

CONSOLIDATED DOCUMENT (R.946 of 27 March 1992, R.988 of 25 July 1997 AND R.471 of 22 April 2016)

DEPARTMENT OF AGRICULTURE, FORESTRY AND FISHERIES

No. R.946

27 March 1992

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

REGULATIONS REGARDING CONTROL OVER THE SALE OF POULTRY MEAT

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

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- (c) read together with section 3(2) of the said Act, repealed the regulations published by Proclamation No. R. 200 of 1969, Government Notices Nos.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

SCHEDULE

Definitions

1. In these regulations any word or expression to which a meaning has been assigned in the Act shall have that meaning, and --

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

"**brine**" means a brine solution as defined in the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972);

"**brine based mixture**" means a brine solution to which only permitted phosphate salts and permitted food additives may have been added and which is used for, amongst others, tenderizing, flavouring and preserving of poultry meat;

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

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

"**class**" a **quantity** of poultry meat which differs from another quantity of poultry meat with regard to -

- (i) the type of poultry from which it was obtained;
- (ii) the grade which was assigned to that poultry carcass; and
- (iii) the particular portion or cut, or combination of portions or cuts;

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

"consignment" means a quantity of poultry meat of the same type, which belongs to the same owner, delivered at any one time under cover of the same consignment note, delivery note or receipt note, or delivered by the same vehicle, or if such a quantity is divided into different classes, grades, portions, cuts or production lots, every quantity of each of the different classes, grades, portions, cuts or production lots;

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

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

"food additive" means a supplement or any other substance as permitted for in the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972), which may be added to a foodstuff to effect its keeping quality, consistency, colour, taste, flavour, smell or other technical property (these substances include but is not limited to acids, bases, salts, preservatives, antioxidants, anti-caking agents, colourants, flavourings, emulsifiers, stabilisers and thickeners);

"foodstuff" means a foodstuff as defined by the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972);

"formulated solution" means brine, brine based mixture, marinade, phosphate solution or any other similar solution/mixture to which food additives and/or foodstuffs may have been added;

"fresh", where used with regard to poultry meat, means poultry meat in its raw, unfrozen state, including meat which is vacuum-wrapped or wrapped in a controlled atmosphere, which --

- (a) has not previously been frozen or undergone any heat treatment; and
- (b) has not been subjected to any form of preservation other than chilling;

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

"further processing" means poultry meat which is subjected to any process(es) that alters the poultry meat in such a way that it is not recognizable as a carcass, portion, piece or strip anymore;

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

"inspection lot" where used, with regard to Regulation 14, means at least five eviscerated carcasses or portions representing at least five eviscerated carcasses or, in the case where the portions are not representative of carcasses, a representative sample of portions equal to the weight of at least five eviscerated carcasses: Provided that the carcasses or units representing the carcasses are treated as separate units in the inspection lot;

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

"main panel" means that part of the label or container bearing the trademark or trade name in greatest prominence and any other part of the label or container bearing the trademark or trade name in equal prominence;

"marinade" means a sweet, savoury or acidic, brine based sauce with foodstuffs and/or food additives in which poultry meat is marinated only to enhance its flavour and/or tenderness;

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

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

"permitted" means permitted under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972);

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

"portion" means a part of a carcass specified in item 4 (now item 5) of Table 1;

"poultry meat" means the slaughtered and sometimes deboned carcasses of *Gallus domesticus* (fowls), *Meleagus gallopavo* (turkeys) and *Anas* (ducks and muscovies) as well as any portions or parts of such carcasses which are usually sold for human consumption, whether as such or in cut form and which is still recognizable as a carcass, portion, piece or strip and includes raw processed poultry meat;

"production lot" means a quantity of poultry meat of the same class which is marked or will be marked with the same production code;

"prohibited articles" means prohibited articles as defined in the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972);

"QUID ('Quantitative Ingredient Declarations')" means the calculation of the % absorbed moisture or the % treatment with a formulated solution using the formula $((\text{declarable weight of ingoing ingredient} / \text{weight of finished product}) \times 100)$;

