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GOVERNMENT NOTICE GOEWERMENTSKENNISGEWING

DEPARTMENT OF AGRICULTURE DEPARTEMENT VAN LANDBOU

No. R. 69

13 February 2009

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

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

The Minister of Agriculture has, under section 15 of the Agricultural Product Standards Act, 1990 (Act No. 119 of 1990), made the regulations in the Schedule;

- (a) determined that the said regulations shall come into operation on the date of publication.

SCHEDULE

Definitions

1. In these regulations any word or expression to which a meaning has been assigned in the Act shall have that meaning and, unless the context otherwise indicates;

"**arthropoda**" means any stage in the life of an invertebrate member of the Animal Kingdom that is bilaterally symmetrical with a segmented body, with jointed limbs that are paired and a chitinous external skeleton;

"**blemishes**" means any mark on the outer wall of the fresh vegetable which adversely affects the appearance thereof;

"**bruises**" means any pressure wound which affect the quality of fresh vegetables detrimentally;

"**carrier container**" means a container in which more than one consumer package of fresh vegetables are packed;

"**class**" means a class referred to in regulation 3;

"**classified fresh vegetables**" means fresh vegetables which have been classified according to the classes specified in these regulations and of which the container is marked with a class designation or other designation indicating that the fresh vegetable is of a particular class or possesses particular quality properties;

"**consignment**" means;

- (a) a quantity of fresh vegetables of the same class belonging to the same owner which is delivered at any one time under cover of the same consignment note, delivery note or receipt note, or is delivered by the same vehicle, or
- (b) if such quantity is subdivided into different size groups or cultivars, each quantity of each of the different size groups or cultivars;

"**container**" means the immediate container in which fresh vegetables are packed directly and the outer container but excluding shipping containers in which pallet loads are shipped;

"**decay**" means a state of decomposition, fungus development or insect infestation which partly or completely affect the quality of the fresh vegetable detrimentally, is visually noticeable;

"**diameter**" means the greatest transverse measurement of a fresh vegetable, measured at right angles to a line running from the stem-end to the apex of the fresh vegetable;

"**firm**" means a stage of development at which the flesh of the fresh vegetable is firm enough to withstand normal commercial handling;

"**Food Business Operator**" (**FBO**) means the person or persons responsible for ensuring that the prescribed requirements of these regulations are met within the food business as well as the person with overall authority on site or in the specific establishment;

"**foreign matter**" means any matter which does not naturally form part of fresh vegetables and is visually noticeable thereon;

"**fresh vegetables**" means artichokes, asparagus, aubergines, beetroot, broccoli, brussel sprouts, cabbages, carrots, capsicums, cauliflower, celery, chillies, courgettes, cucumber, endives, gem squashes, ginger, green beans, green onions, green peas, leeks, lettuce, oca, parsley, parsnips, pumpkins, radishes, rhubarb, spinach, sweet corn, sweet potatoes and turnips;

"**injury**" means a wound or puncture which exposes the flesh of the fresh vegetable, excluding a wound or puncture which has healed completely or has calloused;

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

"**malformed**" means that the shape of a fresh vegetable is not typical of the cultivar concerned;

"**miniature vegetables**" means a variety of carrots, courgettes, aubergines, cauliflower, cabbage, sweet corn or other type of vegetables obtained through plant breeding or special cultivation techniques, excluding produce of non-miniature varieties which have not fully developed or are inadequate in size and have "mini vegetables" or "baby vegetables" a corresponding meaning;

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

"**unclassified fresh vegetables**" means fresh vegetable which have not been classified according to the classes specified in these regulations and the quality specifications in Part II, and of which the container is marked with a designation Lowest Class or definite class or grade has been applied to the container, and

"**unspecified defects**" means any defects caused by physiological or non-physiological factors affecting the quality of the fresh vegetable detrimentally.

Restrictions on the sale of fresh vegetables

2. (1) No person shall sell in the Republic of South Africa fresh vegetables, other than imported fresh vegetables referred to in subregulation 2;

- (a) unless the fresh vegetables are unclassified or sold according to the classes in regulation 3;
- (b) unless the fresh vegetables in that consignment comply with the quality standards prescribed in regulation 4;
- (c) unless the fresh vegetables are packed in containers which comply with the requirements prescribed in regulation 5;
- (d) unless the fresh vegetables comply with the packing requirements set out in regulations 6, 7, 8 and 9;
- (e) unless the containers concerned are marked according to the requirements set out in regulations 10 and 11;
- (f) unless the samples for inspection are drawn according to the requirements set out in regulations 12, 13 and 14;
- (g) unless the samples are inspected in accordance with the methods set out in regulations 15, 16 and 17;
- (h) if the fresh vegetable contains a substance prescribed as a substance which it may not contain;

- (i) if the fresh vegetables are packed in a container or in a manner so prescribed as a container in which or a manner in which it may not be packed;
- (j) if the fresh vegetables are marked with particulars or in a manner prescribed as particulars with which or a manner in which it may not be marked.

(2) Imported fresh vegetables shall be exempted from the provisions of subregulation 1, provided that the fresh vegetables ;

- (a) comply with either the Codex, UNECE (United Nations Economic Commission for Europe) or OECD (Organisation for Economic Co-operation and Development) standards; and
- (b) are according to bilateral agreement accompanied by certificate issued by a relevant government authority responsible for quality control of fresh fruit and vegetables and in which it is certified that the quality of the fresh vegetables as verified through inspection conforms to the relevant standard.

(3) The Executive Officer may grant written exemption, entirely or partially, to any person on such conditions as he or she deems necessary, from the provisions of subregulation 1: Provided that such exemption is done in terms of of section 3 (1) (c) of the Act.

QUALITY STANDARDS

Classes for fresh vegetables

3. (1) Fresh vegetables shall be sold as either classified fresh vegetables or unclassified fresh vegetables.

(2) There are four classes of classified fresh vegetables namely Class 1, Class 2, Class 3 and Lowest Class.

Standards for classes

4. (1) Classified and unclassified fresh vegetables shall ;

- (a) be fit for human consumption as prescribed in terms of the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972).

(2) Fresh vegetables which are classified as Class 1, Class 2, Class 3 and Lowest Class shall comply with the specifications as set out in Part II.

(3) The extent to which Class 1, Class 2, Class 3 and Lowest Class fresh vegetables may deviate from the specifications prescribed in subregulation 1 of Part II is determined in accordance to regulations 15, 16 and 17.

(4) No consignment of fresh vegetables classified as "Class 1", "Class 2", "Class 3" and "Lowest Class" fresh vegetables shall contain ;

- (a) plant injurious organisms of phytosanitary importance as specified by the National Department of Agriculture;
- (b) any organisms which may be a source of danger to the human being, and

- (c) Arthropoda infestation including the organisms which according to paragraph (a) do not form part of plant injurious organisms, excluding organisms which may be a source of danger to the human being, on more than 3% of the fresh vegetables or three free running Arthropoda per pallet load or part thereof in the consignment: Provided that it does not exceed a maximum of one Arthropoda per container.

CONTAINERS, PACKING AND MARKING REQUIREMENTS

Requirements for containers

5. (1) Containers in which fresh vegetables are packed in shall ;
- (a) be intact, clean, suitable and strong enough for the packing and normal handling of fresh vegetables;
 - (b) not impart a taste or odour to the fresh vegetables;
 - (c) be free from any matter other than the fresh vegetables packed therein and the packing material in which fresh vegetables are customarily packed;
 - (d) in the case of containers that are re-used, the container should ;
 - (i) be of such material that the container can be cleaned and disinfected prior to re-use;
 - (ii) be thoroughly clean before fresh vegetables are packed therein; and
 - (iii) be free from all marks and etiquettes removed or be covered by new etiquettes.
- (2) A carrier container shall be strong enough not to bulge out or dent in during normal handling and transporting practices.

Packing requirements

6. (1) Only fresh vegetables of the same quality, cultivar and size, if sizes are prescribed in Part II, shall be packed together in the same container: Provided that different types of fresh vegetables may be packed together in the case of consumer packages.
- (2) Class 1 in the same container shall be uniform with regard to colour and ripeness unless determined otherwise in Part II.
- (3) Class 2 and Class 3 in the same container shall be uniform with regard to colour unless determined otherwise in Part II.
- (4) The visible part of the contents of the container shall be representative of the entire contents.
- (5) Each container shall be packed firmly and to capacity.
- (6) Notwithstanding the requirements of subregulations 1, 2, 3, 4 and 5 and regulations 7, 8 and 9 fresh vegetables shall comply with the packing and sorting requirements set out in Part II for individual fresh vegetable types.

Packing material

7. If packing material is used inside the containers, such packing material shall ;
- (a) be clean, dry, odourless;
 - (b) be of a quality such as to avoid causing any external or internal damage to the fresh vegetables; and
 - (c) not transmit to the fresh vegetables any harmful substance or any substance that may be injurious to human health.

Stacking of containers on pallets

8. When containers containing fresh are palletised ;
- (a) the pallet shall be clean, undamaged and suitable and not transmit to fresh vegetables any harmful substance or any substance that may be injurious to human health;
 - (b) pallet manufactured from wood shall be without bark;
 - (c) the pallet shall be free from any visible signs of fungal growth;
 - (d) the pallet shall be free from Arthropoda infestation;
 - (e) the containers shall be stacked firmly and square with each other and the pallet;
 - (f) only containers of the same dimensions shall be stacked in the same layer on the pallet; and
 - (g) the containers shall not be stacked upside-down on the pallet.

Strapping of pallet loads

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

Marking requirements

10. (1) Each container containing fresh vegetables destined for sale shall be marked in clear and legible letters and figures in a manner described in subregulation 5 with the following particulars: Provided that all particulars shall be grouped on the same side:
- (a) The name or trademark and physical or postal address of either the producer or owner or importer or packer of the fresh vegetables packed in that container.
 - (b) The producers' code or packhouse code (with the exception of imported fresh vegetables), which is registered with the Executive Officer by the producer or packhouse as the case may be: Provided that ;
 - (i) the packhouse code shall only be used if the origin of the fresh vegetables cannot be traced back to the producer;
 - (ii) if a producer has more than one farm, each farm shall be registered separately;
 - (iii) such code shall be preceded by the expression "Producer:", "Packhouse:", "Packer:" or any other suitable term having a similar meaning; and
 - (iv) the producer has a system in place to enable him/her to track a specific consignment of fresh vegetables down to field level.

- (c) The expression "Class 1", "Class 2", "Class 3" and "Lowest Class", as the case may be.
- (d) The total number of consumer package units per outer container: Provided that if the total number of consumer package units are not visible from the outside, it does not have to be indicated on the outer container.
- (e) The net mass of the contents.
- (f) The name of the type of fresh vegetable in the case of containers when the contents of which are not visible from outside.

