

1999-12

Citrus type: Grapefruit		
Cultivar: Marsh, Star Ruby, Rosé and Oroblanco		Market: Japan
No.	Quality Factor	Class 1
1	Decay	1,5%
2	Factors that may cause decay:	
2(a)	Major injuries	
(i)	First inspection	1%
(ii)	Second/fruit age inspection	2%
(iii)	Water saturation	2%
2(b)	Minor injuries	4%
2(c)	Skin weakness	2%
2(d)	2(a) and 1 collectively	3%
2(e)	2 (a, b, c) and 1	5%
3	Greening disease	2.5%
4	Superficial black fungus growth	2.5%
5	Granulation	
5(a)	Major granulation	2% if major and minor granulation exceed 25%; 5% if major and minor granulation not exceed 25%
5(b)	Minor granulation	Permissible
6	Scale	10%
7(a)	Blemishes, dirty fruit, wilt, shrivelling, skin defects, malformation, bruises, underdeveloped or out of season, overripeness, hail marks and foreign matter	12%
7(b)	Oleocellosis and progressive defects including but not limited to stem end browning, rind pitting, rind breakdown and anthracnose	5%
8	Too small flesh diameter (all varieties minimum 78% flesh)	5%
9	Long stems	4%
10	Insufficient internal colour development	10%
11	Insufficient pink pigmentation: Star Ruby	5%
12	Absence of buttons	20%
13	Container and packing requirements	10%
14	Incorrectly sealed flaps (excluding loose flaps)	5%
15	Loose flaps	Not allowed
16	Minimum diameter (too small)	10%
17	Lack of uniformity in size in the same container	10%
18	Deviations from prescribed marking requirements	0%
19	Unpunched out ventilation holes	4%
20(a)	Deviations not specified in items 1 to 7 of this table collectively	12%
20(b)	20(a), 1 – 7 Collectively, excluding 5 (b)	10%
21	Internal quality	
21(a)	Minimum juice content	45%
	Minimum juice content: Oroblanco	35%
21(b)	°Brix : Acid Ratio	7.0 : 1
	°Brix: Acid Ratio: Oroblanco	9.0:1
21(c)	Minimum acid%	~
21(e)	°Brix	9°B
21(f)	Limits for seed content	
	- Star Ruby	5
	- Marsh and Rosé	9

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22	Sheepnose – Set no. 41	print no. 5 with a 10% tolerance to print no. 6
23	Minimum colour\$ (all grapefruit excluding Star Ruby)	
	Set no. 35: All grapefruit excluding Oroblanco	print no. 3 with a 50% tolerance to print no. 4 only
24	Maximum yellow colour - Oroblanco	
	Set no. 35: Oroblanco	Print no. 7 with 20% tolerance to print no. 6
25	Minimum colour – Star Ruby	
	Set no. 35 (c)	Maximum print no. 3 with a 50% tolerance to print no. 4

\$ Colour must be uniform in the same container

~ No specification



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Citrus type: Lemons		
Cultivar: All Lemons		Market: Japan
No.	Quality Factor	Class 1
1	Decay	1,5%
2	Endoxerosis	
2(a)	Minor Endoxerosis	5%
2(b)	Major Endoxerosis	1.5%
3	Deviations specified in items 1 and 2 collectively	1.5%
4	Factors that may cause decay:	
4(a)	Major injuries	
(i)	First inspection	1%
(ii)	Second/fruit age inspection	2%
(iii)	Water saturation	2%
4(b)	Minor injuries	4%
4(c)	Skin weakness	2%
4(d)	4(a) and 1 collectively	3%
4(e)	4(a, b, c) and 1	5%
5	Greening disease	2.5%
6	Superficial black fungus growth	2.5%
7	Granulation	
7(a)	Major granulation	2%
7(b)	Minor granulation	Permissible
8	Scale	8%
9(a)	Blemishes, dirty fruit, wilt, shrivelling, skin defects, malformation, bruises, underdeveloped or out of season, overripeness, hailmarks and foreign matter	8%
9(b)	Oleocellosis and progressive defects including but not limited to stem end browning, rind pitting, rind breakdown, peteca spot and anthracnose	5%
10	Long stems	4%
11	Absence of buttons	20%
12	Container and packing requirements	10%
13	Incorrectly sealed flaps (excluding loose flaps)	5%
14	Loose flaps	Not allowed
15	Minimum diameter (too small)	10%
16	Lack of uniformity in size in the same container	10%
17	Deviations from prescribed marking requirements	0%
18	Unpunched out ventilation holes	4%
19(a)	Deviations not specified in items 1 to 9 of this table collectively	10%
19(b)	19(a), 1 – 9 collectively, excluding 7(b)	10%
20	Internal quality	
20.1	Minimum juice content	40%
21	Minimum colour\$	
21.1	Set no. 37	print no. 5 with a 10% tolerance to print no. 6 only
21.2	Maximum colour	Print no. 2 with 6% tolerance
22	Shape specification	
22.1	Minimum ratio #	1:1.15
23	Skin texture	
23.1	Set no. 38	Print no. 2

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- \$ Colour must be uniform in the same container
- # Determination of the shape ratio
- (a) Use a sliding caliper to measure the width and the length of the lemon.
 - (b) The length of the lemon should be measured from the shoulder (next to the stem) to the tip of the fruit.
 - (c) Multiply the width with 1.15 in order to determine the minimum length required in order to meet the ratio or divide the length with the width to determine the ratio.



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Citrus type: Oranges		
Cultivar: Delta Seedless and Midnight		Market: Japan
No.	Quality Factor	Class 1
1	Decay	1,5%
2	Factors that may cause decay:	
2(a)	Major injuries	
(i)	First inspection	1%
(ii)	Second/fruit age inspection	2%
(iii)	Water saturation	2%
2(b)	Minor injuries	4%
2(c)	Skin weakness	2%
2(d)	2(a) and 1 collectively	3%
2(e)	2 (a, b, c) and 1	5%
3	Greening disease	2.5%
4	Superficial black fungus growth	2.5%
5	Granulation	
5(a)	Major granulation	2%
5(b)	Minor granulation	50%
6	Scale	8%
7(a)	Blemishes, dirty fruit, wilt, shrivelling, skin defects, malformation, bruises, underdeveloped or out of season, overripeness, hailmarks and foreign matter	8%
7(b)	Oleocellosis and progressive defects including but not limited to stem end browning, rind pitting, rind breakdown and anthracnose	5%
8	Long stems	4%
9	Absence of buttons	20%
10(a)	Container and packing requirements	10%
10(b)	Incorrectly sealed flaps (excluding loose flaps)	5%
10(c)	Loose flaps	Not allowed
11(a)	Minimum diameter (too small)	10%
11(b)	Lack of uniformity in size in the same container	10%
12	Deviations from prescribed marking requirements	0%
13	Unpunched out ventilation holes	4%
14(a)	Deviations not specified in items 1 to 7 of this table collectively	10%
14(b)	14(a), 1 – 7 Collectively, excluding 5(b)	10%
15	Internal quality	
15(a)	Minimum juice content	50%
15(b)	°Brix : Acid Ratio	8.0 : 1
15(c)	Minimum acid%	0.80
15(d)	Maximum acid%	~
15(e)	°Brix	10°B
15(f)	Limits for seed content	
	- Delta Seedless	0
	- Midnight @	1 Seed on average
16	Minimum colour\$	
16.1	Set no. 34	print no. 2 with a 50% tolerance to print no. 3 only

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- ④ One fruit in the working sample may contain a maximum of 5 seeds: Provided that if only one fruit exceeds that number, a second working sample shall be drawn. If the second working sample has no fruit which contain more than 5 seeds, with the average not exceeding 1 seed per fruit, then the consignment may be passed.