"raw processed poultry meat" means poultry meat which has been treated with a formulated solution, has not undergone any heat treatment and is still recognizable as a poultry carcass, portion, piece or strip;

"spices" means natural dried components or mixtures of spices and aromatic plants used in foodstuffs for flavouring, seasoning and imparting aroma, and includes the whole, broken or ground form, which may either be rubbed on or added to raw poultry meat:

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

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

"treatment" or **"treated"** means the process whereby a formulated solution is added to raw poultry meat at the plant by means of but not limited to injection (pumping), tumbling, massaging and marinating, which is –

(a) retained in the poultry meat up till the point of sale and will lead to an increase in its moisture content; and

(b) , amongst others, intended to improve the eating quality (juiciness, flavour and tenderness) of the poultry meat:

Provided that water on its own or marinade shall not be injected;

"Undergrade" means the grade which is assigned to poultry carcasses which do not comply with the minimum requirements of Grade B.

Restrictions on the sale of poultry meat

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

- (a) the poultry meat is sold according to the classes and grades referred to in regulation 3;
- (b) the poultry meat complies with the standards regarding quality, referred to in regulations 4 and 5;
- (c) the poultry meat is packed in a container and in a manner referred to in regulations 6 and 7;
- (d) the requirements regarding the marking thereof referred to in regulation 8, are complied with;
- (e) that poultry meat is marked in the manner referred to in regulations 9, 10, 11, 12 and 13; **and**
- (f) **the poultry meat is free from any added plant protein (excluding coated poultry meat), any other source of meat protein or any prohibited articles.**

(2) Poultry meat which is intended for further processing or for use in the manufacturing or preparation of another product which is not recognisable as a whole carcass or portion, is excluded from the restrictions referred to in subregulation (1).

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

Classes and grades of poultry meat

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

(2) **Poultry meat which is intended for further processing or for use in the manufacturing or preparation of another foodstuff which is not recognisable as a whole carcass, portion, piece or strip, is excluded from the restrictions referred to in subregulation (1).**

(3) Poultry carcasses shall be classified as -

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

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

Standards for carcasses

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

(2) **A poultry carcass than has been graded as Grade A or Grade B shall, subject to the provisions of subregulations (1), (4) and (8) of regulation 14, contain not more than 7% (QUID) of absorbed moisture, and may then be treated with a formulated solution.**

(3) A carcass which does not comply with the requirements for Grade A or Grade B shall –

- (a) be cut into portions, pieces or strips or subjected to further processing; or
 - (b) if it is sold as a whole carcass, be marked and sold as an Undergrade carcass.
- (4) A carcass is well-fleshed if -
- (a) the flesh over the whole length of the breast reaches the ridge of the breastbone (*sternum*); and
 - (b) the leg (*tibia*) and thigh (*femur*) at the tibio-femural and the ischio-femural joint is thick and wide, with a plump appearance and fleshiness all the way from the tibio-femural joint up to the tibio-metatarsal joint.
- (5) A carcass has a good conformation if the breastbone (*sternum*) is non-prominent, straight, undamaged and without any deformities.
- (6) The length of cuts and tears in the skin of a Grade B carcass, with the exception of the normal processing cuts, shall be -
- (a) not longer than 12 mm on the breast; and
 - (b) not longer than 25 mm on the rest of the carcass.
- (7) A carcass has a proper and well distributed fat covering if the legs or back of the carcass does not have a red appearance and no excessive fat is present in the abdominal cavity.
- (8) Poultry meat may contain food additives in the amounts permissible in terms of the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972).
- (9) (a) In the case of a Grade A or Grade B carcass which is treated with a formulated solution, the mass increase of the carcass as a result of such treatment shall not be exceed 10% (QUID): Provided that –
- (i) , subject to the provisions of subregulation (2), the combined percentage of the absorbed moisture and formulated solution shall not exceed 10% (QUID); and
 - (ii) the concentration of the phosphate and food additives in the formulated solution in the final treated poultry meat shall be within the permissible levels prescribed by the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972).
- (b) Records of absorbed moisture after water chilling and mass increase after treatment with a formulated solution shall be kept for a period of at least one year.
 - (c) A carcass that does not comply with the requirements of subregulation (9)(a)(i) shall be cut into portions, pieces or strips or be subjected to further processing.

