



basic education

Department:
Basic Education
REPUBLIC OF SOUTH AFRICA

National School Nutrition Programme (NSNP)

Compiled in October 2020 by Department of Basic Education

Specifications for Food Products Marketed to the Programme

Department of Health (2011) Specifications for Perishable and Non-Perishable Foods
Department of Trade and Industry 08 August 2019

NSNP Food Guide

- Protein for growth and repair of body tissue**
Sources
Pilchards, maas/UHT milk, chicken livers, NSNP soya mince, sugar beans
Note: beans have lots of starch and therefore should not be eaten more than once per week.
- Starch for providing energy and warmth to the body**
Sources
Fortified maize meal, fortified brown bread, potatoes in their skins and brown rice, samp
Note: refined food has more starch therefore should be avoided to avoid overweight and obesity.
- Calcium: for building and maintaining strong bones and teeth**
Sources
Pilchards, maas/UHT milk, NSNP soya mince
- Omega 3 Fatty Acids: for brain development and maintaining a healthy heart**
Sources
Pilchards, NSNP soya mince.
- Vitamin A for growth and development body, strengthening the immune system and healthy eye sight**
Sources
Pilchards, maas/UHT milk, NSNP soya mince, chicken livers, carrots, butternut, spinach, dark green leaves of cabbage, green beans, beetroot.
- Iron for developing the mind and preventing tiredness caused by anemia**
Sources
Chicken livers, NSNP soya mince, spinach.
- Zinc for strengthening the immune system**
Sources
Fortified maize meal, chicken livers, NSNP soya mince, fruit and vegetables, pumpkin seeds.

eat less
salt, sugar and fats

eat more
vegetables

Drink

Drink plenty of clean, safe water

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INTRODUCTION

The Department of Basic Education is working towards making learners better equipped for the future both mentally and physically. The NSNP is one way to ensure that learners attend school regularly and are able to concentrate in their studies regardless of the food insecurity challenges they may face on a daily basis.

The aim of the NSNP is to serve quality nutritious and safe meals in partnership with the Department of Health. The rationale behind the Food Specification document is to:

- maintain food standards as per Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act 54 of 1972) and all applicable regulations
- improve the quality of meals served to learners
- minimise hygiene-related risks to learners
- make information available that can guide manufacturers and service providers on the requirements of the NSNP.

Recommendations on product use

Locally produced food is recommended to stimulate the South African economy. Fresh food of high quality is recommended. Only products that are approved by the Department of Health e.g. fortified maize meal, flour and bread as well as iodated salt and should be used.

Dehydrated vegetables and fruit do not provide the same nutritive value as the fresh ones hence the SA Food Based Dietary Guideline - eat plenty of fresh fruit and vegetables every day

Labels must not be pasted on the products but printed with the product name, expiry date, and nutrition information, instructions for use and manufacturers address as per regulations relating to labelling and advertising of foodstuff (R146 of 2010). Contracted service providers must ensure that their products meet the requirements according to food specifications.

Special diets

The NSNP provides normal balanced meals for learners in disadvantaged areas and do not specialize in individual diets. Therapeutic diets are recommended to address specific individual learner dietary problems and therefore are not suitable for large scale school meals, but are rather suitable for use in hospitals.

The NSNP does not specialize in specific diets linked to health conditions like Diabetes Mellitus, HIV/AIDS and Tuberculosis etc. Currently a number of specialised nutrition supplements are available for diet related conditions/diseases such as Diabetes, HIV/AIDS and Tuberculosis etc. but as this is not the competency of the NSNP as per the mandate, no specific nutrition supplements are recommended.

These guidelines should be interpreted to ensure unreserved access to basic quality nutrition as provided by the Department of Basic Education and Government in general as well as the donors, for the benefit of learners in schools.

1. LEGAL FRAMEWORK

1.1 LEGISLATION GOVERNING FOOD SPECIFICATION

The national guidelines on provision of food in schools shall be read in conjunction with the below mentioned legislative mandates

All the food items supplied to the National School Nutrition Programme (NSNP) shall comply with all the requirements as stipulated in the following Acts, Notices, South African Bureau of Standards (SABS) CKS and regulations.

1.1.1 Acts

- Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act no 54 of 1972).
- Agricultural Products Standards Act, 1990 (Act no. 119 of 1990).
- Legal Metrology (Act no. 9 of 2014)
- Marketing Act, 1968 (Act no. 59 of 1968) as amended.
- Standards Act, 1993 (Act 29 of 1993) and regulations
- Health Act, 1977 (Act 63 of 1977) / National Health Act 2003 (Act no 61 of 2003)
- Code of Practice of the South African Bureau of Standards (SABS) 049-1965.
- The code of Practice for Quality Management Systems - SABS 0157 of 1979 as amended
- CODEX ALIMENTARIUS International Food Standards

1.1.2 Government notices and Regulations:

- R. 263 of 20 February 1970, as amended.
- R. 295 of 26 February 1971, as amended.
- R. 1137 of 13 June 1975, as amended.
- R. 126 of 17 January 1975, as amended
- R. 537 of 11 April 1976, as amended.
- R. 2119 of 27 October 1978, as amended.
- R. 2120 of 27 October 1978, as amended.
- R. 2177 of 3 November 1978, as amended.
- R. 2176 of 3 November 1978, as amended.
- R. 2208 of 10 November 1978, as amended
- R. 701 of 3 April 1981, as amended.
- R. 1268 of 19 June 1981, as amended.
- R. 2119 of 1 October 1982, as amended.
- R. 1978 of 7 September 1984, as amended.
- R. 2581 on 20 November 1987, as amended (Dairy products)
- R.1237 in Government Gazette no. 11382 of 1 July 1988 (State Tender Board Regulations)
- General conditions of tenders ST 36 and ST 32.
- R. 577, Government Gazette of 15 March 1991
- R. 504 of 07 April 2003, as amended (Regulations relating to fortification of certain foodstuff)
- R. 146 of 01 March 2010 (Regulations relating to labelling and advertising of foodstuff)
- R. 127 of 17 February 2011 (Regulations relating to trans-fats in foodstuff)
- R. 214 of 20 March 2013 (Regulations relating to reduction of sodium in certain foodstuff)
- R. 638 of 26 June 2018 , as amended (Regulations governing general hygiene requirements for food premises and the transport of food)

2. GENERAL REQUIREMENTS

2.1 Certificate of Acceptability

- No person must handle food or permit food to be handled on food premises in respect of which a valid Certificate of Acceptability (CoA) has not been issued or is not in force (Regulation 918 of the Health Act 63 of 1977 in conjunction with National Health Act 61 of 2003, by the local authority (District or Metropolitan Municipality).
- Suppliers of food products via the tender system or manufacturers/suppliers who supply schools must provide a guarantee issued in terms of the Foodstuffs, Cosmetics and Disinfectants Act (Act No. 54 of 1972), together with a Certificate of Compliance (CoC) from an accredited laboratory for the foodstuffs and / or raw material used in the processing, where applicable, before the delivery of the food.

2.2 Premises and plant

- (i) The premises shall comply with all laid down state and local authority regulations with regard to hygiene and health standards (R638).
- (ii) The premises shall be maintained in an acceptably hygiene condition to the satisfaction of the Purchaser.

Quality Management System

- The processing factory shall maintain a quality management system which will assure that all products supplied to this specification are satisfactory in all respects.
- The quality management system shall be approved by the Purchaser and shall ideally comply with the requirements set out in SABS 0157, code of practice for quality management systems.

