

GOVERNMENT NOTICES • GOEWERMENTSKENNISGEWINGS

DEPARTMENT OF AGRICULTURE, FORESTRY AND FISHERIES

NO. R. 1283

04 OCTOBER 2019

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

REGULATIONS REGARDING THE CLASSIFICATION, PACKING AND MARKING OF PROCESSED MEAT PRODUCTS INTENDED FOR SALE IN THE REPUBLIC OF SOUTH AFRICA

The Minister of Agriculture, Land Reform and Rural Development has under section 15 of the Agricultural Product Standards Act, 1990 (Act No. 119 of 1990) –

- (a) made the regulations in this Schedule; and
- (b) determined that the said regulations shall come into operation 6 months after date of publication thereof.

SCHEDULE**Contents****Regulation**

Definitions	1
Scope of regulations	2
Restrictions on the sale of processed meat products	3
Categories and classes of processed meat products	4
General standards for processed meat products	5
Specific compositional standards for processed meat products	6
Requirements for containers and outer containers	7
Marking of containers and outer containers	8
Indicating the appropriate product name	9
Additions to the product name	10
Batch identification	11
Country of origin	12
Processed meat products presented for sale in a display fridge	13
Restricted particulars on containers and outer containers	14
Obtaining a primary sample	15
Methods of analysis	16
Offences and penalties	17
Annexure A: List of imported GI processed meat products protected under the EU SADC EPA	

Definitions

1. (1) Any word or expression in these regulations to which a meaning has been assigned in the Act shall have that meaning and, unless the context otherwise indicates –

"address" means a physical address and includes the street or road number or name and the name of the town, village or suburb and, in the case of a farm, the name or number of the farm and of the magisterial district in which it is situated, or in the case of imported foodstuffs, if otherwise, the name and address as provided for in the Codex Alimentarius Commission's document entitled: *General Standard for the Labelling of Pre-packaged Foods, CODEX STAN 1-1985*;

"batch" means a definite quantity of processed meat produced essentially under the same conditions, and not exceeding a period of 24 hours;

"batter" means liquid preparation from water, ground cereals with or without spices, salt, sugar, starch and other ingredients or additive (or both) to the extent permitted for in the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972);

"best before date" or **"best quality before date"** means the date which signifies the end of period under any stated storage conditions during which the unopened product will remain fully marketable and will retain any specific qualities for which implied or express claims have been made, however, beyond the date the food may still be acceptable for consumption;

"breeding" means dry breadcrumbs or other dry preparations, coarse or fine (mainly from cereals with colourants) that are used for the coating of processed meat products;

"cereal" means a product derived from the grain or edible seed of any cultivated grasses of the family Poaceae, which may be used as a food, such as but not limited to wheat, rice, oats, barley, rye, maize and millet;

"coated processed meat product" means a product of which the surface has been covered with a pre-dust, batter or breeding or any combination thereof;

"comminuted processed meat product" means a product comprising of meat pieces that have been reduced in size by either mincing, grinding, chopping, flaking, dicing or emulsifying, with or without other ingredients, which is then either filled into a casing, formed into a mould or preformed;

"container" means the immediate container manufactured from any suitable material into which the processed meat products are packed for final sale, and includes wrappers, gift packs and hamper packs when such is offered to the consumer;

"cured" or **"cured meat"** means a product with added curing agents (i.e. nitrites or nitrates);

"edible offal" means –

- (a) in the case of poultry: giblets (the heart, neck, the clean and stripped gizzard, the liver without the gall bladder) that are fit for human consumption; and
- (b) in the case of animals (including wild game) other than poultry: blood, blood plasma, brain, cow-heels, diaphragm, gut (casings), demusked head, kidneys, omentum, pancreas, pluck (oesophagus, trachea, lungs, heart, pericardium, associated lymph nodes, pillars of the diaphragm and liver or part thereof (without the gall bladder)), spleen, tail, thymus, tongue, cleaned tripe, trotters and udder (in the case of a heifer) that are fit for human consumption;

"EU SADC EPA" means the European Union and Southern African Development Community Economic Partnership Agreement signed on 10 June 2016 between the member states of the European Union and the Southern African Development Community region of which the Republic of South Africa forms part;

"Executive Officer" means the officer designated under section 2 (1) of the Act;

"fat" means edible lipids from animal or plant origin, or a combination thereof;

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

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

"geographical indication" (GI) means an indication (name) as defined in the regulations relating to the protection of geographical indications used on agricultural products intended for sale in the Republic of South Africa published under the Act;

