

DRAFT

DEPARTMENT OF AGRICULTURE, FORESTRY AND FISHERIES

No. R.

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

REGULATIONS RELATING TO THE GRADING, PACKING AND MARKING OF APRICOTS INTENDED FOR SALE IN THE REPUBLIC OF SOUTH AFRICA

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

- (a) made the regulations in the Schedule; and
- (b) determined that the said regulations shall come into operation on date of publication.

SCHEDULE

Definitions

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

"**apricots**" means the fruit of the cultivar/variety which are grown from the species *Prunus armeniaca* and its hybrids;

"**Arthropoda**" means any stage in the life cycle of an invertebrate member of the Animal Kingdom that is bilaterally symmetrical with a segmented body, with jointed limbs that are paired and a chitinous external skeleton;

"**blemish**" means any external skin defect on the surface of the apricot that detrimentally affects the appearance of the apricot;

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

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

"**consignment**" means --

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

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

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

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

"**dirty fruit**" means apricots that are visibly soiled or marked with foreign matter, excluding chemical residues;

"**dry crack**" means any crack that exposes the flesh and which has dried out and is sealed off;

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

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

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

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

"**injury**" means any wound or puncture which has pierced the skin of the apricot and exposes the flesh, with the exception of such wounds or punctures which have become completely callused;

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

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

"**split stone**" means a condition which appears when the stone of the apricot has split along its longitudinal axis;

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

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

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

"**visible split stone**" means that the stone of the apricot is split to such extent that an aperture on the stem end of the apricot is visually perceptible.

PART I

Control over the sale of apricots

2. (1) No persons shall sell apricots in the Republic of South Africa --
 - (a) unless such apricots are sold according to the classes set out in regulation 3;
 - (b) unless such apricots comply with the standards for the class concerned as set out in regulation 4;
 - (c) unless such apricots are packed in accordance with the packing requirements as set out in regulations 5, 6, 7, 8 and 9;
 - (d) apricots comply with the traceability requirement set out in regulation 10;

- (e) unless such apricots are contained in containers marked in accordance with the marking requirements as set out in regulation 11;
 - (f) if such apricots contain a substance/substances that render them unfit for human or animal consumption or for processing into or utilization thereof as food or feed; and
 - (g) if the apricots contains a substance prescribed as a substance which it may not contain according to Act 36 of 1947.
- (2) Imported apricots may be exempted from the provisions of subitem (1), provided that the apricots --
- (a) comply with either the Codex, UNECE (United Nations Economic Commission for Europe) or OECD (Organisation for Economic Co-operation and Development) standards;
 - (b) according to bilateral agreement accompanied by certificate issued by a relevant government authority responsible for quality control of fresh fruit and vegetables and in which it is certified that the quality of the apricots as verified through inspection conforms to the relevant standard;
 - (c) do not contain a substance prescribed as a substance which it may not contain according to Act 36 of 1947; and
 - (d) do not contain biological or chemical contaminants in quantities or at levels that exceed the maximum limits prescribed in terms of the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972).
- (3) The Executive Officer may grant written exemption, entirely or partially, to any person on such conditions as he or she deems necessary, from the provisions of subitem (1).

QUALITY STANDARDS

These standards shall be complied with at the point of sale or upon arrival at the fresh produce market and/or depot or any similar setting and/or conveyance.

Classes of apricots

3. There are three classes of apricots, namely Class 1, Class 2 and Lowest Class. Lowest Class annually from September to April.

Standards for classes

4. (1) A consignment of apricots shall be classified as Class 1 if it --
- (a) is of good quality;
 - (b) is characteristic of the cultivar and/or commercial type;
 - (c) is of a cultivar specified in Table 1;
 - (d) complies with the quality standards for Class 1 set out in Table 2;
 - (e) does not exceed the maximum permissible deviations by number for Class 1 as set out in Table 3; and
 - (f) complies with the ripeness standards for apricots as set out in Table 4.
- (2) A consignment of apricots shall be classified as Class 2 if it --

- (a) is of a cultivar specified in Table 1;
 - (b) complies with the quality standards for Class 2 set out in Table 2;
 - (c) does not exceed the maximum permissible deviations by number for Class 2 as set out in Table 3; and
 - (d) complies with the ripeness standards for apricots as set out in Table 4.
- (3) A consignment of apricots shall be classified as Lowest Class if it --
- (a) is of a cultivar specified in Table 1;
 - (b) complies with the quality standard for Lowest Class as set out in Table 2; AND
 - (c) does not exceed the maximum permissible deviations by number for Lowest Class as set out in Table 3.

