

**DEPARTEMENT VAN LANDBOU**

No. R. 946

27 Maart 1992

WET OP LANDBOUPRODUKSTANDAARDE, 1990  
(WET No. 119 VAN 1990)

REGULASIES BETREFFENDE BEHEER OOR DIE  
VERKOOP VAN PLUIMVEEVLEIS

Die Minister van Landbou het kragtens artikel 15 van die Wet op Landbouprodukstandaarde, 1990 (Wet No. 119 van 1990)—

- (a) die regulasies in die Bylae uitgevaardig;
- (b) bepaal dat genoemde regulasies op 1 Junie 1992 in werking tree; en
- (c) saamgelees met artikel 3 (2) van genoemde Wet, die regulasies gepubliseer by Proklamasie No. R. 200 van 1969, Goewermentskennisgewings Nos. R. 2077 en R. 2078 van 25 Julie 1969, R. 310 van 27 Februarie 1970, R. 1387 van 11 Augustus 1972, R. 1521 van 24 Augustus 1973, R. 894 van 9 Mei 1975 en R. 1003 van 13 Mei 1983 met ingang van die genoemde datum van inwerkingtreding herroep.

**BYLAE****Woordomsrywings**

1. In hierdie regulasies het enige woord of uitdrukking waaraan 'n betekenis in die Wet geheg is, daardie betekenis, en beteken—

“afval” die skoongemaakte maalmaag, lewer (sonder galblaas), hart en nek;

**DEPARTMENT OF AGRICULTURE**

No. R. 946

27 March 1992

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

REGULATIONS REGARDING CONTROL OVER THE  
SALE OF POULTRY MEAT

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

- (a) made the regulations in the Schedule;
- (b) determined that the said regulations shall come into operation on 1 June 1992; and
- (c) read together with section 3 (2) of the said Act, repealed the regulations published by Proclamation No. R. 200 of 1969, Government Notices Nos. R. 2077 and R. 2078 of 25 July 1969, R. 310 of 27 February 1970, R. 1387 of 11 August 1972, R. 1521 of 24 August 1973, R. 894 of 9 May 1975 and R. 1003 of 13 May 1983 with effect from the said date of commencement.

**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—

“absorbed moisture” means the moisture absorbed by a poultry carcass as a result of the washing and cooling thereof;

**"besending"** 'n hoeveelheid pluimveevleis van dieselfde tipe, klas of graad wat met dieselfde kode gemerk is, of wat op dieselfde tydstip in 'n vertrek, voertuig of koelkas aanwesig is;

**"bevrore"**, met betrekking tot pluimveevleis, 'n produktemperatuur van nie hoër nie as minus 12 °C;

**"binnegoed"** die spysverteringskanaal, die milt, die longe, en by 'n volwasse pluimee die geslagsorgane, maar nie ook die afval nie;

**"buitehouer"** 'n karton of kis wat meer as een houer pluimveevleis bevat;

**"diepbevrore"**, met betrekking tot pluimveevleis, 'n produktemperatuur van nie hoër nie as minus 18 °C;

**"die Wet"** die Wet op Landbouprodukstandaarde, 1990 (Wet No. 119 van 1990);

**"geabsorbeerde vog"** die vog wat deur 'n pluimveekarkas opgeneem word as gevolg van die was en verkoeling daarvan;

**"graad"**, met betrekking tot 'n pluimvee-abattoir, 'n graad wat deur die Hoofvleishigiënebeampte daaraan toegeken is ingevolge die regulasies kragtens die Wet op Higiëne by Diereslag, Vleis en Dierlike Produkte, 1967 (Wet No. 87 van 1967);

**"handelsmerk"** 'n handelsmerk soos omskryf in artikel 2 (1) van die Wet op Handelsmerke, 1963 (Wet No. 62 van 1963);

**"houer"** die pakket, sakkie of omhulsel waarin pluimveevleis verkoop word;

**"inspeksielot"**, met betrekking tot die bepaling van geabsorbeerde vog—

(a) in die geval van 'n Graad A- of Graad B-pluimvee-abattoir, die eerste 20 uit 25 gemerkte karkasse;

(b) in die geval van 'n Graad C-pluimvee-abattoir, die eerste 10 uit 15 gemerkte karkasse; en

(c) in die geval van 'n Graad D- of Graad E-pluimee-abattoir, die eerste vyf uit sewe gemerkte karkasse,

wat na verkoeling van die produksielyn herwin word;

**"karkas"** geslagte pluimee na bloeddreinerig, ontvering en verwydering van die binnegoed, kop en pote, maar waarby of waarin die afval, nadat dit behoorlik skoonmaak en apart verpak is, teruggeplaas mag wees;

**"klasbenaming"** 'n klasbenaming of alternatiewe klasbenaming in regulasie 9 bedoel;

**"penvere"** die onvolledig-ontwikkelde vere wat met verwydering bloederige follikels vertoon;

**"pluimveevleis"** die geslagte karkasse van *Gallus domesticus* (hoenders), *Meleagrus gallopavo* (kalkoene) en *Anas* (eende en makoue) asook enige porsies of gedeeltes van sodanige karkasse wat gewoonlik vir menslike gebruik verkoop word hetsy in sodanige of in gekapte vorm;

**"carcass"** means slaughtered poultry after blood drainage, plucking and the removal of the intestines, head and feet, but to which or in which the giblets may be included after they have been properly cleaned and packed separately;

**"chilled"**, with regard to poultry meat, means a product temperature of between minus 1 °C and plus 4 °C;

**"class designation"** means a class designation or an alternate class designation referred to in regulation 9;

**"consignment"** means a quantity of poultry meat of the same type, class or grade, marked with the same code, or which is present in a room, vehicle or refrigerator at the same time;

