

DEPARTMENT OF AGRICULTURE

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, Brussels sprout, cabbages, carrots, capsicums, cauliflower, celery, chillies, courgettes, cucumber, endives, gem squashes, ginger, green beans, green onions, green peas, leeks, lettuce, okra, 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 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 pack-house code (with the exception of imported fresh vegetables), which is registered with the Executive Officer by the producer or pack-house as the case may be: Provided that:
 - (i) the pack-house 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", "Pack-house", "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 stencilling 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 2mm 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 vegetables 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 150g; and
 - (bb) the difference in mass between the lightest and heaviest endive in the same packing shall not exceed 100g; or
 - (ii) grown in open-air—
 - (aa) the minimum mass per endive shall be 200g; and
 - (bb) the difference in mass between the lightest and heaviest endive in the same packing shall not exceed 150g.
- (c) In the case of Class 2 and Class 3 endives:
- (i) grown under protection:
 - (aa) the minimum mass per endive shall be 100g; and
 - (bb) the difference in mass between the lightest and heaviest endives in the same packing shall not exceed 100g; or
 - (ii) grown in open air:

- (aa) the minimum mass per endives shall be 100g; and
 - (bb) the difference in mass between the lightest and heaviest endives in the same packing shall not exceed 100g.
- (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 100mm: 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 60mm.
- (b) The size groups for Class 1 artichokes with regard to the equatorial diameter of the heads are—
- (i) 130mm and more;
 - (ii) 110mm but less than 130mm;
 - (iii) 90mm but less than 110mm;
 - (iv) 75mm but less than 90mm; and
 - (v) 60mm but less than 75mm: Provided that a maximum diameter of 60mm and a minimum diameter of 35mm 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) 130mm and more;
 - (ii) 90mm but less than 130mm;
 - (iii) 60mm but less than 90mm;
 - (iv) 35mm but less than 60mm.
- (d) The size group for Lowest Class artichokes - unclassified.

Permissible deviations with regard to quality standards

- (5) (a) Class1 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 50mm in the case of the smallest size group (60mm to 75mm).
- (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.

ASPARAGUS

3. The regulations for asparagus of the varieties grown from *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;
 - (d) be free from Athropoda 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: Provided that asparagus if washed or cooled by water the asparagus shall be properly dried;
 - (j) be free from cold damage;
 - (k) be free from foreign odours;
 - (l) be free from any other factors that affect or may affect the quality of the asparagus detrimentally;
 - (m) be fresh and firm;
 - (n) have a sound and attractive appearance and have normal characteristics of the cultivar;
 - (o) be of such development and condition as to enable them to withstand transport and handling;
 - (p) 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 1cm; and
 - (q) 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 10mm 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 discoloration due to oxidation or age;
 - (vii) may have slight traces of rust which can be removed through normal scraping by the consumer; and
 - (viii) may show one or more cracks which in length, individually or collectively, not exceed 25mm and not be deeper than 3mm;
- (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 discoloration due to oxidation or age: Provided that it is restricted to two lengths of 50mm 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 25mm and not be deeper than 3mm.
- (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 10mm.
- (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 500g, 1kg or 2kg 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) 170mm to 220mm for long shoots: Provided that 270mm is the maximum length for green asparagus and violet green asparagus;
 - (b) 120mm to 170mm for short shoots; or
 - (c) 120mm 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) | 15mm | 15mm - 20mm |
| (ii) | 18mm | 18mm - 24mm |
| (iii) | 24mm | 24mm and more |
- (b) The diameter of the shoots of a particular size group packed in the same bundle, punnet of, if packed loose, in the same container shall deviate by not more than 10mm.
 - (c) In the case of individually packed shoots 10mm 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 10mm in the case of short and up to 20mm 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 2mm in the case of diameter and more than 10mm 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 20mm.
- (3) (a) Class 1 courgettes shall:
 - (i) be well-formed;
 - (ii) be practically straight;
 - (iii) have a maximum arc height of not more than 10mm per 100mm 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 25mm per 100mm 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 Lowest 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) 70mm to 140mm,
 - (ii) more than 140mm to 210mm,
 - (iii) more than 210mm to 300mm.
- (c) Class 1, Class 2 and Class 3 courgettes shall be packed according to the following masses:
 - (i) 101g and more,
 - (ii) 71g to 100 g,
 - (iii) 50g 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): Part1.
- (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): Part1.
- (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 55mm.
- (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 55mm.
- (c) In the case of Lowest Class 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 40mm; and
 - (ii) a maximum difference in diameter of 25mm 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 40mm; and
 - (ii) a maximum difference in diameter of 40mm 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) 150g for all lettuce, excluding Iceberg lettuce;
 - (ii) 300g for Iceberg lettuce; and
 - (iii) 100g for leaf lettuce.
 - (b) in the case of lettuce grown under protection is:
 - (i) 100g for all lettuce, excluding Iceberg lettuce;
 - (ii) 200g for Iceberg lettuce; and
 - (iii) 150g 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) 40g in the case of Class 1, Class 2 and Class 3 lettuce with a mass of less than 150g per lettuce;
 - (b) 100g in the case of Class 1, Class 2 and Class 3 lettuce with a mass of between 150g and 300g per lettuce;
 - (c) 150g in the case of Class 1, Class 2 and Class 3 lettuce with a mass of between 300g and 450g per lettuce; and
 - (d) 300g in the case of Class 1, Class 2 and Class 3 lettuce with a mass of 450g 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 sub-regulation 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 discoloration 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 last 5mm; and

- (ii) be clasped 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 110mm: Provided that there shall be no minimum diameter prescribed for miniature cauliflower.
- (4) The maximum diameter in the case of miniature cauliflower is 70mm.
- (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 40mm: 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 30mm 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 100mm 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 subregulation 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 1mm 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 discoloration: 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 discoloration: 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 Arthropods 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 30mm² is permissible for Class 1 and a blemish with an area of up to 40mm² 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 40mm² 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 over-development 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 80mm, 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 40mm; and
 - (b) in the case of globus or pear shaped aubergines 70mm.
- (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 20mm; and
 - (b) globus or pear shaped aubergines 25mm.
- (8) The maximum diameter in the case of miniature aubergines shall be 40mm.
- (9) The minimum mass per aubergine for Class 1 aubergines is 100g.
- (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
100g - 300g	75g
301g - 500g	100g
501g and more	250g

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 5mm from the minimum equatorial diameter; and
 - (iii) the mass shall be at least 90g.

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 50mm: 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 discoloration of 10mm in the case of carrots 80mm and shorter; or
 - (bb) have a purple or green discoloration of 20mm in the case of carrots longer than 80mm; and
 - (ii) may have one or more cracks which separately or collectively do not exceed—
 - (aa) 10mm in length and 2mm in depth in the case of carrots 80mm or shorter; and
 - (bb) 20mm in length and 2mm in depth in the case of carrots longer than 80mm.
 - (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 discoloration of 20mm in the case of carrots 100mm or shorter; or
 - (bb) have a purple or green discoloration of 30mm in the case of carrots longer than 100mm; and
 - (ii) may have one or more cracks which separately or collectively do not exceed 30mm in length and 3mm 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 20mm and 45mm respectively;
 - (b) the maximum difference in diameter between the smallest and the largest Class 1 carrot in the same packing shall not exceed 20mm;
 - (c) the minimum and maximum mass for Class 1 carrots is 50g and 200g respectively;
 - (d) the maximum difference in mass between the lightest and the heaviest Class 1 carrot in the same packing shall not exceed 150g; 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 10mm and 40mm respectively; and
 - (b) the minimum and maximum mass of early carrots is 8g and 150g respectively.
- (7) In the case of miniature carrots the carrot may not exceed 120mm 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 discoloration 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 150g each; and
 - (ii) fingers (segments) - at least 75g but not more than 150g 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 32mm 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) 6mm and smaller - very fine beans;
 - (ii) 9mm and smaller - fine beans; and
 - (iii) 9mm 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 case 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 30mm; and
 - (b) Class 2 and Class 3 not be longer than 40mm.
 - (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 10mm.
 - (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 foliage 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 "Schnittlauch".