Physical hazards

- (4) No consignment of apricots classified as "Class 1", "Class 2" or "Lowest Class" shall contain:
- (a) any foreign matter in excess of the tolerance as set out in Table 2; and
 - (b) any organisms which may be a source of danger to the human being in excess of the tolerance as set out in Table 3.

Biological and chemical hazards

(5) No consignment of apricots classified as "Class 1" or "Class 2" or "Lowest Class" shall contain biological or chemical contaminants in quantities or at levels that exceeds the maximum limits prescribed in terms of the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972).

(6) The classes mentioned in subregulations (2), (3) and (4) shall comply with the following specifications:

PACKING REQUIREMENTS

General

Containers

5. Containers in which apricots are packed shall --
- (a) be clean, dry, undamaged and suitable;
 - (b) not impart a foreign taste or odour to the apricots;
 - (c) be free from any visible signs of fungus growth;
 - (d) be free from Arthropoda infestation; and
 - (e) be strong and rigid enough to ensure that the original shape be retained and not bulge out, dent in, break or tear, to the extent that apricots are damaged or are at risk of being damaged, during normal storage, handling or transport.
6. (1) Only apricots of the same quality, cultivar, ripeness and size shall be packed together in the same container.
- (2) Class 1 apricots in the same container must be uniform in colour.

- (3) Apricots shall be sized.
- (4) Class 1 apricots shall be packed to a suitable pattern or diagonally in one to three layers.

(5) If apricots are packed in prepacked units, such units shall be packed in a suitable manner in an outer container: Provided that the prepacked units are new, clean, dry, undamaged and suitable.

Packing material

7. If packing material is used inside the containers, such packing material shall be clean, dry, odourless, not transmit to the apricots any harmful substance or any substance that may be injurious to human health and of a quality such as to avoid causing any external or internal damage to the apricots.

Stacking of containers on pallets

8. If containers containing apricots are palletised --
- (a) the pallet shall be clean, undamaged and suitable;
 - (b) the pallet shall be free from any visible signs of fungus growth;
 - (c) the pallet shall be free from Arthropoda infestation;
 - (d) the containers shall be stacked firmly and square with each other and the pallet;
 - (e) only containers of the same dimensions shall be stacked in the same layer on the pallet;
and
 - (f) the containers shall not be stacked upside-down on the pallet.

Strapping of pallet loads

9. (1) A pallet load of containers shall be strapped in a suitable manner.
- (2) If containers without lids are being used, a suitable covering shall be placed on top of the pallet load of containers, before the pallet load is strapped.

Traceability requirements

10. Producers, fresh produce markets and all food business operators shall:
- (a) establish the traceability of apricots at all stages of production, packing, handling and distribution;
 - (b) be able to identify any person or supplier from whom they have been supplied with apricots, or any substance intended to, or expected to be used in the production or processing of apricots;
 - (c) have in place systems and procedures to identify other businesses to which their apricots have been supplied;
 - (d) ensure that adequate procedures are in place to withdraw apricots from the trade where such apricots present a serious risk to the health of consumers;
 - (e) immediately withdraw apricots from the trade which were identified as products that present a serious risk to the health of consumers;
 - (f) immediately inform the Executive Officer of such withdrawal;

- (g) immediately make available to the Executive Officer, on request, any relevant information or documentation mentioned in (a), (b), (c), (d), (e) or (f); and
- (h) keep records of the information mentioned in (g), as well as any other relevant information for at least two years.

