

(NSNP)

Food Specifications – for products marketed to the National School Nutrition Programme



basic education

Department:
Basic Education
REPUBLIC OF SOUTH AFRICA

Food Specifications – for products marketed to the National School Nutrition Programme (NSNP)

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 challenges they face on a daily basis.

The aim of the NSNP is to serve quality nutritious meals. The rationale behind the Food Specification document is to maintain standards, to improve the quality of meals served to learners and to make information available that can guide service providers on the expectations 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 National Consumer Forum e.g. fortified maize meal, salt and bread 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'¹.

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. Contracted service providers must ensure that their products meet the requirements according to specifications.

Special diets

The NSNP provide 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 fortified and enriched products are manufactured to address people living with diseases like Diabetes, HIV/AIDS and Tuberculosis etc but as this is not the target group for the NSNP as per the mandate, no specific supplements are recommended.

¹ www.sahealthinfo.org/nutrition/safoodbased.htm

Index table

	Page
1 Legislation governing food specification	1
1.1 General requirements	1
1.1.1 Certificate of Acceptability	1
1.1.2 Testing of Samples	1
1.2 Packaging conditions	1
1.3 Regulations	1
1.3.1 General	1
1.3.2 Perishables	1
• Fruit	1
• Vegetables	2
• Other perishables	2
1.3.3 Non perishables	
2 Specifications of food items on National School Nutrition Programme	2
2.1 Starches	2
2.1.1 Maize rice/samp	2
2.1.2 Rice	4
2.1.3 Wheat flour	6
2.1.4 Fortified bread	9
2.1.5 Potato	10
2.1.6 Sweet potato	11
2.2 Protein	11
2.2.1 Peanut butter	13
2.2.2 Soya mince	13
2.2.3 Dehydrated beans	15
2.2.4 Lentils (brown or red)	16
2.2.5 Pilchard in tomato sauce	17
2.2.6 UHT Milk	18
2.3 Fresh vegetables	19
2.3.1 Definitions	19
2.3.2 Carrots	20
2.3.3 Green beans	20
2.3.4 Cabbage	21
2.3.5 Pumpkin	22
2.3.6 Spinach	22
2.3.7 Onions	23
2.3.8 Tomato	23
2.3.9 Beetroot	24
2.4 Fresh fruit	24
2.4.1 Definitions	24
2.4.2 Apples	25
2.4.3 Bananas	26
2.4.4 Citrus fruit (oranges/naartjies)	26
2.4.5 Raisins	27
2.4.6 Avocadoes	29

2.4.7	Mangoes	29
2.5	Other	29
2.5.1	Cooking oil	29
2.5.2	Salt	29
2.5.3	Pepper & spices	31
3	Quality Assurance Provisions	32
3.1	Quality Management Systems	32
3.2	Premises and Plant	32
3.3	Responsibility for Examination	32

1 Legislation governing food specification

1.1 General requirements

1.1.1 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 has not been issued or is not in force (Regulation 918 of the Health Act (Act 63 of 1977 in conjunction with National Health Act 2003 (Act 61 of 2003)), by the local authority.
- 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 from an accredited laboratory for the foodstuffs and / or raw material used in the processing, where applicable, upon the delivery of the food.

1.1.2 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.

1.2 Packaging conditions

- 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 repackaged or re-worked in any way.
 - Items must have the expiry date embossed on the package.

1.3 Regulations

The products shall comply with all the requirements as stipulated in the following Acts, Notices, SABS CKS and regulations:

1.3.1 General

- State Tender Board Regulations, Government Notice R.1237 in Government Gazette no. 11382 of 1 July 1988.
- General conditions of tenders ST 36 and ST 32.
- Code of Practice of SABS 049-1965.

1.3.2 Perishables

- Fruit

Acts:

- Agricultural Products Standards Act, 1990 (Act no. 119 of 1990).
- Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act no. 54 of 1972).

Government notices:

- R. 2208 of 10 November 1978, as amended.
- R. 537 of 11 April 1976, as amended.
- R. 2176 of 3 November 1978, as amended.
- R. 2119 of 27 October 1978, as amended.
- R. 2177 of 3 November 1978, as amended.
- R. 2120 of 27 October 1978, as amended.
- R. 1137 of 13 June 1975, as amended.
- R. 295 of 26 February 1971, as amended.
- R. 126 of 17 January 1975, as amended.
- R. 701 of 3 April 1981, as amended.