Standards for portions

5. (1) Individual portions shall at least comply with the quality requirements regarding the carcass parts concerned as specified for Grade B in Table 2.
- (2) Not more than 20 per cent of the wing tips packed as wings shall be bruised or dislocated.
- (3) (a) A container holding or containing portions may not hold or contain any added skin, fat or giblets.

- (b) A container marked 'soup pack' shall be exempted from the provision in paragraph (a).
- (4) (a) Poultry portions may contain food additives in the amounts permissible in terms of the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972).
- (b) In the case of individual portions which is treated with a formulated solution, the mass increase of the individual portions as a result of such treatment shall not exceed 15% (QUID); Provided that –
 - (i) , subject to the provisions of regulation 4(2), the combined percentage of the absorbed moisture and formulated solution shall not exceed 15% (QUID); and
 - (ii) the concentration of the phosphate and food additives in the formulated solution in the final treated poultry meat shall be within the permissible levels prescribed by the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972).
- (c) The provisions in paragraphs (a) and (b) above shall not be permitted on poultry meat which has already been subjected to a treatment referred to in regulation 4(9)(a).
- (d) Records of absorbed moisture after water chilling and mass increase after treatment with a formulated solution shall be kept for a period of at least one year.
- (e) Portions that do not comply with the requirements of subregulation (4)(b)(i) shall be supplied to the catering industry where the poultry meat is sold in the cooked form or be subjected to further processing.

Requirements for containers

- 6. A container in which poultry meat is packed shall -
 - (a) be so strong that the contents will not be damaged or contaminated during normal handling or transport practices; and
 - (b) in the case of re-usable containers used between abattoirs, the trade and packing units, be cleaned and disinfected before re-use.

Packing requirements

- 7. (1) Different types, classes or grades of poultry carcasses shall not be packed together in the same container.
- (2) Spices or flavourants may be included in a separately sealed watertight wrapper with a carcass or portions.
- (3) In the event of any giblets included in a carcass -
 - (a) it shall be packed separately in a suitable wrapper;
 - (b) it shall approximately contain the organs of one bird;
 - (c) the gall-bladder shall be removed;
 - (d) the liver may not be contaminated with bile.

Marking of containers

8. (1) The container in which poultry meat is packed shall be marked with the following particulars:
- (a) In the case of carcasses and single type portion packs, with the applicable class designation as required by regulation 9.
 - (b) In the case of other parts or cuts of poultry meat, with the designation in accordance with normal trade practice.
 - (c) In the case of poultry carcasses, with the applicable grade designation as required by regulation 10.
 - (d) (i) The expression 'fresh', 'vars', 'chilled', 'verkoel', 'frozen', 'bevrore', 'deep frozen' or 'diepbevrore', as the case may be.
 - (ii) The expression 'freshly frozen', 'vars bevrore', 'freshly chilled' or 'vars verkoel', only when the carcass is frozen or chilled immediately after slaughtering, as the case may be.
 - (iii) If chilled poultry meat contains an instruction that the poultry meat can be frozen at a later date, the packaging shall be labelled with the expression 'Home freeze by' or 'Bevries tuis teen' followed by the applicable date.
 - (e) In the case of single type portion packs with the class designation or alternate class designation for such portions specified in columns 2 and 3 opposite item 5 of Table 1.
 - (f) In the case of multiple type portion packs with a designation which includes the applicable class designations or alternate class designations referred to in paragraph (c), or with a designation in accordance with normal trade practice.
 - (g) The expression 'giblets excluded', 'afval uitgesluit', 'giblets removed', 'afval verwyder', 'without giblets' or 'sonder afval', if giblets are not included with a carcass."; and
 - (h) In the case of portions, also with the species of poultry concerned.
 - (i) The name and address of the packer of that poultry meat as required by regulation 11.
 - (j) A date or code as required by regulation 12.
 - (k) (i) In the case of raw processed poultry meat, the applicable class designation or alternative class designation shall either be preceded or followed by the generic name of the added formulated solution, or by any other wording reflecting a true description of the added formulated solution. [E.g. 'chicken with brine', 'sweet 'n sour marinated chicken drumsticks', etc.]
 - (ii) In the case of spiced poultry meat, the applicable class designation or alternative class designation shall either be preceded or followed by the generic name(s) of the added spice(s), or by any other wording reflecting a true description of the added spice(s). [E.g. "lemon and herb chicken", "chicken breasts with pepper & rosemary", etc.]