PART III MARKING REQUIREMENTS

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

- (a) The expression "Apricots".
- (b) The appropriate cultivar/variety.
- (c) The appropriate Class in accordance with regulation 3.
- (d) The name and physical or postal address of the producer or owner of the contents of container.
- (e) The producer's code or the packhouse code which is registered with the Executive Officer by the producer or packhouse, as the case may be: Provided that --
 - (i) if a producer has more than one farm, each farm shall be registered separately; and
 - (ii) such code shall be preceded by the expression "Producer:", "Packhouse:", "Packer:", "PUC", "PHC", "FBO", "Farm Number", "Grower Code" or any other suitable term having a similar meaning.
- (f) The country of origin: Provided that no abbreviations or the expression "South Africa" on its own shall be used, e.g. "Products of South Africa", "Produced in South Africa" or any other similar expression.

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

(3) If an indication highlighting a special grading, presentation or size is indicated on the same side as the particulars in subitem (1), it shall not be used with the expression "Apricots", the cultivar name or the class indication.

Prohibited particulars

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

PART IV SAMPLING PROCEDURES

Obtaining a sample from the consignment

13. At least two per cent of the containers in a consignment shall be drawn at random for inspection purposes and an inspector shall be satisfied that the containers so drawn are representative of the consignment concerned.

Obtaining an inspection sample

14. An inspection sample shall be drawn from each container obtained in accordance with item 13 and shall, in the case of --

- (a) containers with 50 apricots or less, consist of the entire contents of the container; or
- (b) containers with more than 50 apricots, consist of 50 adjacent apricots drawn at random from the container.

Deviating sample

15. If an inspector should notice during the process of drawing the random sample or during the inspection, that some of the containers derived from any part of the pallet load, truck load or consignment, contain apricots which are noticeably inferior to or differ from the contents of the containers which represent the remainder of the pallet load, truck load or consignment, the inspection results shall be based only on the containers derived from the deviating portion of the pallet load, truck load or consignment, and further samples required for inspection shall be drawn from this deviating portion.

METHODS OF INSPECTION**Determination of ripeness**

16. (1) (a) The ripeness of the apricots excluding Nectarcots[®] shall be determined as follows:
- (i) Take as working sample 10 randomly chosen apricots from the inspection sample obtained in accordance with subitem 14.
 - (ii) Evaluate each of the 10 apricots on the basis of the ripeness standards set out in item 6 of Table 2.
 - (iii) If some of the apricots do not comply with the ripeness standards set out in item 6 of Table 2 such apricots shall be evaluated on the basis of the colour standards set out in Table 4.
- (b) At least 8 apricots from the working sample of 10 apricots shall comply with the ripeness requirements mentioned in paragraph (a)(iii).
- (c) If the apricots comply with 1 of the aforementioned tests, specified in Table 4 and in item 6 of Table 2 respectively, the consignment group shall be deemed to be mature.
- (2) (a) The ripeness of Nectarcots[®] shall be determined as follows:
- (i) Take as working sample 10 randomly chosen Nectarcots[®] from the inspection sample obtained in accordance with subitem 14.
 - (ii) Evaluate each of the ten Nectarcots[®] on the basis of a calibrated refractometer with automatic temperature correction to determine the total soluble solids (TSS). The following procedure must be used:
 - (aa) Place an equal number of drops (two or more) of juice onto the prism plate of the refractometer.
 - (bb) Note the reading on the prism scale to one decimal place.
 - (cc) Repeat the steps in paragraphs (aa) and (bb), after the prism plate was cleaned with distilled water and wiped dry.
 - (dd) Determine the average of the two readings.

- (iii) If at least 8 Nectarcots[®] from the working sample of 10 apricots comply to a TSS of 10^B, the consignment shall be deemed to be mature.

Determination of the declared maximum size

17. The declared maximum size shall be determined as follows:
- (a) Take as working sample apricots that are noticeably the smallest and/or largest in diameter from the inspection sample obtained in accordance with item 14.
 - (b) Determine the diameter of the apricots obtained in paragraph (a) with a suitable apparatus.
 - (c) Calculate the number of apricots thus found to be too small and/or too large as a percentage of the total number of apricots in the inspection sample.
 - (d) Determine the average percentage of all the inspection samples taken in accordance with item 14.

PART V

Offence and penalties

18. Any person who contravenes or fails to comply with the provisions of these regulations, shall be guilty of an offence and may upon conviction be liable to a fine or to imprisonment in terms of section 11 of the Act.