- Vegetables
 - Acts:**
 - Agricultural Products Standards Act, 1990 (Act no. 119 of 1990).
 - Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act no. 54 of 1972).
 - Government notices:**
 - R. 2119 of 1 October 1982, as amended.
 - R. 263 of 20 February 1970, as amended.
 - R. 1978 of 7 September 1984, as amended.
 - R. 1268 of 19 June 1981, as amended.
- Other perishables
 - Acts:**
 - Agricultural Product Standards Act of 1990 section 15.
 - Marketing Act, of 1968 (Act no. 59 of 1968) as amended.
 - Government notices:**
 - Government notice R. 577, Government Gazette of 15 March 1991.
 - Dairy products Government notice R. 2581 on 20 November 1987, as amended.
- Non perishables
 - Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No.54 of 1972), and related regulations.
 - Agricultural Products Standards Act, 1990 (Act 119 of 1990) and related regulations.
 - Standards Act, 1993 (Act 29 of 1993) and regulations
 - SA Marketing Act no 59 of 1968 and regulations as amended
 - Trade Metrology Act no 77 of 1973
 - Health Act, 1977 (Act 63 of 1977)/ National Health Act 2003 (Act 61 of 2003)
 - The code of Practice for Quality Management Systems SABS 0157 of 1979 as amended

2

Specifications of food items on National School Nutrition Programme

2.1 Starches

2.1.1 Maize products: Maize Meal/Maize Rice/Samp

DEFINITION

Maize products are prepared from fully mature, sound, ungerminated, whole kernels of maize, *Zea Mays indurata*² and *Zea mays indentata*³ or one or more crossings of the two types. Maize products exclude precooked maize products and maize products obtained from the wet milling process.

REQUIREMENTS

- 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 be of unquestionable quality and hygienic standards.

NUTRITIONAL REQUIREMENTS FOR FORTIFIED MAIZE MEAL

100g of the dry product must contain approximately the following minimum amounts of specified nutrients:

	Per 100g (unprepared)
Carbohydrate	75g
Protein	8g
Fat	1g

² Zea may indurata – corn having kernels with a hard outer layer enclosing the soft endosperm.

³ Zea may indentata – corn whose kernel contains both hard and soft starch and become indented at maturity



Dietary fibre	3g
Energy	1 400kj
Moisture	13g
VITAMIN A	10%
THIAMIN	10%
RIBOFLAVIN	7%
NIACINAMIDE	10%
VITAMIN B6	10%
FOLIC ACID	25%
IRON	10%
	5% (UNSIFTED)
ZINC	8%

PHYSICAL REQUIREMENTS

- The product must have a white creamy appearance when cooked.
- The product must have a typical maize taste and flavour when cooked and must be free from objectionable, burnt or foreign tastes.
- The product must have a pearly texture when cooked.
- The product must be available in 5kg, 10kg, 25kg, 50kg and 80kg packs.

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, no salmonella, shigella, staphylococcus aureus or E. coli organisms in a 30g sample and no viable spores of mesophilic Clostridium organisms in a 30 g sample.

PACKAGING

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.

LABELLING

The package must have the brand name as well as nutrient content of the maize product printed on the outside. An expiry date must be printed on the packaging material. Reconstruction instructions must be printed on the packaging.

DELIVERY

The product must be delivered at times arranged by the purchaser

STORAGE

The product must be stored in clean, cool and dry conditions at room temperature.

SHELF-LIFE

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

2.1.2 Rice

SCOPE

This specification covers various rice types.

REQUIREMENTS

- Compulsory General Requirements

Parboiled long grain rice, containing more than 4% broken.

- Composition Requirements

- ✓ Rice may be polished with or without talc.
- ✓ Talc may be present to a total of 0,5% m/m.

- Physical Requirements

- Portion control / mass

- The rice shall be available in 2; 10 and 25 kg packs.

- Organoleptic and sensory properties

- (i) Appearance:

- No glucose, colouring or any extraneous matter may be permitted in this product. The rice after cooking shall be colouring characteristic of its type.

- (ii) Texture:

- 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.

- (iii) Flavour:

- The rice in the dry and cooked stated 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.

SHELF LIFE

The maximum shelf life of the product shall be 24 months. The product must have a shelf life of at least 6 months on date of delivery when stored under clean and dry conditions at room temperature.

