



**ESTABLISHMENT OF A LIST OF SUPPLIERS FOR
THE SUPPLY AND DELIVERY OF PATROL
RATION PACKS FOR ALL INLAND AND COASTAL
REGIONS FOR A PERIOD OF EIGHTEEN (18)
MONTHS**

SPSC/B/009/2022

VALIDITY: 120 Days

CLOSING DATE AND TIME: 30 SEPTEMBER 2022 at 11H00

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SECTION A:

BID GENERAL INFORMATION

Contact Information

Bid Submissions

Standard Bid Documents

Briefing Session (Compulsory briefing session will be held)

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CONTACT INFORMATION

1. Technical Information:

Col I.T. Tshayinca

Office Tel No: (012) 671 0077

Fax No: (012) 671 0271/0628

2. Information regarding the Bid Document or Bidding Process:

Warrant Officer Class 1 T.S. Tsogang (SPSC)

Office Tel No: (021) 787 5207

Fax No: (021) 787 5171

3. Contract Management:

Major C. September (SPSC)

Office Tel No: (021) 787 5190

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BID SUBMISSIONS

4. Closing period of bid : 5 to 6 weeks
5. Closing date and time : 30 September 2022 at 11h00
6. Validity of bid : 120 days
7. Address for depositing of bid documents:

Street: Simon's Town Procurement Service Centre
2 Arsenal Road
Simon's Town
Cape Town

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STANDARD BID DOCUMENTS (SBD)

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PART A INVITATION TO BID

YOU ARE HEREBY INVITED TO BID FOR REQUIREMENTS OF THE (NAME OF DEPARTMENT/ PUBLIC ENTITY)					
BID NUMBER:	SPSC-B-009-2022	CLOSING DATE:	30 SEPTEMBER 2022	CLOSING TIME:	11:00
DESCRIPTION	ESTABLISHMENT OF A LIST OF SUPPLIERS FOR THE SUPPLY AND DELIVERY OF PATROL RATIONS FOR ALL COASTAL REGIONS FOR A PERIOD OF EIGHTEEN (18) MONTHS				
BID RESPONSE DOCUMENTS MAY BE DEPOSITED IN THE BID BOX SITUATED AT					
Simon's Town Procurement Service Centre. No 2 Arsenal Road, Simon's Town or handed in at the Bid Reception					
Section, No 2 Arsenal Road, Simon's Town (Directions to the above address are available with the Bid Document)					
BIDDING PROCEDURE ENQUIRIES MAY BE DIRECTED TO			TECHNICAL ENQUIRIES MAY BE DIRECTED TO:		
CONTACT PERSON	CHIEF PETTY OFFICER A.ADAMS		CONTACT PERSON	COLONEL I.T. TSHAYINCA	
TELEPHONE NUMBER	021 787 5207		TELEPHONE NUMBER	012 671-0077/0272	
FACSIMILE NUMBER	021 787 5171		FACSIMILE NUMBER	012 671-0271	
E-MAIL ADDRESS	spscbidinvitation@gmail.com		E-MAIL ADDRESS		
SUPPLIER INFORMATION					
LEGAL NAME OF BIDDER					
POSTAL ADDRESS					
STREET ADDRESS					
TELEPHONE NUMBER	CODE		NUMBER		
CELLPHONE NUMBER					
FACSIMILE NUMBER	CODE		NUMBER		
E-MAIL ADDRESS					
VAT REGISTRATION NUMBER					
SUPPLIER COMPLIANCE STATUS	TAX COMPLIANCE SYSTEM PIN:		OR	CENTRAL SUPPLIER DATABASE No:	MAAA
B-BBEE STATUS LEVEL VERIFICATION CERTIFICATE	TICK APPLICABLE BOX] <input type="checkbox"/> Yes <input type="checkbox"/> No		B-BBEE STATUS LEVEL SWORN AFFIDAVIT		[TICK APPLICABLE BOX] <input type="checkbox"/> Yes <input type="checkbox"/> No
[A B-BBEE STATUS LEVEL VERIFICATION CERTIFICATE/ SWORN AFFIDAVIT (FOR EMES & QSEs) MUST BE SUBMITTED IN ORDER TO QUALIFY FOR PREFERENCE POINTS FOR B-BBEE]					
ARE YOU THE ACCREDITED REPRESENTATIVE IN SOUTH AFRICA FOR THE GOODS /SERVICES /WORKS OFFERED?	<input type="checkbox"/> Yes <input type="checkbox"/> No [IF YES ENCLOSE PROOF]		ARE YOU A FOREIGN BASED SUPPLIER FOR THE GOODS /SERVICES /WORKS OFFERED?		<input type="checkbox"/> Yes <input type="checkbox"/> No [IF YES, ANSWER THE QUESTIONNAIRE BELOW]
QUESTIONNAIRE TO BIDDING FOREIGN SUPPLIERS					
IS THE ENTITY A RESIDENT OF THE REPUBLIC OF SOUTH AFRICA (RSA)?			<input type="checkbox"/> YES <input type="checkbox"/> NO		
DOES THE ENTITY HAVE A BRANCH IN THE RSA?			<input type="checkbox"/> YES <input type="checkbox"/> NO		
DOES THE ENTITY HAVE A PERMANENT ESTABLISHMENT IN THE RSA?			<input type="checkbox"/> YES <input type="checkbox"/> NO		
DOES THE ENTITY HAVE ANY SOURCE OF INCOME IN THE RSA?			<input type="checkbox"/> YES <input type="checkbox"/> NO		
IS THE ENTITY LIABLE IN THE RSA FOR ANY FORM OF TAXATION?			<input type="checkbox"/> YES <input type="checkbox"/> NO		
IF THE ANSWER IS "NO" TO ALL OF THE ABOVE, THEN IT IS NOT A REQUIREMENT TO REGISTER FOR A TAX COMPLIANCE STATUS SYSTEM PIN CODE FROM THE SOUTH AFRICAN REVENUE SERVICE (SARS) AND IF NOT REGISTER AS PER 2.3 BELOW.					

PART B TERMS AND CONDITIONS FOR BIDDING

1.	BID SUBMISSION:
1.1.	BIDS MUST BE DELIVERED BY THE STIPULATED TIME TO THE CORRECT ADDRESS. LATE BIDS WILL NOT BE ACCEPTED FOR CONSIDERATION.
1.2.	ALL BIDS MUST BE SUBMITTED ON THE OFFICIAL FORMS PROVIDED (NOT TO BE RE-TYPED) OR IN THE MANNER PRESCRIBED IN THE BID DOCUMENT.
1.3.	THIS BID IS SUBJECT TO THE PREFERENTIAL PROCUREMENT POLICY FRAMEWORK ACT, 2000 AND THE PREFERENTIAL PROCUREMENT REGULATIONS, 2017, THE GENERAL CONDITIONS OF CONTRACT (GCC) AND, IF APPLICABLE, ANY OTHER SPECIAL CONDITIONS OF CONTRACT.
1.4.	THE SUCCESSFUL BIDDER WILL BE REQUIRED TO FILL IN AND SIGN A WRITTEN CONTRACT FORM (SBD7).
2.	TAX COMPLIANCE REQUIREMENTS
2.1	BIDDERS MUST ENSURE COMPLIANCE WITH THEIR TAX OBLIGATIONS.
2.2	BIDDERS ARE REQUIRED TO SUBMIT THEIR UNIQUE PERSONAL IDENTIFICATION NUMBER (PIN) ISSUED BY SARS TO ENABLE THE ORGAN OF STATE TO VERIFY THE TAXPAYER'S PROFILE AND TAX STATUS.
2.3	APPLICATION FOR TAX COMPLIANCE STATUS (TCS) PIN MAY BE MADE VIA E-FILING THROUGH THE SARS WEBSITE WWW.SARS.GOV.ZA.
2.4	BIDDERS MAY ALSO SUBMIT A PRINTED TCS CERTIFICATE TOGETHER WITH THE BID.
2.5	IN BIDS WHERE CONSORTIA / JOINT VENTURES / SUB-CONTRACTORS ARE INVOLVED, EACH PARTY MUST SUBMIT A SEPARATE TCS CERTIFICATE / PIN / CSD NUMBER.
2.6	WHERE NO TCS PIN IS AVAILABLE BUT THE BIDDER IS REGISTERED ON THE CENTRAL SUPPLIER DATABASE (CSD), A CSD NUMBER MUST BE PROVIDED.
2.7	NO BIDS WILL BE CONSIDERED FROM PERSONS IN THE SERVICE OF THE STATE, COMPANIES WITH DIRECTORS WHO ARE PERSONS IN THE SERVICE OF THE STATE, OR CLOSE CORPORATIONS WITH MEMBERS PERSONS IN THE SERVICE OF THE STATE."

NB: FAILURE TO PROVIDE / OR COMPLY WITH ANY OF THE ABOVE PARTICULARS MAY RENDER THE BID INVALID.

SIGNATURE OF BIDDER:

.....

CAPACITY UNDER WHICH THIS BID IS SIGNED:

(Proof of authority must be submitted e.g. company resolution)

.....

DATE:

.....



the sandf

Department:
Defence
REPUBLIC OF SOUTH AFRICA

Request for Bid : SPSC-B-009-2022

Author: Wendy Cooper
Date: 08/31/2022 14:28:39

PRICING SCHEDULE

Bid No. SPSC-B-009-2022
Document No: 000046586
Description: ESTABLISHMENT OF A LIST OF SUPPLIERS FOR THE SUPPLY AND DELIVERY OF PATROL RATION PACKS FOR ALL COASTAL REGIONS FOR A PERIOD OF EIGHTEEN (18) MONTHS
Currency: ZAR
Closing Date: 2022/09/30 11:00:00
Status: Created
Validity Days:
Document Type: Request for Bid Open
Company Name:
Attention:
Tel No:
Fax No:
Cell No:
Email:

No.

Item Code	Item Description	Consumer	Delivery Point	Purchase Unit of Measure	Date Required
18-105-011316-035-2781	PATROL RATION PACKS FOR COSTAL AS PER ATTACHED SPECIFICATION	DOD LOGISTIC SUPPORT FORMATION HEADQUARTERS		Each	
Line Comment		Lead Time	Quantity Required	Quantity Available	
			1		
Total Unit Cost in ZAR Currency, including VAT and ALL Delivery Costs					
Total Cost in ZAR Currency, including VAT and ALL Delivery Costs					

Questionnaires

Questionnaires / Evaluation Criteria

THE W20 QUESTIONNAIRE EVALUATION TEMPLATE V2

Question/s

Please provide your BREEE level from the possible list provided in the dropdown :

Options
LEVEL1
LEVEL2
LEVEL3
LEVEL4
LEVEL5
LEVEL6
LEVEL7
LEVEL8
NON-COMPLIANT

Attachment Description

Attachment File Name

BIDDER'S DISCLOSURE

1. PURPOSE OF THE FORM

Any person (natural or juristic) may make an offer or offers in terms of this invitation to bid. In line with the principles of transparency, accountability, impartiality, and ethics as enshrined in the Constitution of the Republic of South Africa and further expressed in various pieces of legislation, it is required for the bidder to make this declaration in respect of the details required hereunder.

Where a person/s are listed in the Register for Tender Defaulters and / or the List of Restricted Suppliers, that person will automatically be disqualified from the bid process.

2. Bidder's declaration

- 2.1 Is the bidder, or any of its directors / trustees / shareholders / members / partners or any person having a controlling interest¹ in the enterprise, employed by the state? **YES/NO**

- 2.1.1 If so, furnish particulars of the names, individual identity numbers, and, if applicable, state employee numbers of sole proprietor/ directors / trustees / shareholders / members/ partners or any person having a controlling interest in the enterprise, in table below.

Full Name	Identity Number	Name of institution	State

¹ the power, by one person or a group of persons holding the majority of the equity of an enterprise, alternatively, the person/s having the deciding vote or power to influence or to direct the course and decisions of the enterprise.

SBD4

2.2 Do you, or any person connected with the bidder, have a relationship with any person who is employed by the procuring institution? **YES/NO**

2.2.1 If so, furnish particulars:

.....
.....

2.3 Does the bidder or any of its directors / trustees / shareholders / members / partners or any person having a controlling interest in the enterprise have any interest in any other related enterprise whether or not they are bidding for this contract?
YES/NO

2.3.1 If so, furnish particulars:

.....
.....

3 DECLARATION

I, _____ the _____ undersigned,
(name)..... in
submitting the accompanying bid, do hereby make the following statements that
I certify to be true and complete in every respect:

- 3.1 I have read and I understand the contents of this disclosure;
- 3.2 I understand that the accompanying bid will be disqualified if this disclosure is found not to be true and complete in every respect;
- 3.3 The bidder has arrived at the accompanying bid independently from, and without consultation, communication, agreement or arrangement with any competitor. However, communication between partners in a joint venture or consortium² will not be construed as collusive bidding.
- 3.4 In addition, there have been no consultations, communications, agreements or arrangements with any competitor regarding the quality, quantity, specifications, prices, including methods, factors or formulas used to calculate prices, market allocation, the intention or decision to submit or not to submit the bid, bidding with the intention not to win the bid and conditions or delivery particulars of the products or services to which this bid invitation relates.
- 3.5 The terms of the accompanying bid have not been, and will not be, disclosed by the bidder, directly or indirectly, to any competitor, prior to the date and time

² Joint venture or Consortium means an association of persons for the purpose of combining their expertise, property, capital, efforts, skill and knowledge in an activity for the execution of a contract.

of the official bid opening or of the awarding of the contract.

- 3.6 There have been no consultations, communications, agreements or arrangements made by the bidder with any official of the procuring institution in relation to this procurement process prior to and during the bidding process except to provide clarification on the bid submitted where so required by the institution; and the bidder was not involved in the drafting of the specifications or terms of reference for this bid.
- 3.7 I am aware that, in addition and without prejudice to any other remedy provided to combat any restrictive practices related to bids and contracts, bids that are suspicious will be reported to the Competition Commission for investigation and possible imposition of administrative penalties in terms of section 59 of the Competition Act No 89 of 1998 and or may be reported to the National Prosecuting Authority (NPA) for criminal investigation and or may be restricted from conducting business with the public sector for a period not exceeding ten (10) years in terms of the Prevention and Combating of Corrupt Activities Act No 12 of 2004 or any other applicable legislation.

I CERTIFY THAT THE INFORMATION FURNISHED IN PARAGRAPHS 1, 2 AND 3 ABOVE IS CORRECT.

I ACCEPT THAT THE STATE MAY REJECT THE BID OR ACT AGAINST ME IN TERMS OF PARAGRAPH 6 OF PFMA SCM INSTRUCTION 03 OF 2021/22 ON PREVENTING AND COMBATING ABUSE IN THE SUPPLY CHAIN MANAGEMENT SYSTEM SHOULD THIS DECLARATION PROVE TO BE FALSE.

.....
Signature

.....
Date

.....
Position

.....
Name of bidder

PREFERENCE POINTS CLAIM FORM IN TERMS OF THE PREFERENTIAL PROCUREMENT REGULATIONS 2017

This preference form must form part of all bids invited. It contains general information and serves as a claim form for preference points for Broad-Based Black Economic Empowerment (B-BBEE) Status Level of Contribution

NB: BEFORE COMPLETING THIS FORM, BIDDERS MUST STUDY THE GENERAL CONDITIONS, DEFINITIONS AND DIRECTIVES APPLICABLE IN RESPECT OF B-BBEE, AS PRESCRIBED IN THE PREFERENTIAL PROCUREMENT REGULATIONS, 2017.

1. GENERAL CONDITIONS

1.1 The following preference point systems are applicable to all bids:

- the 80/20 system for requirements with a Rand value of up to R50 000 000 (all applicable taxes included); and
- the 90/10 system for requirements with a Rand value above R50 000 000 (all applicable taxes included).

1.2 The value of this bid is estimated to exceed R50 000 000 (all applicable taxes included) and therefore the 90/10 preference point system shall be applicable.

1.3 Preference Points for this bid shall be awarded for:

- (a) Price; and
- (b) B-BBEE Status Level of Contributor.

1.4 The maximum points for this bid are allocated as follows:

	POINTS
PRICE	90
B-BBEE STATUS LEVEL OF CONTRIBUTOR	10
Total points for Price and B-BBEE must not exceed	100

1.5 Failure on the part of a bidder to submit proof of B-BBEE Status level of contributor together with the bid, will be interpreted to mean that preference points for B-BBEE status level of contribution are not claimed.

1.6 The purchaser reserves the right to require of a bidder, either before a bid is adjudicated or at any time subsequently, to substantiate any claim in regard to preferences, in any manner required by the purchaser.

- (a) **“B-BBEE”** means broad-based black economic empowerment as defined in section 1 of the Broad-Based Black Economic Empowerment Act;
- (b) **“B-BBEE status level of contributor”** means the B-BBEE status of an entity in terms of codes of good practice on black economic empowerment, issued in terms of section 9(1) of the Broad-Based Black Economic Empowerment Act;
- (c) **“bid”** means a written offer in a prescribed or stipulated form in response to an invitation by an organ of state for the provision of goods or services, through price quotations, advertised competitive bidding processes or proposals;
- (d) **“Broad-Based Black Economic Empowerment Act”** means the Broad-Based Black Economic Empowerment Act, 2003 (Act No. 53 of 2003);
- (e) **“EME”** means an Exempted Micro Enterprise in terms of a code of good practice on black economic empowerment issued in terms of section 9 (1) of the Broad-Based Black Economic Empowerment.
- (f) **“functionality”** means the ability of a tenderer to provide goods or services in accordance with specifications as set out in the tender documents;
- (g) **“prices”** includes all applicable taxes less all unconditional discounts;
- (h) **“proof of B-BBEE status level of contributor”** means:
 - 1) B-BBEE Status level certificate issued by an authorized body or person;
 - 2) A sworn affidavit as prescribed by the B-BBEE Codes of Good Practice;
 - 3) Any other requirement prescribed in terms of the B-BBEE Act;
- (i) **“QSE”** means a qualifying small business enterprise in terms of a code of good practice on black economic empowerment issued in terms of section 9 (1) of the Broad-Based Black Economic Empowerment Act;
- (j) **“rand value”** means the total estimated value of a contract in Rand, calculated at the time of bid invitations, and includes all applicable taxes;

3.1 THE 80/20 OR 90/10 PREFERENCE POINT SYSTEMS

A maximum of 80 or 90 points is allocated for price on the following basis:

$$P_S = 80 \left(1 - \frac{P_t - P_{\min}}{P_{\min}} \right) \quad \text{or} \quad P_S = 90 \left(1 - \frac{P_t - P_{\min}}{P_{\min}} \right)$$

Ps = Points scored for price of bid under consideration

Pt = Price of bid under consideration

Pmin = Price of lowest acceptable bid

4. POINTS AWARDED FOR B-BBEE STATUS LEVEL OF CONTRIBUTOR

- 4.1 In terms of Regulation 6 (2) and 7 (2) of the Preferential Procurement Regulations, preference points must be awarded to a bidder for attaining the B-BBEE status level of contribution in accordance with the table below:

B-BBEE Status Level of Contributor	Number of points (90/10 system)	Number of points (80/20 system)
1	10	20
2	9	18
3	8	16
4	5	12
5	4	8
6	3	6
7	2	4
8	1	2
Non-compliant contributor	0	0

5. BID DECLARATION

- 5.1 Bidders who claim points in respect of B-BBEE Status Level of Contribution must complete the following:

6. B-BBEE STATUS LEVEL OF CONTRIBUTOR CLAIMED IN TERMS OF PARAGRAPHS 1.4 AND 4.1

- 6.1 B-BBEE Status Level of Contributor: = (maximum of 10 or 20 points)

(Points claimed in respect of paragraph 6.1 must be in accordance with the table reflected in paragraph 4.1 and must be substantiated by relevant proof of B-BBEE status level of contributor.)

7. SUB-CONTRACTING

- 7.1 Will any portion of the contract be sub-contracted?
(Tick applicable box)

YES	<input type="checkbox"/>	NO	<input type="checkbox"/>
-----	--------------------------	----	--------------------------

- 7.1.1 If yes, indicate:

(i) What percentage of the contract will be subcontracted? %

(ii) The name of the sub-contractor?

(iii) The B-BBEE status level of the sub-contractor?

(iv) Whether the sub-contractor is an EME or QSE?

(Tick applicable box)

YES	<input type="checkbox"/>	NO	<input type="checkbox"/>
-----	--------------------------	----	--------------------------

- (v) Specify, by ticking the appropriate box, if subcontracting with an enterprise in terms of Preferential Procurement Regulations, 2017:

Designated Group: An EME or QSE which is at least 51% owned by:	EME ✓	QSE ✓
Black people		
Black people who are youth		
Black people who are women		
Black people with disabilities		
Black people living in rural or underdeveloped areas or townships		
Cooperative owned by black people		
Black people who are military veterans		
OR		
Any EME		
Any QSE		

8 DECLARATION WITH REGARD TO COMPANY/FIRM

8.1 Name of company/firm

8.2 VAT registration number

8.3 Company registration number

8.4 TYPE OF COMPANY/ FIRM

- ☐ Partnership/Joint Venture / Consortium
☐ One person business/sole propriety
☐ Close corporation
☐ Company
☐ (Pty) Limited

[TICK APPLICABLE BOX]

8.5 DESCRIBE PRINCIPAL BUSINESS ACTIVITIES

.....

8.6 COMPANY CLASSIFICATION

- ☐ Manufacturer
☐ Supplier
☐ Professional service provider
☐ Other service providers, e.g. transporter, etc.
 [TICK APPLICABLE BOX]

8.7 Total number of years the company/firm has been in business?

8.8 I/we, the undersigned, who is / are duly authorised to do so on behalf of the company/firm, certify that the points claimed, based on the B-BBE status level of contributor indicated in paragraph 1.4 and 6.1 of the foregoing certificate, qualifies the company/ firm for the preference(s) shown and I / we acknowledge that:

- (i) The information furnished is true and correct;
- (ii) The preference points claimed are in accordance with the General Conditions as indicated in paragraph 1 of this form.
- (iii) In the event of a contract being awarded as a result of points claimed as shown in paragraph 1.4 and 6.1, the contractor may be required to furnish documentary proof to the satisfaction of the purchaser that the claims are correct;
- (iv) If the B-BBEE status level of contributor has been claimed or obtained on a fraudulent basis or any of the conditions of contract have not been fulfilled, the purchaser may, in addition to any other remedy it may have –
 - (a) disqualify the person from the bidding process;
 - (b) recover costs, losses or damages it has incurred or suffered as a result of that person's conduct;
 - (c) cancel the contract and claim any damages which it has suffered as a result of having to make less favourable arrangements due to such cancellation;
 - (d) recommend that the bidder or contractor, its shareholders and directors, or only the shareholders and directors who acted on a fraudulent basis, be restricted by the National Treasury from obtaining business from any organ of state for a period not exceeding 10 years, after the *audi alteram partem* (hear the other side) rule has been applied; and
 - (e) forward the matter for criminal prosecution

WITNESSES:

1.
2.

SIGNATURE(S) OF BIDDER(S)

DATE:

ADDRESS:

.....

.....

DECLARATION CERTIFICATE FOR LOCAL PRODUCTION AND CONTENT FOR DESIGNATED SECTORS

This Standard Bidding Document (SBD) must form part of all bids invited. It contains general information and serves as a declaration form for local content (local production and local content are used interchangeably).

Before completing this declaration, bidders must study the General Conditions, Definitions, Directives applicable in respect of Local Content as prescribed in the Preferential Procurement Regulations, 2011, the South African Bureau of Standards (SABS) approved technical specification number SATS 1286:2011 (Edition 1) and the Guidance on the Calculation of Local Content together with the Local Content Declaration Templates [Annex C (Local Content Declaration: Summary Schedule), D (Imported Content Declaration: Supporting Schedule to Annex C) and E (Local Content Declaration: Supporting Schedule to Annex C)].

1. General Conditions

- 1.1. Preferential Procurement Regulations, 2011 (Regulation 9) makes provision for the promotion of local production and content.
- 1.2. Regulation 9.(1) prescribes that in the case of designated sectors, where in the award of bids local production and content is of critical importance, such bids must be advertised with the specific bidding condition that only locally produced goods, services or works or locally manufactured goods, with a stipulated minimum threshold for local production and content will be considered.
- 1.3. Where necessary, for bids referred to in paragraph 1.2 above, a two stage bidding process may be followed, where the first stage involves a minimum threshold for local production and content and the second stage price and B-BBEE.
- 1.4. A person awarded a contract in relation to a designated sector, may not sub-contract in such a manner that the local production and content of the overall value of the contract is reduced to below the stipulated minimum threshold.
- 1.5. The local content (LC) expressed as a percentage of the bid price must be calculated in accordance with the SABS approved technical specification number SATS 1286: 2011 as follows:

$$LC = [1 - x / y] * 100$$

Where

x is the imported content in Rand

y is the bid price in Rand excluding value added tax (VAT)

Prices referred to in the determination of x must be converted to Rand (ZAR) by using the exchange rate published by South African Reserve Bank (SARB) at 12:00 on the date of advertisement of the bid as indicated in paragraph 4.1 below.

The SABS approved technical specification number SATS 1286:2011 is accessible on [http://www.thedti.gov.za/industrial development/ip.jsp](http://www.thedti.gov.za/industrial%20development/ip.jsp) at no cost.

1.6 A bid may be disqualified if –

- (a) this Declaration Certificate and the Annex C (Local Content Declaration: Summary Schedule) are not submitted as part of the bid documentation; and
- (b) the bidder fails to declare that the Local Content Declaration Templates (Annex C, D and E) have been audited and certified as correct.

2. Definitions

- 2.1 **“bid”** includes written price quotations, advertised competitive bids or proposals;
 - 2.2 **“bid price”** price offered by the bidder, excluding value added tax (VAT);
 - 2.3 **“contract”** means the agreement that results from the acceptance of a bid by an organ of state;
 - 2.4 **“designated sector”** means a sector, sub-sector or industry that has been designated by the Department of Trade and Industry in line with national development and industrial policies for local production, where only locally produced services, works or goods or locally manufactured goods meet the stipulated minimum threshold for local production and content;
 - 2.5 **“duly sign”** means a Declaration Certificate for Local Content that has been signed by the Chief Financial Officer or other legally responsible person nominated in writing by the Chief Executive, or senior member / person with management responsibility (close corporation, partnership or individual).
 - 2.6 **“imported content”** means that portion of the bid price represented by the cost of components, parts or materials which have been or are still to be imported (whether by the supplier or its subcontractors) and which costs are inclusive of the costs abroad (this includes labour or intellectual property costs), plus freight and other direct importation costs, such as landing costs, dock duties, import duty, sales duty or other similar tax or duty at the South African port of entry;
 - 2.7 **“local content”** means that portion of the bid price which is not included in the imported content, provided that local manufacture does take place;
 - 2.8 **“stipulated minimum threshold”** means that portion of local production and content as determined by the Department of Trade and Industry; and
 - 2.9 **“sub-contract”** means the primary contractor’s assigning, leasing, making out work to, or employing another person to support such primary contractor in the execution of part of a project in terms of the contract.
3. **The stipulated minimum threshold(s) for local production and content (refer to Annex A of SATS 1286:2011) for this bid is/are as follows:**

Description of services works or goods

Stipulated minimum threshold

ITEM 1 RATION PACKS

100%

4. Does any portion of the services, works or goods offered have any imported content?

(Tick applicable box)

YES		NO	
-----	--	----	--

- 4.1 If yes, the rate(s) of exchange to be used in this bid to calculate the local content as prescribed in paragraph 1.5 of the general conditions must be the rate(s) published by SARB for the specific currency at 12:00 on the date of advertisement of the bid.

The relevant rates of exchange information is accessible on www.reservebank.co.za.

Indicate the rate(s) of exchange against the appropriate currency in the table below (refer to Annex A of SATS 1286:2011):

Currency	Rates of exchange
US Dollar	
Pound Sterling	
Euro	
Yen	
Other	

NB: Bidders must submit proof of the SARB rate (s) of exchange used.

5. Were the Local Content Declaration Templates (Annex C, D and E) audited and certified as correct?

(Tick applicable box)

YES		NO	
-----	--	----	--

- 5.1. If yes, provide the following particulars:

- (a) Full name of auditor:.....
(b) Practice number:
(c) Telephone and cell number:.....
(d) Email address:

(Documentary proof regarding the declaration will, when required, be submitted to the satisfaction of the Accounting Officer / Accounting Authority)

6. Where, after the award of a bid, challenges are experienced in meeting the stipulated minimum threshold for local content the dti must be informed accordingly in order for the dti to verify and in consultation with the AO/AA provide directives in this regard.

LOCAL CONTENT DECLARATION
(REFER TO ANNEX B OF SATS 1286:2011)

LOCAL CONTENT DECLARATION BY CHIEF FINANCIAL OFFICER OR OTHER LEGALLY RESPONSIBLE PERSON NOMINATED IN WRITING BY THE CHIEF EXECUTIVE OR SENIOR MEMBER/PERSON WITH MANAGEMENT RESPONSIBILITY (CLOSE CORPORATION, PARTNERSHIP OR INDIVIDUAL)

IN RESPECT OF BID NO.

ISSUED BY: (Procurement Authority / Name of Institution):
.....

NB

1 The obligation to complete, duly sign and submit this declaration cannot be transferred to an external authorized representative, auditor or any other third party acting on behalf of the bidder.

2 Guidance on the Calculation of Local Content together with Local Content Declaration Templates (Annex C, D and E) is accessible on <http://www.thdti.gov.za/industrialdevelopment/ip.jsp>. Bidders should first complete Declaration D. After completing Declaration D, bidders should complete Declaration E and then consolidate the information on Declaration C. **Declaration C should be submitted with the bid documentation at the closing date and time of the bid in order to substantiate the declaration made in paragraph (c) below.** Declarations D and E should be kept by the bidders for verification purposes for a period of at least 5 years. The successful bidder is required to continuously update Declarations C, D and E with the actual values for the duration of the contract.

I, the undersigned, (full names),
do hereby declare, in my capacity as
of (name of bidder
entity), the following:

(a) The facts contained herein are within my own personal knowledge.

(b) I have satisfied myself that:

- (i) the goods/services/works to be delivered in terms of the above-specified bid comply with the minimum local content requirements as specified in the bid, and as measured in terms of SATS 1286:2011; and
- (ii) the declaration templates have been audited and certified to be correct.

(c) The local content percentage (%) indicated below has been calculated using the formula given in clause 3 of SATS 1286:2011, the rates of exchange indicated in paragraph 4.1 above and the information contained in Declaration D and E which has been consolidated in Declaration C:

Bid price, excluding VAT (y)	R
Imported content (x), as calculated in terms of SATS 1286:2011	R
Stipulated minimum threshold for local content (paragraph 3 above)	
Local content %, as calculated in terms of SATS 1286:2011	

If the bid is for more than one product, the local content percentages for each product contained in Declaration C shall be used instead of the table above.

The local content percentages for each product has been calculated using the formula given in clause 3 of SATS 1286:2011, the rates of exchange indicated in paragraph 4.1 above and the information contained in Declaration D and E.

(d) I accept that the Procurement Authority / Institution has the right to request that the local content be verified in terms of the requirements of SATS 1286:2011.

(e) I understand that the awarding of the bid is dependent on the accuracy of the information furnished in this application. I also understand that the submission of incorrect data, or data that are not verifiable as described in SATS 1286:2011, may result in the Procurement Authority / Institution imposing any or all of the remedies as provided for in Regulation 13 of the Preferential Procurement Regulations, 2011 promulgated under the Preferential Policy Framework Act (PPPFA), 2000 (Act No. 5 of 2000).

SIGNATURE: _____

DATE: _____

WITNESS No. 1 _____

DATE: _____

WITNESS No. 2 _____

DATE: _____

Local Content Declaration - Summary Schedule

Tender description:
Designated product(s)

Tender Authority:

Tendering Entity name:

Tender Exchange Rate:

Specified local content %

Pula

F11

10

1

Note: VAT to be excluded from all calculations

[illegible]

Signature of tenderer from Annex 8

Date: _____

[illegible]

Annex D

SATS 1286.2011

Imported Content Declaration - Supporting Schedule to Annex C

(D1) Tender No.
(D2) Tender description:
(D3) Designated Products:
(D4) Tender Authority:
(D5) Tendering Entity name:
(D6) Tender Exchange Rate:

Note: VAT to be excluded from all calculations

EU R 9.00

GBP R 12.00

A. Exempted imported content

Tender item no's	Description of imported content	Local supplier	Overseas Supplier	Foreign currency value as per Commercial Invoice	Tender Exchange Rate	Calculation of imported content				Summary	
						Local value of Imports	Freight costs to port of entry	All locally incurred landing costs & duties	Total landed cost excl VAT	Tender Qty	Exempted imported value
(D7)	(D8)	(D9)	(D10)	(D11)	(D12)	(D13)	(D14)	(D15)	(D16)	(D17)	(D18)
										(D19) Total exempt imported value	

This total must correspond with Annex C - C21

B. Imported directly by the Tenderer

Tender item no's	Description of imported content	Unit of measure	Overseas Supplier	Foreign currency value as per Commercial Invoice	Tender Rate of Exchange	Calculation of imported content				Summary	
						Local value of Imports	Freight costs to port of entry	All locally incurred landing costs & duties	Total landed cost excl VAT	Tender Qty	Total Imported value
(D20)	(D21)	(D22)	(D23)	(D24)	(D25)	(D26)	(D27)	(D28)	(D29)	(D30)	(D31)
										(D32) Total imported value by tenderer	

C. Imported by a 3rd party and supplied to the Tenderer

Description of imported content	Unit of measure	Local supplier	Overseas Supplier	Foreign currency value as per Commercial Invoice	Tender Rate of Exchange	Calculation of imported content				Summary	
						Local value of Imports	Freight costs to port of entry	All locally incurred landing costs & duties	Total landed cost excl VAT	Quantity imported	Total Imported value
(D33)	(D34)	(D35)	(D36)	(D37)	(D38)	(D39)	(D40)	(D41)	(D42)	(D43)	(D44)
										(D45) Total imported value by 3rd party	

D. Other foreign currency payments

Type of payment	Local supplier making the payment	Overseas beneficiary	Calculation of foreign currency payments	
			Foreign currency value paid	Tender Rate of Exchange
(D46)	(D47)	(D48)	(D49)	(D50)

Signature of tenderer from Annex B

Date:

(D52) Total of foreign currency payments declared by tenderer and/or 3rd party

(D53) Total of imported content & foreign currency payments - (D32), (D45) & (D52) above

This total must correspond with Annex C - C23

(E1)	Tender No.	
(E2)	Tender description:	
(E3)	Designated products:	
(E4)	Tender Authority:	
(E5)	Tendering Entity name:	

Local Products (Goods, Services and Works)	Description of items purchased	Local suppliers	Value
	(E6)	(E7)	(E8)
	(E9) Total local products (Goods, Services and Works)		R

RO

RO

RO

This total must correspond with Annex C - C24

Date: _____

DI SEC INSTR/02/2012

**VETTING AND SCREENING
OF PRIVATE COMPANIES
AND INDIVIDUALS
DELIVERING SERVICES TO
THE DEPARTMENT OF
DEFENCE**

RESTRICTED

APPENDIX A
TO DI SEC INSTR/O2/2012

QUESTIONNAIRE: PRIVATE COMPANIES

Company Name:

Company Registration Number:

DOD Supplier Code (if already registered with the DOD):

Personal particulars of Company Director(s) (Include copy of RSA Identification and passport document):

.....
.....
.....
.....
.....

Personal particulars of sub-contractor if any (Include copy of RSA Identification and passport document):

.....
.....
.....
.....
.....

Company Physical Address:

.....
.....
.....
.....

Company Postal Address:

.....
.....
.....
.....

Company Core Business:

.....

RESTRICTED

1. When did the company begin with its operation?
 Answer:
2. Does the company have a valid SARS tax clearance certificate? If yes, provide the tax clearance certificate number and the certified copy of the certificate.
 Answer:
3. Is the company registered with the Company and Intellectual Property Commission (CIPC)? If yes, provide the registration number and attach a certified copy of the registration certificate.
 Answer:
4. Who are the shareholders of the company and what percentage of shares do they each possess?
 Answer:

5. What services will be rendered by the company to the SANDF.
 Answer:

6. What DOD installations/unit and specific area/section does the company required access to:
 Answer:

7. Does the company provide services to other RSA state departments? If yes, provide the names of the departments and the period/s during which service was provided.
 Answer:

8. Does the company provide services to foreign governments and/or companies? If so, provide details.
 Answer:

9. Has the company been implicated in fraudulent activities? If yes, provide details.

Answer:

10. Has the company been implicated in corrupt practices? If yes, provide details.

Answer:

11. Has the company been implicated in any other criminal activity? If yes, provide details.

Answer:

12. Does the company have the Employment Equity Plan? If yes, provide the Employment Equity Plan as well as the number and composition of the employees. (Only if the company is South African or employs South Africans)

Answer:

13. What is the track record and achievements of the company? Provide details.

Answer:

14. Is the company under investigation by any government security agency? If yes, provide details.

Answer:

.....

.....

.....

.....

.....

.....

15. What known factor could possibly prevent this company from entering into contract with the Department of Defence and Military Veterans or any component thereof and why?

Answer:

.....

.....

.....

.....

.....

.....

Compiled by:

ID: _____ Title: _____ Name: _____

Signature: _____

Important aspects to take note of

- This document must always be accompanied by the profiles of the director(s) of the company as well as their RSA identification and passport documents.
- Always attach the current Financial statement(s) of the company.
- The current and valid SARS Tax Clearance certificate must be attached.
- A Company Profile must be submitted with bid.

