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GOVERNMENT NOTICES
GOEWERWENTSKENNIISGEWINGS

DEPARTMENT OF AGRICULTURE
DEPARTEMENT VAN LANDBOU

No. R. 186

22 February 2008

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

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

The Minister of Agriculture, acting under section 15 of the Agricultural Product Standards Act, 1990 (Act No. 119 No. of 1990), made the regulations in the schedule;

SCHEDULE

Definitions

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

"**brown bread**" means wheat bread which complies with the requirements prescribed in regulation 8(1)(b);

"**brown bread wheat flour**" means wheat flour which complies with the requirements prescribed in regulation 4(11);

"**cake wheat flour**" means wheat flour which complies with the requirements prescribed in regulation 4(7);

"**chlorinated flour**" means wheat flour which has been treated according to the regulations promulgated under Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972);

"**composite cereal flour**" means flour, which complies with the requirements prescribed in regulation 4(15);

"**confectionery**" means all products containing wheat flour produced in a bakery with the exclusion of bread;

"**cracked wheat, crushed wheat, cut wheat**" means whole wheat kernels that have been processed by cutting, coarse milling or rolling to produce a broken kernel;

"**flour improver**" means a product or mixture approved for inclusion in flour under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act 52 of 1972) which improves the processing quality of flour when added to it in small quantities;

"**fortification**" means the addition of one or more micronutrients by means of a fortification mix to wheat products as prescribed in the Regulations Relating to the Fortification of certain foodstuffs under the Foodstuffs, Cosmetic and Disinfectants Act, 1972 (Act 54 of 1972);

"**high bran wheat flour**" means flour which complies with the regulations prescribed in regulation 4(12);

"**Industrial wheat flour**" means wheat flour which has a darker colour than white wheat flour as it contains small particles of bran and germ and complies with the requirements prescribed in regulation 4(8);

"**milling**" is a process through which the components of a wheat kernel (endosperm, bran and germ) are separated and the particle size of the endosperm or starch component is milled or ground down to flour fineness;

"percent" means percent calculated mass per mass on "as is" basis in the case of bran and germ, and on a moisture free basis in the case of ash;

"prescribed mass of bread" means bread with a mass as prescribed under the Trade Metrology Act, 1973 (Act No. 77 of 1973);

"screening" means all material that passes through a standard sieve contemplated in regulation 6(1)(a);

"self-raising wheat flour" means wheat flour which complies with the requirement prescribed in regulation 4(9);

"separation" means the separating of the various components of the wheat kernel through milling process;

"sieve" means a square aperture standard wire mesh sieve with aperture dimensions of 212 microns;

"soft wheat flour" means wheat flour which complies with the requirements prescribed in regulation 4 (6);

"speciality bread" means wheat bread which comply with the requirements prescribed in regulation 8(3);

"stabilised wheat products" means wheat products which comply with the requirements prescribed in regulation 7;

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

"wheat" means made from wheat and the adjective "wheat" can be interchanged with the clause "made from wheat" for the marking of wheat products;

"wheat ash" means the remaining portion of the flour after a sample has been carbonised at 600°C and represents the mineral content which is mainly found in the bran;

"wheat bran" means a product obtained from the milling of wheat consisting mainly of the outer layers of wheat kernels;

"wheat bread" means a baked or partially baked product consisting mainly of wheat products and which;

- (a) is normally sold as bread or under the designation of bread, or which is intended to be used as bread;
- (b) is of any form, size or shape; and
- (c) has a mass of more than 100 g:

Provided that wheat products which are intended to be used as confectionery shall not be regarded as bread, notwithstanding the fact that they may have descriptive designations which include the word "bread" or "loaf";

"wheat flour" means a product obtained from the milling of cleaned wheat to which no wheat bran, wheat germ or wheat semolina has been added;

"wheat germ" means a product obtained from the milling of wheat consisting mainly of the seed embryo;

"wheat products" means wheat products obtained from the milling, rolling or crushing of cleaned wheat including baked or partially baked products which consists mainly of wheat meal or wheat flour;

"wheat semolina" means a coarse granular endosperm product obtained from the milling of wheat;

"white bread" means wheat bread which complies with the requirement prescribed in regulation 8(1)(a);

"white bread wheat flour" means wheat flour which complies with the requirements prescribed in regulation 4(10);

"whole and/or processed wheat kernels" means wheat kernels which comply with the regulations prescribed in regulation 6(3);

"whole wheat" means cleaned wheat kernels in their natural form;

"whole-wheat bread" means wheat bread which complies with the requirements prescribed in regulation 8(1)(c);

"whole-wheat brown flour" means wheat flour which complies with the requirements prescribed in regulation 4(13);

"whole-wheat flour" means wheat flour which complies with the requirements prescribed in regulation 4(14).

Restrictions on sale of wheat products

2. (1) No person shall sell any wheat product in the Republic of South Africa;
- (a) unless the wheat product concerned is sold according to the classes set out in regulation 3;
 - (b) unless the wheat product concerned complies with the standards for the classes set out in regulations 4, 5, 6, 7, and 8;
 - (c) unless the containers in which the wheat product concerned is packed comply with requirements set out in regulation 9;
 - (d) unless the wheat product concerned is packed in accordance with the packing requirements set out in regulation 9; and
 - (e) unless the wheat product concerned is marked in accordance with the marking requirements set out in regulations 10, 11 and 12.
- (2) The Executive Officer may exempt a person in writing entirely or partially and on such conditions as he or she may deem necessary, from the provisions of subregulation 1: Provided that such exemption is done in terms of section 3(1)(c) of the Act.

QUALITY STANDARDS***Classes for wheat products***

3. The classes for wheat products shall be as follows:
- (a) White wheat flour, which are divided into;
 - (i) white bread wheat flour or white bread flour made from wheat;
 - (ii) cake wheat flour or cake flour made from wheat;
 - (iii) soft wheat flour or soft flour made from soft wheat;
 - (iv) industrial wheat flour or industrial flour made from wheat; and
 - (v) self-raising wheat flour or self-raising flour made from wheat.
 - (b) Brown wheat flour, which are divided into;
 - (i) brown bread wheat flour or brown bread flour made from wheat;
 - (ii) whole-wheat brown flour; and
 - (iii) High bran wheat flour or high bran flour made from wheat.
 - (c) Whole-wheat flour.
 - (d) Wheat bread, which are divided into;
 - (i) White bread;
 - (ii) Brown bread;
 - (iii) Whole-wheat bread, and;
 - (iv) Speciality bread.
 - (e) Composite cereals flour or composite flour made from cereals.
 - (f) Stabilised wheat products or stabilised products made from wheat.
 - (g) Wheat semolina or semolina made from wheat,
 - (h) Wheat non-flour products which are divided into;
 - (i) Wheat bran or bran made from wheat;
 - (ii) Wheat germ or germ made from wheat; and
 - (iii) Whole and/or processed wheat kernels.

Standards for white wheat flours, brown wheat flours, whole-wheat flours and composite cereal flours

4. Subject to the provisions of regulation 2 these wheat flours;
- (1) shall have a moisture content not exceeding 14 percent;

(2) shall contain the fraction of the milled wheat below the sieve when sieved through a 212 micron wire mesh sieve, and therefore shall contain no separated wheat semolina;

(3) shall contain a fraction of wheat bran above the 212 micron sieve in the case of flour classes with a defined wheat bran content;

(4) may contain flour improvers;

(5) be pure and sound;

(6) in the case of soft wheat flour;

(a) be a white wheat flour milled from a soft wheat; and

(b) not contain separated wheat bran, wheat germ or wheat semolina.

(7) in the case of cake wheat flour;

(a) have an ash content not exceeding 0,60 percent; and

(b) shall not contain separated wheat bran, wheat germ or wheat semolina;

(8) in the case of industrial wheat flour;

(a) have an ash content of not less than 0,85 percent;

(b) contain a maximum of 1,0 percent wheat bran with a particle size greater than 212 micron;

(c) be fortified as prescribed in terms of the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972); and

(d) shall not contain separated wheat bran, wheat germ or wheat semolina.

(9) in the case of self-raising wheat flour;

(a) contain a raising agent which has been added according to the regulations promulgated in terms of the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972); and

(b) contain wheat flour which complies with the applicable requirements in regulations 4(6), 4(7), 4(8), 4(9), 4(10), 4(11), 4(12), 4(13), 4(14) and 4(15).

(10) in the case of white bread wheat flour;

(a) have an ash content of not less than 0,60 percent and not exceeding 1,0 percent;

(b) be fortified as prescribed in terms of the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972) and

(c) contain no separated wheat bran, wheat germ or wheat semolina.