Responsibility for examination

- (i) The supplier shall be responsible for carrying out all such examination, measurements and tests during or after manufacture or processing to ensure that all items are fully in accordance with the requirements of this specification.
- (ii) The purchaser shall have the right to subject all deliveries to a visual examination, verification of weight/quantity and scrutinise tests which have been carried out.

Packaging and labelling

- Food packaging and product labels should comply with the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972) as amended
- All containers, packing and cartons must be clearly labelled and all products must be packed in acceptable containers, where applicable, specifically developed for the product.
- Items delivered must adhere to the relevant regulations with regard to labeling and packaging.
- Items must have mixing and preparation instructions embossed on the package.
- Items purchased from stated suppliers may not be re-packaged or re-worked in any way.
- Items must have the expiry date embossed on the package.

Containers

- The function of a container for the products is to maintain the quality, safety and stability of its contents. Containers should withstand the mechanical hazards of handling transport to prevent leakage and provide an appropriate level of protection from environmental conditions. Ideally, the material of construction should have no chemical or any other effect on the products.
- Products are to be packed in suitable containers in such a manner as to ensure adequate protection against deterioration in storage from the effect of light or moisture. All products must be packed in acceptable containers, where applicable, especially development for the product.
- Containers must comply with regulations under the Foodstuffs, Cosmetics and Disinfectant Act of 1972 and the relevant Codex Alimentarius Standards and can include but not limited to a tin, can tetra pack, plastic bottle and sachet.

Labeling

The following information must be legibly and indelibly printed on each container/package.

- The “NOT FOR RE-SALE” must appear on each container/package.
- The full name and street address of the manufacturer.
- The name or trade name of the product.
- The net mass of the product (5kg, 25kg, 400g fish and 425g chicken livers).
- The batch identification
- The manufacturing and the expiry dates.
- The nutritional information of the product.
- The list of all the ingredients used in a descending order starting with the highest.
- Full instructions for storage and use, and the method of cooking.
- Serving suggestions.

Delivery

- The delivery schedule as stated by the Department of Education shall be strictly adhered to by the suppliers.
- All Perishable and non-Perishable food supplied to the schools should be according to the quality requirements as indicated in this specification.

- The supplier shall only deliver quantities as indicated in the delivery schedules with the order and suppliers should under no circumstances deviate from the orders issued.
- The school is under no obligation to purchase any stock, which is in excess of the ordered quantities of each item.
- The food items must be delivered at times arranged by the purchaser.

Testing of Samples

- The procedure concerning the taking and testing of samples of delivered products, as set out in the Acts, must be complied with.
- The supplier must produce certificates from a certified laboratory and the certificates should be cross-referenced to batch numbers appearing on the product container. The manufacturer will take a sample and submit it to a certified laboratory at their expense. The results should be available for any government official to access.
- Retain samples should be kept for the duration of the product expiry.
- The quality of the product that was approved by the department should be maintained at all cost.

Micro-biological requirements

- All food products shall be free from micro-organisms which grow and reproduce and/or produce toxins causing spoilage.
- The product shall be free from all spores of Clostridium Botulinum which must be successfully destroyed.
- When a product is opened, it shall have the same colour, taste and smell as the original product when packaged.

Shelf-life

- Non-perishables: Upon delivery, powdered products must have at least 2 years for canned food, 9 months shelf-life for cereals, and liquid products, 6 months shelf life before the date of expiry **NON PERISHABLES.**
- Perishables: Upon delivery of products bread must have at least at least 2 days, fruits and vegetables must have at least 7 days shelf life before the expiry date.
- **The purchaser shall have right to subject all deliveries to a visual examination, verification of weight/quantity and scrutinise tests which have been carried out.**

3. STARCHES

3.1 Maize products (maize meal /maize rice /samp)

Definition

Maize products are prepared from fully mature, sound, ungerminated, whole kernels of maize, *Zea Mays indurata* and *Zea mays indentata* or one or more crossings of the two types. Maize products exclude precooked maize products and maize products obtained from the wet milling process.

Organoleptic and Sensory properties

- The maize product must be suitable for human consumption and must be free from objectionable flavours and odour;
- The product must have a maize basis and must contain no egg protein and no colourants, artificial sweeteners or preservatives;
- The product must be free from heavy metals in amounts which may represent a hazard to human health;
- The product must have a white creamy appearance and a pearly texture when cooked;
- The product must have a typical maize taste and flavour when cooked and must be free from objectionable, burnt or foreign tastes.

Microbiological Requirements

- The product must have microbiological specification consistent with that of soundly handled and processed maize.
- The product must:
 - contain less than 10 coli form organisms/gram;
 - be free from salmonella, shigella, staphylococcus aureus or E.coli organisms in a 30g sample;
 - not have any viable spores of mesophilic Clostridium organisms in a 30 g sample.

Nutritional requirements for fortified maize meal

- Maize meal must be fortified according to the regulations relating to the fortification of foodstuffs under the relevant act. It must have the logo accompanied with an official approved claim "Food fortification for better health".
- 100g of the dry product must contain approximately the following minimum amounts of specified nutrients:

	Per 100g (unprepared)
Carbohydrate	75g
Protein	8g
Fat	1g
Dietary fibre	3g
Energy	1 400kj
Moisture	13g
Vitamin A	10%
Vitamin B6	10%
Thiamin	10%
Riboflavin	7%
Niacinamide	10%
Folic Acid	25%
Iron	10% and 5% (Unsifted)
Zinc	8%



Packaging and Labelling

- The maize product must be packed in strong plastic bags that are light resistant and able to withstand transport in less than optimal conditions. When the product is packaged in sacks, these

must be clean, sturdy and strongly sewn or sealed. The product must be available in 5kg, 10kg, 25kg and 50kg packages

- The package must have the brand name as well as nutrient content of the maize product printed on the outside. An expiry date must and reconstruction instructions must be printed on the package.

Storage and Shelf life

- The product must be stored in clean, cool and dry conditions at room temperature.
- The product must have a shelf life of at least 9 months on the date of delivery when stored under clean and dry conditions at room temperature.

3.2 RICE

Scope

This specification covers various types of rice.

Organoleptic and sensory properties

- Parboiled long grain rice, containing more than 4% broken;
- Rice may be polished with or without talc. Talc may be present to a total of 0,5% m/m;
- No glucose, colouring or any extraneous matter may be permitted in this product;
- The rice is hard, almost brittle in the dry state. Once it is cooked it attains a fluffy, light and soft texture. The grains shall be separate when served. It shall be colouring characteristic of its type and shall be free from unacceptable tastes and odours.

Microbiological requirements

The product shall not contain any substance originating from micro-organisms in amounts which may represent a hazard to health.

Packaging and labelling

- The 2, 10 and 25 kg quantities of rice shall be packed into low-density polyethylene bags. The bags shall be sealed, to protect the contents against microbial, insect and rodent infestation;
- The bags shall be labelled in accordance with the regulations ;
- The limits of error packaged shall comply with the tolerances as shown in the table below:

Package size	Limit of tolerance	
	-	+
2 kg	1, 985 kg	2, 030 kg
10 kg	9, 050 kg	10, 100 kg
25 kg	19, 080 kg	20, 160 kg

Storage

The product shall be stored in a cool, dry well ventilated place, and handled in the appropriate manner.

Shelf life

The product must have a shelf life of at least 9 months on date of delivery when stored under clean and dry conditions at room temperature.

3.3 FLOUR

Definition and Scope

Wheat flour is the product prepared from grain of common wheat, *Triticum aestivum* L., or club wheat, *Triticum compactum* host, or mixtures thereof, by grinding or milling processes in which the bran and germ are partly removed and the remainder is comminute to a suitable degree of fineness.

