

Canned Stone Fruits — Specification

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Canned Stone Fruits — Specification

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Foreword

This Kenya Standard was prepared by the Processed Fruits and Vegetables Technical Committee under the guidance of the Standards Projects Committee and it is in accordance with the procedures of the Kenya Bureau of Standards.

The standard stipulates the essential compositional, quality, microbiological, contaminants and labelling requirements for stone canned fruits as defined in this standard.

During the preparation of this standard useful information was derived from the following document:

Standard for canned stone fruits (CXS 242-2003)

Acknowledgement is hereby made for the assistance derived from these sources.

Canned Stone Fruits — Specification

1 Scope

This Kenya Standard specifies requirements and methods of sampling and test for canned stone fruits of the genus *Prunus*, as defined in Section 3 below, offered for direct consumption, including for catering purposes or for repacking if required.

It does not apply to the product when indicated as being intended for further processing.

2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

KS 2752, Processed Fruits and Vegetables- Code of practice

KS CODEX STAN 192, *General standard for food additives*

KS CODEX STAN 193, *Codex general standard for the contaminants and toxins in foods*

KS EAS 36, Honey — Specification

KS EAS 38, *Labeling of prepackaged foods — Specification*

KS CODEX STAN 193, *Codex general standard for the contaminants and toxins in foods*

KS CAC/GL 51, *Guidelines for packing media for canned fruits*

KS CAC/GL 66, *Guidelines for the use of flavourings*

KS CAC/RCP 23, *Code of hygienic practice for low and acidified low-acid canned foods*

CAC/RCP 53, *Code of hygienic practice for fresh fruits and vegetables*

KS EAS 38, *Labeling of prepackaged foods — Specification*

KS EAS 803, Nutrition labelling — Requirements

KS EAS 804, *Claims — General requirements*

KS EAS 805:2014, Use of nutrition and health claims — Requirements

KS ISO 5522, Fruits, vegetables and derived products - Determination of total sulphur dioxide content

KS ISO 6633; Fruits, vegetables and derived products -- Determination of lead content -- Flameless atomic absorption spectrometric method

KS ISO 17240; Fruit and vegetable products -- Determination of tin content -- Method using flame atomic absorption spectrometric

ISO 4833-1, *Microbiology of the food chain — Horizontal method for the enumeration of microorganisms — Part 1: Colony count at 30 degrees C by the pour plate technique*

ISO 6579-1, *Microbiology of the food chain — Horizontal method for the detection, enumeration and serotyping of Salmonella — Part 1: Detection of Salmonella spp.*

KS ISO 6888-1, *Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of coagulase-positive staphylococci (Staphylococcus aureus and other species) — Part 1: Technique using Baird-Parker agar medium*

KS ISO 7251, *Microbiology of food and animal feeding stuffs — Horizontal method for the detection and enumeration of presumptive Escherichia coli - Most probable number technique*

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ISO/TS 6733, Milk and milk products -- Determination of lead content -- Graphite furnace atomic absorption spectrometric method

ISO/TS 17919; Microbiology of the food chain -- Polymerase chain reaction (PCR) for the detection of food-borne pathogens -- Detection of botulinum type A, B, E and F neurotoxin-producing clostridia

KS ISO 7932; Microbiology of food and animal feeding stuffs-- Horizontal method for the enumeration of presumptive *Bacillus cereus* -- Colony-count technique at 30 degrees C

3 Descriptions

3.1 Product definition

3.1.1 Canned stone fruits are the products:

(a) prepared from fresh or frozen or previously canned, mature stone fruits of commercial canning varieties of the genus *Prunus*, stemmed, pitted or unpitted, and conforming to the characteristics of the stone fruits suitable for human consumption;

(b) packed with or without a suitable liquid packing medium, sugars and/or other carbohydrate sweeteners such as honey, and other permitted ingredients as indicated in Section 4.1.3 below; and

(c) processed by heat, in an appropriate manner, before or after being hermetically sealed in a container, so as to prevent spoilage.

