

DEPARTMENT OF AGRICULTURE

No. R. 727

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

REGULATIONS REGARDING CONTROL OVER THE SALE OF FROZEN FRUIT AND FROZEN VEGETABLES IN THE REPUBLIC OF SOUTH AFRICA*

* *To update existing regulations relating to frozen fruit and frozen vegetables in order to accommodate the changes that have taken place in the industry locally as well as internationally.*

The Deputy Minister of Agriculture, acting on behalf of 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- (c) read together with section 3(2) of the said Act, repealed the regulations published by Proclamation No. R. 210 of 1974 and Government Notice No. R. 1969 of 1 November 1974 with effect from the said date of commencement.

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 --

"**blemishes**" means any external defect on the surface of the frozen fruit or frozen vegetables, which detrimentally affects the appearance of the frozen fruit or frozen vegetables;

"**consignment**" means a quantity of frozen fruit or frozen vegetables 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 in which frozen fruit and frozen vegetables are packed and which is the unit of sale to the ultimate consumer or user, excluding the internal plastic bags used for portions or bulk packaging;

"**diameter**" with regard to frozen fruit and frozen vegetables, means the largest diameter measured at right angles to the longitudinal axis of the frozen fruit and frozen vegetables, as the case may be, unless otherwise indicated;

"**extraneous vegetable matter**" means any harmless parts of the plant concerned not normally present in the frozen fruit or frozen vegetables concerned;

"**free moisture**" means the percentage of water present in frozen fruit and frozen vegetables calculated as prescribed in regulation 11;

"**frozen fruit and frozen vegetables**" means --

- (a) fruit and vegetables which are frozen; or
- (b) fruit and vegetables, presented as frozen products;

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

"**outer container**" means a container which contains one or more containers of frozen fruit or frozen vegetables;

"production group" means a quantity of frozen fruit or frozen vegetables marked with the same code mark;

"sound" means free from external or internal disorders which detrimentally affect the quality of the frozen fruit or frozen vegetables;

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

"trimmed" with regard to frozen fruit and frozen vegetables, means that uneven portions or portions with blemishes have been cut away and "trimming" has a corresponding meaning.

Restrictions on the sale of frozen fruit and frozen vegetables

2. (1) No person shall sell frozen fruit and frozen vegetables in the Republic of South Africa --
- (a) unless such product is graded in accordance with the grades referred to in regulation 3;
 - (b) unless such product complies with the standards referred to in regulations 4 and 5;
 - (c) unless the containers in which such product is packed, comply with the requirements referred to in regulation 6;
 - (d) unless such product is packed in accordance with the packing requirements referred to in regulation 7;
 - (e) unless such product is marked with the particulars and in the manner prescribed in regulation 8;
 - (f) if such product is marked with particulars and in a manner so prescribed as particulars with which it may not be marked; and
 - (g) unless such product is stored and transported under the temperature requirements prescribed in regulation 14.
- (2) The Executive Officer may grant written exemption, entirely or partially, to any person on such conditions as he or she deems necessary, from the provisions of subregulation (1).

QUALITY STANDARDS

Grades of frozen fruit and frozen vegetables

3. There are four grades of frozen fruit and frozen vegetables, namely Choice Grade, Standard Grade, Substandard Grade and Undergrade.

Standards for grades of frozen fruit

4. (1) Choice Grade, Standard Grade and Substandard Grade frozen fruit --
- (a) shall be prepared from sound, fresh, clean and washed fruit;
 - (b) shall subject to the provision of paragraph (c), be free from any substance which does not normally form part of frozen fruit, excluding extraneous vegetable matter; and
 - (c) may contain only food additives permitted under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972).

- (2) Subject to the provisions of subregulation (1), --
- (a) Choice Grade and Standard Grade frozen fruit shall comply with the specific standards and requirements for each kind of frozen fruit as set out in Part I;
 - (b) Substandard Grade frozen fruit shall comprise of frozen fruit that do not comply with the specific standards and requirements for Choice Grade or Standard Grade, as set out in Part I, but which are still edible, normal in appearance and free from any foreign flavours and odours; and
 - (c) Undergrade frozen fruit, which may not be presented for sale, shall comprise of frozen fruit that do not comply with the standards and requirements for Choice Grade, Standard Grade or Substandard Grade, as set out in paragraphs (a) and (b), and are inedible due to the presence of harmful or aesthetically objectionable foreign matter or foreign flavours and odours which indicate the start or presence of decay.

Standards for grades of frozen vegetables

5. (1) Choice Grade, Standard Grade and Substandard Grade frozen vegetables shall --
- (a) be prepared from sound, fresh, clean and washed vegetables;
 - (b) subject to the provision of paragraph (c), be free from any substance which does not normally form part of frozen vegetables, excluding extraneous vegetable matter;
 - (c) contain only food additives permitted under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972); and
 - (d) show a negative peroxidase reaction for enzyme activity, as prescribed in regulation 12.
- (2) Subject to the provisions of subregulation (1), --
- (a) Choice Grade and Standard Grade frozen vegetables shall comply with the specific standards and requirements for each kind of frozen vegetable as set out in Part II;
 - (b) Substandard Grade frozen vegetables shall comprise of frozen vegetables that do not comply with the specific standards and requirements for Choice Grade or Standard Grade, as set out in Part II, but which are still edible, normal in appearance and free from any foreign flavours and odours; and
 - (c) Undergrade frozen vegetables, which may not be presented for sale, shall comprise of frozen vegetables that do not comply with the standards and requirements for Choice Grade, Standard Grade or Substandard Grade, as set out in paragraphs (a) and (b), and are inedible due to the presence of harmful or aesthetically objectionable foreign matter or foreign flavours and odours which indicate the start or presence of decay.

REQUIREMENTS FOR CONTAINERS

General

6. (1) Containers for frozen fruit and frozen vegetables shall --
- (a) be intact, new, clean, moisture resistant, suitable and strong enough for the packing and normal handling of the frozen fruit and frozen vegetables;

- (b) not pass any odour, taste, colour or other foreign characteristics on to the product during processing, where applicable, or distribution of the product; and
- (c) be closed properly and in a manner permitted by the nature thereof.

(2) If containers containing frozen fruit or frozen vegetables are packed in outer containers, such outer containers shall be clean, neat and intact.

PACKING REQUIREMENTS

General

7. (1) Frozen fruit and frozen vegetables shall be packed in the free flow or frozen block form.
- (2) Except where otherwise stipulated in these regulations, frozen fruit and frozen vegetables of different kinds, grades or styles shall not be packed together in the same container.
- (3) Frozen fruit and frozen vegetables shall not be size graded if so requested in writing by the packer or buyer.
- (4) In the case of frozen fruit mixes and frozen vegetable mixes, the specific composition of each mix, in descending order, shall be submitted in writing to the Executive Officer.
- (5) In the case of unspecified frozen fruit and unspecified frozen vegetables, the proposed standards shall be submitted in writing to the Executive Officer.

MARKING REQUIREMENTS

8. (1) *Code marks* - The name or trade mark and physical address of the establishment which prepared the frozen fruit or frozen vegetables, together with the date of preparation thereof, shall be marked in clearly legible and indelible letters in code form on every container and outer container of frozen fruit and frozen vegetables and shall be approved in writing by the Executive Officer.
- (2) *General particulars for containers* - Each container containing frozen fruit and frozen vegetables shall be marked in clearly legible and indelible letters with the following particulars:
- (a) The name or trade mark of the manufacturer or packer.
 - (b) The physical address of the manufacturer or packer.
 - (c) A true description of the contents thereof which shall include the style or styles: Provided that in the case of transparent containers the style or styles do not have to be indicated.
 - (d) An indication of the grade thereof: Provided that the expression "Caterer's Grade" may be used instead of the expression "Standard 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 country of origin.
- (3) *General particulars for outer containers* - If one or more containers containing frozen fruit or frozen vegetables are packed in an outer container, such outer container shall be marked in clearly legible and indelible letters with the following particulars:
- (a) The name or trade mark of the manufacturer or packer.

- (b) The physical address of the manufacturer or packer.
- (c) A true description of the contents thereof which shall include the style or styles: Provided that in the case of transparent containers the style or styles do not have to be indicated.
- (d) An indication of the grade thereof: Provided that the expression "Caterer's Grade" may be used instead of the expression "Standard 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 country of origin.
- (g) The number of containers packed therein.

(4) Subject to the provisions of subregulations (1) and (2) and regulation 9, frozen fruit shall comply with the additional marking requirements, where applicable, for each kind of frozen fruit as set out in Part I.

Prohibited particulars

9. No word, mark, illustration, depiction or any other method of expression that constitutes a misrepresentation, or directly or by implication creates or may create a misleading impression regarding the contents, quality or grade, shall appear on a container or outer container containing frozen fruit and frozen vegetables.

SAMPLING

10. (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 indicated in column 2 of Table 1 or Table 2, depending on the character of the product, opposite the production group in column 1 of Table 1 or Table 2, taking the net mass of each container into consideration.
 - (b) Examine from each of the containers which were drawn for inspection in accordance with the standards and requirements, a working sample which is representative of the contents of the container of a size or number, as the case may be, as prescribed for every kind of frozen fruit and frozen vegetables.
 - (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 or Table 2, the consignment shall be rejected.

(2) A working sample shall, in the case of frozen fruit and frozen vegetables, be defrosted or cooked before inspection according to the instructions appearing on the label of the product concerned.

METHODS OF INSPECTION

Determination of free moisture

11. The percentage of free moisture in a sample of block-frozen fruit or vegetables shall be determined as follows:

- (a) The whole contents of a container or at least 1 kg, whichever is the smallest, of either the frozen fruit or the frozen vegetables, as the case may be, shall be drained over a sieve with a 6 mm mesh and a diameter of 300 mm.

- (b) The mass of the sieve shall be determined before adding the sample and then the total mass thereof.
- (c) Allow to stand for a period of four hours at a temperature of 20°C, and determine the mass thereof again.
- (d) The loss in mass of free water shall be expressed as a percentage of the original frozen mass of the sample.

Peroxidase test

12. For the determination of enzyme activity, a peroxidase test shall be carried out as follows, except in the case of all fruit, pumpkin, baby marrows, mushrooms, onions, sweet peppers, whole and baby carrots, potato products, leeks, celery, tomatoes and cabbage, in which case the test is not necessary:

- (a) Defrost a sample of frozen vegetables consisting of 10 units in the case of large units, and 20 g in the case of small units, and crush it in a mortar or cut the units longitudinally so that the cotyledons or cross-sections are exposed.
- (b) Mix, just before use, equal quantities of Guaiacol 0,5 per cent aqueous solution and hydrogen peroxide 1,5 per cent [that is one part per 100 volume hydrogen peroxide added to 19 parts of water on a (m/m) basis].
- (c) With the temperature of the sample and solution at room temperature, place the prepared sample in a suitable container and wet the sample or cotyledons or cross-sections, as the case may be, with the prepared solution: Provided that in the event of a dispute the test shall be repeated with both the sample and solution at a temperature of 20°C ±1°C.
- (d) If a red brown discolouration appears within 35 seconds, the test is positive, indicating enzyme activity and therefore inadequate blanching: Provided that --
 - (i) slight stem or skin reaction within this period shall be regarded as a negative reaction;
 - (ii) in the case of Brussels sprouts --
 - (aa) a maximum of 20 per cent by number of the prescribed sample may show a positive reaction within 45 seconds; and
 - (bb) a discolouration which is limited to the centre of the sprout, shall be regarded as a negative reaction; and
 - (iii) in the case of broccoli and cauliflower, a maximum of 10 per cent by number of the prescribed sample may show a positive reaction within 35 seconds.

Net mass

13. For the determination of the net mass, the following procedure shall be followed:
- (a) Draw at random at least 10 containers from the production group.
 - (b) Place each container on a mass meter and record the mass thereof.
 - (c) Now place an empty, new, dry and clean container, identical to the containers in the representative sample, on the mass meter and record the mass thereof.

- (d) Calculate the net mass of each container by deducting the mass recorded in paragraph (c) from the mass recorded in paragraph (b).
- (e) The difference between the actual net mass and the declared net mass of each container shall be within the limits of error, as set out in Table 3: Provided that the average net mass of the 10 or more containers shall be at least equal to or more than the declared net mass.

TEMPERATURE REQUIREMENTS

14. (1) The average temperature of frozen fruit and frozen vegetables shall during any 5 consecutive days of storage, not exceed -18°C : Provided that the temperature shall at any time not exceed -15°C .

(2) Frozen fruit and frozen vegetables shall be transported in suitable and effectively refrigerated or adequately insulated units, in order to maintain a product temperature of -18°C and the temperature shall at any time not exceed -15°C .

OFFENCES AND PENALTIES

15. 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 for a period not exceeding 2 years.

OTHER LEGISLATION

16. 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 FROZEN FRUIT AND FROZEN VEGETABLES CONTAINING UNITS OF SUCH SIZE AND CHARACTER AS TO BE READILY SEPARABLE
[Regulation 10]

| 1. Net mass is equal to or less than 454 g. | | |
|---|-------------|-------------------|
| Production group | Sample size | Acceptance number |
| 1 | 2 | 3 |
| 2 400 or less | 3 | 0 |
| 2 401 - 9 600 | 6 | 1 |
| 9 601 - 31 200 | 13 | 2 |
| 31 201 - 67 200 | 21 | 3 |
| 67 201 - 116 000 | 29 | 4 |
| 116 001 - 182 400 | 38 | 5 |
| 182 401 - 268 800 | 48 | 6 |
| more than 268 800 | 60 | 7 |

| 2. Net mass is more than 454 g but not more than 1135 g. | | |
|--|-------------|-------------------|
| Production group | Sample size | Acceptance number |
| 1 | 2 | 3 |
| 1 200 or less | 3 | 0 |
| 1 201 - 4 800 | 6 | 1 |
| 4 801 - 15 600 | 13 | 2 |
| 15 601 - 33 600 | 21 | 3 |
| 33 601 - 58 000 | 29 | 4 |
| 58 001 - 91 200 | 38 | 5 |
| 91 201 - 134 400 | 48 | 6 |
| more than 134 400 | 60 | 7 |

3. Net mass is greater than 1135 kg.

Convert to equivalent number of 1135 g containers and use item 2 of this table to determine the production group, sample size and acceptance number.

TABLE 2

SAMPLING OF FROZEN FRUIT AND FROZEN VEGETABLES OF A COMMINUTED,
FLUID OR HOMOGENEOUS STATE
[Regulation 10]

| 1. Any type of container of 454 g or less. | | |
|--|-------------|-------------------|
| Production group | Sample size | Acceptance number |
| 1 | 2 | 3 |
| 4 500 or less | 3 | 0 |
| 4 501 - 18 000 | 6 | 1 |
| 18 001 - 58 500 | 13 | 2 |
| 58 501 - 126 000 | 21 | 3 |
| 126 001 - 217 000 | 29 | 4 |
| 217 001 - 342 000 | 38 | 5 |
| 342 001 - 504 000 | 48 | 6 |
| more than 504 000 | 60 | 7 |

| 2. Any type of container more than 454 g but not more than 1702 g. | | |
|--|-------------|-------------------|
| Production group | Sample size | Acceptance number |
| 1 | 2 | 3 |
| 3 000 or less | 3 | 0 |
| 3 001 - 12 000 | 6 | 1 |
| 12 001 - 39 000 | 13 | 2 |
| 39 001 - 84 000 | 21 | 3 |
| 84 001 - 145 000 | 29 | 4 |
| 145 001 - 228 000 | 38 | 5 |
| 228 001 - 336 000 | 48 | 6 |
| more than 336 000 | 60 | 7 |
| 3. Any type of container more than 1702 g but not more than 4540 g. | | |
| Production group | Sample size | Acceptance number |
| 1 | 2 | 3 |
| 1 500 or less | 3 | 0 |
| 1 501 - 6 000 | 6 | 1 |
| 6 001 - 19 500 | 13 | 2 |
| 19 501 - 42 000 | 21 | 3 |
| 42 001 - 72 500 | 29 | 4 |
| 72 501 - 114 000 | 38 | 5 |
| 114 001 - 168 000 | 48 | 6 |
| more than 168 000 | 60 | 7 |
| 4. Any type of container more than 4540 g. | | |
| Convert to equivalent number of 4540 g containers and use item 3 of this table to determine the production group, sample size and acceptance number. | | |

TABLE 3

LIMITS OF ERROR ALLOWED WHEN DETERMINING NET MASS
[Regulation 13]

| Quantities (Declared net mass of the container) | Limits of error | |
|--|-----------------|--------|
| | Deficiency | Excess |
| Up to 5 g | 10 % | 15 % |
| More than 5 g and up to 10 g | 7 % | 12 % |
| More than 10 g and up to 20 g | 4 % | 8 % |
| More than 20 g and up to 50 g | 1,5 g | 3 g |
| More than 50 g and up to 100 g | 2 g | 4 g |
| More than 100 g and up to 200 g | 4 g | 8 g |
| More than 200 g and up to 500 g | 7 g | 14 g |
| More than 500 g and up to 1 kg | 10 g | 20 g |
| More than 1 kg and up to 2 kg | 15 g | 30 g |
| More than 2 kg and up to 5 kg | 25 g | 50 g |
| More than 5 kg and up to 10 kg | 50 g | 100 g |
| More than 10 kg and up to 20 kg | 80 g | 160 g |
| More than 20 kg and up to 50 kg | 125 g | 250 g |
| More than 50 kg and up to 100 kg | 250 g | 500 g |
| More than 100 kg | 0,25 % | 0,5 % |

PART I

SPECIFIC STANDARDS AND REQUIREMENTS FOR FROZEN FRUIT

FROZEN STRAWBERRIES

17. The standards and requirements for frozen strawberries are as follows:

Definitions

- (1) Where used with regard to strawberries --
- (a) "**disintegrated**" means units which are crushed.
- (b) "**immature**" means strawberries of which more than 75 per cent of the outer surface area is green.