**"container"** means the package, pouch or wrapper in which poultry meat is sold;

**"deep frozen"**, with regard to poultry meat, means a product temperature of not higher than minus 18 °C;

**"food additive"** means an additive as defined in the regulations made under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972);

**"frozen"**, with regard to poultry meat, means a product temperature of not higher than minus 12 °C;

**"giblets"** means the cleaned gizzard, liver (without gall blader), heart and neck;

**"grade"**, with regard to a poultry abattoir, means a grade assigned to it by the Chief Meat Hygiene Officer in terms of the regulations under the Animal Slaughter, Meat and Animal Products Hygiene Act, 1967 (Act No. 87 of 1967);

**"inspection lot"**, with regard to the determination of absorbed moisture, means—

(a) in the case of a Grade A or Grade B poultry abattoir, the first 20 out of 25 marked carcasses;

(b) in the case of a Grade C poultry abattoir, the first 10 out of 15 marked carcasses;

(c) in the case of a Grade D or Grade E poultry abattoir, the first five out of seven marked carcasses,

which are recovered from the production line after cooling;

**"intestines"** means the complete digestive tract, the spleen, the lungs and, in the case of adult poultry, the genital organs, but excluding the giblets;

**"outer container"** means a carton or case that contains more than one container of poultry meat;

**"packer"** means a person dealing in the course of trade with poultry meat by processing and packing it for sale, and also a person on behalf of whom such product is processed and packed for sale and, in the case of such product that is imported into the Republic in the containers in which it is to be sold in the retail trade, the person importing it for sale;

**"pin feathers"** means the incomplete developed feathers that show bloody follicles when removed;

“**porsie**” ’n gedeelte van ’n karkas in item 4 van Tabel 1 vermeld;

“**produksielot**” ’n hoeveelheid pluimveevleis wat met dieselfde kode gemerk is of gemerk gaan word;

“**verkoel**”, met betrekking tot pluimveevleis, ’n produktemperatuur van tussen minus 1 °C en plus 4 °C;

“**verpakker**” iemand wat met pluimveevleis handel deur dit vir verkoop te prosesseer of te verpak, en ook iemand ten behoeve van wie so ’n produk vir verkoop geprosesseer of verpak word en, in die geval van sodanige produk wat in die Republiek ingevoer is in die houters waarin dit in die kleinhandel verkoop sal word, die persoon wat dit vir verkoop invoer; en

“**voedseladditief**” ’n additief soos omskryf in die regulasies uitgevaardig kragtens die Wet op Voedingsmiddels, Skoonheidsmiddels en Ontsmettingsmiddels, 1972 (Wet No. 54 van 1972).

#### **Beperking op die verkoop van pluimveevleis**

2. (1) Niemand mag, behoudends die bepalings van subregulasies (2) en (3), pluimveevleis in die Republiek verkoop nie tensy—

- (a) die pluimveevleis volgens die klasse en grade in regulasie 3 bedoel, verkoop word;
- (b) die pluimveevleis aan die standaard betrefende gehalte in regulasies 4 en 5 bedoel, voldoen;
- (c) die pluimveevleis in ’n houer en op ’n wyse in regulasies 6 en 7 bedoel, verpak is;
- (d) die vereistes in regulasie 8 bedoel in verband met die merk daarvan nagekom is; en
- (e) daardie pluimveevleis op die wyse of met die besonderhede in regulasies 9, 10, 11, 12 en 13 bedoel, gemerk is.

(2) Pluimveevleis wat—

- (a) bestem is vir verwerking of vir gebruik in die vervaardiging of bereiding van ’n ander produk; en
- (b) geprosesseer, gemarineer, met kruie en speserye behandel of met ander voedingsmiddels aangevul is,

is vrygestel van die verbod in subregulasie (1) bedoel.

(3) Die Uitvoerende Beampte kan iemand skriftelik, in die geheel of gedeeltelik, op die voorwaardes wat hy nodig ag, van die bepalings van subregulasie (1) vrystel.

#### **Klasse en grade pluimveevleis**

3. (1) Pluimveevleis van die tipe in kolom 1 van Tabel 1 vermeld, word, behoudends die bepalings van subregulasie (2), geklassifiseer in die klasse in kolom 2 van genoemde tabel daarteenoor vermeld en gegradeer volgens die grade in kolom 4 van genoemde tabel daarteenoor vermeld.

(2) Pluimveevleissnitte wat nie met die klasbenamings vir porsies in subregulasie (1) bedoel ooreenstem nie, kan in ooreenstemming met normale handelspraktyk benoem word: Met dien verstande dat die benaming nie met die klasbenamings vir porsies verwar word nie.

“**portion**” means a part of a carcass specified in item 4 of Table 1;

“**poultry meat**” means the slaughtered carcasses of *Gallus domesticus* (fowls), *Meleagrus gallopavo* (turkeys) and *Anas* (ducks and muscovies) as well as any portion or parts of such carcasses which are usually sold for human consumption, whether in such or in chopped form;

“**production lot**” means a quantity of poultry meat which is marked or intended to be marked with the same code;

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

“**trade mark**” means a trade mark as described in section 2 (1) of the Trade Marks Act, 1963 (Act No. 62 of 1963).

#### **Restrictions on the sale of poultry meat**

2. (1) No person shall, subject to the provisions of subregulations (2) and (3), sell any poultry meat in the Republic unless—

- (a) the poultry meat is sold according to the classes and grades referred to in regulation 3;
- (b) the poultry meat complies with the standards regarding quality, referred to in regulations 4 and 5;
- (c) the poultry meat is packed in a container and in a manner referred to in regulations 6 and 7;
- (d) the requirements regarding the marking thereof referred to in regulation 8, are complied with; and
- (e) that poultry meat is marked in the manner referred to in regulations 9, 10, 11, 12 and 13.

(2) Poultry meat—

- (a) intended for processing or for use in the manufacture or preparation of another product; and
- (b) which has been processed, marinated, treated with herbs and spices or which has been complemented with other foodstuffs,

shall be exempt from the prohibition referred to in subregulation (1).