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1999-12

Citrus type: Oranges		
Cultivar: Midseason cultivars (Proteas, Sanguinellis, Shamoutis, Tomangos)		Market: Japan
No.	Quality Factor	Class 1
1	Decay	1,5%
2	Factors that may cause decay:	
2(a)	Major injuries	
(i)	First inspection	1%
(ii)	Second/fruit age inspection	2%
(iii)	Water saturation	2%
2(b)	Minor injuries	4%
2(c)	Skin weakness	2%
2(d)	2(a) and 1 collectively	3%
2(e)	2 (a, b, c) and 1	5%
3	Greening disease	2.5%
4	Superficial black fungus growth	2.5%
5	Granulation	
5(a)	Major granulation	2%
5(b)	Minor granulation	50%
6	Scale	8%
7(a)	Blemishes, dirty fruit, wilt, shriveling, skin defects, malformation, bruises, underdeveloped or out of season, overripeness, hailmarks and foreign matter	8%
7(b)	Oleocellosis and progressive defects including but not limited to stem end browning, rind pitting, rind breakdown and anthracnose	5%
8	Long stems	4%
9	Absence of buttons	20%
10(a)	Container and packing requirements	10%
10(b)	Incorrectly sealed flaps (excluding loose flaps)	5%
10(c)	Loose flaps	Not allowed
11(a)	Minimum diameter (too small)	10%
11(b)	Lack of uniformity in size in the same container	10%
12	Deviations from prescribed marking requirements	0%
13	Unpunched out ventilation holes	4%
14(a)	Deviations not specified in items 1 to 7 of this table collectively	10%
14(b)	14(a), 1 – 7 Collectively, excluding 5(b)	10%
15	Internal quality	
15(a)	Minimum juice content	45%
15(b)	Minimum juice content Shamoutis	42%
15(c)	°Brix : Acid Ratio	7.0 : 1
15(d)	Minimum acid%	0.60
15(e)	Maximum acid%	~
15(f)	°Brix	8.5°B
16	Minimum colour\$	
16.1	Set no. 34 – Fruit subjected to Cold Treatment processes	print no. 4 with a 10% tolerance to print no. 5 only
16.2	Set no. 34 – Fruit not subjected to Cold Treatment processes	print no. 5 with a 10% tolerance to print no. 6 only

\$ Colour must be uniform in the same container

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Citrus type: Oranges		
Cultivar: Navels		Market: Japan
No.	Quality Factor	Class 1
1	Decay	1,5%
2	Factors that may cause decay:	
2(a)	Major injuries	
(i)	First inspection	1%
(ii)	Second/fruit age inspection	2%
(iii)	Water saturation	2%
2(b)	Minor injuries	4%
2(c)	Skin weakness	5%
2(d)	2(a) and 1 collectively	3%
2(e)	2 (a, b, c) and 1	5%
3	Greening disease	2.5%
4	Superficial black fungus growth	2.5%
5	Granulation	
5(a)	Major granulation	2%
5(b)	Minor granulation	50%
6	Scale	8%
7(a)	Blemishes, dirty fruit, wilt, shrivelling, skin defects, malformation, bruises, underdeveloped or out of season, overripeness, hailmarks and foreign matter	8%
7(b)	Oleocellosis and progressive defects including but not limited to stem end browning, rind pitting, rind breakdown and anthracnose	5%
8	Long stems	4%
9	Absence of buttons	20%
10(a)	Container and packing requirements	10%
10(b)	Incorrectly sealed flaps (excluding loose flaps)	5%
10(c)	Loose flaps	Not allowed
11(a)	Minimum diameter (too small)	10%
11(b)	Lack of uniformity in size in the same container	10%
12	Deviations from prescribed marking requirements	0%
13	Unpunched out ventilation holes	4%
14(a)	Deviations not specified in items 1 to 7 of this table collectively	10%
14(b)	14(a), 1 – 7 Collectively, excluding 5(b)	10%
15	Internal quality	
15(a)	Minimum juice content	48%
15(b)	°Brix : Acid Ratio	8.0 : 1
15(c)	Minimum acid%	0.70
15(d)	Maximum acid%	~
15(e)	°Brix	9.5°B
15(f)	Limits for seed content	0
16	Minimum colour\$	
16.1	Set no. 34	print no. 4 with a 10% tolerance to print no. 5 only

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Citrus type: Oranges		
Cultivar: Valencias		Market: Japan
No.	Quality Factor	Class 1
1	Decay	1,5%
2	Factors that may cause decay:	
2(a)	Major injuries	
(i)	First inspection	1%
(ii)	Second/fruit age inspection	2%
(iii)	Water saturation	2%
2(b)	Minor injuries	4%
2(c)	Skin weakness	2%
2(d)	2(a) and 1 collectively	3%
2(e)	2 (a, b, c) and 1	5%
3	Greening disease	2.5%
4	Superficial black fungus growth	2.5%
5	Granulation	
5(a)	Major granulation	2%
5(b)	Minor granulation	50%
6	Scale	8%
7(a)	Blemishes, dirty fruit, wilt, shrivelling, skin defects, malformation, bruises, underdeveloped or out of season, overripeness, hailmarks and foreign matter	8%
7(b)	Oleocellosis and progressive defects including but not limited to stem end browning, rind pitting, rind breakdown and anthracnose	5%
8	Long stems	4%
9	Absence of buttons	20%
10(a)	Container and packing requirements	10%
10(b)	Incorrectly sealed flaps (excluding loose flaps)	5%
10(c)	Loose flaps	Not allowed
11(a)	Minimum diameter (too small)	10%
11(b)	Lack of uniformity in size in the same container	10%
12	Deviations from prescribed marking requirements	0%
13	Unpunched out ventilation holes	4%
14(a)	Deviations not specified in items 1 to 7 of this table collectively, that affect the exterior appearance of the fruit	10%
14(b)	14(a), 1 – 7 Collectively, excluding 5(b)	10%
15	Internal quality	
15(a)	Minimum juice content	50%
15(b)	°Brix : Acid Ratio	8.0 : 1
15(c)	Minimum acid%	0.70
15(d)	Maximum acid%	~
15(e)	°Brix	9.5°B
16	Minimum colour\$	
16.1	Set no. 34	print no. 4 with a 10% tolerance to print no. 5 only

