



## logistics division

Department:  
Defence  
**REPUBLIC OF SOUTH AFRICA**

CPSC/403/1/4/B/G/060/2023

Telephone: 012 649-6650/91  
Fax: 012 649-6687  
Enquiries: Mrs Selvam Babunandan

Department of Defence  
(Logistic Support Formation)  
Central Procurement Service Centre  
Eco-Origin Office Park, Block E  
349 Witch Hazel Avenue  
Eco Park, Centurion  
0157

11 December 2023

Sir/Madam

**BID CPSC/B/G/060/2023: SUPPLY AND DELIVERY OF COMPOSITE FOOD PACKAGES (RATION PACKS) FOR THE SOUTH AFRICAN ARMY**

**REQUIRED BY: SOUTH AFRICAN ARMY, DOD MAIN ORDNANCE DEPOT, LYTTELTON  
CLOSING TIME FOR BID 11:00 AM ON 25 JANUARY 2024**

**NB: BIDDERS ARE ENCOURAGED TO NUMBER THE PAGES OF THE TENDER/BID (EG 1 OF 100) AND TO MAKE COPIES OF THE ENTIRE BID DOCUMENT**

1. You are hereby invited to furnish this Department with a bid for the supply of the above-mentioned items as per attached documents. The documents, you should be in possession of are; This Cover Letter, SBD 1, SBD 3.1 (Pricing Schedule), Group Questionnaire, Specification (if applicable), SBD 4, SBD 6.1, Sub-Contractor Form and Vetting and Screening.

2. THE FOLLOWING CONDITIONS MUST BE STRICTLY ADHERED TO; FAILURE TO ADHERE TO ALL THE CONDITIONS LISTED BELOW WILL INVALIDATE YOUR BID:

- a. Bidders are requested to complete all Standard Bidding Documents (SBD's) in full.
- b. Please note that any scratches or using of tippex is not allowed on the pricing schedule or SBD 3.1.
- c. A Group Questionnaire must be submitted with the bid documents and be fully complete. Failure to fully complete the group questionnaire will invalidate the bid.
- d. A sealed two separate envelope system must be adhered to: one envelope for technical proposal must be dropped in the bid box and one envelope for price proposal (SBD3) must be submitted at Captain M.E. Mukhanu office in his absence submit at Major D.M. Moroka office. The envelopes must be labelled correctly. Submission of one envelope will invalidate your bid.



**BID CPSC/B/G/060/2023: SUPPLY AND DELIVERY OF COMPOSITE FOOD PACKAGES (RATION PACKS) FOR THE SOUTH AFRICAN ARMY**

3. The conditions contained in General Bid Conditions (GBC), General Conditions of Contract (GCC) and all the attached forms will apply to your Bid.

4. Kindly bid by completing the relevant forms, redirect to the **DEPARTMENT OF DEFENCE, LOGISTIC SUPPORT FORMATION, CENTRAL PROCUREMENT SERVICE CENTRE** to reach the bid receipt office not later than the closing date and time, or deposit in the bid box in the security office at the **Main Entrance Central Procurement Service Centre, Eco-Origin Office Park, Block E, 349 Witch Hazel Avenue, Eco Park, Centurion before the closing date and time.**

5. Please note that the bid box will be closed daily between 11:00am and 12:00am. Bids can be handed in at the CPSC Bid Receipt Section Ground Floor during this period. However, if the bid is late it will as a rule not be accepted for consideration.

6. The following persons can be contacted regarding the following aspects of this Bid only during office hours:

- a. Completion of Bid Document: Captain H.Z. Selepe (012) 649-6610/6644.
- b. Technical Information: Colonel M.A. Mavitana (012) 355-1380 or Major D.W.M. Chalale or (012) 355-1120/084 759 7172.

7. **There will be a compulsory Bidders Information Briefing Session on 18 January 2024 at 11:00am. The venue will be Thaba Tshwane City Hall, corner Stephanus Schoeman and Van Riebeeck Roads, Thaba Tshwane, Pretoria. No Late Comers will be entertained and failure to attend on time will invalidate your Bid.**

8. Kindly take note that according to Government Gazette No 9544 Vol 552 dated 08 June 2011 No 34350, all bidders must submit their B-BBEE status level certificates together with their bids. Should the certificate not be submitted, a zero (0) point will be allocated.

Yours Sincerely

  
(WARRANT OFFICER L.D. MASANABO)  
ACTING OFFICER COMMANDING CENTRAL PROCUREMENT SERVICE CENTRE: COLONEL



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## **SUPPLY AND DELIVERY OF COMPOSITE FOOD PACKAGES (RATION PACKS) FOR THE SA ARMY**

**CPSC/B/G/060/2023**

**VALIDITY: 90 Days**

**CLOSING DATE AND TIME: 2023 at 11H00**

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Specification

<u>Prepared by: CPSC</u> <u>Approved by: DCPB</u>	AMENDMENT : 000 Original	DATE : 2023	Page 2 of 42
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**SECTION A:**  
**BID GENERAL INFORMATION**

Contact Information

Bid Submissions

Standard Bid Documents

Briefing Session (Compulsory Briefing Session will be held)

<b>Prepared by: CPSC</b> <b><u>Approved by: DCPB</u></b>	<b>AMENDMENT : 000</b> <b>Original</b>	<b>DATE : 2023</b>	<b>Page 3 of 42</b>
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## CONTACT INFORMATION

1. Technical Information:

Col M.A Mavitana

Office Tel No: (012) 355 1380

Cell Number:

2. Information regarding the Bid Document or Bidding Process:

Captain H.Z. Selepe

Office Tel No: (012) 649 6694

Fax No: (012) 649 6645

Staff Sergeant V.B. Mokwena

Office Tel No: (012) 649 6644

3. Contract Management: (After awarding of contract)

Lt G.M. Mashego

Office Tel No: (012) 649 6714

Prepared by: CPSC <u>Approved by: DCPB</u>	AMENDMENT : 000 Original	DATE : 2023	Page 4 of 42
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## **BID SUBMISSIONS**

1. Closing period of bid : 5 to 6 weeks
2. Closing date and time : 2023 at 11h00
3. Validity of bid : 90 days
4. Address for depositing of bid documents:

Street: Central Procurement Service Centre  
Eco-Origin Office  
349 Witch Hazel Park Eco-park  
Centurion  
0157

<b>Prepared by:</b> CPSC  <b>Approved by:</b> DCPB	<b>AMENDMENT :</b> 000 Original	<b>DATE :</b> 2023	<b>Page 5 of 42</b>
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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:	CPSC-B-G-060-2023	CLOSING DATE:	25 JANUARY 2024	CLOSING TIME:	11:00 AM
DESCRIPTION	SUPPLY AND DELIVERY OF COMPOSITE FOOD PACKAGES (RATION PACKS) FOR THE SOUTH AFRICAN ARMY				

**BID RESPONSE DOCUMENTS MAY BE DEPOSITED IN THE BID BOX SITUATED AT (STREET ADDRESS)**

Central Procurement Service Centre

Eco-Origin Office Park, Block E

349 Witch Hazel Avenue

Eco Park, Centurion

BIDDING PROCEDURE ENQUIRIES MAY BE DIRECTED TO		TECHNICAL ENQUIRIES MAY BE DIRECTED TO:	
CONTACT PERSON	Warrant Officer L.D. Masanabo	CONTACT PERSON	Colonel M.A. Mavitana or Major D.W.M. Chalale
TELEPHONE NUMBER	(012) 649-6650	TELEPHONE NUMBER	(012) 355-1380 or (012) 355-1120/084 759 7172
FACSIMILE NUMBER	n/a	FACSIMILE NUMBER	n/a
E-MAIL ADDRESS	invitationdodcpsc@gmail.com	E-MAIL ADDRESS	n/a

**SUPPLIER INFORMATION**

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]		B-BBEE STATUS LEVEL SWORN AFFIDAVIT		[TICK APPLICABLE BOX]
	<input type="checkbox"/> Yes	<input type="checkbox"/> No		<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	ARE YOU A FOREIGN BASED SUPPLIER FOR THE GOODS /SERVICES /WORKS OFFERED?	<input type="checkbox"/> Yes	<input type="checkbox"/> No
[IF YES ENCLOSURE PROOF]					
[IF YES, ANSWER THE QUESTIONNAIRE BELOW]					

**QUESTIONNAIRE TO BIDDING FOREIGN SUPPLIERS**

**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, 2022, 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: .....

