

DEPARTMENT OF AGRICULTURE, FORESTRY AND FISHERIES

No. R.

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

REGULATIONS REGARDING THE CLASSIFICATION, PACKING AND MARKING OF CERTAIN RAW 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 on the date of publication thereof.

SCHEDULE

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Definitions

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 a raw processed meat product that is produced essentially under the same conditions and over a period not exceeding 24 hours;

"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;

"bird species" means species such as but not limited to *Gallus domesticus* (fowls), *Meleagus gallopavo* (turkeys), *Anas* (ducks and muscovies), and *Struthio camelus* (ostrich) that are fit for human consumption;

"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;

"certain raw processed meat products" (further referred to as 'raw processed meat products' in the text) means within the scope of these regulations, the classes of raw processed meat products set out in regulation 4, and includes such products presented for sale in the frozen state;

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

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

"domesticated animal species" means species such as but not limited to bovine (excluding animals from the subfamily Bovinae, e.g. buffalo, kudu, etc.), ovine, porcine and caprine that are fit for human consumption;

"edible offal" means –

- (a) in the case of bird species: 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 domesticated animal and wild game species: 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 obtained from domesticated animal, bird or wild game species, or plant origin, or a combination thereof;

"fat content" (%) means the mass of the fat expressed as a percent of the total product mass;

"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, carton with dividing segments wrapped in transparent plastic etc.) other than an outer container containing multiple containers of raw processed meat products of the same class or of different 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, family hamper, braaipack etc.);

"inedible offal" means –

- (a) in case of bird species: the trachea, lungs, crop, gall bladder and oviducts; and
- (b) in the case of domesticated animal and wild game species: with the exception of bone, it includes all parts of the animal not included in the definitions for 'edible offal' and 'meat';

"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 raw processed meat product;

"lean meat percent" 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;
- (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 trademark 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 domesticated animal, 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 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.);

"primary sample" means a randomly selected number of containers from a batch as set out in item 14;

"raw banger" or **"raw griller"** means any sausage sold under a name in which the word "banger" or "griller" appears, either by itself or in combination with any other word or expression, and which complies with the compositional standards as set out in regulation 5(11);

"raw boerewors" means any sausage sold under a name in which the word "boerewors" appears, either by itself or in combination with any other word or expression, and which complies with the compositional standards as set out in regulation 5(7);

"raw braaiwors" or **"raw sizzler"** means any sausage sold under a name in which the word "braaiwors" or "sizzler" appears, either by itself or in combination with any other word or expression, and which complies with the compositional standards as set out in regulation 5(12);

"raw burger", "raw patty" and "hamburger patty" means any meat type product sold under a name in which the word "burger", "patty" and "hamburger patty" appears either by itself or in combination with any other word or expression, and which complies with the compositional standards as set out in regulation 5(10);

"raw flavoured ground meat and offal" or "raw flavoured minced and offal mix" or "raw flavoured meat and offal mix" means any type of product sold under a name(s) in which the words "(flavoured) ground meat and offal" or "(flavoured) minced and offal mix" or "(flavoured) meat and offal mix" appears either by itself or in combination with any other word or expression, and which complies with the compositional standards as set out in regulation 5(4);

"raw flavoured ground meat" or "raw flavoured minced mix" or "raw flavoured meat mix" means any meat type product sold under a name(s) in which the words "(flavoured) ground meat" or "(flavoured) minced mix" or "(flavoured) meat mix" appears either by itself or in combination with any other word or expression, and which complies with the compositional standards as set out in regulation 5(3);

"raw flavoured mixed-species ground meat and offal" or "raw flavoured mixed-species minced and offal mix" or "raw flavoured mixed-species meat and offal mix" means any ground meat and offal or minced and offal mix or meat and offal mix manufactured from a mixture of the meat and offal of two or more species of domesticated animals, birds or wild game that is sold under a name in which the names of the different species and the words "(flavoured) ground meat and offal" or "(flavoured) minced and offal mix" or "(flavoured) meat and offal mix" appear, either by themselves or in combination with any other word or expression, and which complies with the compositional standards as set out in regulation 5(6);

