



REPUBLIC OF SOUTH AFRICA  
**GOVERNMENT GAZETTE**  
**STAATSKOERANT**  
VAN DIE REPUBLIEK VAN SUID-AFRIKA

REGULATION GAZETTE No. 2473

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[No. 5575

**WARRANT**

BY THE STATE PRESIDENT OF THE REPUBLIC OF SOUTH AFRICA CONCERNING THE AMENDMENT OF THE WARRANT INSTITUTING THE "PRO PATRIA MEDAL"

To all to whom these presents may come:

*Greetings!*

Whereas the "Pro Patria Medal" was instituted by a Warrant dated the 8th day of June 1976;

And whereas the conditions for the award of the medal are contained in the above-mentioned Warrant and the Rules and Regulations thereto;

And whereas I am desirous of amending the said conditions;

Now, therefore, in terms of section 136 (3) of the Defence Act, 1957 (Act 44 of 1957), I do hereby ordain that the said Warrant be amended by the substitution of the following Rule for Rule 5:

**"RULE 5**

The medal may be awarded to a person who, while rendering service in defence of the Republic, or while rendering service in the prevention or suppression of terrorism—

(a) was involved in combat or skirmish or in a combat situation or in an incident caused by enemy activities; or

(b) participated in a specific operation that shall be acknowledged by order of the Minister by means of the medal and a clasp indicating the name of the operation concerned; or

(c) rendered such service for a continuous period of at least 55 days or for a non-continuous period of at least 90 days in an operational area designated for the purpose by the Minister."

Given under my Hand and the Seal of the Republic of South Africa at Cape Town this Eighteenth day of May, One thousand Nine hundred and Seventy-seven.

N. DIEDERICH, State President.

By Order of the State President-in-Council:

P. W. BOTHA.

58481—A

**BEVELSKRIF**

VAN DIE STAATSPRESIDENT VAN DIE REPUBLIEK VAN SUID-AFRIKA BETREFFENDE DIE WYSIGING VAN DIE BEVELSKRIF WAARBY DIE "PRO PATRIA-MEDALJE" INGESTEL IS

Aan almal wat hiervan kennis mag neem:

*Saluut!*

Nademaal die "Pro Patria-medalje" ingestel is kragtens 'n Bevelskrif gedateer die 8ste dag van Junie 1976;

En nademaal die voorwaardes vir die toekenning van die medalje vervat is in bogenoemde Bevelskrif en die Reëls en Regulasies daarby;

En nademaal ek begerig is om bedoelde voorwaardes te wysig;

So is dit dat ek kragtens artikel 136 (3) van die Verdedigingswet, 1957 (Wet 44 van 1957), hierby verorden dat bedoelde Bevelskrif gewysig word deur Reël 5 van die Reëls deur die volgende reël te vervang:

**"REËL 5**

Die medalje kan toegeken word aan iemand wat, terwyl hy diens ter verdediging van die Republiek doen, of terwyl hy diens ter voorkoming of onderdrukking van terrorisme doen—

(a) in 'n geveg of skermutseling of in 'n gevegsituasie met die vyand of in 'n insident veroorsaak deur vyandelike bedrywighede betrokke was; of

(b) aan 'n besondere operasie deelgeneem het wat op las van die Minister deur middel van die medalje en 'n gespe wat die naam van die betrokke operasie aandui, erken moet word; of

(c) vir 'n ononderbroke tydperk van minstens 55 dae of 'n onderbroke tydperk van minstens 90 dae sodanige diens gedoen het in 'n operasionele gebied wat deur die Minister vir die doel aangewys is."

Gegee onder my Hand en die Seël van die Republiek van Suid-Afrika te Kaapstad, op hede die Agtiende dag van Mei Eenduisend Negehoenderd Sewe-en-sewentig.

N. DIEDERICH, Staatspresident.

Op las van die Staatspresident-in-rade:

P. W. BOTHA.

5575—1

**PROCLAMATIONS**

*by the State President of the Republic of  
South Africa*

No. R. 104, 1977

**MILK SCHEME.—AMENDMENT**

Whereas the Minister of Agriculture has, under section 15 (3) read with section 9 (2) (c) of the Marketing Act, 1968 (No. 59 of 1968), accepted the proposed amendment set out in the Schedule hereto, to the Milk Scheme, published by Proclamation R. 225 of 1966, as amended, and has, under section 12 (1) (b) of the said Act, recommended the approval of the proposed amendment;

Now therefore, under the powers vested in me by the aforesaid section 15 (3) read with section 14 (1) (a) of the said Act, I hereby declare that the said amendment shall come into operation on the date of publication hereof.

Given under my Hand and the Seal of the Republic of South Africa at Cape Town this Eleventh day of May, One thousand Nine hundred and Seventy-seven.

N. DIEDERICH, State President.

By Order of the State President-in-Council:

H. S. J. SCHOEMAN.

**SCHEDULE**

The Milk Scheme, published by Proclamation R. 225 of 1966, as amended, is hereby further amended by the insertion after paragraph (f) of the definition of "Witwatersrand Area" in section 2 of the following paragraph:

"(g) the Bantu area known as Ratanda under control of the East Rand Bantu Affairs Administration Board established in terms of the Bantu Affairs Administration Act, 1971 (No. 45 of 1971);".

No. R. 105, 1977

**PROVISIONS IN RESPECT OF AREAS EXCISED FROM THE AREA OF A LEGISLATIVE ASSEMBLY**

Under and by virtue of the powers vested in me by section 25 (1) of the Bantu Administration Act, 1927 (Act 38 of 1927), read with section 21 (1) of the Bantu Trust and Land Act, 1936 (Act 18 of 1936), I hereby declare as follows:

1. (1) If any portion of an area for which a legislative assembly has been established, is excised from such area, all laws which were in force in such portion or any part thereof immediately prior to such excision, shall continue in force in such portion or part thereof until repealed or except in so far as it may be amended by the competent authority.

(2) The administrative control of, and all rights, powers, authorities, duties, obligations and functions in connection with any matter which, by virtue of any law, were immediately prior to the excision of any portion of an area as contemplated in subsection (1) vested in any executive council or person or body, shall from the date of such excision vest in the Minister of Bantu Administration and Development or a person or body designated by him: Provided that the provisions of this section shall not be construed as preventing any department, establishment, council, body or person under the control of the government or an area for which a legislative assembly has been established, from exercising any power or performing any function or duty in connection with such a matter, subject to the terms and conditions agreed upon between such government and the Government of the Republic.

**PROKLAMASIES**

*van die Staatspresident van die Republiek van  
Suid-Afrika*

No. R. 104, 1977

**MELKSKEMA.—WYSIGING**

Nademaal die Minister van Landbou kragtens artikel 15 (3) saamgelees met artikel 9 (2) (c) van die Bemarkingswet, 1968 (No. 59 van 1968), die voorgestelde wysiging in die Bylae hiervan uiteengesit, van die Melkskema, afgekondig by Proklamasie R. 225 van 1966, soos gewysig, aangeneem het, en kragtens artikel 12 (1) (b) van genoemde Wet goedkeuring van die voorgestelde wysiging aanbeveel het;

So is dit dat ek, kragtens die bevoegdheid my verleen by voormelde artikel 15 (3) geles met artikel 14 (1) (a) van genoemde Wet, hierby verklaar dat genoemde wysiging op die datum van publikasie hiervan in werking tree.

Gegee onder my Hand en die Seël van die Republiek van Suid-Afrika te Kaapstad, op hede die Elfde dag van Mei Eenduisend Negehoenderd Sewe-en-sewentig.

N. DIEDERICH, Staatspresident.

Op las van die Staatspresident-in-rade:

H. S. J. SCHOEMAN.

**BYLAE**

Die Melkskema, afgekondig by Proklamasie R. 225 van 1966, soos gewysig, word hierby verder gewysig deur na paragraaf (f) van die omskrywing van die "Witwatersrandgebied" in artikel 2, die volgende paragraaf in te voeg:

"(g) die Bantoegebied bekend as Ratanda onder die beheer van die Oos-Randse Bantoesake Administrasieraad ingestel kragtens die Wet op die Administrasie van Bantoesake, 1971 (No. 45 van 1971);".

No. R. 105, 1977

**BEPALINGS TEN OPSIGTE VAN GEBIEDE UIT DIE GEBIED VAN 'N WETGEWENDE VERGADERING WEGGENEEM**

Kragtens die bevoegdheid my verleen by artikel 25 (1) van die Bantoe-administrasie Wet, 1927 (Wet 38 van 1927), geles met artikel 21 (1) van die Bantoe-trust en -grond Wet, 1936 (Wet 18 van 1936), verklaar ek hiermee soos volg:

1. (1) Indien 'n gedeelte van 'n gebied waarvoor 'n wetgewende vergadering ingestel is, weggeneem word uit dié gebied, bly alle wette wat in daardie gedeelte of 'n deel daarvan van krag was onmiddellik voor daardie wegneming, van krag in daardie gedeelte of deel daarvan totdat hulle deur die bevoegde gesag herroep word of behalwe vir sover hulle deur hom gewysig word.

(2) Die administratiewe beheer van, en alle regte, bevoegdhede, gesag, pligte, verpligtinge en werksaamhede in verband met die een of ander aangeleentheid wat onmiddellik voor 'n gedeelte van 'n gebied daaruit weggeneem is, soos in subartikel (1) bedoel, uit hoofde van die een of ander wet in so 'n gebied by 'n uitvoerende raad of persoon of liggaam berus het, berus vanaf die datum van dié wegneming by die Minister van Bantoe-administrasie en -ontwikkeling of 'n persoon of liggaam deur hom aangewys: Met dien verstande dat die bepalings van hierdie artikel nie so uitgelê word nie as sou dit 'n departement, instelling, raad, liggaam of persoon onder beheer van die regering van 'n gebied waarvoor 'n wetgewende vergadering ingestel is, belet om op die voorwaardes waarop daar tussen bedoelde regering en die Regering van die Republiek ooreengekom word, 'n bevoegdheid in verband met daardie aangeleentheid uit te oefen of 'n werksaamheid of plig in verband daarmee te verrig nie.



(3) Any reference in any law of the Republic to "paramount chiefs", "chiefs" or "headmen" shall be deemed to be a reference also to paramount chiefs, chiefs or headmen, as the case may be, duly recognised or appointed in terms of any law which is or was in force in the area so excised.

(4) Any reference in any law of the Republic to "tribal authority" or "regional authority" shall be deemed to be a reference also to a tribal authority or regional authority, as the case may be, which has been duly established in terms of any law which is or was in force in the area so excised.

2. The provisions of section 1 shall be deemed to have come into operation on 26 March 1976.

Given under my Hand and the Seal of the Republic of South Africa at Cape Town this Seventeenth day of May, One thousand Nine hundred and Seventy-seven.

N. DIEDERHS, State President.

By Order of the State President-in-Council:

M. C. BOTHA.

No. R. 108, 1977

#### MAIZE PRODUCTS DECLARED TO BE A COMMODITY FOR THE PURPOSES OF THE AGRICULTURAL PRODUCE EXPORT ACT, 1971

Under the powers vested in me by section 1 (2) (a) of the Agricultural Produce Export Act, 1971 (No. 51 of 1971), I hereby declare maize products, as defined in the Schedule hereto to be a commodity for the purposes of the said Act.

Given under my Hand and the Seal of the Republic of South Africa at Cape Town this Thirteenth day of May, One thousand Nine hundred and Seventy-seven.

N. DIEDERICH, State President.

By Order of the State President-in-Council:

H. S. J. SCHOEMAN.

#### SCHEDULE

"Maize product" means a commodity derived from the processing of maize or into which maize or any part of maize has been converted.

### GOVERNMENT NOTICES

#### DEPARTMENT OF AGRICULTURAL ECONOMICS AND MARKETING

No. R. 976

3 June 1977

#### REGULATIONS FOR REGULATING THE REQUIREMENTS IN CONNECTION WITH THE EXPORT OF MAIZE PRODUCTS FROM THE REPUBLIC OF SOUTH AFRICA

The Minister of Agriculture has, under the powers vested in him by section 4 of the Agricultural Produce Export Act, 1971 (No. 51 of 1971), made the regulations set out in the Schedule hereto, in substitution of the regulations published by Government Notice R. 631 of 1 May 1963, as amended, which are hereby repealed.

(3) 'n Verwysing in 'n wet van die Republiek na "hoofkapteins", "kapteins" of "hoofmanne" word geag 'n verwysing te wees ook na hoofkapteins, kapteins of hoofmanne, na gelang van die geval, wat behoorlik erken of aangestel is ingevolge 'n wet wat in die gebied aldus weggeneem, van krag is of was.

(4) 'n Verwysing in 'n wet van die Republiek na "stamowerheid" of "streeksowerheid" word geag 'n verwysing te wees ook na 'n stamowerheid of streeksowerheid, na gelang van die geval, wat behoorlik ingestel is ingevolge 'n wet wat in die gebied aldus weggeneem, van krag is of was.

2. Die bepalings van artikel 1 word geag in werking te getree het op 26 Maart 1976.

Gegee onder my Hand en die Seël van die Republiek van Suid-Afrika te Kaapstad, op hede die Sewentiende dag van Mei Eenduisend Negehoenderd Sewe-en-sewentig.

N. DIEDERICH, Staatspresident.

Op las van die Staatspresident-in-rade:

M. C. BOTHA.

No. R. 108, 1977

#### MIELIEPRODUKTE VERKLAAR TOT 'N HANDELSPRODUK VIR DIE DOELEINDES VAN DIE WET OP UITVOER VAN LANDBOUPRODUKTE, 1971

Kragtens die bevoegdheid my verleen by artikel 1 (2) (a) van die Wet op Uitvoer van Landbouprodukte, 1971 (No. 51 van 1971), verklaar ek hierby mielieprodukte, soos in die Bylae hiervan omskryf tot 'n handelsartikel vir die doeleindes van die genoemde Wet.

Gegee onder my Hand en die Seël van die Republiek van Suid-Afrika te Kaapstad, op hede die Dertiende dag van Mei Eenduisend Negehoenderd Sewe-en-sewentig.

N. DIEDERICH, Staatspresident.

Op las van die Staatspresident-in-rade:

H. S. J. SCHOEMAN.

#### BYLAE

"Mielieproduk" beteken 'n handelsartikel wat verkry is deur die verwerking van mielies of waarin mielies of 'n deel van mielies omgesit is.

### GOEWERMENSKENNISGEWINGS

#### DEPARTEMENT VAN LANDBOU-EKONOMIE EN -BEMARKING

No. R. 976

3 Junie 1977

#### REGULASIES TER REELING VAN DIE VEREISTES IN VERBAND MET DIE UITVOER VAN MIELIEPRODUKTE UIT DIE REPUBLIEK VAN SUID-AFRIKA

Die Minister van Landbou het, kragtens die bevoegdheid hom verleen by artikel 4 van die Wet op Uitvoer van Landbouprodukte, 1971 (No. 51 van 1971), die regulasies in die Bylae hiervan uiteengesit, gemaak ter vervanging van die regulasies afgekondig by Goewermenskennisgewing R. 631 van 1 Mei 1963, soos gewysig.

# SCHEDULE CONTENTS

|                                             | Regulations |
|---------------------------------------------|-------------|
| Definitions.....                            | 1           |
| <b>PART I</b>                               |             |
| Notice.....                                 | 2           |
| Presentation for inspection.....            | 3           |
| Inspection.....                             | 4           |
| Inspection fees.....                        | 5           |
| Appeal.....                                 | 6           |
| Exemptions.....                             | 7           |
| <b>PART II</b>                              |             |
| Classification.....                         | 8           |
| Grading.....                                | 9-10        |
| <b>PART III</b>                             |             |
| Containers.....                             | 11          |
| Packing.....                                | 12          |
| Marking.....                                | 13          |
| <b>PART IV</b>                              |             |
| Methods of inspection.....                  | 14          |
| <b>PART V</b>                               |             |
| Application of results.....                 | 15          |
| <b>PART VI</b>                              |             |
| Determination of percentage deviations..... | 16-18       |
| <b>PART VII</b>                             |             |
| Determination of moisture content.....      | 19-28       |

## Definitions

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

“approved binding agent” means a binding agent approved by the Director of Inspection Services;

“bag” means a bag made from jute, phormium or any other suitable material;

“bulk probe” means a double-tube probe with multiple apertures on the one side;

“bulk container” means a grain truck, any vehicle or container used for the transport or storage of grain products;

“consignment”, in relation to maize products, means a quantity of maize products of the same grade delivered at any one time under cover of the same consignment note, delivery note or receipt note or from the same bulk container or which is loaded from a certain silo of a grain elevator into a ship or if such abovementioned quantity is divided into different classes, each such quantity of the different classes;

“container” means a bag or bulk container;

“Department” means the Department of Agricultural Economics and Marketing;

“Director” means the Director of the Division of Inspection Services of the Department;

“foreign matter”, in relation to maize products, means any material which did not originally form part of maize kernels but excluding an approved binding agent;

“insects” means live weevils or any other live insects which are harmful to stored grain products irrespective of the stage of development of the insects;

“inspector” means an official of the Division of Inspection Services designated in terms of section 3 of the Act;

“maize” means seed of the plant specie *Zea mays*;

“maize product” means a commodity derived from the processing of maize or into which maize or any part of maize has been converted;

“meal” means a product obtained by a grinding process;

“the Act” means the Agricultural Produce Export Act, 1971 (No. 51 of 1971);

# BYLAE INHOUD

|                                          | Regulasies |
|------------------------------------------|------------|
| Woordomskrywings.....                    | 1          |
| <b>DEEL I</b>                            |            |
| Kennisgewing.....                        | 2          |
| Aanbieding vir ondersoek.....            | 3          |
| Onderzoek.....                           | 4          |
| Ondersoekgeld.....                       | 5          |
| Appel.....                               | 6          |
| Crystellings.....                        | 7          |
| <b>DEEL II</b>                           |            |
| Klassifikasie.....                       | 8          |
| Gradering.....                           | 9-10       |
| <b>DEEL III</b>                          |            |
| Houers.....                              | 11         |
| Verpakking.....                          | 12         |
| Merk.....                                | 13         |
| <b>DEEL IV</b>                           |            |
| Onderzoekmetodes.....                    | 14         |
| <b>DEEL V</b>                            |            |
| Toepassing van resultate.....            | 15         |
| <b>DEEL VI</b>                           |            |
| Bepalings van persentasie afwykings..... | 16-18      |
| <b>DEEL VII</b>                          |            |
| Bepaling van voginhoud.....              | 19-28      |

## Woordomskrywings

1. In hierdie regulasies, tensy uit die samehang anders blyk, het 'n woord of uitdrukking waaraan in die Wet 'n betekenis geheg is, 'n ooreenstemmende betekenis, en beteken—

“besending”, met betrekking tot mielieprodukte, 'n hoeveelheid mielieprodukte van dieselfde graad wat op 'n bepaalde tydstip afgelewer word onder dekking van dieselfde afleweringbrief, vragbrief, of ontvangsbewys, of van dieselfde losmaathouer of wat uit 'n sekere buis van 'n graansuier in 'n skip gelaai word of, indien so 'n hoeveelheid ingedeel is in verskillende klasse elke hoeveelheid van elk van die verskillende klasse;

“Departement” die Departement van Landbou-ekonomie en -bemarking;

“Direkteur van Inspeksiedienste” die Direkteur van die Afdeling Inspeksiedienste van die Departement;

“die Wet” die Wet op Uitvoer van Landbouprodukte, 1971 (No. 51 van 1971);

“dubbelbuissteker” 'n dubbelbuissteker met veelvuldige openinge aan die een kant daarvan;

“goedgekeurde bindmiddel” 'n bindmiddel deur die Direkteur van Inspeksiedienste goedgekeur;

“houer” 'n sak of losmaathouer;

“insekte” lewende kalenders of enige ander lewende insekte wat skadelik vir opgebergde graanprodukte is, ongeag die stadium van ontwikkeling van die insekte;

“inspekteur” 'n beamppte van die Afdeling Inspeksiedienste aangewys ingevolge artikel 3 van die Wet;

“losmaathouer” 'n graantrok, enige voertuig of houer wat gebruik word vir die vervoer of opberging van graanprodukte;

“meel” die produk verkry deur 'n maal proses;

“mieleprodukt” 'n handelsartikel wat verkry is deur die verwerking van mielies of waarin mielies of 'n deel van die mielie omgesit is;

“mielies” saad van die plantespesie *Zea mays*;

“sak” 'n sak gemaak van jute, phormium of enige ander geskikte materiaal;

“sif” 'n vierkantige handsif met binne-afmetings van 300 mm tot 310 mm in lengte en 300 mm tot 310 mm in breedte en minstens 76 mm in diepte, en waarvan die sye van hout en die boom van poliëster- of metaalgaas gemaak is wat egalig styf gespan is en nie oormatig slap hang nie;



"sieve" means a square hand sieve with internal dimensions of 300 mm to 310 mm in length, 300 mm to 310 mm in width and at least 76 mm in depth and of which the sides are of wood and the bottom of a polyester or wire cloth screening which is suspended uniformly tight and which does not hang excessively slack;

"4 mm sieve" means a sieve with a polyester or wire cloth screening bottom with apertures of 4 mm by 4 mm and thread diameter of 1,00 mm;

"2,5 mm sieve" means a sieve with a polyester or wire cloth screening bottom with apertures of 2,5 mm by 2,5 mm and thread diameter of 0,80 mm;

"2,0 mm sieve" means a sieve with a polyester or wire cloth screening bottom with apertures of 2,0 mm by 2,0 mm and thread diameter of 0,50 mm;

"1,4 mm sieve" means a sieve with a polyester or wire cloth screening bottom with apertures of 1,4 mm by 1,4 mm and thread diameter of 0,45 mm;

"1,25 mm sieve" means a sieve with a polyester or wire cloth screening bottom with apertures of 1,25 mm by 1,25 mm and thread diameter of 0,40 mm;

"1,12 mm sieve" means a sieve with a polyester or wire cloth screening bottom with apertures of 1,12 mm by 1,12 mm and thread diameter of 0,40 mm;

"1,0 mm sieve" means a sieve with a polyester or wire cloth screening bottom with apertures of 1,0 mm by 1,0 mm and thread diameter of 0,315 mm;

"0,8 mm sieve" means a sieve with a polyester or wire cloth screening bottom with apertures of 0,8 mm by 0,8 mm and thread diameter of 0,28 mm;

"0,5 mm sieve" means a sieve with a polyester or wire cloth screening bottom with apertures of 0,5 mm by 0,5 mm and thread diameter of 0,224 mm;

"0,315 mm sieve" means a sieve with a polyester or wire cloth screening bottom with apertures of 0,315 mm by 0,315 mm and thread diameter of 0,16 mm.

## PART I GENERAL

### Notice

2. (1) Any person intending to export a consignment of maize products shall give written notice of his intention to the Director of Inspection Services, Private Bag X258, Pretoria, 0001, or to any inspector at least three days prior to the date of export.

(2) Such notice shall state—

- (a) the name of the exporter or his agent;
- (b) the grade and class of the maize products;
- (c) the mass of the maize products in the consignment;
- (d) the port of export from which the export will take place;
- (e) particulars concerning the marking and destination of the maize products; and
- (f) the date of export.

### Presentation for inspection

3. Maize products intended for export must be submitted for inspection at the port of export at least 48 hours before such maize products are to be exported.

### Inspection

4. (1) An inspector shall inspect a consignment of maize products intended for export, in the manner prescribed in Part IV upto and including Part VII.

(2) If an inspector is satisfied after his inspection that the requirements of these regulations have been complied with in respect of any consignment of maize products he shall approve for export such consignment, either by marking on each container or label affixed thereto, the words "Passed by Government Inspector", or by issuing

"vreemde materiaal", met betrekking tot mielieprodukte, enige materiaal wat nie oorspronklik deel uitmaak het van mieliepitte nie, maar uitgesonderd 'n goedgekeurde bindmiddel;

"4-mm-sif" 'n sif met 'n boom van poliëster- of metaalgaas met openinge van 4 mm by 4 mm en draaddikte 1,00 mm;

"2,5-mm-sif" 'n sif met 'n boom van poliëster- of metaalgaas met openinge van 2,5 mm by 2,5 mm en draaddikte 0,80 mm;

"2,0-mm-sif" 'n sif met 'n boom van poliëster- of metaalgaas met openinge van 2,0 mm by 2,0 mm en draaddikte 0,50 mm;

"1,4-mm-sif" 'n sif met 'n boom van poliëster- of metaalgaas met openinge van 1,4 mm by 1,4 mm en draaddikte 0,45 mm;

"1,25-mm-sif" 'n sif met 'n boom van poliëster- of metaalgaas met openinge van 1,25 mm by 1,25 mm en draaddikte 0,40 mm;

"1,12-mm-sif" 'n sif met 'n boom van poliëster- of metaalgaas met openinge van 1,12 mm by 1,12 mm en draaddikte 0,40 mm;

"1,0-mm-sif" 'n sif met 'n boom van poliëster- of metaalgaas met openinge van 1,0 mm by 1,0 mm en draaddikte 0,315 mm;

"0,8-mm-sif" 'n sif met 'n boom van poliëster- of metaalgaas met openinge van 0,8 mm by 0,8 mm en draaddikte 0,28 mm;

"0,5-mm-sif" 'n sif met 'n boom van poliëster- of metaalgaas met openinge van 0,5 mm by 0,5 mm en draaddikte 0,224 mm;

"0,315-mm-sif" 'n sif met 'n boom van poliëster- of metaalgaas met openinge van 0,315 mm by 0,315 mm en draaddikte 0,16 mm.

## DEEL I ALGEMEEN Kennisgewing

2. (1) Iemand wat van voornemens is om 'n besending mielieprodukte uit te voer, moet minstens drie dae voor die datum van uitvoer skriftelik aan die Direkteur van Inspeksiedienste, Privaatsak X258, Pretoria, 0001, of aan 'n inspekteur kennis van sodanige voorneme gee.

(2) Sodanige kennisgewing moet verstrek—

- (a) die naam van die uitvoerder of sy verteenwoordiger;
- (b) die graad en die klas van die mielieprodukte;
- (c) die massa van die mielieprodukte in die besending;
- (d) die uitvoerhawe waarvandaan die uitvoer sal plaasvind;
- (e) besonderhede aangaande die merk en bestemming van die mielieprodukte; en
- (f) die datum van uitvoer.

### Aanbieding vir ondersoek

3. Mielieprodukte wat vir uitvoer bestem is, moet minstens 48 uur voordat sodanige mielieprodukte uitgevoer word by 'n uitvoerhawe vir ondersoek aangebied word.

### Ondersoek

4. (1) 'n Inspekteur moet 'n besending mielieprodukte vir uitvoer bestem, ondersoek op die wyse in Deel IV tot en met Deel VII voorgeskryf.

(2) Indien 'n inspekteur na sy ondersoek tevrede is dat daar ten opsigte van die besending mielieprodukte aan die vereistes van hierdie regulasies voldoen is, moet hy sodanige besending vir uitvoer goedkeur deur of die woorde "Goedgekeur deur Staatsinspekteur" op elke houder of op 'n etiket daaraan geheg te merk, of 'n sertifikaat



a certificate which indicates such approval, or if such a consignment was previously approved for export, confirm the said approval by issuing a certificate which indicates such confirmation.

#### *Inspection fee*

5. An inspection fee of 6c per ton or portion of a ton shall be paid to the Department by the exporter of maize products when such maize products are presented for inspection.

#### *Appeal*

6. (1) Any person who feels aggrieved as a result of any decision or action taken by an inspector may appeal against such decision or action by submitting a notice of appeal to an inspector within 24 hours after he has received notification of that decision or action and depositing within the said period with such inspector or at any office of the Division of Inspection Services of the Department, a deposit of R25: Provided that a separate deposit be deposited for each consignment: Provided further that if the notice of appeal and deposit are not submitted and deposited within the prescribed period of 24 hours, the appellant shall lose his right of appeal in terms of this regulation.

(2) An inspector may apply to containers of maize products in respect of which an appeal has been lodged any mark or marks which he may consider necessary for identification purposes and such consignment of maize products shall not be removed without his consent from the place where it was inspected or where it is stored.

(3) The Secretary of the Department or an officer of the Department nominated by him, shall designate a person or persons who shall decide such appeal within three days (excluding Sundays and public holidays) after it was lodged, and the decision of such person or persons shall be final.

(4) The person or persons so designated shall give the appellant or his agent at least 2 hours notice of the time and place determined for the hearing of the appeal, and may after the maize products have been produced and identified and all the interested parties have been heard, instruct all persons (including the appellant and his agent and the inspector), to leave the place where the appeal is being considered.

(5) (a) If an appeal is dismissed in respect of all the maize products to which the appeal relates or if all such maize products are not produced at the time and place determined by the said person or persons, the amount deposited in respect thereof shall be forfeited.

(b) If an appeal is upheld in respect of the entire consignment, the amount deposited in respect thereof shall be refunded to the appellant.

#### *Exemptions*

7. Notwithstanding anything to the contrary, the requirements of the Act and these regulations shall not apply—

(a) to maize products intended for export to the Kingdom of Lesotho, the Kingdom of Swaziland, the Republic of Botswana, the Republic of Transkei and the territory of South-West Africa;

(b) to maize products in respect of which the Director of Inspection Services has approved in writing, that, subject to conditions determined by him, they be exported as an experiment and in respect of which such conditions have been complied with; or

(c) to maize products shipped as provisions for consumption aboard a ship or other means of conveyance to foreign countries.

kaat wat sodanige goedkeuring aantoon, uit te reik, of indien daardie besending voorheen vir uitvoer goedgekeur was, bedoelde goedkeuring bevestig deur 'n sertifikaat wat sodanige bevestiging aantoon, uit te reik.

#### *Ondersoekgeld*

5. 'n Ondersoekgeld van 6c per ton of 'n gedeelte van 'n ton, moet deur die uitvoerder van mielieprodukte aan die Departement betaal word wanneer sodanige mielieprodukte vir ondersoek aangebied word.

#### *Appel*

6. (1) Iemand wat hom deur 'n beslissing of optrede van 'n inspekteur veronreg ag, kan appel aanteken teen sodanige beslissing of optrede deur binne 24 uur nadat hy kennis van daardie beslissing of optrede ontvang het, deur 'n kennisgewing van appel by 'n inspekteur in te dien, en binne genoemde tydperk by sodanige inspekteur, of by enige kantoor van die Afdeling Inspeksiedienste, van die Departement 'n deposito van R25 per besending te deponeer: Met dien verstande dat 'n afsonderlike deposito gestort moet word ten opsigte van elke afsonderlike besending: Met dien verstande verder dat indien die kennisgewing van appel en die deposito nie binne die voorgeskrewe tydperk van 24 uur ingedien en gedeponeer word nie, die appellant sy reg van appel ingevolge hierdie regulasie verbeur.

(2) 'n Inspekteur kan aan houeers van mielieprodukte ten opsigte waarvan 'n appel aangeteken is, 'n merk of merke aanbring wat hy vir uitkenningsdoeleindes mag nodig ag, en sodanige besending mielieprodukte mag nie sonder sy toestemming van die plek waar dit geïnspekteer is of waar dit opgeberg is, verwyder word nie.