Appeal

19. (1) Any person who appeals in terms of section 10(1) of the Act against a decision or direction of an inspection, shall submit a written notice of appeal to an inspection within one day after he/she has been notified of the said decision or direction unless that day falls on a Saturday, Sunday or public holiday in which case the appeal shall be submitted on the first following working day.

(2) Such person shall pay the prescribed fee with the Inspection or at any office of the Executive Officer, as the case may be: Provided that such fee shall be paid in terms of each separate consignment, and provided further that if the notice of appeal and the fee are not submitted and paid within the period specified in subregulation (1), the appellant shall lose his right of appeal.

(3) An inspection may apply any mark or marks which he/she may deem necessary for identification purposes to the apricots in respect of which an appeal has been submitted, or to the containers thereof, and such apricots shall not without his/her consent, be removed from the place where they were inspected or where they are stored.

(4) The Executive Officer shall designate at least three persons to serve as an appeal board.

(5) Such an appeal board shall give the appellant or his/her representative at least two hours notice of the time and place determined for the hearing of the appeal and may, after the apricots concerned have been produced and identified and all interested parties have been heard, instruct all persons to leave the place where the appeal is being considered: Provided that the appeal board may make use of persons to assist in an advisory capacity.

(6) An appeal board shall decide an appeal within 48 hours (excluding Sundays and public holidays) after it was submitted, and its decision shall be final.

(7) If the apricots concerned are not produced at the time and place determined by the appeal board, the amount paid in respect thereof shall be forfeited.

**TABLE 1
PERMISSIBLE CULTIVARS (ALL CULTIVARS)**

Cultivars/Varieties		
Apricots	Aprium®	Nectarcot®
Alpha Bebeco (Cape Bebeco)* Bulida (Canino)* Charisma* Grandir Palsteyn (Imperial)* Peeka Piet Cillie (Empress)* Royal Soldonné Suaprieight* (Honeycot®) Suapriseven*(Honeycot®) Supergold Any other suitable cultivar/variety not mentioned above and which has been approved by the Executive Officer: Agricultural Product Standards	Any other suitable cultivar/variety not mentioned above and which has been approved by the Executive Officer: Agricultural Product Standards	Unico Any other suitable cultivar/variety not mentioned above and which has been approved by the Executive Officer: Agricultural Product Standards

* Plant Breeders Rights: ARC Infruitec

® Trademarks may only be used with the permission of the owner of those trademark

**TABLE 2
QUALITY STANDARDS**

Quality Factor	Class 1	Class 2	Lowest Class
1	2	3	4
1. General appearance	Sound and intact	Sound and intact	Sound and intact
2. Shape	Characteristic of the cultivar/variety concerned	Characteristic of the cultivar/variety concerned: Provided that a slight defect in shape, that does not affect the general appearance of the apricot, is allowable	Reasonably well-formed
3. Picking injuries/spur punctures on the shoulder	Shall not occur	A maximum collective length of not more than 3 mm shall be allowed: Provided that the fruit shall be treated with a post-harvest fungicide	A maximum collective length of not more than 5 mm shall be allowed: Provided that the fruit shall be treated with a post-harvest fungicide

