
GOVERNMENT NOTICES

GOEWERMENTSKENNISGEWINGS

DEPARTMENT OF AGRICULTURE

DEPARTEMENT VAN LANDBOU

No. R. 590

29 May 2009

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

REGULATIONS RELATING TO THE GRADING, PACKING AND MARKING OF APPLES 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) –

- (a) made the regulations in the Schedule;
- (b) determined that the said regulations shall come into operation on date of publication; and
- (c) read together with section 3(2) of the said Act, repealed the prohibition published by Proclamation No. R. 22 of 1973 as amended by No. R. 2859 of 29 December 1989, as well as the regulations published by Government Notice Nos. R. 2208 of 10 November 1978, R. 625 of 28 March 1980, R. 1002 of 13 May 1983, R. 271 of 13 February 1987, R. 812 of 28 April 1989 and R. 925 of 27 April 1990 with effect from the said date of commencement.

SCHEDULE

Definitions

1. In these regulations, unless inconsistent with the text, any word or expression to which a meaning has been assigned in the Act, shall have a corresponding meaning, and –

"**Arthropoda**" means any stage in the life cycle 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;

"**apple**" means the fruit of the cultivars which are grown from the species *Malus sylvestris*;

"**blitterpit**" a physiological state characterized by light yellow discoloured spots with darkbrown corky layer;

"**blemish**" means any external skin defect, excluding sunburn, russeting, rough marks, wind marks and hail marks on the surface of the apple, which detrimentally affects the appearance of the apple;

"**bruise**" means any bruise which shows an indentation or results in discoloration directly under the skin;

"**calcium spot**" small darkbrown spots visible on the lenticels of the apple;

"**chemical residues**" means residues of agricultural remedies which in terms of the Fertilizers, Farm Feeds, Agricultural Remedies and Stock Remedies Act, 1947 (Act No. 36 of 1947), are permissible for the treatment of pests and diseases and which do not exceed the prescribed maximum residue limit;

"**cold damage**" means any damage caused by too low temperatures, excluding superficial cold storage scald;

"**consignment**" means –

- (a) a quantity of apples of the same cultivar, belonging to the same owner, and delivered at the same time under cover of the same delivery note, consignment note or receipt note, or delivered by the same vehicle, or
- (b) in the case of a quantity of apples that is divided into different cultivars, classes, counts, count groups, pallet loads, trade marks or types of packaging, every quantity of each of the different cultivars, classes, counts, pallet loads, trade marks or types of packaging;

"**container**" means the immediate container in which apples are packed directly, the outer container in which prepacked units are packed and bulk containers, excluding prepacked units and shipping containers in which pallet loads are shipped;

"**core rot**" means --

- (a) progressive core rot (wet) that extends into the flesh of the apple which extends more than 10 millimetres into the flesh of the apple; and
- (b) non-progressive core rot (dry) which does not extend more than 10 millimetres into the flesh of the apple;

"**count**" means the number of apples packed into a container;

"**decay**" means a state of decomposition, fungus development excluding stem, internal insect infestation or internal insect damage with signs of tissue collapse or insect excrement, which detrimentally affects the quality of the apple;

"**diameter**" means the largest diameter measured at right angles to the longitudinal axis of the apple;

"**dirty fruit**" means apples that are visible soiled or marked with foreign matter excluding chemical residues;

"**food business operator (FBO)**" means the person or persons responsible for ensuring that the prescribed requirements of these standards are met within the food business as under his or her control and including both the management of the food business as well as the person with overall authority on site or in the specific establishment;

"**food safety**" means assurance that a food product is acceptable for human consumption according to its intended use;

"**foreign matter**" means any material or substance not normally present in, on or between the apples;

"**hail marks**" means marks which have been caused by hail, which have healed completely or become callused and which exceed 2 millimetres in depth;

"**hazard**" means a biological, chemical or physical agent in or condition of, a food product with the potential to cause an adverse health effect;

"**injury**" means any wound or puncture which has penetrated the skin of the apple and exposes the flesh, with the exception of such wounds or punctures which have healed completely or have become callused or skin punctures on York Imperial apples;

"**inspector**" means the Executive Officer or an officer under his or her control, or an Assignee or a qualified employee of an Assignee;

"**internal breakdown**" means a state of physiological deterioration affecting the internal quality of the apple detrimentally;

"**prepacked unit**" means any single packing unit for presentation such as to the consumer consisting apples and the packaging into which the apples were put before being offered for sale;

"**suitable**" means to be suitable according to the opinion of the Executive Officer;

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

"**traceability**" means the ability to trace and follow a food product or any substance intended to be, or expected to be incorporated into a food product through all stages of production, packing, processing, packaging, handling and distribution;

"**weight**" means mass in grams measured on a calibrated balance; and

"well-formed" means that the apples have a shape which is normally typical of the cultivar concerned.

