

DRAFT

DEPARTMENT OF AGRICULTURE, FORESTRY AND FISHERIES

No. R.

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

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

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

- (a) made the regulations in the Schedule;
- (b) determined that the said regulations shall come into operation on the date of publication.
- (c) read together with section 3(2) of the said Act, repeal the prohibition published by Proclamation No. R. 22 of 1973 as amended by No. R. 2859 of 29 December 1989, as well as the regulations published by Government Notice No. R. 2119 of 27 October 1978, as amended by regulations published by Government Notices Nos. R. 624 of 28 March 1980, R. 1000 of 13 May 1983, R. 602 of 30 March 1984, R. 2628 of 22 November 1985 and R. 681 of 14 April 1989 with effect from the said date of commencement.

SCHEDULE

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 --

"Arthropoda" means any stage in the life cycle of an invertebrate member of the animal kingdom that is bilaterally symmetrical with a segmented body, with jointed limbs that are paired and a chitinous external skeleton;

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

"bruise" means any bruise which slows indentation or results in discoloration directly under the skin;

"chemical residues" means residues of agricultural remedies which in terms of the Fertilizers, Farm Feeds, Agricultural Remedies and Stock Remedies Act, 1947 (Act No. 36 of 1947), are permissible for the treatment of pests and diseases and which do not exceed the prescribed maximum residue limit;

"consignment" means --

- (a) a quantity of peaches and nectarines of the same cultivar, belonging to the same owner and delivered at the same time under cover of the same delivery note, consignment note or receipt note, or delivered by the same vehicle; or
- (b) in the case of a quantity of peaches and nectarines that is divided into different cultivars, classes, diameter groups, diameter codes, pallet loads, trademarks or types of packaging, every quantity of each of the different cultivars, classes, diameter groups, diameter codes, pallet loads, trademarks or types of packaging;

"container" means the immediate container in which peaches and nectarines are packed directly and the outer container in which the prepacked units are packed, excluding prepacked units and shipping containers in which pallet loads are shipped;

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

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

"**dirty fruit**" means peaches and nectarines that are visibly soiled or marked with foreign matter excluding chemical residues;

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

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

"**Food Business Operator (FBO)**" means the person or persons responsible for ensuring that the prescribed requirements of these standards are met within the food business under his or her control and include both the management of the food business as well as the person with overall authority on site or in the specific establishment;

"**food safety**" means assurance that a food product is acceptable for human consumption according to its intended use;

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

- (a) residues of agricultural remedies which in terms of the Fertilizers, Farm Feeds, Agricultural Remedies and Stock Remedies Act, 1947 (Act No. 36 of 1947), are permissible for the treatment of pests and diseases;

"**hazard**" means a biological, chemical or physical agent in, or condition of, a food product with the potential to cause an adverse health effect;

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

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

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

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

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

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

"**suitable**" means to be suitable according to the opinion of the Executive Officer;

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

"**traceability**" means the ability to trace and follow the product or any substance intended to be, or expected to be, incorporated into a food product through all stages of production, packing, processing, packaging, handling and distribution;

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

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

PART I***Control over the sale of peaches and nectarines***

2. (1) No persons shall sell peaches and nectarines in the Republic of South Africa --
- (a) unless such peaches and nectarines are sold according to the classes set out in regulation 3;
 - (b) unless such peaches and nectarines comply with the standards for the class concerned as set out in regulation 4;
 - (c) unless such peaches and nectarines are packed in accordance with the packing requirements as set out in regulations 5, 6, 7, 8 and 9;
 - (d) peaches and nectarines comply with the traceability requirements as set out in regulation 10;
 - (e) unless such peaches and nectarines are contained in containers marked in accordance with the marking requirements as set out in regulation 11;
 - (f) if such peaches and nectarines contain a substance/substances that render them unfit for human or animal consumption or for processing into or utilization thereof as food or feed; and
 - (g) if the peaches and nectarines contains a substance prescribed as a substance which it may not contain according to Act 36 of 1947.
- (2) Imported peaches and nectarines may be exempted from the provisions of subitem (1), provided that the peaches and nectarines --
- (a) comply with either the Codex, UNECE (United Nations Economic Commission for Europe) or OECD (Organisation for Economic Co-operation and Development) standards;
 - (b) according to bilateral agreement accompanied by certificate issued by a relevant government authority responsible for quality control of fresh fruit and vegetables and in which it is certified that the quality of the peaches and nectarines as verified through inspection conforms to the relevant standard;
 - (c) do not contain a substance prescribed as a substance which it may not contain according to Act 36 of 1947; and
 - (d) do not contain biological or chemical contaminants in quantities or at levels that exceed the maximum limits prescribed in terms of the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972).
- (3) The Executive Officer may grant written exemption, entirely or partially, to any person on such conditions as he or she deems necessary, from the provisions of subitem (1).