4. Minimum diameter, all cultivars/varieties	XXXL 60-65 mm XXL 55-59 mm XL 50-54 mm L 45-49 mm M 40-44 mm S 35-39 mm	XXXL 60-65 mm XXL 55-59 mm XL 50-54 mm L 45-49 mm M 40-44 mm S 35-39 mm	35
5. Uniformity of size in the same container	Uniform: Provided that apricots shall not differ more than 5 mm in diameter from one another between the smallest and largest apricot in the same container	Uniform: Provided that apricots shall not differ more than 10 mm in diameter from one another between the smallest and largest apricot in the same container	20%
6. Ripeness			
(a) All cultivars/ varieties, excluding the cultivars Bebeco, Grandir, Suapri-seven and Suapri-eight	Shall be fully developed and mature but not overripe, with the flesh firm but juicy, and a stone that separate easily from the flesh without adhering to the visible half of the stone when cut with a knife on the suture around the apricot to the stone and the two halves of the apricot are thereafter wrung in opposite directions	Shall be fully developed and mature but not overripe with the flesh firm but juicy, and a stone that separate easily from the flesh without adhering to the visible half of the stone when cut with a knife on the suture around the apricot to the stone and the two halves of the apricot are thereafter wrung in opposite directions	Eatable and ripe
(b) Bebeco, Grandir, Suapri-seven and Suapri-eight	Shall be fully developed and mature but not overripe, with the flesh firm but juicy, and colour development as set out in Table 4	Shall be fully developed and mature but not overripe, with the flesh firm but juicy, and colour development as set out in item Table 4	Eatable and ripe
7. Torn-out stem	The stem may be removed and the skin in the stem cavity may be torn-out but not removed, or torn-out and removed not more than 2 mm from the stem attachment: Provided that the endoderm directly underneath the outside skin layer is intact	The stem may be removed and the skin in the stem cavity may be torn-out but not removed, or torn-out and removed not more than 3 mm from the stem attachment: Provided that the endoderm directly underneath the outside skin layer is intact	-
8. Hail marks	One hail mark not exceeding 4 mm in diameter with a maximum depth of 3 mm or multiple hail marks of which the total surface area does not exceed 40 mm ² is allowable	One hail mark not exceeding 5 mm in diameter with a maximum depth of 4 mm or multiple hail marks of which the total surface area does not exceed 100 mm ² is allowable	25% of surface area

9. Foreign matter			
(a) Visible chemical residues	(i) no conspicuous drop marks; or (ii) other continuous; or (iii) localized deposits shall be allowed; (iv) less conspicuous deposits which are limited to the deepest half in the stem and calyx-end cavities shall be allowed	(i) no conspicuous drop marks; or (ii) other continuous; or (iii) localized deposits shall be allowed; (iv) less conspicuous deposits which are limited to the deepest half in the stem and calyx-end cavities shall be allowed	(i) no conspicuous drop marks; or (ii) other continuous; or (iii) localized deposits shall be allowed; (iv) less conspicuous deposits which are limited to the deepest half in the stem and calyx-end cavities shall be allowed
(b) Dust deposits	Free from external signs: Provided that dust deposits shall be allowed only in the deepest half of the stem and calyx-end cavities	Free from external signs: Provided that dust deposits shall be allowed only in the deepest half of the stem and calyx-end cavities	Free from external signs: Provided that dust deposits shall be allowed only in the deepest half of the stem and calyx-end cavities
(c) Leaves and spurs	May deviate to the extent set out in Table 3	May deviate to the extent set out in Table 3	-
(d) Unattached stems (in containers)	May deviate to the extent set out in Table 3	May deviate to the extent set out in Table 3	-
(e) Other	Shall not occur	Shall not occur	-
10. Cavities in the flesh and around the stone	A cavity around the stone is allowable if no decay or aperture that extremely exposes the cavity is visible	A cavity around the stone is allowable if no decay or aperture that externally exposes the cavity is visible	-
11. Blemishes			
(a) Single elongated blemishes	Maximum 5 mm min length: Provided that it does not affect the general appearance, quality, keeping quality and presentation of the apricots	Maximum 10 mm in length: Provided that it does not affect the general appearance, quality, keeping quality and presentation of the apricots	Maximum 20 mm in length: Provided that it does not affect the general appearance, quality, keeping quality and presentation of the apricots
(b) Multiple blemishes	Not more than 10 mm ² in total surface area: Provided that it does not affect the general appearance, quality, keeping quality and presentation of the apricots	Not more than 20 mm ² in total surface area: Provided that it does not affect the general appearance, quality, keeping quality and presentation of the apricots	Not more than 50 mm ² in total surface area: Provided that it does not affect the general appearance, quality, keeping quality and presentation of the apricots