Control over the sale of apples

2. (1) No person shall sell apples in the Republic of South Africa *other than imported apples referred to in subregulation (3)* --

- (a) unless the apples are sold according to the classes referred to in regulation 3;
- (b) unless the apples comply with the Standards for apples regarding quality referred to in regulation 4;
- (c) unless such apples are packed in a container and in accordance with the packing requirements as set out in regulations 5, 6, 7, 8 and 9
- (d) provision concerning presentation as set out in regulation 10;
- (e) apples comply with the traceability requirements as set out in regulation 11;
- (f) unless such apples are marked with the particulars and in the manner prescribed in regulation 12; and
- (g) if such apples contain a substance(s) that render them unfit for human or animal consumption or for processing into or utilization thereof as food or feed;
- (h) if the apples contains a substance prescribed as a substance which it may not contain according to Act 36 of 1947; and
- (i) if the apples contains biological or chemical contaminants in quantities or at levels that exceed the maximum limits prescribed in terms of the Foodstuffs, Cosmetics and Disinfectants Act 1972 (Act No. 54 of 1972).

(2) Apples sold by vendors in streets (excluding retailers and supermarkets) and other public places are excluded from the stipulations in subregulation 2(1) (a), (b), (c), (d), (e), (f), (g), (h), and (i), Provided that if such apples are marked in terms of item 12 and 13 it shall be subjected to the aforementioned stipulations.

(3) Imported apples may be exempted from the provisions of subitem (1), provided that the apples --

- (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) 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 apples as verified through inspection conforms to the relevant standard;
- (c) do not contain a substance prescribed as a substance which it may not contain according to Act 36 of 1947; and
- (d) do not contain biological or chemical contaminants in quantities or at levels that exceed the maximum limits prescribed in terms of the Foodstuffs, Cosmetics and Disinfectants Act 1972 (Act No. 54 of 1972).

(4) 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 subitem (1).

QUALITY AND FOOD SAFETY STANDARDS***Classes for apples***

3. There are two classes of apples, namely Class 1 and Class 2.

Standards for apples

4. (1) Apples shall--
- (a) be fit for human consumption; and
 - (b) contain no chemical residues that exceed the prescribed maximum residue levels;
- (2) Apples shall comply with the specifications set out in Tables 1, 2, 3 and 4.
- (3) No consignment of apples "Class 1" or "Class 2" shall contain --
- (a) any organisms which may be a source of danger to the human being; and
 - (b) 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 apples or three free live Arthropoda per pallet load or part thereof in the consignment: Provided that it does not exceed a maximum of one Arthropoda per container.

PACKING REQUIREMENTS FOR APPLES***Requirements for containers***

5. Containers in which apples are packed shall --
- (a) be clean, dry, undamaged and suitable;
 - (b) not impart a foreign taste or odour to the apples;
 - (c) be free from any visible sign of fungus growth;
 - (d) be free from Arthropoda infestation; and
 - (e) be strong and rigid enough to ensure that the original shape be retained and not bulge out, dent in, break or tear, to the extent that apples are damaged or are at risk of being damaged, during normal storage, handling or transport.

Packing requirements

6. (a) Only apples of the same quality, cultivar, ripeness and size shall be packed together in the same container.
- (b) Class 1 apples in the same container must be uniform in colour.
- (c) Each container shall be packed firmly and to capacity.
- (d) Apples shall be sized by diameter or weight: Provided that sizing shall be optional in the case of Class 2 apples.
- (e) If apples are packed in prepacked units, such units shall be packed in a suitable manner in an outer container: Provided that the prepacked units are clean, dry, undamaged and suitable.

Packing material

7. If packing material is used inside the containers, such packing material shall be clean, dry, odourless and of a quality such as to avoid causing any external or internal damage to the apples.

Stacking of containers on pallets

8. If containers containing apples are palletised --

- (a) the pallet shall be clean, undamaged and suitable;
- (b) local pallets shall have visible signs of fungus growth and Arthropoda infestation. This is only applicable to export. Imports will be covered by the ISPM 15;
- (c) the containers shall be stacked firmly and square with each other and the pallet;
- (d) only containers of the same dimensions shall be stacked in the same layer on the pallet; and
- (e) the containers shall not be stacked upside-down on the pallet.