(11) in the case of brown bread wheat flour;

(a) have an ash content of not less than 0,60 percent and not exceeding 1,0 percent obtained from the flour fraction that passed through a 212 micron sieve;

(b) have a wheat bran content of not less than 10 percent and not exceeding 15 percent;

- (c) be fortified as prescribed in terms of the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972); and
 - (d) contain no separated wheat germ or wheat semolina.
- (12) in the case of high bran wheat flour;
- (a) have a wheat bran content of not less than 15 percent; and
 - (b) contain no separated wheat germ or wheat semolina.
- (13) in the case of whole-wheat brown flour;
- (a) contains all the components present in a wheat kernel including one or more of the following ingredients which shall be in the flour at a level not less than 10 percent; whole wheat, cracked wheat, crushed wheat and cut wheat;
 - (b) have a wheat bran content of not less than 10 percent;
 - (c) may contain wheat germ; and
 - (d) contain no separated wheat semolina.
- (14) in the case of whole-wheat flour;
- (a) includes all the components present in a wheat kernel obtained through the milling of the whole wheat kernel.
- (15) in the case of composite cereals flour;
- (a) contain wheat flour which has been blended with non-wheat flours and/or grains and/or seeds; and
 - (b) have a wheat flour component made up of wheat flour(s) which complies with the applicable requirements in regulations 4(6), 4(7), 4(8), 4(9), 4(10), 4(11), 4(12), 4(13), 4(14) and 4(15).

Standard for wheat semolina

6. Subject to the provisions of regulation 2 wheat semolina shall;
- (a) have a minimum of 50 percent of the total white endosperm particle content that does not pass through a 212 micron sieve; and
 - (b) have a moisture content of not more than 15 percent.

Standards for wheat non-flour products

6. Subject to the provisions of regulation 2 wheat non-flour products shall;
- (1) in the case of wheat bran;
 - (a) consist mainly of the bran fraction of wheat, provided that it may contain a quantity of ground screenings and vegetable matter other than wheat; and
 - (b) have a moisture content of not more than 15 percent.

- (2) in the case of wheat germ;
 - (a) consist mainly of the seed embryo; and
 - (b) have a moisture content of not more than 15 percent.
- (3) In the case of whole and/or processed wheat kernels;
 - (a) consist of cleaned kernels in intact or processed form; and
 - (b) have a moisture content of not more than 15 percent.

Standard for stabilised wheat products

- 7. Subject to the provision of regulation 2 stabilised wheat products;
 - (a) shall have been subjected to further processes such as heat treatment in order to inactivate enzymes and/or modify (denature) wheat proteins;
 - (b) or chemical treatment such as chlorination treatment to lower the pH of the dough;
 - (c) a wheat product component included in the classes for wheat products; and
 - (d) have a moisture content of not more than 14 percent.

Standards for wheat bread

- 8. (1) (a) Subject to the provision of subregulation 2, white bread shall consist of a dough made from white wheat flour and water, with or without other ingredients, that has been fermented by yeast or otherwise leavened, baked in any form, size or shape and which has been treated, prepared and processed in such a manner that the bread, if it is of a prescribed mass specified in column 2 of the Table, contains the applicable minimum dry solids mass specified opposite thereto in column 3 of the Table.
 - (b) Subject to the provision of subregulation 2, brown bread shall consist of a dough made from brown wheat flour and water, with or without other ingredients, that has been fermented by yeast or otherwise leavened, baked in any form, size or shape and which has been treated, prepared and processed in such a manner that the bread, if it is of a prescribed mass specified in column 2 of the Table, contains the applicable minimum dry solids mass specified opposite thereto in column 3 of the Table.
 - (c) Subject to the provision of subregulation 2, whole-wheat bread shall consist of a dough made from whole-wheat flour and water, with or without other ingredients, that has been fermented by yeast or otherwise leavened, baked in any form, size or shape and which has been treated, prepared and processed in such a manner that the bread, if it is of a prescribed mass specified in column 2 of the Table, contains the applicable minimum dry solids mass specified opposite thereto in column 4 of the Table.
- (2) Notwithstanding the provision of paragraphs (a), (b) and (c) of subregulation 1, white bread, brown bread and whole wheat bread shall be deemed to comply with the applicable requirements set out in the paragraph concerned of that subregulation in the case of a requirement relating to the dry solids content, deviates with not more than 1% from the minimum prescribed for white bread, brown bread or whole-wheat bread, as the case may be: Provided on average the minimum dry solid content complies with the prescribed minimum dry solid.

(3) Speciality bread shall consist of dough made of wheat flour or composite cereals flour and may contain ingredients providing specific sensory characteristics and/or nutritional value as well as whole or crushed grain kernels and/or seeds, that has been fermented by yeast or otherwise leavened, baked in any form, size or shape.

PACKING AND MARKING REQUIREMENTS

Requirements for containers

9. (1) Wheat products shall, where appropriate, be packed in containers which;
- (a) are intact, clean, dry, suitable and strong enough for packing and normal handling of wheat products;
 - (b) shall not impart an undesirable taste or odour to the contents thereof; and
 - (c) shall properly be closed in a manner permitted by the nature of the container and the contents thereof.
- (2) If the containers are packed in outer containers, such containers shall be clean and intact.
- (3) Subject to the provisions of subregulation 1 the specifications for the different containers for different wheat products shall be as prescribed in the Trade Metrology Act, 1973 (Act No. 77 of 1973).

Marking requirements for white wheat flour and brown wheat flour

10. A container containing white wheat flour or brown wheat flour shall be clearly and legibly marked with the following particulars:
- (a) The name of the product;
 - (b) The class of the product;
 - (c) The name and physical address of the manufacturer thereof, or if the product has been packed for a person other than the manufacturer thereof, the name and physical address of such other person;
 - (d) The mass of the contents as prescribed in terms of the Trade Metrology Act, 1973 (Act No. 77 of 1973); and
 - (e) the names and quantities of nutrients as identified in the food fortification programmes as prescribed in terms of the Foodstuffs, Cosmetics and Disinfectant Act, 1972 (Act No. 54 of 1972).

Marking requirements for wheat bran

11. A container containing wheat bran shall be clearly and legibly marked with the following particulars:
- (a) The name of the product;
 - (b) The name and physical address of the manufacturer thereof, or if the product has been packed for a person other than the manufacturer thereof, the name and physical address of such other person; and
 - (c) The mass of the contents as prescribed in terms of the Trade Metrology Act, 1973 (Act No. 77 of 1973).

Marking requirements for wheat bread

12. (1) Every wheat bread shall be clearly and legibly marked with the following particulars:
- (a) The class of the wheat bread;
 - (b) the name and physical address of the manufacturer of the wheat bread or the name and physical address of the person on whose behalf the wheat bread was baked; and
 - (c) the mass of the wheat bread.
- (2) The provisions of subregulation 1 shall not apply to;
- (a) wheat bread packed by the manufacturer thereof: Provided that the particulars referred to in subregulation 1 shall be clearly and legibly marked on the packing material of each bread thus packed; and
 - (b) wheat bread presented for sale at a point where a notice in type of not less than 30 mm high clearly and legibly indicates the particulars referred to in subregulation 1.
- (3) Wheat bread which complies with the requirements of subregulation 1 and is packed in a transparent container by the manufacturer thereof is exempted from the requirements of subregulation (2)(a).

METHODS OF ANALYSIS FOR WHEAT PRODUCTS**General**

13. (1) In order to determine whether a wheat product complies with the requirement for such product, the product shall --
- (a) be analysed in duplicate;
 - (b) where necessary, be ground to such a fineness as to allow all the material to pass through a round hole sieve with aperture of 2 mm;
 - (c) be mixed thoroughly before any determination is made;
 - (d) be measured out in grams accurately to the fourth decimal place unless where otherwise specified; and
 - (e) in the case of baked products, be treated in such a manner that, except in the case of the determination of the dry solids mass, the crust is first separated from the product and the remaining portion (called "the crumb" in the baking trade) is then cut into thin slices and, when air-dry, ground to such a fineness as to allow the sample to pass through a 1,0 mm sieve.

Determination of the dry solids content of bread

14. The dry solids content of bread shall be determined as set out below:
- (1) The apparatus used for the determination of the dry solids contents of bread, is as follows:
- (a) Hot-air oven, the temperature of which may be regulated at 105°C (with a variation not exceeding 5°). The oven must be so constructed that the hot air passes evenly and horizontally through the oven over the drying trays. The oven must be provided with vents to allow moist air to escape;

- (b) drying trays made from stainless steel and covered with gauze which is sufficiently fine to prevent any crumbs from passing through; and
- (c) laboratory mass meter which can measure accurately to 0,1 g.