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 10mm per 100mm 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 10mm per 100mm 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 20mm per 100mm of the length of the cucumber; and
 - (ii) may have slight discoloration 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 250g; or
 - (ii) grown in the open is 180g.
- (b) the minimum length for Class 1, Class 2 and Class 3 cucumbers grown under protection is;
- (i) 250mm in the case of cucumbers with a mass of between 250g and 500g; and
 - (ii) 300mm in the case of cucumbers with a mass of 500g 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) 100g if the lightest cucumber weigh between 180g and 400g; and
 - (ii) 150g if the lightest cucumber weigh more than 400g.
- (d) In the case of Lowest Class cucumber - unclassified.
- (4) The maximum length for miniature cucumbers is 60mm.

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%;
 - Arthropoda infestation: Limit 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 cabbage may deviate from the packing and sorting requirements set out in subregulation 5, with 10%, 15% and 25% respectively by mass: Provided that no early cabbage weigh less than 300g and no other cabbage weigh less than 400g.

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 cabbage are packed, shall be marked with the expression "mini cabbage" or "baby cabbage" 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.

GEM SQUASHES

17. The regulations for gem squashes 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 gem squashes and the permissible deviations in subregulation 3, gem squashes shall:
- (a) be intact;
 - (b) be well-formed;
 - (c) be free from decay;
 - (d) be clean free from visible foreign matter, including soil;
 - (e) be free from Arthropoda infestation;
 - (f) be free from insect damage or damage caused by other organisms;
 - (g) be free from blemishes;
 - (h) be free from cracks;
 - (i) be free from injuries;
 - (j) be free from bruises;
 - (k) be free from abnormal external moisture;
 - (l) be free from foreign odours;
 - (m) be free from cold damage;
 - (n) be free from sun-scorch;
 - (o) be free from any other factors that detrimentally affect or may affect the quality of the gem squashes;
 - (p) be fresh and 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 withstand transport and handling.

Packing and sorting requirements

- (2) (a) The minimum diameter for gem squashes:

- (i) classified as Class 1 is 50mm; and
 - (ii) classified as Class 2 and Class 3 is 40mm.
- (b) The maximum difference in diameter between the smallest and the largest gem squash in the same packing shall—
- (i) in the case of Class 1 gem squashes not exceed 5mm; and
 - (ii) in the case of Class 2 and Class 3 gem squashes not exceed 10mm.
- (c) In the case of Lowest Class gem squashes - unclassified.

Permissible deviations with regard to quality standards

- (3) (a) Class 1 gem squashes may deviate from the quality standards for Class 1 by not more than 10% by number: Provided that the deviating gem squashes:
- (i) at least comply with quality standards for Class 2;
 - (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 gem squashes 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 gem squashes:
- (i) do not have any defect 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

- (4) Class 1, Class, 2 and Class 3 gem squashes may deviate from the packing and sorting requirements as set out in subregulation 2, by not more than 10%, 15% and 25% respectively by number.

OKRA

18. The regulations for okra of the varieties (cultivars) of *Hibiscus esculentus* L, are as follows:

Quality standards

- (1) Subject to the permissible deviations in subregulation 2, okra 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 from any other factors that affect or may affect the quality of the okra detrimentally;
- (n) be fresh and show no sign of withering;
- (o) be sound and attractive in appearance and have normal characteristics of the cultivar; and
- (p) be of such development and condition as to enable them to withstand transport and handling.

Permissible deviations with regard to quality standards

- (2) (a) Class 1 okra may deviate from the quality standards for Class 1 with 5% by mass: Provided that the deviating okra:
 - (i) are fit for human consumption; 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 okra may deviate from the quality standards for Class 2 and Class 3 with 15% and 25% respectively by mass: Provided that the deviating okra:
 - (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.

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

PUMPKINS

19. The regulations for pumpkins of varieties (cultivars) of *Cucurbita maxima* L. are as follows:

Quality standards

- (1) Subject to the regulations for Class 1, Class 2, Class 3 and Lowest Class pumpkins in subregulation 2 and the permissible deviations in subregulation 4, pumpkins 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 damages 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 frost damage;
 - (m) be free from sun-scorch;
 - (n) be free from any other factors that affect or may affect the quality of the pumpkin detrimentally;
 - (o) be fresh and firm;
 - (p) be sound and attractive in appearance and have normal characteristics of the cultivar; and
 - (q) be developed and of such conditions as to enable them to withstand transport and handling.
- (2) (a) Class 1 pumpkins:

- (i) shall be free from defects.
- (b) Class 2 and Class 3 pumpkins—
 - (i) may show the following slight defects: Provided that the fruit is not affected:
 - colouring;
 - skin;
 - shape and development.

Packing and sorting requirements

- (3) (a) The minimum mass per pumpkin is:
 - (i) in the case of Class 1 pumpkins 1 000g; and
 - (ii) in the case of Class 2 and Class 3 pumpkins 800g.
- (b) The maximum difference between the lightest and heaviest pumpkin in the same packing shall—
 - (i) in the case of Class 1 pumpkins not exceed 200g; and
 - (ii) in the case of Class 2 and Class 3 pumpkins not exceed 300g.
- (c) In the case of Lowest Class pumpkin - unclassified.

Permissible deviations with regard to quality standards

- (4) (a) Class 1 pumpkins may deviate from quality standards for Class 1 with 10% by number: Provided that the deviating pumpkins:
 - (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: Degree as set out in regulation 4(4)(c): Part 1.
- (b) Pumpkins classified as Class 2 and Class 3 may deviate with 15% and 25% respectively by number: Provided that the individual limits mentioned in sub-regulation 1 are not exceeded and the following individual limits are not exceeded:
 - (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: 2% and 5% respectively;
- injuries: 3%.
- Arthropoda infestation: Degree as set out in regulation 4(4)(c): Part1.

Permissible deviations with regard to packing and sorting requirements

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

SWEET POTATOES

20. The regulations for sweet potatoes of the tuber of the varieties (cultivar) *Ipomoea batatas* L, are as follows:

Quality standards

- (1) Subject to the regulations for Class 1, Class 2, Class 3 and Lowest Class sweet potatoes in subregulation 2 and the permissible deviations, in subregulation 4 sweet potatoes 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 and mechanical damage: Provided that 5% (m/m) is permissible if the depth of the mark does not exceed 2mm in the case of Class 1 and 4mm in the case of Class 2;
 - (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 frost damage;
 - (m) be free from sun-scorch;
 - (n) be free from any other factors that affect or may affect the quality of the sweet potatoes detrimentally;
 - (o) be fresh and firm;

- (p) be sound and attractive in appearance and have normal characteristics of the cultivar;
 - (q) be developed and of such conditions as to enable them to withstand transport and handling; and
 - (r) not show any malformation: Provided that up to 10% (m/m) is permissible in the case of Class 1 and up to 15% (m/m) is permissible in the case of Class 2.
- (2) (a) Sweet potatoes classified as Class 1 may:
- (i) be abraded on not more than 20% of the tuber area: Provided that no sign of progressive development of abrasion is visible;
 - (ii) have one dry growth crack with a maximum depth of 3mm, a maximum length of 25mm and a maximum width of 3mm;
 - (iii) have one insect damage mark with a maximum depth and diameter of 2mm;
 - (iv) have latex stains with a- maximum length of 25mm and a maximum width of 5mm;
 - (v) have broken sealed tips with a maximum diameter of 17mm; and
 - (vi) not have sprouts.
- (b) Sweet potatoes classified as Class 2 and Class 3 may:
- (i) be abraded on not more than 50% of tuber area: Provided that no sign of progressive development of abrasion is visible;
 - (ii) have two dry growth cracks with a maximum depth of 6mm, a maximum length of 30mm and a maximum width of 6mm;
 - (iii) have two insect damage marks with a maximum depth and diameter of 4mm;
 - (iv) have latex stains with a maximum length of 25mm and a maximum width of 5mm;
 - (v) have sealed broken tips with a maximum diameter of 25mm; and
 - (vi) have two sprouts per tuber with a maximum length of 3mm or three sprouts with a maximum length of 2mm.
- (c) In the case of Lowest Class sweet potatoes - unclassified.