Strapping of the pallet loads

9. (1) A pallet load of containers shall be strapped 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.

Provisions concerning presentation

10. (1) Uniformity

The contents of each package must be uniform and contain only apples of the same origin, variety, quality and size (if sized) and the same degree of ripeness. The visible part of the contents of the package must be representative of the entire contents except for mixed sizes and varieties.

TRACEABILITY REQUIREMENTS

11. Food business operators shall:

- (a) establish the traceability of apples at all stages of production, packing, handling and distribution;
- (b) be able to identify any person or supplier from whom they have been supplied with apples, or any substance intended to, or expected to be used in the production or processing of apples;
- (c) have in place systems and procedures to identify other businesses to which their apples have been supplied;
- (d) ensure that adequate procedures are in place to withdraw apples from the trade where such apples present a serious risk to the health of consumers;
- (e) immediately withdraw apples from the trade which were identified as food products that present a serious risk to the health of consumers;
- (f) immediately inform the Executive Officer of such withdrawal;
- (g) immediately make available to the Executive Office, on request any relevant information or documentation mentioned in (a), (b), (c), (d), (e) or (f); and

- (h) keep records of the information mentioned in (g), as well as any other relevant information for at least two years.

MARKING REQUIREMENTS FOR APPLES

12. (1) Each container containing apples shall be marked clearly, indelibly, legibly and not untidy, upside-down or askew in block letters and numerals on any visible short or long side of the lid or container, where lids are not used, by printing, stamping or by means of specially designed labels with the following particulars: Provided that all particulars shall be grouped on the same side:

- (a) The expression "Apples".
- (b) The appropriate cultivar.
- (c) The applicable minimum and maximum diameter: Provided that it –
 - (aa) may be replaced with the applicable count, preceded by the expression "Count", in the case of apples packed in layers; or
 - (bb) shall be replaced with the applicable minimum diameter followed by the expression "and over", in the case of Class 2 apples which are not sized;or
- (d) The applicable minimum and maximum weight: Provided that it –
 - (aa) may be replaced with the applicable count, preceded by the expression "Count", in the case of apples packed in layers; or
 - (bb) shall be replaced with the applicable minimum weight followed by the expression "and over", in the case of Class 2 apples which are not sized.
- (e) The appropriate class in accordance with regulation 3.
- (f) The name and physical or postal address of the producer or owner of the contents of the container.
- (g) The producer's code or the packhouse code (excluding imported apples) which is registered with the Executive Officer by the producer or packhouse, as the case may be: Provided that –
 - (i) the packhouse code shall be used if the origin of the apples cannot be traced back to the producer;
 - (ii) if a producer has more than one farm, each farm shall be registered separately; and
 - (iii) such code shall be preceded by the expression "Producer", "Packhouse", "Packer", "PUC", "PHC", "FBO" or any other suitable term having a similar meaning.
- (h) The country of origin.
- (i) Indication of date code/date on at least 90% of the containers and prepacked containers: Provided that if the packing date is expressed in date code, it shall be registered with the Executive Officer.

(2) Subject to the provisions of subitem (1), each outer container containing prepacked units shall be marked with an indication of the total number of prepacked units per outer container: Provided that if the total number of prepacked units is visible from the outside, it does not have to be indicated on the outer container.

- (3) No indication highlighting a special grading, presentation weight or size shall be indicated on the same side as the particulars in subitem (1).
- (4) The net weight must be indicated on jumble cartons.
- (5) If apples are displayed for sale in loose quantities --
- (a) any quantity of a particular class, size group or cultivar shall not be displayed mixed with apples of any other class, size group or cultivar; and
 - (b) if imported, the country of origin of the apples shall be indicated in clear, legible block letters on a notice board placed at the quantity of apples.

PROHIBITED PARTICULARS

13. No wording, illustration or other means of expression which constitutes a misrepresentation or which directly or by implication, creates a misleading impression of the contents, shall appear on a container which contains apples.