(2) The method that is used in the determination of the dry solids content of bread, is as follows:

Measure the mass of the whole bread unit accurately to 0,1 g. In the case of uncut bread, cut into slices of approximately 10 to 15 mm thick. Place and spread the slices as well as any crumbs, onto the drying tray. Set the vent of the oven in order to allow the moist air to escape without the temperature variation exceeding 5°C and so that the bread will dry to constant mass after six hours. Place the drying trays with bread into the oven and increase the temperature within 45 minutes to 105°C (with a variation not exceeding 5°C). Remove the bread from the oven after six hours, allow to cool for three minutes and measure the dry mass of the bread and crumbs accurately to 0,1 g. Where more than one loaf of bread is analysed, report the average dry solid mass. Any fraction of a gram is increased to the next whole gram.

Determination of the bran content of brown wheat flour

15. The bran content of brown wheat flour shall be determined as set out below.

(1) The apparatus used for the determination of the bran content of brown wheat flour is as follows:

- (a) An electrically driven laboratory plansifter fitted with an automatic time switch. This sifter must have a throw of 75-77 mm and the drive must run at a speed of 180-190 r.p.m. The sieving motion must be horizontal and circular when sieving and the sieves must not have a precession action;
- (b) A round sieve, 200 mm in diameter covered with a 212 micron stainless steel wire mesh. The sieve must be fitted with a tight-fitting lid and receiver in order that no material is lost during sieving; and
- (c) Nylon cubes with 13 mm to 18 mm sides.

(2) The method that is used in the determination of the bran content of brown wheat flour, is as follows:

- (a) Fit the 200 mm round sieve into the receiver. Place 200 g (with a variation not exceeding 0,1 g) of a representative sample of brown wheat flour and two nylon cubes into the sieve. Cover the sieve with the lid and mount in the plansifter. Sieve for five minutes. Remove the sieve, lid and receiver from the plansifter. Remove the lid and brush any material adhering to it back into the sieve. Tap the sieve lightly five to ten times with the palm of the hand so that any material adhering to the bottom of the sieve will drop back into the receiver. Remove the sieve from the receiver and determine the mass of the material remaining above the sieve to the nearest 0,1 g. Record this mass (A grams). Measure the mass of the material in the receiver to the nearest 0,1 g. Record this mass (B grams). The total mass of the material recovered (A + B) must equal 200 g (with a variation not exceeding 0,2 g). If the total mass of the material recovered falls outside the tolerance of 200 g (with a variation not exceeding 0,2 g) the test must be repeated; and

- (b) Calculate the percentage material which remains on the sieve as follows:

$$\text{Bran percentage} = \frac{A}{2}$$

Take the average of the duplicate percentages thus obtained as the bran percentage (m/m) of the brown wheat meal and report it to the nearest 0,1. Repeat the determination if the duplicate percentages differ by more than 0,4.

Determination of the Ash content

16. The ash content shall be determined by means of the glycerol-alcohol method.

- (1) The apparatus which is used for the determination of the ash content is as follows:
- (i) Flat-bottom silica ashing dishes of a diameter or diagonal of approximately 70mm.
 - (ii) Vacuum desiccators with glass taps. Silica gel should be used as desiccant in the desiccators.
 - (iii) Aperiodic, automatic, analytical balance.
 - (iv) Muffle furnace provided with a pyrometer and control unit by means of which the temperature may be controlled.
- (2) The reagents used for the determination of the ash content are as follows:
- (i) Redistilled glycerol and 96 per cent (v/v) ethyl alcohol, mixed in equal volumes. After ignition at 600°C the mixture must leave no residue.
 - (ii) Ethyl alcohol, 80 per cent (v/v). Dilute 83 ml 96 per cent (v/v) ethyl alcohol to 100 ml with distilled water.
- (3) The method that is used in the determination of the ash content, is as follows:

Place a clean flat-bottom silica ashing dish in a cold muffle furnace and increase the temperature to 600°C. Heat the dish for at least 15 minutes at 500°C (with a variation not exceeding 15°C), cool in a desiccator and measure its mass when it has reached room temperature. Measure 5 g (with a variation not exceeding 0,1 g) of the air-dry sample into the dish. Add to the material in the dish 7,5 ml of the glycerol-alcohol mixture so that all the material becomes wetted thoroughly and leave for 10 minutes. Heat the dish until the contents start to froth slightly and ignite. Place the dish in the furnace at approximately 350°C after the material has been carbonised and increase the furnace temperature to 600°C (with a variation not exceeding 15°C). Keep the ashing dish in the oven for not less than six hours. Cool the dish with contents in a desiccator and then carefully add 3 ml 80 per cent (v/v) ethyl alcohol to the ash in the dish. The ash must be wetted thoroughly and any carbon particles present must be exposed to the air. Ignite the alcohol in the dish and allow all the alcohol to burn away. Replace the dish containing the ash in the cold furnace and increase the temperature to 600°C (with a variation not exceeding 15°C). Ash at this temperature for one hour. Cool the dish in a desiccator and measure the mass. Repeat the ashing process until a constant mass is attained. Deduct from this mass the mass of the empty dish and express the difference in mass as a percentage of the air-dry sample. Convert this result to a moisture-free basis by means of the result obtained from the moisture determination as described in paragraph 1. Take the average of the duplicate percentages thus obtained as the ash percentage (m/m) of the moisture-free sample. Repeat the determination if the duplicate percentages differ by more than 0,2 percentage units in the case of wheaten meal with an ash content greater than 0,04 percentage units in the case of wheaten meal with an ash content greater than 1,0 percent.

Determination of the moisture content

17. The moisture content of a consignment of wheat products may be determined according to any suitable method: Provided that the results thus obtained are in accordance ($\pm 0,3$ per cent) with the results obtained by means of the 72 hour oven dried method (AACC Method 44/15A/1981).

Tolerances for the moisture bran and ash contents for the various classes of wheat products

18. The following tolerances shall apply where applicable:

- (a) A moisture content tolerance of not more than 0,2 percentage units above the maximum moisture content prescribed.
- (b) A bran content tolerance of not more than 0,5 percentage units from the minimum or maximum bran content prescribed.
- (c) An ash content tolerance of not more than 0,05 percentage units from the minimum or maximum ash content prescribed.

OFFENCES AND PENALTIES

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

Repeal of regulations

20. The following regulations are hereby repealed:

- (a) The regulations published by Proclamation No. R. 576 of 15 March 1991 and Government Notices Nos. R. 577 of 15 March 1991 and R. 2133 of 30 August 1991.

Commencement of regulations

21. These regulations shall come into operation on the date of publication hereof.

TABLE 1**MINIMUM DRY SOLIDS MASS FOR WHEAT BREAD**

Class of wheat product	Prescribed mass of bread (g)	Minimum dry solids mass (g) (White bread and Brown bread)	Minimum dry solids mass (g) (Whole wheat bread)
1	2	3	4
White bread, brown bread and whole wheat bread	400	232	200
	500	290	250
	600	348	300
	700	406	350
	800	464	400
	1 200	696	600
	1 600	928	800

No. R. 186

22 Februarie 2008

**WET OP LANDBOUPRODUKSTANDAARDE, 1990
(WET No. 119 VAN 1990)**

**REGULASIES MET BETREKKING TOT DIE GRADERING, VERPAKKING EN MERK VAN
KORINGPRODUKTE BESTEM VIR VERKOOP IN DIE REPUBLIEK VAN SUID-AFRIKA**

Die Minister van Landbou, handelende kragtens artikel 15 van die Wet op Landbouprodukstandaarde, 1990 (Wet No. 119 van 1990), het die regulasie in die Bylae uitgevaardig;