3.2 Species

The following species may be used:

3.2.1 Apricot - *Prunus armeniaca* L

3.2.2 Peach - *Prunus persica* L.

3.2.3 Plum

(a) *Prunus cerasifera* Ehrb. (cherry plum);

(b) *Prunus domestica* L. (plum);

(c) *Prunus insititia* L. (mirabelle or damson);

(d) *Prunus italica* L. (greengage).

3.2.4 Cherry

(a) *Prunus avium* L. (sweet cherry including Bigarreaux);

(b) *Prunus cerasus* L., var. *austera* L. (sour cherry including griottes).

3.3 Varietal Type

Distinct varietal types should be designated for peaches, plums and cherries.

3.3.1 Peach

3.3.1.1. Type by the ease of separation of pit

(a) **Clingstone** - where the pit adheres to the flesh; or

(b) **Freestone** - where the pit separates readily from the flesh.

3.31.1.2 Type by colour

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- (a) **Green** - varietal types in which the predominant colour of the flesh of the ripe fruit ranges from pale green to green when fully ripe;
- (b) **Red** - varietal types in which the predominant colour of the flesh of the ripe fruit ranges from pale yellow to orange red and with variegated red colouring other than that associated with the pit cavity;
- (c) **White** - varietal types in which the predominant colour of the flesh of the ripe fruit ranges from white to yellow-white; and
- (d) **Yellow** - varietal type in which the predominant colour of the flesh of the ripe fruit ranges from pale yellow to rich red orange.

3.3.2. Plum

- (a) Cherry Plums;
- (b) Greengages;
- (c) Mirabelles;
- (d) Purple Plums;
- (e) Quetsches;
- (f) Red Plums;
- (g) Yellow Plums.

3.3.3.3 Cherries

- (a) Sour (Griottes);
- (b) Sweet Dark;
- (c) Sweet Light (Bigarreaux).

3.4 Styles

3.4.1 Peaches shall be peeled.

3.4.2 **Whole** - unpitted or pitted whole fruit.

3.4.3 **Halves** - pitted and cut into two approximately equal parts²

3.4.4 **Quarters** - pitted and cut into four approximately equal parts

3.4.5 **Slices** - pitted and cut into wedge shaped sectors

3.4.6 **Dices** - pitted and cut into cube-like parts

3.4.7 **Pieces** (or mixed pieces or irregular pieces) - pitted and comprising irregular shapes and sizes.

3.4.8 In addition, solid pack of apricots may be prepared using a combination of both peeled and unpeeled apricots in the same pack.

4 Essential composition and quality factors

4.1 Composition

4.1.1 Basic ingredients

4.1.2 Packing media

In accordance with the *Guidelines for Packing Media for Canned Fruits* (KS CXG 51-2003).
Stone fruits as defined in Section 3 and liquid packing medium appropriate to the product.

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4.1.3 Other permitted ingredients

- (a) spices;
- (b) vinegar.

4.2 Quality criteria

Canned stone fruits shall have normal flavour, odour and colour and shall possess a texture characteristic of the product. The product shall be substantially free from pits or pieces of pit if greater than 2 mm in dimension, except in the case that the product is unpitted.

4.2.1 Other Quality criteria

4.2.1.1 Colour

The colour of the product, except for that of artificially coloured canned plums or cherries should be normal for the varietal type of the fruit used. Canned stone fruit containing special ingredients should be considered to be of characteristic colour when there is no abnormal discoloration for the respective ingredient used.

Portions of peaches which are obviously near or part of the pit cavity and which after canning may become slightly discoloured are considered to be normal characteristic colour.

4.2.1.2 Flavour

The product should have a normal flavour or odour free from flavours and odours foreign to the product. The product with special ingredients should have a flavour characteristic of that imparted by the fruit canned and the other substances used.

4.2.1.3 Texture

The canned fruit should be reasonably fleshy of uniform texture and may be variable in tenderness but should neither be mushy nor excessively firm.

4.2.1.4 Uniformity

The fruit should be reasonably uniform in size

4.2.1.5 Definition of Defects

(a) **Blemishes** - means surface discoloration and spots arising from physical, pathological, insect or other agents that definitely contrast with the overall colour and which may penetrate into the flesh. Examples include bruises, scab and dark discoloration.