(2) If containers containing fresh vegetables are packed in a carrier container, each carrier container shall be marked with the particulars in subregulation 1, as well as with the number of containers it contains, on at least one end of every carrier container by means of stamping or stenciling or by pasting a printed label thereon.

(3) The particulars prescribed in subregulation 1 shall be indicated on the container by stamping, printing or by affixing a label thereon.

(4) Particulars shall be printed in any of the official languages: Provided that internationally acknowledged symbols may be used.

(5) If at any stage the class or size designation should change, the labels shall be replaced unless the new class or size designation is stamped across the old class or size designation, in clear legible letters of at least 2 mm larger than the previous marks, with a suitable stamp.

(6) If classified fresh vegetables are displayed for sale in loose quantities ;

- (a) any quantity of a particular class, size group or cultivar shall not be displayed mixed with fresh vegetables of any other class, size group or cultivar; and
- (b) the class, size group and country of origin of the fresh vegetables shall be indicated in clear, legible letters on a notice board prominently placed at such a quantity of fresh vegetables.

Prohibited particulars

11. No wording, illustration or other device of expression which constitutes a misrepresentation or which directly or by implication can create a misleading impression of the contents shall appear on a container containing fresh vegetables or on a label affixed thereto or which is displayed therewith.

SAMPLING PROCEDURES

Obtaining a sample from the consignment

12. At least two per cent of the containers in a consignment shall be drawn at random for inspection purposes and an inspector shall be satisfied that the containers so drawn are representative of the consignment concerned: Provided that in the case of bulk containers at least 25 per cent of two containers, whichever is the greatest, shall be taken as sample from the consignment.

Obtaining an inspection sample

13. An inspection sample shall ;

- (a) in the case of fresh vegetables packed in containers be drawn from each container obtained in accordance with regulation 12 and shall consist of the entire contents of the container; and

- (b) in the case of vegetables packed in bulk containers be drawn from each bulk container obtained in accordance with regulation 12 and shall consist of three quantities of 50 vegetables each, taken from the middle and two opposite corners of the bulk container: Provided that all three samples of 50 fresh vegetables shall be taken as the inspection sample.

Deviating sample

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

METHODS OF INSPECTION

Assessment of containers, packaging and presentation

15. An inspector shall visually examine the consignment and the sample from the consignment to determine if the containers, packaging and presentation comply with the prescribed requirements.

Verification of markings

16. An inspector shall visually examine the containers in the consignment and the sample from the consignment to verify compliance to the marking requirements by ;

- (a) satisfying him or herself whether the containers are marked as prescribed; and
- (b) checking the accuracy of the declarations during inspection.

Determination of deviations

17. (1) The extent to which fresh vegetables deviates from the prescribed quality factors as set out in Part II, shall be determined as follows:

- (a) Remove the fresh vegetables entirely from the packaging.
- (b) Examine each unit of fresh vegetables in the working sample visually or if necessary, by handling or cutting it.
- (c) Determine with regard to each of the different quality factors, the number of units or the mass of the fresh vegetables in that working sample which deviates from the prescribed quality standards.
- (d) Express the number of units or mass in respect of each quality factor thus determined, as a percentage of the total number of units or total mass of the fresh vegetables in that working sample, this percentage presents the degree to which the fresh vegetables with the deviation concerned are present in such working sample.

(2) The extent to which fresh vegetables deviates from the prescribed packing and sorting requirements set out in Part II, shall be determined as follows:

- (a) Determine the number of units or mass of the fresh vegetables in that working sample which deviates from the packing and sorting requirements.
- (b) Express the number of units or mass of the fresh vegetables thus determined, as a percentage of the total number of units or total mass of the vegetables in that working sample, this percentage represents the degree to which the fresh vege-

tables in such working sample deviates from the packing and sorting requirements.

OFFENCES AND PENALTIES

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

PART II

SPECIFIC REGULATIONS FOR THE DIFFERENT FRESH VEGETABLES

ENDIVES

1. The regulations for endives of the varieties (cultivars) of *Chicorium endivia* L. var *crispa* and *Chicorium endivia* L. var. *latifolia*, are as follows:

Quality standards

(1) Subject to the regulations for Class 1, Class 2 and Class 3 and Lowest Class endives in subregulation 3 and the permissible deviations in subregulation 6, endives shall ;

- (a) be intact;
- (b) be free from decay;
- (c) be clean and free from foreign matter, including soil;
- (d) be free from Arthropoda infestation;
- (e) be free from insect damage or damage caused by other organisms;
- (f) be free from blemishes;
- (g) be free from cracks;
- (h) be free from injuries;
- (i) be free from bruises;
- (j) be free from abnormal external moisture;
- (k) not be running to seed;
- (l) be free from foreign odours;
- (m) be free from cold damage;
- (n) be free from any other factors that affect or may affect the quality of the endives detrimentally;
- (o) be fresh and show no sign of withering;
- (p) be sound and attractive in appearance and have normal characteristics of the cultivar;
- (q) be of such development and condition as to enable them to withstand transport and handling.

(2) The stalk of the endives shall be neatly cut off close to the base of the outer leaves.

(3) (a) In the case of endives classified as Class 1, the endives shall –

- (i) have a yellow centre;
- (ii) be of a good quality; and
- (iii) be well formed.

- (b) In the case of endives classified as Class 2 and Class 3, the endives ;
 - (i) shall have a white to yellow centre;
 - (ii) shall be of a fairly good quality;
 - (iii) shall be reasonably well formed; and
 - (iv) may be slightly discoloured.
- (c) In the case of Lowest Class endives - unclassified.

Packing and sorting requirements

- (4) (a) Endives shall be packed and sorted according to mass of individual units.
 - (b) In the case of Class 1 endives –
 - (i) grown under protection –
 - (aa) the minimum mass per endive shall be 150 g; and
 - (bb) the difference in mass between the lightest and heaviest endive in the same packing shall not exceed 100 g; or
 - (ii) grown in open-air --
 - (aa) the minimum mass per endive shall be 200 g; and
 - (bb) the difference in mass between the lightest and heaviest endive in the same packing shall not exceed 150 g.
 - (c) In the case of Class 2 and Class 3 endives ;
 - (i) grown under protection ;
 - (aa) the minimum mass per endive shall be 100 g; and
 - (bb) the difference in mass between the lightest and heaviest endives in the same packing shall not exceed 100 g; or
 - (ii) grown in open air ;
 - (aa) the minimum mass per endives shall be 100 g; and
 - (bb) the difference in mass between the lightest and heaviest endives in the same packing shall not exceed 100 g.
 - (d) In the case of Lowest Class endives - unclassified.
- (5) A container of Class 1 endives shall not contain more than three layers of endives.

Permissible deviations with regard to quality standards

- (6) (a) Class 1 endives may deviate from the quality standards for Class 1 by not more than 10% by number: Provided that the deviating endives ;
 - (i) at least comply with quality standards for Class 2; and

- (ii) do not exceed the following individual limits:
 - decay: 1%;
 - injuries: 3%;
 - Arthropoda infestation: Limit as set out in regulation 4(4)(c): Part 1.
- (b) Class 2 and Class 3 endives may deviate from the quality standards for Class 2 and Class 3 by not more than 15% and 25% respectively by number: Provided that the deviating endives --
 - (i) are not affected by rotting or severely bruised;
 - (ii) do not have any other defect rendering it unfit for human consumption; and
 - (iii) do not exceed the following individual limits:
 - decay: 2% and 5% respectively;
 - injuries: 3%;
 - Arthropoda infestation: Limit as set out in regulation 4(4)(c): Part 1.
- (c) In the case of Lowest Class endives - unclassified.

Permissible deviations with regard to packing and sorting requirements

(7) Class 1 and Class 2 and Class 3 endives may deviate from the packing and sorting requirements by 10%, 15% and 25% respectively by number as set out in subregulation 4: Provided that the mass does not deviate by more than 10% from the applicable size groups.

(8) Lowest Class endives – unclassified.

Marking requirements

(9) Subject to the provisions of regulation 10(1): Part I each container in which Class 1, Class 2 and Lowest Class endives are packed shall be marked with ;

- (a) the expression "grown under protection", where applicable; and
- (b) the minimum mass per unit or the number of units in the container concerned.

ARTICHOKES

2. The regulations and requirements for artichokes heads of the varieties (cultivars) of *Cynara scolymus* L., are as follows:

Quality standards

(1) Subject to the standards for Class 1, Class 2, Class 3 and Lowest Class artichokes in subregulation 3 and the permissible deviations in subregulation 5, artichokes shall ;

- (a) be intact;
- (b) be free from decay;
- (c) be clean and free from foreign matter, including soil;
- (d) be free from Arthropoda infestation;

- (e) be free from insect damage or damage caused by other organisms;
- (f) be free from blemishes;
- (g) be free from injuries;
- (h) be free from bruises;
- (i) be free from abnormal external moisture;
- (j) be free from foreign odours;
- (k) not be running to seed;
- (l) be free from cold damage;
- (m) be free from sun-scorch;
- (n) be free from any other factors that affect or may affect the quality of the artichokes detrimentally;
- (o) be fresh and firm and show no sign of withering;
- (p) be sound and attractive in appearance and have normal characteristics of the cultivar;
- (q) be of such development and condition as to enable them to withstand transport and handling.

(2) The stems of artichokes shall be cut off cleanly and not be longer than 100 mm: Provided that this provision is not applicable to artichokes packed in bunches or to the artichokes of the variety "Spinoso".

- (3) (a) In the case of Class 1 artichokes ;
 - (i) the bracts shall be well closed;
 - (ii) the ducts shall show no incipient woodiness; and
 - (iii) small cracks due to frost, may be present.
- (b) In the case of Class 2 and Class 3 artichokes ;
 - (i) the bracts may be slightly open;
 - (ii) the ducts may show incipient woodiness;
 - (iii) small cracks due to frost, may be present; and
 - (iv) slight staining on the outer bracts are permitted.
- (c) In the case of Lowest Class artichokes - unclassified.

Packing and sorting requirements

- (4) (a) The minimum diameter for all classes artichokes is 60 mm.
- (b) The size groups for Class 1 artichokes with regard to the equatorial diameter of the heads are --

- (i) 130 mm and more;
 - (ii) 110 mm but less than 130 mm;
 - (iii) 90 mm but less than 110 mm;
 - (iv) 75 mm but less than 90 mm; and
 - (v) 60 mm but less than 75 mm: Provided that a maximum diameter of 60 mm and a minimum diameter of 35 mm is allowed for the cultivars "Poivrade" and "Bouquet" type.
- (c) The size groups for Class 2 and Class 3 artichokes with regard to the equatorial diameter of the heads are ;
- (i) 130 mm and more;
 - (ii) 90 mm but less than 130 mm;
 - (iii) 60 mm but less than 90 mm;
 - (iv) 35 mm but less than 60 mm.
- (d) The size group for Lowest Class artichokes - unclassified.