QUALITY STANDARDS

These standards shall be complied with at the point of sale or upon arrival at the fresh produce market and/or depot or any similar setting and/or conveyance.

Classes of peaches and nectarines

3. There are three classes of peaches and nectarines, namely Class 1, Class 2 and Lowest Class. Lowest Class annually from September to April.

Standards for classes

4. (1) A consignment of peaches and nectarines shall be classified as Class 1 if it --
- (a) is of good quality;
 - (b) is characteristic of the cultivar and/or commercial type;
 - (c) complies with the quality and food safety standards for Class 1 set out in Table 1;
 - (d) does not exceed the maximum permissible deviations by number for Class 1 as set out in Table 2;
 - (e) is of a cultivar specified in Table 3; and
 - (f) complies with the ripeness standards for peaches and nectarines as set out in Table 3.
- (2) A consignment of peaches and nectarines shall be classified as Class 2 if it --
- (a) complies with the quality and food safety standards for Class 2 set out in Table 1;
 - (b) does not exceed the maximum permissible deviations by number for Class 2 as set out in Table 2;
 - (c) is of a cultivar specified in Table 3; and
 - (d) complies with the ripeness standards for peaches and nectarines as set out in Table 3.
- (3) A consignment of peaches and nectarines shall be classified as Lowest Class if it --
- (a) complies with the quality and food safety standards for Lowest Class as set out in Table 1;
 - (b) does not exceed the maximum permissible deviations by number for Lowest Class as set out in Table 2; and
 - (c) is of a cultivar specified in Table 3.

Physical hazards

- (4) No consignment of peaches and nectarines classified as "Class 1" or "Class 2" shall contain:
- (a) any foreign matter in excess of the tolerance as set out in Table 1; and
 - (b) any organisms which may be a source of danger to the human being in excess of the tolerance as set out in Table 2.

Biological and chemical hazards

(5) No consignment of peaches and nectarines classified as "Class 1", "Class 2" or "Lowest Class" shall contain biological or chemical contaminants in quantities or at levels that exceed the maximum limits prescribed in terms of the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972).

(6) The classes mentioned in subregulations (2), (3) and (4) shall comply with the following specifications:

PART II PACKING REQUIREMENTS

General

Containers

5. Containers in which peaches and nectarines are packed shall --
- (a) be clean, dry, undamaged and suitable;
 - (b) not impart a foreign taste or odour to the peaches and nectarines;
 - (c) be free from any visible sign of fungus growth;
 - (d) be free from Arthropoda infestation; and
 - (e) be strong and rigid enough to ensure that the original shape be retained and not bulge out, dent in, break or tear, to the extent that peaches and nectarines are damaged or are at risk of being damaged, during normal storage, handling or transport.
6. (1) Only peaches and nectarines of the same quality, cultivar, ripeness and size shall be packed together in the same container.
- (2) Class 1 peaches and nectarines in the same container must be uniform in colour.
 - (3) Peaches and nectarines shall be sized.
 - (4) Class 1 peaches and nectarines shall be packed to a suitable pattern or diagonally in one to three layers.
 - (5) If peaches and nectarines are packed in prepacked units, such units shall be packed in a suitable manner in an outer container: Provided that the prepacked units are new, clean, dry, undamaged and suitable.

Packing material

7. If packing material is used inside the containers, such packing material shall be suitable, clean, dry, odourless and not transmit to the peaches and nectarines any harmful substance or any substance that may be injurious to human health and of a quality such as to avoid causing any external or internal damage to the peaches and nectarines.