(3) The Executive Officer may grant written exemption, entirely or partially, to any person on such conditions as he deems necessary, from the provisions of subregulation (1).

#### **Classes and grades of poultry meat**

3. (1) Poultry meat of a type referred to in column 1 of Table 1, shall, subject to the provisions of subregulation (2), be classified according to the classes specified in column 2 of the said table opposite thereto and graded according to the grades specified in column 4 of the said table opposite thereto.

(2) Poultry cuts which do not correspond to the class designations of portions referred to in subregulation (1), shall be designated in accordance with normal trade practice: Provided that such designations shall not be confused with the class designations of portions.

(3) Pluimveekarkasse word geklassifiseer —

- (a) as piepkuiken (poussin), braaikuiken, jong kalkoen of jong eend indien die punt van die *sternum* buigsaam is; en
- (b) as hen, haan, kalkoen of eend indien die punt van die *sternum* onbuigsaam of geossifiseerd is.

(4) Gradering word slegs op pluimveekarkasse gedoen.

#### Standaard vir grade

4. (1) 'n Pluimveekarkas wat as 'n graad in regulasie 3 (1) bedoel gegradeer is, moet aan die toepaslike standaard voldoen wat in kolom 2 of 3 van Tabel 2 teenoor die betrokke gehaltfaktor vermeld word.

(2) 'n Pluimveekarkas wat as Graad A of Graad B gegradeer is mag, behoudens die bepalings in die metode in regulasie 14 (1) omskryf, nie meer as 8 per sent geabsorbeerde vog bevat nie.

(3) 'n Karkas wat nie aan die vereistes vir Graad A of Graad B voldoen nie, moet in porsies of ander snitte opgesny of verder verwerk word.

(4) 'n Karkas is goed gevleis indien —

- (a) die vleis oor die hele lengte van die bors tot teen die rif van die borsbeen (*sternum*) strek; en
- (b) die been (*tibia*) en dy (*femur*) by die tibio-femorale en ischio-femorale gewrig dik en wyd is, met 'n goed-ge vulde voorkoms en beveleising wat vanaf die tibio-femorale gewrig tot by die tibio-metatarsale gewrig strek.

(5) 'n Karkas het 'n goeie bouvorm indien die borsbeen (*sternum*) nie-prominent, reguit, onbeskadig en sonder gebreke is.

(6) Die lengte van skeure en snye in die vel van 'n Graad B-karkas, uitgesonderd gewone proseseringsnye, moet —

- (a) op die bors, nie langer as 12 mm wees nie; en
- (b) op die res van die karkas, nie langer as 25 mm wees nie.

(7) 'n Karkas het 'n behoorlike en goed-verspreide vetbedekking indien geen rooi voorkoms op die bene of rug van die karkas en geen oormatige vet in die abdominale holte voorkom nie.

(8) Pluimveevleis mag voedseladditiewe bevat in die mate wat ingevolge die Wet op Voedingsmiddels, Skoonheidsmiddels en Ontsmettingsmiddels, 1972 (Wet No. 54 van 1972) veroorloof is.

(9) (a) In die geval van die borsvleis van 'n karkas wat met 'n fosfaat- of 'n ander chemiese oplossing behandel is, mag die massatoename van die karkas as gevolg van so 'n behandeling, op 'n massa-per-massa-basis bereken, nie meer as 4 per sent wees nie en die konsentrasie van die fosfaat in 'n fosfaatoplossing, op 'n massa-per-massa-basis bereken, nie meer as 0,5 per sent wees nie.

(b) Sodanige behandeling met 'n chemiese oplossing mag slegs op karkasse toegepas word wat minder as 4 per sent geabsorbeerde vog bevat.

(3) Poultry carcasses shall be classified —

- (a) as spring chicken (poussin), broiler, young turkey or young duck if the tip of the *sternum* is flexible; and
- (b) as hen, cock, turkey or duck if the tip of the *sternum* is rigid or ossified.

(4) Grading shall be done on poultry carcasses only.

#### Standards for grades

4. (1) A poultry carcass that is graded as a grade referred to in regulation 3 (1), shall comply with the applicable standards specified in columns 2 or 3 of Table 2 opposite the quality factor concerned.

(2) A poultry carcass that has been graded as Grade A or Grade B shall, subject to the provisions of the method prescribed in regulation 14 (1), not contain absorbed moisture of more than 8 per cent.

(3) A carcass that does not comply with the requirements of Grade A or Grade B, shall be cut into portions or other cuts or be processed further.

(4) A carcass is well-fleshed if —

- (a) the flesh over the whole length of the breast reaches the ridge of the breastbone (*sternum*); and
- (b) the leg (*tibia*) and thigh (*femur*) at the tibio-femoral and the ischio-femoral joint is thick and wide, with a plump appearance and fleshiness all the way from the tibio-femoral joint up to the tibio-metatarsal joint.

(5) A carcass has a good conformation if the breastbone (*sternum*) is non-prominent, straight, undamaged and without any deformities.

(6) The length of cuts and tears in the skin of a Grade B carcass, with the exception of the normal processing cuts, shall be —

- (a) not longer than 12 mm on the breast; and
- (b) not longer than 25 mm on the rest of the carcass.

(7) A carcass has a proper and well distributed fat covering if the legs or back of the carcass does not have a red appearance and no excessive fat is present in the abdominal cavity.

(8) Poultry meat may contain food additives in the amounts permissible in terms of the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972).

(9) (a) In the case of the breast meat of a carcass which is treated with a phosphate or another chemical solution, the mass increase of the carcass as a result of such treatment, calculated on a mass-per-mass basis, shall not be more than 4 per cent and the concentration of the phosphate in the phosphate solution, on a mass-per-mass basis, shall not be more than 0,5 per cent.