"raw flavoured mixed-species ground meat" or "raw flavoured mixed-species minced mix" or "raw flavoured mixed-species meat mix" means any ground meat or minced mix or meat mix manufactured from a mixture of the meat of two or more species of domesticated animals, birds or

wild game that is sold under a name in which the names of the different species and the words “(flavoured) ground meat” or “(flavoured) minced mix” or “(flavoured) meat mix” appear, either by themselves or in combination with any other word or expression, and which complies with the compositional standards as set out in regulation 5(5);

"raw minced meat" means any meat type product sold under a name(s) in which the words “minced” or “minced meat” appears either by itself or in combination with any other word or expression, and which complies with the compositional standards as set out in regulation 5(1);

"raw mixed-species minced meat" means any meat type product manufactured from a mixture of the meat of two or more species of domesticated animals, birds and/or wild game and that is sold under a name in which the names of the different species and the word “minced” or “minced meat” appear, either by themselves or in combination with any other word or expression, and which complies with the compositional standards as set out in regulation 5(2);

"raw mixed-species sausage" or **"raw mixed-species wors"** means any sausage manufactured from a mixture of the meat of two or more species of domesticated animals, birds and/or wild game and that is sold under a name in which the names of the different species and the word “sausage” or “wors” appear, either by themselves or in combination with any other word or expression, and which complies with the compositional standards as set out in regulation 5(9);

"raw species sausage" or **"raw species wors"** means any sausage manufactured predominantly from the meat of a specific species of domesticated animals, birds or wild game and that is sold under a name in which the name of the specific species and the word “sausage” or “wors” appear, either by itself or in combination with any other word or expression, and which complies with the compositional standards as set out in regulation 5(8);

"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.;

"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;

"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

"wild game species" means the wild game animals listed in Schedule 1 of the Meat Safety Act, 2000 (Act No. 40 of 2000) that are fit for human consumption;

Scope of regulations

2. (1) These regulations shall apply only to the classes of raw processed meat products set out 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 raw 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) Processed meat products as defined in the regulations regarding the classification, packing and marking of processed meat products intended for sale in the Republic of South Africa published under the Act.
- (c) Meat analogue products or non-meat based products that in general appearance, presentation and intended use correspond to raw processed meat products (e.g. vegan or vegetarian type processed products).

Restrictions on the sale of raw processed meat products

3. (1) No person shall sell raw processed meat products regulated in terms of these regulations in the Republic of South Africa –

- (a) unless such products are classified according to the classes specified in regulation 4;
- (b) unless such products comply with the specific compositional standards for the class concerned as specified in regulation 5;
- (c) unless the containers and outer containers in which such products are packed, comply with the requirements specified in regulation 6;
- (d) unless such products are marked with the particulars and in the manner specified in regulations 7 to 12; and
- (e) if such products are marked with any restricted particulars or in a manner which is prohibited in terms of regulation 13.

(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 sub-regulation (1).

(3) The restrictions set out in sub-regulation (1) shall not apply to customary names used on other foodstuffs that also form part of the appropriate product name for the classes of a raw processed meat products regulated in terms of these regulations (e.g. 'sausage roll', 'mince pie', etc.).

Classes of raw processed meat products

4. Raw processed meat products shall be classified as follows:

- (a) Raw minced meat.
- (b) Raw mixed-species minced meat.
- (c) Raw flavoured ground meat or Raw flavoured minced mix or Raw flavoured meat mix.
- (d) Raw flavoured ground meat and offal or Raw flavoured minced and offal mix or Raw flavoured meat and offal mix.
- (e) Raw flavoured mixed-species ground meat or Raw flavoured mixed-species minced mix or Raw flavoured mixed-species meat mix.
- (f) Raw flavoured mixed-species ground meat and offal or Raw flavoured mixed-species minced and offal mix or Raw flavoured meat and offal mix.
- (g) Raw boerewors.
- (h) Raw species sausage or Raw species wors.

