



**CLAUSES RELATING TO THE GRADING OF**

**CLINGSTONE PEACHES**

**INTENDED FOR PROCESSING IN A FACTORY**

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**CLAUSES AND STANDARDS RELATING TO THE GRADING OF**  
**FRESH CLINGSTONE PEACHES 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 -

"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 peach;

"chemical residue" the remainder of any chemical substance present on or in clingstone peaches 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" the Canning Fruit Producers' Association colour card for clingstone peaches is used;

"consignment" in relation to peaches, means a quantity of peaches 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 peach, measured at right angles to the longitudinal axis;

"firm" in relation to peaches, means firm-ripe but not over-ripe;

"fruit" means fresh peaches, intended for processing in a factory;

"insect infestation" in relation to peaches, 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, that the blemishes and bruises require trimming but in total do not exceed 25 mm in diameter and are not deeper than 5 mm;

"over-ripe" means a stage in which the peach shows deterioration resulting in wilting, softness, browning or tissue breakdown;

"peaches" means the clingstone fruit of the tree Prunus persica;

"processing" means canning or manufacturing of processed foodstuffs;

"ripe" in relation to peaches means a stage of development which the fruit when delivered has reached which will ensure the 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;

"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" means the removal of a blemish after the peach has been lye-peeled;

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

"well-formed" means the normal shape of a peach of any cultivar, typical of that cultivar.

### **Scope of Clauses**

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

### **Grading**

3.
  - (1) Peaches 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) Minimum Diameter	57 mm	55 mm
(b) Trueness to cultivar and shape	True to cultivar and well-formed	As for Canning Grade 1
(c) Colour (refer item 6 - <u>Determination of minimum colour</u> )	Light yellow to deep yellow No section greener than colour card No 4	Light yellow to deep yellow No section greener than colour card No 3
(d) Ripeness	Firm and ripe	As for Canning Grade 1
(e) Insect infestation	None Provided that –  (aa) With regard to insect infestation, a consignment may not exceed 2 per cent insect infested fruit; and  (bb) such a percentage of fruit 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
(f) Blemishes and bruises		
(i) Light intensity	Allowed	Allowed
(ii) Medium intensity	Not allowed	Allowed
(g) Chemical residue  (Refer item 7 – <u>Maximum allowable chemical residue</u> )	None Provided that –  (aa) The maximum residue limits with regard to canning fruit as stipulated in item 7, is not exceeded; and  (bb) if the maximum is exceeded the whole consignment shall be rejected	As for Canning Grade 1

- (3) No consignment of peaches 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) peaches which do not comply with the minimum requirements prescribed for Canning Grade 1 and Canning Grade 2;
  - (b) any consignment of peaches containing more than 15 per cent of the fruit mentioned in paragraph (a);
  - (c) any consignment of peaches containing more than 3 per cent of insect infested fruit.

### **Packing**

4. Peaches 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 peaches according to the different grades as prescribed, a final sample, taken in the following manner, shall be examined:

- (a) Take at random from a consignment a preliminary sample of -
  - (i) at least 20 kg peaches from a container, if the consignment consists of twenty or less bulk containers; and
  - (ii) at least 40 kg peaches from different containers, if the consignment consists of more than twenty bulk containers;
- (b) Take at random from the preliminary sample a final sample of at least 20 kg peaches;
- (c) Take at least one further sample at random if insect infestation is 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.

### **Determination of minimum colouring**

6. The Canning Fruit Producers' Association colour disc shall be used to determine the minimum colouring of peaches.

### **Maximum allowable chemical residue**

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