(b) Such a treatment with a chemical solution may only be carried out on carcasses containing less than 4 per cent absorbed moisture.

**Standaard vir porsies**

5. (1) Individuele porsies moet minstens voldoen aan die gehaltevereistes ten opsigte van die betrokke karkasdele vir Graad B soos in Tabel 2 vermeld.

(2) Hoogstens 20 persent van die vierkpunte van die porsies wat as vierke in 'n bepaalde houer verpak word, mag gekneus of ontwing wees.

(3) 'n Houer met porsies mag geen toegevoegde vel of vet bevat nie.

**Vereistes vir houers**

6. 'n Houer waarin pluimveevleis verpak word, moet—

- (a) sterk genoeg wees dat die inhoud daarvan nie tydens normale opbergings-, hanterings- en vervoerpraktike beskadig of besmet sal word nie; en
- (b) in die geval van herbruikbare houers wat tussen abattoirs, handelaars en verpakkingseenhede gebruik word, voor hergebruik gewas en ontsmet word.

**Verpakkingsvereistes**

7. (1) Verskillende tipes, klasse en grade pluimveekarkasse mag nie saam in dieselfde houer verpak word nie.

(2) Kruid of geurmiddels mag in 'n apart-verseelde waterdigte omhulsel in of by 'n karkas of by porsies ingesluit word.

(3) Indien enige afval by 'n karkas ingesluit word, moet dit—

- (a) afsonderlik in 'n geskikte omhulsel verpak word; en
- (b) so na as moontlik die organe van een voël bevat.

**Merk van houers**

8. (1) Die houer waarin pluimveevleis verpak word moet met die volgende besonderhede gemerk wees:

- (a) In die geval van karkasse en enkeltipe porsieverpakkings, met die toepaslike klasbenaming in regulasie 9 vereis.
- (b) In die geval van ander gedeeltes of snitte pluimveevleis, met die benaming in ooreenstemming met normale handelspraktik.
- (c) In die geval van pluimveekarkasse, met die toepaslike graadbenaming soos in regulasie 10 vereis.
- (d) Die uitdrukking "vars", "fresh", "verkoel", "chilled", "bevrore", "frozen", "diepbevrore" of "deep frozen", na gelang van die geval.
- (e) In die geval van enkeltipe porsieverpakkings met die klasbenaming of alternatiewe klasbenaming vir daardie porsies soos in kolom 2 en 3 teenoor item 4 van Tabel 1 vermeld.
- (f) In die geval van meervoudige tipe porsieverpakkings, met 'n benaming wat die toepaslike klasbenaming of alternatiewe klasbenaming in paragraaf (e) bedoel, insluit, of met 'n benaming ooreenkomstig normale handelspraktik.

**Standards for portions**

5. (1) Individual portions shall at least comply with the quality requirements regarding the carcass parts concerned as specified for Grade B in Table 2.

(2) Not more than 20 per cent of the wing tips packed as wings shall be bruised or dislocated.

(3) A container of portions shall not contain any added skin or fat.

**Requirements for containers**

6. A container in which poultry meat is packed shall—

- (a) be so strong that the contents will not be damaged or contaminated during normal handling or transport practices; and
- (b) in the case of re-useable containers used between abattoirs, the trade and packing units, be cleaned and disinfected before re-use.

**Packing requirements**

7. (1) Different types, classes or grades of poultry carcasses shall not be packed together in the same container.

(2) Spices or flavourants may be included in a separately sealed watertight wrapper with a carcass or portions.

(3) If any giblets are included in a carcass, it shall—

- (a) be packed in a suitable wrapper; and
- (b) approximate the organs of one bird.

**Marking of containers**

8. (1) The container in which poultry meat is packed shall be marked with the following particulars:

- (a) In the case of carcasses and single type portion packs, with the applicable class designation as required by regulation 9.
- (b) In the case of other parts or cuts of poultry meat, with the designation in accordance with normal trade practice.
- (c) In the case of poultry carcasses, with the applicable grade designation as required by regulation 10.
- (d) The expression "fresh", "vars", "chilled", "verkoel", "frozen", "bevrore", "deep frozen" or "diep bevrore", as the case may be.
- (e) In the case of single type portion packs with the class designation or alternate class designation for such portions specified in columns 2 and 3 opposite item 4 of Table 1.
- (f) In the case of multiple type portion packs with a designation which includes the applicable class designations or alternate class designations referred to in paragraph (c), or with a designation in accordance with normal trade practice.

**Aanduiding van klasbenaming**

9. (1) Die klasbenaming in regulasie 8 (1) (a) bedoel, wat op 'n houer of omhulsel van pluimveevleis gemerk word, moet die toepaslike klasbenaming of alternatiewe klasbenaming wees wat in kolom 2 of 3 van Tabel 1 vermeld word.

(2) Geen klasbenaming anders as die toepaslike klasbenaming mag op die houer van 'n pluimveekarkas of 'n enkeltipe porsieverpakking gemerk word nie.

(3) 'n Benaming in regulasie 8 (1) (b) en (f) bedoel, mag nie 'n wanvoorstelling uitmaak of regstreeks of by implikasie 'n misleidende indruk skep met betrekking tot die kwaliteit, aard of oorsprong van die betrokke pluimveevleis nie.

**Aanduiding van graadbenaming**

10. (1) Die graadbenaming van 'n pluimveekarkas wat op die houer daarvan gemerk word, moet die toepaslike graadbenaming wees wat in kolom 4 van Tabel 1 vermeld word.

(2) Geen graadbenaming anders as die toepaslike graadbenaming mag op die houer van 'n pluimveekarkas gemerk word nie.

**Indication of class designation**

9. (1) The class designation referred to in regulation 8 (1) (a), that is marked on the container or wrapper of poultry meat, shall be the applicable class designation or alternate class designation specified in columns 2 or 3 of Table 1.