BYLAE

Woordomskrywing

1. In hierdie regulasies, tensy uit die samehang anders blyk, het enige woord of uitdrukking waaraan in die Wet 'n betekenis geheg is, 'n ooreenstemmende betekenis en beteken; waaraan in die Wet 'n betekenis geheg is, 'n ooreenstemmende betekenis en beteken;
 - "**banket**" alle produkte wat koringmeel bevat geproduseer in 'n bakkerij uitgesonderd brood;
 - "**banket**" alle produkte wat koringmeel bevat geproduseer in 'n bakkerij uitgesonderd brood;
 - "**bruinbrood**" koringbrood wat voldoen aan die vereistes in regulasie 8(1)(b) voorgeskryf;
 - "**brulnbrood**" koringbrood wat voldoen aan die vereistes in regulasie 8(1)(b) voorgeskryf;
 - "**bruinbroodkoringmeel**" koringmeel wat voldoen aan die vereistes in regulasie 4(11) voorgeskryf;
 - "**bruinbroodkoringmeel**" koringmeel wat voldoen aan die vereistes in regulasie 4(11) voorgeskryf;
 - "**bruinvolkoringmeel**" koringmeel wat voldoen aan die vereistes in regulasie 4(13);
 - "**brulnvolkoringmeel**" koringmeel wat voldoen aan die vereistes in regulasie 4(13);
 - "**bruiskoringmeel**" koringmeel wat voldoen aan die vereistes in regulasie 4(9);
 - "**bruiskoringmeel**" koringmeel wat voldoen aan die vereistes in regulasie 4(9);
 - "**die Wet**" die Wet op Landbouprodukstandaarde, 1990 (Wet No. 119 van 1990);
 - "**die Wet**" die Wet op Landbouprodukstandaarde, 1990 (Wet No. 119 van 1990);
 - "**fortifikasie**" die toevoeging van een of meer mikro-voedingstowwe deur 'n fortifikasie mengsel tot koringprodukte soos voorgeskryf in die Regulasie Betreffende die Fortifikasie van Sekere Voedingsmiddels onder die Wet op Voedingsmiddels, Skoonheidsmiddels en Ontsmettingsmiddels, 1972 (Wet No. 54 van 1972);
 - "**gebarste koring, gestampde koring, snykoring**" volkoringkorrels wat so verwerk is deur afsnyding, growwe maal of rol om 'n gebreekte korrel te produseer;
 - "**gechlorineerde koringmeel**" koringmeel wat behandel is volgens die regulasies uitgevaardig onder die Wet op Voedingsmiddels, Skoonheidsmiddels en Ontsmettingsmiddels, 1972 (Wet No. 54 van 1972);
 - "**gestabiliseerde koringprodukte**" koringprodukte wat voldoen aan die vereistes in regulasie 7 voorgeskryf;
 - "**hoë-semel koringmeel**" koringmeel wat voldoen aan die vereistes in regulasie 4(12);
 - "**industriële koringmeel**" koringmeel wat 'n donkerder kleur het as wit koringmeel en wat klein stukkie semels en kiem bevat en voldoen aan die vereistes in regulasie 4(8) voorgeskryf;
 - "**koekkoringmeel**" koringmeel wat voldoen aan die vereistes in regulasie 4(7) voorgeskryf;
 - "**koring**" gemaak van koring en die adjektief "koring" dit kan wees verwisseling met die klousule "gemaak van koring" vir die merk van koringprodukte;
 - "**koringas**" die deel van meel wat agterbly nadat 'n monster gekarboniseer is by 600° en verteenwoordig die mineraalinhoud wat hoofsaaklik in die semel gevind word;

"koringbrood" 'n gebakte of gedeeltelik gebakte produk wat hoofsaaklik bestaan uit koringprodukte en;

- (a) normaalweg verkoop word as brood of onder die benaming brood, of wat bestem is om as brood gebruik te word;
- (b) van enige vorm, grootte of fatsoen is; en
- (c) 'n massa van meer as 100 gram het:

Met dien verstande dat koringprodukte wat bestem is om as banket gebruik te word, nie as brood beskou word nie, ten spyte van die feit dat dit beskrywende benamings mag hê waarvan die woord **"brood"** 'n deel uitmaak;

"koringkiem" 'n produk wat deur die maal van koring verkry word wat hoofsaaklik uit saadembryo bestaan;

"koringmeel" 'n produk wat deur die maal van skoongemaakte koring verkry is en waarby geen koringsemels, koringkiem of koringsemolina gevoeg is nie;

"koringprodukte" koringprodukte verkry van die maal, rol of breek van skoongemaakte koring insluitende gebakte of gedeeltelik gebakte produkte wat hoofsaaklik uit koringmeel bestaan: Met dien verstande dat koekmeelblom en ander koringprodukte bestem vir gebruik as banket nie ingesluit is nie;

"koringsemels" 'n produk wat deur die maal van koring verkry is en hoofsaaklik bestaan uit die buitenste lae van koringkorrels;

"koringsemolina" 'n growwe korrelrige endospermprodukt wat verkry word wanneer koring gemaal word;

"malery" 'n proses waardeur die komponente van 'n koringkorrel geskei word en die deel grootte van die endospoor of styselkomponent gemaal is tot fynmeel;

"meel-verbeteraar" 'n produk of mengsel goedgekeur vir insluiting in meel onder die Wet op Voedingsmiddels, Skoonheidsmiddels en Ontsmettingsmiddels, 1972 (Wet No. 54 van 1972);

"persent" 'n persent bereken massa per massa op "soos as" basis in die geval van semel en kiem, en op 'n vogvrye basis in geval van as;

"saamgestelde graanmeel" meel wat voldoen aan die vereistes in regulasie 4(15) voorgeskryf;

"sagte koringmeel" koringmeel wat voldoen aan die vereistes in regulasie 4(6) voorgeskryf;

"sif" 'n vierkantige gaatjie standaard draadmaassif met openingsafmetings van 212 mikron;

"sifsel" alle materiaal wat deur 'n standaaardsif gaan soos voorgeskryf in regulasie 6(1)(a));

"spesialiteit brood" koringbrood wat voldoen aan die vereistes in regulasie 8(3);

"verdeling" die skeiding van die verskillende komponente van die koringkern deur 'n maalproses;

"vol en/of verwerk koringkorrels" koringkorrels wat voldoen aan die vereistes in regulasie 6(3);

"volkoring" skoongemaakte koringkorrels in die natuurlike vorm;

"volkoringbrood" koringbrood wat voldoen aan die vereistes in regulasie 8(1)(c) voorgeskryf;

"volkoringmeel" koringmeel wat voldoen aan die vereistes in regulasie 4(14) voorgeskryf;

"voorgeskrewe massa van brood" koringbrood met 'n massa soos voorgeskryf kragtens die Wet op Handelsmetrologie, 1973 (Wet No. 77 van 1973);

"witbrood" koringbrood wat voldoen aan die vereistes in regulasie 8(1)(a) voorgeskryf; en

"witbroodkoringmeel" koringmeel wat voldoen aan die vereistes in regulasie 4(10) voorgeskryf.

Beperking op die verkoop van koringprodukte

2. (1) Niemand mag enige koringproduk in die Republiek van Suid-Afrika verkoop nie, tensy;
- (a) die betrokke koringproduk in ooreenstemming met die klasse in regulasie 3 uiteengesit, verkoop word;
 - (b) die betrokke koringproduk in ooreenstemming met die standarde vir die klasse in regulasies 4, 5, 6, 7 en 8 uiteengesit, voldoen;
 - (c) die houers waarin die betrokke koringproduk verpak is, aan vereistes in regulasie 9 uiteengesit, voldoen;
 - (d) die betrokke koringproduk verpak is in ooreenstemming met die verpakkingsvereistes in regulasie 9 uiteengesit, voldoen; en
 - (e) die betrokke koringproduk gemerk is in ooreenstemming met die merkvereistes in regulasies 10, 11 en 12 uiteengesit, voldoen.
- (2) Die Uitvoerende Beampte kan iemand skriftelik, in die geheel of gedeeltelik en op sodanige voorwaardes wat hy of sy nodig ag, van die bepalinge van subregulasie (1) vrystel. Met dien verstande dat die verskoning is gedoen in terme van afdeling 3(1) (c) van die Wet.

GEHALTESTANDAARDE***Klasse vir koringprodukte***

3. Die klasse vir koringprodukte is soos volg:

- (a) Witkoringmeel, wat verdeel word in;
 - (i) witkoringmeel of witbroodmeel vervaardig van koring;
 - (ii) koekkoringmeel of koekmeel vervaardig van koring;
 - (iii) sagte koringmeel of sagte meel vervaardig van sagte koring;
 - (iv) industriële koringmeel of industriële meel vervaardig van koring; en
 - (v) koringbruismeel of bruismeel vervaardig van koring.
- (b) Bruinkoringmeel, wat verdeel word in:
 - (i) bruinbroodkoringmeel of bruinbroodmeel vervaardig van koring;
 - (ii) bruinvolkoringmeel of bruinvolmeel vervaardig van koring; en
 - (iii) hoë-semel koringmeel of hoë-semel meel vervaardig van koring.
- (c) Volkoringmeel.
- (d) Koringbrood, wat verdeel word in:
 - (i) Witbrood;
 - (ii) Bruinbrood;
 - (iii) Volkoringbrood; en
 - (iv) Spesialiteitbrood.
- (e) Saamgestelde graanmeel of saamgestelde meel vervaardig van graan.
- (f) Gestabiliseerde Koringprodukte of gestabiliseerde produkte vervaardig van koring.
- (g) Koringsemolina of semolina vervaardig van koring.
- (h) Koring nie-meelprodukte, wat verdeel word in;
 - (i) Koringsemels of semels vervaardig van koring;
 - (ii) Koringkiem of kiem vervaardig van koring;
 - (iii) Vol en/of verwerkte koringkorrels.