PACKAGING AND MARKING

- (i) The 2kg quantity of rice shall be packed into low-density polyethylene bags.
- (ii) The 10 and 25 kg quantities of rice shall be packed into multiply Kraft bags or some other suitable material.
- (iii) The bags shall be sealed, to protect the contents against microbial, insect and rodent infestation.
- (iv) The bags shall be labelled in accordance with the Foodstuffs, Cosmetics and Disinfectants Act No. 54 of 1972.

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 AND TRANSIT

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

QUALITY MANAGEMENT SYSTEM

- (i) The processing factory shall maintain a quality management system which will assure that all products supplied to this specification are satisfactory in all respects.
- (ii) 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.

PREMISES AND PLANT

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

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 witness or verify any examinations, measurements and tests which have been carried out.
-

2.1.3 Flour

SCOPE

This standard applies to wheat flour for direct human consumption prepared from common wheat, *Triticum aestivum* L.⁴, or club wheat, *Triticum compactum*⁵ Host., or mixtures thereof, which is pre-packaged ready for sale to the consumer or destined for use in other food products.

It does not apply:

- to any product prepared from durum wheat, *Triticum durum* Desf., singly or in combination other wheat
- to whole meal, whole-wheat flour or semolina, farina milled from common wheat, *Triticum aestivum* L., or club wheat, *Triticum compactum* Host., or mixtures thereof;
- to wheat flour destined for use as a brewing adjunct or for the manufacture of starch and/or gluten;
- to wheat flour for non-food industrial use;
- 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.

DEFINITION

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 comminuted to a suitable degree of fineness.

REQUIREMENTS

Wheat flour must be fortified according to the regulations relating to the fortification of foodstuffs under the Foodstuffs, Cosmetics and Disinfectants Act, 1972. 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, and living insects.
 - Wheat flour shall be free from filth (impurities of animal origin, including dead insects) 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:
 - 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

⁴ *Triticum aestivum* - form of wheat used to make flour

⁵ *Triticum compactum* - form of wheat used to make flour

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.

2.1.4 Fortified bread

DEFINITION

Brown bread must be wheaten bread which has been treated, prepared and processed in such a manner that the bread:

- Contains not less than 3,3% (m/m) of fat on a moisture free basis;
- 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.

REQUIREMENTS

Brown bread must be made from fortified wheat flour according to the regulations relating to the fortification of foodstuffs under the Foodstuffs, Cosmetics and Disinfectants Act, 1972. The fortified wheat flour must have the logo accompanied with an official approved claim "Food fortification for better health".

MEASUREMENTS:

Length - 26 cm
 Height - 11cm
 Width - 8 cm
 Weight - 700 - 800 g
 Minimum of 20 slices per loaf with crust.

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%



PHYSICAL REQUIREMENTS

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.

MICROBIOLOGICAL REQUIREMENTS

The microbiological counts must be as follows:

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

CHEMICAL REQUIREMENTS

- 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% by mass and not more than 39% by mass.

PACKAGING

The bread must be packed in clean crates and covered to prevent drying. The bread must be sliced when delivered to schools. One slice of bread must not weigh less than 37g when cut by a machine.

LABELLING

Packaged bread must be baked in any multiple of 100g, with a minimum mass of 400g, provided the mass is clearly marked on the packaging.

DELIVERY

The bread must be delivered at times arranged by the purchaser.

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.

2.1.5 Potatoes



CLASS 1 SHALL COMPRISE POTATOES THAT

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

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.

2.1.6 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 and sweet potatoes in any one particular container should have the same class characteristics.
- The minimum mass of the tubers should be 170g.

DEVIATION

- Not more than 10% by mass, but in case of decay only 5%.

PACKAGING

- Sweet potatoes should be packed in mesh bags.

2.2 Protein

2.2.1 Peanut butter

These specifications cover peanut butter of two types:

- Smooth textured; and
- "Crunchy" textured

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.

REQUIREMENTS

Compulsory General Requirements. The two types of peanut butter shall comply with all the applicable requirements in terms of the Foodstuffs, Cosmetics and Disinfectants Act No 54 of 1972, the Trade Metrology Act No 77 of 1973 Reg 2362 of 1977, the "Marketing Act No 59 of 1969".