Display

14. (1) If apples in containers for sale are being displayed, such container shall be placed in such a manner to ensure that the prescribed markings on the containers or labels, as the case may be, are clearly visible.
- (2) If apples are displayed for sale other than in containers, --
- (a) any quantity thereof of a particular class, size group or cultivar, as the case may be, shall not be so displayed mixed with apples of any other class, size group or cultivar; and
 - (b) the class and cultivar of such quantity of apples shall be displayed in clear legible block letters of at least 10 mm in height on a notice board prominently placed at such quantity of apples.

SAMPLING PROCEDURES

Obtaining a sample of the consignment

15. 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 the bulk containers or two bulk containers, whichever is the greatest, shall be drawn at random as sample of the consignment.

Obtaining an inspection sample

16. An inspection sample shall --
- (a) in the case of containers, excluding bulk containers, be drawn from each container obtained in accordance with item 15 and shall, in the case of --
 - (i) containers with 50 apples or less, consist of the entire contents of the container; or
 - (ii) containers with more than 50 apples, consist of 50 apples drawn at random from the container;
 - (b) in the case of bulk containers, be obtained by randomly drawing three quantities of 50 apples each, respectively from the middle and two opposite corners, from each bulk container obtained in accordance with item 15; and

- (c) for the determination of uniformity in size, in the case of apples --
 - (i) packed in layers, with or without trays, be obtained by randomly drawing a single layer of apples from each container obtained in accordance with item 15; and
 - (ii) packed in any packaging consists of the entire contents of each container obtained in accordance with item 15.

Deviating sample

17. 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 apples 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 only be based 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.

METHOD OF INSPECTION

Determination of the external appearance, condition and size

18. For the purpose of analysis in respect of external appearance, condition and size, the whole sample drawn in accordance with regulation 15, shall be used.

Determination of uniformity in size

19. The uniformity in size of apples in the same container is determined by:
- (a) Selecting the 10 apples from the sample drawn in regulation 15 which prominently displays the greatest difference in diameter.
 - (b) Tabulating the diameter of the 10 apples in one millimetre grading.
 - (c) If three or more apples per any count in a sample of 10 apples drawn, do not comply with the variation in diameter, the count or counts shall be deemed not to be suitable.

Determination of internal quality defects including core rot

20. The internal quality defects of apples shall be determined by selecting 10 apples in the sample drawn in terms of regulation 15, which in the opinion of the inspector are those most likely to have been affected and by bisecting them on their equatorial axes and calculating the number of such apples affected, as a percentage of the total number of apples selected.

Determination of minimum ripeness

21. The minimum ripeness for apples shall be determined as follows:
- (i) Take as working sample 10 apples at random from the inspection sample obtained in accordance with sub-regulation 16(a).
 - (ii) Cover the cut surface of one half of each of the 10 bisected apples evenly with an iodine solution of one per cent.
 - (iii) Leave the apple halves for at least one minute before the results are recorded.
 - (iv) Determine the percentage surface of each of the apple halves which did not turn black in colour.
 - (v) Add up the percentage obtained from all the apple halves and divide the figure by the number of readings.

- (vi) Compare the results obtained in subparagraph (iv) with the minimum requirements in Table 3 for the particular cultivar.
- (vii) The inspection sample shall be regarded as mature if the starch content of the apples at least comply with the minimum average percentage starch conversion for the cultivar concerned, as set out in Table 3.

Determination of minimum diameter size

22. (a) The minimum diameter size of apples shall be determined by using a suitable calibrated apparatus with round openings of which the diameter coincides with the minimum diameter prescribed in item (d) in Table 1.
- (b) The minimum size shall be determined as follows:
- (i) Take as working sample the apples that noticeably appear to be the smallest in diameter from the inspection sample obtained in accordance with regulation 16(a).
 - (ii) Place the apples of the cultivar concerned gently, one after the other, with their stems facing upwards on the corresponding opening of the apparatus mentioned in paragraph (a).
 - (iii) If an apple falls through the prescribed size of the opening through the action of its own gravity, the apple is deemed to be too small.
 - (iv) Calculate the number of apples thus found to be too small as a percentage of the total number of apples in the inspection sample.

Determination of minimum and maximum weight

23. (a) The minimum weight of apples shall be determined by using a suitable calibrated balance.
- (b) The minimum weight shall be determined as follows:
- (i) Take as working sample the apples that noticeably appear to be the smallest/largest from the inspection sample obtained in accordance with subitem 16(a).
 - (ii) Place each apple of the working sample gently, individually one after the other, on the balance mentioned in (a).
 - (iii) If an apple weighs less than the prescribed minimum weight, the apple is deemed to be too small.
 - (iv) Calculate the number of apples thus found to be too small/large as a percentage of the total number of apples in the inspection sample.