Standaard vir witkoringmeel, bruinkoringmeel, volkoringmeel en saamgestelde graanmeel

4. Behoudens die bepaling van regulasie (2) hierdie koringmeel;

- (1) mag 'n voginhoud van hoogstens 14 persent hê;
- (2) mag 'n fraksie van die gemaalde koring bevat onder die sif indien dit deur 'n 212-mikron-draadmassif gesif word, en dus geen afsonderlike koringsemolina bevat nie;

- (3) mag 'n fraksie van koringsemel bevat bo-op 212-mikronsif in die geval van meelklasse met 'n bepaalde koringsemelinhoud;
- (4) mag meel-verbeteraar bevat;
- (5) moet suiwer en gesond wees; en
- (6) in die geval van sagte koringmeel;
- (a) 'n witkoringmeel wees gemaal van sagte koring; en
- (b) geen afsonderlike koringsemels, koringkiem of koring-semolina bevat nie.
- (7) in die geval van koekkoringmeel;
- (a) 'n asinhoud van hoogstens 0,60 persent bevat; en
- (b) geen afsonderlike koringsemels, koringkiem of koring-semolina bevat nie.
- (8) in die geval van industriële koringmeel;
- (a) 'n asinhoud van minstens 0,85 persent bevat;
- (b) 'n maksimum van 1,0 persent stukkie koringsemels groter as 212-mikron bevat;
- (c) versterk wees soos voorgeskryf in terme van die Wet op Voedingsmiddels, Skoonheidsmiddels en Ontsmettingsmiddels, 1972 (Wet No. 54 van 1972); en
- (d) geen afsonderlike koringsemel, koringkiem of koring-semolina bevat nie.
- (9) in die geval van bruiskoringmeel;
- (a) 'n rysmiddel bevat wat bygevoeg is volgens die regulasies uitgevaardig onder die Wet op Voedingsmiddels, Skoonheidsmiddels en Ontsmettingsmiddels, 1972 (Wet No. 54 van 1972); en
- (b) koringmeel wat voldoen aan die toepaslike vereistes in regulasie 4(6), 4(7), 4(8), 4(9), 4(10), 4(11), 4(12), 4(13), 4(14) en 4(15).
- (10) in die geval van witbroodkoringmeel;
- (a) 'n asinhoud van minstens 0,60 persent en hoogstens 1,0 persent bevat;
- (b) versterk wees soos voorgeskryf in terme van die Wet op Voedingsmiddels, Skoonheidsmiddels en Ontsmettingsmiddels, 1972 (Wet No. 54 van 1972); en
- (c) geen afsonderlike koringsemel, koringkiem of koring-semolina bevat nie.
- (11) in die geval van bruinbroodkoringmeel;
- (a) 'n asinhoud van minstens 0,60 persent en hoogstens 0,82 persent bevat, verkry van die meelfraksie wat deur 'n 212-mikrondraadmaassif gaan;
- (b) 'n semelinhoud van minstens 10 persent en hoogstens 15 persent bevat;
- (c) versterk wees soos voorgeskryf in terme van die Wet op Voedingsmiddels, Skoonheidsmiddels en Ontsmettingsmiddels, 1972 (Wet No. 54 van 1972); en
- (d) geen afsonderlike koringsemel, koringkiem of koring-semolina bevat nie.

- (12) in die geval van hoë-semel koringmeel;
- (a) 'n semelinhoud van minstens 15 persent bevat; en
 - (b) geen afsonderlike koringkiem of koring-semolina bevat nie.
- (13) in die geval van bruinvolkoringmeel;
- (a) alle komponente teenwoordig in 'n koringkorrel bevat insluitende een of meer van die volgende bestanddele wat in die meel op 'n vlak van minstens 10 persent is, volkoring, gebars koring, gestampte koring en snykoring;
 - (b) 'n semelinhoud van minstens 10 persent bevat;
 - (c) mag koringkiem bevat; en
 - (d) geen afsonderlike koring-semolina bevat nie.
- (14) in die geval van volkoringmeel;
- (a) alle komponente teenwoordig in 'n koringkorrel bevat, verkry deur die maal van die volkoringkorrel.
- (15) in die geval van saamgestelde graanmeel;
- (a) koringmeel bevat wat gemeng is met koring-niemeelprodukte en/of graan en/of sade; en
 - (b) 'n koringmeelkomponent bevat vervaardig van koringmeel wat voldoen aan die toepaslike vereistes in regulasies 4(6), 4(7), 4(8), 4(9), 4(10), 4(11), 4(12), 4(13), 4(14) en 4(15).

Standaard vir koringsemolina

- (5) Behoudens die bepalings van regulasie (2), meet koringsemolina;
- (a) 'n minimum van 50 persent van die totale wit endospoor deelinhoud bevat wat nie deur 'n 212-mikronsif gaan nie; en
 - (b) 'n voginhoud van hoogstens 15 persent bevat.

Standaard vir koring-niemeelprodukte

- (6) Behoudens die bepalings van regulasie (2) moet koring niemeelprodukte;
- (1) in die geval van koringsemels;
 - (a) hoofsaaklik bestaan uit die semelfraksie van koring, met dien verstande dat dit 'n hoeveelheid gemaalde sifsels en plantaardige materiaal behalwe koring mag bevat; en
 - (b) 'n voginhoud van hoogstens 15 persent bevat.
 - (2) in die geval van koringkiem;
 - (a) hoofsaaklik bestaan uit die saadembrio; en
 - (b) 'n voginhoud van hoogstens 15 persent bevat.
 - (3) in die geval van vol en/of verwerkte koringkorrels;

- (a) bestaan uit skoongemaakte korrels in heel of verwerkte vorm; en
- (b) 'n voginhoud van hoogstens 15 persent bevat.

Standaard vir gestabiliseerde koringprodukte

7. Behoudens die bepalings van subregulasie (2), gestabiliseerde koringprodukte;
- (a) moet onderworpe wees aan verdere prosesse soos hittebehandeling om die ensieme en/of veranderde koringproteïene onaktief te maak;
 - (b) of chemiese stowwe soos gechlorineerde stowwe behandeling om die pH van die deeg te verlaag;
 - (c) 'n koringprodukcomponent insluitende die klasse van koringprodukte; en
 - (d) 'n voginhoud van hoogstens 14 persent hê.

Standaard vir koringbrood

8. (1) (a) Behoudens die bepaling van subregulasie (2), moet witbrood bestaan uit 'n deeg gemaak van witkoringmeelblom en water, met of sonder ander bestanddele wat deur gisfermentasie, of andersins deursuur is, in enige vorm, grootte of fatsoen gebak is en op 'n wyse behandel, voorbereid en verwerk is, dat die brood indien dit van 'n voorgeskrewe massa droëstof bevat wat daaraanvoor in kolom 3 van Tabel vermeld is.
- (b) Behoudens die bepaling van subregulasie (2), moet bruinbrood bestaan uit 'n deeg gemaak van bruinkoringmeelblom en water, met of sonder ander bestanddele wat deur gis of andersins deursuur is, in enige vorm, grootte of fatsoen gebak is en op 'n wyse behandel, voorbereid en verwerk is, dat die brood indien dit van 'n voorgeskrewe massa droëstof bevat wat daaraanvoor in kolom 3 van Tabel vermeld is.
- (c) Behoudens die bepaling van subregulasie (2), moet volkoringbrood bestaan uit 'n deeg van volkoringmeelblom en water, met of sonder ander bestanddele wat deur gisfermentasie of andersins deursuur is, in enige vorm, grootte of fatsoen gebak is en op 'n wyse behandel, voorbereid en verwerk is, dat die brood indien dit van 'n voorgeskrewe massa droëstof bevat wat daaraanvoor in kolom 4 van Tabel vermeld is.

(2) Ondanks die bepalings van paragrawe (a), (b) en (c) van subregulasie (1) word witbrood, bruinbrood en volkoringbrood geag aan die toepaslike vereiste in die betrokke paragraaf van daardie subregulasie uiteengesit, te voldoen indien dit in die geval van 'n vereiste met betrekking tot die droëstofinhoud, nie meer as 1% van die minimum soos voorgeskryf vir witbrood, bruinbrood of volkoringbrood na gelang van die geval, afwyk nie. Met dien verstande dat die gemiddeld van die minimum droëstof-inhoud voldoen aan die voorgeskrewe minimum droëstof-inhoud.

(3) Spesialiteit brood moet bestaan uit 'n deeg van koringmeel of saamgestelde graanmeel en mag bestanddele bevat met dien verstande dat indien spesifiek sintuiglike karaktertrekke en/of voedingswaaarde asook vol of gestampte graankorrels en/of sade, wat deur gisfermentasie of andersins deursuur is, gebak is in enige vorm, grootte of fatsoen.

VERPAKKINGS- EN MERKVEREISTES

Vereistes vir houers

9. (1) Koringprodukte moet, waar van toepassing, verpak word in houers wat;

- (a) heel, skoon, droog, geskik en sterk genoeg vir die verpakking en normale hantering van koringprodukte is;
- (b) nie 'n ongewenste smaak of reuk aan die inhoud daarvan oordra nie; en
- (c) behoorlik toegemaak word op 'n wyse soos deur die aard van die houers en die inhoud daarvan toegelaat.