- (l) In the case of a poultry carcass which is cut into several pieces of which the excess fat, skin and backbone are removed, the container can be marked 'trimmed' or 'afgewerk'.

(2) Subject to the provisions of subregulation (3), the particulars referred to in subregulation (1) and specified in column 1 of Table 3 shall be indicated in detached letters and figures --

- (a) that is in each separate case of the same colour, type and size;
- (b) that appears on a uniform and contrasting background;
- (c) that are clearly legible; and
- (d) of which the minimum vertical height shall be as specified in column 2 of Table 3 opposite the particulars concerned.

(3) If any word or expression that is not a trade mark, or is not required in terms of these regulations or another law, appears on a container of poultry meat, the vertical height of the letters and figures used to indicate the class or other designation and the grade of the poultry meat concerned shall, subject to the provisions of subregulation (2)(d), be at least the same as that of the largest letter or figure in the word or expression concerned.

Indication of class designation

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

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

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

(4) In the case of breasts which have been deboned, the alternative class designation can be replaced with the name 'breast fillet' or 'borsfillet'.

Indication of grade designation

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

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

Indication of packer

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

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

- (a) subject to the provisions of subregulation (3), consist of the address of the premises in the Republic where that product is processed or packed, or where the ordinary place of business of such processor or packer is situated, followed by the name of the town, suburb and city or magisterial district in which such premises is situated; and

- (b) be marked on such container immediately after the particulars referred to in subregulation (1).
- (3) If a product has been processed or packed on behalf of a person -
- (a) the initials and surname or trade name of such person shall be substituted for the particulars referred to in paragraph (a) of subregulation (1);
 - (b) the address of the premises in the Republic where the ordinary place of business of such person is situated, followed by the name of the suburb and city or magisterial district in which those premises are situated shall be substituted for the particulars referred to in paragraph (a) of subregulation (2);
 - (c) this address shall be marked on such containers immediately after the particulars referred to in paragraph (a); and
 - (d) the particulars referred to in subregulations (1) and (2) may in addition be marked on such a container.
- (4) If poultry meat is imported into the Republic in the container in which it is to be sold in the retail trade, such container shall be marked with an indication of the country of origin thereof.

Indication of production lot

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

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

Restriction on use of certain particulars

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

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

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

(4) (a) Poultry carcasses shall only be marked with the expression 'Free range X' or 'Vryloop X', where 'X' represents the type of poultry from which the carcass is derived, if such carcasses were obtained from poultry which had continuous daytime access to open air runs.

- (b) the open air runs referred to in paragraph (a) shall -
 - (i) be mainly covered with vegetation where poultry is able to scratch and dustbath; and
 - (ii) be big enough to allow ample running space.

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

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

Methods and procedures regarding absorbed moisture and carcasses and portions treated with a formulated solution

14. (1) The amount of absorbed moisture of an inspection lot of water chilled carcasses as well as carcasses and portions treated with a formulated solution, shall be determined in accordance with Method A in the Annexure.