(2) No class designation other than the applicable class designation may be marked on the container of a poultry carcass or single type portion pack.

(3) A designation referred to in regulations 8 (1) (b) and (f) shall not constitute a misrepresentation or may not directly or by implication create a misleading impression regarding the quality, nature or origin of the poultry meat concerned.

**Indication of grade designation**

10. (1) The grade designation of a poultry carcass that is marked on the container thereof, shall be the applicable grade designation specified in column 4 of Table 1;

(2) No grade designation other than the applicable grade designation shall be marked on a container of a poultry carcass.

**Aanduiding van verpakker**

11. (1) Die naam van die verpakker van pluimveevleis wat op 'n houer gemerk is, moet uit die voorletters en van of handelsnaam van die betrokke verpakker bestaan.

(2) Die adres van die verpakker van pluimveevleis wat op 'n houer gemerk is, moet—

- (a) behoudens die bepalings van subregulasie (3), bestaan uit die adres van die perseel in die Republiek waar daardie produk deur so 'n verpakker geprosesseer of verpak word of waar die gewone besigheidsplek van so 'n prosesseerder of verpakker geleë is, gevolg deur die naam van die dorp, voorstad en stad of landdrostdistrik waarin daardie perseel geleë is; en
  - (b) onmiddellik na die besonderhede in subregulasie (1) bedoel, op so 'n houer gemerk word.
- (3) Indien 'n produk namens iemand geprosesseer of verpak word—
- (a) moet die besonderhede in paragraaf (a) van subregulasie (1) bedoel, vervang word deur die voorletters en van of handelsnaam van so 'n persoon;
  - (b) moet die besonderhede in paragraaf (a) van subregulasie (2) bedoel, vervang word met die adres van die perseel in die Republiek waar die gewone besigheidsplek van so 'n persoon geleë is, gevolg deur die naam van die voorstad en stad of landdrostdistrik waarin daardie perseel geleë is;
  - (c) moet hierdie adres onmiddellik na die besonderhede in paragraaf (a) bedoel, op so 'n houer gemerk word; en
  - (d) kan die besonderhede in subregulasies (1) en (2) bedoel, daarbenewens op so 'n houer gemerk word.

(4) Indien pluimveevleis in die Republiek ingevoer word in die houer waarin dit in die kleinhandel verkoop sal word, moet sodanige houer met 'n aanduiding van die land van herkoms daarvan gemerk word.

**Aanduiding van produksielot**

12. (1) Die nommer van die produksielot en die datum van prosessering of verpakking van die pluimveevleis moet aangedui word deur 'n kode wat op die houer van daardie pluimveevleis gemerk is en wat uit 'n "beste teen", "best before", "gebruik voor" of "use by" datum mag bestaan.

(2) So 'n kode moet dieselfde wees op alle houers waarin 'n produk verpak is wat van dieselfde produksielot afkomstig is.

**Beperking op gebruik van sekere besonderhede**

13. (1) Geen woord, merk, illustrasie, afbeelding of ander metode van begripsuitdrukking wat 'n wanvoorstelling uitmaak of regstreeks of by implikasie 'n misleidende indruk skep of kan skep met betrekking tot die gehalte, aard, klas, graad of oorsprong van daardie pluimveevleis, mag op 'n houer van so 'n produk gemerk word nie.

**Indication of packer**

11. (1) The name of the packer of poultry meat that is marked on a container shall consist of the initials and surname or trade name of the packer concerned.

(2) The address of the packer of poultry meat that is marked on a container shall—

- (a) subject to the provisions of subregulation (3), consist of the address of the premises in the Republic where that product is processed or packed, or where the ordinary place of business of such processor or packer is situated, followed by the name of the town, suburb and city or magisterial district in which such premises is situated; and
  - (b) be marked on such container immediately after the particulars referred to in subregulation (1).
- (3) If a product has been processed or packed on behalf of a person—
- (a) the initials and surname or trade name of such person shall be substituted for the particulars referred to in paragraph (a) of subregulation (1);
  - (b) the address of the premises in the Republic where the ordinary place of business of such person is situated, followed by the name of the suburb and city or magisterial district in which those premises are situated shall be substituted for the particulars referred to in paragraph (a) of subregulation (2);
  - (c) this address shall be marked on such containers immediately after the particulars referred to in paragraph (a); and
  - (d) the particulars referred to in subregulations (1) and (2) may in addition be marked on such a container.

(4) If poultry meat is imported into the Republic in the container in which it is to be sold in the retail trade, such container shall be marked with an indication of the country of origin thereof.

**Indication of production lot**

12. (1) The number of the production lot and the date of processing or packing of the poultry meat shall be indicated by a code that is marked on the container of such poultry meat and may consist of a "best before", "beste teen", "use by" or "gebruik voor" date.

(2) Such a code shall be the same on all containers in which a product originating from the same production lot is packed.

**Restriction on use of certain particulars**

13. (1) No word, mark, illustration, depiction or other method of expression that constitutes a misrepresentation or directly or by implication creates or may create a misleading impression regarding the quality, nature, grade or origin of that poultry meat shall be marked on a container of such a product.



(2) Die woorde "natuurlik", "natural", "super", "ultra", "ekstra" of "extra" of enige ander woord of uitdrukking wat regstreeks of by implikasie die indruk skep of kan skep dat die pluimveevleis van 'n spesiale of bepaalde gehalte is, mag nie op die houer van so 'n produk gemerk word nie tensy die betrokke woord of uitdrukking deel van 'n handelsmerk is wat op so 'n houer verskyn.

(3) Geen aanspraak aangaande die afwesigheid van enige stof wat nie normaalweg in pluimveevleis voorkom nie, mag op die houer van so 'n produk gemerk word nie.