"hamper pack" or "gift pack" means packaging (e.g. an open carton wrapped in transparent plastic, a sealed transparent plastic bag, etc.) other than an outer container containing multiple containers of processed meat products of the same class or sub-class, or of different classes and/or sub-classes, normally presented for sale during but not limited to certain special occasions, events or holiday periods (e.g. a Christmas hamper, back to school hamper, etc.);

"heat treated" means processed meat product has been subjected to a heat treatment which results in a core temperature of at least 72 °C during processing, for the appropriate time;

"ingredient" means an ingredient as defined in the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972);

"inspector" means the executive officer of the Act or an officer under his or her control, or an assignee or an employee of an assignee;

"international agreement" means any bilateral or multilateral treaty, convention, or agreement to which the Republic of South Africa is a party/ signatory, and any arrangement between the Republic of South Africa and another country, concerning the protection of geographical indications;

"label" means any tag, brand, mark, pictorial, graphic or other descriptive matter, which is written, printed, stenciled, marked, embossed, impressed upon, or permanently attached to a container of a processed meat product;

"lean meat content (%)" means mass percent of nitrogen represented by subtracting the nitrogen contribution from non-meat proteinaceous material present in the product, from the total percent nitrogen analyzed, multiplied by a factor of 30;

"lean meat equivalent (%)" (LME %) means percent protein nitrogen (N) multiplied by a factor of 30 (LME % = percent protein x 4.8; Protein = Protein N% x 6.25): Provided that –

- (a) LME % is expressed as a percent of the product mass as offered for sale; and
- (b) the percent protein nitrogen content may be from a plant or animal source or both;

"main panel" means that part of the container or label that bears the brand name or trade mark of the product in greatest prominence or any other part of the container or label that bears the brand name or trade mark in equal prominence;

"meat" means the clean, sound and wholesome skeletal musculature and fatty tissue of any animal species, including bird or wild game species, used as a foodstuff, together with any connective tissue, residual/intrinsic blood, bone, fat and cartilage that occurs naturally in the skeletal musculature of the dressed carcass and head, excluding the musculature of the lips, snout, scalp and ears;

"meat analogue" (also known as meat substitute, mock meat, faux meat or imitation meat) means products that –

- (a) approximates the aesthetic qualities (primary texture, flavour and appearance) and/or chemical characteristics of specific type of meat; and

- (b) are made from non-meat ingredients, sometimes without dairy products and are available in different forms (coarse ground-meat analogues, emulsified meat analogues and loose fill, etc.);

"mechanically recovered meat" (MRM) means pulped material consisting predominantly of muscular tissue, collagen, marrow and fat recovered by a process whereby bone and meat are mechanically separated of which the calcium content shall not exceed 1.5% [Please note: MRM is synonymous with mechanically separated meat (MSM), mechanically deboned meat (MDM) and mechanically boned meat (MBM)];

"outer container" means a container which contains more than one container of a raw processed meat product, and includes hamper packs or gift packs, but excludes any type of outer container in which raw processed meat products are transported (e.g. crate, lugs etc.);

"partial heat treated" means processing of any processed meat product to a core temperature of below 72 °C;

"pork rind" means the scalded and dehaired skin of pig, which contains mainly connective tissue proteins;

"pre-dust" means a blend of finely ground breadcrumbs or other dry preparations (mainly from cereals) with other ingredients that is used as the first coating layer to improve breading adhesion;

"primary sample" means a randomly selected number of containers from a batch as set out in item 15;

"processed meat" means meat that has undergone any action that substantially altered its original state (including, but not limited to, heating, smoking, curing, fermenting, maturing, drying, marinating (surface application), extraction or extrusion or any combination of all these processes), but excludes raw processed meat;

"processed meat products" means the categories and classes of products referred to in regulation 4;

"raw (fresh) processed meat product" means a raw meat product obtained from any animal or bird species fit for human consumption and that resembles a cut, joint, slice, portion or carcass of meat, cured or uncured, or a combination thereof, pre-packaged or not pre-packed, that has not undergone any heat treatment and where any added ingredient and/or additive and added water, including brine, is retained in or on the product as sold and includes such products presented for sale in the frozen state;

"reformed processed meat product" means a product of which the individual visible meat pieces are no smaller than 13 mm, with or without the addition of finely comminuted meat and other permitted ingredients, of which the soluble protein bind the meat pieces together and upon cutting, has the typical appearance of meat muscle;

"registered trade mark" means a registered trade mark as defined in the Trade Marks Act, 1993 (Act No. 194 of 1993);