Permissible deviations with regard to quality standards

- (5) (a) Class 1 artichokes may deviate from the quality standards for Class 1 with 5% by mass: Provided that the deviating artichokes ;
- (i) at least comply with quality standards for Class 2; and
 - (ii) do not exceed the following individual limits:
 - decay: 1%;
 - injuries: 3%
 - Arthropoda infestation: Limit as set out in regulation 4(4)(c): Part 1.
- (b) Class 2 artichokes may deviate from the quality standards for Class 2 with 15% by mass: Provided that the deviating artichokes ;
- (i) at least comply with the quality standards for Class 3; and
 - (ii) do not exceed the following individual limits:
 - decay: 2%;
 - injuries: 3%;
 - Arthropoda infestation: Limit as set out in regulation 4(4)(c): Part 1.
- (c) Class 3 artichokes may deviate from the quality standards for Class 3 with 25% by mass: Provided that the deviating artichokes ;
- (i) are fit for human consumption; and
 - (ii) do not exceed the following individual limits:
 - decay: 5%;
 - injuries: 3%;

- Arthropoda infestation: Limit as set out in regulation 4(4)(c): Part 1.

(d) In the case of Lowest Class - unclassified.

Permissible deviations with regard to packing and sorting requirements

(6) (a) Class 1, Class 2, and Class 3 artichokes, excluding the cultivars "Poivrade" and "Bouquet", may deviate from the packing and sorting requirements, set out in subregulation 4, with 10%, 15% and 25% respectively by number: Provided that the artichokes concerned shall fall in an adjacent size group and with a minimum diameter of 50 mm in the case of the smallest size group (60 mm to 75 mm).

(b) In the case of Lowest Class artichokes - unclassified.

(7) No deviation from the packing and sorting requirements is permitted in the case of the cultivars "Poivrade" and "Bouquet".

Marking requirements

(8) Subject to the provisions of regulation 10(1): Part I each container in which Class 1, Class 2, Class 3 and Lowest Class artichokes are packed shall be marked with ;

- (a) the expression "Poivrade" or "Bouquet" or "Spinoso", where applicable;
- (b) the number of heads in the container concerned;
- (c) the minimum and maximum diameter of the heads, where applicable; and

ASPARAGUS

3. The regulations for asparagus of the varieties grown form *Asparagus officinalis* L. are as follows:

Quality standards

(1) Subject to regulations for Class 1, Class 2, Class 3 and Lowest Class asparagus as set out in subregulation 3 and the permissible deviations set out in subregulation 11, each asparagus shall ;

- (a) be intact;
- (b) be free from decay;
- (b) be clean and free from visible foreign matter, including soil;
- (c) be free from damage caused by unsuitable washing of the asparagus: Provided that asparagus may be washed but not soaked.
- (e) be free from Athropoda infestation;
- (f) be free from insect damage or damage caused by other organisms;
- (g) be free from blemishes;
- (h) be free from injuries;
- (i) be free from bruises;
- (j) be free from abnormal external moisture: Provided that asparagus if washed or cooled by water the asparagus shall be properly dried;

- (k) be free from cold damage;
- (l) be free from foreign odours;
- (m) be free from any other factors that affect or may affect the quality of the asparagus detrimentally;
- (n) be fresh and firm;
- (o) have a sound and attractive appearance and have normal characteristics of the cultivar;
- (p) be of such development and condition as to enable them to withstand transport and handling;
- (q) be cut off clean and square at the base of the shoot: Provided that to improve the presentation in the case of asparagus packed in bundles, the shoots packed on the outside of the bundle may be slightly bevelled to the extent that the bevelling does not exceed 1 cm; and
- (r) not be hollow, scraped, peeled or broken.

(2) Class 1, Class 2 and Class 3 asparagus are divided into the following three groups according to colour:

- (a) white asparagus;
- (b) violet asparagus if the tip of the asparagus is of a pink to violet colour whilst the rest of the shoot is white;
- (c) violet/green asparagus if part of the asparagus is of violet and green colour; and
- (d) green asparagus if the tip and all or the largest part of the shoot is a greenish colour.

- (3) (a) Class 1 asparagus ;
- (i) shall be of good quality, well formed, compact and practically straight thus not deviated by more than 10 mm from a straight line;
 - (ii) shall be closed at the tips;
 - (iii) shall not show any woodiness: Provided that in the case of asparagus other than white asparagus woodiness on the lower part of the shoot which can be removed through normal scrapping/peeling by the consumer, is permissible;
 - (iv) may, in the case of white asparagus, show a faint pink colour on the tip and shoot;
 - (v) shall in the case of green asparagus, be of a greenish colour for at least 80% of the length of the shoot;
 - (vi) may show no discolouration due to oxidation or age;
 - (vii) may have slight traces of rust which can be removed through normal scrapping by the consumer; and
 - (viii) may show one or more cracks which in length, individually or collectively, not exceed 25 mm and not be deeper than 3 mm;

- (b) Class 2 and Class 3 asparagus ;
 - (i) shall be well formed, compact and practically straight;
 - (ii) shall be closed at the tips;
 - (iii) shall be practically free from woodiness;
 - (iv) may in the case of white asparagus show a faint pink or green colour on the tip;
 - (v) shall in the case of green asparagus be of a greenish colour for at least 60% of the length of the shoot;
 - (vi) may in the case of violet asparagus have a slight green tint at the tip;
 - (vii) may show slight discolouration due to oxidation or age: Provided that it is restricted to two lengths of 50 mm each;
 - (viii) may have slight traces of rust which can be removed through normal scraping by the consumer; and
 - (ix) may show one or more cracks which in length, individually or collectively, not exceed 25 mm and not be deeper than 3 mm.
- (c) In the case of Lowest Class asparagus - unclassified.

Packing and sorting requirements

- (4) Asparagus known as "sprue" or "slender asparagus" shall have a maximum diameter of 10 mm.
- (5) Class 1, Class 2 and Class 3 asparagus shall --
 - (a) be uniform in length, diameter and colour in the same bundle, punnets or, if packed loose, in the same container; and
 - (b) if packed in bundles or punnets, consist of bundles or punnets of the 500 g, 1 kg or 2 kg in the same container.
- (6) Class 1, Class 2 and Class 3 asparagus shall be sorted and packed according to the following minimum and maximum lengths:
 - (a) 170 mm to 220 mm for long shoots: Provided that 270 mm is the maximum length for green asparagus and violet green asparagus;
 - (b) 120 mm to 170 mm for short shoots; or
 - (c) 120 mm and less for tips.
- (7) The minimum diameter as well as the size groups for Class 1 asparagus shoots (bundles or punnets), measured at the mid-point of their length, shall be:

		<u>Minimum diameter</u>	<u>Group</u>
(a)	(i)	15 mm	15 mm - 20 mm
	(ii)	18 mm	18 mm - 24 mm
	(iii)	24 mm	24 mm and more

- (b) The diameter of the shoots of a particular size group packed in the same bundle, punnet or, if packed loose, in the same container shall deviate by not more than 10 mm.
 - (c) In the case of individually packed shoots 10 mm and more.
- (8) A container Class 1 --
- (a) white asparagus shall contain 100% white asparagus and no violet/green asparagus or green asparagus; and
 - (b) violet asparagus, shall at least contain 90% violet asparagus and may contain not more than 10% by number asparagus of another colour group.
 - (c) Green asparagus shall contain 100% green asparagus: Provided that up to 10 mm in the case of short and up to 20 mm in the case of long shoot measured from the cut at the shoot may be white.
- (9) A container Class 2 and Class 3 --
- (a) white asparagus shall contain 90% white and no violet/green asparagus or green asparagus;
 - (b) violet asparagus, shall contain 80% violet and not more than 10% by number asparagus of another colour group; and
 - (c) green asparagus shall contain 90% green asparagus and may contain a mixture of white and violet asparagus if the container is marked accordingly.
- (10) In the case of Lowest Class asparagus - unclassified.

Permissible deviations with regard to quality standards

- (11) (a) Class 1 asparagus may deviate from the quality standards for Class 1 with not more than 10% by number: Provided that ;
- (i) the deviating asparagus shall at least comply with the quality standards for Class 2; and
 - (ii) the following individual limits are not exceeded:
 - decay: 1%
 - injuries: 3%
 - Athropoda infestation: Limit as set out in regulation 4(4)(c): Part 1
- (b) Class 2 and Class 3 asparagus may deviate from the quality standards for Class 2 and Class 3 with 15% and 25% respectively by number: Provided that --
- (i) the asparagus have no deviation that renders it unfit for human consumption; and
 - (ii) the following individual limits are not exceeded:
 - decay: 2% and 5% respectively
 - injuries: 3%
 - Athropoda infestation: Limit as set out in regulation 4(4)(c): Part 1
- (c) In the case of Lowest Class - unclassified.

Permissible deviations with regard to packing and sorting requirements

(12) Class 1, Class 2 and Class 3 asparagus may deviate from the packing and sorting requirements as set out in subregulation 4 to 10, with 10%, 15% and 25% respectively by number: Provided that shoots do not deviate by more than 2 mm in the case of diameter and more than 10 mm in the case of length from the declared and specified diameter or length.

Marking requirements

(13) Subject to the provisions of regulation 10(1): Part 1 each container in which Class 1, Class 2, Class 3 and Lowest Class asparagus are packed shall be marked with ;

- (a) the minimum and maximum diameter of the shoots: Provided that the maximum diameter may be replaced by the expression "and more" or "and over";
- (b) the number of bundles or pre-packs in the case where asparagus is packed in bundles or pre-packs;
- (c) an indication of the colour of the asparagus if the contents of the container is not visible from the outside; and
- (d) an indication that it contains asparagus tips, short shoots or a mixture of white and violet asparagus, where applicable.