Packing and sorting requirements

- (3) Class 1, Class 2 and Class 3 sweet potatoes are sorted and packed according to mass into the following size groups:
- (a) Extra large 601g-1 000g
 - (b) Large 351g- 600g

- (c) Medium 201g- 350g
- (d) Small 100g-200g

Permissible deviations with regard to quality standards

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

Permissible deviations with regard to packing and sorting requirements

- (5) Class 1, Class 2 and Class 3 sweet potatoes may deviate from the size groups as follows:
 - (a) too small 10%, 15% and 25% respectively;
 - (b) too large 10%, 15% and 25% respectively;
 - (c) too small and too large collectively 10%, 15% and 25% respectively.

Marking requirements

- (6) Subject to the provisions of regulation 10(1): Part I a container in which Class 1, Class 2, Class 3 and Lowest Class sweet potatoes are packed shall also be marked with the size group.

PARSLEY

21. The regulations for parsley of the varieties (cultivars) of *Petroselinum crispum* Nym. Ex. A.W. Mill., are as follows:

Quality standards

- (1) Subject to the regulations for Class 1, Class 2, Class 3 and Lowest Class parsley in subregulation 2 and the permissible deviations in subregulation 4, each parsley 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 injuries;
 - (g) be free from abnormal external moisture;
 - (h) be free from foreign odours;
 - (i) be free from cold damage;
 - (j) be free from sun-scorch;
 - (k) be free from any other factors that detrimentally affect or may affect the quality of the parsley;
 - (l) be fresh and show no sign of withering;
 - (m) be sound and attractive in appearance and have normal characteristics of the cultivar; and
 - (n) be of such development and condition as to enable it to withstand transport and handling.
- (2) If cut off, the roots of parsley shall be cut off directly under the juncture of the leaves.

Packing and sorting requirements

- (3) If Class 1 parsley is packed in bunches, each bunch shall weigh at least 50g.

Permissible deviations with regard to quality standards

- (4) (a) Class 1 parsley may deviate from the quality standards for Class 1 by not more than 5% by mass: Provided that the deviating parsley:
- (i) at least complies with quality standards for Class 2; and
 - (ii) does 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 parsley may deviate from the quality standards for Class 2 and Class 3 by not more than 15% and 25% respectively by mass: Provided that the deviating parsley:
- (i) does not have any defect rendering it unfit for human consumption; and
 - (ii) does 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 parsley - unclassified.

LEEKS

22. The regulations for Leeks of the varieties (cultivars) of *Allium porrum L*, are as follows:

Quality standards

- (1) Subject to the regulations for Class 1, Class 2, Class 3 and Lowest Class Leeks in subregulation 3 and the permissible deviations in subregulation 5, leeks shall:
- (a) be intact: Provided that the roots and ends of the leaves may be cut;
 - (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 leeks detrimentally;
 - (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 developed and of such condition as to enable them to withstand transport and handling;
 - (r) in the case of miniature leeks, free from filament and woodiness.
- (2) The leaves of the leeks shall, if cut, be cut off neatly and the roots, if cut, shall be cut off without damaging the base of the leek.
- (3) (a) Leeks classified as Class 1 leeks shall be white to greenish white for at least one third of the total length or half of the sheathed part.
- (b) Leeks classified as Class 2 and Class 3 Leeks:
- (i) shall be white to greenish white for at least a quarter of the total length or one third of the sheathed part;
 - (ii) may have a tender flowering stem, provided that it is enclosed within the sheathed part; and
 - (iii) may have slight bruising damage caused by thrips and slight traces of rust on the leaves only.
- (c) In the case of Lowest Class leeks--: unclassified.

Packing and sorting requirements

- (4) (a) The minimum diameter for all Class 1, Class 2 and Class 3 leeks measured above the swelling of the neck, is 8mm for early leeks and 10mm for other leeks.
- (b) The diameter of the largest Class 1, Class 2 and Class 3 leeks in the same packaging shall not be more than twice the diameter of the smallest leek.
- (c) In the case of miniature leeks—
- (i) the minimum diameter is 8mm; and
 - (ii) the maximum diameter is 22mm.

Permissible deviations with regard to quality standards

- (5) (a) Class 1 leeks may deviate from the quality standards for Class 1 with 5% by mass: Provided that the deviating leeks:
- (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 leeks may deviate from the quality standards for Class 2 and Class 3 with 15% and 25% respectively by mass: Provided that the deviating Leeks:
- (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.

Permissible deviations with regard to packing and sorting requirements

- (6) Class 1, Class 2 and Class 3 leeks, may deviate from the packing and sorting requirements, set out in subregulation 4, with 10%, 15% and 25% respectively by number.

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 leeks are packed shall be marked with:
- (a) the number of bundles if leeks are packed in bundles;
 - (b) the expression "early leeks", where appropriate; and
 - (c) the expression "mini leeks" or "baby leeks" 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.

RHUBARB

23. The regulations and requirements for rhubarb of the varieties (cultivars) of *Rheum rhaponticum* L. are as follows:

Quality standards

- (1) Subject to the regulations for Class 1, Class 2, Class 3 and the Lowest Class rhubarb in subregulation 2 and the permissible deviations in subregulation 4, each rhubarb shall:

- (a) be intact;
 - (b) be free from decay;
 - (c) be clean and free from visible foreign matter, including soil;
 - (d) be free from Arthropoda infestation;
 - (e) be free from insect damage or damage caused by other organisms;
 - (f) be smooth and not excessively fibrous;
 - (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 from rust;
 - (n) be free from any other factors that detrimentally affect or may affect the quality of the rhubarb;
 - (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 them to withstand transport and handling.
- (2) The leaves of the rhubarb, measured from the top of the leaf-stalk, shall not be longer than 50mm.

Packing and sorting requirements

- (3) (a) Rhubarb is packed and sorted according to the length of the leaf-stalk and the maximum diameter measured at the mid-point of the leaf-stalk.
- (b) The minimum length of the leaf-stalk:
- (i) in the case of Class 1 rhubarb:
 - (aa) grown under protection, is 250mm; or
 - (bb) grown in the open, is 200mm; or
 - (cc) grown in the open, without forcing, is 250mm; and

- (ii) in the case of Class 2 and Class 3 rhubarb:
 - (aa) grown under protection, is 200mm; or
 - (bb) grown in the open, is 150mm; or
 - (cc) grown in the open, without forcing, is 200mm.
- (c) The minimum diameter in the case of:
 - (i) Class 1 rhubarb:
 - (aa) grown under protection, is 15mm; or
 - (bb) grown in the open, is 20mm; or
 - (cc) grown in the open, without forcing, is 20mm; and
 - (ii) Class 2 and Class 3 rhubarb:
 - (aa) grown under protection, is 10mm; or
 - (bb) grown in the open, is 15mm; or
 - (cc) grown in the open, without forcing, is 15mm.

Permissible deviations with regard to quality standards

- (4) (a) Class 1 rhubarb may deviate from the quality standards with not more than 5% by number or mass: Provided that the deviating rhubarb:
 - (i) at least complies with the quality standards for Class 2; and
 - (ii) does 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 rhubarb may deviate from the quality standard for Class 2 and Class 3 with not more than 15% and 25% respectively by number or mass: Provided that the deviating rhubarb:
 - (i) does not have any defects rendering it unfit for human consumption; and
 - (ii) does 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

- (5) Class 1, Class 2 and Class 3 rhubarb may deviate from the packing and sorting requirements as set out in subregulation 3, with not more than 10%, 15% and 25% respectively by number: Provided that Class 1 rhubarb shall not deviate by more than 20mm in length and 5mm in diameter from the minimum standards.