- (c) "**major defect**" means --
- (i) overripe strawberries which tend to be mushy;
 - (ii) units with insect damage;
 - (iii) disintegrated and partially dry strawberries;
 - (iv) immature strawberries;
 - (v) excessive trimming in the case of whole strawberries;
 - (vi) grit present in the product; or
 - (vii) any other defect which detracts markedly from the normal appearance, edibility or flavour of the individual units or a quantity of strawberries.
- (d) "**malformed**" means strawberries which are not normally developed and which contains hard parts in the fruit flesh.
- (e) "**minor defect**" means --
- (i) slightly overripe strawberries;
 - (ii) slightly immature strawberries;
 - (iii) malformed strawberries;
 - (iv) inadequate trimming in the case of whole strawberries;
 - (v) heavily seeded strawberries; or
 - (vi) any other defect which detracts to a lesser extent from the normal appearance, edibility or flavour of the individual units or a quantity of strawberries.
- (f) "**slightly immature**" means strawberries of which between 25 and 75 per cent of the outer surface area is green.

Styles and standards for styles

- (2) (a) Frozen strawberries shall be presented as one of the following styles:
- (i) Whole strawberries.
 - (ii) Strawberry halves.
 - (iii) Strawberry slices.
 - (iv) Strawberry dices.
- (b) (i) Whole strawberries shall consist of whole intact strawberries with the calyces and stalks removed.
- (ii) Strawberry halves shall consist of strawberries cut into approximately two equal halves.
- (iii) Strawberry slices shall consist of strawberries cut into irregular shaped slices.

- (iv) Strawberry dices shall consist of strawberries cut into approximately cube-shaped units.
- (c) Any other presentation of the product shall be permitted if it --
 - (i) is sufficiently distinctive from other styles of presentation prescribed in these regulations;
 - (ii) 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 for under this provision; and
 - (iii) is adequately described on the label to avoid confusing or misleading the consumer.
- (d) The addition of dry sugars or syrup, as permitted under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972), are also allowed to all styles of frozen strawberries concerned.

Working sample size

- (3) The working sample size shall be as follows for the styles concerned:
 - (a) Whole strawberries - 50 units.
 - (b) Strawberry halves, slices and dices - 300 g.

Quality standards

- (4) The quality standards for frozen strawberries are as follows:

| Quality factor | Choice Grade | Standard Grade |
|---|--|-------------------------|
| (a) Free moisture if block frozen | Not more than 10% | As for Choice Grade |
| (b) Fruit ingredient | Fresh, sound, clean and firm strawberries | As for Choice Grade |
| (c) Colour | Good, typical of the cultivar: Provided that at least 50 per cent of the surface area shall be red in colour | As for Choice Grade |
| (d) Flavour | Good, typical of strawberries | Typical of strawberries |
| (e) Texture | Firm but tender | As for Choice Grade |
| (f) Uniformity of size, if size graded, in the case of whole strawberries | The diameter of the largest unit shall not exceed the diameter of the smallest unit by more than 10 mm. | * |

* Denotes no specification

Permissible deviations

(5) The maximum permissible deviations per 50 units or 300 g of frozen strawberries are as follows:

| Quality factor | Choice Grade | Standard Grade |
|---|----------------------|-----------------------|
| (a) Units with a colour that deviates from the predominant colour of the quantity in the case of: | | |
| (i) Whole strawberries | 5 units per 50 units | 10 units per 50 units |
| (ii) Other styles | 30 g per 300 g | 60 g per 300 g |
| (b) Occurrence of extraneous vegetable matter in the case of: | | |
| (i) Whole strawberries | 2 units per 50 units | 4 units per 50 units |
| (ii) Other styles | 2 units per 300 g | 4 units per 300 g |
| (c) Occurrence in whole strawberries of units with: | | |
| (i) Major defects | 3 units per 50 units | 6 units per 50 units |
| (ii) Minor defects | 6 units per 50 units | 10 units per 50 units |
| (iii) Total defects | 6 units per 50 units | 10 units per 50 units |
| (d) Occurrence in other styles of units with: | | |
| (i) Major defects | 18 g per 300 g | 36 g per 300 g |
| (ii) Minor defects | 36 g per 300 g | 72 g per 300 g |
| (iii) Total defects | 36 g per 300 g | 72 g per 300 g |

Additional marking requirements

(6) Subject to the provisions of regulation 8, each container containing frozen strawberries shall be marked --

(a) with the expression --

- (i) "Size Graded" or "Calibrated" or any other word or words having a similar meaning if the strawberries have been size graded; or
- (ii) "Mixed Sizes" or "Uncalibrated" or any other word or words having a similar meaning if the strawberries have not been size graded; and

- (b) in conjunction with or in close proximity to the product designation, with an indication of the packing medium, if prepared with dry sugars or syrup, in the following manner:

"with x" (where 'x' indicates the name of the sweetener).

FROZEN APRICOTS

18. The standards and requirements for frozen apricots are as follows:

Definitions

- (1) Where used with regard to apricots --
- (a) **"fibrous"** means units with tough fibres that are objectionable when eaten.
- (b) **"major defect"** means --
- (i) a unit affected by dark discolouration, either as a single blemish or as an aggregate of blemishes, with a surface area of more than 25 mm² in the case of whole and halved apricots, and more than 9 mm² in the case of other styles;
 - (ii) units with pit/stone material (excluding whole apricots);
 - (iii) units with insect damage;
 - (iv) overripe/mushy units;
 - (v) overtrimmed units;
 - (vi) units with peel remnants more than 25 mm² in combined surface area; or
 - (vii) any other defect which detracts markedly from the normal appearance, edibility or flavour of the individual units or a quantity of apricots.
- (c) **"minor defect"** means --
- (i) a unit affected by dark discolouration, either as a single blemish or as an aggregate of blemishes, with a surface area of between 2 mm² and 25 mm² in the case of whole and halved apricots, and between 2 mm² and 9 mm² in the case of other styles;
 - (ii) a unit affected by light discolouration, either as a single blemish or as an aggregate of blemishes, with a surface area of more than 25 mm² in the case of whole and halved apricots, and more than 9 mm² in the case of other styles;
 - (iii) units with peel remnants less than 25 mm² in the combined surface area; or
 - (iv) any other defect which detracts to a lesser extent from the normal appearance, edibility or flavour of the individual units or a quantity of apricots.

- (d) "**overripe/mushy**" means units that are excessively soft or disintegrated to the extent that they have lost their normal shape.
- (e) "**peel**" means peel that adhere to the apricot flesh or is found loose in the container: Provided that it shall not be considered as a defect in the case of "Unpeeled" styles.
- (f) "**pit/stone material**" means, in the case of all styles other than whole apricots, pits and pieces of pit that are hard and sharp which are at least 1,5 mm in any dimension.

Styles and standards for styles

- (2) (a) Frozen apricots shall be presented as one of the following styles:
 - (i) Whole apricots.
 - (ii) Apricot halves.
 - (iii) Apricot slices.
 - (iv) Apricot dices.
- (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 dices shall consist of pitted apricots cut into approximately cube-shaped units and may have been peeled or not.
- (c) Any other presentation of the product shall be permitted if it --
 - (i) is sufficiently distinctive from other styles of presentation prescribed in these regulations;
 - (ii) 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 for under this provision; and
 - (iii) is adequately described on the label to avoid confusing or misleading the consumer.
- (d) The addition of dry sugars or syrup, permitted under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972), are also allowed to all styles of frozen apricots concerned.

Working sample size

- (3) The working sample size shall be as follows for the styles concerned:
 - (a) Whole apricots - 20 units.

- (b) Apricot halves - 30 units.
- (c) Apricot slices - 500 g.
- (d) Apricot dices - 300 g.

Quality standards

- (4) The quality standards for frozen apricots are as follows:

| Quality factor | Choice Grade | Standard Grade |
|-----------------------------------|--|-----------------------------------|
| (a) Free moisture if block frozen | Not more than 10 % | As for Choice Grade |
| (b) Fruit ingredient | Fresh, sound and clean apricots | As for Choice Grade |
| (c) Colour | Good, typical of the cultivar concerned | Typical of the cultivar concerned |
| (d) Flavour | Good, typical of apricots | Typical of apricots |
| (e) Texture | Firm but tender with no fibrous or mushy parts | As for Choice Grade |

Permissible deviations

- (5) The maximum permissible deviations per 20 units, 30 units, 300 g or 500 g of frozen apricots are as follows:

| Quality factor | Choice Grade | Standard Grade |
|--|----------------------|----------------------|
| (a) Units with a colour that deviate from the predominant colour of the quantity in the case of: | | |
| (i) Whole apricots | 1 unit per 20 units | 2 units per 20 units |
| (ii) Apricot halves | 2 units per 30 units | 4 units per 30 units |
| (iii) Apricot slices | 50 g per 500 g | 100 g per 500 g |
| (iv) Apricot dices | 30 g per 300 g | 60 g per 300 g |
| (b) Occurrence of extraneous vegetable matter in the case of: | | |
| (i) Whole apricots | 1 unit per 20 units | 2 units per 20 units |
| (ii) Apricot halves | 1 unit per 30 units | 2 units per 30 units |
| (iii) Apricot slices | 1 unit per 500 g | 2 units per 500 g |
| (iv) Apricot dices | 1 unit per 300 g | 2 units per 300 g |

| Quality factor | Choice Grade | Standard Grade |
|---|---|---|
| (c) Occurrence in whole apricots of units with: | | |
| (i) Major defects | 2 units per 20 units | 4 units per 20 units |
| (ii) Minor defects | 4 units per 20 units | 6 units per 20 units |
| (iii) Total defects | 4 units per 20 units: Provided that only 1 unit may contain pit fragments | 6 units per 20 units: Provided that only 1 unit may contain pit fragments |
| (d) Occurrence in apricot halves of units with: | | |
| (i) Major defects | 2 units per 30 units | 4 units per 30 units |
| (ii) Minor defects | 3 units per 30 units | 6 units per 30 units |
| (iii) Total defects | 3 units per 30 units: Provided that only 1 unit may contain pit fragments | 6 units per 30 units: Provided that only 1 unit may contain pit fragments |
| (iv) Off-suture cuts exceeding 6 mm | 7 units per 30 units | * |
| (e) Occurrence in apricot slices of units with: | | |
| (i) Major defects | 20 g per 500 g | 40 g per 500 g |
| (ii) Minor defects | 60 g per 500 g | 100 g per 500 g |
| (iii) Total defects | 60 g per 500 g: Provided that only 1 unit may contain pit fragments | 100 g per 500 g: Provided that only 1 unit may contain pit fragments |
| (f) Occurrence in apricot dices of units with: | | |
| (i) Major defects | 12 g per 300 g | 24 g per 300 g |
| (ii) Minor defects | 36 g per 300 g | 72 g per 300 g |
| (iii) Total defects | 36 g per 300 g: Provided that only 1 unit may contain pit fragments | 72 g per 300 g: Provided that only 1 unit may contain pit fragments |

* Denotes no specification

Additional marking requirements

(6) Subject to the provisions of regulation 8, each container containing frozen apricots shall be marked, in conjunction with or in close proximity to the product designation, with an indication of the packing medium, if prepared with dry sugars or syrup, in the following manner:

"with x" (where 'x' indicates the name of the sweetener)

FROZEN PEARS

19. The standards and requirements for frozen pears are as follows:

Definitions

- (1) Where used with regard to pears --
- (a) **"fibrous"** means units with fibres that are objectionable when eaten.
 - (b) **"major defect"** means --
 - (i) a unit affected by dark discolouration, either as a single blemish or as an aggregate of blemishes, with a surface area of more than 25 mm² in the case of pear halves, and more than 9 mm² in the case of other styles;
 - (ii) units with insect damage;
 - (iii) overripe/mushy units;
 - (iv) units with peel remnants more than 25 mm² in combined surface area;
 - (v) overtrimmed units; or
 - (vi) any other defect which detracts markedly from the normal appearance, edibility or flavour of the individual units or quantity of pears.
 - (c) **"minor defect"** means --
 - (i) a unit affected by dark discolouration, either as a single blemish or as an aggregate of blemishes, with a surface area of between 2 mm² and 25 mm² in the case of pear halves, and between 2 mm² and 9 mm² in the case of other styles;
 - (ii) a unit affected by light discolouration, either as a single blemish or as an aggregate of blemishes, with a surface area of more than 25 mm² in the case of pear halves, and more than 9 mm² in the case of other styles;
 - (iii) units with peel remnants less than 25 mm² in combined surface area; or
 - (iv) any other defect which detracts to a lesser extent from the normal appearance, edibility or flavour of the individual units or a quantity of pears.
 - (d) **"overripe/mushy"** means units that are excessively soft or disintegrated to the extent that they have lost their normal shape.

- (e) "peel" means peel that adhere to the pear flesh or is found loose in the container.

Styles and standards for styles

- (2) (a) Frozen pears shall be presented as one of the following styles:
- (i) Pear halves.
 - (ii) Pear slices.
 - (iii) Pear dices.
- (b) (i) Pear halves shall consist of cored and peeled pears cut into two approximately equal parts.
- (ii) Pear slices shall consist of cored and peeled pears cut into wedge shaped units of approximately equal size.
- (iii) Pear dices shall consist of cored and peeled pears cut into approximately cube-shaped units.
- (c) Any other presentation of the product shall be permitted if it --
- (i) is sufficiently distinctive from other styles of presentation prescribed in these regulations;
 - (ii) 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 for under this provision; and
 - (iii) is adequately described on the label to avoid confusing or misleading the consumer.
- (d) The addition of dry sugars or syrup, permitted under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972), are also allowed to all styles of frozen pears concerned.

Working sample size

- (3) The working sample size shall be as follows for the styles concerned:
- (a) Pear halves - 30 units.
 - (b) Pear slices - 500 g.
 - (c) Pear dices - 300 g.

Quality standards

- (4) The quality standards for frozen pears are as follows:

| | Quality factor | Choice Grade | Standard Grade |
|-----|-------------------------------|------------------------------|---------------------|
| (a) | Free moisture if block frozen | Not more than 10 % | As for Choice Grade |
| (b) | Fruit ingredient | Fresh, sound and clean pears | As for Choice Grade |

| | Quality factor | Choice Grade | Standard Grade |
|-----|----------------|--|-----------------------------------|
| (c) | Colour | Good, typical of the cultivar concerned | Typical of the cultivar concerned |
| (d) | Flavour | Good, typical of pears | Typical of pears |
| (e) | Texture | Firm but tender with no fibrous or mushy parts | As for Choice Grade |

Permissible deviations

(5) The maximum permissible deviations per 30 units, 300 g or 500 g of frozen pears are as follows:

| | Quality factor | Choice Grade | Standard Grade |
|-----|--|----------------------|----------------------|
| (a) | Units with a colour that deviate from the predominant colour of the quantity in the case of: | | |
| | (i) Pear halves | 2 units per 30 units | 4 units per 30 units |
| | (ii) Pear slices | 50 g per 500 g | 100 g per 500 g |
| | (iii) Pear dices | 30 g per 300 g | 60 g per 300 g |
| (b) | Occurrence of extraneous vegetable matter in the case of: | | |
| | (ii) Pear halves | 1 unit per 30 units | 2 units per 30 units |
| | (iii) Pear slices | 1 unit per 500 g | 2 units per 500 g |
| | (iii) Pear dices | 1 unit per 300 g | 2 units per 300 g |
| (c) | Occurrence in pear halves of units with: | | |
| | (i) Major defects | 2 units per 30 units | 4 units per 30 units |
| | (ii) Minor defects | 3 units per 30 units | 6 units per 30 units |
| | (iii) Total defects | 3 units per 30 units | 6 units per 30 units |
| (d) | Occurrence in pear slices of units with: | | |
| | (i) Major defects | 20 g per 500 g | 40 g per 500 g |
| | (ii) Minor defects | 60 g per 500 g | 100 g per 500 g |
| | (iii) Total defects | 60 g per 500 g | 100 g per 500 g |

| | Quality factor | Choice Grade | Standard Grade |
|-----|---|----------------|----------------|
| (e) | Occurrence in pear dices of units with: | | |
| | (i) Major defects | 12 g per 300 g | 24 g per 300 g |
| | (ii) Minor defects | 36 g per 300 g | 72 g per 300 g |
| | (iii) Total defects | 36 g per 300 g | 72 g per 300 g |

Additional marking requirements

(6) Subject to the provisions of regulation 8, each container containing frozen pears shall be marked, in conjunction with or in close proximity to the product designation, with an indication of the packing medium, if prepared with dry sugars or syrup, in the following manner:

"with x" (where 'x' indicates the name of the sweetener).