(2) For carcasses chilled with water as well as carcasses and portions treated with a formulated solution, the tests for absorbed moisture and formulated solution uptake shall be carried out with commencement of a work shift in a poultry abattoir and thereafter be repeated at least once every hour.

(3) The % average absorbed moisture of an inspection lot for water chilled carcasses shall not exceed the limit referred to in subregulation 4(2).

(4) If the limit referred to in subregulation 4(2) are exceeded, all carcasses in the "water spin chiller" shall be cut up into portions until such time as a further test produces results that are within the limit.

(5) The % average absorbed moisture and % formulated solution uptake of an inspection lot shall not exceed the limits referred to in subregulations 4(9)(a) and 5(4)(b): Provided that the following maximum permissible deviations shall be applicable –

- (a) carcasses - 1% (QUID); and
- (b) portions - 2.5% (QUID).

(6) If the maximum permissible deviations referred to in subregulation 14(5) are exceeded the necessary adjustments shall be made immediately and a further test shall be carried out forthwith, and the records shall reflect this adjustment.

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

(8) An indication of the % of absorbed moisture of an inspection lot of frozen or deep frozen water chilled poultry carcasses can be obtained in accordance with Method B in the Annexure.

(9) Method C in the Annexure may be used to get an indication of the % of absorbed moisture and formulated solution uptake of an inspection lot of frozen or deep frozen poultry cuts.

Offences and penalties

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

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

Type	Class designation	Alternative class designation	Grade	Additional requirements
1	2	3	4	5
1. Chicken	Spring Chicken Broiler	Poussin -	Grade A, Grade B Grade A, Grade B	-

	Chicken	Hen, cock, boiling chicken ...	Grade A, Grade B	
2. Turkey	Young turkey Turkey	- Adult hen, Adult Tom ...	Grade A, Grade B Grade A, Grade B	-
3. Duck	Young duck Duck	- -	Grade A, Grade B Grade A, Grade B	-
4. Muscovy	Young muscovy ...	-	Grade A, Grade B	-
	Muscovy	-	Grade A, Grade B	-
5. Portions (Chicken, Turkey, Duck or Muscovy)	Barbeque pack (several combinations of thighs, drumsticks, wings, breasts and back)	Barbeque portions	-	Reg. 5(1) and (3)(a)
	Soup pack (combination not specified)	-	-	Reg. 5(3)(b) and 8(1)(f)
	Half carcass	-	-	Reg. 5(1) and (3)(a)
	Quarter carcass	Front quarter, hind quarter	-	Reg. 5(1) and (3)(a)
	Legs	Thighs plus drumsticks, whole legs	-	Reg. 5(1) and (3)(a)
	Thighs	-	-	Reg. 5(1) and (3)(a)
	Drumsticks	-	-	Reg. 5(1) and (3)(a)
	Wings	-	-	Reg. 5(1), (2) and (3)(a)
	Breast	Breast pieces, keel	-	Reg. 5(1) and (3)(a)
	Back	-	-	Reg. 5(1) and (3)(a)
6. Other	Heads	-	-	-
	Feet	-	-	-
	Necks	-	-	-
	Livers	-	-	-
	Hearts	-	-	-
	Gizzards	-	-	-

* No grade

TABLE 2
QUALITY STANDARDS FOR POULTRY CARCASSES
[Reg. 4]

Quality factor	Quality standards		
	Grade A	Grade B	Undergrade
1	2	3	4
1. Fleshiness:			