(b) **Crushed or broken** - considered a defect only in whole or halved canned fruits in liquid media pack; means a unit which has been crushed to the extent that it has lost its normal shape (not due to ripeness) or has been severed into definite parts. Halves partially split from the edge to the pit cavity and whole apricots split along the suture are not considered broken. All portions that collectively equal the size of a full size unit are considered one unit in applying the allowance herein. In the case of plums and cherries blemishes should not seriously affect the appearance of the products.

(c) **Harmless extraneous material** - means any vegetable substance (such as, but not limited to, a leaf or portion thereof, or a stem) that is harmless and which tends to detract from the appearance of the product.

(d) **Peel** - considered as a defect except in "Unpeeled" styles; means peel that adheres to the fruit flesh or is found loose in the container.

(e) **Pit (or stone) material** - considered a defect in all styles except whole; means whole pits and pieces that are hard and sharp.

(f) **Split** (cherries and plums) - any split that seriously affect the appearance of the product.

(g) **Trim** - considered a defect only in whole and halved canned fruits in liquid media packs. The trimming must be excessive and includes serious gouges (whether due to physical trimming or other means) on the surface of the units which definitely detract from the appearance.

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4.2.1.6 Defects and allowances

The product should be substantially free from defects such as extraneous material, pit (stone) material, peel (in peeled styles only), blemished units, and broken units. Certain common defects should not be present in amounts greater than the following limitations:

(a) Canned Apricots

| Defects | Maximum Limit in Drained Weight | |
|--|---|---|
| | Liquid Media Packs | Solid Pack |
| (i) Blemish and Trim | 30% by count | 3 units per 500 g |
| (ii) Broken (whole, halves) | 15% by count | not applicable |
| (iii) Total of the foregoing defects | 35% by count | Not applicable |
| (iv) Harmless extraneous material | 2 pieces per 500 g | 3 pieces per 500 g |
| (v) Peel (average in peeled styles only) | No not more than 6 cm ² aggregate area per 500 g | Not more than 12 cm ² aggregate area per 500 g |
| (vi) Pit or pit material (average) | 1 pit or its equivalent ³ per 500 g | 1 pit or its equivalent ³ per 500 g |

(b) Canned Peaches

| Defects | Maximum Limit in Drained Weight | |
|---------------------------------------|--|--|
| | Liquid Media Packs | Solid Pack |
| Blemish and Trim | 30% by count | 3 units per 500 g |
| (ii) Broken (whole, halves, quarters) | 5% by count | not applicable |
| (iii) Total of the foregoing defects | 32% by count | Not applicable |
| (iv) Peel (average) | Not more than 15 cm ² aggregate area per kg | Not more than 30 cm ² aggregate area per kg |
| (v) Pit or pit material (average) | 1 pit or its equivalent ³ , per 5 kg | 1 pit or its equivalent ³ , per 5 kg |

(c) Canned Plums/Canned Cherries

| Defects | Maximum Limit in Drained Weight |
|--------------------------------------|---------------------------------------|
| (i) Blemish | 30% m/m |
| (ii) Broken (whole, halves) | 25% m/m |
| (iii) Total of the foregoing defects | 35% m/m |
| | 1 piece per 200 g (based on averages) |

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| | |
|--|---------------------------------|
| (iv) Extraneous plant material | |
| (v) Loose pits (whole) | 3 per 500 g (based on averages) |
| (vi) Pit or pieces of pits (whole, halves) | 2 per 500 g (based on averages) |

4.3 Classification of “defectives”

A container that fails to meet one or more of the applicable quality requirements, as set out in Sections 4.2.1.1 through 4.2.1.6 (except peel and pit material which are based on an average), should be considered as a “defective”.

4.4 Lot acceptance

A lot should be considered as meeting the applicable quality requirements referred to in Section 4.3 when:

- for those requirements which are not based on averages, the number of “defectives”, as defined in Section 4.3, does not exceed the acceptance number (c) of an appropriate sampling plan with an AQL of 6.5; and
- the requirements, which are based on sample averages, are complied with.