COURGETTES

4. The regulations for courgettes of the varieties (cultivars) of *Cucurbita pepo* L., are as follows:

Quality standards

(1) Subject to the regulations for Class 1, Class 2, Class 3 and Lowest Class courgettes in subregulation 3 and the permissible deviations in subregulation 5, each courgette shall ;

- (a) be intact;
- (b) be free from decay;
- (c) be clean and free from foreign matter, including soil;
- (d) be free from Arthropoda infestation;
- (e) be free from insect damage or damage caused by other organisms;
- (f) be free from blemishes;
- (g) be free from cavities;
- (h) be free from cracks;
- (i) be free from injuries;
- (j) be free from overdeveloped seeds;
- (k) be free from bruises;
- (l) be free from splits;
- (m) be free from abnormal external moisture;
- (n) be free from foreign odours;

- (o) be free from cold damage;
 - (p) be free from sun-scorch;
 - (q) be free from any other factors that detrimentally affect or may affect the quality of the courgettes;
 - (r) be fresh and show no sign of withering;
 - (s) be sound and attractive in appearance and have normal characteristics of the cultivar; and
 - (t) be of such development and condition as to enable them to withstand transport and handling.
- (2) The stalk of the courgette shall not be longer than 20 mm.
- (3) (a) Class 1 courgettes shall ;
- (i) be well-formed;
 - (ii) be practically straight;
 - (iii) have a maximum arc height of not more than 10 mm per 100 mm of the length of the courgette;
 - (iv) if present, have slight colour defects; and
 - (v) if present, have slight, healed cracks on the skin.
- (b) Class 2 and Class 3 courgettes shall ;
- (i) be well-formed;
 - (ii) be reasonably straight;
 - (iii) have a maximum arc height of not more than 25 mm per 100 mm of the length of the courgette;
 - (iv) have slight colour defects;
 - (v) if present, have slight sun-scorch; and
 - (vi) if present, have healed cracks on the skin.
- (c) In the case of Lowet Class courgettes - unclassified.

Packing and sorting requirements

- (4) (a) Class 1, Class 2 and Class 3 courgettes shall be packed according to length or mass.
- (b) Class 1, Class 2 and Class 3 courgettes shall be packed according to the following lengths (measured between the junction of the stalk and the end of the courgette):
- (i) 70 mm to 140 mm,
 - (ii) more than 140 mm to 210 mm,

- (iii) more than 210 mm to 300 mm.
- (c) Class 1, Class 2 and Class 3 courgettes shall be packed according to the following masses:
 - (i) 101 g and more,
 - (ii) 71 g to 100 g,
 - (iii) 50 g to 70 g.

Permissible deviations with regard to quality standards

- (5) (a) Class 1 courgettes may deviate from the quality standards for Class 1 by not more than 5% by number or by mass: Provided that the deviating courgettes ;
 - (i) at least comply with quality standards for Class 2; and
 - (ii) do not exceed the following individual limits:
 - decay: 1%;
 - injuries: 3%;
 - Arthropoda infestation: Limit as set out in regulation 4(4)(c): Part 1.
- (b) Class 2 and Class 3 courgettes may deviate from the quality standards for Class 2 and Class 3 by not more than 15% and 25% respectively by number: Provided that the deviating courgettes ;
 - (i) do not have any defects rendering them unfit for human consumption; and
 - (ii) do not exceed the following individual limits:
 - decay: 2% and 5% respectively;
 - injuries: 3%;
 - Arthropoda infestation: Limit as set out in regulation 4(4)(c): Part 1.
- (c) In the case of Lowest Class – no tolerance.

Permissible deviations with regard to packing and sorting requirements

(6) Class 1, Class 2 and Class 3 courgettes may deviate from the packing and sorting requirements, set out in subregulation 4, by not more than 10%, 15% and 25% respectively by number or by mass.

Marking requirements

(7) Subject to the provisions of regulation 10(1): Part 1, each container in which Class 1, Class 2, Class 3 and Lowest Class courgettes are packed shall be marked with ;

- (a) the maximum and minimum length, where applicable; or
- (b) the maximum and minimum mass, where applicable.

BEETROOT

5. The regulations for beetroot of the varieties (cultivars) grown from *Beta vulgaris* L., are as follows:

Quality standards

(1) Subject to the regulations for Class 1, Class 2, Class 3 and Lowest Class beetroot in subregulation 2 and the permissible deviations in subregulation 4, beetroot shall ;

- (a) be intact;
- (b) be free from decay;
- (c) be clean and free from foreign matter, including soil;
- (d) be free from Arthropoda infestation;
- (e) be free from insect damage or damage caused by other organisms;
- (f) be free from blemishes;
- (g) be free from injuries;
- (h) be free from cracks;
- (i) be free from bruises;
- (j) be free from abnormal external moisture;
- (k) be free from foreign odours;
- (l) not be running to seed;
- (m) be free from cold damage;
- (n) be free from sun-scorch;
- (o) be free from any other factors that affect or may affect the quality of the beetroot detrimentally;
- (p) be fresh and firm;
- (q) be sound and attractive in appearance and have normal characteristic of the cultivar; and
- (r) be of such development and condition as to enable them to withstand transport and handling.

- (2) (a) In case of Class 1 beetroot ;
- (i) the colour shall be uniformly red without white rings; and
 - (ii) the foliage shall have a maximum length of 55 mm.
- (b) In the case of Class 2 and Class 3 beetroot ;
- (i) the colour shall be uniformly red: Provided that light coloured rings may appear; and
 - (ii) the foliage shall have a maximum length of 55 mm.
- (c) In the case of Lowest Clas beetroot - unclassified.

Packing and sorting requirements

- (3) (a) Class 1, Class 2 and Class 3 beetroot may be packed ;
- (i) without foliage; and
 - (ii) with foliage: Provided that the foliage shall be fresh.
- (b) Class 1 beetroot shall be packed with ;
- (i) a minimum diameter of 40 mm; and
 - (ii) a maximum difference in diameter of 25 mm between the smallest and largest beetroot in the same packing.
- (c) Class 2 and Class 3 beetroot shall be packed with ;
- (i) a minimum diameter of 40 mm; and
 - (ii) a maximum difference in diameter of 40 mm between the smallest and largest beetroot packed in the same packing.

Permissible deviations with regard to quality standards

- (4) (a) Class 1 beetroot may deviate from the quality standards for Class 1 with 5% by mass: Provided that the deviating beetroot ;
- (i) at least comply with quality standards for Class 2; and
 - (ii) do not exceed the following individual limits:
 - decay: 1%;
 - injuries: 3%;
 - Arthropoda infestation: Limit set out in regulation 4(4)(c): Part 1.
- (b) Class 2 and Class 3 beetroot may deviate from the quality standards for Class 2 and Class 3, with 15% and 25% respectively by mass: Provided that the deviating beetroot ;
- (i) are fit for human consumption; and
 - (ii) do not exceed the following individual limits:
 - decay: 2% and 5% respectively;
 - injuries: 3%;
 - Arthropoda infestation: Limit set out in regulation 4(4)(c): Part 1.
- (c) In the case of Lowest Class – no tolerance.

Permissible deviations with regard to packing and sorting requirements

- (5) Class 1, Class 2 and Class 3 beetroot may deviate from the packing and sorting requirements set out in subregulations 3 and 4 with 10%, 15% and 25% respectively by mass.

LETTUCE

6. The regulations for lettuce of the varieties (cultivars) from *Lactuca sativa* L. var. *capitata* L. and *Lactuca sativa* L. var. *longifolia* Ram., are as follows:

Quality standards

(1) Subject to the standards for Class 1, Class 2, Class 3 and Lowest Class lettuce in sub-regulation 3 and the permissible deviations in subregulation 6, each lettuce shall ;

- (a) be intact;
- (b) be free from decay;
- (c) be clean and free from foreign matter, including soil;
- (d) be free from Arthropoda infestation;
- (e) be free from insect damage or damage caused by other organisms;
- (f) be free from blemishes;
- (g) be free from injuries;
- (h) be free from bruises;
- (i) be free from abnormal external moisture;
- (j) not be running to seed;
- (k) be free from foreign odours;
- (l) be free from frost damage;
- (m) be free from sun-scorch;
- (n) be free from any other factors that detrimentally affect or may affect the quality of the lettuce;
- (o) be fresh and show no sign of withering;
- (p) be sound and attractive in appearance and have normal characteristics of the cultivar; and
- (q) be of such development and condition as to enable it to withstand transport and handling.

(2) The stalk of the lettuce shall be cut off directly beneath the outer leaves.

- (3) (a) Class 1 lettuce shall ;
- (i) be well-formed; and
 - (ii) in the case of head lettuce, have a single well-formed heart: Provided that lettuce grown under protection and in the case of cos lettuce, the heart may be less well-formed.
- (b) Class 2 and Class 3 lettuce shall ;
- (i) be reasonably well-formed;
 - (ii) be slightly discoloured; and

(iii) in the case of head lettuce, have a heart, which may be small: Provided that head lettuce grown under protection and cos lettuce may not have a heart.

(c) In the case of Lowest Class lettuce - unclassified.

Packing and sorting requirements

(4) The minimum mass per lettuce according to which Class 1, Class 2 and Class 3 lettuce shall be packed, is --

(a) in the case of lettuce grown in the open-air:

(i) 150 g for all lettuce, excluding Iceberg lettuce;

(ii) 300 g for Iceberg lettuce; and

(iii) 100 g for leaf lettuce.

(b) in the case of lettuce grown under protection is:

(i) 100 g for all lettuce, excluding Iceberg lettuce;

(ii) 200 g for Iceberg lettuce; and

(iii) 150 g for leaf lettuce.

(c) in the case of Lowest class lettuce - unclassified.

(5) The maximum difference in mass between the lightest and heaviest lettuce in the same packing shall not exceed ;

(a) 40 g in the case of Class 1, Class 2 and Class 3 lettuce with a mass of less than 150 g per lettuce;

(b) 100 g in the case of Class 1, Class 2 and Class 3 lettuce with a mass of between 150 g and 300 g per lettuce;

(c) 150 g in the case of Class 1, Class 2 and Class 3 lettuce with a mass of between 300 g and 450 g per lettuce; and

(d) 300 g in the case of Class 1, Class 2 and Class 3 lettuce with a mass of 450 g and more per lettuce.

(e) In the case of Lowest Class - unclassified.

Permissible deviations with regard to quality standards

(6) (a) Class 1 lettuce may deviate from the quality standards for Class 1 by not more than 10% by number: Provided that the deviating lettuce ;

(i) at least complies with the quality standards for Class 2; and

(iii) does not exceed the following individual limit:

- decay: 1%;

- injuries: 3%;

- Arthropoda infestation: Limit as set out in regulation 4(4)(c): Part 1.

- (b) Class 2 and Class 3 lettuce may deviate from the quality standards for Class 2 and Class 3 by not more than 15% and 25% respectively by number: Provided that the deviating lettuce ;
- (i) does not have any defect rendering it unfit for human consumption; and
- (ii) does not exceed the following individual limit:
- decay: 2% and 5% respectively;
 - injuries: 3%;
 - Arthropoda infestation: Limit as set out in regulation 4(4)(c): Part 1.
- (c) In the case of Lowest Class - unclassified.