Composition 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 (optional) sugar, antioxidants and flavours have been added. The composition of the peanut butter shall be as shown in the table below:

Moisture	1.8 %
Protein	27 %
Fat	49 %
Carbohydrate	17 %

Physical Requirement. The peanut butter shall have a good flavour and aroma. It shall be free from foreign, bitter, rancid or objectionable taste and odour and shall be reasonably free from black specks and seed coats. There shall be no separation of oil from the peanut butter.

Microbiological requirements: When the peanut butter is tested by the internationally accepted methods, the following organisms must be absent:

- Lipolytic and oxidative organisms
- Escherichia coli
- Yeasts and Moulds
- Enterobacteriaceae

The total aflatoxin in peanut butter must be less than 10ug/kg and the B1 Aflatoxin not more than 5 ug/kg. The supplier must produce certificates from a certified laboratory and the certificates should be cross-referenced to batch numbers appearing on the product container. A health practitioner, an Environmental Health Practitioner or a representative of the local authority will take a sample and submit it to a certified laboratory. The province will then respond to the findings.

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, 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

Mass tolerances. The peanut butter shall be packed in hermetically sealable⁶ 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) .

PACKAGING

The peanut butter must be packed in suitable sealed containers that are capable of protecting the contents against contamination and deterioration under normal conditions of storage and transportation. It must be packed in the quantities described in the regulations under the current Trade Metrology Act.

⁶ hermetically sealable - completely sealed, especially against the escape or entry of air

LABELLING

The containers must be labeled in accordance with the requirements of the regulations promulgated under the current Foodstuffs, Cosmetics and Disinfectants Act (Act 54 of 1972). 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.

DELIVERY

The peanut butter must be delivered at times arranged by the purchaser.

STORAGE

The product must be stored at room temperature.

SHELF LIFE

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

2.2.2 Soya mince (Textured Vegetable Protein products)

For the purpose of this specification the following definitions must apply:

SCOPE

These specifications apply to Texturized Vegetable Protein (Soya) Products (TVP) prepared from soya protein product (SPP) (seeds of *Glycine Max. L.*) by various separation and extraction processes. The soya product has to resemble the meat in colour, flavour, texture and shape. Soya mince should be grains if the size of mince. Soya chunks should be cube shaped pieces of a size range 12, 00 mm to 18, 00 mm. These products are intended for use in foods requiring further preparation.

Mince: acceptable to the purchaser

DESCRIPTION

TVP covered by this specification is food produced by mixing of SPP with suitable ingredients to acquire the desired quality of the product (refer list of optional ingredients).

INGREDIENTS

All ingredients shall comply with the relevant requirements promulgated in terms of the current Foodstuffs, Cosmetics and Disinfectants Act.

TASTE AND FLAVOUR

The flavoured foodstuff shall be palatable and free from any astringent taste. The taste shall be such as to be acceptable. The flavour shall be that of chicken or beef with a Savoury or curry taste.
(The Soya mince must come in 2 different tastes, namely Savoury and Curry.)

ESSENTIAL COMPOSITION, QUALITY AND NUTRITIONAL FACTORS OF THE TEXTURIZED VEGETABLE PROTEIN (SOYA) PRODUCT PER 100g OF DRY PRODUCT

- **Moisture** content shall not exceed 9g.
- **Protein** content shall be at least **24g from soy protein.**
- The **energy** content should not be less than 1365 kilojoules.
- The **sodium** content shall not exceed 1500mg.
- The calcium content shall be 150mg.
- The iron content shall be 13,3mg.
- Zinc shall be content 3,7 mg.
- Dietary fibre 4g.

- The product should not contain more than 10% of fat from other sources than SPP or poly unsaturated vegetable oil.
- The SPP shall remain the main ingredient of the final product.
- The final product shall not contain any **Tartrazine** or **MSG**.

OPTIONAL INGREDIENTS

- Carbohydrates.
- Edible fats and oils (hydrogenated fat and oil not allowed).
- Other protein products.
- Vitamins and minerals.
- Salt.
- Herbs and spices.

All these ingredients should form part of the product.

All ingredients must comply with the relevant requirements promulgated in terms of the Foodstuffs, Cosmetics and Disinfectants Act.

FOOD ADDITIVES

During the course of manufacturing of TVP 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

PHYSICAL REQUIREMENTS

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 chunk or mince products must not disintegrate when the product is cooked according to the instruction of the manufacturer.