## PRICING SCHEDULE

Bid No.	CPSC-B-G-060-2023
Document No:	0000336527
Description:	SUPPLY AND DELIVERY OF COMPOSITE FOOD PACKAGES (RATION PACKS) FOR THE SOUTH AFRICAN ARMY
Currency:	ZAR
Closing Date:	2024/01/25 11:00:00
Status:	Created
Validity Days:	30

Indicate Lead Time for all items (Days)

The following conditions are hereby accepted:  
"Standard Terms and Conditions" or "General Conditions of Contract" Available on Websites () or attached.  
The awarding of the price quotation as determined by (Department of Defense).

The following is hereby certified:

This offer is correct and any mistakes will be at my risk.

I accept responsibility for the execution of all obligations entrusted upon me.

I did not participate in any collusive practices with any other supplier or any other person regarding

this price quotation or any other price quotation.

I am duly authorized to sign the price quotation.

The offer is inclusive of Value Added Tax.

Name: ..... Capacity: .....

Signature: ..... Date: .....

Price Firm Y/N		Grand Total Including Vat:	
Do You Accept Government Orders Y/N		Brand & Model	
Comply with Specification Y/N		Delivery Period Firm Y/N	
		If Not, Deviations	

#### Questionnaires

##### Questionnaires / Evaluation Criteria

THE 80/20 QUESTIONNAIRE EVALUATION TEMPLATE V2

Question/s		Options
Level 1: 51% owned by Black Women Military veterans / 51% owned by Black youth / 51% owned by Black people with disability		<input type="checkbox"/> LEVEL1
Level 2: 51% owned by Black Male Military veterans / 51% owned by people with disability / 51% owned by Black Women EMES		<input type="checkbox"/> LEVEL2
Level 3: 51% owned by Women Military veterans / 51% owned by Black Male EMES / 51% owned by Black Women QSEs/51% owned by Women EMES		<input type="checkbox"/> LEVEL3
		<input type="checkbox"/> LEVEL4
		<input type="checkbox"/> LEVEL5
		<input type="checkbox"/> LEVEL6

Level 4: 51% owned by Male Military veterans / 51% owned by youth / 51% owned by any other EMEs/ 51% owned by Black Male QSEs / 51% owned by Women QSEs

Level 5: 51% owned by any other QSEs

<input type="checkbox"/>	LEVEL7
<input type="checkbox"/>	LEVEL8
<input type="checkbox"/>	NON-COMPLIANT

**Attachment Description**

**Attachment File Name**

**CENTRAL PROCUREMENT SERVICE CENTRE****CLOSING DATE OF BID: 25 JANUARY 2024****BID NUMBER: CPS-B-G-060-2023****CLOSING TIME OF BID: 11:00AM****NAME OF BIDDER:** \_\_\_\_\_**VALIDITY: 90 DAYS****GROUP QUESTIONNAIRE**

Tick the applicable box

Period (in days) required to complete Delivery?

.....

.....

.....

Please state percentage profit before tax?

.....

The Department of Defence Prefers Firm Prices.

Price Firm.

YES  NO 

Delivery Period Firm.

YES  NO 

Comply to description as requested?

YES  NO 

If not, 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 Registration Number:

\_\_\_\_\_

Company Registration number:

\_\_\_\_\_

Confirm that in the event of a contract be concluded, it will be in terms of General Bid Conditions and 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 responsibility.

YES  NO 

It is your responsibility to make a copy of your completed 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 this noted?

YES  NO

## 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 interest<sup>1</sup> 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 State institution

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<sup>1</sup> 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.

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 consortium<sup>2</sup> 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

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<sup>2</sup> 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 2022

This preference form must form part of all tenders invited. It contains general information and serves as a claim form for preference points for specific goals.

**NB: BEFORE COMPLETING THIS FORM, TENDERERS MUST STUDY THE GENERAL CONDITIONS, DEFINITIONS AND DIRECTIVES APPLICABLE IN RESPECT OF THE TENDER AND PREFERENTIAL PROCUREMENT REGULATIONS, 2022**

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### 1. GENERAL CONDITIONS

1.1 The following preference point systems are applicable to invitations to tender:

- 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 **To be completed by the organ of state**  
*(delete whichever is not applicable for this tender).*

- a) The applicable preference point system for this tender is the **90/10** preference point system.
- b) The applicable preference point system for this tender is the **80/20** preference point system.
- c) Either the **90/10 or 80/20 preference point system** will be applicable in this tender. The lowest/ highest acceptable tender will be used to determine the accurate system once tenders are received.

1.3 Points for this tender (even in the case of a tender for income-generating contracts) shall be awarded for:

- (a) Price; and
- (b) Specific Goals.

1.4 **To be completed by the organ of state:**

The maximum points for this tender are allocated as follows:

	POINTS
<b>PRICE</b>	
<b>SPECIFIC GOALS</b>	
<b>Total points for Price and SPECIFIC GOALS</b>	<b>100</b>

1.5 Failure on the part of a tenderer to submit proof or documentation required in terms of this tender to claim points for specific goals with the tender, will be interpreted to mean that preference points for specific goals are not claimed.

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

## 2. DEFINITIONS

- (a) “**tender**” means a written offer in the form determined by an organ of state in response to an invitation to provide goods or services through price quotations, competitive tendering process or any other method envisaged in legislation;
- (b) “**price**” means an amount of money tendered for goods or services, and includes all applicable taxes less all unconditional discounts;
- (c) “**rand value**” means the total estimated value of a contract in Rand, calculated at the time of bid invitation, and includes all applicable taxes;
- (d) “**tender for income-generating contracts**” means a written offer in the form determined by an organ of state in response to an invitation for the origination of income-generating contracts through any method envisaged in legislation that will result in a legal agreement between the organ of state and a third party that produces revenue for the organ of state, and includes, but is not limited to, leasing and disposal of assets and concession contracts, excluding direct sales and disposal of assets through public auctions; and
- (e) “**the Act**” means the Preferential Procurement Policy Framework Act, 2000 (Act No. 5 of 2000).

