



CLAUSES RELATING TO THE GRADING OF

FRESH APRICOTS

INTENDED FOR PROCESSING IN A FACTORY

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CANNING DECIDUOUS FRUIT INDUSTRY

CLAUSES AND STANDARDS RELATING TO THE GRADING OF

FRESH APRICOTS INTENDED FOR PROCESSING IN A FACTORY

AS COLLECTIVELY AGREED BY PROCESSORS AND PRODUCERS

Definitions

1. In these clauses, unless inconsistent with the context, a word or expression have the following meaning -

"apricots" means the fruit of the tree Prunus armeniaca;

"blemishes" means external or internal visible defects caused by extraneous factors such as insects, fungi, bacteria, frost, hail, wind, orchard or handling practices or transport, and for which trimming is required;

"bruises" means large pressure or other wounds impairing the quality of the apricot;

"chemical residue" the remainder of any chemical substance present on or in apricots as determined by analysing samples of fruit destined for canning purposes;

"clean" means free from excessive dirt, dust, visible spray residues or other excessive foreign matter;

"colour card" means that the deciduous fruit industry's colour card for Imperial apricots (AP.1) is used;

"consignment" in relation to apricots, means a quantity of apricots of a specific cultivar delivered at any one time under cover of the same consignment note, delivery note or receipt note;

"diameter" means the greatest diameter of the apricot, measured at right angles to the longitudinal axis;

"insect infestation" in relation to apricots, means internal or external infestation by insects, excluding Oriental Fruit Moth, notwithstanding the fact that larvae may not be present;

"light intensity" in relation to blemishes and bruises, means that the blemishes and bruises lye peel clean;

"medium intensity" in relation to blemishes and bruises, means that the blemishes and bruises are less than 25 per cent of the fruit and not deeper than 5 mm;

"over-ripe" means a stage where the apricots show signs of deterioration resulting in wilting, softness, browning or tissue decline on both halves;

"processing" means canning or manufacturing of processed foodstuffs;

"ripe" in relation to apricots means a stage of development which the fruit when delivered has reached which will ensure proper completion of the normal processing procedure;

"sound" means free from insect damage, decay or waste, physiological decline, or from visible external or internal physiological disorders which may appreciably affect the quality of the processed product;

"soft-ripe" means that the apricot is soft on the one half but firm on the other half;

"straight or mixed packs" means canned fruit packs containing canning apricots, clingstone peaches or pears in the form of whole fruits, halves, quarters, slices or dices and packed separately or collectively with one or more other fruit type, in the same container, in one of the mentioned forms;

"trimming" in relation to -

- (a) Bulidas and Super Gold means the removal of a blemish after the apricot has been lye-peeled; and
- (b) other cultivars, means the removal of a blemish.

"true to cultivar" means that the apricots of a specific cultivar shall have all the characteristics, typical of the cultivar concerned;

"well-formed" means the normal shape of an apricot of any cultivar, typical of that cultivar.

Scope of Clauses

- 2. These clauses shall apply to apricots, sold by or on behalf of producers thereof, to a canner/manufacturer.

Grading

- 3. (1) Apricots intended for processing into straight or mixed packs shall be graded according to the specifications of three grades, namely Canning Grade 1, Canning Grade 2 and Undergrade.
- (2) The specifications for Canning Grade 1 and Canning Grade 2 are as follows:

Quality Factor	Canning Grade 1	Canning Grade 2
(a) Cultivars	Bulida en Super Gold	As for Canning Grade 1
(b) Minimum diameter	36 mm	34 mm
(c) Trueness to cultivar and shape	True to cultivar and well-formed for the cultivar concerned	As for Canning Grade 1
(d) Colour	No fruit section greener than colour card No. 8 with Bulidas and No. 11 with Super Gold	No fruit section greener than colour card No. 5 with Bulidas and No. 9 with Super Gold
(e) Ripeness	Ripe	Soft ripe but not over-ripe
(f) Insect infestation	None Provided that - (aa) in respect of insect infestation a consignment shall contain not more than 2 per cent insect infested fruit; and (bb) such percentage of fruit shall be graded as Undergrade	None Provided that - (aa) with regard to insect infestation, a consignment may not exceed 3 per cent insect infested fruit; and (bb) such a percentage of fruit be graded as Undergrade
(g) Blemishes and bruises:		
(i) Light intensity	Allowed	Not applicable
(ii) medium intensity	None	Allowed
(h) Chemical residue	None Provided that -	As for Canning Grade 1
(refer item 6 – <u>Maximum allowable chemical residue</u>)	(aa) the maximum allowable chemical residue in respect of canning fruit as stipulated in item 6, is not exceeded; and (bb) if such maximum is exceeded, the whole consignment shall be rejected	

- (3) No consignment of apricots intended for processing into straight or mixed packs shall contain less than 80 per cent Canning Grade 1 fruit. If a consignment contains less than 80 per cent Canning Grade 1 fruit, it shall be taken in as Canning Grade 2;
- (4) Undergrade shall consist of -
 - (a) apricots which do not comply with the minimum requirements prescribed for Canning Grade 1 and Canning Grade 2;
 - (b) any consignment of apricots containing more than 15 per cent of the fruit mentioned in paragraph (a);
 - (c) any consignment of apricots containing more than 3 per cent of insect infested fruit.

Packing

- 4. Apricots intended for processing, irrespective for what purpose, shall be packed separately according to the cultivar in bulk containers.

All containers of each consignment shall at delivery be properly identified, i.e. producer name/number, cultivar and date of delivery.

Taking of Samples

5.1 Sampling fruit for grading purposes

In order to determine the percentage of fruit contained in a consignment of apricots according to the different grades as prescribed, a final sample, taken in the following manner, shall be examined:

- (a) Take from a consignment a preliminary sample at random of -
 - (i) at least 10 kg apricots from a container, if the consignment consists of twenty or less bulk containers; and
 - (ii) at least 20 kg apricots from different containers, if the consignment consists of more than twenty bulk containers;
- (b) Take from the preliminary sample a final sample at random of at least 10 kg apricots;
- (c) Take at least one further sample at random in the case of insect infestation being found in the first sample;
- (d) If a producer or processor requests the grading of a second sample, this can only happen when the consignment is graded lower than 90% Canning Grade 1. The average result of the two gradings should then be taken into consideration.

5.2 Handling of fruit samples destined for chemical analysis

Take from the preliminary sample as described under paragraph 1 above, a sample of approximately one kilogramme of fruit and place it in a plastic bag. The bag is then tied, numbered and stored. The origin of the samples is registered in the prescribed record book and a copy of this list is then handed over with the samples to the person collecting the samples at the depots. The samples are then taken to the Laboratory for analysis.

If a consignment of fruit is found to exceed the recommended maximum residue levels of certain chemicals as indicated in Addendum 1, two additional samples shall be taken of that particular cultivar in the presence of representatives of the Canning Fruit Producers' Association, the processor and producer and sealed before sending it to the Laboratory for analysis. If the results of the tests are positive, no further consignments of that particular cultivar will be accepted until the fruit of that particular orchard complies with the prescribed requirements. Thereafter every consignment of that particular producer shall be sampled for analysis for the account of the producer. If the residue levels of the samples again exceed the prescribed recommended maximum levels, two samples shall be taken for analysis. If the tests are again positive, no fruit of that particular cultivar grown by that particular producer will be accepted during the season.

Maximum allowable chemical residue

6. No producer shall sell and no processor shall purchase for processing in a factory, locally produced fresh apricots that contain -
 - (i) more than the maximum amount of residue of any chemical substance mentioned in Addendum 1.