

(23 May 1991 – to date)

## FOODSTUFFS, COSMETICS AND DISINFECTANTS ACT 54 OF 1972

Government Notice 923 in Government Gazette 3530 dated 2 June 1972. Commencement date: 1 January 1973 [Proc. No. 247 in Gazette No. 3669 dated 6 October 1972]

### REGULATIONS GOVERNING THE COMPOSITION AND LABELLING OF RAW BOEREWORS, RAW SPECIES SAUSAGE AND RAW MIXED-SPECIES SAUSAGE

Government Notice R2718 in Government Gazette 12854 dated 23 November 1990. Commencement date: 23 May 1991

The Minister of National Health and Population Development has in terms of section 15(1) of the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972), made the regulations set out in the Schedule hereto.

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#### Schedule

1. In these regulations "**the Act**" means the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972) and any expression to which a meaning has been assigned in the Act shall bear such meaning, and unless the context otherwise indicates –

"**Annex**" means the annex to these regulations;

"**boerewors**" means any sausage sold under a name in which the word "boerewors" appears either by itself or in combination with any other word or expression;

"**cereal product**" means a product derived from the seed of any of the cultivated grasses of the family *Poaceae*, with a maximum of 15 per cent protein content (moisture-free basis):

"**fat**" means chemically extracted fat;

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**"fat contents"** means the fat expressed as a percentage of the product mass;

**"meat"** means the clean, sound and wholesome skeletal musculature and fatty tissue of any animal species, including game or bird species, used as a foodstuff, together with any connective tissue, bone, fat and cartilage that occurs naturally in the skeletal musculature of the dressed carcass and head, excluding the musculature of the lips, snout, scalp and ears;

**"mechanically recovered meat"** means the pulped material consisting predominantly of muscular tissue, collagen, marrow and fat recovered by a process whereby bone and meat are mechanically separated;

**"mixed-species sausage"** means sausage manufactured from any mixture of the meat of two or more species of animal or bird and that is sold under a name in which the names of the different species and the word "sausage" appear, either by themselves or in combination with any other word or expression;

**"offal"** means any part of any animal or bird that is not included in the definition of meat or mechanically recovered meat;

**"per cent"** means percentage by mass;

**"permitted food additives"** means food additives permitted by regulations made in terms of the Act;

**"species sausage"** means sausage manufactured predominantly from the meat of a specific species of animal or bird and that is sold under a name in which the name of the species referred to in regulation 4(1)(a)(i) and the word "sausage" appear, either by themselves or in combination with any other word or expression;

**"starch"** means edible starch;

**"total meat content"** means fat-free meat together with the fat, expressed as a percentage of the product mass as offered from sale;

**"water"** means water that complies with specification No. SABS 241-1984 of the Council of the South African Bureau of Standards with regard to water for domestic use.

2. For the purposes of section 2(1)(a)(iii) of the Act, to the extent that it is applied and is applicable to foodstuffs, a foodstuff referred to in these regulations shall comply with the standards of composition, strength, purity and quality as prescribed in these regulations.

### 3. Raw boerewors

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- (1) Raw boerewors shall be manufactured from the meat of an animal of the bovine, ovine, porcine or caprine species or from a mixture of the meat of two or more thereof, shall be contained in an edible casing, and –
  - (a) shall contain a minimum of 90 per cent total meat content and not more than 30 per cent fat content;
  - (b) shall contain no offal except where such offal is to be used solely as the casing of the raw boerewors;
  - (c) shall contain no mechanically recovered meat;
  - (d) may contain a maximum of 0.02 grams of calcium per 100 grams of the product mass.
- (2) In or in connection with the manufacture of raw boerewors no ingredients shall be added except –
  - (a) cereal products or starch;
  - (b) vinegar, spices, herbs, salt or other harmless flavourants;
  - (c) permitted food additives;
  - (d) water.

#### **4. Raw species sausage and raw mixed-species sausage**

- (1) Raw species sausage shall be manufactured predominantly from the meat of a specific animal or bird species, shall be contained in an edible casing, and –
  - (a) shall contain a minimum of 75 per cent total meat content, of which –
    - (i) a minimum of 75 per cent shall be meat of the predominant species, which shall be mentioned in the name referred to in regulation 5(1)(b);
    - (ii) a maximum of 25 per cent may be the meat of any one or more species other than the species referred to in subparagraph (i);
  - (b) shall not contain more than 30 per cent fat content;
  - (c) shall contain no offal except where the offal is to be used solely as the casing of the raw species sausage;

- (d) shall contain no mechanically recovered meat;
  - (e) may contain a maximum of 0,02 grams of calcium per 100 grams of the product mass.
- (2) Raw mixed-species sausage shall be manufactured from any mixture of the meat of two or more species, shall be contain in an edible casing, and –
- (a) shall contain a minimum of 75 per cent total meat content;
  - (b) shall not contain more than 30 per cent fat content;
  - (c) shall contain no offal except where the offal is to be used solely as the casing of the raw mixed-species sausage;
  - (d) shall contain no mechanically recovered meat;
  - (e) may contain a maximum of 0,02 grams of calcium per 100 grams of the product mass.
- (3) In or in connection with the manufacture of raw species sausage or raw mixed-species sausage no ingredients shall be added except –
- (a) cereal products or starch;
  - (b) vinegar, spices, herbs, salt or other harmless flavourants;
  - (c) permitted food additives;
  - (d) water.