CONTAMINANTS

TVP shall be free from heavy metals in amounts that may represent a hazard to health.

UNDESIRABLE ORGANISMS

When 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

The containers/packages must be sealed, must not affect or be affected by the product, and must protect the product against deterioration for at least 6 months when stored under appropriate storage conditions.

- The soya shall be packed into low-density polyethylene bags.
- The 10 kg quantities of soya shall be packed into multiply Kraft bags or some other suitable material.
- The bags shall be sealed, to protect the contents against microbial, insect and rodent infestation.
- 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
20 kg	19, 080 kg	20, 160 kg

LABELLING

The bags shall be labelled in accordance with the Foodstuffs, Cosmetics and Disinfectants Act No. 54 of 1972.

- The soy food quality mark must appear on each container/package.
- Full directions for use, and the method to be used for cooking
- The full name and street address of the manufacturer.
- The name or trade name of the product.
- The net mass of the product.
- The batch identification, the date of the manufacture and the expiry date.
- The nutritional information of the product.
- The list of all the ingredients used.

The above must be legibly and indelibly printed on each container/package, or on a label securely attached to each container/package. The label should still remain affixed after the package has been opened.

DELIVERY

The product must be delivered at times specified by the purchaser.

STORAGE

The product must be stored away from direct sunlight at room temperature. A cool dry place is recommended for storage. It should be elevated from the floor.

SHELF-LIFE

The product must have a minimum shelf-life of 6 months on date of delivery.

2.2.3 Dehydrated beans legumes (pulses)

DEFINITION

Dry beans mean the threshed ripe seeds of plants of *phaseolus acutifolius A. Gray*⁷. Alternatively, the common bean *Phaseolus vulgaris*.

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

⁷ *phaseolus acutifolius A. Gray* - Tepany bean which is more resistant to drought than common bean

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.

DELIVERY

The delivery will be made at times agreed with the purchaser.

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.

2.2.4 Lentils (Brown or Red)

DEFINITION

Lentils mean the threshed ripe seeds of plants.

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

- 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.

LABELLING

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

DELIVERY

The delivery will be made at times agreed with the purchaser.

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.

2.2.5 Canned Pilchards in Tomato Sauce. (Equivalent or similar to Saldanha, Glenryck, or Lucky Star)



PHYSICAL REQUIREMENTS

- Whole or sliced pilchards in a thickened tomato sauce with an acceptable taste and colour.
- The fish shall not be mushy and individual pieces of fish shall retain their shape and form.
- The pieces of fish shall be easily separable.

PACKAGING

- The product shall be packed in suitable cans.
- Each can / tin will be marked with a production date code and best before date.
- All cans / tins shall in no way be dented, damaged or leaking.

LABELLING

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

- The drained weight must be present on the label.

UNIT OF MEASURE

425 gram

DELIVERY

The delivery will be made at times agreed with the purchaser.

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.

2.2.6 UHT Milk



- Milk should be ultra-heat treated (UHT). (Sold in cartons)
- Milk should be from a certified dairy supplier and may not be diluted.
- The strictest 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.
- Whenever milk is delivered it must be labelled and the expiry date stamped.
- You can keep **UHT milk** 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.

MICROBIOLOGICAL REQUIREMENTS

- The milk should be microbiologically safe for human consumption.

<u>Total plate count</u>	<u>300 000/ml</u>
<u>Escherichia Coli</u>	<u>Absent in 1 ml</u>
<u>Phosphates</u>	<u>Absent</u>
<u>PH</u>	<u>6.50 – 6.80</u>

PACKAGING

- The product should be packed in suitable containers as specified by the institution and should be free from any leakage. Secondary packaging (where applicable) should be clean and must protect the content.
- The company name, product name and production date, as well as a best before date should be visible on the packaging for storage and rotation purposes.
- Fresh milk should be packed in cartons or plastic sachets or bottles

TRANSPORTATION

- The 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.
-

2.3 Fresh Vegetables

2.3.1 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
 - Decay
 - Blemishes
 - Bruises
 - Foreign matter including soil
 - Foreign odours
 - Insect damage and injury
 - Damage by any disease
 - 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 a 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.

2.3.2 Carrots



GENERAL

- 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.

SIZE

- 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%.