SIMON'S TOWN PROCUREMENT SERVICE CENTRE

CLOSING DATE OF BID
CLOSING TIME OF BID

30 SEPTEMBER 2022
11H00

BID NUMBER: SPSC-B-009-2022
VALIDITY: 120 WORKING DAYS

GROUP QUESTIONNAIRE

Circle the applicable response

Period (in days) required to complete delivery

Please state percentage profit before tax?

The Department of Defence Prefers Firm Prices.

Is your price firm? YES / NO

Is your delivery period firm? YES / NO

Comply to description as requested? YES / NO

If not to specification, please state deviations

Will a Government Order be accepted YES / NO

Are you registered in terms of Section 23 (1) or
23 (3) of the Value Added Tax (Act no.89 of 1999)? YES / NO

Vat registered number:

Company Registration Number:

Confirm that in the event of a contract be concluded, it will be terms of the
General Bid Conditions General Conditions of Contract (attached), the contents
of which you are fully acquainted with. YES / NO

If a trade discount is offered, is it included in the price? YES / NO

**IMPORTANT! Prices not reflected on the official documentation provided as part of this
BID will not be taken into consideration.**

**PLEASE NOTE THAT PRICES INDICATED IN THIS DOCUMENT WILL BE TAKEN AS
BEING VAT INCLUSIVE.**

This requirement may be awarded in total to one supplier or per individual item.

The obligation to pay sub-contractors is my obligation. YES / NO

It is your responsibility to make a copy of your BID document. The Department of
Defence will not make copies of Bid Documents after the closing date and time.

Is this noted? YES / NO

Your company must include a copy of your CIPRO registration either CM2 or CK1
in your Bid document. Is it noted? YES / NO



BRIEFING SESSION CERTIFICATE

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BIDDERS INFORMATION BRIEFING SESSION CERTIFICATE

Briefing session date: 14 SEPTEMBER 2022
Briefing session time: 11:00 AM
Venue: Simon's Town Procurement Service Centre
 02 Arsenal Road Simon's Town

Bid No: SPSC-B-009-2022

Closing date and time of bid: 30 SEPTEMBER 2022 11H00

Validity period: 120 Working Days

The Information briefing session is **compulsory** and the original signed and stamped certificate must be submitted as appendix A as part of the Bid document.

It is hereby confirmed that:

_____ (Representative)

Of _____ (Legal Name of company)

Attended the official briefing session and cognisance has been taken of the information as per the presentation, bid document, the brochure/hand-out and all relevant documentation.

(_____)
SIGNATURE OF REPRESENTATIVE

(_____)
CHIEF LOGISTICS: LIEUTENANT GENERAL **OFFICIAL DATE STAMP**

The time as stipulated in the Bid document for the briefing session and latecomers will under no circumstances be permitted to attend.

Failure to attend the briefing session and provide this completed certificate with the Bid document by the closing date and time WILL invalidate your Bid



BID ADJUDICATION INFORMATION

Central Supplier Database (CSD) Full Report

Evaluation Criteria

Sub-contractors

Certificates

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CSD FULL REPORT

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EVALUATION CRITERIA

MANDATORY CRITERIA

1. **Phase 1 Step 1:** Compliance to the mandatory requirements. Bidders that do not fully comply with the criteria will be eliminated / excluded and will not go to the next phase.

S/No	Criteria	Yes	No
	A	B	C
1.	General Rules for completion of Bid documents. Amendment, scratching, use of tippex and omission to all the documents will invalidate the bid. Other documents which do not form part of Two Envelope System must be consolidated into a Bid document (clearly marked, Company stamp, Company name and Bid number) which should be deposited into the SPSC Green Bid Box at the main gate (2 Arsenal Road, Simon's Town) on or before the closing date and time.		
2.	Standard Bid Documents (SBDs) 1, 3, 4, 6.1 and 6.2. Failure to fully complete and sign any of the SBD documents attached and submit them in their originality by the closing date and time will invalidate the bid. THE WRITING OF THE PRICE ON THE SBD1 WILL INVALIDATE THE BID.		
3.	Submission of Two envelope system Bidder are required to submit STRICTLY Two (2) separate properly sealed envelopes, clearly marked, Company stamp, Company name, Bid number and closing date. THESE ENVELOPES MUST BE SUBMITTED TO BID RECEIPT OFFICE AT CENTRAL PROCUREMENT SERVICE CENTRE. ENVELOPE 1: PRICE PROPOSAL It must contain SBD3 or Price Schedule only. Price Breakdown (where necessary). ENVELOPE 2: TECHNICAL PROPOSAL It must contain all documents.		
4.	Briefing Session Certificate. Failure to attend the briefing session and submit the completed and signed original Briefing session certificate by the closing date and time will invalidate the bid.		
5.	Financial Capability or Proof of Good Financial Standing. Bidders are to submit a certification or proof of good financial standing from an auditor/accountant/book keeper indicating that the company bidding has the financial capability to fund and satisfy the bid they are tendering for. Failure to submit this certification will invalidate your bid.		
6.	Certificates of Compliance by Sub-Contractors. Failure to submit an original certificate of compliance by any/all sub-contractor(s) as declared on the SBD6.1 will invalidate your bid.		
7.	Central Suppliers Database (CSD) Registration Report: Bidders must		

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S/No	Criteria	Yes B	No C
	A		
	submit the latest valid CSD Registration full report and it must reflect the following, details of the directors, tax compliance and banking details. The Bidding company must be TAX compliant for the duration of the tendering process. Failure to submit the CSD <u>will</u> invalidate the bid.		
8.	Vetting Form: Failure by the bidding company to complete and enclose the attached security vetting form with its entire requirements will invalidate your bid.		
9.	Group Questionnaire: Failure to fully complete the group questionnaire will invalidate the bid.		
10.	Samples: Bidders are to submit certification that they will supply samples of the Patrol Ration Packs for viewing on the date to be specified should such a bidder be shortlisted. (Specification).		
11.	Occupational Health and Safety (OHS) Certificate: Bidders must submit an OHS Certificate. Failure to comply will invalidate the bid.		
12.	Certification: Bidders are to submit with their bids the following certificates: Certificates of Acceptability for Food Premises, Certificate of Approval for Meat Factories and Meat Processing establishment from National Regulator of Compulsory Specification, Certificate of Registration for Food Safety Management System (FSSC 22000) and SABS Certificate of Registration with regard to Food Safety System Certificate and Halaal Certification. The certificate must be recent and not yet expired. Failure to submit such certification by the closing date and time will invalidate your bid.		

2. **Phase 2:** This phase will be evaluated by means of compliance to specification. Bidders not excluded on Phase 1 will be considered for Phase 2. This phase will be evaluated by means of compliance to specification in two steps. Phase 2 Step 1 will be adjudicated towards a maximum total of Twenty (20) points. Phase 2 Step 2 will be adjudicated towards a maximum total of Hundred and Thirty-Two (132) points allocated for functionality.

Phase 2 Step 1 Functionality Criteria: The bids will be adjudicated towards a maximum total of Twenty (20) points all bidders who score less than 70% on the functionality will be excluded from the next phase of evaluation.	Weight
a. Execution Plan	10
b. Delivery Time lines	5
c. Local Footprint	5
Phase 2 Step 2 Functionality Criteria (Specification): The bids will be adjudicated towards a maximum total of One Hundred and Thirty-Two (132) points. All bidders who score less than 100% on technical specification will be excluded from the next phase of evaluation.	Weight
a. The End User will conduct evaluation of the sample at SPSC premises to determine compliance to the specification.	132

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3. **Phase 3: Price.**

Phase 3	Price. (Will be according to specific requirements)	90/
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4. **Phase 3:** The reasonable of prices or tariffs offered by responding suppliers must be determined as indicated in PPPFA 5 of 2000 read with Joint Defence Publication Acquisition 00003/2004 Edition no: 1 Date: 1 August 2004.

5. **Phase 4:** Preferential points will be allocated up to a maximum of 10 points utilizing the 90/10 points system in terms of the PPPFA 5 of 2000 as per B-BBEE status Level as indicated on the Central Suppliers Data Base Report.

Phase 4	Preferential B-BBEE points	/10																														
	<p>Points must be awarded to a bidder for attaining the B-BBEE status level of contribution in accordance with the table below:</p> <table> <tr> <th>B-BBEE Status Level Contributor</th><th>Number of Points (90/10 system)</th><th>Number of Points (80/20 system)</th></tr> <tr><td>1</td><td>10</td><td>20</td></tr> <tr><td>2</td><td>9</td><td>18</td></tr> <tr><td>3</td><td>8</td><td>16</td></tr> <tr><td>4</td><td>5</td><td>12</td></tr> <tr><td>5</td><td>4</td><td>8</td></tr> <tr><td>6</td><td>3</td><td>6</td></tr> <tr><td>7</td><td>2</td><td>4</td></tr> <tr><td>8</td><td>1</td><td>2</td></tr> <tr><td>Non-compliant Contributor</td><td>0</td><td>0</td></tr> </table> <p>A bid must not be disqualified from the bidding process if the bidder does not submit a certificate substantiating the B-BBEE status level of contribution or is a non-compliant contributor. Such a bidder will score zero (0) out of a maximum of ten (10) or twenty (20) points respectively for B-BBEE.</p> <p>Calculation of the total points scored for price and B-BBEE status level of contribution The points scored for price must be added to the points scored for B-BBEE status level contribution to obtain the bidder's total points scored out of 100.</p>	B-BBEE Status Level Contributor	Number of Points (90/10 system)	Number of Points (80/20 system)	1	10	20	2	9	18	3	8	16	4	5	12	5	4	8	6	3	6	7	2	4	8	1	2	Non-compliant Contributor	0	0	
B-BBEE Status Level Contributor	Number of Points (90/10 system)	Number of Points (80/20 system)																														
1	10	20																														
2	9	18																														
3	8	16																														
4	5	12																														
5	4	8																														
6	3	6																														
7	2	4																														
8	1	2																														
Non-compliant Contributor	0	0																														

6. Thereafter the points achieved are used in the application of the Preference Point System as per the B-BBEE status Level Certificate.

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CERTIFICATE OF COMPLIANCE BY SUB-CONTRACTOR

THIS CERTIFICATE MUST BE SUBMITTED WITH THE COMPLETED BID DOCUMENTS
IN THE ORIGINAL BY THE SUB-CONTRACTOR

BIDDERS NAME: _____

SUB-CONTRACTOR'S NAME: _____

Delete whichever is not applicable.

I/we am/are fully aware of the Bid Requirements and am/are capable of supplying the required item(s)/service(s) strictly according to the Bid Conditions, Special Conditions and Specifications supplied by the Department of Defence. I/we hereby certify that

_____ obtained a quotation from me/us to supply and deliver the item(s)/service(s) listed in Bid no _____
Section/s _____ on their behalf to the DOD.

I/we further certify that I/we have the necessary infrastructure at my/our disposal to execute the Bid and meet all the delivery requirements for the duration of the contract and will comply with the minimum supply and delivery standards. We confirm that we have seen and will comply with the product specifications.

I/we, the sub-contractor/s have been licensed with the Local Authority and am/are in possession of a Certificate of Acceptability from the Local Authority. (Copy attached/not attached)

I/we, the Sub-Contractor/s hereby authorise the Department of Defence's Officials access to my/our premises for inspection purposes.

Sub-Contractor's Contact Person: _____

Address of Sub-Contractor: _____

Tel No: _____

Fax No: _____

SIGNATURE OF SUB-CONTRACTOR

WITNESSES:

1. _____

Date: _____

2. _____

Date: _____

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CERTIFICATES

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SECTION C: REQUIREMENT AND CONTRACT INFORMATION

General Bid Conditions (GBC): Department of Defence

General Conditions of Contract (GCC): National Treasury

Specifications/Scope of Work

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GENERAL BID CONDITIONS

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DEPARTMENT OF DEFENCE

GENERAL BID CONDITIONS (GBC)

TABLE OF CLAUSES

1. Definitions.
2. Application.
3. Availability.
4. Approved list of bidders.
5. Preparation of bids.
6. Charge for bid documents.
7. Samples.
8. Alternative offers.
9. Partial bids.
10. Bid prices and delivery periods.
11. Validity periods.
12. Closing of bids.
13. Lodging of bids.
14. Open bids or unnumbered envelopes.
15. Opening of bids.
16. Late bids.
17. Consideration of bids.
18. Award of bids.
19. Quantities other than specified.
20. Bidder's incorrect information.
21. Notification of awards.
22. Furnishing of bid information.
23. Amendment or withdrawal of bid.
24. Changed Requirement.
25. Co-ordinated Activities.
26. Contractor's Personnel.
27. Value Added Tax (VAT).
28. Damage Compensation.
29. Waiver.
30. Severability.
31. Sub-contracting.

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32. Awarding of the bid.
33. Liability Insurance
34. Failure to Comply.

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GENERAL BID CONDITIONS

1. **Definitions.** Unless inconsistent with or otherwise indicated by the contents, the following terms shall have the meanings assigned to them:
- a. **Acceptance of a Bid.** Means the award of a contract to a bidder in response to his bid or price quotation.
 - b. **Bid.** Means a written offer on the official bidding documents forming part of firstly, an invitation to bid, which invitation has been advertised in the Government Tender Bulletin, or secondly, an offer submitted in response to an invitation to submit a price quotation.
 - c. **Bidder.** Means any natural or juristic person submitting a bid or a price quotation.
 - d. **Closing Time.** Means the date and hour specified in the bidding documents for the receipt of bids or price quotations.
 - e. **Department.** Means the Department of Defence and in specific any of its Procurement Entities.
 - f. **Firm Prices.** Are deemed to be the prices which are only subject to adjustments in accordance with the actual increase or decrease resulting from the change, imposition, or abolition of customs or excise duty and any other duty, levy, or tax which, in terms of a law or regulation is binding upon the contractor and demonstrably have an influence on the prices of any supplies, or the rendering costs of any services, for the execution of the contract.
 - g. **Price Quotation.** Means a written offer sounding in money and reflected on the documentation wherein the offer was invited, duly completed and where necessary signed by or on behalf of the bidder.
 - h. **GBC.** Means the General Bid Conditions.
 - i. **Written or In Writing.** Means handwritten in ink or any form of electronic or mechanical writing.
2. **Application.** The GBCs are applicable to all Departmental bids and written price quotations, unless otherwise indicated in the bidding documents. Where the conditions in the bidding documents are in conflict with the GBCs, the conditions in the bidding documents shall prevail.
3. **Availability.** Copies of these GBCs are available, on application, from the Secretary for Defence (Attention: Chief of Acquisition and Procurement), Private Bag X910, Pretoria, 0001 or from any of the Department's Procurement Entities.

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4. **Approved List of Bidders.** In the event that an approved list of bidders has been compiled for specific goods or services, bids will only be invited from bidders on such a list.

5. **Preparation of Bids.** Concerning the preparation of bids, bidders are to note the following:

- a. **Expenses.** Unless otherwise indicated in the bid documents, the Department shall not be liable for any expense incurred in the preparation and submission of a bid.
- b. **Bidding Documents.** Bidders are required to make use of the prescribed bidding documents. No changes to the bid documents are to be made.
- c. **Information.** All the information called for in the bidding documents is to be furnished in the appropriate spaces, eg the bid prices. If requested, other information required, pamphlets, samples, etc are to be supplied.
- d. **Address.** A domicilium citandi et executandi shall be chosen in the Republic and stated in the bid.
- e. **Completion of Bidding Documents.** Bidders are to complete the bid documents, forms, certificates, questionnaires and specification forms in all aspects and to submit bids signed in ink of your choice.
- f. **Bid Envelope.** The bid number must not appear on any envelope unless the envelope contains the bid itself. In particular, the bid number must not appear on an envelope containing a request for bid documents.
- g. **Bidder's Own Conditions.** Bids should not be qualified by the bidder's own conditions of bid. Bids qualified by a bidder's own conditions may be rejected as being invalid and failure of the bidder to renounce such conditions when called upon to do so may invalidate the bid. This includes any alterations, erasures, omissions or additions by bidders to the bid documents.
- h. **Submission of Documents.** The bid documents are to be submitted with due consideration to the following:
 - i. The bid documents are not to be retyped or redrafted. Photocopies may be prepared and used, but the original signed document must be submitted with the bid.
 - ii. Bidders must check the number of pages and satisfy themselves that none are missing or duplicated.
 - iii. Bidders must bid in accordance with the requirements stipulated in the bid documents.
 - iv. Bids must be compiled in such a manner that it allows for easy cross-referencing between the bid document and the submitted bid.

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- i. **Documents.** Bidders are to ensure that all required or specified documents are included in their bids.
 - j. **Compliance to Conditions and Specifications.** Bidders are to clearly indicate in their bids that their offers are compliant to the conditions and specification pertaining to the bid. If not, it must be clearly stated where and in which manner their offers are non-compliant to the conditions and specifications.
6. **Charge for Documents.** Where applicable and as required in the bidding documents or advertisement, a non-refundable fee for documents may be charged.
7. **Samples**
 - a. The Department shall not make samples available to prospective bidders, unless specifically mentioned in the bid documents;
 - b. When samples are called for in bid documents, samples shall be delivered at the cost of the bidder to the addressee mentioned in the bid documents before the closing time of the bid. Bids shall not be included in parcels containing samples.
8. **Alternative Offers.** In the event that bidders offer products alternative to that called for, bids for such alternative offers shall be submitted on separate copies of the bid documents, but only if bids are submitted for the specified requirement.
9. **Partial Bids.** In the event that bids for supplies and/or sales are called for, bids may be submitted for less than the number of specified items, or part of the specified quantity or requirement called for in the bid.
10. **Bid Prices and Delivery Periods**
 - a. **Firm Bids.** Firm bid prices and delivery periods are preferred. However, bidders may submit firm or non-firm prices and delivery periods. Where a bidder has not indicated whether his prices or delivery periods are firm or not, bid prices and delivery periods are deemed to be firm and the contractor shall be bound thereby. Expressions such as "soonest" or "earliest" or delivery periods which are unspecified are not acceptable.
 - b. **Contract Periods.** Where different prices are bid for different periods of the contract, the bid price applicable in respect of a particular period of the contract shall be a firm price if, as regards such period, it conforms to the definition of firm prices.
 - c. **Proof.** The Department may, where non-firm prices are offered, require that proof of costs of labour, material or other factors which are specified by the bidder, be submitted and, should the cost in the opinion of the Department not be realistic, same may be brought into consideration in the comparison adjudication of the bids.

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11. **Validity Periods.** The period for which bids are to remain open for acceptance, valid and binding is indicated in the bidding documents and is calculated from the closing time and such offers are to remain open for acceptance, valid and binding until close of business on the last day of the period so calculated. Should this last day fall on a Saturday, Sunday or Public Holiday, the bid will remain open for acceptance, valid and binding until close of business on the first business day following such Saturday, Sunday or Public Holiday.
12. **Closing of Bids.** Bids close at the time and date indicated in the bid documents. Extension of the closing date may be granted if circumstances justify this action. The closing date is normally extended only if there is sufficient time to publish an amending notification before the original closing date.
13. **Lodging of Bids.** Concerning the lodging of bids the following shall apply:
- Receipt.** Bids shall be lodged to ensure their actual receipt at the address before the closing time specified and in accordance with the directives in the bidding documents.
 - Envelope.** Each bid shall be addressed according to the directives in the bidding documents and shall be lodged in a separate sealed envelope with the name and address of the bidder, the bid number and the closing date indicated on the envelope. The envelope shall not contain documents relating to any bid other than that shown on the envelope.
 - Copies.** Unless specifically provided for in the bid invitation, no bids forwarded by e-mail, telegram, telex, facsimile or similar apparatus will be considered. Photostat copies of bids or photostat copies of faxes, signed in ink after being photostatted, will be accepted as valid bids.
 - Samples.** Bids shall not be included in packages containing samples as such bids may be rejected as being invalid.
14. **Open Bids or Unnumbered Envelopes.** All bids received in sealed envelopes with the relevant bid numbers on the envelopes are kept unopened in safe custody until the closing time of the bids. However, if a bid is received in an unsealed envelope or without an envelope, it shall be sealed in an envelope after the bid number has been written on the envelope.
15. **Opening of Bids.** Bids are opened in public as soon as practicable after the closing time and the names only of the bidders are read out, if so requested, at the time of opening the bids.
16. **Late Bids.** Bids are late if they are received at the address indicated in the bid documents after closing time. A late bid will not be opened or admitted for consideration and where practicable shall be returned unopened to the address appearing on the envelope.
17. **Consideration of Bids.** During the consideration of bids the following applies:
- Bids Considered.** All bids correctly lodged are taken into consideration.

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- b. **Position of Bidder.** The financial standing of bidders and/or their ability to manufacture or to supply goods or to render a service may be examined before their bids are considered for acceptance.
- c. **Comparative Prices.** In comparing bids, the prices are brought to a comparative level by deducting unconditional discounts, preferences and other benefits and adding delivery and other costs as applicable and bringing implied contract price adjustments into account. Non-firm bid prices are adjusted in accordance with the assessed contract price adjustments implicit in the non-firm prices. Where a range of delivery periods is quoted, the worst implied delivery period is used when calculating the comparative prices.
- d. **Preferential Point System.** Where bidding documents include documents relating to a preferential point system, the required calculations will be made and comparison of bids done on the basis of points earned through the preferential point system.
- e. **Adjustments to Prices.** The department reserves the right to rectify any incorrect calculations made by the bidder, but no adjustments may be made to the input figures.
- f. **Compliance to Specification.** Bids will be evaluated to establish compliance to product or service specifications, with due consideration to alternative offers and/or deviations to specification.
- g. **Evaluation Criteria.** Where bidding documents include evaluation criteria relating to functionality, for example bidder's capability, bidders profile, etc, the required calculations will be made and comparison of bids done on the basis of points earned.
- h. **Negotiations.** Unless otherwise stated in the bid documents, no negotiations will be entered into.
- i. **Communication with Bidders.** The Department may request clarification on information regarding any aspect included in the bid, which the bidder is to supply by the indicated date.

18. **Award of bids.** After prices have been brought to a comparative level and/or points calculated according to a preferential points system, the bid will be awarded considering the following order of priority:

- a. If the preferential point system is applicable, normally to the bidder with the highest points, unless reasonable and justifiable grounds exist for passing over the bidder with the highest points. In the event of equal bids, the award is according to the relevant regulation.
- b. If the preferential point system is not applicable, normally to the bidder with the lowest bid in the case of purchases by or services to the Department, or highest bid in respect of sales, unless reasonable and justifiable grounds exist for passing

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over the bid with the lowest bid in the case of purchases by or services to the Department, or highest bid in respect of sales. In the event of equal bids, the award is according to the following order:

- i. Bidders offering firm bid prices as well as firm delivery periods.
 - ii. Supplies provided and services rendered from resources available within the Republic.
 - iii. Supplies and services from points nearest to the centres at which delivery is required.
 - iv. All things still being equal, the award shall be decided by the drawing of lots.
- c. The Department is not obliged to accept the lowest or any bid.
 - d. The Department may, where a bid relates to more than one item, accept such bid in respect of any specific item or items and also accept part of the specified quantity of any specific item or items.

19. **Quantities Other than Specified.** The Department may increase or decrease the quantities reflected in the bids, but will do so after consultation with the bidders that responded to the invitation to bid.

20. **Bidder's Incorrect Information.** Where a contract has been awarded on the strength of information furnished by the bidder, which, after the conclusion of the relevant agreement, is proved to have been incorrect, the Department may, in addition to any other legal remedy it may have

- a. recover from the contractor all costs, losses or damages incurred or sustained by the Department as a result of the award of the contract; and/or
- b. cancel the contract and claim any damages which the Department may suffer as a result of having to make less favourable arrangements.

21. **Notification of Acceptance.** Successful bidders are notified by registered or certified mail of the acceptance of their bids, either through a contract form or by official departmental order forms.

22. **Furnishing of Bid Results**

- a. The following particulars of the successful bidders are normally published in the Government Tender Bulletin for general information:
 - i. Name.
 - ii. The price and delivery basis.

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- iii. The brand name of the product or the name of the manufacturer, if applicable.
 - iv. Where applicable, the preference percentages claimed.
- b. Bids are not available for perusal by the public, but, at the written request of a bidder or interested party, the names and addresses of all bidders may be furnished over and above the information published in the Government Tender Bulletin.
- c. Requests for any further information will be treated as provided for by law.
23. **Amendment or Withdrawal of Bid.** If a bidder amends or withdraws his bid after the closing time and within the validity period or extended validity period, he shall reimburse the Department any damages if a less favourable bid is accepted or less favourable arrangements are to be made.
24. **Changed requirement.** If Department of Defence institutions participating in this contract are disbanded or relocated or for reasons unknown at the time of concluding the contract, the Department of Defence reserves the right to cancel the contract or parts thereof on written notice of 90 days sent to the contractor at the address appearing in the contract.
25. **Co-ordinated activities.** Whilst on Department of Defence premises, personnel of the contractor will have access to all areas, subject to other stipulations in the relevant contract, to render the services. If the contractor's service is not rendered in a specific area at a given time, access to that area is forbidden. The work to be executed must under no circumstances disrupt the routine activities taking place in the institution or on the premises where the service is to be provided.
26. **Contractor's personnel:**
- a. **Identification.** To identify the contractor's personnel on the premises of the Department of Defence, the personnel will comply with the following, with any costs for the account of the contractor:
- i. Personnel will wear company identification cards with an employee photograph on it, conspicuously on his/her person at all times;
 - ii. Personnel will wear identifiable uniforms whilst on duty.
- b. **Attitude towards Safety, Health, Security and Service Delivery.** Without prejudice to the contractor's responsibility and right to select and appoint his/her own personnel, the Department of Defence will at all times have the right to identify personnel of the contractor whom are considered to be safety and/or health and/or security risk and/or personnel whom are undesirable. In such case the contractor will be requested not to utilize such person(s) any longer to honour his/her obligations in terms of this contract. The contractor will immediately comply with the request and he/she will not, as a result of such a request, be entitled to institute any claim against the Department of Defence for any loss or otherwise suffered as a

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result of such a request. The contractor therefore indemnifies the Department of Defence against any claim whatsoever from the employee concerned.

c. **Name List.** The contractor must submit a complete name list of all personnel to be employed on Department of Defence premises to provide the service according to the contract, to the Department of Defence official at the institution or on the premises where the service is to be provided, who will arrange for entry permits for the contractor. Any changes to the personnel must be communicate to the designated official without delay.

d. **Personnel on Site.** The contractor must ensure that the total number of personnel offered for the execution of this contract is on duty on a daily basis. Provision must therefore be made for temporary or stand-in personnel for cases where personnel are on leave or sick leave.

27. **Value added tax (vat).** All monies paid in terms of this bid is subject to value added tax calculated at the appropriate tariff from time to time as provided for in the Value Added Tax Act, Act 89 of 1991, the schedules thereto and Rulings as issued by the South African Revenue Services in regard to value added tax.

28. **Damage compensation.**

a. The contractor herewith indemnifies the Department of Defence from any claim that may arise from a third party and all costs or legal expenses in this regard, to such a claim for loss or damage resulting from the death, injuries or disability of any such person(s), or the damage to property of the contractor or any other person(s) that may result from or be related to the execution of this contract.

b. The contractor will be held responsible for any damage or theft that may be caused, to the premises or content by him or his employees or be due to their neglect whether in the normal execution of their duties or otherwise and a claim for indemnification can accordingly be imposed by the Department of Defence against the contractor.

c. In the case of damages to premises or content resulting from the work done, the contractor will undertake to rectify the damage immediately to the satisfaction of the Department of Defence. If the contractor fails to act immediately after notification, the Department of Defence will rectify the damage at will and the cost thereof will be recovered from any moneys outstanding.

d. The Department of Defence and it's employees will not be held responsible for any claim or injury to the contractor's personnel whilst on Department of Defence property or in the execution of their tasks on Department of Defence property.

29. **Waiver.** No waiver of any of the terms and conditions of the contract will be binding or effectual for any purpose unless expressed in writing and signed by the parties thereto, and any such waiver will be effective only in specific instances and for the purpose given. No failure or delay on the part of either party in exercising any right, power or privilege hereunder will operate as a waiver thereof, nor will any single or partial exercise of any right, power or privilege preclude any other or further exercise thereof or the exercise of any other right, power or privilege.

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30. **Severability.** Should any of the terms and conditions of the Contract be held to be invalid or unlawful, such terms and conditions will be severable from the remaining terms and conditions, which will continue to be valid and enforceable.

31. **Sub-contracting.** In the event that sub-contractors are used to execute the contract or part thereof, the following shall apply:

- a. **Prior Approval.** Once the contract has been concluded, the contractor shall obtain prior approval from the Department of Defence before the appointment of any sub-contractor.
- b. **Payment.** The contractor shall remain liable to reimburse the sub-contractors for goods delivered or services rendered to the Department of Defence.

32. **Awarding of the bid.** The DOD reserves the right to contract only a part of the contract or split the awarding of the contract to more than one bidder.

33. **Liability insurance.** The DOD will not be held responsible for any damages, loss and injury of Personnel, the contractor must make sure he/she has the Liability Insurance.

34. **Failure to Comply.** Where bidders fail to comply with any of these conditions, the Department reserves the right to invalidate bids received.

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GENERAL CONDITIONS OF CONTRACT

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GOVERNMENT PROCUREMENT

GENERAL CONDITIONS OF CONTRACT

NOTES

The purpose of this document is to:

- (i) Draw special attention to certain general conditions applicable to government bids, contracts and orders; and
- (ii) To ensure that clients be familiar with regard to the rights and obligations of all parties involved in doing business with government.

In this document words in the singular also mean in the plural and vice versa and words in the masculine also mean in the feminine and neuter.

- The General Conditions of Contract will form part of all bid documents and **may not be amended**.
- Special Conditions of Contract (SCC) relevant to a specific bid, should be compiled separately for every bid (if applicable) and will supplement the General Conditions of Contract. Whenever there is a conflict, the provisions in the SCC shall prevail.

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General Conditions of Contract

1. Definitions

1. The following terms shall be interpreted as indicated:
 - 1.1 "Closing time" means the date and hour specified in the bidding documents for the receipt of bids.
 - 1.2 "Contract" means the written agreement entered into between the purchaser and the supplier, as recorded in the contract form signed by the parties, including all attachments and appendices thereto and all documents incorporated by reference therein.
 - 1.3 "Contract price" means the price payable to the supplier under the contract for the full and proper performance of his contractual obligations.
 - 1.4 "Corrupt practice" means the offering, giving, receiving, or soliciting of any thing of value to influence the action of a public official in the procurement process or in contract execution.
 - 1.5 "Countervailing duties" are imposed in cases where an enterprise abroad is subsidised by its government and encouraged to market its products internationally.
 - 1.6 "Country of origin" means the place where the goods were mined, grown or produced or from which the services are supplied. Goods are produced when, through manufacturing, processing or substantial and major assembly of components, a commercially recognised new product results that is substantially different in basic characteristics or in purpose or utility from its components.
 - 1.7 "Day" means calendar day.
 - 1.8 "Delivery" means delivery in compliance of the conditions of the contract or order.
 - 1.9 "Delivery ex stock" means immediate delivery directly from stock actually on hand.
 - 1.10 "Delivery into consignees store or to his site" means delivered and unloaded in the specified store or depot or on the specified site in compliance with the conditions of the contract or order, the supplier bearing all risks and charges involved until the supplies are so delivered and a valid receipt is obtained.

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- 1.11 "Dumping" occurs when a private enterprise abroad markets its goods on own initiative in the RSA at lower prices than that of the country of origin and which has the potential to harm the local industries in the RSA.
- 1.12 "Force majeure" means an event beyond the control of the supplier and not involving the supplier's fault or negligence and not foreseeable. Such events may include, but is not restricted to, acts of the purchaser in its sovereign capacity, wars or revolutions, fires, floods, epidemics, quarantine restrictions and freight embargoes.
- 1.13 "Fraudulent practice" means a misrepresentation of facts in order to influence a procurement process or the execution of a contract to the detriment of any bidder, and includes collusive practice among bidders (prior to or after bid submission) designed to establish bid prices at artificial non-competitive levels and to deprive the bidder of the benefits of free and open competition.
- 1.14 "GCC" means the General Conditions of Contract.
- 1.15 "Goods" means all of the equipment, machinery, and/or other materials that the supplier is required to supply to the purchaser under the contract.
- 1.16 "Imported content" means that portion of the bidding price represented by the cost of components, parts or materials which have been or are still to be imported (whether by the supplier or his subcontractors) and which costs are inclusive of the costs abroad, plus freight and other direct importation costs such as landing costs, dock dues, import duty, sales duty or other similar tax or duty at the South African place of entry as well as transportation and handling charges to the factory in the Republic where the supplies covered by the bid will be manufactured.
- 1.17 "Local content" means that portion of the bidding price which is not included in the imported content provided that local manufacture does take place.
- 1.18 "Manufacture" means the production of products in a factory using labour, materials, components and machinery and includes other related value-adding activities.
- 1.19 "Order" means an official written order issued for the supply of goods or works or the rendering of a service.
- 1.20 "Project site," where applicable, means the place indicated in

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bidding documents.

1.21 "Purchaser" means the organization purchasing the goods.

1.22 "Republic" means the Republic of South Africa.

1.23 "SCC" means the Special Conditions of Contract.

1.24 "Services" means those functional services ancillary to the supply of the goods, such as transportation and any other incidental services, such as installation, commissioning, provision of technical assistance, training, catering, gardening, security, maintenance and other such obligations of the supplier covered under the contract.

1.25 "Written" or "in writing" means handwritten in ink or any form of electronic or mechanical writing.

2. Application

2.1 These general conditions are applicable to all bids, contracts and orders including bids for functional and professional services, sales, hiring, letting and the granting or acquiring of rights, but excluding immovable property, unless otherwise indicated in the bidding documents.

2.2 Where applicable, special conditions of contract are also laid down to cover specific supplies, services or works.

2.3 Where such special conditions of contract are in conflict with these general conditions, the special conditions shall apply.

3. General

3.1 Unless otherwise indicated in the bidding documents, the purchaser shall not be liable for any expense incurred in the preparation and submission of a bid. Where applicable a non-refundable fee for documents may be charged.

3.2 With certain exceptions, invitations to bid are only published in the Government Tender Bulletin. The Government Tender Bulletin may be obtained directly from the Government Printer, Private Bag X85, Pretoria 0001, or accessed electronically from www.treasury.gov.za or www.info.gov.za

4. Standards

4.1 The goods supplied shall conform to the standards mentioned in the bidding documents and specifications.

5. Use of contract documents and

5.1 The supplier shall not, without the purchaser's prior written consent, disclose the contract, or any provision thereof, or any specification, plan, drawing, pattern, sample, or information furnished by or on behalf of the purchaser in connection

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information
;
inspection.

therewith, to any person other than a person employed by the supplier in the performance of the contract. Disclosure to any such employed person shall be made in confidence and shall extend only so far as may be necessary for purposes of such performance.

5.2 The supplier shall not, without the purchaser's prior written consent, make use of any document or information mentioned in GCC clause 5.1 except for purposes of performing the contract.

5.3 Any document, other than the contract itself mentioned in GCC clause 5.1 shall remain the property of the purchaser and shall be returned (all copies) to the purchaser on completion of the supplier's performance under the contract if so required by the purchaser.

5.4 The supplier shall permit the purchaser to inspect the supplier's records relating to the performance of the supplier and to have them audited by auditors appointed by the purchaser, if so required by the purchaser.

6. Patent rights

6.1 The supplier shall indemnify the purchaser against all third-party claims of infringement of patent, trademark, or industrial design rights arising from use of the goods or any part thereof by the purchaser.

7. Performance security

7.1 Within thirty (30) days of receipt of the notification of contract award, the successful bidder shall furnish to the purchaser the performance security of the amount specified in SCC.

7.2 The proceeds of the performance security shall be payable to the purchaser as compensation for any loss resulting from the supplier's failure to complete his obligations under the contract.

7.3 The performance security shall be denominated in the currency of the contract, or in a freely convertible currency acceptable to the purchaser and shall be in one of the following forms:

(a) a bank guarantee or an irrevocable letter of credit issued by a reputable bank located in the purchaser's country or abroad, acceptable to the purchaser, in the form provided in the bidding documents or another form acceptable to the purchaser; or

(b) a cashier's or certified cheque

7.4 The performance security will be discharged by the purchaser and returned to the supplier not later than thirty (30) days following the date of completion of the supplier's performance obligations under the contract, including any warranty

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obligations, unless otherwise specified in SCC.

**8. Inspections,
tests and
analyses**

- 8.1 All pre-bidding testing will be for the account of the bidder.
- 8.2 If it is a bid condition that supplies to be produced or services to be rendered should at any stage during production or execution or on completion be subject to inspection, the premises of the bidder or contractor shall be open, at all reasonable hours, for inspection by a representative of the Department or an organization acting on behalf of the Department.
- 8.3 If there are no inspection requirements indicated in the bidding documents and no mention is made in the contract, but during the contract period it is decided that inspections shall be carried out, the purchaser shall itself make the necessary arrangements, including payment arrangements with the testing authority concerned.
- 8.4 If the inspections, tests and analyses referred to in clauses 8.2 and 8.3 show the supplies to be in accordance with the contract requirements, the cost of the inspections, tests and analyses shall be defrayed by the purchaser.
- 8.5 Where the supplies or services referred to in clauses 8.2 and 8.3 do not comply with the contract requirements, irrespective of whether such supplies or services are accepted or not, the cost in connection with these inspections, tests or analyses shall be defrayed by the supplier.
- 8.6 Supplies and services which are referred to in clauses 8.2 and 8.3 and which do not comply with the contract requirements may be rejected.
- 8.7 Any contract supplies may on or after delivery be inspected, tested or analyzed and may be rejected if found not to comply with the requirements of the contract. Such rejected supplies shall be held at the cost and risk of the supplier who shall, when called upon, remove them immediately at his own cost and forthwith substitute them with supplies which do comply with the requirements of the contract. Failing such removal the rejected supplies shall be returned at the suppliers cost and risk. Should the supplier fail to provide the substitute supplies forthwith, the purchaser may, without giving the supplier further opportunity to substitute the rejected supplies, purchase such supplies as may be necessary at the expense of the supplier.
- 8.8 The provisions of clauses 8.4 to 8.7 shall not prejudice the right of the purchaser to cancel the contract on account of a breach of the conditions thereof, or to act in terms of Clause 23 of GCC.