\$ Colour must be uniform in the same container

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Citrus type: Soft citrus [^]		
Cultivar: Clementines		Market: Japan
No.	Quality Factor	Class 1
1	Decay	1,5%
2	Factors that may cause decay:	
2(a)	Major injuries	
(i)	First inspection	1%
(ii)	Second/fruit age inspection	2%
(iii)	Water saturation	2%
2(b)	Minor injuries	4%
2(c)	Skin weakness	2%
2(d)	2(a) and 1 collectively	3%
2(e)	2 (a, b, c) and 1	5%
3	Greening disease	2.5%
4	Superficial black fungus growth	2.5%
5	Granulation	
5(a)	Major granulation	2%
5(b)	Minor granulation	50%
6	Scale	4%
7(a)	Blemishes, dirty fruit, wilt, shriveling, skin defects, malformation, bruises, underdeveloped or out of season, overripeness, hailmarks and foreign matter	4%#
7(b)	Oleocellosis and progressive defects including but not limited to stem end browning, rind pitting, rind breakdown and anthracnose	5%
8	Long stems	4%
9	Absence of buttons	20%
10(a)	Container and packing requirements	10%
10(b)	Incorrectly sealed flaps (excluding loose flaps)	5%
10(c)	Loose flaps	Not allowed
11(a)	Minimum diameter (too small)	10%
11(b)	Lack of uniformity in size in the same container	10%
12	Deviations from prescribed marking requirements	0%
13	Unpunched out ventilation holes	4%
14(a)	Deviations not specified in items 1 to 7 of this table collectively	10%
14(b)	14(a), 1 – 7 Collectively, excluding 5(b)	10%
15	Internal quality	
15.1	Minimum juice content	48%
15.2	^o Brix : Acid Ratio	8.0 : 1
15.3	Minimum acid%	0,8
15.4	Minimum acid% - Mor	0.8
15.5	Maximum acid%	1.5*
15.6	^o Brix	12°B
15.7	Limit for seed content - Clementines	3
15.8	Limit for seed content - Minneolas	10
16	Minimum colour\$	
16.1	Set 36	Print no. 2 with a 10% tolerance to print no. 3 only

\$ Colour must be uniform in the same container

A maximum average tolerance of 4% is allowed for blemishes. The total deviations of all external factors may not exceed 6%, excluding colour and the absence of buttons.

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- * A maximum acid content of 1.7 will be permitted: provided that for every 0.5% increase in acid, the ratio must increase by 0.1
- ^ Citrosan varieties must also comply with Citrosan specifications



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1999-12

Citrus type: Grapefruit		
Cultivar: Marsh, Star Ruby, Rosé and Oroblanco		Market: South East Asia (China, Hong Kong, Malaysia, Singapore, Taiwan, Vietnam)
No.	Quality Factor	Class 1
1	Decay	1.5%
2	Factors that may cause decay:	
2(a)	Major injuries	
(i)	First inspection	1%
(ii)	Second/fruit age inspection	2%
(iii)	Water saturation	2%
2(b)	Minor injuries	4%
2(c)	Skin weakness	2%
2(d)	2(a) and 1 collectively	3%
2(e)	2 (a, b, c) and 1	5%
3	Greening disease	2.5%
4	Superficial black fungus growth	2.5%
5	Granulation	
5(a)	Major granulation	2% if major and minor exceed 25%; 5% if major and minor not exceed 25%
5(b)	Minor granulation	Permissible
6	Scale	10%
7(a)	Blemishes, dirty fruit, wilt, shrivelling, skin defects, malformation, bruises, underdeveloped or out of season, overripeness, hailmarks and foreign matter	12%
7(b)	Oleocellosis and progressive defects including but not limited to stem end browning, rind pitting, rind breakdown and anthracnose	5%
8	Too small flesh diameter (all varieties minimum 78% flesh)	5%
9	Long stems	4%
10	Insufficient internal colour development	10%
11	Insufficient Star Ruby pink pigmentation	5%
12	Absence of buttons	20%
13	Container and packing requirements	10%
14	Incorrectly sealed flaps (excluding loose flaps)	5%
15	Loose flaps	Not allowed
16	Minimum diameter (too small)	10%
17	Lack of uniformity in size in the same container	10%
18	Deviations from prescribed marking requirements, excl. date codes	
18.1	Hong Kong, Malaysia, Singapore	2 containers per consignment
18.2	China, Taiwan, Vietnam	0%
19	Unpunched out ventilation holes	4%
20	Absence of date codes	
20.1	Hong Kong, Malaysia, Singapore	25%
20.2	China, Taiwan, Vietnam	0%
21(a)	Deviations not specified in items 1 to 7 of this table collectively	12%
21(b)	21(a), 1 – 7 Collectively, excluding 5 (b)	10%
22	Internal quality	
22(a)	Minimum juice content	45%
	Pummelos/Oroblanco	35%

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22(b)	°Brix : Acid Ratio	7.0 : 1
	Pummelos/Oroblanco	9.0:1
22(c)	Minimum acid%	~
22(e)	°Brix	9°B
22(f)	Limits for seed content	
	- Star Ruby	5
	- Marsh and Rosé	9
23	Minimum colour\$ (all grapefruit excluding Star Ruby)	
23.1	Set no. 35: All grapefruit excluding Oroblanco	print no. 3 with a 50% tolerance to print no. 4 only
24	Maximum yellow colour - Oroblanco	
	Set no. 35	Print 7 with 20% tolerance to print 6
25	Minimum colour – Star Ruby	
	Set no. 35 (c): Fruit subjected to cold treatment	Maximum print no. 3 with a 50% tolerance to print no. 4
	Set no. 35 (c): Fruit not subjected to cold treatment	Maximum print no. 5 with a 20% tolerance to print no. 6
26.	Sheepnose - set no. 41	Print no. 5 with a 10% tolerance to print no. 6

\$ Colour must be uniform in the same container

~ No specification



1999-12

Citrus type: Oranges		
Cultivar: Delta Seedless and Midnight		Market: South East Asia (China, Hong Kong, Malaysia, Singapore, Taiwan, Vietnam)
No.	Quality Factor	Class 1
1	Decay	1,5%
2	Factors that may cause decay:	
2(a)	Major injuries	
(i)	First inspection	1%
(ii)	Second/fruit age inspection	2%
(iii)	Water saturation	2%
2(b)	Minor injuries	4%
2(c)	Skin weakness	2%
2(d)	2(a) and 1 collectively	3%
2(e)	2 (a, b, c) and 1	5%
3	Greening disease	2.5%
4	Superficial black fungus growth	2.5%
5	Granulation	
5(a)	Major granulation	2%
5(b)	Minor granulation	50%
6	Scale	8%
7(a)	Blemishes, dirty fruit, wilt, shrivelling, skin defects, malformation, bruises, underdeveloped or out of season, overripeness, hailmarks and foreign matter	8%
7(b)	Oleocellosis and progressive defects including but not limited to stem end browning, rind pitting, rind breakdown and anthracnose	5%
8	Long stems	4%
9	Absence of buttons	20%
10(a)	Container and packing requirements	10%
10(b)	Incorrectly sealed flaps (excluding loose flaps)	5%
10(c)	Loose flaps	Not allowed
11(a)	Minimum diameter (too small)	10%
11(b)	Lack of uniformity in size in the same container	10%
12	Deviations from prescribed marking requirements, excl. date codes	
12 (a)	Hong Kong, Malaysia, Singapore	2 containers per consignment
12 (b)	China, Taiwan, Vietnam	0%
13	Unpunched out ventilation holes	4%
14	Absence of date codes	
14.1	Hong Kong, Malaysia, Singapore	25%
14.2	China, Taiwan, Vietnam	0%
15(a)	Deviations not specified in items 1 to 7 of this table collectively	10%
15(b)	15(a), 1 – 7 Collectively, excluding 5(b)	10%
16	Internal quality	
16(a)	Minimum juice content	50%
16(b)	°Brix : Acid Ratio	8.0 : 1
16(c)	Minimum acid%	0.80
16(d)	Maximum acid%	~
16(e)	°Brix	10°B
16(f)	Limits for seed content	
	- Delta Seedless	0
	- Midnight @	1 Seed on average

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17	Minimum colour\$	
17.1	Set no. 34 – Fruit subjected to Cold treatment processes	print no. 2 with a 10% tolerance to print no. 3 only
17.2	Set no. 34 – Fruit not subjected to Cold treatment processes	print no. 3 with a 10% tolerance to print no. 4 only

\$ Colour must be uniform in the same container

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@ One fruit in the working sample may contain a maximum of 5 seeds: Provided that if only one fruit exceeds that number, a second working sample shall be drawn. If the second working sample has no fruit which contain more than 5 seeds, with the average not exceeding 1 seed per fruit, then the consignment may be passed.