PACKAGING

Carrots should be packed:

- without foliage
- in mesh bags, plastic bags or boxes

2.3.3 Green Beans



GENERAL

- Cultivar and uniformity - 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.
- Colour and condition of the pods.

- Pods shall be well developed and firm. Pods that have defect or are, poorly developed or overripe shall be excluded.
- 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;
 - a. In the case of green beans classified as Class 1:
 - the pods should be closed, tender, young and turgescient;
 - the seeds should, if present be small and soft; and
 - the pods should be free from rust spots

PACKAGING

Green beans should be packaged in boxes or transparent plastic bags

DEVIATIONS

As 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%.

2.3.4 Cabbage



GENERAL

- 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, a few outer leaves shall be left, provided they close fairly tightly for the particular cultivar).

DEVIATIONS

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%.

PACKAGING

Cabbages should be packed in mesh bags.

2.3.5 Pumpkin

The scope of pumpkin includes Hubbard, gem squash, butternut and flat white pumpkin



PHYSICAL REQUIREMENTS

- 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

SIZE/MASS

- Gem squash: Diameter of at least 75 mm.
- Hubbard squash and marrow: Mass of at least 1 kg each.
- Pumpkins: Mass of at least 1,3 kg each.

DEVIATIONS

With regard to outward appearance and condition, at least 10% by number, but in the case of decay only 5% by number.

PACKAGING

Pumpkin should be:

- Packed whole or cubed
- Packed in a mesh or transparent plastic bag

2.3.6 Spinach



PHYSICAL REQUIREMENTS

The spinach should be:

- Dark green in colour, firm and crisp
 - Free from floral stems
 - Fresh and show no signs of withering

PACKAGING

- Spinach should be packed in perforated boxes or transparent plastic bags
 - 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.
-

2.3.7 Onions



PHYSICAL REQUIREMENTS

- 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.

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.

PACKAGING

Onions should be packed in mesh bags or transparent plastic bags

2.3.8 Tomato



PHYSICAL REQUIREMENTS

Choice grade tomatoes shall be:

- well formed, firm, clean and without internal cavities;
- should not be overripe or too green and
- should have an average diameter of 70mm.

DEVIATION

- 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%.

PACKAGING

Containers in which tomatoes are packed should:

- Be intact, clean, suitable and strong enough
- Not impart a taste or odour to the tomatoes
- Be perforated boxes, transparent plastic bags or crates.

2.3.9 Beetroot



PHYSICAL REQUIREMENTS

- 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

PACKAGING

- Beetroot should be packaged in transparent plastic or mesh bags

2.4 Fresh Fruit

2.4.1 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.
"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.
"Rough browning"	means browning that shows roughness, coarseness or cracks, which detract from the appearance of the fruit.

GENERAL

- All fresh fruit should be free from:
 - Insects
 - Decay
 - Blemishes
 - Bruises
 - Foreign matter including soil
 - Foreign odours
 - Insect damage and injury
 - Damage by any disease
- 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 a 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.

2.4.2 Apples



All products delivered shall comply with at least the specifications for Class 2 apples as set out in Government Notice R.2208 of 10 November 1978, as amended

PHYSICAL REQUIREMENTS

Most varieties of apples 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).

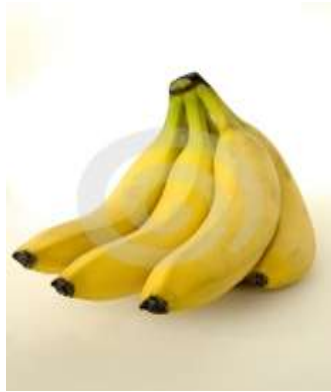
Apples shall be:

- 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

PACKAGING

Apples should be packed in perforated boxes or transparent plastic bags.

2.4.3 **Bananas**



All products delivered shall comply with at least the specifications for Grade 1 bananas, as set out in Government Notice R.126 of 17 January 1975, as amended.

PHYSICAL REQUIREMENTS

- 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.

PACKAGING

Bananas should be packed in perforated boxes

2.4.4 **Citrus Fruit (Oranges/Naartjies)**



All products delivered shall comply with at least the specifications for Choice Grade citrus fruit as set out in Government Notice R.1137 of 13 June 1975, as amended. *(Draft amendments of the said regulation shall be applicable in practice until further notice.)*

PHYSICAL REQUIREMENTS

Choice grade citrus fruit shall be:

- 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)

Packing Oranges

- Choice grade, large or medium in 9,5kg pockets or other containers as prescribed by the regulations.