"scale label" means a label that is printed by an electronic scale (weighing machine) mainly for the purpose of indicating the weight and price of the product, but which may also include other information about the product concerned such as e.g. an abbreviated description of the product, best before date, country of origin, etc.;

"smoking process" means a process of flavouring, browning, cooking or preserving processed meat products by exposing it to smoke from burning or smouldering material, for example wood;

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

"total meat content (%)" means lean meat percent (including mechanically recovered meat, except where it is specifically excluded), plus fat percent;

"total meat equivalent (%)" (TME) means lean meat equivalent plus any fat or edible oils, edible offal or combination thereof, expressed as a percent of product mass as offered for sale;

"uncured" or **"uncured meat"** means a product without added curing agents (i.e. nitrites or nitrates);

"use by date" or **"expiration date"** means the date which signifies the end of the period under any stated storage conditions, after which the product should not be sold or consumed due to safety and quality reasons; and

"whole muscle processed meat product" means a meat product with whole muscle still intact and which might have been subjected to a process resulting in protein extraction and might, in addition, have been placed into a mould to shape the product, but does not include individually quick-frozen (IQF) injected chickens with the formulated solution.

Scope of regulations

2. (1) These regulations shall apply only to the categories and classes of processed meat products referred to in regulation 4 and intended for sale in the Republic of South Africa to which and under circumstances in which a prohibition in terms of section 3 of the Act regarding the sale of processed meat products apply.

(2) These regulations shall not apply to the following foodstuffs:

- (a) Canned meat products as defined in the compulsory specification for the manufacture, production, processing and treatment of canned meat products published under the National Regulator for Compulsory Specifications Act, 2008 (Act No. 5 of 2008).
- (b) Raw (fresh) processed meat products.
- (c) Meat analogue products or non-meat based products that in general appearance, presentation and intended use correspond to processed meat products (e.g. vegan or vegetarian type processed products).

Restrictions on the sale of processed meat products

3. (1) No person shall sell processed meat products in the Republic of South Africa –

- (a) unless such products are classified according to the categories and classes specified in regulation 4;
- (b) unless such products comply with the general standards specified in regulation 5;
- (c) unless such products comply with the specific compositional standards for each class concerned as specified in regulation 6;
- (d) unless the containers and outer containers in which such products are packed, comply with the requirements specified in regulation 7;
- (e) unless such products are marked with the particulars and in the manner specified in regulations 8 to 13; and
- (f) if such products are marked with any restricted particulars or in a manner which is prohibited in terms of regulation 14.

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

Categories and classes of processed meat products

4. (1) The categories of processed meat products are as follows:

- (a) Whole muscle processed meat products.

- (b) Comminuted processed meat products.
- (c) Reformed processed meat products.
- (d) Coated processed meat products.
- (e) Unspecified processed meat products.
- (f) Geographical Indication (GI) processed meat products.

(2) The categories whole muscle processed meat products, comminuted processed meat products and reformed processed meat products listed in subregulation (1) shall be classified as follows:

- (a) **Whole muscle processed meat products:**
 - (i) Whole muscle, cured, heat treated products.
 - (ii) Whole muscle, uncured, heat treated or partial heat treated products.
 - (iii) Whole muscle, uncured, no or partial heat treated and dried products.
 - (iv) Whole muscle, cured, no or partial heat treated products.
 - (v) Whole muscle, cured, no or partial heat and dried products.
- (b) **Comminuted processed meat products:**
 - (i) Comminuted, cured, heat treated products.
 - (ii) Comminuted, uncured, no or partial heat treated and dried products.
 - (iii) Comminuted, cured, no or partial heat treated, dried and fermented products.
 - (iv) Comminuted, uncured and heat treated products.
- (c) **Reformed processed meat products:**
 - (i) Reformed, uncured, no or partial heat treated products.
 - (ii) Reformed, cured, heat treated products.
 - (iii) Reformed cured, no or partial heat treated products.

General standards for processed meat products

5. (1) All categories and classes of processed meat products shall be prepared from ingredients that are fit for human consumption, and shall comply with the compositional standards for the category and/or class (or subclass where applicable) concerned as set out in regulation 6.

(2) The percent indicated in Tables 1, 2 and 3 in regulation 6 apply to all ingredients that form part of the meat component of the final packaged product. Any sauces, marinades, vegetables, or other similar added ingredients which form part of the final packaged product shall be excluded when verifying compliance: Provided that if such additions form part of the final packaged product, the principle of QUID (quantitative ingredient declaration) will apply to the ingredient declaration on the labelling of the final packaged product.

