q) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free	Reasonably free	Reasonably free

* Denotes no specification

— Denotes not applicable

Permissible deviations (by number per container)

(6) The maximum permissible deviations allowable by number per container, except where otherwise specified, for canned pineapples are as follows:

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade
(a) Loose seeds (per 50 g nett mass)	1	2	3	*
(b) Eyes, leathery pockets and black-spots in the case of:				
(i) Rings, pieces, chunks, segments, titbits and spears—				
(aa) serious intensity	1 unit per 1 kg drained mass	5%	12,5%	12,5%
(bb) light intensity	5%	10%	20%	20%
(ii) Broken rings, half and quarter slice—				
(aa) serious intensity	—	5%	12,5%	12,5%
(bb) light intensity	—	10%	20%	20%
(c) Shape - Broken rings, half and quarter slices (by mass)	—	10%	10%	*
(d) Size - Broken rings, half and quarter slices and wafers	—	5%	5%	5%
(e) Residual core (by mass)	3%	5%	7%	7%
(f) Eccentricity of coring holes	More than 1,5 mm: 15%	More than 2,5 mm: 20%	*	*
(g) Trimming in the case of:				
(i) Rings	0%	6,7%	*	*
(ii) Broken rings, half and quarter slices	—	8%	15%	*

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade
(iii) Pieces, chunks, segments, titbits and spears	15%	20%	*	*
(iv) Wafers	15%	20%	*	*
(h) Preparation and crushing in the case of:				
(i) Rings or slices (to the nearest unit)	15%	20%	25%	25%
(ii) Pieces, chunks, segments, titbits and spears	15%	20%	25%	25%
(iii) Broken rings, half and quarter slices and wafers	—	20%	20%	20%

* Denotes no specification

— Denotes not applicable

CANNED PLUMS

46. The quality requirements for canned plums are as follows:

Styles and standards for styles

(1) (a) Canned plums shall be presented as one of the following styles:

- (i) Whole plums
- (ii) Plum halves

(b) (i) Whole plums shall consist of whole peeled or unpeeled plums which may be pitted or unpitted.

(ii) Plum halves shall consist of peeled or unpeeled and pitted plums cut into two approximately equal parts.

Quality Standards

(2) (a) There shall be five grades of canned plums namely Extra Choice Grade, Choice Grade, Standard Grade, Substandard Grade and Manufacturers Grade.

(b) The quality standards for canned plums are 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:					
(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	453	453	453	453	453
(iii) Ingoing mass in grams:					
(aa) Per container	481	481	481	481	481
(bb) Average per container	510	510	510	510	510
(c) Maximum count in the case of:					
(i) Wholes	—	15	25	25	*
(ii) Halves	25	35	40	40	*

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
(d) Allowable styles	Halves	Either halves or wholes	As for Choice Grade	As for Choice Grade	*
(e) Fruit ingredient	Satsuma or related cultivars	Plums with similar cultivar characteristics	As for Choice Grade	As for Choice Grade	*
(f) Preparation	(i) Shall be free from defects (ii) Shall be free from stalks (iii) Units shall show no peripheral trimming	(i) and (ii) as for Extra Choice Grade (iii) Units may be trimmed: Provided that they shall not lose their normal shape	As for Choice Grade	As for 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
(g) Uniformity of size in any one container	The mass of x largest units in a container shall not be more than y times the mass of the x smallest units where x = 2 and y = 1½	As for Extra Choice Grade except that x = 4 and y = 1½	As for Extra Choice Grade except that x = 6 and y = 1½	*	*
(h) Colour of units	Shall be of a very good colour	Shall be of a good colour	Shall be of a fairly good colour	As for Standard Grade	*
(i) Uniformity of colour in any one container	Shall have a uniform colour and deviations from the general colour shall not be conspicuous	As for Extra Choice Grade	Shall be of a fairly good colour	As for Standard Grade	*
(j) Crushing	Units shall not be crushed or damaged or broken by crushing: Provided that cracked or broken skins shall not be	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
	deemed to be crushed or to be disintegrated				
(k) Blemishes	None	None	None	None	None
(l) Foreign matter	None	None	None	None	None
(m) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free	Reasonably free	Reasonably free

* Denotes no specification

— Denotes not applicable

Permissible deviations (by number per container)

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

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade
(a) Uniformity of colour in any one container	20%	25%	0%	0%
(b) Crushing in the case of:				
(i) Wholes	—	13,3%	12%	12%
(ii) Halves	4%	5,7%	7,5%	7,5%
(c) Preparation in the case of:				
(i) Wholes	—	13,3%	20%	20%
(ii) Halves	4%	5,7%	12,5%	12,5%