FROZEN PEACHES

20. The standards and requirements for frozen peaches are as follows:

Definitions

- (1) Where used with regard to peaches --
- (a) "**fibrous**" means units with tough fibres that are objectionable when eaten.
- (b) "**major defect**" means --
- (i) a unit affected by dark discolouration, either as a single blemish or as an aggregate of blemishes, with a surface area of more than 25 mm² in the case of whole peaches, peach halves and peach quarters, and more than 9 mm² in the case of other styles;
- (ii) units with pit fragments (excluding whole peaches);
- (iii) units with insect damage;
- (iv) overripe/mushy units;
- (v) overtrimmed units;
- (vi) units with peel remnants more than 25 mm² in combined surface area; or
- (vii) any other defect which detracts markedly from the normal appearance, edibility or flavour of the individual units or a quantity of peaches.
- (c) "**minor defect**" means --
- (i) a unit affected by dark discolouration, either as a single blemish or as an aggregate of blemishes, with a surface area of between 2 mm² and 25 mm² in the case of whole peaches, peach halves and peach quarters, and between 2 mm² and 9 mm² in the case of other styles;

- (ii) a unit affected by light discolouration, either as a single blemish or as an aggregate of blemishes, with a surface area of more than 25 mm² in the case of whole peaches, peach halves and peach quarters, and more than 9 mm² in the case of other styles;
 - (iii) units with peel remnants less than 25 mm² in combined surface area; or
 - (iv) any other defect which detracts to a lesser extent from the normal appearance, edibility or flavour of the individual units or a quantity of peaches.
- (d) "**overripe/mushy**" means units that are excessively soft or disintegrated to the extent that they have lost their normal shape.
 - (e) "**peel**" means peel that adhere to the peach flesh or is found loose in the container.
 - (f) "**pit fragments**" means pieces of pit which are hard and sharp and pit extensions which are hard and dark and which are at least 1,5 mm in any dimension.

Styles and standards for styles

- (2) (a) Frozen peaches shall be presented as one of the following styles:
 - (i) Whole peaches.
 - (ii) Peach halves.
 - (iii) Peach quarters.
 - (iv) Peach slices.
 - (v) Peach pieces.
 - (vi) Peach dices.
- (b) (i) Whole peaches shall consist of unpitted and peeled whole peaches.
- (ii) Peach halves shall consist of pitted and peeled peaches cut into two approximately equal parts.
- (iii) Peach quarters shall consist of pitted and peeled peaches cut into four approximately equal parts along the longitudinal axis.
- (iv) Peach slices shall consist of pitted and peeled peaches cut into wedge shaped units of approximately equal size.
- (v) Peach pieces shall consist of pitted and peeled peaches cut into regular or irregular shapes and sizes.
- (vi) Peach dices shall consist of pitted and peeled peaches cut into approximately cube-shaped units.

- (c) Any other presentation of the product shall be permitted if it --
- (i) is sufficiently distinctive from other styles of presentation prescribed in these regulations;
 - (ii) 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 for under this provision; and
 - (iii) is adequately described on the label to avoid confusing or misleading the consumer.
- (d) The addition of dry sugars or syrup, permitted under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972), are also allowed to all styles of frozen peaches concerned.

Working sample size

- (3) The working sample size shall be as follows for the styles concerned:
- (a) Whole peaches - 20 units.
 - (b) Halved and quartered peaches - 30 units.
 - (c) Sliced peaches - 500 g.
 - (d) Peach pieces and dices - 300 g.

Quality standards

- (4) The quality standards for frozen peaches are as follows:

| Quality factor | Choice Grade | Standard Grade |
|-----------------------------------|--|-----------------------------------|
| (a) Free moisture if block frozen | Not more than 10 % | As for Choice Grade |
| (b) Fruit ingredient | Fresh, sound and clean peaches | As for Choice Grade |
| (c) Colour | Good, typical of the cultivar concerned | Typical of the cultivar concerned |
| (d) Flavour | Good, typical of peaches | Typical of peaches |
| (e) Texture | Firm but tender with no fibrous or mushy parts | As for Choice Grade |

Permissible deviations

- (5) The maximum permissible deviations per 20 units, 30 units, 300 g or 500 g of frozen peaches are as follows:

| Quality factor | Choice Grade | Standard Grade |
|--|--|--|
| (a) Units with a colour that deviate from the predominant colour of the quantity in the case of: | | |
| (i) Whole peaches | 1 unit per 20 units | 2 units per 20 units |
| (ii) Halved and quartered peaches | 2 units per 30 units | 4 units per 30 units |
| (iii) Sliced peaches | 50 g per 500 g | 100 g per 500 g |
| (iv) Other styles | 30 g per 300 g | 60 g per 300 g |
| (b) Occurrence of extraneous vegetable matter in the case of: | | |
| (i) Whole peaches | 1 unit per 20 units | 2 units per 20 units |
| (ii) Halved and quartered peaches | 1 unit per 30 units | 2 units per 30 units |
| (iii) Sliced peaches | 1 unit per 500 g | 2 units per 500 g |
| (iv) Other styles | 1 unit per 300 g | 2 units per 300 g |
| (c) Occurrence in whole peaches of units with: | | |
| (i) Major defects | 2 units per 20 units | 4 units per 20 units |
| (ii) Minor defects | 4 units per 20 units | 6 units per 20 units |
| (iii) Total defects | 4 units per 20 units: Provided that only 1 unit may contain pit fragments | 6 units per 20 units: Provided that only 1 unit may contain pit fragments |
| (d) Occurrence in halved and quartered peaches of units with: | | |
| (i) Major defects | 2 units per 30 units | 4 units per 30 units |
| (ii) Minor defects | 3 units per 30 units | 6 units per 30 units |
| (iii) Total defects | 3 units per 30 units: Provided that only 1 unit may contain pit fragments | 6 units per 30 units: Provided that only 1 unit may contain pit fragments |
| (e) Occurrence in sliced peaches of units with: | | |
| (i) Major defects | 20 g per 500 g | 40 g per 500 g |
| (ii) Minor defects | 60 g per 500 g | 100 g per 500 g |

| Quality factor | | Choice Grade | Standard Grade |
|----------------|---|---|--|
| (iii) | Total defects | 60 g per 500 g: Provided that only 1 unit may contain pit fragments | 100 g per 500 g: Provided that only 1 unit may contain pit fragments |
| (f) | Occurrence in other styles of units with: | | |
| (i) | Major defects | 12 g per 300 g | 24 g per 300 g |
| (ii) | Minor defects | 36 g per 300 g | 72 g per 300 g |
| (iii) | Total defects | 36 g per 300 g: Provided that only 1 unit may contain pit fragments | 72 g per 300 g: Provided that only 1 unit may contain pit fragments |

Additional marking requirements

(6) Subject to the provisions of regulation 8, each container containing frozen peaches shall be marked, in conjunction with or in close proximity to the product designation, with an indication of the packing medium, if prepared with dry sugars or syrup, in the following manner:

"with x" (where 'x' indicates the name of the sweetener).

FROZEN CITRUS FRUIT

21. The standards and requirements for frozen citrus fruit are as follows:

Definitions

- (1) Where used with regard to citrus fruit --
- (a) "**immature**" means citrus fruit which are hard with the peel sticking to the fruit flesh and of which between 60 and 65 per cent of the outer surface is green.
- (b) "**major defect**" means --
- (i) overripe units which tend to be mushy;
 - (ii) units with insect damage;
 - (iii) dry segments;
 - (iv) immature citrus fruit; or
 - (v) any other defect which detracts markedly from the normal appearance, edibility or flavour of the individual units or a quantity of citrus fruit.
- (c) "**minor defect**" means --
- (i) slightly overripe citrus fruit;
 - (ii) slightly immature citrus fruit;
 - (iii) segments which are too small; or

- (iv) any other defect which detracts to a lesser extent from the normal appearance, edibility or flavour of the individual units or a quantity of citrus fruit.
- (d) "**overripe**" means units which are soft and mushy.
- (e) "**slightly immature**" means citrus fruit which are hard with the peel sticking to the fruit flesh and of which between 20 and 60 per cent of the outer surface is green.

Styles and standards for styles

- (2) (a) Frozen citrus fruit shall be presented as one of the following styles:
 - (i) Whole citrus fruit.
 - (ii) Citrus fruit halves.
 - (iii) Citrus fruit segments.
 - (iv) Citrus fruit chunks (halved segments).
- (b) (i) Whole citrus fruit shall consist of whole intact citrus fruit with the stalks removed.
- (ii) Citrus fruit halves shall consist of citrus fruit cut into two approximately equal parts with the peel still attached.
- (iii) Citrus fruit segments shall consist of citrus fruit divided into segments with either the peel and segment membranes still attached or the peel and segment membranes removed.
- (iv) Citrus fruit chunks (halved segments) shall consist of citrus fruit segments, of which the peel and segment membranes have been removed, cut into two approximately equal parts.
- (c) Any other presentation of the product shall be permitted if it --
 - (i) is sufficiently distinctive from other styles of presentation prescribed in these regulations;
 - (ii) 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 for under this provision; and
 - (iii) is adequately described on the label to avoid confusing or misleading the consumer.

Working sample size

- (3) The working sample size shall be as follows for the styles concerned:
 - (a) Wholes and citrus fruit segments - 20 units.
 - (b) Citrus fruit halves - 30 units.

- (c) Citrus fruit chunks (halved segments) - 300 g.

Quality standards

- (4) The quality standards for frozen citrus fruit are as follows:

| Quality factor | Choice Grade | Standard Grade |
|---|--|--|
| (a) Free moisture if block frozen | Not more than 10 % | As for Choice Grade |
| (b) Fruit ingredient | Fresh, sound, clean and firm citrus fruit | As for Choice Grade |
| (c) Colour | Good, typical of the citrus fruit cultivar concerned | Typical of the citrus fruit cultivar concerned |
| (d) Flavour | Good, typical of the citrus fruit cultivar concerned | Typical of the citrus fruit cultivar concerned |
| (e) Texture | Firm but tender with no fibrous or mushy parts | As for Choice Grade |
| (f) Uniformity of size, if size graded, in the case of whole citrus fruit | The diameter of the largest unit shall not exceed the diameter of the smallest unit by more than 10 mm | The diameter of the largest unit shall not exceed the diameter of the smallest unit by more than 15 mm |

Permissible deviations

- (5) The maximum permissible deviations per 20 units, 30 units or 300 g of frozen citrus fruit are as follows:

| Quality factor | Choice Grade | Standard Grade |
|--|----------------------|----------------------|
| (a) Units with a colour that deviate from the predominant colour of the quantity in the case of: | | |
| (i) Whole citrus fruit and citrus fruit segments | 2 units per 20 units | 4 units per 20 units |
| (ii) Citrus fruit halves | 3 units per 30 units | 6 units per 30 units |
| (iii) Other styles | 30 g per 300 g | 60 g per 300 g |
| (b) Occurrence of extraneous vegetable matter in the case of: | | |
| (i) Whole citrus fruit and citrus fruit segments | 4 units per 20 units | 4 units per 20 units |
| (ii) Citrus fruit halves | 4 units per 30 units | 4 units per 30 units |
| (iii) Other styles | 4 units per 300 g | 4 units per 300 g |

| Quality factor | Choice Grade | Standard Grade |
|---|----------------------|----------------------|
| (c) Occurrence in whole citrus fruit and citrus fruit segments of units with: | | |
| (i) Major defects | 2 units per 20 units | 4 units per 20 units |
| (ii) Minor defects | 4 units per 20 units | 8 units per 20 units |
| (iii) Total defects | 4 units per 20 units | 8 units per 20 units |
| (d) Occurrence in citrus fruit halves of units with: | | |
| (i) Major defects | 2 units per 30 units | 4 units per 30 units |
| (ii) Minor defects | 4 units per 30 units | 8 units per 30 units |
| (iii) Total defects | 4 units per 30 units | 8 units per 30 units |
| (e) Occurrence in other styles of units with: | | |
| (i) Major defects | 12 g per 300 g | 24 g per 300 g |
| (ii) Minor defects | 20 g per 300 g | 30 g per 300 g |
| (iii) Total defects | 20 g per 300 g | 30 g per 300 g |

Additional marking requirements

(6) Subject to the provisions of regulation 8, each container containing frozen citrus fruit shall be marked with the expression --

- (a) "Size Graded" or "Calibrated" or any other word or words having a similar meaning if the citrus fruit have been size graded; or
- (b) "Mixed Sizes" or "Uncalibrated" or any other word or words having a similar meaning if the citrus fruit have not been size graded.

FROZEN SWEET MELONS

22. The standards and requirements for frozen sweet melons are as follows:

Definitions

- (1) Where used with regard to sweet melons --
 - (a) "**major defect**" means --
 - (i) a unit affected by dark discolouration, either as a single blemish or as an aggregate of blemishes, with a surface area of more than 6 mm² in the case of all styles;
 - (ii) units with insect damage; or

- (iii) any other defect which detracts markedly from the normal appearance, edibility or flavour of the individual units or a quantity of sweet melons.
- (b) "**minor defect**" means --
- (i) a unit affected by dark discolouration, either as a single blemish or as an aggregate of blemishes, with a surface area of between 2 mm² and 6 mm² in the case of all styles;
 - (ii) a unit affected by light discolouration, either as a single blemish or as an aggregate of blemishes, with a surface area of more than 6 mm² in the case of all styles; or
 - (iii) any other defect which detracts to a lesser extent from the normal appearance, edibility or flavour of the individual units or a quantity of sweet melons.

Styles and standards for styles

- (2) (a) Frozen sweet melons shall be peeled and deseeded and shall be presented as one of the following styles:
- (i) Sweet melon balls.
 - (ii) Sweet melon chunks.
 - (iii) Sweet melon dices.
- (b) (i) Sweet melon balls shall consist of sweet melon scooped into balls approximately spherical in shape.
- (ii) Sweet melon chunks shall consist of sweet melon cut into irregular shaped units.
- (iii) Sweet melon dices shall consist of sweet melon cut into approximately cube-shaped units.
- (c) Any other presentation of the product shall be permitted if it --
- (i) is sufficiently distinctive from other styles of presentation prescribed in these regulations;
 - (ii) 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 for under this provision; and
 - (iii) is adequately described on the label to avoid confusing or misleading the consumer.

Working sample size

- (3) The working sample size shall be 300 g for all the styles concerned.

Quality standards

- (4) The quality standards for frozen sweet melons are as follows:

| Quality factor | Choice Grade | Standard Grade |
|---|--|--|
| (a) Free moisture if block frozen | Not more than 10 % | As for Choice Grade |
| (b) Fruit ingredient | Fresh, sound, clean and firm green or yellow cultivar sweet melons | As for Choice Grade |
| (c) Colour | Good, typical of the cultivar concerned | Typical of the cultivar concerned |
| (d) Flavour | Good, typical of sweet melons | Typical of sweet melons |
| (e) Uniformity of size in the case of sweet melon balls | 5 % (m/m) of units may be smaller than half the total area of a whole unit | 8 % (m/m) of units may be smaller than half the total area of a whole unit |

Permissible deviations

(5) The maximum permissible deviations per 300 g of frozen sweet melons are as follows:

| Quality factor | Choice Grade | Standard Grade |
|--|-------------------|-------------------|
| (a) Units with a colour that deviate from the predominant colour of the quantity | 30 g per 300 g | 60 g per 300 g |
| (b) Occurrence of extraneous vegetable matter | 1 unit per 300 g | 2 units per 300 g |
| (c) Occurrence of units with: | | |
| (i) Major defects | 2 units per 300 g | 3 units per 300 g |
| (ii) Minor defects | 6 units per 300 g | 8 units per 300 g |
| (iii) Total defects | 6 units per 300 g | 8 units per 300 g |

Additional marking requirements

(6) Subject to the provisions of regulation 8, each container containing frozen sweet melons shall be marked with the expression "Mixed" if green and yellow cultivars sweet melons are packed in the same container.

FROZEN YOUNGBERRIES AND RELATED VARIETIES

23. The standards and requirements for frozen Youngberries and related varieties are as follows:

Definitions

(1) Where used with regard to Youngberries or related varieties --

- (a) "**major defect**" means --
- (i) overripe/mushy units;
 - (ii) units with insect damage;
 - (iii) grit present in the product; or
 - (iv) any other defect which detracts markedly from the normal appearance, edibility or flavour of the individual units or a quantity of Youngberries or related varieties.
- (b) "**minor defect**" means --
- (i) slightly overripe units; or
 - (ii) any other defect which detracts to a lesser extent from the normal appearance, edibility or flavour of the individual units or a quantity of Youngberries or related varieties.
- (c) "**overripe/mushy**" means units that are excessively soft or disintegrated to the extent that they have lost their normal shape.
- (d) "**related varieties**" means other varieties of berries including bilberries, blueberries, gooseberries, mulberries and raspberries.