(3) Die Sekretaris van die Departement of 'n beampte van die Departement deur hom benoem, wys 'n persoon of persone aan deur wie oor so 'n appel beslis moet word, en sodanige persoon of persone moet daarvoor beslis binne drie dae (uitgesonderd Sondae en openbare vakansiedae) na indiening daarvan, en die beslissing van die aldus aangewese persoon of persone is afdoende.

(4) Die aldus aangewese persoon of persone moet die appellant of sy agent minstens twee uur kennis gee van die tyd en plek bepaal vir die verhoor van die appel, en mag nadat die betrokke mielieprodukte vertoon en uitgekien is en alle belanghebbendes aangehoor is, alle persone (met inbegrip van die appellant en sy verteenwoordiger en die inspekteur) gelas om die plek waar die appel oorweeg word, te verlaat.

(5) (a) Indien 'n appel van die hand gewys word ten opsigte van al die mielieprodukte waarop die appel betrekking het, of indien al sodanige mielieprodukte nie vertoon word op die tyd en plek bepaal deur genoemde persoon of persone nie, word die bedrag wat ten opsigte daarvan gedeponeer is, verbeur.

(b) Indien 'n appel gehandhaaf word ten opsigte van die hele besending word die bedrag wat ten opsigte daarvan gedeponeer is, aan die appellant terugbetaal.

#### *Vrystellings*

7. Nieteenstaande andersluidende wetsbepalings, is die voorskrifte van die Wet en hierdie regulasies nie van toepassing nie—

(a) op mielieprodukte wat vir uitvoer bestem is na die Koninkryk van Lesotho, die Koninkryk van Swaziland, die Republiek van Botswana, die Republiek van Transkei en die gebied Suidwes-Afrika;

(b) op mielieprodukte ten opsigte waarvan die Direkteur van Inspeksiedienste skriftelik goedgekeur het dat dit, onderworpe aan voorwaardes deur hom bepaal by wyse van proefneming uitgevoer word en ten opsigte waarvan sodanige voorwaardes nagekom is; of

(c) op mielieprodukte wat ingeneem word as voorrade vir verbruik op 'n skip of ander vervoermiddel na die buiteland.



**PART II**  
**CLASSIFICATION AND GRADING**

*Classification*

8. There are five classes of maize products intended for export namely:

- (a) Class X1 i.e. Maize meal.
- (b) Class X2 i.e. Degermed maize products.
- (c) Class X3 i.e. Crushed maize.
- (d) Class X4 i.e. Maize feed.
- (e) Class X5 i.e. Unspecified maize products.

*Grading*

9. For the purpose of these regulations the classes of maize products are divided into the following grades with requirements for each grade as tabulated below:

(1) CLASS MAIZE PRODUCT: X1 (MAIZE MEAL)

| Column 1                             | Column 2  | Column 3                                                       | Column 4                                                                                                |
|--------------------------------------|-----------|----------------------------------------------------------------|---------------------------------------------------------------------------------------------------------|
| Grade                                | Code      | Specifications for fineness                                    | General description                                                                                     |
| Special sifted granulated maize meal | X1SS..... | At least 95 per cent (m/m) shall pass through the 0,8 mm sieve | Fine granulated maize meal from which a large portion of the germ and bran fractions have been removed. |
| Sifted granulated maize meal..       | X1S.....  | At least 90 per cent (m/m) shall pass through the 1,4 mm sieve | Granulated maize meal from which a portion of the germ and bran fractions have been removed.            |
| Unsifted granulated maize meal       | X1U.....  | At least 90 per cent (m/m) shall pass through the 1,4 mm sieve | Granulated maize meal from which a very small portion of the bran fractions have been removed.          |
| White straight maize meal.....       | X1SR..... | At least 90 per cent (m/m) shall pass through the 1,4 mm sieve | Ungranulated maize meal from which no germ or bran fractions have been removed.                         |

(2) CLASS MAIZE PRODUCT: X2 (DEGERMED MAIZE PRODUCT)

| Column 1           | Column 2  | Column 3                                                                                                                      | Column 4                                                                                            |
|--------------------|-----------|-------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------|
| Grade              | Code      | Specifications for fineness                                                                                                   | General description                                                                                 |
| Samp.....          | X2S.....  | Not more than 5 per cent (m/m) shall be whole grain and not more than 5 per cent (m/m) shall pass through the 2,5 mm sieve    | A coarse product which consists of the hard endosperm portions of maize.                            |
| Maize rice.....    | X2GC..... | At least 95 per cent (m/m) shall pass through the 4 mm sieve, and not more than 5 per cent (m/m) through the 1,12 mm sieve    | This product also consists of the hard endosperm portions of maize but is slightly finer than samp. |
| Maize grits.....   | X2GF..... | At least 95 per cent (m/m) shall pass through the 2 mm sieve and not more than 5 per cent (m/m) through the 0,8 mm sieve      | This product is similar to maize rice but has a finer structure.                                    |
| Baker's cones..... | X2BC..... | At least 95 per cent (m/m) shall pass through the 0,5 mm sieve and not more than 60 per cent (m/m) through the 0,315 mm sieve | A very fine granulated product which contains few or no germ or bran fractions.                     |
| Maize flour.....   | X2F.....  | At least 95 per cent (m/m) shall pass through the 0,315 mm sieve                                                              | A very fine ungranulated maize product which contains few or no germ or bran fractions.             |

(3) CLASS MAIZE PRODUCT: X3 (CRUSHED MAIZE)

| Column 1                       | Column 2   | Column 3                                                                                                                                                                                       | Column 4                                                                                                                |
|--------------------------------|------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------|
| Grade                          | Code       | Specifications for fineness                                                                                                                                                                    | General description                                                                                                     |
| Unsifted crushed maize.....    | X3UK.....  | Not more than 5 per cent (m/m) shall be whole grain and not more than 40 per cent (m/m) shall pass through the 2,5 mm sieve                                                                    | A coarse product obtained by grinding maize without removing the bran and germ portions.                                |
| Sifted crushed maize.....      | X3SK.....  | Not more than 5 per cent (m/m) shall be whole grain and not more than 5 per cent (m/m) shall pass through the 1,25 mm sieve. The loose bran content may not exceed 0,5 per cent (m/m)          | A coarse product obtained by grinding maize and partially removing the bran and germ portions.                          |
| Fine sifted crushed maize..... | X3FSK..... | At least 90 per cent (m/m) shall pass through the 2,5 mm sieve and not more than 10 per cent (m/m) shall pass through the 1 mm sieve. The loose bran content may not exceed 0,5 per cent (m/m) | A finer product than sifted crushed maize obtained by grinding maize and partially removing the bran and germ portions. |

**DEEL II**  
**KLASSIFIKASIE EN GRADERING**

*Klassifikasie*

8. Daar is vyf klasse mielieprodukte wat vir uitvoer bestem is naamlik:

- (a) Klas X1 d.i. Mieliemeel.
- (b) Klas X2 d.i. Kiemlose produkte.
- (c) Klas X3 d.i. Gebreekte mielies.
- (d) Klas X4 d.i. Mielievoer.
- (e) Klas X5 d.i. Ongespesifiseerde mielieprodukte.

*Gradering*

9. Vir die doel van hierdie regulasies word die klasse mielieprodukte in die volgende grade ingedeel met vereistes vir elke graad soos hieronder getabuleer:

## (4) CLASS MAIZE PRODUCT: X4 (MAIZE FEED)

| Column 1                                          | Column 2  | Column 3                                                                                                             | Column 4                                                                                                                                                                                    |
|---------------------------------------------------|-----------|----------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Grade                                             | Code      | Specifications for fineness                                                                                          | General description                                                                                                                                                                         |
| No. 1 yellow maize feed meal..                    | X4Y1..... | At least 90 per cent (m/m) shall pass through the 2,5 mm sieve                                                       | A product obtained by grinding yellow maize without removing or adding brand and germ portions.                                                                                             |
| No. 2 yellow maize feed meal..                    | X4Y2..... | At least 90 per cent (m/m) shall pass through the 2,5 mm sieve                                                       | A product obtained by grinding yellow maize with the addition of hominy chop.                                                                                                               |
| White maize feed meal.....                        | X4W.....  | At least 90 per cent (m/m) shall pass through the 2,5 mm sieve                                                       | A product obtained by grinding white maize with the addition of hominy chop.                                                                                                                |
| Mixed maize feed meal.....                        | X4M.....  | At least 90 per cent (m/m) shall pass through the 2,5 mm sieve                                                       | A product obtained by grinding white and yellow maize with the addition of hominy chop.                                                                                                     |
| Maize germ feed.....                              | X4G.....  | —                                                                                                                    | A product obtained as a by-product in the manufacture of maize products which consists mainly of the germ portions and also starch and bran portions of maize kernels.                      |
| By-product of maize-oil production by extraction  | X4GE..... | —                                                                                                                    | A product obtained as a by-product when oil is extracted from maize germ feed.                                                                                                              |
| By-product of maize oil production by compression | X4GC..... | —                                                                                                                    | A product obtained as a by-product when oil is pressed from maize germ feed.                                                                                                                |
| Hominy chop.....                                  | X4HC..... | At least 90 per cent (m/m) shall pass through the 2 mm sieve and at least 50 per cent (m/m) through the 1,4 mm sieve | A product which consists mainly of bran portions but also contains starch and germ portions of the maize kernel and which is obtained as a by-product in the manufacture of maize products. |
| Maize bran.....                                   | X4B.....  | —                                                                                                                    | A product which consists mainly of the testa of maize kernels and is obtained as a by-product.                                                                                              |

## (5) CLASS MAIZE PRODUCT: X5 (UNSPECIFIED MAIZE PRODUCTS)

Maize products which do not comply with the requirements of Classes X1, X2, X3 or X4.

## (1) KLAS MIELIEPRODUK: X1 (MIELIEMEEL)

| Kolom 1                                  | Kolom 2   | Kolom 3                                                 | Kolom 4                                                                                          |
|------------------------------------------|-----------|---------------------------------------------------------|--------------------------------------------------------------------------------------------------|
| Graad                                    | Kode      | Spesifikasies vir fynheid                               | Algemene beskrywing                                                                              |
| Spesiale gesifte gegranuleerde meliameel | X1SS..... | Minstens 95 persent (m/m) moet deur die 0,8 mm-sif gaan | Fyn gegranuleerde meliameel waaruit 'n groot gedeelte van die kiem en semelfraksies verwyder is. |
| Gesifte gegranuleerde meliameel          | X1S.....  | Minstens 90 persent (m/m) moet deur die 1,4 mm-sif gaan | Gegranuleerde meliameel waaruit 'n gedeelte van die kiem en semelfraksies verwyder is.           |
| Ongesifte gegranuleerde meliameel        | X1U.....  | Minstens 90 persent (m/m) moet deur die 1,4 mm-sif gaan | Gegranuleerde meliameel waaruit 'n geringe gedeelte van die semelfraksies verwyder is.           |
| Wit volmeliameel.....                    | X1SR..... | Minstens 90 persent (m/m) moet deur die 1,4 mm-sif gaan | Ongegranuleerde meliameel waaruit geen kiem of semelfraksies verwyder is nie.                    |

## (2) KLAS MIELIEPRODUK: X2 (KIEMLOSE MIELIEPRODUK)

| Kolom 1              | Kolom 2   | Kolom 3                                                                                                     | Kolom 4                                                                                                   |
|----------------------|-----------|-------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------|
| Graad                | Kode      | Spesifikasies vir fynheid                                                                                   | Algemene beskrywing                                                                                       |
| Stampmielies.....    | X2S.....  | Hoogstens 5 persent (m/m) mag heelgraan wees en hoogstens 5 persent (m/m) mag deur die 2,5 mm-sif gaan      | 'n Growwe produk wat uit die harde endospermgedeeltes van mielies bestaan.                                |
| Mielierys.....       | X2GC..... | Minstens 95 persent (m/m) moet deur die 4 mm-sif en hoogstens 5 persent (m/m) deur die 1,12 mm-sif gaan     | Die produk bestaan ook uit die harde endospermgedeeltes van mielies maar is effens fyner as stampmielies. |
| Mieliegruis.....     | X2GF..... | Minstens 95 persent (m/m) moet deur die 2 mm-sif en hoogstens 5 persent (m/m) deur die 0,8 mm-sif gaan      | Die produk is soortgelyk aan melierys maar het 'n fyner struktuur.                                        |
| Bakkerstrooisel..... | X2BC..... | Minstens 95 persent (m/m) moet deur die 0,5 mm-sif en hoogstens 60 persent (m/m) deur die 0,315 mm-sif gaan | 'n Baie fyn gegranuleerde melieproduk wat min of geen kiem- of semelgedeeltes bevat nie.                  |
| Mielie-meelblom..... | X2F.....  | Minstens 95 persent (m/m) moet deur die 0,315 mm-sif gaan                                                   | 'n Baie fyn ongegranuleerde melieproduk wat min of geen kiem- of semelgedeeltes bevat nie.                |



## (3) KLAS MIELIEPRODUK: X3 (GEBREEKTE MIELIES)

| Kolom 1<br>Graad                 | Kolom 2<br>Kode | Kolom 3<br>Spesifikasies vir fynheid                                                                                                                              | Kolom 4<br>Algemene beskrywing                                                                                                              |
|----------------------------------|-----------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------|
| Ongesifte gebreekte mielies..... | X3UK.....       | Hoogstens 5 persent (m/m) mag heel graan wees en hoogstens 40 persent (m/m) mag deur die 2,5 mm-sif gaan                                                          | 'n Growwe produk verkry deur die maal van mielies sonder dat semel- en kiemgedeeltes verwyder word.                                         |
| Gesifte gebreekte mielies.....   | X3SK.....       | Hoogstens 5 persent (m/m) mag heel graan wees en hoogstens 5 persent (m/m) mag deur die 1,25 mm-sif gaan. Die lossemelinhoud mag hoogstens 0,5 persent (m/m) wees | 'n Growwe produk verkry deur die maal van mielies en die gedeeltelike verwydering van semel- en kiemgedeeltes.                              |
| Gesifte fyngebreekte mielies.... | X3FSK.....      | Minstens 90 persent (m/m) moet deur die 2,5 mm-sif en hoofstens 10 persent (m/m) deur die 1 mm-sif gaan. Die lossemelinhoud mag hoogstens 0,5 persent (m/m) wees  | 'n Fyner produk as gesifte gebreekte mielies verkry deur die maal van mielies met die gedeeltelike verwydering van semel- en kiemgedeeltes. |

## (4) KLAS MIELIEPRODUK: X4 (MIELIEVOER)

| Kolom 1<br>Graad                                       | Kolom 2<br>Kode | Kolom 3<br>Spesifikasies vir fynheid                                                                   | Kolom 4<br>Algemene beskrywing                                                                                                                                          |
|--------------------------------------------------------|-----------------|--------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| No. 1 geelmielievoermeel.....                          | X4Y1.....       | Minstens 90 persent (m/m) moet deur die 2,5 mm-sif gaan                                                | 'n Produk verkry deur die maal van geelmielies sonder dat semel- en kiemgedeeltes verwyder of bygevoeg word.                                                            |
| No. 2 geelmielievoermeel.....                          | Y4Y2.....       | Minstens 90 persent (m/m) moet deur die 2,5 mm-sif gaan                                                | 'n Produk verkry deur die maal van geelmielies met die byvoeging van hominy chop.                                                                                       |
| Witmielievoermeel.....                                 | X4W.....        | Minstens 90 persent (m/m) moet deur die 2,5 mm-sif gaan                                                | 'n Produk verkry deur die maal van witmielies met die byvoeging van hominy chop.                                                                                        |
| Gemengde mielievoermeel.....                           | X4M.....        | Minstens 90 persent (m/m) moet deur die 2,5 mm-sif gaan                                                | 'n Produk verkry deur die maal van wit- en geelmielies met die byvoeging van hominy chop.                                                                               |
| Mieliekiemvoer.....                                    | X4G.....        | —                                                                                                      | 'n Produk verkry as neweproduk in die vervaardiging van mielieprodukte wat hoofsaaklik die kiemgedeeltes bevat asook stysel- en semelgedeeltes van die mieliepit.       |
| Neweproduk van mielie-olie-produksie deur ekstrahering | X4GE.....       | —                                                                                                      | 'n Produk verkry as neweproduk in die ekstrahering van olie uit mieliekiemvoer.                                                                                         |
| Neweproduk van mielie-olie-produksie deur uitpersing   | X4GC.....       | —                                                                                                      | 'n Produk verkry as neweproduk in die uitpersing van olie uit mieliekiemvoer.                                                                                           |
| Hominy chop.....                                       | X4HC.....       | Minstens 90 persent (m/m) moet deur die 2 mm-sif en minstens 50 persent (m/m) deur die 1,4 mm-sif gaan | 'n Produk wat hoofsaaklik semelgedeeltes, maar ook stysel- en kiemgedeeltes van die mieliepit bevat en as neweproduk in die vervaardiging van mielieprodukte verkry is. |
| Mieliesemels.....                                      | X4B.....        | —                                                                                                      | 'n Produk wat hoofsaaklik die saadhuif van mieliepitte bevat en as neweproduk verkry is.                                                                                |

## (5) KLAS MIELIEPRODUK: X5 (ONGESPESIFISEERDE MIELIEPRODUKTE)

Mielieprodukte wat nie aan die vereistes van klasse X1, X2, X3 of X4 voldoen nie.

10. In addition to the requirements as set out in regulation 9 maize products, excluding Class X5 maize products shall—

(a) be free from a mouldy, sour or rancid smell or taste;

(b) be free from wet or caked patches;

(c) not be of an excessive temperature;

(d) subject to the provisions of subregulation 15 (9) be free from live insects;

(e) not be treated with a poisonous chemical substance which may render them unfit for human or animal consumption;

(f) have a moisture content not exceeding 13 per cent;

(g) be free from foreign matter; and

(h) in the case of Grade X4G, X4GE, X4GC and X4HC, contain not more than 3 per cent (m/m) of an approved binding agent if it is manufactured for export.

10. Bo en behalwe die vereistes soos in regulasie 9 uitgesit, moet mielieprodukte, uitgesonderd klas X5 mielieprodukte—

(a) vry wees van 'n muwwe, suur of galsterige reuk of smaak;

(b) vry wees van nat en gekoekte kolle;

(c) nie 'n oormatig hoë temperatuur hê nie;

(d) behoudens die bepalings van subregulasie 15 (9) vry wees van insekte;

(e) nie met 'n giftige chemiese stof behandel wees wat dit ongeskik maak vir menslike of dierlike verbruik nie;

(f) nie meer as 13 persent vog bevat nie;

(g) vry wees van vreemde materiaal; en

(h) in die geval van graad X4G, X4GE, X4GC en X4HC, hoogstens 3 persent (m/m) van 'n goedgekeurde bindmiddel bevat indien dit vir uitvoer vervaardig word in pilvorm.

## PART III

## CONTAINERS, PACKING AND MARKING

*Containers*

11. Containers containing maize products intended for export shall be suitable, whole, clean, dry, sound and odourless.

*Packing*

12. (1) Maize products of different classes shall not be packed in the same container.

(2) Maize products of different grades shall not be packed in the same container.

(3) Bags shall be filled to capacity and properly closed.

*Marking*

13. (1) No wording, illustration or other device 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 maize products.

(2) Before despatch to the port of export each bag containing maize products shall be clearly and legibly marked by means of stencilling, in letters and figures at least 50 mm in height and at a place not more than 75 mm from where the mouth of the bag is sewn up, with the code indicating the class and grade of the contents.

(3) Alternatively—

(a) a label measuring not less than 50 mm by 25 mm and on which the class and grade of the contents is clearly, legibly and fully indicated in letters not less than 2 mm in height, may be firmly attached to each bag; or

(b) in the case of paper or plastic bags the particulars in connection with the class and grade may be printed in full and clearly in letters of at least 5 mm in height on the bag itself.

## PART IV

## METHODS OF INSPECTION

*Sampling*

14. (1) An inspector shall for the purpose of his inspection abstract samples of maize products which are inspected by him, in the manner prescribed in this Part.

(2) *Random samples:*

(a) *Out of bags.*—Small amounts of maize products shall be abstracted from a number of bags which is equal to at least the square root of the total number of bags in the consignment in such a manner that the samples abstracted will be representative of the whole consignment. These samples shall be collected in a container and thoroughly mixed.

(b) *Out of bulk containers:* (i) *From bulk containers but excluding grain elevators.*—When maize products are presented for inspection in bulk in bulk containers samples shall be abstracted at four to five different places with a bulk probe in such a manner that the samples abstracted will be representative of the contents of the bulk container. Samples may also be abstracted by hand or with a suitable container at regular intervals while a bulk container is being emptied. The collective sample from each bulk container shall be thoroughly mixed and kept separate.

(ii) *From a grain elevator.*—When the maize products are loaded from a grain elevator into a ship, samples shall be abstracted at regular intervals at the outflow of the shipping bins onto the conveyor belts in such a manner

## DEEL III

## HOUERS, VERPAKKING EN MERK

*Houers*

11. Houers wat mielieprodukte bestem vir uitvoer bevat, moet geskik, skoon, droog en heel wees en nie 'n slegte reuk hê nie.

*Verpakking*

12. (1) Mielieprodukte van verskillende klasse mag nie saam in dieselfde houer verpak word nie.

(2) Mielieprodukte van verskillende grade mag nie saam in dieselfde houer verpak word nie.

(3) Sakke moet vol verpak en behoorlik toegemaak wees.

*Merk*

13. (1) Geen bewoording, illustrasie of ander metode van begripsuitdrukking, wat 'n wanvoorstelling behels of wat regstreks of by implikasie 'n misleidende indruk van die inhoud skep, mag op 'n houer wat mielieprodukte bevat, verskyn nie.

(2) Elke sak wat mielieprodukte bevat, moet voor versending na die uitvoerhawe met behulp van 'n sjabloon met duidelik leesbare letters en syfers van minstens 50 mm in hoogte, en op 'n plek hoogstens 75 mm van die plek waar die bek van die sak toegewerk is, met die kode wat die klas en graad van die inhoud aandui gemerk word.

(3) As alternatief kan—

(a) aan elke sak 'n etiket met afmetings van minstens 50 mm by 25 mm en waarop duidelik leesbaar en voluit aangedui word die klas en graad van die inhoud in letters minstens 2 mm in hoogte, stewig aangeheg wees; of

(b) in die geval van papier of plastiese sakke die besonderhede in verband met die klas en graad voluit en duidelik op die sak self in letters minstens 5 mm in hoogte gedruk word.

## DEEL IV

## ONDERSOEKMETODES

*Monsterneming*

14. (1) 'n Inspekteur moet vir die doeleindes van sy ondersoek monsters van die mielieprodukte wat deur hom ondersoek word, onttrek op die wyse in hierdie Deel voorgeskryf.

(2) *Ewekansige monsters:*

(a) *Uit sakke.*—Klein hoeveelhede van die mielieprodukte moet uit 'n aantal sakke wat minstens gelyk is aan die vierkantswortel van die totale aantal sakke in die besending onttrek word op so 'n wyse dat die monsters wat onttrek is, verteenwoordigend van die hele besending is. Hierdie monsters moet in 'n houer bymekaar gegooi en deeglik gemeng word.

(b) *Uit losmaathouers:* (i) *Uit losmaathouers uitgesonderd graansuiers.*—Wanneer mielieprodukte in losmaat in losmaathouers aangebied word vir ondersoek, moet monsters by vier tot vyf plekke deur middel van 'n dubbelbuissteker onttrek word sodat die monster wat onttrek word verteenwoordigend is van die inhoud van die losmaathouer. Monsters kan ook met die hand of met 'n geskikte houer met gereelde tussenpose onttrek word wanneer 'n losmaathouer leeggemaak word. Die gesamentlike monster uit elke losmaathouer moet deeglik gemeng en apart gehou word.

(ii) *Uit graansuiers.*—Waar die mielieprodukte uit 'n graansuier in 'n skip gelaai word, moet monsters onttrek word met gereelde tussenpose by die uitvloe van die verskepingsbakke op die vervoerbande op so 'n wyse dat



that the samples abstracted will be representative of the consignment which is loaded. Each separate sample shall be thoroughly mixed before further examination.

(3) Samples abstracted as described in subregulation (2), shall, in the application of these regulations be deemed to be random samples.

(4) Samples abstracted as described in subregulation (2) shall first be examined for deviations in quality requirements which can be determined by feeling, smelling and by visual inspection and shall subsequently be subjected to further examination.

(5) An inspector may at any time abstract samples of maize products from any part of a grain elevator.

(6) *Deviating samples.*—If an inspector notices during the course of abstracting the random samples that quantities of maize products from any bag or portion of a bulk container are obviously inferior to, or differ from, that abstracted from the remainder of the bags or from the other parts of the bulk container he shall abstract samples only out of such bags or portion of the bulk container from which the inferior or differing maize products have been abstracted, place them in a container and mix them thoroughly. Samples abstracted in this manner shall, in the application of these regulations, be deemed to be deviating samples.

(7) Any bags of which the contents do not comply in any respects with the requirements of these regulations or bags, from which deviating samples have been abstracted, shall be marked with a distinguishing mark.

## PART V

### APPLICATION OF RESULTS

15. (1) Subject to the provisions of subregulation (2) consignment of maize products can be approved by an inspector by virtue of the results obtained from the single analysis of a random sample.

(2) If the results of an analysis of a random sample differing less than the following percentages from the allowable deviations as indicated in the following table, being either within or exceeding the limits, a second analysis shall be made to control the results of the first analysis:

| Allowable deviation, or maximum or minimum percentage maize products which have to, or may pass through a certain sieve | Difference in respect of the allowable deviation or percentage |
|-------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------|
| 0,5%.....                                                                                                               | 0,1%                                                           |
| More than 5% but not exceeding 10%....                                                                                  | 1%                                                             |
| More than 40% but not exceeding 50%....                                                                                 | 2%                                                             |
| More than 90% but not exceeding 95%....                                                                                 | 3%                                                             |

(3) No consignment may be rejected before a further two analyses are made from an additional random sample obtained from the same or additional random sample: Provided that the average of the results of all such analyses shall be valid in respect of the consignment concerned.

(4) Subject to the provisions of subregulation (5), (6), (7), (8) and (9) an inspector shall, if he has abstracted a deviating sample in terms of regulation 14 (6), reject the consignment if the average results of at least two analyses of the deviating sample do not comply with the requirements which are prescribed in Part II.

#### Concessions

(5) Bags containing maize products which have become wet in some or other manner resulting in the contents being detrimentally affected, shall be rejected individually for export and removed irrespective of the number in any consignment: Provided that if more than 10 per cent of the bags in a consignment are wet, the whole consignment shall be rejected.

die monsters verteenwoordigend sal wees van die besending wat gelaai word. Elke aparte monster moet voor verdere ondersoek deeglik gemeng word.

(3) Monsters onttrek op die wyse in subregulasie (2) uiteengesit, sal by die toepassing van hierdie regulasies geag word ewekansige monsters te wees.

(4) Monsters onttrek soos in subregulasie (2) uiteengesit, moet eers ondersoek word vir afwykings in gehalte-vereistes wat deur gevoel, reuk of met die oog bepaal kan word en moet daarna aan verdere ondersoek onderwerp word.

(5) 'n Inspekteur mag te enige tyd mielieprodukte uit enige deel van 'n graansuier onttrek.

(6) *Afwykende monsters.*—Indien 'n inspekteur tydens die onttrekking van die ewekansige monsters merk dat enige van die hoeveelhede mielieprodukte wat uit enige sak of uit 'n gedeelte van 'n losmaathouer onttrek is, ooglopend swakker is, of verskil van dié uit die res van die sakke of van ander gedeeltes van die losmaathouer moet hy slegs uit sodanige sakke of gedeeltes van die losmaathouer waaruit die swakker of verskillende mielieprodukte onttrek is, monsters onttrek en in 'n houer gooi en dit deeglik meng. Monsters op hierdie wyse onttrek, sal by die toepassing van hierdie regulasies geag word afwykende monsters te wees.

(7) Enige sakke waarvan die inhoud nie in enige opsig aan die vereistes van hierdie regulasies voldoen nie of sakke waaruit afwykende monsters onttrek is, moet met 'n onderskeidende teken gemerk word.

## DEEL V

### TOEPASSING VAN RESULTATE

15. (1) Behoudens die bepalings van subregulasie (2) kan 'n besending mielieprodukte deur 'n inspekteur goedgekeur word op grond van die resultate wat verkry is met 'n enkele ontleding van 'n ewekansige monster.

(2) Indien die resultate van 'n ontleding van 'n ewekansige monster egter met minder as die volgende toelaatbare afwyking verskil, hetsy dit binne of buite die perke is soos in die onderstaande tabel aangetoon, moet 'n tweede ontleding gedoen word ten einde die resultaat van die eerste ontleding te kontroleer:

| Toelaatbare afwyking, of maksimum of minimum persentasie mielieprodukte wat deur 'n bepaalde sif moet, of mag gaan | Verskil ten opsigte van die toelaatbare afwyking of persentasie |
|--------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------|
| 0,5%.....                                                                                                          | 0,1%                                                            |
| Meer as 5% maar hoogstens 10%.....                                                                                 | 1%                                                              |
| Meer as 40% maar hoogstens 50%.....                                                                                | 2%                                                              |
| Meer as 90% maar hoogstens 95%.....                                                                                | 3%                                                              |

(3) Geen besending mag afgekeur word alvorens 'n verdere twee ontledings uit 'n addisionele ewekansige monster, verkry uit dieselfde of bykomende ewekansige monster, gedoen is nie: Met dien verstande dat die gemiddelde resultaat van al sodanige ontledings as resultaat ten opsigte van die besending sal geld.

(4) Behoudens die bepalings van subregulasie (5), (6), (7), (8) en (9) moet, 'n inspekteur, indien hy 'n afwykende monster ingevolge regulasie 14 (6) onttrek het, die besending afkeur indien die gemiddelde resultate van minstens twee ontledings van die afwykende monster afwyk van die vereistes wat in Deel II voorgeskryf word.

#### Toegewings

(5) Sakke met mielieprodukte wat op een of ander wyse nat geword het en waarvan die inhoud daardeur benadeel is, word ongeag die aantal in enige besending of trok, afsonderlik afgekeur vir uitvoer en verwyder: Met dien verstande dat indien meer as 10 persent van die sakke in 'n besending nat is, die hele besending afgekeur moet word.



(6) If the contents of more than 2,5 per cent of the number of bags which were sampled, after the bags mentioned in subregulation (5) above had been removed, do not comply with the requirements prescribed in regulation 9 and 10, the entire consignment shall be rejected for export.

(7) If the contents of 2,5 per cent, or less than 2,5 per cent, of the number of bags which were sampled, after the bags mentioned in subregulation (5) above, had been removed, do not comply with the requirements prescribed in regulation 9 and 10, the bags concerned shall be individually rejected for export but the rest of the consignment shall be approved.

(8) A consignment of which the contents have an excessively high temperature, shall be rejected. Such a consignment may again however, after cooling down, be presented for inspection.