This standard applies to wheat flour prepared for **direct human consumption**, which is pre-packaged ready for sale to the consumer or destined for use in other food products. It does not apply to wheat flour destined for use as a brewing adjunct or for the manufacture of starch and/or gluten; wheat flour for non-food industrial use and flours whose protein content have been reduced or which have been submitted after the milling process to a special treatment other than drying or bleaching and/or to which have been added other ingredients.

Requirements

Wheat flour must be fortified according to the regulations relating to the fortification of foodstuffs under the relevant acts. The fortified wheat flour must have the logo accompanied with an official approved claim "Food fortification for better health".

Essential composition and quality factors

- Wheat flour and any added ingredients shall be safe and suitable for human consumption.
- Wheat flour shall be free from abnormal flavours, odours, dead and living insects.
- Wheat flour shall be free from filth in any amount which may represent a hazard to human health.
- Moisture content should be 15.5 % m/m max.
- The following ingredients may be added to wheat flour in amounts necessary for technological purposes such as
 - malted products with enzymatic activity made from wheat, rye or barley;
 - vital wheat gluten;
 - Soybean flour and legume flour.

Food additives

ENZYMES	Maximum level in finished product
Fungal amylase from <i>Aspergillus niger</i>	GMP (Good Manufacturing Practices)
Fungal amylase from <i>Aspergillus oryzae</i>	GMP (Good Manufacturing Practices)
Proteolytic enzyme from <i>Bacillus subtilis</i>	GMP (Good Manufacturing Practices)
Proteolytic enzyme from <i>Aspergillus oryzae</i>	GMP (Good Manufacturing Practices)
FLOUR TREATMENT AGENTS	Maximum level in finished product
L-ascorbic acid and its sodium and potassium salts	300 mg/kg
L-cysteine hydrochloride	90 mg/kg
Sulphur dioxide (in flours for biscuit and pastry manufacture only)	90 mg/kg
Mono-calcium phosphate	90 mg/kg
Lecithin	90 mg/kg
Chlorine in high ratio cakes	90 mg/kg
Chlorine dioxide for yeast raised bakery products	90 mg/kg
Benzoyl peroxide	90 mg/kg
Azodicarbonamide for leavened bread	90 mg/kg

Contaminants

- Wheat flour shall be free from heavy metals in amounts which may represent a hazard to human health;
- Wheat flour shall comply with those maximum residue limits established by the Codex Alimentarius Commission for this commodity;
- Wheat flour shall comply with those maximum mycotoxin limits established by the Codex Alimentarius Commission for this commodity.

Packaging

- Wheat flour shall be packaged in containers which will safeguard the hygienic, nutritional, technological and organoleptic qualities of the product;
- The containers, including packaging material, shall be made of substances which are safe and suitable for their intended use. They should not impart any toxic substance or undesirable odour or flavour to the product;
- When the product is packaged in sacks, these must be clean, sturdy and strongly sewn or sealed.

Storage

The product shall be stored in a cool, dry well ventilated place, and handled in the appropriate manner.

Shelf life

The product must have a shelf life of at least 9 months on date of delivery when stored under clean and dry conditions at room temperature.

3.4 BREAD

Definition

Brown bread must be wheaten bread **made from fortified flour**.

Organoleptic and sensory properties

- Bread must have been treated, prepared and processed in such a manner that it contains not less than 3,3% (m/m) of fat on a moisture free basis AND has an acid detergent fibre content of not less than 0,93% (m/m) and not exceeding 2,97% (m/m) on a moisture free basis;
- Light brown sides with a darker brown top crust. The crust must not be torn off;
- Bread must be fresh when delivered (not older than 1 day). Bread must be moist and not dry when delivered. The texture must be feather-light, smooth fully rising and well baked. The bread should have a rectangular shape and all slices should be the same size;
- The size of loaf must be:
 - Length - 26 cm
 - Height - 11cm
 - Width - 8cm
 - Weight - 700 - 800g
 - Minimum of 20 slices per loaf with crust
- The concentration of total chlorides, expressed as sodium chloride, must not exceed 1,4% by mass.
- The moisture content of the bread must be not less than 26% and not more than 39% by mass.

Microbiological and Chemical requirements

The microbiological counts must be as follows:

- Total count = 25 000/g max.
- Yeasts and moulds = 800/g max.
- Coliforms = 60/g max.

Nutritional requirements

The product must have the following nutritional requirements, as shown in the following table in compliance with fortification legislation:

Micronutrient	% RDA per 100g of bread
Vitamin A	12.5%
Thiamin	12.5%
Riboflavin	10%
Niacin	12.5%
Vitamin B6	12.5%
Iron	12.5%
Zinc	10%



Packaging

The bread must be covered in clean plastic bags to prevent drying and packed in crates. The bread must be sliced when delivered to schools.

Labelling

Packaged bread must be clearly and correctly labelled on the packaging.

Storage

Bread must be stored at room temperature in a ventilated place.

Shelf life

The product must have a shelf life of at least 3 days.

3.5 POTATOES

Class 1 shall comprise potatoes that

- have an attractive appearance, are well formed and are free from soil or sprouts;
- are not damaged by insects, disease or in any other way;
- are free from decomposition or decay, hollow heart and foreign matter;
- have no greening, are not wilted or watery;
- are not damaged by the sun, heat, cold or frost;
- are not affected by nut grass, other plants, or brown fleck.

Packaging

- Potatoes should be packed in opaque, brown bags that are intact and strong.
- Potatoes may also be packed either cubed or diced in strong transparent bags.

3.6 SWEET POTATOES (ORANGE FLESHED SWEET POTATOES)

Physical requirements

Sweet potatoes should be: -

- Fairly clean, free from soil, and in every respect suitable for human consumption;
- Well formed, fully grown and may not be sprouting, defective, wilted;
- sweet potatoes in any one particular container should have the same class characteristics;
- The minimum mass of the tubers should be 170g;

Packaging

- Sweet potatoes should be packed in mesh bags.

4. PROTEIN

4.1 BEANS-DEHYDRATED LEGUMES (PULSES)

Definition

Dry beans are the edible nutritious seed of various plants of the legume family, especially of the genus Phaseolus. They are an economical source of vegetable protein, and are also an excellent source of fiber (both soluble and insoluble) and an excellent source of several minerals and vitamins.

Microbiological requirements

- The product must not contain a substance originating from micro-organisms in amounts which may represent hazard to health;
- Moulds and yeasts must be absent and the legumes must also comply with the following requirement:

- Aflatoxin, including aflatoxin B, mg/kg max	10
- Aflatoxin B, mg/kg max	5

Packaging

- The dry beans must be packed in plastic bags to protect the contents against contamination and will not impart any undesirable flavour or odour to the contents thereof, and be clean;
- The bags must be strong enough to prevent any breakage or splits.

Labelling

The product must be labelled in accordance with the relevant regulations as amended.

Storage

The product must be stored in a cool dry well ventilated atmosphere so as to prevent product spoilage.

Shelf-life

The product must have a minimum shelf life of six months on date of delivery.

4.2 LENTILS (BROWN/RED/GREEN)

Definition

The lentil is an edible pulse of the legume family, known for its lens-shaped seeds.

Microbiological requirements

- The product must not contain a substance originating from micro-organisms in amounts which may represent hazard to health;
- Moulds and yeasts must be absent, and when tested it must also comply with the following requirement:

- Aflatoxin, including aflatoxin B, mg/kg max	10
- Aflatoxin B, mg/kg max	5

Packaging and Labelling

- The containers in which lentils are packed must be manufactured from a material that will protect the contents thereof against contamination;
- The container will not impart any undesirable flavour or odour to the contents thereof, and be clean;
- The bags must be strong enough to prevent any breakage or splits;
- The product must be labelled in accordance with the relevant regulations as amended.