RADISHES

24. The regulations for radishes of the varieties (cultivars) of *Raphanus sativus* L, are as follows:

Quality standards

- (1) Subject to the regulations for Class 1, Class 2, Class 3 and Lowest Class radishes in subregulation 3 and the permissible deviations in subregulation 6, radishes shall:
 - (a) be intact: Provided that the terminal rootlet may be cut.;
 - (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 radishes;
 - (o) neither be hollow nor woody;
 - (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 foliage of the radishes, if present, shall be fresh, green and sound and shall not be longer than 50mm.
- (3)
 - (a) Class 1 radishes shall be free from cracks.
 - (b) Class 2 and Class 3 radishes may have slight cracks due to washing or handling or slight healed cracks which do. not penetrate as far as the core.

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

Packing and sorting requirements

- (4) Class 1, Class 2 and Class 3 radishes shall be packed:
- (a) without foliage; or
 - (b) with foliage.
- (5) (a) Radishes shall be packed and sorted according to diameter.
- (b) The minimum diameter in the case of Class 1 radishes is 15mm.
 - (c) The maximum difference in diameter between the smallest and largest Class 1 radish in the same packing shall exceed 10mm.
 - (d) No sizing prescribed for Class 2 and Class 3.

Permissible deviations with regard to quality standards

- (6) (a) Class 1 radishes may deviate from the quality standards for Class 1 with 5% by diameter: Provided that the deviating radishes:
- (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 radishes may deviate from the quality standards for Class 2 and Class 3 with 15% and 25% respectively by diameter Provided that the deviating radishes:
- (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.

Permissible deviations with regard to packing and sorting requirements

- (7) Class 1, Class 2 and Class 3 radishes may deviate from the packing and sorting requirements, set out in subregulation 4, with 10%, 15% and 25% respectively by diameter: Provided that the diameter of the smallest radish shall not be smaller than 10 mm.

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 radishes are packed shall be marked with:
- (a) the number of bundles, if radishes are packed in bundles; and
 - (b) the minimum and maximum diameter of the radishes where applicable.

TURNIPS

25. The regulations for turnips of the varieties (cultivars) of *Brassica rapa* L, are as follows:

Quality standards

- (1) Subject to the regulations for Class 1, Class 2, Class 3 and Lowest Class turnips the permissible deviations in subregulation 4, turnips 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 turnips detrimentally;
 - (o) be fresh and firm;
 - (p) be tender and juicy;
 - (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) be free from cracks.

Packing and sorting requirements

- (2) Class 1, Class 2 and Class 3 turnips shall be packed:
 - (a) without foliage; or
 - (b) with foliage: Provided that the foliage shall be fresh, green and sound;
 - (c) baby or miniature turnips shall have a minimum diameter of 25mm and a maximum diameter of 35mm;
 - (d) baby or miniature turnips shall have a maximum stalk length of 10mm.
- (3) (a) Turnips are packed and sorted according to diameter.
- (b) The minimum diameter in the case of Class 1 turnips is 40mm.

Permissible deviations with regard to quality standards

- (4) (a) Class 1 turnips may deviate from the quality standards for Class 1 with 5% by mass: Provided that the deviating turnips:
 - (i) are fit for human consumption;
 - (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 turnips may deviate from the quality standards for Class 2 and Class 3 with 15% and 25% respectively by mass: Provided that the deviating turnips:
 - (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.

Permissible deviations with regard to packing and sorting requirements

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

CELERY

26. The regulations for celery of the varieties (cultivars) of *Apium graveolens* L., are as follows:

Quality standards

- (1) Subject to the regulations for Class 1, Class 2, Class 3 and Lowest Class celery and the permissible deviations in subregulation 5, each celery shall:
 - (a) be intact: Provided that the upper leaf part may be removed;
 - (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 abnormal external moisture;
 - (i) be free from foreign odours;
 - (j) be free from cold damage;
 - (k) be free from sun-scorch;
 - (l) be free from cavities, suckers and flower stems;
 - (m) be free from any other factors that detrimentally affect or may affect the quality of the celery;
 - (n) be fresh and show no sign of withering;
 - (o) be sound and attractive in appearance and have normal characteristics of the cultivar; and
 - (p) be of such development and condition as to enable it to withstand transport and handling.
- (2) Blanched celery shall be white to yellowish-white or greenish-white in colour for at least half of its length.
- (3) The main root shall be well cleaned and not exceed 50mm in length.

Packing and sorting requirements

- (4) (a) Celery shall be packed and sorted as small, medium and large according to mass.

- (b) The minimum and maximum mass groups for Class 1, Class 2 and Class 3 celery are:
- (i) small - 150g to 500g
 - (ii) medium - 501g to 800g; and
 - (iii) large - 801g and more.
- (c) The maximum difference in mass between the lightest and heaviest Class 2 and Class 3 celery in the same packing shall, in the case of:
- (i) small, not exceed 100g;
 - (ii) medium, not exceed 150g; and
 - (iii) large, not exceed 200g; and
- (d) The minimum mass in the case of Class 2 and Class 3 celery is 150g.
- (e) In the case of Lowest Class celery - unclassified.

Permissible deviations with regard to quality standards

- (5) (a) Class 1 celery may deviate from the quality standards for Class 1 by not more than 5% by mass: Provided that the deviating celery:
- (i) at least complies with quality standards for Class 2; and
 - (ii) does 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 celery may deviate from the quality standards for Class 2 by not more than 15% and 25% respectively by mass: Provided that the deviating celery:
- (i) does not have any defect rendering it unfit for human consumption; and
 - (ii) does 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

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

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 celery are packed shall be marked with the expression "small", "medium" or "large", as the case may be.

CAPSICUMS

27. The regulations for capsicums of varieties (cultivars) *Capsicum annuum* L., are as follows:

Quality standards

- (1) Subject to the regulations for Class 1, Class 2, Class 3 and Lowest Class capsicums and the permissible deviations in subregulation 5 capsicums shall:
 - (a) be free from decay;
 - (b) be free from foreign matter;
 - (c) be free from insect damage;
 - (d) be free from blemishes;
 - (e) be free from cracks: Provided that a collective length of up to 30mm is permissible in the case of Class 2;
 - (f) be free from injuries;
 - (g) be free from bruises;
 - (h) be free from frost damage;
 - (i) be free from sun-scorch: Provided that an area of 10mm² is permissible in the case of Class 2;
 - (j) be free from foreign odours;
 - (k) be free from soil;
 - (l) be free from any other factors that affect or may affect the quality of the capsicums detrimentally;
 - (m) be fresh and firm;
 - (n) be of a colour typical of cultivar concerned; and
 - (o) be uniform in size and colour.
- (2) Capsicums are divided into four types according to shape:
 - (a) elongated (pointed) capsicums;
 - (b) square blunt capsicums;
 - (c) square pointed capsicums; or
 - (d) flat capsicums.

- (3) (a) In the case of Class 1 capsicums the stalk may be slightly damaged but the calyx shall be intact.
- (b) In the case of Class 2 and Class 3 capsicums the calyx may be damaged or cut off.
- (c) In the case of Lowest Class capsicums - unclassified.