<p>12. Dry cracks on the same fruit</p>	<p>Not more than one dry crack shall be allowed with the following measurements:</p>	<p>Not more than one dry crack shall be allowed with the following measurements:</p>	<p>Not more than one dry crack shall be allowed with the following measurements:</p>																
<p>(a) On the suture - all cultivars/ varieties excluding Supergold</p>	<table border="1"> <thead> <tr> <th>Length</th> <th>Width</th> <th>Depth</th> </tr> </thead> <tbody> <tr> <td>20 mm</td> <td>3 mm</td> <td>3 mm</td> </tr> </tbody> </table>	Length	Width	Depth	20 mm	3 mm	3 mm	<table border="1"> <thead> <tr> <th>Length</th> <th>Width</th> <th>Depth</th> </tr> </thead> <tbody> <tr> <td>30 mm</td> <td>4 mm</td> <td>4 mm</td> </tr> </tbody> </table>	Length	Width	Depth	30 mm	4 mm	4 mm	<table border="1"> <thead> <tr> <th>Length</th> <th>Depth</th> </tr> </thead> <tbody> <tr> <td>40 mm</td> <td>5 mm</td> </tr> </tbody> </table>	Length	Depth	40 mm	5 mm
Length	Width	Depth																	
20 mm	3 mm	3 mm																	
Length	Width	Depth																	
30 mm	4 mm	4 mm																	
Length	Depth																		
40 mm	5 mm																		
<p>(b) Supergold</p>	<p>Not more than one dry crack shall be allowed with the following measurements:</p>	<p>Not more than one dry crack shall be allowed with the following measurements:</p>	<p>-</p>																
	<table border="1"> <thead> <tr> <th>Length</th> <th>Width</th> <th>Depth</th> </tr> </thead> <tbody> <tr> <td>20 mm</td> <td>3 mm</td> <td>3 mm</td> </tr> </tbody> </table>	Length	Width	Depth	20 mm	3 mm	3 mm	<table border="1"> <thead> <tr> <th>Length</th> <th>Width</th> <th>Depth</th> </tr> </thead> <tbody> <tr> <td>30 mm</td> <td>4 mm</td> <td>4 mm</td> </tr> </tbody> </table>	Length	Width	Depth	30 mm	4 mm	4 mm					
Length	Width	Depth																	
20 mm	3 mm	3 mm																	
Length	Width	Depth																	
30 mm	4 mm	4 mm																	
<p>(c) on the shoulder</p>	<p>Not more than one dry crack shall be allowed with the following measurements:</p>	<p>Not more than one dry crack shall be allowed with the following measurements:</p>	<p>Not more than one dry crack shall be allowed with the following measurements:</p>																
	<table border="1"> <thead> <tr> <th>Length</th> <th>Width</th> <th>Depth</th> </tr> </thead> <tbody> <tr> <td>15 mm</td> <td>3 mm</td> <td>3 mm</td> </tr> </tbody> </table>	Length	Width	Depth	15 mm	3 mm	3 mm	<table border="1"> <thead> <tr> <th>Length</th> <th>Width</th> <th>Depth</th> </tr> </thead> <tbody> <tr> <td>20 mm</td> <td>4 mm</td> <td>4 mm</td> </tr> </tbody> </table>	Length	Width	Depth	20 mm	4 mm	4 mm	<table border="1"> <thead> <tr> <th>Length</th> <th>Depth</th> </tr> </thead> <tbody> <tr> <td>30 mm</td> <td>4 mm</td> </tr> </tbody> </table>	Length	Depth	30 mm	4 mm
Length	Width	Depth																	
15 mm	3 mm	3 mm																	
Length	Width	Depth																	
20 mm	4 mm	4 mm																	
Length	Depth																		
30 mm	4 mm																		
<p>(d) on the cheek</p>	<p>Not more than one dry crack shall be allowed with the following measurements:</p>	<p>Not more than one dry crack shall be allowed with the following measurements:</p>	<p>Not more than one dry crack shall be allowed with the following measurements:</p>																
	<table border="1"> <thead> <tr> <th>Length</th> <th>Width</th> <th>Depth</th> </tr> </thead> <tbody> <tr> <td>10 mm</td> <td>3 mm</td> <td>3 mm</td> </tr> </tbody> </table>	Length	Width	Depth	10 mm	3 mm	3 mm	<table border="1"> <thead> <tr> <th>Length</th> <th>Width</th> <th>Depth</th> </tr> </thead> <tbody> <tr> <td>20 mm</td> <td>4 mm</td> <td>4 mm</td> </tr> </tbody> </table>	Length	Width	Depth	20 mm	4 mm	4 mm	<table border="1"> <thead> <tr> <th>Length</th> <th>Depth</th> </tr> </thead> <tbody> <tr> <td>30 mm</td> <td>4 mm</td> </tr> </tbody> </table>	Length	Depth	30 mm	4 mm
Length	Width	Depth																	
10 mm	3 mm	3 mm																	
Length	Width	Depth																	
20 mm	4 mm	4 mm																	
Length	Depth																		
30 mm	4 mm																		
<p>13. (a) Rub marks (all cultivars/ varieties)</p>	<p>As depicted in colour chart PL.21 colour print no. A5 and B4</p>	<p>As depicted in colour chart PL.21 colour print no. A6 and B5</p>	<p>-</p>																
<p>(b) Light rub marks (all cultivars/ varieties)</p>	<p>As depicted in colour chart PL.22 colour print no. 5</p>	<p>As depicted in colour chart PL.22 colour print no. 6</p>	<p>-</p>																
<p>14. Unspecified internal or external quality defects not mentioned above</p>	<p>May deviate to the extent set out in Table 3</p>	<p>May deviate to the extent set out in Table 3</p>	<p>May deviate to the extent set out in Table 3</p>																