Storage

The product must be stored in a cool dry well ventilated atmosphere so as to prevent product spoilage.

Shelf life

The product must have a minimum shelf life of six months on date of delivery.

4.3 PROCESSED MEAT PRODUCTS (Canned Pilchards in Tomato Sauce and Chicken Livers in Savoury Sauce) Refer to amendment of the Compulsory Specification (VC 8019)

Definitions

Product should be nothing else but canned Pilchards in Tomato Sauce or Chicken Livers Savoury Sauce

Processing

The product shall be filled under hygienic conditions into containers that have been thoroughly cleaned.

- The filled containers shall be exhausted, hermetically sealed and thermally processed in such a manner as to reduce the number or activity or both of viable microorganisms to such an extent that the activity or both are undetectable in the treated product.
- The filling, exhausting sealing and heat processing of containers shall be performed in such a manner that the ends of the cans are not convex or become so under normal transport and storage conditions.
- Fish for processing, both at sea and on land shall be stored, handled and transported under hygienic conditions. Fish shall be processed as soon as possible after being caught. Where not frozen immediately it shall be kept at a temperature not exceeding 10 degrees Celsius until processing commences.
- When being thawed for subsequent processing, frozen fish shall not be exposed to any temperature higher than 20 degrees Celsius and the thawing shall be completed in less than 20 hours.
- Unless processed immediately after thawing is complete, the chilling of thawed fish to 0.5 degrees Celsius shall be commenced immediately.

Physical requirements

- The pilchards in tomato sauce may contain the following ingredients: Pilchards, tomato paste, salt, water, thickener and spice oil;
- Portion control and mass: The product shall be available in cans in masses stated below complying with the Trade Matrology Act as amended.

	PILCHARDS	CHICKEN LIVERS
Weight –container	75g	245g
Contents	325g	2655g
Total	400g	2900g

Organoleptic and sensory properties

- Whole or sliced pilchards of approximately 10cm in length in a thickened tomato sauce with an acceptable tomato re-colour. The product shall have the appearance and colour characteristics of its type;
- Chicken livers must be whole, tender and not mushy. They must be complemented with a savoury sauce flavour.
- A firm fresh fish with a strong fish flavour and aroma that shall be complimented by the flavour of the tomato sauce. The fish must not be mushy and individual pieces of fish shall retain their shape. The pieces of fish shall be easily separable.

Microbiological requirements

- The product shall be free from E.coli, and Coliforms;
- The product shall be free from any pathogenic microorganisms and or their toxins at levels that present hazard to the consumer;

- The product in the container, after incubation or after having been kept at ambient temperature shall be considered to have undergone microbiological spoilage if the container:
 - shows positive pressure
 - leaks or
 - whether having a positive pressure or shows evidence of bacterial proliferation indicated when compared with incubated sound sample by significant change in pH value or by disintegration or decomposition or by significant discolouration of the product.
- Evidence of bacterial proliferation shall be confirmed by micro-scopical or cultural examination or both.

Nutrient Composition

At the time of packing the nutrient values shall not be significantly more or less than the following as shown in table below:

PER 100G	PILCHARDS	CHICKEN LIVERS
Protein	17g	17
Fat	5g	4.2
Cholesterol	68mg	245
Carbohydrate	2g	5
Energy value	438kJ	511
Sodium	270mg	333 mg
	267mg (Calcium)	9.4 mg (Iron as Fe)
	35mcg (Selenium)	177mg (Vitamin A)

Packaging and Labelling

- The product shall be packed in round cans with heights of 11cm and 17,5cm and diameters of 7.5cm and 15cm with reference to 400 for pilchards and 425g for chicken livers;
- Packaging sizes shall be as follows: 24 X 400g for pilchards and 24 X 425g for chicken livers;
- The product shall be labelled and marked in accordance with the relevant Acts and Regulations and;
- At the time of dispatch from the factory the containers shall be free from leaks, corrosion and deformity.

Storage

The product shall be stored both before and after packaging under clean cool conditions, handled and transported in the appropriate manner so as to prevent damage to the product containers.

Shelf life

A minimum of 12 months from the date of manufacturing, if unopened and stored at room temperature.

4.4 ULTRA HIGH TEMPERATURE (UHT) TREATED MILK

Definition

A whitish liquid containing proteins, fats, lactose, and various vitamins and minerals that is produced by the mammary glands of all mature female mammals especially **bovines and goats milk** used as a food by humans.

General Requirements

- The milk must come from herds free of tuberculosis, brucellosis or any other dangerous diseases;
- Milk should be from certified dairy suppliers and must not be diluted;
- Milk should be ultra-high temperature (UHT) treated;
- The product must have a pure, fresh characteristic milk flavor and must be free flowing;
- The list of ingredients must be of food grade quality and must be free from extraneous matter and objectionable odours and flavours;
- The list of ingredients and raw materials in powdered milk must be as follows: fresh milk, vitamin A and D3, Iron and Lecithin;
- Primary dairy products of the types known as milk and reconstituted milk must not clot when boiled five times;

- The strict hygiene measures should be applied in the production, handling and delivery of milk, and the dairy should be inspected at any time before and also during the contract period.

Microbiological requirements

Max/gram	10 000/ml
Antibiotics and pathogenic organisms	absent
Coliforms	< 10/ml in pasteurized milk < 50/g in other dairy products
Total count	Absent
E. Coli type 1	Absent
Faecal streptococci	Absent
Phosphates	Absent
Total plate count	300 000/ml
PH	6,50 – 6,80

Nutritional Requirements

The product must have the following nutritional requirements:

	Full cream milk per 100g	Low fat milk per 100g
Energy	2075 kJ	1516kJ
Protein	26.4g	36.2g
Lactose	38.6g	38.6g
Butterfat	>26.0g	0.2g
Lecithin (added)	0.2g	0.2g
Minerals (ash)	5.8g	5.8g
Water (max)	3.0g	3.0g
Vitamin A (added)	1500 IU	1500 IU
Vitamin BD	1.3mg	1.3mg
Vitamin D (added)	7.5ug	7.5ug
Vitamin B12	1mg	1.6mg
Calcium	880mg	1257mg
Iron	0.5mg	0.3mg
Pantothenic acid	1.7mg	1.7mg
Phosphorus	700mg	700mg
Magnesium	80mg	80mg
Sodium	280mg	280mg
Potassium	1080mg	1080mg

Packaging and labelling

- UHT milk must be packaged in cartoons;
- The product must be packed in suitable, sealed containers that are capable of protecting the contents against contamination under normal conditions of storage, handling and transport;
- The tins must have a re-sealable lid. The tins must be packed in a cardboard tray and must be shrink-wrapped with a plastic film;
- The poly bags must be packed in cardboard cartoons;
- The product shall be available in the following: 500g plastic bag and 25kg poly bag;
- The product must be filled according to the relevant regulations: the limits for the 500g package being 493-514g, deficiency and excess respectively and for the 25kg: 24 900g-25 200g, respectively;
- Whenever milk is delivered it must be labelled
- The expiry date of the product must appear on the container
- A container must be marked with the name and address of the packer, and net mass or volume as required in terms of the relevant Acts;
- The method of preparation must appear on every container of milk powder. It must give directions for the reconstitution thereof with water in order to obtain a correct product, the composition of which corresponds with that of full cream milk.

