AMTA MARKETING QUALITY STANDARDS FOR THE QUALITY CONTROL OF CABBAGE

SCOPE

This standards specify requirements for cabbage of the varieties (cultivars) of Brassica oleracea L (including red cabbage) to be supplied fresh to AMTA, excluding cabbage for industrial processing.

DEFINITIONS

1. In these standards and requirements, unless inconsistent with the context, any word or expression to which a meaning has been assigned, shall have a corresponding meaning, and --

- "abnormal external moisture" means an amount of moisture on the vegetable concerned that may detrimentally affect the quality thereof, excluding condensation following the release from cool storage or a refrigerated vehicles and traces of water when crushed ice is used;

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

- "Blemish" means any external skin defect on the surface of the fresh vegetable that detrimentally affects the appearance of the vegetable;

- "bruise" means any pressure wound which shows an indentation or results in discoloration directly under the skin, adversely affect the quality and is visually noticeable on the fresh vegetables during handling;

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

- "Consignment" means --

  (a) a quantity of fresh vegetables of the same kind, belonging to the same owner and delivered at the same time under cover of the same delivery note, consignment note or receipt note, or delivered by the same vehicle; or

  (b) in the case of a quantity of fresh vegetables that is divided into different cultivars, classes, pallet loads, trademarks, counts, size groups or types of packaging, every quantity of each of the different cultivars, classes, pallet loads, trademarks, counts, size groups or types of packaging;

- "container" means the immediate container in which fresh vegetables are packed directly and the outer container but excluding shipping containers in which pallet loads are shipped;

- "Decay" means a state of decomposition, fungus development or internal insect infestation which detrimentally affects the quality of the fresh vegetables;
"Diameter" means the greatest transverse measurement measured at a right angle to the longitudinal axis of the vegetable concerned;

"Foreign matter" means any material or substance which does not naturally form part of the vegetable concerned and is visually noticeable;

"Injury" means any wound or puncture which has pierced the skin of the vegetable and exposes the flesh, with the exception of such wounds or puncture marks that have become completely calloused;

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

"sun-scorch" means any damage caused by exposure to the sun and that detrimentally affects the appearance and quality of the vegetable;

QUALITY STANDARDS

(1) Subjected to the standards and requirements for Class 1 Class 2 Class 3 in sub item (3) and the permissible deviations in sub item (5), cabbage shall --

(a) Be intact;
(b) Be free from decay;
(c) Be clean and free from foreign matter, including soil;
(d) Be free from Arthropoda infestation;
(e) Be free from insect damage or damage caused by other organisms;
(f) Be free from blemishes;
(g) Be free from injuries;
(h) Not be split;
(i) Be free from bruises;
(j) Be free from abnormal external moisture;
(k) Be free from foreign odours;
(l) Be free from cold damage;
(m) Be free from sun-scorch;
(n) Be free from any other factors that affect or may affect the quality of the cabbage detrimentally;
(o) Be fresh and firm;
(p) Show no sign of flower development;

(q) Be sound and attractive in appearance and have normal characteristics of the cultivar; and

(r) Be of such development and condition as to enable them to withstand transport and handling;

(2) The stem of the cabbage shall be cut off below the lowest point of leaf growth, the leaves should remain firmly attached, and the cut should be clean.

CLASSIFICATIONS

(3) (a) Class 1 cabbage --

(i) Shall have a compact head;

(ii) Shall have firmly attached leaves: Provided that some outer leaves may be removed; and

(iii) Shall in the case of green savoy cabbage and early cabbage, be properly trimmed: Provided that a number of outer leaves may be left for protection.

(b) Class 2 cabbage may --

(i) be less compact; and

(ii) Some outer leaves may be removed.

PACKING AND SORTING REQUIREMENTS

(4) (a) Size in the case of cabbage, excluding miniature cabbage, is determined by mass.

(b) The minimum net mass per cabbage for Class 1 and Class 2 is 350 g for early cabbage and 500 g for other cabbage.

(c) The maximum difference in mass between the lightest and the heaviest Class 1 and Class 2 cabbage shall not exceed 100 g in the same container.

(d) The miniature cabbage shall be sized according to diameter.

(e) The maximum diameter for miniature cabbage is 70 mm.

PERMISSIBLE DEVIATIONS WITH REGARD TO QUALITY STANDARDS

(5) (a) Class 1 cabbage may deviate from the quality standards for Class 1 with 8% by number: Provided that the deviating cabbage

(i) At least comply with quality standards for Class 2; and

(ii) Do not exceed the following individual limits:

- Decay: 1%;
- Injuries: 3%;

(b) Class 2 cabbage may deviate from the quality standards for Class 2, with 10% by number: Provided that the deviating cabbage --

(i) Are fit for human consumption;

(ii) Do not exceed the following individual limits:

- Decay: 1%;
- Injuries: 3%;

PERMISSIBLE DEVIATIONS WITH REGARD TO PACKING & SORTING REQUIREMENTS

(6) Class 1 and Class 2 cabbage may deviate from the packing and sorting requirements set out in sub item (4), with 10% by mass: Provided that no early cabbage weigh less than 300 g and no other cabbage weigh less than 400 g.

MARKING REQUIREMENTS

(7) Subject to the provisions of item 11(1): Part 1 each container in which cabbage are packed, shall be marked with the expression "mini cabbage" or "baby cabbage" or other appropriate term for miniature produce, where appropriate: Provided that where several types of miniature produce are mixed in the same package, all products shall be mentioned.

REVIEWS AND APPROVALS

<table>
<thead>
<tr>
<th>Name/Job Designation</th>
<th>Signature</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>Reviewed By: Quality &amp; Standards Officer</td>
<td>[Signature]</td>
<td>23/06/2017</td>
</tr>
<tr>
<td>Approved By: FPBH Regional Manager</td>
<td>[Signature]</td>
<td>23/06/2017</td>
</tr>
</tbody>
</table>