(3) Processed meat products may contain food additives to the extent permitted for in the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972), as well as other foodstuffs.

Specific compositional standards for processed meat products

6. (1) All classes of whole muscle processed meat products –
- (a) shall contain no added pork rinds;
 - (b) shall contain no added gelatin;
 - (c) shall contain no added defeathered skin;
 - (d) shall contain no mechanically recovered meat;
 - (e) may contain bone, rind, show pieces, batter or crumbs;
 - (f) may be smoked or unsmoked as well as cured or uncured; and
 - (g) shall comply with the compositional specifications as set out in Table 1.

TABLE 1
STANDARDS FOR CLASSES OF WHOLE MUSCLE PROCESSED MEAT PRODUCTS

Class	Sub-class	Minimum total meat equivalent (%)	Minimum total meat content (%) (analysed and calculated)	Minimum lean meat content (%) (analysed)	Maximum fat content (%) (analysed)	Product name (Includes but not limited to the following examples)
1	2	3	4	5	6	7
1. Whole muscle, cured and heat treated products <i>Note:</i> <i>Pickled tongue (edible offal), although not part of the meat definition, is included in both sub-classes.</i>	Whole muscle, cured, heat treated products	90	70	50	30	Cooked silverside Country ham Edible whole muscle offal (i.e. pickled tongue) Gammon Pastrami Roast beef (cured)
	Whole muscle, dry cure, heat treated products	95	90	60	30	
2. Whole muscle, uncured and heat treated or partial heat treated products	-	90	80	60	30	Carpaccio Roast beef (uncured) Roast pork
3. Whole muscle, uncured, no or partial heat treated and dried products	Whole muscle, uncured, no or partial heat treated and air dried products	*	100	50	50	Uncured biltong
	Whole muscle, uncured, no or partial heat treated and air dried products undergoing a lengthy maturation period (minimum 21 days)	*	100	70	30	

Class	Sub-class	Minimum total meat equivalent (%)	Minimum total meat content (%) (analysed and calculated)	Minimum lean meat content (%) (analysed)	Maximum fat content (%) (analysed)	Product name (Includes but not limited to the following examples)
1	2	3	4	5	6	7
4. Whole muscle, cured and no or partial heat treated products	Whole muscle, dry cured, no or partial heat treated products	95	90	60	30	Bacon Gammon (partial heat treated)
	Whole muscle, cured and no or partial heat treated products	90	80	30	50	Kasseler Pickled tongue (partial heat treated)
5. Whole muscle, cured, no or partial heat treated and dried products	Whole muscle, cured, no or partial heat treated and air dried products	*	100	50	50	Cured biltong Koppa Pancetta Smoked beef
	Whole muscle, dry cured, no or partial heat treated and dried products	*	100	50	50	

* No specification

- No specification for the Sub-class

- (2) (a) All classes of comminuted processed meat products shall comply with the compositional specifications as set out in Table 2.
- (b) When defeathered chicken skin is used in combination with pork rind in comminuted processed meat products, the combined percent shall not exceed the maximum percent prescribed for added defeathered chicken skin in column 9 of Table 2: Provided that the contribution of the pork rind shall be within the limit prescribed in column 7 of the said Table.

TABLE 2
STANDARDS FOR CLASSES OF COMMINUTED PROCESSED MEAT PRODUCTS

Class	Sub-class	Minimum total meat equivalent (%)	Minimum total meat content (%) (analysed)	Minimum lean meat content (%) (analysed and calculated)	Maximum fat content (%) (analysed)	Maximum added pork rinds (%)	Maximum added gelatin (%)	Added defeathered chicken skin maximum (%)	Product name (Includes but not limited to the following examples)
1	2	3	4	5	6	7	8	9	10
1. Commi-nuted, cured and heat treated products	Comminuted, cured and heat treated products	60	25	15	30	15	0	40	Emulsified products: Meat Loaf Polony Russian Vienna Bockwurst Debriziners Frankfurters Rookwors Smokies Wieners
	Liver spreads, pâté and terrines <i>Note: Gelatin is only for the topping of terrines and not added to the mix. The minimum level of liver to be present in the recipe is 10%.</i>	60	20	15	40	20	5	40	The product name shall be linked to the source of the edible offal.

