

VEGETABLES

ANNEXURE D POTATOES

1 POTATOES

1.1 Class 1 shall comprise potatoes that:

- (i) has an attractive appearance, are well formed and are free from soil or sprouts
- (ii) are not damaged by insects or disease or damaged in any other way
- (iii) is free from decomposition or decay, hollow heart and foreign matter
- (iv) have no greening, are not wilted or watery
- (v) is not damaged by the sun, heat, cold or frost
- (vi) is not affected by nut grass, other plants, or brown fleck
- (vii) is not malformed.

ANNEXURE E

(Lettuce, Cauliflower, Beetroot, Carrots & Parsnips, Green peas, Cucumbers, Cabbage and Pumpkins)

Definitions

- "Compact"** means that the flower clusters are massed tightly in the head and the flower stalks feel firm.
- "Damaged"** means blemishes that may detrimentally affect the appearance of the edible parts of the head.
- "Loose"** means that the flower clusters of the head are beginning to lengthen, which causes the clusters to separate and the head to acquire an open appearance.
- "Woolly"** means that the surface of the head has a velvety or hairy appearance.
- "Overripe"** means the growth stage after that of a compact, properly developed head.

1 LETTUCE

1.1 General

- All lettuce in any one particular container shall have the same cultivar characteristics and the heads shall be roughly of the same size. Each head shall be at least 75 mm in diameter when compressed by hand.
- The heads shall be fresh, clean, crispy, well formed, firm (the inner leaves compacted in the shape of a heart) and not folded or loose and protective leaves shall not be badly damaged.
- The lettuce shall not have a bitter taste, shall not have two heads or show any outward signs of seed stems and shall be free from damage by disease, insects, frost, bruising, poor preparation, self-heating or other factors.

1.2 Deviations

- As regards outward appearance and condition, lettuce may deviate not more than 10% by count from the above requirements, but in the case of decay only 5%.

2 CAULIFLOWER

2.1 General

- Cauliflower in any one particular container shall have all the same cultivar characteristics and shall be roughly of the same size. Each head shall be at least 100 mm in diameter.
- The heads shall be snow white or creamy white, be compact, free from interleaves, not loose, woolly or overripe, free from damage by disease, insects, bruising, poor preparation, self-heating or other factors.

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- The stem shall be cut neatly just below the junction with the outer leaves. The base should be free from decay.
 - The overlapping leaves of each head shall be fresh and green and be sufficiently long to protect the head, but shall under no circumstances stand out more than 100 mm above the surface of the head.

2.2 Deviations

- As regards the outward appearance and condition, cauliflower may deviate not more than 10% by count from the existing requirements, but in the case of decay only 5%.

3 BEETROOT

3.1 General

- All beetroot in any one particular container shall have the same cultivar characteristics and have a healthy colour and be of roughly the same size. The beetroot shall be fresh, well developed and firm, fairly clean and have no woody fibres. Beetroot shall have a regular shape and be free from secondary roots or damage caused by poor preparation, disease, cracks, sprouts, bruising, cuts or any other factors.
- The leaves shall be cut off and may not be longer than 25 mm.

3.2 Deviations

- With regard to general condition, a deviation of not more than 10% is permitted, but in the case of decay only 5%.

4 CARROTS AND PARSNIPS

4.1 General

- Carrots in each bunch or parsnips in each bunch shall have the same cultivar characteristics. The carrots and parsnips shall be firm, bright, washed clean and fairly smooth and have a regular shape be free from woody fibres, growth cracks and damage caused by disease or insects, fissures, shoots, bruises, cuts or foreign matter.

4.2 Size

- *Diameter of the broadest section:* Carrot -at least 19 mm
Parsnip - at least 25 mm
- *Length:* Carrot - at least 75 mm
Parsnip - at least 100 mm

4.3 Deviations

- Not more than 15% by mass, but in the case of decay, not more than 5%.

5 GREEN BEANS

5.1 General

- *Cultivar and uniformity* - Beans may be of any cultivar normally used as green beans. Beans in any one particular container shall all have the same cultivar characteristics, and shall be roughly of an equal length.

- *Colour and condition of the pods* - Pods shall be well developed and firm. Pods that have defect or are, poorly developed or overripe shall be excluded. The pod shall have a bright colour, depending on the variety, and shall be fresh, free from leaves, stems or any foreign matter. The pods must be fairly straight. Misformed, sickly or damaged pods will be excluded.