Permissible deviations with regard to packing and sorting requirements

(7) Class 1, Class 2 and Class 3 lettuce may deviate from the packing and sorting requirements, set out in subregulations 4 and 5 by not more than 10%, 15% and 25% respectively by number.

Marking requirements

(8) Subject to the provisions of regulation 10(1): Part I, each container in which Class 1, Class 2, Class 3 and Lowest Class lettuce is packed, shall be marked with ;

- (a) the expression "grown under protection", where applicable;
- (b) the minimum mass per unit or the number of units in the container concerned; and

CAULIFLOWER

7. The regulations for cauliflower of varieties (cultivars) *Brassica oleracea* L. *convar.*, are as follows:

Quality standards

(1) Subject to the regulations for Class 1, Class 2 and Class 3 cauliflower as set out in subregulation 2, and the permissible deviations in subregulation 10, each cauliflower shall ;

- (a) be intact;
- (b) be free from decay;
- (c) be clean and free from foreign matter, including soil;
- (d) be free from Arthropoda infestation;
- (e) be free from insect damage or damage caused by other organisms;
- (f) be free from blemishes;
- (g) be free from injuries;
- (h) be free from bruises and show no brown discolouration due to bruising;
- (i) be free from abnormal external moisture;
- (j) be free from foreign odours;
- (k) not be running to seed;

- (l) be free from cold damage;
 - (m) be free from sun-scorch;
 - (n) be free from any other factors that affect or may affect the quality of the cauliflower detrimentally;
 - (o) be fresh: Provided that the leaves shall also be fresh if marketed with leaves;
 - (p) be sound and attractive in appearance and have normal characteristic of the cultivar; and
 - (q) be of such development and condition as to enable them to withstand transport and handling.
- (2) (a) The head of cauliflower classified as Class 1 shall ;
- (i) be compact and firm;
 - (ii) not have a woolly appearance; and
 - (iii) be uniformly white or slightly creamy or ivory in colour.
- (b) The head of cauliflower classified as Class 2 and Class 3 ;
- (i) shall be compact;
 - (ii) may have a slight woolly appearance;
 - (iii) may have a light yellow colour;
- (c) All miniature cauliflower shall ;
- (i) have a stem of at least 5 mm; and
 - (ii) be encased by at least two clasp leaves.
- (d) The flower clusters are unclassified.
- (e) In the case of Lowest Class cauliflower - unclassified.

Packing and sorting requirements

(3) The minimum diameter for Class 1, Class 2 and Class 3 cauliflower is 110 mm: Provided that there shall be no minimum diameter prescribed for miniature cauliflower.

(4) The maximum diameter in the case of miniature cauliflower is 70 mm.

(5) The maximum difference in diameter of Class 1, Class 2 and Class 3 between the largest and smallest cauliflower in the same packing shall not exceed 40 mm: Provided that miniature cauliflower must be reasonably uniform in size.

(6) Class 1, Class 2 and Class 3 cauliflower may be packed ;

- (a) with leaves;
- (b) without leaves; or
- (c) trimmed.

(7) Class 1, Class 2 and Class 3 cauliflower packed with leaves, shall be covered with sound green leaves and the stalk shall be cut off below the leaves: Provided that the leaves do not amount to more than 25% of the mass of the cauliflower.

(8) Class 1, Class 2 and Class 3 cauliflower packed without leaves, shall have no non-edible parts: Provided that five small leaves close to the cauliflower head are allowed.

(9) (a) Class 1, Class 2 and Class 3 cauliflower packed in a trimmed form shall be covered with a sufficient number of leaves, up to approximately 30 mm from the cauliflower base and the stalk shall be cut off below the leaves.

(b) In the case of Lowest Class cauliflower - unclassified.

Permissible deviations with regard to quality standards

(10) (a) Class 1 cauliflower may deviate from the quality standards for Class 1 with 5% by mass: Provided that the deviating cauliflower ;

(i) at least comply with the quality standards for Class 2; and

(ii) do not exceed the following individual limits:

- decay: 1%;
- injuries: 3%;
- Arthropoda infestation: Limit set out in regulation 4(4)(c): Part 1.

(b) Class 2 and Class 3 cauliflower may deviate from the quality standards for Class 2 and Class 3 with 15% and 25% respectively by mass: Provided that the deviating cauliflower ;

(i) are fit for human consumption; and

(ii) do not exceed the following individual limits:

- decay: 2% and 5% respectively;
- injuries: 3%;
- Arthropoda infestation: Limit set out in regulation 4(4)(c): Part 1.

(c) In the case of Lowest Class – no tolerance.

Permissible deviations with regard to packing and sorting requirements

(11) Class 1, Class 2 and Class 3 cauliflower may deviate from the packing and sorting requirements, set out in subregulations 3 to 9, with 10%, 15% and 25% respectively by mass: Provided that no cauliflower may be smaller than 100 mm except for miniature cauliflower.

Permissible deviations with regard to colour variations

(12) Class 1 and Class 2 cauliflower may deviate from the colour variations requirements, set out in subregulations 1, 2 and 7 with 20% and 25% respectively by mass: Class 3 and Lowest Class are unclassified.

Marking requirements

(13) Subject to the provisions of regulation 10(1): Part I each container in which Class 1, Class 2, Class 3 and Lowest Class cauliflower heads are packed shall be marked with ;

(a) commercial type or variety in the case of violet, purple or green cauliflower;

- (b) size expressed as minimum and maximum or number of units in the container concerned; and
- (c) the expression "miniature cauliflower", "baby cauliflower" or other appropriate term for miniature produce where appropriate: Provided that where several types of miniature produce are mixed in the same package, all products and their respective origin must be mentioned.

CHILLIES

8. The regulations for chillies of the varieties (cultivars) of *Capsicum frutescens* L., are as follows:

Quality standards

(1) Subject to the regulations for Class 1, Class 2, Class 3 and Lowest Class chillies in sub-regulation 2 and the permissible deviations in subregulation 3, chillies shall ;

- (a) be intact;
 - (b) be free from decay;
 - (c) be free from foreign matter, including soil;
 - (d) be free from Arthropoda infestation;
 - (e) be free from insect damage or damage caused by other organisms;
 - (f) be free from blemishes: Provided that in the case of Class 2 one blemish not deeper than 1 mm per chilli is permissible;
 - (g) be free from cracks;
 - (h) be free from injuries;
 - (i) be free from bruises;
 - (j) be free from abnormal external moisture;
 - (k) be free from foreign odours;
 - (l) be free from cold damage;
 - (m) be free from sun-scorch;
 - (n) be free from any other factors that affect or may affect the quality of the chillies detrimentally;
 - (o) be fresh and firm;
 - (p) be sound and attractive in appearance and have normal characteristics of the cultivar; and
 - (q) be of such development and condition as to enable them to withstand transport and handling.
- (2) (a) In the case of Class 1 chillies ;
- (i) the fruit shall be practically straight;

- (ii) the fruit shall have a shiny green colour without any sign of a yellow discolouration: Provided that if the chillies are red it may not show any sign of withering;
 - (iii) the peduncle shall be green;
 - (iv) the calyx shall be green and undamaged;
 - (v) no malformation may be present.
- (b) In the case of Class 2 and Class 3 chillies ;
- (i) the fruit shall be fairly straight;
 - (ii) the fruit shall have a green colour with a slight sign of yellow discolouration: Provided that if the chillies are red it may show no signs of withering;
 - (iii) the peduncle shall be cut off neatly; and
 - (iv) the calyx shall be undamaged.

Permissible deviations with regard to quality standards

- (3) (a) Class 1 chillies may deviate from the quality standards for Class 1 with 5% by mass: Provided that the deviating chillies ;
- (i) at least comply with the quality standards for Class 2; and
 - (ii) do not exceed the following individual limits:
 - decay: 1%;
 - injuries: 3%.
 - Arthropoda infestation: Limit as set out in regulation 4(4)(c): Part 1.
- (b) Class 2 and Class 3 chillies may deviate from the quality standards for Class 2 and Class 3 with 15% and 25% respectively by mass: Provided that the deviating chillies ;
- (i) are fit for human consumption; and
 - (ii) do not exceed the following individual limits:
 - decay: 2% and 5% respectively;
 - injuries: 3%.
 - Arthropoda infestation: Limit as set out in regulation 4(4)(c): Part 1.

AUBERGINES

9. The regulations for aubergines of the varieties (cultivars) of *Solanum melongena L.* are as follows:

Quality standards

(1) Subject to the regulations for Class 1, Class 2, Class 3 and Lowest Class aubergines and the permissible deviations in subregulation 11, aubergines shall ;

- (a) be intact;

- (b) be free from decay;
 - (c) be clean and free from foreign matter, including soil;
 - (d) be free from Arthropoda infestation;
 - (e) be free from insect damage or damage caused by other organisms;
 - (f) be free from blemishes or cracks: Provided that a blemish with an area of up to 30 mm² is permissible for Class 1 and a blemish with an area of up to 40 mm² is permissible for Class 2 and a blemish that cover an area of not more than 5% of the total fruit area is permissible in the case of Class 1 and Class 2 miniature aubergines;
 - (g) be free from injuries;
 - (h) be free from bruises;
 - (i) be free from abnormal external moisture;
 - (j) be free from foreign odours;
 - (k) be free from cold damage;
 - (l) be free from sun-scorch: Provided that sun-scorch is permissible in the case of Class 2 if the area does not exceed 40 mm² and a blemish that cover an area of not more than 5% of the total fruit area is permissible in the case of Class 1 and Class 2 miniature aubergines;
 - (m) be free from any other factors that affect or may affect the quality of the aubergines detrimentally;
 - (n) be fresh and firm;
 - (o) be sufficiently developed, without the flesh being fibrous or woody and without overdevelopment of the seeds: Provided that miniature aubergines shall show little seed development;
 - (p) be sound and attractive in appearance and have normal characteristics of the cultivar; and
 - (q) be of such development and condition as to enable them to withstand transport and handling.
- (2) The calyx and peduncle of the aubergines shall be present: Provided that the calyx and peduncle may be slightly damaged.
- (3) Aubergines are divided into two groups according to their shape:
- (a) Globus or pear shaped aubergines; or
 - (b) Elongated aubergines.

Packing and sorting requirements

- (4) Aubergines are packed and sorted according to –
- (a) the equatorial diameter; or

- (b) the mass per aubergine, except in the case of miniature aubergines; and
- (c) the length in the case of elongated aubergines.