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1999-12

Citrus type: Oranges		
Cultivar: Valencias, excluding Midseasons, Delta Seedless and Midnights		Market: South East Asia (China, Hong Kong, Malaysia, Singapore, Taiwan, Vietnam)
No.	Quality Factor	Class 1
1	Decay	1,5%
2	Factors that may cause decay:	
2(a)	Major injuries	
(i)	First inspection	1%
(ii)	Second/fruit age inspection	2%
(iii)	Water saturation	2%
2(b)	Minor injuries	4%
2(c)	Skin weakness	2%
2(d)	2(a) and 1 collectively	3%
2(e)	2 (a, b, c) and 1	5%
3	Greening disease	2.5%
4	Superficial black fungus growth	2.5%
5	Granulation	
5(a)	Major granulation	2%
5(b)	Minor granulation	50%
6	Scale	8%
7(a)	Blemishes, dirty fruit, wilt, shrivelling, skin defects, malformation, bruises, underdeveloped or out of season, overripeness, hailmarks and foreign matter	8%
7(b)	Oleocellosis and progressive defects including but not limited to stem end browning, rind pitting, rind breakdown and anthracnose	5%
8	Long stems	4%
9	Absence of buttons	20%
10(a)	Container and packing requirements	10%
10(b)	Incorrectly sealed flaps (excluding loose flaps)	5%
10(c)	Loose flaps	Not allowed
11(a)	Minimum diameter (too small)	10%
11(b)	Lack of uniformity in size in the same container	10%
12	Deviations from prescribed marking requirements, excl. date codes	
12(a)	Hong Kong, Malaysia, Singapore	2 containers per consignment
12 (b)	China, Taiwan, Vietnam	0%
13	Unpunched out ventilation holes	4%
14	Absence of date codes	
14.1	Hong Kong, Malaysia, Singapore	25%
14.2	China, Taiwan, Vietnam	0%
15(a)	Deviations not specified in items 1 to 7 of this table collectively	10%
15(b)	15(a), 1 – 7 Collectively, excluding 5(b)	10%
16	Internal quality	
16(a)	Minimum juice content	50%
16(b)	°Brix : Acid Ratio	8,0:1
16(c)	Minimum acid%	0.80
16(d)	Maximum acid%	~
16(e)	°Brix	8.5°B
16(f)	Limits for seed content	Maximum 9 per fruit

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17	Minimum colour\$	
17.1	Set no. 34 – Fruit subjected to Cold treatment processes	print no. 3 with a 10% tolerance to print no. 4 only
17.2	Set no. 34 – Fruit not subjected to Cold treatment processes	print no. 4 with a 10% tolerance to print no. 5 only

\$ Colour must be uniform in the same container
 ~ No specification



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1999-12

Citrus type: Oranges		
Cultivar: Midseason cultivars (Proteas, Sanguinellis, Shamoutis, Tomangos)		Market: South East Asia (China, Hong Kong, Malaysia, Singapore, Taiwan, Vietnam)
No.	Quality Factor	Class 1
1	Decay	1,5%
2	Factors that may cause decay:	
2(a)	Major injuries	
(i)	First inspection	1%
(ii)	Second/fruit age inspection	2%
(iii)	Water saturation	2%
2(b)	Minor injuries	4%
2(c)	Skin weakness	2%
2(d)	2(a) and 1 collectively	3%
2(e)	2 (a, b, c) and 1	5%
3	Greening disease	2.5%
4	Superficial black fungus growth	2.5%
5	Granulation	
5(a)	Major granulation	2%
5(b)	Minor granulation	50%
6	Scale	8%
7(a)	Blemishes, dirty fruit, wilt, shrivelling, skin defects, malformation, bruises, underdeveloped or out of season, overripeness, hailmarks and foreign matter	8%
7(b)	Oleocellosis and progressive defects including but not limited to stem end browning, rind pitting, rind breakdown and anthracnose	5%
8	Long stems	4%
9	Absence of buttons	20%
10(a)	Container and packing requirements	10%
10(b)	Incorrectly sealed flaps (excluding loose flaps)	5%
10(c)	Loose flaps	Not allowed
11(a)	Minimum diameter (too small)	10%
11(b)	Lack of uniformity in size in the same container	10%
12	Deviations from prescribed marking requirements, excl. date codes	
12(a)	Hong Kong, Malaysia, Singapore	2 containers per consignment
12 (b)	China, Taiwan, Vietnam	0%
13	Unpunched out ventilation holes	4%
14	Absence of date codes	
14.1	Hong Kong, Malaysia, Singapore	25%
14.2	China, Taiwan, Vietnam	0%
15(a)	Deviations not specified in items 1 to 7 of this table collectively	10%
15(b)	15(a), 1 – 7 Collectively, excluding 5(b)	10%
16	Internal quality	
16(a)	Minimum juice content	50%
16(b)	Minimum juice content Shamoutis	42%
16(c)	*Brix : Acid Ratio	7.0 : 1
16(d)	Minimum acid%	0.60
16(e)	Maximum acid%	~
16(f)	*Brix	8.5°B

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17	Minimum colour\$	
17.1	Set no. 34 – Fruit subjected to Cold treatment processes	print no. 4 with a 10% tolerance to print no. 5 only
17.2	Set no. 34 – Fruit not subjected to Cold treatment processes	print no. 5 with a 10% tolerance to print no. 6 only