Quality factor	Quality standards		
	Grade A	Grade B	Undergrade
1	2	3	4
- general - breast - legs	Good Well developed, broad, long and fleshy Fleshy	Fairly good Well developed Fairly fleshy	* * *
2. Breast blisters	None	Not more than 350 mm ² per carcass ⁽¹⁾	*
3. Abrasion and discolouration marks	Collective area less than 650 mm ² per carcass ⁽²⁾ ; none on the breast or thigh	Collective area less than 1 200 mm ² per carcass ⁽³⁾ ; none on the breast	*
4. Conformation	Good	Moderate deviations	*
5. Broken bones and dislocations	No visible broken bone or dislocated leg or wing; both wing tips may be removed	Not more than one visible broken bone or dislocated leg or wing per carcass; both wing tips may be removed	*
6. Colour	Attractive, uniformly white to light yellow over the entire carcass, without pigmented follicles; wing tips may appear slightly red	Uniformly white to yellow over the entire carcass with not more than 12 pigmented follicles per carcass; wing tips may appear red	*
7. Skin	Thin, pliable and free from bruises	Pliable and reasonably free from bruises	*
8. Abrasions and cuts in the skin	None	Maximum two on the breast and two elsewhere on the carcass	*
9. Feathers and pin feathers	Not more than five feathers and pin feathers collectively per carcass of which no feather or pin feather may be longer than 25 mm and none may occur on the breast or thighs	Not more than 10 feathers and pin feathers collectively per carcass, of which only two may be longer than 25 mm and none may occur on the breast or thighs	*
10. Fat covering	A thin, even layer on the breast, back and thighs	Lean or excessive fat covering	*
11. Freezer burn	Small and unobtrusive in frozen or deep frozen carcasses	Small and unobtrusive in frozen or deep frozen carcasses	*

(1) Covering a circle with a diameter of less than 22 mm.

(2) Covering a circle with a diameter of less than 30 mm.

(3) Covering a circle with a diameter of less than 40 mm.

* Not specified.

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

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

ANNEXURE

1. METHOD A

METHOD FOR THE DETERMINATION OF THE % ABSORBED MOISTURE IN WATER CHILLED POULTRY CARCASSES AND THE % FORMULATED SOLUTION UPTAKE OF POULTRY CARCASSES AND PORTIONS:

[Reg. 14(1)]

- (a) In the case of water chilling of carcasses, carcasses treated with a formulated solution and portions treated with a formulated solution: Identify and determine the mass to the nearest one gram of each unit of the inspection lot which have been taken from the production time immediately prior to the water chilling or treatment process. This represents the initial mass (I).
- (b) Place the identified carcasses or units of portions back onto the production line at the same point.
- (c)
 - (i) In the case of water chilling of carcasses: After the carcasses have been chilled and drained, at the furthest point away from the chiller just before the next processing step, whether it is treatment or packaging, etc., the mass of each of the recovered carcasses is again determined to the nearest one gram. This represents the final mass (F).
 - (ii) In the case of carcasses treated with a formulated solution: After the carcasses have been treated, at the furthest point away from the treatment equipment just before packaging and freezing, the mass of each of the recovered carcasses is again determined to the nearest one gram. This represents the final mass (F).
 - (iii) In the case of portions treated with a formulated solution: After the portions have been treated, at the furthest point away from the treatment equipment just after freezing and before packaging, the mass of each of the recovered units of portions is again determined to the nearest one gram. This represents the final mass (F).
- (d) Carcasses and units with obvious water/formulated solution pockets may be ignored: Provided that the inspection lot requirements shall be adhered to.
- (e) Determine the % absorbed moisture/formulated solution uptake of each carcass or unit of portions by means of the following formula:

$$\frac{(F - I) \times 100}{F} = \% \text{ absorbed moisture/formulated solution (QUID)}$$
- (f) Calculate the average % absorbed moisture/formulated solution uptake of the inspection lot.

2. METHOD B

METHOD FOR THE DETERMINATION OF THE % ABSORBED MOISTURE IN FROZEN AND DEEP FROZEN WATER CHILLED POULTRY CARCASSES:

[Reg. 14(8)]

- (a) *Objective and scope*

This method shall be used to determine the amount of moisture loss from recently frozen and deep frozen poultry carcasses during thawing. If this drip

loss, expressed as a percentage by weight of the carcass (including all the edible offal contained in the pack), exceeds the limit value laid down in paragraph (g), it is an indication that excess moisture has been absorbed during cooling.