## 5. Labelling

- (1) Any person who sells a foodstuff referred to in these regulations as a pre-packed foodstuff, shall, subject to the provisions of section 3 of the Act, provide the package of such pre-packed foodstuff with a label with clear, prominent and easily legible lettering which shall comply with the following requirements:
- (a) In the case of raw boerewors referred to in regulation 3, the name "Boerewors" shall appear on the main panel of the label in letters not less than 4,00 mm in height;

- (b) in the case of raw species sausage, the name of the species referred to in regulation 4(1)(a)(i) followed by the word "sausage" shall appear on the main panel of the label in letters not less than 4,00 mm in height;
  - (c) in the case of raw mixed-species sausage referred to in regulation 4 (2), the names of the different species, in descending order of mass, followed by the word "sausage" shall appear on the main panel of the label *[sic]* in letters not less than 4,00 mm in height: Provided that the word "Game" or "Venison", as the case may be, may be used as part of the name only if such name is further qualified by an indication, in descending order of mass, of all the species of game or venison or other species of animal or bird present;
  - (d) a complete list of ingredients including –
    - (i) the minimum percentage of meat expressed as a percentage of the product mass; and
    - (ii) the maximum percentage of fat content, shall be reflected in descending order of mass in any conspicuous place on the label in letters not less than 1,00 mm in height.
- (2) Where raw boerewors, raw species sausage or raw mixed-species sausage is taken and delivered direct to the purchaser from bulk stock, the provisions of subregulation (1) shall not apply to the wrapping or other package in which such sausage is delivered to the consumer but shall, with the exception of the size of lettering referred to in subregulation (1), apply *mutatis mutandis* to –
- (a) the container of such bulk stock of which the label shall be placed in clear view of and shall be legible to the consumer; or
  - (b) a poster placed at the point of sale of such foodstuff, which shall be in clear view of and legible to the consumer.

## 6. Methods of analysis or examination

- (1) The analysis or examination of a foodstuff referred to in these regulations to determine the presence of a substance or property in or the method for the taking of a sample of the foodstuff, as set out in column 1 of the Annex, shall take place in accordance with the methods prescribed in the publication mentioned opposite such substance, property or method in column 2 of the Annex, the corresponding particulars of which publication are mentioned in columns 3 to 5 of the Annex.
- (2) For the purposes of this regulation fat-free meat shall be calculated according to the formula:

Percentage of fat-free meat = Percentage of meat protein nitrogen x 30.

## 7. Withdrawal

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Subregulation (32)(d) of the regulation regarding labelling and advertising published under Government Notice R. 908 of 27 May 1977, as amended, is hereby withdrawn in so far as it relates to sausages and boerewors.

## **8. Commencement**

These regulations shall come into operation on a date six months after the date of publication of these regulations.

**ANNEX**  
**METHODS OF ANALYSIS**

In column 2 of this Annex the following abbreviations (where necessary) are used for specific publications:

AOAC-Official Methods of Analysis of the Association of Official Analytical Chemists, 14th edition,1984 (USA).

PEARSON-Pearson's Chemical Analysis of Foods (8th edition), 1981. H. Egan, R. S. Kirk and R. Sawyer-Longman Scientific.

<b>Property</b>	<b>Publication</b>	<b>Year</b>	<b>Details of publication or method number</b>	<b>Title</b>
Column 1	Column 2	Column 3	Column 4	Column 5
Sample preparation	AOAC	1984	24.001	"Preparation of sample procedure"
Protein nitrogen	AOAC	1984	24.027	"Nitrogen in Meat - Kjeldahl Method"
Fat content	AOAC	1984	24.005	"Fat (crude) or ether extract in meat"
Moisture content	AOAC	1984	24.002 – 24.003	"Moisture in meat"
Soya protein content	AOAC	1988 Supplement	24.D001 – 24.D007	"Soya protein in raw and heat-processed meat products-Enzyme-linked immunosorbent assay"
Starch content	Food Chemistry	1983	Volume II Pages 175-185	"An enzymic method for the determination of starch in meat products"
Phosphate content	PEARSON	1981	Page 404	"Total phosphorus and polyphosphates"
Calcium content.	PEARSON	1981	Pages 27-28	"Determination of calcium by atomic absorption spectrophotometry"
Sulphur-dioxide content	PEARSON	1981	Pages 63-65	"Determination of sulphur dioxide-indirect methods"
Nitrate and nitrite content	PEARSON	1981	Pages 66-71	"Nitrates and nitrites"
Benzoic acid and sorbic acid content	AOAC	1984	20.034-20.042	"Benzoic acid and sorbic acid in food-gaschromatographic method"

Ascorbic acid	AOAC	1984	43.069-43.075	"Vitamin C (ascorbic acid) in vitamin preparations –microfluorometric method"
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*Note:* In the determination of the protein nitrogen content according to the "Nitrogen in Meat-Kjeldahl Method" as mentioned in this Annex, copper sulphate may be used instead of mercuric oxide.