Packing Naartjies and Soft Citrus

- Choice grade and medium in containers as prescribed by the regulations.
- Standard- or under-grade is not acceptable

KIND OF CITRUS FRUIT	SIZE GROUP	EXPORT GRADE				CHOICE GRADE
		Minimum diameter (mm)	Permissible % smaller fruit	Maximum diameter (mm)	Permissible % larger fruit	
Oranges	<i>Extra- large</i>	86	10	100	10	As for Export Grade
	<i>Large</i>	73	10	90	10	
	<i>Medium</i>	68	12	81	12	
	<i>Small</i>	61	14	71	14	
	<i>Extra- small</i>	55	14	65	16	
Naartjies and Soft Citrus	<i>Large</i>	63	12	*	12	As for Export Grade
	<i>Medium</i>	51	14	*	14	
	<i>Small</i>	44	16	*	16	

2.4.5 Raisins

Raisins are produced by drying sultana grapes in the sun.

PHYSICAL AND CHEMICAL REQUIREMENTS

Foreign Matter:	< 0.5 % Choice, 1.5 % STD and Industrial
Discolouration:	< 2 %
Moisture content:	< 18 %
Preservative: SO ₂ :	<2 000 ppm (mg/kg)
Durkex 500 NG:	< 0.5 ml/100g
Pesticides:	According to EU Legislation
Heavy metals:	According to EU Legislation

MICROBIOLOGICAL REQUIREMENTS

Total Plate Count:	< 10 000 cfu/g Choice < 100 000 cfu/g Std and Industrial
Yeast and Mould:	< 200 cfu/g
Coliforms:	< 100 cfu/g
Aflatoxins:	< 10 ppb
Salmonella:	Absent
E coli:	Absent
Staphylococcus:	Absent

GRADING

At least standard grade must be supplied.

PACKAGING

The raisins must be packed into strong, low density, polyethylene bags.

LABELLING

The package must have the brand name, net mass as well as nutrient content of the raisins printed on the outside. An expiry date and batch number must be printed on the packaging material.

STORAGE

The product must be stored in clean, cool, dry odour free area away from direct sunlight.

SHELF LIFE

The product must have a shelf life of at least 6 months when stored under clean and dry conditions at room temperature.

2.4.6 Avocados



PHYSICAL REQUIREMENTS

Avocados should not be overripe or too hard

PACKAGING

Avocados should be packed in perforated boxes

2.4.7 Mangoes



PHYSICAL REQUIREMENTS

Mangoes should:

- Be fully developed
- Be spherical with tipped ends
- Have an attractive appearance
- Not be too green or overripe

PACKAGING

- Mangoes should be packed in perforated boxes
- Packed in single layers

2.5 Other

2.5.1 Sunflower oil

These 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.

PHYSICAL REQUIREMENTS

- The product must be available in 5l and 20l quantities.
- 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.

MICROBIOLOGICAL REQUIREMENTS

The following organisms must be absent:

- Lipolytic organisms
- Oxidative organisms
- Moulds
- Pathogens

PACKAGING

The oil must be packed in clean bottles, or in clean drums.
The inner surfaces of which have been tinned, lacquered or enameled.

LABELLING

The bottle, can or drum must be labeled in accordance with the requirements of the regulations promulgated under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act 54 of 1972).

DELIVERY

The product must be delivered at specified times arranged by the purchaser.

STORAGE

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

SHELF-LIFE

The product must have a minimum shelf-life of 6 months on date of delivery.

2.5.2 Salt

SCOPE

This specification covers food grade salt, including table salt.

DEFINITION

Food grade salt means salt containing not less than 97% crystalline sodium on a dry matter basis, including table salt.

REQUIREMENTS

- Compulsory General Requirements

Table salt and coarse salt shall comply with all the applicable requirements in terms of par 3.

- Composition Requirements

- (i) Iodated table salt and coarse salt
- (ii) Mean aperture: 550-650 microns
- (iii) Colour IU max = 85
- (iv) Ash % max = 0.02 %
- (v) Moisture max = 4 %
- (vi) Iodine = 40 – 60 ppm (mg/kg) in the form of potassium iodate (sample to be taken at manufacturer)
- (vii) Fluoride = 50 ppm (mg/kg)
- (viii) Table salt: Crystalline sodium chloride > 98,4% in its water-free state
- (ix) Coarse salt: Crystalline sodium chloride >97% on a dry matter basis

The product may contain free flowing agent.