(2) Indien die houers in buitehouers verpak is, moet sodanige buitehouers skoon en heel wees.

(3) Behoudens die bepalings van subregulasie (1), die spesifikasies van verskillende houers vir verskillende koringprodukte moet voldoen soos in die Wet op Handelsmetrologie, 1973 (Wet No. 77 van 1973) voorgeskryf.

Merkvereistes vir witkoringmeel en bruinkoringmeel

10. 'n Houer wat witkoringmeel of bruinkoringmeel bevat moet duidelik en leesbaar met die volgende gegewens gemerk wees:

- (a) Die naam van die produk.
- (b) Die klas van die produk.
- (c) Die naam en fisiese adres van die vervaardiger daarvan of die naam en fisiese adres van die persoon ten behoeve van wie die produk verpak is;
- (d) Die massa van die inhoud soos voorgeskryf in terme van die Wet op Handelsmetrologie, 1973 (Wet No. 77 van 1973); en
- (e) die name en hoeveelhede van voedingstowwe aanwys vir die Voedselertifikasieprogram in terme van die Wet op Voedingsmiddels, Skoonheidsmiddels en Ontsmettingsmiddels, 1972 (Wet No. 54 van 1972).

Merkvereistes vir koringsemmels

11. 'n Houer wat koringsemmels bevat moet duidelik en leesbaar met die volgende gegewens gemerk wees:

- (a) Die naam van die produk;
- (b) Die naam en fisiese adres van die vervaardiger daarvan of die naam en fisiese adres van die persoon ten behoeve van wie die produk verpak is; en
- (c) Die massa van die inhoud soos voorgeskryf in terme van die Wet op Handelsmetrologie, 1973 (Wet No. 77 van 1973).

Merkvereistes vir koringbrood

12. (1) Elke koringbrood moet duidelik en leesbaar met die volgende besonderhede gemerk wees:

- (a) Die klas van die koringbrood;
- (b) die naam en fisiese adres van die vervaardiger van die brood of van die persoon ten behoeve van wie die brood gebak is; en
- (c) die massa van die koringbrood.

- (2) Die bepalings van subregulasie (1) is nie van toepassing nie op;
- (a) koringbrood wat deur die vervaardiger daarvan verpak word: Met dien verstande dat die besonderhede in subregulasie (1) bedoel duidelik en leesbaar op die verpakkingsmateriaal gemerk moet word; en
 - (b) koringbrood wat vir verkoop aangebied word op 'n plek waar 'n kennisgewing in drukletters minstens 30 mm hoog by die brood die gegewens bedoel in subregulasie (1) duidelik en leesbaar aandui.

(3) Koringbrood wat voldoen aan die bepalings van subregulasie (1) en deur die vervaardiger daarvan verpak word in 'n deursigtige houer word vrygestel van die bepalings van subregulasie (2)(a).

ONTLEDINGSMETODES VIR KORINGPRODUKTE

Afgemeen

13. (1) Ten einde te bepaal of 'n koringprodukt aan die vereistes vir daardie produk voldoen, moet die produk;
- (a) in duplikaat ontleed word;
 - (b) waar nodig, fyn genoeg gemaal word sodat al die materiaal deur 'n rondegatsif met openingsafmetings van 2 mm gaan;
 - (c) deeglik gemeng word alvorens enige bepalings uitgevoer word;
 - (d) gemeet word in gram, akkuraat tot die vierde desimale plek, behalwe waar anders vermeld; en
 - (e) in die geval van gebakte produkte, op so 'n manier behandel word dat, behalwe in die geval van die bepaling van die droëstofmassa, die kors eers verwyder word en die oorblywende deel (gewoonlik in die bakkershandel "die krummel" genoem) word daarna in dun snye gesny en nadat dit lugdrog is, so fyn gmaak dat die monster deur 'n 1,0 mm-sif gaan.

Bepaling van droëstofinhoud van brood

14. Die droëstofinhoud van brood word soos hieronder uiteengesit, bepaal:

- (1) Die apparaat wat vir die bepaling van die droëstofinhoud van brood gebruik word, is soos volg:
- (a) Warmlugoond waarvan die temperatuur op 105°C (met 'n speling van hoogstens 5°C) ingestel kan word. Die oond moet sodanig ontwerp wees dat warm lug egalig horisontaal deur die oond beweeg oor die droograkke. Die oond moet van keppe voorsien wees sodat vogtige lug uit die oond kan ontsnap;
 - (b) droograkke wat van vlekvrige staal gmaak is en oorgetrek is met gaas wat fyn genoeg is om te verhoed dat enige krummels deurval; en
 - (c) laboratoriummassameter wat tot 0,1 gram akkuraat kan meet.
- (2) Die metode wat vir die bepaling van die droëstofinhoud van brood gebruik word, is soos volg:

Meet die massa van die hele broodeenheid akkuraat tot 0,1 gram. In die geval van ongesnyde brood, sny in sny ongeveer 10 tot 15 mm dik. Plaas die snye, sowel as enige krummels, oopgesprei op die droograk. Stel die keppe van die oond sodat die vogtige lug uit die oond kan ontsnap sonder dat die temperatuurspeling met meer as 5°C wissel

en dat die brood na ses uur tot konstante massa sal uitdroog. Plaas die droograkke met die brood in die koue oond en verhoog die temperatuur binne 45 minute tot 105°C (met 'n speling van hoogstens 5°C). Verwyder die brood uit die oond na ses uur. Laat vir drie minute afkoel en meet die droëmassa van die brood en krummels akkuraat tot 0,1 gram. Waar meer as een broodeenheid ontleed word, rapporteer die gemiddelde massa droëstof. Enige breuk van 'n gram word verhoog na die volgende heelgram.

Bepaling van semelinhoud van bruinkoringmeel

15. Die semelinhoud van bruinkoringmeel word soos hieronder uiteengesit, bepaal.

(1) Die apparaat wat vir die bepaling van semelinhoud van bruinkoringmeel gebruik word, is soos volg:

- (a) 'n Elektriese aangedrewe laboratoriumplantsifter wat van 'n outomatiese tydska-kelaar voorsien is. Hierdie sifapparaat moet 'n slag van 75 - 77 mm hê en moet teen 'n speed van 180-190 o.p.m. aangedryf word. Die sifaksie moet horison-taalsirkelvormig wees en die siwwe mag nie 'n presessie-aksie hê nie;
- (b) 'n Ronde sif, 200 nmm in deursnee, wat met 'n 212-mikrovlekvrye staaldraad-maas bedek is. Die sif moet van 'n digpassende deksel en opvangbak voorsien wees sodat geen materiaal gedurende die sifproses verlore gaan nie; en
- (c) nylonkubusse met 13 mm tot 18 mm snykante.

(2) Die metode wat vir die bepaling van semelinhoud van bruinkoringmeel gebruik word, is soos volg:

- (a) Pas die 200 mm ronde sif op die opvangbak. Plaas 200 gram (met 'n speling van hoogstens 0,1 gram) van 'n verteenwoordigende bruinkoringmeelmonster en twee nylonkubusse in die sif. Maak die sif met die deksel toe en monteer in die plantsifter. Sif vir vyf minute. Verwyder die sif, deksel en opvangbak vanaf die plantsifter. Verwyder en borsel enige materiaal wat daaraan vaskleef terug in die sifter. Tik die sif liggies vyf tot tien maal met die palm van die hand sodat enige materiaal wat aan die onderkant van die sif vaskleef, in die opvangbak terugval. Verwyder die sif van die opvangbak en bepaal die massa van die materiaal wat bo-op die sif agtergebly het, tot die naaste 0,1 gram. Noteer hierdie massa (A gram). Meet die massa van die materiaal in die opvangbak tot die naaste 0,1 gram. Noteer hierdie massa (B gram). Die totale massa van die materiaal wat herwin word (A + B) moet gelyk wees aan 200 gram (met 'n speling van hoogstens 0,2 gram). Indien die totale massa van die materiaal wat herwin is buite die toleransie van 200 gram (met 'n speling van hoogstens 0,2 gram) val, moet die toets herhaal word.
- (b) Bereken die persentasie materiaal wat op die sif agtergebly het, soos volg:

$$\text{Semelpersentasie} = \frac{A}{2}$$

Neem die gemiddeld van die duplikaatpersentasies aldus verkry as die semel-persentasie (m/m) van die bruinkoringmeel en rapporteer dit tot die naaste 0,1. Herhaal die bepaling indien die duplikaatpersentasies met meer as 0,4 verskil.