(9) If during the process of inspection any live insects are noticed—

- (a) on or between bags;
- (b) on or between maize products; or
- (c) in bulk containers, the whole consignment shall be rejected: Provided that the consignment may again, after fumigation, be presented for inspection.

## PART VI

### DETERMINATION OF PERCENTAGE DEVIATIONS

#### *Determination of fineness*

16. The percentage of a maize product which must pass through a prescribed hand sieve shall be determined as follows:

(a) Measure out a sample of 50 g obtained from a random or deviating sample, as the case may be;

(b) sieve the 50 g for 60 seconds by means of the prescribed sieve. The sieve shall be held firmly with both hands at two opposite sides and shall be moved briskly and continuously in an approximately circular path on a horizontal plane at such a rate that not less than 120 nor more than 140 complete revolutions are made in the prescribed 60 seconds. During the sieving process the sieve shall be so manipulated that the material on the gauze shall move over the entire surface of the sieve; and

(c) determine the mass of the material which has passed through the sieve and express it as a percentage of the 50 g.

#### *Determination of percentage loose bran flakes*

17. The percentage loose bran flakes shall be determined as follows:

(a) Measure out a sample of 50 g, obtained from either a random or a deviating sample, as the case may be;

(b) spread the 50 g on a piece of paper and sort it out with the aid of a forceps in such a manner that the loose bran flakes are retained. If the quantity of loose bran particles is rather large, such a smaller sample can be measured off so that the mass of the sorted loose bran flakes shall not be less than 25 mg; and

(c) determine the mass of the loose bran flakes so obtained and express it as a percentage of the mass of the sample.

#### *Determination of the percentage of whole maize kernels*

18. The percentage of whole maize kernels shall be determined as follows:

(a) Measure out a sample of 50 g obtained either from a random or deviating sample, as the case may be;

(b) sort out the 50 g by hand in such a manner that the whole maize kernels are retained; and

(c) determine the mass of whole kernels so obtained and express it as a percentage of the 50 g.

(6) Indien die inhoud van meer as 2,5 persent van die aantal sakke wat bemonster is, nadat die sakke in subregulasie (5) hierbo genoem verwyder is, afwyk van die vereistes voorgeskryf in regulasie 9 en 10 word die besending in sy geheel vir uitvoer afgekeur.

(7) Indien die inhoud van 2,5 persent, of minder, van die aantal sakke wat bemonster is, nadat die sakke in subregulasie (5) hierbo gemeld verwyder is, afwyk van die vereistes voorgeskryf in regulasie 9 en 10 word genoemde sakke afsonderlik afgekeur vir uitvoer, maar die res van die besending goedgekeur.

(8) 'n Besending waarvan die inhoud 'n uitemate hoë temperatuur het, moet vir uitvoer afgekeur word. Sodanige besending mag na afkoeling weer vir ondersoek aangebied word.

(9) Indien enige lewende graaninsekte tydens ondersoek opgemerk word—

(a) op of tussen sakke;

(b) op of tussen mielieprodukte; of

(c) in losmaathouers moet die besending in sy geheel afgekeur word: Met dien verstande dat die besending na beroking weer vir ondersoek aangebied mag word.

## DEEL VI

### BEPALING VAN PERSENTASIE AFWYKINGS

#### *Bepaling van fynheid*

16. Die persentasie van 'n mielieproduk wat deur 'n voorgeskrewe handsif moet gaan, word soos volg bepaal:

(a) Meet 'n monster van 50 g af uit 'n ewekansige monster of 'n afwykende monster, na gelang van die geval;

(b) sif die 50 g vir 60 sekondes met behulp van die voorgeskrewe sif. Die sif moet aan weerskante met albei hande stewig vasgevat word en moet vinnig en aanhoudend in 'n naasteby sirkelvormige baan op 'n horisontale vlak beweeg word teen so 'n spoed dat nie minder as 120 en nie meer as 140 volle omwentelings in die voorgeskrewe 60 sekondes voltooi word nie. Terwyl daar gesif word, moet die sif sodanig hanteer word dat die materiaal op die gaas oor die hele sifoppervlakte beweeg; en

(c) bepaal die massa van die materiaal wat deur die sif gaan en druk dit uit as 'n persentasie van die 50 g.

#### *Bepaling van persentasie los semels*

17. Die persentasie los semels word soos volg bepaal:

(a) Meet 'n monster van 50 g uit 'n ewekansige of uit 'n afwykende monster, na gelang van die geval;

(b) spreid die 50 g op 'n stuk papier oop en sorteer dit met behulp van 'n tangetjie uit op so 'n wyse dat die stukkies los semels behoue bly. Indien die hoeveelheid los semelstukkies taamlik groot is, kan 'n sodanige kleiner monster afgemete word sodat die massa van die uitge-soekte los semels minstens 25 mg is; en

(c) bepaal die massa van die stukkies los semels en druk dit uit as 'n persentasie van die massa van die monster.

#### *Bepaling van persentasie heel mieliepitte*

18. Die persentasie heel mieliepitte word soos volg bepaal:

(a) Meet 'n monster van 50 g af uit 'n ewekansige of 'n afwykende monster, na gelang van die geval;

(b) sorteer die 50 g met die hand op so 'n wyse dat die heel mieliepitte behoue bly; en

(c) bepaal die massa van die heel mieliepitte aldus verkry en druk dit uit as 'n persentasie van 50 g.



## PART VII

## DETERMINATION OF MOISTURE CONTENT

*Methods of determining moisture content*

19. The moisture content of a quantity of maize products shall be determined by means of—

(a) the Brabender semi-automatic moisture tester mentioned in regulation 23; or

(b) a hot-air oven method mentioned in regulation 26 and 27, which will give a result corresponding to that obtained by the Brabender moisture tester.

*Sampling*

20. A representative sample of at least 70 g but not exceeding 80 g shall be taken from a sample abstracted as set out in regulation 14.

*Grinding and mixing of sample**Apparatus*

21. The following apparatus is required for the grinding and mixing of the sample:

(a) A coffee mill or other suitable mill;

(b) a jar with a capacity of at least 350 ml but not exceeding 400 ml and which is supplied with a screw cap;

(c) a 2 mm sieve.

*Method*

22. (1) Products which are fine enough so that at least 90 per cent (m/m) passes through a 2 mm sieve need not be ground, but must however be put in a clean and dry jar and thoroughly mixed as prescribed in subregulation (4).

(2) Products which are coarser than prescribed in subregulation (1) must first be ground so that they comply with the prescribed fineness requirements.

(3) The mill shall be operated at a uniform speed so that the temperature of the ground product is raised as little as possible in the process (not more than 10 °C above room temperature) and the milling process shall not last more than 60 seconds.

(4) The ground product [or the product mentioned in subregulation (1)] shall immediately be screwed tight in a clean and dry jar and be thoroughly mixed by simultaneous rapid tilting and turning of the jar for at least 30 seconds.

*Brabender method**Apparatus*

23. The apparatus required for the determination of moisture content according to the above-mentioned method, is as follows:

(a) Brabender semi-automatic moisture tester (Type HA or equivalent);

(b) flat-bottom aluminium dishes of a diameter of approximately 85 mm and a mass of 11,5 g with a variation not exceeding 0,03 g;

(c) automatic laboratory precision massmeter capable of measuring 21,5 g accurately to 0,01 g.

*Erection and Checking of Brabender semi-automatic moisture tester*

24. The Brabender semi-automatic moisture tester as well as the automatic laboratory precision massmeter shall be placed on a rigid, level base away from draughts. The manufacturer's instructions shall be carefully followed in the erection of the apparatus. Before moisture determinations are commenced the following checks shall be carried out:

(a) The apparatus shall be levelled by adjusting the foot screws,

## DEEL VII

## BEPALING VAN VOGINHOUD

*Metodes van bepaling van voginhoud*

19. Die voginhoud van 'n hoeveelheid mielieprodukte word bepaal deur middel van—

(a) die in regulasie 23 bedoelde Brabender semi-outomatiese vogtoetsapparaat; of

(b) die in regulasie 26 en 27 bedoelde warmlugoond-metode wat 'n gelykwaardige resultaat as die Brabender-vogtoetsapparaat lewer.

*Monsterneming*

20. 'n Verteenwoordigende monster van minstens 70 g maar hoogstens 80 g word geneem uit 'n monster wat onttrek is, soos in regulasie 14 uiteengesit.

*Maal en meng van monster**Apparaat*

21. Die volgende apparaat vir die maal en meng van die monster word benodig:

(a) 'n Koffiemeul of ander geskikte meul;

(b) 'n fles met 'n inhoudsmaat van minstens 350 ml, maar hoogstens 400 ml, en wat van 'n skroefdeksel voorsien is;

(c) 'n 2 mm-sif.

*Metode*

22. (1) Produkte wat fyn genoeg is sodat minstens 90 persent (m/m) deur 'n 2 mm-sif gaan, hoef nie gemaal te word nie maar moet wel in 'n skoon en droë fles geplaas word en deeglik gemeng word soos in subregulasie (4) voorgeskryf.

(2) Produkte wat growwer is as in subregulasie (1) voorgeskryf moet eers gemaal word sodat dit aan die voorgeskrewe fynheidsvereiste voldoen.

(3) Die meul moet egalig en teen so 'n snelheid gedraai word dat die temperatuur van die gemaalde produkte so min moontlik in die proses verhoog word (hoogstens 10 °C bo kamertemperatuur) en die maalproses moet hoogstens 60 sekondes duur.

(4) Die gemaalde produk [of die in subregulasie (1) genoemde produk] moet onmiddellik in 'n fles wat skoon en droog is, toegeskroef word, en deeglik gemeng word deur die fles vir minstens 30 sekondes gelyktydig vinnig te kantel en te draai.

*Brabender-metode**Apparaat*

23. Die apparaat wat in die bepaling van voginhoud volgens bogenoemde metode gebruik word, is soos volg:

(a) Brabender semi-outomatiese vogtoetsapparaat (Type HA of ekwivalent);

(b) platboom-aluminiumbakkies met 'n deursnee van ongeveer 85 mm en 'n massa van 11,5 g met 'n variasie in massa van hoogstens 0,03 g;

(c) outomatiese laboratorium-presisiemassameter waarmee 21,5 g akkuraat tot 0,01 g gemeet kan word.

*Oprigting en kontrolering van die Brabender semi-outomatiese vogtoetsapparaat*

24. Die Brabender semi-outomatiese vogtoetsapparaat asook die outomatiese laboratorium-presisiemassameter moet op 'n stewige, waterpasvoetstuk geplaas word, waar daar geen trek is nie. By die oprigting van die apparaat moet die vervaardiger se instruksies noukeurig uitgevoer word. Voordat daar met enige vogbepalings begin word, moet die volgende kontroles uitgevoer word:

(a) Die apparaat moet deur middel van die voetskroewe waterpas gestel word,



(b) To calibrate the instrument it shall be switched on and allowed to heat up. The temperature in the drying compartment shall be set at 130 °C (with a variation not exceeding 3 °C) by means of the contact thermometer. When the temperature of the drying compartment has reached 130 °C the calibration piece supplied with the apparatus, shall be placed in one of the recesses in the turn table. The balance incorporated in the apparatus, shall then be put into operation. If a reading other than 20 per cent is obtained on the graduated scale the adjusting screw to the right of the graduated scale shall be loosened, the adjusting lever set to register exactly 20 per cent and the adjusting screw tightened. To check the zero reading the calibration piece shall be left in position and a 2 g mass piece shall be placed on the plate to which the 3 prongs of the balance are attached. If the reading registered differs by more than 0,1 from the zero reading on the graduated scale, the massmeter itself must be adjusted.

#### Method

25. A flat-bottom aluminium dish, which has previously been heated to 130 °C for at least 30 minutes and then cooled in a desiccator to room temperature, is placed on the automatic laboratory precision massmeter. The air-dry sample is mixed thoroughly as prescribed in sub-regulation 22 (4) just prior to mass measuring. Measure out a quantity of 10 g, with a variation not exceeding 0,01 g of the sample in the above-mentioned dish.

The dish with contents is placed in one of the recesses in the turn table of the Brabender Moisture Tester which has previously been brought to and maintained at a temperature of about 130 °C. After one hour of heating of the sample at a temperature of 130 °C (with a variation not exceeding 3 °C), the moisture percentage (m/m) of the sample is read off on the graduated scale of the built-in mass meter.

#### Hot-air oven method

##### Apparatus

26. The apparatus required for the determination of moisture content according to the above-mentioned method is as follows:

(a) Flat bottom aluminium dishes with a diameter of approximately 60 mm and tight-fitting lids;

(b) airtight desiccator with glass stopcocks; fresh activated aluminium oxide or silica-gel (both in coarsely granulated form) shall be used as a desiccant in the desiccators;

(c) aperiodic analytical massmeter of the automatic or semi-automatic type, with a capacity for 200 g and a sensitivity of 0,1 mg;

(d) electric hot-air oven of which the temperature can be regulated.

#### Method

27. Heat a flat-bottom aluminium dish with lid for 30 minutes in a hot-air oven at a temperature of 130 °C (with a variation not exceeding 3 °C either way). Transfer the dish with lid quickly into a desiccator and measure the mass accurately after allowing ample time to cool to room temperature, i.e. after it has attained full thermal equilibrium with the air in the mass-measuring room. Measure a quantity of approximately 2 g (with a variation not exceeding 0,1 g either way) of the sample obtained, as prescribed in regulation 22, into the dish. Place the dish with contents and lid in the hot-air oven with the lid leaning against the dish. Place the lid on the dish exactly one hour after the oven temperature has again

(b) Om die instrument te kalibreer word dit aangeskakel en gelaat om warm te word. Die temperatuur van die drogingskompartement word deur middel van die kontaktermometer op 130 °C (met 'n speling van hoogstens 3 °C) gestel. Nadat die temperatuur van die drogingskompartement 130 °C bereik het, word die kalibrasiestuk wat by die apparaat verskaf word in een van die holtes in die draaitafel geplaas. Die massameter wat in die vogtoetsapparaat ingebou is, word dan in werking gestel. Indien 'n ander lesing as 20 persent op die gegradeerde skaal verkry word, moet die stelskroef aan die regterkant van die gegradeerde skaal losgedraai word, die stelhefboom verstel word om presies 20 persent te registreer, en die stelskroef weer vasgedraai word. Om die nullesing te kontroleer, word die kalibrasiestuk in posisie gelaat en 'n massastuk van 2 g word op die plaat, waaraan die drie penne van die massameter geheg is, geplaas. Indien die lesing wat geregistreer word meer as 0,1 van die nullesing op die gegradeerde skaal afwyk, moet die massameter sigself ingestel word.

#### Metode

25. 'n Platboom-aluminiumbakkie, wat vooraf vir 30 minute by 130 °C verhit en daarna in 'n desikkator tot kamertemperatuur afgekoel is, word op die outomatiese laboratorium-presisiemassameter geplaas. Die lugdroë monster moet net voor massameting deeglik gemeng word soos in subregulasie 22 (4) voorgeskryf. Meet in die bogenoemde bakkie 'n hoeveelheid van 10 g van die monster af met 'n speling van hoogstens 0,01 g.

Die bakkie met inhoud word in een van die holtes in die draaitafel van die Brabender-vogtoetsapparaat geplaas wat vooraf verhit en by 'n temperatuur van ongeveer 130 °C gehou is. Na een uur van verhitting van die monster by 'n temperatuur van 130 °C (met 'n speling van hoogstens 3 °C) word die vogpersentasie (m/m) van die monster op die gegradeerde skaal van die ingeboude massameter afgelees.

#### Warmlugoondmetode

##### Apparaat

26. Die apparaat wat in die bepaling van voginhoud volgens bogenoemde metode gebruik word, is soos volg:

(a) Platboom-aluminiumbakkies met 'n deursnee van ongeveer 60 mm en deksels wat dig daarop pas;

(b) lugdigte desikkators met glaskrane; vars geaktiveerde aluminiumoksied of silika-gel (beide in growwe gegraneleerde vorm) moet as droogmiddel in die desikkators gebruik word;

(c) aperiodese analitiese massameter van die outomatiese of half-outomatiese tipe, met 'n kapasiteit van 200 g en 'n gevoeligheid van 0,1 mg;

(d) elektriese warmlugoond waarvan die temperatuur geregleer kan word.

#### Metode

27. Verhit 'n platboom-aluminiumbakkie met sy deksel vir 30 minute in 'n warmlugoond waarvan die temperatuur 130 °C (met 'n speling van hoogstens 3 °C hoër of laer) is. Plaas die bakkie met deksel daarna vinnig oor in 'n desikkator en meet die massa daarvan noukeurig, nadat ruim tyd toegelaat is om tot kamertemperatuur af te koel, dit wil sê nadat dit volle hitte-ewewig met die lug in die massametingskamer bereik het. Meet in die bakkie 'n hoeveelheid van naastebly 2 g (met 'n speling van hoogstens 0,1 g meer of minder as 2 g) van die monster, verkry soos in regulasie 22 voorgeskryf, noukeurig af. Plaas die bakkie met inhoud en deksel in die warmlugoond sodat die deksel teen die bakkie leun. Plaas die deksel op die bakkie presies een uur nadat die temperatuur van die oond weer 130 °C bereik het en terwyl dit nog in die oond is. Plaas dit daarna onmiddellik in 'n desikkator oor.



reached 130 °C and whilst it is still in the oven. Transfer immediately into a desiccator. Measure the mass of the dish with its lid and contents accurately as soon as they have cooled down to room temperature. Deduct this mass from the mass of the dish with lid and sample before heating and express the loss in mass as a percentage of the original mass of the sample.

#### *Repetition of test*

28. In the event of the result of the test with the Brabender or with the hot-air oven being less than 0,3 per cent above or below the maximum tolerance for moisture content, a second test shall be carried out on the same sample. Before a consignment can be rejected, however, an additional sample obtained from the same or additional sample, shall be tested. The average of the tests shall be regarded as the moisture content of the consignment.

(D.R. 17/9/76.)

### **DEPARTMENT OF BANTU ADMINISTRATION AND DEVELOPMENT**

No. R. 963

3 June 1977

#### **BANTU LABOUR REGULATIONS, 1965**

#### **AMENDMENT OF GOVERNMENT NOTICE R. 1892, DATED 3 DECEMBER 1965**

I, Willem Adriaan Cruywagen, Deputy Minister of Bantu Affairs, do hereby, on behalf of the Minister of Bantu Administration and Development, by virtue of the powers vested in him by section 28 (1) of the Bantu Labour Act, 1964 (Act 67 of 1964), amend Government Notice R. 1892, dated 3 December 1965, in accordance with the accompanying Schedule.

W. A. CRUYWAGEN, Deputy Minister of Bantu Affairs.

(File A4/4/4)

#### **SCHEDULE**

Chapter III is amended by the substitution for regulation 8 (2) of the following:

"8. (2) The minutes of the proceedings of a meeting of the board shall be kept by the chairman of that board or any officer as described, or any officer of a Bantu Affairs Administration Board deputed by him to do so."

No. R. 964

3 June 1977

#### **BANTU LABOUR REGULATIONS, 1965**

#### **AMENDMENT OF GOVERNMENT NOTICE R. 1892, DATED 3 DECEMBER 1965**

I, Willem Adriaan Cruywagen, Deputy Minister of Bantu Affairs, do hereby, on behalf of the Minister of Bantu Administration and Development by virtue of the powers vested in him by section 28 (1) of the Bantu Labour Act, 1964 (Act 67 of 1964), amend Government Notice R. 1892 dated 3 December 1965, in accordance with the accompanying Schedule.

W. A. CRUYWAGEN, Deputy Minister of Bantu Affairs.

(File A12/2/3/2)

#### **SCHEDULE**

Amend Schedule 44, as published by Government Notice R. 2265, dated 28 November 1975, by amending item 7 as follows:

"Substitute '10 g' under the heading Mass for '15 g'".

Meet die massa van die bakkie met sy deksel en die inhoud akkuraat sodra dit tot kamertemperatuur afgekoel het. Trek hierdie massa af van die massa van die bakkie met deksel en monster voor verhitte en druk die massa-verlies uit as 'n persentasie van die oorspronklike massa van die monster.

#### *Herhaling van toets*

28. Indien die resultaat van 'n toets met die Brabender of warmlugoond minder as 0,3 persent bo of onder die maksimum toegewing vir voginhoud is moet die toets op dieselfde monster herhaal word. Voordat 'n besending egter afgekeur word, moet 'n addisionele monster verkry uit dieselfde of 'n bykomende monster getoets word. Die gemiddelde van die toetse sal geld as die voginhoud van die besending.

(K.R. 17/9/76.)

### **DEPARTEMENT VAN BANTOE-ADMINISTRASIE EN -ONTWIKKELING**

No. R. 963

3 Junie 1977

#### **BANTOE-ARBEIDREGULASIES, 1965**

#### **WYSIGING VAN GOEWERMENSKENNISGEWING R. 1892 VAN 3 DESEMBER 1965**

Ek, Willem Adriaan Cruywagen, Adjunk-minister van Bantoesake, wysig hierby, namens die Minister van Bantoe-administrasie en -ontwikkeling, kragtens die bevoegdheid hom verleen by artikel 28 (1) van die Wet op Bantoe-arbeid, 1964 (Wet 67 van 1964), Goewermenskennisgewing R. 1892 van 3 Desember 1965 ooreenkomstig bygaande Bylae.

W. A. CRUYWAGEN, Adjunk-minister van Bantoesake.

(Lêer A4/4/4)

#### **BYLAE**

Hoofstuk III word gewysig deur regulasie 8 (2) deur die volgende te vervang:

"8. (2) Notule van die verrigtinge van 'n vergadering van die raad word gehou deur die voorsitter van daardie raad of deur enige beampte soos omskryf, of 'n beampte van 'n Bantoesake-administrasieraad wat deur hom gemagtig is om dit te doen."

No. R. 964

3 Junie 1977

#### **BANTOE-ARBEIDSREGULASIES, 1965**

#### **WYSIGING VAN GOEWERMENSKENNISGEWING R. 1892 VAN 3 DESEMBER 1965**

Ek, Willem Adriaan Cruywagen, Adjunk-minister van Bantoesake, wysig hierby, namens die Minister van Bantoe-administrasie en -ontwikkeling, kragtens die bevoegdheid hom verleen by artikel 28 (1) van die Wet op Bantoe-arbeid, 1964 (Wet 67 van 1964), Goewermenskennisgewing R. 1892 van 3 Desember 1965 ooreenkomstig bygaande Bylae.

W. A. CRUYWAGEN, Adjunk-minister van Bantoesake.

(Lêer A12/2/3/2)

#### **BYLAE**

Wysig Bylae 44, soos afgekondig by Goewermenskennisgewing R. 2265 van 28 November 1975, deur item 7 as volg te wysig:

"Vervang '15 g' onder die opskrif Massa deur '10 g'".

## DEPARTMENT OF CUSTOMS AND EXCISE

No. R. 969

3 June 1977

## CUSTOMS AND EXCISE ACT, 1964

## AMENDMENT OF SCHEDULE 1 (No. 1/2/8)

Under section 48 of the Customs and Excise Act, 1964, Part 2 of Schedule 1 to the said Act is hereby amended to the extent set out in the Schedule hereto.

O. P. F. HORWOOD, Minister of Finance.

## DEPARTEMENT VAN DOEANE EN AKSYNS

No. R. 969

3 Junie 1977

## DOEANE- EN AKSYNSWET, 1964

## WYSIGING VAN BYLAE 1 (No. 1/2/8)

Kragtens artikel 48 van die Doeane- en Aksynswet, 1964, word Deel 2 van Bylae 1 by genoemde Wet hierby gewysig in die mate in die Bylae hiervan aangetoon.

O. P. F. HORWOOD, Minister van Finansies.

## SCHEDULE

| I<br>Tariff<br>Item | II<br>Tariff Heading and Description                                                                                                                                                                                                                                                                   | Rate of Duty                                                                                                                                                                         |                                                                                                                                                                                      |
|---------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|                     |                                                                                                                                                                                                                                                                                                        | Excise                                                                                                                                                                               | Customs                                                                                                                                                                              |
| 104.30              | By the substitution for subitems 104.30.20 and 104.30.30 of the following:<br>".20 Cigarettes<br><br>Plus, in respect of cigarettes the mass of the tobacco of which exceeds 1,5 kg per 1 000 cigarettes<br><br>.30 Cigarette tobacco<br><br>Plus a suspended duty of:<br>In operation<br>Maximum rate | 9,5c per 10 cigarettes plus 56c per kg tobacco content<br>452c per kg tobacco content<br>9,5c per 50 g or fraction thereof plus 213c per kg tobacco<br><br>Nil<br>73c per kg tobacco | 9,5c per 10 cigarettes plus 56c per kg tobacco content<br>452c per kg tobacco content<br>9,5c per 50 g or fraction thereof plus 213c per kg tobacco<br><br>Nil<br>73c per kg tobacco |

*Note.*—The effect of this notice is that the stamp duty on cigarettes and cigarette tobacco is replaced by an ordinary excise or customs duty. The rate of duty remains unchanged.

## BYLAE

| I<br>Tarief-<br>item | II<br>Tariefpos en Beskrywing                                                                                                                                                                                                                                                             | Skaal van Reg                                                                                                                                                             |                                                                                                                                                                           |
|----------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|                      |                                                                                                                                                                                                                                                                                           | Aksyns                                                                                                                                                                    | Doeane                                                                                                                                                                    |
| 104.30               | Deur subitems 104.30.20 en 104.30.30 deur die volgende te vervang:<br>„.20 Sigarette<br><br>Plus, ten opsigte van sigarette waarvan die massa van die tabak 1,5 kg per 1 000 sigarette oorskry<br><br>.30 Sigarettabak<br><br>Plus 'n opgeskorte reg van:<br>In werking<br>Maksimum skaal | 9,5c per 10 sigarette plus 56c per kg tabak-inhoud<br>452c per kg tabak-inhoud<br>9,5c per 50 g of gedeelte daarvan plus 213c per kg tabak<br><br>Nul<br>73c per kg tabak | 9,5c per 10 sigarette plus 56c per kg tabak-inhoud<br>452c per kg tabak-inhoud<br>9,5c per 50 g of gedeelte daarvan plus 213c per kg tabak<br><br>Nul<br>73c per kg tabak |

*Opmerking.*—Die uitwerking van hierdie kennisgewing is dat die seëlreg op sigarette en sigarettabak met 'n gewone aksyns- of doeanereg vervang word. Die skaal van reg bly onveranderd.



## DEPARTMENT OF HEALTH

No. R. 965

3 June 1977

FOODSTUFFS, COSMETICS AND DISINFECTANTS  
ACT, 1972 (ACT 54 OF 1972)REGULATION.—PRESERVATIVES AND  
ANTIOXIDANTS

The Minister of Health has, in terms of section 15 (1) of the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act 54 of 1972), made the following regulation which may be applied from the date of publication hereof but shall be applied with effect from a date six months after the date of publication:

*"Definitions*

(1) 'Antioxidant' means any substance which delays, retards or prevents the development in foodstuffs of rancidity or other deterioration due to oxidation but does not include substances added to foodstuffs for purposes other than antioxidation which nevertheless have an antioxidant action;

'good manufacturing practice (GMP)' means limited to such a maximum level that the product concerned will not be deleteriously affected or its compliance with legal requirements disturbed; and

'preservative' means any substance which inhibits, retards or arrests fermentation, acidification or other decomposition of foodstuffs but does not include preservatives such as common salt (sodium chloride), sugar (sucrose), lactic acid, vinegar, alcohol or potable spirits, herbs, hop extract, spices and essential oils.

(2) (a) Any person shall be guilty of an offence if he sells any foodstuff which contains a preservative, except that each foodstuff specified in column I of Annex A or any such foodstuff which is intended to be diluted or reconstituted before consumption, when diluted or reconstituted in accordance with the instructions on the label, may, subject to the provisions of subregulation (2) (b), contain any one of the preservatives specified opposite to it in column II, in a proportion not exceeding the number of mg/kg or mg/l, as the case may be, specified in column III. The preservatives sulphur dioxide, benzoic acid, sorbic acid and propionic acid may also be used in the form of their calcium, sodium or potassium salts expressed as sulphur dioxide (SO<sub>2</sub>), benzoic acid (C<sub>6</sub>H<sub>5</sub>COOH), sorbic acid (CH<sub>3</sub>—CH=CH—CH=CH—COOH) and propionic acid (CH<sub>3</sub>CH<sub>2</sub>COOH), as the case may be.

(b) Where the use of two or more preservatives in a foodstuff is allowed in Annex A, a mixture thereof, if compatible, may be used, provided the sum of the fractions obtained when the amount of each preservative used is divided by the maximum permitted amount of such preservative when used alone does not exceed one.

(c) A preservative shall not contain—

- (i) more than 3 mg/kg of arsenic;
- (ii) more than 10 mg/kg of lead;
- (iii) more than 50 mg/kg of copper and zinc taken together (the zinc content, however, shall not be higher than 25 mg/kg); or

## DEPARTEMENT VAN GESONDHEID

No. R. 965

3 Junie 1977

WET OP VOEDINGSMIDDELS, SKOONHEIDSMIDDELS  
EN ONTSMETTINGSMIDDELS, 1972  
(WET 54 VAN 1972)REGULASIE. — BEDERFWERENDE MIDDELS EN  
ANTI-OKSIDEERMIDDELS

Die Minister van Gesondheid het kragtens artikel 15 (1) van die Wet op Voedingsmiddels, Skoonheidsmiddels en Ontsmettingsmiddels, 1972 (Wet 54 van 1972), die volgende regulasie uitgevaardig wat vanaf die datum van afkondiging hiervan toegepas kan word, maar van toepassing sal wees vanaf 'n datum ses maande na afkondiging:

*"Woordomskrywing*

(1) 'Anti-oksideermiddel' beteken enige stof wat die ontwikkeling van galsterigheid of ander deteriorasie te wyte aan oksidasie in voedingsmiddels vertraag, strem of voorkom, maar nie stowwe wat by voedingsmiddels gevoeg word vir ander doeleindes as anti-oksidasie dog nietemin 'n anti-oksideerende werking het nie;

'bederfwerende middel' beteken enige stof wat die gisting, aansuring of ander ontbinding van voedingsmiddels strem, vertraag of stuit, maar nie bederfwerende middels soos gewone sout (natriumchloried), suiker (sukrose), melksuur, asyn, alkohol of drinkbare spiritualieë, kruie, hopekstrak, speserye of essensiële olies nie;

'goeie vervaardigingspraktyk (GVP)' beteken beperk tot sodanige maksimum vlak dat die betrokke voedingsmiddel nie nadelig beïnvloed of die nakoming van wetlike vereistes versteur sal word nie.