## 3. FORMULAE FOR PROCUREMENT OF GOODS AND SERVICES

### 3.1. POINTS AWARDED FOR PRICE

#### 3.1.1 THE 80/20 OR 90/10 PREFERENCE POINT SYSTEMS

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

$80/20$	<b>or</b>	$90/10$
$Ps = 80 \left(1 - \frac{Pt - Pmin}{Pmin}\right)$	<b>or</b>	$Ps = 90 \left(1 - \frac{Pt - Pmin}{Pmin}\right)$

Where

$Ps$  = Points scored for price of tender under consideration

$Pt$  = Price of tender under consideration

$Pmin$  = Price of lowest acceptable tender

### 3.2. FORMULAE FOR DISPOSAL OR LEASING OF STATE ASSETS AND INCOME GENERATING PROCUREMENT

#### 3.2.1. POINTS AWARDED FOR PRICE

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

80/20

or

90/10

$$Ps = 80 \left( 1 + \frac{Pt - Pmax}{Pmax} \right) \quad \text{or} \quad Ps = 90 \left( 1 + \frac{Pt - Pmax}{Pmax} \right)$$

Where

Ps = Points scored for price of tender under consideration

Pt = Price of tender under consideration

Pmax = Price of highest acceptable tender

### 4. POINTS AWARDED FOR SPECIFIC GOALS

- 4.1. In terms of Regulation 4(2); 5(2); 6(2) and 7(2) of the Preferential Procurement Regulations, preference points must be awarded for specific goals stated in the tender. For the purposes of this tender the tenderer will be allocated points based on the goals stated in table 1 below as may be supported by proof/ documentation stated in the conditions of this tender:
- 4.2. In cases where organs of state intend to use Regulation 3(2) of the Regulations, which states that, if it is unclear whether the 80/20 or 90/10 preference point system applies, an organ of state must, in the tender documents, stipulate in the case of—
  - (a) an invitation for tender for income-generating contracts, that either the 80/20 or 90/10 preference point system will apply and that the highest acceptable tender will be used to determine the applicable preference point system; or
  - (b) any other invitation for tender, that either the 80/20 or 90/10 preference point system will apply and that the lowest acceptable tender will be used to determine the applicable preference point system,

then the organ of state must indicate the points allocated for specific goals for both the 90/10 and 80/20 preference point system.

**Table 1: Specific goals for the tender and points claimed are indicated per the table below. (Bidders to tick only one relevant column)**

**(Note to organs of state: Where either the 90/10 or 80/20 preference point system is applicable, corresponding points must also be indicated as such.**

**Note to tenderers: The tenderer must indicate how they claim points for each preference point system.)**

Status Level	The specific goals allocated points in terms of this tender	Number of points allocated (90/10 system) (To be completed by the organ of state)	Number of points allocated (80/20 system) (To be completed by the organ of state)	Number of points claimed (90/10 system) (To be completed by the tenderer)	Number of points claimed (80/20 system) (To be completed by the tenderer)
Level 1	51% owned by Black Women Military Veterans or 51% owned by Black Youth or 51% owned by Black People with Disability	10	20		
Level 2	51% owned by Black Male Military Veterans or 51% owned by People with Disability or 51% owned by Black Women EME's	08	18		

Level 3	51% owned by Women Military Veterans or 51% owned by Black Male EME's or 51% owned by Women EME's 51% owned by Black Women QSEs	06	16		
Level 4	51% owned by Male Military Veterans or 51% owned by Youth or 51% owned by any other EMEs or 51% owned by Black Male QSEs or 51% owned by Women QSEs	04	14		
Level 5	51% owned by any other QSEs	02	12		
Level 6	Not Applicable				
Level 7	Not Applicable				
Level 8	Non-compliant contributor	0	0		

**NOTE: Bidders are to submit Sworn Affidavit to substantiate the preference points claimed. Sworn Affidavit must be signed by legally recognized Commissioner of Oath.**

## DECLARATION WITH REGARD TO COMPANY/FIRM

4.3. Name of company/firm.....

4.4. Company registration number:

### 4.5. TYPE OF COMPANY/ FIRM

Partnership/Joint Venture / Consortium

One-person business/sole proprietor

Close corporation

Public Company

Personal Liability Company

(Pty) Limited

Non-Profit Company

State Owned Company

[TICK APPLICABLE BOX]

4.6. I, the undersigned, who is duly authorised to do so on behalf of the company/firm, certify that the points claimed, based on the specific goals as advised in the tender, qualifies the company/ firm for the preference(s) shown and I 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 paragraphs 1.4 and 4.2, the contractor may be required to furnish documentary proof to the satisfaction of the organ of state that the claims are correct;
- iv) If the specific goals have been claimed or obtained on a fraudulent basis or any of the conditions of contract have not been fulfilled, the organ of state may, in addition to any other remedy it may have –
  - (a) disqualify the person from the tendering 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 tenderer or contractor, its shareholders and directors, or only the shareholders and directors who acted on a fraudulent basis, be restricted 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, if deemed necessary.

**NOTE: The Department of Defence reserves the right to verify the truthfulness of the claims (par 4.6 iii)**

.....  
**SIGNATURE(S) OF TENDERER(S)**

**SURNAME AND NAME:** .....

**DATE:** .....

**ADDRESS:** .....

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

**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/02/2012**

**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

A-2

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: .....

.....  
.....

## RESTRICTED

A-3

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: .....

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

## RESTRICTED

A-4

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.



## STANDARD BID DOCUMENTS (SBD)

### SECTION B:

#### 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

**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 <b>A</b>
1.	<b><u>General Rules for completion of Bid documents.</u></b>  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 CPSC Brown Bid Box (Eco Origin Office Park, Eco Park Centurion) and SPSC Green Bid Box at the main gate (2 Arsenal Road, Simon's Town) on or before the closing date and time.
2.	<b><u>Standard Bid Documents (SBDs) 1, 3.1, 4 &amp; 6.1</u></b>  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.  <b>THE WRITING OF THE PRICE ON THE SBD1 WILL INVALIDATE THE BID.</b>
3.	<b><u>Submission of Two envelope system</u></b> Bidder are required to submit STRICTLY Two (2) separate properly sealed envelopes, clearly marked, Company stamp, Company name, Bid number and closing date.  <b>FAILURE TO SEPARATE THE 2 ENVELOPES WILL INVALIDATE THE BID.</b>  <b><u>ENVELOPE 1: PRICE PROPOSAL</u></b> It must contain SBD3 or Price Schedule only.  <b><u>ENVELOPE 2: TECHNICAL PROPOSAL</u></b> It must contain all documents.
4.	<b><u>Central Suppliers Database:</u></b> Bidders must submit the latest valid CSD registration full report or summary and it must reflect the following details of the directors, in business status and employment status.
	<b><u>Briefing Session Certificate.</u></b> Failure to attend the briefing session meeting and submit the completed and signed original site meeting certificate by the closing date and time will

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S/No	Criteria
	A
	invalidate the bid.
5.	<b>Service Level Agreement:</b> bidders are to attach a service level agreement between main contractor and sub-contractor and specify which goods and/or services are to be sub-contracted. Failure to submit the required SLA will invalidate the bid.
6.	<b>Viewing:</b> Bidders are to attach the proof of address where the meals ready to eat of the (ration packs) are manufactured and fully packaged for viewing on the date to be specified should such a bidder be shortlisted as per specification.

2. **Phase 1 Step 2:** Compliance to the following mandatory requirements will be done by End user. Bidders that do not fully comply with the criteria will be eliminated / excluded and will not go to the next phase.

S/No	Criteria	B	C
	A	Yes	No
1.	<p><b>Certification:</b> Bidders are to submit their bids the following valid certificates:</p> <ul style="list-style-type: none"><li>• Certificates of Acceptability (COA) for Food Premises,</li><li>• Certificate of Approval for Meat Factories and Meat Processing establishment from National Regulator of Compulsory Specification (NRCS),</li><li>• Food Safety System Certificate (FSSC 22000) and</li><li>• ISO 9001 of 2015 (Code of Practice for Quality Management System)</li><li>• Hazard Analysis for Critical Control Points (HACCP) and ISO 22000 (2018)</li><li>• OHS Certificate</li><li>• Halaal Certification,</li><li>• Company Certificate of registration for Delivery Motor Vehicles.</li></ul> <p>Failure to comply will invalidate the bid.</p> <p><b>ALL CERTIFICATES MUST BE VALID FOR THE DURATION OF THE TENDER PROCESS</b></p>		

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**Phase 2:** This phase will be evaluated by means of compliance to specification / scope of work. Bidders not excluded or invalidated based on Phase 1 will be considered for Phase 2. This phase will be evaluated by means of compliance to technical specification. Phase 2 will be adjudicated based on functionality with a maximum total of hundred and seventy (170) points. Bidders must archive a minimum functionality score of 90 % to be considered for the next phase of evaluation. All bidders who score less than 90% will be excluded from the next phase of the evaluation. (Phase 3 and 4).