Food additives and contaminants shall be listed as below:

Food Additives	Max level
Sulphur dioxide	20mg/kg
Contaminants	Max level
Arsenic (As)	1g/kg
Copper (Cu)	2mg/kg
Lead (Pb)	2 mg/kg

- Raw Materials and Ingredients

Raw materials and ingredients shall be of food grade quality and shall be free from extraneous matter and objectionable odours and flavours.

- Physical Requirements

- (i) Portion control and mass:

Table salt as well as coarse salt shall be available in 1 kg and 25 kg packages and the table salt shall also be available in 8g portions.

- (ii) Physical properties:

- (a) Table salt shall be free flowing and all salt shall be free from foreign material.
- (b) At the time of packing the moisture content shall not exceed 0.05%
- (c) Food salt shall be soluble in cold water.

(iii) Texture, colour and appearance

Food salt shall be white, dry and odourless.

▪ Microbiological requirements

Food salt shall not contain any substances originating from micro organisms in amounts which may represent a hazard to health.

SHELF LIFE

The product shall have an indefinite shelf life provided it is packed properly and when stored under cool dry conditions.

PACKAGING

- (i) The sachets (8g portions) shall be packed in opaque bleached sulphate paper sachets with the following dimensions: 40 mm x 50mm.
- (ii) The 1 kg quantity of table salt and coarse salt shall be packed in low-density polyethylene bags.
- (iii) The 25 kg quantity of table salt and coarse salt shall be packed into multiply Kraft bags or some other suitable material.
- (iv) The bags shall be sealed, to protect the contents against microbial, insect and rodent infestation and mechanical damage.
- (v) The ideal moisture percentage present at the end of the shelf life is found in the table in par 4(v).
- (vi) For the 8g portions: 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.
- (vii) For the 1 kg package: The package shall contain not less than 990g and not more than 1 020 kg.
- (viii) For the 25 kg package: The package shall contain not less than 24 990g and not more than 25 020 kg.
- (ix) Labelling shall be in accordance with R908/1977 of Foodstuffs Cosmetics and Disinfectant Act No 54 of 1972.

TRANSPORT, DELIVERY, STORAGE AND HANDLING

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

2.5.3 Spices:

SCOPE

This specification covers herbs and spices under the following categories

- Pepper, white
- Pepper, black
- Curry powder
- Turmeric
- Paprika
- Coriander
- Ginger (ground)
- Mixed herbs
- Nutmeg
- Breyani mix,
- Barbeque spice
- Chicken spice

REQUIREMENTS

- **Compulsory General Requirements.**
The herbs and spices should comply with compulsory general requirements.
- **Composition Requirements.**
 - 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 weight.
 - Moisture: The free moisture shall be not greater than 0.3%
- **Physical requirements:**
 1. Portion control and mass: Herbs and spices shall be available in 1 kg packages. Each package shall contain not less than 990g and not more than 1020g.
 2. Texture and appearance: The product shall be clean and free from any objectionable flavours.
 3. Flavour: The product shall have a flavour characteristic of the specific herb/spice variety.

SHELF LIFE

All the products shall show no significant degree of deterioration in either flavour or textural properties within 12 months of the date of manufacture.

PACKAGING

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.

The packages shall be labelled in accordance with the Foodstuffs, Cosmetics and Disinfectants Act 54 of 1972 R908/1977.

TRANSPORT, DELIVERY, STORAGE AND HANDLING

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.

3 Quality assurance provisions

3.1 Quality Management Systems

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

3.2 Premises and Plant

- (i) The premises shall comply with all laid down state and local authority regulations with regard to hygiene and health standards.
- (ii) The premises shall be maintained in an acceptably hygiene condition to the satisfaction of the purchaser. Be in possession of a certificate of acceptability as required in terms of R918 promulgated under the National Health Act, 2003 (Act 61 of 2003).

3.3 Responsibility for Examination

- (i) The supplier shall be responsible for carrying out all such examinations, measurements and tests during or after manufacture or processing to ensure that all items are fully in accordance with the requirements of this specification.

The purchaser shall have the right to witness or verify any examinations, measurements and tests which have been carried out.