Style

- (2) (a) Frozen Youngberries or related varieties shall be presented as whole Youngberries or related varieties.
- (b) The addition of dry sugars or syrup, permitted under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972) are also allowed to whole Youngberries or related varieties.

Working sample size

- (3) The working sample size shall be 300 g for the style concerned.

Quality standards

- (4) The quality standards for frozen Youngberries and related varieties are as follows:

| | Quality factor | Choice Grade | Standard Grade |
|-----|-------------------------------|---|---|
| (a) | Free moisture if block frozen | Not more than 10 % | As for Choice Grade |
| (b) | Fruit ingredient | Fresh, sound and clean Youngberries or related varieties | As for Choice Grade |
| (c) | Colour | Shall be light red to red or dark red to purple in colour | As for Choice Grade |
| (d) | Flavour | Good, typical of Youngberries or related varieties | Typical of Youngberries and related varieties |
| (e) | Texture | Firm with no mushy parts | As for Choice Grade |

Permissible deviations

(5) The maximum permissible deviations per 300 g of frozen Youngberries and related varieties are as follows:

| Quality factor | Choice Grade | Standard Grade |
|--|-------------------|--------------------|
| (a) Occurrence of extra-neous vegetable matter | 1 unit per 300 g | 2 units per 300 g |
| (b) Occurrence of units with: | | |
| (i) Major defects | 4 units per 300 g | 8 units per 300 g |
| (ii) Minor defects | 8 units per 300 g | 12 units per 300 g |
| (iii) Total defects | 8 units per 300 g | 12 units per 300 g |

Additional marking requirements

(6) Subject to the provisions of regulation 8, each container containing frozen Youngberries or related varieties shall be marked --

(a) with the expression --

- (i) "Size Graded" or "Calibrated" or any other word or words having a similar meaning if the Youngberries or related varieties have been size graded; or
- (ii) "Mixed Sizes" or "Uncalibrated" or any other word or words having a similar meaning if the Youngberries or related varieties have not been size graded; and

(b) in conjunction with or in close proximity to the product designation, with an indication of the packing medium, if prepared with dry sugars or syrups, in the following manner:

"with x" (where 'x' indicates the name of the sweetener).

FROZEN FRUIT MIXES

24. The standards and requirements for frozen fruit mixes are as follows:

Quality standards

(1) The quality standards for frozen fruit mixes are as follows:

| Quality factor | Choice Grade | Standard Grade |
|-----------------------------------|--|--|
| (a) Free moisture if block frozen | Not more than 10 % | As for Choice Grade |
| (b) Fruit ingredients | Shall consist of fruit which comply with the requirements for Choice Grade as set out in these regula- | Shall consist of fruit which comply with the requirements for Standard Grade |

| Quality factor | Choice Grade | Standard Grade |
|---|--|---|
| | tions for each kind of fruit concerned: Provided that one ingredient, excluding the main ingredient, may be one grade lower. | as set out in these regulations for each kind of fruit concerned. |
| (c) Composition | As per submitted specifications. | As for Choice Grade |
| (d) Occurrence of extraneous vegetable matter | Shall comply with the permissible deviations prescribed in these regulations for each kind of fruit used in the mixes. | As for Choice Grade |

FROZEN UNSWEETENED AND SWEETENED FRUIT PULP OR PURÉE

25. The standards and requirements for frozen unsweetened and sweetened fruit pulp or purée are as follows:

Working sample size

(1) The working sample size shall consist of 4 x 250 ml bottles from every batch consisting of 8 x 180 kg drums.

Quality standards

(2) The quality standards for frozen unsweetened and sweetened fruit pulp or purée are as follows:

| Quality factor | Choice Grade | Standard Grade |
|----------------------|---|---------------------|
| (a) Fruit ingredient | Fresh, sound and clean | As for Choice Grade |
| (b) Preparation if : | | |
| (i) Unsweetened | Peeled or unpeeled. In the case of purée screened to a smooth texture. | As for Choice Grade |
| (ii) Sweetened | Peeled or unpeeled. In the case of purée screened to a smooth texture and uniformly mixed with sugar. | As for Choice Grade |
| (c) Colour | Good, typical of the product | Reasonably good |

UNSPECIFIED FROZEN FRUIT

26. The standards and requirements for unspecified frozen fruit are as follows:

Definitions

- (1) Where used with regard to unspecified fruit --
- (a) "**major defect**" means any defect which detracts markedly from the normal appearance, edibility or flavour of the individual units or a quantity of the product concerned.
- (b) "**minor defect**" means any defect which detracts to a lesser extent from the normal appearance, edibility or flavour of the individual units or a quantity of the product concerned.

Quality standards

- (2) The quality standards for unspecified frozen fruit are as follows:

| | Quality factor | Choice Grade | Standard Grade |
|-----|-------------------------------|--------------------------------------|--------------------------------|
| (a) | Free moisture if block frozen | Not more than 10 % | As for Choice Grade |
| (b) | Fruit ingredient | Sound and clean | As for Choice Grade |
| (c) | Colour | Typical of the fruit concerned | As for Choice Grade |
| (d) | Uniformity of colour | Fairly uniform | Reasonably uniform |
| (e) | Flavour | Good, typical of the fruit concerned | Typical of the fruit concerned |
| (f) | Uniformity of size | Fairly uniform | Reasonably uniform |

Permissible deviations

- (3) The maximum permissible deviations for unspecified frozen fruit are as follows:

| | Quality factor | Choice Grade | Standard Grade |
|------|--|-------------------|---------------------|
| (a) | Occurrence of extra-neous vegetable matter | 1 unit per sample | As for Choice Grade |
| (b) | Occurrence of: | | |
| (i) | Major defects | Fairly free | Reasonably free |
| (ii) | Minor defects | Fairly free | Reasonably free |

PART II

SPECIFIC STANDARDS AND REQUIREMENTS FOR FROZEN VEGETABLES

FROZEN POTATOES

27. The standards and requirements for frozen potatoes are as follows:

Definitions

- (1) Where used with regard to potatoes --
- (a) "**cracked units**" means in the case of whole potatoes, units displaying a crack wider than 3 mm over more than 50 per cent of the circumference of the unit.
 - (b) "**damaged units**" means --
 - (i) cracked units; or
 - (ii) units or parts thereof which have been damaged or crushed and no longer resemble the original form: Provided that if a unit retains at least 75 per cent of its original shape it shall not be regarded as defective.
 - (c) "**major defect**" means --
 - (i) a unit affected by dark discolouration, either as a single blemish or as an aggregate of blemishes, with a surface area of more than 25 mm² in the case of whole potatoes, roundels, chips and shoe-string, and more than 9 mm² in the case of diced potatoes;
 - (ii) units with insect damage and greening;
 - (iii) units with watergrass of more than 5 mm in length;
 - (iv) units or parts thereof which have been damaged by any means, detrimentally affecting the normal appearance; or
 - (v) any other internal or external defect which detracts markedly from the normal appearance, edibility or flavour of individual units or a quantity of potatoes.
 - (d) "**minor defect**" means --
 - (i) a unit affected by dark discolouration, either as a single blemish or as an aggregate of blemishes, with a surface area of between 2 mm² and 25 mm² in the case of whole potatoes, roundels, chips and shoe-string, and between 2 mm² and 9 mm² in the case of diced potatoes;
 - (ii) a unit affected by light discolouration, either as a single blemish or as an aggregate of blemishes, with a surface area of more than 25 mm² in the case of whole potatoes, roundels, chips and shoe-string, and more than 9 mm² in the case of diced potatoes;
 - (iii) units, in the case of roundels, of which more than 25 per cent have been broken off; or

- (iv) any other internal or external defect which detracts to a lesser extent from the normal appearance, edibility or flavour of the individual units or a quantity of potatoes.

Styles and standards for styles

- (2) (a) Frozen potatoes shall be presented as one of the following styles:
 - (i) Whole potatoes.
 - (ii) Potato roundels or slices.
 - (iii) Potato chips or strips or french fried potatoes.
 - (iv) Shoe-string potatoes.
 - (v) Diced potatoes.
- (b) (i) Whole potatoes --
 - (aa) shall consist of potatoes which after processing, retain more or less their original shape; and
 - (bb) shall have a diameter of at least 15 mm but not more than 55 mm.
- (ii) Potato roundels or slices --
 - (aa) shall consist of potatoes cut either smooth or corrugated into round or oval units; and
 - (bb) shall have a diameter of at least 20 mm but not more than 65 mm and a thickness of not more than 15 mm.
- (iii) Potato chips or strips or french fried potatoes --
 - (aa) shall consist of potatoes cut either smooth or corrugated into strips; and
 - (bb) shall have a length of at least 25 mm and a thickness of not more than 15 mm.
- (iv) Shoe-string potatoes --
 - (aa) shall consist of potatoes cut either smooth or corrugated into strips; and
 - (bb) shall have a length of at least 18 mm and a thickness of not more than 8 mm.
- (v) Diced potatoes --
 - (aa) shall consist of potatoes cut into approximately cube-shaped units; and
 - (bb) shall have sides which measure at least 5 mm but not more than 20 mm in length.

- (c) Any other presentation of the product shall be permitted if it --
- (i) is sufficiently distinctive from other styles of presentation prescribed in these regulations;
 - (ii) 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 for under this provision; and
 - (iii) is adequately described on the label to avoid confusing or misleading the consumer.

Working sample size

- (3) The working sample size shall be as follows for the styles concerned:
- (a) Wholes and roundels - 50 units.
 - (b) Chips, shoe-string and dices - 300 g.

Quality standards

- (4) The quality standards for frozen potatoes are as follows:

| Quality factor | Choice Grade | Standard Grade |
|--|--|---|
| (a) Vegetable ingredient | Fresh, clean, sound and peeled potatoes of a suitable cultivar | As for Choice Grade |
| (b) Colour | Good, typical of the cultivar and process | Typical of the cultivar and process |
| (c) Flavour | Good, typical of potatoes | Typical of potatoes |
| (d) Texture | Firm and free from sogginess or glassiness | As for Choice Grade |
| (e) Uniformity of size in the case of whole potatoes | After removal of the 2 units being the least representative of the average size of the units in the sample, the mass of the 10 largest units in a sample may not be more than 2 times the mass of the 10 smallest units. | After removal of the 2 units being the least representative of the average size of the units in the sample, the mass of the 10 largest units in a sample may not be more than 2½ times the mass of the 10 smallest units. |

Permissible deviations

- (5) The maximum permissible deviations per 50 units or 300 g of frozen potatoes are as follows:

| Quality factor | Choice Grade | Standard Grade |
|--|----------------------|-----------------------|
| (a) Units with a colour that deviate from the predominant colour of the quantity in the case of: | | |
| (i) Whole potatoes and potato roundels | 5 units per 50 units | 10 units per 50 units |
| (ii) Other styles | 30 g per 300 g | 60 g per 300 g |
| (b) Occurrence of extraneous vegetable matter in the case of: | | |
| (i) Whole potatoes and potato roundels | 1 unit per 50 units | 2 units per 50 units |
| (ii) Other styles | 1 unit per 300 g | 2 units per 300 g |
| (c) Texture in the case of: | | |
| (i) Whole potatoes and potato roundels | 3 units per 50 units | 5 units per 50 units |
| (ii) Other styles | 20 g per 300 g | 30 g per 300 g |
| (d) Occurrence in whole potatoes and potato roundels of: | | |
| (i) Major defects | 4 units per 50 units | 6 units per 50 units |
| (ii) Minor defects | 6 units per 50 units | 10 units per 50 units |
| (iii) Total defects | 6 units per 50 units | 10 units per 50 units |
| (e) Occurrence in chips and shoe-string of: | | |
| (i) Major defects | 3 units per 300 g | 5 units per 300 g |
| (ii) Minor defects | 10 units per 300 g | 15 units per 300 g |
| (iii) Total defects | 10 units per 300 g | 15 units per 300 g |
| (f) Occurrence in diced potatoes of: | | |
| (i) Major defects | 24 g per 300 g | 45 g per 300 g |
| (ii) Minor defects | 45 g per 300 g | 75 g per 300 g |
| (iii) Total defects | 45 g per 300 g | 75 g per 300 g |

| Quality factor | Choice Grade | Standard Grade |
|-------------------------------------|----------------------|----------------------|
| (g) Size deviations in the case of: | | |
| (i) Whole potatoes | 3 units per 50 units | 5 units per 50 units |
| (ii) Other styles | 30 g per 300 g | 45 g per 300 g |

FROZEN CAULIFLOWER

28. The standards and requirements for frozen cauliflower are as follows:

Definitions

- (1) Where used with regard to cauliflower --
- (a) "**firm**" means that the heads of cauliflower or parts thereof are not soft or mushy.
 - (b) "**fragments**" means pieces of stem 15 mm and smaller in any dimension without attached heads.
 - (c) "**loose/ricey**" means individual florets which either have a loose, open flower-like structure or a ricey appearance.
 - (d) "**loose stems**" means pieces of stem longer than 15 mm in any dimension without attached heads, excluding fibrous stalks trimmed off during preparation.
 - (e) "**major defect**" means --
 - (i) a unit affected by dark discolouration, either as a single blemish or as an aggregate of blemishes, with a surface area of more than 16 mm² in the case of whole and split cauliflower, and more than 9 mm² in the case of other styles;
 - (ii) units with insect damage; or
 - (iii) any other defect which detracts markedly from the normal appearance, edibility or flavour of the individual units or a quantity of cauliflower.
 - (f) "**minor defect**" means --
 - (i) a unit affected by dark discolouration, either as a single blemish or as an aggregate of blemishes, with a surface area of between 2 mm² and 16 mm² in the case of whole and split cauliflower, and between 2 mm² and 9 mm² in the case of other styles;
 - (ii) a unit affected by light discolouration, either as a single blemish or as an aggregate of blemishes, with a surface area of more than 16 mm² in the case of whole and split cauliflower, and more than 9 mm² in the case of other styles;
 - (iii) excessive or inadequate trimming of individual units;
 - (iv) head or floret damage where more than 25 per cent of the florets have become detached or otherwise mechanically damaged so as to markedly affect the appearance of the product; or

- (v) any other defect which detracts to a lesser extent from the normal appearance, edibility or flavour of the individual units or a quantity of cauliflower.

Styles and standards for styles

- (2) (a) Frozen cauliflower shall be presented as one of the following styles:
 - (i) Whole cauliflower.
 - (ii) Cauliflower splits.
 - (iii) Cauliflower florets.
 - (iv) Cauliflower mini-florets.
 - (v) Chopped or diced cauliflower.
- (b) (i) Whole cauliflower --
 - (aa) shall consist of the whole, intact head of the cauliflower plant which is trimmed at the base; and
 - (bb) may have small, tender leaves attached.
- (ii) Cauliflower splits --
 - (aa) shall consist of the whole head which have been cut vertically into two or more units; and
 - (bb) may have stems and small, tender leaves attached.
- (iii) Cauliflower florets --
 - (aa) shall consist of a whole, intact floret or a split floret;
 - (bb) shall, measured across the top at the largest diameter, be at least 30 mm but not more than 75 mm;
 - (cc) shall have stems not longer than twice the diameter of the head of the floret; and
 - (dd) may have small, tender leaves attached.
- (iv) Cauliflower mini-florets --
 - (aa) shall consist of cauliflower florets cut into smaller units;
 - (bb) shall, measured across the top at the largest diameter, be at least 10 mm but not more than 40 mm;
 - (cc) shall have stems not longer than twice the diameter of the head of the floret; and
 - (dd) may have small, tender leaves attached.

- (v) Chopped or diced cauliflower --
 - (aa) shall consist of cauliflower stems and cauliflower heads cut into small pieces; and
 - (bb) shall be smaller than 30 mm, measured over the largest dimension.
- (c) Any other presentation of the product shall be permitted if it --
 - (i) is sufficiently distinctive from other styles of presentation prescribed in these regulations;
 - (ii) 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 for under this provision; and
 - (iii) is adequately described on the label to avoid confusing or misleading the consumer.

Working sample size

- (3) The working sample size shall be as follows for the styles concerned:
 - (a) Whole cauliflower and cauliflower splits - 25 units.
 - (b) Cauliflower florets - 500 g.
 - (c) Mini-florets and chopped or diced cauliflower - 300 g.