**TABLE 3
MAXIMUM PERMISSIBLE DEVIATIONS BY NUMBER**

Quality Factor	Class 1	Class 2	Lowest Class
1. Decay	2%	4%	6%
2. Injuries (including torn-out stems and picking injuries/ spur punctures on the shoulder)	8%	12%	25%
3. Torn out stems	10%	15%	-
4. Visible chemical residues	2%	2%	6%
5. Visible split stones, bruises or unspecified progressive defects	10%	15%	-
6. Bruises	8%	12%	-
7. (a) Any Arthropoda infestation of apricots excluding organisms which may have a source of danger to the human being	6%	9%	15%
(b) Organisms which may be a source of danger to the human being	One on average per inspection sample	One on average per inspection sample	One on average per inspection sample
8. Serious cold damage	2%	4%	10%
9. Leaves and spurs, unattached stems (in containers), hail marks, blemishes, malformation, plant seeds, black lenticel spots, cavities in the flesh and around the stone, dirty apricots or dust deposits, individually	10%	15%	-

10. Unripe	As prescribed in subitem 16(1) and (2)	As prescribed in subitem 16(1) and (2)	As prescribed in subitem 16(1) and (2)
11. Minimum diameter and lack of uniformity in size in the same container	10%	10%	25%
12. Deviations from packing requirements prescribed in item 6	10%	15%	25%
13. Deviations in items 1, 2, 3, 4, 5, 6, 7, 8, 9 and 10 of this table collectively: Provided that such deviations are individually within the specified limits	15%	20%	30%

Note:

- No specification

TABLE 4
RIPENESS STANDARDS FOR APRICOTS AND APRIUMS® EXCLUDING NECTARCOTS®
(ALL CLASSES)

Cultivar/Variety	Comply with Wringtest/	Minimum Colour
Bebeco	No	As depicted in colour chart AP.1 photo no. 6
Charisma	Yes	As depicted in colour chart AP.1 photo no. 3
Grandir	No	As depicted in colour chart AP.1 photo no. 5 provided that a green suture as depicted in photo 4 is allowed if the colour of the remaining part of the fruit is as depicted in photo no. 7
Palsteyn, Peek, Royal	Yes*	As depicted in colour chart AP.1 photo no. 3
Piet Cillie	Yes*	As depicted in colour chart AP.1 photo no. 2
Soldonné	Yes*	As depicted in colour chart AP.1 photo no. 6
Suapriseven, Suaprieight	No	As depicted in colour chart AP.1 photo no. 9
Supergold	Yes*	As depicted in colour chart AP.1 photo no. 7
Any other suitable cultivar/ variety	Yes*	Good and typical for the cultivar/variety concerned

* If some of the apricots do not comply with the wring test such apricots shall be evaluated on the basis of the colour standards