Delivery

- The fresh product should be transported at a temperature of 0 – 5°C i.e. the delivery truck must be cooled and not only insulated. A truck with a canopy is therefore unsuitable. The product should be delivered at temperature not exceeding 7°C;
- Fresh milk must be delivered on a daily basis in required amounts.

Storage

The milk must be stored, transported and served at 5 degree Celsius in clean containers complying with Food Safety Regulations.

Shelf life

- **UHT milk** can be kept out of the fridge for as long as 8 or 9 months as long as it is sealed. Once it is opened, its **lifespan** is the same as ordinary milk;
- The shelf life of the milk powder must be at least 9 months when stored under clean and dry conditions at room temperature.

4.5 AMASI/MAAS

Definition:

Amasi/Maas is made from fermenting or culturing milk. This thickens the milk and also changes the milk sugars, making amasi/maas the perfect choice for the lactose intolerant. Amasi/Maas is high in calcium helping to keep your bones strong. Amasi/Maas is also low Glycemic Index as it takes a long time to digest.

Microbiological requirements

Max/gram	10 000/ml
Antibiotics and pathogenic organisms	absent
Coliforms	< 10/ml in pasteurized milk < 50/g in other dairy products
Total count	Absent
E. Coli type 1	Absent
Faecal streptococci	Absent
Phosphates	Absent
Total plate count	300 000/ml
PH	6,50 – 6,80

Nutritional Requirements

The product must have the following nutritional requirements:

	per 100 g	per 250 g serving	% NRVs* per serving
Energy	241 kJ	603 kJ	
Protein	3.3g	8.3 g	15%
Glycemic Carbohydrate	4 g	10 g	
<i>of which total sugars</i>	3.7g	9.1 g	
Total fat	3.3 g	8.3 g	
<i>of which saturated fat</i>	1.9 g	4.8 g	
<i>trans fat</i>	0.1g	0.3g	
<i>monounsaturated fat</i>	0.1g	2.5g	
<i>polyunsaturated fat</i>	0.1g	0.3g	
Cholesterol	7mg	18mg	
Dietary fibre	≤0.5 g	≤1.3 g	
Total Sodium	41 mg	103 mg	
Calcium	128 mg	320 mg	25

*NRVs = Nutrient reference values for individuals 4 years and older per serving #AOAC 991.43.

Source of information: Calculated

Packaging and labelling

- Amasi/Maas must be packaged in 2l and 4l opaque yellow high-density polyethylene bottles
- The product must be sealed with a plastic screw cap

Delivery

- The fresh product should be transported at a temperature of 0 – 5°C i.e. the delivery truck must be refrigerated. The product should be delivered at temperature not exceeding 7°C;

Storage

- Amasi / maas must be stored, transported and served at 5 degrees Celsius in clean containers complying with Food Safety Regulations.

Shelf life

- The screw cap seal must not be broken
- If kept refrigerated amasi/maas can be stored for 6 weeks from the date of manufacturing
- Use before expiry date

4.6 PEANUT BUTTER

Definition

A food product prepared from the roasted and finely ground kernels of clean, sound shelled blanched peanuts, with the addition of a suitable stabilizer that prevents oil separation and with or without the addition of a permitted anti-oxidant, sugar and salt. These specifications cover peanut butter of two types i.e. Smooth textured; and "Crunchy" textured

Requirements

- The peanut butter shall be prepared from dry roasted clean, sound mature peanuts from which the seed coat and embryo have been removed, and to which salt, hydrogenated fat and sugar (optional), antioxidants and flavours have been added.
- The composition of the peanut butter shall be:
Moisture 1.8 %
Protein 27 %
Fat 49 %
Carbohydrate 17 %
- The peanut butter shall have a good flavour and aroma. It shall be free from foreign, bitter, rancid or objectionable taste and odour. It shall be reasonably free from black specks and seed coats. There shall be no separation of oil from the peanut butter.

Microbiological requirements

- Peanut butter must be free from Lipolytic and oxidative organisms, Escherichia coli, Yeasts and Moulds and Enterobacteriaceae
- The total aflatoxin in peanut butter must be less than 10ug/kg and the B1 Aflatoxin not more than 5 ug/kg.

Chemical requirements

The peanut butter must comply with the requirements in the table below

Property	Requirement	
	Smooth type	Crunchy type
Sodium chloride % by mass, max	1.0	1.0
Free fatty acids (as oleic acid), % by mass, and max.	1.0	1,0
Peanut content, % by mass, min	90	90
Energy value per 100g, min.	2500 kj	2500 kj
Aflatoxin, including aflatoxin B, mg/kg max	10	10
Aflatoxin B, mg/kg max	5	5

Packaging and labeling

- The peanut butter must be packed in **hermetically** sealed containers that are capable of protecting the contents against contamination and deterioration under normal conditions of storage and transportation.
- The peanut butter shall be packed in sealable glass jars of 410g and tightly sealed plastic holders of 20 kg - limit of error shall be a deficiency of not more than 7 grams(410g) and 20 grams(20kg) and an excess of not more than 14 grams (410g) and 40g(20 kg).
- The containers must be labeled in accordance with the requirements of the regulations. In addition, each lot must be identified by a product code, the day of filling, the retort batch number and the factory identification, embossed or otherwise indelibly marked on the container.

Storage and Shelf life

- The product must be stored at room temperature;
- The minimum shelf life of peanut butter must be 4 – 6 months at room temperature

4.6 SOYA MINCE

Definition and Scope

These specifications apply to Texturized Vegetable Protein (TVP). TVP is a type of protein obtained from soya beans and manufactured to resemble minced meat and meat chunks/cubes. These products are intended for use in foods requiring further preparation.

Requirements

- The soya mince/chunks should resemble the meat in colour, flavour, texture and shape;
- Hydrated soya mince grains should be the size of mince while Soya chunks should be cube shaped pieces of a size within the range of 12mm to 18mm;
- The texture and particle size of the soya mince shall be that of course mince or chunks;
- The flavour, appearance, colour, shape and texture of the product must closely represent the original product and should be according to the specified criteria. **The mince/chunk products must not disintegrate when the product is cooked according to the instruction of the manufacturer;**
- The flavoured foodstuff shall be palatable and free from any astringent taste. The taste shall be acceptable for human consumption. Preferred flavours of soya mince/chunks shall be chicken, beef and mutton;
- The soya mince/chunks shall be free from heavy metals in amounts that may represent a hazard to health.

Essential composition, quality nutritional factors of the TVP Product per 100g (RAW MATERIAL USED)

The **TVP** shall be of high quality with the following specifications Nutritional Analysis:

Moisture content	shall not exceed 9g max
Protein content	shall be at least 48g (min)
Crude fibre content	shall not exceed 4g
Total Dietary fibre	17g
Energy	1490kj
Total carbohydrates	39.0(g)
Sugars	2.35(g)
Starch	18.0(g)
The oil content	shall not exceed 1.0(g) (max)

- Rehydration value: Water absorption 220-380%
- Particle size: Through 4.0mm screen 60%
Retained 2mm screen 40%
Through 2mm screen 10%
- Bulk density: 270 – 310 g/litre

Essential composition, quality and nutritional factors of the soya mince/chunks per 100g (DRY PRODUCT)

The Soya Mince/Chunks shall be of high quality with the following specification:

TVP	be at least 50g (Min)
Gravy (Spice and thickener)	12g
Soy oil	8ml
energy	Not less than 1365 kilojoules
Moisture	Not exceed 9g
Protein	Not less than 24g
sodium	1500mg for further cooking 650mg for processed products
Calcium	400mg
Iron	12mg
Zinc	15mg
Vitamin A	Not more than 3,330 IU0

- The product should not contain more than 10% of fat from other sources than soya mince/chunks or poly unsaturated vegetable oil;
- **Trans-fats** and **hydrogenated** fat should not be used;
- The final product shall not contain any **Tartrazine**;
- **MSG** should not be more than 1%;
- The soya mince/chunks shall remain the main ingredient of the final product.