4.2.3.4 Other permitted ingredients

Packing media may contain ingredients subject to labelling requirements of clause 9 and may include, but is not limited to:

- Sugars and Sweetening Agents
Sucrose, glucose (dextrose anhydrous) or fructose with less than 2 % moisture may be added only to products intended for sale to the consumer or for catering purposes.
- Honey; The quality of honey used shall comply with KS EAS 36.
- Tomato puree.
- Regular or concentrated fruit juice;
- Vinegar;
- Spices and aromatic herbs/plants or extracts thereof, seasoning salt and spices and aromatic herbs (and their natural extracts) may be added to
- Oil

4.2.3.5 Nutrients

For the purpose of product fortification, essential nutrients such as vitamins and minerals may be added to products. Such additions shall comply with national legislation established for this purpose.

NOTE Any optional ingredients added are subject to ingredient labelling requirements (see Clause 9)

5 Food additives

Only those food additive classes listed below and in the corresponding Annexes are technologically justified and may be used in products covered by this Standard. Within each additive class only those food additives listed below, or referred to, may be used and only for the functions, and within limits, specified.

5.1 Acidifying agents

| INS No. | Name of the Food Additive | Maximum Level |
|---------|---------------------------|----------------|
| 260 | Acetic acid | Limited by GMP |
| 270 | Lactic acid | |

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| | | |
|-----|---------------|------------|
| 296 | Malic acid | |
| 330 | Citric acid | |
| 334 | Tartaric acid | 1300 mg/kg |

5.2 Antioxidants

| INS No. | Name of the Food Additive | Maximum Level |
|---------|---------------------------|----------------|
| 300 | L-Ascorbic acid | Limited by GMP |

5.4 Colours

| INS No. | Name of the Food Additive | Maximum Level |
|---------|---|--------------------------------|
| 127 | Erythrosine (for sweet cherries only) | 200 mg/kg of the final product |
| 129 | Allura Red AC (for canned "Red" or "Purple" plums only) | |

5.5 Flavourings.

| | |
|--|------------|
| Natural and synthetic flavourings except those which reproduce the flavour of the respective stone fruit | Limited by |
|--|------------|

6 Contaminants

The products covered by this standard shall comply with the maximum levels of KS CODEX STAN 193.

6.1 Pesticide residues

The products covered by this standard shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission (CAC).

6.2 Heavy metal contaminants

The products covered by the provisions of this standard shall conform to those maximum limits for heavy metal contaminants established by the Codex Alimentarius Commission for these products in Table 3 when tested in accordance with the test methods prescribed therein.

Table 3 — Limits for heavy metal contaminants in canned stone fruits

| S/N | Contaminant | Maximum level | Test method |
|-----|-------------|---------------|----------------|
| ii) | Lead (Pb) | 0.3 mg/kg | KS ISO/TS 6733 |
| vi) | Tin (Sn) | 250 mg/kg | KS ISO 17240 |

7 Hygiene

7.1 It is recommended that the products covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of KS 2752, CAC/RCP 23 and other relevant codes of hygienic practice and codes of practice.

7.2 The products shall conform to microbiological criteria given in Table 4 when tested in accordance with the test methods prescribed therein

Table 4 — Microbiological limits for canned fruits

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| S/N | Microorganism | Limit | Test method |
|------|---|--------|-------------------------|
| i) | Aerobic plate count, cfu/g, max. | 100 | KS ISO 4833-1 |
| ii) | <i>Clostridium botulinum</i> , cfu/25 g | Absent | KS ISO/TS 17919:2013 |
| iii) | <i>Bacillus cereus</i> , cfu/g | <100 | KS ISO 7932 |

8 Weights and measures

8.1 Fill of container

8.1.1 Minimum fill

The container should be well filled with the product (including packing medium) which should occupy not less than 90% of the water capacity of the container. The water capacity of the container is the volume of distilled water at 20C which the sealed container will hold when completely filled. This shall be carried out in accordance to CAC/RM 46, as described in Annex A.

In case of flexible containers and rigid plastic containers, these should be filled as full as commercially practicable.

8.1.2 Classification of “defectives”

A container that fails to meet the requirement for minimum fill (90% container capacity) of Section 8.1.1 should be considered as a “defective”.