\$ Colour must be uniform in the same container
 ~ No specification



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1999-12

Citrus type: Oranges		
Cultivar: Navelates		Market: South East Asia (China, Hong Kong, Malaysia, Singapore, Taiwan, Vietnam)
No.	Quality Factor	Class 1
1	Decay	1,5%
2	Factors that may cause decay:	
2(a)	Major injuries	
(i)	First inspection	1%
(ii)	Second/fruit age inspection	2%
(iii)	Water saturation	2%
2(b)	Minor injuries	4%
2(c)	Skin weakness	2%
2(d)	2(a) and 1 collectively	3%
2(e)	2 (a, b, c) and 1	5%
3	Greening disease	2.5%
4	Superficial black fungus growth	2.5%
5	Granulation	
5(a)	Major granulation	2%
5(b)	Minor granulation	50%
6	Scale	8%
7(a)	Blemishes, dirty fruit, wilt, shrivelling, skin defects, malformation, bruises, underdeveloped or out of season, overripeness, hailmarks and foreign matter	8%
7(b)	Oleocellosis and progressive defects including but not limited to stem end browning, rind pitting, rind breakdown and anthracnose	5%
8	Long stems	4%
9	Absence of buttons	20%
10(a)	Container and packing requirements	10%
10(b)	Incorrectly sealed flaps (excluding loose flaps)	5%
10(c)	Loose flaps	Not allowed
11(a)	Minimum diameter (too small)	10%
11(b)	Lack of uniformity in size in the same container	10%
12	Deviations from prescribed marking requirements, excl. date codes	
12(a)	Hong Kong, Malaysia, Singapore	2 containers per consignment
12 (b)	China, Taiwan, Vietnam	0%
13	Unpunched out ventilation holes	4%
14	Absence of date codes	
14.1	Hong Kong, Malaysia, Singapore	25%
14.2	China, Taiwan, Vietnam	0%
15(a)	Deviations not specified in items 1 to 7 of this table collectively	10%
15(b)	15(a), 1 – 7 Collectively, excluding 5(b)	10%
16	Internal quality	
16(a)	Minimum juice content	48%
16(b)	°Brix : Acid Ratio	8.0 : 1
16(c)	Minimum acid%	0.80
16(d)	Maximum acid%	~
16(e)	°Brix	10°B
16(f)	Limits for seed content	0

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17	Minimum colour ^{\$}	
17.1	Set no. 34 – Fruit subjected to Cold treatment processes	print no. 2 with a 10% tolerance to print no. 3 only
17.2	Set no. 34 – Fruit not subjected to Cold treatment processes	print no. 3 with a 10% tolerance to print no. 4 only

^{\$} Colour must be uniform in the same container
[~] No specification



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Citrus type: Oranges		
Cultivar: Navels		Market: South East Asia (China, Hong Kong, Malaysia, Singapore, Taiwan, Vietnam)
No.	Quality Factor	Class 1
1	Decay	1,5%
2	Factors that may cause decay:	
2(a)	Major injuries	
(i)	First inspection	1%
(ii)	Second/fruit age inspection	2%
(iii)	Water saturation	2%
2(b)	Minor injuries	4%
2(c)	Skin weakness	2%
2(d)	2(a) and 1 collectively	3%
2(e)	2 (a, b, c) and 1	5%
3	Greening disease	2.5%
4	Superficial black fungus growth	2.5%
5	Granulation	
5(a)	Major granulation	2%
5(b)	Minor granulation	50%
6	Scale	8%
7(a)	Blemishes, dirty fruit, wilt, shrivelling, skin defects, malformation, bruises, underdeveloped or out of season, overripeness, hailmarks and foreign matter	8%
7(b)	Oleocellosis and progressive defects including but not limited to stem end browning, rind pitting, rind breakdown and anthracnose	5%
8	Long stems	4%
9	Absence of buttons	20%
10(a)	Container and packing requirements	10%
10(b)	Incorrectly sealed flaps (excluding loose flaps)	5%
10(c)	Loose flaps	Not allowed
11(a)	Minimum diameter (too small)	10%
11(b)	Lack of uniformity in size in the same container	10%
12	Deviations from prescribed marking requirements, excl. date codes	
12(a)	Hong Kong, Malaysia, Singapore	2 containers per consignment
12 (b)	China, Taiwan, Vietnam	0%
13	Unpunched out ventilation holes	4%
14	Absence of date codes	
14.1	Hong Kong, Malaysia, Singapore	25%
14.2	China, Taiwan, Vietnam	0%
15(a)	Deviations not specified in items 1 to 7 of this table collectively	10%
15(b)	15(a), 1 – 7 Collectively, excluding 5(b)	10%
16	Internal quality	
16(a)	Minimum juice content	46%
16(b)	°Brix : Acid Ratio	8.0 : 1
16(c)	Minimum acid% @	0.65
16(d)	Maximum acid%	~
16(e)	°Brix @	10°B
16(f)	Limits for seed content	0

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17	Minimum colour\$	
17.1	Set no. 34 – Fruit subjected to Cold treatment processes	print no. 3 with a 10% tolerance to print no. 4 only
17.2	Set no. 34 – Fruit not subjected to Cold treatment processes	print no. 4 with a 10% tolerance to print no. 5 only

\$ Colour must be uniform in the same container

~ No specification

@ The minimum acid is 0,65 with a brix of 10. Thereafter it can be adjusted down on a sliding scale to the minimum of 0,6 with a corresponding increase in brix of 0,1 for every 0,01 drop in acid i.e. at 0,6 acid, the required brix would be 10,5



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1999-15

Citrus type: Soft citrus		
Cultivar: Nova Mandarin		Market: South East Asia (China, Hong Kong, Malaysia, Singapore, Taiwan, Vietnam)
No.	Quality Factor	Class 1
1	Decay	0,5%
2	Factors that may cause decay:	
2(a)	Major injuries	
(i)	First inspection	1%
(ii)	Second/fruit age inspection	2%
(iii)	Water saturation	2%
2(b)	Minor injuries	4%
2(c)	Skin weakness	2%
2(d)	2(a) and 1 collectively	3%
2(e)	2 (a, b, c) and 1	5%
3	Greening disease	2.5%
4	Superficial black fungus growth	2.5%
5	Granulation	
5(a)	Major granulation	0%
5(b)	Minor granulation	10%
6	Scale	4%
7(a)	Blemishes, dirty fruit, wilt, shriveling, skin defects, malformation, bruises, underdeveloped or out of season, overripeness, hailmarks and foreign matter	4% # ~
7(b)	Oleocellosis and progressive defects including but not limited to stem end browning, rind pitting, rind breakdown and anthracnose	5%@
8	Long stems	4%
9	Absence of buttons	10%
10(a)	Container and packing requirements	10%
10(b)	Incorrectly sealed flaps (excluding loose flaps)	5%
10(c)	Loose flaps	Not allowed
11(a)	Minimum diameter (too small)	10%
11(b)	Lack of uniformity in size in the same container	10%
12	Deviations from prescribed marking requirements	0%
13	Unpunched out ventilation holes	4%
14(a)	Deviations not specified in items 1 to 7 of this table collectively, that affect the exterior appearance of the fruit	8%
14(b)	14(a), 1 – 7 Collectively, excluding 5(b)	8%
15	Internal quality	
15.1	Minimum juice content	50%
15.2	°Brix : Acid Ratio	8.0 : 1
15.3	Minimum acid%	0.65
15.4		
15.5	Maximum acid%	1.5*
15.6	°Brix	10.0°B
15.7	Limit for seed content	3^
15.8	Limit for seed content - Minneolas	10
16	Minimum colour\$	
16.1	Set 36	Print no. 2 with a 10% tolerance to print no. 3 only

A maximum average tolerance of 4% is allowed for blemishes. The total deviations of all external factors may not exceed 6%, excluding colour and absence of buttons.