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9. Packing

- 9.1 The supplier shall provide such packing of the goods as is required to prevent their damage or deterioration during transit to their final destination, as indicated in the contract. The packing shall be sufficient to withstand, without limitation, rough handling during transit and exposure to extreme temperatures, salt and precipitation during transit, and open storage. Packing, case size and weights shall take into consideration, where appropriate, the remoteness of the goods' final destination and the absence of heavy handling facilities at all points in transit.
- 9.2 The packing, marking, and documentation within and outside the packages shall comply strictly with such special requirements as shall be expressly provided for in the contract, including additional requirements, if any, specified in SCC, and in any subsequent instructions ordered by the purchaser.

10. Delivery and documents

- 10.1 Delivery of the goods shall be made by the supplier in accordance with the terms specified in the contract. The details of shipping and/or other documents to be furnished by the supplier are specified in SCC.
- 10.2 Documents to be submitted by the supplier are specified in SCC.

11. Insurance

- 11.1 The goods supplied under the contract shall be fully insured in a freely convertible currency against loss or damage incidental to manufacture or acquisition, transportation, storage and delivery in the manner specified in SCC.

12. Transportation

- 12.1 Should a price other than an all-inclusive delivered price be required, this shall be specified in SCC.

13. Incidental services

- 13.1 The supplier may be required to provide any or all of the following services, including additional services, if any, specified in SCC:
- (a) performance or supervision of on-site assembly and/or commissioning of the supplied goods;
 - (b) furnishing of tools required for assembly and/or maintenance of the supplied goods;
 - (c) furnishing of a detailed operations and maintenance manual for each appropriate unit of the supplied goods;
 - (d) performance or supervision or maintenance and/or repair of the supplied goods, for a period of time agreed by the parties, provided that this service shall not relieve the supplier of any warranty obligations under this contract; and

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- (e) training of the purchaser's personnel, at the supplier's plant and/or on-site, in assembly, start-up, operation, maintenance, and/or repair of the supplied goods.

13.2 Prices charged by the supplier for incidental services, if not included in the contract price for the goods, shall be agreed upon in advance by the parties and shall not exceed the prevailing rates charged to other parties by the supplier for similar services.

14. Spare parts

14.1 As specified in SCC, the supplier may be required to provide any or all of the following materials, notifications, and information pertaining to spare parts manufactured or distributed by the supplier:

- (a) such spare parts as the purchaser may elect to purchase from the supplier, provided that this election shall not relieve the supplier of any warranty obligations under the contract; and
- (b) in the event of termination of production of the spare parts: advance notification to the purchaser of the pending termination, in sufficient time to permit the purchaser to procure needed requirements; and
- (ii) following such termination, furnishing at no cost to the purchaser, the blueprints, drawings, and specifications of the spare parts, if requested.

15. Warranty

15.1 The supplier warrants that the goods supplied under the contract are new, unused, of the most recent or current models, and that they incorporate all recent improvements in design and materials unless provided otherwise in the contract. The supplier further warrants that all goods supplied under this contract shall have no defect, arising from design, materials, or workmanship (except when the design and/or material is required by the purchaser's specifications) or from any act or omission of the supplier, that may develop under normal use of the supplied goods in the conditions prevailing in the country of final destination.

15.2 This warranty shall remain valid for twelve (12) months after the goods, or any portion thereof as the case may be, have been delivered to and accepted at the final destination indicated in the contract, or for eighteen (18) months after the date of shipment from the port or place of loading in the source country, whichever period concludes earlier, unless specified otherwise in SCC.

15.3 The purchaser shall promptly notify the supplier in writing of any claims arising under this warranty.

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- 15.4 Upon receipt of such notice, the supplier shall, within the period specified in SCC and with all reasonable speed, repair or replace the defective goods or parts thereof, without costs to the purchaser.
- 15.5 If the supplier, having been notified, fails to remedy the defect(s) within the period specified in SCC, the purchaser may proceed to take such remedial action as may be necessary, at the supplier's risk and expense and without prejudice to any other rights which the purchaser may have against the supplier under the contract.
- 16. Payment**
- 16.1 The method and conditions of payment to be made to the supplier under this contract shall be specified in SCC.
- 16.2 The supplier shall furnish the purchaser with an invoice accompanied by a copy of the delivery note and upon fulfillment of other obligations stipulated in the contract.
- 16.3 Payments shall be made promptly by the purchaser, but in no case later than thirty (30) days after submission of an invoice or claim by the supplier.
- 16.4 Payment will be made in Rand unless otherwise stipulated in SCC.
- 17. Prices**
- 17.1 Prices charged by the supplier for goods delivered and services performed under the contract shall not vary from the prices quoted by the supplier in his bid, with the exception of any price adjustments authorized in SCC or in the purchaser's request for bid validity extension, as the case may be.
- 18. Contract amendments**
- 18.1 No variation in or modification of the terms of the contract shall be made except by written amendment signed by the parties concerned.
- 19. Assignment**
- 19.1 The supplier shall not assign, in whole or in part, its obligations to perform under the contract, except with the purchaser's prior written consent.
- 20. Subcontracts**
- 20.1 The supplier shall notify the purchaser in writing of all subcontracts awarded under this contracts if not already specified in the bid. Such notification, in the original bid or later, shall not relieve the supplier from any liability or obligation under the contract.
- 21. Delays in the supplier's performance**
- 21.1 Delivery of the goods and performance of services shall be made by the supplier in accordance with the time schedule prescribed by the purchaser in the contract.

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- 21.2 If at any time during performance of the contract, the supplier or its subcontractor(s) should encounter conditions impeding timely delivery of the goods and performance of services, the supplier shall promptly notify the purchaser in writing of the fact of the delay, its likely duration and its cause(s). As soon as practicable after receipt of the supplier's notice, the purchaser shall evaluate the situation and may at his discretion extend the supplier's time for performance, with or without the imposition of penalties, in which case the extension shall be ratified by the parties by amendment of contract.
- 21.3 No provision in a contract shall be deemed to prohibit the obtaining of supplies or services from a national department, provincial department, or a local authority.
- 21.4 The right is reserved to procure outside of the contract small quantities or to have minor essential services executed if an emergency arises, the supplier's point of supply is not situated at or near the place where the supplies are required, or the supplier's services are not readily available.
- 21.5 Except as provided under Clause 25, a delay by the supplier in the performance of its delivery obligations shall render the supplier liable to the imposition of penalties, pursuant to Clause 22, unless an extension of time is agreed upon pursuant to Clause 21.2 without the application of penalties.
- 21.6 Upon any delay beyond the delivery period in the case of a supplies contract, the purchaser shall, without cancelling the contract, be entitled to purchase supplies of a similar quality and up to the same quantity in substitution of the goods not supplied in conformity with the contract and to return any goods delivered later at the supplier's expense and risk, or to cancel the contract and buy such goods as may be required to complete the contract and without prejudice to his other rights, be entitled to claim damages from the supplier.

22. Penalties

- 22.1 Subject to Clause 25, if the supplier fails to deliver any or all of the goods or to perform the services within the period(s) specified in the contract, the purchaser shall, without prejudice to its other remedies under the contract, deduct from the contract price, as a penalty, a sum calculated on the delivered price of the delayed goods or unperformed services using the current prime interest rate calculated for each day of the delay until actual delivery or performance. The purchaser may also consider termination of the contract pursuant to Clause 23.

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**23. Termination
for default**

23.1 The purchaser, without prejudice to any other remedy for breach of contract, by written notice of default sent to the supplier, may terminate this contract in whole or in part:

- (a) if the supplier fails to deliver any or all of the goods within the period(s) specified in the contract, or within any extension thereof granted by the purchaser pursuant to Clause 21.2;
- (b) if the Supplier fails to perform any other obligation(s) under the contract; or
- (c) if the supplier, in the judgement of the purchaser, has engaged in corrupt or fraudulent practices in competing for or in executing the contract.

23.2 In the event the purchaser terminates the contract in whole or in part, the purchaser may procure, upon such terms and in such manner as it deems appropriate, goods, works or services similar to those undelivered, and the supplier shall be liable to the purchaser for any excess costs for such similar goods, works or services. However, the supplier shall continue performance of the contract to the extent not terminated.

**24. Anti-dumping
and
countervailing
duties and rights**

24.1 When, after the date of bid, provisional payments are required, or anti-dumping or countervailing duties are imposed, or the amount of a provisional payment or anti-dumping or countervailing right is increased in respect of any dumped or subsidised import, the State is not liable for any amount so required or imposed, or for the amount of any such increase. When, after the said date, such a provisional payment is no longer required or any such anti-dumping or countervailing right is abolished, or where the amount of such provisional payment or any such right is reduced, any such favourable difference shall on demand be paid forthwith by the contractor to the State or the State may deduct such amounts from moneys (if any) which may otherwise be due to the contractor in regard to supplies or services which he delivered or rendered, or is to deliver or render in terms of the contract or any other contract or any other amount which may be due to him

25. Force Majeure

25.1 Notwithstanding the provisions of Clauses 22 and 23, the supplier shall not be liable for forfeiture of its performance security, damages, or termination for default if and to the extent that his delay in performance or other failure to perform his obligations under the contract is the result of an event of force majeure.

25.2 If a force majeure situation arises, the supplier shall promptly notify the purchaser in writing of such condition and the cause

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thereof. Unless otherwise directed by the purchaser in writing, the supplier shall continue to perform its obligations under the contract as far as is reasonably practical, and shall seek all reasonable alternative means for performance not prevented by the force majeure event.

26. Termination for insolvency

26.1 The purchaser may at any time terminate the contract by giving written notice to the supplier if the supplier becomes bankrupt or otherwise insolvent. In this event, termination will be without compensation to the supplier, provided that such termination will not prejudice or affect any right of action or remedy which has accrued or will accrue thereafter to the purchaser.

27. Settlement of disputes

27.1 If any dispute or difference of any kind whatsoever arises between the purchaser and the supplier in connection with or arising out of the contract, the parties shall make every effort to resolve amicably such dispute or difference by mutual consultation.

27.2 If, after thirty (30) days, the parties have failed to resolve their dispute or difference by such mutual consultation, then either the purchaser or the supplier may give notice to the other party of his intention to commence with mediation. No mediation in respect of this matter may be commenced unless such notice is given to the other party.

27.3 Should it not be possible to settle a dispute by means of mediation, it may be settled in a South African court of law.

27.4 Mediation proceedings shall be conducted in accordance with the rules of procedure specified in the SCC.

27.5 Notwithstanding any reference to mediation and/or court proceedings herein,

- (a) the parties shall continue to perform their respective obligations under the contract unless they otherwise agree; and
- (b) the purchaser shall pay the supplier any monies due the supplier.

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- 28. Limitation of liability**
- 28.1 Except in cases of criminal negligence or wilful misconduct, and in the case of infringement pursuant to Clause 6;
- (a) The supplier shall not be liable to the purchaser, whether in contract, tort, or otherwise, for any indirect or consequential loss or damage, loss of use, loss of production, or loss of profits or interest costs, provided that this exclusion shall not apply to any obligation of the supplier to pay penalties and/or damages to the purchaser; and
- (b) The aggregate liability of the supplier to the purchaser, whether under the contract, in tort or otherwise, shall not exceed the total contract price, provided that this limitation shall not apply to the cost of repairing or replacing defective equipment.
- 29. Governing language**
- 29.1 The contract shall be written in English. All correspondence and other documents pertaining to the contract that is exchanged by the parties shall also be written in English.
- 30. Applicable law**
- 30.1 The contract shall be interpreted in accordance with South African laws, unless otherwise specified in SCC.
- 31. Notices**
- 31.1 Every written acceptance of a bid shall be posted to the supplier concerned by registered or certified mail and any other notice to him shall be posted by ordinary mail to the address furnished in his bid or to the address notified later by him in writing and such posting shall be deemed to be proper service of such notice
- 31.2 The time mentioned in the contract documents for performing any act after such aforesaid notice has been given, shall be reckoned from the date of posting of such notice.
- 32. Taxes and duties**
- 32.1 A foreign supplier shall be entirely responsible for all taxes, stamp duties, license fees, and other such levies imposed outside the purchaser's country.
- 32.2 A local supplier shall be entirely responsible for all taxes, duties, license fees, etc., incurred until delivery of the contracted goods to the purchaser.
- 32.3 No contract shall be concluded with any bidder whose tax matters are not in order. Prior to the award of a bid the Department must be in possession of a tax clearance certificate, submitted by the bidder. This certificate must be an original issued by the South African Revenue Services.

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DEPARTMENT OF DEFENCE (DOD)

LOGISTIC SUPPORT FORMATION



SPECIFICATION

**NB: The revised specification to be supplied is
version 6 (Tin / Retort Pouch)**

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RESTRICTED

SOUTH AFRICAN NATIONAL DEFENCE FORCE



PATROL RATION PACK SPECIFICATIONS

ISSUING AUTHORITY: CHIEF OF LOGISTICS

REVISION NO: 06

RESTRICTED

EFFECTIVE DATE: 01
Feb 10

RESTRICTED

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CONTROLLING AUTHORITY SIGNATURE SHEET

NAME OF COMPILING OFFICER: L. VAN DEN HEEVER

RANK OF COMPILING OFFICER: COLONEL

APPOINTMENT OF COMPILING OFFICER: SSO DIETARY SERVICES SAMHS

CONTACT DETAILS OF COMPILING OFFICER: Directorate Ancillary Health,
SAMHS HQ, Lyttelton. Tel (012) 671-5059



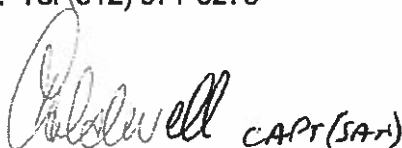
SIGNATURE OF COMPILING OFFICER:

NAME OF VERIFYING OFFICER: N. CALDWELL

RANK OF VERIFYING OFFICER: CAPTAIN (SAN)

APPOINTMENT OF VERIFYING OFFICER: SSO HOSPITALITY SERVICES

CONTACT DETAILS OF VERIFYING OFFICER: DOD Logistic Support Formation,
Lyttelton. Tel (012) 671-0276



SIGNATURE OF VERIFYING OFFICER:

NAME OF APPROVING OFFICER: M. MBIZA

RANK OF APPROVING OFFICER: BRIGADIER GENERAL

APPOINTMENT OF APPROVING OFFICER: DIRECTOR PRODUCT SYSTEM
SUPPORT DOD LOGISTICS SUPPORT FORMATION



SIGNATURE OF APPROVING OFFICER:

EFFECTIVE DATE: 01 February 2010

REVISION NO: 06

RESTRICTED

EFFECTIVE DATE: 01
Feb 10

AMENDMENT HISTORY

NR	EFFECTIVE DATE	SECTION	AMENDMENT	PAGE
01	14 August 2008	Assembly of Patrol Ration Packs	12 Digit Code and Best Before Date	1-5
02	14 August 2008	Assembly of Patrol Ration Packs	12 Digit Code and Best Before Date	1-7
03	14 August 2008	Assembly of Patrol Ration Packs	Storage of the Ration Patrol Pack	1-8
04	14 August 2008	Ration Pack Tray and Cartons	12 Digit Code and Best Before Date	2-1
05	14 August 2008	Ration Pack Tray and Cartons	12 Digit Code and Best Before Date	2-2
06	14 August 2008	Energy Bars	Preferred Brand added (PVM)	23-1
07	14 August 2008	Energy Bars	Preferred Brand added (PVM)	23-2
08	14 August 2008	Energy Bars	Preferred Brand added (PVM)	23-3
09	14 August 2008	Energy Bars	Preferred Brand added (PVM)	23-4
10	01 June 2009	Energy Bars	Delete Preferred Brand (PVM)	23-1
11	01 June 2009	Energy Bars	Delete Preferred Brand (PVM)	23-2
12	01 June 2009	Energy Bars	Delete Preferred Brand (PVM)	23-3
13	01 June 2009	Energy Bars	Delete Preferred Brand (PVM)	23-4
14	01 June 2009	Biscuits	Delete Multigrain biscuits	24-1
15	01 June 2009	Biscuits	Amend minimum nett mass to 46,6g	24-1
16	01 June 2009	Biscuits	Delete all requirements for Multigrain biscuits	24-1
17	01 June 2009	Biscuits	Delete all requirements for Multigrain biscuits	24-1
18	01 Feb 10	Beef Curry and Vegetables	Replace Trade and Metrology Act, 1973 with SANS 458:2005, Tolerance permitted for the accuracy of measurements of products (including pre-packaged products) in terms of metrology legislation	4-1
19	01 Feb 10	Corned Beef and Cereal	Replace Trade and Metrology Act, 1973 with SANS 458:2005, Tolerance permitted for the accuracy of measurements of products (including pre-packaged products) in terms of metrology legislation	5-1
20	01 Feb 10	Chilli Con Carne	Replace Trade and Metrology Act, 1973 with SANS 458:2005, Tolerance permitted for the accuracy of measurements of products (including pre-packaged products) in terms of metrology legislation	6-1

NR	EFFECTIVE DATE	SECTION	AMENDMENT	PAGE
21	01 Feb 10	Beef Steak and Beans	Replace Trade and Metrology Act, 1973 with SANS 458:2005, Tolerance permitted for the accuracy of measurements of products (including pre-packaged products) in terms of metrology legislation	7-1
22	01 Feb 10	Meatballs and Spaghetti in Tomato Sauce	Replace Trade and Metrology Act, 1973 with SANS 458:2005, Tolerance permitted for the accuracy of measurements of products (including pre-packaged products) in terms of metrology legislation	8-1
23	01 Feb 10	Chicken Breyani	Replace Trade and Metrology Act, 1973 with SANS 458:2005, Tolerance permitted for the accuracy of measurements of products (including pre-packaged products) in terms of metrology legislation	9-1
24	01 Feb 10	Viennas and Beans in Tomato Sauce	Replace Trade and Metrology Act, 1973 with SANS 458:2005, Tolerance permitted for the accuracy of measurements of products (including pre-packaged products) in terms of metrology legislation	10-1
25	01 Feb 10	Chicken Curry with Vegetables	Replace Trade and Metrology Act, 1973 with SANS 458:2005, Tolerance permitted for the accuracy of measurements of products (including pre-packaged products) in terms of metrology legislation	11-1
26	01 Feb 10	Mutton Stew with Vegetables	Replace Trade and Metrology Act, 1973 with SANS 458:2005, Tolerance permitted for the accuracy of measurements of products (including pre-packaged products) in terms of metrology legislation	12-1
27	01 Feb 10	Pilchards in Tomato Sauce	Replace Trade and Metrology Act, 1973 with SANS 458:2005, Tolerance permitted for the accuracy of measurements of products (including pre-packaged products) in terms of metrology legislation	13-1
28	01 Feb 10	Baked Beans in Tomato Sauce	Replace Trade and Metrology Act, 1973 with SANS 458:2005, Tolerance permitted for the accuracy of measurements of products (including pre-packaged products) in terms of metrology legislation	14-1
29	01 Feb 10	Curried Lentils, Vegetables and Rice	Replace Trade and Metrology Act, 1973 with SANS 458:2005, Tolerance permitted for the accuracy of measurements of products (including pre-packaged products) in terms of metrology legislation	15-1
30	01 Feb 10	Stiff Maize Porridge	Replace Trade and Metrology Act, 1973 with SANS 458:2005, Tolerance permitted for the accuracy of measurements of products (including pre-packaged products) in terms of metrology legislation	16-1
31	01 Feb 10	Instant Soup	Replace Trade and Metrology Act, 1973 with SANS 458:2005, Tolerance permitted for the accuracy of measurements of products (including pre-packaged products) in terms of metrology legislation	17-1

NR	EFFECTIVE DATE	SECTION	AMENDMENT	PAGE
32	01 Feb 10	Isotonic Sports Drink	Replace Trade and Metrology Act, 1973 with SANS 458:2005, Tolerance permitted for the accuracy of measurements of products (including pre-packaged products) in terms of metrology legislation	18-1
33	01 Feb 10	Lactose Free Nutritional Drink	Replace Trade and Metrology Act, 1973 with SANS 458:2005, Tolerance permitted for the accuracy of measurements of products (including pre-packaged products) in terms of metrology legislation	19-1
34	01 Feb 10	Jam	Replace Trade and Metrology Act, 1973 with SANS 458:2005, Tolerance permitted for the accuracy of measurements of products (including pre-packaged products) in terms of metrology legislation	20-1
35	01 Feb 10	Sauces	Replace Trade and Metrology Act, 1973 with SANS 458:2005, Tolerance permitted for the accuracy of measurements of products (including pre-packaged products) in terms of metrology legislation	21-1
36	01 Feb 10	High Energy Instant Porridge	Replace Trade and Metrology Act, 1973 with SANS 458:2005, Tolerance permitted for the accuracy of measurements of products (including pre-packaged products) in terms of metrology legislation	22-1
37	01 Feb 10	Energy Bars	Replace Trade and Metrology Act, 1973 with SANS 458:2005, Tolerance permitted for the accuracy of measurements of products (including pre-packaged products) in terms of metrology legislation	23-1
38	01 Feb 10	Biscuits	Replace Trade and Metrology Act, 1973 with SANS 458:2005, Tolerance permitted for the accuracy of measurements of products (including pre-packaged products) in terms of metrology legislation	24-1
39	01 Feb 10	Dried Fruit	Replace Trade and Metrology Act, 1973 with SANS 458:2005, Tolerance permitted for the accuracy of measurements of products (including pre-packaged products) in terms of metrology legislation	25-1
40	01 Feb 10	Compressed /Boiled Vit C Rich Sweets	Replace Trade and Metrology Act, 1973 with SANS 458:2005, Tolerance permitted for the accuracy of measurements of products (including pre-packaged products) in terms of metrology legislation	26-1
41	01 Feb 10	Sugar free Glazed Chewing Gum	Replace Trade and Metrology Act, 1973 with SANS 458:2005, Tolerance permitted for the accuracy of measurements of products (including pre-packaged products) in terms of metrology legislation	27-1
42	01 Feb 10	Processed Cheese	Replace Trade and Metrology Act, 1973 with SANS 458:2005, Tolerance permitted for the accuracy of measurements of products (including pre-packaged products) in terms of metrology legislation	28-1

NR	EFFECTIVE DATE	SECTION	AMENDMENT	PAGE
43	01 Feb 10	Sugar	Replace Trade and Metrology Act, 1973 with SANS 458:2005, Tolerance permitted for the accuracy of measurements of products (including pre-packaged products) in terms of metrology legislation	29-1
44	01 Feb 10	Iodised salt	Replace Trade and Metrology Act, 1973 with SANS 458:2005, Tolerance permitted for the accuracy of measurements of products (including pre-packaged products) in terms of metrology legislation	30-1
45	01 Feb 10	Tea Bags Black Tea and Rooibos Tea	Replace Trade and Metrology Act, 1973 with SANS 458:2005, Tolerance permitted for the accuracy of measurements of products (including pre-packaged products) in terms of metrology legislation	31-1
46	01 Feb 10	Instant Coffee Granules	Replace Trade and Metrology Act, 1973 with SANS 458:2005, Tolerance permitted for the accuracy of measurements of products (including pre-packaged products) in terms of metrology legislation	32-1
47	01 Feb 10	Tea/Coffee/ Porridge Creamer	Replace Trade and Metrology Act, 1973 with SANS 458:2005, Tolerance permitted for the accuracy of measurements of products (including pre-packaged products) in terms of metrology legislation	33-1

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AMENDMENT RECORD SHEET	iii to vi
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SPECIFICATIONS FOR TRAYS AND CARTONS	2-1 to 2-3
SPECIFICATIONS FOR SHRINK FILM	3-1 to 3-2
SPECIFICATIONS FOR BEEF CURRY AND VEGETABLES	4-1 to 4-4
SPECIFICATIONS FOR CORNED BEEF AND CEREAL	5-1 to 5-4
SPECIFICATIONS FOR CHILLI CON CARNE	6-1 to 6-4
SPECIFICATIONS FOR BEEF STEAK AND BEANS	7-1 to 7-4
SPECIFICATIONS FOR MEATBALLS & SPAGHETTI IN TOMATO SAUCE	8-1 to 8-4
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SPECIFICATIONS FOR VIENNAS AND BEANS IN TOMATO SAUCE	10-1 to 10-4
SPECIFICATIONS FOR CHICKEN CURRY WITH VEGETABLES	11-1 to 11-4
SPECIFICATIONS FOR MUTTON STEW WITH VEGETABLES	12-1 to 12-4
SPECIFICATIONS FOR PILCHARDS IN TOMATO SAUCE	13-1 to 13-4
SPECIFICATIONS FOR BAKED BEANS IN TOMATO SAUCE	14-1 to 14-4
SPECIFICATIONS FOR CURRIED LENTILS, VEGETABLES AND RICE	15-1 to 15-4
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SPECIFICATIONS FOR INSTANT SOUP	17-1 to 17-3
SPECIFICATIONS FOR ISOTONIC SPORTS DRINK	18-1 to 18-4
SPECIFICATIONS FOR LACTOSE FREE NUTRITIONAL DRINK	19-1 to 19-5
SPECIFICATIONS FOR JAM	20-1 to 20-3
SPECIFICATIONS FOR SAUCES	21-1 to 21-3
SPECIFICATIONS FOR HIGH ENERGY INSTANT PORRIDGE	22-1 to 22-4
SPECIFICATIONS FOR ENERGY BARS	23-1 to 23-5
SPECIFICATIONS FOR BISCUITS	24-1 to 24-3
SPECIFICATIONS FOR DRIED FRUIT	25-1 to 25-4
SPECIFICATIONS FOR COMPRESSED/BOILED VITAMIN C RICH SWEETS	26-1 to 26-3
SPECIFICATIONS FOR SUGAR FREE GLAZED CHEWING GUM	27-1 to 27-2
SPECIFICATIONS FOR PROCESSED CHEESE	28-1 to 28-3
SPECIFICATIONS FOR SUGAR	29-1 to 29-3
SPECIFICATIONS FOR IODISED SALT	30-1 to 30-2
SPECIFICATIONS FOR TEA BAGS: BLACK TEA AND ROOIBOS TEA	31-1 to 31-3
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SPECIFICATIONS FOR COMPRESSED FUEL HEATING TABLETS	35-1 to 35-3
SPECIFICATIONS FOR POLYBAGS	36-1 to 36-2
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SPECIFICATIONS FOR RETORT POUCH	38-1 to 38-1

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SPECIFICATIONS FOR THE ASSEMBLY OF PATROL RATION PACKS

1. SCOPE

- 1.1 This specification covers the packing of individual ration packs and the packaging of individual ration pack trays in lots of ten (10) into outer corrugated board cartons.

2. **APPLICABLE DOCUMENTS.** The completed ration packs shall comply with the requirements set out in the following documents.

2.1 Specifications for: -

2.1.1	Ration Pack Trays and Cartons.	Page 1-1
2.1.27	Shrink film.	Page 2-1
2.1.2	"Ready to Eat" Beef Curry and Vegetable.	Page 3-1
2.1.3	"Ready to Eat" Corned Beef and Cereal.	Page 4-1
2.1.4	"Ready to Eat" Chilli Con Carne.	Page 5-1
2.1.5	"Ready to Eat" Beef Steak and Beans.	Page 6-1
2.1.6	"Ready to Eat" Meatballs and Spaghetti in Tomato Sauce.	Page 7-1
2.1.7	"Ready to Eat" Chicken Breyani.	Page 8-1
2.1.8	"Ready to Eat" Viennas and Beans in Tomato Sauce.	Page 9-1
2.1.30	"Ready to Eat" Chicken Curry and Vegetables.	Page 10-1
2.1.31	"Ready to Eat" Mutton Stew and Vegetables.	Page 11-1
2.1.32	"Ready to Eat" Pilchards in Tomato Sauce.	Page 12-1
2.1.36	"Ready to Eat" Baked Beans in Tomato Sauce.	Page 13-1
2.1.37	"Ready to Eat" Curried Lentils, Vegetables and Rice.	Page 14-1
2.1.33	"Ready to Eat" Stiff Maize Porridge.	Page 15-1
2.1.9	Instant Soup.	Page 16-1
2.1.10	Isotonic Sports Drink	Page 17-1
2.1.11	Lactose Free Nutritional Drink.	Page 18-1
2.1.28	Jam.	Page 19-1
2.1.12	Sauces.	Page 20-1
2.1.13	High Energy Instant Porridge.	Page 21-1
2.1.14	Energy Bars.	Page 22-1
2.1.15	Biscuits.	Page 23-1
2.1.16	Dried Fruit.	Page 24-1
2.1.17	Compressed/Boiled Vitamin C Rich Sweets.	Page 25-1
2.1.18	Sugar Free Glazed Chewing Gum.	Page 26-1
2.1.19	Processed Cheese.	Page 27-1
2.1.20	Sugar.	Page 28-1
2.1.21	Iodised Salt.	Page 29-1
2.1.22	Tea Bags: Black Tea and Rooibos Tea	Page 30-1
2.1.23	Instant Coffee Granules.	Page 31-1
2.1.34	Tea/ Coffee/ Porridge Creamer.	Page 32-1
2.1.24	Matches.	Page 33-1
2.1.25	Fuel Tablets.	Page 34-1
2.1.26	Polybags.	Page 35-1
2.1.29	Can Opener.	Page 36-1
2.1.35	Retort Pouch.	Page 37-1

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- 2.2 South African Foodstuffs, Cosmetics and Disinfectants Act, 1972, (Act No. 54 of 1972) and regulations as amended.
- 2.3 The National Health Act, 2003 (Act No. 61 of 2003).
- 2.4 The Standards Act, 1993 (No. 29 of 1993) and regulations under this act as amended.
- 2.5 SANS 458:2005 Tolerances permitted for the accuracy of measurements of products (including pre packaged products) in terms of legal metrology legislation.
- 2.6 The Occupational Health and Safety Act, 1993 (Act No 85 of 1993), as amended.
- 2.7 SANS 10049. Food hygiene management.
- 2.8 Quality Management Systems- Requirements SANS 9001:2000.
- 2.9 Latest edition of SANS 10330: Requirements for a Hazard Analysis and Critical Control Point (HACCP) system.

3. REQUIREMENTS FOR MATERIALS

- 3.1 The tray for packing individual ration packs and the carton for packing lots of 10 shall comply with the requirements of the SANDF specification: Ration Pack Trays and Cartons (page 1-1).
- 3.2 The shrink film for individual ration pack trays shall comply with the requirements of the SANDF specification: Shrink film (page 2-1).

4. CONTENTS AND PACK VARIETIES

- 4.1 Each pack shall be made up as follows, incorporating the varieties as indicated above in this specification:

Meals – "Ready to Eat"	2 Cans/Pouches
Soup	1 Sachet
Isotonic Sports Drink	2 Sachets
Lactose Free Nutritional Drink	1 Sachet
Sauces/Jam	2 Sachets
Instant Porridge	1 Sachet
Energy Bars	2 Bars
Biscuits	2 Packets
Dried Fruit	1 Portion or 2 Bars
Vitamin C Rich Sweets	1 Roll
Chewing Gum	10/12 Dragées
Processed Cheese	2 Portions
Sugar	3 Sachets of 10g or 5 Sachets of 6g
Salt	2 Sachets
Tea Bag	1 Sachet
Coffee Powder	2 Sachets
Matches	1 Box
Fuel Tablets	4 Blister Packs of 2
Polybags	4 Bags
Can Opener	1 Opener (when supplying cans)
Creamer	3 sachets for utilisation in porridge and 3 sachets for utilisation with tea/ coffee

- 4.2 Each outer carton shall be considered an assortment and shall contain two trays of each pack variety – 2 (two) to 5 (five), and one tray each of pack 1 (one) and 6 (six).
- 4.3 Items supplied shall conform strictly to the applicable specification referenced in paragraph 2.1 of this specification. Each item and the packaging thereof shall be approved by the SANDF prior to the commencement of the contract.
- 4.4 Markings on the "Ready to Eat" cans/pouches, energy bars, Vitamin C-rich sweets, tea, coffee, isotonic sports drink and creamer may be similar to that found on commercially available products with the proviso that markings as specified in these documents be applied where applicable.
- 4.5 Biscuits, dried fruit, chewing gum dragées, processed cheese, sugar, salt, matches and polybags may bear markings identifying the product type, manufacturer and country of origin.

RESTRICTED

QTY	ITEM	PACK 1	PACK 2	PACK 3	PACK 4	PACK 5	PACK 6
1	READY TO EAT MEAL	BEEF CURRY & VEGETABLE	CORNEED BEEF	CHICKEN BREYANI	PILCHARDS IN TOMATO SAUCE	VIENNAS & BEANS	BAKED BEANS IN TOMATO SAUCE
1	READY TO EAT MEAL	MEATBALLS & SPAGHETTI	CHILLI CON CARNE	MUTTON STEW & VEGETABLES	BEEF STEAK & BEANS	CHICKEN CURRY & VEGETABLES	CURRIED LENTILS, VEG & RICE
1	ALTERNATIVE ITEM TO BISCUIT	-	STIFF MAIZE PORRIDGE	-	-	-	-
1	SOUP	TOMATO	MUSHROOM	VEGETABLE	CHICKEN	OXTAIL	MUSHROOM
2	ISOTONIC SPORTS DRINK	PINEAPPLE GRAPE	RASPBERRY PEACH/ APRICOT	LEMON/ LIME ORANGE	ORANGE LEMON/ LIME	PEACH/ APRICOT PINEAPPLE	RASPBERRY GRAPE
1	LACTOSE FREE NUTRITIONAL DRINK	PEACH	STRAWBERRY	CARAMEL	CAPPUCCINO	VANILLA	MAAS
2	SAUCES/ JAM	CHUTNEY WORCESTER SAUCE	CHUTNEY MUSTARD	TOMATO SAUCE JAM	JAM MUSTARD	CHUTNEY TOMATO SAUCE	CHUTNEY JAM
1	PORRIDGE	REGULAR	WHOLE WHEAT	REGULAR	CHOCOLATE	BANANA	WHOLE WHEAT
2	ENERGY BAR 1 OF EACH	CHOC NUT LEMON-LIME	CHOC- CARAMEL NUT STRAWBERRY	STRAWBERRY RUM & RAISIN	CARAMEL- NUT PINEAPPLE	CHOCOLATE CARAMEL NUT	LEMON-LIME CHOC NUT
1	BISCUITS	WHOLE-WHEAT 1 Orange Cubes	-	WHOLE-WHEAT 2 FRUIT BARS	WHOLE-WHEAT 1 PEACHES	WHOLE-WHEAT 2 FRUIT BARS	WHOLE-WHEAT 1 Orange Cubes
1	DRIED FRUIT	BLACK	1 RAISINS	BLACK	BLACK	ROOIBOS	BLACK
1	TEABAG	GOUDA	ROOIBOS	GOUDA	CHEDDAR	GOUDA	CHEDDAR
2	CHEESE	GOUDA	CHEDDAR	GOUDA	CHEDDAR	GOUDA	CHEDDAR
1 ROLL	VIT C-RICH SWEETS	THE VARIOUS FLAVOURS PACKED AT RANDOM					
10 or 12	DRAGEES CHEWING GUM	THE VARIOUS FLAVOURS PACKED AT RANDOM					

REVISION NO: 06

RESTRICTED

EFFECTIVE DATE: 01 Feb 10

THE FOLLOWING ITEMS ARE COMMON TO ALL PACKS

<u>Quantity</u>	<u>Item</u>
1 (one)	MINI CAN OPENER (WHEN SUPPLYING CANS)
1 (one) Box	MATCHES
8 (eight)	FUEL TABLETS
4 (four)	POLYBAGS
3 (three)	SUGAR X 10g OR 5 (five) X 6g
2 (two)	SALT
2 (two)	COFFEE SACHETS
6 (six)	CREAMER SACHETS (3 sachets for utilisation in porridge and 3 sachets for utilisation with tea/ coffee)

5. PACKING AND MARKING

- 5.1 The packer shall establish a packing layout whereby all the contents of the ration pack can be accommodated in the tray with the least possibility of damage to the individual items during the process of packing or subsequent handling. This packing layout shall be maintained throughout the contract and only varied with the consent of the SANDF.
- 5.2 Each tray and the outer container shall be marked on all sides with a 12-digit code that must be obtained from the SANDF. Each tray and the outer container shall also be marked on all sides with a "best before" date, eg. Best Before: 20 November 2009. This date shall be nine (9) months from the date of manufacture. The pack must also bear a marking indicating that the product is **Halaal**. Pack 6 shall be marked clearly **VEGETARIAN**. All markings shall be on the cartons and not on the outer wrapping.
- 5.3 The tray and its contents shall be completely shrink wrapped in a single layer polyethylene sheet in such a manner as to contain the whole product without any open edges or tears as well as making the pack tamper evident.
- 5.4 The individual trays shall be packed in two rows of five in the outer carton. The 10 trays shall consist of two trays of each pack variety – 2 (two) to 5 (five), and one tray each of pack 1 (one) and 6 (six).
- 5.5 The top and bottom of the outer carton shall be sealed by gluing the outside flaps to the inside flaps and sealing over the joint between the outside flaps with **60 mm gummed tape**, with a **lead and trail of not less than 75 mm**.
- 5.6 The outer carton shall be marked with the words: **CONTENTS: 10 TRAYS**. Such markings shall be printed on all sides in black capitals of not less than **20 mm** high.