5.2 Deviations

- As regards outward appearance and condition, beans may deviate not more than 10% by count from the above requirements, but in the case of decay only 5%.

6 GREEN PEAS

6.1 General

- **Cultivar and uniformity**

Peas may be of any cultivar normally used as fresh green peas, and all peas in any one particular container shall have the same cultivar characteristics and be roughly of the same size.

- **Condition of pods**

Pods shall be well developed and firm. Pods that have defect or that are poorly developed or overripe shall be excluded. The pod shall be smooth, have a uniform green colour and may not show signs of wilting fading or withering. Pods shall be in a good condition, fairly clean and free from foreign matter, discolouring, stains, disease or damage by insects, or mechanical damage.

6.2 Deviations

- As regards outward appearance and condition, peas may deviate not more than 10% by count from the above requirements, but in the case of decay only 5%.

7 CUCUMBERS

Definitions

"Well formed" means complying with the normal form of the cultivar.

"Fresh" means bright green and not old or shrivelled.

"Sufficiently fully grown to be cut into slices" means that the cucumbers have a bright colour and that the nodules, if present, are not noticeable. The seeds are not hard, the flesh of the cucumber is firm and not wilted.

"Fully grown" means that the cucumbers have a dull and smooth appearance. The nodules, if present, are not noticeable. Such cucumbers are well filled out at both ends, and give in to the slightest pressure of the thumb. The seeds are fairly hard and the marrow (flesh) is usually watery.

7.1 General

- The cucumbers shall be well formed, fresh and firm and be sufficiently fully grown to be sliced, but not fully mature or overripe, and more than two thirds of the surface of the cucumber shall have a green colour. The cucumbers shall be free from decay, soil damage, frost damage, mosaic virus or any other disease or damage caused by insects or harvesting practices. Cucumbers packed in the same container shall be roughly of the same size.

7.2 Deviations

- As regards condition and appearance, cucumbers may deviate not more than 10% by count from the existing requirements, but in the case of decay only 5%.

8 CABBAGE**8.1 General**

- Cabbage heads in any one particular container shall have the same cultivar characteristics and be roughly of the same size. The heads shall be fresh, clean and not wilted, and the heart shall be at least 150 mm in diameter, compact and firm and without flower shoots, and free from damage caused by disease, insects, bruising, poor preparation, self-heating or other factors.
- Parts of the protruding stems of fresh cabbage and all loose, damaged or broken outer leaves shall be cut away. The stem shall not stand out more than 15 mm below the outer leaves.

(In order to ensure a certain amount of protection for the heads, a few outer leaves shall be left, provided they close fairly tightly for the particular cultivar).

8.2 Deviations

- As regards the condition, outward appearance and size, the heads may deviate not more than 10% from the requirements, but in the case of decay not more than 5%.

9 PUMPKINS**9.1 General**

- Products in every lot shall have the same cultivar characteristics and have a good colour and be fairly uniform in size.
- The products shall be clean, fresh, firm, in a good condition and not overripe. They shall be free from decomposition and damage caused by disease, soil, insects, frost, bruising, self-heating or other factors.

(When the products are picked care should be taken that the stems are not damaged).

9.2 Size/mass

<i>Gem squash:</i>	Diameter of at least 75 mm.
<i>Hubbard squash and marrow:</i>	Mass of at least 1 kg each.
<i>Pumpkins:</i>	Mass of at least 1,3 kg each.

9.3 Deviations

- With regard to outward appearance and condition, at least 10% by number, but in the case of decay only 5% by number.

10 SWEET POTATOES

10.1 General

- Sweet potatoes shall be fairly clean, free from soil, and sound, show no serious defects and shall in every respect be suitable for human consumption. Sweet potatoes shall be well formed, fully-grown and have the same cultivar characteristics, and may not be sprouting, misformed, defective, wilted or damaged by insects. The minimum mass of the tubers shall be 170g.

10.2 Deviations

- Not more than 10% by mass, but in the case of decay only 5%.

11 TURNIPS

11.1 General

- Turnips in any one particular container shall have the same cultivar characteristics and a good colour. The turnips shall be young, fresh and firm, with fresh juicy flesh, and may not be woody or fibrous. The turnips shall be washed, uniform, free from secondary roots and growth cracks, free from decomposition and damage caused by disease, insects, bruising, self-heating or any other factors, and the leaves shall be cut off neatly.
- The diameter of each turnip shall be at least 28 mm at the broadest section.