Stacking of containers on pallets

8. If containers containing peaches and nectarines are palletised --
- (a) the pallet shall be clean, undamaged and suitable;
 - (b) the pallet shall be free from any visible signs of fungus growth;
 - (c) the pallet shall be free from Arthropoda infestation;
 - (d) the containers shall be stacked firmly and square with each other and the pallet;
 - (e) only containers of the same dimensions shall be stacked in the same layer on the pallet; and
 - (f) the containers shall not be stacked upside-down on the pallet.

Strapping of pallet loads

9. (1) A pallet load of containers shall be strapped in a suitable manner.
- (2) If containers without lids are being used, a suitable covering shall be placed on top of the pallet load of containers, before the pallet load is strapped.

Traceability requirements

10. Producers, fresh produce markets and all food business operators shall:
- (a) establish the traceability of peaches and nectarines at all stages of production, processing, packing, handling and distribution;
 - (b) be able to identify any person or supplier from whom they have been supplied with peaches and nectarines, or any substance intended to, or expected to be used in the production or processing of peaches and nectarines;
 - (c) have in place systems and procedures to identify other businesses to which their peaches and nectarines have been supplied;
 - (d) ensure that adequate procedures are in place to withdraw peaches and nectarines from the market where such peaches and nectarines present a serious risk to the health of consumers;
 - (e) immediately withdraw peaches and nectarines which were identified as food products that present a serious risk to the health of consumers;
 - (f) immediately inform the Executive Officer of such withdrawal;
 - (g) immediately make available to the Executive Officer, on request, any relevant information or documentation mentioned in (a), (b), (c), (d), (e) or (f); and
 - (h) keep records of the information mentioned in (g), as well as any other relevant information for at least two years.

**PART III
MARKING REQUIREMENTS**

11. (1) Each container containing peaches and nectarines shall be marked clearly, indelibly, legibly and not untidy, upside-down or askew in block letters and numerals on any visible short or long side of the lid or container, where lids are not used, by printing, stamping or by means of specially designed labels with the following particulars: Provided that all particulars shall be grouped on the same side:
- (a) The expression "Peaches" or "Nectarines", as the case may be.
 - (b) The appropriate cultivar/variety.
 - (c) The appropriate Class in accordance with regulation 3.
 - (d) The name and physical or postal address of the producer or owner of the contents of the container.
 - (e) The producer's code or the packhouse code which is registered with the Executive Officer by the producer or packhouse, as the case may be: Provided that --
 - (i) if a producer has more than one farm, each farm shall be registered separately; and

- (ii) such code shall be preceded by the expression "Producer:", "Packhouse:", "Packer:", "PUC", "PHC", "FBO", "Farm number", "Grower Code" or any other suitable term having a similar meaning.
- (f) The country of origin: Provided that no abbreviations or the expression "South Africa" on its own shall be used (e.g. "Products of South Africa", "Produced in South Africa" or any other similar expression).

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

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

Prohibited particulars

12. No wording, illustration or other means of expression which constitutes a misrepresentation or which directly or by implication, creates a misleading impression of the contents shall appear on a container which contains peaches and nectarines.

PART IV SAMPLING PROCEDURES

Obtaining a sample from the consignment

13. An inspector shall draw at random for inspection purposes of at least two per cent of the containers in a consignment and shall be satisfied that the containers so drawn are representative of the consignment concerned.

Obtaining an inspection sample

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

- (a) containers with 50 peaches and nectarines or less, consist of the entire contents of the container; or
- (b) containers with more than 50 peaches and nectarines, consists of 50 adjacent peaches and nectarines drawn at random from the container.

Deviating sample

15. If an inspector should notice during the process of drawing the random sample or during the inspection, that some of the containers derived from any part of the pallet load, truck load or consignment, contain peaches and nectarines which are noticeably inferior to or differ from the contents of containers which represent the remainder of the pallet load, truck load or consignment, the inspection result shall only be based on the containers derived from the deviating portion of the pallet load, truck load or consignment, and further samples required for inspection shall be drawn from this deviating portion.