- 5.7 The contractor shall be responsible for the procurement of all the items as per specifications, the packing thereof, and the supply of the completed ration packs to the SANDF.
- 5.8 The following will be printed back to back (menu on one side, "General Information, Best Before Date Code and Maintaining Adequate Hydration" on the other side) for inclusion in each ration pack:

SUGGESTED MENU (for ration packs 1, 3, 4, 5 and 6)

BREAKFAST

Isotonic Sports Drink
Porridge/ Sugar/ Creamer
Coffee/ Sugar/ Creamer
Chewing Gum

MID-MORNING SNACK

Nutritional Shake
Energy Bar
Chewing Gum

LUNCH

Ready to Eat Meal
Salt/ Sauce
Biscuit/ Cheese/ Jam
Coffee/ Sugar/ Creamer
Chewing Gum

MID-AFTERNOON SNACK

Isotonic Sports Drink
Energy Bar
Chewing Gum

SUPPER

Ready to Eat Meal
Salt/ Sauce
Biscuit/ Cheese/ Jam
Tea/ Sugar/ Creamer
Chewing Gum

LATE NIGHT SNACK

Instant Soup
Biscuit
Dried Fruit
Chewing Gum

Vitamin C Rich sweets through the day

GENERAL INFORMATION

Ration packs have been scientifically designed to fulfil the nutritional needs of most soldiers. The amount of protein, fat and carbohydrates are balanced to provide the correct ratios. There are certain products in the ration pack that have been fortified with vitamins and minerals to ensure that the soldier gets the nutrition that his/her body requires. There is no need for additional vitamin and mineral supplements when using ration packs, provided that the primary products in the pack are actually eaten. It is of vital importance to eat the products with the most nutritional value, being the canned products and dried fruit, as well as the products fortified with vitamins and minerals, being the porridge, energy bars, sweets and nutritional drink. Soldiers often keep the sweets, energy bars, dried fruit and sports drinks for their kids at home, or give it away to other people. This practice compromises the soldier's nutritional intake and should be discouraged. The main meals should be taken with friends. Putting together all the cans and flavouring it with other products can produce

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quite interesting meals. For example: Heating the meatballs with some cheese gives a dish that is creamy and delicious. Making the meal a social occasion is pleasurable and will increase the amount that the soldiers eat.

"Best Before Date"

Every pack has been stamped with a code supplied by the SANDF and the "best before" date. This is not a magical date. The pack does not suddenly become inedible or toxic after that date. Most of the items in the pack have a long shelf life- much longer than the best before date. The item that limits the shelf life of the total pack is the cheese. According to the manufacturer, the minimum shelf life of the cheese is nine months. It can last longer if stored in good conditions. To accommodate this shelf life, the shelf life of the total pack is considered nine months. All the other products will still be in very good condition. In fact, the canned products will still last at least 18 months with the other products lasting up to 18 months, depending on the product.

Maintaining Adequate Hydration

An adequate fluid intake is imperative. It is essential that soldiers do not dehydrate, as dehydration will affect their physical and mental performance. Even a small dehydration will influence their ability to reason and impair physical performance. The isotonic sports drink powders may be used to flavour water. It is important for soldiers to monitor the colour of their urine as well as the volume of their urine. Check that the colour is light straw-coloured or even colourless. Darker urine may indicate that they are not drinking enough fluids. Note that some medicines and even food may influence the colour of the urine. It is important that a soldier knows his/her own body and can judge when they are not taking in enough water.

PROFESSIONAL SOLDIERS CARRY EVERYTHING WITH THEM, THEY DO NOT LITTER.

Suggestions for improvement of the ration packs may be forwarded to:

SSO Dietary Services, Directorate Ancillary Health, SAMHS HQ, Lyttelton
0140, Tel (012) 671 5059 **OR**

SSO Hospitality Services, DOD Logistics Support Formation,
P/Bag X 1023, Lyttelton, 0140 Tel (012) 671 0276.

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6. **QUALITY ASSURANCE PROVISIONS**

- 6.1 **SUPPLIES.** The supplier shall obtain all ration items and packing materials from processing factories, which have the technical ability and specified quality management system(s), which will ensure that all the items meet the specified requirements. A certificate of compliance shall accompany each delivery of completed ration packs.
- 6.2 **PACKER'S QUALITY MANAGEMENT SYSTEM.** The supplier's quality management system shall preferably comply with the provisions of SANS ISO 9001:2000, Quality Management Systems- Requirements. Adherence to the guidelines of SANS 10049, Food Hygiene Management is essential. Furthermore, the system shall ensure that individual trays contain all the items specified and that the markings are correct. A Stock Rotation System must be implemented to ensure that the "first in, first out" principle is strictly adhered to for both ration items as well as finished product.
- 6.3 **QUALITY AUDITS.** The supplier shall audit the control system of his suppliers and of his own packing activity to ensure that the control systems are effective. The SANDF shall have the right to carry out its own audits and inspections to satisfy itself of the adequacy of the systems in co-operation with the packer.
- 6.4 **STORAGE.** The supplier and the SANDF shall at all times endeavour to store the Patrol Ration Packs at room temperature (24°C).

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SPECIFICATIONS FOR TRAYS AND CARTONS

1. SCOPE

- 1.1 This specification covers the corrugated board trays for individual Patrol Ration Packs and the corrugated board containers accommodating 10 (ten) individual trays.

2. APPLICABLE DOCUMENTS

SABS 456: 1973 – Standard Specification for Corrugated board containers, as amended.

3. REQUIREMENTS INDIVIDUAL TRAYS

- 3.1 The individual trays shall be of the type 0422 illustrated in the SABS 456 amendment 2, 22nd May 1985 and shall be cut from board satisfying the requirements listed in table 1.
- 3.2 The fluting used in the production of the trays shall have 150 – 187 corrugations per meter of length and a height (excluding the facing) of at least 2 mm.
- 3.3 The direction of flutes when the tray is cut shall run horizontally across the length of the tray in its unfolded form.
- 3.4 The creasing of the board shall be such that when it is folded into shape, the internal dimension of the tray shall be 220 mm length x 155 mm width x 75 mm depth.
- 3.5 The tray shall be supplied in the collapsed condition in bundles of 100, suitably secured and protected in a manner that will ensure delivery to the Purchaser without damage.
- 3.6 The tray shall be marked as follows:

All trays shall be marked with the corresponding day (DAY 1 to DAY 6).

The 12-Digit Code and Best Before Date on all sides of the tray.

A marking indicating that the content is **Halaal**.

Pack 6 shall be marked clearly **VEGETARIAN**.

All markings shall be directly on the board not on the plastic wrapping.

The marking shall be in **black ink** and the characters shall be at least **10 mm high**.

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4. REQUIREMENTS - CARTONS

- 4.1 The cartons shall be regular slotted containers of the type 0201 illustrated in SABS 456 amendment 2, 22nd May 1985 and shall be cut from board satisfying the requirements listed in table 1.
- 4.2 The fluting used for the production of the cartons shall have 120- 147 corrugations per meter of length and a height (excluding the facings) of at least 3.1 mm.
- 4.3 The flutes shall run vertically up the sides and ends of the outer container.
- 4.4 The creasing of the board shall be such that the cartons will accommodate 10 (ten) individual trays of the size specified in 3.4.

Note. Although creasing to give a carton an internal size 412 mm length x 320 mm width x 234 mm depth, would be satisfactory, it would be advantageous if dimensions could be adjusted so that there is a clearance of not more than 5 mm in any direction when 10 trays of the size specified in 3.4 are packed into this container.

- 4.5 The cartons shall be supplied with a glued manufacturer's joint with strength of not less than 400N per 75 mm length of manufacturer's joint.
- 4.6 The cartons shall be supplied in the collapsed condition in bundles of 25 suitably secured and protected in a manner that will ensure delivery to the Purchaser without damage.
- 4.7 The outer carton shall be marked as follows:

CONTENTS 10 TRAYS.

The 12-Digit Code as obtained from the SANDF.

Best Before Date corresponding to that of the trays within the carton.

A marking indicating that the content is Halaal.

Such markings shall be printed on all sides of the outer carton in black capitals not less than 20 mm high.

Note. Both trays and cartons shall be without any other marking whatsoever by the board manufacturer.

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TABLE 1

PROPERTY	CARTON		TRAY	
	AVERAGE	INDIVIDUAL	AVERAGE	INDIVIDUAL
Mass of facings g/m ²	230	-	120	-
Mass of Fluting g/m ²	125C	-	125B	-
Total mass of board g/m ²	645	625	415	400
Ply adhesion (Damp) N/m minimum	400	360	-	-
Flat Crush resistance kPa, minimum	190	170	220	200
Water absorption of facing g/m ² /30 minutes	-	120	-	-
Bursting Strength, kPa, minimum	1200	1080	730	-
Printing Caliper mm minimum	-	3.8	-	-
Unprinted Caliper mm minimum	-	-	-	2.5

5. QUALITY ASSURANCE PROVISION.

- 5.1 **Quality Management Systems.** The processing factory shall maintain a quality management system, which will assure that all products supplied to this specification are satisfactory in all respects. The quality management system shall be approved by the purchaser and shall ideally comply with the requirements set out in SABS ISO 9001:2002, Code of Practice for Quality Systems.
- 5.2 **Deliveries.** The relevant manufacturer certificate of compliance (from a suitable institution e.g. SABS/ CSIR) shall accompany all deliveries of products produced to this specification. This certificate shall be satisfactory to the client.
- 5.3 **Responsibility for Examinations.** The supplier shall be responsible for carrying out all such examinations, measurements and tests during or after manufacture and processing to ensure that all items are fully in accordance with the requirements of this specification. The Purchaser shall have the right to witness or verify any examinations, measurements and tests, which have been carried out.
- 5.4 **Methods of Tests.** The methods of tests shall be in accordance with SABS 456 as amended.
- 5.5 **Quality Audits.** The Purchaser shall have the right for itself as well as representatives of the SANDF, the SABS and other professionally qualified persons to conduct inspections on the production process, the product and premises of the supplier at all reasonable times.

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SPECIFICATIONS FOR SHRINK FILM**1. SCOPE**

- 1.1 This specification covers the supply of clear LDPE shrink film in which individual Patrol ration packs trays are wrapped.

2. REQUIREMENTS FOR THE FILM

- 2.1 **Gauge.** The film shall have a nominal thickness of 60 microns +/- 10%.
- 2.2 **Width.** The film shall have a nominal width of 358 mm.
- 2.3 **Shrinkage at 120°C.** The shrinkage shall be as follows:
- | | |
|-----------------------|-----|
| Machine direction: | 70% |
| Transverse direction: | 10% |
- 2.4 **Co-efficient of Friction.** The nominal co-efficient of friction shall be 0.4 with a range of 0.2 to 0.5.
- 2.5 **Gloss.** The gloss shall be 70 at 45 deg.
- 2.6 **Impact.** Impact shall be 7.165g.
- 2.7 **Block.** Shall unwind freely.
- 2.8 **Tensile Strength.** The tensile strength shall be
M/D 420KPA
T/D 390KPA
- 2.9 **Elongation at Break.** M/D 45%
T/D 75%

3. PACKING

- 3.1 **Core.** The core size shall be 73 mm to 76 mm internal diameters.
- 3.2 **Roll Mass.** Each roll shall have a mass of approximately 20 Kg.
- 3.3 **Appearance.** The film shall have no gauge bands, soft edges, wrinkles or any other unsightly characteristics.
- 3.4 **Edge Weave.** All joints shall be flagged.

- 3.5 **Identification.** Each roll shall have attached to it, on a removable piece of paper, the following:

**SUPPLIER'S NAME
ROLL NUMBER
NETT MASS OF ROLL**

- 3.6 **Protection.** Each roll shall be completely wrapped in such a manner as to ensure delivery to the purchaser without any damages whatsoever.

4. **QUALITY ASSURANCE PROVISIONS**

- 4.1 **Quality Management Systems.** The processing factory shall maintain a quality management system, which will assure that all products supplied to this specification are satisfactory in all respects. The quality management system shall be approved by the purchaser and shall ideally comply with the requirements set out in Quality Management Systems- Requirements SANS 9001:2000.
- 4.2 **Deliveries.** The relevant manufacturer certificate of compliance (from a suitable institution e.g. SABS/ CSIR) shall accompany all deliveries of products produced to this specification. This certificate shall be satisfactory to the client.
- 4.3 **Responsibility for Examinations.** The supplier shall be responsible for carrying out all such examinations, measurements and tests during or after manufacture and processing to ensure that all items are fully in accordance with the requirements of this specification. The Purchaser shall have the right to witness or verify any examinations, measurements and tests, which have been carried out.
- 4.4 **Method of Tests.** The test method shall be in accordance with the norms of the industry.
- 4.5 **Responsibility for Quality Control.** The supplier shall be responsible for carrying out all such examinations, measurements and tests to ensure that the shrink film satisfies the requirements of this specification.
- 4.6 **Quality Audits.** The Purchaser shall have the right for itself as well as representatives of the SANDF, the SABS and other professionally qualified persons to conduct inspections on the production process, the product and premises of the supplier at all reasonable times.

SPECIFICATIONS FOR "Ready to Eat" BEEF CURRY AND VEGETABLES

1. SCOPE

- 1.1 This specification covers the supply of canned or pouched "ready-to-eat" meals which form part of the Patrol Ration Pack.

2. PRODUCT TYPE

- 2.1 Beef Curry with Vegetables

3. APPLICABLE DOCUMENTS. This product shall comply with all the requirements of the following documents.

- 3.1 The Standards Act, 1993 (No. 29 of 1993) and regulations under this act as amended.
- 3.2 The South African Foodstuffs, Cosmetics and Disinfectants Act, 1972 (No. 54 of 1972) and regulations under this act as amended.
- 3.3 SANS 458:2005 Tolerances permitted for the accuracy of the measurements of products (including pre-packaged products) in terms of legal metrology legislation.
- 3.4 The National Health Act, 2003, (Act No 61 of 2003).
- 3.5 The Meat Safety Act, 2000, (No 40 of 2000).
- 3.6 The Occupational Health and Safety Act, 1993 (Act No 85 of 1993), as amended.
- 3.7 Quality Management Systems- Requirements SANS 9001:2000.
- 3.8 The Metal Box Double Seaming Manual October 1985 as amended.
- 3.9 Pouch Specification as per Armscor Spec 03926-100-026.
- 3.10 SANS 10330 Requirements for a Hazard Analysis Critical Control Point (HACCP) system. Latest edition.

4. REQUIREMENTS FOR THE "Ready to Eat" PRODUCTS

- 4.1 **Compulsory General Requirements.** Beef Curry with Vegetables shall meet the relevant requirements of paragraph 1-12 of the compulsory specification for canned/pouched meat products as published in Government notice 791 of 9 July 2004, promulgated under the Standards Act, 1993 (Act No 29 of 1993).
- 4.2 **Mass.** The average net mass of any ten cans/pouches of the product taken at random shall be at least 215g.
The nett mass of any individual can/pouch shall not be less than 207g and not more than 231g.
- 4.3 **Fill.** Each can/pouch shall have a degree of fill that does not cause flipping or bulging of the can/pouch after sealing and processing. At the same time, the degree of under fill shall not give rise to objectionable appearance or discoloration.

- 4.4 **Composition.** Beef Curry with Vegetables shall comply with the requirements of section 7.2 of in Government notice 791 of 9 July 2004, except that 35% of the declared nett mass (d.n.m.) shall be meat.
- 4.5 **Flavour, Odour and Appearance.** The product shall have a flavour, odour, colour and appearance characteristic of its type and acceptance to the purchaser. Foreign flavours, odours, and off-flavours shall not be present.
- 4.6 **Bacterial Requirements.** The product shall meet the requirements of paragraph 9.2.7. of Government notice 791 of 9 July 2004, promulgated under the Standards Act, 1993 (Act No 29 of 1993).
- 4.7 **Packing.** The product shall be packed in laminated pouches, according to Pouch Specification as per Armscor Spec 03926-100-026 OR in internally lacquered cylindrical cans 62 mm in diameter and 73 mm in height, which meet the requirements of section 8 of Government notice R.791 of 9 July 2004, promulgated under the Standards Act, 1993 (Act No 29 of 1993), and have a nominal thickness of 220 microns for the body and 210 microns for the ends. The ends shall be 97X varnished.
- 4.8 **Labelling and Marking.** Each can/pouch shall have a label or printing bearing the title, which appears in paragraph 2.1 of this specification for identification of the contents. A code number specifically allocated by the processing factory for product supplied to this specification shall be indelibly marked on the can/pouch. The code shall be such that will identify the batch from which the can/pouch originates, and shall be disclosed to the Purchaser administering supplies to this specification. The product shall be labelled as Halaal.
- 4.9 The pouch shall contain legible markings with the following wording:
- The contents of this pouch may not be consumed if pierced or blown.**
INSTRUCTIONS FOR HEATING
Pouch may be heated in hot/ boiling water or may be emptied into a container and heated over a flame. The contents of this pouch may also be consumed cold.
DO NOT EXPOSE THE POUCH TO A NAKED FLAME.
- 4.10 **Special Dietary Requirements.** This product shall meet the requirements of the relevant religious authorities to be certified as Halaal.
5. **QUALITY ASSURANCE PROVISION.**
- 5.1 **Quality Management Systems.** The processing factory shall maintain a quality management system, which will assure that all products supplied to this specification are satisfactory in all respects. The quality management system shall be approved by the purchaser and shall ideally comply with the requirements set out in SANS ISO 9001:2000, Quality Management

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Systems- Requirements. Food safety shall be assured by preferably complying with HACCP.

- 5.1.1 **Premises and Plant.** The premises shall comply with all laid down State and local authority regulations with regard to hygiene and health standards. The premises shall be maintained in an acceptable hygienic condition to the satisfaction of the purchaser.
- 5.2 **Deliveries.** The relevant manufacturer certificate of compliance (from a suitable institution e.g. SABS/ CSIR) shall accompany all deliveries of products produced to this specification. This certificate shall be satisfactory to the client.
- 5.2.1 **Sealed Can Condition.** Cans shall comply with paragraph 9.4 of regulation R. 791, of 9 July 2004, promulgated under the Standards Act, 1993 (Act No 29 of 1993), shall be clean, free from any oily substance, rust, water marks, dents and any damage that may render the can suspect.
- Sealed Pouch Condition.** Sealed pouch shall comply with Armscor 03926-100-026 and shall be free from tears, pinpricks, oily substance, watermarks, shall not be blown, or any other defect that may render the pouch suspect.
- 5.2.2 **Coding.** Cans/Pouches shall be packed one date code to a container with the relevant production date on each outer container.
- 5.3 **Responsibility for Examinations.** The supplier shall be responsible for carrying out all such examinations, measurements and tests during or after manufacture and processing to ensure that all items are fully in accordance with the requirements of this specification. The Purchaser shall have the right to witness or verify any examinations, measurements and tests, which have been carried out.
- 5.4 **Methods of Tests.** The methods of tests shall be in accordance with section 10-12 of Government notice 791 of 9 July 2004, promulgated under the Standards Act, 1993 (Act No 29 of 1993), and all the requirements in terms of 3.2 and 3.9 of this specification. In the case of pouches Armscor 03926-100-026.
- 5.5 **Quality Audits.** The Purchaser shall have the right for itself as well as representatives of the SANDF, the SABS and other professionally qualified persons to conduct inspections on the production process, the product and premises of the supplier at all reasonable times.

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SPECIFICATIONS FOR "Ready to Eat" CORNED BEEF AND CEREAL

1. SCOPE

- 1.1 This specification covers the supply of canned or pouched "ready-to-eat" meals which form part of the Patrol Ration Pack.

2. PRODUCT TYPE

- 2.1 Corned Beef and Cereal

3. APPLICABLE DOCUMENTS. This product shall comply with all the requirements of the following documents.

- 3.1 The Standards Act, 1993 (No. 29 of 1993) and regulations under this act as amended.
- 3.2 The South African Foodstuffs, Cosmetics and Disinfectants Act, 1972 (No. 54 of 1972) and regulations under this act as amended.
- 3.3 SANS 458:2005 Tolerances permitted for the accuracy of measurements of products (including pre package products) in terms of legal metrology legislation.
- 3.4 The National Health Act, 2003, (Act No 61 of 2003).
- 3.5 The Meat Safety Act, 2000, (No 40 of 2000).
- 3.6 The Occupational Health and Safety Act, 1993 (Act No 85 of 1993), as amended.
- 3.7 Quality Management Systems- Requirements SANS 9001:2000.
- 3.8 The Metal Box Double Seaming Manual October 1985 as amended.
- 3.9 Pouch Specification as per Armscor Spec 03926-100-026.
- 3.10 SANS 10330 Requirements for a Hazard Analysis Critical Control Point (HACCP) system. Latest edition.

4. REQUIREMENTS FOR THE "Ready to Eat" PRODUCTS

- 4.1 **Compulsory General Requirements.** Corned Beef and Cereal shall meet the relevant requirements of paragraph 1-12 of the compulsory specification for canned/pouched meat products as published in Government notice 791 of 9 July 2004, promulgated under the Standards Act, 1993 (Act No 29 of 1993).
- 4.2 **Mass.** The average net mass of any ten cans/pouches of the product taken at random shall be at least 215g.
The nett mass of any individual can/pouch shall not be less than 207g and not more than 231g.
- 4.3 **Fill.** Each can/pouch shall have a degree of fill that does not cause flipping or bulging of the can/pouch after sealing and processing. At the same time, the degree of under fill shall not give rise to objectionable appearance or discoloration.

- 4.4 **Composition.** Corned Beef and Cereal shall comply with the requirements of section 7.5 of Government notice R.791 of 9 July 2004.
- 4.5 **Flavour, Odour and Appearance.** The product shall have a flavour, odour, colour and appearance characteristic of its type and acceptance to the purchaser. Foreign flavours, odours, and off-flavours shall not be present.
- 4.6 **Bacterial Requirements.** The product shall meet the requirements of paragraph 9.2.7. of Government notice 791 of 9 July 2004, promulgated under the Standards Act, 1993 (Act No 29 of 1993).
- 4.7 **Packing.** The product shall be packed in laminated pouches, according to Pouch Specification as per Armscor Spec 03926-100-026, OR in internally lacquered cylindrical cans 62 mm in diameter and 73 mm in height, which meet the requirements of section 8 of Government notice R.791 of 9 July 2004, promulgated under the Standards Act, 1993 (Act No 29 of 1993), and have a nominal thickness of 220 microns for the body and 210 microns for the ends. The ends shall be 97X varnished. The can shall be the easy open, "pull tab" type.
- 4.8 **Labelling and Marking.** Each can/pouch shall have a label or printing bearing the title, which appears in paragraph 2.1 of this specification for identification of the contents. A code number specifically allocated by the processing factory for product supplied to this specification shall be indelibly marked on the can/pouch. The code shall be such that will identify the batch from which the can/pouch originates, and shall be disclosed to the Purchaser administering supplies to this specification. The product shall be labelled as **Halaal**.
- 4.9 The pouch shall contain legible markings with the following wording:
- The contents of this pouch may not be consumed if pierced or blown.**
INSTRUCTIONS FOR HEATING
Pouch may be heated in hot/ boiling water or may be emptied into a container and heated over a flame. The contents of this pouch may also be consumed cold.
DO NOT EXPOSE THE POUCH TO A NAKED FLAME.
- 4.10 **Special Dietary Requirements.** This product shall meet the requirements of the relevant religious authorities to be certified as **Halaal**.

5. QUALITY ASSURANCE PROVISION.

- 5.1 **Quality Management Systems.** The processing factory shall maintain a quality management system, which will assure that all products supplied to this specification are satisfactory in all respects. The quality management system shall be approved by the purchaser and shall ideally comply with the requirements set out in SANS ISO 9001:2000, Quality Management

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Systems- Requirements. Food safety shall be assured by preferably complying with HACCP.

- 5.1.1 **Premises and Plant.** The premises shall comply with all laid down State and local authority regulations with regard to hygiene and health standards. The premises shall be maintained in an acceptable hygienic condition to the satisfaction of the purchaser.
- 5.2 **Deliveries.** The relevant manufacturer certificate of compliance (from a suitable institution e.g. SABS/ CSIR) shall accompany all deliveries of products produced to this specification. This certificate shall be satisfactory to the client.
- 5.2.1 **Sealed Can Condition.** Cans shall comply with paragraph 9.4 of regulation R. 791 of 9 July 2004, promulgated under the Standards Act, 1993 (Act No 29 of 1993), shall be clean, free from any oily substance, rust, water marks, dents and any damage that may render the can suspect.
- Sealed Pouch Condition.** Sealed pouch shall comply with Armscor 03926-100-026 and shall be free from tears, pinpricks, oily substance, watermarks, shall not be blown, or any other defect that may render the pouch suspect.
- 5.2.2 **Coding.** Cans/Pouches shall be packed one date code to a container with the relevant production date on each outer container.
- 5.3 **Responsibility for Examinations.** The supplier shall be responsible for carrying out all such examinations, measurements and tests during or after manufacture and processing to ensure that all items are fully in accordance with the requirements of this specification. The Purchaser shall have the right to witness or verify any examinations, measurements and tests, which have been carried out.
- 5.4 **Methods of Tests.** The methods of tests shall be in accordance with section 10-12 of Government notice 791 of 9 July 2004, promulgated under the Standards Act, 1993 (Act No 29 of 1993), and all the requirements in terms of 3.2 and 3.9 of this specification. In the case of pouches Armscor 03926-100-026.
- 5.5 **Quality Audits.** The Purchaser shall have the right for itself as well as representatives of the SANDF, the SABS and other professionally qualified persons to conduct inspections on the production process, the product and premises of the supplier at all reasonable times.

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SPECIFICATIONS FOR "Ready to Eat" CHILLI CON CARNE**1. SCOPE**

- 1.1 This specification covers the supply of canned or pouched "ready-to-eat" meals which form part of the Patrol Ration Pack.

2. PRODUCT TYPE

- 2.1 Chilli Con Carne

3. **APPLICABLE DOCUMENTS.** This product shall comply with all the requirements of the following documents.

- 3.1 The Standards Act, 1993 (No. 29 of 1993) and regulations under this act as amended.
3.2 The South African Foodstuffs, Cosmetics and Disinfectants Act, 1972 (No. 54 of 1972) and regulations under this act as amended.
3.3 SANS 458: 2005 Tolerances permitted for the accuracy of measurements of products (including pre-packaged products) in terms of legal metrology legislation.
3.4 The National Health Act, 2003, (Act No 61 of 2003).
3.5 The Meat Safety Act, 2000, (No 40 of 2000).
3.6 The Occupational Health and Safety Act, 1993 (Act No 85 of 1993), as amended.
3.7 Quality Management Systems- Requirements SANS 9001:2000.
3.8 The Metal Box Double Seaming Manual October 1985 as amended.
3.9 Pouch Specification as per Armscor Spec 03926-100-026.
3.10 SANS 10330 Requirements for a Hazard Analysis Critical Control Point (HACCP) system. Latest edition.

4. REQUIREMENTS FOR THE "Ready to Eat" PRODUCTS

- 4.1 **Compulsory General Requirements.** Chilli Con Carne shall meet the relevant requirements of paragraph 1-12 of the compulsory specification for canned/pouched meat products as published in Government notice 791 of 9 July 2004, promulgated under the Standards Act, 1993 (Act No 29 of 1993).
- 4.2 **Mass.** The average net mass of any ten cans/pouches of the product taken at random shall be at least 215g.
The nett mass of any individual can/pouch shall not be less than 207g and not more than 231g.
- 4.3 **Fill.** Each can/pouch shall have a degree of fill that does not cause flipping or bulging of the can/pouch after sealing and processing. At the same time, the degree of under fill shall not give rise to objectionable appearance or discoloration.

- 4.4 **Composition.** Chilli Con Carne shall comply with the requirements of section 7.2 of in Government notice 791 of 9 July 2004, except that 35% of the declared nett mass (d.n.m.) shall be meat.
- 4.5 **Flavour, Odour and Appearance.** The product shall have a flavour, odour, colour and appearance characteristic of its type and acceptance to the purchaser. Foreign flavours, odours, and off-flavours shall not be present.
- 4.6 **Bacterial Requirements.** The product shall meet the requirements of paragraph 9.2.7. of Government notice 791 of 9 July 2004, promulgated under the Standards Act, 1993 (Act No 29 of 1993).
- 4.7 **Packing.** The product shall be packed in laminated pouches, according to Pouch Specification as per Armscor Spec 03926-100-026 OR in internally lacquered cylindrical cans 62 mm in diameter and 73 mm in height, which meet the requirements of section 8 of Government notice R.791 of 9 July 2004, promulgated under the Standards Act, 1993 (Act No 29 of 1993), and have a nominal thickness of 220 microns for the body and 210 microns for the ends. The ends shall be 97X varnished.
- 4.8 **Labelling and Marking.** Each can/pouch shall have a label or printing bearing the title, which appears in paragraph 2.1 of this specification for identification of the contents. A code number specifically allocated by the processing factory for product supplied to this specification shall be indelibly marked on the can/pouch. The code shall be such that will identify the batch from which the can/pouch originates, and shall be disclosed to the Purchaser administering supplies to this specification. The product shall be labelled as **Halaal**.
- 4.9 The pouch shall contain legible markings with the following wording:
- The contents of this pouch may not be consumed if pierced or blown.**
INSTRUCTIONS FOR HEATING
Pouch may be heated in hot/ boiling water or may be emptied into a container and heated over a flame. The contents of this pouch may also be consumed cold.
DO NOT EXPOSE THE POUCH TO A NAKED FLAME.
- 4.10 **Special Dietary Requirements.** This product shall meet the requirements of the relevant religious authorities to be certified as **Halaal**.
5. **QUALITY ASSURANCE PROVISION.**
- 5.1 **Quality Management Systems.** The processing factory shall maintain a quality management system, which will assure that all products supplied to this specification are satisfactory in all respects. The quality management system shall be approved by the purchaser and shall ideally comply with the requirements set out in SANS ISO 9001:2000, Quality Management

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Systems- Requirements. Food safety shall be assured by preferably complying with HACCP.

- 5.1.1 **Premises and Plant.** The premises shall comply with all laid down State and local authority regulations with regard to hygiene and health standards. The premises shall be maintained in an acceptable hygienic condition to the satisfaction of the purchaser.
- 5.2 **Deliveries.** The relevant manufacturer certificate of compliance (from a suitable institution e.g. SABS/ CSIR) shall accompany all deliveries of products produced to this specification. This certificate shall be satisfactory to the client.
- 5.2.1 **Sealed Can Condition.** Cans shall comply with paragraph 9.4 of regulation R. 791 of 9 July 2004, promulgated under the Standards Act, 1993 (Act No 29 of 1993), shall be clean, free from any oily substance, rust, water marks, dents and any damage that may render the can suspect.
- Sealed Pouch Condition.** Sealed pouch shall comply with Armscor 03926-100-026 and shall be free from tears, pinpricks, oily substance, watermarks, shall not be blown, or any other defect that may render the pouch suspect.
- 5.2.2 **Coding.** Cans/Pouches shall be packed one date code to a container with the relevant production date on each outer container.
- 5.3 **Responsibility for Examinations.** The supplier shall be responsible for carrying out all such examinations, measurements and tests during or after manufacture and processing to ensure that all items are fully in accordance with the requirements of this specification. The Purchaser shall have the right to witness or verify any examinations, measurements and tests, which have been carried out.
- 5.4 **Methods of Tests.** The methods of tests shall be in accordance with section 10-12 of Government notice 791 of 9 July 2004, promulgated under the Standards Act, 1993 (Act No 29 of 1993), and all the requirements in terms of 3.2 and 3.9 of this specification. In the case of pouches Armscor 03926-100-026.
- 5.5 **Quality Audits.** The Purchaser shall have the right for itself as well as representatives of the SANDF, the SABS and other professionally qualified persons to conduct inspections on the production process, the product and premises of the supplier at all reasonable times.

SPECIFICATIONS FOR "Ready to Eat" BEEF STEAK AND BEANS**1. SCOPE**

- 1.1 This specification covers the supply of canned or pouched "ready-to-eat" meals which form part of the Patrol Ration Pack.

2. PRODUCT TYPE

- 2.1 Beef Steak and Beans

3. **APPLICABLE DOCUMENTS.** This product shall comply with all the requirements of the following documents.

- 3.1 The Standards Act, 1993 (No. 29 of 1993) and regulations under this act as amended.
- 3.2 The South African Foodstuffs, Cosmetics and Disinfectants Act, 1972 (No. 54 of 1972) and regulations under this act as amended.
- 3.3 SANS 458:2005 Tolerances permitted for the accuracy of measurements of products (including pre-packaged products) in terms of legal metrology legislation.
- 3.4 The National Health Act, 2003, (Act No 61 of 2003).
- 3.5 The Meat Safety Act, 2000, (No 40 of 2000).
- 3.6 The Occupational Health and Safety Act, 1993 (Act No 85 of 1993), as amended.
- 3.7 Quality Management Systems- Requirements SANS 9001:2000.
- 3.8 The Metal Box Double Seaming Manual October 1985 as amended.
- 3.9 Pouch Specification as per Armscor Spec 03926-100-026.
- 3.10 SANS 10330 Requirements for a Hazard Analysis Critical Control Point (HACCP) system. Latest edition.

4. REQUIREMENTS FOR THE "Ready to Eat" PRODUCTS

- 4.1 **Compulsory General Requirements.** Beef Steak and Beans shall meet the relevant requirements of paragraph 1-12 of the compulsory specification for canned/pouched meat products as published in Government notice 791 of 9 July 2004, promulgated under the Standards Act, 1993 (Act No 29 of 1993).
- 4.2 **Mass.** The average net mass of any ten cans/pouches of the product taken at random shall be at least 215g.
The nett mass of any individual can/pouch shall not be less than 207g and not more than 231g.
- 4.3 **Fill.** Each can/pouch shall have a degree of fill that does not cause flipping or bulging of the can/pouch after sealing and processing. At the same time, the degree of under fill shall not give rise to objectionable appearance or discoloration.

- 4.4 **Composition.** Beef Steak and Beans shall comply with the requirements of section 7.2 of in Government notice 791 of 9 July 2004, except that 35% of the declared nett mass (d.n.m.) shall be meat.
- 4.5 **Flavour, Odour and Appearance.** The product shall have a flavour, odour, colour and appearance characteristic of its type and acceptance to the purchaser. Foreign flavours, odours, and off-flavours shall not be present.
- 4.6 **Bacterial Requirements.** The product shall meet the requirements of paragraph 9.2.7. of Government notice 791 of 9 July 2004, promulgated under the Standards Act, 1993 (Act No 29 of 1993).
- 4.7 **Packing.** The product shall be packed in laminated pouches, according to Pouch Specification as per Armscor Spec 03926-100-026 OR in internally lacquered cylindrical cans 62 mm in diameter and 73 mm in height, which meet the requirements of section 8 of Government notice R.791 of 9 July 2004, promulgated under the Standards Act, 1993 (Act No 29 of 1993), and have a nominal thickness of 220 microns for the body and 210 microns for the ends. The ends shall be 97X varnished.
- 4.8 **Labelling and Marking.** Each can/pouch shall have a label or printing bearing the title, which appears in paragraph 2.1 of this specification for identification of the contents. A code number specifically allocated by the processing factory for product supplied to this specification shall be indelibly marked on the can/pouch. The code shall be such that will identify the batch from which the can/pouch originates, and shall be disclosed to the Purchaser administering supplies to this specification. The product shall be labelled as Halaal.
- 4.9 The pouch shall contain legible markings with the following wording:
- The contents of this pouch may not be consumed if pierced or blown.**
INSTRUCTIONS FOR HEATING
Pouch may be heated in hot/ boiling water or may be emptied into a container and heated over a flame. The contents of this pouch may also be consumed cold.
DO NOT EXPOSE THE POUCH TO A NAKED FLAME.
- 4.10 **Special Dietary Requirements.** This product shall meet the requirements of the relevant religious authorities to be certified as Halaal.

5. **QUALITY ASSURANCE PROVISION.**

- 5.1 **Quality Management Systems.** The processing factory shall maintain a quality management system, which will assure that all products supplied to this specification are satisfactory in all respects. The quality management system shall be approved by the purchaser and shall ideally comply with the requirements set out in SANS ISO 9001:2000, Quality Management

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Systems- Requirements. Food safety shall be assured by preferably complying with HACCP.

5.1.1 **Premises and Plant.** The premises shall comply with all laid down State and local authority regulations with regard to hygiene and health standards. The premises shall be maintained in an acceptable hygienic condition to the satisfaction of the purchaser.

5.2 **Deliveries.** The relevant manufacturer certificate of compliance (from a suitable institution e.g. SABS/ CSIR) shall accompany all deliveries of products produced to this specification. This certificate shall be satisfactory to the client.

5.2.1 **Sealed Can Condition.** Cans shall comply with paragraph 9.4 of regulation R. 791 of 9 July 2004, promulgated under the Standards Act, 1993 (Act No 29 of 1993), shall be clean, free from any oily substance, rust, water marks, dents and any damage that may render the can suspect.

Sealed Pouch Condition. Sealed pouch shall comply with Armscor 03926-100-026 and shall be free from tears, pinpricks, oily substance, watermarks, shall not be blown, or any other defect that may render the pouch suspect.