Bepaling van asinhoud

16. Die asinhoud word deur 'n middel van die gliserolalkoholmetode bepaal.

(1) Die apparaat wat vir die bepaling van asinhoud gebruik word, is soos volg:

- (i) Platboom-silikaverassingsbakkies met 'n deursnee of hoeklyf van ongeveer 70mm.
 - (ii) Lugdigte desikkators met glaskrane. Silikagel moet as droogmiddel in die desikkators gebruik word.
 - (iii) Aperiodiese analitiese massameter van die outomatiese tipe
 - (iv) offeloond voorsien van 'n pirometer en kontrole-eenheid met behulp waarvan die temperatuur gekontroleer kan word.
- (2) Die reagens wat vir die bepaling van die asinhoud gebruik word, is soos volg:
- (i) Hergedistilleerde gliserol van 96 persent (v/v) etielalkohol, in gelyke volumes gemeng. Die mengsel meet na verbranding by 600°C geen residu nalaat nie.
 - (ii) Etielalkohol, 80 persent (v/v). Verdun 83 ml 96 persent (v/v) etielalkohol na 100 ml met gedistilleerde water.
- (3) Die metode wat vir die bepaling van die asinhoud gebruik word, is soos volg:

Plaas 'n skoon platboom-silikaverassingsbakkie in 'n koue moffeloond en verhoog die temperatuur tot 600°C. Verhit die bakkie vir ten minste 15 minute by 600°C (met speling van hoogstens 15°C) en koel dit daarna in 'n desikator af en meet die massa akkuraat wanneer dit kamertemperatuur bereik het. Meet 5 gram (met 'n speling van hoogstens 0,1 gram) van die lugdroë monster akkuraat in die bakkie af. Voeg by die materiaal in die bakkie 7,5 ml van die gliserol-alkoholmengsel sodat alle materiaal daarmee deeglik benat word en laat dit 10 minute staan. Verhit die bakkie totdat die inhoud effens begin opbruise en steek dit aan die brand. Plaas die bakkie in die oond by ongeveer 350°C nadat die materiaal verkoel is, en verhoog die temperatuur van die oond tot 600°C (met 'n speling van hoogstens 15°C). Hou die verassingsbakkie in die oond vir minstens 6 uur. Koel die bakkie met inhoud in 'n desikator af en voeg versigtig 3 ml 80 persent (v/v) etielalkohol by die as in die bakkie. Die as moet heeltemal benat wees en enige koolstofdeeltjies wat nog teenwoordig mag wees, moet aan die lug blootgestel wees. Steek die alkohol in die bakkie aan die brand en laat dit heeltemal uitbrand. Plaas die bakkie met as terug in 'n koue oond en verhoog die temperatuur na 600°C (met 'n speling van hoogstens 15°C). Veras by hierdie temperatuur vir 1 uur. Koel die bakkie in 'n desikator af en meet die massa. Herhaal die verassingsproses totdat 'n konstante massa bereik is. Trek van hierdie massa die massa van die lee bakkie af en druk die verskil in massa uit as 'n persentasie van die lugdroë monster. Herlei hierdie resultaat tot 'n vogvrive basis met behulp van die resultaat verkry uit die vobepaling soos beskryf in paragraaf 1. Neem die gemiddelde van die duplikaatpersentasies aldus verkry as die aspersentasie (m/m) van die vogvrive monster. Herhaal die bepaling indien die duplikaatpersentasies verskil met meer as 0,04 persentasie-eenhede in die geval van koringmeel met 'n asinhoud meer as 1,0 persent.

Bepaling van vuginhoud

17. Die vuginhoud van 'n besending koringprodukte kan volgens enige geskikte metode bepaal word. Met dien verstande dat die resultate aldus verkry in ooreenstemming ($\pm 0,3$ persent) is met die resultate verkry deur die 72 uur oondroogmetode (AACC Metode 44/15A/1981).

Toleransies vir vog-, semel- en asinhoud vir die verhandelbare koringprodukte

18. Die volgende toleransies sal toegepas word waar van toepassing:

- (a) 'n vuginhoudtolerasie van nie meer as 0,2 persentasie-eenhede bo die voorgeskrewe maksimum vuginhoud.
- (b) 'n Semelinhoudtolerasie van nie meer as 0,5 persentasie-eenhede van die voorgeskrewe minimum of maksimum semelinhoud.

- (c) 'n Asinhoudtoleransie van nie meer as 0,05 persentasie-eenhede van die voorgeskrewe minimum of maksimum asinhoud.

OORTREDING EN STRAF

19. Iemand wat 'n bepaling van hierdie regulasies oortree of versuim om daaraan te voldoen, is aan 'n misdryf skuldig en by skuldigbevinding strafbaar met 'n boete of met gevangenisstraf in terme van artikel 11 van die Wet.

Herroep van die regulasies

20. Die volgende regulasies word hiermee herroep:

- (a) Die die regulasies gepubliseer by Proklamasie No. R.576 van 15 Maart 1991 en Goewermentskennisgewings Nos. R. 577 van 15 Maart 1991 en R.2133 van 30 Augustus 1991.

Inwerkingtrede van die regulasies

21. Bepaal dat die genoemde regulasies op datum van publikasie in werking tree.

TABEL 1

MINIMUM MASSA DROËSTOF VIR KORINGBROOD

Klas van die koringprodukt	Voorgeskrewe massa van brood (g)	Minimum massa van droëstof (g) (Witbrood en Bruinbrood)	Minimum massa van droëstof (g) (Volkoringbrood)
1	2	3	4
Witbrood, bruinbrood en volkoringbrood	400	232	200
	500	290	250
	600	348	300
	700	406	350
	800	464	400
	1 200	696	600
	1 600	928	800

No. R. 191

22 February 2008

**ANIMAL IDENTIFICATION ACT, 2002
(ACT No. 6 OF 2002)**

REGULATIONS: AMENDMENT

The Minister of Agriculture has, under section 18(1)(f) of the Animal Identification Act, 2002 (Act No. 6 of 2002), made the regulations in the Schedule.

LULU XINGWANA,
Minister of Agriculture

SCHEDULE

Definitions

1. In this Schedule "the Regulations" means the Regulations published by Government Notice No. R 209 of 10 March 2006.

Substitution of Table 1 of the Regulations

2. The table in the Annexure is hereby substituted for Table 1 of the Regulations.

No. R. 191

22 Februarie 2008

**WET OP DIE IDENTIFIKASIE VAN DIERE, 2002
(WET No. 6 VAN 2002)**

REGULASIES: WYSIGING

Die Minister van Landbou het, kragtens artikel 18(1)(f) van die Wet op die Identifikasie van Diere, 2002 (Wet No. 6 van 2002), die regulasies in die Bylae uitgevaardig.

LULU XINGWANA,
Minister van Landbou

BYLAE

Woordomskrywing

1. In hierdie Bylae beteken "die Regulasies" die Regulasies gepubliseer by Goewermentskennisgewing No. R 209 van 10 Maart 2006.

Vervanging van Tabel 1 van die Regulasies

2. Tabel 1 van die Regulasies word hierby deur die tabel in die Aanhangsel vervang.

TABLE 1 • TABEL 1

FEES PAYABLE • GELDE BETAALBAAR

Purpose / Doel	Amount payable per application/Bedrag betaalbaar per aansoek
1. Registration of an animal identification mark/Registrasie van 'n identifikasie merk van diere. (Reg. 3(2))	R110 per application / aansoek
2. Transfer of the registration of an animal identification mark / Oordrag van die registrasie van 'n identifikasie merk van diere. (Reg.6(2))	R110 per application / aansoek
3. Application for duties of pound master in terms of section 14 of the Act / Aansoek vir die dieste van die skut meester ten opsigte van artikel 14 van die Wet. (Reg. 8(1))	R50 per application / aansoek
4. Application for registration as marking operator/Aansoek om die registrasie van 'n merkoperateur. (Reg. 7(2))	R120 per application/ aansoek

**DEPARTMENT OF HEALTH
DEPARTEMENT VAN GESONDHEID**

No. R. 194

22 February 2008

THE NURSING ACT, 2005 (ACT NO. 33 OF 2005)

**NOTICE REGARDING THE CREATION OF CATEGORIES OF
PRACTITIONERS IN TERMS OF SECTION 31(2) OF THE NURSING ACT,
2005**

TRANSITIONAL ARRANGEMENTS

The following categories of practitioners created in terms of section 31(2) of the Nursing Act, 2005, in order to facilitate transitional arrangements are hereby published for general information:

- (a) professional nurse (general nursing);
- (b) professional nurse (psychiatric nursing);
- (c) professional nurse (mental nursing);
- (d) professional nurse (nursing for mental defectives);
- (e) professional nurse (fever nursing); and
- (f) professional nurse (sick children's nursing).


ME TSHABALALA-MSIMANG

MINISTER OF HEALTH

DATE: 9-2-2008

**DEPARTMENT OF HOUSING
DEPARTEMENT VAN BEHUISING**

No. R. 192

22 February 2008

**National Home Builders Registration Council
Home Builder Grading System**

The National Home Builders Registration Council, acting in terms of Section 5(4) (h) of the Housing Consumer Protection Measures Act 95 of 1998, has drawn up the following Home Builder Grading System.