### **Phase 2 Functionality Criteria: (ABILITY AND CAPABILITY)**

<b>Phase 2 Functionality Criteria (SAMPLES):</b> The bids will be adjudicated towards a maximum total of Hundred and seventy (170) Points. All bidders who score less than 90% on technical specification will be excluded from the next phase of evaluation.	<b>Weight</b>
a.CPSC and the End User will conduct evaluation of the sample at the supplier's premises to determine compliance in accordance with the specification.	170

### 3. **Phase 3:** Price.

<b>Phase 3</b>	<b>Price.</b> (The Requirement will be according to the 80/20 principle)	<b>80/20</b>
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### 4. **Phase 4:** SBD 6.1 Specific goal allocation points (Bidders to tick only one relevant column).

Status Level	The specific goals allocated points in terms of this tender	Number of points allocated (90/10 system) (To be completed by the organ of state)	Number of points allocated (80/20 system) (To be completed by the organ of state)	Number of points claimed (90/10 system) (To be completed by the tenderer)	Number of points claimed (80/20 system) (To be completed by the tenderer)
Level 1	51% owned by Black Women Military Veterans or 51% owned by	10	20		

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	Black Youth or 51% owned by Black People with Disability				
Level 2	51% owned by Black Male Military Veterans or 51% owned by People with Disability or 51% owned by Black Women EMEs	8	18		
Level 3	51% owned by Women Military Veterans or 51% owned by Black Male EMEs or 51% owned by Women EMEs or 51% owned by Black Women QSEs	6	16		
Level 4	51% owned by Male Military Veterans or 51% owned by Youth or 51% owned by any other EME'S	4	14		

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	or 51% owned by Black Male QSEs or 51% owned by Women QSEs				
Level 5	51% owned by any other QSEs	2	12		
Level 6	Not Applicable				
Level 7	Not Applicable				
Level 8	Non-compliant	0	0		

5. Thereafter the points achieved are used in the application of the Preference Point System as per the specific goals 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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## REGISTRATION AUTHORITY COMPLIANCE

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## **SECTION C: REQUIREMENT AND CONTRACT INFORMATION**

General Bid Conditions (GBC): Department of Defence

General Conditions of Contract (GCC): National Treasury

Special Conditions of Contracts (SCC): End-User

Specification

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# GENERAL BID CONDITIONS

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.
32. Awarding of the bid.
33. Liability Insurance

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34. Failure to Comply.  
35. Vetting Form.  
36. Omitted information.

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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.

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

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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:

- a. **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.
- b. **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.
- c. **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.
- d. **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:

- a. **Bids Considered.** All bids correctly lodged are taken into consideration.
- 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

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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 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.

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- 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.
  - 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.

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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 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 communicated 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.

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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.

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.

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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.

35. **Vetting Form.** Shortlisted bidders will be required to complete security vetting form.

36. **Omitted information.** The Department of Defence (DOD) reserves the right to call the supplier to come to complete omitted information or to clarify any matters relating to the bid. In instances where the omitted information does not affect competitiveness, the bidder shall be formally invited to furnish such information.

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## GENERAL CONDITIONS OF CONTRACT

### 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.
  - 1.11 "Dumping" occurs when a private enterprise abroad markets its goods on own initiative in the RSA at lower prices than that of

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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 bidding documents.
- 1.21 "Purchaser" means the organization purchasing the goods.

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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](http://www.treasury.gov.za) or [www.info.gov.za](http://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 information ; inspection.**

- 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 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.

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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 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

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

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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.

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

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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.

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

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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.

## 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

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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 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**

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

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<b>insolvency</b>	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.
<b>27. Settlement of disputes</b>	<p>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.</p> <p>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.</p> <p>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.</p> <p>27.4 Mediation proceedings shall be conducted in accordance with the rules of procedure specified in the SCC.</p> <p>27.5 Notwithstanding any reference to mediation and/or court proceedings herein,</p> <ul style="list-style-type: none"> <li>(a) the parties shall continue to perform their respective obligations under the contract unless they otherwise agree; and</li> <li>(b) the purchaser shall pay the supplier any monies due the supplier.</li> </ul>
<b>28. Limitation of liability</b>	<p>28.1 Except in cases of criminal negligence or wilful misconduct, and in the case of infringement pursuant to Clause 6;</p> <ul style="list-style-type: none"> <li>(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</li> <li>(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.</li> </ul>
<b>29. Governing language</b>	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.

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**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.

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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# **Special Conditions of Contracts (SCC): End-User**

## **1. General rules for completion of Bid documents**

- a. Amendment, scratching, use of tippex and omission to all the documents will invalidate the bid.

## **2. Local Content**

- a. Only locally manufactured/sourced items will be accepted.

## **3. Certification of Compliance by Sub-Contracting**

- a. Bidders are required to complete the certificate of compliance by sub-contractor, should they wish to sub-contract as stated on the SBD 6.1. However, if not subcontracting, this certificate should not be completed (it is not mandatory to complete this certificate).
- b. Both the Bidder and the sub-contractor must complete the certificate and two (2) witnesses must sign should sub-contracting be applicable.

## **4. Group Questionnaire**

- a. Bidders are encouraged to complete the group questionnaire fully.

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## **SPECIAL CONDITIONS OF CONTRACT**

### **CHANGED REQUIREMENT**

1. 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.

### **CO-ORDINATED ACTIVITIES**

2. 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.
3. 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.

### **CONTRACTOR'S PERSONNEL**

4. **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:
  - a. Personnel will wear company identification cards with an employee photograph on it, conspicuously on his/her person at all times;
  - b. Personnel will wear identifiable uniforms whilst on duty.
5. **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 utilise 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 result of such a request. The contractor therefore indemnifies the Department of Defence against any claim whatsoever from the employee concerned.
6. **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 communicated to the designated official without delay.
7. **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

#### VALUE ADDED TAX (VAT)

8. 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.

#### DAMAGE COMPENSATION

9. 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.
10. 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.
11. 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.
12. The Department of Defence and its 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.

#### WAIVER

13. 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.

#### SEVERABILITY

14. 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.

## SUB-CONTRACTING

15. 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.

# DEPARTMENT OF DEFENCE (DOD)

## SOUTH AFRICAN ARMY



### SPECIFICATIONS

### PATROL RATION PACKS

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SOUTH AFRICAN NATIONAL DEFENCE FORCE



PATROL RATION PACK SPECIFICATIONS

ISSUING AUTHORITY: CHIEF OF LOGISTICS

## CONTROLLING AUTHORITY SIGNATURE RECORD SHEET

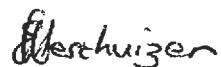
NAME OF COMPILING OFFICER: E.M. VAN DER WESTHUIZEN

RANK OF COMPILING OFFICER: COLONEL

APPOINTMENT OF COMPILING OFFICER: SSO DIETARY SERVICES SAMHS

CONTACT DETAILS OF COMPILING OFFICER: Directorate Ancillary Health, SAMHS  
HQ, Kasteel Park. Tel: 012 367 9170

SIGNATURE OF COMPILING OFFICER:



NAME OF VERIFYING OFFICER: H.V. ZONDO

RANK OF VERIFYING OFFICER: COLONEL

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: T.K. SIBENE

RANK OF APPROVING OFFICER: BRIGADIER GENERAL

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

SIGNATURE OF APPROVING OFFICER:

EFFECTIVE DATE:

REVISION NO: 09

EFFECTIVE DATE:  
October 2017



## ACKNOWLEDGEMENT

The team extends its gratitude to Retired Colonel Leonie van den Heever for her invaluable contribution to the revised Patrol Ration Pack Specifications. She worked tirelessly to update specifications, which prepared the team to finalise the document.