(2) (a) Iemand is aan 'n misdryf skuldig indien hy 'n voedingsmiddel verkoop wat 'n bederfwerende middel bevat, behalwe dat elke voedingsmiddel aangedui in kolom I van Aanhangsel A of enige sodanige voedingsmiddel wat veronderstel is om voor inname verdun of gerekonstitueer te word, wanneer verdun of gerekonstitueer in ooreenstemming met die aanwysings op die etiket, behoudens die bepalinge van subregulasie (2) (b), enige van die bederfwerende middels wat daarteenoor in kolom II gespesifiseer is, kan bevat in 'n verhouding van hoogstens die getal milligram per kilogram of per liter, na gelang van die geval, in kolom III gespesifiseer. Die bederfwerende middels swaweldioksied, bensoësuur, sorbiensuur en propionsuur kan ook gebruik word in die vorm van hul kalsium-, natrium- of kaliumsoute uitgedruk as swaweldioksied (SO<sub>2</sub>), bensoësuur (C<sub>6</sub>H<sub>5</sub>COOH), sorbiensuur (CH<sub>3</sub>—CH=CH—CH=CH—COOH) of propionsuur (CH<sub>3</sub>CH<sub>2</sub>COOH), na gelang van die geval.

(b) Waar die gebruik van twee of meer bederfwerende middels in 'n voedingsmiddel ooreenkomstig Aanhangsel A geoorloof is, kan 'n mengsel daarvan, indien saamvoegbaar, gebruik word, mits die som van die breukdele wat verkry word as die hoeveelheid van elke bederfwerende middel wat gebruik word, gedeel word deur die maksimum geoorloofde hoeveelheid van sodanige bederfwerende middel wanneer afsonderlik gebruik, nie een oorskry nie.

(c) 'n Bederfwerende middel mag nie—

- (i) meer as 3 mg/kg arseen;
- (ii) meer as 10 mg/kg lood;
- (iii) meer as 50 mg/kg koper en sink gesamentlik (waarvan die sinkinhoud egter nie hoër as 25 mg/kg mag wees nie); of



(iv) any other substances harmful to human health, subject always, however, to any exceptions implicit in the specific criteria laid down in Annex. C. Where Specific Criteria of Purity are laid down in Annex. C these shall apply.

(3) (a) Any person shall be guilty of an offence if he sells any foodstuff which contains an antioxidant, except that each foodstuff specified in column I of Annex B or any such foodstuff which is intended to be diluted or reconstituted before consumption, when diluted or reconstituted in accordance with the instructions on the label, may, subject to the provisions of subregulation (3) (b), contain any of the antioxidants specified opposite to it in column II, in a proportion not exceeding the number of milligrams per kilogram or per litre specified in column III.

(b) Where the use of two or more antioxidants in a foodstuff is allowed in Annex B, a mixture thereof, if compatible, may be used, provided the sum of the fractions obtained when the amount of each antioxidant used is divided by the maximum permitted amount of such antioxidant, when used alone does not exceed one.

(c) An antioxidant shall not contain—

(i) more than 3 mg/kg of arsenic;

(ii) more than 10 mg/kg of lead;

(iii) more than 50 mg/kg of copper and zinc taken together (the zinc content, however, shall not be higher than 25 mg/kg); or

(iv) any other substances harmful to human health.

(4) Foodstuffs prepared in part from foodstuffs in which no preservative or antioxidant is permitted and in part from foodstuffs in which a preservative or antioxidant is permitted, shall not contain more preservative or antioxidant than results from the addition of the foodstuff in which a preservative or antioxidant is permitted.

(5) Every package containing a preservative or antioxidant intended to be used in food shall bear a label stating clearly its composition and, in the case of sulphur dioxide compounds, the percentage of sulphur dioxide which the contents will yield.

(6) No person shall advertise, sell or use as a preservative or antioxidant for foodstuffs any preservative or antioxidant which is not specified in column II of either Annex A or B, as the case may be.

(7) Where the process of smoking is applied or where a smoke solution is added, the smoke or smoke solutions shall be derived from wood or ligneous vegetable matter in the natural state. Smoke or smoke solutions derived from wood or ligneous vegetable matter which has been impregnated, coloured, gummed, painted, coated or treated in any manner liable to impart substances harmful to human health are not permissible.”.

Regulation 5 of the regulations under the repealed Food, Drugs and Disinfectants Act, 1929 (Act 13 of 1929), published under Government Notice 575 of 28 March 1930, as amended, is hereby repealed with effect from the date of coming into effect of the provisions of this notice.

(iv) enige ander stowwe wat vir die menslike gesondheid skadelik is, bevat nie; altyd egter behoudens enige uitsonderings implisiet in die spesifieke maatstawwe by Aanhangsel C voorgeskryf. Waar Spesifieke Maatstawwe van Suiwerheid in Aanhangsel C voorgeskryf word, is dié maatstawwe van toepassing.

(3) (a) Iemand is aan 'n misdryf skuldig indien hy 'n voedingsmiddel verkoop wat 'n anti-oksideermiddel bevat, behalwe dat elke voedingsmiddel gespesifiseer in kolom I van Aanhangsel B of enige sodanige voedingsmiddel wat veronderstel is om voor inname verdun of gerekonstitueer te word, wanneer verdun of gerekonstitueer in ooreenstemming met die aanwysings op die etiket, behoudens die bepalings van subregulasie (3) (b), enige van die anti-oksideermiddels wat daarteenoor in kolom II gespesifiseer is, kan bevat in 'n verhouding van hoogstens die getal milligram per kilogram of milligram per liter in kolom III gespesifiseer.

(b) Waar die gebruik van twee of meer anti-oksideermiddels in 'n voedingsmiddel ooreenkomstig Aanhangsel B geoorloof is, kan 'n mengsel daarvan, indien saamvoegbaar, gebruik word, mits die som van die breukdele wat verkry word as die hoeveelheid van elke anti-oksideermiddel wat gebruik word, gedeel word deur die maksimum geoorloofde hoeveelheid van sodanige anti-oksideermiddel wanneer afsonderlik gebruik, nie een oorskry nie.

(c) 'n Anti-oksideermiddel mag nie—

(i) meer as 3 mg/kg arseen;

(ii) meer as 10 mg/kg lood;

(iii) meer as 50 mg/kg koper en sink gesamentlik (waarvan die sinkinhoud egter nie hoër as 25 mg/kg mag wees nie); of

(iv) enige ander stowwe wat vir die menslike gesondheid skadelik is, bevat nie.

(4) Voedingsmiddels wat gedeeltelik saamgestel word van voedingsmiddels waarin geen bederfwerende middel of anti-oksideermiddel geoorloof is nie, en gedeeltelik van voedingsmiddels waarin 'n bederfwerende middel of anti-oksideermiddel wel geoorloof is, mag nie 'n groter hoeveelheid bederfwerende middel of anti-oksideermiddel bevat as wat voorkom as gevolg van die toevoeging van die voedingsmiddel waarin 'n bederfwerende middel of anti-oksideermiddel geoorloof is nie.

(5) Elke pakket wat 'n bederfwerende middel of anti-oksideermiddel bevat wat vir gebruik in 'n voedingsmiddel bedoel is, moet van 'n etiket voorsien wees waarop die samestelling daarvan, en, in die geval van swaweldioksiedsamestellings, die persentasie swaweldioksied wat die inhoud sal oplewer, duidelik vermeld word.

(6) Niemand mag as bederfwerende middel of anti-oksideermiddel, 'n bederfwerende middel of anti-oksideermiddel vir gebruik in voedingsmiddels adverteer, verkoop of gebruik wat nie in kolom II van of Aanhangsel A of Aanhangsel B, na gelang van die geval, gespesifiseer word nie.

(7) Indien die berokingsproses aangewend word of indien 'n rookoplossing bygevoeg word, moet die rook of rookoplossings afkomstig wees van hout of houtagtige plantaardige materiaal in die natuurlike toestand. Rook of rookoplossings wat verkry word van hout of houtagtige plantaardige materiaal wat geïmpregneer, gekleur, gegom, geverf, bedek of op enige ander wyse behandel is sodat stowwe wat vir die menslike gesondheid skadelik is, afgegee kan word, is nie toelaatbaar nie.”.

Regulasie 5 van die regulasies kragtens die herroepe Wet op Voedingsmiddels, Medisyne en Ontsmettingsmiddels, 1929 (Wet 13 van 1929), gepubliseer by Goewermentskennisgewing 575 van 28 Maart 1930, soos gewysig, word hierby herroep met ingang van die datum van inwerkingtreding van die bepalings van hierdie kennisgewing.



## ANNEXURE A

| I<br>Foodstuffs                                                                         | II<br>Preservative                                | III<br>Quantity permitted<br>mg/kg or mg/l      |
|-----------------------------------------------------------------------------------------|---------------------------------------------------|-------------------------------------------------|
| Coffee extract (or coffee and chicory extract), liquid..                                | Methyl-p-hydroxy benzoate.....                    | 1 000                                           |
|                                                                                         | Propyl-p-hydroxy benzoate.....                    | 1 000                                           |
|                                                                                         | Sorbic acid.....                                  | 600                                             |
|                                                                                         | Sulphur dioxide.....                              | 500                                             |
| Coffee extract, solid.....                                                              | Sulphur dioxide.....                              | 500                                             |
| Desserts, refrigerated.....                                                             | Sorbic acid.....                                  | 1 000                                           |
| Essences and colour solutions for household use.....                                    | Benzoic acid.....                                 | 1 000                                           |
|                                                                                         | Parahydroxybenzoic acid, methyl and propyl esters | 1 000                                           |
| Flour confectionery.....                                                                | Propionic acid.....                               | 1 000                                           |
|                                                                                         | Sodium metabisulphite.....                        | 100 (calculated as sulphur dioxide).            |
|                                                                                         | Sorbic acid.....                                  | 1 000                                           |
| Fruit:                                                                                  |                                                   |                                                 |
| Crystallised glacé or cured fruit and candied peel..                                    | Sulphur dioxide.....                              | 100                                             |
| Dried fruit, including raisins and sultanas.....                                        | Sulphur dioxide.....                              | 2 000                                           |
|                                                                                         | Sorbic acid.....                                  | 600                                             |
| Fresh fruit and fresh fruit pulp.....                                                   | Benzoic acid.....                                 | 600                                             |
|                                                                                         | Sorbic acid.....                                  | 600                                             |
|                                                                                         | Sulphur dioxide.....                              | 1 500                                           |
| Gelatin, edible.....                                                                    | Sulphur dioxide.....                              | 1 000                                           |
| Jam and marmalade:                                                                      |                                                   |                                                 |
| Jam, fruit preserves and jellies.....                                                   | Sulphur dioxide.....                              | 40                                              |
|                                                                                         | Benzoic acid.....                                 | 400                                             |
|                                                                                         | Parahydroxybenzoic acid, methyl and propyl esters | 400                                             |
|                                                                                         | Sorbic acid.....                                  | 400                                             |
| Citrus marmalade.....                                                                   | Sulphur dioxide.....                              | 40                                              |
|                                                                                         | Sorbic acid.....                                  | 250                                             |
| Margarine.....                                                                          | Benzoic acid.....                                 | 1 000                                           |
|                                                                                         | Sorbic acid.....                                  | 1 000                                           |
| Marine food:                                                                            |                                                   |                                                 |
| Caviar (sturgeon eggs) and other fish eggs, not smoked                                  | Hexamethylenetetramine.....                       | 1 000 when product is marketed.                 |
| Fish pastes.....                                                                        | Benzoic acid.....                                 | 500                                             |
|                                                                                         | Sorbic acid.....                                  | 500                                             |
|                                                                                         | Methyl-p-hydroxy benzoate.....                    | 1 000                                           |
|                                                                                         | Propyl-p-hydroxy benzoate.....                    | 1 000                                           |
|                                                                                         | Pimaricin.....                                    | 6                                               |
| Fish roe and spawn which has been cooked, cured and/or smoked                           | Benzoic acid.....                                 | 750                                             |
| Fish sausages and manufactured fish products with the exception of canned fish products | Pimaricin.....                                    | 6                                               |
|                                                                                         | Sulphur dioxide.....                              | 450                                             |
|                                                                                         | Benzoic acid.....                                 | 700                                             |
|                                                                                         | Pimaricin.....                                    | 6                                               |
| Fish, smoked and dried.....                                                             | Benzoic acid.....                                 | 200                                             |
|                                                                                         | Sorbic acid.....                                  | 600                                             |
| Fresh fish.....                                                                         | Benzoic acid.....                                 | 100                                             |
| Quick frozen lobsters.....                                                              | Sulphur dioxide.....                              | 30 in the raw product.                          |
|                                                                                         | Pimaricin.....                                    | 6                                               |
| Quick frozen shrimps or prawns (raw product)....                                        | Sulphur dioxide.....                              | 30 in the final product.                        |
| Semi-preserved fish and fishery products with a pH of more than 4,5                     | Hexamethylenetetramine.....                       | 50 when product is marketed.                    |
| Mayonnaise, salad cream, salad dressing and French dressing                             | Sorbic acid.....                                  | 600                                             |
| Meat products:                                                                          | Benzoic acid.....                                 | 600                                             |
| Biltong.....                                                                            | Sorbic acid.....                                  | 2 000                                           |
|                                                                                         | Potassium and sodium nitrate.....                 | 200 total nitrate, expressed as sodium nitrate. |
|                                                                                         | Potassium and sodium nitrite.....                 | 160 total nitrite, expressed as sodium nitrite. |
| Canned chopped meat.....                                                                | Potassium and sodium nitrate.....                 | 200 total nitrate, expressed as sodium nitrate. |
|                                                                                         | Potassium and sodium nitrite.....                 | 50 total nitrite, expressed as sodium nitrite.  |
|                                                                                         | Pimaricin.....                                    | 6                                               |
| Canned corned beef.....                                                                 | Potassium and sodium nitrate.....                 | 200 total nitrate, expressed as sodium nitrate. |
|                                                                                         | Potassium and sodium nitrite.....                 | 50 total nitrite, expressed as sodium nitrite.  |
|                                                                                         | Pimaricin.....                                    | 6                                               |
| Cold, smoked, manufactured sausages.....                                                | Sorbic acid.....                                  | 400                                             |
|                                                                                         | Pimaricin.....                                    | 6                                               |
| Cooked cured hams.....                                                                  | Potassium and sodium nitrate.....                 | 200 total nitrate, expressed as sodium nitrate. |
|                                                                                         | Potassium and sodium nitrite.....                 | 160 total nitrite, expressed as sodium nitrite. |
|                                                                                         | Pimaricin.....                                    | 6                                               |
| Cooked cured luncheon meat.....                                                         | Potassium and sodium nitrate.....                 | 200 total nitrate, expressed as sodium nitrate. |
|                                                                                         | Potassium and sodium nitrite.....                 | 160 total nitrite, expressed as sodium nitrite. |
|                                                                                         | Pimaricin.....                                    | 6                                               |
| Cooked cured pork shoulder.....                                                         | Potassium and sodium nitrate.....                 | 200 total nitrate, expressed as sodium nitrate. |

| I<br>Foodstuffs                                                                                   | II<br>Preservative                             | III<br>Quantity permitted<br>mg/kg or mg/l                                         |
|---------------------------------------------------------------------------------------------------|------------------------------------------------|------------------------------------------------------------------------------------|
| Frozen cooked meat pie fillings.....                                                              | Potassium and sodium nitrite.....              | 160 total nitrite, expressed as sodium nitrite.                                    |
|                                                                                                   | Pimaricin.....                                 | 6                                                                                  |
|                                                                                                   | Sorbic acid.....                               | 400                                                                                |
|                                                                                                   | Pimaricin.....                                 | 6                                                                                  |
| Meat pastries, frozen, raw.....                                                                   | Sorbic acid.....                               | 400                                                                                |
|                                                                                                   | Potassium and sodium nitrite.....              | 160 total nitrite, expressed as sodium nitrite.                                    |
|                                                                                                   | Potassium and sodium nitrate.....              | 200 total nitrate, expressed as sodium nitrate.                                    |
|                                                                                                   | Sulphur dioxide.....                           | 450                                                                                |
| Manufactured meat products, with the exception of<br>canned meat products                         | Benzoic acid.....                              | 750                                                                                |
|                                                                                                   | Pimaricin.....                                 | 500 on the casing, 6 in the contents.                                              |
|                                                                                                   | Potassium and sodium nitrite.....              | 160 total nitrite, expressed as sodium nitrite.                                    |
|                                                                                                   | Potassium and sodium nitrate.....              | 200 total nitrate, expressed as sodium nitrate.                                    |
| Processed meat products.....                                                                      | Sulphur dioxide.....                           | 450                                                                                |
|                                                                                                   | Benzoic acid.....                              | 750                                                                                |
|                                                                                                   | Pimaricin.....                                 | 500 on the casing, 6 in the contents.                                              |
|                                                                                                   | Potassium and sodium nitrite.....              | 160 total nitrite, expressed as sodium nitrite.                                    |
| Sausages and sausage meat.....                                                                    | Potassium and sodium nitrate.....              | 200 total nitrate, expressed as sodium nitrate.                                    |
|                                                                                                   | Sulphur dioxide.....                           | 450                                                                                |
|                                                                                                   | Benzoic acid.....                              | 750                                                                                |
|                                                                                                   | Pimaricin.....                                 | 500 on the casing, 6 in the contents.                                              |
| Milk products:                                                                                    |                                                |                                                                                    |
|                                                                                                   | Sorbic acid.....                               | 1 000                                                                              |
|                                                                                                   | Pimaricin.....                                 | 2 in the rind without plastic coating.                                             |
|                                                                                                   |                                                | 500 in the plastic coating.                                                        |
| Cheddar cheese.....                                                                               |                                                | 10 in the contents.                                                                |
|                                                                                                   | Nisin (pure).....                              | 12,5 equal 500 i.u./g.                                                             |
|                                                                                                   | Potassium and sodium nitrate.....              | 200 mg/l of the milk used, singly or in combination, calculated as sodium nitrate. |
|                                                                                                   |                                                | Not specified (residue destroyed by using catalase).                               |
| Cheese (except as otherwise specified).....                                                       | Hydrogen peroxide.....                         | GMP                                                                                |
|                                                                                                   | Hexamethylenetetramine.....                    | 2 000                                                                              |
|                                                                                                   | Sulphur dioxide.....                           | 2 in the rind without plastic coating.                                             |
|                                                                                                   | Pimaricin.....                                 | 500 in the plastic coating.                                                        |
| Cheese preparations, cheese spreads and soft cheese                                               | Propionic acid.....                            | 10 in the contents.                                                                |
|                                                                                                   | Calcium sorbate.....                           | GMP                                                                                |
|                                                                                                   | Benzoic acid.....                              | Carried over from enzyme preparations.                                             |
|                                                                                                   |                                                | Carried over from enzyme preparations.                                             |
| Cheshire cheese.....                                                                              | Benzoic acid.....                              | 600                                                                                |
|                                                                                                   | Propionic acid and its Ca, K and Na salts..... | 1 000                                                                              |
|                                                                                                   | Sorbic acid.....                               | 1 000                                                                              |
|                                                                                                   | Sodium diacetate.....                          | 1 500                                                                              |
| Cottage cheese and cream cheese.....                                                              | Pimaricin.....                                 | 10                                                                                 |
|                                                                                                   | Sorbic acid.....                               | 1 000                                                                              |
|                                                                                                   | Pimaricin.....                                 | 2 in the rind without plastic coating.                                             |
|                                                                                                   |                                                | 500 in the plastic coating.                                                        |
| Hard grating cheese.....                                                                          | Sorbic acid.....                               | 10 in the contents.                                                                |
|                                                                                                   | Pimaricin.....                                 | 1 000                                                                              |
|                                                                                                   |                                                | 10                                                                                 |
|                                                                                                   |                                                | 3 000                                                                              |
| Process cheese products.....                                                                      | Pimaricin.....                                 | 2 in the rind without plastic coating.                                             |
|                                                                                                   | Benzoic acid.....                              | 500 in the plastic coating.                                                        |
|                                                                                                   | Nisin (pure).....                              | 10 in the contents.                                                                |
|                                                                                                   | Propionic acid and its Ca, K and Na salts..... | 600                                                                                |
| Various cheeses (Edam, Gouda, Tilsiter, Limburger)                                                | Sorbic acid.....                               | 12,5 equals 500 i.u./g.                                                            |
|                                                                                                   | Sodium diacetate.....                          | 2 000                                                                              |
|                                                                                                   | Pimaricin.....                                 | 2 000                                                                              |
|                                                                                                   | Potassium and sodium nitrate.....              | 1 500                                                                              |
| Yoghurt.....                                                                                      | Pimaricin.....                                 | 10                                                                                 |
|                                                                                                   |                                                | 200                                                                                |
|                                                                                                   |                                                | 2 in the rind without plastic coating.                                             |
|                                                                                                   |                                                | 500 in the plastic coating.                                                        |
| Pastry (dough), raw, frozen                                                                       |                                                | 10 in the contents                                                                 |
|                                                                                                   | Sorbic acid.....                               | 1 000                                                                              |
|                                                                                                   | Pimaricin.....                                 | 10                                                                                 |
|                                                                                                   | Sorbic acid.....                               | 400                                                                                |
| Pickles, sauces and chutneys:                                                                     |                                                |                                                                                    |
|                                                                                                   | Pickled cucumbers.....                         | Benzoic acid..... 1 000                                                            |
|                                                                                                   |                                                | Sorbic acid..... 1 000                                                             |
|                                                                                                   |                                                | Methyl-p-hydroxy benzoate..... 1 000                                               |
| Pickles (excluding pickled cucumbers), sauces,<br>chutneys, tomato ketchup, paste, pulp and puree |                                                | Propyl-p-hydroxy benzoate..... 1 000                                               |
|                                                                                                   |                                                | Sorbic acid..... 600                                                               |
|                                                                                                   |                                                | Sulphur dioxide..... 500                                                           |
|                                                                                                   |                                                | Benzoic acid..... 600                                                              |



| I<br>Foodstuffs                                                                                                                  | II<br>Preservative             | III<br>Quantity permitted<br>mg/kg or mg/l        |
|----------------------------------------------------------------------------------------------------------------------------------|--------------------------------|---------------------------------------------------|
| Table olives, including stuffed olives or specialties that are either not fully cured or are not preserved by heat sterilization | Benzoic acid.....              | 1 000                                             |
| Soft drinks and beverages:                                                                                                       | Sorbic acid.....               | 500                                               |
| Beverage concentrates, prepared from wheat and other cereals                                                                     | Benzoic acid.....              | 600                                               |
| Black currant juice.....                                                                                                         | Sulphur dioxide.....           | 10                                                |
| Soft drinks.....                                                                                                                 | Pimaricin.....                 | 5                                                 |
|                                                                                                                                  | Sulphur dioxide.....           | 120                                               |
|                                                                                                                                  | Benzoic acid.....              | 400                                               |
|                                                                                                                                  | Sorbic acid.....               | 250                                               |
| Fruit juices, not otherwise specified.....                                                                                       | Benzoic acid.....              | 600                                               |
|                                                                                                                                  | Propyl-p-hydroxy benzoate..... | 1 000                                             |
|                                                                                                                                  | Methyl-p-hydroxy benzoate..... | 1 000                                             |
|                                                                                                                                  | Sulphur dioxide.....           | 450                                               |
|                                                                                                                                  | Sorbic acid.....               | 600                                               |
| Pineapple juice.....                                                                                                             | Pimaricin.....                 | 5                                                 |
|                                                                                                                                  | Sulphur dioxide.....           | 10                                                |
| Sacramental wine prepared from unfermented grape juice                                                                           | Pimaricin.....                 | 5                                                 |
| Starches, including modified starches.....                                                                                       | Benzoic acid.....              | 2 750                                             |
| Sugars and syrups:                                                                                                               | Pimaricin.....                 | 5                                                 |
| Liquid glucose.....                                                                                                              | Sulphur dioxide.....           | 100                                               |
| Dextrose anhydrous.....                                                                                                          | Sulphur dioxide.....           | 400                                               |
| Dextrose monohydrate.....                                                                                                        | Sulphur dioxide.....           | 20                                                |
| Powdered glucose for the manufacture of sugar confectionery only                                                                 | Sulphur dioxide.....           | 20                                                |
| Glucose syrup and powdered glucose.....                                                                                          | Sulphur dioxide.....           | 150                                               |
| Liquid glucose for the manufacture of sugar confectionery only                                                                   | Sulphur dioxide.....           | 40                                                |
| Powdered dextrose.....                                                                                                           | Sulphur dioxide.....           | 400                                               |
| Powdered sugar.....                                                                                                              | Sulphur dioxide.....           | 20 (residue resulting from the dextrose used).    |
| Refined sugar.....                                                                                                               | Sulphur dioxide.....           | 20 (residue resulting from the white sugar used). |
| Soft sugars.....                                                                                                                 | Sulphur dioxide.....           | 20                                                |
| Vinegar.....                                                                                                                     | Sulphur dioxide.....           | 40                                                |
| Canned foodstuffs, not otherwise specified.....                                                                                  | Sulphur dioxide.....           | 100                                               |
|                                                                                                                                  | Pimaricin.....                 | 5                                                 |

## ANNEXURE B

| I<br>Foodstuff                                                                                                                                 | II<br>Antioxidant                                           | III<br>Maximum level<br>mg/kg or mg/l                                                           |
|------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------|-------------------------------------------------------------------------------------------------|
| Fats and oils:                                                                                                                                 | Butylated hydroxyanisole (BHA).....                         | 200                                                                                             |
| Butterfat not intended for direct consumption or use in reconstituted milk or reconstituted milk products                                      | Butylated hydroxytoluene (BHT).....                         | 200                                                                                             |
|                                                                                                                                                | Propyl, octyl and dodecyl gallates.....                     | 100                                                                                             |
| Essential oils.....                                                                                                                            | Tertiary butylhydroquinone (TBHQ).....                      | 200                                                                                             |
|                                                                                                                                                | Butylated hydroxyanisole (BHA).....                         | 200                                                                                             |
|                                                                                                                                                | Butylated hydroxytoluene (BHT).....                         | 200                                                                                             |
| Low erucic acid rapeseed oil, edible fats and oils, excluding butterfat and margarine                                                          | Ascorbyl palmitate and stearate.....                        | 200                                                                                             |
|                                                                                                                                                | Butylated hydroxyanisole (BHA).....                         | 200                                                                                             |
|                                                                                                                                                | Butylated hydroxytoluene (BHT).....                         | 200                                                                                             |
|                                                                                                                                                | Propyl, octyl and dodecyl gallates.....                     | 100                                                                                             |
|                                                                                                                                                | Tertiary butylhydroquinone (TBHQ).....                      | 200                                                                                             |
|                                                                                                                                                | Phosphoric acid.....                                        | 100                                                                                             |
|                                                                                                                                                | Isopropyl citrate mixture (including monoisopropyl citrate) |                                                                                                 |
|                                                                                                                                                | Monoglyceride citrate.....                                  | 200                                                                                             |
|                                                                                                                                                | Thiodipropionate, dilauryl.....                             | GMP                                                                                             |
|                                                                                                                                                | Citric acid, sodium citrate.....                            |                                                                                                 |
|                                                                                                                                                | Alpha tocopherol.....                                       |                                                                                                 |
|                                                                                                                                                | Tocopherols, mixed concentrate                              |                                                                                                 |
| Margarine.....                                                                                                                                 | Ascorbyl palmitate and stearate.....                        | 200                                                                                             |
|                                                                                                                                                | Butylated hydroxyanisole (BHA).....                         | 200                                                                                             |
|                                                                                                                                                | Butylated hydroxytoluene (BHT).....                         | 200                                                                                             |
|                                                                                                                                                | Propyl, octyl and dodecyl gallates.....                     | 100                                                                                             |
|                                                                                                                                                | Tertiary butylhydroquinone (TBHQ).....                      | 200                                                                                             |
|                                                                                                                                                | Isopropyl citrate mixture (including monoisopropyl citrate) | 100                                                                                             |
|                                                                                                                                                | Alpha-Tocopherol, tocopherols, mixed concentrate            | GMP                                                                                             |
| Refined olive oil, refined olive-residue oil and blends of virgin and refined olive oils and mixtures of virgin and refined olive-residue oils | Alpha-Tocopherol.....                                       | 200 total alpha-tocopherol for the purposes of restoring natural tocopherol lost in processing. |
| Fruit, fruit juices and nectars:                                                                                                               |                                                             |                                                                                                 |
| Apple juice.....                                                                                                                               | L-Ascorbic acid.....                                        | GMP                                                                                             |
| Apricot, peach and pear nectars.....                                                                                                           | L-Ascorbic acid.....                                        | GMP                                                                                             |
| Canned fruit cocktail.....                                                                                                                     | L-Ascorbic acid.....                                        | 500                                                                                             |
| Canned peaches.....                                                                                                                            | L-Ascorbic acid.....                                        | 550                                                                                             |

| I<br>Foodstuff                                                              | II<br>Antioxidant                                                      | III<br>Maximum level<br>mg/kg or mg/l                                                                               |
|-----------------------------------------------------------------------------|------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------|
| Canned tropical fruit salad.....                                            | L-Ascorbic acid.....                                                   | 700                                                                                                                 |
| Concentrated apple juice.....                                               | L-Ascorbic acid.....                                                   | GMP                                                                                                                 |
| Concentrated grape juice.....                                               | L-Ascorbic acid.....                                                   | GMP                                                                                                                 |
| Grape juice.....                                                            | L-Ascorbic acid.....                                                   | 40                                                                                                                  |
| Quick frozen peaches.....                                                   | L-Ascorbic acid.....                                                   | 750                                                                                                                 |
| Quick frozen strawberries.....                                              | L-Ascorbic acid.....                                                   | GMP                                                                                                                 |
| Small fruit pulpy nectars.....                                              | L-Ascorbic acid.....                                                   | 400                                                                                                                 |
| Quick frozen fruit salad.....                                               | L-Ascorbic acid.....                                                   | GMP                                                                                                                 |
| Fungi and fungus products.....                                              | Citric acid.....                                                       | 150                                                                                                                 |
| Infants foods:                                                              | L-Ascorbic acid.....                                                   | GMP                                                                                                                 |
| Canned baby foods, cereal-based processed foods<br>for infants and children | L-Ascorbic acid, K and/or Na salts thereof.....                        | GMP                                                                                                                 |
| L-Ascorbic acid                                                             | Ascorbyl palmitate, alpha-tocopherol<br>Tocopherols, mixed concentrate |                                                                                                                     |
| Infant formulae.....                                                        | Ascorbyl palmitate, alpha-tocopherol.....                              | GMP                                                                                                                 |
| Tocopherols, mixed concentrate                                              |                                                                        |                                                                                                                     |
| Jam and marmalade:                                                          |                                                                        |                                                                                                                     |
| Jams, fruit preserves and jellies.....                                      | L-Ascorbic acid.....                                                   | 500                                                                                                                 |
| Marmalade.....                                                              | L-Ascorbic acid.....                                                   | 500                                                                                                                 |
| Marine food:                                                                |                                                                        |                                                                                                                     |
| Canned crab meat.....                                                       | Ethylenediaminetetraacetic acid, calcium disodium<br>salt              | 275                                                                                                                 |
| Canned shrimps or prawns.....                                               | Ethylenediaminetetraacetic acid, calcium disodium<br>salt              | 250                                                                                                                 |
| Quick frozen fillets of cod, haddock flat fish, hake<br>and ocean perch     | L-Ascorbic acid, K and/or Na salts thereof.....                        | 1 000 in the final product, ex-<br>pressed as ascorbic acid<br>(from potassium or sodium<br>ascorbate).             |
| Quick frozen shrimps or prawns (raw products)..                             | L-Ascorbic acid.....                                                   | GMP                                                                                                                 |
|                                                                             | Sodium bisulphite.....                                                 | 30 in the final product, ex-<br>pressed as SO <sub>2</sub> , singly or in<br>combination with other sul-<br>phites. |
| Frozen rock lobster tails.....                                              | Sodium bisulphite.....                                                 | 30 in the final product, ex-<br>pressed as SO <sub>2</sub> , singly or in<br>combination with other sul-<br>phites. |
| Meat products:                                                              | L-Ascorbic acid.....                                                   | GMP                                                                                                                 |
| Canned chopped meat.....                                                    | L-Ascorbic acid.....                                                   | 500                                                                                                                 |
| Canned corned beef.....                                                     | L-Ascorbic acid.....                                                   | 500                                                                                                                 |
| Cooked cured ham.....                                                       | L-Ascorbic acid.....                                                   | 500                                                                                                                 |
| Cooked cured luncheon meat.....                                             | L-Ascorbic acid.....                                                   | 500                                                                                                                 |
| Non-dairy creamer.....                                                      | Butylated hydroxyanisole (BHA).....                                    | 200                                                                                                                 |
|                                                                             | Butylated hydroxytoluene (BHT).....                                    | 200                                                                                                                 |
|                                                                             | Tertiary butylhydroquinone (TBHQ).....                                 | 200                                                                                                                 |
|                                                                             | Stannous chloride.....                                                 | 22                                                                                                                  |
| Soft drinks.....                                                            |                                                                        |                                                                                                                     |
| Vegetables:                                                                 |                                                                        |                                                                                                                     |
| Canned asparagus.....                                                       | L-Ascorbic acid.....                                                   | GMP                                                                                                                 |
| Canned asparagus in glass or fully enamel-lined<br>(lacquered) containers   | Stannous chloride.....                                                 | 25 expressed as SN.                                                                                                 |
| Canned mushrooms.....                                                       | L-Ascorbic acid.....                                                   | GMP                                                                                                                 |
|                                                                             | Ethylenediaminetetraacetic acid, calcium disodium<br>salt              | 200                                                                                                                 |
| Prepared fresh vegetables.....                                              | L-Ascorbic acid.....                                                   | GMP                                                                                                                 |

## ANNEXURE C

## SPECIFIC CRITERIA OF PURITY OF PRESERVATIVES

## GENERAL OBSERVATIONS

- (a) Save as otherwise stated, quantities and percentages are calculated by mass on the anhydrous substance.
- (b) Where the relevant substance is initially not anhydrous and "volatile substances" are involved, water is included among these substances.
- (c) Where the drying period is not specified, this means "dried to constant mass".