PART V METHODS OF INSPECTION

Determination of ripeness

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

- (2) (a) The ripeness of all peach and nectarine cultivars, excluding the nectarine cultivars Armking, Nectared 9 and April Glo, shall be determined as follows:
- (i) Take as working sample 10 adjacent peaches and nectarines at random, from the inspection sample obtained in accordance with item 14: Provided that such peaches and nectarines shall be free from defects such as sunburn and pests or disease damage, which may have affected the normal ripening process.
 - (ii) Remove a thin slice of peel from opposite sides on the center of each peach and nectarine, in such a manner that the suture of the peach and nectarine is avoided.
 - (iii) Hold the peach and nectarine firmly with one hand: Provided that if a hand-held penetrometer is used your hand must rest on a rigid surface.
 - (iv) Zero the penetrometer and place the plunger head of 11,2 millimetre in diameter on the spot where the skin was removed.
 - (v) Apply steady downward pressure on the penetrometer until the plunger has penetrated the flesh of the peach and nectarine up to the depth mark of the plunger.
 - (vi) Remove the plunger and note the reading on the penetrometer, to one decimal.
 - (vii) Repeat the process on the opposite side of the same peach and nectarine after zeroing the penetrometer.
 - (viii) Determine the average of the 2 pressure readings for each peach and nectarine.
- (b) If the average pressure readings of three or more peaches and nectarines exceed the minimum or maximum pressure set out in Table 3 for the specific cultivar, such a consignment does not comply with the ripeness requirements.
- (3) (a) The ripeness of the nectarine cultivar Armking and April Glo shall be determined as follows:
- (i) Take as working sample 10 adjacent nectarines at random from the inspection sample obtained in accordance with item 14: Provided that such nectarines shall be free from defects such as sunburn and pests or disease damage, which may have affected the normal ripening process.
 - (ii) Remove a thin slice of peel on the suture, 11 millimetre from the tip of the nectarine, as well as from the same position on the opposite side of the nectarine.
 - (iii) Hold the nectarine firmly with one hand: Provided that if a handheld penetrometer is used your hand must rest on a rigid surface.
 - (iv) Zero the penetrometer and place the plunger head of 11,2 millimetre in diameter on the spot where the skin was removed.
 - (v) Apply steady downward pressure on the penetrometer until the plunger has penetrated the flesh of the nectarine up to the depth mark of the plunger.
 - (vi) Remove the plunger and note the reading on the penetrometer, to one decimal.

- (vii) Repeat the process on the opposite side of the same nectarine after zeroing the penetrometer.
 - (viii) Determine the average of the 2 pressure readings for each nectarine.
 - (b) If the average pressure readings of three or more nectarines exceed the minimum or maximum pressure set out in Table 3 for the specific cultivar, such a consignment does not comply with the ripeness requirements.
- (4)
 - (a) The ripeness of the nectarine cultivar Nectared 9 shall be determined as follows:
 - (i) Take as working sample 10 nectarines at random from the inspection sample obtained in accordance with item 14: Provided that such nectarines shall be free from defects such as sunburn, bruises and pests or disease damage, which may have affected the normal ripening process.
 - (ii) Remove a thin slice of peel on the suture, 25 millimetre from the tip of the nectarine.
 - (iii) Hold the nectarine firmly with one hand: Provided that if a handheld penetrometer is used your hand must rest on a rigid surface.
 - (iv) Zero the penetrometer and place the plunger head of 11,2 millimetre in diameter on the spot where the skin was removed.
 - (v) Apply steady downward pressure on the penetrometer until the plunger has penetrated the flesh of the nectarine up to the depth mark of the plunger.
 - (vi) Remove the plunger and note the reading on the penetrometer, to one decimal.
 - (b) If the pressure readings of three or more nectarines exceed the minimum or maximum pressure set out in Table 3 of Annexure 1 for the specific cultivar Nectared 9, such a consignment does not comply with the ripeness requirements.