Determination of over-maturity/overripeness

24. (a) Overripeness of all apple cultivars in a consignment shall be determined with a handheld penetrometer or a penetrometer mounted on a drill stand with a plunger of 11,2 millimeter in diameter.
- (b) Overripeness shall be determined as follows:
- (i) Take as working sample 10 apples at random from the inspection sample obtained in accordance with subitem 16(a): Provided that such apples shall be free from defects such as sunburn and pests or disease damage, which may have affected the normal ripening process.
 - (ii) Remove a thin slice of skin from opposite sides of each apple.

- (iii) Hold the apple firm with one hand: Provided that if a handheld penetrometer is used, your hand should rest on a rigid surface.
 - (iv) Zero the penetrometer and place the plunger head of 11,2 millimeter in diameter on the spot where the skin was removed.
 - (v) Apply steady downward pressure on the penetrometer until the plunger has penetrated the flesh of the apple up to the depth mark of the plunger.
 - (vi) Remove the plunger and note the reading on the penetrometer, to one decimal.
 - (vii) Repeat the process on the opposite side of the same apple after first zeroing the penetrometer.
 - (viii) Calculate the average of the two pressure readings of each apple.
- (c) The apples shall not be regarded as overripe, if they conform to the minimum pressure readings for the cultivar concerned as set out in Table 3.

OFFENCE AND PENALTIES

25. Any person who contravenes or fails to comply with the provisions of these regulations, shall be guilty of an offence and may upon conviction be liable to a fine or to imprisonment in terms of section 11 of Act No. 119 of 1990.

TABLE 1
QUALITY AND FOOD SAFETY STANDARDS FOR APPLES

Quality factor		Class 1	Class 2
(a)	Appearance	Sound and attractive according to cultivar requirements	Sound and fairly attractive and true to cultivar requirements
(b)	Shape	Well-formed according to cultivar requirements	-
(c)	Colour (all cultivars)	As set out in Table 4	As set out in Table 4
(d)	Minimum size/diameter	80 g or 54 mm	80 g or 54 mm
(e)	Size groups (diameter if jumble packed)		
(aa)	Extra large	Larger than 80 mm	Larger than 80 mm
(bb)	Large	70 mm to 80 mm	70 mm to 80 mm
(cc)	Medium	60 mm to 70 mm	60 mm to 70 mm
(dd)	Small	54 mm to 60 mm	54 mm to 60 mm
(f)	Maturity	As set out in Table 3	As set out in Table 3
(g)	Bruises	Larger than 20 mm in diameter or which has a surface area larger than 400 mm ² : Provided that no apple may have a bruise larger than 28 mm in diameter	Larger than 25 mm in diameter or which has a surface area larger than 500 mm ² : Provided that no apple may have a bruise larger than 35 mm in diameter
(h)	Blemishes	Less than 250 mm ²	Less than 300 mm ²
(i)	Sunburn	As set out in Table 4	As set out in Table 4
(j)	Russeting	As set out in Table 4	As set out in Table 4
(k)	Core rot		
(aa)	progressive	May not deviate to the extent set out in Table 2	May not deviate to the extent set out in Table 2
(bb)	non-progressive	May not deviate to the extent set out in Table 2	May not deviate to the extent set out in Table 2
(l)	Bitter pit	As set out in Table 4	As set out in Table 4
(m)	Foreign matter	May not deviate to the extent set out in Table 2	May not deviate to the extent set out in Table 2
(n)	Any other external or internal quality defect	May not deviate to the extent set out in Table 2	May not deviate to the extent set out in Table 2
(o)	Hail marks - Isolated and scattered	As set out in Table 4	As set out in Table 4
(p)	Calcium spot	As set out in Table 4	As set out in Table 4
(q)	Fusicladium	50mm ²	100mm ²

TABLE 2
MAXIMUM PERMISSIBLE DEVIATIONS BY NUMBER

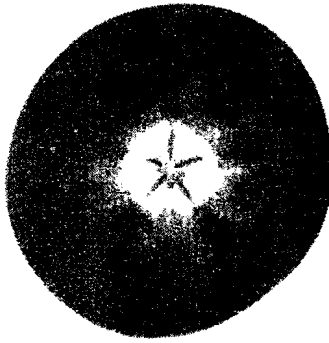
The maximum permissible deviations allowable are as follows:

Quality factor	Class 1	Class 2
(a) Decay:		
(aa) Decomposition or fungus development	2%	4%
(bb) Internal insect damage	2%	4%
(b) (aa) Progressive core rot or bitter pit, lenticell pit individually and cold damage	6%	10%
(bb) Non-progressive core rot	10%	15%
(c) Visible spray residue	3%	6%
(d) Injuries	6%	8%
(e) Blemishes	10%	15%
(f) Bruises	10%	15%
(g) Deviations in items (a), (b), and (d) collectively: Provide that such deviations shall individually be within the specified limits	10%	15%
(h) Minimum size/weight	10%	15%
(i) Colour	20%	30%
(j) Minimum size/weight	10%	15%
(k) Colour	20%	30%
(l) Foreign matter	10%	15%
(m) Any other external or internal quality defects	10%	15%
(n) Immature fruit/over mature fruit	0%	0%
(o) Deviation for the above (f), (g), (h), (i), (j), (k) and (l)	20%	30%

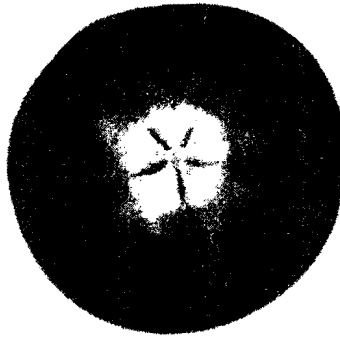
TABLE 3
MINIMUM STARCH AND PRESSURE REQUIREMENTS (ALL CULTIVARS)

Cultivar	Minimum starch requirement	Minimum pressure requirement
All Red Delicious types	10%	4.5
Cripps' Pink	15%	5.5
Cripps' Red	30%	5.5
Fiesta (Red Pippin)	15%	4.5
Tenroy (Royal Gala®)	15%	5
Gala	15%	5
Golden Delicious	15%	4.5
Panorama Golden	15%	4.5
African Carmine	20%	5
Braeburn	20%	5.5
Fuji	20%	4.5
Granny Smith	20%	5
All other cultivars	15%	4.5

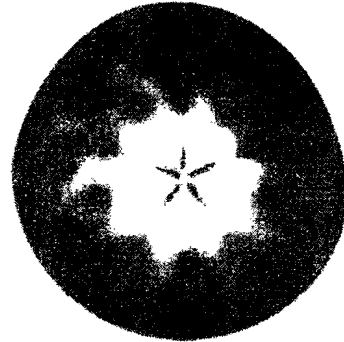
**PART 2/DEEL 2
STARCH CONVERSION CHART/STYSELOMSETTINGSKAART**



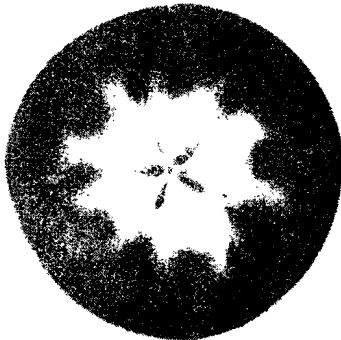
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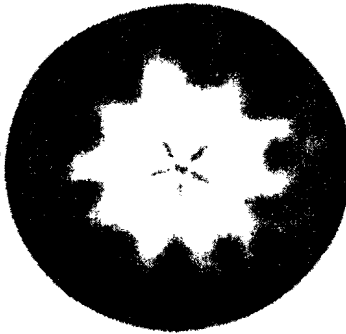
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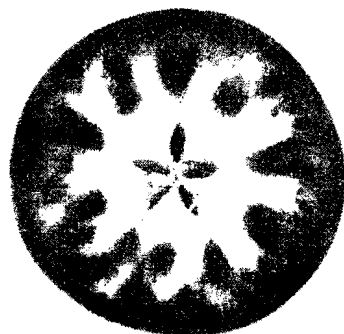
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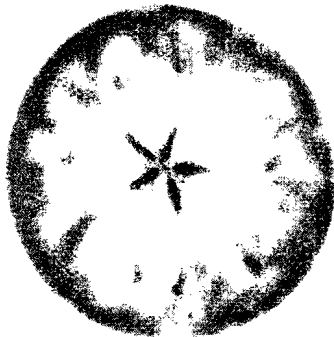
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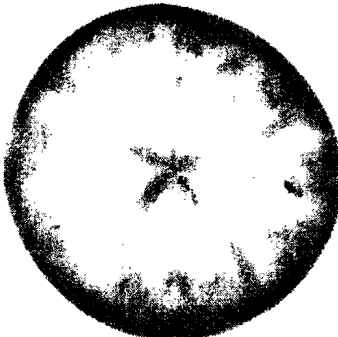
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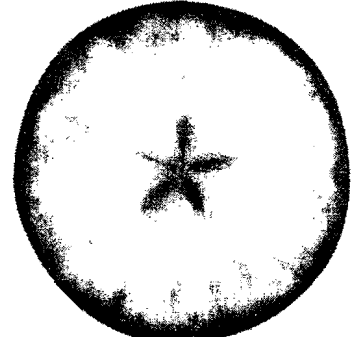
40%