The technique shall not be applicable to poultry which has been treated with a formulated solution or similar substances in order to increase moisture retention.

(b) *Definition*

Drip loss determined by this method shall be expressed as a percentage of the total mass of the frozen or deep frozen carcass, including edible offal.

(c) *Principle*

The frozen or deep frozen carcass, including edible offal present, shall be allowed to thaw under controlled conditions which allow the mass loss resulting from water loss to be calculated.

(d) *Apparatus*

- (i) A scale with a weighing capacity of up to 5 kg and with an accuracy of one gram.
- (ii) Plastic bags large enough to hold a carcass and with a proper means of closing, but shall not be unduly large.
- (iii) A thermostatically controlled waterbath that --
 - (aa) can contain a volume of water not less than eight times the volume of the poultry carcass to be tested; and
 - (bb) can maintain water at a temperature at 42°C.
- (iv) Filter paper or other absorbent paper towels.

(e) *Method*

- (i) Seven carcasses shall be removed at random from the quantity of poultry to be tested. The carcasses shall be kept at a temperature not higher than -12°C, until each carcass can be tested as described in subparagraphs (ii) to (xii) below.
- (ii) The outside of the pack shall be wiped to remove superficial water and ice. The mass of the pack and the contents thereof shall be determined to the nearest gram. This mass shall be expressed as M_0 .
- (iii) The carcass, as well as any edible offal sold with it, shall be removed from the outer wrap. The wrap shall be dried and the mass shall be determined to the nearest gram. This mass shall be expressed as M_1 .
- (iv) The mass of the frozen carcass plus offal shall be calculated by subtracting M_1 from M_0 .
- (v) The carcass, including the offal, shall be placed in a strong waterproof plastic bag with the abdominal cavity facing towards the closed end of the bag. When the carcass and the offal are placed in the bag, as much air as possible shall be removed from the bag by compression and it must then be fastened properly.

- (vi) The bag containing the carcass and edible offal shall be immersed in a bath of water at 42°C up to the closed end of the bag and shall be positioned in such a way that the water in the bath cannot flow into the bag. It may be held in position by means of weights if necessary.
- (vii) The bag shall be left in the bath of water until the thermal centre of the poultry carcass reaches $\pm 4^\circ\text{C}$. As an indication in the case of poultry at -12°C , the period of immersion during which the temperature of the water shall be maintained at 42°C, would be as follows:

Mass of carcass and offal	Time in minutes
Less than 800 g	65
801 - 900 g	72
901 - 1 000 g	78
1 001 - 1 100 g	85
1 101 - 1 200 g	91
1 201 - 1 300 g	98
1 301 - 1 400 g	105

- (viii) The period of immersion referred to in subparagraph (vii) shall be increased by seven minutes for each additional 100 g or part thereof.
- (ix) The bag and the contents thereof shall be removed from the bath of water. The bottom of the bag shall be pierced in order to allow water inside the bag to drain. The bag and the contents thereof shall be allowed to drip for one hour at an ambient temperature of between 18°C and 25°C.
- (x) The thawed carcass shall be removed from the bag and the pack that contains offal (if present) shall be removed from the abdominal cavity. The inside and outside of the carcass shall be dried with filter paper or paper towels. The pack that contains the offal shall be pierced and, once any liquid has drained away, the bag and thawed offal shall be dried as carefully as possible.
- (xi) The total mass of the thawed carcass, offal and pack shall be determined to the nearest gram and shall be expressed as M_2 .
- (xii) The mass of the pack which contained the offal shall be determined to the nearest gram and shall be expressed as M_3 .
- (f) *Calculation of result*

The amount of water lost through thawing expressed as a percentage by weight of the frozen or deep frozen carcass (including offal) shall be determined by means of the following formula:

$$\frac{M_0 - M_1 - M_2}{M_0 - M_1 - M_3} \times 100$$

- (g) *Evaluation of result*

If the average moisture loss on thawing for the inspection lot exceeds 7.0% of the average mass of the frozen or deep frozen poultry carcasses, it is an indication that the amount of moisture absorbed during processing exceeds the limit.