Packing and sorting requirements

- (4) (a) Capsicums shall be packed:
 - (i) according to the diameter measured at the stalk end of the elongated pointed capsicums, square blunt capsicums and square pointed capsicums; and
 - (ii) according to the equatorial diameter in the case of flat capsicums.
- (b) The minimum diameter for Class 1, Class 2 and Class 3:
 - (i) elongated pointed capsicums is 30mm;
 - (ii) square blunt capsicums is 50mm;
 - (iii) square pointed capsicums is 40mm; and
 - (iv) flat capsicums is 55mm.
- (c) The maximum difference in diameter between the largest and smallest capsicum in the same packing may not exceed 20mm.
- (d) Capsicums shall be packed separately as monocot colours.
- (e) Capsicums of different colours shall be packed separately: Provided that a mixture of capsicums of different colours is allowed if the size and quality are uniform and the same number of capsicums of each colour is present.

Permissible deviations with regard to quality standards

- (5) (a) Class 1 capsicums may deviate from the quality standards for Class 1 with 5% by mass: Provided that the capsicums:
 - (i) at least comply with the quality standards for Class 2; and
 - (ii) does 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 capsicums may deviate from the quality standards for Class 2 and Class 3 with 15% and 25% respectively by diameter: Provided that the capsicums:
 - (i) are fit for human consumption; and

(ii) does 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

(6) Class 1, Class 2 and Class 3 capsicums may deviate from the packing and sorting requirements set out in subregulation 4, with 10%, 15% and 25% respectively by diameter: Provided that the capsicums may deviate by maximum 5mm from the minimum diameter.

Marking requirements

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

- (a) the colour, if the capsicums are of a colour other than green;
- (b) the type (elongated pointed capsicums, square blunt capsicums, square pointed capsicums or flat capsicums) if the capsicums are not visible from the outside; and
- (c) the minimum and maximum diameter.

SPINACH

28. The regulations for spinach of the varieties (cultivars) of *Spinacia oleracea* L., are as follows:

Quality standards

(1) Subject to the regulations for Class 1, Class 2 and Class 3 spinach in subregulation 2 and the permissible deviations in subregulation 4, each spinach 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 abnormal external moisture;
- (i) be free from foreign odours;
- (j) be free from floral stems;

- (k) be free from cold damage;
 - (l) be free from sun-scorch;
 - (m) be free from any other factors that detrimentally affect or may affect the quality of the spinach;
 - (n) be fresh and show no sign of withering;
 - (o) be sound and attractive in appearance and have normal characteristics of the cultivar;
 - (p) be of such development and condition as to enable it to withstand transport and handling; and
 - (q) be uniform in colour.
- (2) The leaf-stalk of the spinach may not be longer than 100mm.
- (3) The roots shall be cut off close to the base of the outer leaves.

Permissible deviations with regard to quality standards

- (4) (a) Class 1 spinach may deviate from the quality standards for Class 1 by not more than 5% by mass: Provided that the deviating spinach:
- (i) at least complies with quality standards for Class 2;
 - (ii) does 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 spinach may deviate from the quality standard for Class 2 and Class 3 by not more than 15% and 25% respectively by mass: Provided that the deviating spinach:
- (i) does not have any defect rendering it unfit for human consumption; and
 - (ii) does 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 spinach - unclassified.

Packaging

- (5) (a) The spinach must be packed in such a way as to protect the produce properly.
- (b) Packages must be free of all foreign matter.

BRUSSELS SPROUTS

29. The regulations for Brussels sprouts of varieties (cultivars) of *Brassica oleracea L. var. bullata L subvar. gemmifera DC.* are as follows:

Quality standards

- (1) Subject to the regulations Class 1, Class 2, Class 3 and Lowest Class Brussels sprouts in subregulation 4 and the permissible deviations in subregulation 6 Brussels sprouts 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 bruises;
 - (h) be free from injuries;
 - (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 from any other factors that affect or may affect the quality of the Brussels sprouts detrimentally;
 - (n) be fresh and firm;
 - (o) be sound and attractive in appearance and have normal characteristic of the cultivar;
 - (p) be of such development and condition as to enable them to withstand transport and handling; and
 - (q) be free from frost damage.
- (2) Brussels sprouts are divided according to the manner of presentation as:
 - (a) trimmed Brussels sprouts if the outer leaves and stalk is removed; or
 - (b) untrimmed Brussels sprouts.
- (3) The stem shall:

- (a) in the case of trimmed Brussels sprouts be cut off just beneath the outer leaves; and
 - (b) in the case of untrimmed Brussels sprouts show a clean fracture at the base without other parts of the plant adhering.
- (4) (a) Class 1 Brussels sprouts:
- (i) shall be closed;
 - (ii) shall have a medium to dark green colour: Provided that no browning is allowed in the case of trimmed Brussels sprouts; and:
 - (iii) may have small discoloured basal leaves, in the case" of untrimmed Brussels sprouts.
- (b) Class 2 and Class 3 Brussels sprouts may be slightly open.
- (c) In the case of Lowest Class Brussels sprouts - unclassified.

Packing and sorting requirements

- (5) (a) Brussels sprouts are packed and sorted according to the equatorial diameter thereof.
- (b) The minimum equatorial diameter for:
- (i) Class 1, Class 2 and Class 3 trimmed Brussels sprouts is 10mm; and
 - (ii) Class 1, Class 2 and Class 3 untrimmed Brussels sprouts is 15mm.
- (c) The maximum difference in diameter between the smallest and largest Class 1, class 2 and Class 3 of Brussels sprouts in the same packing shall not exceed 20mm.
- (d) The minimum length of miniature Brussels sprouts is 2cm and the maximum length is 3cm.
- (e) Baby or miniature Brussels sprouts shall have a minimum stalk length of 5mm.

Permissible deviations with regard to quality standards

- (6) (a) Class 1 Brussels sprouts may deviate from the quality standards for Class 1 with 5% by diameter: Provided that the deviating Brussels sprouts:
- (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 Brussels sprouts may deviate from the quality standards for Class 2 and Class 3 with 15% and 25% respectively by diameters: Provided that the deviating Brussels sprouts:
 - (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

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

Marking requirements

- (8) Subject to the provisions of regulation 10(1): Part 1 each container in which Class 1, Class 2, Class 3 and Lowest Class Brussels sprouts are packed shall be marked:
 - (a) with the minimum and maximum diameter where applicable;
 - (b) the expression "trimmed Brussels sprouts" or "untrimmed Brussels sprouts" if the contents are not visible from the outside.

SWEET CORN

- 30. The regulations applicable to sweet com of the varieties (cultivar) *Zea mays* L., are as follows:

Quality standards

- (1) Subject to the regulations for Class 1, Class 2, Class 3 and Lowest Class sweet corn in subregulation 4 and the permissible deviations in subregulation 11 for Class 1, Class 2 and Class 3 sweet corn 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 abnormal external moisture;
 - (i) be free from cold damage;

- (j) be free from sun-scorch;
 - (k) have a sweet corn aroma and be free from a sour or any other foreign odours;
 - (l) be free from any other factors that affect or may affect the quality of the sweet corn detrimentally;
 - (m) be fresh and firm;
 - (n) be sound and- attractive in appearance and have normal characteristics of the cultivar; and
 - (o) be of such development and condition as to enable them to withstand transport and handling.
- (2) The kernels shall, except in the case of miniature corn, be well formed, not underdeveloped, soft and milky and show no sign of dents or discoloration.
- (3) The cob shall be filled completely with kernels in straight rows.
- (4) (a) Class 1, Class 2 and Class 3 sweet corn:
- (i) shall be well trimmed;
 - (ii) the stalk shall not be longer than 20mm and less than 8mm; and
 - (iii) the end of the cob shall not be seedless for more than 25mm.
- (b) In the case of Lowest Class sweet corn - unclassified.
- (5) In the case of miniature sweet corn:
- (a) the cob shall not be pollinated, but shall be conical, straight leading to a point;
 - (b) the kernels shall be evenly immature and in straight rows without confusion or spiralling; and
 - (c) silk shall be absent.

Packing and sorting requirements

- (6) (a) Sweet corn, except in the case of miniature corn, shall be packed and sorted according to the length of the cob.
- (b) The maximum cob length in the case of Class 1, Class 2 and Class 3 sweet corn is 300mm.
- (c) The minimum cob length in the case of:
- (i) Class 1 sweet corn is 140mm; and
 - (ii) Class 2 sweet corn is 120mm.