## BENZOIC ACID

|                                    |                                                                                                                                                                  |
|------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Appearance.....                    | White crystalline powder.                                                                                                                                        |
| Melting range.....                 | 121,5-123,5 °C, after vacuum drying in a sulphuric acid desiccator.                                                                                              |
| Content.....                       | Not less than 99,5 per cent.                                                                                                                                     |
| Sulphated ash.....                 | Not more than 0,05 per cent.                                                                                                                                     |
| Polycyclic acids.....              | On fractional acidification of a neutralised solution of benzoic acid, the first precipitate shall not have a different melting point from that of benzoic acid. |
| Organic chlorine.....              | Not more than 0,07 per cent corresponding to 0,3 per cent expressed as monochlorobenzoic acid.                                                                   |
| Readily oxidisable substances..... | Pink colour maintained with not more than 0,5 ml of KMnO <sub>4</sub> (0,1N) per g in sulphuric acid solution (0,1N) after one hour, at room temperature.        |



Sulphuric acid test..... A cold solution of 0,5 g of benzoic acid in 5 ml of 94,5-95,5 per cent sulphuric acid should not show a stronger colouring than that of a reference liquid containing 0,2 ml of cobalt chloride TSC\*, 0,3 ml of ferric chloride TSC†, 0,1 ml of copper sulphate TSC‡ and 4,4 ml of water.

\* Cobalt chloride TSC: Dissolve approximately 65 g of cobalt chloride  $\text{CoCl}_2 \cdot 6\text{H}_2\text{O}$  in a sufficient quantity of a mixture of 25 ml hydrochloric acid and 975 ml of water to give a total volume of 1 l. Place exactly 5 ml of this solution in a 250 ml round-bottomed iodine flask, add 5 ml of 3 per cent hydrogen peroxide, then 15 ml of a 20 per cent solution of sodium hydroxide. Boil for 10 minutes, allow to cool, add 2 g of potassium iodide and 20 ml of 25 per cent sulphuric acid. After the precipitate is completely dissolved, titrate the liberated iodine with sodium thiosulphate (0,1N) in the presence of starch TS.§ 1 ml of sodium thiosulphate (0,1N) corresponds to 23,80 mg of  $\text{CoCl}_2 \cdot 6\text{H}_2\text{O}$ . Adjust final volume of solution by the addition of a sufficient quantity of the hydrochloric acid/water mixture to give a solution containing 59,5 mg of  $\text{CoCl}_2 \cdot 6\text{H}_2\text{O}$  per ml.

† Ferric chloride TSC: Dissolve approximately 55 g of ferric chloride in a sufficient quantity of a mixture of 25 ml of hydrochloric acid and 975 ml of water to give a total volume of 1 l. Place 10 ml of this solution in a 250 ml round-bottomed iodine flask, add 15 ml of water and 3 g of potassium iodide; leave the mixture to stand for 15 minutes. Dilute with 100 ml of water then titrate the liberated iodine with sodium thiosulphate (0,1N) in the presence of starch TS.§ 1 ml of sodium thiosulphate (0,1N) corresponds to 27,03 mg of  $\text{FeCl}_3 \cdot 6\text{H}_2\text{O}$ . Adjust the final volume of the solution by the addition of a sufficient quantity of the hydrochloric acid/water mixture to give a solution containing 45,0 mg of  $\text{FeCl}_3 \cdot 6\text{H}_2\text{O}$  per ml.

‡ Copper sulphate TSC: Dissolve approximately 65 g of copper sulphate  $\text{CuSO}_4 \cdot 5\text{H}_2\text{O}$  in a sufficient quantity of a mixture of 25 ml of hydrochloric acid and 975 ml of water to give a total volume of 1 l. Place 10 ml of this solution in a 250 ml round-bottomed iodine flask, add 40 ml of water, 4 ml of acetic acid and 3 g of potassium iodide. Titrate the liberated iodine with sodium thiosulphate (0,1N) in the presence of starch TS.§ 1 ml of sodium thiosulphate (0,1N) corresponds to 24,97 mg of  $\text{CuSO}_4 \cdot 5\text{H}_2\text{O}$ . Adjust the final volume of the solution by the addition of a sufficient quantity of the hydrochloric acid/water mixture to give a solution containing 62,4 mg of  $\text{CuSO}_4 \cdot 5\text{H}_2\text{O}$  per ml.

§ Starch TS: Triturate 0,5 g starch (potato, maize or soluble starch) with 5 ml of water; to the resulting paste add a sufficient quantity of water to give a total volume of 100 ml stirring all the time. Boil for a few minutes, allow to cool, filter. The starch solution should be freshly prepared.

#### CALCIUM BENZOATE

Appearance..... White crystalline powder.  
Melting range of benzoic acid isolated by acidification and not recrystallised 121,5-123,5 °C, after vacuum drying in a sulphuric acid desiccator.  
Content..... Not less than 99 per cent, after drying at 105 °C.  
Volatile substances..... Not more than 17,5 per cent, determined by drying at 105 °C.  
Polycyclic acids..... On fractional acidification of a (neutralised) solution of calcium benzoate, the first precipitate shall not have a different melting range from that of benzoic acid.  
Organic chlorine..... Not more than 0,06 per cent, corresponding to 0,25 per cent expressed as monochlorobenzoic acid.  
Readily oxidisable substances..... Pink colour maintained with not more than 0,5 ml of  $\text{KMnO}_4$  (0,1N) per g in sulphuric acid solution (0,1N) after one hour, at room temperature.  
Degree of acidity or alkalinity..... Neutralisation of 1 g of calcium benzoate in the presence of phenolphthalein shall not require more than 0,25 ml of  $\text{NaOH}$  (0,1N) or  $\text{HCl}$  (0,1N).

#### CALCIUM METABISULPHITE

Appearance..... White powder or yellowish lumps.  
Content..... Not less than 95 per cent of  $\text{CaS}_2\text{O}_5$  and not less than 66 per cent of  $\text{SO}_2$ .  
Iron..... Not more than 35 mg/kg of Fe.  
Selenium..... Not more than 10 mg/kg based on the  $\text{SO}_2$  content.

#### CALCIUM PROPIONATE

Appearance..... White crystalline powder.  
Content..... Not less than 99 per cent, after drying for two hours at 105 °C.  
Volatile substances..... Not more than 4 per cent, determined by drying for two hours at 105 °C.  
Water insolubles..... Not more than 0,3 per cent.  
Readily oxidisable substances..... No trace.  
Iron..... Not more than 30 mg/kg.

#### CALCIUM SORBATE

Appearance..... Fine white crystalline powder showing no change in colour after heating for ninety minutes at 105 °C.  
Melting range of sorbic acid isolated by acidification and not recrystallised 133-135 °C, after vacuum drying in a sulphuric acid desiccator.  
Content..... Not less than 98 per cent, after vacuum drying for four hours in a sulphuric acid desiccator.  
Volatile substances..... Not more than 2 per cent, determined by vacuum drying in a sulphuric acid desiccator.  
Aldehydes..... Not more than 0,1 per cent, calculated as formaldehyde.

#### HEXAMETHYLENETETRAMINE

Appearance..... Colourless or white crystalline powder.  
Content..... Not less than 99 per cent  $\text{C}_6\text{H}_{12}\text{N}_4$ .  
Loss on drying..... Not more than 0,5 per cent after drying at 105 °C in vacuum over phosphorus pentoxide for two hours.  
Sublimation point..... Sublimes at about 260 °C.  
Sulphated ash..... Not more than 0,05 per cent.  
Sulphates..... Not more than 0,005 per cent, expressed as  $\text{SO}_4$ .  
Chlorides..... Not more than 0,005 per cent expressed as Cl.

#### N-PROPYL P-HYDROXYBENZOATE

Appearance..... White crystalline powder.  
Melting point..... 95-97 °C after drying for two hours at 80 °C.  
Content..... Not less than 99,5 per cent, after drying for two hours at 80 °C.  
Sulphated ash..... Not more than 0,05 per cent.  
Free acids..... Not more than 0,35 per cent, expressed as p-hydroxybenzoic acid.  
Salicylic acid..... Not more than 0,1 per cent.

#### POTASSIUM BENZOATE

Appearance..... White crystalline powder.  
Melting range of benzoic acid isolated by acidification and not recrystallised 121,5-123,5 °C, after vacuum drying in a sulphuric acid desiccator.  
Content..... Not less than 99 per cent, after drying at 105 °C.  
Volatile substances..... Not more than 26,5 per cent, determined by drying at 105 °C.  
Polycyclic acids..... On fractional acidification of a (neutralised) solution of potassium benzoate the first precipitate shall not have a different melting range from that of benzoic acid.

|                                      |                                                                                                                                                         |
|--------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------|
| Organic chlorine.....                | Not more than 0,06 per cent, corresponding to 0,25 per cent expressed as monochloro-benzoic acid.                                                       |
| Readily oxidisable substances.....   | Pink colour maintained with not more than 0,5 ml of $\text{KMnO}_4$ (0,1N) per g in sulphuric acid solution (0,1N) after one hour, at room temperature. |
| Degree of acidity or alkalinity..... | Neutralisation of 1 g of potassium benzoate in the presence of phenolphthalein shall not require more than 0,25 ml of NaOH (0,1N) or HCl (0,1N).        |

**POTASSIUM METABISULPHITE**

|                 |                                                                                                                  |
|-----------------|------------------------------------------------------------------------------------------------------------------|
| Appearance..... | Colourless crystals or white crystalline powder.                                                                 |
| Content.....    | Not less than 95 per cent of $\text{K}_2\text{S}_2\text{O}_5$ and not less than 54,7 per cent of $\text{SO}_2$ . |
| Iron.....       | Not more than 30 mg/kg of Fe.                                                                                    |
| Selenium.....   | Not more than 10 mg/kg based on the $\text{SO}_2$ content.                                                       |

**POTASSIUM NITRITE**

|                                                                        |                                                                        |
|------------------------------------------------------------------------|------------------------------------------------------------------------|
| Appearance.....                                                        | White or slightly yellow deliquescent granules.                        |
| Content.....                                                           | Not less than 95 per cent after drying for four hours over silica gel. |
| pH (5 per cent solution in carbon dioxide-free and ammonia-free water) | Not less than 6,0 and not more than 9,0.                               |

**POTASSIUM SORBATE**

|                                                                                |                                                                                               |
|--------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------|
| Appearance.....                                                                | White crystalline powder showing no change in colour after heating for 90 minutes at 105 °C.  |
| Melting range of sorbic acid isolated by acidification and not recrystallised. | 133–135 °C, after vacuum drying in a sulphuric acid desiccator.                               |
| Content.....                                                                   | Not less than 99 per cent, after vacuum drying for four hours in a sulphuric acid desiccator. |
| Volatile substances.....                                                       | Not more than 1 per cent, determined by vacuum drying in a sulphuric acid desiccator.         |
| Aldehydes.....                                                                 | Not more than 0,1 per cent, calculated as formaldehyde.                                       |

**PROPIONIC ACID\***

|                              |                                                        |
|------------------------------|--------------------------------------------------------|
| Appearance.....              | Colourless or slightly yellowish liquid.               |
| Content.....                 | Not less than 99 per cent.                             |
| Non-volatile substances..... | Not more than 0,05 per cent.                           |
| Aldehydes.....               | Not more than 0,1 per cent, expressed as formaldehyde. |
| Iron.....                    | Not more than 30 mg/kg.                                |

**SODIUM BENZOATE**

|                                                                                |                                                                                                                                                                       |
|--------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Appearance.....                                                                | White crystalline powder.                                                                                                                                             |
| Melting range of benzoic acid isolated by acidification and not recrystallised | 121,5–123,5 °C, after vacuum drying in a sulphuric acid desiccator.                                                                                                   |
| Content.....                                                                   | Not less than 99,5 per cent, after drying for four hours at 105 °C.                                                                                                   |
| Volatile substances.....                                                       | Not more than 1 per cent, determined by drying for four hours at 105 °C.                                                                                              |
| Polycyclic acids.....                                                          | On fractional acidification of a (neutralised) solution of sodium benzoate, the first precipitate shall not have a different melting range from that of benzoic acid. |
| Organic chlorine.....                                                          | Not more than 0,06 per cent, corresponding to 0,25 per cent, expressed as monochloro-benzoic acid.                                                                    |
| Readily oxidisable substances.....                                             | Pink colour maintained with not more than 0,5 ml of $\text{KMnO}_4$ (0,1N) per g in sulphuric acid solution (0,1N) after one hour, at room temperature.               |
| Degree of acidity of alkalinity.....                                           | Neutralisation of 1 g of sodium benzoate, in the presence of phenolphthalein, shall not require more than 0,25 ml of NaOH (0,1N) or HCl (0,1N).                       |

**SODIUM METABISULPHITE**

|                 |                                                                                                                 |
|-----------------|-----------------------------------------------------------------------------------------------------------------|
| Appearance..... | Colourless crystals or white crystalline powder.                                                                |
| Content.....    | Not less than 95 per cent of $\text{Na}_2\text{S}_2\text{O}_5$ and not less than 64 per cent of $\text{SO}_2$ . |
| Iron.....       | Not more than 35 mg/kg of Fe.                                                                                   |
| Selenium.....   | Not more than 10 mg/kg, based on the $\text{SO}_2$ content.                                                     |

**SODIUM NITRATE**

|                          |                                                           |
|--------------------------|-----------------------------------------------------------|
| Appearance.....          | White crystalline slightly hygroscopic powder.            |
| Content.....             | Not less than 99 per cent, after drying at 105 °C.        |
| Volatile substances..... | Not more than 1 per cent, determined by drying at 105 °C. |
| Nitrites.....            | Not more than 30 mg/kg, expressed as $\text{NaNO}_2$ .    |

**SODIUM NITRITE**

|                 |                                                                                                                                               |
|-----------------|-----------------------------------------------------------------------------------------------------------------------------------------------|
| Appearance..... | White crystalline powder or yellowish lumps.                                                                                                  |
| Content.....    | Not less than 98 per cent, after vacuum drying in a sulphuric acid desiccator; the remainder shall consist almost entirely of sodium nitrite. |
| Water.....      | Not more than 1 per cent.                                                                                                                     |

**SODIUM N-PROPYL P-HYDROXYBENZOATE**

|                                                                         |                                                                                       |
|-------------------------------------------------------------------------|---------------------------------------------------------------------------------------|
| Appearance.....                                                         | White or almost white crystalline hygroscopic powder.                                 |
| Melting range of ester isolated by acidification and not recrystallised | 94–97 °C after vacuum drying in a sulphuric acid desiccator.                          |
| Content: Propyl ester of p-hydroxybenzoic acid                          | Not less than 85 per cent, after vacuum drying in a sulphuric acid desiccator.        |
| Volatile substances.....                                                | Not more than 5 per cent, determined by vacuum drying in a sulphuric acid desiccator. |
| Sulphated ash.....                                                      | 34 per cent to 36 per cent.                                                           |
| pH.....                                                                 | pH of 0,1 per cent aqueous solution shall be between 9,8 and 10,2.                    |
| Salicylic acid.....                                                     | Not more than 0,1 per cent.                                                           |

**SODIUM PROPIONATE**

|                                    |                                                                         |
|------------------------------------|-------------------------------------------------------------------------|
| Appearance.....                    | White crystalline powder.                                               |
| Content.....                       | Not less than 99 per cent, after drying for two hours at 105 °C.        |
| Volatile substances.....           | Not more than 4 per cent, determined by drying for two hours at 105 °C. |
| Water insolubles.....              | Not more than 0,3 per cent.                                             |
| Readily oxidisable substances..... | No trace.                                                               |
| Iron.....                          | Not more than 30 mg/kg.                                                 |

**SODIUM SORBATE**

|                                                                               |                                                                                               |
|-------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------|
| Appearance.....                                                               | White crystalline powder showing no change after heating for 90 minutes at 105 °C.            |
| Melting range of sorbic acid isolated by acidification and not recrystallised | 133–135 °C, after vacuum drying in a sulphuric acid desiccator.                               |
| Content.....                                                                  | Not less than 99 per cent, after vacuum drying for four hours in a sulphuric acid desiccator. |
| Volatile substances.....                                                      | Not more than 1 per cent, determined by vacuum drying in a sulphuric acid desiccator.         |
| Aldehydes.....                                                                | Not more than 0,1 per cent, calculated as formaldehyde.                                       |

\* The specification refers to anhydrous propionic acid; for aqueous solutions calculate values corresponding to their propionic acid content.



## SODIUM SULPHITE

(anhydrous or heptahydrate)

|                         |                                                                                                                 |
|-------------------------|-----------------------------------------------------------------------------------------------------------------|
| Appearance.....         | White crystalline powder or colourless crystals.                                                                |
| Content: Anhydrous..... | Not less than 95 per cent of $\text{Na}_2\text{S}_2\text{O}_3$ and not less than 48 per cent of $\text{SO}_2$ . |
| Heptahydrate.....       | Not less than 48 per cent of $\text{Na}_2\text{S}_2\text{O}_3$ and not less than 24 per cent of $\text{SO}_2$ . |
| Thiosulphate.....       | Not more than 0,1 per cent of $\text{Na}_2\text{S}_2\text{O}_3$ , based on the $\text{SO}_2$ content.           |
| Iron.....               | Not more than 50 mg/kg expressed as Fe, based on the $\text{SO}_2$ content.                                     |
| Selenium.....           | Not more than 10 mg/kg, based on the $\text{SO}_2$ content.                                                     |

## SORBIC ACID

|                          |                                                                                               |
|--------------------------|-----------------------------------------------------------------------------------------------|
| Appearance.....          | White crystalline powder showing no change in colour after heating for 90 minutes at 105 °C.  |
| Melting range.....       | 133–135 °C, after vacuum drying for four hours in a sulphuric acid desiccator.                |
| Content.....             | Not less than 99 per cent, after vacuum drying for four hours in a sulphuric acid desiccator. |
| Volatile substances..... | Not more than 3 per cent, determined by drying for 24 hours in a sulphuric acid desiccator.   |
| Sulphated ash.....       | Not more than 0,2 per cent.                                                                   |
| Aldehydes.....           | Not more than 0,1 per cent calculated as formaldehyde.                                        |

## SULPHUR DIOXIDE

|                                               |                              |
|-----------------------------------------------|------------------------------|
| Appearance.....                               | Colourless gas.              |
| Content.....                                  | Not less than 99 per cent.   |
| Non-volatile substances.....                  | Not more than 0,01 per cent. |
| Sulphur trioxide.....                         | Not more than 0,1 per cent.  |
| Other gases not normally present in the air.. | No trace.                    |
| Selenium.....                                 | Not more than 10 mg/kg.      |

## AANHANGSEL A

| I<br>Voedingsmiddel                                                                                                                                 | II<br>Bederfwerende middel                          | III<br>Hoeveelheid geoorloof<br>mg/kg of mg/l |
|-----------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------|-----------------------------------------------|
| Asyn.....                                                                                                                                           | Swaweldioksied.....                                 | 100                                           |
| Atjar, sous en blatjang:                                                                                                                            |                                                     |                                               |
| Atjar (uitgesonderd komkommersuurtjies), sous en<br>blatjang, tamatiesous, -pasta, -pulp en -puree                                                  | Metiel-p-hidroksibensoaat.....                      | 1 000                                         |
|                                                                                                                                                     | Propiel-p-hidroksibensoaat.....                     | 1 000                                         |
|                                                                                                                                                     | Sorbiensuur.....                                    | 600                                           |
|                                                                                                                                                     | Swaweldioksied.....                                 | 500                                           |
|                                                                                                                                                     | Bensoësuur.....                                     | 600                                           |
| Komkommersuurtjies.....                                                                                                                             | Bensoësuur.....                                     | 1 000                                         |
|                                                                                                                                                     | Sorbiensuur.....                                    | 1 000                                         |
| Tafelolywe met inbegrip van gevulde olywe of spesi-<br>teite wat of nie heeltemal verduursaam of nie<br>deur hittesterilisering gepreserveer is nie | Bensoësuur.....                                     | 1 000                                         |
| Banketgebak.....                                                                                                                                    | Sorbiensuur.....                                    | 500                                           |
|                                                                                                                                                     | Natriummetabisulfië.....                            | 100 (bereken as swaweldiok-<br>sied).         |
|                                                                                                                                                     | Propionsuur.....                                    | 1 000                                         |
| Deeg, rou, bevrore.....                                                                                                                             | Sorbiensuur.....                                    | 1 000                                         |
| Essens en kleuroplossings vir huishoudelike gebruik..                                                                                               | Sorbiensuur.....                                    | 400                                           |
|                                                                                                                                                     | Bensoësuur.....                                     | 1 000                                         |
| Gelatin, eetbare.....                                                                                                                               | Parahidroksibensoësuur, metiel- en propielesters... | 1 000                                         |
| Koeldranke en drankes:                                                                                                                              | Swaweldioksied.....                                 | 1 000                                         |
| Drankkonsentrate berei van koring en ander graan-<br>soorte                                                                                         | Bensoësuur.....                                     | 600                                           |
| Koeldrank.....                                                                                                                                      | Swaweldioksied.....                                 | 120                                           |
|                                                                                                                                                     | Bensoësuur.....                                     | 400                                           |
|                                                                                                                                                     | Sorbiensuur.....                                    | 250                                           |
| Vrugtesappe, nie andersins gespesifiseer nie.....                                                                                                   | Bensoësuur.....                                     | 600                                           |
|                                                                                                                                                     | Propiel-p-hidroksibensoaat.....                     | 1 000                                         |
|                                                                                                                                                     | Metiel-p-hidroksibensoaat.....                      | 1 000                                         |
|                                                                                                                                                     | Swaweldioksied.....                                 | 450                                           |
|                                                                                                                                                     | Sorbiensuur.....                                    | 600                                           |
|                                                                                                                                                     | Pimarisien.....                                     | 5                                             |
| Ongegiste druiwesap bedoel om as sakramentele wyn<br>gebruik te word                                                                                | Bensoësuur.....                                     | 2 750                                         |
| Pynappelsap.....                                                                                                                                    | Pimarisien.....                                     | 5                                             |
|                                                                                                                                                     | Swaweldioksied.....                                 | 10                                            |
|                                                                                                                                                     | Pimarisien.....                                     | 5                                             |
| Swartbessiesap.....                                                                                                                                 | Swaweldioksied.....                                 | 10                                            |
|                                                                                                                                                     | Pimarisien.....                                     | 5                                             |
| Koffie-ekstrak: (of koffie-en-sigarei-ekstrak), vloeibaar                                                                                           | Metiel-p-hidroksibensoaat.....                      | 1 000                                         |
|                                                                                                                                                     | Propiel-p-hidroksibensoaat.....                     | 1 000                                         |
|                                                                                                                                                     | Sorbiensuur.....                                    | 600                                           |
|                                                                                                                                                     | Swaweldioksied.....                                 | 500                                           |
|                                                                                                                                                     | Swaweldioksied.....                                 | 500                                           |
| Koffie-ekstrak, solied.....                                                                                                                         | Swaweldioksied.....                                 | 40                                            |
| Konfyt en marmelade:                                                                                                                                | Bensoësuur.....                                     | 400                                           |
| Konfyt, heelkonfyt en jellies.....                                                                                                                  | Parahidroksibensoësuur, metiel- en propielesters    | 400                                           |
|                                                                                                                                                     | Sorbiensuur.....                                    | 400                                           |
|                                                                                                                                                     | Swaweldioksied.....                                 | 40                                            |
| Sitrusmarmelade.....                                                                                                                                | Sorbiensuur.....                                    | 250                                           |
| Margarien.....                                                                                                                                      | Bensoësuur.....                                     | 1 000                                         |
|                                                                                                                                                     | Sorbiensuur.....                                    | 1 000                                         |

| I<br>Voedingsmiddel                                                              | II<br>Bederfwerende middel                                                                                                                                                                          | III<br>Hoeveelheid geoorloof<br>mg/kg of mg/l                                                                                                  |
|----------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------|
| Melkprodukte:<br>Cheddar-kaas.....                                               | Sorbiensuur.....<br>Pimarisien.....                                                                                                                                                                 | 1 000<br>2 in die skil sonder plastiek-<br>bedekking.<br>500 in die plastiekbedekking.<br>10 in die inhoud                                     |
| Cheshire-kaas.....                                                               | Sorbiensuur.....<br>Pimarisien.....                                                                                                                                                                 | 1 000<br>2 in die skil sonder plastiek-<br>bedekking.<br>500 in die plastiekbedekking.<br>10 in die inhoud.                                    |
| Hardekaas.....                                                                   | Sorbiensuur.....<br>Pimarisien.....                                                                                                                                                                 | 3 000<br>2 in die skil sonder plastiek-<br>bedekking.<br>500 in die plastiekbedekking.<br>10 in die inhoud.                                    |
| Kaas (behalwe waar anders aangedui).....                                         | Nisien (suiwer).....<br>Kalium- en natriumnitraat.....                                                                                                                                              | 12,5 is gelyk aan 500 i.e./g.<br>200 mg/l van die melk wat ge-<br>bruik word, afsonderlik of in<br>kombinasie, bereken as na-<br>triumnitraat. |
| Kaas.....                                                                        | Waterstofperoksied.....                                                                                                                                                                             | Nie gespesifiseer nie (residu<br>word vernietig deur die ge-<br>bruik van katalase).                                                           |
|                                                                                  | Heksameteleentetramien.....<br>Swaweldioksied.....<br>Pimarisien.....                                                                                                                               | GVP<br>2 000<br>2 in die skil sonder plastiek-<br>bedekking.<br>500 in die plastiekbedekking.<br>10 in die inhoud.                             |
| Kaaspreparate, kaassmere en sagtekaas.....                                       | Propionsuur.....<br>Kalsiumsorbaat.....<br>Bensoësuur.....<br>Bensoësuur.....<br>Propionsuur en die Ca-, K- en Na-soute daarvan....<br>Sorbiensuur.....<br>Natriumdiasetaat.....<br>Pimarisien..... | GVP<br>Oorgedra van ensiempreparate.<br>Oorgedra van ensiempreparate.<br>600<br>1 000<br>1 000<br>1 500<br>10                                  |
| Maaskaas en roomkaas.....                                                        | Sorbiensuur.....<br>Pimarisien.....                                                                                                                                                                 | 1 000<br>10                                                                                                                                    |
| Proseskaasprodukte.....                                                          | Bensoësuur.....<br>Nisien (suiwer).....<br>Propionsuur en die Ca-, K- en Na-soute daarvan....<br>Sorbiensuur.....<br>Natriumdiasetaat.....<br>Pimarisien.....                                       | 600<br>12,5 is gelyk aan 500 i.e./g.<br>2 000<br>2 000<br>1 500<br>10                                                                          |
| Verskeidenheid kaasoorde (Edam, Gouda, Tilsiter,<br>Limburger).....              | Kalium- en natriumnitraat.....<br>Pimarisien.....                                                                                                                                                   | 200<br>2 in die skil sonder plastiek-<br>bedekking.<br>500 in die plastiekbedekking.<br>10 in die inhoud.                                      |
| Yoghurt.....                                                                     | Sorbiensuur.....<br>Pimarisien.....                                                                                                                                                                 | 1 000<br>10                                                                                                                                    |
| Mayonnaise, slaairoom, slaaisous en Franse slaaisous                             | Bensoësuur.....<br>Sorbiensuur.....                                                                                                                                                                 | 600<br>600                                                                                                                                     |
| Nagereg, verkoel.....                                                            | Sorbiensuur.....                                                                                                                                                                                    | 1 000                                                                                                                                          |
| Seevoedsel:                                                                      | Heksameteleentetramien.....                                                                                                                                                                         | 50 wanneer die produk bemark<br>word.                                                                                                          |
| Gedeeltelik gepreserveerde vis en visprodukte waar-<br>van die pH meer as 4,5 is | Bensoësuur.....<br>Sorbiensuur.....                                                                                                                                                                 | 200<br>600                                                                                                                                     |
| Gerookte en gedroogde vis.....                                                   | Heksameteleentetramien.....                                                                                                                                                                         | 1 000, wanneer die produk be-<br>mark word.                                                                                                    |
| Ongerookte kaviaar (steurviseiers) en ander viseiers                             | Swaweldioksied.....<br>Swaweldioksied.....<br>Pimarisien.....                                                                                                                                       | 30, in die eindproduk.<br>30 in die rou produk.<br>6                                                                                           |
| Snelbevrore garnale of steurgarnale (rou produk)..                               | Bensoësuur.....                                                                                                                                                                                     | 100                                                                                                                                            |
| Snelbevrore krewes.....                                                          | Bensoësuur.....<br>Sorbiensuur.....<br>Metiel-p-hidroksibensoaat.....<br>Propiel-p-hidroksibensoaat.....<br>Pimarisien.....                                                                         | 500<br>500<br>1 000<br>1 000<br>6                                                                                                              |
| Vars vis.....                                                                    | Bensoësuur.....<br>Pimarisien.....                                                                                                                                                                  | 750<br>6                                                                                                                                       |
| Vispastas.....                                                                   | Bensoësuur.....<br>Swaweldioksied.....<br>Pimarisien.....                                                                                                                                           | 700<br>450<br>6                                                                                                                                |
| Stysel, insluitende gemodifiseerde stysel.....                                   | Swaweldioksied.....                                                                                                                                                                                 | 100                                                                                                                                            |
| Suiker en stroop:                                                                | Swaweldioksied.....                                                                                                                                                                                 | 150                                                                                                                                            |
| Verpoeierde glukose alleenlik vir die vervaardiging<br>van suikergoed            | Swaweldioksied.....                                                                                                                                                                                 | 20                                                                                                                                             |
| Geraffineerde suiker.....                                                        | Swaweldioksied.....                                                                                                                                                                                 | 20                                                                                                                                             |
| Dekstroosemonohidraat.....                                                       | Swaweldioksied.....                                                                                                                                                                                 | 400                                                                                                                                            |
| Vloeibare glukose alleenlik vir die vervaardiging van<br>suikergoed              | Swaweldioksied.....                                                                                                                                                                                 | 40                                                                                                                                             |
| Glukosestroop en verpoeierde glukose.....                                        | Swaweldioksied.....                                                                                                                                                                                 |                                                                                                                                                |