3. METHOD C

METHOD FOR THE DETERMINATION OF MOISTURE UPTAKE (ABSORBED MOISTURE AND/OR FORMULATED SOLUTION) IN FROZEN AND DEEP FROZEN POULTRY PORTIONS:

[Reg. 14(9)]

(a) *Objective and scope*

This method is used to determine the total added water content of certain poultry cuts (breasts, thighs and drumsticks). The method shall involve determination of the water and protein contents of samples from the homogenised poultry cuts. The water-protein ratio is then calculated as per paragraph (f)(i) and (ii) for the specific portions, to determine whether or not excess water has been taken up during processing (water chilling and other methods of water uptake such as injection, marinating, etc.).

The technique shall be applicable to poultry which has been subjected to processes that may have lead to water uptake during processing such as water used for chilling the carcasses and/or treatment of the carcasses and cuts with any solution that contains water (such as but not limited to injection, tumbling, marinating, etc.).

(b) *Definition*

Moisture content shall be expressed as a percentage of the total mass of the frozen or deep frozen portions (breasts, thighs or drumsticks).

(c) *Principle*

Water and protein contents are determined in accordance with the latest AOAC or other internationally accepted methods of analysis, the water-protein ratio is calculated and the value obtained is compared with the values in paragraph (g), indicating 15% moisture uptake for the poultry cuts concerned.

(d) *Apparatus*

- (i) A scale with a weighing capacity of up to 5 kg and with an accuracy of one gram.
- (ii) Heavy-duty bowl cutter with sufficient power to chop and blend frozen or deep-frozen meat and bones to produce a homogeneous mixture.
- (iii) Apparatus as specified in the latest AOAC or other internationally accepted method for the determination of water content.
- (iv) Apparatus as specified in the latest AOAC or other internationally accepted method for the determination of protein content.

(e) *Method and sampling*

- (i) Breasts, thighs or drumsticks are taken at random from the quantity of poultry cuts to be checked and kept frozen. In the case of frozen or deep-frozen bulk products (cuts not individually packed) the large packs from which samples are to be taken may be kept at 0°C until individual cuts can be removed. The analysis may concern the cuts separately or a composite sample of the cuts, depending on the capacity of the bowl cutter to produce a homogenous mixture.

- (ii) The preparation must commence immediately after the removal of the cuts from the freezer.
 - (iii) The cuts are removed from all wrapping material and the weight of the poultry cut is determined to the nearest gram. In the case of a composite sample analysis the total weight of the cuts is determined
 - (iv) The whole cuts are chopped in a bowl cutter to obtain a homogeneous mixture from which a sample representative of each cut may then be taken. In the case of a composite sample analysis, all cuts are chopped in a bowl cutter to obtain a homogeneous mixture from which two samples representative of the cuts may then be taken.
 - (v) A sample of the homogenised mixture is taken and used immediately to determine the water content in accordance with the latest AOAC or other internationally accepted method.
 - (vi) A sample of the homogenised mixture is taken and used immediately to determine the nitrogen content in accordance with the latest AOAC or other internationally accepted method. This nitrogen content is converted to crude protein content by multiplying it by the factor 6.25.
- (f) *Calculation of result*
- (i) Ensure that the weight of water and weight of protein are expressed in grams for the same amount of sample of homogenised mixture.
 - (ii) The water-protein ratio is determined by taking the weight of the water and dividing it by the weight of the protein.
- (g) *Evaluation of result*
- Highest permissible W/P ratios (15% level)**

Cut	Highest permissible ratio
Breast	4.36
Thigh	4.82
Drumstick	4.66

NOTE

The amendments in red (R.471 of 22 April 2016) shall come into operation 6 months after 22 April 2016.