- (7) Sweet corn shall be uniform in the same packing in respect of diameter, length and the cut at the base of the cob: Provided that the cut at the base shall be clean and only on the one size of the cob.
- (8) Sweet corn shall be packed separately in the case of shaped and unshaped ends.
- (9) Sweet corn with leaves and stamens without cover or partially covered shall be packed separately.
- (10) (a) Miniature corn shall be packed and sorted according to cob diameter (measured at the base) and cob length.
 - (b) The minimum diameter is 8 mm and the maximum diameter 20mm.
 - (c) The maximum difference in diameter between the smallest and largest miniature corn in the same packing shall not exceed 5mm.
 - (d) The minimum cob length is 60mm and the maximum cob length is 120mm.
 - (e) The maximum difference in length between the largest and shortest miniature corn cob in the same packing shall not exceed 15mm.

Permissible deviations with regard to quality standards

- (11) (a) Class 1 sweet corn may deviate from the quality standards for Class 1 sweet corn with 5% by mass: Provided that the deviating sweet corn:
 - (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) Sweet corn classified as Class 2 and Class 3 may deviate from the minimum standards with 15% and 25% respectively by mass: Provided that the deviating sweet corn:
 - (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.

Permissible deviations with regard to packing and sorting requirements

- (12) Class 1, Class 2 and Class 3 sweet corn may deviate from the packing and sorting requirements set out in subregulations 6 to 10, with 10%, 15% and 25% respectively by mass.

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 sweet corn are packed, shall be marked with:
- (a) the expression "mini corn" or "baby corn" 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.

BROCCOLI

31. The regulations for broccoli of the varieties (cultivars) grown from *Brassica oleracea* L. convar. *Botrytis* (L.) var. *Cymosa Duch*, are as follows:

Quality standards

- (1) Subject to the regulations for Class 1, Class 2, Class 3 and Lowest Class broccoli in subregulation (4) and the permissible deviations in subregulation 6, broccoli shall:
- (a) be intact: Provided that for presentation purposes some sprouts may be removed;
- (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 from any other factors that affect or may affect the quality of the broccoli detrimentally;
- (n) be fresh;
- (o) be sound and attractive in appearance and have normal characteristic of the cultivar; and
- (p) be of such development and condition as to enable them to withstand transport and handling.

- (2) The floral stem shall be cut off clean and square.
- (3) Hollow stems are permitted: Provided the hollow part is sound, fresh and not discoloured.
- (4) (a) In case of Class 1 broccoli:
 - (i) no loose buds shall be present and the buds must be fully closed;
 - (ii) the floral stem shall be tender and not show any woodiness;
 - (iii) small, tender, fresh and sound green leaves may be present if it does not exceed the inflorescence by 30mm; and
 - (iv) the head shall be firm, compact and tightly-grained.
- (b) In the case of Class 2 and Class 3 broccoli:
 - (i) loose buds may be present;
 - (ii) buds must be closed;
 - (iii) the floral stem may show woodiness;
 - (iv) small tender, fresh and sound green leaves may be present if it does not exceed the inflorescence by 40mm; and
 - (v) the head may be slightly loose.
- (c) In the case of Lowest Class broccoli - unclassified.

Packing and sorting requirements

- (5) (a) Broccoli is packed and sorted according to:
 - (i) the diameter of the floral stem measures at the cut end; or
 - (ii) the diameter of the broccoli head.
- (b) In the case where broccoli are packed and sorted according to the diameter of the floral stem:
 - (i) the minimum diameter for Class 1, Class 2 and Class 3 broccoli is 8mm; and
 - (ii) the maximum difference in diameter between the smallest and largest Class 1, Class 2 and Class 3 broccoli shall not exceed 20mm.
- (c) In the case where broccoli are packed and sorted according to the diameter of the head:
 - (i) the minimum diameter for Class 1, Class 2 and Class 3 is 60mm: Provided that the minimum diameter of the prepacked or bunched broccoli is 20mm; and

- (ii) the maximum difference between the smallest and largest Class 1, Class 2 and Class 3 broccoli shall not exceed:
 - (aa) 40mm if the diameter of the smallest head is less than 100mm; and
 - (bb) 80mm if the diameter of the smallest head is 100mm or more.
- (d) The height of broccoli must not exceed 20cm.

Permissible deviations with regard to quality standards

- (6) (a) Class 1 broccoli may deviate from the quality standards for Class 1 with 5% by diameter: Provided that the deviating broccoli:
 - (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 broccoli may deviate from the quality standards for Class 2 and Class 3, with 15% and 25% respectively by diameter: Provided that the deviating broccoli:
 - (i) are fit for human consumption; 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.

Permissible deviations with regard to packing and sorting requirements

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

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 broccoli are packed, shall be marked with:
 - (a) the minimum and maximum diameter of the floral stem in mm or of the head in cm; and
 - (b) the expression "Packed with crushed ice" where appropriate.

PARSNIPS

- 32. The regulations for parsnips of the varieties (cultivars) of *Pastinaca sativa* L., are as follows:

Quality standards

- (1) Subject to the regulations for Class 1, Class 2, Class 3 and Lowest Class parsnips and the permissible deviations in subregulation 5, parsnips 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 parsnips detrimentally;
 - (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 them to withstand transport and handling.

Packing and sorting requirements

- (2)
 - (a) Parsnips are packed and sorted according to diameter.
 - (b) The minimum diameter for Class 1 parsnips is 15mm.
 - (c) The roots of miniature parsnips shall not be wider than 8mm diameter at the cutting edge.
 - (d) Miniature parsnips shall have a maximum diameter of 35mm measure at the crown.

Permissible deviations with regard to quality standards

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

Permissible deviations with regard to packing and sorting requirements

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

UNSPECIFIED VEGETABLES

33. The regulations for unspecified vegetables are as follows:

Quality standards

- (1) Subject the permissible deviations in subregulation 2, unspecified vegetables individually 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) be free from foreign odours;
- (l) not be running to seed;
- (m) be free from cold damage;
- (n) be free from any other factors that detrimentally affect or may affect the quality of the unspecified vegetables;
- (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 them to withstand transport and handling.

Permissible deviations with regard to quality standards

- (2) (a) Class 1 unspecified vegetables may deviate from the quality standards with not more than 10% by number or mass: Provided that the deviating unspecified vegetables:
 - (i) at least comply with quality standards for Class 2;
 - (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 unspecified vegetables may deviate from the quality standards with not more than 15% and 25% respectively by number or mass: Provided that the deviating unspecified vegetables:
 - (i) do not have any defect 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 unspecified vegetables - unclassified.

CHINESE CABBAGE

34. The regulations for Chinese cabbage of the varieties (cultivars) of *Brassica rapa L* are as follows:

Quality standards

- (1) Subject to the regulations for Class 1, Class 2, Class 3 and Lowest Class Chinese cabbage and the permissible deviations in subregulation 6, Chinese 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) 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 Chinese cabbage detrimentally;
 - (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 them to withstand transport and handling.

- (2) The head shall be undamaged: Provided that the outer leaves may be removed.
- (3) The stalk of the Chinese cabbage shall be cut off clean below the lowest point of leaf growth.
- (4) A slight coloration of the vascular bundles of the cut surface due to storage is admitted.
 - (a) In the case of Class 1 Chinese cabbage:
 - (i) the leaves must be closely attached according to variety;
 - (ii) the total length of the floral stem should not exceed one-third of the length of the packed head.
 - (b) In the case of Class 2 and Class 3 Chinese cabbage:
 - (i) the leaves may be less closely attached;
 - (ii) the total length of the floral stem should not exceed one-half of the length of the packed head.