60%



70%



80%

TABEL 4/TABLE 4
ILLUSTRASIES VAN TOEPASSING OP APPELS: KLAS 1/
ILLUSTRATIONS APPLICABLE TO APPLES: CLASS 1

Kleurkaart No./ Colour Chart No.	Gehaltefaktor/ Quality factor	Kultivar/ Cultivar	Standaard/ Standard
A.19	Kalsiumvlek/Calcium spot	Alle kultivars/All cultivars	Maksimum kleurafdruk nr. 5/Maximum colour print no. 5
A.20	Sonbrand/Sunburn	Golden Delicious	Maksimum kleurafdruk nr. 4/Maximum colour print no. 4
A.27	Kleur/Colour	Jonathan	Minimum kleurafdruk nr. 2/Minimum colour print no. 2
A.28	Kleur/Colour	Golden Delicious	Maksimum kleurafdruk nr. 7/Maximum colour print no. 7
A.29	Haelmerke – verspreid/Hail marks – scattered	Alle kultivars/All cultivars	Maksimum kleurafdruk nr. 5/Maximum colour print no. 5
A.30	Haelmerke – enkel/Hail marks – isolated	Alle kultivars/All cultivars	Maksimum kleurafdruk nr. 5/Maximum colour print no. 5
A.31	Stingelentverruwing/Stem-end russeting	Alle rooi kultivars/All red cultivars	Maksimum kleurafdruk nr. 10/Maximum colour print no. 10
A.33	Sonbrand/Sunburn	Granny Smith	Maksimum kleurafdruk nr. 7/Maximum colour print no. 7
A.34	Kleur/Colour	Starking (Starking Delicious, Stark Delicious)	Maximum colour print no. 9
A.34	Kleur/Colour	Red Delicious	30% colour
A.35	Kleur/Colour	Topred	Minimum kleurafdruk nr. 11 aan die swakste gekleurde kant/Minimum colour print no. 11 on the worst coloured side
A.36	Kleur/Colour	Starkrimson	Minimum kleurafdruk nr. 8 aan beide kante/Minimum colour print no. 8 on both sides
		Splendour	Minimum kleurafdruk nr. 11 aan een kant/Minimum colour print no. 11 on one side

Kleurkaart No./ Colour Chart No.	Gehaltefaktor/ Quality factor	Kultivar/ Cultivar	Standaard/ Standard
A.37	Netagtige verruwing/ Retiform russeting	Alle kultivars/All cultivars	Maksimum kleurafdruk nr. 6 as teenwoordig op albei kante en no. 8 as teen- woordig op een kant/Maxi- mum colour print no. 6 if present on both sides and no. 8 if present on one side
A.38	Kleur/Colour	Granny Smith	Maksimum kleurafdruk nr. 7/Maximum colour print no. 7
A.40	Stingelentverruwing/Stem- end russeting	Granny Smith	Maksimum kleurafdruk nr. 11/Maximum colour print no. 11
A.42	Colour	Tenroy (Royal Gala®)	50% of the fruit must have red colouring
A.42	Colour	Gala	10% of the fruit must have red colouring
A.43	Stingelentverruwing/Stem- end russeting	Golden Delicious/Blushed Golden	Maksimum kleurafdruk nr. 10/Maximum colour print no. 10
	Kleur/Colour	Braeburn	10% colour
	Kleur/Colour	Fuji	10% colour
	Kleur/Colour	Cripps' Pink	10% colour
	Kleur/Colour	Cripps' Red	25% colour
Pink Lady®	Sonbrand/Sunburn	Cripps' Pink	Maksimum kleurafdruk nr. 5/Maximum colour print no. 5
Pink Lady®	Sonbrand/Sunburn	Cripps' Red	Maksimum kleurafdruk nr. 5/Maximum colour print no. 5