(4) Pluimveekarkasse mag slegs met die uitdrukking "Skroppoender" of "Free range" gemerk word indien—

- (a) sodanige karkasse afkomstig is van pluimvee wat gedurende die dag deurlopende toegang tot kampe in die buitlug het;
- (b) sodanige kampe hoofsaaklik met plantegroei bedek is; en
- (c) die grootte van so 'n kamp sodanig is dat voldoende hardloopruimte toegelaat is.

(5) Die bepalings van hierdie regulasie is *mutatis mutandis* van toepassing op besonderhede wat gemerk word op—

- (a) 'n buitehouer waarin een of meer houers pluimveevleis verpak is; en
- (b) 'n kennisgewing wat vertoon word by of in die nabyheid van pluimveevleis wat vir verkoop gehou of uitgestal word.

#### **Metode en prosedure betreffende geabsorbeerde vog**

14. (1) Die hoeveelheid geabsorbeerde vog van 'n inspeksielot waterverkoelde karkasse word bepaal volgens die metode in die Aanhangsel uiteengesit.

(2) Indien karkasse met water verkoel word, moet 'n toets vir geabsorbeerde vog binne een uur na aanvang van 'n werkskof in 'n pluimveeabattoir uitgevoer word en daarna minstens een keer elke agt uur herhaal word.

(3) Die gemiddelde geabsorbeerde vog van 'n inspeksielot mag nie agt persent oorskry nie.

(4) In die geval van so 'n toets in—

- (a) 'n Graad D en 'n Graad E pluimvee-abattoir, mag slegs een uit die vyf betrokke karkasse;
- (b) 'n Graad C pluimvee-abattoir, mag slegs twee uit die 10 betrokke karkasse; en
- (c) 'n Graad A en 'n Graad B pluimvee-abattoir, mag slegs drie uit die 20 betrokke karkasse,

meer as agt persent geabsorbeerde vog bevat.

(5) Indien meer as die toegelate getal karkasse meer as agt persent geabsorbeerde vog bevat, moet die nodige verstellings onmiddellik gedoen en 'n verdere toets onverwyld uitgevoer word.

(6) Indien die perke in subregulasie (4) bedoel, oorskry word, moet alle karkasse in die verkoeler slegs vir verwerking tot porsies aangewend word tot tyd en wyl 'n verdere toets resultate lewer wat binne daardie perke val.

(2) The words "natural", "natuurlik", "super", "ultra", "extra" or "ekstra" or any other word or expression that directly or by implication creates or may create the impression that the poultry meat is of a special or particular quality, shall not be marked on the container of such a product unless the word or expression concerned is part of the trade mark appearing on such a container.

(3) No claim regarding the absence of any substance that does not normally occur in poultry meat shall be marked on the container of such product.

(4) Poultry carcasses only may be marked with the expression "Free range" or "Skroppoender" if—

- (a) such carcasses are obtained from birds which have continuous day-time access to open air runs;
- (b) such runs are mainly covered with vegetation; and
- (c) the size of such an open air run is enough as to allow ample running space.

(5) The provisions of this regulation shall *mutatis mutandis* apply to particulars that are marked on—

- (a) an outer container in which one or more containers of poultry meat is packed; and
- (b) a notice displayed at or in the vicinity of poultry meat that is kept or displayed for sale.

#### **Method and procedure regarding absorbed moisture**

14. (1) The amount of absorbed moisture of an inspection lot of water-chilled carcasses shall be determined according to the method explained in the Annexure.

(2) If carcasses are chilled with water, a test for absorbed moisture shall be carried out within one hour after commencement of a workshift in a poultry abattoir and thereafter be repeated at least once every eight hours.

(3) The average absorbed moisture of an inspection lot may not exceed eight per cent.

(4) In the case of such a test in—

- (a) a Grade D and a Grade E poultry abattoir, only one out of the five carcasses concerned;
- (b) a Grade C poultry abattoir, only two out of the 10 carcasses concerned; and
- (c) a Grade A and a Grade B poultry abattoir, only three out of the 20 carcasses concerned,

may contain more than eight per cent absorbed moisture.

(5) If more than the permissible number of carcasses contain in excess of eight per cent absorbed moisture, the necessary adjustments shall be made immediately and a further test shall be carried out forthwith.

(6) If the limits referred to in subregulation (4) are exceeded, all carcasses in the chiller shall only be used for processing into portions until such time as a further test produces results that are within those limits.



(7) Die resultate van alle toetse moet aangeteken en vir minstens een jaar bewaar word.

(8) Die metode wat aangewend en die prosedure wat gevolg moet word wanneer bevrore pluimveekarkasse vir geabsorbeerde vog getoets word, is op aanvraag van die Uitvoerende Beampte: Landbouproduksstandaarde, Privaatsak X258, Pretoria, 0001, verkrygbaar.

#### Misdrywe en strawwe

15. Iemand wat die bepalings van hierdie regulasies oortree of versuim om daaraan te voldoen is aan 'n misdryf skuldig en by skuldigbevinding strafbaar met 'n boete van hoogstens R8 000 of met gevangenisstraf vir 'n tydperk van hoogstens twee jaar of met sowel daardie boete as daardie gevangenisstraf.

(7) The results of all tests shall be recorded and be kept for at least one year.

(8) The method to be employed and the procedure to be followed when frozen poultry carcasses are tested for absorbed moisture, is obtainable upon request from the Executive Officer: Agricultural Product Standards, Private Bag X258, Pretoria, 0001.

#### Offences and penalties

15. Any person who contravenes or fails to comply with the provisions of these regulations shall be guilty of an offence and upon conviction be liable to a fine not exceeding R8 000 or to imprisonment for a period not exceeding two years or to both such fine and imprisonment.