Class	Sub-class	Minimum total meat equivalent (%)	Minimum total meat content (%) (analysed)	Minimum lean meat content (%) (analysed and calculated)	Maximum fat content (%) (analysed)	Maximum added pork rinds (%)	Maximum added gelatin (%)	Added defeathered chicken skin maximum (%)	Product name (Includes but not limited to the following examples)
1	2	3	4	5	6	7	8	9	10
	Products in aspic: Brawn	60	25	15	15	20	10	40	
	Product in aspic: Suetze, Other products containing cured meat pieces in aspic <i>Note:</i> <i>No minimum TME applies.</i>	*	15	*	50	20	15	40	
	Products made from blood <i>Note:</i> <i>No minimum TME applies.</i>	*	60	10	50	50	5	0	The product name shall be linked to the source of the edible offal.
2. Commi-nuted, uncured, no or partial heat treated and dried products	-	*	80	55	50	0	0	0	Biltong wheels or discs Dried wors

Class	Sub-class	Minimum total meat equivalent (%)	Minimum total meat content (%) (analysed)	Minimum lean meat content (%) (analysed and calculated)	Maximum fat content (%) (analysed)	Maximum added pork rinds (%)	Maximum added gelatin (%)	Added defeathered chicken skin maximum (%)	Product name (Includes but not limited to the following examples)
1	2	3	4	5	6	7	8	9	10
3. Commi-nuted, cured, no or partial heat treated, dried and fermented products	-	90	80	30	40	10	0	10	Cabanossi Cervelat Metwurst Salami Teewurst
4. Commi-nuted, uncured and heat treated products <i>Note: Brawn produced from uncured meat is included and may contain no more than 10% added gelatine</i>	-	60	25	15	30	15	0	40	Blanched pork sausages Chicken viennas (uncured) Fully cooked burgers Polonies

* No specification

- No specification for the Sub-class

- TABLE 3

[illegible]

Class	Sub-class	Minimum total meat equivalent (%)	Minimum total meat content (%) (analysed)	Minimum lean meat content (%) (analysed and calculated)	Maximum fat content (%) (analysed)	Maximum added pork rinds (%)	Maximum added defeathered chicken skin (%)	Product name (Includes but not limited to the following examples)
1	2	3	4	5	6	7	8	9
3. Reformed, cured and no or partial heat treated products	-	60	20	10	30	5	15	Reformed bacon Reformed kasseler chops

- No specification for the Sub-class

- (4) Coated processed meat products shall –
 - (a) consist of a minimum core of 50 percent of any of the products falling within the categories of whole muscle processed meat products, comminuted processed meat products, reformed processed meat products or unspecified processed meat products of which the surface has been covered with pre-dust, batter or breading (or any combination thereof); and
 - (b) have a maximum of 50 percent coating: Provided that the coating shall consist of pre-dust, batter or breading (or any combination thereof).
- (5) Unspecified processed meat products shall –
 - (a)
 - (i) consist of processed meat products which are not defined in subregulations (1), (2), (3) and (4); and
 - (ii) have a minimum total meat equivalent of 60%, and the fat content (analysed) shall not exceed 30%.
 - (b) The proposed compositional standards and product name for every 'unspecified processed meat product' shall be submitted in writing to the Executive Officer for written approval prior to importing or selling such product in the Republic of South Africa.
 - (c) The Executive Officer may consult persons with specialised knowledge and experience regarding the proposed compositional standards received: Provided that –
 - (i) the secrecy provisions set out in section 9 of the Act shall be adhered to;
 - (ii) the persons consulted shall not have any direct or indirect personal interest in the product concerned; and
 - (iii) the credentials of the persons consulted may be made available to the seller, manufacturer and/or brand owner on request.
- (6) Geographical Indication (GI) processed meat products shall consist of –
 - (a) the imported processed meat products listed in Annexure A which enjoy protection under the EU SADC EPA and which comply with the compositional standards registered for the GI named processed meat product concerned in the country of origin within European Union;
 - (b) any imported GI named processed meat products other than those enjoying protection under the EU SADC EPA which originate from a World Trade Organisation (WTO) member country and which comply with the compositional standards registered for the GI named processed meat product concerned in the country of origin; and
 - (c) any locally manufactured processed meat products enjoying protection as registered GIs in the Republic of South Africa which comply with the compositional standards registered for the named processed meat product concerned.

Requirements for containers and outer containers

7. (1) A container in which processed meat products are packed shall –
 - (a) be made from a material that –
 - (i) is suitable for this purpose;

- (ii) will protect the contents thereof from contamination; and
- (iii) will not impart any undesirable flavour to the contents thereof;
- (b) be so strong that it will not be damaged or deformed during normal storage, handling and transport practices;
- (c) be intact; and
- (d) be closed properly in a manner permitted by the nature thereof.