Packing and sorting requirements

- (5) (a) The minimum mass for Class 1, Class 2 and Class 3 Chinese cabbage is 350g.
- (b) The mass of the heaviest Chinese cabbage shall:
 - (i) in the case Class 1 Chinese cabbage not be more than one and a half times the mass of the lightest head in the same packing; and
 - (ii) in the case of Class 2 and Class 3 Chinese cabbage not be more than twice the mass of the lightest head in the same packing.

Permissible deviations with regard to quality standards

- (6) (a) Class 1 Chinese cabbage may deviate from the quality standards from Class 1 with for Class 1 with 5% by mass: Provided that the deviating Chinese cabbage:
 - (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 Chinese cabbage may deviate from the quality standards for Class 2 and Class 3 with 15% and 25% respectively by mass: Provided that the deviating Chinese cabbage:
 - (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.

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

Permissible deviations with regard to packing and sorting requirements

(7) Class 1, Class 2 and Class 3 Chinese cabbage may deviate from the packing and sorting requirements with 10%, 15% and 25% respectively by number or mass: Provided that the Chinese cabbage may not weigh less than 250g.

Marking requirements

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

- (a) the number of heads in the container concerned; and
- (b) the minimum and maximum diameter of the heads, where applicable.

WITLOOF CHICORY

35. The regulations for witloof chicory of the varieties (cultivars) of *Cichorium intybus* L., are as follows:

Quality standards

(1) Subject to the regulations for Class 1, Class 2, Class 3 and Lowest Class witloof chicory in subregulations 2 and 3 and the permissible deviations in subregulation 11, witloof chicory 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 witloof chicory detrimentally;
 - (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 them to withstand transport and handling.
- (2) Witloof chicory classified as Class 1 shall:
- (a) be of a colour typical of the cultivar;
 - (b) be well formed;
 - (c) have close heads i.e. heads with a sharp, well closed tip;
 - (d) have other leaves measuring at least $\frac{3}{4}$ of the length of the chicory;
 - (e) not be greenish or glassy looking in appearance; and
 - (f) be firm.
- (3) Witloof chicory classified as Class 2 and Class 3:
- (a) may be slightly irregular in shape;
 - (b) may have a slight greenish shade at the tip of the leaves;
 - (c) the tips may be less tight: Provided that the diameter of the opening does not exceed $\frac{1}{5}$ of the maximum diameter of the chicory; and
 - (d) be reasonably firm;
 - (e) in the case of Lowest Class witloof chicory - unclassified.

Packing and sorting requirements

- (4) Witloof chicory shall be packed and sorted according to the diameter of the widest section at right angles to the longitudinal axis, and according to length.
- (5) The minimum and maximum diameter for Class 1 witloof chicory under 140mm in length is 25mm and 60mm, and over 140mm in length is 30mm and 60mm respectively.
- (6) The minimum and maximum length for Class 1 witloof chicory is 90mm and 170mm, respectively.

- (7) The minimum diameter for Class 2 witloof chicory is 25mm.
- (8) The minimum and maximum length for Class 2 witloof chicory is 90mm and 240mm, respectively.
- (9) The maximum permissible difference in length for Class 1 is 50mm.
- (10) The maximum permissible difference in diameter for Class 1 is 25mm.

Permissible deviations with regard to quality standards

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

Permissible deviations with regard to packing and sorting requirements

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

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 witloof chicory are packed, shall be marked with the minimum and maximum diameter and length.

CULTIVATED MUSHROOMS

36. The regulations for cultivated mushrooms of the varieties (cultivars) of *Agaricus bisporus* L, are as follows:

Quality standards

- (1) Subject to the regulations for Class 1, Class 2 and Class 3 cultivated mushrooms in subregulation 4 and the permissible deviations in subregulation 6, cultivated mushrooms 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 cultivated mushrooms detrimentally;
 - (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 them to withstand transport and handling.
- (2) Mushrooms are divided into two groups:
 - (a) uncut mushrooms, mushrooms which have the lower part of the stalk uncut; or

- (b) cut mushrooms, mushrooms which have the lower part of the stalk cut: Provided that the cut shall be clean and approximately perpendicular to the longitudinal axis.
- (3) In both above-mentioned groups a distinction is made between:
- (a) closed mushrooms if the pileus is closed; or
 - (b) open mushrooms if the pileus is open: Provided that the pileus retain its convexity.
- (4) The amount of casing material (determined as a ration between the mass of the dried adhering casing material and that of the mushroom) may not exceed:
- (a) in the case of Class 1:
 - (i) uncut mushrooms not exceed 6%; or
 - (ii) cut mushrooms not exceed 1%; and
 - (b) in the case of Class 2 and Class 3:
 - (i) uncut mushrooms not exceed 8%; or
 - (ii) cut mushrooms not exceed 1%;
 - (c) in the case of Lowest Class cultivated mushrooms - unclassified.

Packing and sorting requirements

- (5) (a) Mushrooms are packed and sorted according to the maximum diameter of the pileus and the length of the stalk.
- (b) The minimum diameter of the pileus:
- (i) in the case of closed mushrooms is 15mm; and
 - (ii) in the case of open mushrooms is 20mm.
- (c) The size groups, diameter of the pileus and the maximum length of the stalk for cut mushrooms in the case of closed mushrooms are set out in the table below:

Size group	Diameter for pileus	Maximum length of stalk for cut mushrooms
Small	15mm -35mm	20mm
Medium	30mm - 55mm	25mm
Large	45mm and more	30mm

- (d) The size group, diameter of the pileus and the maximum length of the stalk for cut mushrooms in the case of open mushrooms are set out in the table below:

Size group	Diameter for pileus	Maximum length of stalk for cut mushrooms
Small	20mm-35mm	20mm
Medium	30mm -65mm	25 mm
Large	60mm and more	30mm

- (e) Uncut mushrooms of which the stalk is longer than the diameter of the pileus shall be classified as Class 2.
- (f) Sizing is compulsory in the case of:
- (i) Class 1 cut mushrooms;
 - (ii) Class 1 uncut mushrooms presented in packages weighing 1kg or less; and
 - (iii) Class 2 cut and uncut mushrooms presented in packages weighing 1kg or less.

Permissible deviations with regard to quality standards

- (6) (a) Class 1 cultivated mushrooms may deviate from the quality standards for Class 1 with 5% by mass: Provided that the deviating cultivated mushrooms:
- (i) at least comply with quality standards for Class 2; 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.
- (b) Class 2 cultivated mushrooms may deviate from the quality standards for Class 2 with 15% by mass: Provided that the deviating cultivated mushrooms:
- (i) at least comply with the quality standards for Class 3; and
 - (ii) do not exceed the following individual limits:
 - decay: 3%;
 - injuries: 5%;
 - Arthropoda infestation: Limit as set out in regulation 4(4)(c): Part 1.
- (c) Class 3 cultivated mushrooms may deviate from the quality standards for Class 3 with 25% by mass: Provided that the deviating cultivated mushrooms:
- (i) are fit for human consumption; and
 - (ii) do not exceed the following individual limits:
 - decay: 5%;
 - injuries: 8%;
 - 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 cultivated mushrooms may deviate from the packing and sorting requirements, set out in subregulation 5, with 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 cultivated mushrooms are packed shall be marked with:
- (a) the minimum and maximum diameter of the pileus or the expression "small", "medium" or "large"; and
 - (b) the mass.

FENNEL

37. The regulations for fennel of the varieties (cultivars) of *Foeniculum vulgare Mill*, are as follows:

Quality standards

- (1) Subject to the regulations for Class 1, Class 2, Class 3 and Lowest Class fennel in subregulation 2 and 3 and the permissible deviations in subregulation 7, fennel 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 fennel detrimentally;
 - (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 them to withstand transport and handling.
- (2) Fennel classified as Class 1 shall have:
- (a) colour typical of the cultivar; and
 - (b) outer ribs that are compact, fleshy, tender and white.
- (3) Fennel classified as Class 2 and Class 3 may have green patches that appear on the outside of the bulb: Provided that it does not cover more than 30% of its surface.
- (4) In the case of lowest class-unclassified.