(5) The minimum length, excluding the peduncle, for Class 1, Class 2, Class 3 and Lowest Class elongated aubergines is 80 mm, except in the case of miniature aubergines.

(6) The minimum equatorial diameter for Class 1, Class 2 and Class 3 aubergines excluding miniature aubergines, shall be --

- (a) in the case of elongated aubergines 40 mm; and
- (b) in the case of globus or pear shaped aubergines 70 mm.

(7) The maximum difference in diameter between the largest and smallest aubergine in the same packaging, excluding miniature aubergines, shall not exceed in the case of Class 1, Class 2 and Class 3 --

- (a) elongated aubergines 20 mm; and
- (b) globus or pear shaped aubergines 25 mm.

(8) The maximum diameter in the case of miniature aubergines shall be 40 mm.

(9) The minimum mass per aubergine for Class 1 aubergines is 100 g.

(10) The mass groups according to which Class 1 aubergines shall be packed as well as the maximum difference in mass between the lightest and heaviest aubergine in the same packing are as set out in the table below:

MASS GROUPS	MAXIMUM DIFFERENCE
100 g – 300 g	75 g
301 g – 500 g	100 g
501 g and more	250 g

Permissible deviations with regard to quality standards

- (11) (a) Class 1 aubergines may deviate from the quality standards for Class 1 with 5% by mass: Provided that the deviating aubergines ;
- (i) at least comply with quality standards for Class 2; and
 - (ii) do not exceed the following individual limits:
 - decay: 1%;
 - injuries: 3%;
 - Arthropoda infestation: Limit as set out in regulation 4(4)(c): Part 1.
- (b) Class 2 and Class 3 aubergines may deviate from the quality standards for Class 2 and Class 3, with 15% and 25% respectively by mass: Provided that the deviating aubergines --
- (i) are fit for human consumption; and
 - (ii) do not exceed the following individual limits:
 - decay: 2% and 5% respectively;
 - injuries: 3%;
 - Arthropoda infestation: Limit set out in regulation 4(4)(c): Part 1.

Permissible deviations with regard to packing and sorting requirements

(12) Class 1, Class 2 and Class 3 aubergines may deviate from the packing and sorting requirements set out in subregulations 4 to 9, with 15% and 25% respectively by mass: Provided that

- (i) the aubergines belong to an adjacent size group or mass group;
- (ii) the equatorial diameter may deviate by not more than 5 mm from the minimum equatorial diameter; and
- (iii) the mass shall be at least 90 g.

Marking requirements

(13) Subject to the provisions of regulation 10(1): Part I, each container in which Class 1, Class 2, Class 3 and Lowest Class aubergines are packed, shall be marked with ;

- (a) the size, where applicable, expressed as either minimum and maximum diameter, or minimum and maximum mass; and
- (b) the expression "mini aubergines" or "baby aubergines" or other appropriate term for miniature produce, where appropriate: Provided that where several types of miniature produce are mixed in the same package, all products shall be mentioned.

CARROTS

10. The regulations for carrots of the varieties (cultivars) grown of *Daucus carota* L., are as follows:

Quality standards

(1) Subject to the regulations for Class 1, Class 2, Class 3 and Lowest Class carrots in subregulation 2 and the permissible deviations in subregulation 8, carrots shall –

- (a) be intact;
- (b) be free from decay;
- (c) be clean and free from foreign matter, including soil;
- (d) be free from Arthropoda infestation;
- (e) be free from insect damage or damage caused by other organisms;
- (f) be free from blemishes;
- (g) be free from cracks;
- (h) be free from injuries;
- (i) be free from bruises;
- (j) be free from abnormal external moisture;
- (k) not be running to seed;
- (l) be free from foreign odours;
- (m) be free from cold damage;

- (n) be free from sun-scorch;
 - (o) be fresh and firm and show no sign of withering
 - (p) not be malformed or forked or have secondary roots;
 - (q) not be woody;
 - (r) be free from any other factors that affect or may affect the quality of the carrots detrimentally;
 - (s) have fresh, green and sound foliage not longer than 50 mm: Provided that if topped, it must be evened off or cut off at the top of the root, without damaging it;
 - (t) be sound and attractive in appearance and have normal characteristics of the cultivar; and
 - (u) be of such development and condition as to enable them to withstand transport and handling.
- (2) (a) Carrots classified as Class 1 –
- (i) shall be of a colour typical of the cultivar: Provided that the tops of the carrots may ;
 - (aa) have a purple or green discolouration of 10 mm in the case of carrots 80 mm and shorter; or
 - (bb) have a purple or green discolouration of 20 mm in the case of carrots longer than 80 mm; and
 - (ii) may have one or more cracks which separately or collectively do not exceed --
 - (aa) 10 mm in length and 2 mm in depth in the case of carrots 80 mm or shorter; and
 - (bb) 20 mm in length and 2 mm in depth in the case of carrots longer than 80 mm.
 - (iii) may have slight defects in shape;
 - (iv) the roots must be of fresh appearance.
- (b) Carrots classified as Class 2 and Class 3 ;
- (i) shall be of a colour typical of the cultivar: Provided that the tops of the carrots may ;
 - (aa) have a purple or green discolouration of 20 mm in the case of carrots 100 mm or shorter; or
 - (bb) have a purple or green discolouration of 30 mm in the case of carrots longer than 100 mm; and
 - (ii) may have one or more cracks which separately or collectively do not exceed 30 mm in length and 3 mm in depth;
 - (iii) defects in shape.

- (c) In the case of Lowest Class - unclassified.

Packing and sorting requirements

- (3) Class 1, Class 2 and Class 3 carrots may be packed ;
- (a) without foliage; or
- (b) with foliage: Provided that the foliage shall be fresh.
- (4) Carrots shall be packed and sorted according to ;
- (a) the diameter of the carrot measured at the stem;
- (b) the mass of a carrot packed without foliage; or
- (c) the length of the carrot in the case of miniature carrots.
- (5) In the case of carrots, other than miniature, early carrots and small root varieties ;
- (a) the minimum and maximum diameter for Class 1 carrots is 20 mm and 45 mm respectively;
- (b) the maximum difference in diameter between the smallest and the largest Class 1 carrot in the same packing shall not exceed 20 mm;
- (c) the minimum and maximum mass for Class 1 carrots is 50 g and 200 g respectively;
- (d) the maximum difference in mass between the lightest and the heaviest Class 1 carrot in the same packing shall not exceed 150 g; and
- (e) carrots classified as Class 2 and Class 3 shall comply with the minimum packing and sorting requirements.
- (f) In the case of Lowest Class carrots - unclassified.
- (6) In the case of early carrots and small root varieties –
- (a) the minimum and maximum diameter of early carrots is 10 mm and 40 mm respectively; and
- (b) the minimum and maximum mass of early carrots is 8 g and 150 g respectively.
- (7) In the case of miniature carrots the carrot may not exceed 120 mm in length.

Permissible deviations with regard to quality standards

- (8) (a) Class 1 carrots may deviate from the quality standards for Class 1 by a maximum of 5% by mass and an additional 5% by mass may show a discolouration green or violet purple on the top: Provided that the carrots ;
- (i) at least comply with the quality standards for Class 2; and
- (ii) do not exceed the following individual limits:
- decay: 1%;
 - injuries: 3%;
 - Arthropoda infestation: Degree as set out in regulation 4(4)(c); Part 1.

- (b) Class 2 carrots may deviate from the quality standards for Class 2 by a maximum of 15% by mass and an additional 25% by mass broken carrots and carrots with broken tips are permissible: Provided that the carrots ;
- (i) at least comply with the quality standards for Class 2; and
 - (ii) do not exceed the following individual limits, excluding carrots that are broken or have tips that are broken off:
 - decay: 2%;
 - injuries: 3%;
 - Arthropoda infestation: Limit as set out in regulation 4(4)(c): Part 1.
- (c) Class 3 carrots may deviate from the quality standards for Class 3 by 25% by mass and an additional 25% by mass of broken carrots are permissible: Provided that the carrots ;
- (i) are not affected by decay; and
 - (ii) do not exceed the following individual limits, excluding carrots that are broken or have tips that are broken off:
 - decay: 3%;
 - injuries: 5%;
 - Arthropoda infestation: Limit as set out in regulation 4(4)(c): Part 1.

Permissible deviations with regard to packing and sorting requirements

(9) Class 1, Class 2 and Class 3 carrots may deviate from the packing and sorting requirements set out in regulations (4) to (7), with 10%, 15% and 25% respectively by number.

Permissible deviations with regard to colour variations

(10) Class 1 and Class 2 carrots may deviate from the colour variations requirements, set out in subregulations 1 and 2, with 20% and 25% respectively by number. Class 3 and Lowest Class are unclassified.

Marking requirements

(11) Subject to the provisions of regulation 10(1): Part 1 each container in which Class 1, Class 2, Class 3 and Lowest Class carrots are packed, shall be marked with –

- (a) the minimum and maximum diameter or mass per carrot, where applicable;
- (b) the expressions "bunched carrots" or "carrots" and "early carrots" or "main-crop carrots", if the contents are not visible from the outside;
- (c) the variety;
- (d) the number of bunches in the case of bunched carrots; and
- (e) the expression "mini carrots" or "baby carrots" or other appropriate term for miniature produce, where appropriate: Provided that where several types of miniature produce are mixed in the same package, all products shall be mentioned.

GINGER

11. The regulations for the ginger rhizome of the varieties (cultivars) of *Zingiber officinale* Roscoe, are as follows:

Quality standards

(1) Subject to the regulations for Class 1, Class 2, Class 3 and Lowest Class ginger and the permissible deviations in subregulation 3, ginger shall ;

- (a) be intact: Provided that up to 3% (m/m) fresh broken pieces are permissible;
- (b) be free from decay;
- (c) be clean and free from foreign matter (e.g. small stones) including visible soil;
- (d) be free from Arthropoda infestation;
- (e) be free from insect damage or damage caused by other organisms: Provided that holes left by roots and resembling insect holes are not regarded as a deviations;
- (f) be free from blemishes;
- (g) be free from cracks;
- (h) be free from injuries;
- (i) be free from bruises;
- (j) be free from abnormal external moisture and be properly dried after washing;
- (k) be free from foreign odours;
- (l) be free from sprouts: Provided that a deviation of 10% is permissible for Class 1 and a deviation of 15% is permissible for Class 2;
- (m) be free from frost damage;
- (n) be free from sun-scorch;
- (o) be free from any other factors that affect or may affect the quality of the ginger detrimentally;
- (p) be free from abrasions: Provided that light abrasion that has been dried properly is allowable for young ginger if it does not detrimentally affect the quality of the ginger;
- (q) be fresh and firm;
- (r) be air dried properly before packing;
- (s) preferably have a gloss;
- (t) be washed clean;
- (u) be sound and attractive in appearance and have normal characteristics of the cultivar; and
- (v) be developed and of such conditions as to enable them to withstand transport and handling.