8.1.3 Lot acceptance

A lot should be considered as meeting the requirement of 8.1.1 when the number of “defectives”, as defined in 8.1.2, does not exceed the acceptance number (c) of the appropriate sampling plan with an AQL of 6.5.

8.1.4 Minimum drained weight

8.1.4.1

The drained weight of the product should be not less than the following percentages, calculated on the basis of the weight of distilled water at 20° C which the sealed container will hold when completely filled.

Table 5 — Drained weight requirements for Stone canned fruits

(a) Canned Apricots

| Product | Minimum drained weight (%) | Test method |
|---|----------------------------|-------------|
| (i) In heavily sweetened fruit juice(s) or nectar(s) “heavy” and “extra heavy” syrup | 54% | AOAC 968.30 |
| (ii) In lightly sweetened fruit juice(s) or nectar(s) “light” and “extra light” syrup | 55% | |
| (iii) Solid Pack | 82% | |
| (iv) Whole fruits | 46% | |

(b) Canned Peaches

| | Clingstone type | Freestone type |
|---|------------------------|-----------------------|
| (i) In “heavy” and “extra heavy” syrup | 57% | 54% |
| (ii) In “light” and “extra light” syrup | 59% | 56% |
| (iii) Solid Pack | 84% | 82% |
| (iv) Whole fruits | 52% | |

(c) Canned Plum

| | |
|--------------------|-----|
| (i) Whole styles | 50% |
| (ii) Halves styles | 55% |

(d) Canned Cherries

| | |
|---------------|-----|
| All varieties | 53% |
|---------------|-----|

8.1.4.2

The requirements for minimum drained weight should be deemed to be complied with when the average drained weight of all containers examined is not less than the minimum required, provided that there is no unreasonable shortage in individual containers.

8.1.5 Packaging

The products covered by the provisions of this standard shall be packaged in clean food grade packaging material to protect the product from contamination. The packaging materials and process shall not contaminate the product or otherwise affect its technological, nutritional or sensory quality.

9 Labelling

In addition to the requirements of KS EAS 38, KS EAS 803, KS EAS 804, KS EAS 805 the following specific provisions apply:

9.1 Name of the product

9.1.1 The name of the product shall be the name of the fruit used as defined in Section 3

9.1.2 The name of the product shall include:

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(a) the varietal type as appropriate:

(i) **Peach**: “freestone” or “clingstone” as appropriate; and “yellow”, “white”, “red” or “green” as appropriate.

(ii) **Plum**: “yellow” or “golden”, “red” or “purple” as appropriate; or specific name of the cultivars or “Greengage plums”, “Damson plums”, “Cherry plums”, “Mirabelle plums”, for the appropriate cultivars specified in Section 2.3.2 of this Standard, except that the names “Greengages”, “Damsons”, “Mirabelles” and “Quetsches” need not be accompanied by the word “plums” in countries where its omission would not mislead or deceive the consumer.

(iii) **Cherry**: the name of the cherry product should include the varietal type as appropriate/or the specific name of the cultivars specified in Section 2.3.3, except that the names “bigarreaux” and “griottes” need not be accompanied by the word “cherries” in countries where its omission would not mislead or deceive the consumer.

(b) The name should include a declaration of any flavouring which characterizes the product, e.g. “with X”, when appropriate.

9.1.3

The following, as appropriate, should be declared as part of the name or in close proximity to the name:

(a) The style as defined in Section 2.4 of the Standard.

(b) A declaration of whether the fruits are “peeled” or “unpeeled”.

9.1.4 Labelling of non-retail containers

Information for non-retail containers shall be given either on the container or in accompanying documents, except that the name of the product, lot identification, and the name and address of the manufacturer, packer, distributor or importer, as well as storage instructions, shall appear on the container. However, lot identification, and the name and address of the manufacturer, packer, distributor or importer may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying documents.

9.2.1 Drain weight declaration content

Canned Stone fruits shall be labelled with a declaration of “Drained weight content ___%”.

9.2.2 Nutrition declaration

Any added essential nutrients declaration should be labelled in accordance with CAC/GL 2, CAC/GL 1 and KS EAS 804.