**TABEL 1**  
**KLASSE EN GRADE VIR PLUIMVEEVLEIS**  
[Reg. 3 (1)]

Type	Klasbenaming	Alternatiewe klasbenaming	Grade
1	2	3	4
1. Hoender .....	Piepkuiken .....	Poussin .....	Graad A, Graad B
	Braaikuiken .....	Braaihoender .....	Graad A, Graad B
	Hoender .....	Hen, haan, kookhoender ....	Graad A, Graad B
2. Kalkoen .....	Jong kalkoen .....	—	Graad A, Graad B
	Kalkoen .....	Kalkoenwyfie, kalkoen-mannetjie	Graad A, Graad B
3. Eend .....	Jong eend .....	—	Graad A, Graad B
	Eend .....	—	Graad A, Graad B
4. Porsies .....	Halfkarkas .....	Halwe karkas .....	
(Hoender-, Kalkoen- of Eend-)	Kwartkarkas .....	Voorkwart, agterkwart .....	
	Been .....	Dy plus boudjie .....	
	Dy .....	—	
	Boudjie .....	—	
	Vlerk .....	—	
	Bors .....	Borsstuk .....	

\* Geen graad.

**TABLE 1**  
**CLASSES AND GRADES FOR POULTRY MEAT**  
[Reg. 3 (1)]

Type	Class designation	Alternate class designation	Grade
1	2	3	4
1. Chicken ....	Spring Chicken .....	Poussin .....	Grade A, Grade B
	Broiler .....	—	Grade A, Grade B
	Chicken .....	Hen, cock, boiling chicken ..	Grade A, Grade B
2. Turkey .....	Young turkey .....	—	Grade A, Grade B
	Turkey .....	Adult hen, Adult Tom .....	Grade A, Grade B
3. Duck .....	Young duck .....	—	Grade A, Grade B
	Duck .....	—	Grade A, Grade B
4. Portions .....	Half carcass .....	—	
(Chicken, Turkey or Duck)	Quarter carcass .....	Front quarter, hind quarter .	
	Leg .....	Thigh plus drumstick .....	
	Thigh .....	—	
	Drumstick .....	—	
	Wing .....	—	
	Breast .....	—	

\* No grade.

**TABEL 2**  
**GEHALTESTANDAARDE VIR PLUIMVEEKARKASSE**  
(Reg. 4)

1	Gehalttestandaarde	
	Graad A	Graad B
2		
1. Beveleising:		
— algemeen.....	Goed .....	Redelik goed.
— bors.....	Goed ontwikkel, breed, lank en vlesig .	Goed ontwikkel.
— bene.....	Vlesig .....	Redelik vlesig.
2. Borsblasies .....	Geen .....	Hoogstens 350 mm <sup>2</sup> per karkas <sup>1)</sup> .
3. Skaaf- en verkleuringsmerke .....	Gesamentlike oppervlakte van minder as 650 mm <sup>2</sup> per karkas <sup>2)</sup> ; geen op die bors of dye nie	Gesamentlike oppervlakte minder as 1 200 mm <sup>2</sup> per karkas <sup>3)</sup> ; geen op die bors nie.
4. Bouvorm .....	Goed .....	Matige afwykings.
5. Breuke en ontwinging .....	Geen sigbare gebreekte been of ontwingte been of vlerk; een vlerkpunt mag verwyder wees	Nie meer as een sibare gebreekte been of ontwingte been of vlerk per karkas; vlerkpunte mag verwyder wees.
6. Kleur .....	Aantreklik, egalig wit tot liggeel oor die hele karkas, sonder gepigmenteerde follikels; vlerkpunte mag effens rooi vertoon	Egalig wit tot geel oor die hele karkas met hoogstens 12 gepigmenteerde follikels per karkas; vlerkpunte mag rooi vertoon.
7. Vel.....	Dun, plooibaar en vry van kneusplekke	Plooibaar en redelik vry van kneusplekke.
8. Skeure en snye in vel .....	Geen .....	Maksimum twee op bors en twee op res van karkas.
9. Vere en penvere.....	Nie meer as 5 vere en 5 penvere per karkas waarvan geen veer of penveer langer as 25 mm mag wees nie en geen op die bors of dye mag voorkom nie	Nie meer as 20 vere en penvere gesamentlik per karkas, waarvan slegs 2 langer as 25 mm mag wees en geen op die bors of dye mag voorkom nie.
10. Vetbedekking .....	'n Dun, egalige laag oor die bors, rug en dye	Onder- of oormatige vetbedekking.
11. Vriesbrand .....	Geen by verkoelde karkasse; klein en onopvallend by bevrore of diepbevrore karkasse	Geen by verkoelde karkasse; klein en onopvallend by bevrore of diepbevrore karkasse.

<sup>1)</sup> Beslaan 'n sirkel met 'n deursnee van minder as 22 mm.

<sup>2)</sup> Beslaan 'n sirkel met 'n deursnee van minder as 30 mm.

<sup>3)</sup> Beslaan 'n sirkel met 'n deursnee van minder as 40 mm.

**TABLE 2**  
**QUALITY STANDARDS FOR POULTRY CARCASSES**  
(Reg. 4)

Quality factor	Quality standards	
	Grade A	Grade B
1	2	
1. Fleshing:		
— general.....	Good .....	Fairly good.
— breast.....	Well developed, broad, long and fleshy .	Well developed.
— legs .....	Fleshy.....	Fairly fleshy.
2. Breast blisters .....	None .....	Not more than 350 mm <sup>2</sup> per carcass <sup>1)</sup> .
3. Abrasion and discolouration .....	Collective area less than 650 mm <sup>2</sup> per carcass <sup>2)</sup> ; none on the breast or thigh	Collective area less than 1 200 mm <sup>2</sup> per carcass <sup>3)</sup> ; none on the breast.
4. Conformation .....	Good .....	Moderate deviations.
5. Broken bones and dislocations .....	No visible broken bone or dislocated leg or wing; one wing tip may be removed	Not more than one visible broken bone or dislocated leg or wing per carcass; wing tips may be removed.