Quality standards

- (4) The quality standards for frozen cauliflower are as follows:

| Quality factor | Choice Grade | Standard Grade |
|-----------------------------------|---|------------------------|
| (a) Free moisture if block frozen | Not more than 10% | As for Choice Grade |
| (b) Vegetable ingredient | Fresh, sound and clean cauliflower heads from which the leaves and fibrous stalks and stems have been removed | As for Choice Grade |
| (c) Colour | White or cream in colour, typical of the cultivar, but may have light greening of stalks, typical of some cultivars | As for Choice Grade |
| (d) Flavour | Good, typical of cauliflower | Typical of cauliflower |
| (e) Texture | Firm but tender in texture with no fibrous parts | As for Choice Grade |

Permissible deviations

(5) The maximum permissible deviations per 25 units, 500 g or 300 g of frozen cauliflower are as follows:

| Quality factor | Choice Grade | Standard Grade |
|--|----------------------|----------------------|
| (a) Units with a colour that deviate from the predominant colour of the quantity in the case of: | | |
| (i) Whole and splits | 2 units per 25 units | 4 units per 25 units |
| (ii) Florets | 3 units per 500 g | 6 units per 500 g |
| (iii) Mini-florets | 25 g per 300 g | 50 g per 300 g |
| (iv) Chopped or diced | 30 g per 300 g | 60 g per 300 g |
| (b) Units which are soft and mushy or and have fibrous parts in the case of: | | |
| (i) Whole and splits | 1 unit per 25 units | 2 units per 25 units |
| (ii) Florets | 1 unit per 500 g | 2 units per 500 g |
| (iii) Mini-florets | 1 unit per 300 g | 2 units per 300 g |
| (iv) Chopped or diced | 6 g per 300 g | 15 g per 300 g |
| (c) Units which are loose/ ricey in the case of: | | |
| (i) Whole and splits | 2 units per 25 units | 4 units per 25 units |
| (ii) Florets | 50 g per 500 g | 100 g per 500 g |
| (iii) Mini-florets | 30 g per 300 g | 60 g per 300 g |
| (iv) Chopped or diced | 24 g per 300 g | 48 g per 300 g |
| (d) Occurrence of extraneous vegetable matter in the case of: | | |
| (i) Whole and splits | 1 unit per 25 units | 2 units per 25 units |
| (ii) Florets | 1 unit per 500 g | 2 units per 500 g |
| (iii) Mini-florets and chopped or diced | 1 unit per 300 g | 2 units per 300 g |
| (e) Occurrence of loose stems (excluding chopped or diced) in the case of: | | |
| (i) Whole and splits | 3 units per 25 units | 5 units per 25 units |

| Quality factor | Choice Grade | Standard Grade |
|--|----------------------|----------------------|
| (ii) Florets | 3 units per 500 g | 5 units per 500 g |
| (iii) Mini-florets | 8 units per 300 g | 16 units per 300 g |
| (f) Occurrence of fragments in the case of: | | |
| (i) Florets | 2 units per 500 g | 4 units per 500 g |
| (ii) Mini-florets | 4 units per 300 g | 8 units per 300 g |
| (g) Occurrence in whole and split cauliflower of: | | |
| (i) Major defects | 2 units per 25 units | 3 units per 25 units |
| (ii) Minor defects | 4 units per 25 units | 6 units per 25 units |
| (iii) Total defects | 4 units per 25 units | 6 units per 25 units |
| (h) Occurrence in cauliflower florets of: | | |
| (i) Major defects | 3 units per 500 g | 5 units per 500 g |
| (ii) Minor defects | 9 units per 500 g | 15 units per 500 g |
| (iii) Total defects | 9 units per 500 g | 15 units per 500 g |
| (i) Occurrence in cauliflower mini-florets of: | | |
| (i) Major defects | 20 g per 300 g | 40 g per 300 g |
| (ii) Minor defects | 50 g per 300 g | 100 g per 300 g |
| (iii) Total defects | 50 g per 300 g | 100 g per 300 g |
| (j) Occurrence in chopped or diced cauliflower of: | | |
| (i) Major defects | 15 g per 300 g | 24 g per 300 g |
| (ii) Minor defects | 45 g per 300 g | 69 g per 300 g |
| (iii) Total defects | 45 g per 300 g | 69 g per 300 g |
| (k) Size deviations in the case of: | | |
| (i) Florets | | |
| (aa) Too small | 35 g per 500 g | 60 g per 500 g |
| (bb) Too large | 2 units per 500 g | 3 units per 500 g |

| Quality factor | | Choice Grade | Standard Grade |
|----------------|------------------|-------------------|-------------------|
| (ii) | Mini-florets | | |
| | (aa) Too small | 25 g per 300 g | 50 g per 300 g |
| | (bb) Too large | 3 units per 300 g | 5 units per 300 g |
| (iii) | Chopped or diced | | |
| | (aa) Too large | 45 g per 300 g | 60 g per 300 g |

FROZEN BROCCOLI

29. The standards and requirements for frozen broccoli are as follows:

Definitions

- (1) Where used with regard to broccoli --
- (a) **"floret pieces"** means, in the case of broccoli spears or florets, broken florets or parts of florets, excluding fragments.
- (b) **"fragments/dust"** means loose flower buds and, except in the case of chopped or diced broccoli, fragments 15 mm and smaller measured over the largest dimension.
- (c) **"loose stems"** means, in the case of broccoli spears and florets, loose stems without attached floret heads, larger than 15 mm measured over any dimension, excluding fibrous stalks trimmed off during preparation.
- (d) **"major defect"** means --
- (i) a floret head where the individual buds are overmature (have gone into the opening flowering stage, are enlarged and yellow);
- (ii) a unit affected by dark discolouration, either as a single blemish or as an aggregate of blemishes, with a surface area of more than 36 mm²;
- (iii) units with insect damage; or
- (iv) any other defect which detracts markedly from the normal appearance, edibility or flavour of the individual units or a quantity of broccoli.
- (e) **"minor defect"** means --
- (i) a floret head which is not compact due to loose bud clusters which affect the appearance of the unit seriously, or bud clusters which are of such advanced maturity that individual buds and supporting stems form loosely structured clusters;
- (ii) damaged floret heads where, in the case of individually quick-frozen styles, more than 50 per cent of the buds have become detached or where, in the case of block-frozen styles, more than 25 per cent of the buds have become detached and include stems that have been damaged, but which are still attached;

- (iii) a unit, in the case of broccoli spears, florets and cuts, on which leaves are attached that protrude beyond the floret head;
 - (iv) a unit from which the nodes or other parts are poorly trimmed: Provided that only the lower half of the stem must be free from leaves or side shoots;
 - (v) a unit affected by dark discolouration, either as a single blemish or as an aggregate of blemishes, with a surface area of between 2 mm² and 36 mm²;
 - (vi) a unit affected by light discolouration, either as a single blemish or as an aggregate of blemishes, with a surface area of more than 36 mm²; or
 - (vii) any other defect which detracts to a lesser extent from the normal appearance, edibility or flavour of the individual units or a quantity of broccoli.
- (f) "**small leaves**" means small, tender leaves of the broccoli plant which do not protrude beyond the head of the floret.

Styles and standards for styles

- (2) (a) Frozen broccoli shall be presented as one of the following styles:
- (i) Broccoli spears.
 - (ii) Broccoli florets.
 - (iii) Broccoli cuts.
 - (iv) Chopped or diced broccoli.
- (b) (i) Broccoli spears --
- (aa) shall consist of the stems and adjoining floret heads of the broccoli plant which may be split longitudinally;
 - (bb) shall have a length of at least 50 mm but not more than 160 mm; and
 - (cc) may have small leaves on the upper half of the stems.
- (ii) Broccoli florets --
- (aa) shall consist of floret heads and the adjoining stems which may be split longitudinally;
 - (bb) shall have a length of at least 12 mm but not more than 80 mm; and
 - (cc) may have small leaves on the upper half of the stems.
- (iii) Broccoli cuts --
- (aa) shall consist of broccoli spears cut into pieces; and
 - (bb) may not contain more than 55 per cent (m/m) stems.

- (iv) Chopped or diced broccoli --
 - (aa) shall consist of broccoli floret heads or stems cut into small pieces; and
 - (bb) shall be smaller than 30 mm, measured over the largest dimension.
- (c) Any other presentation of the product shall be permitted if it --
 - (i) is sufficiently distinctive from other styles of presentation prescribed in these regulations;
 - (ii) 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 for under this provision; and
 - (iii) is adequately described on the label to avoid confusing or misleading the consumer.

Working sample size

- (3) The working sample size shall be as follows for the styles concerned;
 - (a) Spears and florets - 25 units: Provided that for the determination of loose stems the sample size shall be 500 g.
 - (b) Broccoli cuts - 500 g.
 - (c) Chopped or diced broccoli - 300 g.

Quality standards

- (4) The quality standards for frozen broccoli are as follows:

| Quality factor | Choice Grade | Standard Grade |
|-----------------------------------|---|---------------------|
| (a) Free moisture if block frozen | Not more than 10% | As for Choice Grade |
| (b) Vegetable ingredient | Fresh, sound, clean and well-developed broccoli | As for Choice Grade |
| (c) Colour | Green, typical of the cultivar: Provided that buds which have been subjected to incomplete chlorophyll development, shall not be regarded as defective | As for Choice Grade |
| (d) Flavour | Good, typical of broccoli | Typical of broccoli |
| (e) Texture | Firm but tender and free from fibrous and woody parts | As for Choice Grade |

Permissible deviations

(5) The maximum permissible deviations per 25 units, 500 g or 300 g of frozen broccoli are as follows:

| Quality factor | Choice Grade | Standard Grade |
|--|----------------------|----------------------|
| (a) Units with a colour that deviate from the predominant colour of the quantity in the case of: | | |
| (i) Spears and florets | 3 units per 25 units | 6 units per 25 units |
| (ii) Cuts | 50 g per 500 g | 100 g per 500 g |
| (iii) Chopped or diced | 30 g per 300 g | 60 g per 300 g |
| (b) Units with fibrous or woody parts in the case of: | | |
| (i) Spears and florets | 1 unit per 25 units | 2 units per 25 units |
| (ii) Cuts | 25 g per 500 g | 50 g per 500 g |
| (iii) Chopped or diced | 20 g per 300 g | 40 g per 300 g |
| (c) Occurrence of extraneous vegetable matter such as: | | |
| (i) Loose leaves | | |
| (aa) Spears and florets | 3 units per 25 units | 6 units per 25 units |
| (bb) Cuts | 3 units per 500 g | 6 units per 500 g |
| (cc) Chopped or diced | 2 units per 300 g | 4 units per 300 g |
| (ii) Other | | |
| (aa) Spears and florets | 2 units per 25 units | 4 units per 25 units |
| (bb) Cuts | 2 units per 500 g | 4 units per 500 g |
| (cc) Chopped or diced | 1 unit per 300 g | 2 units per 300 g |

| Quality factor | Choice Grade | Standard Grade |
|--|-----------------------|-----------------------|
| (d) Occurrence of fragments/ dust in the case of: | | |
| (i) Block frozen | 25 g per 500 g | 40 g per 500 g |
| (ii) Individually quick frozen | 50 g per 500 g | 75 g per 500 g |
| (e) Occurrence of floret pieces (spears and florets) | 20 g per 25 units | 40 g per 25 units |
| (f) Occurrence of loose stems (spears and florets) | 3 units per 500 g | 5 units per 500 g |
| (g) Occurrence in broccoli spears and florets of: | | |
| (i) Major defects | 4 units per 25 units | 6 units per 25 units |
| (ii) Minor defects | 12 units per 25 units | 18 units per 25 units |
| (iii) Total defects | 12 units per 25 units | 18 units per 25 units |
| (h) Occurrence in broccoli cuts of: | | |
| (i) Major defects | 25 g per 500 g | 40 g per 500 g |
| (ii) Minor defects | 65 g per 500 g | 115 g per 500 g |
| (iii) Total defects | 65 g per 500 g | 115 g per 500 g |
| (i) Occurrence in chopped or diced broccoli of: | | |
| (i) Major defects | 20 g per 300 g | 40 g per 300 g |
| (ii) Minor defects | 30 g per 300 g | 60 g per 300 g |
| (iii) Total defects | 30 g per 300 g | 60 g per 300 g |
| (j) Size deviations in the case of: | | |

| Quality factor | Choice Grade | Standard Grade |
|--------------------------------------|----------------------|----------------------|
| (i) Spears (too large and too small) | 2 units per 25 units | 4 units per 25 units |
| (ii) Florets (too large) | 2 units per 500 g | 4 units per 500 g |
| (iii) Chopped or diced (too large) | 20 g per 300 g | 40 g per 300 g |

FROZEN BRUSSELS SPROUTS

30. The standards and requirements for Brussels sprouts are as follows:

Definitions

- (1) Where used with regard to Brussels sprouts --
- (a) "**firm**" means that the sprout is compact and has no loosely packed or open leaves or that the leaves do not have a rosette appearance.
- (b) "**loose leaves**" means leaves or parts of leaves which have become completely detached from the sprout.
- (c) "**major defect**" means --
- (i) a unit affected by dark discolouration, either as a single blemish or as an aggregate of blemishes, with a surface area of more than 16 mm²;
 - (ii) units with insect damage;
 - (iii) units with internal browning or rot;
 - (iv) units which are damaged to such an extent in that the sprout has been cut to at least the centre of the unit, or has a lacerated or crushed appearance, or where more than 30 per cent of the sprout has been removed; or
 - (v) any other defect which detracts markedly from the normal appearance, edibility or flavour of the individual units or a quantity of Brussels sprouts.
- (d) "**minor defect**" means --
- (i) a unit affected by dark discolouration, either as a single blemish or as an aggregate of blemishes, with a surface area of between 2 mm² and 16 mm²;
 - (ii) a unit affected by light discolouration, either as a single blemish or as an aggregate of blemishes, with a surface area of more than 16 mm²;
 - (iii) units with long butt ends of which the butt ends extend more than 5 mm below the point of attachment of the outer leaves;

- (iv) units where the stalk has been insufficiently removed, leaving a stalk heel or a wing leaf;
 - (v) overtrimmed units where an excessive amount of stalk has been removed; or
 - (vi) any other defect which detracts to a lesser extent from the normal appearance, edibility or flavour of the individual units or a quantity of Brussels sprouts.
- (e) "**yellow heads**" means that 50 per cent or more of the outer surface of a sprout is yellow in colour without any signs of green colour.

Styles and standards for styles

- (2) (a) Frozen Brussels sprouts shall be presented as whole Brussels sprouts.
- (b) Whole Brussels sprouts --
 - (i) shall consist of whole axillary buds produced on the stem of the Brussels sprout plant;
 - (ii) shall have buds with a diameter of at least 10 mm but not more than 40 mm; and
 - (iii) need not be size graded.

Working sample size

(3) The working sample size shall be 500 g or 50 units of cooked sample, unless otherwise specified, as prescribed in subitem (5) opposite the quality factor concerned.

Quality standards

- (4) The quality standards for frozen Brussels sprouts are as follows:

| Quality factor | Choice Grade | Standard Grade |
|------------------------------------|--|---|
| (a) Vegetable ingredient | Fresh, sound, clean and whole Brussels sprouts | As for Choice Grade |
| (b) Colour (internal and external) | Good, typical of the cultivar and free from yellow heads | Typical of the cultivar and free from yellow heads |
| (c) Flavour | Good, typical of the cultivar | Typical of the cultivar |
| (d) Texture | Firm but tender and free from fibrous parts or mushy units | As for Choice Grade |
| (e) Uniformity of size | After removal of the 2 units being the least representative of the average size of the units in the sample, the mass of the 10 largest units in a sample may not be more than 2 times the mass of the 10 smallest units. | After removal of the 2 units being the least representative of the average size of the units in the sample, the mass of the 10 largest units in a sample may not be more than 2½ times the mass of the 10 smallest units. |

Permissible deviations

(5) The maximum permissible deviations per 500 g or 50 units cooked sample, unless otherwise specified, of frozen Brussels sprouts are as follows:

| Quality factor | Choice Grade | Standard Grade |
|--|-----------------------|-----------------------|
| (a) Units with a colour that deviate from the predominant colour of the quantity | 5 units per 50 units | 10 units per 50 units |
| (b) Units with fibrous or mushy parts | 2 units per 50 units | 4 units per 50 units |
| (c) Occurrence of loose leaves | 2% (m/m) | 4% (m/m) |
| (d) Occurrence of extra-neous vegetable matter | 1 unit per 500 g | 2 units per 500 g |
| (e) Occurrence of: | | |
| (i) Major defects | 4 units per 50 units | 8 units per 50 units |
| (ii) Minor defects | 10 units per 50 units | 15 units per 50 units |
| (iii) Total defects | 10 units per 50 units | 15 units per 50 units |
| (f) Size deviations (too large and too small) | 3 units per 50 units | 5 units per 50 units |

FROZEN CARROTS

31. The standards and requirements for frozen carrots are as follows:

Definitions

- (1) Where used with regard to carrots --
- (a) "**crowned**" means that the top part of the carrot has been removed completely.
 - (b) "**dark green crowns**" means conspicuous dark green discolouration at the top parts of the carrots.
 - (c) "**major defect**" means --
 - (i) a unit affected by dark discolouration, either as a single blemish or as an aggregate of blemishes, with a surface area of more than 9 mm² in the case of all styles;
 - (ii) units or parts thereof which have been crushed by any means, detrimentally affecting the normal appearance;
 - (iii) units with dark green crowns with a surface area of more than 20 mm²;

- (iv) units with insect damage; or
 - (v) any other defect which detracts markedly from the normal appearance, edibility or flavour of the individual units or a quantity of carrots.
- (d) **"minor defect"** means --
- (i) a unit affected by dark discolouration, either as a single blemish or as an aggregate of blemishes, with a surface area of between 2 mm² and 9 mm² in the case of all styles;
 - (ii) a unit affected by light discolouration, either as a single blemish or as an aggregate of blemishes, with a surface area of more than 9 mm² in the case of all styles;
 - (iii) units, in the case of whole and baby carrots, displaying a crack wider than 2 mm along more than 50 per cent of the length of the unit;
 - (iv) units, in the case of roundels, of which more than 25 per cent have broken off; or
 - (v) any other defect which detracts to a lesser extent from the normal appearance, edibility or flavour of the individual units or a quantity of carrots.
- (e) **"poorly trimmed"** means --
- (i) units, in the case of whole and baby carrots, where insufficient crown has been removed, affecting the normal appearance or edibility of the product; or
 - (ii) units, in the case of other styles, which are not cleanly cut.

