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SOUTH AFRICAN NATIONAL STANDARD

Processed meat products

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Table of changes

Change No.	Date	Scope

Foreword

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

This document was published in September 2011.

This document supersedes SANS 885:2003 (edition 2).

This document is referenced in the Regulations of the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No.54 of 1972).

Reference is made in clause 1, 5.1.1, 8.1.1.1, 8.2 and 8.3 to the "relevant national legislation". In South Africa this means the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No.54 of 1972).

Reference is made in 4.1.1 and 4.2.1.1 to the "relevant national legislation". In South Africa this means the Occupational Health and Safety Act, 1993 (Act No.85 of 1993) and the Health Act, 1977 (Act No.63 of 1977).

Reference is made in 4.5.1.1 to the "relevant national legislation". In South Africa this means the Health Act, 1977 (Act No. 63 of 1977).

Reference is made in the note to 4.5.1.3 to the "relevant national department". In South Africa this means the Department of Health.

Reference is made in 5.2.1 to the "relevant national legislation". In South Africa this means the Meat Safety Act, 2000 (Act No. 40 of 2000).

Annexes A, B and C are for information only.

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1 Scope

This standard specifies the requirements for the handling, preparation, processing, packaging, refrigeration, freezing, chilling and storage of processed meat products, and includes microbiological and compositional requirements for these products. It excludes requirements for canned meats, raw boerewors, species sausages and mixed species sausages all of which are governed by the relevant national legislation (see foreword).

2 Normative references

The following referenced documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies. Information on currently valid national and international standards can be obtained from the SABS Standards Division.

AOAC official method 928.08, *Nitrogen in meat – Kjeldahl method.*

AOAC official method 960.39, *Fat (crude) or ether extract in meat.*

SANS 241-1, *Drinking water – Part 1: Microbiological, physical, aesthetic and chemical determinands.*

SANS 4833/ISO 4833, *Microbiology of food and animal feeding stuffs – Horizontal method for the enumeration of microorganisms – Colony-count technique at 30 °C.*

SANS 5761, *Examination for the presence of viable spores of mesophilic Clostridium organisms in foods.*

SANS 5763, *Efficacy of cleaning plant, equipment and utensils: swab technique.*

SANS 6579/ISO 6579, *Microbiology of food and animal feeding stuffs – Horizontal method for the detection of Salmonella spp.*

SANS 6888-1/ISO 6888-1, *Microbiology of food and animal feeding stuffs – Horizontal method for the enumeration of coagulase-positive staphylococci (Staphylococcus aureus and other species) – Part 1: Technique using Baird-Parker agar medium.*

SANS 6888-2/ISO 6888-2, *Microbiology of food and animal feeding stuffs – Horizontal method for the enumeration of coagulase-positive staphylococci (Staphylococcus aureus and other species) – Part 2: Technique using rabbit plasma fibrinogen agar medium.*