Packing and sorting requirements

- (5) Fennel shall be packed and sorted according to the maximum diameter of the equatorial section.
- (6) The minimum diameter for Class 1, Class 2 and Class 3 is 60mm.
- (7) The difference in diameter between the smallest and largest Class 1 fennel in the same package shall not exceed 20mm.

Permissible deviations with regard to quality standards

- (8) (a) Class 1 fennel may deviate from the quality standards for Class 1 with 5%.by mass: Provided that the deviating fennel:
- (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 fennel may deviate from the quality standards for Class 2 with 15% by mass: Provided that the deviating fennel:
- (i) at least comply with the quality standards for Class 2; 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 fennel may deviate from the quality standards for Class 3 with 25% by mass: Provided that the deviating fennel:
- (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.

Permissible deviations with regard to packing and sorting requirements

- (9) Class 1, Class 2 and Class 3 fennel may deviate from packing and sorting requirements set out in subregulations 4 to 6, with 10%, 15% and 25% respectively by mass: Provided that the deviations may not be extended to include fennel with a diameter below 55mm.

Marking requirements

- (10) Subject to the provisions of regulation 10(1): Part I, each container in which Class 1 and Class 2 fennel is packed shall be marked with the minimum and maximum diameter and in the case of Class 3 and Lowest Class the minimum diameter.

HORSE-RADISH

38. The regulations for horse-radish of the varieties (cultivars) of *Armoracia rusticana* L, are as follows:

Quality standards

- (1) Subject to the regulations for Class 1, Class 2, Class 3 and Lowest Class horse-radish in subregulation 3 and the permissible deviations in subregulation 5, horse-radish 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 horse-radish detrimentally;
 - (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 them to withstand transport and handling.
- (2) (a) The roots of Class 1 horse-radish shall:
- (i) be of regular shape with not more than two crowns;
 - (ii) not be split;
 - (iii) be free of lateral roots; and
 - (iv) have white flesh without grey streaks.
- (b) The roots of Class 2 and Class 3 horse-radish may not have more than 3 crowns.
- (c) In the case of lowest class-unclassified.

Packing and sorting requirements

- (3) (a) Class 1, Class 2 and Class 3 horse-radish shall be packed and sorted according to:
- (i) the diameter of the upper third of the root; and
 - (ii) the length of the root, excluding the crowns.
- (b) The minimum diameter of the root:
- (i) in the case of Class 1 horse-radish is 25mm; and
 - (ii) in the case of Class 2 horse-radish is 15mm.
- (c) The minimum length of the root:
- (i) in the case of Class 1 horse-radish is 200mm; and
 - (ii) in the case of Class 2 horse-radish is 100mm.
- (4) Class 1, Class 2 and Class 3 horse-radish may be packed:

- (a) in bunches; or
- (b) in loose quantities.

Permissible deviations with regard to quality standards

- (5) (a) Class 1 horse-radish may deviate from the quality standards for Class 1 with 5% by diameter: Provided that the deviating horse-radish:
 - (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 horse-radish may deviate from the quality standards for Class 2 and Class 3 with 15% and 25% respectively by diameter and length: Provided that the deviating horse-radish:
 - (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.

Permissible deviations with regard to packing and sorting requirements

- (6) Class 1, Class 2 and Class 3 horse-radish may deviate from the packing and sorting requirements, set out in subregulations 3 and 4, with 10%, 15% and 25% respectively by diameter and length.

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 horse-radish are packed shall be marked with the nett mass: Provided that if the produce is presented in bunches the number of bunches may be given instead of the mass.

SCORZONERA

39. The regulations for scorzonera, are as follows:

Quality standards

- (1) Subject to the regulations for Class 1, Class 2, Class 3 and Lowest Class scorzonera and the permissible deviations in subregulation 6, scorzonera 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 scorzonera detrimentally;
- (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 them to withstand transport and handling.

Packing and sorting requirements

- (2) Scorzonera shall be packed and sorted according to length and maximum diameter measured at right angles to the axis of the root.
- (3) The minimum length and minimum diameter for Class 1 is 220mm and 15mm, respectively.
- (4) The minimum length and minimum diameter for Class 2 is 150mm and 12mm, respectively.
- (5) The maximum difference in length and diameter in the same package or bunch in the case of Class 1 shall not exceed the following:
 - (a) 100mm in length: Provided that in the case of roots presented in punnets or bunches it may not exceed 50mm in length; and
 - (b) 15mm in diameter.

Permissible deviations with regard to quality standards

- (6) (a) Class 1 scorzonera may deviate from the quality standards for Class 1 with 5% by mass: Provided that the deviating scorzonera:
- (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 regulations 4(4)(c): Part 1.
- (b) Class 2 scorzonera may deviate from the quality standards for Class 2 with 15% by mass: Provided that the deviating scorzonera:
- (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 scorzonera may deviate from the quality standards for Class 3 with 25% by mass: Provided that the deviating scorzonera:
- (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.

Permissible deviations with regard to packing and sorting requirements

- (7) Class 1, Class 2 and Class 3 scorzonera may deviate from the packing and sorting requirements set out in subregulations 2 to 5, with 10%, 15% and 25% respectively by number: Provided that no Scorzonera with a minimum length and minimum diameter of less than 120mm and 10mm respectively is permissible.

BUTTERNUTS

40. The regulations for butternuts of varieties (cultivars) of *Cucurbita Maxima* L, are as follows:

Quality standards

- (1) Subject to the regulations for Class 1, Class 2 and Class 3 butternuts in subregulation 2 and the permissible deviations in subregulation 4, butternuts 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) 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 affect or may affect the quality of the butternut detrimentally;
 - (o) be fresh and firm;
 - (p) be sound and attractive in appearance and have normal characteristics of cultivar; and
 - (q) be developed and of such conditions as to enable them to withstand transport and handling.
- (2) (a) Class 1 butternuts:
- (i) shall be free from defects.
- (b) Class 2 and Class 3 butternuts:
- (i) May show the following slight defects: Provided that the fruit is not affected:
 - (aa) colouring;
 - (bb) skin;
 - (cc) shape and development.
- (c) In the case of Lowest Class butternuts - unclassified.

Packing and sorting requirements

- (3) (a) The minimum mass for Class 1, Class 2, and Class 3 butternuts is 450g.
- (b) The maximum mass for Class 1 butternuts is 1 000g.

- (c) The maximum difference in mass between the largest and heaviest butternuts in the same packing shall:
 - (i) in the case of Class 1 not exceed 50g; and
 - (ii) in the case of Class 2 not exceed 60g;
 - (iii) in the case of Class 3 not exceed 70g.
- (d) The fruit must be free from mechanical damage - only 3% bruising allowed per punnet.
- (e) The baby or miniature butternuts shall have maximum length of 10mm and minimum length of 7mm.

Permissible deviations with regard to quality standards

- (4) (a) Class 1 butternuts may deviate from quality standards for Class 1 with 10% by number: Provided that the deviating butternuts:
 - (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: Degree as set out in regulation 4(4)(c): Part 1.
- (b) Butternuts classified as Class 2 and Class 3 may deviate from the minimum standards with 15% and 25% respectively by number: Provided that the individual limits mentioned in subregulation 1 are not exceeded and the following individual limits are not exceeded:
 - (i) at least comply with the quality standards for Class 2 and Class 3;
 - (ii) do not have any defects rendering them unfit for human consumption; and
 - (iii) 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.

Permissible deviations with regard to packing and sorting requirements

- (5) (a) Class 1, Class 2 and Class 3 butternuts may deviate from packing and sorting requirements set out in subregulations 3 and 4 with 10%, 15% and 25% respectively by number.
- (b) In the case of Lowest Class butternuts - unclassified.