Determination of the declared minimum and maximum size

17. The declared minimum and maximum size shall be determined as follows:
- (a) Take as working sample from the inspection sample obtained in accordance with item 14, the peaches and nectarines that are noticeably the smallest and/or largest in diameter.
 - (b) Determine the diameter of the peaches and nectarines in paragraph (a) with a suitable apparatus.
 - (c) Calculate the number of peaches and nectarines thus found to be too small and/or too large, as a percentage of the total number of peaches and nectarines in the inspection sample.
 - (d) Determine the average percentage of all the inspection samples obtained in accordance with item 14.

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

18. Broken stone and other internal quality defects, excluding split stones, shall be determined as follows:
- (a) Take as working sample the 10 peaches and nectarines which are, in the opinion of the inspector, the most likely to have broken stones and other internal quality defects, excluding split stones, from the inspection sample obtained in accordance with item 14.

- (b) Cut each of the ten peaches and nectarines with a knife on the suture around the fruit to the stone.
- (c) Wring the two halves of each peach and nectarine in opposite directions to expose the stone and other internal quality defects.
- (d) Calculate the number of peaches and nectarines thus found to have broken stones or other internal quality defects, excluding split stones, as a percentage of the total number of peaches and nectarines in the inspection sample.
- (e) Determine the average percentage of all the inspection samples taken in accordance with item 14.

PART VI

Offence and penalties

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

Appeal

20. (1) Any person who appeals in terms of section 10(1) of the Act against a decision or direction of an inspection, shall submit a written notice of appeal to an inspection within one day after he/she has been notified of the said decision or direction unless that day falls on a Saturday, Sunday or public holiday in which case the appeal shall be submitted on the first following working day.

(2) Such person shall pay the prescribed fee with the Inspector or at any office of the Executive Officer, as the case may be: Provided that such fee shall be paid in terms of each separate consignment, and provided further that if the notice of appeal and the fee are not submitted and paid within the period specified in subregulation (1), the appellant shall lose his right of appeal.

(3) An inspection may apply any mark or marks which he/she may deem necessary for identification purposes to the peaches and nectarines in respect of which an appeal has been submitted, or to the containers thereof, and such peaches and nectarines shall not without his/her consent, be removed from the place where they were inspected or where they are stored.

(4) The Executive Officer shall designate at least three persons to serve as an appeal board.

(5) Such an appeal board shall give the appellant or his/her representative at least two hours notice of the time and place determined for the hearing of the appeal and may, after the peaches and nectarines concerned have been produced and identified and all interested parties have been heard, instruct all persons to leave the place where the appeal is being considered: Provided that the appeal board may make use of persons to assist in an advisory capacity.

(6) An appeal board shall decide an appeal within 48 hours (excluding Sundays and public holidays) after it was submitted, and its decision shall be final.

(7) If the peaches and nectarines concerned are not produced at the time and place determined by the appeal board, the amount paid in respect thereof shall be forfeited.

TABLE 1
QUALITY STANDARDS

Quality factor	Class 1	Class 2	Lowest Class
(a) Appearance	Sound and intact	Sound and intact	Sound and intact
(b) Shape	Well-formed	Fairly well-formed	Reasonably well-formed

(c)	Ground colour in case of the cultivars				
(i)	Nectared 9, Sunlite and Zaigina	N1A photo no. 4			
(ii)	Olympia, Paramint, Donnarine, Flame-kist and Independence	N1A photo no. 5			
(iii)	Fantasia and Flavor-top	N1A photo no. 6			
(iv)	All other cultivars	Good and typical for the cultivar concerned	Fairly good for the cultivar concerned	Reasonably well coloured	
(d)	Size groups (minimum diameter - mm)				
	(aa) Peaches and Nectarines	92 and over 81-91 74-80 68-73 62-67 56-61 52-55 48-52	AAAA (L) AAA (L) AA* (L) A* (M) B* (M) C (S) D (S) E# (S)	92 and over 81-91 74-80 68-73 62-67 56-61 52-55 48-52	AAAA (L) AAA (L) AA* (L) A* (M) B* (M) C (S) D (S) E# (S)
	(bb) Organically produced Peaches and Nectarines	92 and over 81-91 74-80 68-73 62-67 56-61 52-55 48-52 43-48	AAAA (L) AAA (L) AA* (L) A* (M) B* (M) C (S) D (S) E# (S) F (S)	92 and over 81-91 74-80 68-73 62-67 56-61 52-55 48-52 43-48	AAAA (L) AAA (L) AA* (L) A* (M) B* (M) C (S) D (S) E# (S) F (S)
(e)	Maturity	Shall comply with the minimum and maximum average pressures in kg as set out in Table 3	Shall comply with the minimum and maximum average pressures in kg as set out in Table 3	Eatable and ripe	
(f)	Injuries	As set out in Table 2	As set out in Table 2	-	
(g)	Bruises				
	(aa) Single bruises	One bruise not exceeding 8 mm in diameter or of which the total surface area does not exceed 60 mm, is allowable	A maximum of 3 bruises collectively not exceeding 10 mm in diameter or of which the total surface area does not exceed 80 mm, is allowable	-	
	(bb) Multiple bruises	Bruises smaller than 8 mm in diameter and of which the combined surface area does not exceed 60 mm ² , are allowable	Bruises smaller than 10 mm in diameter and of which the combined surface area does not exceed 80 mm ² , are allowable	-	