REVISION NO: 09

EFFECTIVE DATE:  
October 2017

## AMENDMENT HISTORY

No	Section	Effective Date	Amendment
01	SANDF 06	14 August 2008	12 Digit Code and Best Before Date
02	SANDF 06	14 August 2008	12 Digit Code and Best Before Date
03	SANDF 06	14 August 2008	Storage of the Ration Patrol Pack
04	SANDF 07	14 August 2008	12 Digit Code and Best Before Date
05	SANDF 07	14 August 2008	12 Digit Code and Best Before Date
06	SANDF 20	14 August 2008	Preferred Brand added (PVM)
07	SANDF 20	14 August 2008	Preferred Brand added (PVM)
08	SANDF 20	14 August 2008	Preferred Brand added (PVM)
09	SANDF 20	14 August 2008	Preferred Brand added (PVM)
10	SANDF 20	01 June 2009	Delete Preferred Brand (PVM)
11	SANDF 20	01 June 2009	Delete Preferred Brand (PVM)
12	SANDF 20	01 June 2009	Delete Preferred Brand (PVM)
13	SANDF 20	01 June 2009	Delete Preferred Brand (PVM)
14	SANDF 21	01 June 2009	Delete Multigrain biscuits
15	SANDF 21	01 June 2009	Amend minimum nett mass to 46,6g
16	SANDF 21	01 June 2009	Delete all requirements for Multigrain biscuits
17	SANDF 21	01 June 2009	Delete all requirements for Multigrain biscuits
18	SANDF 06	01 February 2010	Replace Trade and Metrology Act, 1973 with South African National Standard (SANS) 458:2005, Tolerance permitted for the accuracy of measurements of products (including pre-packaged products) in terms of metrology legislation
19	SANDF 07	01 February 2010	Replace Trade and Metrology Act, 1973 with South African National Standard (SANS) 458:2005, Tolerance permitted for the accuracy of measurements of products (including pre-packaged products) in terms of metrology legislation
20	SANDF 08	01 February 2010	Replace Trade and Metrology Act, 1973 with South African National Standard (SANS) 458:2005, Tolerance permitted for the accuracy of measurements of products (including pre-packaged products) in terms of metrology legislation
21	SANDF 09	01 February 2010	Replace Trade and Metrology Act, 1973 with South African National Standard (SANS) 458:2005, Tolerance permitted for the accuracy of measurements of products (including pre-packaged products) in terms of metrology legislation
22	SANDF 10	01 February 2010	Replace Trade and Metrology Act, 1973 with South African National Standard



No	Section	Effective Date	Amendment
			(SANS) 458:2005, Tolerance permitted for the accuracy of measurements of products (including pre-packaged products) in terms of metrology legislation
23	SANDF 11	01 February 2010	Replace Trade and Metrology Act, 1973 with South African National Standard (SANS) 458:2005, Tolerance permitted for the accuracy of measurements of products (including pre-packaged products) in terms of metrology legislation
24	SANDF 12	01 February 2010	Replace Trade and Metrology Act, 1973 with South African National Standard (SANS) 458:2005, Tolerance permitted for the accuracy of measurements of products (including pre-packaged products) in terms of metrology legislation
25	SANDF 13	01 February 2010	Replace Trade and Metrology Act, 1973 with South African National Standard (SANS) 458:2005, Tolerance permitted for the accuracy of measurements of products (including pre-packaged products) in terms of metrology legislation
26	SANDF 14	01 February 2010	Replace Trade and Metrology Act, 1973 with South African National Standard (SANS) 458:2005, Tolerance permitted for the accuracy of measurements of products (including pre-packaged products) in terms of metrology legislation
27	SANDF 15	01 February 2010	Replace Trade and Metrology Act, 1973 with South African National Standard (SANS) 458:2005, Tolerance permitted for the accuracy of measurements of products (including pre-packaged products) in terms of metrology legislation
28	SANDF 16	01 February 2010	Replace Trade and Metrology Act, 1973 with South African National Standard (SANS) 458:2005, Tolerance permitted for the accuracy of measurements of products (including pre-packaged products) in terms of metrology legislation
29	SANDF 17	01 February 2010	Replace Trade and Metrology Act, 1973 with South African National Standard (SANS) 458:2005, Tolerance permitted for the accuracy of measurements of products (including pre-packaged products) in terms of metrology legislation
30	SANDF 18	01 February 2010	Replace Trade and Metrology Act, 1973 with South African National Standard (SANS) 458:2005, Tolerance permitted for

No	Section	Effective Date	Amendment
			the accuracy of measurements of products (including pre-packaged products) in terms of metrology legislation
31	SANDF 19	01 February 2010	Replace Trade and Metrology Act, 1973 with South African National Standard (SANS) 458:2005, Tolerance permitted for the accuracy of measurements of products (including pre-packaged products) in terms of metrology legislation
32	SANDF 20	01 February 2010	Replace Trade and Metrology Act, 1973 with South African National Standard (SANS) 458:2005, Tolerance permitted for the accuracy of measurements of products (including pre-packaged products) in terms of metrology legislation
33	SANDF 21	01 February 2010	Replace Trade and Metrology Act, 1973 with South African National Standard (SANS) 458:2005, Tolerance permitted for the accuracy of measurements of products (including pre-packaged products) in terms of metrology legislation
34	SANDF 22	01 February 2010	Replace Trade and Metrology Act, 1973 with South African National Standard (SANS) 458:2005, Tolerance permitted for the accuracy of measurements of products (including pre-packaged products) in terms of metrology legislation.
35	SANDF 23	01 February 2010	Replace Trade and Metrology Act, 1973 with South African National Standard (SANS) 458:2005, Tolerance permitted for the accuracy of measurements of products (including pre-packaged products) in terms of metrology legislation
36	SANDF 24	01 February 2010	Replace Trade and Metrology Act, 1973 with South African National Standard (SANS) 458:2005, Tolerance permitted for the accuracy of measurements of products (including pre-packaged products) in terms of metrology legislation
37	SANDF 25	01 February 2010	Replace Trade and Metrology Act, 1973 with South African National Standard (SANS) 458:2005, Tolerance permitted for the accuracy of measurements of products (including pre-packaged products) in terms of metrology legislation
38	SANDF 26	01 February 2010	Replace Trade and Metrology Act, 1973 with South African National Standard (SANS) 458:2005, Tolerance permitted for the accuracy of measurements of products

No	Section	Effective Date	Amendment
			(including pre-packaged products) in terms of metrology legislation
39	SANDF 27	01 February 2010	Replace Trade and Metrology Act, 1973 with South African National Standard (SANS) 458:2005, Tolerance permitted for the accuracy of measurements of products (including pre-packaged products) in terms of metrology legislation
40	SANDF 28	01 February 2010	Replace Trade and Metrology Act, 1973 with South African National Standard (SANS) 458:2005, Tolerance permitted for the accuracy of measurements of products (including pre-packaged products) in terms of metrology legislation
41	SANDF 29	01 February 2010	Replace Trade and Metrology Act, 1973 with South African National Standard (SANS) 458:2005, Tolerance permitted for the accuracy of measurements of products (including pre-packaged products) in terms of metrology legislation
42	SANDF 30	01 February 2010	Replace Trade and Metrology Act, 1973 with South African National Standard (SANS) 458:2005, Tolerance permitted for the accuracy of measurements of products (including pre-packaged products) in terms of metrology legislation
43	SANDF 31	01 February 2010	Replace Trade and Metrology Act, 1973 with South African National Standard (SANS) 458:2005, Tolerance permitted for the accuracy of measurements of products (including pre-packaged products) in terms of metrology legislation
44	SANDF 32	01 February 2010	Replace Trade and Metrology Act, 1973 with South African National Standard (SANS) 458:2005, Tolerance permitted for the accuracy of measurements of products (including pre-packaged products) in terms of metrology legislation
45	SANDF 33	01 February 2010	Replace Trade and Metrology Act, 1973 with South African National Standard (SANS) 458:2005, Tolerance permitted for the accuracy of measurements of products (including pre-packaged products) in terms of metrology legislation
46	SANDF 34	01 February 2010	Discontinued product.
47	SANDF 35	01 February 2010	Replace Trade and Metrology Act, 1973 with South African National Standard (SANS) 458:2005, Tolerance permitted for the accuracy of measurements of products