- (i) Raw mixed-species sausage or Raw mixed-species wors.
- (j) Raw burger, Raw patty and Raw hamburger patty.
- (k) Raw banger or Raw griller.
- (l) Raw braaiwors or Raw sizzler.
- (m) Geographical Indication (GI) raw processed meat products.

Specific compositional standards for the classes of raw processed meat products

5. (1) Raw minced meat –

- (a) shall consist of finely chopped or comminuted meat from a single domesticated animal, bird or wild game species;
- (b) shall comply with the following percent fat content for the fat content claim concerned:

Fat content claim	Fat content (%) (as analysed)
Extra lean, Extra trim, Extra Trimmed of fat, or any similar wording	≤5
Lean, Trim or Trimmed of fat, or any similar wording	>5 to ≤10
Regular, or any similar wording	>10 to ≤30; and

- (c) shall contain no added colourants, food additives, foodstuffs, water, edible offal or inedible offal.

(2) Raw mixed-species minced meat –

- (a) shall consist of a mixture of finely chopped or comminuted meat from two or more domesticated animal, bird and/or wild game species;
- (b) shall comply with the following percent fat content for the fat content claim concerned:

Fat content claim	Fat content (%) (as analysed)
Extra lean, Extra trim, Extra Trimmed of fat, or any similar wording	≤5
Lean, Trim or Trimmed of fat, or any similar wording	>5 to ≤10
Regular, or any similar wording	>10 to ≤30; and

- (c) shall contain no added colourants, food additives, foodstuffs, water, edible offal or inedible offal.

(3) Raw flavoured ground meat or Raw flavoured minced mix or Raw flavoured meat mix –

- (a) shall consist of a mixture of finely chopped or comminuted meat from a single domesticated animal, bird or wild game species and spices and/or other foodstuffs;
- (b) shall have a minimum total meat content of 75 percent;
- (c) shall have a fat content (as analysed) of no more than 30 percent;
- (d) shall contain no edible offal;

- (e) shall contain no mechanically recovered meat;
- (f) may contain colourants and/or food additives; and
- (g) may contain added water.

(4) Raw flavoured ground meat and offal or Raw flavoured minced meat and offal mix –

- (a) shall consist of a mixture of finely chopped or comminuted meat and edible offal from a single domesticated animal, bird or wild game species and spices and/or other foodstuffs;
- (b) shall have a minimum total meat content of 55 percent;
- (c) shall have a fat content (as analysed) of no more than 30 percent;
- (d) shall contain no mechanically recovered meat;
- (e) may contain colourants and/or food additives; and
- (f) may contain added water.

(5) Raw flavoured mixed-species ground meat or Raw flavoured mixed-species minced mix or Raw flavoured mixed-species meat mix –

- (a) shall consist of a mixture of finely chopped or comminuted meat from two or more domesticated animal, bird and/or wild game species and spices and/or other foodstuffs;
- (b) shall have a minimum total meat content of 75 percent;
- (c) shall have a fat content (as analysed) of no more than 30 percent;
- (d) shall contain no edible offal;
- (e) shall contain no mechanically recovered meat;
- (f) may contain colourants and/or food additives; and
- (g) may contain added water.

(6) Raw flavoured mixed-species ground meat and offal or Raw flavoured mixed-species minced meat and offal mix –

- (a) shall consist of a mixture of finely chopped or comminuted meat and offal from two or more domesticated animal, bird and/or wild game species and spices and/or other foodstuffs;
- (b) shall have a minimum total meat content of 55 percent;
- (c) shall have a fat content (as analysed) of no more than 30 percent;
- (d) shall contain no mechanically recovered meat;
- (e) may contain colourants and/or food additive; and
- (f) may contain added water.