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- # A maximum average tolerance of 4% is allowed for blemishes. The total deviations of all external factors may not exceed 6%, excluding colour and absence of buttons.
- ~ Hail marks are not permitted.
- ~ Blemishes to be graded according to colour chart no.7, maximum colour print no.4
- @ Zero tolerance for Anthracnose
- ^ Average of 3 seeds
- \$ Colour must be uniform in the same container
- * Colour must be more orange than the central region of Print no.2 of set 36



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1999-12

Citrus type: Oranges		
Cultivar: Delta Seedless, Midnights and Valencia types (Including Midseasons)		Market: South Korea
No.	Quality Factor	Class 1
1	Decay	1,5%
2	Factors that may cause decay:	
2(a)	Major injuries	
(i)	First inspection	1%
(ii)	Second/fruit age inspection	2%
(iii)	Water saturation	2%
2(b)	Minor injuries	4%
2(c)	Skin weakness	2%
2(d)	2(a) and 1 collectively	3%
2(e)	2 (a, b, c) and 1	5%
3	Greening disease	2,5%
4	Superficial black fungus growth	2,5%
5	Granulation	
5(a)	Major granulation	2%
5(b)	Minor granulation	50%
6	Scale	8%
7(a)	Blemishes, dirty fruit, wilt, shriveling, skin defects, malformation, bruises, underdeveloped or out of season, overripeness, hailmarks and foreign matter	8%
7(b)	Oleocellosis and progressive defects including but not limited to stem end browning, rind pitting, rind breakdown and anthracnose	5%
8	Long stems	4%
9	Absence of buttons	20%
10(a)	Container and packing requirements	10%
10(b)	Incorrectly sealed flaps (excluding loose flaps)	5%
10(c)	Loose flaps	Not allowed
11(a)	Minimum diameter (too small)	10%
11(b)	Lack of uniformity in size in the same container	10%
12	Deviations from prescribed marking requirements	0%
13	Unpunched out ventilation holes	4%
14(a)	Deviations not specified in items 1 to 7 of this table collectively	10%
14(b)	14(a), 1 – 7 Collectively, excluding 5(b)	10%
15	Internal quality	
15(a)	Minimum juice content	50%
15(b)	°Brix : Acid Ratio	9.0 : 1
15(c)	Minimum acid%	0.80
15(d)	Maximum acid%	~
15(e)	°Brix	10.5°B
15(f)	Limits for seed content	
	- Delta Seedless	0
	- Midnight @	1 Seed on average
	- Valencia types	Maximum 9 per fruit

1999-10

16	Minimum colour ^{\$}	
16.1	Set no. 34	print no. 2 with a 10% tolerance to print no. 3 only

^{\$} Colour must be uniform in the same container

[~] No specification

[@] One fruit in the working sample may contain a maximum of 5 seeds: Provided that if only one fruit exceeds that number, a second working sample shall be drawn. If the second working sample has no fruit which contain more than 5 seeds, with the average not exceeding 1 seed per fruit, then the consignment may be passed/



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1999-12

Citrus type: Oranges		
Cultivar: Navels		Market: South Korea
No.	Quality Factor	Class 1
1	Decay	1,5%
2	Factors that may cause decay:	
2(a)	Major injuries	
(i)	First inspection	1%
(ii)	Second/fruit age inspection	2%
(iii)	Water saturation	2%
2(b)	Minor injuries	4%
2(c)	Skin weakness	5%
2(d)	2(a) and 1 collectively	3%
2(e)	2 (a, b, c) and 1	5%
3	Greening disease	2,5%
4	Superficial black fungus growth	2,5%
5	Granulation	
5(a)	Major granulation	2%
5(b)	Minor granulation	50%
6	Scale	8%
7(a)	Blemishes, dirty fruit, wilt, shrivelling, skin defects, malformation, bruises, underdeveloped or out of season, overripeness, hailmarks, oleocellosis and foreign matter	8%
7(b)	Oleocellosis and progressive defects including but not limited to stem end browning, rind pitting, rind breakdown and anthracnose	5%
8	Long stems	4%
9	Absence of buttons	20%
10(a)	Container and packing requirements	10%
10(b)	Incorrectly sealed flaps (excluding loose flaps)	5%
10(c)	Loose flaps	Not allowed
11(a)	Minimum diameter (too small)	10%
11(b)	Lack of uniformity in size in the same container	10%
12	Deviations from prescribed marking requirements	0%
13	Unpunched out ventilation holes	4%
14(a)	Deviations not specified in items 1 to 7 of this table collectively	10%
14(b)	14(a), 1 – 7 Collectively, excluding 5(b)	10%
15	Internal quality	
15(a)	Minimum juice content	48%
15(b)	°Brix : Acid Ratio	9.0 : 1
15(c)	Minimum acid%	0.75
15(d)	Maximum acid%	~
15(e)	°Brix	10.5°B
15(f)	Limits for seed content	0
16	Minimum colour\$	
16.1	Set no. 34	print no. 2 with a 10% tolerance to print no. 3 only

\$ Colour must be uniform in the same container

~ No specification

1999-12

Citrus type: Oranges		
Cultivar: Navelates		Market: South Korea
No.	Quality Factor	Class 1
1	Decay	1,5%
2	Factors that may cause decay:	
2(a)	Major injuries	
(i)	First inspection	1%
(ii)	Second/fruit age inspection	2%
(iii)	Water saturation	2%
2(b)	Minor injuries	4%
2(c)	Skin weakness	5%
2(d)	2(a) and 1 collectively	3%
2(e)	2 (a, b, c) and 1	5%
3	Greening disease	2,5%
4	Superficial black fungus growth	2,5%
5	Granulation	
5(a)	Major granulation	2%
5(b)	Minor granulation	50%
6	Scale	8%
7(a)	Blemishes, dirty fruit, wilt, shriveling, skin defects, malformation, bruises, underdeveloped or out of season, overripeness, hailmarks and foreign matter	8%
7(b)	Oleocellosis and progressive defects including but not limited to stem end browning, rind pitting, rind breakdown and anthracnose	5%
8	Long stems	4%
9	Absence of buttons	20%
10(a)	Container and packing requirements	10%
10(b)	Incorrectly sealed flaps (excluding loose flaps)	5%
10(c)	Loose flaps	Not allowed
11(a)	Minimum diameter (too small)	10%
11(b)	Lack of uniformity in size in the same container	10%
12	Deviations from prescribed marking requirements	0%
13	Unpunched out ventilation holes	4%
14(a)	Deviations not specified in items 1 to 7 of this table collectively	10%
14(b)	14(a), 1 – 7 Collectively, excluding 5(b)	10%
15	Internal quality	
15(a)	Minimum juice content	48%
15(b)	°Brix : Acid Ratio	9.0 : 1
15(c)	Minimum acid%	0.80
15(d)	Maximum acid%	~
15(e)	°Brix	10.5°B
15(f)	Limits for seed content	0
16	Minimum colour\$	
16.1	Set no. 34	print no. 2 with a 10% tolerance to print no. 3 only