11.2 Deviations

- With regard to outward appearance and condition, not more than 10%, but in the case of decay only 5%.

ANNEXURE F GREEN MEALIES

1 GREEN MEALIES

Definitions

"The same cultivar characteristics"

means that the ears in any one particular container shall be of the same colour and growth habit.

"Well filled"

means that the kernel rows show a fairly uniform development and that the appearance and quantity of the edible portion of the ear shall not be detrimentally affected by poorly developed rows.

"Fat and milky"

means that the kernels are well developed, but not overripe or withered.

"Fresh"

means that the ears are not wilted or dry or turning yellow or brown.

1.1 General

- Green mealies in any one particular container shall consist of ears with the same cultivar characteristics, and be roughly of the same length.
- The ears shall be marketable, well formed and be free from damage caused by fire, insects, disease, mechanical damage or any other damage. The ears shall have practically no loose leaves and there shall not be more than 25 mm of the cob below the point where the outer leaf is attached to the cob. The ears shall be filled with fat and milky kernels and shall be well covered with fresh green leaves.

1.2 Deviations

- As regards outward appearance and condition, green mealies shall not deviate more than 10% by count from the existing requirements.

ANNEXURE G TOMATOES

1 TOMATOES

Definitions

"Decay" means a condition in which any decomposition, fungus or insect damage partly or wholly affects the quality of the tomatoes detrimentally.

"Overripe" means that the tomatoes are unable to withstand normal commercial handling practices.

"Too green" means that the pips of the tomato are undeveloped and are not yet covered with any jelly.

1.1 General

- Tomatoes shall be sound, well formed, firm, clean and free from bruises, foreign matter, internal cavities, decay and damage. The tomatoes shall not be overripe or too green and shall have a diameter of at least 50-mm.

1.2 Deviation

- As regards quality and outward appearance, not more than 10% by mass and, as regards cases of slight decay or damage which may cause the development of decay, not more than 3%.

ANNEXURE H ONIONS

1 ONIONS

1.1 Onions must be:

- sound and well developed, dry, firm and clean and have approximately the same size and colour.
- free from dry leaves, long stems and roots, thick neck, loose bracts, seed stems or sprouts, and double or misformed bulbs.
- free from damage of any nature, including that caused by insects, disease, sunburn, decomposition and decay.
- Each onion must have a diameter of at least 50-mm.

1.2 Deviations

- Not more than 15% of the onions shall be smaller by mass than the prescribed minimum size and not more than 15% of the bulbs may deviate from the other prescribed requirements, except in the case of decay, which may not be more than 3% by mass.

ANNEXURE I PROCESSED VEGETABLES

1 PROCESSED VEGETABLES

1.1 SCOPE

- The specification covers all types of pre-prepared vegetables to be used in the preparation of various types of dishes such as vegetables, salads, soups and in stews

2 REQUIREMENTS

2.1 RAW MATERIALS

- The fresh vegetables shall be of high quality and suitable for human consumption. It shall be free from foreign matter, objectionable flavours and odours.

2.2 CHARACTERISTICS

- The product shall have a minimum shelf life of 3 days when chilled to 4-8°C. A predicted shelf life report, issued by an independent laboratory, is to be submitted with the tender.
- The product shall be prepared, packed and transported at all times to preserve the cold chain.
- The product shall be free from damage due to insects, sunburn, rot or wastage

2.3 MICROBIOLOGICAL REQUIREMENTS

- The product shall be microbiological safe for human consumption. The company is to submit at the cost of the tenderer a microbiological report from an independent, established laboratory twice a year to the sub-directorate of at least the following types of pre-prepared vegetables: green beans, cut carrots julliene, potatoes cubed and spinach

Microbiological/Bacterial requirements

Total plate count	< 500 000
Enterobacteria	< 1000
Staph Aureus	< 100
Yeasts and moulds	< 50 000
E.Coli	Absent
Salmonella	Absent
Campylobacter	Absent

3 PACKAGING AND LABELLING

- The product shall be packed into plastic bags of at least 60 micron. The company, product and pre-preparation / production date, as well as a best before date shall be visible on the packaging for storage and rotation purposes.

4 TRANSPORT

- The product shall be transported from the site of pre-preparation to the institution of the department at a temperature of 4-8°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 fresh and crispy with an internal temperature of 5-6°C at the time of delivery.