(7) Raw boerewors –

- (a) shall be manufactured from the meat of a domesticated animal of the bovine, ovine, porcine or caprine species, or from a mixture of two or more thereof;
 - (b) shall be contained in an edible casing;
 - (c) shall have a minimum total meat content of 90 percent;
 - (d) shall have a fat content (as analysed) of no more than 30 percent;
 - (e) shall contain no edible or inedible offal, except where such offal is to be used solely as the casing of the raw boerewors;
 - (f) shall contain no mechanically recovered meat;
 - (g) shall contain no colourants;
 - (h) shall contain no added ingredients other than –
 - (i) cereal and/or starch;
 - (ii) vinegar, spices, herbs and/or salt;
 - (iii) food additives; and
 - (iv) water.
- (8) Raw species sausage or Raw species wors –
- (a) shall be manufactured totally or predominantly from the meat of a specific domesticated animal, bird or wild game species;
 - (b) shall be contained in an edible casing;
 - (c) shall have a minimum total meat content of 75 percent: Provided that in the case of raw species sausage manufactured predominantly from the meat of a specific domesticated animal, bird or wild game species -
 - (i) a minimum of 75 percent thereof shall consist of the meat of the predominant species, which shall be mentioned in the product name referred to in regulation 7(1)(a); and
 - (ii) a maximum of 25 percent thereof may consist of the meat of any one or more domesticated animal, bird or wild game species other than the predominant species referred to in subparagraph (i);
 - (d) shall have a fat content (as analysed) of no more than 30 percent;
 - (e) shall contain no edible or inedible offal, except where such offal is to be used solely as the casing of the raw species sausage;
 - (f) shall contain no mechanically recovered meat;
 - (g) shall contain no colourants;
 - (h) shall contain no added ingredients other than –
 - (i) cereal and/or starch;
 - (ii) vinegar, spices, herbs and/or salt;
 - (iii) food additives;

- (iv) water; and
 - (i) may contain other foodstuffs.
- (9) Raw mixed-species sausage or Raw mixed-species wors –
- (a) shall be manufactured from any mixture of the meat of two or more domesticated animal, bird and/or wild game species;
 - (b) shall be contained in an edible casing;
 - (c) shall have a minimum total meat content of 75 percent;
 - (d) shall have a fat content (as analysed) of no more than 30 percent;
 - (e) shall contain no edible or inedible offal, except where such offal is to be used solely as the casing of the raw mixed-species sausage;
 - (f) shall contain no mechanically recovered meat;
 - (g) shall contain no colourants;
 - (h) shall contain no added ingredients other than –
 - (i) cereal and/or starch;
 - (ii) vinegar, spices, herbs and/or salt;
 - (iii) food additives;
 - (iv) water; and
 - (i) may contain other foodstuffs.
- (10) Raw burger, raw patty and raw hamburger patty –
- (a) shall be manufactured from chopped or comminuted meat of a domesticated animal, bird or wild game species, or from a mixture of two or more thereof, and formed into a round, square or any other shaped patty; and
 - (b) shall comply with the following compositional specifications for the category/name concerned:

Category/ Product Name	Permissible ingredients	Fat content claim	Fat content (%) (as analysed)	Total meat content (%)
1	2	3	4	5
1. Ground Burger/ Ground Patty	(a) Shall be manufactured from meat only. (b) Shall contain no edible or inedible offal, or any other added ingredients.	Extra Lean, Extra Trim, Extra trimmed of fat or any similar wording Lean, Trim, Trimmed of fat or any similar wording Regular	≤5 >5 to ≤10 >10 to ≤30	≥99.6