\$ Colour must be uniform in the same container

~ No specification

1999-12

Citrus type: Lemons		
Cultivar: All Lemons		Market: South Korea and South East Asia (China, Hong Kong, Malaysia, Singapore, Taiwan, Vietnam)
No.	Quality Factor	Class 1
1	Decay	1,5%
2	Endoxerosis	
2(a)	Minor Endoxerosis	5%
2(b)	Major Endoxerosis	1.5%
3	Deviations specified in items 1 and 2 collectively	1.5%
4	Factors that may cause decay:	
4(a)	Major injuries	
(i)	First inspection	1%
(ii)	Second/fruit age inspection	2%
(iii)	Water saturation	2%
4(b)	Minor injuries	4%
4(c)	Skin weakness	2%
4(d)	4(a) and 1 collectively	3%
4(e)	4(a, b, c) and 1	5%
5	Greening disease	2.5%
6	Superficial black fungus growth	2.5%
7	Granulation	
7(a)	Major granulation	2%
7(b)	Minor granulation	Permissible
8	Scale	8%
9(a)	Blemishes, dirty fruit, wilt, shriveling, skin defects, malformation, bruises, underdeveloped or out of season, overripeness, hailmarks and foreign matter	8%
9(b)	Oleocellosis and progressive defects including but not limited to stem end browning, rind pitting, rind breakdown, peteca spot and anthracnose	5%
10	Long stems	4%
11	Colour deeper than maximum allowed	20%
12	Absence of buttons	20%
13	Container and packing requirements	10%
14	Incorrectly sealed flaps (excluding loose flaps)	5%
15	Loose flaps	Not allowed
16	Minimum diameter (too small)	10%
17	Lack of uniformity in size in the same container	10%
18	Deviations from prescribed marking requirements, excl. date codes	
18.1	Hong Kong, Malaysia, Singapore	2 containers per consignment
18.2	South Korea, China, Taiwan, Vietnam	0%
19	Unpunched out ventilation holes	4%
20	Absence of date codes	
20.1	Hong Kong, Malaysia, Singapore	25%
20.2	South Korea, China, Taiwan, Vietnam	0%
21(a)	Deviations not specified in items 1 to 9 of this table collectively	10%
21(b)	21(a), 1 – 9 Collectively, excluding 7(b)	10%
22	Internal quality	
22.1	Minimum juice content	36% until week 19, thereafter 40% will apply

1999-10

23	Minimum colour ^{\$}	
23.1	Set no. 37	Print no. 6 with a 20% tolerance to print no. 7 until week 19, from week 20 print no. 5 with a 20% tolerance to print no. 6

^{\$} Colour must be uniform in the same container



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1999-15

Citrus type: Lemons		
Cultivar: All Lemons		Market: United States of America
No.	Quality Factor	Class 1
1	Decay	1,5%
2	Endoxerosis	
2(a)	Minor Endoxerosis	5%
2(b)	Major Endoxerosis	1.5%
3	Deviations specified in items 1 and 2 collectively	1.5%
4	Factors that may cause decay:	
4(a)	Major injuries	
(i)	First inspection	1%
(ii)	Second/fruit age inspection	2%
(iii)	Water saturation	2%
4(b)	Minor injuries	4%
4(c)	Skin weakness	2%
4(d)	4(a) and 1 collectively	3%
4(e)	4(a, b, c) and 1	5%
5	Greening disease	2.5%
6	Superficial black fungus growth	2.5%
7	Granulation	
7(a)	Major granulation	2%
7(b)	Minor granulation	Permissible
8	Scale	4%
9(a)	Blemishes, dirty fruit, wilt, shrivelling, skin defects, malformation, bruises, underdeveloped or out of season, overripeness, hailmarks and foreign matter	8% #
9(b)	Oleocellosis and progressive defects including but not limited to stem end browning, rind pitting, rind breakdown, peteca spot and anthracnose	5%
10	Long stems	4%
11	Absence of buttons	20%
12	Container and packing requirements	10%
13	Incorrectly sealed flaps (excluding loose flaps)	5%
14	Loose flaps	Not allowed
15	Minimum diameter (too small)	10%
16	Lack of uniformity in size in the same container	10%
17	Deviations from prescribed marking requirements	0%
18	Unpunched out ventilation holes	4%
19(a)	Deviations not specified in items 1 to 9 of this table collectively, that affect the exterior appearance of the fruit	10%
19(b)	19(a), 1 – 9 Collectively, excluding 7(b)	10%
20	Internal quality	
20.1	Minimum juice content	40%
21	Minimum colour \$	
21.1	Set no. 37	print no. 4 with a 10% tolerance to print no. 5 only^

\$ Colour must be uniform in the same container

A maximum average tolerance of 4% is allowed for blemishes. The total deviations of all external factors may not exceed 8%, excluding colour and absence of buttons.

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1999-16

Citrus type: Oranges		
Cultivar: Delta Seedless and Midnight		Market: United States of America
No.	Quality Factor	Class 1
1	Decay	1,5%
2	Factors that may cause decay:	
2(a)	Major injuries	
(i)	First inspection	1%
(ii)	Second/fruit age inspection	2%
(iii)	Water saturation	2%
2(b)	Minor injuries	4%
2(c)	Skin weakness	2%
2(d)	2(a) and 1 collectively	3%
2(e)	2 (a, b, c) and 1	5%
3	Greening disease	2.5%
4	Superficial black fungus growth	2.5%
5	Granulation	
5(a)	Major granulation	2%
5(b)	Minor granulation	50%
6	Scale	4%
7(a)	Blemishes, dirty fruit, wilt, shrivelling, skin defects, malformation, bruises, underdeveloped or out of season, overripeness, hailmarks and foreign matter	8% #
7(b)	Oleocellosis and progressive defects including but not limited to stem end browning, rind pitting, rind breakdown and anthracnose	5%
8	Long stems	4%
9	Absence of buttons	20%
10(a)	Container and packing requirements	10%
10(b)	Incorrectly sealed flaps (excluding loose flaps)	5%
10(c)	Loose flaps	Not allowed
11(a)	Minimum diameter (too small)	10%
11(b)	Lack of uniformity in size in the same container	10%
12	Deviations from prescribed marking requirements	0%
13	Unpunched out ventilation holes	4%
14(a)	Deviations not specified in items 1 to 7 of this table collectively, that affect the exterior appearance of the fruit	10%
14(b)	14(a), 1 – 7 Collectively, excluding 5(b)	10%
15	Internal quality	
15.1	Minimum juice content	48%
15.2	°Brix : Acid Ratio	9.1 : 1
15.3	Minimum acid%	0.80
15.4	Maximum acid%	1.5*
15.5	°Brix	9.5°B
15.6	Limits for seed content	
	- Delta Seedless	0
	- Midnight @	1 Seed on average
16	Minimum colour\$	
16.1	Set no. 34	print no. 2 with a 10% tolerance to print no. 3 only

\$ Colour must be uniform in the same container

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- * A maximum acid content of 1.7 will be permitted: provided that for every 0.5% increase in acid, the ratio must increase by 0.1
- @ One fruit in the working sample may contain a maximum of 5 seeds: Provided that if only one fruit exceeds that number, a second working sample shall be drawn. If the second working sample has no fruit which contain more than 5 seeds, with the average not exceeding 1 seed per fruit, then the consignment may be passed.
- # A maximum average tolerance of 4% is allowed for blemishes. The total deviations of all external factors may not exceed 8%, excluding colour and absence of buttons.