Quality factor	Quality standards	
	Grade A	Grade B
1	2	3
6. Colour .....	Attractive, uniformly white to light yellow over the entire carcass, without pigmented follicles; slight redness is permissible in wing tips	Uniformly white to light yellow over the entire carcass with not more than 12 pigmented follicles per carcass; redness is permissible in the wing tips.
7. Skin .....	Thin, pliable and free from contusions ...	Pliable and reasonably free from contusions.
8. Abrasions and cuts in the skin .....	None .....	Maximum two on the breast and two elsewhere on the carcass.
9. Feathers and pin feathers .....	Not more than five feathers and five pin feathers per carcass of which no-one is longer than 25 mm and none being on the breast or thighs	Not more than 20 feathers or pin feathers in total per carcass, of which only two may be longer than 25 mm and none on the breast or thighs.
10. Fat covering .....	A thin, even layer on the breast, back and thighs	Lean to excessive fat covering.
11. Freezer burn .....	None in chilled carcasses; small and unobtrusive in frozen or deep frozen carcasses	None in chilled carcasses; unobtrusive in frozen and deep frozen carcasses.

<sup>1)</sup> Covering a circle with a diameter of less than 22 mm.

<sup>2)</sup> Covering a circle with a diameter of less than 30 mm.

<sup>3)</sup> Covering a circle with a diameter of less than 40 mm.

### TABEL 3

#### LETTERGROOTTES VAN AANDUIDINGS

[(Reg. 8 (2) (d))]

Aard van besonderhede	Minimum vertikale hoogte van die kleinste letters en syfers
1	2
1. Aanduiding van klas- of ander benaming .....	4,0 mm
[Reg. 8 (1) (a), (b), (e) en (f) en 9]	
2. Aanduiding van graadbenaming .....	4,0 mm
[Reg. 8 (1) (c) en 10]	
3. Aanduiding van verpakker.....	2,0 mm
[Reg. 8 (1) (i) en 11]	
4. Aanduiding van land van oorsprong.....	2,0 mm
[Reg. 11 (4)]	
5. Aanduiding van nommer of kode om produksielot te identifiseer.....	3,0 mm
[Reg. 8 (1) (j) en 12]	
6. Die uitdrukking "vars", "verkoel", "bevore" of "diepbevore".....	3,0 mm
[Reg. 8 (1) (d)]	
7. Die uitdrukking "afval uitgesluit" of "sonder afval".....	3,0 mm
[Reg. 8 (1) (g)]	
8. Aanduiding van die soort pluimvee.....	4,0 mm
[Reg. 8 (1) (h)]	

**TABLE 3**  
**LETTER SIZES OF INDICATIONS**  
**[(Reg. 8 (2) (d))]**

Nature of particulars	Minimum vertical height of the smallest letters and figures
1	2
1. Indication of class or other designation ..... [Reg. 8 (1) (a), (b), (e) and (f) and 9]	4,0 mm
2. Indication of grade designation ..... [Reg. 8 (1) (c) and 10]	4,0 mm
3. Indication of packer ..... [Reg. 8 (1) (i) and 11]	2,0 mm
4. Indication of country of origin..... [Reg. 11 (4)]	2,0 mm
5. Indication of number and code to identify production lot..... [Reg. 8 (1) (j) and 12]	3,0 mm
6. The expression "fresh", "chilled", "frozen" or "deep frozen" ..... [Reg. 8 (1) (d)]	3,0 mm
7. The expression "giblets excluded" or "without giblets"..... [Reg. 8 (1) (g)]	3,0 mm
8. Indication of the poultry species ..... [Reg. 8 (1) (h)]	4,0 mm

### AANHANGSEL

#### METODE VIR DIE BEPALING VAN GEABSORBEERDE VOG BY WATERVERKOELDE PLUIMVEEKARKASSE

##### [Reg. 14 (1)]

- (a) Identifiseer en bepaal die massa tot die naaste 0,1 gram van elk van die voorgeskrewe getal ontweide karkasse wat van die produksielyn geneem word direk voordat die karkasse met water verkoel word. Hierdie verteenwoordig die beginmassa (I).
- (b) Plaas die gemerkte karkasse op dieselfde punt op die produksielyn terug.
- (c) Nadat die karkasse afgekoel en gedreineer het, word die massa van elk van die voorgeskrewe getal herwonne karkasse weer eens tot die naaste 0,1 gram bepaal. Hierdie verteenwoordig die finale massa (F).
- (d) Karkasse met ooglopende watersakke mag geignoreer word: Met dien verstande dat daar aan die inspeksielot-vereistes voldoen word.
- (e) Bepaal die persentasie geabsorbeerde vog van elke karkas met behulp van die volgende formule:

$$(F-I) \times 100 \\ = \% \text{ geabsorbeerde vog}$$

- (f) Bereken die gemiddelde persentasie geabsorbeerde vog van die inspeksielot.

### ANNEXURE

#### METHOD FOR THE DETERMINATION OF ABSORBED MOISTURE IN WATER CHILLED POULTRY CARCASSES

##### [Reg. 14 (1)]

- (a) Identify and determine the mass to the nearest 0,1 gram of each of the prescribed number of eviscerated carcasses which have been taken from the production line immediately prior to the water chilling process. This represents the initial mass (I).
- (b) Replace the marked carcasses on the production line at the same point.
- (c) After the carcasses have been chilled and drained, the mass of each of the prescribed number of recovered carcasses is again determined to the nearest 0,1 gram. This represents the final mass (F).
- (d) Carcasses with obvious water pockets may be ignored: Provided that the inspection lot requirements shall be adhered to.
- (e) Determine the percentage absorbed moisture of each carcass by means of the following formula:

$$(F-I) \times 100 \\ = \% \text{ absorbed moisture}$$

- (f) Determine the average percentage absorbed moisture of the inspection lot.