Category/ Product Name	Permissible ingredients	Fat content claim	Fat content (%) (as analysed)	Total meat content (%)
1	2	3	4	5
2. Burger/ Patty/ Hamburger Patty/ Meatball/ Frikkadel	<p>(a) Shall contain no added ingredients other than –</p> <ul style="list-style-type: none"> (i) cereal and/or starch; (ii) vinegar, spices, herbs and/or salt; (iii) food additives; and (iv) water. <p>(b) Shall contain no edible or inedible offal.</p> <p>(c) Shall contain no mechanically recovered meat.</p> <p>(d) Shall contain no colourants.</p> <p>(e) Shall contain no vegetable protein.</p> <p>(f) May contain other foodstuffs.</p>	<p>Extra Lean, Extra Trim, Extra trimmed of fat or any similar wording</p> <p>Lean, Trimmed of fat or any similar wording</p> <p>Regular</p>	<p>≤5</p> <p>>5 to ≤10</p> <p>>10 to ≤30</p>	<p>≥70</p>
3. Value burger/ Value patty/ Value hamburger/ Value meatball/ Value frikkadel/ Any other similar name	<p>(a) Shall contain no added ingredients other than –</p> <ul style="list-style-type: none"> (i) cereal or starch and/or vegetable protein; (ii) vinegar, spices, herbs and/or salt; (iii) food additives; and (iv) water. <p>(b) Shall have a minimum total meat equivalent of 60 percent.</p> <p>(c) Shall contain no inedible offal.</p> <p>(d) May contain –</p> <ul style="list-style-type: none"> (i) mechanically recovered meat; (ii) edible offal; (iii) colourants; and (iv) other foodstuffs. 	*	≤30	≥55
4. Economy Burger/ Econo Burger/ Economy Patty/ Econo Patty/ Budget Burger/ Econo Hamburger patty/ Budget Hamburger patty/ Econo	<p>(a) Shall contain no added ingredients other than –</p> <ul style="list-style-type: none"> (i) cereal or starch and/or vegetable protein; (ii) vinegar, spices, herbs and/or salt; (iii) food additives; and (iv) water. <p>(b) Shall have a minimum total meat equivalent of 55 percent.</p> <p>(c) Shall contain no inedible offal.</p> <p>(d) May contain –</p> <ul style="list-style-type: none"> (i) mechanically recovered meat; 	*	≤30	≥35

Category/ Product Name	Permissible ingredients	Fat content claim	Fat content (%) (as analysed)	Total meat content (%)
1	2	3	4	5
meatball/ Econo frikkadel/ Any other similar name	(ii) edible offal; (iii) colourants; and (iv) other foodstuffs.			

* No specification

- (c) If the category of product referred to as Burger or Patty or Hamburger Patty in the Table in paragraph (b) above is manufactured predominantly from the meat of a specific domesticated animal, bird or wild game species, it shall have a minimum total meat content of 70 percent, of which –
- (i) a minimum of 75 percent thereof shall consist of the meat of the predominant species, which shall be mentioned in the product name referred to in regulation 7(1)(a); and
 - (ii) a maximum of 25 percent thereof may consist of the meat of any one or more animal, bird or wild game species other than the predominant species referred to in subparagraph (i).
- (11) Raw banger or raw griller --
- (a) shall be manufactured from single or any mixture of the meat of two or more domesticated animal, bird or wild game species;
 - (b) shall be contained in an edible casing;
 - (c) shall have a minimum total meat equivalent of 60 percent;
 - (d) shall have a minimum total meat content of 40 percent: Provided that if manufactured from a single domesticated animal, bird or wild game species –
 - (i) a minimum of 75 percent thereof shall consist of the meat of the predominant species, which shall be mentioned in the product name referred to in regulation 7(1)(a); and
 - (ii) a maximum of 25 percent thereof may consist of the meat of any one or more domesticated animal, bird or wild game species other than the predominant species referred to in subparagraph (i);
 - (e) shall have a fat content (as analysed) of no more than 30 percent;
 - (f) shall contain no edible or inedible offal, except where such the offal is to be used solely as the casing of the raw banger sausage;
 - (g) shall contain no mechanically recovered meat;
 - (h) shall contain no added ingredients other than –
 - (i) cereal or starch and/or vegetable protein;
 - (ii) vinegar, spices, herbs and/or salt;
 - (iii) food additives;