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade
(d) Blemishes	8%	10%	20%	20%
(e) Deviations in paragraphs (b)(i), (c)(i) and (d) collectively: Provided such defects are individually within the limits specified above	8%	15%	20%	20%
(f) Deviations in paragraph (b)(ii), (c)(ii) and (d) collectively: Provided such defects are individually within the limits specified above	8%	10%	20%	20%

— Denotes not applicable

CANNED QUINCES

47. The quality requirements for canned quinces are as follows:

Styles and standards for styles

- (1) (a) Canned quinces shall be presented as one of the following styles:
 - (i) Quince quarters
 - (ii) Quince slices
- (b) (i) Quince quarters shall consist of peeled and cored quinces cut into four approximately equal parts.
- (ii) Quince slices shall consist of peeled and cored quinces cut into wedge shaped units.

Quality Standards

- (2) (a) There shall be four grades for canned quinces, namely Choice Grade, Standard Grade, Substandard Grade and Manufacturers Grade.
- (b) The quality standards for canned quinces 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%
(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	453	453	453	453
(iii) Ingoing mass in grams:				
(aa) Per container	481	481	481	481
(bb) Average per container	510	510	510	510
(c) Fruit ingredient	Quinces with similar cultivar characteristics	As for Choice Grade	As for Choice Grade	*
(d) Preparation	(i) Shall be free from defects (ii) Shall be peeled and free from residual peel (iii) Shall be reasonably free from core (iv) Units shall be cleanly cut (v) Units shall be so trimmed as not to lose their normal shape	As for Choice Grade	As for Choice Grade except that the units may be trimmed: Provided that the greater proportion of the units shall be recognisable as of the style described on the label	Shall be reasonably free from defects, residual peel and core

Quality factor	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
(e) Minimum length of slices (measured from tip to tip)	50 mm	40 mm	40 mm	*
(f) Thickness of slices (measured at the thickest part of the slice)	10-20 mm	6-20 mm	6 - 20 mm	*
(g) Shape of units	Shall be well-shaped	As for Choice Grade	*	*
(h) Uniformity of shapes and thickness, in the case of slices, in any one container	Shall be fairly uniform in shape and thickness	Shall be reasonably uniform in shape and thickness	*	*
(i) Colour of units	Shall be of a good colour	Shall be of a fairly good colour	As for Standard Grade	*
(j) Uniformity of colour in any one container	Units in a container shall be uniform in colour and deviations from the general colour shall not be conspicuous	Shall be of a fairly uniform colour throughout	As for Standard Grade	*
(k) Texture of units	Shall have a soft texture	As for Choice Grade	As for Choice Grade	*
(l) Foreign matter	None	None	None	None
(m) Extraneous vegetable matter	Fairly free	Reasonably free	Reasonably free	Reasonably free

* Denotes no specification

Permissible deviations (by number per container)

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

Quality factor	Choice Grade	Standard Grade	Substandard Grade
(a) Uniformity of colour in any one container	25%	0%	0%
(b) Preparation	20%	30%	30%

CANNED TWO FRUIT

48. The quality requirements for canned two fruit are as follows:

Quality Standards

- (1) (a) There shall be five grades for canned two fruit, namely Extra Choice Grade, Choice Grade, Standard Grade, Substandard Grade and Manufacturers Grade.
- (b) The quality standards for canned two fruit 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:					
(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	453	453	453	453	453
(c) Fruit ingredient	Shall consist of a mixture of any two kinds of the following fruit suitably prepared either from fresh fruit or from canned fruit, or from both: Peaches,	As for Extra Choice Grade	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
(d) Composition	pears, apricots, grapes and pineapples Each constituent shall not be less than 40% of the total minimum specified drained mass	Each constituent shall not be less than 35% of the total minimum specified drained mass	As for Choice Grade	As for Choice Grade	*
(e) Preparation	(i) Shall be free from defects (ii) Shall consist of fruit complying with the specifications, where applicable, for Extra Choice Grade, as prescribed in these regulations for the kind of fruit concerned	(i) As for Extra Choice Grade (ii) Shall consist of fruit complying with the specifications, where applicable, for Choice Grade, as prescribed in these regulations for the kind of fruit concerned	(i) As for Extra Choice Grade (ii) Shall consist of fruit complying with the specifications, where applicable, for Standard Grade, as prescribed in these regulations for the kind of fruit concerned	(i) and (ii) as for Standard Grade (iii) The greater proportion of the units shall be recognisable as of the style described on the label	Shall be reasonably free from defects
(f) Foreign matter	None	None	None	None	None
(g) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free	Reasonably free	Reasonably free

* Denotes no specification

Additional marking requirements

- (2) The expression "mixed fruit" may be used instead of the expression "two fruit".