Styles and standards for styles

- (2) (a) Frozen carrots shall be presented as one of the following styles:
- (i) Whole carrots.
 - (ii) Baby carrots.
 - (iii) Shoe-string carrots.
 - (iv) Julienne carrots.
 - (v) Carrot roundels.
 - (vi) Diced carrots.
- (b) (i) Whole carrots --
- (aa) shall consist of crowned carrots which after processing retain more or less their original form; and

- (bb) shall have a diameter of at least 30 mm but not more than 50 mm.
- (ii) Baby carrots --
 - (aa) shall consist of crowned carrots which after processing retain more or less their original form; and
 - (bb) shall have a diameter of at least 6 mm but less than 30 mm.
- (iii) Shoe-string carrots --
 - (aa) shall consist of carrots cut longitudinally either smooth or corrugated into strips; and
 - (bb) shall be at least 10 mm in length and the width at the widest point shall not be more than 6 mm.
- (iv) Julienne carrots --
 - (aa) shall consist of carrots cut longitudinally either smooth or corrugated into strips; and
 - (bb) shall be at least 25 mm in length and the width at the widest point shall not be more than 10 mm.
- (v) Carrot roundels --
 - (aa) shall consist of carrots cut either smooth or corrugated into round or oval units; and
 - (bb) shall have a diameter of at least 12 mm but not more than 50 mm and the thickness shall not be more than 10 mm.
- (vi) Diced carrots --
 - (aa) shall consist of carrots cut into approximately cube-shaped units; and
 - (bb) shall have sides measuring at least 5 mm but not more than 16 mm.
- (c) Any other presentation of the product shall be permitted if it --
 - (i) is sufficiently distinctive from other styles of presentation prescribed in these regulations;
 - (ii) 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 for under this provision; and
 - (iii) is adequately described on the label to avoid confusing or misleading the consumer.

Working sample size

- (3) The working sample size shall be as follows for the styles concerned:
 - (a) Whole and baby carrots - 50 units.

- (b) Shoe-string, Julienne, roundels and diced carrots - 300 g.

Quality standards

- (4) The quality standards for frozen carrots are as follows:

| | Quality factor | Choice Grade | Standard Grade |
|-----|--|---|--|
| (a) | Vegetable ingredient | Sound, clean and peeled carrots | As for Choice Grade |
| (b) | Colour | Good, typical of the cultivar | Typical of the cultivar |
| (c) | Flavour | Good, typical of carrots | Typical of carrots |
| (d) | Texture | Tender and free from fibrous parts | As for Choice Grade |
| (e) | Uniformity of size in the case of whole and baby carrots | After removal of the 2 units being the least representative of the average size of the units in the sample, the mass of the 10 largest units in a sample may not be more than 2½ times the mass of the 10 smallest units. | After removal of the 2 units being the least representative of the average size of the units in the sample, the mass of the 10 largest units in a sample may not be more than 3 times the mass of the 10 smallest units. |

Permissible deviations

- (5) The maximum permissible deviations per 50 units or 300 g of frozen carrots are as follows:

| | Quality factor | Choice Grade | Standard Grade |
|-----|--|----------------------|----------------------|
| (a) | Units with a colour that deviate from the predominant colour of the quantity in the case of: | | |
| | (i) Whole and baby carrots | 3 units per 50 units | 6 units per 50 units |
| | (ii) Other styles | 30 g per 300 g | 60 g per 300 g |
| (b) | Units with fibrous parts in the case of: | | |
| | (i) Whole and baby carrots | 1 unit per 50 units | 2 units per 50 units |
| | (ii) Other styles | 8 g per 300 g | 15 g per 300 g |
| (c) | Occurrence of extra-neous vegetable matter in the case of: | | |

| Quality factor | Choice Grade | Standard Grade |
|--|-----------------------|-----------------------|
| (i) Whole and baby carrots | 1 unit per 50 units | 2 units per 50 units |
| (ii) Other styles | 1 unit per 300 g | 2 units per 300 g |
| (d) Occurrence of poorly trimmed units in the case of: | | |
| (i) Whole and baby carrots | 3 units per 50 units | 6 units per 50 units |
| (ii) Other styles | 15 g per 300 g | 30 g per 300 g |
| (e) Occurrence in whole and baby carrots of: | | |
| (i) Major defects | 5 units per 50 units | 10 units per 50 units |
| (ii) Minor defects | 10 units per 50 units | 15 units per 50 units |
| (iii) Total defects | 10 units per 50 units | 15 units per 50 units |
| (f) Occurrence in other styles of: | | |
| (i) Major defects | 12 g per 300 g | 24 g per 300 g |
| (ii) Minor defects | 36 g per 300 g | 72 g per 300 g |
| (iii) Total defects | 36 g per 300 g | 72 g per 300 g |
| (g) Size deviations in the case of: | | |
| (i) Whole and baby carrots (too large and too small) | 3 units per 50 units | 5 units per 50 units |
| (ii) Other styles | 30 g per 300 g | 45 g per 300 g |

FROZEN GREEN BEANS

32. The standards and requirements for frozen green beans are as follows:

Definitions

- (1) Where used with regard to green beans --
 - (a) "**badly cut**" in the case of cut beans means --
 - (i) units which are incompletely cut or units measuring more than double the intended cut; or

- (ii) units with ragged or crushed edges to the extent that the normal appearance is markedly affected.
- (b) **"badly sliced"** in the case of sliced beans means --
 - (i) units where slicing is incomplete and the individual slices are not separated; or
 - (ii) units with ragged and crushed edges to the extent that the normal appearance is markedly affected.
- (c) **"broken beans"** in the case of whole beans means broken units which are at least 25 mm but not more than 50 mm in length.
- (d) **"major defect"** means --
 - (i) a unit affected by dark discolouration, either as a single blemish or as an aggregate of blemishes, with a surface area of more than 36 mm² in the case of whole beans, and more than 9 mm² in the case of other styles;
 - (ii) units with insect damage;
 - (iii) stringy or fibrous beans or parts thereof; or
 - (iv) any other defect which detracts markedly from the normal appearance, edibility or flavour of the individual units or a quantity of beans.
- (e) **"minor defect"** means --
 - (i) a unit affected by dark discolouration, either as a single blemish or as an aggregate of blemishes, with a surface area of between 2 mm² and 36 mm² in the case of whole beans, and between 2 mm² and 9 mm² in the case of other styles;
 - (ii) a unit affected by light discolouration, either as a single blemish or as an aggregate of blemishes, with a surface area of more than 36 mm² in the case of whole beans, and more than 9 mm² in the case of other styles; or
 - (iii) any other defect which detracts to a lesser extent from the normal appearance, edibility or flavour of the individual units or a quantity of beans.
- (f) **"small pieces"** means --
 - (i) units, in the case of whole beans, less than 25 mm in length, including loose seeds and pieces of seeds;
 - (ii) units, in the case of longitudinally sliced beans less than 15 mm in length, including loose seeds and pieces of seeds; or
 - (iii) units, in the case of transversally cut beans less than 6 mm in length, including loose seeds and pieces of seeds.

Styles and standards for styles

- (2) (a) Frozen green beans shall be presented as one of the following styles:
 - (i) Whole beans.

- (ii) Sliced beans.
- (iii) Cut beans.
- (b) (i) Whole beans shall consist of whole pods of which the stems have been removed, and shall be at least 50 mm in length.
- (ii) Sliced beans --
 - (aa) shall consist of pods sliced longitudinally; and
 - (bb) shall be at least 15 mm in length.
- (iii) Cut beans --
 - (aa) shall consist of pods cut transversally into approximately equal lengths; and
 - (bb) shall be at least 6 mm in length.
- (c) Any other presentation of the product shall be permitted if it --
 - (i) is sufficiently distinctive from other styles of presentation prescribed in these regulations;
 - (ii) 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 for under this provision; and
 - (iii) is adequately described on the label to avoid confusing or misleading the consumer.

Working sample size

- (3) The working sample size shall be 300 g for all the styles concerned.

Quality standards

- (4) The quality standards for frozen green beans are as follows:

| Quality factor | Choice Grade | Standard Grade |
|-----------------------------------|--|---------------------|
| (a) Free moisture if block frozen | Not more than 10% | As for Choice Grade |
| (b) Vegetable ingredient | Sound and clean green beans or yellow cultivar green beans | As for Choice Grade |
| (c) Colour | Good, typical of the cultivar | As for Choice Grade |
| (d) Uniformity of size | Uniform | As for Choice Grade |
| (e) Flavour | Good, typical of the cultivar | As for Choice Grade |

Permissible deviations

- (5) The maximum permissible deviations per 300 g of frozen green beans are as follows:

| Quality factor | Choice Grade | Standard Grade |
|--|--------------------|--------------------|
| (a) Units with a colour that deviate from the predominant colour of the quantity in the case of: | | |
| (i) Whole beans | 3 units per 300 g | 6 units per 300 g |
| (ii) Other styles | 30 g per 300 g | 60 g per 300 g |
| (b) Occurrence of extraneous vegetable matter such as: | | |
| (i) Detached stems, unstemmed units and tops | 3 units per 300 g | 5 units per 300 g |
| (ii) Other | 1 unit per 300 g | 2 units per 300 g |
| (c) Occurrence in whole beans of: | | |
| (i) Major defects | 3 units per 300 g | 5 units per 300 g |
| (ii) Minor defects | 15 units per 300 g | 20 units per 300 g |
| (iii) Total defects | 15 units per 300 g | 20 units per 300 g |
| (d) Occurrence in sliced and cut beans of: | | |
| (i) Major defects | 9 g per 300 g | 18 g per 300 g |
| (ii) Minor defects | 45 g per 300 g | 60 g per 300 g |
| (iii) Total defects | 45 g per 300 g | 60 g per 300 g |
| (e) Occurrence in whole beans of: | | |
| (i) Small pieces | 30 g per 300 g | 60 g per 300 g |
| (ii) Split and crushed units | 15 g per 300 g | 30 g per 300 g |
| (iii) Broken beans | 30 g per 300 g | 60 g per 300 g |
| (f) Occurrence in sliced beans of: | | |
| (i) Small pieces | 45 g per 300 g | 60 g per 300 g |
| (ii) Badly sliced units | 15 g per 300 g | 30 g per 300 g |
| (g) Occurrence in cut beans of: | | |

| Quality factor | | Choice Grade | Standard Grade |
|----------------|-----------------|----------------|----------------|
| (i) | Small pieces | 30 g per 300 g | 60 g per 300 g |
| (ii) | Badly cut units | 15 g per 300 g | 30 g per 300 g |

FROZEN GREEN PEAS

33. The standards and requirements for frozen green peas are as follows:

Definitions

- (1) Where used with regard to green peas --
- (a) "**blond peas**" means peas which are yellow, cream or white and are edible, but do not include sour or rotten peas.
- (b) "**damaged units**" means --
- (i) peas where a whole cotyledon or a large part thereof has been separated;
 - (ii) separate whole cotyledons;
 - (iii) loose skin or pieces of skin; or
 - (iv) partly or wholly crushed peas.
- (c) "**major defect**" means --
- (i) a unit affected by dark discolouration, either as a single blemish or as an aggregate of blemishes, with a surface area of more than 2,5 mm², including rust;
 - (ii) units with insect damage;
 - (iii) blond peas; or
 - (iv) any other defect which detracts markedly from the normal appearance, edibility or flavour of the individual units or a quantity of green peas.
- (d) "**minor defect**" means --
- (i) a unit affected by dark discolouration, either as a single blemish or as an aggregate of blemishes, with a surface area of less than 2,5 mm², including rust;
 - (ii) a unit affected by light discolouration, either as a single blemish or as an aggregate of blemishes, with a surface area of more than 2,5 mm², including rust;
 - (iii) damaged units; or
 - (iv) any other defect which detracts to a lesser extent from the normal appearance, edibility or flavour of the individual units or a quantity of green peas.

Style

- (2) Frozen green peas shall be presented as whole green peas.

Working sample size

- (3) The working sample size shall be 300 g for the style concerned.

Quality standards

- (4) The quality standards for frozen green peas are as follows:

| Quality factor | Choice Grade | Standard Grade |
|--------------------------|---|-------------------------|
| (a) Vegetable ingredient | Sound, clean and immature seeds of peas | As for Choice Grade |
| (b) Colour | Bright green, typical of the cultivar | Typical of the cultivar |
| (c) Flavour | Typical sweet flavour | As for Choice Grade |
| (d) Texture | Tender | As for Choice Grade |

Permissible deviations

- (5) The maximum permissible deviations per 300 g of frozen green peas are as follows:

| Quality factor | Choice Grade | Standard Grade |
|--|-------------------|-------------------|
| (a) Units with a colour that deviate from the predominant colour of the quantity | 30 g per 300 g | 60 g per 300 g |
| (b) Occurrence of extra-neous vegetable matter | 2 units per 300 g | 4 units per 300 g |
| (c) Occurrence in green peas of: | | |
| (i) Major defects | 6 g per 300 g | 12 g per 300 g |
| (ii) Minor defects | 45 g per 300 g | 60 g per 300 g |
| (iii) Total defects | 45 g per 300 g | 60 g per 300 g |
| (d) Units of which the texture is not tender | 15 g per 300 g | 30 g per 300 g |

FROZEN SWEET PEPPERS

34. The standards and requirements for frozen sweet peppers are as follows:

Definitions

- (1) Where used with regard to sweet peppers --
- (a) "**major defect**" means --
- (i) a unit affected by dark discolouration, either as a single blemish or as an aggregate of blemishes, with a surface area of more than 9 mm² in the case of diced sweet peppers, and more than 25 mm² in the case of other styles;
 - (ii) units with insect damage; or
 - (iii) any other defect which detracts markedly from the normal appearance, edibility or flavour of the individual units or a quantity of sweet peppers.
- (b) "**minor defect**" means --
- (i) a unit affected by dark discolouration, either as a single blemish or as an aggregate of blemishes, with a surface area of between 2 mm² and 9 mm² in the case of diced sweet peppers, and between 2 mm² and 25 mm² in the case of other styles;
 - (ii) a unit affected by light discolouration, either as a single blemish or as an aggregate of blemishes, with a surface area of more than 9 mm² in the case of diced sweet peppers, and more than 25 mm² in the case of other styles;
 - (iii) units with a leathery or wilted peel; or
 - (iv) any other defect which detracts to a lesser extent from the normal appearance, edibility or flavour of the individual units or a quantity of sweet peppers.

Styles and standards for styles

- (2) (a) Frozen sweet peppers shall be presented as one of the following styles:
- (i) Sliced sweet peppers.
 - (ii) Diced sweet peppers.
 - (iii) Julienne sweet peppers.
- (b) (i) Sliced sweet peppers shall consist of sweet peppers cut into slices.
- (ii) Diced sweet peppers --
- (aa) shall consist of sweet peppers cut into small pieces; and
 - (bb) shall have sides measuring not more than 20 mm over the largest dimension.

- (iii) Julienne sweet peppers --
 - (aa) shall consist of sweet peppers cut into strips; and
 - (bb) shall have a length of at least 15 mm and a width of not more than 10 mm.
- (c) Any other presentation of the product shall be permitted if it --
 - (i) is sufficiently distinctive from other styles of presentation prescribed in these regulations;
 - (ii) 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 for under this provision; and
 - (iii) is adequately described on the label to avoid confusing or misleading the consumer.

Working sample size

- (3) The working sample size shall be 300 g for all the styles concerned.