Packing and sorting requirements

- (2) (a) Class 1, Class 2 and Class 3 ginger shall be sorted and packed according to mass in the following groups:
- (i) Hands (rhizomes) - at least 150 g each; and
 - (ii) fingers (segments) - at least 75 g but not more than 150 g each.
- (b) The mass of the heaviest hand or finger may not be more than twice the mass of the lightest hand or finger in the same packaging.
- (c) The minimum diameter of a finger (segment) shall be 32 mm in the case of:
- (i) Hands - measured at the thickest part of the largest finger (segment) in the hand; or
 - (ii) fingers - measured at the thickest part of the finger.
- (d) In the case of Lowest Class ginger - unclassified.

Permissible deviations with regard to quality standards

- (3) (a) Class 1 ginger may deviate from the quality standards with 5% by mass: Provided that the following individual limits may not be exceeded:
- decay: 1%;
 - injuries: 3%;
 - insect damage: 3%;
 - withering: 1,5%;
 - soiled units: 1,5%.
- (b) Class 2 and Class 3 ginger may deviate from the quality standards with 15% and 25% respectively by mass: Provided that the following individual limits may not be exceeded:
- decay: 2% and 5% respectively;
 - injuries: 3%;
 - insect damage: 3%;
 - withering: 1,5%;
 - soiled units: 1,5%.
- (c) In the case of Lowest Class ginger - unclassified.

Permissible deviations with regard to packing and sorting requirements

- (4) Class 1, Class 2 and Class 3 ginger may deviate ;
- (a) by 10%, 15% and 25% (m/m) from the prescribed minimum size for the hand (rhizome) respectively; and
 - (b) by 10%, 15% and 25% (m/m) from the minimum diameter for the finger (segment) respectively.
- (c) In the case of Lowest Class ginger - unclassified.

Marking requirements

(5) Subject to the provisions of regulation 10(1): Part I, each container in which Class 1, Class 2, Class 3 and Lowest Class ginger is packed, shall be marked with:

- (a) the minimum and maximum mass in grams;
- (b) in the case of ginger fingers the expression "ginger fingers" or "fingers".

GREEN BEANS

12. The regulations for pods of beans of the varieties (cultivars) grown from *Phaseolus vulgaris* L. and *Phaseolus coccineus* L., are as follows:

Quality standards

(1) Subject to the regulations for Class 1, Class 2, Class 3 and Lowest Class green beans in subregulation 2 and the permissible deviations in subregulation 4 green beans shall –

- (a) be intact, except in the case of trimmed green beans: Provided that trimmed green beans must be clearly marked as "topped and tailed" or any other suitable expression indicating that the beans have been trimmed;
- (b) be free from decay;
- (c) be clean and free from foreign matter, including soil;
- (d) be free from Arthropoda infestation;
- (e) be free from insect damage or damage caused by other organisms;
- (f) be free from blemishes;
- (g) be free from cracks;
- (h) be free from injuries;
- (i) be free from bruises;
- (j) be free from abnormal external moisture;
- (k) be free from foreign odours;
- (l) be free from cold damage;
- (m) be free from sun-scorch;
- (n) be free from any other factors that affect or may affect the quality of the green beans detrimentally;
- (o) be free from hard endosperm;
- (p) be fresh and show no sign of withering;
- (q) be sound and attractive in appearance and have normal characteristics of the cultivar;
- (r) be of such development and condition as to enable them to withstand transport and handling; and
- (s) have a peduncle of at least 5 mm except in the case of trimmed beans.

- (2) (a) In the case of green beans classified as Class 1 –
- (i) the pods shall be closed, tender, young and turgescient;
 - (ii) the green beans shall be stringless, except in the case of green beans destined for slicing;
 - (iii) the seeds shall, if present, be small and soft; and
 - (iv) the pods shall be free from rust spots.
- (b) In the case of green beans classified as Class 2 and Class 3 ;
- (i) the pods shall be closed, reasonably tender, young and fairly turgescient;
 - (ii) the green beans shall be stringless, except in the case of green beans intended for slicing;
 - (iii) the seeds, if present, may not be too large and must be reasonably soft; and
 - (iv) the pods may have slight rust spots except in the case of needle beans.
- (c) In the case of Lowest Class green beans - unclassified.

Packing and sorting requirements

- (3) (a) The size is determined by the maximum width of the pod measured at right angles to the seam.
- (b) Class 1, Class 2 and Class 3 needle beans are divided into the following groups according to diameter:
- (i) 6 mm and smaller – very fine beans;
 - (ii) 9 mm and smaller – fine beans; and
 - (iii) 9 mm and more -other beans.
- (c) Sizing is not compulsory for green beans other than needle beans.
- (d) In the case of Lowest Class green beans - unclassified.

Permissible deviations with regard to quality standards

- (4) (a) Class 1 green beans may deviate from the quality standards for Class 1 with 5% by mass and with an additional 15% beans with stalks and a small part of the neck missing: Provided that the deviating green beans ;
- (i) at least comply with the quality standards for Class 2; and
 - (ii) do not exceed the following individual limits:
 - decay: 1%;
 - injuries: 3%;
 - beans with strings in the case of stringless varieties: 5%;
 - Arthropoda infestation: Limit set out in regulation 4(4)(c): Part 1.

- (c) Class 2 and Class 3 green beans may deviate from the quality standards for Class 2 with 15% and 25% respectively by mass and with an additional 30% beans with stalks and a small part of the neck missing: Provided that the deviating green beans ;
- (i) are fit for human consumption; and
 - (ii) do not exceed the following individual limits:
 - decay: 2% and 5% respectively;
 - injuries: 3%;
 - beans with strings in the case of stringless varieties: 5%;
 - Arthropoda infestation: Limit set out in regulation 4(4)(c): Part 1.
- (d) In the vase of Lowest Class green beans - unclassified.

Permissible deviations with regard to packing and sorting requirements

(5) Class 1, Class 2 and Class 3 green beans may deviate from the packing and sorting requirements set out in subregulation 3, with 10%, 15% and 25% respectively by diameter.

Marking requirements

(6) Subject to the provisions of regulation 10(1): Part 1 each container in which Class 1, Class 2, Class 3 and Lowest Class green beans are packed shall be marked with ;

- (a) the applicable size ;
 - (i) in the case of needle beans, indicated by the words "very fine", "fine" and "medium";
 - (ii) in the case of other beans (if sized), indicated by the minimum and maximum width of the pods;
- (b) the expression to indicate that the beans have been trimmed, where appropriate.

GREEN PEAS

13. The regulations for shelling green peas of varieties (cultivars) grown from *Pisum sativum* L. and peas intended for consumption in the pods or snow peas (mangetout peas) from *Pisum sativum* L. var. macrocarpon and snap peas from *Pisum sativum* L. var. saccharatum, are as follows:

Quality standards

(1) Subject to the regulations for Class 1, Class 2 and Class 3 green peas in subregulation 2 and the permissible deviations in subregulation 4 shall ;

- (a) be intact, except in the case of trimmed peas, snow peas, mangetout peas or snap peas: Provided that trimmed peas are clearly marked as such;
- (b) be free from decay;
- (c) be clean and free from foreign matter, including soil and parts of the flowers;
- (d) be free from Arthropoda infestation;
- (e) be free from insect damage, or damage caused by other organisms;
- (f) be free from blemishes;

- (g) be free from cracks, also in the case of the seeds;
 - (h) be free from bruises;
 - (i) be free from injuries;
 - (j) be free from abnormal external moisture;
 - (k) be free from foreign odours;
 - (l) be free from cold damage;
 - (m) be free from sun-scorch;
 - (n) be free from hard filaments or films in mangetout peas and snap peas;
 - (o) be free from any other factors that affect or may affect the quality of the green peas detrimentally;
 - (p) be fresh;
 - (q) have pods and peas that are young and tender;
 - (r) be sound and attractive in appearance and have normal characteristics of the cultivar; and
 - (s) be of such development and condition as to enable them to withstand transport and handling.
- (2) (a) The peas classified as Class 1 shall ;
- (i) in the case of shelling peas ;
 - (aa) have normally developed, tender, succulent and sufficiently firm, non-farinaceous seeds at least half full-grown but not full grown;
 - (bb) contain at least 5 seeds per pod;
 - (cc) have peduncles attached to pod; and
 - (ii) in the case of snap peas and mangetout peas seeds if present must be small and underdeveloped.
- (b) The peas classified as Class 2 and Class 3 shall ;
- (i) not be over developed;
 - (ii) in the case of shelling peas contain ;
 - (aa) at least 3 seeds per pod;
 - (bb) no over-mature seeds; and
 - (iii) in the case of mangetout peas and sugar snap peas seeds if present may be slightly more developed than in Class 1: Provided that over-mature peas are not allowed.
- (c) In the case of Lowest Class peas - unclassified.

Packing and sorting requirements

- (3) Sizing is not compulsory in the case of peas.

Permissible deviations with regard to quality standards

- (4) (a) Class 1 green peas may deviate from the quality standards for Class 1 with 5% by mass: Provided that the deviating peas ;
- (i) at least comply with the quality standards for Class 1; and
 - (ii) do not exceed the following individual limits:
 - decay: 1%;
 - Injuries: 3%;
 - Arthropoda infestation: Limit set out in regulation 4(4)(c): Part 1.
- (b) Class 2 and Class 3 green peas may deviate from the quality standards for Class 2 and Class 3 with 10% by mass: Provided that the deviating peas ;
- (i) are fit for human consumption;
 - (ii) do not exceed the following individual limits:
 - decay: 2% and 5% respectively;
 - injuries: 3%;
 - Arthropoda infestation: Limit set out in regulation 4(4)(c): Part 1.
- (c) In the case of Lowest Class green peas - unclassified.

Permissible deviations with regard to sorting and packing requirements

- (5) Class 1, Class 2 and Class 3 green peas may deviating from the packing and sorting requirements set out in subregulation 3, with 10%, 15% and 25% respectively by mass.

Marking requirements

- (6) Subject to the provisions of regulation 10(1): Part 1 each container in which Class 1, Class 2, Class 3 and Lowest Class green peas are packed with --
- (a) the expression "shelling peas", "mangetout peas", "sugar snap peas" or equivalent expression if the contents are not visible from the outside;
 - (b) "trimmed", "topped and tailed" or other relevant expression in the case of trimmed peas.