| I<br>Voedingsmiddel                                                   | II<br>Bederfwerende middel     | III<br>Hoeveelheid geoorloof<br>mg/kg of mg/l                |
|-----------------------------------------------------------------------|--------------------------------|--------------------------------------------------------------|
| Vloeibare glukose.....                                                | Swaweldioksied.....            | 400                                                          |
| Sagtesuiker.....                                                      | Swaweldioksied.....            | 40                                                           |
| Verpoeierde dekstrose.....                                            | Swaweldioksied.....            | 20 (residu as gevolg van die<br>dekstrose wat gebruik word). |
| Verpoeierde suiker.....                                               | Swaweldioksied.....            | 20 (residu as gevolg van die<br>witsuiker wat gebruik word). |
| Watervrye dekstrose.....                                              | Swaweldioksied.....            | 20                                                           |
| Vleisprodukte:                                                        |                                |                                                              |
| Bevrore gekookte pasteivulsel.....                                    | Sorbiensuur.....               | 400                                                          |
| Biltong.....                                                          | Pimarisien.....                | 6                                                            |
|                                                                       | Sorbiensuur.....               | 2 000                                                        |
|                                                                       | Kalium- en natriumnitraat..... | 200 totale nitraat, uitgedruk as<br>natriumnitraat.          |
|                                                                       | Kalium- en natriumnitriet..... | 160 totale nitriet, uitgedruk as<br>natriumnitriet.          |
| Gekookte gekuurde ham.....                                            | Kalium- en natriumnitraat..... | 200 totale nitraat, uitgedruk as<br>natriumnitraat.          |
|                                                                       | Kalium- en natriumnitriet..... | 160 totale nitriet, uitgedruk as<br>natriumnitriet.          |
| Gekookte gekuurde noenvleis.....                                      | Pimarisien.....                | 6                                                            |
|                                                                       | Kalium- en natriumnitraat..... | 200 totale nitraat, uitgedruk as<br>natriumnitraat.          |
|                                                                       | Kalium- en natriumnitriet..... | 160 totale nitriet, uitgedruk as<br>natriumnitriet.          |
| Gekookte gekuurde varkblad.....                                       | Pimarisien.....                | 6                                                            |
|                                                                       | Kalium- en natriumnitraat..... | 200 totale nitraat, uitgedruk as<br>natriumnitraat.          |
|                                                                       | Kalium- en natriumnitriet..... | 160 totale nitriet, uitgedruk as<br>natriumnitriet.          |
| Geprosesseerde vleisprodukte.....                                     | Pimarisien.....                | 6                                                            |
|                                                                       | Kalium- en natriumnitriet..... | 160 totale nitriet, uitgedruk as<br>natriumnitriet.          |
|                                                                       | Kalium- en natriumnitraat..... | 200 totale nitraat, uitgedruk as<br>natriumnitraat.          |
| Ingemaakte fyngekapte vleis.....                                      | Kalium- en natriumnitraat..... | 200 totale nitraat, uitgedruk as<br>natriumnitraat.          |
|                                                                       | Kalium- en natriumnitriet..... | 50 totale nitriet, uitgedruk as<br>natriumnitriet.           |
| Ingemaakte soutvleis.....                                             | Pimarisien.....                | 6                                                            |
|                                                                       | Kalium- en natriumnitraat..... | 200 totale nitraat, uitgedruk as<br>natriumnitraat.          |
|                                                                       | Kalium- en natriumnitriet..... | 50 totale nitriet, uitgedruk as<br>natriumnitriet.           |
| Koue, geroekte, vervaardigde wors.....                                | Pimarisien.....                | 6                                                            |
|                                                                       | Sorbiensuur.....               | 400                                                          |
| Rou bevrore vleispasteie.....                                         | Pimarisien.....                | 6                                                            |
| Vervaardigde vleisprodukte uitgesonderd ingemaakte vleisprodukte..... | Sorbiensuur.....               | 400                                                          |
|                                                                       | Kalium- en natriumnitriet..... | 160 totale nitriet, uitgedruk as<br>natriumnitriet.          |
|                                                                       | Kalium- en natriumnitraat..... | 200 totale nitraat, uitgedruk as<br>natriumnitraat.          |
|                                                                       | Swaweldioksied.....            | 450                                                          |
|                                                                       | Bensoësuur.....                | 750                                                          |
|                                                                       | Pimarisien.....                | 500 aan die omhulsel.<br>6 in die inhoud.                    |
| Wors en worsvleis.....                                                | Swaweldioksied.....            | 450                                                          |
|                                                                       | Bensoësuur.....                | 750                                                          |
|                                                                       | Pimarisien.....                | 500 aan die omhulsel.<br>6 in die inhoud.                    |
| Vrugte:                                                               |                                |                                                              |
| Droëvrugte, met inbegrip van rosyntjies en sultanas                   | Sorbiensuur.....               | 600                                                          |
| Gekristalliseerde, glans- of verduursaamde vrugte en versuikerde skil | Swaweldioksied.....            | 2 000                                                        |
| Varsvrugte en pulp van varsvrugte.....                                | Swaweldioksied.....            | 100                                                          |
|                                                                       | Bensoësuur.....                | 600                                                          |
|                                                                       | Swaweldioksied.....            | 1 500                                                        |
|                                                                       | Sorbiensuur.....               | 600                                                          |
| Ingemaakte voedingsmiddels nie anders gespesifiseer nie               | Pimarisien.....                | 5                                                            |

## AANHANGSEL B

| I<br>Voedingsmiddel                                                                  | II<br>Anti-oksideermiddel                       | III<br>Maksimum vlak<br>mg/kg of mg/l |
|--------------------------------------------------------------------------------------|-------------------------------------------------|---------------------------------------|
| Babavoedsel:                                                                         |                                                 |                                       |
| Babaformules.....                                                                    | Askorbielpalmitaat.....                         | GVP                                   |
|                                                                                      | Alfa-tokoferol                                  |                                       |
|                                                                                      | Tokoferole, gemengde konsentraat                |                                       |
| Ingemaakte babakosse, geprosesseerde voedsels met 'n graanbasis vir babas en kinders | L-Askorbiensuur, K- en/of Na-soute daarvan..... | GVP                                   |
|                                                                                      | L-Askorbiensuur                                 |                                       |
|                                                                                      | Askorbielpalmitaat                              |                                       |
|                                                                                      | Alfa-tokoferol,                                 |                                       |
|                                                                                      | Tokoferols, gemengde konsentraat                |                                       |

| I<br>Voedingsmiddel                                                                                                                                                              | II<br>Anti-oksideermiddel                                                                                | III<br>Maksimum vlak<br>mg/kg of mg/l                                                                                              |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------|
| Groente:                                                                                                                                                                         |                                                                                                          |                                                                                                                                    |
| Bereide vars groente.....                                                                                                                                                        | L-Askorbiensuur.....                                                                                     | GVP                                                                                                                                |
| Ingemaakte aspersies.....                                                                                                                                                        | L-Askorbiensuur.....                                                                                     | GVP                                                                                                                                |
| Ingemaakte aspersies in glas of geëmaljeerde (ver-<br>niste) houers                                                                                                              | Stannochloried.....                                                                                      | 25, uitgedruk as Sn.                                                                                                               |
| Ingemaakte sampioene.....                                                                                                                                                        | L-Askorbiensuur.....                                                                                     | GVP                                                                                                                                |
| Koeldrank.....                                                                                                                                                                   | Etileendiamientetra-asynsuur, kalsiumdinatriumsout                                                       | 200                                                                                                                                |
| Konfyt en marmelade:                                                                                                                                                             | Stannochloried.....                                                                                      | 22                                                                                                                                 |
| Konfyt, heelkonfyt en jellies.....                                                                                                                                               | L-Askorbiensuur.....                                                                                     | 500                                                                                                                                |
| Marmelade.....                                                                                                                                                                   | L-Askorbiensuur.....                                                                                     | 500                                                                                                                                |
| Nie-suiwelverromer.....                                                                                                                                                          | Butielhidroksi-anisool (BHA).....                                                                        | 200                                                                                                                                |
| Seevoedsel:                                                                                                                                                                      | Butielhidroksi-tolueen (BHT).....                                                                        | 200                                                                                                                                |
| Bevrore kreefsterte.....                                                                                                                                                         | Tersiere butielhidrokinoon (TBHQ).....                                                                   | 200                                                                                                                                |
|                                                                                                                                                                                  | L-Askorbiensuur.....                                                                                     | GVP                                                                                                                                |
|                                                                                                                                                                                  | Natriumbisulfiet.....                                                                                    | 30 in die eindproduk, uitgedruk<br>as SO <sub>2</sub> , afsonderlik of in<br>kombinasie met ander sul-<br>fiete.                   |
| Ingemaakte kreefvis.....                                                                                                                                                         | Etileendiamientetra-asynsuur, kalsiumdinatriumsout                                                       | 275                                                                                                                                |
| Ingemaakte garnale of steurgarnale.....                                                                                                                                          | Etileendiamientetra-asynsuur, kalsiumdinatriumsout                                                       | 250                                                                                                                                |
| Snelbevrore kabeljou-, skelvis-, platvis-, stokvis- en<br>baarsmootjies                                                                                                          | L-Askorbiensuur, K- en/of Na-soute daarvan.....                                                          | 1 000 in die eindproduk uitge-<br>druk as askorbiensuur (af-<br>komstig van kalium- of na-<br>triumaskorbaat).                     |
| Snelbevrore garnale of steurgarnale (rouprodukt)...                                                                                                                              | L-Askorbiensuur.....                                                                                     | GVP                                                                                                                                |
|                                                                                                                                                                                  | Natriumbisulfiet.....                                                                                    | 30 in die eindproduk, uitge-<br>druk as SO <sub>2</sub> , afsonderlik of<br>in kombinasie met ander<br>sulfiete.                   |
| Swamme en swamprodukte.....                                                                                                                                                      | L-Askorbiensuur.....                                                                                     | GVP                                                                                                                                |
| Vette en olies:                                                                                                                                                                  |                                                                                                          |                                                                                                                                    |
| Bottervet wat nie vir direkte inname of vir gebruik in<br>gerekonstitueerde melk of gerekonstitueerde<br>melkprodukte bedoel is nie                                              | Butielhidroksi-anisool (BHA).....                                                                        | 200                                                                                                                                |
|                                                                                                                                                                                  | Butielhidroksi-tolueen (BHT).....                                                                        | 200                                                                                                                                |
|                                                                                                                                                                                  | Propiel-, oktiel- en dodesielgallate.....                                                                | 100                                                                                                                                |
|                                                                                                                                                                                  | Tersiere butielhidrokinoon (TBHQ).....                                                                   | 200                                                                                                                                |
|                                                                                                                                                                                  | Butielhidroksi-anisool (BHA).....                                                                        | 200                                                                                                                                |
|                                                                                                                                                                                  | Butielhidroksi-tolueen (BHT).....                                                                        | 200                                                                                                                                |
|                                                                                                                                                                                  | Alfa-tokoferol.....                                                                                      | 200 totale alfa-tokoferol om die<br>hoeveelheid natuurlike toko-<br>ferol wat in die verwerking<br>verlore gegaan het, te herstel. |
| Essensiële olies.....                                                                                                                                                            |                                                                                                          |                                                                                                                                    |
| Geraffineerde olyfolie, geraffineerde olyfresidu-olie<br>en vermengings van suiwer en geraffineerde olyf-<br>olies en mengsels van suiwer en geraffineerde olyf-<br>residu-olies | Askorbielpalmitaat en stearaat.....                                                                      | 200                                                                                                                                |
| Lae-erukasuur-raapsaadolie, eetbare vette en olies<br>uitgesonderd bottervet en margarien                                                                                        | Butielhidroksi-anisool (BHA).....                                                                        | 200                                                                                                                                |
|                                                                                                                                                                                  | Butielhidroksi-tolueen (BHT).....                                                                        | 200                                                                                                                                |
|                                                                                                                                                                                  | Propiel-, oktiel- en dodesielgallate.....                                                                | 100                                                                                                                                |
|                                                                                                                                                                                  | Tersiere butielhidrokinoon (TBHQ).....                                                                   | 200                                                                                                                                |
|                                                                                                                                                                                  | Fosforsuur, isopropielsitraatmengsel (met inbegrip<br>van mono-iso-propielsitraat), monogliersiedsitraat | 100                                                                                                                                |
|                                                                                                                                                                                  | Tiodipropionaat, dilauriel.....                                                                          | 200                                                                                                                                |
|                                                                                                                                                                                  | Natriumsitraat, Alfa-tokoferol.....                                                                      | GVP                                                                                                                                |
|                                                                                                                                                                                  | Tokoferole, gemengde konsentraat, Sitroensuur                                                            |                                                                                                                                    |
| Margarien.....                                                                                                                                                                   | Askorbielpalmitaat en -stearaat.....                                                                     | 200                                                                                                                                |
|                                                                                                                                                                                  | Butielhidroksi-anisool (BHA).....                                                                        | 200                                                                                                                                |
|                                                                                                                                                                                  | Butielhidroksi-tolueen (BHT).....                                                                        | 200                                                                                                                                |
|                                                                                                                                                                                  | Propiel-, oktiel- en dodesielgallate.....                                                                | 100                                                                                                                                |
|                                                                                                                                                                                  | Tersiere butielhidrokinoon (TBHQ).....                                                                   | 200                                                                                                                                |
|                                                                                                                                                                                  | Isopropielsitraat mengsel (met inbegrip van mono-<br>isopropielsitraat)                                  | 100                                                                                                                                |
|                                                                                                                                                                                  | Alfa-tokoferol.....                                                                                      | GVP                                                                                                                                |
| Vleisprodukte:                                                                                                                                                                   | Tokoferole, gemengde konsentraat                                                                         |                                                                                                                                    |
| Gekookte gekuurde ham.....                                                                                                                                                       | L-Askorbiensuur.....                                                                                     | 500                                                                                                                                |
| Gekookte gekuurde noenvleis.....                                                                                                                                                 | L-Askorbiensuur.....                                                                                     | 500                                                                                                                                |
| Ingemaakte fyngekapte vleis.....                                                                                                                                                 | L-Askorbiensuur.....                                                                                     | 500                                                                                                                                |
| Ingemaakte soutvleis.....                                                                                                                                                        | L-Askorbiensuur.....                                                                                     | 500                                                                                                                                |
| Vrugte, vrugtesappe en nektar:                                                                                                                                                   |                                                                                                          |                                                                                                                                    |
| Appelsap.....                                                                                                                                                                    | L-Askorbiensuur.....                                                                                     | GVP                                                                                                                                |
| Appelkoos-, perske- en peernektar.....                                                                                                                                           | L-Askorbiensuur.....                                                                                     | GVP                                                                                                                                |
| Ingemaakte appelsous.....                                                                                                                                                        | L-Askorbiensuur.....                                                                                     | 150                                                                                                                                |
| Ingemaakte vrugtekeltie.....                                                                                                                                                     | L-Askorbiensuur.....                                                                                     | 500                                                                                                                                |
| Ingemaakte perskes.....                                                                                                                                                          | L-Askorbiensuur.....                                                                                     | 550                                                                                                                                |
| Ingemaakte tropiese vrugteslaai.....                                                                                                                                             | L-Askorbiensuur.....                                                                                     | 700                                                                                                                                |
| Gekonsentreerde appelsap.....                                                                                                                                                    | L-Askorbiensuur.....                                                                                     | GVP                                                                                                                                |
| Gekonsentreerde druivesap.....                                                                                                                                                   | L-Askorbiensuur.....                                                                                     | GVP                                                                                                                                |
| Druivesap.....                                                                                                                                                                   | L-Askorbiensuur.....                                                                                     | 40                                                                                                                                 |
| Snelbevrore perskes.....                                                                                                                                                         | L-Askorbiensuur.....                                                                                     | 750                                                                                                                                |
| Snelbevrore aarbeie.....                                                                                                                                                         | L-Askorbiensuur.....                                                                                     | GVP                                                                                                                                |
| Verpulpde nektars van klein vrugte.....                                                                                                                                          | L-Askorbiensuur.....                                                                                     | 400                                                                                                                                |
| Snelbevrore vrugteslaai.....                                                                                                                                                     | L-Askorbiensuur.....                                                                                     | GVP                                                                                                                                |
|                                                                                                                                                                                  | Sitroensuur.....                                                                                         | 150                                                                                                                                |



## AANHANGSEL C

## SPESIFIEKE SUIWERHEIDSMATSTAWWE VIR BEDERFWERENDE MIDDELS

## ALGEMENE OPMERKINGS

- (a) Behalwe waar anders bepaal, word die hoeveelhede en persentasies volgens massa op die watervrye stof bereken.  
 (b) Waar die betrokke stof aanvanklik nie watervry is nie en "vlugtige stowwe", betrokke is, word water onder hierdie stowwe gereken.  
 (c) Waar die drogingstydperk nie vermeld word nie, beteken dit "droging tot konstante massa".

## BENSOËSUUR

|                                    |                                                                                                                                                                                                                                                                     |
|------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Voorkoms.....                      | Wit kristallynpoeier.                                                                                                                                                                                                                                               |
| Smeltpunt.....                     | Tussen 121,5–123,5 °C, na vakuumdroging in 'n swawelsuurdesikkator.                                                                                                                                                                                                 |
| Inhoud.....                        | Nie minder as 99,5 persent nie.                                                                                                                                                                                                                                     |
| Gesulfateerde as.....              | Nie meer as 0,05 persent nie.                                                                                                                                                                                                                                       |
| Polisikliese sure.....             | By gedeeltelike aansuring van 'n geneutraliseerde oplossing van bensoësuur, moet die eerste neerslag nie 'n ander smeltpunt as dié van bensoësuur hê nie.                                                                                                           |
| Organiese chloor.....              | Nie meer as 0,07 persent nie, wat ooreenstem met 0,3 persent uitgedruk as monochloorbensoësuur.                                                                                                                                                                     |
| Geredelik oksideerbare stowwe..... | Pienk kleur word gehandhaaf met nie meer as 0,5 ml $\text{KMnO}_4$ (0,1N) per g in swawelsuur-oplossing (0,1N) na een uur by kamertemperatuur nie.                                                                                                                  |
| Swawelsuurtoets.....               | 'n Koue oplossing van 0,5 g bensoësuur in 5 ml 94,5–95,5 persent swawelsuur moet nie 'n intenser kleur as dié van 'n verwysingsvloeistof wat uit 0,2 ml kobaltchloried TSC*, 0,3 ml ferrichloried TSC†, 0,1 ml kopersulfaat TSC‡ en 4,4 ml water bestaan, toon nie. |

\* Kobaltchloried TSC: Los ongeveer 65 g kobaltchloried  $\text{CoCl}_2 \cdot 6\text{H}_2\text{O}$  in 'n genoegsame hoeveelheid van 'n mengsel van 25 ml soutsuur en 975 ml water op om 'n totale volume van 1 l te gee. Gooi presies 5 ml van hierdie oplossing in 'n 250-ml-rondeboomjodiumfles, voeg 5 ml van 3 persent waterstofperoksied by, daarna 15 ml van 'n 20-persent-natriumhidroksiedoplossing. Kook 10 minute lank, laat afkoel, voeg 2 g kaliumjodied en 20 ml 25 persent swawelsuur by. Nadat die neerslag heeltemal opgelos is, titreer die vrygestelde jodium met natriumtiosulfaat (0,1N) in die aanwesigheid van stysel TS.§ 1 ml natriumtiosulfaat (0,1N) stem ooreen met 23,80 mg  $\text{CoCl}_2 \cdot 6\text{H}_2\text{O}$ . Reguleer die eindvolume van die oplossing deur die toevoeging van 'n genoegsame hoeveelheid van die soutsuur/watermengsel om 'n oplossing wat 59,5 mg  $\text{CoCl}_2 \cdot 6\text{H}_2\text{O}$  per ml bevat, te gee.

† Ferrechloried TSC: Los ongeveer 55 g ferrichloried in 'n genoegsame hoeveelheid van 'n mengsel van 25 ml soutsuur en 975 ml water op om 'n totale volume van 1 l te gee. Gooi 10 ml van hierdie oplossing in 'n 250-ml-rondeboomjodiumfles, voeg 15 ml water en 3 g kaliumjodied by; laat die mengsel 15 minute lank staan. Verdun met 100 ml water, titreer die vrygestelde jodium dan met natriumtiosulfaat (0,1N) in die aanwesigheid van stysel TS.§ 1 ml natriumtiosulfaat (0,1N) stem ooreen met 27,03 mg  $\text{FeCl}_3 \cdot 6\text{H}_2\text{O}$ . Reguleer die eindvolume van die oplossing deur die toevoeging van 'n genoegsame hoeveelheid van die soutsuur/wateroplossing om 'n oplossing wat 45,0 mg  $\text{FeCl}_3 \cdot 6\text{H}_2\text{O}$  per ml bevat, te gee.

‡ Kopersulfaat TSC: Los ongeveer 65 g kopersulfaat  $\text{CuSO}_4 \cdot 5\text{H}_2\text{O}$  in 'n genoegsame hoeveelheid van 'n mengsel van 25 ml soutsuur en 975 ml water op om 'n totale volume van 1 l te gee. Gooi 10 ml van hierdie oplossing in 'n 250 ml rondeboomjodiumfles, voeg 40 ml water, 4 ml asynsuur en 3 g kaliumjodied by. Titreer die vrygestelde jodium met natriumtiosulfaat (0,1N) in die aanwesigheid van stysel TS.§ 1 ml natriumtiosulfaat (0,1N) stem ooreen met 24,97 mg  $\text{CuSO}_4 \cdot 5\text{H}_2\text{O}$ . Reguleer die eindvolume van die oplossing deur die toevoeging van 'n genoegsame hoeveelheid van die soutsuur/watermengsel om 'n oplossing wat 62,4 mg  $\text{CuSO}_4 \cdot 5\text{H}_2\text{O}$  per ml bevat, te gee.

§ Stysel TS: Tritureer 0,5 g stysel (aartappel-, melie- of oplosbare stysel) met 5 ml water; voeg 'n genoegsame hoeveelheid water by die pasta wat gevorm is om 'n totale volume van 100 ml te gee, roer voortdurend. Kook 'n paar minute lank, laat afkoel, filtreer. Dit moet 'n vars bereide styseloplossing wees.

## HEKSAMETILEENTETRAMIEN

|                         |                                                                                             |
|-------------------------|---------------------------------------------------------------------------------------------|
| Voorkoms.....           | Kleurlose of wit kristallynpoeier.                                                          |
| Inhoud.....             | Nie minder as 99 persent $\text{C}_6\text{H}_{12}\text{N}_4$ nie.                           |
| Verlies by droging..... | Nie meer as 0,5 persent nie, na vakuumdroging twee uur lank by 105 °C oor fosforpentoksied. |
| Sublimasiepunt.....     | Sublimeer by ongeveer 260 °C.                                                               |
| Gesulfateerde as.....   | Nie meer as 0,05 persent nie.                                                               |
| Sulfate.....            | Nie meer as 0,005 persent nie, uitgedruk as $\text{SO}_4$ .                                 |
| Chloriede.....          | Nie meer as 0,005 persent nie, uitgedruk as Cl.                                             |

## KALIUMBENSOAAT

|                                                                                         |                                                                                                                                                                 |
|-----------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Voorkoms.....                                                                           | Wit kristallynpoeier.                                                                                                                                           |
| Smeltpunt van bensoësuur wat deur aansuring geïsoleer is en nie herkristalliseer is nie | Tussen 121,5 en 123,5 °C na vakuumdroging in 'n swawelsuurdesikkator.                                                                                           |
| Inhoud.....                                                                             | Nie minder as 99 persent nie, na droging by 105 °C.                                                                                                             |
| Vlugtige stowwe.....                                                                    | Nie meer as 26,5 persent nie, bepaal deur droging by 105 °C.                                                                                                    |
| Polisikliese sure.....                                                                  | By gedeeltelike aansuring van 'n (geneutraliseerde) oplossing van kaliumbensoaat, moet die eerste neerslag nie 'n ander smeltpunt as dié van bensoësuur hê nie. |
| Organiese chloor.....                                                                   | Nie meer as 0,06 persent nie, wat met 0,25 persent ooreenstem uitgedruk as monochloorbensoësuur.                                                                |
| Geredelik oksideerbare stowwe.....                                                      | Pienk kleur word gehandhaaf met nie meer as 0,5 ml $\text{KMnO}_4$ (0,1N) per g in swawelsuur-oplossing (0,1N) na een uur by kamertemperatuur nie.              |
| Graad van suurheid of alkaliniteit.....                                                 | Neutralisering van 1 g kaliumbensoaat, in die aanwesigheid van fenoltaleïen, moet nie meer as 0,25 ml $\text{NaOH}$ (0,1N) of $\text{HCl}$ (0,1N) vereis nie.   |

## KALIUMMETABISULFIET

|               |                                                                                                            |
|---------------|------------------------------------------------------------------------------------------------------------|
| Voorkoms..... | Kleurlose kristalle of wit kristallynpoeier.                                                               |
| Inhoud.....   | Nie minder as 95 persent $\text{K}_2\text{S}_2\text{O}_5$ en nie minder as 54,7 persent $\text{SO}_2$ nie. |
| Yster.....    | Nie meer as 30 mg Fe/kg nie.                                                                               |
| Seleen.....   | Nie meer as 10 mg/kg nie, gebaseer op die $\text{SO}_2$ -inhoud.                                           |

## KALIUMNITRIET

|                                                                     |                                                                       |
|---------------------------------------------------------------------|-----------------------------------------------------------------------|
| Voorkoms.....                                                       | Wit of effens gelerige, vervloeiende korreltjies.                     |
| Inhoud.....                                                         | Nie minder as 95 persent nie, na droging vier uur lank oor silikajel. |
| pH (5 persent oplossing in koolstofdioksied- en ammoniakvrye water) | Nie minder as 6,0 en nie meer as 9,0 nie.                             |

## KALIUMSORBAAT

|                                                                                          |                                                                                                       |
|------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------|
| Voorkoms.....                                                                            | Wit kristallynpoeier wat geen kleurverandering toon nie nadat dit 90 minute lank by 105 °C verhit is. |
| Smeltpunt van sorbiensuur wat deur aansuring geïsoleer is en nie herkristalliseer is nie | Tussen 133 en 135 °C, na vakuumdroging in 'n swawelsuurdesikkator.                                    |
| Inhoud.....                                                                              | Nie minder as 99 persent nie, na vakuumdroging vier uur lank in 'n swawelsuurdesikkator.              |
| Vlugtige stowwe.....                                                                     | Nie meer as 1 persent nie, bepaal deur vakuumdroging in 'n swawelsuurdesikkator.                      |
| Aldehiede.....                                                                           | Nie meer as 0,1 persent nie, bereken as formaldehid.                                                  |

**KALSIUMBENSOAAT**

|                                                                                          |                                                                                                                                                                  |
|------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Voorkoms.....                                                                            | Wit kristallynpoeier.                                                                                                                                            |
| Smeltpunt van bensoësuur wat deur aansuring geïsoleer is en nie herkristalliseer is nie. | Tussen 121,5 en 123,5 °C, na vakuumdroging in 'n swawelsuurdesikkator.                                                                                           |
| Inhoud.....                                                                              | Nie minder as 99 persent nie na droging by 105 °C.                                                                                                               |
| Vlugtige stowwe.....                                                                     | Nie meer as 17,5 persent nie, bepaal deur droging by 105 °C.                                                                                                     |
| Polisikliese sure.....                                                                   | By gedeeltelike aansuring van 'n (geneutraliseerde) oplossing van kalsiumbensoaat, moet die eerste neerslag nie 'n ander smeltpunt as dié van bensoësuur hê nie. |
| Organiese chloor.....                                                                    | Nie meer as 0,06 persent nie, wat met 0,25 persent ooreenstem uitgedruk as monochloorbensoësuur.                                                                 |
| Geredelik oksideerbare stowwe.....                                                       | Pienk kleur word gehandhaaf met nie meer as 0,5 ml $\text{KMnO}_4$ (0,1N) per g in swawelsuur-oplossing (0,1N) na een uur by kamertemperatuur nie.               |
| Graad van suurheid of alkaliniteit.....                                                  | Neutralisering van 1 g kalsiumbensoaat, in die aanwesigheid van fenolftaleïen moet nie meer as 0,25 ml NaOH (0,1N) of HCl (0,1N) vereis nie.                     |

**KALSIUMMETABISULFIET**

|               |                                                                                                  |
|---------------|--------------------------------------------------------------------------------------------------|
| Voorkoms..... | Wit poeier of gelerige klonte.                                                                   |
| Inhoud.....   | Nie minder as 95 persent $\text{CaS}_2\text{O}_5$ en nie minder as 66 persent $\text{SO}_2$ nie. |
| Yster.....    | Nie meer as 35 mg Fe/kg nie.                                                                     |
| Seleen.....   | Nie meer as 10 mg/kg nie, gebaseer op die $\text{SO}_2$ -inhoud.                                 |

**KALSIUMPROPIONAAT**

|                                    |                                                                         |
|------------------------------------|-------------------------------------------------------------------------|
| Voorkoms.....                      | Wit kristallynpoeier.                                                   |
| Inhoud.....                        | Nie minder as 99 persent nie, na droging twee uur lank by 105 °C.       |
| Vlugtige stowwe.....               | Nie meer as 4 persent nie, bepaal deur droging twee uur lank by 105 °C. |
| Water-onoplosbare stowwe.....      | Nie meer as 0,3 persent nie.                                            |
| Geredelik oksideerbare stowwe..... | Geen spoor.                                                             |
| Yster.....                         | Nie meer as 30 mg/kg nie.                                               |