(h)	Blemishes, including Western flower thrip damage	Maximum combined surface area of 200 mm ²	Maximum combined surface area of 300 mm ²	May not exceed 50% of the surface area
(i)	Dry cracks (only nectarines)	Not more than one dry crack on the surface of the fruit with maximum dimensions of: 20 mm long 3 mm deep 3 mm wide	Not more than three dry cracks on the surface of the fruit with maximum dimensions of: 30 mm long 5 mm deep 5 mm wide	-
(j)	Insect damage	As set out in Table 2	As set out in Table 2	As set out in Table 2
(k)	Torn-out stem	The stem may be removed and the skin in the stem-cavity may be either torn-out but not removed, or torn-out and removed not more than 6 mm from the stem attachment: Provided that the endoderm directly beneath the outside skin layer is intact	The stem may be removed and the skin in the stem-cavity may be either torn-out but not removed, or torn-out and removed not more than 8 mm from the stem attachment: Provided that the endoderm directly beneath the outside skin layer is intact	-
(l)	Decay	As set out in Table 2	As set out in Table 2	As set out in Table 2
(m)	Cavities in the flesh and around the stone	A cavity around the stone is allowable if no decay or aperture that externally exposes the cavity is visible	A cavity around the stone is allowable if no decay or aperture that externally exposes the cavity is visible	-
(n)	Foreign matter			
	(aa) Spray residues	As prescribed by Act 36 of 1947	As prescribed by Act 36 of 1947	As prescribed by Act 36 of 1947
	(bb) Visible spray residues	(i) No conspicuous drop marks; or (ii) other continuous; or (iii) localised deposits shall be allowed (iv) Less conspicuous deposits which are limited to the deepest half of the stem and calyx-end cavities shall be allowed	(i) No conspicuous drop marks; or (ii) other continuous; or (iii) localised deposits shall be allowed (iv) Less conspicuous deposits which are limited to the deepest half of the stem and calyx-end cavities shall be allowed	(i) No conspicuous drop marks; or (ii) other continuous; or (iii) localised deposits shall be allowed (iv) Less conspicuous deposits which are limited to the deepest half of the stem and calyx-end cavities shall be allowed
	(cc) Dust deposits	Free from external signs: Provided that dust deposits shall be allowed only in the deepest half of the stem and calyx-end cavities	Free from external signs: Provided that dust deposits shall be allowed only in the deepest half of the stem and calyx-end cavities	Free from external signs: Provided that dust deposits shall be allowed only in the deepest half of the stem and calyx-end cavities