GREEN ONIONS

14. The regulations for green onions of the varieties (cultivars) of *Allium fistulosum* L, are as follows:

Quality standards

- (1) Subject to the regulations for Class 1, Class 2 and Class 3 and Lowest Class green onions in subregulation 2 and the permissible deviations in subregulation 6, green onions shall ;
- (a) be intact;
 - (b) be free from decay;
 - (c) be clean and free from foreign matter, including soil;

- (d) be free from Arthropoda infestation;
 - (e) be free from insect damage or damage caused by other organisms;
 - (f) be free from blemishes;
 - (g) be free from injuries;
 - (h) be free from cracks;
 - (i) be free from bruises;
 - (j) be free from abnormal external moisture;
 - (k) be free from seed stalks;
 - (l) be free from cold damage;
 - (m) be free from sun-scorch;
 - (n) be free from foreign odours;
 - (o) be free from any other factors that affect or may affect the quality of the green onions detrimentally;
 - (p) be fresh and show no sign of withering;
 - (q) be sound and attractive in appearance and have normal characteristics of the cultivar; and
 - (r) be of such development and condition as to enable them to withstand transport and handling.
- (2) The roots of green onions shall, in the case of ;
- (a) Class 1 not be longer than 30 mm; and
 - (b) Class 2 and Class 3 not be longer than 40 mm.
 - (c) In the case of Lowest Class green onions - unclassified.
- (3) The foliage of green onions shall be cut off at the same length.

Packing and sorting requirements

- (4) (a) Green onions are sorted and packed according to diameter.
 - (b) The minimum diameter for Class 1, Class 2 and Class 3 green onions is 10 mm.
 - (c) In the case of Lowest class green onions - unclassified.
- (5) Class 1, Class 2 and Class 3 green onions packed in the same packing shall be uniform in size and colour.

Permissible deviations with regard to quality standards

- (6) (a) Class 1 green onions may deviate from the quality standards for Class 1 with 5% by diameter: Provided that the deviating green onions ;

- (i) at least comply with the quality standards for Class 2;
 - (ii) do not have any defects rendering them unfit for human consumption; and
 - (iii) do not exceed the following individual limits:
 - decay: 1%;
 - injuries: 3%;
 - Arthropoda infestation: Limit as set out in regulation 4(4)(c): Part 1.
- (b) Class 2 and Class 3 green onions may deviate from the quality standards for Class 2 and Class 3 with 15% and 25% respectively by diameter: Provided that the deviating green onions ;
- (i) do not have any defects rendering them unfit for human consumption; and
 - (ii) do not exceed the following individual limits:
 - decay: 2% and 5% respectively;
 - injuries: 3%;
 - Arthropoda infestation: Limit as set out in regulation 4(4)(c): Part 1.

Permissible deviations with regard to packing and sorting requirements

(7) Class 1, Class 2 and Class 3 green onions may deviate from the packing and sorting requirements set out in subregulations 4 and 5, with 10%, 15% and 25% respectively by diameter.

Marking requirements

(8) Subject to the provisions of regulation 10(1): Part 1 each container in which the foilage of Class 1, Class 2, Class 3 and Lowest Class green onions, (from which the bulbs have been cut off) are packed, shall be marked "Chives" or "Schnittlouch".

CUCUMBERS

15. The regulation for cucumbers of the varieties (cultivars) of *Cucumis sativus* L., are as follows:

Quality standards

(1) Subject to the regulation for Class 1, Class 2, Class 3 and Lowest Class cucumbers in subregulation 2 and the permissible deviations in subregulation 5, cucumbers shall ;

- (a) be intact;
- (b) be free from decay;
- (c) be clean and free from foreign matter, including soil;
- (d) be free from Arthropoda infestation;
- (e) be free from insect damage or damage caused by other organisms;
- (f) be free from blemishes;
- (g) be free from injuries;

- (h) be free from bruises;
 - (i) be free from abnormal external moisture;
 - (j) be free from foreign odours;
 - (k) be free from cold damage;
 - (l) be free from sun-scorch;
 - (m) be free of bitter taste;
 - (n) be free from any other factors that affect or may affect the quality of the cucumbers detrimentally;
 - (o) be fresh and firm and show no sign of withering;
 - (p) be sound and attractive in appearance and have normal characteristics of the cultivar; and
 - (q) be of such development and condition as to enable them to withstand transport and handling.
- (2) (a) Class 1 cucumbers shall be ;
- (i) well developed: Provided that the seed must be soft;
 - (ii) well shaped and practically straight with the maximum height of the arc not more than 10 mm per 100 mm of the length of the cucumber; and
 - (iii) free of defects, including malformations and particularly those caused by seed formation.
- (b) Class 2 cucumbers shall be ;
- (i) reasonably developed: Provided that the seed must be soft;
 - (ii) virtually straight with the maximum height of the arc not more than 10 mm per 100 mm of the length of the cucumber; and
 - (iii) free of deformation caused by seed formation.
- (c) Class 3 cucumbers ;
- (i) shall be reasonably straight with the maximum height of the arc not more than 20 mm per 100 mm of the length of the cucumber; and
 - (ii) may have slight discolouration limited to one-third of the surface area of the cucumber.
- (d) In the case of Lowest Class - unclassified.

Packing and sorting requirements

- (3) (a) The minimum mass for Class 1, Class 2, and Class 3 cucumbers ;
- (i) grown under protection is 250 g; or

- (ii) grown in the open is 180 g.
 - (b) the minimum length for Class 1, Class 2 and Class 3 cucumbers grown under protection is ;
 - (i) 250 mm in the case of cucumbers with a mass of between 250 g and 500 g; and
 - (ii) 300 mm in the case of cucumbers with a mass of 500 g and more;
 - (c) The maximum difference in mass between the lightest and heaviest Class 1, Class 2 and Class 3 cucumber in the same packing shall not exceed ;
 - (i) 100 g if the lightest cucumber weigh between 180 g and 400 g; and
 - (ii) 150 g if the lightest cucumber weigh more than 400 g.
 - (d) In the case of Lowest Class cucumber - unclassified.
- (4) The maximum length for miniature cucumbers is 60 mm.

Permissible deviations with regard to quality standards

- (5) (a) Class 1 cucumbers may deviate from the quality standards for Class 1 with 5% by mass: Provided that the deviating cucumbers ;
 - (i) at least comply with the quality standards for Class 2; and
 - (ii) do not exceed the following individual limits:
 - decay: 1%;
 - injuries: 3%;
 - Arthropoda infestation: Degree as set out in regulation 4(4)(c): Part 1.
- (b) Class 2 and Class 3 cucumbers may deviate from the quality standards for Class 2 and Class 3 with 15% and 25% respectively by mass: Provided that the deviating cucumbers ;
 - (i) are fit for human consumption; and
 - (ii) do not exceed the following individual limits:
 - decay: 2% and 5% respectively;
 - injuries: 3%;
 - Arthropoda infestation: Degree as set out in regulation 4(4)(c): Part 1.
 - Bitter taste: 2%
- (c) In the case of Lowest Class – no tolerance.

Permissible deviations with regard to packing and sorting requirements

- (6) Class 1, Class 2 and Class 3 cucumbers may deviate from the packing and sorting requirements, set out in subregulation 4, with 10%, 15% and 25% respectively by number: Provided that the deviating cucumbers do not deviate by more than 10% from the specified size and weight limits.

Marking requirements

(7) Subject to the provisions of regulation 10(1): Part I each container in which Class 1, Class 2, Class 3 and Lowest Class cucumbers are packed shall be marked with ;

- (a) the expression "grown under protection", where applicable;
- (b) the expression "mini cucumbers" or "baby cucumber" or other appropriate term for miniature produce, where appropriate: Provided that where several types of miniature produce are mixed in the same packages, all products shall be mentioned; and
- (c) the minimum and maximum mass.

CABBAGE

16. The regulations for cabbage of the varieties (cultivars) of *Brassica oleraceae* L., are as follows:

Quality standards

(1) Subject to the regulations for Class 1, Class 2, Class 3 and Lowest Class cabbage in subregulation 3 and 4 and the permissible deviations in subregulation 6, cabbage shall ;

- (a) be intact;
- (b) be free from decay;
- (c) be clean and free from foreign matter, including soil;
- (d) be free from Arthropoda infestation;
- (e) be free from insect damage or damage caused by other organisms;
- (f) be free from blemishes;
- (g) be free from injuries;
- (h) not be split;
- (i) be free from bruises;
- (j) be free from abnormal external moisture;
- (k) be free from foreign odours;
- (l) be free from cold damage;
- (m) be free from sun-scorch;
- (n) be free from any other factors that affect or may affect the quality of the cabbage detrimentally;
- (o) be fresh and firm;
- (p) show no sign of flower development;
- (q) be sound and attractive in appearance and have normal characteristics of the cultivar; and

- (r) be of such development and condition as to enable them to withstand transport and handling;
- (2) The stem of the cabbage shall be cut off below the lowest point of leaf growth, the leaves should remain firmly attached, and the cut should be clean.
- (3) Class 1 cabbage ;
- (a) shall have a compact head;
- (b) shall have firmly attached leaves: Provided that some outer leaves may be removed; and
- (c) shall in the case of green savoy cabbage and early cabbage, be properly trimmed: Provided that a number of outer leaves may be left for protection.
- (4) Class 2 and Class 3 cabbage may ;
- (a) be less compact; and
- (b) some outer leaves may be removed.

Packing and sorting requirements

- (5) (a) Size in the case of normal cabbage, miniature cabbage, shall be determined by mass.
- (b) The minimum net mass per normal cabbage for Class 1, Class 2 and Class 3 shall be 350g.
- (c) The minimum mass per miniature cabbage for Class 1, Class 2 and Class 3 shall be 100g
- (d) The miniature cabbage shall also be sized according to diameter
- (e) The maximum diameter for miniature cabbage is 70mm
- (f) In the case of lowest class cabbage-unclassified

Permissible deviations with regard to quality standards

- (6) (a) Class 1 cabbage may deviate from the quality standards for Class 1 with 10% by number: Provided that the deviating cabbage ;
- (i) at least comply with quality standards for Class 2; and
- (ii) do not exceed the following individual limits:
- decay: 1%;
 - injuries: 3%;
 - Arthropoda infestation: Limit set out in regulation 4(4)(c): Part 1.
- (b) Class 2 and Class 3 cabbage may deviate from the quality standards for Class 2 and Class 3, with 15% and 25% respectively by number: Provided that the deviating cabbage --
- (i) are fit for human consumption;
- (ii) do not exceed the following individual limits:
- decay: 2% and 5% respectively;
 - injuries: 3%;