Optional ingredients

All these ingredients should form part of the product and must comply with the relevant requirements Carbohydrates, Edible fats and oils, Salt and Herbs and spices.

Food additives

During the course of manufacturing of soya mince/chunks the following classes of processing aids, as compiled in the advisory inventory of the Codex Alimentarius Commission, may be used:

- Acidity regulators
- Antifoam agents
- Firming agents
- Enzyme preparations
- Extraction solvents
- Antidusting agents
- Flour treatment agents
- Viscosity control agents

Microbiological requirements

- When a product is tested in accordance with the SABS recommended testing method, it shall be free from Salmonella and Shigella.
- The following organisms shall be less than 10 per 25 g of the product when the product is tested using the SABS recommended test;
 - Escherichia coli
 - Staphylococcus aureus, and
 - Clostridium perfringens

Packaging

- Products must be packaged in **Laminated Poly-propelyn** bags as follows:
Beef in brown bag, Mutton in green bag and Chicken in yellow bag
- Containers/ packages must be sealed, must not change the product in any form or be affected by the product, and must protect the product against deterioration and damage.

Labelling

The labelling should be printed on each container/package.

A complete list of ingredients shall be declared on the label in descending order of proportion except that in the case of added vitamins and minerals, these ingredients shall be arranged as separate groups from vitamins and minerals, respectively, and within these groups the vitamins and minerals need not be listed in descending order of proportion. Vitamins and minerals will be listed under nutritional information

Storage

The product must be stored at room temperature, away from direct sunlight and moisture. A cool dry place is recommended for storage.

Shelf life

The product must have a minimum shelf-life of 9 months.

Example of Labelling

NOT FOR RE-SALE
BRAND NAME SOYA MINCE
CHICKEN FLAVOUR

INGREDIENTS:

COOKING INSTRUCTIONS:

ALLERGENS:

*Typical Nutritional Values	
	Per 100g
Energy	
Protein	
Carbohydrate (Total)	
Fat (Total)	
Iron	
Zinc	
Calcium	
Vitamin A	
Fibre	
Other	

Input Barcode

Manufacture Date:
Best Before:
Expiry date:
Batch No.:
Size (LxH): 101x 49 cm

MANUFACTURED BY:

PRODUCT OF SOUTH AFRICA

STORAGE CONDITIONS:

5. FRESH VEGETABLES

5.1 Definitions

"Blemish"	means any external skin defect on the surface of the fresh vegetable which detrimentally affects the appearance of the vegetable;
"Bruise"	means any pressure wound which shows an indentation or results in discoloration directly under the skin, adversely affect the quality and is visually noticeable on the fresh vegetables during handling;
"Compact".	means that the flower clusters are massed tightly in the head and the flower stalks feel firm.
"Damaged"	means blemishes that may detrimentally affect the appearance of the edible parts of the head.
"Decay"	means a state of decomposition, fungus development or internal insect infestation which detrimentally affects the quality of the fresh vegetables;
"Foreign matter"	means any material or substance which does not naturally form part of the vegetable concerned and is visually noticeable;
"Injury"	means any wound or puncture which has pierced the skin of the vegetable and exposes the flesh, as well as insect puncture marks which have pierced the skin with the exception of such wounds or puncture marks which have become completely calloused;
"Loose"	means that the flower clusters of the head are beginning to lengthen, which causes the clusters to separate and the head to acquire an open appearance.
"Overripe"	means the growth stage after that of a compact, properly developed head.
"Woolly"	means that the surface of the head has a velvety or hairy appearance.

General

- All vegetables should be free from insects; Insect damage and injury; decay; blemishes; bruises; foreign matter including soil; foreign odours; damage by any disease and any form of pesticide (insecticide, fungicide, etc.)
- The name of the product, class, size, use-by date and the address of the producer should appear on the packaging.
- All fruits and vegetables must be produced in accordance with good agricultural practice (GAP) guidelines.

Delivery





The fresh product must be delivered twice a week, in the beginning of the week, on a Monday and Wednesday.



Storage



The product must be stored in clean, cool and dry conditions away from direct sunlight.

Shelf life

The product must have a shelf life of at least 7 days when stored under clean and dry conditions at room temperature.

Type	General Requirements	Packaging, Labelling and Storage
<p>5.1.1 BEETROOT</p> 	<ul style="list-style-type: none"> • The beetroot should be fresh, well developed and firm, fairly clean and have no woody fibres • Beetroot should have a regular shape and be free from secondary roots or damage caused by cracks, sprouts, cuts or any other factors • The leaves should be cut off and may not be longer than 25mm 	<p>Beetroot should be packaged in transparent plastic or mesh bags</p>
<p>5.1.2 CABBAGE</p> 	<ul style="list-style-type: none"> • Cabbage heads in any one particular container shall have the same cultivar characteristics and be roughly of the same size. The heads shall be fully developed, fresh, clean and not wilted, and the heart shall be at least 220 mm in diameter, compact and firm and without flower shoots, and free from damage caused by disease, insects, bruising, poor preparation, self-heating or other factors. • Parts of the protruding stems of fresh cabbage and all loose, damaged or broken outer leaves shall be cut away. The stem shall not stand out more than 15 mm below the outer leaves. (In order to ensure a certain amount of protection for the heads, outer leaves shall be left, provided they close fairly tightly for the particular cultivar). As regards the condition, outward appearance and size, the heads may deviate not more than 10% from the requirements, but in the case of decay not more than 5%. 	<p>Cabbages should be packed in mesh bags.</p>
<p>5.1.3 CARROTS</p> 	<ul style="list-style-type: none"> • Carrots in each bunch or parsnips in each bunch shall have the same cultivar characteristics. The carrots and parsnips shall be firm, bright, washed clean and fairly smooth and have a regular shape be free from woody fibres, growth cracks and damage caused by disease or insects, fissures, shoots, bruises, cuts or foreign matter. • Diameter of the broadest section: Carrot - at least 19 mm Parsnip - at least 25 mm Length: Carrot - at least 75 mm Parsnip: at least 100 mm • Deviations: Not more than 10% by mass, but in the case of decay, not more than 5%. 	<p>Carrots should be packed:</p> <ul style="list-style-type: none"> - Without foliage - in mesh bags, plastic bags or boxes
<p>5.1.4 GREEN BEANS</p> 	<ul style="list-style-type: none"> • <i>Cultivar and uniformity</i> - beans may be of any cultivar normally used as green beans. Beans in any one particular container shall all have the same cultivar characteristics, and shall be roughly of an equal length. • <i>Colour and condition of the pods.</i> <ul style="list-style-type: none"> - Pods shall be well developed and firm. Pods that have defect or are, poorly developed or overripe shall be 	<p>Green beans should be packaged in boxes or transparent plastic bags</p>