5.2.2 **Coding.** Cans/Pouches shall be packed one date code to a container with the relevant production date on each outer container.

5.3 **Responsibility for Examinations.** The supplier shall be responsible for carrying out all such examinations, measurements and tests during or after manufacture and processing to ensure that all items are fully in accordance with the requirements of this specification. The Purchaser shall have the right to witness or verify any examinations, measurements and tests, which have been carried out.

5.4 **Methods of Tests.** The methods of tests shall be in accordance with section 10-12 of Government notice 791 of 9 July 2004, promulgated under the Standards Act, 1993 (Act No 29 of 1993), and all the requirements in terms of 3.2 and 3.9 of this specification. In the case of pouches Armscor 03926-100-026.

5.5 **Quality Audits.** The Purchaser shall have the right for itself as well as representatives of the SANDF, the SABS and other professionally qualified persons to conduct inspections on the production process, the product and premises of the supplier at all reasonable times.

SPECIFICATIONS FOR "Ready to Eat" MEATBALLS AND SPAGHETTI IN TOMATO SAUCE

1. SCOPE

- 1.1 This specification covers the supply of canned or pouched "ready-to-eat" meals which form part of the Patrol Ration Pack.

2. PRODUCT TYPE

- 2.1 Meatballs and Spaghetti in Tomato Sauce

3. APPLICABLE DOCUMENTS. This product shall comply with all the requirements of the following documents.

- 3.1 The Standards Act, 1993 (No. 29 of 1993) and regulations under this act as amended.
3.2 The South African Foodstuffs, Cosmetics and Disinfectants Act, 1972 (No. 54 of 1972) and regulations under this act as amended.
3.3 SANS 458:2005 Tolerances permitted for the accuracy of measurements of products (including pre-packaged products) in terms of legal metrology legislation.
3.4 The National Health Act, 2003, (Act No 61 of 2003).
3.5 The Meat Safety Act, 2000, (No 40 of 2000).
3.6 The Occupational Health and Safety Act, 1993 (Act No 85 of 1993), as amended.
3.7 Quality Management Systems- Requirements SANS 9001:2000.
3.8 The Metal Box Double Seaming Manual October 1985 as amended.
3.9 Pouch Specification as per Armscor Spec 03926-100-026.
3.10 SANS 10330 Requirements for a Hazard Analysis Critical Control Point (HACCP) system. Latest edition.

4. REQUIREMENTS FOR THE "Ready to Eat " PRODUCTS

- 4.1 **Compulsory General Requirements.** Meatballs and Spaghetti in Tomato Sauce shall meet the relevant requirements of paragraph 1-12 of the compulsory specification for canned/pouched meat products as published in Government notice 791 of 9 July 2004, promulgated under the Standards Act, 1993 (Act No 29 of 1993).
- 4.2 **Mass.** The average net mass of any ten cans/pouches of the product taken at random shall be at least 215g.
The nett mass of any individual can/pouch shall not be less than 207g and not more than 231g.
- 4.3 **Fill.** Each can/pouch shall have a degree of fill that does not cause flipping or bulging of the can/pouch after sealing and processing. At the same time, the degree of under fill shall not give rise to objectionable appearance or discoloration.

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- 4.4 **Composition.** Meatballs and Spaghetti in Tomato Sauce shall comply with the requirements of section 7.2 of in Government notice 791 of 9 July 2004, except that 35% of the declared nett mass (d.n.m.) shall be meat.
- 4.5 **Flavour, Odour and Appearance.** The product shall have a flavour, odour, colour and appearance characteristic of its type and acceptance to the purchaser. Foreign flavours, odours, and off-flavours shall not be present.
- 4.6 **Bacterial Requirements.** The product shall meet the requirements of paragraph 9.2.7. of Government notice 791 of 9 July 2004, promulgated under the Standards Act, 1993 (Act No 29 of 1993).
- 4.7 **Packing.** The product shall be packed in laminated pouches, according to Pouch Specification as per Armscor Spec 03926-100-026 OR in internally lacquered cylindrical cans 62 mm in diameter and 73 mm in height, which meet the requirements of section 8 of Government notice R.791 of 9 July 2004, promulgated under the Standards Act, 1993 (Act No 29 of 1993), and have a nominal thickness of 220 microns for the body and 210 microns for the ends. The ends shall be 97X varnished.
- 4.8 **Labelling and Marking.** Each can/pouch shall have a label or printing bearing the title, which appears in paragraph 2.1 of this specification for identification of the contents. A code number specifically allocated by the processing factory for product supplied to this specification shall be indelibly marked on the can/pouch. The code shall be such that will identify the batch from which the can/pouch originates, and shall be disclosed to the Purchaser administering supplies to this specification. The product shall be labelled as **Halaal**.
- 4.9 The pouch shall contain legible markings with the following wording:
- The contents of this pouch may not be consumed if pierced or blown.**
INSTRUCTIONS FOR HEATING
Pouch may be heated in hot/ boiling water or may be emptied into a container and heated over a flame. The contents of this pouch may also be consumed cold.
DO NOT EXPOSE THE POUCH TO A NAKED FLAME.
- 4.10 **Special Dietary Requirements.** This product shall meet the requirements of the relevant religious authorities to be certified as **Halaal**.

5. **QUALITY ASSURANCE PROVISION.**

- 5.1 **Quality Management Systems.** The processing factory shall maintain a quality management system, which will assure that all products supplied to this specification are satisfactory in all respects. The quality management system shall be approved by the purchaser and shall ideally comply with the requirements set out in SANS ISO 9001:2000, Quality Management

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Systems- Requirements. Food safety shall be assured by preferably complying with HACCP.

- 5.1.1 **Premises and Plant.** The premises shall comply with all laid down State and local authority regulations with regard to hygiene and health standards. The premises shall be maintained in an acceptable hygienic condition to the satisfaction of the purchaser.

- 5.2 **Deliveries.** The relevant manufacturer certificate of compliance (from a suitable institution e.g. SABS/ CSIR) shall accompany all deliveries of products produced to this specification. This certificate shall be satisfactory to the client.

- 5.2.1 **Sealed Can Condition.** Cans shall comply with paragraph 9.4 of regulation R. 791 of 9 July 2004, promulgated under the Standards Act, 1993 (Act No 29 of 1993), shall be clean, free from any oily substance, rust, water marks, dents and any damage that may render the can suspect.

Sealed Pouch Condition. Sealed pouch shall comply with Armscor 03926-100-026 and shall be free from tears, pinpricks, oily substance, watermarks, shall not be blown, or any other defect that may render the pouch suspect.

- 5.2.2 **Coding.** Cans/Pouches shall be packed one date code to a container with the relevant production date on each outer container.

- 5.3 **Responsibility for Examinations.** The supplier shall be responsible for carrying out all such examinations, measurements and tests during or after manufacture and processing to ensure that all items are fully in accordance with the requirements of this specification. The Purchaser shall have the right to witness or verify any examinations, measurements and tests, which have been carried out.

- 5.4 **Methods of Tests.** The methods of tests shall be in accordance with section 10-12 of Government notice 791 of 9 July 2004, promulgated under the Standards Act, 1993 (Act No 29 of 1993), and all the requirements in terms of 3.2 and 3.9 of this specification. In the case of pouches Armscor 03926-100-026.

- 5.5 **Quality Audits.** The Purchaser shall have the right for itself as well as representatives of the SANDF, the SABS and other professionally qualified persons to conduct inspections on the production process, the product and premises of the supplier at all reasonable times.

SPECIFICATIONS FOR "Ready to Eat" CHICKEN BREYANI**1. SCOPE**

- 1.1 This specification covers the supply of canned or pouched "ready-to-eat" meals which form part of the Patrol Ration Pack.

2. PRODUCT TYPE

- 2.1 Chicken Breyani

3. APPLICABLE DOCUMENTS. This product shall comply with all the requirements of the following documents.

- 3.1 The Standards Act, 1993 (No. 29 of 1993) and regulations under this act as amended.
3.2 The South African Foodstuffs, Cosmetics and Disinfectants Act, 1972 (No. 54 of 1972) and regulations under this act as amended.
3.3 SANS 458:2005 Tolerances permitted for the accuracy of measurements of products (including pre-packaged products) in terms of legal metrology legislation.
3.4 The National Health Act, 2003, (Act No 61 of 2003).
3.5 The Meat Safety Act, 2000, (No 40 of 2000).
3.6 The Occupational Health and Safety Act, 1993 (Act No 85 of 1993), as amended.
3.7 Quality Management Systems- Requirements SANS 9001:2000.
3.8 The Metal Box Double Seaming Manual October 1985 as amended.
3.9 Pouch Specification as per Armscor Spec 03926-100-026.
3.10 SANS 10330 Requirements for a Hazard Analysis Critical Control Point (HACCP) system. Latest edition.

4. REQUIREMENTS FOR THE "Ready to Eat" PRODUCTS

- 4.1 **Compulsory General Requirements.** Chicken Breyani shall meet the relevant requirements of paragraph 1-12 of the compulsory specification for canned/pouched meat products as published in Government notice 791 of 9 July 2004, promulgated under the Standards Act, 1993 (Act No 29 of 1993).
- 4.2 **Mass.** The average net mass of any ten cans/pouches of the product taken at random shall be at least 215g.
The nett mass of any individual can/pouch shall not be less than 207g and not more than 231g.
- 4.3 **Fill.** Each can/pouch shall have a degree of fill that does not cause flipping or bulging of the can/pouch after sealing and processing. At the same time, the degree of under fill shall not give rise to objectionable appearance or discoloration.

- 4.4 **Composition.** Chicken Breyani shall comply with the requirements of section 7.2 of in Government notice 791 of 9 July 2004, except that 35% of the declared nett mass (d.n.m.) shall be meat.
- 4.5 **Flavour, Odour and Appearance.** The product shall have a flavour, odour, colour and appearance characteristic of its type and acceptance to the purchaser. Foreign flavours, odours, and off-flavours shall not be present.
- 4.6 **Bacterial Requirements.** The product shall meet the requirements of paragraph 9.2.7. of Government notice 791 of 9 July 2004, promulgated under the Standards Act, 1993 (Act No 29 of 1993).
- 4.7 **Packing.** The product shall be packed in laminated pouches, according to Pouch Specification as per Armscor Spec 03926-100-026 OR in internally lacquered cylindrical cans 62 mm in diameter and 73 mm in height, which meet the requirements of section 8 of Government notice R.791 of 9 July 2004, promulgated under the Standards Act, 1993 (Act No 29 of 1993), and have a nominal thickness of 220 microns for the body and 210 microns for the ends. The ends shall be 97X varnished.
- 4.8 **Labelling and Marking.** Each can/pouch shall have a label or printing bearing the title, which appears in paragraph 2.1 of this specification for identification of the contents. A code number specifically allocated by the processing factory for product supplied to this specification shall be indelibly marked on the can/pouch. The code shall be such that will identify the batch from which the can/pouch originates, and shall be disclosed to the Purchaser administering supplies to this specification. The product shall be labelled as **Halaal**.
- 4.9 The pouch shall contain legible markings with the following wording:
- The contents of this pouch may not be consumed if pierced or blown.**
INSTRUCTIONS FOR HEATING
Pouch may be heated in hot/ boiling water or may be emptied into a container and heated over a flame. The contents of this pouch may also be consumed cold.
DO NOT EXPOSE THE POUCH TO A NAKED FLAME.
- 4.10 **Special Dietary Requirements.** This product shall meet the requirements of the relevant religious authorities to be certified as **Halaal**.

5. **QUALITY ASSURANCE PROVISION.**

- 5.1 **Quality Management Systems.** The processing factory shall maintain a quality management system, which will assure that all products supplied to this specification are satisfactory in all respects. The quality management system shall be approved by the purchaser and shall ideally comply with the requirements set out in SANS ISO 9001:2000, Quality Management

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Systems- Requirements. Food safety shall be assured by preferably complying with HACCP.

- 5.1.1 **Premises and Plant.** The premises shall comply with all laid down State and local authority regulations with regard to hygiene and health standards. The premises shall be maintained in an acceptable hygienic condition to the satisfaction of the purchaser.
- 5.2 **Deliveries.** The relevant manufacturer certificate of compliance (from a suitable institution e.g. SABS/ CSIR) shall accompany all deliveries of products produced to this specification. This certificate shall be satisfactory to the client.
 - 5.2.1 **Sealed Can Condition.** Cans shall comply with paragraph 9.4 of regulation R. 791 of 9 July 2004, promulgated under the Standards Act, 1993 (Act No 29 of 1993), shall be clean, free from any oily substance, rust, water marks, dents and any damage that may render the can suspect.

Sealed Pouch Condition. Sealed pouch shall comply with Armscor 03926-100-026 and shall be free from tears, pinpricks, oily substance, watermarks, shall not be blown, or any other defect that may render the pouch suspect.
 - 5.2.2 **Coding.** Cans/Pouches shall be packed one date code to a container with the relevant production date on each outer container.
- 5.3 **Responsibility for Examinations.** The supplier shall be responsible for carrying out all such examinations, measurements and tests during or after manufacture and processing to ensure that all items are fully in accordance with the requirements of this specification. The Purchaser shall have the right to witness or verify any examinations, measurements and tests, which have been carried out.
- 5.4 **Methods of Tests.** The methods of tests shall be in accordance with section 10-12 of Government notice 791 of 9 July 2004, promulgated under the Standards Act, 1993 (Act No 29 of 1993), and all the requirements in terms of 3.2 and 3.7 of this specification. In the case of pouches Armscor 03926-100-026.
- 5.5 **Quality Audits.** The Purchaser shall have the right for itself as well as representatives of the SANDF, the SABS and other professionally qualified persons to conduct inspections on the production process, the product and premises of the supplier at all reasonable times.

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SPECIFICATIONS FOR "Ready to Eat" VIENNAS AND BEANS IN TOMATO SAUCE

1. SCOPE

- 1.1 This specification covers the supply of canned or pouched "ready-to-eat" meals which form part of the Patrol Ration Pack.

2. PRODUCT TYPE

- 2.1 Viennas and Beans in Tomato Sauce

3. APPLICABLE DOCUMENTS. This product shall comply with all the requirements of the following documents.

- 3.1 The Standards Act, 1993 (No. 29 of 1993) and regulations under this act as amended.
3.2 The South African Foodstuffs, Cosmetics and Disinfectants Act, 1972 (No. 54 of 1972) and regulations under this act as amended.
3.3 SANS 458: 2005 Tolerances permitted for the accuracy of measurements of products (including pre-packaged products) in terms of legal metrology legislation.
3.4 The National Health Act, 2003, (Act No 61 of 2003).
3.5 The Meat Safety Act, 2000, (No 40 of 2000).
3.6 The Occupational Health and Safety Act, 1993 (Act No 85 of 1993), as amended.
3.7 Quality Management Systems- Requirements SANS 9001:2000.
3.8 The Metal Box Double Seaming Manual October 1985 as amended.
3.9 Pouch Specification as per Armscor Spec 03926-100-026.
3.10 SANS 10330 Requirements for a Hazard Analysis Critical Control Point (HACCP) system. Latest edition.

4. REQUIREMENTS FOR THE "Ready to Eat" PRODUCTS

- 4.1 **Compulsory General Requirements.** Viennas and Beans in Tomato Sauce shall meet the relevant requirements of paragraph 1-12 of the compulsory specification for canned/pouched meat products as published in Government notice 791 of 9 July 2004, promulgated under the Standards Act, 1993 (Act No 29 of 1993).
- 4.2 **Mass.** The average net mass of any ten cans/pouches of the product taken at random shall be at least 215g.
The nett mass of any individual can/pouch shall not be less than 207g and not more than 231g.
- 4.3 **Fill.** Each can/pouch shall have a degree of fill that does not cause flipping or bulging of the can/pouch after sealing and processing. At the same time, the degree of under fill shall not give rise to objectionable appearance or discoloration.

- 4.4 **Composition.** The Sausages shall comply with the requirements of section 7.2 of in Government notice 791 of 9 July 2004, except that 35% of the declared nett mass (d.n.m.) shall be meat.
- 4.5 **Flavour, Odour and Appearance.** The product shall have a flavour, odour, colour and appearance characteristic of its type and acceptance to the purchaser. Foreign flavours, odours, and off-flavours shall not be present.
- 4.6 **Bacterial Requirements.** The product shall meet the requirements of paragraph 9.2.7. of Government notice 791 of 9 July 2004, promulgated under the Standards Act, 1993 (Act No 29 of 1993).
- 4.7 **Packing.** The product shall be packed in laminated pouches, according to Pouch Specification as per Armscor Spec 03926-100-026 OR in internally lacquered cylindrical cans 62 mm in diameter and 73 mm in height, which meet the requirements of section 8 of Government notice R.791 of 9 July 2004, promulgated under the Standards Act, 1993 (Act No 29 of 1993), and have a nominal thickness of 220 microns for the body and 210 microns for the ends. The ends shall be 97X varnished.
- 4.8 **Labelling and Marking.** Each can/pouch shall have a label or printing bearing the title, which appears in paragraph 2.1 of this specification for identification of the contents. A code number specifically allocated by the processing factory for product supplied to this specification shall be indelibly marked on the can/pouch. The code shall be such that will identify the batch from which the can/pouch originates, and shall be disclosed to the Purchaser administering supplies to this specification. The product shall be labelled as Halaal.
- 4.9 The pouch shall contain legible markings with the following wording:
- The contents of this pouch may not be consumed if pierced or blown.**
INSTRUCTIONS FOR HEATING
Pouch may be heated in hot/ boiling water or may be emptied into a container and heated over a flame. The contents of this pouch may also be consumed cold.
DO NOT EXPOSE THE POUCH TO A NAKED FLAME.
- 4.10 **Special Dietary Requirements.** This product shall meet the requirements of the relevant religious authorities to be certified as Halaal.

5. QUALITY ASSURANCE PROVISION.

- 5.1 **Quality Management Systems.** The processing factory shall maintain a quality management system, which will assure that all products supplied to this specification are satisfactory in all respects. The quality management system shall be approved by the purchaser and shall ideally comply with the requirements set out in SANS ISO 9001:2000, Quality Management

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Systems- Requirements. Food safety shall be assured by preferably complying with HACCP.

5.1.1 Premises and Plant. The premises shall comply with all laid down State and local authority regulations with regard to hygiene and health standards. The premises shall be maintained in an acceptable hygienic condition to the satisfaction of the purchaser.

5.2 Deliveries. The relevant manufacturer certificate of compliance (from a suitable institution e.g. SABS/ CSIR) shall accompany all deliveries of products produced to this specification. This certificate shall be satisfactory to the client.

5.2.1 Sealed Can Condition. Cans shall comply with paragraph 9.4 of regulation R. 791 of 9 July 2004, promulgated under the Standards Act, 1993 (Act No 29 of 1993), shall be clean, free from any oily substance, rust, water marks, dents and any damage that may render the can suspect.

Sealed Pouch Condition. Sealed pouch shall comply with Armscor O3926-100-026 and shall be free from tears, pinpricks, oily substance, watermarks, shall not be blown, or any other defect that may render the pouch suspect.

5.2.2 Coding. Cans/Pouches shall be packed one date code to a container with the relevant production date on each outer container.

5.3 Responsibility for Examinations. The supplier shall be responsible for carrying out all such examinations, measurements and tests during or after manufacture and processing to ensure that all items are fully in accordance with the requirements of this specification. The Purchaser shall have the right to witness or verify any examinations, measurements and tests, which have been carried out.

5.4 Methods of Tests. The methods of tests shall be in accordance with section 10-12 of Government notice 791 of 9 July 2004, promulgated under the Standards Act, 1993 (Act No 29 of 1993), and all the requirements in terms of 3.2 and 3.9 of this specification. In the case of pouches Armscor 03926-100-026.

5.5 Quality Audits. The Purchaser shall have the right for itself as well as representatives of the SANDF, the SABS and other professionally qualified persons to conduct inspections on the production process, the product and premises of the supplier at all reasonable times.

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SPECIFICATIONS FOR "Ready to Eat" CHICKEN CURRY WITH VEGETABLES

1. SCOPE

- 1.1 This specification covers the supply of canned or pouched "ready-to-eat" meals which form part of the Patrol Ration Pack.

2. PRODUCT TYPE

- 2.1 Chicken Curry with Vegetables

3. APPLICABLE DOCUMENTS. This product shall comply with all the requirements of the following documents.

- 3.1 The Standards Act, 1993 (No. 29 of 1993) and regulations under this act as amended.
- 3.2 The South African Foodstuffs, Cosmetics and Disinfectants Act, 1972 (No. 54 of 1972) and regulations under this act as amended.
- 3.3 SANS 458: 2005 Tolerances permitted for the accuracy of measurements of products (including pre packaged products) in terms of legal metrology legislation.
- 3.4 The National Health Act, 2003, (Act No 61 of 2003).
- 3.5 The Meat Safety Act, 2000, (No 40 of 2000.)
- 3.6 The Occupational Health and Safety Act, 1993 (Act No 85 of 1993), as amended.
- 3.7 Quality Management Systems- Requirements SANS 9001:2000.
- 3.8 The Metal Box Double Seaming Manual October 1985 as amended.
- 3.9 Pouch Specification as per Armscor Spec 03926-100-026.
- 3.10 SANS 10330 Requirements for a Hazard Analysis Critical Control Point (HACCP) system. Latest edition.

4. REQUIREMENTS FOR THE "Ready to Eat" PRODUCTS

- 4.1 **Compulsory General Requirements.** Chicken Curry with Vegetables shall meet the relevant requirements of paragraph 1-12 of the compulsory specification for canned/pouched meat products as published in Government notice 791 of 9 July 2004, promulgated under the Standards Act, 1993 (Act No 29 of 1993).
- 4.2 **Mass.** The average nett mass of any ten cans/pouches of the product taken at random shall be at least 215g.
The nett mass of any individual can/pouch shall not be less than 207g and not more than 231g.
- 4.3 **Fill.** Each can/pouch shall have a degree of fill that does not cause flipping or bulging of the can/pouch after sealing and processing. At the same time, the degree of under fill shall not give rise to objectionable appearance or discoloration.

- 4.4 **Composition.** Chicken Curry with Vegetables shall comply with the requirements of section 7.2 of in Government notice 791 of 9 July 2004, except that the protein value as obtained from meat shall be more than 7%.
- 4.5 **Flavour, Odour and Appearance.** The product shall have a flavour, odour, colour and appearance characteristic of its type and acceptance to the purchaser. Foreign flavours, odours, and off-flavours shall not be present.
- 4.6 **Bacterial Requirements.** The product shall meet the requirements of paragraph 9.2.7. of Government notice 791 of 9 July 2004, promulgated under the Standards Act, 1993 (Act No 29 of 1993).
- 4.7 **Packing.** The product shall be packed in laminated pouches, according to Pouch Specification as per Armscor Spec 03926-100-026 OR in internally lacquered cylindrical cans 62 mm in diameter and 73 mm in height, which meet the requirements of section 8 of Government notice R.791 of 9 July 2004, promulgated under the Standards Act, 1993 (Act No 29 of 1993), and have a nominal thickness of 220 microns for the body and 210 microns for the ends. The ends shall be 97X varnished.
- 4.8 **Labelling and Marking.** Each can/pouch shall have a label or printing bearing the title, which appears in paragraph 2.1 of this specification for identification of the contents. A code number specifically allocated by the processing factory for product supplied to this specification shall be indelibly marked on the can/pouch. The code shall be such that will identify the batch from which the can/pouch originates, and shall be disclosed to the Purchaser administering supplies to this specification. The product shall be labelled as **Halaal**.
- 4.9 The pouch shall contain legible markings with the following wording:
- The contents of this pouch may not be consumed if pierced or blown.**
INSTRUCTIONS FOR HEATING
Pouch may be heated in hot/ boiling water or may be emptied into a container and heated over a flame. The contents of this pouch may also be consumed cold.
DO NOT EXPOSE THE POUCH TO A NAKED FLAME.
- 4.10 **Special Dietary Requirements.** This product shall meet the requirements of the relevant religious authorities to be certified as **Halaal**.

5. **QUALITY ASSURANCE PROVISION.**

- 5.1 **Quality Management Systems.** The processing factory shall maintain a quality management system, which will assure that all products supplied to this specification are satisfactory in all respects. The quality management system shall be approved by the purchaser and shall ideally comply with the requirements set out in SANS ISO 9001:2000, Quality Management

Systems- Requirements. Food safety shall be assured by preferably complying with HACCP.

- 5.1.1 **Premises and Plant.** The premises shall comply with all laid down State and local authority regulations with regard to hygiene and health standards. The premises shall be maintained in an acceptably hygienic condition to the satisfaction to the purchaser.
- 5.2 **Deliveries.** The relevant manufacturer certificate of compliance (from a suitable institution e.g. SABS/ CSIR) shall accompany all deliveries of products produced to this specification. This certificate shall be satisfactory to the client.
- 5.2.1 **Sealed Can Condition.** Cans shall comply with paragraph 9.4 of regulation R. 791 of 9 July 2004, promulgated under the Standards Act, 1993 (Act No 29 of 1993), shall be clean, free from any oily substance, rust, water marks, dents and any damage that may render the can suspect.
- Sealed Pouch Condition.** Sealed pouch shall comply with Armscor 03926-100-026 and shall be free from tears, pinpricks, oily substance, watermarks, shall not be blown, or any other defect that may render the pouch suspect.
- 5.2.2 **Coding.** Cans/Pouches shall be packed one date code to a container with the relevant production date on each outer container.
- 5.3 **Responsibility for Examinations.** The supplier shall be responsible for carrying out all such examinations, measurements and tests during or after manufacture and processing to ensure that all items are fully in accordance with the requirements of this specification. The Purchaser shall have the right to witness or verify any examinations, measurements and tests, which have been carried out.
- 5.4 **Methods of Tests.** The methods of tests shall be in accordance with section 10-12 of Government notice 791 of 9 July 2004, promulgated under the Standards Act, 1993 (Act No 29 of 1993), and all the requirements in terms of 3.2 and 3.9 of this specification. In the case of pouches Armscor 03926-100-026.
- 5.5 **Quality Audits.** The Purchaser shall have the right for itself as well as representatives of the SANDF, the SABS and other professionally qualified persons to conduct inspections on the production process, the product and premises of the supplier at all reasonable times.

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SPECIFICATIONS FOR "Ready to Eat" MUTTON STEW WITH VEGETABLES

1. SCOPE

- 1.1 This specification covers the supply of canned or pouched "ready-to-eat", meals which form part of the Patrol Ration Pack.

2. PRODUCT TYPE

- 2.1 Mutton Stew with Vegetables

3. APPLICABLE DOCUMENTS. This product shall comply with all the requirements of the following documents.

- 3.1 The Standards Act, 1993 (No. 29 of 1993) and regulations under this act as amended.
3.2 The South African Foodstuffs, Cosmetics and Disinfectants, 1972 (Act No. 54 of 1972) and regulations under this act, as amended.
3.3 SANS 458: 2005 Tolerances permitted for the accuracy of measurements of products (including pre packaged products) in terms of legal metrology legislation.
3.4 The Meat Safety Act, 2000 (No 40 of 2000).
3.5 The National Health Act, 2003, (Act No 61 of 2003).
3.6 The Occupational Health and Safety Act, 1993 (Act No 85 of 1993), as amended.
3.7 Quality Management Systems- Requirements SANS 9001:2000.
3.8 The Metal Box Double Seaming Manual October 1985 as amended.
3.9 Pouch Specification as per Armscor Spec 03926-100-026.
3.10 SANS 10330 Requirements for a Hazard Analysis Critical Control Point (HACCP) system. Latest edition.

4. REQUIREMENTS FOR THE "Ready to Eat" PRODUCTS

- 4.1 **Compulsory General Requirements.** Mutton Stew with Vegetables shall meet the relevant requirements of paragraph 1-12 of the compulsory specification for canned/pouched meat products as published in Government notice 791 of 9 July 2004, promulgated under the Standards Act, 1993(Act No 29 of 1993).
- 4.2 **Mass.** The average nett mass of any ten cans/pouches of the product taken at random shall be at least 215g.
The nett mass of any individual can/pouch shall not be less than 207g and not more than 231g.
- 4.3 **Fill.** Each can/pouch shall have a degree of fill that does not cause flipping or bulging of the can/pouch after sealing and processing. At the same time, the degree of under fill shall not give rise to objectionable appearance or discoloration.

- 4.4 **Composition.** Mutton Stew with Vegetables shall comply with the requirements of section 7.2 of in Government notice 791 of 9 July 2004, except that the protein value as obtained from meat shall be more than 7%.
- 4.5 **Flavour, Odour and Appearance.** The product shall have a flavour, odour, colour and appearance characteristic of its type and acceptance to the purchaser. Foreign flavours, odours, and off-flavours shall not be present.
- 4.6 **Bacterial Requirements.** The product shall meet the requirements of paragraph 9.2.7. of Government notice 791 of 9 July 2004, promulgated under the Standards Act, 1993 (Act No 29 of 1993).
- 4.7 **Packing.** The product shall be packed in laminated pouches, according to Pouch Specification as per Armscor Spec 03926-100-026 OR in internally lacquered cylindrical cans 62 mm in diameter and 73 mm in height, which meet the requirements of section 8 of Government notice R.791 of 9 July 2004, promulgated under the Standards Act, 1993 (Act No 29 of 1993), and have a nominal thickness of 220 microns for the body and 210 microns for the ends. The ends shall be 97X varnished.
- 4.8 **Labelling and Marking.** Each can/pouch shall have a label or printing bearing the title, which appears in paragraph 2.1 of this specification for identification of the contents. A code number specifically allocated by the processing factory for product supplied to this specification shall be indelibly marked on the can/pouch. The code shall be such that will identify the batch from which the can/pouch originates, and shall be disclosed to the Purchaser administering supplies to this specification. The product shall be labelled as **Halaal**.
- 4.9 The pouch shall contain legible markings with the following wording:
- The contents of this pouch may not be consumed if pierced or blown.**
INSTRUCTIONS FOR HEATING
Pouch may be heated in hot/ boiling water or may be emptied into a container and heated over a flame. The contents of this pouch may also be consumed cold.
DO NOT EXPOSE THE POUCH TO A NAKED FLAME.
- 4.10 **Special Dietary Requirements.** This product shall meet the requirements of the relevant religious authorities to be certified as **Halaal**.
5. **QUALITY ASSURANCE PROVISION.**
- 5.1 **Quality Management Systems.** The processing factory shall maintain a quality management system, which will assure that all products supplied to this specification are satisfactory in all respects. The quality management system shall be approved by the purchaser and shall ideally comply with the requirements set out in SANS ISO. 9001:2000, Quality Management

Systems- Requirements. Food safety shall be assured by preferably complying with HACCP.

- 5.1. **Premises and Plant.** The premises shall comply with all laid down State and local authority regulations with regard to hygiene and health standards. The premises shall be maintained in an acceptably hygienic condition to the satisfaction to the purchaser.
- 5.2. **Deliveries.** The relevant manufacturer certificate of compliance (from a suitable institution e.g. SABS/ CSIR) shall accompany all deliveries of products produced to this specification. This certificate shall be satisfactory to the client.
- 5.2. **Sealed Can Condition.** Cans shall comply with paragraph 9.4 of regulation R. 791 of 9 July 2004, promulgated under the Standards Act, 1993 (Act No 29 of 1993), shall be clean, free from any oily substance, rust, water marks, dents and any damage that may render the can suspect.
- Sealed Pouch Condition.** Sealed pouch shall comply with Armscor 03926-100-026 and shall be free from tears, pinpricks, oily substance, watermarks, shall not be blown, or any other defect that may render the pouch suspect.
- 5.2. **Coding.** Cans/Pouches shall be packed one date code to a container with the relevant production date on each outer container.
- 5.3. **Responsibility for Examinations.** The supplier shall be responsible for carrying out all such examinations, measurements and tests during or after manufacture and processing to ensure that all items are fully in accordance with the requirements of this specification. The Purchaser shall have the right to witness or verify any examinations, measurements and tests, which have been carried out.
- 5.4. **Methods of Tests.** The methods of tests shall be in accordance with section 10-12 of Government notice 791 of 9 July 2004, promulgated under the Standards Act, 1993 (Act No 29 of 1993), and all the requirements in terms of 3.2 and 3.9 of this specification. In the case of pouches Armscor 03926-100-026.
- 5.5. **Quality Audits.** The Purchaser shall have the right for itself as well as representatives of the SANDF the SABS and other professionally qualified persons to conduct inspections on the production process, the product and premises of the supplier at all reasonable times.

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SPECIFICATIONS FOR "Ready to Eat" PILCHARDS IN TOMATO SAUCE

1. SCOPE

- 1.1 This specification covers the supply of canned or pouched "ready-to-eat", meals which form part of the Patrol Ration Pack.

2. PRODUCT TYPE

- 2.1 Pilchards in Tomato Sauce

3. APPLICABLE DOCUMENTS. This product shall comply with all the requirements of the following documents.

- 3.1 The Standards Act, 1993 (No. 29 of 1993) and regulations under this act as amended.
- 3.2 The South African Foodstuffs, Cosmetics and Disinfectants, 1972 (Act No. 54 of 1972) and regulations under this act as amended.
- 3.3 SANS 458: 2005 Tolerances permitted for the accuracy of measurements of products (including pre packaged products) in terms of legal metrology legislation.
- 3.4 Compulsory Specification for: The manufacture, production, processing or treatment of canned fish, canned fish products, and canned marine molluscs as published in Government Notice R790 (Government Gazette 26530) of 9 July 2004, as amended, promulgated under the Standards Act, 1993 (Act No 29 of 1993).
- 3.5 The National Health Act, 2003, (Act No 61 of 2003).
- 3.6 The Occupational Health and Safety Act, 1993 (Act No 85 of 1993), as amended.
- 3.7 Quality Management Systems- Requirements SANS 9001:2000.
- 3.8 The Metal Box Double Seaming Manual October 1985 as amended..
- 3.9 Pouch Specification as per Armscor Spec 03926-100-026.
- 3.10 SANS 10330 Requirements for a Hazard Analysis Critical Control Point (HACCP) system. Latest edition.

4. REQUIREMENTS FOR THE "Ready to Eat" PRODUCTS

- 4.1 **Compulsory General Requirements.** Pilchards in Tomato Sauce shall meet the relevant requirements of paragraph 1-12 of the compulsory specification for canned fish products as published in government notice no. R790 (Government Gazette 26530) of 9 July 2004, as amended, promulgated under the Standards Act, 1993 (Act No 29 of 1993).
- 4.2 **Mass.** The average nett mass of any ten cans/pouches of the product taken at random shall be at least 215g.
The nett mass of any individual can/pouch shall not be less than 207g and not more than 231g.

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- 4.3 **Fill.** Each can/pouch shall have a degree of fill that does not cause flipping or bulging of the can/pouch after sealing and processing. At the same time, the degree of under fill shall not give rise to objectionable appearance or discoloration.
- 4.4 **Composition.** Pilchards in Tomato Sauce shall comply with the requirements of section 7.1 of compulsory specification for canned fish products as published in government notice no. R790 (Government Gazette 26530) of 9 July 2004, as amended, promulgated under the Standards Act, 1993 (Act No 29 of 1993).
- 4.5 **Flavour, Odour and Appearance.** The product shall have a flavour, odour, colour and appearance characteristic of its type and acceptance to the purchaser. Foreign flavours, odours, and off-flavours shall not be present.
- 4.6 **Bacterial Requirements.** The product shall meet the requirements of paragraph 8 of compulsory specification for canned fish products as published in government notice no. R790 (Government Gazette 26530) of 9 July 2004, as amended, promulgated under the Standards Act, 1993 (Act No 29 of 1993).
- 4.7 **Packing.** The product shall be packed in laminated pouches, according to Pouch Specification as per Armscor Spec 03926-100-026 OR in internally lacquered cylindrical cans 62 mm in diameter and 73 mm in height, which meet the requirements of section 9 compulsory specification for canned fish products as published in government notice no. R790 (Government Gazette 26530) of 9 July 2004, as amended, promulgated under the Standards Act, 1993 (Act No 29 of 1993) and have a nominal thickness of 220 microns for the body and 210 microns for the ends. The ends shall be 97X varnished.
- 4.8 **Labelling and Marking.** Each can/pouch shall have a label or printing bearing the title, which appears in paragraph 2.1 of this specification for identification of the contents. A code number specifically allocated by the processing factory for product supplied to this specification shall be indelibly marked on the can/pouch. The code shall be such that will identify the batch from which the can/pouch originates, and shall be disclosed to the Purchaser administering supplies to this specification. The product shall be labelled as **Halaal**.
- 4.9 The pouch shall contain legible markings with the following wording:

The contents of this pouch may not be consumed if pierced or blown.

INSTRUCTIONS FOR HEATING

Pouch may be heated in hot/ boiling water or may be emptied into a container and heated over a flame. The contents of this pouch may also be consumed cold.

DO NOT EXPOSE THE POUCH TO A NAKED FLAME.

- 4.10 **Special Dietary Requirements.** This product shall meet the requirements of the relevant religious authorities to be certified as **Halaal**.