CANNED YOUNGBERRY PULP

49. The quality requirements for canned youngberry pulp are as follows:

Quality standards

- (1) (a) There shall be three grades for canned youngberry pulp, namely Extra Choice Grade, Choice Grade and Manufacturers Grade.
- (b) The quality standards for canned youngberry pulp 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) Fruit ingredient	Sound, well-coloured, ripe, whole youngberries of which the stems have been removed	As for Extra Choice Grade	Reasonably sound, ripe and whole youngberries
(c) Preparation	(i) Shall be practically free from defects (ii) Shall be free from insects and practically free from stems, leaves, dried berries, grit and other foreign matter	(i) Shall be fairly free from defects (ii) As for Extra Choice Grade	(i) Shall be reasonably free from defects (ii) Shall be fairly free from insects, stems, leaves, dried berries, grit and other foreign matter
(d) Foreign matter	None	None	None
(e) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free

UNSPECIFIED CANNED FRUIT

50. The quality requirements for unspecified canned fruit are as follows:

Quality Standards

- (1) (a) There shall be four grades of unspecified canned fruit, namely Extra Choice Grade, Choice Grade, Substandard Grade and Manufacturers Grade.
- (b) The quality standards for unspecified canned fruit 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	Packed to capacity	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade
(c) Fruit ingredient	Sound fruit	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade
(d) Preparation	Shall be free from defects	Shall be fairly free from defects	As for Choice Grade	Shall be reasonably free from defects
(e) Blemishes	Shall be free from blemishes	Shall be fairly free from blemishes	As for Choice Grade	Shall be reasonably free from serious blemishes
(f) Foreign matter	None	None	None	None
(g) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free	Reasonably free

UNSPECIFIED CANNED FRUIT PULP

51. The quality requirements for unspecified canned fruit pulp are as follows:

Quality Standards

- (1) (a) There shall be three grades of unspecified canned fruit pulp, namely Extra Choice Grade, Choice Grade and Manufacturers Grade.
- (b) The quality standards for unspecified canned fruit pulp 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	Packed to capacity	As for Extra Choice Grade	As for Extra Choice Grade
(c) Fruit ingredient	Sound fruit	As for Extra Choice Grade	Reasonably sound fruit
(d) Preparation	Shall be free from defects	Shall be fairly free from defects	Shall be reasonably free from defects
(e) Uniformity of colour	Shall be uniform in colour	Shall be fairly uniform in colour	Shall be reasonably uniform in colour
(f) Blemishes	Shall be free from blemishes	Shall be fairly free from blemishes	Shall be reasonably free from blemishes
(g) Foreign matter	None	None	None
(h) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free

CANNED FRUIT JUICE AND FRUIT JUICE CONCENTRATE

52. The quality requirements for canned fruit juice and fruit juice concentrate are as follows:

Quality Standards

(1) (a) There shall be three grades of canned fruit juice and fruit juice concentrate, namely Extra Choice Grade, Choice Grade and Manufacturers Grade.

(b) The quality standards for canned fruit juice and fruit juice concentrate 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) °Brix	Shall comply to the °Brix declared on the label	As for Extra Choice Grade	As for Extra Choice Grade

Quality factor	Extra Choice Grade	Choice Grade	Manufacturers Grade
(c) Fill of containers	Packed to capacity	As for Extra Choice Grade	As for Extra Choice Grade
(d) Fruit ingredient	Fruit which is sound and suitable	As for Extra Choice Grade	Reasonably sound and suitable fruit
(e) Preparation	(i) Shall be free from defects (ii) Shall be free from seed, parts of seed, core and peel (iii) Shall be free from foreign or off-tastes	(i) Shall be practically free from defects (ii) Shall be practically free from seed, parts of seed, core and peel (iii) As for Extra Choice Grade	(i) Shall be fairly free from defects (ii) Shall be fairly free from seed, parts, of seed, core and peel (iii) Shall be fairly free from foreign or off-tastes
(f) Colour	Shall be of a good colour, typical for the juice of the product concerned	Shall be of a reasonably good colour, typical for the juice of the product concerned	As for Choice Grade
(g) Artificial colouring matter	Shall be free from artificial colouring matter	As for Extra Choice Grade	As for Extra Choice Grade
(h) Flavour	Shall have a good flavour typical for the product concerned and shall be free from off-flavours	As for Extra Choice Grade	As for Extra Choice Grade
(i) Foreign matter	None	None	None
(j) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free