SCOPE

- The Housing Consumers Protection Measures Act (Act 95 of 1998) makes provision for the establishment of grading categories and criteria in respect of home builders with a view to encourage good building practice and discourage bad practice.
- Section 5(4) (h) of the Act provides that the Council may make rules, processes for the grading of home builders.
- This Grading System has been drawn up to assist the Council in grading Home Builders in respect of:
 - responsiveness to housing consumers' complaints
 - timeous enrolments of homes
 - compliance with the NHBRC Technical Requirements; and
 - high quality in building homes.
- All NHBRC Home Builders shall be graded in terms of this system.
- Changes to the Grading System will be made as the need arises.

CHAPTER ONE**DEFINITIONS**

The purpose of this chapter is to define words to which a meaning is attached which expands on the dictionary meaning of the word.

Definitions

1. In this Grading System, unless the context otherwise indicates-

- (a) **"Business of a Home Builder"** means any business of a home builder as defined section 1 of Housing Consumer Protection Measures Act 95 of 1998.
- (b) **"Chief Executive Officer"** means the Chief Executive Officer appointed in terms of Section 6(1) of the Act.
- (c) **"Council"** means the National Home Builders Registration Council established in terms of Section 2 of the Act.
- (d) **"Grading System"** means the NHBRC Home Builder Grading System established in terms of Section 5(4) (h) of the Act.
- (e) **"Home Builder"** means a person who carries on the business of a home builder.
- (f) **"NHBRC"** means National Home Builders Registration Council as established by the Housing Consumers Protection Measures Act, 1998 (Act no. 95 of 1998).
- (g) **"The Act"** means the Housing Consumers Protection Measures Act, 1998 (Act No.

95 of 1998), including any regulation, the rules, the Home Building Manual and any circular prescribing any matter that a home-builder has to comply with in terms of the Act.

CHAPTER TWO

KEY PERFORMANCE INDICATORS

The purpose of this chapter is to outline the key performance indicators to be used in grading home builders.

In order to meet the scope and objective of Section 5(4) (h) of the Act the following key performance indicators shall be applied:

(a) Number of Conciliations (C)

This refers to the number of conciliations that have resulted in a legitimate claim by a housing consumer recorded per builder during the year prior to the grading of the home builder, expressed as a percentage of the number of the home builder's enrolments during that year.

(b) Number of Late Enrolments (LE)

This refers to the number of late enrolments recorded per builder over a period of three years prior to the grading of the home builder, expressed as a percentage of the number of the home builder's enrolments during that time period.

(c) Number of Non-Compliances (NC)

This refers to the number of technical non-compliances recorded per builder during the year prior to the grading of the home builder, expressed as a percentage of the number of the home builder's enrolments during that year. Technical non-compliance means the failure by the home builder to comply with the provisions of the national building regulations.

(d) Building Quality Index for Houses (B)

This refers to an average score achieved by a home builder on the building quality index for houses built by the home builder during the year prior to the grading of a home builder, the highest possible building quality index being 100.

CHAPTER THREE

SCORE CALCULATIONS

Based on the Key Performance Indicators in Chapter 2, a performance score shall be calculated in accordance with the following formula:

$$\text{Score} = 24e^{-A/C} + 24e^{-0.15B/LE} + 12e^{-0.3N/NC} + 0.4B$$

where;

e \equiv base of natural logarithm ≈ 2.72

C, LE, NC and B are Key Performance Indicators determined as in chapter 2, paragraphs (a), (b) (c) and (d) respectively. Each of the Key Performances Indicators carries a maximum score of 100.

The maximum possible aggregated performance score for a home builder is 100.

CHAPTER FOUR

CONDITIONS FOR GRADING

In addition to the Key Performance Indicators set out in chapter 2, a home builder shall qualify to be graded as A, B, C, D or U subject to:

- (a) The home builder having completed a minimum number of houses; or
- (b) The total value of the enrolled property/properties is above a minimum value; and

- (c) The home builder must have been registered with the Council for a minimum period of time as determined by the Council from time to time.

CHAPTER FIVE

GRADING CATEGORIES

5.1 Based on the outcome of calculations done in accordance With the Key Performance Indicators set out in Chapter 2 above and the additional criteria set out in Chapter 4 home builders shall be placed in one of the following categories:

- (a) Grade A: for home builders who score 95% or above;
- (b) Grade B: for home builders who score 80% or above, but less than 95%;
- (c) Grade C: for homebuilders who score 50% or above, but less than 80%;
- (d) Grade D: for homebuilders who score less than 50%;
- (e) Grade U: for home builders who have been registered for a time less than the period determined by the Council and have thus not built sufficient track record on which their performance can be judged.

5.2A home builder who qualifies to be in categories "A" or "B" but does not meet the additional criteria as stipulated in Chapter 4 above will automatically be awarded a "C" grade.

5.3A home builder who has not renewed annual membership with the Council at least once over a period of three years prior to the year of grading will automatically be awarded a "D" grade.

5.4A home builder who has failed to pay any other fees prescribed by Council will automatically be awarded a "D" grade.

CHAPTER SIX
RENEWAL, REVIEW AND ARBITRATION

6.1 The grade of the home builder will be reviewed by the Council annually at the anniversary of membership renewal:

6.2 Any home builder feeling aggrieved with the allocated grading may utilize the procedures as provided for in section 22 and rules 30 and 31.

CHAPTER SEVEN
APPLICABLE FEES

In order to reward home builders who consistently meet the Key Performance Indicators and the additional criteria set out Chapter 4 above, home builders will be charged enrolment fees on the following differential sliding scale, based on their grading:

TABLE OF FEES

Selling Price	Grade A	Grade B	Grades C & U	Grade D
(i) less than R500,000	0.9% of selling price	1.2% of selling price	1.3% of selling price	1.5% of selling price
(ii) greater than or equal to R500,000 and less than R1,000,000	R4,500 + 0.69% of amount exceeding R500,000	R8,000 + 0.92% of amount exceeding R500,000	R6,500 + 1.0% of amount exceeding R500,000	R7,500 + 1.15% of amount exceeding R500,000
(iii) greater than or equal to R1,000,000 and less than R2,000,000	R7,950 + 0.60% of amount exceeding R1,000,000	R10,600 + 0.69% of amount exceeding R1,000,000	R11,500 + 0.75% of amount exceeding R1,000,000	R13,250 + 0.87% of amount exceeding R1,000,000
(iv) greater than or equal to R2,000,000 and less than R5,000,000	R13,950 + 0.40% of amount exceeding R2,000,000 up to R5,000,000	R17,500 + 0.46% of amount exceeding R2,000,000 up to R5,000,000	R19,000 + 0.5% of amount exceeding R2,000,000 up to R5,000,000	R21,950 + 0.58% of amount exceeding R2,000,000 up to R5,000,000
(v) greater than or equal to R5,000,000	R25,950	R31,300	R34,000	R39,350

**DEPARTMENT OF TRADE AND INDUSTRY
DEPARTEMENT VAN HANDEL EN NYWERHEID**

No. R. 193

22 February 2008

**NATIONAL BUILDING REGULATIONS AND BUILDING STANDARDS ACT,
1977 (ACT 103 OF 1977)**

REVIEW BOARD REGULATIONS

**PROPOSED AMENDMENT TO THE REVIEW BOARD REGULATIONS IN RESPECT OF APPEAL
FEES**

It is hereby made known under section 17 of the National Building Regulations and Building Standards Act, (Act 103 of 1977), that the Minister of Trade and Industry, on the recommendation of the SABS Council, intends to amend regulation 9 (3) of the Review Board Regulations and include a definition "Building Cost" in respect of *appeal fees*, as set out in the attached schedule.

Any person who wishes to object to the intention of the Minister to make the amendments to the Review Board Regulations concerned shall lodge their objection in writing with the Council, South African Bureau of Standards, Private Bag X1911, Pretoria, 0001, on or before the date two (2) months after publication of this notice.



M Mphahlele

Minister of Trade and Industry

SCHEDULE**AMENDMENT OF REGULATION 1**

Regulation 1 of the regulations is amended as follows;

1. Add the following new definition:

(c) "building cost" means the total building cost as determined by a Quantity Surveyor or based on a market related method of which proof may be provided.

2. Renumber the existing definitions:

(d) "chairman"

(e) "Director-General"

(f) "member"

(g) "party"

(h) "the Act"

AMENDMENT OF REGULATION 9

Regulation 9 of the regulations is amended as follows:

3. Substitute sub-regulation 9 (3) with the following:

"Any such notice of appeal lodged with the Director-General shall be accompanied by a fee based on 0.1% of the total building costs which amounts shall be paid to the Council."

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