5. **QUALITY ASSURANCE PROVISION.**

- 5.1 **Quality Management Systems.** The processing factory shall maintain a quality management system, which will assure that all products supplied to this specification are satisfactory in all respects. The quality management system shall be approved by the purchaser and shall ideally comply with the requirements set out in SANS ISO 9001:2000, Quality Management Systems- Requirements. Food safety shall be assured by preferably complying with HACCP.
- 5.2 **Premises and Plant.** The premises shall comply with all laid down State and local authority regulations with regard to hygiene and health standards. The premises shall be maintained in an acceptably hygienic condition to the satisfaction to the purchaser.
- 5.2 **Deliveries.** The relevant manufacturer certificate of compliance (from a suitable institution e.g. SABS/ CSIR) shall accompany all deliveries of products produced to this specification. This certificate shall be satisfactory to the client.
- 5.2.1 **Sealed Can Condition.** The cans shall comply with section 9 compulsory specification for canned fish products as published in government notice no. R790 (Government Gazette 26530) of 9 July 2004, as amended, promulgated under the Standards Act, 1993 (Act No 29 of 1993) and shall be clean, free from any oily substance, rust, water marks, dents and any damage that may render the can suspect.
- Sealed Pouch Condition.** Sealed pouch shall comply with Armscor 03926-100-026 and shall be free from tears, pinpricks, oily substance, watermarks, shall not be blown, or any other defect that may render the pouch suspect.
- 5.2.2 **Coding.** Cans/Pouches shall be packed one date code to a container with the relevant production date on each outer container.
- 5.3 **Responsibility for Examinations.** The supplier shall be responsible for carrying out all such examinations, measurements and tests during or after manufacture and processing to ensure that all items are fully in accordance with the requirements of this specification. The Purchaser shall have the right to witness or verify any examinations, measurements and tests, which have been carried out.
- 5.4 **Methods of Tests.** The methods of tests shall be in accordance with section 10-12 of compulsory specification for canned fish products as published in government notice no. R790 (Government Gazette 26530) of 9 July 2004, as amended, promulgated under the Standards Act, 1993 (Act No 29 of 1993) and all the requirements in terms of 3 of this specification.

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In the case of pouches Armscor 03926-100-026.

- 5 **Quality Audits.** The Purchaser shall have the right for itself as well as representatives of the SANDF and the SABS and other professionally qualified persons to conduct inspections on the production process, the product and premises of the supplier at all reasonable times.

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SPECIFICATIONS FOR "Ready to Eat" BAKED BEANS IN TOMATO SAUCE

1. SCOPE

- 1.1 This specification covers the supply of canned or pouched "ready-to-eat", meals which form part of the Patrol Ration Pack.

2. PRODUCT TYPE

- 2.1 Baked Beans in Tomato Sauce

3. APPLICABLE DOCUMENTS. This product shall comply with all the requirements of the following documents.

- 3.1 The Standards Act, 1993 (No. 29 of 1993) and regulations under this act as amended.
- 3.2 The South African Foodstuffs, Cosmetics and Disinfectants Act No. 54 of 1972 and regulations under this act as amended.
- 3.3 SANS 458: 2005 Tolerances permitted for the accuracy of measurements of products (including pre packaged products) in terms of legal metrology legislation.
- 3.4 The Agricultural Products Standards Act, Act 119 of 1990.
- 3.5 The Occupational Health and Safety Act, 1993 (Act No 85 of 1993), as amended.
- 3.6 The National Health Act, 2003, (Act No 61 of 2003).
- 3.7 Regulations Governing General Hygiene Requirements for Food Premises and the Transport of Food, Government Notice No. 918 of 30 July 1999, as corrected by Government Notice No R. 723 of 12 July 2002, promulgated to Section 35, read with The National Health Act, 2003, (Act No 61 of 2003).
- 3.8 Quality Management Systems- Requirements SANS 9001:2000.
- 3.9 The Metal Box Double Seaming Manual October 1985 as amended.
- 3.10 Pouch Specification as per Armscor Spec 03926-100-026.
- 3.11 SANS 10330 Requirements for a Hazard Analysis Critical Control Point (HACCP) system. Latest edition.

4. REQUIREMENTS FOR THE "Ready to Eat" Baked Beans in Tomato Sauce

- 4.1 **Mass.** The average nett mass of any ten cans/pouches of the product taken at random shall be at least 215g.
The nett mass of any individual can/pouch shall not be less than 207g and not more than 231g.
- 4.2 **Fill.** Each can/pouch shall have a degree of fill that does not cause flipping or bulging of the can/pouch after sealing and processing. At the same time, the degree of under fill shall not give rise to objectionable appearance or discoloration.

- 4.3 **Composition.** The product shall be prepared from White Beans, Tomatoes, Thickener, Sugar, Salt and Spices. The washed mass shall not be less than 58% of the declared net mass (d.n.m).
- 4.4 **Flavour, Odour and Appearance.** The product shall have a flavour, odour, colour and appearance characteristic of its type and acceptance to the purchaser. Foreign flavours, odours, and off-flavours shall not be present.
- 4.5 **Microbiological Requirements.** The product shall be commercially sterile.
- 4.6 **Packing and Processing Requirements.** The product shall be packed in laminated pouches, according to Pouch Specification as per Armscor Spec 03926-100-026 OR in internally lacquered cylindrical cans 62 mm in diameter and 73 mm in height, which meet the requirements of section 8 of Government notice R.791 of 9 July 2004, promulgated under the Standards Act, 1993 (Act No 29 of 1993), and have a nominal thickness of 220 microns for the body and 210 microns for the ends. The ends shall be 97X varnished. The processing shall comply to the requirements of section 9 of Government notice R.791 of 9 July 2004, promulgated under the Standards Act, 1993 (Act No 29 of 1993). During processing a $F_0 = 8$ should be reached, verified by heat penetration data measurements.
- 4.7 **Labelling and Marking.** Each can/pouch shall have a label or printing bearing the title, which appears in paragraph 2.1 of this specification for identification of the contents. A code number specifically allocated by the processing factory for product supplied to this specification shall be indelibly marked on the can/pouch. The code shall be such that will identify the batch from which the can/pouch originates, and shall be disclosed to the Purchased administering supplies to this specification. The product shall be labelled as **Halaal**.
- 4.8 The pouch shall contain legible markings with the following wording:
- The contents of this pouch may not be consumed if pierced or blown.**
INSTRUCTIONS FOR HEATING
Pouch may be heated in hot/ boiling water or may be emptied into a container and heated over a flame. The contents of this pouch may also be consumed cold.
DO NOT EXPOSE THE POUCH TO A NAKED FLAME.
- 4.9 **Special Dietary Requirements.** This product shall meet the requirements of the relevant religious authorities to be certified as **Halaal**. The product shall be **totally vegetarian**.
5. **QUALITY ASSURANCE PROVISION.**
- 5.1 **Quality Management Systems.** The processing factory shall maintain a quality management system, which will assure that all products supplied to this specification are satisfactory in all respects. The quality management

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system shall be approved by the purchaser and shall ideally comply with the requirements set out in SANS ISO 9001:2000, Quality Management Systems- Requirements. Food safety shall be assured by preferably complying with HACCP.

- 5.1.1 **Premises and Plant.** The premises shall comply with all laid down State and local authority regulations with regard to hygiene and health standards. The premises shall be maintained in an acceptably hygienic condition to the satisfaction to the purchaser.

- 5.2 **Deliveries.** The relevant manufacturer certificate of compliance (from a suitable institution e.g. SABS/ CSIR) shall accompany all deliveries of products produced to this specification. This certificate shall be satisfactory to the client.

- 5.2.1 **Sealed Can Condition.** Cans shall comply with paragraph 9.4 of Government notice R.791 of 9 July 2004, promulgated under the Standards Act, 1993 (Act No 29 of 1993), and shall be clean, free from any oily substance, rust, water marks, dents and any damage that may render the can suspect.

Sealed Pouch Condition. Sealed pouch shall comply with Armscor 03926-100-026 and shall be free from tears, pinpricks, oily substance, watermarks, shall not be blown, or any other defect that may render the pouch suspect.

- 5.2.2 **Coding.** Cans/Pouches shall be packed one date code to a container with the relevant production date on each outer container.

- 5.3 **Responsibility for Examinations.** The supplier shall be responsible for carrying out all such examinations, measurements and tests during or after manufacture and processing to ensure that all items are fully in accordance with the requirements of this specification. The Purchaser shall have the right to witness or verify any examinations, measurements and tests, which have been carried out.

- 5.4 **Methods of Tests.** The test methods shall be as specified in the applicable regulations of the South African Foodstuffs, Cosmetics and Disinfectants Act No. 54 of 1972, as amended. Tests, which are not covered by these regulations, shall be carried out in accordance with the methods prescribed by the A.O.A.C. (American Organisation of Agricultural Chemists) or the United States Pharmacopoeia or in accordance with ISO 4832, Microbiology; ISO 4833, Microbiology; and ISO 7954, Microbiology. In the case of pouches Armscor 03926-100-026.0

- 5.5 **Quality Audits.** The Purchaser shall have the right for itself as well as representatives of the SANDF, the SABS and other professionally qualified persons to conduct inspections on the production process, the product and premises of the supplier at all reasonable times.

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SPECIFICATIONS FOR "Ready to Eat" CURRIED LENTILS, VEGETABLES AND RICE

1. SCOPE

- 1.1 This specification covers the supply of canned or pouched "ready-to-eat", meals which form part of the Patrol Ration Pack.

2. PRODUCT TYPE

- 2.1 Curried Lentils, Vegetables and Rice

3. APPLICABLE DOCUMENTS. This product shall comply with all the requirements of the following documents.

- 3.1 The Standards Act, 1993 (No. 29 of 1993) and regulations under this act as amended.
- 3.2 The South African Foodstuffs, Cosmetics and Disinfectants Act No. 54 of 1972 and regulations under this act as amended.
- 3.3 SANS 458: 2005 Tolerances permitted for the accuracy of measurements of products (including pre packaged products) in terms of legal metrology legislation.
- 3.4 The Agricultural Products Standards Act, Act 119 of 1990.
- 3.5 The Occupational Health and Safety Act, 1993 (Act No 85 of 1993), as amended.
- 3.6 The National Health Act, 2003, (Act No 61 of 2003).
- 3.7 Regulations Governing General Hygiene Requirements for Food Premises and the Transport of Food, Government Notice No. 918 of 30 July 1999, as corrected by Government Notice No R. 723 of 12 July 2002, promulgated into Section 35, read with The National Health Act, 2003, (Act No 61 of 2003).
- 3.8 Quality Management Systems- Requirements SANS 9001:2000.
- 3.9 The Metal Box Double Seaming Manual October 1985 as amended.
- 3.10 Pouch Specification as per Armscor Spec 03926-100-026.
- 3.11 SANS 10330 Requirements for a Hazard Analysis Critical Control Point (HACCP) system. Latest edition.

4. REQUIREMENTS FOR THE "Ready to Eat" Curried Lentils, Vegetables and Rice

- 4.1 **Mass.** The average nett mass of any ten cans/pouches of the product taken at random shall be at least 215g.
The nett mass of any individual can/pouch shall not be less than 207g and not more than 231g.
- 4.2 **Fill.** Each can/pouch shall have a degree of fill that does not cause flipping or bulging of the can/pouch after sealing and processing. At the same time, the degree of under fill shall not give rise to objectionable appearance or discoloration.

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- 4.3 **Composition.** The product shall be prepared from Brown Lentils, Rice, Carrots, Potatoes, Tomatoes, Onions, Spices, and Salt. The washed mass shall not be less than 58% of the d.n.m (declared net mass). At least 25% of the d.n.m. shall be brown lentils.
- 4.4 **Flavour, Odour and Appearance.** The product shall have a flavour, odour, colour and appearance characteristic of its type and acceptance to the purchaser. Foreign flavours, odours, and off-flavours shall not be present.
- 4.5 **Microbiological Requirements.** The product shall be commercially sterile.
- 4.6 **Packing and Processing Requirements.** The product shall be packed in laminated pouches, according to Pouch Specification as per Armscor Spec 03926-100-026 OR in internally lacquered cylindrical cans 62 mm in diameter and 73 mm in height, which meet the requirements of section 8 of Government notice R.791 of 9 July 2004, promulgated under the Standards Act, 1993 (Act No 29 of 1993), and have a nominal thickness of 220 microns for the body and 210 microns for the ends. The ends shall be 97X varnished. The processing shall comply to the requirements of section 9 of Government notice R.791 of 9 July 2004, promulgated under the Standards Act, 1993 (Act No 29 of 1993), During processing a $F_0=8$ should be reached, verified by heat penetration data measurements.
- 4.7 **Labelling and Marking.** Each can/pouch shall have a label or printing bearing the title, which appears in paragraph 2.1 of this specification for identification of the contents. A code number specifically allocated by the processing factory for product supplied to this specification shall be indelibly marked on the can/pouch. The code shall be such that will identify the batch from which the can/pouch originates, and shall be disclosed to the Purchased administering supplies to this specification. The product shall be labelled as Halaal.
- 4.8 The pouch shall contain legible markings with the following wording:
- The contents of this pouch may not be consumed if pierced or blown.**
INSTRUCTIONS FOR HEATING
Pouch may be heated in hot/ boiling water or may be emptied into a container and heated over a flame. The contents of this pouch may also be consumed cold.
DO NOT EXPOSE THE POUCH TO A NAKED FLAME.
- 4.9 **Special Dietary Requirements.** This product shall meet the requirements of the relevant religious authorities to be certified as Halaal. The product shall be totally vegetarian.
5. **QUALITY ASSURANCE PROVISION.**
- 5.1 **Quality Management Systems.** The processing factory shall maintain a quality management system, which will assure that all products supplied to

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this specification are satisfactory in all respects. The quality management system shall be approved by the purchaser and shall ideally comply with the requirements set out in SANS ISO 9001:2000, Quality Management Systems- Requirements. Food safety shall be assured by preferably complying with HACCP.

5.1.1 Premises and Plant. The premises shall comply with all laid down State and local authority regulations with regard to hygiene and health standards. The premises shall be maintained in an acceptably hygienic condition to the satisfaction to the purchaser.

5.2 Deliveries. The relevant manufacturer certificate of compliance (from a suitable institution e.g. SABS/ CSIR) shall accompany all deliveries of products produced to this specification. This certificate shall be satisfactory to the client.

5.2.1 Sealed Can Condition. Cans shall comply with paragraph 9.4 of Government notice R.791 of 9 July 2004, promulgated under the Standards Act, 1993 (Act No 29 of 1993), and shall be clean, free from any oily substance, rust, water marks, dents and any damage that may render the can suspect.

Sealed Pouch Condition. Sealed pouch shall comply with Armscor 03926-100-026 and shall be free from tears, pinpricks, oily substance, watermarks, shall not be blown, or any other defect that may render the pouch suspect.

5.2.2 Coding. Cans/Pouches shall be packed one date code to a container with the relevant production date on each outer container.

5.3 Responsibility for Examinations. The supplier shall be responsible for carrying out all such examinations, measurements and tests during or after manufacture and processing to ensure that all items are fully in accordance with the requirements of this specification. The Purchaser shall have the right to witness or verify any examinations, measurements and tests, which have been carried out.

5.4 Methods of Tests. The test methods shall be as specified in the applicable regulations of the South African Foodstuffs, Cosmetics and Disinfectants Act No. 54 of 1972, as amended. Tests, which are not covered by these regulations, shall be carried out in accordance with the methods prescribed by the A.O.A.C. (American Organisation of Agricultural Chemists) or the United States Pharmacopoeia or in accordance with ISO 4832, Microbiology; ISO 4833, Microbiology; and ISO 7954, Microbiology. In the case of pouches Armscor 03926-100-026.0

5.5 Quality Audits. The Purchaser shall have the right for itself as well as representatives of the SANDF, the SABS and other professionally qualified persons to conduct inspections on the production process, the product and premises of the supplier at all reasonable times.

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SPECIFICATIONS FOR "Ready to Eat" STIFF MAIZE PORRIDGE

1. SCOPE

- 1.1 This specification covers the supply of canned or pouched "ready-to-eat", meals which form part of the Patrol Ration Pack.

2. PRODUCT TYPE

- 2.1 Cooked Stiff Maize Porridge

3. APPLICABLE DOCUMENTS. This product shall comply with all the requirements of the following documents.

- 3.1 The Standards Act, 1993 (No. 29 of 1993) and regulations under this act as amended.
- 3.2 The South African Foodstuffs, Cosmetics and Disinfectants Act No. 54 of 1972 and regulations under this act as amended.
- 3.3 SANS 458: 2005 Tolerances permitted for the accuracy of measurements of products (including pre packaged products) in terms of legal metrology legislation.
- 3.4 The Agricultural Products Standards Act, Act 119 of 1990.
- 3.5 The Occupational Health and Safety Act, 1993 (Act No 85 of 1993), as amended.
- 3.6 The National Health Act, 2003 (Act No. 61 of 2003).
- 3.7 Regulations Governing General Hygiene Requirements for Food Premises and the Transport of Food, Government Notice No. 918 of 30 July 1999, as corrected by Government Notice No R. 723 of 12 July 2002, promulgated to Section 35, read with The National Health Act, 2003, (Act No 61 of 2003).
- 3.8 Quality Management Systems- Requirements SANS 9001:2000.
- 3.9 The Metal Box Double Seaming Manual October 1985 as amended.
- 3.10 Pouch Specification as per Armscor Spec 03926-100-026.
- 3.11 SANS 10330 Requirements for a Hazard Analysis Critical Control Point (HACCP) system. Latest edition.

4. REQUIREMENTS FOR THE "Ready to Eat" Stiff Maize Porridge

- 4.1 **Mass.** The average nett mass of any ten cans/pouches of the product taken at random shall be at least 215g.
The net mass of any individual can/pouch shall not be less than 207g and not more than 231g.
- 4.2 **Fill.** Each can/pouch shall have a degree of fill that does not cause flipping or bulging of the can/pouch after sealing and processing. At the same time, the degree of under fill shall not give rise to objectionable appearance or discoloration.

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- 4.3 **Composition.** The product shall be prepared from ground, Special Maize meal, water that complies with the requirements of SABS 241 and salt.
- 4.4 **Flavour, Odour and Appearance.** The product shall have a flavour, odour, colour and appearance characteristic of its type and acceptance to the purchaser. Foreign flavours, odours, and off-flavours shall not be present.
- 4.5 **Microbiological Requirements.** The product shall comply with the following requirements:

Total Plate Count	Less than 25 000/g
Total Coliforms	Less than 60/g
Yeasts and Moulds	Less than 800/g

- 4.6 **Packing and Processing Requirements.** The product shall be packed in laminated pouches, according to Pouch Specification as per Armscor Spec 03926-100-026 OR in internally lacquered cylindrical cans 62 mm in diameter and 73 mm in height, which meet the requirements of section 8 of Government notice R.791 of 9 July 2004, promulgated under the Standards Act, 1993 (Act No 29 of 1993), and have a nominal thickness of 220 microns for the body and 210 microns for the ends. The ends shall be 97X varnished. The processing shall comply to the requirements of section 9 of Government notice R.791 of 9 July 2004, promulgated under the Standards Act, 1993 (Act No 29 of 1993). During processing a $F_0 = 8$ should be reached, verified by heat penetration data measurements.
- 4.7 **Labelling and Marking.** Each can/pouch shall have a label or printing bearing the title, which appears in paragraph 2.1 of this specification for identification of the contents. A code number specifically allocated by the processing factory for product supplied to this specification shall be indelibly marked on the can/pouch. The code shall be such that will identify the batch from which the can/pouch originates, and shall be disclosed to the Purchased administering supplies to this specification. The product shall be labelled as Halaal.

- 4.8 The pouch shall contain legible markings with the following wording:

The contents of this pouch may not be consumed if pierced or blown.

INSTRUCTIONS FOR HEATING

Pouch may be heated in hot/ boiling water or may be emptied into a container and heated over a flame. The contents of this pouch may also be consumed cold.

DO NOT EXPOSE THE POUCH TO A NAKED FLAME.

- 4.9 **Special Dietary Requirements.** This product shall meet the requirements of the relevant religious authorities to be certified as Halaal.

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5. QUALITY ASSURANCE PROVISION.

5.1 Quality Management Systems. The processing factory shall maintain a quality management system, which will assure that all products supplied to this specification are satisfactory in all respects. The quality management system shall be approved by the purchaser and shall ideally comply with the requirements set out in SANS ISO 9001:2000, Quality Management Systems- Requirements. Food safety shall be assured by preferably complying with HACCP.

5.1.1 Premises and Plant. The premises shall comply with all laid down State and local authority regulations with regard to hygiene and health standards. The premises shall be maintained in an acceptably hygienic condition to the satisfaction to the purchaser.

5.2 Deliveries. The relevant manufacturer certificate of compliance (from a suitable institution e.g. SABS/ CSIR) shall accompany all deliveries of products produced to this specification. This certificate shall be satisfactory to the client.

5.2.1 Sealed Can Condition. Cans shall comply with paragraph 9.4 of Government notice R.791 of 9 July 2004, promulgated under the Standards Act, 1993 (Act No 29 of 1993), and shall be clean, free from any oily substance, rust, water marks, dents and any damage that may render the can suspect.

Sealed Pouch Condition. Sealed pouch shall comply with Armscor 03926-100-026 and shall be free from tears, pinpricks, oily substance, watermarks, shall not be blown, or any other defect that may render the pouch suspect.

5.2.2 Coding. Cans/Pouches shall be packed one date code to a container with the relevant production date on each outer container.

5.3 Responsibility for Examinations. The supplier shall be responsible for carrying out all such examinations, measurements and tests during or after manufacture and processing to ensure that all items are fully in accordance with the requirements of this specification. The Purchaser shall have the right to witness or verify any examinations, measurements and tests, which have been carried out.

5.4 Methods of Tests. The methods of tests shall be in accordance with ISO 4832, Microbiology; ISO 4833, Microbiology; and ISO 7954, Microbiology. In the case of pouches Armscor 03926-100-026.0

5.5 Quality Audits. The Purchaser shall have the right for itself as well as representatives of the SANDF, the SABS and other professionally qualified persons to conduct inspections on the production process, the product and premises of the supplier at all reasonable times.

SPECIFICATIONS FOR INSTANT SOUP POWDER**1. SCOPE**

- 1.1 This specification covers the supply of instant soup powder, which forms part of the Patrol Ration Pack.

2. PRODUCT TYPE

- 2.1 Instant soup powder consisting of the following varieties:

Cream of Mushroom
Golden Vegetable
Chicken Broth
Oxtail
Tomato

3. **APPLICABLE DOCUMENTS.** This product shall comply with all the requirements of the following documents.

- 3.1 The Standards Act, 1993 (No. 29 of 1993) and regulations under this act as amended.
3.2 The South African Foodstuffs, Cosmetics and Disinfectants Act, 1972 (No. 54 of 1972) and regulations under this act as amended.
3.3 SANS 458: 2005 Tolerances permitted for the accuracy of measurements of products (including pre-packaged products) in terms of legal metrology legislation.
3.4 The National Health Act, 2003 (Act No. 61 of 2003).
3.5 The Occupational Health and Safety Act, 1993 (Act No 85 of 1993), as amended.
3.6 Quality Management Systems- Requirements SANS 9001:2000.
3.7 SANS 10330 Requirements for a Hazard Analysis Critical Control Point (HACCP) system. Latest edition.

4. REQUIREMENTS FOR THE PRODUCT

- 4.1 **Compulsory General Requirements.** The instant soup powder shall comply with all the applicable requirements in terms of the Foodstuffs, Cosmetics and Disinfectants Act No 54 of 1972 and the Trade Metrology Act No. 77 of 1973.
- 4.2 **Mass.** The average nett mass of any ten sachets of the product taken at random shall not be less than 18g.
The nett mass of any single sachet taken at random shall not be less than 16g and not more than 23g.

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- 5.4 Each sachet shall have legibly printed on it the name of the soup powder as listed in par 2 in English together with mixing instructions. The wording will include the following:

DISSOLVE IN 190 ML BOILING WATER

The marking shall indicate either the word **Halaal** or a symbol to the effect.

- 5.5 **Special Dietary Requirements.** This product shall meet the requirements of the relevant religious authorities to be certified as **Halaal**.

6. **QUALITY ASSURANCE PROVISION.**

- 6.1 **Quality Management Systems.** The processing factory shall maintain a quality management system, which will assure that all products supplied to this specification are satisfactory in all respects. The quality management system shall be approved by the purchaser and shall ideally comply with the requirements set out in SANS ISO 9001:2000, Quality Management Systems- Requirements. Food safety shall be assured by preferably complying with HACCP.
- 6.2 **Premises and Plant.** The premises shall comply with all laid down State and local authority regulations with regard to hygiene and health standards. The premises shall be maintained in an acceptable hygienic condition to the satisfaction of the purchaser.
- 6.3 **Deliveries.** The relevant manufacturer certificate of compliance (from a suitable institution e.g. SABS/ CSIR) shall accompany all deliveries of products produced to this specification. This certificate shall be satisfactory to the client.
- 6.4 **Responsibility for Examination.** The supplier shall be responsible for carrying out all such examinations, measurements and tests during or after manufacture or processing to ensure that all items are fully in accordance of this specification. The purchaser shall have the right to witness or verify any examinations, measurements and tests, which have been carried out.
- 6.5 **Methods of Tests.** The test methods shall be as specified in the applicable regulations of the South African Foodstuffs, Cosmetics and Disinfectants Act No. 54 of 1972, as amended. Tests, which are not covered by these regulations, shall be carried out in accordance with the methods prescribed by the A.O.A.C. (American Organisation of Agricultural Chemists) or the United States Pharmacopoeia.
- 6.6 **Quality Audits.** The Purchaser shall have the right for itself as well as representatives of the SANDF, the SABS and other professionally qualified persons to conduct inspections on the production process, the product and premises of the supplier at all reasonable times.

SPECIFICATIONS FOR ISOTONIC SPORTS DRINK**1. SCOPE**

- 1.1 This specification covers an isotonic sports drink, which forms part of the patrol ration pack.

2. FLAVOURS to be supplied

Orange
Raspberry
Grape
Lemon/Lime
Peach/ Apricot
Pineapple

3. APPLICABLE DOCUMENTS. This product shall comply with all the requirements of the following documents.

- 3.1 The Standards Act, 1993 (No. 29 of 1993) and regulations under this act as amended.
3.2 The South African Foodstuffs, Cosmetics and Disinfectants Act, 1972 (No. 54 of 1972) and regulations under this act as amended.
3.3 SANS 458:2005 Tolerances permitted for the accuracy of measurements of products (including pre packaged products) in terms of legal legislation.
3.4 The National Health Act, 2003 (Act No. 61 of 2003).
3.5 The Occupational Health and Safety Act, 1993 (Act No 85 of 1993), as amended.
3.6 Quality Management Systems- Requirements SANS 9001:2000.
3.7 SANS 10330 Requirements for a Hazard Analysis Critical Control Point (HACCP) system. Latest edition.

4. REQUIREMENTS FOR THE PRODUCTS

- 4.1 **Compulsory General Requirements.** The thirst quench shall comply with all the applicable requirements in terms of the Foodstuffs, Cosmetics and Disinfectants Act No 54 of 1972 and the Trade Metrology Act No. 77 of 1973.

- 4.2 **Type and Quality of Ingredients.** The isotonic beverage powder (all flavours) shall contain only the following ingredients in descending order of mass:

Partially hydrolysed cornstarch, Citric Acid, Sodium Chloride, Magnesium Oxide, Potassium Citrate, Ascorbic Acid. Flavours, Colours and Artificial Sweeteners (such as sodium cyclamate/ saccharine/ aspartame) to be added according to specific formulation. **No preservatives may be used.**

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- 4.3 **Mass.** The average nett mass of any ten sachets of the product taken at random shall not be less than 25 g.

The nett mass of any single sachet taken at random shall not be less than 24 g and not more than 26 g.

- 4.4 **Nutritional Requirements.** At the time of packing the nutrient value per 250 ml reconstituted serving of isotonic beverage shall comply with at least the following:

Energy value not less than 380 kJ.

Vitamin C: 20 mg min

Carbohydrates: 23 g min

Sodium: 34 mg min

Magnesium: 15 mg min

Potassium: 8 mg min

- 4.5 **Osmolality.** The reconstituted content of the isotonic carbohydrate beverage should have an Osmolality in the range of 290 – 310 mmol/kg.

- 4.6 **Physical Properties.** The powder shall readily dissolve in 250 ml of cold water and shall have a colour typical of the fruit corresponding to the particular flavour.

- 4.6.1 The powder shall readily dissolve in 250 ml of cold water and shall have a colour typical of the fruit corresponding to the particular flavour.

- 4.6.2 At the time of packaging the moisture content shall not exceed 2%.

- 4.7 **Microbiological Requirements.** The Microbiological count shall be as follows:

Total count/g 10 000/g max

Yeast and Mould 100/g max

E. Coli Negative

Salmonella Negative

- 4.8 **Flavour and Shelf Life.** The flavour of the beverage shall be approved by the Purchaser and shall not deteriorate significantly when stored unopened for a period of 9 (nine) months.

5. **PACKAGING AND MARKING.**

- 5.1 The thirst quencher shall be packed in laminated foil sachet of such size as to ensure compatibility with the packing layout and tray size of the pack.

- 5.2 The construction of the material used for the sachet shall be as follows:

PAPER	40g/m ²
FOIL	21g/m ²
SURLYN	30g/m ²
PRINT	2g/m ²
TOTAL	93g/m ²

- 5.3 The seals of the sachets shall be **100% effective**.
- 5.4 Each sachet will have legibly printed on it the name of the Isotonic Sports Drink as listed in par 2 in **English** together with mixing instructions. The wording will include the following:

EMPTY CONTENTS INTO POLY BAG ADD 250 ML COLD WATER AND SHAKE TO MIX

6. **QUALITY ASSUANCE PROVISIONS**

- 6.1 **Quality Management Systems.** The processing factory shall maintain a quality management system, which will assure that all products supplied to this specification are satisfactory in all respects. The quality management system shall be approved by the purchaser and shall ideally comply with the requirements set out in SANS ISO 9001:2000, Quality Management Systems- Requirements. Food safety shall be assured by preferably complying with HACCP.
- 6.2 **Premises and Plant.** The premises shall comply with all laid down State and local authority regulations with regard to hygiene and health standards. The premises shall be maintained in an acceptable hygienic condition to the satisfaction of the purchaser.
- 6.3 **Deliveries.** The relevant manufacturer certificate of compliance (from a suitable institution e.g. SABS/ CSIR) shall accompany all deliveries of products produced to this specification. This certificate shall be satisfactory to the client.
- 6.4 **Responsibility for Examination.** The supplier shall be responsible for carrying out all such examinations, measurements and tests during or after manufacture or processing to ensure that all items are fully in accordance of this specification. The purchaser shall have the right to witness or verify any examinations, measurements and tests, which have been carried out.
- 6.5 **Methods of Tests.** The test methods shall be as specified in the applicable regulations of the South African Foodstuffs, Cosmetics and Disinfectants Act No. 54 of 1972, as amended. Tests, which are not covered by these regulations, shall be carried out in accordance with the methods prescribed by the A.O.A.C. (American Organisation of Agricultural Chemists) or the United States Pharmacopoeia.

- 6.6 **Quality Audits.** The Purchaser shall have the right for itself as well as representatives of the SANDF, the SABS and other professionally qualified persons to conduct inspections on the production process, the product and premises of the supplier at all reasonable times.

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At the time of packing the nutrient values shall be the following:

PER 100 g DRY POWDER	
Energy	1650- 1800 KJ
Protein	14-16.0 g
PDCAAS Value	0.82
Fat	15% min
Of which: Saturates	Less than 4 g
Trans-Fatty	0 g
Acids	0.00 mg
Cholesterol	
Carbohydrate	60 % min (no lactose)
	Sugar: Max: 30g
Moisture	6% Max
Dietary Fibre	606 g
Insoluble	4.5% min
Soluble	2 % min
Vitamin A	800.00 µg RE
Vitamin D	4.00 µg
Vitamin E	8.00 mg
Vitamin C	48.00 mg
Thiamine (B1)	1.12 mg
Riboflavin (B2)	1.28 mg
Niacin (B3)	14.40 mg
Pyridoxine (B6)	1.6 mg
Folic Acid	160.0 µg
Vitamin B 12	0.80 µg
Biotin	80.00 µg
Pantothenic Acid	4.80 mg
Sodium	312.00 mg
Potassium	687.00 mg
Calcium	640.00 mg
Phosphorus	640.00 mg
Magnesium	240.00 mg
Iron	11.20 mg
Zinc	12.00 mg
Copper	0.80 mg
Chromium	470.00 µg
Manganese	1.04 mg

* For Retinol, µ- tocopherol and cholecalciferol, refer to conversion factors as per RDA information in South African Foodstuffs, Cosmetics and Disinfectants Act No. 54 of 1972, amendments included.

Note: Where applicable, the vitamin and mineral addition to the product should be sufficient for one package to supply not less than 30% of the recommended daily allowance specified in the latest edition of the regulations governing the Labelling and Advertising of Foodstuffs, promulgated under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (act No 54 of 1972).

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- 4.4 **Energy Value.** The energy value for each sachet shall not be less than 670kJ.
- 4.5 **Physical Properties.** The powder shall readily dissolve in 250 ml of cold water and shall have a colour typical of the particular flavour and the moisture content at the time of packing shall not exceed 6 %.
- 4.6 **Microbiological Requirements.** The microbiological counts shall be as follows:

Total Count	30 000/g max
Yeast and Moulds	100/g max
E. Coli	Negative
Pseudomonas aeruginosa	Negative
Staph. Aureus	Negative
Salmonella	Negative
Shigella	Negative
Clostridium Perfringens	Negative
B. Haemolytic Streptococci	Negative

- 4.7 **Flavour and Shelf Life.** The product shall have organoleptic properties that are acceptable to the Purchaser. The flavour of each variety shall be approved by the Purchaser and shall not deteriorate significantly when stored unopened for a period of 9 (nine) months.

5. **PACKAGING AND MARKING**

- 5.1 The nutritional drink shall be packed in a laminated sachet of such size as to ensure compatibility with the packing layout and the tray size of the pack.
- 5.2 The construction of the material used for the sachet shall be as follows:

PAPER	40g/m ²
FOIL	21g/m ²
SURLYN	30g/m ²
PRINT	2g/m ²
TOTAL	93g/m ²

- 5.3 The seals of the sachet shall be 100% effective.
- 5.4 Each sachet shall have legibly printed the name of the product and flavour as listed in paragraphs 2 in English in characters not less than 4 mm high. Immediately below shall appear the following statement and instructions:

**CONTAINS NO MILK PRODUCTS
EMPTY CONTENTS INTO POLY BAG AND
ADD 250 ML COLD WATER AND SHAKE TO MIX**

- 5.5 The data code in the form of the month and the year shall appear on each sachet.

6. **QUALITY ASSURANCE PROVISIONS**

- 6.1 **Quality Management System.** The processing factory shall maintain a quality management system, which will assure that all products supplied to this specification are satisfactory in all respects. The quality management system shall be approved by the purchaser and shall ideally comply with the requirements set out in SANS ISO 9001:2000, Quality Management Systems- Requirements. Food safety shall be assured by preferably complying with HACCP.
- 6.2 **Premises and Plant.** The premises shall comply with all laid down State and local authority regulations with regard to hygiene and health standards. The premises shall be maintained in an acceptable hygienic condition to the satisfaction of the Purchaser.
- 6.3 **Deliveries.** The relevant manufacturer certificate of compliance (from a suitable institution e.g. SABS/ CSIR) shall accompany all deliveries of products produced to this specification. This certificate shall be satisfactory to the client.
- 6.4 **Responsibility for Examination.** The supplier shall be responsible for carrying out all such examination, measurements and tests during or after manufacture or processing to ensure that all items are fully in accordance with the requirements of this specification. The Purchaser shall have the right to witness or verify any examinations, measurements and tests that have been carried out.
- 6.5 **Methods of Test.** The test methods shall be as specified in the applicable regulations of the South African Foodstuffs, Cosmetics and Disinfectants Act No. 54 of 1972, as amended. Tests, which are not covered by these regulations, shall be carried out in accordance with the methods prescribed by the A.O.A.C. (American Organisation of Agricultural Chemists) or the United States Pharmacopoeia.
- 6.6 **Quality Audits.** The Purchaser shall have the right for itself as well as representatives of the SANDF, SABS and other professionally qualified persons to conduct inspections on the production process, the product and the premises of the supplier at all reasonable times.

SPECIFICATIONS FOR JAM**1. SCOPE**

- 1.1 This specification covers the supply of jam which forms part of the individual Patrol Ration Packs.

2. VARIETY. The following varieties shall be supplied:

Smooth Apricot
Mixed Fruit

3. APPLICABLE DOCUMENTS. This product shall comply with all the requirements of the following documents.

- 3.1 The Standards Act, 1993 (No. 29 of 1993) and regulations under this act as amended.
3.2 The South African Foodstuffs, Cosmetics and Disinfectants Act, 1972 (No. 54 of 1972) and regulations under this act as amended.
3.3 SANS 458: 2005 Tolerances permitted for the accuracy of measurements of products (including pre packaged products) in terms of legal metrology legislation.
3.4 The National Health Act, 2003, (Act No 61 of 2003).
3.5 The Occupational Health and Safety Act, 1993 (Act No 85 of 1993), as amended.
3.6 Quality Management Systems- Requirements SANS 9001:2000.
3.7 SANS 10330 Requirements for a Hazard Analysis Critical Control Point (HACCP) system. Latest edition.

4. REQUIREMENTS FOR THE PRODUCT

- 4.1 **Compulsory General Requirements.** The jam shall comply with all the applicable requirements in terms of the South African Foodstuffs, Cosmetics and Disinfectants Act No. 54 of 1972 and the Trade Metrology Act No. 77 of 1973. The marking shall however be in accordance with paragraph 5 of this specification.

- 4.2 **Packing and Marking.** The jam shall be in a sachet of approximately 60 mm x 60 mm.