No	Section	Effective Date	Amendment
			(including pre-packaged products) in terms of metrology legislation
48	SANDF 36	01 February 2010	Replace Trade and Metrology Act, 1973 with South African National Standard (SANS) 458:2005, Tolerance permitted for the accuracy of measurements of products (including pre-packaged products) in terms of metrology legislation
49	SANDF 37	01 February 2010	Replace Trade and Metrology Act, 1973 with South African National Standard (SANS) 458:2005, Tolerance permitted for the accuracy of measurements of products (including pre-packaged products) in terms of metrology legislation
50	SANDF 38	01 February 2010	Replace Trade and Metrology Act, 1973 with South African National Standard (SANS) 458:2005, Tolerance permitted for the accuracy of measurements of products (including pre-packaged products) in terms of metrology legislation
51	SANDF 39	01 February 2010	Replace Trade and Metrology Act, 1973 with South African National Standard (SANS) 458:2005, Tolerance permitted for the accuracy of measurements of products (including pre-packaged products) in terms of metrology legislation
52	SANDF 40	01 February 2010	Replace Trade and Metrology Act, 1973 with South African National Standard (SANS) 458:2005, Tolerance permitted for the accuracy of measurements of products (including pre-packaged products) in terms of metrology legislation
53	SANDF 41	01 February 2010	Replace Trade and Metrology Act, 1973 with South African National Standard (SANS) 458:2005, Tolerance permitted for the accuracy of measurements of products (including pre-packaged products) in terms of metrology legislation
54	SANDF 42	01 February 2010	Replace Trade and Metrology Act, 1973 with South African National Standard (SANS) 458:2005, Tolerance permitted for the accuracy of measurements of products (including pre-packaged products) in terms of metrology legislation
55	SANDF 43	01 February 2010	Replace Trade and Metrology Act, 1973 with South African National Standard (SANS) 458:2005, Tolerance permitted for the accuracy of measurements of products (including pre-packaged products) in terms of metrology legislation

No	Section	Effective Date	Amendment
			of metrology legislation
56	SANDF 07	01 October 2011	Par 3.6 Markings on trays: 12 digit code order number plus BB month and year eg 1D7878570211
57	SANDF 07	01 October 2011	Par 4.7 Markings on cartons: 12 digit code order number plus BB month and year eg 1D7878570211
58	SANDF 06	01 August 2013	Par 1.1: Replace 10 with 12
59	SANDF 06	01 August 2013	Par 2.1: Delete Doc No's 09, 10, 11, 12, 14, 35, 38, 42 and 43. Add Doc No's 44 to 59.
60	SANDF 06	01 August 2013	Par 2.2: Add All standards are subject to revision and parties to this agreement are encouraged to ensure the use of the most recent editions of the standards indicated below.
61	SANDF 06	01 August 2013	Par 2.2.1 Add with specific reference to R. 146/2010 (Regulations Relating to the Labelling and Advertising of Foodstuffs), R. 45/2012 (Amendment), R. 1091/2010 (Amendment), R. 249/2010 (Regulations Relating to Trans Fat in Foodstuffs), R. 733/2012 (Regulations Relating to the Use of Sweeteners in Foodstuffs) and R. 214/2013 (Regulations Relating to the Reduction of Sodium in Certain Foodstuffs and Related Matters - from the dates as specified by Department of Health).
62	SANDF 06	01 August 2013	Par 2.2 Add Meat Safety Act, 2000 (Act 40 of 2000).  Standards Act, 2008 (Act 8 of 2008) and regulations under the Act as amended.  ISO 22000 (latest edition): Food Safety Management Systems – Requirements for any organisation in the food chain.  SANS 9001 (latest edition): Requirements for Quality Management.  SANS 10330 (latest edition): Requirements for a Hazard Analysis and Critical Control Point (HACCP) system.  SANS 5490: Assessment of tainting of foodstuffs by packaging materials.  SANS 13302: Sensory Analysis - Methods for assessing modifications to the flavour of

No	Section	Effective Date	Amendment
			<p>foodstuffs due to packaging.</p> <p>SANS 6268: Microbiological examination of foodstuffs in retort pouches.</p> <p>Latest revision of relevant Codex Alimentarius standards e.g. Volume 1B – General requirements (food hygiene) and Volume 2A – Pesticide residues in foods F&amp;DA Regulation, Title 21 Section 177.1520 relating to the use of Olefin polymers in contact with food.</p> <p>Replace par 2.4 with par 2.2.5 Standards Act, 2008 (Act 8 of 2008) and regulations under the Act as amended</p>
63	SANDF 06	01 August 2013	<p>Par 4.1: Replace 2 cans/pouches with 3 to 4 pouches</p> <p>Replace Sauces/ Jam 2 with 1</p> <p>Replace Biscuits 2 with 1 or 2</p> <p>Delete Can opener</p>
64	SANDF 06	01 August 2013	Par 4.4: Replace with Markings on the items may be the same as for commercially available products with the proviso that markings specified in these documents be applied where applicable
65	SANDF 06	01 August 2013	Replace page 4 with pages 5 and 6 containing the new menus
66	SANDF 06	01 August 2013	Par 5.4: Replace with The individual trays shall be packed in two rows of six in the outer carton consisting of one tray of each pack variety 1 (one) to 4 (four), and two trays each of pack 5 (five) to 8 (eight).
67	SANDF 06	01 August 2013	Par 5.6: Replace 10 with 12
68	SANDF 06	01 August 2013	Par 5.8: Update Suggested Menu
69	SANDF 06	01 August 2013	Replace Lyttelton 0140, Tel (012) 671 5059 with Kasteelpark, Tel (012) 367 9170
70	SANDF 07	01 August 2013	Par 1: Replace 10 with 12
71	SANDF 07	01 August 2013	Par 3.4: Replace 220mm length x 155mm width x 75mm with 200mm length x 155mm width x 88mm depth
72	SANDF 07	01 August 2013	Par 3.6: Replace Day 6 with Day 8
73	SANDF 07	01 August 2013	Par 4.4: Replace 412mm length x 320mm width x 234mm depth with 520mm length x 390mm width x 175mm depth
74	SANDF 07	01 August 2013	Par 4.7: Replace 10 with 12
75	SANDF 08 SANDF 13 SANDF 36	01 August 2013	Par 1: Delete canned or