- (iv) water;
 - (i) may contain colourants; and
 - (j) may contain other foodstuffs.
- (12) Raw braaiwors or Raw sizzler
- (a) shall be manufactured either from the meat of a single domesticated animal, bird or wild game species, or from a mixture of two or more of such species;
 - (b) shall be contained in an edible casing;
 - (c) shall have a minimum total meat equivalent of 60 percent;
 - (d) shall have a minimum total meat content of 40 percent;
 - (e) shall have a fat content (as analysed) of no more than 30 percent;
 - (f) shall contain no inedible offal;
 - (g) shall contain no added ingredients other than –
 - (i) cereal or starch and/or vegetable protein;
 - (ii) vinegar, spices, herbs and/or salt;
 - (iii) food additives;
 - (v) water;
 - (h) may contain mechanically recovered meat;
 - (i) may contain edible offal;
 - (j) may contain colourants; and
 - (k) may contain other foodstuffs.
- (13) Geographical Indication (GI) raw processed meat products shall consist of –
- (a) the imported raw 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 raw processed meat product concerned in the country of origin within European Union;
 - (b) any imported GI named raw 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 raw processed meat product concerned in the country of origin; and
 - (c) any locally manufactured raw processed meat products enjoying protection as registered GIs in the Republic of South Africa which comply with the compositional standards registered for the named raw processed meat product concerned.

Requirements for containers and outer containers

6. (1) A container in which raw 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 raw 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

7. (1) Each container and outer container containing raw 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 8, prominently on at least one 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.
- (b) **The additions to the appropriate product name** where applicable, 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: Provided that the difference in letter size between the smallest letter in the appropriate product name indication 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" or "use by" or "expiration" date) or **batch code** or **batch number**, for the purpose of traceability and batch identification as specified in regulation 10.
- (e) **The country of origin**, as specified in regulation 11 in a letter size of at least 1 mm in height: Provided that in the case where raw 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 sub-regulation (1), raw processed meat products labelled with a scale label only shall be marked at least with the following particulars:

- (a) The information referred to in sub-regulation (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

8. (1) The product name shall at least consist of the appropriate product name for the class concerned: Provided that in the case where meat from –

- (a) a single species only is used, the name of the species shall form part of the product name indicated in letters of the same size; or
- (b) two or more species are used, the wording “mixed-species” in the product name shall be substituted by the names of the species used in descending order of mass: Provided further that the collective name “game”, or “venison” where applicable, may substitute the word “species” in the product name if –
 - (i) the raw processed meat product concerned has been manufactured from two or more wild game species only; and
 - (ii) the names of the wild game species used are declared on the main panel in descending order of mass in letters at least 1mm in height;
- (c) a single species is used together with edible offal, the name of the species and source of the edible offal (e.g. heart, liver etc.) or collective name “offal” shall form part of the product name indicated in the letters of the same size; or
- (d) two or more species are used together with edible offal, the wording “mixed-species” in the product name shall be substituted by the names of the species used in descending order of mass: Provided further that the name of the source of edible offal or collective name “offal” shall form part of the product name indicated in the letters of the same size.

(2) The word “raw” may be omitted from the appropriate product name for all the classes of raw processed meat products.

(3) In the case of the classes referred to in regulation 4(a) to (f), the word “minced” may be substituted by the word “mince”.

(4) 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 raw processed meat product is new, has been produced according to a new recipe and/or is on promotion for a limited period (i.e. a maximum 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 name (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 raw processed meat product concerned is a registered and protected GI in the country of origin concerned.

(5) In the case of raw processed meat products enjoying protection as GIs the product name shall, subject to the provisions of sub-regulation (4) be as follows:

- (a) The registered GI name listed in Annexure A for the particular raw processed meat product concerned in the case of raw processed meat products enjoying protection under the EU SADC EPA.
- (b) The GI name registered for the raw processed meat product concerned in the country of origin in the case of imported raw 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 raw processed meat product concerned in the Republic of South Africa in the case of locally manufactured products.

Additions to the appropriate product name

9. (1) If a flavouring has been added to a raw 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 raw processed meat product in order to render a distinctive taste thereto, the appropriate product name shall be followed or preceded 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. “Mutton sausage with chilli” or “Chilli Mutton sausage”, etc.): Provided that the requirements on Quantitative Ingredient Declarations (QUID), as specified in the regulations published under the Foodstuffs, Cosmetics and Disinfects Act, 1972 (Act No. 54 of 1972), shall be complied with.

(3) The fat content claims prescribed in the case of the classes raw minced meat and raw mixed-species minced meat, shall form part of the appropriate product name and/or be indicated on its own on the main panel: Provided that the fat content claim “regular” may be omitted.