The material shall have the following construction, or any other packaging to the client's satisfaction:

MXXT Cello	36g/m ²
Opaque White Surlyn	36g/m ²

The flavour of the jam is to be clearly marked on the packing.

- 4.3 **Seals.** The sachet shall be sealed to be 100% effective.

- 4.4 **Mass.** Each sachet shall contain not less than 14g and not more than 16g of jam. The average mass of jam in any 10 sachets taken at random shall be at least 15g.
- 4.5 **Grade.** The jam shall be of a 1st grade quality, acceptable to the purchaser.
- 4.6 **Approval.** The construction of the package and flavour shall be approved by the purchaser at the beginning of each contract and shall be maintained by the processing factory throughout the contract to the satisfaction of the purchaser.
- 4.7 **Shelf Life.** The product shall not deteriorate significantly when stored unopened for a period of 9 (nine) months.

5. QUALITY ASSURANCE PROVISIONS

- 5.1. **Quality Management Systems.** The processing factory shall maintain a quality management system, which will assure that all products supplied to this specification are satisfactory in all respects. The quality management system shall be approved by the purchaser and shall ideally comply with the requirements set out in SANS ISO 9001:2000, Quality Management Systems- Requirements. Food safety shall be assured by preferably complying with HACCP.
- 5.2 **Deliveries.** The relevant manufacturer certificate of compliance (from a suitable institution e.g. SABS/ CSIR) shall accompany all deliveries of products produced to this specification. This certificate shall be satisfactory to the client.
- 5.3. **Responsibility for Examinations and Inspections.** The supplier shall be responsible for carrying out all such examinations, measurements and tests during or after manufacture and processing to ensure that all items are fully in accordance with the requirements of this specification. The Purchaser shall have the right to witness or verify any examinations, measurements and tests, which have been carried out.
- 5.4. **Methods of Tests.** The test methods shall be as specified in the applicable regulations of the South African Foodstuffs, Cosmetics and Disinfectants Act No. 54 of 1972, as amended. Tests, which are not covered by these regulations, shall be carried out in accordance with the methods prescribed by the A.O.A.C. (American Organisation of Agricultural Chemists) or the United States Pharmacopoeia.
- 5.5. **Quality Audits.** The Purchaser shall have the right for itself as well as representatives of the SANDF, the SABS and other professionally qualified persons to conduct inspections on the production process, the product and premises of the supplier at all reasonable times.

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SPECIFICATIONS FOR SAUCES

1. SCOPE

- 1.1 This specification covers the supply of sauces which form part of the patrol ration pack.

2. VARIETIES. The following varieties shall be supplied:

Chutney
Worcestershire Sauce
Tomato Sauce
Mustard

3. APPLICABLE DOCUMENTS. This product shall comply with all the requirements of the following documents.

- 3.1 The Standards Act, 1993 (No. 29 of 1993) and regulations under this act as amended.
3.2 The South African Foodstuffs, Cosmetics and Disinfectants Act, 1972 (No. 54 of 1972) and regulations under this act as amended.
3.3 SANS 458:2005 Tolerances permitted for the accuracy of measurements of products (including pre packaged products) in terms of legal metrology legislation..
3.4 The National Health Act, 2003 (Act No. 61 of 2003).
3.5 The Occupational Health and Safety Act, 1993 (Act No 85 of 1993), as amended.
3.6 Quality Management Systems- Requirements SANS 9001:2000.
3.7 SANS 10330 Requirements for a Hazard Analysis Critical Control Point (HACCP) system. Latest edition.

4. REQUIREMENTS FOR THE PRODUCTS

- 4.1 Compulsory General Requirements. The sauces shall comply with all the applicable requirements in terms of the Foodstuffs, Cosmetics and Disinfectants Act No 54 of 1972 and the Trade Metrology Act No. 77 of 1973.

- 4.2 **Packing and Marking.** The material used for the sachet shall be of the following construction

Cellophane	36 g/m ²
White Opaque Surlyn	30 g/m ²

Each sachet shall have printed on one side the name of the product, appearing in paragraph 2 of the specification, in **English**.

- 4.3 The seal of the sachet shall be **100% effective**.

- 4.4 **Size.** The sachets shall be approximately 88 mm x 24 mm.

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4.5 **Chutney**

4.5.1 Mass. The average nett mass of any ten sachets taken at random shall not be less than 9g.

4.5.2 pH The pH of the chutney shall be between 3.1 and 3.3.

4.5.3 Brix. The brix shall be between 32° and 35°.

4.6 **Worcestershire Sauce**

4.6.1 Volume. The average volume in any ten sachets taken at random shall be at least 6 ml.

4.6.2 pH. The pH shall be between 3.3 - 3.5.

4.6.3 Brix. The brix shall not be less than 16°.

4.7 **Tomato Sauce**

4.7.1 Mass. The average nett mass of any 10 sachets taken at random shall be at least 9g.

4.7.2 Brix. The brix shall not be less than 22°.

4.7.3 Tomato Solids. Tomato solids shall not be less than 18 %.

4.8 **Mustard**

4.8.1 Mass. The average nett mass of any 10 sachets taken at random shall be at least 8g.

4.8.2 Brix. The brix shall not be less than 23°.

4.8.3 pH. The pH shall be lower than 3.5.

5. **QUALITY ASSURANCE PROVISION.**

5.1 **Quality Management Systems.** The processing factory shall maintain a quality management system, which will assure that all products supplied to this specification are satisfactory in all respects. The quality management system shall be approved by the purchaser and shall ideally comply with the requirements set out in SANS ISO 9001:2000, Quality Management Systems- Requirements. Food safety shall be assured by preferably complying with HACCP.

5.2 **Premises and Plant.** The premises shall comply with all laid down State and local authority regulations with regard to hygiene and health standards.

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The premises shall be maintained in an acceptable hygienic condition to the satisfaction of the purchaser.

5.3 **Deliveries.** The relevant manufacturer certificate of compliance (from a suitable institution e.g. SABS/ CSIR) shall accompany all deliveries of products produced to this specification. This certificate shall be satisfactory to the client.

5.4 **Responsibility for Examination.** The supplier shall be responsible for carrying out all such examinations, measurements and tests during or after manufacture or processing to ensure that all items are fully in accordance of this specification. The purchaser shall have the right to witness or verify any examinations, measurements and tests that have been carried out.

Methods of Tests. The test methods shall be as specified in the applicable regulations of the South African Foodstuffs, Cosmetics and Disinfectants Act No. 54 of 1972, as amended. Tests, which are not covered by these regulations, shall be carried out in accordance with the methods prescribed by the A.O.A.C. (American Organisation of Agricultural Chemists) or the United States Pharmacopoeia.

5.5 **Quality Audits.** The Purchaser shall have the right for itself as well as representatives of the SANDF, the SABS and other professionally qualified persons to conduct inspections on the production process, the product and premises of the supplier at all reasonable times.

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SPECIFICATIONS FOR HIGH ENERGY INSTANT PORRIDGE

1. SCOPE

- 1.1 This specification covers instant porridge which forms part of the patrol ration pack.

2. FLAVOURS

The instant porridge shall be supplied in the following flavours:

Regular
Chocolate
Banana
Whole wheat

3. APPLICABLE DOCUMENTS.

This product shall comply with all the requirements of the following documents.

- 3.1 The Standards Act, 1993 (No. 29 of 1993) and regulations under this act as amended.
- 3.2 The South African Foodstuffs, Cosmetics and Disinfectants Act, 1972 (No. 54 of 1972) and regulations under this act as amended.
- 3.3 SANS 458:2005 Tolerances permitted for accuracy of measurements of products (including pre packaged products) in terms of legal metrology legislation.
- 3.4 The National Health Act, 2003 (Act No. 61 of 2003).
- 3.5 The Occupational Health and Safety Act, 1993 (Act No 85 of 1993), as amended.
- 3.6 Quality Management Systems- Requirements SANS 9001:2000.
- 3.7 SANS 10330 Requirements for a Hazard Analysis Critical Control Point (HACCP) system. Latest edition.

4. REQUIREMENTS FOR THE PRODUCTS

- 4.1 **Compulsory General Requirements.** The porridge shall comply with all the applicable requirements in terms of the Foodstuffs, Cosmetics and Disinfectants Act No 54 of 1972 and the Trade Metrology Act No. 77 of 1973.

- 4.2 **Mass.** The average net mass of any ten sachets taken at random shall not be less than 80g.

The net mass of any single sachet taken at random shall not be less than 78g and not more than 84g.

- 4.3 **Nutritional Requirements.** The product shall be a pre-cooked cereal suitable for reconstitution with hot or cold water or milk and will contain maize or wheat, full fat soya flour and any other suitable ingredients.

At least 33 % of the protein content of the product shall be derived from soya.

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At the time of packing the nutrient values shall be the following:

PER 100 g

Protein	15.0 g min
PDCAAS Value	70 % min
Fat	6.5 -8.5 %
Saturated Fat	1.8 % maximum
Polyunsaturated Fat	3.5 % min
Carbohydrate	60 % min
Dietary Fibre	16 g min
Sodium	350 mg max
Phosphorous	528 mg min
Magnesium	90 mg min
Zinc	9.9 mg min
Calcium	528 mg min
Iron	9.24 mg min
Iodine	0.1 mg min
Linoleic Acid	2.4 g min
Vitamin A	0.660 mg min (Retinol Equivalents)*
Vitamin E	6.6 mg min (α - tocopherol equivalents)*
Vitamin C	72.0 mg min
Vitamin D	0.0033 mg min (as Cholecalciferol)*
Vitamin B1	0.924 mg min
Vitamin B2	1.06 mg min
Vitamin B6	1.32 mg min
Vitamin B12	0.7 μ g min
Pantothenic Acid	3.96 mg min
Folic Acid	132 μ g min
Biotin	0.066 mg min
Niacin	11.9 mg min
Selenium	150 μ g
Lactose	4.2 g maximum

* For Retinol, α - tocopherol and cholecalciferol, refer to conversion factors as per RDA information in South African Foodstuffs, Cosmetics and Disinfectants Act No. 54 of 1972, amendments included.

Note: Where applicable, the vitamin and mineral addition to the product should be sufficient for one package to supply not less than 50% of the recommended daily allowance specified in the latest edition of the regulations governing the Labelling and Advertising of Foodstuffs, promulgated under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (at No 54. of 1972), with the exception of magnesium, for which one sachet should supply not less than 25% of the RDA.

4.4 Energy Value. The energy value for each sachet shall not be less than 1100 kJ.

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4.5 Physical Properties

4.5.1 The moisture content at the time of packing shall not exceed 4.75%.

4.6 **Microbiological Requirements.** The microbiological counts shall be as follows:

Total Count	25000/g max
Yeast and Moulds	200/g max
E. Coli	Negative
Pseudomonas aeruginosa	Negative
Staph. Aureus	Negative
Salmonella	Negative
Shigella	Negative
Clostridium Perfringens	Negative
B. Haemolytic Streptococci	Negative

4.7 **Flavour and Shelf Life.** The product shall have organoleptic properties that are acceptable to the Purchaser. The flavour of each variety shall be approved by the Purchaser and shall not deteriorate significantly when stored unopened for a period of 9 (nine) months.

5. PACKAGING AND MARKING

5.1 The porridge shall be packed in a sachet large enough to allow the addition of hot or cold water to mix.

5.2 The construction of the material used for the sachet shall be as follows:

PAPER	40g/m ²
FOIL	21g/m ²
SURLYN	30g/m ²
PRINT	2g/m ²
TOTAL	93g/m ²

5.3 The seals of the sachet shall be **100% effective.**

5.4 On each sachet there shall be legibly printed the name of the product and flavour as listed in paragraph 2 in **English** in characters not less than 4 mm high. The following instruction must also be printed on the sachet:

"ADD 300 ML WATER AND MIX. ADD SUGAR AND CREAMER TO TASTE"

5.5 The data code in the form of the month and the year shall appear on each sachet.

6. QUALITY ASSURANCE PROVISIONS

- 6.1 Quality Management System.** The processing factory shall maintain a quality management system, which will assure that all products supplied to this specification are satisfactory in all respects. The quality management system shall be approved by the purchaser and shall ideally comply with the requirements set out in SANS ISO 9001:2000, Quality Management Systems- Requirements. Food safety shall be assured by preferably complying with HACCP.
- 6.2 Premises and Plant.** The premises shall comply with all laid down State and local authority regulations with regard to hygiene and health standards. The premises shall be maintained in an acceptable hygienic condition to the satisfaction of the Purchaser.
- 6.3 Deliveries.** The relevant manufacturer certificate of compliance (from a suitable institution e.g. SABS/ CSIR) shall accompany all deliveries of products produced to this specification. This certificate shall be satisfactory to the client.
- 6.4 Responsibility for Examination.** The supplier shall be responsible for carrying out all such examination, measurements and tests during or after manufacture or processing to ensure that all items are fully in accordance with the requirements of this specification. The Purchaser shall have the right to witness or verify any examinations, measurements and tests, which have been carried out.
- 6.5 Methods of Test.** The test methods shall be as specified in the applicable regulations of the South African Foodstuffs, Cosmetics and Disinfectants Act No. 54 of 1972, as amended. Tests, which are not covered by these regulations, shall be carried out in accordance with the methods prescribed by the A.O.A.C. (American Organisation of Agricultural Chemists) or the United States Pharmacopoeia.
- 6.6 Quality Audits.** The Purchaser shall have the right for itself as well as representatives of the SANDF, SABS and other professionally qualified persons to conduct inspections on the production process, the product and the premises of the supplier at all reasonable times.

SPECIFICATIONS FOR ENERGY BARS

1. SCOPE

- 1.1 This specification covers Energy Bars that form part of the Patrol Ration Pack.

2. **FLAVOURS.** The energy bars shall be supplied in the following flavours.

Chocolate Nut
Chocolate
Rum and Raisin
Caramel Nut
Chocolate Caramel Nut
Strawberry
Pineapple
Lemon-lime

3. **APPLICABLE DOCUMENTS.** This product shall comply with all the requirements of the following documents.

- 3.1 The Standards Act, 1993 (No. 29 of 1993) and regulations under this act as amended.
3.2 The South African Foodstuffs, Cosmetics and Disinfectants Act, 1972 (No. 54 of 1972) and regulations under this act as amended.
3.3 SANS 458: 2005 Tolerances permitted for the accuracy of measurements of products (including pre packaged products) in terms of legal metrology legislation..
3.4 The National Health Act, 2003 (Act No. 61 of 2003).
3.5 The Occupational Health and Safety Act, 1993 (Act No 85 of 1993), as amended.
3.6 Quality Management Systems- Requirements SANS 9001:2000.
3.7 SANS 10330 Requirements for a Hazard Analysis Critical Control Point (HACCP) system. Latest edition.

4. REQUIREMENTS FOR THE PRODUCTS

- 4.1 **Compulsory General Requirements.** The energy bars shall comply with all the applicable requirements in terms of the Foodstuffs, Cosmetics and Disinfectants Act No 54 of 1972 and the Trade Metrology Act No. 77 of 1973. The marking however shall be in accordance with paragraph 5.4 of this specification.

- 4.2 **Mass.** The average nett mass of any ten bars taken at random shall not be less than 50g.

The nett mass of any individual bar shall not be less than 48g and not more than 52g.

4.3 **Ingredients:** The ingredients for the energy bar shall be the following:

Chocolate Nut. Milk solids, Maltose syrup, Chocolate coating, Sucrose, Vegetable fat, Peanuts, Cocoa, Egg albumin, Flavourants, Lecithin, Vitamins, Sorbitol, Minerals.

NO COLOURANTS. NO PRESERVATIVES.

Chocolate: Milk solids, Maltose syrup, Sucrose, Vegetable fat, Cocoa, Egg albumin, Flavourants, Lecithin, Vitamins, Sorbitol, Minerals.

NO COLOURANTS. NO PRESERVATIVES.

Rum and Raisin. Milk solids, Maltose syrup, Sucrose, Vegetable Fat, Raisins, Cocoa, Egg albumin, Flavourants, Lecithin, Vitamins, Sorbitol, Minerals.

NO COLOURANTS. NO PRESERVATIVES.

Caramel Nut. Milk solids, Maltose syrup, Sucrose, Vegetable fat, Peanuts, Egg albumin, Flavourants, Lecithin, Vitamins, Sorbitol, Minerals.

NO COLOURANTS. NO PRESERVATIVES.

Chocolate Caramel Nut. Milk solids, Maltose syrup, Sucrose, Chocolate coating, Vegetable fat, Peanuts, Egg albumin, Flavourants, Lecithin, Vitamins, Sorbitol, Minerals.

NO COLOURANTS. NO PRESERVATIVES.

Strawberry. Milk solids, Maltose syrup, Sucrose, Vegetable fat, Egg Albumin, Flavourants, Lecithin, Vitamins, Sorbitol, Minerals, Colourant (E122).

NO PRESERVATIVES

Pineapple. Milk solids, Maltose syrup, Sucrose, Vegetable fat, Egg albumin, flavourants, Citric acid, Lecithin, Vitamins, Sorbitol, Minerals, Colourants (E110, E 104).

NO PRESERVATIVES.

Lemon-Lime. Milk solids, Maltose syrups, Sucrose, Vegetable fat, Egg albumin, Flavourants, Citric acid, Lecithin, Vitamins, Sorbitol, Minerals, Colourants (E104, E110, E124, E133, E142).

NO PRESERVATIVES.

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- 4.4 **Nutritional Requirements.** At time of packing the nutrient value shall not be less than the following:

Per 100g

Energy	1600 KJ min
Protein	11.00 g
Fat	11.0 g
Carbohydrates	60 g
Vitamin A	400.00 µg RE
Vitamin D	3.4 µg
Vitamin E	10.00 mg
Vitamin C	60 mg
Folic Acid	200 µg
Niacin	9.0 mg
Pantothenic Acid	3.0 mg
Riboflavin	0.80 mg
Thiamine	0.7 mg
Vitamin B6	1.0 mg
Vitamin B12	1.2 µg
Calcium	400 mg
Iodine	150µg
Magnesium	200 mg

- 4.5 **Physical Properties.**

- 4.5.1 At the time of packing the moisture content shall not be higher than 8.5%
- 4.5.2 The energy bar shall be soft and chewy and acceptable to the Purchaser.
- 4.5.3 The bar shall be approximately 100 mm long x 30 mm wide x 10 mm thick.

- 4.6 **Microbiological Requirements.** The microbiological count shall be as follows:

Total count/g	25000 max
Yeast Moulds/g	200 max
E. Coli	Negative
Salmonella	Negative

- 4.7 **Flavour and Shelf Life.** The flavour and consistency of the bars shall be approved by the Purchaser and shall not deteriorate significantly when stored unopened for 9 (nine) months.

5. **PACKING AND MARKING**

- 5.1 The energy bars shall be wrapped in laminated flexible wrapping with a side seam and a seam at each end.

- 5.2 The construction of the material used shall be as follows.

RNX 12 Polyester	21.0g/m ²
Ink	2.5g/m ²
Adhesive	1.5g/m ²
White Opaque Surlyn	28.0g/m ²
Total	53 g/m ²

- 5.3 The seals shall be **100% effective**.
- 5.4 The wrapped bar shall have legibly printed on it:

ENERGY BAR and the flavour in **English**

6. QUALITY ASSURANCE PROVISION

- 6.1 **Quality Management Systems.** The processing factory shall maintain a quality management system, which will assure that all products supplied to this specification are satisfactory in all respects. The quality management system shall be approved by the purchaser and shall ideally comply with the requirements set out in SANS ISO 9001:2000, Quality Management Systems- Requirements. Food safety shall be assured by preferably complying with HACCP.
- 6.2 **Premises and Plant.** The premises shall comply with all laid down State and local authority regulations with regard to hygiene and health standards. The premises shall be maintained in an acceptable hygienic condition to the satisfaction of the purchaser.
- 6.3 **Deliveries.** The relevant manufacturer certificate of compliance (from a suitable institution e.g. SABS/ CSIR) shall accompany all deliveries of products produced to this specification. This certificate shall be satisfactory to the client.
- 6.4 **Responsibility for Examination.** The supplier shall be responsible for carrying out all such examinations, measurements and tests during or after manufacture or processing to ensure that all items are fully in accordance of this specification. The purchaser shall have the right to witness or verify any examinations, measurements and tests, which have been carried out.
- 6.5 **Methods of Tests.** The test methods shall be as specified in the applicable regulations of the South African Foodstuffs, Cosmetics and Disinfectants Act No. 54 of 1972, as amended. Tests, which are not covered by these regulations, shall be carried out in accordance with the methods prescribed by the A.O.A.C. (American Organisation of Agricultural Chemists) or the United States Pharmacopoeia.
- 6.6 **Quality Audits.** The Purchaser shall have the right for itself as well as representatives of the SANDF, the SABS and other professionally qualified persons to conduct inspections on the production process, the product and premises of the supplier at all reasonable times.

SPECIFICATIONS FOR BISCUITS

1. SCOPE

1.1 This specification covers biscuits which form part of the Patrol Ration Pack.

2. PRODUCT TYPE. There is one type of biscuit:

Whole wheat

3. APPLICABLE DOCUMENTS. This product shall comply with all the requirements of the following documents.

- 3.1 The Standards Act, 1993 (No. 29 of 1993) and regulations under this act as amended.
- 3.2 The South African Foodstuffs, Cosmetics and Disinfectants Act, 1972 (No. 54 of 1972) and regulations under this act as amended.
- 3.3 SANS 458: 2005 Tolerances permitted for the accuracy of measurements of products (including pre packaged products) in terms of legal metrology legislation.
- 3.4 The National Health Act, 2003 (Act No. 61 of 2003).
- 3.6 The Occupational Health and Safety Act, 1993 (Act No 85 of 1993), as amended.
- 3.7 Quality Management Systems- Requirements SANS 9001:2000.
- 3.8 SANS 10330 Requirements for a Hazard Analysis Critical Control Point (HACCP) system. Latest edition.

4. REQUIREMENTS FOR WHOLE WHEAT BISCUITS.

4.1 **Compulsory General Requirements.** The biscuits shall comply with all the applicable requirements in terms of the South African Foodstuffs, Cosmetics and Disinfectants Act No 54 of 1972 and the Trade Metrology Act No 77 of 1973.

4.2 **Mass.** The average nett mass of any ten packets taken at random shall be at least 46,6g.
Any single sachet taken at random shall not be less than 46.6g and not more than 52g.

4.3 **Ingredients:** The biscuits shall contain the following:
 Wheat flour, whole-wheat flour, Unhydrogenated Vegetable Oil,
 Butter, Golden Syrup, Glucose,
 Milk solids, Salt,
 Malt Extract (wheat),
 Raising agents (Acid Sodium Pyrophosphate,
 Sodium Bicarbonate),
 Yeast, Emulsifier (E322 (Soya)),
 Proteolytic Enzyme.

- 4.4 **Nutritional Requirements.** At the time of packing nutrient value shall not be less than the following:

PER 100g

Protein	11.0g
Fat	9.0g (10.5 g max)
Dietary Fibre	3.3 g
Carbohydrates	70.0 g

The energy value shall not be less than 1700KJ/100g

- 4.5 **Physical Properties.** The moisture content at the time of packing shall not exceed 7.0%. The nominal size of the biscuit shall be 90 mm x 36 mm x 4 mm.
- 4.6 **Flavour and Shelf Life.** The flavour of the biscuit shall be approved by the purchaser and shall not deteriorate significantly when stored unopened for a period of 9 (nine) months.
- 4.7 **Packing and Marking.** The biscuit shall be stacked two rows, four high each (total 8 biscuits) in a sachet of suitable dimensions constructed of a two layer laminate of PvdCPET 12 mic / LLDPE 70 mic. The product shall be vacuum-packed to exclude air and create a solid package. The seals shall be 100% effective.
- 5.4 **Physical Properties.** The moisture content at the time of packing shall not exceed 7.0%. The nominal size of the biscuit shall be 90 mm x 36 mm x 4 mm.
- 5.5 **Flavour and Shelf Life.** The flavour of the biscuit shall be approved by the purchaser and shall not deteriorate significantly when stored unopened for a period of 9 (nine) months.

6. QUALITY ASSURANCE PROVISION.

- 6.1 **Quality Management Systems.** The processing factory shall maintain a quality management system, which will assure that all products supplied to this specification are satisfactory in all respects. The quality management system shall be approved by the purchaser and shall ideally comply with the requirements set out in SANS ISO 9001:2000, Quality Management Systems- Requirements. Food safety shall be assured by preferably complying with HACCP.
- 6.2 **Premises and Plant.** The premises shall comply with all laid down State and local authority regulations with regard to hygiene and health standards. The premises shall be maintained in an acceptable hygienic condition to the satisfaction of the purchaser.

- 6.3 **Deliveries.** The relevant manufacturer certificate of compliance (from a suitable institution e.g. SABS/ CSIR) shall accompany all deliveries of products produced to this specification. This certificate shall be satisfactory to the client.
- 6.4 **Responsibility for Examinations.** The supplier shall be responsible for carrying out all such examinations, measurements and tests during or after manufacture and processing to ensure that all items are fully in accordance with the requirements of this specification. The Purchaser shall have the right to witness or verify any examinations, measurements and tests, which have been carried out.
- 6.5 **Methods of Tests.** The test methods shall be as specified in the applicable regulations of the South African Foodstuffs, Cosmetics and Disinfectants Act No. 54 of 1972, as amended. Tests, which are not covered by these regulations, shall be carried out in accordance with the methods prescribed by the A.O.A.C. (American Organisation of Agricultural Chemists) or the United States Pharmacopoeia.
- 6.6 **Quality Audits.** The Purchaser shall have the right for itself as well as representatives of the SANDF the SABS and other professionally qualified persons to conduct inspections on the production process, the product and premises of the supplier at all reasonable times.

SPECIFICATIONS FOR DRIED FRUIT

1. SCOPE

- 1.1 This specification covers dried fruit, which form part of the Patrol Ration Pack.

2. VARIETY. The variety shall consists of the following:

Sliced peaches

Thompson seedless raisins

Fruit bar of the following fruits:

- Apricot
- Peach
- Pear
- Fig

Processed Orange cubes.

3. APPLICABLE DOCUMENTS. This product shall comply with all the requirements of the following documents.

- 3.1 The Agricultural Products Standards Act, 1990 (No. 119 of 1990) and regulations under this act as amended.
- 3.2 The South African Foodstuffs, Cosmetics and Disinfectants Act, 1972 (No. 54 of 1972) and regulations under this act as amended.
- 3.3 SANS 458: 2005 Tolerances permitted for the accuracy of measurements of products (including pre packaged products) in terms of legal metrology legislation.
- 3.4 The National Health Act, 2003, (Act No 61 of 2003).
- 3.5 The Occupational Health and Safety Act, 1993 (Act No 85 of 1993), as amended.
- 3.6 Quality Management Systems- Requirements SANS 9001:2000.
- 3.7 SANS 10330 Requirements for a Hazard Analysis Critical Control Point (HACCP) system. Latest edition.

4. REQUIREMENTS FOR THE PRODUCT

- 4.1 **Compulsory General Requirements.** The dried fruit shall comply with all the applicable requirements in terms of the South African Foodstuffs, Cosmetics and Disinfectants Act No 54 of 1972 and the Trade Metrology Act No 77 of 1973.

4.2 **Grade.** The grade of products shall be as follows:

Sliced Peaches	Choice Grade
Thompson Seedless Raisins	Choice Grade
Fruit Bar	Choice Grade
Processed Orange Cubes	Choice Grade

4.3 **Contents. Fruit Bar.** The contents of the fruit bar shall be milling grade with permitted colouring and approximately 35% added sugar.

Orange Cubes. The content of the processed orange cubes shall be as follows: Fruit pulp, Glucose, Sucrose, Starch, Seaweed Extract, Food acids: citric and/ or malic acid, Flavourings, Natural colourant, lightly dusted with vegetable fibre.

4.4 **Net Mass.** The average nett mass of any ten packets taken at random shall not be less than the stated nominal mass and any single sachet shall fall within the stated parameters.

	Nominal Mass	Parameters
Sliced Peaches	60g	58g-64g
Thompson seedless Raisins	60g	58g-64g
Fruit Bar	33g	31g-36g
Processed Orange Cubes	60 g	58g- 64g

4.5 **Moisture.** The moisture content for each of the products shall be as follows:

Sliced Peaches	Between 24 and 26% m/m
Thompson seedless raisins	Between 14 and 16% m/m
Fruit Bar	Between 12 and 15% m/m
Processed Orange Cubes	Between 16 and 19% m/m

4.6 **Nutritional Value**

Energy Value. The energy value for each product shall not be less than 1100Kj/100g.

Fibre content. The fibre content of the processed orange cubes shall be at least 2g/ 100g.

4.7 **Dimensions.** The dimension of each fruit bar shall be approximately 12 mm x 22 mm x 95 mm. The Thompson seedless raisins and processed orange cubes shall be packed in sachets approximately 130 mm x 90 mm and the sliced peaches in sachets approximately 120 mm x 160 mm.

- 4.8 **Microbiological Requirements.** The product shall be free of all pathogenic organisms.

Total count/g	10 000 max
Yeast and moulds/g	200 max

- 4.9 **Flavour, Shelf Life and Appearance.** The flavour and appearance of the product shall be approved by the purchaser and shall not deteriorate significantly when stored unopened for a period of 4 (four) months at 30°C. The product shall be edible when stored unopened for a period of 9 (nine) months. There shall be no evidence of mould growth, crystallized sugar, excessive dehydration or any contamination with foreign matter.

5 **PACKING AND MARKING**

- 5.1 The product shall be suitably packed so as to prevent deterioration of the product.
- 5.2 The sliced peaches and Thompson seedless raisins shall be packed in sachets of a saran-coated laminate of polyethylene and cellophane. The fruit bar shall be packed in a 28g/m² two sided P.V.D.C coated polypropylene with a side seam and seam at each end. The processed orange cubes shall be packed in a laminate of the following materials: PVDE PET 12 mic, LLDPE 70 mic. All seals shall be **100% effective**.

6. **QUALITY ASSURANCE PROVISION**

- 6.1 **Quality Management Systems.** The processing factory shall maintain a quality management system, which will assure that all products supplied to this specification are satisfactory in all respects. The quality management system shall be approved by the purchaser and shall ideally comply with the requirements set out in SANS ISO 9001:2000, Quality Management Systems- Requirements. Food safety shall be assured by preferably complying with HACCP.
- 6.2 **Premises and Plant.** The premises shall comply with all laid down State and local authority regulations with regard to hygiene and health standards. The premises shall be maintained in an acceptable hygienic condition to the satisfaction of the purchaser.
- 6.3 **Deliveries.** The relevant manufacturer certificate of compliance (from a suitable institution e.g. SABS/ CSIR) shall accompany all deliveries of products produced to this specification. This certificate shall be satisfactory to the client.
- 6.4 **Responsibility for Examinations.** The supplier shall be responsible for carrying out all such examinations, measurements and tests during or after manufacture and processing to ensure that all items are fully in accordance with the requirements of this specification. The Purchaser

shall have the right to witness or verify any examinations, measurements and tests, which have been carried out.

- 6.5 **Methods of Tests.** The test methods shall be as specified in the applicable regulations of the South African Foodstuffs, Cosmetics and Disinfectants Act No. 54 of 1972, as amended. Tests, which are not covered by these regulations, shall be carried out in accordance with the methods prescribed by the A.O.A.C. (American Organisation of Agricultural Chemists) or the United States Pharmacopoeia.
- 6.6 **Quality Audits.** The Purchaser shall have the right for itself as well as representatives of the SANDF, the SABS and other professionally qualified persons to conduct inspections on the production process, the product and premises of the supplier at all reasonable times

SPECIFICATIONS FOR COMPRESSED/BOILED VITAMIN C RICH SWEETS

1. SCOPE

- 1.1 This specification covers compressed/ boiled vitamin C-rich sweets that form part of the Patrol Ration Pack.

2. FLAVOURS The compressed/ boiled sweets can be supplied in the following flavours:

Orange
Blackcurrant
Pineapple
Granadilla
Tangerine
Guava

3. APPLICABLE DOCUMENTS. This product shall comply with all the requirements of the following documents.

- 3.1 The South African Standards Act, 1962 (No. 33 of 1962) and regulations under this act as amended.
3.2 The South African Foodstuffs, Cosmetics and Disinfectants Act, 1972 (No. 54 of 1972) and regulations under this act as amended.
3.3 SANS 458: 2005 Tolerances permitted for the accuracy of measurements of products (including pre packaged products) in terms of legal metrology legislation.
3.4 The National Health Act, 2003, (Act No 61 of 2003).
3.5 The Occupational Health and Safety Act, 1993 (Act No 85 of 1993), as amended.
3.6 Quality Management Systems- Requirements SANS 9001:2000.
3.7 SANS 10330 Requirements for a Hazard Analysis Critical Control Point (HACCP) system. Latest edition.

4. REQUIREMENTS FOR PRODUCT.

- 4.1 **Compulsory General Requirements.** The Vit C rich sweets shall comply with all the applicable requirements in terms of the South African Foodstuffs, Cosmetics and Disinfectants Act No 54 of 1972, and the Trade Metrology Act No 77 of 1973.
4.2 **Mass.** The average nett mass of any ten rolls of compressed sweets taken at random shall be at least 26g.
The nett mass of any single roll shall not be less than 24.5g.
4.3 **Nutritional Requirements.** At the time of packing the Vit C content shall not be less than 133 mg/roll and minimum carbohydrate content per sweet of 1.8g to supply approximately 28Kj.

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RESTRICTED

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4.4 **Composition.** The sweet shall be composed of a mixture of sugars, added vitamin C, colourants and flavours and shall be free from foreign materials.

4.5 **Flavour and Shelf Life.**

The sweets shall have a colour and flavour typical of the corresponding fruit.

The flavour shall not deteriorate significantly when stored unopened for a period of 9 (nine) months.

5. **PACKING AND MARKING**

5.1 The compressed/ boiled sweets shall be packed in foil/paper laminate wrapping.

5.2 Each roll shall have printed on it the words **VIT C RICH SWEETS** in capitals, as well as the flavour, in **English**.

6. **QUALITY ASSURANCE PROVISION.**

6.1 **Quality Management Systems.** The processing factory shall maintain a quality management system, which will assure that all products supplied to this specification are satisfactory in all respects. The quality management system shall be approved by the purchaser and shall ideally comply with the requirements set out in SANS ISO 9001:2000, Quality Management Systems-Requirements. Food safety shall be assured by preferably complying with HACCP.

6.2 **Premises and Plant.** The premises shall comply with all laid down State and local authority regulations with regard to hygiene and health standards. The premises shall be maintained in an acceptable hygienic condition to the satisfaction of the purchaser.

6.3 **Deliveries.** The relevant manufacturer certificate of compliance (from a suitable institution e.g. SABS/ CSIR) shall accompany all deliveries of products produced to this specification. This certificate shall be satisfactory to the client.

6.4 **Responsibility for Examination.** The supplier shall be responsible for carrying out all such examinations, measurements and tests during or after manufacture or processing to ensure that all items are fully in accordance of this specification. The purchaser shall have the right to witness or verify any examinations, measurements and tests, which have been carried out.

RESTRICTED

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- 6.5 **Methods of Tests.** The test methods shall be as specified in the applicable regulations of the South African Foodstuffs, Cosmetics and Disinfectants Act No. 54 of 1972, as amended. Tests, which are not covered by these regulations, shall be carried out in accordance with the methods prescribed by the A.O.A.C. (American Organisation of Agricultural Chemists) or the United States Pharmacopoeia.
- 6.6 **Quality Audits.** The Purchaser shall have the right for itself as well as representatives of the SANDF, the SABS and other professionally qualified persons to conduct inspections on the production process, the product and premises of the supplier at all reasonable times.

SPECIFICATIONS FOR SUGAR FREE GLAZED CHEWING GUM

1. SCOPE

- 1.1 This specification covers the supply of sugar free, glaze coated chewing gum containing **Xylitol** that forms part of the Patrol Ration Pack.

2. FLAVOURS

- 2.1 The gum will be supplied in the following flavours:

Spearmint
Mint
Menthol
Fruit

3. **APPLICABLE DOCUMENTS.** This product shall comply with all the requirements of the following documents.

- 3.1 The South African Standards Act, 1962 (No. 33 of 1962) and regulations under this act as amended.
- 3.2 The South African Foodstuffs, Cosmetics and Disinfectants Act, 1972 (No. 54 of 1972) and regulations under this act as amended.
- 3.3 SANS 458: 2005 Tolerances permitted for the accuracy of measurements of products (including pre packaged products) in terms of legal metrology legislation.
- 3.4 The National Health Act, 2003, (Act No 61 of 2003).
- 3.5 The Occupational Health and Safety Act, 1993 (Act No 85 of 1993), as amended.
- 3.6 Quality Management Systems- Requirements SANS 9001:2000.
- 3.7 SANS 10330 Requirements for a Hazard Analysis Critical Control Point (HACCP) system. Latest edition.