No	Section	Effective Date	Amendment
	SANDF 37 SANDF 39		
76	SANDF 08 SANDF 13 SANDF 36 SANDF 37	01 August 2013	Par 2: Add description
77	SANDF 08 SANDF 13 SANDF 36 SANDF 37 SANDF 39	01 August 2013	Replace Par 3 with This product shall comply with all the requirements as indicated in SANDF 06 paragraph 2.2 where relevant as well as Pouch Specification, Document No SANDF 41.
78	SANDF 08	01 August 2013	Par 4.2: Replace with The average net mass of any ten pouches of the product taken at random shall be at least 200g
79	SANDF 08	01 August 2013	An improved description of the flavour, odour and appearance was used to replace Par 4.5.
80	SANDF 08 SANDF 13 SANDF 36 SANDF 37	01 August 2013	Par 4.7: Replace with The product shall be packaged in 4 ply flexible retort pouches, according to Pouch Specification SANDF 41.
81	SANDF 08 SANDF 13 SANDF 36 SANDF 37	01 August 2013	Replace Par 4.9 with Each pouch shall be labelled according to the Regulations for labelling (No. R. 146), including the title which appears in paragraph 2.1 of this specification for identification of the contents, Halaal labelling and the following
82	SANDF 08 SANDF 13 SANDF 36 SANDF 37 SANDF 39	01 August 2013	Replace Par 5.1 with The processing factory shall obtain and maintain HACCP, ISO 22 000 or FSSC 22 000 certification.
83	SANDF 08 SANDF 13 SANDF 36 SANDF 37	01 August 2013	Par 5.4: <u>Delete Sealed Can Condition.</u> 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.  Replace Armscor 03926-100-026 with SANDF 41
84	SANDF 13 SANDF 36 SANDF 37	01 August 2013	An improved description of the flavour, odour and appearance was used to replace Par 4.2.
85	SANDF 13 SANDF 36	01 August 2013	Par 4.3: Replace with The average net mass of any ten pouches of the product

No	Section	Effective Date	Amendment
	SANDF 37		taken at random shall be at least 200g
86	SANDF 39	01 August 2013	Par 4.1: Replace with The average net mass of any ten pouches of the product taken at random shall be at least 150g
87	SANDF 39	01 August 2013	Replace Par 4.8 with Each pouch shall be labelled according to the Regulations for labelling (No. R. 146), including the title which appears in paragraph 2.1 of this specification for identification of the contents, Halaal labelling and the following
88	SANDF 15	01 August 2013	Par 2: Add "like commercially available soup". Replace Cream of Mushroom, Golden Vegetable, Chicken Broth, Oxtail with Country Vegetable (Creamy) or Creamy Vegetable, Chicken Noodle (Creamy), Beef & Vegetable
89	SANDF 15	01 August 2013	Replace Par 3 with This product shall comply with all the Legislation and Standards as indicated in Document No SANDF 06 paragraph 2.2.
90	SANDF 15	01 August 2013	Par 4.3: change to Fat 2-15g, Carbohydrates 54-80g
91	SANDF 15	01 August 2013	Par 4.4.3: Add "interspersed with noodles and vegetable bits"
	SANDF 15	01 August 2013	Par 4.5: Add e.g. distinct vegetable or grilled chicken or grilled beef odour and flavour similar to that of Royco Instant Soup Singles or Knorr Cup a Soup Go!
92	SANDF 15	01 August 2013	Par 4.6: Replace 9 months with 12 months
93	SANDF 15	01 August 2013	Par 5.1: Replace "The construction of the material used for the sachet shall be as follows: PAPER 40g/m <sup>2</sup> , FOIL 21g/m <sup>2</sup> SURLYN 30g/m <sup>2</sup> , PRINT 2g/m <sup>2</sup> , TOTAL 93g/m <sup>2</sup> " with "The powder shall be packed in laminated foil sachets (Polyester -12 micron, Aluminium foil - 7 or 9 micron, Low Density Polyethylene (LDP) blend - 25 micron)"
94	SANDF 15	01 August 2013	Par 5.2: Replace with Marking shall be according to the Regulations for labelling (No. R. 146) and the same as for retail. Each sachet shall at least have legibly printed on it the name of the product in English together with mixing instructions. The marking shall indicate either the word Halaal or a symbol to the effect.
95	SANDF 15	01 August 2013	Par 6.1: Add "operate according to good manufacturing practices"

No	Section	Effective Date	Amendment
96	SANDF 16	01 August 2013	Par 2: Replace Raspberry, Grape and Lemon/Lime with Mango, Guava and Tropical Punch
97	SANDF 16	01 August 2013	Replace Par 3 with This product shall comply with all the requirements as indicated in SANDF 06 paragraph 2.2 where relevant.
98	SANDF 16	01 August 2013	Par 4.7: Replace 9 months with 12 months Par 5.2: Replace with Polyester (12 micron) Aluminium foil (7 or 9 micron) Polyethylene blend (25 micron)
99	SANDF 16	01 August 2013	The composition of the adhesives and monomers used conform to the positive list of the American FDA regulations, the German BGA regulations, and the EEC Plastics Directive. The material of the sealant layer complies with the FDA regulations when used unmodified and according to good manufacturing practices for food contact applications. Accordingly, this material may be used in all food contact applications except holding food during cooking.
100	SANDF 16	01 August 2013	Par 5.4: Replace with Marking shall be according to the Regulations for labelling (No. R. 146) and the same as for retail. Each sachet shall at least have legibly printed on it the name of the product in English together with mixing instructions. The marking shall indicate either the word Halaal or a symbol to the effect.
101	SANDF 16	01 August 2013	Par 6.1: Add "operate according to good manufacturing practices and"
102	SANDF 17	01 August 2013	Par 2: Replace Cappuccino, Caramel and Maas with Banana
103	SANDF 17	01 August 2013	Par 3: Replace with This product shall comply with all the requirements as indicated in SANDF 06 paragraph 2.2 where relevant.
104	SANDF 17	01 August 2013	Par 4.3: Add "to form a smooth drink without particles and shall have a colour typical of the particular flavour"
105	SANDF 17	01 August 2013	
106	SANDF 17	01 August 2013	Par 4.6: Replace 670 kJ with 1000kJ
107	SANDF 17	01 August 2013	Par 4.7: Update Nutritional Requirements to include whey protein isolate. Delete At least 99 % of the protein content of the product shall be derived from soya. Delete

No	Section	Effective Date	Amendment
			* For Retinol, $\alpha$ -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. Replace 30% of the recommended daily allowance with 25% of the nutrient reference values.
108	SANDF 17	01 August 2013	Par 5.2: Replace with Polyester (12 micron) Aluminium foil (7 or 9 micron) Polyethylene blend (25 micron)  The composition of the adhesives and monomers used conform to the positive list of the American FDA regulations, the German BGA regulations, and the EEC Plastics Directive.
109	SANDF 17	01 August 2013	Par 5.3: Add: All seal strength tests are done using a flat jaw of 15mm wide heated from both sides in controlled laboratory conditions at 24 degrees Celsius.
110	SANDF 17	01 August 2013	Par 5.4: Replace with Marking shall be according to the Regulations for labelling (No. R. 146) and the same as for retail. Each sachet shall at least have legibly printed on it the name of the product in English together with mixing instructions. The marking shall indicate either the word Halaal or a symbol to the effect.
111	SANDF 17	01 August 2013	Par 6.1: Add operate according to good manufacturing practices and
112	SANDF 18	01 August 2013	Par 2: Delete Worcester Sauce and Mustard.
113	SANDF 18	01 August 2013	Replace Par 3 with This product shall comply with all the requirements as indicated in SANDF 06 paragraph 2.2 where relevant.
114	SANDF 18	01 August 2013	Par 4.2: Add and shall be similar to Mrs Ball's chutney or All Gold tomato sauce.
115	SANDF 18	01 August 2013	Par 4.3: Replace Cellophane 36 g/m <sup>2</sup> , White Opaque Surlyn 30 g/m <sup>2</sup> and Each sachet shall have printed on one side the name of the product, appearing in paragraph 2 of the specification, in English. With 40 mic LDPE, 12 mic polyester laminate.
116	SANDF 18	01 August 2013	Par 4.4: Replace with Marking shall be according to the Regulations for labelling (No. R. 146) and the same as for retail.