(dd) Leaves and spurs	As set out in Table 2	As set out in Table 2	-
(ee) Unattached stems (in containers)	As set out in Table 2	As set out in Table 2	-
(ff) Other	Shall not occur	Shall not occur	-
(o) Uniformity of size in the same container	Uniform: Provided that the fruit may not differ more than 6 mm in diameter from one another between the smallest and largest fruit in the same container	Uniform: Provided that the fruit may not differ more than 6 mm in diameter from one another between the smallest and largest fruit in the same container	Minimum per S, M, L category
(p) Hail marks	(a) Smooth superficial hail marks with a blemish appearance with no signs of indentations and of which the diameter of a single hail mark does not exceed 7 mm and the total surface area does not exceed 200 mm ² , are allowable	(a) Smooth superficial hail marks with a blemish appearance with no signs of indentations and of which the diameter of a single hail mark does not exceed 9 mm and the total surface area does not exceed 250 mm ² , are allowable	25% of the surface area
	(b) Other hail marks: One hail mark not exceeding 5 mm in diameter, with a maximum depth of 3 mm or multiple hail marks of which the total surface area does not exceed 25 mm ² are allowable	(b) Other hail marks: One hail mark not exceeding 6 mm in diameter, with a maximum depth of 3 mm or multiple hail marks of which the total surface area does not exceed 36 mm ² are allowable	25% of the surface area
(q) Unspecified internal or external quality defects not mentioned above	May deviate to the extent set out in Table 2	May deviate to the extent set out in Table 2	May deviate to the extent set out in Table 2

NOTE:

- No specifications

* The minimum diameter of all nectarine cultivars and the peach cultivars Fairtime, Clocolan, Elberta, Jubilee, Nova Donna, Safari, San Pedro and Transvalia may be 1 mm less for those peaches or nectarines within diameter codes AA, A and B

Annually from September to end November

TABLE 2
MAXIMUM PERMISSIBLE DEVIATIONS BY NUMBER

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

Quality factor	Class 1	Class 2	
(a) Arthropoda infestation			
(aa) Arthropoda infestation of peaches and nectarines, excluding organisms mentioned in item (a) and paragraph (bb)	3% or three free-running Arthropoda per pallet load or part thereof in the consignment: Provided that it does not exceed a maximum of one Arthropoda per container	3% or three free-running Arthropoda per pallet load or part thereof in the consignment: Provided that it does not exceed a maximum of one Arthropoda per container	3% or three free-running Arthropoda per pallet load or part thereof in the consignment: Provided that it does not exceed a maximum of one Arthropoda per container
(bb) Organisms which may be a source of danger to the human being	One on average per inspection sample	One of average per inspection sample	One of average per inspection sample
(b) Decay	2%	4%	10%
(c) Injuries or insect puncture marks, individually	8%	12%	20%
(d) Torn-out stems	10%	15%	-
(e) Visible chemical residues	2%	2%	6%
(f) Bruises, skin cracks, cavities in the flesh and around the stone or unspecified progressive defects	10%	15%	-
(g) Woolly fruit, cold damage	0%	4%	12%
(h) Unripe	2 fruit	3 fruit	3 fruit
(i) Blemishes, Western flower thrip damage (silvering), hail marks, malformation appearance, leaves and spurs, unattached stems (in containers), plant-seeds or dirty fruit, dust deposits, individually	10%	15%	25%
(j) Visible split stones	10%	15%	-
(k) Slip skin	8%	12%	20%

(l) Deviations from packing requirements	10%	15%	25%
(m) (aa) Minimum diameter (too small)	10%	15%	Minimum per S, M, L category
(n) Deviations in items b(aa), c, d and f of this table collectively: Provided that such deviations are individually within the specified limits	10%	15%	25%
(o) Deviations in items (b)(aa), c, d, e, f and h of this table, including unspecified defects, collectively: Provided that such deviations are individually within the specified limits	15%	20%	30%

NOTE:

- No specification

TABLE 3
MATURITY INDICES (CLASS 1 AND 2)

Fruit type and cultivar	Average pressure in kg per fruit
1	2
	<i>Maximum</i>
(a) Peaches:	
Albatros	10,5
Babcock	10,5
Beale	10,5
Boland	10,5
Bonnigold	8,2
Brittaney Lane	14,2
Cascade	10,5
Cinderella	10,5
Classic	8.2
Clocolan	11,3
Coronet	10,5
Culemborg	11,3