	<p>excluded.</p> <ul style="list-style-type: none"> - The pod shall have a bright colour, depending on the variety, and shall be fresh, free from leaves, stems or any foreign matter. The pods must be fairly straight. Malformed, sickly or damaged pods will be excluded. • Trimmed green beans must be clearly marked as “topped and tailed” or any other suitable expression indicating that the beans have been trimmed. • In the case of green beans classified as Class 1: <ul style="list-style-type: none"> - the pods should be closed, tender, young and turgescient and free from rust spots - the seeds should, if present be small and soft. • <i>Deviations:</i> regards outward appearance and condition, beans may deviate not more than 10% by count from the above requirements, but in the case of decay only 5%. 	
<p>5.1.5 ONIONS</p> 	<ul style="list-style-type: none"> • sound and well developed, dry, firm and clean and have approximately the same size and colour. • free from dry leaves, long stems and roots, thick neck, loose bracts, seed stems or sprouts, and double or malformed bulbs. • free from damage of any nature, including that caused by insects, disease, sunburn, decomposition and decay. • each onion must have a diameter of at least 50mm. <p>Deviations : not more than 15% of the onions shall be smaller by mass than the prescribed minimum size and not more than 15% of the bulbs may deviate from the other prescribed requirements, except in the case of decay, which may not be more than 3% by mass.</p>	<p>Onions should be packed in mesh bags or transparent plastic bags</p>
<p>5.1.6 PUMPKIN AND BUTTERNUT</p> 	<ul style="list-style-type: none"> • The scope of pumpkin includes Hubbard, gem squash, butternut and flat white pumpkin • Products in every batch should have the same cultivar characteristics, have a good colour and fairly uniform in size • The products should be clean, fresh, firm, in good condition and not over ripe • They shall be free from decomposition and damage caused by disease, soil, insects, frost, bruising, self-heating or other factors. • Should have a yellow interior • Gem squash should be round, green and firm; free from cracks • Gem squash: Diameter of at least 75 mm. • Hubbard squash and marrow’s mass of at least 1 kg each. • Pumpkins: mass of at least 1,3 kg each. • <i>Deviations:</i> with regard to outward appearance and condition, at least 10% by number, but in the case of decay only 5% by number. 	<p>Pumpkin should be:</p> <ul style="list-style-type: none"> • Packed whole or cubed • Packed in a mesh or transparent plastic bag
	<p>The spinach should be:</p>	

<p>5.1.7 SPINACH</p> 	<ul style="list-style-type: none"> • Dark green in colour, firm and crisp • Free from floral stems • Fresh and show no signs of withering • Be prepared from fresh, sound, clean, trimmed spinach from which excessive leaf stems have been removed • Be of a dark green colour, free from scorch, musty and other off flavours; and • Contain no more than 2 per cent defects by weight. 	<ul style="list-style-type: none"> • Spinach should be packed in perforated boxes or transparent plastic bags
<p>5.1.8 TOMATO</p> 	<p>Choice grade tomatoes shall be:</p> <ul style="list-style-type: none"> • well formed, firm, clean and without internal cavities; • should not be overripe or too green and • should have an average diameter of 70mm. • <i>Deviation:</i> As regards quality and outward appearance, not more than 10% by mass and, as regards cases of slight decay or damage which may cause the development of decay, not more than 3%. 	<p>Containers in which tomatoes are packed should:</p> <ul style="list-style-type: none"> • Be intact, clean, suitable and strong enough • Not impart a taste or odour to the tomatoes • Be perforated boxes, transparent plastic bags or crates.

6 FRESH FRUIT

6.1 Definitions

"Blemishes"	means surface spots, hail marks or other discolouration on the surface of the fruit, which detrimentally affects the general appearance of any particular unit.
"Clean"	means free from dirt, spray residues or other foreign matter.
"Decay"	means a state of fungus development, decomposition or insect infestation that partly or wholly affects the quality, health or edibility of the fruit detrimentally
"Diameter"	means the greatest distance through the middle of the fruit, measured at a right angle to a line running from the stem end to the apex.
"Mature/maturity"	means that the fruit has reached a stage of development that will ensure ripening and a good eating quality.
"Overripe"	means a soft, moist condition in which the fruit is not firm and can no longer withstand normal handling.
"Rough browning"	means browning that shows roughness, coarseness or cracks, which detract from the appearance of the fruit.
"Well formed"	means that the form is characteristic of the cultivar.
"Woolly"	means that the flesh of the fruit is partly or completely spongy, dry and possibly floury with a bad taste or a taste not characteristic of the fruit in question.

General

- All fresh fruit should be free from insects, decay, blemishes, bruises, foreign matter including soil, foreign odours, insect and disease damage and injury as well as damage
- The name of the product, class, size, use-by date and the address of the producer should appear on the packaging.

Delivery

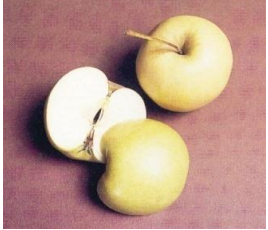




The fresh product must be delivered twice a week, in the beginning of the week, on a Monday and Wednesday.

Storage

The product must be stored in clean, cool and dry conditions away from direct sunlight.

Shelf-life

The product must have a shelf life of at least 1 week when stored under clean and dry conditions at room temperature.

Type	General Requirements	Packaging, Labelling and Storage
<p>6.1.1 APPLES</p> 	<p>Most varieties of apples are classified as spherical, but some tend to be pointed at the end. They vary greatly in size, range, in colour (from green, yellow to red).</p> <p>Apples shall be:</p> <ul style="list-style-type: none"> • clean, crispy, well formed • free from insect infestation and disease • virtually free from dry core rot, water core and core blush • free from superficial bruises • The purchase weight of apples should be (130 – 140g) • virtually free from bitter pit lentil pitting, hail marks, sunburn, skin stains 	<p>Apples should be packed in perforated boxes or transparent plastic bags.</p>
<p>6.1.2 AVOCADO</p> 	<p>The avocado is a type of fruit which is high in healthy fats</p> <p>Avocados should not be overripe or too hard</p>	<p>Avocados should be packed in perforated boxes</p>
<p>6.1.3 BANANAS</p> 	<ul style="list-style-type: none"> • Bananas shall be supplied in bunches and each individual fruit shall have no bruises, blemishes or diseases. All fruit in the same consignment shall be of roughly the same size and maturity. • The flesh shall be firm and sound and the fruit shall not be overripe or too green. 	<p>Bananas should be packed in perforated boxes</p>
<p>6.1.4 CITRUS FRUIT (ORANGES/NAARTJIES)</p> 	<p>Choice grade citrus fruit shall be:</p> <ul style="list-style-type: none"> • mature and of one commercial cultivar • free from bruises, cuts, blemishes, insect bites and other defects or skin weakness of whatever nature, which may cause the fruit to decay. • free from diseases (fungi or any other agent), cracks, visible hail marks or similar skin damage and is not unattractive in appearance. • free from damage caused by frost or not dry when cut open (granulation) • Standard- or under-grade is not acceptable 	<p>Packing Oranges</p> <ul style="list-style-type: none"> • Choice grade, large or medium in 9,5kg pockets or other containers as prescribed by the Regulations. <p>Packing Naartjies and Soft Citrus</p> <ul style="list-style-type: none"> • Choice grade and medium in containers as prescribed by the regulations.
<p>6.1.5 MANGOES</p> 	<ul style="list-style-type: none"> • Mango is a fleshy, oval, yellowish-red tropical fruit which is eaten ripe or used green for pickles such as atchar or chutneys, • Mango has high level of vitamin C, pectin and fibres. It is a rich source of potassium. <p>A Mango fruit should:</p> <ul style="list-style-type: none"> • Be fully developed • Be spherical with tipped ends • Have an attractive appearance • Not be too green or overripe 	<ul style="list-style-type: none"> • Mangoes should be packed in single layers in perforated boxes