Quality standards

- (4) The quality standards for frozen sweet peppers are as follows:

| | Quality factor | Choice Grade | Standard Grade |
|-----|----------------------|--|--------------------------------------|
| (a) | Vegetable ingredient | Sound sweet peppers | As for Choice Grade |
| (b) | Colour | Good, typical of the cultivar | Typical of the cultivar |
| (c) | Flavour | Shall have a characteristic flavour typical of sweet peppers | Shall have a reasonably good flavour |

Permissible deviations

- (5) The maximum permissible deviations per 300 g of frozen sweet peppers are as follows:

| | Quality factor | Choice Grade | Standard Grade |
|-----|--|----------------|-----------------|
| (a) | Units with a colour that deviate from the predominant colour of the quantity in the case of: | | |
| | (i) Red sweet peppers | 75 g per 300 g | 120 g per 300 g |
| | (ii) Other sweet peppers | 30 g per 300 g | 60 g per 300 g |

| Quality factor | Choice Grade | Standard Grade |
|---|-------------------|--------------------|
| (b) Occurrence of units with: | | |
| (i) Major defects | 9 g per 300 g | 15 g per 300 g |
| (ii) Minor defects | 24 g per 300 g | 48 g per 300 g |
| (iii) Total defects | 24 g per 300 g | 48 g per 300 g |
| (c) Occurrence of extra-neous vegetable matter such as: | | |
| (i) Seeds | 5 units per 300 g | 10 units per 300 g |
| (ii) Other | 1 unit per 300 g | 2 units per 300 g |
| (d) Size deviations in the case of: | | |
| (i) Diced sweet peppers | 30 g per 300 g | 50 g per 300 g |
| (ii) Julienne sweet peppers | 25 g per 300 g | 40 g per 300 g |

FROZEN VEGETABLE MIXES

35. The standards and requirements for frozen vegetable mixes are as follows:

Quality standards

(1) The quality standards for frozen vegetable mixes are as follows:

| Quality factor | Choice Grade | Standard Grade |
|-----------------------------------|--|---|
| (a) Free moisture if block frozen | Not more than 10% | As for Choice Grade |
| (b) Vegetable ingredients | Shall consist of vegetables which comply with the requirements for Choice Grade as set out in these regulations for each kind of vegetable concerned: Provided that one ingredient, excluding the main ingredient, may be one grade lower. | Shall consist of vegetables which comply with the requirements for Standard Grade as set out in these regulations for each kind of vegetable concerned. |
| (c) Composition | As per submitted specifications: Provided that foodstuffs other than frozen vegetables may be included in the mixes. | As for Choice Grade |

| Quality factor | Choice Grade | Standard Grade |
|---|---|---------------------|
| (d) Occurrence of extraneous vegetable matter | Shall comply with the permissible deviations prescribed in these regulations for each kind of vegetable used in the mixes | As for Choice Grade |

Additional marking requirements

(2) Subject to the provisions of regulation 8, each container containing frozen vegetable mixes shall be marked on the main panel with an indication of the different vegetables in descending order.

FROZEN CABBAGE

36. The standards and requirements for frozen cabbage are as follows:

Definitions

(1) Where used with regard to cabbage --

- (a) "**core**" means pieces of core which are greater than 25 mm in any dimension.
- (b) "**major defect**" means --
 - (i) a unit affected by dark discolouration, either as a single blemish or as an aggregate of blemishes, with a surface area of more than 36 mm²;
 - (ii) units with insect damage; or
 - (iii) any other defect which detracts markedly from the normal appearance, edibility or flavour of the individual units or a quantity of cabbage.
- (c) "**minor defect**" means --
 - (i) a unit affected by dark discolouration, either as a single blemish or as an aggregate of blemishes, with a surface area of between 2 mm² and 36 mm²;
 - (ii) a unit affected by light discolouration, either as a single blemish or as an aggregate of blemishes, with a surface area of more than 36 mm²; or
 - (iii) any other defect which detracts to a lesser extent from the normal appearance, edibility or flavour of the individual units or a quantity of cabbage.

Styles and standards for styles

- (2) (a) Frozen cabbage shall be presented as one of the following styles:
 - (i) Cabbage slices.
 - (ii) Cabbage dices.

- (b) (i) Cabbage slices shall consist of cabbage cut into pieces.
- (ii) Cabbage dices shall consist of cabbage cut into small pieces.
- (c) Any other presentation of the product shall be permitted if it --
- (i) is sufficiently distinctive from other styles of presentation prescribed in these regulations;
- (ii) 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 for under this provision; and
- (iii) is adequately described on the label to avoid confusing or misleading the consumer.

Working sample size

- (3) The working sample size shall be 300 g for all the styles concerned.

Quality standards

- (4) The quality standards for frozen cabbage are as follows:

| Quality factor | Choice Grade | Standard Grade |
|-----------------------------------|------------------------------------|-------------------------|
| (a) Free moisture if block frozen | Not more than 10% | As for Choice Grade |
| (b) Vegetable ingredient | Fresh, sound and clean leaves | As for Choice Grade |
| (c) Colour | Typical of the cultivar | Typical of the cultivar |
| (d) Flavour | Good, typical of the cultivar | Typical of the cultivar |
| (e) Texture | Tender and free from fibrous parts | As for Choice Grade |

Permissible deviations

- (5) The maximum permissible deviations per 300 g of frozen cabbage are as follows:

| Quality factor | Choice Grade | Standard Grade |
|--|----------------|----------------|
| (a) Units with a colour that deviate from the predominant colour of the quantity | 30 g per 300 g | 60 g per 300 g |
| (b) Occurrence of units with: | | |
| (i) Major defects | 12 g per 300 g | 24 g per 300 g |
| (ii) Minor defects | 24 g per 300 g | 45 g per 300 g |
| (iii) Total defects | 24 g per 300 g | 45 g per 300 g |

| | Quality factor | Choice Grade | Standard Grade |
|-----|--|-------------------|-------------------|
| (c) | Occurrence of core | 2 units per 300 g | 4 units per 300 g |
| (d) | Occurrence of units with fibrous parts | 15 g per 300 g | 30 g per 300 g |

FROZEN MARROWS

37. The standards and requirements for frozen marrows are as follows:

Definitions

- (1) Where used with regard to marrows --
- (a) "**cracked units**" means units, in the case of whole marrows, displaying a crack wider than 2 mm along more than 50 per cent of the length of the unit.
- (b) "**major defect**" means --
- (i) a unit affected by dark discolouration, either as a single blemish or as an aggregate of blemishes, with a surface area of more than 36 mm² in the case of whole marrows, and more than 9 mm² in the case of other styles;
 - (ii) units with insect damage;
 - (iii) units with fibrous or hard parts;
 - (iv) units which have been crushed by any means, detrimentally affecting the normal appearance; or
 - (v) any other defect which detracts markedly from the normal appearance, edibility or flavour of the individual units or a quantity of marrows.
- (c) "**minor defect**" means --
- (i) a unit affected by dark discolouration, either as a single blemish or as an aggregate of blemishes, with a surface area of between 2 mm² and 36 mm² in the case of whole marrows, and between 2 mm² and 9 mm² in the case of other styles;
 - (ii) a unit affected by light discolouration, either as a single blemish or as an aggregate of blemishes, with a surface area of more than 36 mm² in the case of whole marrows, and more than 9 mm² in the case of other styles;
 - (iii) units in the case of roundels, of which more than 25 per cent have been broken off;
 - (iv) cracked units;
 - (v) units, in the case of marrow roundels, with conspicuous holes; or

- (vi) any other defect which detracts to a lesser extent from the normal appearance, edibility or flavour of the individual units or a quantity of marrows.
- (d) "**poorly trimmed**" means --
 - (i) units, in the case of whole marrows, with untrimmed stem and blossom ends; or
 - (ii) units, in the case of other styles, which are not cleanly cut.

Styles and standards for styles

- (2) (a) Frozen marrows shall be presented as one of the following styles:
 - (i) Whole marrows.
 - (ii) Marrow slices or roundels.
 - (iii) Julienne marrows.
 - (iv) Diced marrows.
- (b) (i) Whole marrows shall consist of marrows with a length of at least 50 mm but not more than 120 mm and a diameter of at least 15 mm but not more than 50 mm.
- (ii) Marrow slices or roundels --
 - (aa) shall consist of marrows cut either smooth or corrugated into round or oval units; and
 - (bb) shall have a diameter of at least 15 mm but not more than 60 mm and a thickness of not more than 10 mm.
- (iii) Julienne marrows --
 - (aa) shall consist of marrows cut either smooth or corrugated into strips; and
 - (bb) shall have a length of at least 12 mm and the width at the widest point shall not be more than 10 mm.
- (iv) Diced marrows --
 - (aa) shall consist of marrows cut into approximately cube-shaped units; and
 - (bb) shall have sides measuring at least 5 mm but not more than 16 mm in length.
- (c) Any other presentation of the product shall be permitted if it --
 - (i) is sufficiently distinctive from other styles of presentation prescribed in these regulations;
 - (ii) 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 for under this

- (iii) provision; and is adequately described on the label to avoid confusing or misleading the consumer.

Working sample size

- (3) The working sample size shall be as follows for the styles concerned:
- (a) Wholes - 25 units.
- (b) Marrow slices or roundels, Julienne and diced marrows - 300 g.

Quality standards

- (4) The quality standards for frozen marrows are as follows:

| Quality factor | Choice Grade | Standard Grade |
|---|---|--|
| (a) Free moisture if block frozen | Not more than 10% | As for Choice Grade |
| (b) Vegetable ingredient | Sound, young, clean and unpeeled marrows | As for Choice Grade |
| (c) Colour | Typical of the cultivar | As for Choice Grade |
| (d) Flavour | Good, typical of marrows | Typical of marrows |
| (e) Uniformity of size in the case of whole marrows | After removal of the 2 units being the least representative of the average size of the units in the sample, the mass of the 10 largest units in a sample may not be more than 2½ times the mass of the 10 smallest units. | After removal of the 2 units being the least representative of the average size of the units in the sample, the mass of the 10 largest units in a sample may not be more than 3 times the mass of the 10 smallest units. |

Permissible deviations

- (5) The maximum permissible deviations per 25 units or 300 g of frozen marrows are as follows:

| Quality factor | Choice Grade | Standard Grade |
|--|----------------------|----------------------|
| (a) Units with a colour that deviate from the predominant colour of the quantity in the case of: | | |
| (i) Whole marrows | 2 units per 25 units | 4 units per 25 units |
| (ii) Other styles | 30 g per 300 g | 60 g per 300 g |

| Quality factor | Choice Grade | Standard Grade |
|--|-------------------------------|-------------------------------|
| (b) Occurrence of extra-neous vegetable matter | 2 units per 300 g or 25 units | 4 units per 300 g or 25 units |
| (c) Occurrence in whole marrows of: | | |
| (i) Major defects | 2 units per 25 units | 4 units per 25 units |
| (ii) Minor defects | 4 units per 25 units | 8 units per 25 units |
| (iii) Total defects | 4 units per 25 units | 8 units per 25 units |
| (d) Occurrence in other styles of: | | |
| (i) Major defects | 30 g per 300 g | 60 g per 300 g |
| (ii) Minor defects | 60 g per 300 g | 90 g per 300 g |
| (iii) Total defects | 60 g per 300 g | 90 g per 300 g |
| (e) Occurrence of poorly trimmed units in the case of: | | |
| (i) Whole marrows | 2 units per 25 units | 4 units per 25 units |
| (ii) Other styles | 30 g per 300 g | 60 g per 300 g |
| (f) Size deviations in the case of: | | |
| (i) Whole marrows | 2 units per 25 units | 4 units per 25 units |
| (ii) Other styles | 30 g per 300 g | 45 g per 300 g |

FROZEN PUMPKIN

38. The standards and requirements for frozen pumpkin are as follows:

Definitions

- (1) Where used with regard to pumpkin --

- (a) **"major defect"** means --
- (i) a unit affected by dark discolouration, either as a single blemish or as an aggregate of blemishes, with a surface area of more than 36 mm² in the case of pumpkin chunks, and more than 9 mm² in the case of diced pumpkin;
 - (ii) units with insect damage;
 - (iii) units with skin remnants of which the combined surface area is more than 36 mm²;
 - (iv) units with fibrous or hard parts; or
 - (v) any other defect which detracts markedly from the normal appearance, edibility or flavour of the individual units or a quantity of pumpkin.
- (b) **"minor defect"** means --
- (i) a unit affected by dark discolouration, either as a single blemish or as an aggregate of blemishes, with a surface area of between 2 mm² and 36 mm² in the case of pumpkin chunks, and between 2 mm² and 9 mm² in the case of diced pumpkin;
 - (ii) a unit affected by light discolouration, either as a single blemish or as an aggregate of blemishes, with a surface area of more than 36 mm² in the case of pumpkin chunks, and more than 9 mm² in the case of diced pumpkin;
 - (iii) units of which the dark green parts underneath the skin had not been removed;
 - (iv) units with skin remnants of which the combined surface area is smaller than 36 mm²;
 - (v) units with seed fibres; or
 - (vi) any other defect which detracts to a lesser extent from the normal appearance, edibility or flavour of the individual units or a quantity of pumpkin.

Styles and standards for styles

- (2) (a) Frozen pumpkin shall be presented as one of the following styles:
- (i) Diced pumpkin.
 - (ii) Pumpkin chunks.
- (b) (i) Diced pumpkin --
- (aa) shall consist of pumpkin cut into approximately cube-shaped units; and
 - (bb) shall have sides measuring at least 5 mm but not more than 16 mm in length.
- (ii) Pumpkin chunks shall consist of pumpkin cut into irregular shaped units larger than 15 mm measured over any dimension.

- (c) Any other presentation of the product shall be permitted if it --
- (i) is sufficiently distinctive from other styles of presentation prescribed in these regulations;
 - (ii) 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 for under this provision; and
 - (iii) is adequately described on the label to avoid confusing or misleading the consumer.

Working sample size

- (3) The working sample size shall be 300 g for all the styles concerned.

Quality standards

- (4) The quality standards for frozen pumpkin are as follows:

| Quality factor | Choice Grade | Standard Grade |
|-----------------------------------|---|-------------------------|
| (a) Free moisture if block frozen | Not more than 10% | As for Choice Grade |
| (b) Vegetable ingredient | Sound, properly peeled and seeded pumpkin | As for Choice Grade |
| (c) Colour | Typical of the cultivar | As for Choice Grade |
| (d) Flavour | Good, typical of the cultivar | Typical of the cultivar |

Permissible deviations

- (5) The maximum permissible deviations per 300 g of frozen pumpkin are as follows:

| Quality standards | Choice Grade | Standard Grade |
|--|-------------------|-------------------|
| (a) Units with a colour that deviate from the predominant colour of the quantity | 30 g per 300 g | 60 g per 300 g |
| (b) Occurrence of extraneous vegetable matter such as: | | |
| (i) Skin segments | 1 unit per 300 g | 2 units per 300 g |
| (ii) Seeds | 2 units per 300 g | 4 units per 300 g |
| (c) Occurrence of units with: | | |
| (i) Major defects | 24 g per 300 g | 36 g per 300 g |

| Quality standards | Choice Grade | Standard Grade |
|-------------------------------------|----------------|----------------|
| (ii) Minor defects | 36 g per 300 g | 60 g per 300 g |
| (iii) Total defects | 36 g per 300 g | 60 g per 300 g |
| (d) Size deviations in the case of: | | |
| (i) Diced pumpkin | 25 g per 300 g | 40 g per 300 g |
| (ii) Pumpkin chunks | 30 g per 300 g | 50 g per 300 g |

FROZEN SWEET POTATOES

39. The standards and requirements for frozen sweet potatoes are as follows:

Definitions

- (1) Where used with regard to sweet potatoes --
- (a) "**major defect**" means --
- (i) a unit affected by dark discolouration, either as a single blemish or as an aggregate of blemishes, with a surface area of more than 36 mm²: Provided that browning of vascular bundles shall not be regarded as defective;
 - (ii) units with insect damage;
 - (iii) units with skin remnants of which the combined surface area is more than 36 mm²; or
 - (iv) any other defect which detracts markedly from the normal appearance, edibility or flavour of the individual units or a quantity of sweet potatoes.
- (b) "**minor defect**" means --
- (i) a unit affected by dark discolouration, either as a single blemish or as an aggregate of blemishes, with a surface area of between 2 mm² and 36 mm²;
 - (ii) a unit affected by light discolouration, either as a single blemish or as an aggregate of blemishes, with a combined surface area of more than 36 mm²;
 - (iii) units with skin remnants of which the combined surface area is less than 36 mm²;
 - (iv) units with tough parts;
 - (v) units which are not firm; or
 - (vi) any other defect which detracts to a lesser extent from the normal appearance, edibility or flavour of the individual units or a quantity of sweet potatoes.

Styles and standards for styles

- (2) (a) Frozen sweet potatoes shall be presented as one of the following styles:
- (i) Sweet potato slices.
 - (ii) Sweet potato chunks.
 - (iii) Diced sweet potatoes.
- (b) (i) Sweet potato slices --
- (aa) shall consist of irregular shaped slices; and
 - (bb) shall have a thickness of at least 5 mm but not more than 20 mm.
- (ii) Sweet potato chunks --
- (aa) shall consist of sweet potatoes cut into pieces; and
 - (bb) shall have sides at least 5 mm but not more than 50 mm in length, measured in any dimension.
- (iii) Diced sweet potatoes --
- (aa) shall consist of sweet potatoes cut into approximately cube-shaped units; and
 - (bb) shall have sides at least 5 mm but not more than 16 mm in length, measured in any dimension.
- (c) Any other presentation of the product shall be permitted if it --
- (i) is sufficiently distinctive from other styles of presentation prescribed in these regulations;
 - (ii) 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 for under this provision; and
 - (iii) is adequately described on the label to avoid confusing or misleading the consumer.

Working sample size

- (3) The working sample size shall be 300 g for all the styles concerned.