Desert Gold	10,5
Desert Pearl	10,5
De Wet	10,5
Don Elite	10,5
Duke of York	10,5
Early Belle	10,5
Early Dawn	10,5
Earligrande	10,5
Earlisun	11,3
Elberta	10,5
Excellence	10,5
Fairtime	10,5
Goudmyn	10,5
Honey Blush	9,0
Ingwe	10,5
Jim Dandy	10
Jubilee	10,5
Kakamas	10,5
Keimoes	10,5
Keisie	8,5
Mamie Ross	10,5
Mystic Magic	10
Novadonna	9,2
Oom Sarel	10,5
Orion	10,5
Peregrine	10,5
Professor Black	10,5
Professor Malherbe	10,5
Professor Neetling	10,5
Puller's Cling	10,5

Rhodes	11,3
Rich Lady	11,3
Safari	10,5
San Pedro	10,5
Sandvliet	10,5
Scarlet	9
Snowcrest	8.2
Snow Prince	11,3
Snowwhite	11.3
Springcrest	10,5
Summer Sun	8.2
Summertime	9
Suncrest	10,5
Sunray	10,5
Supechfifteen	11,3
Superich	11,3
Supreme	10,5
Sweet September	11,3
Transvalia	9,2
Van Riebeeck	11,3
Western Cling	8.2
Western Sun	8.2
Woltemade	10,5
Any other suitable cultivar not mentioned above	10,5
(b) Nectarines:	
African Glo	11,3
Alpine**	11.3
April Glo	11,3
ARC NE-5	10

Arctic Snow	11,3
Artic Spring	11,3
Arctic Star	11,3
Arctic Sweet	11,3
Armking	11,3
August Glo	11,3
August Red	11,3 @
Bella Rosa	11,3
Big Top	11,3
Crimson Blaze	10
Crimson Giant**	11,3
Crimson Glo	11,3
Desert Delight	11,3
Diamond Ray	11,3
Donnarine**	11,3
Early Glo	11,3
Early Sungrand	11,3 @
Fantasia	11,3 !
Fiesta Red**	11,3
Fire Glo	11,3
Flamekist	11,3 @
Flavorine	11,3
Flavortop	11,3 !
Goldmine	11,3
Honey Blaze	11,3
Honey Diva	11,3
Horizon***	11,3
Independence	11,3 !
June Pearl	11,3
Kay Pearl	11,3

Margaret's Pride**	11,3
Marina	10,5
May Glo**	11,3
Naledi	11,3
Nectared 9	11,3 !
Nectar**	11,3
Olympia	11,3*
Outburst	11,3
Panamint	11,3*
Red Jewel	11,3
Rose Diamond	11,3
Royal Gem***	11,3
Royal Glo	11,3
Ruby Diamond	11,3
Ruby Glo	11,3
Ruby Sweet	11,3
September Red	11,3
Silver Fire	11,3
Skye	11,3
Sungrand	11,3
Southern Glo	11,3
Sunlite**	11,3 #
Sparkle	11,3
Splendor	11,3
Spring Bright	11,3
Starborne	11,3
Stark Sunglo (Sunglo)	11,3
Sunburst***	11,3
Sunectwentyone	11,3
Sungrand	11,3 @

Sunset	11,3
Suprise	11,3
Vibrant	11,3
Zaigina	11,3 !
Zeeglo	11,3
Any other suitable cultivar not mentioned above	10*

* If the peach or nectarine is fully developed, swelled out and mature with a ground colour as prescribed in Table 1, the average maximum pressure per fruit shall not exceed 13,6 kg.

** If the nectarine is fully developed, swelled out and mature, and a minimum average total soluble solids content as set out in the undermentioned table, the maximum pressure per fruit shall not be applicable.

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! If the nectarine complies with at least one of the maturity indices indicated in footnotes @ or #, the average maximum pressure per fruit shall not be applicable.

if the peach or nectarine is fully developed, swelled out and mature with a ground colour as prescribed in Table 1, the average maximum pressure per fruit shall not exceed 12,7 kg.

@ If the peach or nectarine is fully developed, swelled out and mature with either a ground colour as prescribed in Table 1 or with a minimum average total soluble solids content of 13%, the average maximum pressure per fruit shall not exceed 13,6 kg.

Cultivar/Variety	Minimum TSS %
Nectarines	
Alpine	11
Crimson Giant	11
Donnarine	11
Fiesta Red	11
Margaret's Pride	11
May Glo	9
Nectar	9
Sunlite	11
All other cultivars	12