(2) If containers containing processed meat products are packed in outer containers, such outer containers shall –

- (a) be intact, clean, neat, suitable and strong enough; and
- (b) not impart any undesirable taste or flavour to the contents thereof.

Marking of containers and outer containers

8. (1) Each container and outer container containing processed meat products shall be clearly and legibly marked directly on the container, or on the label attached thereto, and at least in English with the following particulars:

- (a) **The appropriate product name**, as specified in regulation 9, prominently on the main panel in letters of the same type, colour and font, and on a contrasting background in a letter size of at least 3 mm in height for lower case vowels.
- (b) **The additions to the product name** where applicable, as specified in regulation 10, prominently on the main panel in letters of the same type, colour and font, and on a contrasting background in a letter size of at least 3 mm in height for lower case vowels: Provided that the difference in letter size between the smallest letter in the product name and smallest letter in the additions to the product name indication shall not exceed 2 mm.
- (c) **The name and address** of the manufacturer, packer, importer, seller or person or entity on whose behalf the product has been packed in a letter size of at least 1 mm in height.
- (d) **The date marking (i.e. "best before" or "best quality before date" or "use by" or "expiration" date)** or the **batch code** or **batch number**, for the purpose of traceability and batch identification as specified in regulation 11.
- (e) **The country of origin**, as specified in regulation 12 in a letter size of at least 1 mm in height: Provided that in the case where processed meat products originating from two or more countries are packed in an outer container, all the countries of origin shall be declared on such outer container.

(2) Notwithstanding the provisions in subregulation (1), processed meat products labelled with a scale label only shall be marked at least with the following particulars:

- (a) The information referred to in subregulation (1) (a), (b), (d) and (e) in a letter size of at least 1 mm in height.
- (b) The name and telephone number of the manufacturer, packer, importer, seller or person or entity on whose behalf the product has been packed in a letter size of at least 1 mm in height.

Indicating the appropriate product name

9. (1) The product name of a processed meat product shall –

- (a) subject to the provisions of sub-regulation (2) be –
 - (i) the most appropriate name for the class, or where applicable the sub-class, concerned (refer to the examples in the last columns of Tables 1, 2 and 3); or
 - (ii) in the case of the category “unspecified processed meat products” the name and/or description approved by the Executive Officer in terms of regulation 6(5)(b).
- (b) Where necessary, the product name shall also include a description about but not limited to the style, cut, physical condition, type of treatment it has undergone, type of packing medium, etc.: Provided that the description's sole purpose shall be to assist the consumer in making an informed decision about the product and to avoid any possible misleading or confusion about its true nature.

(2) In the case of processed meat products enjoying protection as GIs the product name shall, subject to the provisions of sub-regulation (3) be as follows:

- (a) The registered GI name listed in Annexure A for the particular processed meat product concerned in the case of processed meat products enjoying protection under the EU SADC EPA.
- (b) The GI name registered for the processed meat product concerned in the country of origin in the case of imported processed meat products originating from a World Trade Organisation (WTO) member country, excluding those countries that are members of the European Union.
- (c) The GI name registered for the processed meat product concerned in the Republic of South Africa in the case of locally manufactured products.

(3) No word or expression may be bigger than the product name unless it is –

- (a) a registered trade mark or brand name;
- (b) a word or wording used to communicate to the consumer that a particular processed meat product is new, has been produced according to a new recipe and/or is on promotion for a maximum period of 12 months (examples include: *'new'*, *'try me I'm new'*, *'new recipe'*, *'on promotion'*, *'on sale'*, etc.);
- (c) the nett mass indication as prescribed by the Legal Metrology Act, 2014 (Act No. 9 of 2014); and
- (d) a GI designation (e.g. “Protected Designation of Origin”, “Protected Geographical Indication”, etc.) and/or its corresponding acronym (e.g. “PDO”, “PGI”, etc.) used to indicate that the processed meat product concerned is a registered and protected GI in the country of origin concerned.

Additions to the product name

10. (1) If a flavouring has been added to a processed meat product in order to render a distinctive flavour thereto, the appropriate product name shall either be preceded by the expression “X Flavoured” or followed by the expression “with X Flavour” or “with X Flavouring”, where “X” indicates the name(s) of the flavouring(s) used, unless the flavourant concerned has been added with the intention to enhance the flavour of a specific meat ingredient or other added foodstuff concerned.

(2) If a foodstuff has been added to a processed meat product in order to render a distinctive taste thereto, the appropriate product name shall be followed by the expression “with X” or wording having a similar meaning, where “X” indicates the generic name(s) of the foodstuff(s) added (e.g. “Vienna with chilli”

or "Chilli Vienna", etc.): Provided that the requirements on Quantitative Ingredient Declarations (QUID), as specified in the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972), shall be complied with.