(4) The fat content claims prescribed in the case of the categories of raw burger, raw patty and raw hamburger patty may form part of the appropriate product name and/or be indicated on its own on the main panel: Provided that the fat content claim “regular” may be omitted.

(5) If a specific cut of meat of carcass (e.g. Steak or Topside or breast) is solely used to manufacture raw minced meat and raw mixed-species minced meat the appropriate product name may be followed or preceded by the name of the specific cut of meat (e.g. Steak minced meat or Topside minced meat, etc.): Provided that –

- (a) the specific compositional requirement prescribed in regulations 5(1) & (2) shall be complied with; and
- (b) shall, subject to provision of sub-regulation 9(3).

(6) In the case of the categories of the classes for burger, patty and hamburgers, the words “sizzler” or “griller” may be used in combination with the word “burger” or “patty” or “hamburger patty”: Provided that the compositional requirement prescribed in regulation 5 (10) shall be complied with.

(7) Words communicating the intended use or purpose of the raw processed meat product concerned may optionally be indicated, and may either form part of the product name, or may be indicated on its own on the container (or both), e.g. breakfast sausage, etc.

Batch identification

10. (1) For the purpose of traceability and batch identification each container containing a raw 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 raw 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 appropriate wording “best before” or “best quality before date” and/or “use by”, depending on the nature of the raw 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 raw 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

11. (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;
 - (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; or
 - (c) In the case where single ingredient agricultural commodities are imported in bulk and where owing to climatic, seasonal or other contingencies more than one country may be the source of the single ingredient agricultural commodity, the wording 'Product of (name(s) of country(ies))' separated by the expression 'and/or', shall be declared on the label of the final pre-packed foodstuff: Provided that the final end product remains a single ingredient agricultural commodity.
- (2) The words "Packed in (name of country)" may be used in addition to the requirements of sub-regulation (1)(a) or (b).

Raw Processed Meat Products Presented for Sale in a Display Fridge

12. When sliced, cut or whole raw 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 of raw processed meat product concerned.

Restricted particulars on containers and outer containers

13. (1) (a) Only the appropriate product name of the specific raw processed meat product concerned shall be marked on such a container or outer container: Provided that product name of other classes of raw 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 raw 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 a raw processed meat product 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 raw 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 a particular class of raw processed meat products 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 '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 raw processed meat products, unless the criteria for 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 raw 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 raw processed meat product shall be compared with a different version of the same or similar product.
- (b) The raw 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 raw 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 raw 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 the raw processed meat products that are kept or displayed for sale; and
- (b) all advertisements for raw processed meat products.

Obtaining a Primary Sample

14. (1) (a) Samples drawn 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 1 below:

TABLE 1

MINIMUM SIZE OF A PRIMARY SAMPLE

Capacity of the container	Minimum size of primary sample
(i) ≤ 250 g	(i) The minimum number of containers that

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

15. (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 the raw processed meat products shall be done in accordance with the methods set out in Table 2 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 2

RECOMMENDED METHODS OF ANALYSIS

Parameter	Test Method	Principle	Type
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	-
Soya Protein content	AOAC 988.10	Protein/Soy Protein, Enzyme-Linked Immunosorbent Assay	-
Starch content	ISO 13965-1998	Determination of Starch	-

Parameter	Test Method	Principle	Type
		and Glucose content – Enzymatic Method	
Calcium content, 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 AOAC 983.19	Determination of calcium by atomic absorption spectrophotometry Determination of calcium in Mechanically Separated Poultry and Beef	- -

Offences and penalties

16. 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 RAW PROCESSED MEAT PRODUCTS PROTECTED UNDER THE EU SADC EPA

Country	GI (Name)
France	<ul style="list-style-type: none"> • Canard à foie gras du Sud-Ouest (Chalosse, Gascogne, Gers, Landes, Périgord, Quercy)
Germany	<ul style="list-style-type: none"> • Nürnberger Bratwürste/ Nürnberger Rostbratwürste