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1999-16

Citrus type: Oranges		
Cultivar: Navels and Navelates		Market: United States of America
No.	Quality Factor	Class 1
1	Decay	1,5%
2	Factors that may cause decay:	
2(a)	Major injuries	
(i)	First inspection	1%
(ii)	Second/fruit age inspection	2%
(iii)	Water saturation	2%
2(b)	Minor injuries	4%
2(c)	Skin weakness	2%
2(d)	2(a) and 1 collectively	3%
2(e)	2 (a, b, c) and 1	5%
3	Greening disease	2.5%
4	Superficial black fungus growth	2.5%
5	Granulation	
5(a)	Major granulation	2%
5(b)	Minor granulation	50%
6	Scale	4%
7(a)	Blemishes, dirty fruit, wilt, shriveling, skin defects, malformation, bruises, underdeveloped or out of season, overripeness, hailmarks and foreign matter	8% #
7(b)	Oleocellosis and progressive defects including but not limited to stem end browning, rind pitting, rind breakdown and anthracnose	5%
8	Long stems	4%
11	Absence of buttons	20%
12(a)	Container and packing requirements	10%
12(b)	Incorrectly sealed flaps (excluding loose flaps)	5%
12(c)	Loose flaps	Not allowed
13(a)	Minimum diameter (too small)	10%
13(b)	Lack of uniformity in size in the same container	10%
14	Deviations from prescribed marking requirements	0%
15	Unpunched out ventilation holes	4%
16(a)	Deviations not specified in items 1 to 7 of this table collectively, that affect the exterior appearance of the fruit	10%
16(b)	16(a), 1 – 7 Collectively, excluding 5(b)	10%
17	Internal quality	
17.1	Minimum juice content	46%
17.2	°Brix : Acid Ratio	9.1 : 1
17.3	Minimum acid%	0.75
17.4	Maximum acid%	1.5*
17.5	°Brix	10°B
17.6	Limit for Seed Content	0
18	Minimum colour\$	
18.1	Set no. 34	print no. 2 with a 10% tolerance to print no. 3 only^

\$ Colour must be uniform in the same container

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- # A maximum average tolerance of 4% is allowed for blemishes. The total deviations of all external factors may not exceed 8%, excluding colour and absence of buttons.
- * A maximum acid content of 1.7 will be permitted: provided that for every 0.5% increase in acid, the ratio must increase by 0.1
- ^ Robyn navels, from week 25 are allowed a green shoulder (up to 25% of the fruit surface area may be print no. 4 of Set no. 34). The remainder of the fruit surface area should be orange and not yellow. The tolerance permitted is 5%.



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1999-15

Citrus type: Soft citrus		
Cultivar: All soft citrus [^]		Market: United States of America
No.	Quality Factor	Class 1
1	Decay	1,5%
2	Factors that may cause decay:	
2(a)	Major injuries	
(i)	First inspection	1%
(ii)	Second/fruit age inspection	2%
(iii)	Water saturation	2%
2(b)	Minor injuries	4%
2(c)	Skin weakness	2%
2(d)	2(a) and 1 collectively	3%
2(e)	2 (a, b, c) and 1	5%
3	Greening disease	2.5%
4	Superficial black fungus growth	2.5%
5	Granulation	
5(a)	Major granulation	2%
5(b)	Minor granulation	50%
6	Scale	4%
7(a)	Blemishes, dirty fruit, wilt, shriveling, skin defects, malformation, bruises, underdeveloped or out of season, overripeness, hailmarks and foreign matter	8% #
7(b)	Oleocellosis and progressive defects including but not limited to stem end browning, rind pitting, rind breakdown and anthracnose	5%
8	Long stems	4%
9	Absence of buttons	20%
10(a)	Container and packing requirements	10%
10(b)	Incorrectly sealed flaps (excluding loose flaps)	5%
10(c)	Loose flaps	Not allowed
11(a)	Minimum diameter (too small)	10%
11(b)	Lack of uniformity in size in the same container	10%
12	Deviations from prescribed marking requirements	0%
13	Unpunched out ventilation holes	4%
14(a)	Deviations not specified in items 1 to 7 of this table collectively, that affect the exterior appearance of the fruit	10%
14(b)	14(a), 1 – 7 Collectively, excluding 5(b)	10%
15	Internal quality	
15.1	Minimum juice content	48%
15.2	°Brix : Acid Ratio	8.0 : 1
15.3	Minimum acid%	0.75
15.4	Minimum acid% - Mor	0.70
15.5	Maximum acid%	1.5*
15.6	°Brix	9.5°B
15.7	Limit for seed content - Clementines	3
15.8	Limit for seed content - Minneolas	10
16	Minimum colour\$	
16.1	Set 36	Print no. 2 with a 20% tolerance to print no. 3 only

\$ Colour must be uniform in the same container

* A maximum acid content of 1.7 will be permitted: provided that for every 0.5% increase in acid, the ratio must increase by 0.1

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- ^ Citrus varieties must also comply to Citrus specifications
- # A maximum average tolerance of 8% is allowed for blemishes. The total deviations of all external factors may not exceed 8%, excluding colour and absence of buttons.



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1999-12

Citrus type: Oranges		
Cultivar: Valencias		Market: Middle East (Including Iran)
No.	Quality Factor	Class 1
1	Decay	1,5%
2	Factors that may cause decay:	
2(a)	Major injuries	
(i)	First inspection	1%
(ii)	Second/fruit age inspection	2%
(iii)	Water saturation	2%
2(b)	Minor injuries	4%
2(c)	Skin weakness	2%
2(d)	2(a) and 1 collectively	3%
2(e)	2 (a, b, c) and 1	5%
3	Greening disease	2,5%
4	Superficial black fungus growth	2,5%
5	Granulation	
5(a)	Major granulation	2%
5(b)	Minor granulation	50%
6	Scale	8%
7(a)	Blemishes, dirty fruit, wilt, shriveling, skin defects, malformation, bruises, underdeveloped or out of season, overripeness, hailmarks and foreign matter	8%
7(b)	Oleocellosis and progressive defects including but not limited to stem end browning, rind pitting, rind breakdown and anthracnose (CBS - Middle East only)	5%
8	Long stems	4%
9	Absence of buttons	20%
10(a)	Container and packing requirements	10%
10(b)	Incorrectly sealed flaps (excluding loose flaps)	5%
10(c)	Loose flaps	Not allowed
11(a)	Minimum diameter (too small)	10%
11(b)	Lack of uniformity in size in the same container	10%
12	Deviations from prescribed marking requirements, excl. date codes	
12.1	Middle East	2 containers per consignment
12.2	Iran	0%
13	Unpunched out ventilation holes	4%
14	Absence of date codes	
14.1	Middle East	25%
14.2	Iran	0%
15(a)	Deviations not specified in items 1 to 7 of this table collectively, that affect the exterior appearance of the fruit	10%
15(b)	15(a), 1 – 7 Collectively, excluding 5(b)	10%
16	Internal quality	
16(a)	Minimum juice content	42%
16(b)	°Brix : Acid Ratio	7.0 : 1
16(c)	Minimum acid%	0.60
16(d)	Maximum acid%	~
16(e)	°Brix	8,5°B
17	Minimum colour\$(/Set no. 34)	
17.1	For Middle East	print no. 5 with a 10% tolerance to print no. 6 only

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17.2	For Iran	print no. 3 with a 20% tolerance to print no. 4 only
	Under cold treatment	Print no. 3 with a 10% tolerance to print no. 4

\$ Colour must be uniform in the same container

~ No specification



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