(3) Words communicating the intended use or purpose of the processed meat product concerned may be indicated as part of the product name, or on its own on the container (or both), e.g. 'breakfast sausage', 'frying bacon', etc.

(4) If a processed meat product has been subjected to a smoking process and/or the application of a primary smoke condensate product (i.e. a product produced by controlled pyrolysis of hardwood), the expression "smoked" or "X smoked" (where "X" indicates the word 'wood' only or the name of a specific type of wood used for smoking) shall either form part of the product name or be indicated in close proximity to the product name on the main panel of the container.

Batch identification

11. (1) For the purpose of traceability and batch identification each container containing a processed meat product shall be clearly marked with the batch code or batch number or date marking in such a way that the specific batch is easily identifiable and traceable: Provided that in the case of processed meat products presented for sale in a deli display fridge or counter as sliced, cut or whole, the "use by" date shall at least appear on each container.

(2) (a) If a date marking appears on a container –

- (i) it shall be preceded by the appropriate wording "best before" or "best quality before date" and/or "use by", depending on the nature of the processed meat product concerned;
- (ii) abbreviations of the preceding wording shall not be allowed, except in the case of "best before" where the abbreviation "BB" may be used;
- (iii) the date sequence shall be "day-month-year" (i.e. "dd/mm/yyyy") when numbers only are used: Provided that in the case of imported products where an altered date sequence is used, the month shall be indicated in letters, either written out in full or abbreviated, and the year shall be written out in full; and
- (iv) it shall not be removed or altered by any person.

(b) If processed meat products are packed in an outer container which will during normal usage be discarded by the consumer, the date marking shall, if indicated, appear on each individual container that will be retained by the consumer until consumption.

Country of origin

12. (1) The country of origin shall be declared as follows on every container:

- (a) "Product of (name of country)" if all the main ingredients, processing and labour used to make the product are from one specific country; or
- (b) "Produced in (name of country)", "Processed in (name of country)", "Manufactured in (name of country)", "Made in (name of country)", or wording having a similar meaning, when the product is processed in a second country which changes its nature.

(2) The words "Packed in (name of country)" may be used in addition to the requirements of subregulation (1)(a) or (b).

Processed meat products presented for sale in a display fridge

13. When sliced, cut or whole processed meat products are displayed for sale in for example a deli display fridge or counter, the appropriate product name shall be indicated conspicuously in the immediate vicinity of each class or sub-class of processed meat product concerned.

Restricted particulars on containers and outer containers

14. (1) (a) No product name other than the name applicable to the category and the class or sub-class of processed meat product contained in a container, shall be marked on such a container: Provided that product names of other classes or sub-classes of processed meat products from the same manufacturer indicated for the sole purpose of promotion and/or comparative claims shall be allowed on the side panel or back panel of a container and shall be accompanied by wording such as but not limited to "also try these products in our range", etc.

(b) No word or expression which so nearly resembles the product name of a processed meat product that it could be misleading with regard to the composition shall be marked on the container or outer container.

(2) No registered trade mark or brand name which may possibly, directly or by implication, be misleading or create a false impression of the contents of a container or outer container containing processed meat shall appear on such a container or outer container.

(3) 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, class, origin or composition of a processed meat product shall be marked on a container or outer container thereof.

(4) No claim regarding the absence of any substance that does not normally occur in processed meat products in general, or in a specific class of processed meat product, shall be marked on the container or outer container thereof except in cases where it is allowed for in the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972).

(5) The words 'fresh', 'freshly', 'natural', 'nature's', 'pure', 'traditional', 'original', 'authentic', 'real', 'genuine', 'home made', 'selected', 'premium', 'finest', 'quality' or 'best', or any other words, statements, phrases, logos or expressions having a similar meaning, whether directly or by implication, shall not appear on a container or outer container containing processed meat products, unless the criteria on the use of such terms, as set out in the guidance notes compiled by the United Kingdom's Food Standards Agency, have been complied with.

(6) No claim which compares the total fat, saturated fat, cholesterol, sugar, sodium or salt, or energy value of two or more similar processed meat products by using words such as "reduced", "less than", "fewer", "light" and "lite", or words having a similar meaning, shall be made on the container or outer container thereof, unless the following conditions are complied with:

(a) The processed meat product shall be compared with a different version of the same or similar product.

(b) The processed meat product being compared shall be clearly marked on the container with the following information:

(i) A statement of the amount of difference in the energy value or relevant nutrient content, expressed as a percent.