7 OTHER FOOD STUFFS

Type	General Requirements	Packaging, Labelling and Storage
7.1 PURE SUNFLOWER OR CANOLA OIL	<ul style="list-style-type: none"> • The specifications cover cooking oils and salad oils derived from vegetable oils or marine oils (or blends of these oils) without the addition of anti-oxidants permitted by the regulations under the Foodstuffs, Cosmetics and Disinfectants Act. ▪ The product must have an acceptable taste, a pleasant odour and an attractive sparkling transparent appearance. No rancid, foreign or objectionable flavour or odour of any kind must be present. <p>Microbiological Requirements:</p> <ul style="list-style-type: none"> • The product must be free from Lipolytic and Oxidative organisms, Moulds and Pathogens 	<ul style="list-style-type: none"> ▪ The product must be available in 2l, 5l and 20l quantities; ▪ oil must be packed in clean bottles or drums the inner surfaces of which have been tinned, lacquered or enameled; ▪ The product must have a minimum shelf-life of 6 months from date of delivery.
7.2 IODATED SALT	<ul style="list-style-type: none"> • The specification applies to Food Grade Salt, i.e. salt containing not less than 97% crystalline sodium on a dry matter basis. Salt used as an ingredient of food both for direct sale to the consumer and for food manufacture. It applies also to salt used as a carrier of food additives and/or nutrients. <p>General Requirements</p> <ul style="list-style-type: none"> • Table salt and coarse salt shall be iodated <p>Composition</p> <ul style="list-style-type: none"> (i) Mean aperture: 550-650 microns (ii) Colour IU max = 85 (iii) Ash % max = 0.02 % (iv) Moisture max = 4 % (v) Iodine = 40 – 60 ppm (mg/kg) in the form of potassium iodate (sample to be taken at manufacturer) (vi) Fluoride = 50 ppm (mg/kg) (vii) Table salt: Crystalline sodium chloride > 98,4% in its water-free state (viii) Coarse salt: Crystalline sodium chloride >97% on a dry matter basis (ix) The product may contain free flowing agent. <ul style="list-style-type: none"> • Food additives and contaminants shall be listed as below: <ul style="list-style-type: none"> Food Additives = Max level Sulphur dioxide = 20mg/kg Contaminants = Max level Arsenic (As) = 1g/kg Copper (Cu) = 2mg/kg Lead (Pb) = 2 mg/kg 	<ul style="list-style-type: none"> • The 8g sachets shall be packed in opaque bleached sulphate paper sachets with 40 mm x 50mm dimensions. The sachet shall not contain less than 7.3g and not more than 9.2g. The average of 100 sachets shall not be less than 8g. • The 1 kg quantity shall be packed in low-density polyethylene bags. The package shall contain not less than 990g and not more than 1 020 kg. • The 25 kg quantity shall be packed into multiply Kraft bags or some other suitable material. The package shall contain not less than 24 990g and not more than 25 020 kg. • The bags shall be sealed, to protect the contents against microbial, insect and rodent infestation and mechanical damage. • The product shall have an indefinite shelf life provided it is packed properly and when stored under cool dry conditions.

	<ul style="list-style-type: none"> • Raw materials and ingredients shall be of food grade quality and shall be free from extraneous matter and objectionable odours and flavours. <p>Physical Requirements</p> <p>Table salt shall be free flowing and all salt shall be free from foreign material.</p> <p>(ii) At the time of packing the moisture content shall not exceed 0.05%</p> <p>(iii) Food salt shall be soluble in cold water.</p> <p>(iv) Food salt shall be white, dry and odourless.</p> <p>Microbiological requirements</p> <p>Food salt shall not contain any substances originating from micro-organisms in amounts which may represent a hazard to health.</p> <p>Food grade salt shall be iodised to prevent iodine-deficiency disorders (IDD) for public health reasons.</p>	<ul style="list-style-type: none"> • The product shall be stored in a cool dry well ventilated location.
<p>7.3 SPICES</p>	<ul style="list-style-type: none"> • This specification covers herbs and spices under the following categories, Pepper(white and black); Curry powder; Turmeric; Paprika; Coriander; Ginger (ground); Mixed herbs; Nutmeg; Breyani mix; Barbeque spice and Chicken spice <p>Composition and Physical Requirements:</p> <ul style="list-style-type: none"> • The product shall be in the form of a fine powder, except the mixed herbs, and shall be free from objectionable odour, insects and fungus infestation. Any caking shall be easily broken; • Insoluble matter: The undissolved matter shall be not more than 0,1% by mass; • Moisture: The free moisture shall not be greater than 0.3% • Texture and appearance: The product shall be clean and free from any objectionable flavours. • Flavour: The product shall have a flavour characteristic of the specific herb/spice variety. 	<p>Packaging</p> <ul style="list-style-type: none"> • Herbs and spices shall be available in 1 kg packages. Each package shall contain not less than 990g and not more than 1020g. • The packages shall be made of polyethylene-coated cellophane, be sealed to be 100% effective and shall also serve to provide protection against deterioration, mechanical damage, contamination and insect infestations. <p>Shelf life</p> <ul style="list-style-type: none"> • All the products shall show no significant degree of deterioration in either flavour or textural properties within 12 months of the date of manufacture • Herbs and spices shall be stored in a cool dark dry environment and shall not be stored in direct contact with floor surfaces or near strong smelling and hazardous materials.

8. INSTANT BREAKFAST CEREAL

Composition Requirements

- (a) Ingredients: The products may contain the following ingredients: maize meal / sorghum, , sunflower or canola oil, cow's milk-Sodium Casenaite / soya isolate , sugar, salt and flavourants
- (b) Nutrient Composition:
At the time of packing the nutrient value should not be significantly more or less than the following, as shown in the table below:

Nutrient Breakdown	Maximum Per 100g serving
Kilojoules	1550kJ
Protein	15-20g
Glycemic Carbohydrate	40-60g
Of which Total Sugar	15-20g
Saturated Fatty Acids	2,9
Poly unsaturated Fatty Acids	2,g
Trans Fatty Acids	0g
Cholesterol	0g
Sodium	250mg
Calcium	330mg
Iron	18ug
Iodine	150ug
Zinc	11mg
Vitamin A (Retinol)	900ug
Vitamin B Complex	
Vitamin B1	1.2mg
Vitamin B2	1.3mg
Vitamin B3	16mg
Vitamin B5	5mg
Vitamin B6	1.7mg
Vitamin B9	400 ug
Vitamin B12	>2 ug
Vitamin C	100mg
Vitamin D	15 ug
Not less than 10 other Vitamin	26%of RDA
Dietary Fibre	5 g

Packaging and labelling

- The product should be packed in **Laminated Poly-propelyn** bags which should protect the contents against moisture absorption, flavour loss and insect and animal infestations.
- The product should be available in 1kg, 10 kg and 25kg bags
- The packaging should be marked and labeled in accordance with the relevant Acts and Regulations.

8.1 OATS

Composition Requirements

The product should have the following chemical requirements:

	per 100g (uncooked)
Carbohydrate	65g
Protein	13g
Fat	6g
Dietary Fibre	10g
Energy	1 680Kj
Moisture	9%

Organoleptic and Sensory Requirements

- Appearance: The product should have a creamy appearance when cooked for 5 minutes;
- Flavour: The product should have a typical oatmeal porridge taste and flavour when cooked for 5 minutes and should be free from objectionable, burnt or foreign tastes;
- Texture: The product should have a pearly texture when cooked for 5 minutes.

Microbiological Requirements

The product should have microbiological specification consistent with that of soundly handled and processed oats.

Packaging and Labelling

- The product should be available in 1kg, 10kg and 25kg packs, the limits being as follows:
- The product should be packed in **Laminated Poly-propelyn** bags which should protect the contents against moisture absorption, flavour loss and insect and animal infestations.