4. REQUIREMENTS FOR THE PRODUCT

- 4.1 **Compulsory General Requirements.** The chewing gum shall comply with all the applicable requirements in terms of the South African Foodstuffs, Cosmetics and Disinfectants Act No. 54 of 1972 and The Trade Metrology Act No. 77 of 1973.
- 4.2 **Mass.** The average nett mass of any ten dragées of the product taken at random shall be at least 1,3 g.
- 4.3 **Flavour and Shelf Life.** The flavour of the gum shall be approved by the Purchaser and shall not deteriorate when stored unopened for a period of 9 (nine) months.
- 4.4 **PACKING AND MARKING.** The chewing gum shall be in a wrapping of paper-foil laminate. Packing shall be clearly marked that the item contains **XYLITOL.**

5. QUALITY ASSURANCE PROVISION

- 5.1 **Quality Management Systems.** The processing factory shall maintain a quality management system, which will assure that all products supplied to this specification are satisfactory in all respects. The quality management system shall be approved by the purchaser and shall ideally comply with the requirements set out in SANS ISO 9001:2000, Quality Management Systems-Requirements. Food safety shall be assured by preferably complying with HACCP.
- 5.2 **Premises and Plant.** The premises shall comply with all laid down State and local authority regulations with regard to hygiene and health standards. The premises shall be maintained in an acceptable hygienic condition to the satisfaction of the Purchaser.
- 5.2 **Deliveries.** The relevant manufacturer certificate of compliance (from a suitable institution e.g. SABS/ CSIR) shall accompany all deliveries of products produced to this specification. This certificate shall be satisfactory to the client.
- 5.3 **Responsibility for Examinations.** The supplier shall be responsible for carrying out all such examinations, measurements and tests during or after manufacture and processing to ensure that all items are fully in accordance with the requirements of this specification. The Purchaser shall have the right to witness or verify any examinations, measurements and tests, which have been carried out.
- 5.4 **Methods of Tests.** The test methods shall be as specified in the applicable regulations of the South African Foodstuffs, Cosmetics and Disinfectants Act No. 54 of 1972, as amended. Tests, which are not covered by these regulations, shall be carried out in accordance with the methods prescribed by the A.O.A.C. (American Organisation of Agricultural Chemists) or the United States Pharmacopoeia.
- 5.5 **Quality Audits.** The Purchaser shall have the right for itself as well as representatives of the SANDF, the SABS and other professionally qualified persons to conduct inspections on the production process, the product and premises of the supplier at all reasonable times.

SPECIFICATIONS FOR PROCESSED CHEESE

1. SCOPE

- 1.1 This specification covers the supply of processed cheese, which forms part of the Patrol Ration Pack.

2. APPLICABLE DOCUMENTS. This product shall comply with all the requirements of the following documents.

- 2.1 The Agricultural Products Standards Act, 1990 (No. 119 of 1990) and regulations under this act as amended.
- 2.2 The South African Foodstuffs, Cosmetics and Disinfectants Act, 1972 (No. 54 of 1972) and regulations under this act as amended.
- 2.3 SANS 458: 2005 Tolerances permitted for the accuracy of measurements of products (including pre packaged products) in terms of legal metrology legislation.
- 2.4 The National Health Act, 2003, (Act No 61 of 2003).
- 2.5 The Occupational Health and Safety Act, 1993 (Act No 85 of 1993), as amended.
- 2.6 Quality Management Systems- Requirements SANS 9001:2000.
- 2.7 SANS 10330 Requirements for a Hazard Analysis Critical Control Point (HACCP) system. Latest edition.

3. REQUIREMENTS FOR THE PRODUCT

- 3.1 **Compulsory General Requirements.** The processed cheese shall comply with all the applicable requirements in terms of the South African Foodstuffs, Cosmetics and Disinfectants Act No. 54 of 1972, the Agricultural Products Standards Act, 1990 (No. 119 of 1990) and regulations under this act as amended, and the Trade Metrology Act No. 77 of 1973.

- 3.2 **Composition.** The processed cheese shall have the following composition:

Moisture	53% +/-2
Fat	23% +/-2
Fat Free dry Matter	24% +/-2

- 3.3 **Flavour.** The cheese shall have a light cheddar or gouda flavour, which shall not deteriorate when stored, unopened for a period of 9 (nine) months.

- 3.4 **Texture.** The cheese shall have a smooth, creamy texture.

- 3.5 **Colour.** The cheese shall be yellow/white in colour equal to 2 – 4 on the scale of the American National Cheese Institute.

Note. The flavour, colour and texture shall be approved by the Purchaser and maintained for the duration of the contract.

- 3.6 **Mass.** The average net mass of any ten sausages taken at random shall be at least 30 g.

The individual net mass of any sausage taken shall not be less than 28 g and more than 32 g.

3.7 **Microbiological Requirements**

The microbiological count shall be as follows:

Total count	5000/g max
Coliform	50/g max
E. Coli	Negative
Staphylococci	10/g max
Staph Aureus	Negative
Yeast and Moulds	400/g max

A record shall be kept of all microbiological tests, which prove that all batches of cheese have a satisfactory bacteriological count. Should cheese fail any of the above tests, further samples will be drawn and tested. A final decision on release shall then be taken, taking the whole microbiological picture into account.

- 3.8 **Flavour and Shelf Life.** The product shall have a shelf life of at least 9 months and the flavour and taste of the cheese shall not deteriorate significantly when stored unopened for a period of 9 (nine) months.

- 3.9 **pH Value.** The cheese shall have a pH value of between 5.5 and 5.7.

4. **PACKING AND MARKING**

- 4.1 The cheese shall be packed in a plastic sausage skin. The ends shall be sealed off with aluminium seals.

- 4.2 The sausage skin shall be made of orange or yellow, as relevant to the particular flavour, polyvinylchloride material 40 microns thickness and giving a length-diameter ratio of approximately 3:1 for the package.

5. **QUALITY ASSURANCE PROVISION.**

- 5.1 **Quality Management Systems.** The processing factory shall maintain a quality management system, which will assure that all products supplied to this specification are satisfactory in all respects. The quality management system shall be approved by the purchaser and shall ideally comply with the requirements set out in SANS ISO 9001:2000, Quality Management Systems- Requirements. Food safety shall be assured by preferably complying with HACCP.

- 5.2 **Premises and Plant.** The premises shall comply with all laid down State and local authority regulations with regard to hygiene and health standards. The premises shall be maintained in an acceptable hygienic condition to the satisfaction of the Purchaser.
- 5.3 **Deliveries.** The relevant manufacturer certificate of compliance (from a suitable institution e.g. SABS/ CSIR) shall accompany all deliveries of products produced to this specification. This certificate shall be satisfactory to the client.
- 5.4 **Responsibility for Examinations.** The supplier shall be responsible for carrying out all such examinations, measurements and tests during or after manufacture and processing to ensure that all items are fully in accordance with the requirements of this specification. The Purchaser shall have the right to witness or verify any examinations, measurements and tests, which have been carried out.
- 5.5 **Methods of Tests.** The test methods shall be as specified in the applicable regulations of the South African Foodstuffs, Cosmetics and Disinfectants Act No. 54 of 1972, as amended. Tests, which are not covered by these regulations, shall be carried out in accordance with the methods prescribed by the A.O.A.C. (American Organisation of Agricultural Chemists) or the United States Pharmacopoeia.
- 5.6 **Quality Audits.** The Purchaser shall have the right for itself as well as representatives of the SANDF, the SABS and other professionally qualified persons to conduct inspections on the production process, the product and premises of the supplier at all reasonable times.

SPECIFICATIONS FOR SUGAR

1. SCOPE

- 1.1 This specification covers sugar, which forms part of the Patrol Ration Pack.

2. APPLICABLE DOCUMENTS. This product shall comply with all the requirements of the following documents.

- 2.1 The Standards Act, 1993 (No. 29 of 1993) and regulations under this act as amended.
- 2.2 The South African Foodstuffs, Cosmetics and Disinfectants Act, 1972 (No. 54 of 1972) and regulations under this act as amended.
- 2.3 SANS 458: 2005 Tolerances permitted for the accuracy of measurements of products (including pre packaged products) in terms of legal metrology legislation.
- 2.4 The National Health Act, 2003, (Act No 61 of 2003).
- 2.5 The Occupational Health and Safety Act, 1993 (Act No 85 of 1993), as amended.
- 2.6 Quality Management Systems- Requirements SANS 9001:2000.
- 2.7 SANS 10330 Requirements for a Hazard Analysis Critical Control Point (HACCP) system. Latest edition.

3. REQUIREMENTS FOR THE PRODUCT

- 3.1 **Compulsory General Requirements.** The sugar shall comply with the applicable requirements in terms of the South African Cosmetics and Disinfectant Act No 54 of 1972 and the Trade Metrology Act No 77 of 1973. The marking shall however be in accordance with paragraph 4.2 of this specification.

- 3.2 **Mass:** The average mass of any **ten 10g** sachets taken at random shall be at least 10g.
Each sachet shall contain not less than 9.3g and not more than 11.2g of sugar.

The average mass of any **ten 6g** sachets taken at random shall be at least 6g.

Each sachet shall contain not less than 5.9g and not more than 6.7g of sugar.

3.3 PHYSICAL PROPERTIES

The sugar shall be granulated cane sugar and shall not cake.

The granules shall be crystalline and uniform in size and free from foreign material.

At the time of packing the moisture content shall not exceed 0.06%.

4. PACKING AND MARKING

The sugar shall be packed in sachets of such size as to ensure compatibility with the packing layout and tray size of the pack. Stickpack packaging may be used. The sachet shall be constructed of paper with a low-density polyethylene coating, with a total mass not less than 50g/m².

4.2 Each sachet shall have printed on it in **English** the word **SUGAR**.

4.3 The sachets shall be sealed to be **100% effective**.

5. QUALITY ASSURANCE PROVISION.

5.1 **Quality Management Systems.** The processing factory shall maintain a quality management system, which will assure that all products supplied to this specification are satisfactory in all respects. The quality management system shall be approved by the purchaser and shall ideally comply with the requirements set out in SANS ISO 9001:2000, Quality Management Systems- Requirements. Food safety shall be assured by preferably complying with HACCP.

5.2 **Premises and Plants.** The premises shall comply with all laid down State and local authority regulations with regard to hygiene and health standards. The premises shall be maintained in an acceptably hygienic condition to the satisfaction to the purchaser.

5.3 **Deliveries.** The relevant manufacturer certificate of compliance (from a suitable institution e.g. SABS/ CSIR) shall accompany all deliveries of products produced to this specification. This certificate shall be satisfactory to the client.

5.4 **Responsibility for Examinations.** The supplier shall be responsible for carrying out all such examinations, measurements and tests during or after manufacture and processing to ensure that all items are fully in accordance with the requirements of this specification. The Purchaser shall have the right to witness or verify any examinations, measurements and tests, which have been carried out.

5.5 **Methods of Tests.** The test methods shall be as specified in the applicable regulations of the South African Foodstuffs, Cosmetics and Disinfectants Act No. 54 of 1972, as amended. Tests, which are not covered by these regulations, shall be carried out in accordance with the methods prescribed by the A.O.A.C. (American Organisation of Agricultural Chemists) or the United States Pharmacopoeia.

5.6 **Quality Audits.** The Purchaser shall have the right for itself as well as representatives of the SANDF, the SABS and other professionally qualified persons to conduct inspections on the production process, the product and premises of the supplier at all reasonable times.



SPECIFICATIONS FOR IODISED SALT

1. SCOPE

- 1.1 This specification covers salt, which forms part of the Patrol Ration Pack.

2. APPLICABLE DOCUMENTS. This product shall comply with all the requirements of the following documents.

- 2.1 The Standards Act, 1993 (No. 29 of 1993) and regulations under this act as amended.
- 2.2 The South African Foodstuffs, Cosmetics and Disinfectants Act, 1972 (No. 54 of 1972) and regulations under this act as amended.
- 2.3 SANS 458: 2005 Tolerances permitted for the accuracy of measurements of products (including pre packaged products) in terms of legal metrology legislation.
- 2.4 The National Health Act, 2003, (Act No 61 of 2003).
- 2.5 The Occupational Health and Safety Act, 1993 (Act No 85 of 1993), as amended.
- 2.6 Quality Management Systems- Requirements SANS 9001:2000.
- 2.7 SANS 10330 Requirements for a Hazard Analysis Critical Control Point (HACCP) system. Latest edition.

3 REQUIREMENTS FOR THE PRODUCT

- 3.1 **Compulsory General Requirements.** The salt shall comply with the applicable requirements in terms of the South African Foodstuffs, Cosmetics and Disinfectants Act, Act No 54 of 1972 and the Trade Metrology Act, Act No 77 of 1973. The marking shall however be in accordance with paragraph 4.3 of this specification.

- 3.2 **Mass:** The average mass of any ten sachets taken at random shall be at least 1g.

Each sachet shall contain not less than 0.9g and not more than 1.1g of salt.

3.3 PHYSICAL PROPERTIES

The salt shall be finely grained, iodised, free running, crystalline sodium chloride.

At the time of packing the moisture content shall not exceed 0.02%.

4. PACKING AND MARKING

- 4.1 The salt shall be packed in sachets with dimensions of approximately 35 mm x 50 mm. The material used for the sachets shall be LDPE coated paper with a total mass not less than 50g/m².

- 4.2 Each sachet shall have printed on in **English** the word **SALT**.
- 4.4 The side and end of the sachets shall be sealed to be 100% effective.

5. QUALITY ASSURANCE PROVISION

- 5.1 **Quality Management Systems.** The processing factory shall maintain a quality management system, which will assure that all products supplied to this specification are satisfactory in all respects. The quality management system shall be approved by the purchaser and shall ideally comply with the requirements set out in SANS ISO 9001:2000, Quality Management Systems- Requirements. Food safety shall be assured by preferably complying with HACCP.
- 5.2 **Premises and Plant.** The premises shall comply with all laid down State and local authority regulations with regard to hygiene and health standards. The premises shall be maintained in an acceptably hygienic condition to the satisfaction of the purchaser.
- 5.3 **Deliveries.** The relevant manufacturer certificate of compliance (from a suitable institution e.g. SABS/ CSIR) shall accompany all deliveries of products produced to this specification. This certificate shall be satisfactory to the client.
- 5.4 **Responsibility for Examinations.** The supplier shall be responsible for carrying out all such examinations, measurements and tests during or after manufacture and processing to ensure that all items are fully in accordance with the requirements of this specification. The Purchaser shall have the right to witness or verify any examinations, measurements and tests, which have been carried out.
- 5.5 **Methods of Tests.** The test methods shall be as specified in the applicable regulations of the South African Foodstuffs, Cosmetics and Disinfectants Act No. 54 of 1972, as amended. Tests, which are not covered by these regulations, shall be carried out in accordance with the methods prescribed by the A.O.A.C. (American Organisation of Agricultural Chemists) or the United States Pharmacopoeia.
- 5.6 **Quality Audits.** The Purchaser shall have the right for itself as well as representatives of the SANDF, the SABS and other professionally qualified persons to conduct inspections on the production process, the product and premises of the supplier at all reasonable times.

SPECIFICATIONS FOR TEA BAGS - BLACK TEA AND ROOIBOS TEA

1. SCOPE

- 1.1 This specification covers choice black tea and Rooibos tea bags, which form part of the Patrol Ration Pack.

2. APPLICABLE DOCUMENTS. This product shall comply with all the requirements of the following documents.

- 2.1 The Agricultural Products Standards Act, 1990 (No. 119 of 1990) and regulations under this act as amended.
- 2.2 The South African Foodstuffs, Cosmetics and Disinfectants Act, 1972 (No. 54 of 1972) and regulations under this act as amended.
- 2.3 SANS 458: 2005 Tolerances permitted for the accuracy of measurements of products (including pre packaged products) in terms of legal metrology legislation.
- 2.4 The National Health Act, 2003, (Act No 61 of 2003).
- 2.5 The Occupational Health and Safety Act, 1993 (Act No 85 of 1993), as amended.
- 2.6 Quality Management Systems- Requirements SANS 9001:2000.
- 2.7 SANS 10330 Requirements for a Hazard Analysis Critical Control Point (HACCP) system. Latest edition.

3. REQUIREMENTS FOR THE PRODUCT

- 3.1 **Compulsory General Requirements.** The tea shall comply with the applicable requirements in terms of the South African Cosmetics and Disinfectants Act, Act No 54 of 1972, the Agricultural Products Standards Act, 1990 (No. 119 of 1990) and regulations under this act, as amended and The Trade Metrology Act, Act No 77 of 1973. The marking shall however be in accordance with paragraph 4.2 of this specification.

- 3.2 **Mass:** The average mass of any ten sachets taken at random shall be at least 2g, within the limits as laid down in the Trade Metrology Act.

3.3 Composition

The Black tea shall be prepared from the fermented leaves and leaf buds of *Camelia sinensis*.

The Rooibos tea shall be prepared from the fermented leaves of *Aspalathus Linearis*.

3.4 PHYSICAL PROPERTIES

- 3.4.1 The tea leaves shall be free flowing and shall not cake. It shall be free from foreign materials.

3.4.2 When reconstituted in 250 ml of boiling water the beverage shall have a typical flavour, colour, aroma and appearance of black or Rooibos (as applicable) tea, acceptable to the Purchaser.

3.4.3 At the time of packing the moisture content shall not exceed 0.2 % by mass.

4. PACKING AND MARKING

4.1 The teabag shall be packed in a sachet consisting of a single layer structure, 28- 35 mic White BOPP, for protection against breaking, of such size as to ensure compatibility with the packing layout and tray size of the pack. The packaging material may be printed with colours.

4.2 Each sachet shall have printed on it the words **Choice Black Tea or Rooibos Tea** (as applicable) in English.

4.3 Each tea bag shall be individually wrapped to the client's satisfaction.

5. QUALITY ASSURANCE PROVISION

5.1 **Quality Management Systems.** The processing factory shall maintain a quality management system, which will assure that all products supplied to this specification are satisfactory in all respects. The quality management system shall be approved by the purchaser and shall ideally comply with the requirements set out in SANS ISO 9001:2000, Quality Management Systems- Requirements. Food safety shall be assured by preferably complying with HACCP.

5.2 **Premises and Plant.** The premises shall comply with all laid down State and local authority regulations with regard to hygiene and health standards. The premises shall be maintained in an acceptably hygienic condition to the satisfaction of the purchaser.

5.3 **Deliveries.** The relevant manufacturer certificate of compliance (from a suitable institution e.g. SABS/ CSIR) shall accompany all deliveries of products produced to this specification. This certificate shall be satisfactory to the client.

5.4 **Responsibility for Examinations.** The supplier shall be responsible for carrying out all such examinations, measurements and tests during or after manufacture and processing to ensure that all items are fully in accordance with the requirements of this specification. The Purchaser shall have the right to witness or verify any examinations, measurements and tests, which have been carried out.

5.5 **Methods of Tests.** The test methods shall be as specified in the applicable regulations of the South African Foodstuffs, Cosmetics and Disinfectants Act No. 54 of 1972, as amended. Tests, which are not covered by these regulations, shall be carried out in accordance with the methods prescribed by the A.O.A.C. (American Organisation of Agricultural Chemists) or the

United States Pharmacopoeia.

- 5.6 **Quality Audits.** The Purchaser shall have the right for itself as well as representatives of the SANDF, the SABS and other professionally qualified persons to conduct inspections on the production process, the product and premises of the supplier at all reasonable times.

SPECIFICATIONS FOR INSTANT COFFEE GRANULES**1. SCOPE**

- 1.1 This specification covers instant coffee granules, which form part of the Patrol Ration Pack.

2. **APPLICABLE DOCUMENTS.** This product shall comply with all the requirements of the following documents.

- 2.1 The Standards Act, 1993 (No. 29 of 1993) and regulations under this act as amended.
- 2.2 The South African Foodstuffs, Cosmetics and Disinfectants Act, 1972 (No. 54 of 1972) and regulations under this act as amended.
- 2.3 SANS 458: 2005 Tolerances permitted for the accuracy of measurements of products (including pre packaged products) in terms of legal metrology legislation.
- 2.4 The National Health Act, 2003, (Act No 61 of 2003).
- 2.5 The Occupational Health and Safety Act, 1993 (Act No 85 of 1993), as amended.
- 2.6 Quality Management Systems- Requirements SANS 9001:2000.
- 2.7 SANS 10330 Requirements for a Hazard Analysis Critical Control Point (HACCP) system. Latest edition.

3. REQUIREMENTS FOR THE PRODUCT

- 3.1 **Compulsory General Requirements.** The instant coffee granules shall comply with the applicable requirements in terms of the South African cosmetics and Disinfectant Act No 54 of 1972 and the Trade Metrology Act No 77 of 1973. The marking shall however be in accordance with paragraph 4.2 of this specification.

- 3.2 **Mass:** The average mass of any ten sachets taken at random shall be at least 20g.
The mass of any individual sachet shall not be less than 2 g and not more than 3 g.

- 3.3 **Composition.** Coffee sachets shall contain instant coffee granules consisting of at least 60% by mass pure coffee.

3.4 PHYSICAL PROPERTIES

- 3.4.1 The coffee granules shall be free flowing and shall not cake. It shall be free from foreign materials.
- 3.4.2 When reconstituted in 250 ml of boiling water the beverage shall have a typical flavour of instant coffee, acceptable to the Purchaser.
- 3.4.3 At the time of packing the moisture content shall not exceed 4%.

4. PACKING AND MARKING

- 4.1 The coffee sachet shall be of such size as to ensure compatibility with the packing layout and tray size of the pack. Stickpack packaging may be used. The packaging material shall be a 3 layer laminate consisting of the following:

12 mic polyester/ 9 mic aluminium foil/ 60 mic LLDPE

- 4.2 Each sachet shall have printed on it **Instant Coffee Granules in English.**
- 4.3 The sachet seals shall be **100% effective.**

5. QUALITY ASSURANCE PROVISION

- 5.1 **Quality Management Systems.** The processing factory shall maintain a quality management system, which will assure that all products supplied to this specification are satisfactory in all respects. The quality management system shall be approved by the purchaser and shall ideally comply with the requirements set out in SANS ISO 9001:2000, Quality Management Systems- Requirements. Food safety shall be assured by preferably complying with HACCP.
- 5.2 **Premises and Plant.** The premises shall comply with all laid down State and local authority regulations with regard to hygiene and health standards. The premises shall be maintained in an acceptably hygienic condition to the satisfaction of the purchaser.
- 5.3 **Deliveries.** The relevant manufacturer certificate of compliance (from a suitable institution e.g. SABS/ CSIR) shall accompany all deliveries of products produced to this specification. This certificate shall be satisfactory to the client.
- 5.4 **Responsibility for Examinations.** The supplier shall be responsible for carrying out all such examinations, measurements and tests during or after manufacture and processing to ensure that all items are fully in accordance with the requirements of this specification. The Purchaser shall have the right to witness or verify any examinations, measurements and tests, which have been carried out.
- 5.5 **Methods of Tests.** The test methods shall be as specified in the applicable regulations of the South African Foodstuffs, Cosmetics and Disinfectants Act No. 54 of 1972, as amended. Tests, which are not covered by these regulations, shall be carried out in accordance with the methods prescribed by the A.O.A.C. (American Organisation of Agricultural Chemists) or the United States Pharmacopoeia.
- 5.6 **Quality Audits.** The Purchaser shall have the right for itself as well as representatives of the SANDF, the SABS and other professionally qualified persons to conduct inspections on the production process, the product and premises of the supplier at all reasonable times.

SPECIFICATIONS FOR TEA/COFFEE/PORRIDGE CREAMER**1. SCOPE**

- 1.1 This specification covers Creamer for use in tea/coffee/porridge, which forms part of the Patrol Ration Pack.

2. APPLICABLE DOCUMENTS. This product shall comply with all the requirements of the following documents.

- 2.1 The South African Foodstuffs, Cosmetics and Disinfectants Act, 1972 (No. 54 of 1972) and regulations under this act as amended.
- 2.2 SANS 458: 2005 Tolerances permitted for the accuracy of measurements of products (including pre packaged products) in terms of legal metrology legislation.
- 2.3 The National Health Act, 2003, (Act No 61 of 2003).
- 2.4 The Occupational Health and Safety Act, 1993 (Act No 85 of 1993), as amended.
- 2.5 Quality Management Systems- Requirements SANS 9001:2000.
- 2.6 SANS 10330 Requirements for a Hazard Analysis Critical Control Point (HACCP) system. Latest edition.

3. REQUIREMENTS FOR THE PRODUCT

- 3.1 **Compulsory General Requirements.** The Tea and Coffee Creamer shall comply with the applicable requirements in terms of the South African Cosmetics and Disinfectants Act, Act No 54 of 1972, and the Trade Metrology Act, Act No 77 of 1973. The marking shall however be in accordance with paragraph 4.2 of this specification.

- 3.2 **Mass:** The average mass of any ten sachets taken at random shall be at least 8g, within the limits as laid down in the Trade Metrology Act.

- 3.3 **Composition.** The Creamer shall consist of corn syrup solids, hydrogenated vegetable oil/fat, sodium caseinate, emulsifier (481), stabiliser (340), colourants (101 & 160a) and anti-caking agents (551).

Nutritional Requirements/ 100 g:

At time of packing the nutritional content shall be not less than:

Energy:	2100 KJ	Protein:	1.5 g
Fat:	29.0 g	Carbohydrates	64.0 g

Sodium requirement at time of packing:

Sodium: < 100 mg

3.4 PHYSICAL PROPERTIES

- 3.4.1 The creamer shall be free flowing and shall not cake. It shall be free from foreign materials.

3.4.2 When reconstituted in 200 ml of Ceylon/Rooibos tea or coffee, the beverage shall have a typical flavour, colour, aroma and appearance of creamer and be acceptable to the Purchaser.

3.4.3 At the time of packing the moisture content shall not exceed 3 % by mass.

4. **PACKING AND MARKING**

4.1 The creamer shall be packed in a sachet, for protection against breaking, of such size as to ensure compatibility with the packing layout and tray size of the pack. The packaging material shall be a 3 layer laminate consisting of the following:

12 mic polyester/ 9 mic aluminium foil/ 60 mic LLDPE

4.2 Each sachet shall have printed on it in **English** the words
Tea/ Coffee/ Porridge Creamer

5. **QUALITY ASSURANCE PROVISION.**

5.1 **Quality Management Systems.** The processing factory shall maintain a quality management system, which will assure that all products supplied to this specification are satisfactory in all respects. The quality management system shall be approved by the purchaser and shall ideally comply with the requirements set out in SANS ISO 9001:2000, Quality Management Systems- Requirements. Food safety shall be assured by preferably complying with HACCP.

5.2 **Premises and Plant.** The premises shall comply with all laid down State and local authority regulations with regard to hygiene and health standards. The premises shall be maintained in an acceptably hygienic condition to the satisfaction to the purchaser.

5.3 **Deliveries.** The relevant manufacturer certificate of compliance (from a suitable institution e.g. SABS/ CSIR) shall accompany all deliveries of products produced to this specification. This certificate shall be satisfactory to the client.

5.4 **Responsibility for Examinations.** The supplier shall be responsible for carrying out all such examinations, measurements and tests during or after manufacture and processing to ensure that all items are fully in accordance with the requirements of this specification. The Purchaser shall have the right to witness or verify any examinations, measurements and tests, which have been carried out.

5.5 **Methods of Tests.** The test methods shall be as specified in the applicable regulations of the South African Foodstuffs, Cosmetics and Disinfectants Act No. 54 of 1972, as amended. Tests, which are not covered by these regulations, shall be carried out in accordance with the methods prescribed by the A.O.A.C. (American Organisation of Agricultural Chemists) or the

United States Pharmacopoeia.

- 5.6 **Quality Audits.** The Purchaser shall have the right for itself as well as representatives of the SANDF, the SABS and other professionally qualified persons to conduct inspections on the production process, the product and premises of the supplier at all reasonable times.

SPECIFICATIONS FOR MATCHES**1. SCOPE**

- 1.1 This specification covers matches, which form part of the Patrol Ration Pack.

2. **APPLICABLE DOCUMENTS.** This product shall be manufactured to international standards and the South African Standards for safety matches as applied by the SABS.

3. REQUIREMENTS FOR THE PRODUCT

- 3.1 **Quantity.** Each container shall contain not less than 20 matches.
- 3.2 **Packing.** Each container shall be of the box type approximately 52 mm long x 37 mm wide x 15 mm deep and shall have two striker strips, one on each side.

5. QUALITY ASSURANCE PROVISION

- 5.1 **Responsibility for Quality Control.** The supplier in co-operation with the Purchaser shall be responsible for carrying out all such examinations, measurements and tests to ensure that the matches satisfy the requirements of this specification.
- 5.2 **Quality Audits.** The Purchaser shall have the right for itself as well as representatives of the SANDF, the SABS and other professionally qualified persons to conduct inspections on the production process, the product and premises of the supplier at all reasonable times.

SPECIFICATIONS FOR COMPRESSED FUEL HEATING TABLETS

1. SCOPE

- 1.1 This specification covers a compressed chemical fuel tablet with low luminosity characteristics, which forms part of the Patrol Ration Pack.

2. **CLASSIFICATION.** The compressed fuel tablets shall be of the following type as specified:

Type 1: 10 (unscored)

3. REQUIREMENTS

- 3.1 **Material.** The ingredients of the compressed fuel tablets shall be as follows:

- 3.1.1 Hexamethylenetetramine. 1.3.5.7- tetra-azatricyclo (3.3.1.1.37) decane. The hexamethylenetetramine shall be of such purity that the performance of finished fuel tablets compressed there from, using the formulation in Table 1 (below), shall meet the requirements of this specification.

- 3.1.2 Sasolwax "M". Medium congealing point paraffin wax. The carbon range is C 19 – C 38 and the paraffin chains are minus 96% straight chained.

- 3.1.3 Colour. The tablet shall be white.

4. **CHEMICAL COMPOSITION.** The chemical composition of the compressed fuel shall conform to the requirements shown in table 1.

TABLE 1

	PERCENT BY MASS	
	MINIMUM	MAXIMUM
Hexamethylenetetramine	98.00	-
Sasolwax "M"	-	2.00

5. FORM

- 5.1 The compressed fuel shall be a densely moulded, non-brittle tablet of uniform texture.

- 5.2 The compressed fuel tablet shall be round, 33 mm in diameter plus minus 1 mm and with thickness 10 mm plus minus 1 mm.

6. **MASS.** The finished fuel tablet shall have a mass of 10 +/- 0.5g in the unpacked condition. The average nett mass of any 10 tablets shall be at least 10 g.

7. **PERFORMANCE.** When ignited the compressed fuel tablet shall conform to the following requirements.

- 7.1 **Stability.** The fuel tablet shall maintain its solid state while burning.
- 7.2 **Flame Characteristics.** The fuel shall burn with a steady, blue-yellow flame of low luminosity with only occasional flashes of colour other than blue and with no objectionable increase in luminosity.
- 7.3 **Odour and Combustion Products.** There shall be no strong odour of formaldehyde.
- 7.4 **Fuel Life.** At ambient temperature of between 18°C and 26°C the burning time for one fuel tablet shall not be less than 8 (eight) minutes.

8. **PACKING AND MARKING**

- 8.1. The tablet shall be supplied in strips with perforation between each tablet. There shall be a seal at each end and a fin seal at the back. The seals shall be **100% effective**. The wrapping material shall be of the following construction:

PVDC	3.5 g/m ² max
NITRO CELLULOSE BASE FILM	26.5 g/m ² max
ADHESIVE	2-3 g/m ² max
50 MICRON LDPE	46.0 g/m ² max

- 8.2. The following shall be printed on the wrapping:

**FUEL TABLET
HARMFUL IF SWALLOWED
BURN WITHOUT WRAPPING**

9. **QUALITY ASSURANCE PROVISIONS**

- 9.1. **Approval.** The make-up of the package, etc. shall be approved by the purchaser at the beginning of each contract and shall be to the satisfaction of the purchaser.
- 9.2. **Quality Management Systems.** The processing factory shall maintain a quality management system, which will assure that all products supplied to this specification are satisfactory in all respects. The quality management system shall be approved by the purchaser and shall ideally comply with the requirements set out in Quality Management Systems- Requirements SANS 9001:2000.

- 9.3. **Responsibility for Examinations and Inspections.** The supplier shall be responsible for carrying out all such examinations, measurements and tests during or after manufacture and processing to ensure that all items are fully in accordance with the requirements of this specification. The Purchaser shall have the right to witness or verify any examinations, measurements and tests, which have been carried out.
- 9.4. **Responsibility for Quality Control.** The supplier shall be responsible for carrying out all such examinations, measurements and tests during or after manufacture or processing to ensure that all items are fully in accordance of this specification. The purchaser shall have the right to witness or verify any examinations, measurements and tests that have been carried out.
- 9.5. **Quality Audits.** The Purchaser shall have the right for itself as well as representatives of the SANDF, the SABS and other professionally qualified persons to conduct inspections on the production process, the product and premises of the supplier at all reasonable times.

SPECIFICATIONS FOR POLYBAGS**1. SCOPE**

- 1.1 This specification is for Polyethylene (PE) bags which form part of the Patrol Ration Pack.

2. APPLICABLE DOCUMENTS

F&DA Regulation Title 21, Section 177.1520 relating to the use of olefin polymers for use in contact with food.

3. REQUIREMENTS FOR THE FILM

- 3.1 **Gauge.** The film shall be 45 micron in thickness.
- 3.2 **Size.** The polybags shall have a nominal size of 83 mm x 280 mm.
- 3.3 **Material.** The material used in manufacturing the mixer bags shall be polyethylene (PE). Only virgin material shall be used. Under no circumstances is regrind material to be used for the manufacture of these polybags. The material must adhere to the F&DA regulations.

Melt Mass-flow Rate shall be 0,3g/ 10 min to 3g/ 10 min
Density shall be 0,918 g/cm³ to 0,49g/cm³.

- 3.4 **Colour.** The colour shall be transparent.
- 3.5 **Shape and Construction.** The bag shall be a piece of flat polyethylene tubing, securely closed at one end with a single heat weld.

3.6 Bag Strength and Integrity.

Tensile properties: Tensile strength in machine direction at yield, or at 20%: 9.5 MPa

Elongation at max load 110%

- 3.7 **Seal.** The polybags shall be sealed at the bottom only. Side seal or double seal may not be used. Seals shall be **100% effective**.

- 3.9 **Block.** The polybags shall open freely.

- 3.10 **Static.** The polybags shall be static free.

4. PACKING AND MARKING

- 4.1 There shall be no printing or marking on the polybags.

5 QUALITY ASSURANCE PROVISIONS

- 5.1. **Quality Management Systems.** The processing factory shall maintain a quality management system, which will assure that all products supplied to this specification are satisfactory in all respects. The quality management system shall be approved by the purchaser and shall ideally comply with the requirements set out in SANS ISO 9001:2000, Quality Management Systems- Requirements.
- 5.2. **Deliveries.** The relevant manufacturer certificate of compliance (from a suitable institution e.g. SABS/ CSIR) shall accompany all deliveries of products produced to this specification. This certificate shall be satisfactory to the client.
- 5.3. **Responsibility for Examinations and Inspections.** The supplier shall be responsible for carrying out all such examinations, measurements and tests during or after manufacture and processing to ensure that all items are fully in accordance with the requirements of this specification. The Purchaser shall have the right to witness or verify any examinations, measurements and tests, which have been carried out.
- 5.4. **Method of Tests.** The test method shall be in accordance with the norms of the industry.
- 5.5. **Responsibility for Quality Control.** The supplier shall be responsible for carrying out all such examinations, measurements and tests to ensure that the polybags satisfy the requirements of this specification.
- 5.6. **Quality Audits.** The Purchaser shall have the right for itself as well as representatives of the SANDF, the SABS and other professionally qualified persons to conduct inspections on the production process, the product and premises of the supplier at all reasonable times.

SPECIFICATIONS FOR MINI CAN OPENER**1. SCOPE**

- 1.1 This specification covers the supply of a mini can opener, which forms part of the individual Patrol Ration Packs.

2. MATERIALS REQUIREMENT

- 2.1 **Blade.** The blade shall conform to the dimensions and shape of the samples supplied.

The blade shall be manufactured from EN9 spring steel of 0.9 mm thickness and hardened using a tempering process.

- 2.2 **Handle.** The handle shall conform to the shape and dimensions of the sample supplied.

The handle shall be manufactured of 1060 spring steel of 0.9 mm thickness and shall be galvanised.

3. **GENERAL REQUIREMENTS.** The blade shall be joined to the handle in such a way that it can be folded flat against the handle.

When the blade is folded out it shall stand out at an angle of 90° to the handle.

The handle shall be free from burrs that could result in cut fingers.

4. **PERFORMANCE.** The can opener shall open at least 10 cans without evidence of wear or damage.

5. QUALITY ASSURANCE PROVISIONS

- 5.1 **Approval.** The makeup of the can openers shall be approved by the purchaser at the beginning of each contract and shall be maintained by the processing factory throughout the contract to the satisfaction of the purchaser.

- 5.2. **Quality Management Systems.** The processing factory shall maintain a quality management system, which will assure that all products supplied to this specification are satisfactory in all respects. The quality management system shall be approved by the purchaser and shall ideally comply with the requirements set out in SANS ISO 9001:2000, Quality Management Systems- Requirements.

- 5.3 **Deliveries.** The relevant manufacturer certificate of compliance (from a suitable institution e.g. SABS/ CSIR) shall accompany all deliveries of products produced to this specification. This certificate shall be satisfactory

to the client.

- 5.4. **Responsibility for Examinations and Inspections.** The supplier shall be responsible for carrying out all such examinations, measurements and tests during or after manufacture and processing to ensure that all items are fully in accordance with the requirements of this specification. The Purchaser shall have the right to witness or verify any examinations, measurements and tests, which have been carried out.
- 5.5. **Method of Tests.** The test method shall be in accordance with the norms of the industry.
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SPECIFICATIONS FOR RETORT POUCH

1. SCOPE

- 1.1 This specification covers the material, dimensions and performance of the Retort Pouch, which forms part of the Patrol Ration Pack.

2. PRODUCT TYPE

- 2.1 Retort Pouch

3. APPLICABLE DOCUMENTS. This product shall comply with all the requirements of the following documents.

- 3.1 Pouch Specification as per Armscor Spec 03926-100-026
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REVISION NO: 06

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EFFECTIVE DATE: 01 Feb 10