(ii) The identity of the processed meat product to which it is being compared in close proximity to or as part of the comparative claim.

(c) The comparison shall be based on a relative difference of at least 25% in the energy value or nutrient content of an equivalent mass or volume.

- (d) The processed meat product shall be marked with the prescribed nutritional information declaration required in terms of the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972).
- (7) The provisions of this regulation shall also apply to –
- (a) particulars that are marked on a notice board displayed at or in the immediate vicinity of processed meat products that are kept or displayed for sale; and
- (b) all advertisements for processed meat products.

Obtaining a primary sample

15. (1) (a) Samples drawn from a batch for the purpose of analysis shall, depending of the capacity of the container, consist of the corresponding number of containers set out in column 2 of Table 4 below:

TABLE 4

MINIMUM SIZE OF A PRIMARY SAMPLE

Capacity of the container	Minimum size of primary sample
1	2
(i) ≤ 250 g	(i) The minimum number of containers that will result in a combined total mass of at least 250 g.
(ii) > 250 g ≤ 2 kg	(ii) The minimum number of containers that will result in a combined total mass of at least 1 kg.
(iii) > 2 kg	(iii) One container.

- (b) The number of containers so obtained shall constitute a primary sample.
- (c) Each container in the primary sample shall be placed in a plastic bag (or any other suitable outer container) that has been properly closed and sealed to ensure the product is tamper-proof.
- (d) Each sample shall be clearly and adequately labelled to ensure traceability and correct identification.
- (e) An inspector may increase the number of containers that constitute a primary sample to also provide additional samples to perform e.g. counter analysis by a different (second) laboratory, etc.

Methods of analysis

16. (1) The test samples shall be prepared in accordance with the latest version of the Association of Analytical Communities' (AOAC) methods on the preparation of test samples for meat and meat products, i.e. AOAC 983.18, or any other international recognised alternative method.

(2) The determination of the composition of processed meat products shall be done in accordance with the methods set out in Table 5 below, or any other international recognised alternative methods providing equivalent results: Provided that at all times the most recently published version of the listed methods or their alternatives shall be used:

TABLE 5
RECOMMENDED METHODS OF ANALYSIS

Parameter	Test Method	Principle	Type
Lean meat content	AOAC 928.08	Nitrogen determination, calculation	I
	ISO 937:1978 [Protein (conversion factor 6.25)]	Titrimetry, Kjeldahl digestion	II
Fat content	ISO 1443-1973 (Codex general method for processed meat and poultry products)	Gravimetry (Extraction)	I
	AOAC 960.39	Soxhlet Ether Extraction	-
Moisture content	ISO 1442:1997	Moisture determination	-
	AOAC 985.14	Moisture in Meat and Meat Product	-
Determination of calcium content for Mechanically Recovered Meat (MRM) only	PEARSON – Pearson's Chemical Analysis of Foods (8th edition), 1981 H. Egan, R.S. Kirk and R. Sawyer – Longman Scientific. Pages 27-28	Determination of calcium by atomic absorption spectrophotometry	-
	AOAC 983.19	Determination of calcium in Mechanically Separated Poultry and Beef	-

Offences and penalties

17. 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 or to imprisonment in accordance with section 11 of the Act.

ANNEXURE A**LIST OF IMPORTED GI PROCESSED MEAT PRODUCTS PROTECTED UNDER THE EU SADC EPA**

Country	GI name
Austria	<ul style="list-style-type: none"> • Tiroler Speck
France	<ul style="list-style-type: none"> • Canard à foie gras du Sud-Ouest (Chalosse, Gascogne, Gers, Landes, Périgord, Quercy) • Jambon de Bayonne
Germany	<ul style="list-style-type: none"> • Nürnberger Bratwürste/ Nürnberger Rostbratwürste
Italy	<ul style="list-style-type: none"> • Cotechino Modena • Mortadella Bologna • Prosciutto di Modena • Prosciutto di San Daniele • Speck Alto Adige/ Südtiroler Markenspeck/ Südtiroler Speck • Zampone Modena
Portugal	<ul style="list-style-type: none"> • Chouriça de Carne de Vinhais/ Linguiça de Vinhais • Presunto de Barrancos • Salpicão de Vinhais
Spain	<ul style="list-style-type: none"> • Dehesa de Extremadura • Guijuelo • Jamón de Huelva • Jamón de Teruel • Salchichón de Vic/ Llonganissa de Vic • Sobrasada de Mallorca • Dehesa de Extremadura