9.3 List of ingredients

A complete list of ingredients including added syrup shall be declared on the label in descending order of proportion.

9.4 Place/country of origin

9.5 Date of expiry

9.6 Date of manufacture

9.7 Irradiation status, where applicable

10 Methods of sampling and test

The products covered by the provisions of this standard shall be sampled and tested using appropriate standard methods declared in this standard. Other test may be performed as per the methods given in the latest AOAC/ Codex/ ISO and other internationally recognized methods.

Annex A (normative)

Determination of water capacity of containers (CAC/RM 46-1972)

C.1 Scope

This method applies to glass containers.

C.2 Definition

The water capacity of a container is the volume of distilled water at 20°C which the sealed container will hold when completely filled.

C.3 Procedure

C.3.1 Select a container which is undamaged in all respects.

C.3.2 Wash, dry and weigh the empty container.

C.3.3 Fill the container with distilled water at 20 °C to the level of the top thereof, and weigh the container thus filled.

C.4 Calculation and expression of results

Subtract the weight found in C.3.2 from the weight found in C.3.3. The difference shall be considered to be the weight of water required to fill the container. Results are expressed as ml of water.

C.5 Sampling plans

The appropriate inspection level is selected as follows:

Inspection level I **Normal Sampling**

Inspection level II **Disputes, (Codex referee purposes sample size),
enforcement or need for better lot estimate**

Sampling plan 1 (Inspection level I, AQL = 6.5)

| Net weight is equal to or less than 1 kg (2.2 LB) | | |
|---|-----------------|-----------------------|
| Lot size (N) | Sample size (n) | Acceptance number (c) |
| 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 | 38 | 5 |

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| Net weight is equal to or less than 1 kg (2.2 LB) | | |
|--|------------------------|------------------------------|
| Lot size (N) | Sample size (n) | Acceptance number (c) |
| 144,001 - 240,000 | 48 | 6 |
| more than 240,000 | 60 | 7 |
| Net weight is greater than 1 kg (2.2 LB) but not more than 4.5 kg (10 LB) | | |
| Lot size (N) | Sample size (n) | Acceptance number (c) |
| 2,400 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 | 38 | 5 |
| 72,001 - 120,000 | 48 | 6 |
| more than 120,000 | 60 | 7 |
| Net weight greater than 4.5 kg (10 LB) | | |
| Lot size (N) | Sample size (n) | Acceptance number (c) |
| 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 | 38 | 5 |
| 24,001 - 42,000 | 48 | 6 |
| more than 42,000 | 60 | 7 |

Sampling plan (Inspection level II, AQL = 6.5)

| Net weight is equal to or less than 1 kg (2.2 LB) | | |
|--|------------------------|------------------------------|
| Lot size (N) | Sample size (n) | Acceptance number (c) |
| 4,800 or less | 13 | 2 |
| 4,801 - 24,000 | 21 | 3 |
| 24,001 - 48,000 | 29 | 4 |
| 48,001 - 84,000 | 38 | 5 |
| 84,001 - 144,000 | 48 | 6 |
| 144,001 - 240,000 | 60 | 7 |
| more than 240,000 | 72 | 8 |
| Net weight is greater than 1 kg (2.2 LB) but not more than 4.5 kg (10 LB) | | |
| Lot size (N) | Sample size (n) | Acceptance number (c) |
| 2,400 or less | 13 | 2 |
| 2,401 - 15,000 | 21 | 3 |
| 15,001 - 24,000 | 29 | 4 |
| 24,001 - 42,000 | 38 | 5 |
| 42,001 - 72,000 | 48 | 6 |
| 72,001 - 120,000 | 60 | 7 |
| more than 120,000 | 72 | 8 |
| Net weight greater than 4.5 kg (10 LB) | | |
| Lot size (N) | Sample size (n) | Acceptance number (c) |
| 600 or less | 13 | 2 |
| 601 - 2,000 | 21 | 3 |
| 2,001 - 7,200 | 29 | 4 |
| 7,201 - 15,000 | 38 | 5 |
| 15,001 - 24,000 | 48 | 6 |
| 24,001 - 42,000 | 60 | 7 |
| more than 42,000 | 72 | 8 |