**KALSIUMSORBAAT**

|                                                                                           |                                                                                                                 |
|-------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------|
| Voorkoms.....                                                                             | Fyn wit kristallynpoeier wat geen kleurverandering toon nie nadat dit negentig minute lank by 105 °C verhit is. |
| Smeltpunt van sorbiensuur wat deur aansuring geïsoleer is en nie herkristalliseer is nie. | Tussen 133 en 135 °C, na vakuumdroging in 'n swawelsuurdesikkator.                                              |
| Inhoud.....                                                                               | Nie minder as 98 persent nie, na vakuumdroging vier uur lank in 'n swawelsuurdesikkator.                        |
| Vlugtige stowwe.....                                                                      | Nie meer as 2 persent nie, bepaal deur vakuumdroging in 'n swawelsuurdesikkator.                                |
| Aldehiede.....                                                                            | Nie meer as 0,1 persent nie, bereken as formaldehid.                                                            |

**NATRIUMBENSOAAT**

|                                                                                         |                                                                                                                                                                  |
|-----------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Voorkoms.....                                                                           | Wit kristallynpoeier.                                                                                                                                            |
| Smeltpunt van bensoësuur wat deur aansuring geïsoleer is en nie herkristalliseer is nie | Tussen 121,5 en 123,5 °C na vakuumdroging in 'n swawelsuurdesikkator.                                                                                            |
| Inhoud.....                                                                             | Nie minder as 99,5 persent nie, na droging vier uur lank by 105 °C.                                                                                              |
| Vlugtige stowwe.....                                                                    | Nie meer as 1 persent nie, bepaal deur droging vier uur lank by 105 °C.                                                                                          |
| Polisikliese sure.....                                                                  | By gedeeltelike aansuring van 'n (geneutraliseerde) oplossing van natriumbensoaat, moet die eerste neerslag nie 'n ander smeltpunt as dié van bensoësuur hê nie. |
| Organiese chloor.....                                                                   | Nie meer as 0,06 persent nie, wat met 0,25 persent ooreenstem uitgedruk as monochloorbensoësuur.                                                                 |
| Geredelik oksideerbare stowwe.....                                                      | Pienk kleur word gehandhaaf met nie meer as 0,5 ml $\text{KMnO}_4$ (0,1N) per g in swawelsuur-oplossing (0,1N) na een uur by kamertemperatuur nie.               |
| Graad van suurheid of alkaliniteit.....                                                 | Neutralisering van 1 g natriumbensoaat in die aanwesigheid van fenolftaleïne moet nie meer as 0,25 ml NaOH (0,1N) of HCl (0,1N) vereis nie.                      |

**NATRIUMMETABISULFIET**

|               |                                                                                                           |
|---------------|-----------------------------------------------------------------------------------------------------------|
| Voorkoms..... | Kleurlose kristalle of wit kristallynpoeier.                                                              |
| Inhoud.....   | Nie minder as 95 persent $\text{Na}_2\text{S}_2\text{O}_5$ en nie minder as 64 persent $\text{SO}_2$ nie. |
| Yster.....    | Nie meer as 35 mg Fe/kg nie.                                                                              |
| Seleen.....   | Nie meer as 10 mg/kg nie, gebaseer op die $\text{SO}_2$ -inhoud.                                          |

**NATRIUMNITRAAT**

|                      |                                                           |
|----------------------|-----------------------------------------------------------|
| Voorkoms.....        | Wit kristallyn effens higroskopiese poeier.               |
| Inhoud.....          | Nie minder as 99 persent nie, na droging by 105 °C.       |
| Vlugtige stowwe..... | Nie meer as 1 persent nie, bepaal deur droging by 105 °C. |
| Nitriete.....        | Nie meer as 30 mg/kg nie, uitgedruk as $\text{NaNO}_2$ .  |

**NATRIUMNITRIET**

|               |                                                                                                                                                 |
|---------------|-------------------------------------------------------------------------------------------------------------------------------------------------|
| Voorkoms..... | Wit kristallynpoeier of gelerige klonte.                                                                                                        |
| Inhoud.....   | Nie minder as 98 persent nie, na vakuumdroging in 'n swawelsuurdesikkator; die oorblyfsel moet feitlik geheel en al uit natriumnitriet bestaan. |
| Water.....    | Nie meer as 1 persent nie.                                                                                                                      |

**NATRIUM N-PROPIEL-P-HIDROKSIBENSOAAT**

|                                                                                    |                                                                                  |
|------------------------------------------------------------------------------------|----------------------------------------------------------------------------------|
| Voorkoms.....                                                                      | Wit of bykans wit kristallyn effens higroskopiese poeier.                        |
| Smeltpunt van ester wat deur aansuring geïsoleer is en nie herkristalliseer is nie | Tussen 94 en 97 °C, na vakuumdroging in 'n swawelsuurdesikkator.                 |
| Inhoud: propielester van p-hidroksibensoësuur                                      | Nie minder as 85 persent nie, na vakuumdroging in 'n swawelsuurdesikkator.       |
| Vlugtige stowwe.....                                                               | Nie meer as 5 persent nie, bepaal deur vakuumdroging in 'n swawelsuurdesikkator. |
| Gesulfateerde as.....                                                              | 34 tot 36 persent.                                                               |
| pH.....                                                                            | pH van 0,1 persent waterige oplossing moet tussen 9,8 en 10,2 wees.              |
| Salisielsuur.....                                                                  | Nie meer as 0,1 persent nie.                                                     |

**NATRIUMPROPIONAAT**

|                                    |                                                                         |
|------------------------------------|-------------------------------------------------------------------------|
| Voorkoms.....                      | Wit kristallynpoeier.                                                   |
| Inhoud.....                        | Nie minder as 99 persent nie, na droging twee uur lank by 105 °C.       |
| Vlugtige stowwe.....               | Nie meer as 4 persent nie, bepaal deur droging twee uur lank by 105 °C. |
| Water-onoplosbare stowwe.....      | Nie meer as 0,3 persent nie.                                            |
| Geredelik oksideerbare stowwe..... | Geen spoor.                                                             |
| Yster.....                         | Nie meer as 30 mg/kg nie.                                               |



## NATRIUMSORBAAT

|                                                                                           |                                                                                                       |
|-------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------|
| Voorkoms.....                                                                             | Wit kristallynpoeier wat geen kleurverandering toon nie nadat dit 90 minute lank by 105 °C verhit is. |
| Smeltpunt van sorbiensuur wat deur aansuring geïsoleer is en nie herkristalliseer is nie. | Tussen 133 en 135 °C, na vakuumdroging in 'n swawelsuurdesikkator.                                    |
| Inhoud.....                                                                               | Nie minder as 99 persent nie, na vakuumdroging vier uur lank in 'n swawelsuurdesikkator.              |
| Vlugtige stowwe.....                                                                      | Nie meer as 1 persent nie, bepaal deur vakuumdroging in 'n swawelsuurdesikkator.                      |
| Aldehiede.....                                                                            | Nie meer as 0,1 persent nie, bereken as formaldehyd.                                                  |

NATRIUMSULFIET  
(watervry of heptahidraat)

|                       |                                                                                                       |
|-----------------------|-------------------------------------------------------------------------------------------------------|
| Voorkoms.....         | Wit kristallynpoeier of kleurlose kristalle.                                                          |
| Inhoud: watervry..... | Nie minder as 95 persent $\text{Na}_2\text{SO}_3$ en nie minder as 48 persent $\text{SO}_2$ nie.      |
| -Heptahidraat.....    | Nie minder as 48 persent $\text{Na}_2\text{SO}_3$ en nie minder as 24 persent $\text{SO}_2$ nie.      |
| Tiosulfaat.....       | Nie meer as 0,1 persent $\text{Na}_2\text{S}_2\text{O}_3$ nie, gebaseer op die $\text{SO}_2$ -inhoud. |
| Yster.....            | Nie meer as 50 mg/kg nie, uitgedruk as Fe gebaseer op die $\text{SO}_2$ -inhoud.                      |
| Seleen.....           | Nie meer as 10 mg/kg nie, gebaseer op die $\text{SO}_2$ -inhoud.                                      |

## N-PROPIEL-P-PHIDROKSIBENSOAAT

|                       |                                                                   |
|-----------------------|-------------------------------------------------------------------|
| Voorkoms.....         | Wit kristallynpoeier.                                             |
| Smeltpunt.....        | Tussen 95 en 97 °C na droging twee uur lank by 80 °C.             |
| Inhoud.....           | Nie minder as 99,5 persent nie na droging twee uur lank by 80 °C. |
| Gesulfateerde as..... | Nie meer as 0,05 persent nie.                                     |
| Vrye sure.....        | Nie meer as 0,35 persent nie, uitgedruk as p-hidroksibensoësuur.  |
| Salisielsuur.....     | Nie meer as 0,1 persent nie.                                      |

## PROPIONSUUR\*

|                          |                                                        |
|--------------------------|--------------------------------------------------------|
| Voorkoms.....            | Kleurlose of effens gelerige vloeistof.                |
| Inhoud.....              | Nie minder as 99 persent nie.                          |
| Nie-vlugtige stowwe..... | Nie meer as 0,05 persent nie.                          |
| Aldehiede.....           | Nie meer as 0,1 persent nie, uitgedruk as formaldehyd. |
| Yster.....               | Nie meer as 30 mg/kg nie.                              |

## SORBIENSUUR

|                       |                                                                                                       |
|-----------------------|-------------------------------------------------------------------------------------------------------|
| Voorkoms.....         | Wit kristallynpoeier wat geen kleurverandering toon nie nadat dit 90 minute lank by 105 °C verhit is. |
| Smeltpunt.....        | Tussen 133 en 135 °C, na vakuumdroging vier uur lank in 'n swawelsuurdesikkator.                      |
| Inhoud.....           | Nie minder as 99 persent nie, na vakuumdroging vier uur lank in 'n swawelsuurdesikkator.              |
| Vlugtige stowwe.....  | Nie meer as 3 persent nie, bepaal deur 24 uur lank in 'n swawelsuurdesikkator te droog.               |
| Gesulfateerde as..... | Nie meer as 0,2 persent nie.                                                                          |
| Aldehiede.....        | Nie meer as 0,1 persent nie, bereken as formaldehyd.                                                  |

## SWAWELDIOKSIED

|                                                          |                               |
|----------------------------------------------------------|-------------------------------|
| Voorkoms.....                                            | Kleurlose gas.                |
| Inhoud.....                                              | Nie minder as 99 persent nie. |
| Nie-vlugtige stowwe.....                                 | Nie meer as 0,01 persent nie. |
| Swaweltrioksied.....                                     | Nie meer as 0,1 persent nie.  |
| Ander gasse wat nie gewoonweg in die lug aanwesig is nie | Geen spoor.                   |
| Seleen.....                                              | Nie meer as 10 mg/kg nie.     |

\* Die spesifikasie het betrekking op watervrye propionsuur; bereken die waardes vir waterige oplossings ooreenkomstig hul propionsuur-inhoud.

No. R. 978

3 June 1977

## AMENDMENT OF THE ANATOMICAL DONATIONS AND POST-MORTEM EXAMINATIONS REGULATIONS

It is hereby notified for general information that the Minister of Health, in the exercise of the powers vested in him by section 13 (1) (dA) of the Anatomical Donations and Post-mortem Examinations Act, 1970 (Act 24 of 1970), intends to amend further the regulations promulgated under Government Notice R. 889 of 24 May 1974, as amended, by inserting the prescribed tissues, the prescribed authorised institutions and the prescribed purpose named in the Schedule hereto, in Column I, Column II and Column III, respectively, of Schedule II:

Interested parties are hereby invited to submit substantiated comments to the Secretary for Health, Private Bag X88, Pretoria (for attention Mr Victor), within three months of the date of this notice.

## SCHEDULE

| Column I<br>Prescribed tissue | Column II<br>Prescribed authorised institution  | Column III<br>Prescribed purpose |
|-------------------------------|-------------------------------------------------|----------------------------------|
| Dura Mater.....               | Groote Schuur Hospital—Teaching Hospitals Group | Transplantation                  |
| Liver.....                    | Groote Schuur Hospital—Teaching Hospitals Group | Research                         |

No. R. 978

3 Junie 1977

## WYSIGING VAN DIE REGULASIES BETREFFENDE ANATOMATIESE SKENKINGS EN NADOODSE ONDERSOEKE

Hierby word vir algemene inligting bekendgemaak dat die Minister van Gesondheid kragtens die bevoegdheid hom verleen by artikel 13 (1) (dA) van die Wet op Anatomiese Skenkings en Nadoodse Ondersoeke, 1970 (Wet 24 van 1970), voornemens is om die regulasies uitgevaardig by Goewermentskennisgewing R. 889 van 24 Mei 1974, soos gewysig, verder te wysig deur die voorgeskrewe weefsel, die voorgeskrewe gemagtigde inrigtings en die voorgeskrewe doel vermeld in die Bylae hiervan, in onderskeidelik kolom I, kolom II en kolom III van Bylae II in te voeg:

Belanghebbendes word hierby versoek om binne drie maande na die datum van hierdie kennisgewing gemoënte kommentaar by die Sekretaris van Gesondheid, Privaatsak X88, Pretoria (vir aandag mnr. Victor), in te dien.

## BYLAE

| Kolom I<br>Voorgeskrewe weefsel | Kolom II<br>Voorgeskrewe gemagtigde inrigting     | Kolom III<br>Voorgeskrewe doel |
|---------------------------------|---------------------------------------------------|--------------------------------|
| Dura Mator.....                 | Groote Schuur-hospitaal—Opleidingshospitale groep | Oorplanting                    |
| Lewer.....                      | Groote Schuur-hospitaal—Opleidingshospitale groep | Navorsing                      |

**DEPARTMENT OF INDIAN AFFAIRS**

No. R. 975

3 June 1977

**INDIANS EDUCATION ACT, 1965  
(ACT 61 OF 1965)****CORRECTION NOTICE**

The following corrections should be made to the English text of the regulations published in Government Notice R. 459 of 25 March 1977:

- (i) For the word "satisied" where it appears in regulation 14 substitute the word "satisfied".
- (ii) For the word "ellect" substitute the word "elect" where it appears in regulation 14.
- (iii) For the word "arsing" substitute the word "arising" where it appears in regulation 35.
- (iv) For the word "to" between the words "need" and "be" where it appears in the third line of regulation 35 substitute the word "not".

**DEPARTMENT OF NATIONAL EDUCATION**

No. R. 971

3 June 1977

**RHODES UNIVERSITY.—AMENDMENT TO  
STATUTE**

The Minister of National Education has, under and by virtue of the powers vested in him by section 17 (2) of the Universities Act, 1955 (Act 61 of 1955), approved the following amendment, framed by the Council of Rhodes University, to the Statute published under Government Notice R. 749 of 18 May 1962, as amended by Government Notices R. 1933 of 23 November 1962, R. 1734 of 8 November 1963, R. 1786 of 6 November 1964, R. 1641 of 22 October 1965, R. 507 of 1 April 1966, R. 1657 of 21 October 1966, R. 1527 of 30 August 1968, R. 374 of 14 March 1969, R. 3441 of 3 October 1969, R. 635 of 23 April 1971, R. 2048 of 12 November 1971, R. 2192 of 1 December 1972, R. 1998 of 1 November 1974, R. 236 of 13 February 1976 and R. 240 of 18 February 1977.

The following paragraphs are substituted for paragraph 38:

"38. Subject to the provisions of this Statute, the University may confer the following degrees in the Faculty of Arts:

| <i>Designation</i>                     | <i>Denoted by the letters</i> |
|----------------------------------------|-------------------------------|
| Bachelor of Arts.....                  | B.A.                          |
| Bachelor of Arts with Honours.....     | B.A. (Hons.)                  |
| Bachelor of Journalism.....            | B.Journ.                      |
| Bachelor of Arts in Physical Education | B.A. (Phys. Ed.)              |
| Bachelor of Arts (Translation).....    | B.A. (Translation)            |
| Bachelor of Fine Art.....              | B.Fine Art                    |
| Bachelor of Music.....                 | B.Mus.                        |
| Master of Arts.....                    | M.A.                          |
| Master of Fine Art.....                | M.Fine Art                    |
| Master of Music.....                   | M.Mus.                        |
| Doctor of Philosophy.....              | Ph.D.                         |
| Doctor of Literature.....              | D.Litt.                       |
| Doctor of Music.....                   | D.Mus.                        |

38A. Subject to the provisions of this Statute, the University may confer the following degrees in the Faculty of Science:

| <i>Designation</i>                    | <i>Denoted by the letters</i> |
|---------------------------------------|-------------------------------|
| Bachelor of Pharmacy.....             | B.Pharm.                      |
| Bachelor of Science.....              | B.Sc.                         |
| Bachelor of Science with Honours..... | B.Sc. (Hons.)                 |
| Master of Pharmacy.....               | M.Pharm.                      |
| Master of Science.....                | M.Sc.                         |
| Doctor of Philosophy.....             | Ph.D.                         |
| Doctor of Science.....                | D.Sc.                         |

**DEPARTEMENT VAN INDIËRSAKE**

No. R. 975

3 Junie 1977

**WET OP ONDERWYS VIR INDIËRS, 1965  
(WET 61 VAN 1965)****VERBETERINGSKENNISGEWING**

Die volgende verbeterings moet in die Engelse teks van die regulasies gepubliseer in Goewermentskennisgewing R. 459 van 25 Maart 1977, aangebring word:

- (i) Vervang die woord "satisied" waar dit in regulasie 14 voorkom deur die woord "satisfied".
- (ii) Vervang die woord "ellect" waar dit in regulasie 14 voorkom deur die woord "elect".
- (iii) Vervang die woord "arsing" waar dit in regulasie 35 voorkom deur die woord "arising".
- (iv) Vervang die woord "to" tussen die woorde "need" en "be" waar dit in die derde reël van regulasie 35 voorkom deur die woord "not".

**DEPARTEMENT VAN NASIONALE OPVOEDING**

No. R. 971

3 Junie 1977

**RHODES-UNIVERSITEIT.—WYSIGING VAN  
STATUUT**

Kragtens die bevoegdheid hom verleen by artikel 17 (2) van die Wet op Universiteite, 1955 (Wet 61 van 1955), het die Minister van Nasionale Opvoeding onderstaande wysiging opgestel deur die Rhodes-universiteitsraad, in die Statuut afgekondig by Goewermentskennisgewing R. 749 van 18 Mei 1962, soos gewysig by Goewermentskennisgewing R. 1933 van 23 November 1962, R. 1734 van 8 November 1963, R. 1786 van 6 November 1964, R. 1641 van 22 Oktober 1965, R. 507 van 1 April 1966, R. 1657 van 21 Oktober 1966, R. 1527 van 30 Augustus 1968, R. 374 van 14 Maart 1969, R. 3441 van 3 Oktober 1969, R. 635 van 23 April 1971, R. 2048 van 12 November 1971, R. 2192 van 1 Desember 1972, R. 1998 van 1 November 1974, R. 236 van 13 Februarie 1976 en R. 240 van 18 Februarie 1977.

Paragraaf 38 word deur die onderstaande paragrafe vervang:

"38. Behoudens die bepalinge van hierdie Statuut kan die Universiteit onderstaande grade in die Fakulteit van Lettere en Wysbegeerte toeken:

| <i>Naam</i>                                       | <i>Aangedui deur die letters</i> |
|---------------------------------------------------|----------------------------------|
| Baccalaureus Artium.....                          | B.A.                             |
| Baccalaureus Artium met Honneurs....              | B.A. (Honns.)                    |
| Baccalaureus in Joernalistiek.....                | B.Joern.                         |
| Baccalaureus Artium in Liggaamlike<br>Opvoedkunde | B.A. (Ed.Ph.)                    |
| Baccalaureus Artium (Vertaalkunde)...             | B.A. (Vertaalkunde)              |
| Baccalaureus in die Skone Kunste.....             | B.Skone Kuns                     |
| Baccalaureus Musicae.....                         | B.Mus.                           |
| Magister Artium.....                              | M.A.                             |
| Magister in die Skone Kunste.....                 | M.Skone Kuns                     |
| Magister Musicae.....                             | M.Mus.                           |
| Doctor Philosophiae.....                          | Ph.D.                            |
| Doctor Litterarum.....                            | D.Litt.                          |
| Doctor Musicae.....                               | D.Mus.                           |

38A. Behoudens die bepalinge van hierdie Statuut kan die Universiteit onderstaande grade in die Fakulteit van Natuurwetenskappe toeken:

| <i>Naam</i>                            | <i>Aangedui deur die letters</i> |
|----------------------------------------|----------------------------------|
| Baccalaureus in Farmasie.....          | B.Farm.                          |
| Baccalaureus Scientiae.....            | B.Sc.                            |
| Baccalaureus Scientiae met Honneurs... | B.Sc. (Honns.)                   |
| Magister in Farmasie.....              | M.Farm.                          |
| Magister Scientiae.....                | M.Sc.                            |
| Doctor Philosophiae.....               | Ph.D.                            |
| Doctor Scientiae.....                  | D.Sc.                            |



38B. Subject to the provisions of this Statute, the University may confer the following degrees in the Faculty of Education:

| <i>Designation</i>         | <i>Denoted by the letters</i> |
|----------------------------|-------------------------------|
| Bachelor of Education..... | B.Ed.                         |
| Master of Education.....   | M.Ed.                         |
| Doctor of Philosophy.....  | Ph.D.                         |
| Doctor of Literature.....  | D.Litt.                       |

38C. Subject to the provisions of this Statute, the University may confer the following degrees in the Faculty of Commerce:

| <i>Designation</i>                      | <i>Denoted by the letters</i> |
|-----------------------------------------|-------------------------------|
| Bachelor of Commerce.....               | B.Com.                        |
| Bachelor of Commerce with Honours.....  | B.Com. (Hons.)                |
| Bachelor of Economics.....              | B.Econ.                       |
| Bachelor of Economics with Honours..... | B.Econ. (Hons.)               |
| Master of Commerce.....                 | M.Com.                        |
| Doctor of Philosophy.....               | Ph.D.                         |
| Doctor of Economics.....                | D.Econ.                       |

38D. Subject to the provisions of this Statute, the University may confer the following degrees in the Faculty of Divinity:

| <i>Designation</i>        | <i>Denoted by the letters</i> |
|---------------------------|-------------------------------|
| Bachelor of Divinity..... | B.D.                          |
| Bachelor of Theology..... | Th.B.                         |
| Doctor of Philosophy..... | Ph.D.                         |
| Doctor of Divinity.....   | D.D.                          |

38E. Subject to the provisions of this Statute, the University may confer the following degrees in the Faculty of Law:

| <i>Designation</i>             | <i>Denoted by the letters</i> |
|--------------------------------|-------------------------------|
| Baccalaureus Procuratoris..... | B.Proc.                       |
| Bachelor of Laws.....          | LL.B.                         |
| Master of Laws.....            | LL.M.                         |
| Doctor of Philosophy.....      | Ph.D.                         |
| Doctor of Laws.....            | LL.D.                         |

38F. Subject to the provisions of this Statute, the University may confer the following degrees in the Faculty of Social Science:

| <i>Designation</i>                             | <i>Denoted by the letters</i> |
|------------------------------------------------|-------------------------------|
| Bachelor of Social Science.....                | B.Soc.Sc.                     |
| Bachelor of Social Science in Social Work..... | B.Soc.Sc. (Social Work)       |
| Bachelor of Social Science with Honours.....   | B.Soc.Sc. (Hons.)             |
| Master of Social Science.....                  | M.Soc.Sc.                     |
| Doctor of Philosophy.....                      | Ph.D.                         |
| Doctor of Social Science.....                  | D.Soc.Sc."                    |

## DEPARTMENT OF PRISONS

No. R. 967 3 June 1977

### AMENDMENT OF THE PRISON REGULATIONS

The State President has, under and by virtue of the powers vested in him by section 94 of the Prisons Act, 1959 (Act 8 of 1959), as amended, amended the Prison Regulations published under Government Notice R. 2080 of 31 December 1965, as follows:

Regulation 64 (3) is hereby amended—

I. by the substitution for the expressions "R100" and "R50" where they appear in paragraph (g) of the expressions "R200" and "R100", respectively; and

II. by the addition of the following paragraph:

"(h) if any member or temporary warder is transferred at State expense and no personal possessions are transported, the Commissioner may in the case of a White member or temporary warder, pay him an amount of R20 and in the case of a Non-White member or temporary warder, an amount of R10 as an auxiliary allowance to cover the expenses arising from his transfer, other than those for which provision is made elsewhere in these regulations: Provided that the Commissioner may, at his discretion, pay a lesser amount if he

38B. Behoudens die bepalinge van hierdie Statuut kan die Universiteit onderstaande grade in die Fakulteit van Opvoedkunde toeken:

| <i>Naam</i>                   | <i>Aangedui deur die letters</i> |
|-------------------------------|----------------------------------|
| Baccalaureus Educationis..... | B.Ed.                            |
| Magister Educationis.....     | M.Ed.                            |
| Doctor Philosophiae.....      | Ph.D.                            |
| Doctor Litterarum.....        | D.Litt.                          |

38C. Behoudens die bepalinge van hierdie Statuut kan die Universiteit onderstaande grade in die Fakulteit van Handelswetenskappe toeken:

| <i>Naam</i>                              | <i>Aangedui deur die letters</i> |
|------------------------------------------|----------------------------------|
| Baccalaureus Commercii.....              | B.Comm.                          |
| Baccalaureus Commercii met Honneurs..... | B.Comm. (Honns.)                 |
| Baccalaureus Economici.....              | B.Econ.                          |
| Baccalaureus Economici met Honneurs..... | B.Econ. (Honns.)                 |
| Magister Commercii.....                  | M.Comm.                          |
| Doctor Philosophiae.....                 | Ph.D.                            |
| Doctor Economici.....                    | D.Econ.                          |

38D. Behoudens die bepalinge van hierdie Statuut kan die Universiteit onderstaande grade in die Fakulteit van Teologie toeken:

| <i>Naam</i>                   | <i>Aangedui deur die letters</i> |
|-------------------------------|----------------------------------|
| Baccalaureus Divinitatis..... | B.D.                             |
| Baccalaureus Theologiae.....  | Th.B.                            |
| Doctor Philosophiae.....      | Ph.D.                            |
| Doctor Divinitatis.....       | D.D.                             |

38E. Behoudens die bepalinge van hierdie Statuut kan die Universiteit onderstaande grade in die Fakulteit van Regsgeleerdheid toeken:

| <i>Naam</i>                    | <i>Aangedui deur die letters</i> |
|--------------------------------|----------------------------------|
| Baccalaureus Procuratoris..... | B.Proc.                          |
| Baccalaureus Legum.....        | LL.B.                            |
| Magister Legum.....            | LL.M.                            |
| Doctor Philosophiae.....       | Ph.D.                            |
| Doctor Legum.....              | LL.D.                            |

38F. Behoudens die bepalinge van hierdie Statuut kan die Universiteit onderstaande grade in die Fakulteit van die Sosiale Wetenskappe toeken:

| <i>Naam</i>                                               | <i>Aangedui deur die letters</i> |
|-----------------------------------------------------------|----------------------------------|
| Baccalaureus Scientiae Socialis.....                      | B.Soc.Sc.                        |
| Baccalaureus Scientiae Socialis in Maatskaplike Werk..... | B.Soc.Sc. (Maatskaplike Werk)    |
| Baccalaureus Scientiae Socialis met Honneurs.....         | B.Soc.Sc. (Honns.)               |
| Magister Scientiae Socialis.....                          | M.Soc.Sc.                        |
| Doctor Philosophiae.....                                  | Ph.D.                            |
| Doctor Scientiae Socialis.....                            | D.Soc.Sc."                       |

## DEPARTEMENT VAN GEVANGENISSE

No. R. 967 3 Junie 1977

### WYSIGING VAN DIE GEVANGENISREGULASIES

Die Staatspresident het, kragtens die bevoegdheid hom verleen by artikel 94 van die Wet op Gevangenis, 1959 (Wet 8 van 1959), soos gewysig, die Gevangenisregulasies afgekondig by Goewermentskennisgewing R. 2080 van 31 Desember 1965, soos volg gewysig:

Regulasie 64 (3) word hierby gewysig—

I. deur in paragraaf (g) die uitdrukkinge "R100" en "R50" waar hulle ook al voorkom, onderskeidelik deur die uitdrukkinge "R200" en "R100" te vervang; en

II. deur die volgende paragraaf by te voeg:

"(h) As 'n lid of tydelike bewaarder op staatskoste oorgeplaas word en sy oorplasing nie met die vervoer van sy persoonlike besittings gepaard gaan nie, kan die Kommissaris in die geval van 'n Blanke lid of tydelike bewaarder aan hom 'n bedrag van R20 en in die geval van 'n Nie-Blanke lid of tydelike bewaarder aan hom 'n bedrag van R10 betaal as hulpverlening by die bestryding van uitgawes wat uit sy oorplasing voortspuit, uitgesonderd die waarvoor elders in hierdie regulasies voorsiening gemaak word: Met dien verstande

considers that the circumstances do not justify the payment of an amount of R20 in the case of a White member or temporary warder or an amount of R10 in the case of a Non-White member or temporary warder: Provided further that both White and Non-White temporary warders who are transferred to and from training colleges for basic training as well as members who attend in-service training courses, shall not qualify for the allowance.”.

No. R. 966

3 June 1977

**AMENDMENT OF THE PRISON REGULATIONS**

The State President has, under and by virtue of the powers vested in him by section 94 of the Prisons Act, 1959 (Act 8 of 1959), as amended, amended the Prison Regulations published under Government Notice R. 2080 of 31 December 1965, as follows:

Regulation 8 (1) is amended by the substitution of the following for subparagraph (a) (i):

“(i) is a South African citizen, or is a citizen of any territory which formed part of the Republic and in terms of an Act of Parliament became an independent State;”.

No. R. 968

3 June 1977

**AMENDMENT OF THE PRISON REGULATIONS**

The State President has, under and by virtue of the powers vested in him by section 94 of the Prisons Act, 1959 (Act 8 of 1959), as amended, amended the Prison Regulations published under Government Notice R. 2080 of 31 December 1965, as follows:

Regulation 71 (1) is amended as follows:

I. Insert the word “or” at the end of subregulation (gg);

II. insert the following new paragraph at the end of subregulation (gg):

“(hh) assaults a prisoner;”.

**DEPARTMENT OF STATISTICS**

No. R. 974

3 June 1977

**REGULATIONS IN TERMS OF SECTION 17 OF THE STATISTICS ACT, 1976 (ACT 66 OF 1976)****CENSUS OF BUSINESSES, PROFESSIONS AND TRADES IN THE BANTU HOMELANDS**

The Minister of Statistics has, under the powers vested in him by section 17 (1) (a) of the Statistics Act, 1976 (Act 66 of 1976), read with Government Notice R. 139 of 4 February 1977, made the following regulations in connection with the collection of statistics relating to businesses, professions and trades in the Bantu homelands:

1. In these regulations, “Bantu homeland” means an area for which a legislative assembly has been established in terms of the Bantu Homelands Constitution Act, 1971 (Act 21 of 1971).

