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SOUTH AFRICAN NATIONAL STANDARD

The production of pre-cooked frozen foods containing protein

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Table of changes

| Change No. | Date | Scope |
|------------|------|---|
| Amdt 1 | 2011 | Amended to move reference to South African legislation in the text to the foreword and to update a referenced standard. |

Foreword

This South African standard was prepared by National Committee SABS/TC 1027, *Canned and processed meat products*, in accordance with procedures of the South African Bureau of Standards, in compliance with annex 3 of the WTO/TBT agreement.

This document was published in September 2011.

This document supersedes SANS 1159:2003 (edition 2).

A vertical line in the margin shows where the text has been technically modified by amendment No. 1.

Reference is made in 5.1 to the "relevant national legislation". In South Africa this means the Occupational Health and Safety Act, 1993 (Act No. 85 of 1993), the Health Act, 1977 (Act No. 63 of 1977), the Perishable Products Export Control Act, 1983 (Act No. 9 of 1983), or any other relevant act. **Amdt 1**

Reference is made in 5.2.23 to the "relevant national legislation". In South Africa this means the Atmospheric Pollution Prevention Act, 1965 (Act No. 45 of 1965). **Amdt 1**

Reference is made in 6.1 to the "relevant national legislation". In South Africa this means the Foodstuffs, Cosmetics and Disinfectants Act, 1972, (Act No. 54 of 1972) or any other Act as may be applicable. **Amdt 1**

Reference is made in 6.2.1 to the "relevant national legislation". In South Africa this means the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972) and the Marketing Act, 1968, (Act No. 59 of 1968), respectively. **Amdt 1**

Reference is made in 7.7 and 10.4(g) to the "relevant national legislation". In South Africa this means the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972). **Amdt 1**

Reference is made in the introductory paragraph to 10.4 to the "relevant national legislation". In South Africa this means the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972), and the Legal Metrology Act, 2014 (Act No. 9 of 2014). **Amdt 1**

Reference is made in 6.3 to the "relevant national regulatory authority". In South Africa this means the *Compulsory specification for frozen fish, frozen marine molluscs and frozen products derived therefrom* (as published by Government Notice No. R.979 (Government Gazette No. 25172) of 4 July 2003). **Amdt 1**

Reference is made in 6.4 to the "relevant national regulatory authority". In South Africa this means the *Compulsory specification for frozen rock lobster and frozen products derived therefrom* (as published by Government Notice No. R.978 (Government Gazette No. 25171) of 4 July 2003). **Amdt 1**

Reference is made in 6.5.13 to the "relevant national regulatory authority". In South Africa this means the *Compulsory specification for the manufacture, production, processing and treatment of canned meat products* (as published by Government Notice No. R.791 (Government Gazette No. 26531) of 9 July 2004). **Amdt 1**

Annex A forms an integral part of this document. Annex B is for information only.

Compliance with this document cannot confer immunity from legal obligations.

**Reaffirmed and reprinted in March 2019.
This document will be reviewed every five years
and be reaffirmed, amended, revised or withdrawn.**

Contents

| | Page |
|---|------|
| Foreword | |
| 1 Scope | 3 |
| 2 Normative references | 3 |
| 3 Definitions | 4 |
| 4 Management system | 6 |
| 5 Requirements for the factory and for employees | 6 |
| 5.1 General | 6 |
| 5.2 Factory construction, layout and conditions | 7 |
| 5.3 Equipment for production | 13 |
| 5.4 Water | 14 |
| 5.5 Hygienic operating requirements | 15 |
| 5.6 Requirements for employees engaged in the handling, preparation, processing, packaging and storage of the product | 17 |
| 6 Ingredient requirements | 18 |
| 7 Requirements for the product | 20 |
| 8 Methods of inspection and chemical tests | 22 |
| 9 Methods of microbiological tests | 22 |
| 10 Packaging and marking | 23 |
| Annex A (normative) Sampling and compliance of the product with this standard | 25 |
| Annex B (informative) Quality verification of pre-cooked frozen foods containing protein | 27 |
| Bibliography | 27 |