Quality standards

- (4) The quality standards for frozen sweet potatoes are as follows:

| Quality factor | Choice Grade | Standard Grade |
|--------------------------|--|---------------------|
| (a) Vegetable ingredient | Sound and properly peeled sweet potatoes | As for Choice Grade |

| | Quality factor | Choice Grade | Standard Grade |
|-----|----------------|-------------------------------|-------------------------|
| (b) | Colour | Good, typical of the cultivar | Typical of the cultivar |
| (c) | Flavour | Good, typical of the cultivar | Typical of the cultivar |

Permissible deviations

(5) The maximum permissible deviations per 300 g of frozen sweet potatoes are as follows:

| | Quality factor | Choice Grade | Standard Grade |
|-----|---|-------------------|-------------------|
| (a) | Units with a colour that deviate from the predominant colour of the quantity in the case of all styles (defrosted sample) | 45 g per 300 g | 90 g per 300 g |
| (b) | Occurrence of extraneous vegetable matter | 1 unit per 300 g | 2 units per 300 g |
| (c) | Occurrence in diced sweet potatoes of: | | |
| | (i) Major defects | 12 g per 300 g | 24 g per 300 g |
| | (ii) Minor defects | 36 g per 300 g | 60 g per 300 g |
| | (iii) Total defects | 36 g per 300 g | 60 g per 300 g |
| (d) | Occurrence in sweet potato slices and chunks of: | | |
| | (i) Major defects | 2 units per 300 g | 3 units per 300 g |
| | (ii) Minor defects | 6 units per 300 g | 8 units per 300 g |
| | (iii) Total defects | 6 units per 300 g | 8 units per 300 g |
| (e) | Size deviations in the case of: | | |
| | (i) Sweet potato slices and chunks | 30 g per 300 g | 50 g per 300 g |
| | (ii) Diced sweet potatoes | 25 g per 300 g | 40 g per 300 g |

FROZEN MUSHROOMS

40. The standards and requirements for frozen mushrooms are as follows:

Definitions

- (1) Where used with regard to mushrooms --
- (a) "**loose stems**" means stems which are not attached to the pileus.
 - (b) "**major defect**" means --
 - (i) a unit affected by dark discolouration, either as a single blemish or as an aggregate of blemishes, with a surface area of more than 9 mm²,
 - (ii) units with insect damage;
 - (iii) units of which the texture is not firm and units with fibrous parts;
 - (iv) grit present in the product; or
 - (v) any other defect which detracts markedly from the normal appearance, edibility or flavour of the individual units or a quantity of mushrooms.
 - (c) "**minor defect**" means --
 - (i) a unit affected by dark discolouration, either as a single blemish or as an aggregate of blemishes, with a surface area of between 2 mm² and 9 mm²;
 - (ii) a unit affected by light discolouration, either as a single blemish or as an aggregate of blemishes, with a surface area of more than 9 mm²;
 - (iii) units which have been severely crushed or damaged by mechanical or other means;
 - (iv) imperfections due to trimming; or
 - (v) any other defect which detracts to a lesser extent from the normal appearance, edibility or flavour of the individual units or a quantity of mushrooms.
 - (d) "**open veils**" means that the pileus has opened to such an extent that the lamellae are visible.

Styles and standards for styles

- (2) (a) Frozen mushrooms shall be presented as one of the following styles:
- (i) Button mushrooms.
 - (ii) Whole mushrooms.
 - (iii) Sliced mushrooms.
 - (iv) Diced mushrooms.

- (b) (i) Button mushrooms shall consist of whole mushrooms of which the veils are closed and with the stems attached to the pileus.
- (ii) Whole mushrooms shall consist of whole mushrooms of which the caps are not flat and with the stems attached to the pileus.
- (iii) Sliced mushrooms shall consist of mushrooms cut into slices.
- (iv) Diced mushrooms shall consist of mushrooms cut into irregular shaped units.
- (c) Any other presentation of the product shall be permitted if it --
 - (i) is sufficiently distinctive from other styles of presentation prescribed in these regulations;
 - (ii) 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 for under this provision; and
 - (iii) is adequately described on the label to avoid confusing or misleading the consumer.

Working sample size

- (3) The working sample size shall be 300 g for all the styles concerned.

Quality standards

- (4) The quality standards for frozen mushrooms are as follows:

| | Quality factor | Choice Grade | Standard Grade |
|-----|-------------------------------|-------------------------------|-------------------------|
| (a) | Free moisture if block frozen | Not more than 20% | As for Choice Grade |
| (b) | Vegetable ingredient | Edible mushrooms | As for Choice Grade |
| (c) | Colour | Good, typical of the cultivar | Typical of the cultivar |
| (d) | Flavour | Good, typical of the cultivar | Typical of the cultivar |

Permissible deviations

- (5) The maximum permissible deviations per 300 g of frozen mushrooms are as follows:

| | Quality factor | Choice Grade | Standard Grade |
|-----|--|------------------|-------------------|
| (a) | Units with a colour that deviate from the predominant colour of the quantity | 30 g per 300 g | 60 g per 300 g |
| (b) | Occurrence of extraneous vegetable matter | 1 unit per 300 g | 2 units per 300 g |

| Quality factor | Choice Grade | Standard Grade |
|---|-------------------|--------------------|
| (c) Occurrence of units with: | | |
| (i) Major defects | 12 g per 300 g | 24 g per 300 g |
| (ii) Minor defects | 24 g per 300 g | 45 g per 300 g |
| (iii) Total defects | 24 g per 300 g | 45 g per 300 g |
| (d) Occurrence of open veils (buttons only) | 5 units per 300 g | 10 units per 300 g |
| (e) Occurrence of loose stems (buttons and whole mushrooms only) | 5 units per 300 g | 10 units per 300 g |
| (f) Units with a size that deviate from the predominant size of the quantity (buttons and whole mushrooms only) | 30 g per 300 g | 60 g per 300 g |

FROZEN SWEET CORN

41. The standards and requirements for frozen sweet corn are as follows:

Definitions

- (1) Where used with regard to sweet corn --
- (a) "**major defect**" means --
- (i) insect-damaged kernels;
 - (ii) discoloured kernels; or
 - (iii) any other defect which detracts markedly from the normal appearance, edibility or flavour of the individual units or the product as a whole.
- (b) "**minor defect**" means --
- (i) slightly mottled kernels;
 - (ii) ragged and damaged kernels and loose skin, excluding kernels at the end of the cob which are damaged during cutting, in the case of corn-on-cob and cut cob; or
 - (iii) any other defect which detracts to a lesser extent from the normal appearance, edibility or flavour of individual units or the product as a whole.

Styles and standards for styles

- (2) (a) Frozen sweet corn shall be presented as one of the following styles:
- (i) Corn-on-cob.
 - (ii) Cut cob.
 - (iii) Cut corn (kernels).
- (b) (i) Corn-on-cob --
- (aa) shall consist of the whole cob trimmed at both ends;
 - (bb) shall have a length of at least 100 mm; and
 - (cc) shall have a diameter of at least 30 mm, measured at the thickest part of the cob.
- (ii) Cut cob --
- (aa) shall consist of the whole trimmed cob, cut transversally into units; and
 - (bb) shall have a length of at least 35 mm.
- (iii) Cut corn (kernels) shall consist of corn kernels removed from the cob.
- (c) Any other presentation of the product shall be permitted if it --
- (i) is sufficiently distinctive from other styles of presentation prescribed in these regulations;
 - (ii) 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 for under this provision; and
 - (iii) is adequately described on the label to avoid confusing or misleading the consumer.

Working sample size

- (3) The working sample size shall be as follows for the styles concerned, unless otherwise specified:
- (a) Corn-on-cob - 10 units.
 - (b) Cut cob - 20 units.
 - (c) Cut corn (kernels) - 300 g.

Quality standards

- (4) The quality standards for frozen sweet corn are as follows:

| Quality factor | Choice Grade | Standard Grade |
|---|---|---|
| (a) Vegetable ingredient | Sound and clean kernels | As for Choice Grade |
| (b) Texture | Soft kernels free from mealiness | As for Choice Grade |
| (c) Preparation | Cut corn shall be cleanly cut | As for Choice Grade |
| (d) Colour | Yellow or white and typical of the cultivar | Typical of the cultivar |
| (e) Uniformity of colour | Uniform | As for Choice Grade |
| (f) Flavour | Good, typical of sweetcorn | Typical of sweetcorn |
| (g) Arrangement of kernels | Symmetrical | Fairly symmetrical |
| (h) Uniformity of size of cobs in a container | The longest unit in the sample shall not exceed the length of the shortest unit by more than 30 mm. The greatest diameter of the largest unit shall not exceed the greatest diameter of the smallest unit by more than 15 mm. | The longest unit in the sample shall not exceed the length of the shortest unit by more than 40 mm. The greatest diameter of the largest unit shall not exceed the greatest diameter of the smallest unit by more than 25 mm. |

Permissible deviations

(5) The maximum permissible deviations per 10 or 20 units or 300 g, unless otherwise specified, of frozen sweet corn are as follows:

| Quality factor | Choice Grade | Standard Grade |
|---------------------------------------|---|--|
| (a) Colour deviations in the case of: | | |
| (i) Corn-on-cob | 1 unit per 10 units | 2 units per 10 units |
| (ii) Cut cob | 2 units per 20 units | 4 units per 20 units |
| (iii) Cut corn (kernels) | 30 g per 300 g | 60 g per 300 g |
| (b) Occurrence in corn-on-cob of: | | |
| (i) Major defects | 4 kernels per cob: Provided that 1 cob may not have more than 6 kernels | 8 kernels per cob: Provided that 1 cob may not have more than 12 kernels |

| Quality factor | Choice Grade | Standard Grade |
|---|---|---|
| (ii) Minor defects | 15 kernels per cob: Provided that 1 cob may not have more than 20 kernels | 25 kernels per cob: Provided that 1 cob may not have more than 30 kernels |
| (c) Occurrence in cut cob of: | | |
| (i) Major defects | 2 kernels per cut cob: Provided that 1 cut cob may not have more than 3 kernels | 4 kernels per cob: Provided that 1 cob may not have more than 6 kernels |
| (ii) Minor defects | 10 kernels per cut cob: Provided that 1 cut cob may not have more than 15 kernels | 15 kernels per cut cob: Provided that 1 cut cob may not have more than 20 kernels |
| (d) Occurrence in cut corn (kernels) of: | | |
| (i) Major defects | 12 g per 300 g | 24 g per 300 g |
| (ii) Minor defects | 36 g per 300 g | 60 g per 300 g |
| (iii) Total defects | 36 g per 300 g | 60 g per 300 g |
| (e) Occurrence of extraneous vegetable matter in the case of corn-on-cob and cut cob such as: | | |
| (i) Dark and readily noticeable silks | Combined length of not more than 150 mm | Combined length of not more than 250 mm |
| (ii) Pieces of leaves | Combined size of not more than 100 mm ² | Combined size of not more than 200 mm ² |
| (f) Occurrence of extraneous vegetable matter in the case of cut corn (kernels) such as: | | |
| (i) Dark and readily noticeable silks | Combined length of not more than 50 mm | Combined length of not more than 100 mm |
| (ii) Pieces of cob | 2 units | 3 units |
| (iii) Pieces of leaves | Combined size of not more than 100 mm ² | Combined size of not more than 200 mm ² |

FROZEN ONIONS

42. The standards and requirements for frozen onions are as follows:

Definitions

- (1) Where used with regard to onions --
- (a) "**major defect**" means --
- (i) a unit affected by dark discolouration, either as a single blemish or as an aggregate of blemishes, with a surface area of more than 16 mm² in the case of whole onions, and more than 9 mm² in the case of other styles;
 - (ii) units with insect damage;
 - (iii) units, in the case of whole onions, which are damaged to such an extent that the onion is cut to at least the centre or has a lacerated or crushed appearance or where more than 30 per cent of the onion has been removed;
 - (iv) units with hard and fibrous pieces; or
 - (v) any other defect which detracts markedly from the normal appearance, edibility or flavour of the individual units or a quantity of onions.
- (b) "**minor defect**" means --
- (i) a unit affected by dark discolouration, either as a single blemish or as an aggregate of blemishes, with a surface area of between 2 mm² and 16 mm² in the case of whole onions, and between 2 mm² and 9 mm² in the case of other styles;
 - (ii) a unit affected by light discolouration, either as a single blemish or as an aggregate of blemishes, with a surface area of more than 16 mm² in the case of whole onions, and more than 9 mm² in the case of other styles; or
 - (iii) any other defect which detracts to a lesser extent from the normal appearance, edibility or flavour of individual units or a quantity of onions.
- (c) "**poorly trimmed**" means units, in the case of whole onions, which are not cleanly cut.

Styles and standards for styles

- (2) (a) Frozen onions shall be presented as one of the following styles:
- (i) Whole onions.
 - (ii) Sliced onions.
 - (iii) Onion rings.
 - (iv) Chopped or diced onions.
- (b) (i) Whole onions shall consist of a whole onions after removal of the tops, dried bracts and roots.
- (ii) Sliced onions --
- (aa) shall consist of whole onions cut into slices; and
 - (bb) shall have a thickness of not more than 10 mm.

- (iii) Onions rings --
 - (aa) shall consist of whole onions cut transversally into slices and which have the appearance of a round or oval ring; and
 - (bb) shall have a thickness of not more than 10 mm.
- (iv) Chopped or diced onions --
 - (aa) shall consist of whole onions cut into small pieces; and
 - (bb) shall have sides measuring not more than 25 mm, taken in any dimension.
- (c) Any other presentation of the product shall be permitted if it --
 - (i) is sufficiently distinctive from other styles of presentation prescribed in these regulations;
 - (ii) 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 for under this provision; and
 - (iii) is adequately described on the label to avoid confusing or misleading the consumer.

Working sample size

- (3) The working sample size shall be as follows for the styles concerned:
 - (a) Whole onions - 50 units.
 - (b) Sliced onions, onion rings and chopped or diced onions - 300 g.

Quality standards

- (4) The quality standards for frozen onions are as follows:

| | Quality factor | Choice Grade | Standard Grade |
|-----|----------------------|--|-------------------------|
| (a) | Vegetable ingredient | Sound, clean units which are free from bracts, roots and seedstems | As for Choice Grade |
| (b) | Colour | Good, typical of the cultivar | Typical of the cultivar |
| (c) | Flavour | Good, typical of onions | Typical of onions |

Permissible deviations

- (5) The maximum permissible deviations per 50 units or 300 g of frozen onions are as follows:

| Quality factor | Choice Grade | Standard Grade |
|--|-------------------------------|-------------------------------|
| (a) Units with a colour that deviate from the predominant colour of the quantity in case of: | | |
| (i) Whole onions | 3 units per 50 units | 6 units per 50 units |
| (ii) Other styles | 30 g per 300 g | 60 g per 300 g |
| (b) Occurrence of extraneous vegetable matter | 2 units per 50 units or 300 g | 4 units per 50 units or 300 g |
| (c) Occurrence in whole onions of units with: | | |
| (i) Major defects | 2 units per 50 units | 4 units per 50 units |
| (ii) Minor defects | 6 units per 50 units | 12 units per 50 units |
| (iii) Total defects | 6 units per 50 units | 12 units per 50 units |
| (d) Occurrence in other styles of units with: | | |
| (i) Major defects | 15 g per 300 g | 24 g per 300 g |
| (ii) Minor defects | 45 g per 300 g | 60 g per 300 g |
| (iii) Total defects | 45 g per 300 g | 60 g per 300 g |
| (e) Occurrence of poorly trimmed units in the case of whole onions | 5 units per 50 units | 10 units per 50 units |
| (f) Size deviations in the case of: | | |
| (i) Whole onions | 3 units per 50 units | 5 units per 50 units |
| (ii) Other styles | 30 g per 300 g | 45 g per 300 g |

UNSPECIFIED FROZEN VEGETABLES

43. The standards and requirements for unspecified frozen vegetables are as follows:

Definitions

- (1) Where used with regard to unspecified vegetables --
- (a) "**major defect**" means any defect which detracts markedly from the normal appearance, edibility or flavour of the individual units or a quantity of the product concerned.
- (b) "**minor defect**" means any defect which detracts to a lesser extent from the normal appearance, edibility or flavour of the individual units or a quantity of the product concerned.

Quality standards

(2) The quality standards for unspecified frozen vegetables are as follows:

| | Quality factor | Choice Grade | Standard Grade |
|-----|-------------------------------|--|------------------------------------|
| (a) | Free moisture if block frozen | Not more than 10% | As for Choice Grade |
| (b) | Vegetable ingredient | Sound and clean | As for Choice Grade |
| (c) | Colour | Typical of the vegetable concerned | As for Choice Grade |
| (d) | Uniformity of colour | Fairly uniform | Reasonably uniform |
| (e) | Flavour | Good, typical of the vegetable concerned | Typical of the vegetable concerned |
| (f) | Uniformity of size | Fairly uniform | Reasonably uniform |

Permissible deviations

(3) The maximum permissible deviations for unspecified frozen vegetables are as follows:

| | Quality Factor | Choice Grade | Standard Grade |
|------|---|-------------------|---------------------|
| (a) | Occurrence of extraneous vegetable matter | 1 unit per sample | As for Choice Grade |
| (b) | Occurrence of: | | |
| (i) | Major defects | Fairly free | Reasonably free |
| (ii) | Minor defects | Fairly free | Reasonably free |

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