2. After having been requested thereto by the Secretary for Statistics, every person in charge of a business, profession or trade in a Bantu homeland shall within six weeks furnish the Secretary for Statistics, on a copy of the questionnaire provided for in Annexure A to these regulations, with the required information for the periods indicated in Annexure A.

dat die Kommissaris na goeëddunke 'n kleiner bedrag kan betaal indien die omstandighede na sy mening nie die betaling van 'n bedrag van R20 in die geval van 'n Blanke lid of tydelike bewaarder of 'n bedrag van R10 in die geval van 'n Nie-Blanke lid of tydelike bewaarder regverdig nie: Met dien verstande voorts dat sowel Blanke as Nie-Blanke lede asook Blanke en Nie-Blanke tydelike bewaarders wat vir basiese opleiding na en van opleidingskolleges verplaas word, asook lede wat indiensopleidingskursusse bywoon, nie vir die toelae kwalifiseer nie.”.

No. R. 966

3 Junie 1977

**WYSIGING VAN DIE GEVANGENISREGULASIES**

Die Staatspresident het kragtens die bevoegdheid hom verleen by artikel 94 van die Wet op Gevangenis, 1959 (Wet 8 van 1959), soos gewysig, die Gevangenisregulasies afgekondig by Goewermentskennisgewing R. 2080 van 31 Desember 1965, soos volg gewysig:

Regulasie 8 (1) word gewysig deur subparagraaf (a) (i) deur die volgende te vervang:

“(i) 'n Suid-Afrikaanse burger is, of 'n burger is van 'n gebied wat deel van die Republiek uitgemaak het en ingevolge 'n Wet van die Parlement 'n onafhanklike Staat geword het;”.

No. R. 968

3 Junie 1977

**WYSIGING VAN DIE GEVANGENISREGULASIES**

Die Staatspresident het kragtens die bevoegdheid hom verleen by artikel 94 van die Wet op Gevangenis, 1959 (Wet 8 van 1959), soos gewysig, die Gevangenisregulasies afgekondig by Goewermentskennisgewing R. 2080 van 31 Desember 1965, soos volg gewysig:

Regulasie 71 (1) word soos volg gewysig:

I. Voeg die woord “of” in na die einde van subparagraaf (gg);

II. Voeg die volgende nuwe subparagraaf in na subparagraaf (gg):

“(hh) 'n gevangene aanrand;”.

**DEPARTEMENT VAN STATISTIEK**

No. R. 974

3 Junie 1977

**REGULASIES KRAGTENS ARTIKEL 17 VAN DIE WET OP STATISTIEKE, 1976 (WET 66 VAN 1976)****SENSUS VAN BESIGHEDE, BEROEPE EN HANDELSBEDRYWE IN DIE BANTOETUISLANDE**

Die Minister van Statistiek het kragtens die bevoegdheid hom verleen by artikel 17 (1) (a) van die Wet op Statistieke, 1976 (Wet 66 van 1976), gelees met Goewermentskennisgewing R. 139 van 4 Februarie 1977, die volgende regulasies in verband met die versameling van statistieke betreffende besighede, beroepe en handelsbedrywe in die Bantoetuislande gemaak:

1. In hierdie regulasies beteken “Bantoetuisland” 'n gebied waarvoor 'n wetgewende vergadering kragtens die Grondwet van die Bantoetuislande, 1971 (Wet 21 van 1971), ingestel is.

2. Elke persoon in beheer van 'n besigheid, beroep of handelsbedryf in 'n Bantoetuisland moet binne ses weke nadat hy deur die Sekretaris van Statistiek daartoe versoek is, op 'n afskrif van die vraelys waarvoor voorsiening gemaak is in Bylae A van hierdie regulasies, die Sekretaris van Statistiek voorsien van die gevraagde inligting vir die tydperke soos aangedui in Bylae A.



3. Any person who without reasonable cause fails to comply with these regulations shall be guilty of an offence and liable on conviction to a fine not exceeding R200 or, in the case of a continuing failure, to a fine not exceeding R10 for every day during which such failure continues.

3. Enige persoon wat sonder redelike oorsaak versuim om aan hierdie regulasies te voldoen, is aan 'n misdryf skuldig en is by skuldigbevinding strafbaar met 'n boete van hoogstens R200 of, in die geval van voortdurende versuim, met 'n boete van hoogstens R10 vir elke dag waarop sodanige versuim voortduur.

## ANNEXURE A

03-09E

## CENSUS OF BUSINESSES, PROFESSIONS AND TRADES IN BANTU HOMELANDS, 19.....

## SECTION I.—PARTICULARS OF ESTABLISHMENT:

1.1 Name of establishment (trade name).....

1.2 Name(s) of owner(s) (in case of partnership, state names of all partners).....

1.3 Address of establishment:

(i) Postal address.....

(ii) Address where situated.....

(iii) Magisterial district in which situated.....

1.4 Ownership (make a cross in appropriate square):

| Individual<br>01 | Partnership<br>02 | Company      |               | Co-operative society or<br>company<br>07 | Public<br>corporations<br>08 | Other<br>09 |
|------------------|-------------------|--------------|---------------|------------------------------------------|------------------------------|-------------|
|                  |                   | Public<br>03 | Private<br>04 |                                          |                              |             |

1.5 If individual or partnership, indicate population group of owner(s) by means of a cross:

| Bantu<br>11 | White<br>12 | Coloured<br>13 | Other<br>14 |
|-------------|-------------|----------------|-------------|
|-------------|-------------|----------------|-------------|

1.6 Does this establishment belong to a firm with—

(i) two or more separate branches/establishments? YES/NO;

and/or

(ii) a separate head office? YES/NO.

1.7 Date of commencement of operations in Bantu Homeland:.....

## SECTION II.—ACTIVITIES OF THIS ESTABLISHMENT:

Describe as accurately as possible and in order of importance the main activities of this establishment, e.g. brickworks, shoe manufacturing, restaurant, dealer in hardware, retail drapery store, hotel, general dealer, taxi, building construction, garage, medical doctor, attorney, etc.

2.1 .....

2.2 .....

2.3 .....

## SECTION III.—EMPLOYMENT, SALARIES AND WAGES:

|                                                          | Employment (on the last pay-day in<br>February 19.....) |       |       |       | Salaries and wages (for the month of<br>February 19.....)* |       |       |       |
|----------------------------------------------------------|---------------------------------------------------------|-------|-------|-------|------------------------------------------------------------|-------|-------|-------|
|                                                          | Number of persons                                       |       |       |       | Rand                                                       |       |       |       |
|                                                          | Bantu                                                   | White | Other | Total | Bantu                                                      | White | Other | Total |
| 3.1 Working proprietors.....                             | 31                                                      | 32    | 33    | 34    | ////                                                       | ////  | ////  | ////  |
| 3.2 Unpaid family assistants.....                        | 35                                                      | 36    | 37    | 38    | ////                                                       | ////  | ////  | ////  |
| 3.3 Paid employees (managers as well as<br>workers)..... | 39                                                      | 40    | 41    | 42    | 47                                                         | 48    | 49    | 50    |
| Total.....                                               | 43                                                      | 44    | 45    | 46    | ////                                                       | ////  | ////  | ////  |

\* Weekly wages to be converted to a monthly basis by multiplying by 4,33.

## SECTION IV.—TRADING AND/OR OTHER REVENUE:

Complete one of the three columns (i.e. A or B or C) in the table below:

| Gross income of establishment derived from                                                                                | Amount/Period                                 |                                              |                                   |
|---------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------|----------------------------------------------|-----------------------------------|
|                                                                                                                           | A<br>Financial year of<br>establishment ended | B<br>Six months ended<br>28 February 19..... | C<br>Month of<br>February 19..... |
| 4.1 Sales of merchandise (turnover).....                                                                                  | R.....61                                      | R.....                                       | R.....                            |
| 4.2 Sales of goods manufactured?.....                                                                                     | R.....62                                      | R.....                                       | R.....                            |
| 4.3 Sales of primary products (agricultural, forestry and mining<br>products sold by producers thereof).....              | R.....63                                      | R.....                                       | R.....                            |
| 4.4 Revenue from services rendered:<br>(a) Professional (patient, legal and other fees).....<br>(b) Other (specify):..... | R.....64                                      | R.....                                       | R.....                            |
| .....                                                                                                                     | R.....65                                      | R.....                                       | R.....                            |
| .....                                                                                                                     | R.....                                        | R.....                                       | R.....                            |
| .....                                                                                                                     | R.....                                        | R.....                                       | R.....                            |
| 4.5 Interest and dividends.....                                                                                           | R.....66                                      | R.....                                       | R.....                            |
| 4.6 Commissions received.....                                                                                             | R.....67                                      | R.....                                       | R.....                            |
| 4.7 Other gross income.....                                                                                               | R.....68                                      | R.....                                       | R.....                            |
| 4.8 Total.....                                                                                                            | R.....69                                      | R.....                                       | R.....                            |

## SECTION V.—NET PROFIT OR LOSS BEFORE TAX OF THIS ESTABLISHMENT FOR THE FINANCIAL YEAR ENDED.....

Net profit R.....70 or Net loss R.....71

## SECTION VI.—FIXED ASSETS:

6.1 State total value and depreciation written off of fixed assets owned by this establishment.

| Type of asset                                                | Value as at end of<br>financial year<br>ended..... | Depreciation written<br>off for the financial<br>year |
|--------------------------------------------------------------|----------------------------------------------------|-------------------------------------------------------|
| 6.1.1 Land and buildings.....                                | 72 R.....                                          | 76 R.....                                             |
| 6.1.2 Plant, machinery, fittings, office equipment, etc..... | 73 R.....                                          | 77 R.....                                             |
| 6.1.3 Vehicles.....                                          | 74 R.....                                          | 78 R.....                                             |
| 6.1.4 Total.....                                             | 75 R.....                                          | 79 R.....                                             |

6.2 State amount of hire and rent paid for land, buildings, plant, etc. by completing one of the three columns (i.e. A or B or C) in the table below:

| Rent/hire paid for            | Amount/Period                                 |                                              |                                        |
|-------------------------------|-----------------------------------------------|----------------------------------------------|----------------------------------------|
|                               | A<br>Financial year of<br>establishment ended | B<br>Six months ended<br>28 February 19..... | C<br>Month of February<br>19..... only |
| 6.2.1 Land and buildings..... | R.....91                                      | R.....                                       | R.....                                 |
| 6.2.2 Other.....              | R.....92                                      | R.....                                       | R.....                                 |
| 6.2.3 Total.....              | R.....93                                      | R.....                                       | R.....                                 |

I hereby certify that the particulars given in this return are in accordance with the instructions furnished in the questionnaires.

Date.....

Signature.....

Place.....

Capacity.....

BY LAE A

SENSUS VAN BESIGHEDE, BEROEPE EN HANDELSBEDRYWE IN BANTOETUISLANDE, 19.....

## AFDELING 1—BESONDERHEDE VAN INRIGTING:

- 1.1 Naam van inrigting (handelsnaam).....
- 1.2 Naam (name) van eienaar(s) (in die geval van 'n vennootskap moet die naam van alle vennote gemeld word).....
- 1.3 Adres van inrigting:
- (i) Posadres.....
- (ii) Adres waar geleë.....
- (iii) Magistraatsdistrik waarin geleë.....



## 1.4 Eienaarskap (maak 'n kruisie in die toepaslike blok):

| Eenmansaak<br>01 | Vennootskap<br>02 | Maatskappy     |               | Koöperatiewe vereniging<br>of maatskappy<br>07 | Openbare<br>korporasie<br>08 | Ander<br>09 |
|------------------|-------------------|----------------|---------------|------------------------------------------------|------------------------------|-------------|
|                  |                   | Publieke<br>03 | Private<br>04 |                                                |                              |             |

## 1.5 Indien eenmansaak of vennootskap dui aan bevolkingsgroep(e) van eienaar(s) deur middel van 'n kruisie:

| Bantoe<br>11 | Blank<br>12 | Kleurling<br>13 | Ander<br>14 |
|--------------|-------------|-----------------|-------------|
|--------------|-------------|-----------------|-------------|

## 1.6 Behoort hierdie inrigting aan 'n firma met—

(i) twee of meer afsonderlike takke/inrigtings?: JA/NEE  
en/of

(ii) 'n afsonderlike hoofkantoor? JA/NEE

## 1.7 Datum van aanvang van werksaamhede in Bantoetuisland:

## AFDELING II—WERKSAAMHEDE VAN HIERDIE INRIGTING:

Beskryf so noukeurig moontlik en in volgorde van belangrikheid die hoofaktiwiteite van hierdie inrigting, bv. steenmakery, vervaardiging van skoene, restaurant, handelaar in ysterware, kleinhandelaar in sagte stowwe, hotel, algemene handelaar, taxi, boukonstruksie, garage, mediese dokter, prokureur, ens.

- 2.1 .....  
2.2 .....  
2.3 .....

## AFDELING III—WERKGELEENTHEID, SALARISSE EN LONE:

|                                                                  | Werkgeleentheid (op die laaste betaaldag<br>in Februarie 19.....) |       |       |        | Salarisse en lone (vir die maand<br>Februarie 19.....)* |       |       |        |
|------------------------------------------------------------------|-------------------------------------------------------------------|-------|-------|--------|---------------------------------------------------------|-------|-------|--------|
|                                                                  | Getal persone                                                     |       |       |        | Rand                                                    |       |       |        |
|                                                                  | Bantoe                                                            | Blank | Ander | Totaal | Bantoe                                                  | Blank | Ander | Totaal |
| 3.1 Werkende eienaars.....                                       | 31                                                                | 32    | 33    | 34     | ////                                                    | ////  | ////  | ////   |
| 3.2 Onbetaalde familie-assistente.....                           | 35                                                                | 36    | 37    | 38     | ////                                                    | ////  | ////  | ////   |
| 3.3 Besoldigde werknemers (bestuurders<br>sowel as werkers)..... | 39                                                                | 40    | 41    | 42     | 47                                                      | 48    | 49    | 50     |
| Totaal.....                                                      | 43                                                                | 44    | 45    | 46     | ////                                                    | ////  | ////  | ////   |

\* Weeklikse lone moet tot 'n maandelikse basis omreken word deur met 4,33 te vermenigvuldig.

## AFDELING IV—HANDELS- EN/OF ANDER INKOMSTE:

Voltooi een van die drie kolomme (d.i. A of B of C) in die tabel hieronder:

| Bruto inkomste van inrigting verkry uit                                                                          | Bedrag/Tydperk                          |                                                  |                                        |
|------------------------------------------------------------------------------------------------------------------|-----------------------------------------|--------------------------------------------------|----------------------------------------|
|                                                                                                                  | A<br>Boekjaar van<br>inrigting geëindig | B<br>Ses maande geëindig<br>28 Februarie 19..... | C<br>Maand Februarie<br>19..... alleen |
| 4.1 Verkope van handelsware (omset).....                                                                         | R.....61                                | R.....                                           | R.....                                 |
| 4.2 Verkope van goedere vervaardig.....                                                                          | R.....62                                | R.....                                           | R.....                                 |
| 4.3 Verkope van primêre produkte (landbou-, bosbou- en mynbou-<br>produkte verkoop deur produsente daarvan)..... | R.....63                                | R.....                                           | R.....                                 |
| 4.4 Inkomste uit dienste gelewer:<br>(a) Professioneel (pasiënte-, wetlike- en ander gelde).....                 | R.....64                                | R.....                                           | R.....                                 |
| (b) Ander (spesifiseer):<br>.....                                                                                | R.....65                                | R.....                                           | R.....                                 |
| .....                                                                                                            | R.....                                  | R.....                                           | R.....                                 |
| .....                                                                                                            | R.....                                  | R.....                                           | R.....                                 |
| 4.5 Rente en dividende.....                                                                                      | R.....66                                | R.....                                           | R.....                                 |
| 4.6 Kommissie ontvang.....                                                                                       | R.....67                                | R.....                                           | R.....                                 |
| 4.7 Ander bruto inkomste.....                                                                                    | R.....68                                | R.....                                           | R.....                                 |
| 4.8 Totaal.....                                                                                                  | R.....69                                | R.....                                           | R.....                                 |

## AFDELING V—NETTO WINS OF VERLIES VOOR BELASTING VAN HIERDIE INRIGTING VIR DIE BOEKJAAR GEËINDIG.....

Netto wins R.....70 of Netto verlies R.....71

## AFDELING VI—VASTE BATES:

6.1 Meld die totale waarde en waardevermindering afgeskryf van vaste bates wat deur hierdie inrigting besit word.

| Tipe bate                                                              | Waarde soos op einde van boekjaar geëindig..... | Waarde vermindering afgeskryf vir die boekjaar |
|------------------------------------------------------------------------|-------------------------------------------------|------------------------------------------------|
| 6.1.1 Grond en geboue.....                                             | 72 R.....                                       | 76 R.....                                      |
| 6.1.2 Installasies, masjinerie, toebehore, kantoortoerusting, ens..... | 73 R.....                                       | 77 R.....                                      |
| 6.1.3 Voertuie.....                                                    | 74 R.....                                       | 78 R.....                                      |
| 6.1.4 Totaal.....                                                      | 75 R.....                                       | 79 R.....                                      |

6.2 Meld die bedrag aan huur betaal vir grond, geboue, installasies, ens., deur een van die drie kolomme (d.i. A of B of C) in die tabel hieronder te voltooi:

| Huur betaal vir            | Bedrag/Tydperk                            |                                               |                                     |
|----------------------------|-------------------------------------------|-----------------------------------------------|-------------------------------------|
|                            | A<br>Boekjaar van inrigting geëindig..... | B<br>Ses maande geëindig 28 Februarie 19..... | C<br>Maand Februarie 19..... alleen |
| 6.2.1 Grond en geboue..... | R.....91                                  | R.....                                        | R.....                              |
| 6.2.2 Ander.....           | R.....92                                  | R.....                                        | R.....                              |
| 6.2.3 Totaal.....          | R.....93                                  | R.....                                        | R.....                              |

Ek verklaar hierby dat die besonderhede in hierdie opgawe in ooreenstemming met die instruksies in die vraelys verstrek is.

Datum.....  
Plek.....Handtekening.....  
Hoedanigheid.....**SOUTHERN CAPE  
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## CONTENTS

| No.     |                                                                                                                                          | Page<br>No. | Gazette<br>No. |
|---------|------------------------------------------------------------------------------------------------------------------------------------------|-------------|----------------|
|         | <b>WARRANT</b>                                                                                                                           |             |                |
|         | By the State President of the Republic of South Africa concerning the Amendment of the Warrant instituting the "Pro Patria Medal" ... .. | 1           | 5575           |
|         | <b>PROCLAMATIONS</b>                                                                                                                     |             |                |
| R. 104. | Act 59 of 1968: Milk Scheme: Amendment ... ..                                                                                            | 2           | 5575           |
| R. 105. | Act 38 of 1927: Bantu Administration Act ... ..                                                                                          | 2           | 5575           |
| R. 108. | Act 51 of 1971: Agricultural Produce Export Act ... ..                                                                                   | 8           | 5575           |
|         | <b>GOVERNMENT NOTICES</b>                                                                                                                |             |                |
|         | <b>Agricultural Economics and Marketing, Department of</b>                                                                               |             |                |
|         | <i>Government Notice</i>                                                                                                                 |             |                |
| R. 976. | Act 51 of 1971: The Agricultural Produce Export Act ... ..                                                                               | 8           | 5575           |
|         | <b>Bantu Administration and Development, Department of</b>                                                                               |             |                |
|         | <i>Government Notices</i>                                                                                                                |             |                |
| R. 963. | Act 67 of 1964: Bantu Labour Regulations ... ..                                                                                          | 15          | 5575           |
| R. 964. | Act 67 of 1964: Bantu Labour Regulations ... ..                                                                                          | 15          | 5575           |
|         | <b>Customs and Excise, Department of</b>                                                                                                 |             |                |
|         | <i>Government Notice</i>                                                                                                                 |             |                |
| R. 969. | Customs and Excise Act, 1964: Amendment of Schedule 1 (No. 1/2/8) ... ..                                                                 | 16          | 5575           |
|         | <b>Health, Department of</b>                                                                                                             |             |                |
|         | <i>Government Notices</i>                                                                                                                |             |                |
| R. 965. | Act 54 of 1972: Regulation: Preservatives and Antioxidants ... ..                                                                        | 17          | 5575           |
| R. 978. | Act 24 of 1970: Anatomical Donations, etc. Act: Amendment ... ..                                                                         | 31          | 5575           |
|         | <b>Indian Affairs, Department of</b>                                                                                                     |             |                |
|         | <i>Government Notice</i>                                                                                                                 |             |                |
| R. 975. | Correction notice ... ..                                                                                                                 | 32          | 5575           |
|         | <b>National Education, Department of</b>                                                                                                 |             |                |
|         | <i>Government Notice</i>                                                                                                                 |             |                |
| R. 971. | Act 61 of 1955: Rhodes University: Amendment to Statute ... ..                                                                           | 32          | 5575           |
|         | <b>Prisons, Department of</b>                                                                                                            |             |                |
|         | <i>Government Notices</i>                                                                                                                |             |                |
| R. 966. | Act 8 of 1959: Amendment of the Prison Regulations ... ..                                                                                | 34          | 5575           |
| R. 967. | Act 8 of 1959: Amendment of the Prison Regulations ... ..                                                                                | 33          | 5575           |
| R. 968. | Act 8 of 1959: Amendment of the Prison Regulations ... ..                                                                                | 34          | 5575           |
|         | <b>Statistics, Department of</b>                                                                                                         |             |                |
|         | <i>Government Notice</i>                                                                                                                 |             |                |
| R. 974. | Act 66 of 1976: The Statistics Act ... ..                                                                                                | 34          | 5575           |

## INHOUD

| No.     |                                                                                                                                                          | Bladsy<br>No. | Staats-<br>koerant<br>No. |
|---------|----------------------------------------------------------------------------------------------------------------------------------------------------------|---------------|---------------------------|
|         | <b>BEVELSKRIF</b>                                                                                                                                        |               |                           |
|         | Van die Staatspresident van die Republiek van Suid-Afrika betreffende die wysiging van die Bevelskrif waarby die "Pro Patria-Medalje" ingestel is ... .. | 1             | 5575                      |
|         | <b>PROKLAMASIES</b>                                                                                                                                      |               |                           |
| R. 104. | Wet 59 van 1968: Melkskema: Wysiging                                                                                                                     | 2             | 5575                      |
| R. 105. | Wet 38 van 1927: Bantoe-administrasie Wet ... ..                                                                                                         | 2             | 5575                      |
| R. 108. | Wet 51 van 1971: Wet op Uitvoer van Landbouprodukte ... ..                                                                                               | 8             | 5575                      |
|         | <b>GOEWERMENTSKENNISGEWINGS</b>                                                                                                                          |               |                           |
|         | <b>Bantoe-administrasie en -ontwikkeling, Departement van</b>                                                                                            |               |                           |
|         | <i>Goewermentskennisgewings</i>                                                                                                                          |               |                           |
| R. 963. | Wet 67 van 1964: Bantoe-arbeidsregulasies                                                                                                                | 15            | 5575                      |
| R. 964. | Wet 67 van 1964: Bantoe-arbeidsregulasies                                                                                                                | 15            | 5575                      |
|         | <b>Doeane en Aksyns, Departement van</b>                                                                                                                 |               |                           |
|         | <i>Goewermentskennisgewing</i>                                                                                                                           |               |                           |
| R. 969. | Doeane- en Aksynswet, 1964: Wysiging van Bylae 1 (No. 1/2/8) ... ..                                                                                      | 16            | 5575                      |
|         | <b>Gesondheid, Departement van</b>                                                                                                                       |               |                           |
|         | <i>Goewermentskennisgewings</i>                                                                                                                          |               |                           |
| R. 965. | Wet 54 van 1972: Regulasie: Bederfwerende Middels en Anti-oksideermiddels                                                                                | 17            | 5575                      |
| R. 978. | Wet 24 van 1970: Wet op Anatomiese Skenkings, ens.: Wysiging ... ..                                                                                      | 31            | 5575                      |
|         | <b>Gevangenis, Departement van</b>                                                                                                                       |               |                           |
|         | <i>Goewermentskennisgewings</i>                                                                                                                          |               |                           |
| R. 966. | Wet 8 van 1959: Wysiging van Gevangenis Regulasies ... ..                                                                                                | 34            | 5575                      |
| R. 967. | Wet 8 van 1959: Wysiging van Gevangenis Regulasies ... ..                                                                                                | 33            | 5575                      |
| R. 968. | Wet 8 van 1959: Wysiging van Gevangenis Regulasies ... ..                                                                                                | 34            | 5575                      |
|         | <b>Indiërsake, Departement van</b>                                                                                                                       |               |                           |
|         | <i>Goewermentskennisgewing</i>                                                                                                                           |               |                           |
| R. 975. | Verbeteringskennisgewing ... ..                                                                                                                          | 32            | 5575                      |
|         | <b>Landbou-ekonomie en -bemarking, Departement van</b>                                                                                                   |               |                           |
|         | <i>Goewermentskennisgewing</i>                                                                                                                           |               |                           |
| R. 976. | Wet 51 van 1971: Die Wet op Uitvoer van Landbouprodukte ... ..                                                                                           | 8             | 5575                      |
|         | <b>Nasionale Opvoeding, Departement van</b>                                                                                                              |               |                           |
|         | <i>Goewermentskennisgewing</i>                                                                                                                           |               |                           |
| R. 971. | Wet 61 van 1955: Rhodes-Universiteit: Wysiging van Statuut ... ..                                                                                        | 32            | 5575                      |
|         | <b>Statistiek, Departement van</b>                                                                                                                       |               |                           |
|         | <i>Goewermentskennisgewing</i>                                                                                                                           |               |                           |
| R. 974. | Wet 66 van 1976: Wet op Statistieke ... ..                                                                                                               | 34            | 5575                      |

| INHOUD           |                    | CONTENTS       |             |
|------------------|--------------------|----------------|-------------|
| Bladsyfer<br>No. | 2de<br>Deel<br>No. | Page<br>No.    | Page<br>No. |
| BEVELEKING       |                    | WAGTAK         |             |
| 1                | 2272               | 1              | 2272        |
| PROKLAMASIE      |                    | PROKLAMASIE    |             |
| 2                | 2272               | 2              | 2272        |
| 3                | 2272               | 3              | 2272        |
| 4                | 2272               | 4              | 2272        |
| GOEWERNISSENGE   |                    | GOEWERNISSENGE |             |
| 5                | 2272               | 5              | 2272        |
| 6                | 2272               | 6              | 2272        |
| 7                | 2272               | 7              | 2272        |
| 8                | 2272               | 8              | 2272        |
| 9                | 2272               | 9              | 2272        |
| 10               | 2272               | 10             | 2272        |
| 11               | 2272               | 11             | 2272        |
| 12               | 2272               | 12             | 2272        |
| 13               | 2272               | 13             | 2272        |
| 14               | 2272               | 14             | 2272        |
| 15               | 2272               | 15             | 2272        |
| 16               | 2272               | 16             | 2272        |
| 17               | 2272               | 17             | 2272        |
| 18               | 2272               | 18             | 2272        |
| 19               | 2272               | 19             | 2272        |
| 20               | 2272               | 20             | 2272        |
| 21               | 2272               | 21             | 2272        |
| 22               | 2272               | 22             | 2272        |
| 23               | 2272               | 23             | 2272        |
| 24               | 2272               | 24             | 2272        |
| 25               | 2272               | 25             | 2272        |
| 26               | 2272               | 26             | 2272        |
| 27               | 2272               | 27             | 2272        |
| 28               | 2272               | 28             | 2272        |
| 29               | 2272               | 29             | 2272        |
| 30               | 2272               | 30             | 2272        |
| 31               | 2272               | 31             | 2272        |
| 32               | 2272               | 32             | 2272        |
| 33               | 2272               | 33             | 2272        |
| 34               | 2272               | 34             | 2272        |
| 35               | 2272               | 35             | 2272        |
| 36               | 2272               | 36             | 2272        |
| 37               | 2272               | 37             | 2272        |
| 38               | 2272               | 38             | 2272        |
| 39               | 2272               | 39             | 2272        |
| 40               | 2272               | 40             | 2272        |
| 41               | 2272               | 41             | 2272        |
| 42               | 2272               | 42             | 2272        |
| 43               | 2272               | 43             | 2272        |
| 44               | 2272               | 44             | 2272        |
| 45               | 2272               | 45             | 2272        |
| 46               | 2272               | 46             | 2272        |
| 47               | 2272               | 47             | 2272        |
| 48               | 2272               | 48             | 2272        |
| 49               | 2272               | 49             | 2272        |
| 50               | 2272               | 50             | 2272        |
| 51               | 2272               | 51             | 2272        |
| 52               | 2272               | 52             | 2272        |
| 53               | 2272               | 53             | 2272        |
| 54               | 2272               | 54             | 2272        |
| 55               | 2272               | 55             | 2272        |
| 56               | 2272               | 56             | 2272        |
| 57               | 2272               | 57             | 2272        |
| 58               | 2272               | 58             | 2272        |
| 59               | 2272               | 59             | 2272        |
| 60               | 2272               | 60             | 2272        |
| 61               | 2272               | 61             | 2272        |
| 62               | 2272               | 62             | 2272        |
| 63               | 2272               | 63             | 2272        |
| 64               | 2272               | 64             | 2272        |
| 65               | 2272               | 65             | 2272        |
| 66               | 2272               | 66             | 2272        |
| 67               | 2272               | 67             | 2272        |
| 68               | 2272               | 68             | 2272        |
| 69               | 2272               | 69             | 2272        |
| 70               | 2272               | 70             | 2272        |
| 71               | 2272               | 71             | 2272        |
| 72               | 2272               | 72             | 2272        |
| 73               | 2272               | 73             | 2272        |
| 74               | 2272               | 74             | 2272        |
| 75               | 2272               | 75             | 2272        |
| 76               | 2272               | 76             | 2272        |
| 77               | 2272               | 77             | 2272        |
| 78               | 2272               | 78             | 2272        |
| 79               | 2272               | 79             | 2272        |
| 80               | 2272               | 80             | 2272        |
| 81               | 2272               | 81             | 2272        |
| 82               | 2272               | 82             | 2272        |
| 83               | 2272               | 83             | 2272        |
| 84               | 2272               | 84             | 2272        |
| 85               | 2272               | 85             | 2272        |
| 86               | 2272               | 86             | 2272        |
| 87               | 2272               | 87             | 2272        |
| 88               | 2272               | 88             | 2272        |
| 89               | 2272               | 89             | 2272        |
| 90               | 2272               | 90             | 2272        |
| 91               | 2272               | 91             | 2272        |
| 92               | 2272               | 92             | 2272        |
| 93               | 2272               | 93             | 2272        |
| 94               | 2272               | 94             | 2272        |
| 95               | 2272               | 95             | 2272        |
| 96               | 2272               | 96             | 2272        |
| 97               | 2272               | 97             | 2272        |
| 98               | 2272               | 98             | 2272        |
| 99               | 2272               | 99             | 2272        |
| 100              | 2272               | 100            | 2272        |