

PERISHABLE FOODS

ANNEXURE A EGGS

1 EGGS. GRADE 1 (FRESH), EXTRA LARGE, LARGE AND MEDIUM

Definition

“Extra large” refers to eggs weighing at least 61 g each.

“Large” refers to eggs weighing over 51 g. but not more than 61 g each.

“Medium” refers to eggs weighing over 43 g. but not more than 51 g each.

1.1 Grade 1 eggs shall comply with the following requirements:

- (i) The eggs shall be clean and have sound shells and a regular and strong form.
- (ii) Yolks may be slightly visible, yet not spotted, of a good colour and not flat or enlarged.
- (iii) Egg whites shall be bright and very firm.
- (iv) The shell membrane may be slightly quivery, shall not move more than 6 mm and shall not include swimmers.
- (v) Eggs shall be free from blood, blood spots, meat spots, blood rings, absorbed odours, any signs of embryo development, mould, mustiness or foreign flavours.

ANNEXURE B POULTRY

1 POULTRY

1.1 FRESH, REFRIGERATED

- Roasting chickens/broilers: 7 to 20 weeks of age (no ossification of the Sternum visible). Chickens: older than 20 weeks (or with an ossified sternum). Poultry shall be free from diseases and disorders. Grade A poultry, well fleshed, without bruises and torn skin is required.
 - Slaughtered poultry shall be plucked properly, cleaned, eviscerated, prepared and tied up "ready for the pot" (without heads and feet). The giblets shall be removed, properly cleaned and put back into the carcass.
 - Poultry shall be killed by a method that causes external bleeding and be well bled.
 - The carcass temperature shall not exceed 7°C during storage and transportation.

1.2 FROZEN

- Roasting chickens/broilers: 7 to 20 weeks of age (no ossification of the sternum visible). Chickens: older than 20 weeks (or with an ossified sternum).
- Frozen slaughtered poultry carcasses shall comply with the requirements for fresh slaughtered poultry. The carcass temperature shall not exceed -12°C during storage and transportation.

ANNEXURE C DIARY PRODUCTS

1 MILK

1.1 RAW MATERIALS:

- Milk delivered shall comply with the requirements of the local health authority in the said area in question.
- The milk shall be the mixed milk obtained from a herd of dairy cows during the normal lactation period, and on no account shall the milk of one single cow be delivered. The milk of individual cows of the herd shall be mixed effectively and be refrigerated effectively immediately. The temperature of the milk may, after refrigeration and until delivered, not at all rise above 6°C. No preservative or any other additive may be added to the milk. No colostrum may be present. Raw milk must be free from antibiotics and must be of a pH 6.55-6.7. The raw milk is to be pasteurised.
- Milk should be from a certified dairy and milk must not be diluted.
- Milk shall be produced only in a dairy or another building that has been built in accordance with specifications and that is properly maintained in accordance with the regulations of the local authorities. The strictest hygienic measures shall be applied in the production, handling and delivery of milk, and the dairy shall be inspected at any time before and also during the contract period.

1.2 CHARACTERISTICS OF PASTEURISED MILK:

- The product shall remain fresh until at least the expiry date printed on the container, if kept below 7°C. The product shall have the typical fresh, slightly sweet taste of normal milk. No flavours and/or foreign matter may be present in the product.

1.3 MICROBIOLOGICAL REQUIREMENTS

- The milk shall be microbiological safe for human consumption.

Microbiological / Bacteria requirements

Total plate count	<300 000/ ml
Escherichia Coli	Absent in 1 ml
Phosphates	Absent
pH	6.55 – 6.7

1.4 PACKAGING AND LABELLING

- The product shall be packed into suitable containers as specified by the institution to be free from any leakage. Secondary packaging (where applicable) is to be clean and

- has to protect the content. The company, product and production date, as well as a best before date shall be visible on the packaging for storage and rotation purposes.

1.5 TRANSPORTATION

- The product shall be transported at a temperature of 0-7°C, i.e. the delivery truck must be cooled and not only insulated. A truck with a canopy is therefore unsuitable. The product shall be delivered at temperatures not exceeding 7°C.

1.6 TO BE SUBMITTED BY THE TENDERER

- A predicted shelf life/mosey test, report is to be submitted with the tender
- Describe quality assurance practices
- Describe standard pest control and hygiene control practices

2 REQUIREMENTS FOR DAIRY PRODUCTS

- 2.1** All dairy products and imitation dairy products delivered shall comply with the composition, packing and marking requirements as set out in the regulations (R.2581 of 20 November 1987, as amended).