TABEL 5/TABLE 5
ILLUSTRASIES VAN TOEPASSING OP APPELS: KLAS 2/
ILLUSTRATIONS APPLICABLE TO APPLES: CLASS 2

Kleurkaart No./ Colour Chart No.	Gehaltfaktor/ Quality factor	Kultivar/ Cultivar	Standaard/ Standard
A.19	Kalsiumvlek/Calcium spot	Alle kultivars/All cultivars	Maksimum kleurafdruk nr. 6/Maximum colour print no. 6
A.20	Sonbrand/Sunburn	Golden Delicious/Blushed Golden	Maksimum kleurafdruk nr. 6/Maximum colour print no. 6
A.28	Kleur/Colour	Golden Delicious	-
A.29	Haelmerke – verspreid/Hail marks – scattered	Alle kultivars/All cultivars	Maksimum kleurafdruk nr. 5/Maximum colour print no. 5
A.30	Haelmerke – enkel/Hail marks – isolated	Alle kultivars/All cultivars	Maksimum kleurafdruk nr. 6/Maximum colour print no. 6
A.31	Stingelentverruwing/Stem-end russeting	Alle rooi kultivars/All red cultivars	Maksimum kleurafdruk nr. 12/Maximum colour print no. 12
A.33	Sonbrand/Sunburn	Granny Smith	Allowed provided no secondary burn (alternatively no. 8)
A.34	Kleur/Colour	Starking (Starking Delicious, Stark Delicious	Maximum colour print no.9
	Kleur/Colour	Red Delicious	30% colour
A.35	Kleur/Colour	Topred	Minimum kleurafdruk nr. 11 aan die swakste gekleurde kant/Minimum colour print no. 11 on the worst coloured side
A.36	Kleur/Colour	Starkrimson	Minimum kleurafdruk nr. 11 aan beide kante/Minimum colour print no. 11 on both sides
A.37	Netagtige verruwing/ Retiform russeting	Alle kultivars/All cultivars	Maksimum kleurafdruk nr. 7 as teenwoordig op albei kante en no. 9 as teenwoordig op een kant/Maximum colour print no. 7 if present on both side and no. 9 if present on one side
A.38	Kleur/Colour	Granny Smith	-

Kleurkaart No./ Colour Chart No.	Gehaltefaktor/ Quality factor	Kultivar/ Cultivar	Standaard/ Standard
A.40	Stingelentverruwing/Stem- end russeting	Granny Smith	Maksimum kleurafdruk nr. 12/Maximum colour print no. 12
A.42	Colour	Tenroy (Royal Gala®)	50% of the fruit must have red colouring
A. 42	Colour	Gala	-
A.43	Stingelentverruwing/Stem- end russeting	Golden Delicious	Maksimum kleurafdruk nr. 12/Maximum colour print no. 12
	Kleur/Colour	Braeburn	10% colour
	Kleur/Colour	Fuji	10% colour
	Kleur/Colour	Cripps' Pink	10% colour
	Kleur/Colour	Cripps' Red	10% colour
Pink Lady®	Sonbrand/Sunburn	Cripps' Pink	Maksimum kleurafdruk nr. 5/Maximum colour print no. 5
Pink Lady®	Sonbrand/Sunburn	Cripps' Red	Maksimum kleurafdruk nr. 5/Maximum colour print no. 5

**TABEL 6/TABLE 6
PERMISSIBLE CULTIVARS (CLASS 1, CLASS 2)**

Cultivar/Variety
African Red (African Carmine TM)
Autumn Blush
Blushed Golden
Braeburn
Cripps' Pink (Pink Lady [®])*
Cripps' Red (Sundowner [®])*
Empire
Fiesta
Fuji
Gala
Gingergold
Golden Delicious
Granny Smith
Joburn (Red Braeburn TM)
Jonagold
Jonagored
Jonathan
Lady Williams
Oregon Spur (Oregon Red Spur)
Panorama Golden (Golden Delicious)
Royal Beaut
Splendour
Starking (Starking Delicious)
Starkrimson (Starkrimson Delicious)
Tenroy (Royal Gala [®])
Topred (Topred Delicious)
York Imperial
Any other suitable cultivar not mentioned above and which has been approved by the Registrar of Plant Improvement Act

[®] Indicates a registered trademark

TM Indicates a trademark

* Quality standards for the trade name might be higher than those specified. If necessary consult the relevant license holder.

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