No	Section	Effective Date	Amendment
			Each sachet shall at least have legibly printed on it the name of the product in English together with mixing instructions. The marking shall indicate either the word <u>Halaal</u> or a symbol to the effect.
117	SANDF 18	01 August 2013	Par 4.1: Add operate according to good manufacturing practices and
118	SANDF 19	01 August 2013	Replace Par 2 with Banana, Strawberry, Vanilla and The onstant sorghum porridge shall be supplied in the following flavours: Banana and Original. Replace Par 3 with This product shall comply with all the requirements as indicated in SANDF 06 paragraph 2.2 where relevant. Par 4.3: Add e.g. similar to FutureLife or pre-cooked sorghum porridge. Updated nutritional requirements.
119	SANDF 19	01 August 2013	Par 5.2: Replace with Polyester (12 micron) Aluminium foil (9 micron) Polyethylene blend (25 micron). The composition of the adhesives and monomers used conform to the positive list of the American FDA regulations, the German BGA regulations, and the EEC Plastics Directive. The material of the sealant layer complies with the FDA regulations when used unmodified and according to good manufacturing practices for food contact applications. Accordingly, this material may be used in all food contact applications except holding food during cooking.
120	SANDF 19	01 August 2013	Par 5.4: Add plus all relevant labelling information in accordance with the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act 54 of 1972) and Regulations as amended, with specific reference to R. 146/2010, R. 45/2012 (Amendment), R. 1091/2010 (Amendment) and R. 2034/1993.
121	SANDF 19	01 August 2013	Par 6.1: Add "operate according to good manufacturing practices and"
122	SANDF 20	01 August 2013	Par 2 and 4.3: Delete Pineapple, Lemon-Lime, Caramel-Nut, Chocolate Caramel Nut and Strawberry flavours and ingredients. Add The Real Fruit Energy Bars shall be supplied in Peach and Apricot Flavour. The PowerBar shall be

No	Section	Effective Date	Amendment
			supplied in Chocolate flavour.
123	SANDF 20	01 August 2013	Replace Par 3 with These products shall comply with all the requirements as indicated in SANDF 06 paragraph 2.2 where relevant
124	SANDF 20	01 August 2013	Par 4.2: Replace 50g with 45 g and 48g with 44g
125	SANDF 20	01 August 2013	Par 4.6: Update Nutritional Requirements
126	SANDF 20	01 August 2013	Par 4.7: Add to be like that of PVM Energy Bar or PVM Real Fruit Energy Bar or ProNutro Power Bar (as per SANDF 06 Assembly of Ration Packs). Replace 9 months with 11 months
127	SANDF 20	01 August 2013	Par 5.2: Replace with PET 12 micron, metallised B.O.P.P 15 micron, inks and lamination: RNX Polyester 19g/m <sup>2</sup> ,Food Grade Ink 2g/m <sup>2</sup> , Food Grade Adhesive 2g/m <sup>2</sup>
128	SANDF 20	01 August 2013	Par 5.4: Add plus all relevant labelling information in accordance with the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act 54 of 1972) and Regulations as amended, with specific reference to R. 146/2010, R. 45/2012 (Amendment), R. 1091/2010 (Amendment) and R. 2034/1993.
129	SANDF 20	01 August 2013	Par 6.1: Add operate according to good manufacturing practices and
130	SANDF 21	01 August 2013	Par 2: Replace Multigrain with High Protein Cookie
131	SANDF 21	01 August 2013	Replace Par 3 with These products shall comply with all the requirements as indicated in SANDF 06 paragraph 2.2 where relevant
132	SANDF 21	01 August 2013	Par 4.2: Amend minimum nett mass to 25g and replace 46,6g and not more than 52g with 23g and not more than 28g.
133	SANDF 21	01 August 2013	Par 4.6: Replace 9 months with 12 months
134	SANDF 21	01 August 2013	Par 4.7: Replace in a sachet to in two sachets. Delete The product shall be vacuum-packed to exclude air and create a solid package.
135	SANDF 21	01 August 2013	Par 5. Add Requirements for High Protein Cookie and High Energy Cookie
136	SANDF 21	01 August 2013	Par 6.1: Add operate according to good manufacturing practices and
137	SANDF 22	01 August 2013	Replace Par 3 with These products shall comply with all the requirements as indicated in SANDF 06 paragraph 2.2

No	Section	Effective Date	Amendment
			where relevant
138	SANDF 22	01 August 2013	Par 5.2: Replace with Polyester (12 micron) Aluminium foil (7 or 9 micron) Polyethylene blend (25 micron). The composition of the adhesives and monomers used conform to the positive list of the American FDA regulations, the German BGA regulations, and the EEC Plastics Directive.
139	SANDF 22	01 August 2013	Par 6.1: Add operate according to good manufacturing practices and
140	SANDF 23	01 August 2013	Replace Par 3 with These products shall comply with all the requirements as indicated in SANDF 06 paragraph 2.2 where relevant
141	SANDF 23	01 August 2013	Par 4.3: Replace 133mg/roll with 140mg/roll
142	SANDF 23	01 August 2013	Par 4.5: Add The texture and taste should be similar to that of Super C Vitamin C and Glucose Lozenges. Replace 9 with 12 months.
143	SANDF 23	01 August 2013	Par 5.2: Marking shall be according to the Regulations for labelling (No. R. 146) and where relevant the same as for retail
144	SANDF 24	01 August 2013	Replace Par 3 with These products shall comply with all the requirements as indicated in SANDF 06 paragraph 2.2 where relevant
145	SANDF 24	01 August 2013	Par 4.3: Replace 9 with 12 months.
146	SANDF 24	01 August 2013	Par 4.4: Replace paper-foil laminate with Polyester (12 micron), Aluminium foil (7 or 9 micron), Low Density Polyethylene (LDP) blend (25 micron). Add Marking shall be according to the Regulations for labelling (No. R. 146) and may be the same as for retail sales.
147	SANDF 25	01 August 2013	Add Par 4.3: Marking shall be according to the Regulations for labelling (No. R. 146) and may be the same as for retail sales.
148	SANDF 26	01 August 2013	Par 4.2: Add Marking shall be according to the Regulations for labelling (No. R. 146) and may be the same as for retail sales.
149	SANDF 26	01 August 2013	Par 5.1: Add operate according to good manufacturing practices and
150	SANDF 27	01 August 2013	Par 5.1: Add operate according to good manufacturing practices and
151	SANDF 28	01 August 2013	Add par 3.4.4 The black tea shall be of the same standard as JOKO, FIVE ROSES, TRINCO, GLEN and the Rooibos of the

No	Section	Effective Date	Amendment
			same standard as FRESH PACK, GLEN, LIPTON and FIVE ROSES.
152	SANDF 28	01 August 2013	Par 4.1: Add or other packaging that would be effective in the protection against breaking and loss of flavour
153	SANDF 28	01 August 2013	Par 5.1: Add operate according to good manufacturing practices and
154	SANDF 29	01 August 2013	Par 3.2: Change mass from 2g to 2,7g
155	SANDF 29	01 August 2013	Par 3.4.2: Add and comparable to Ricoffy or Nescafe
156	SANDF 29	01 August 2013	Par 4.1: Replace with 12 mic polyester/ 7 or 9 mic aluminium foil/ 25 or 60 mic LDPE
157	SANDF 29	01 August 2013	Par 4.2: Add Marking shall be according to the Regulations for labelling (No. R. 146) and may be the same as for retail sales.
158	SANDF 34	01 August 2013	Product Jam is discontinued.
159	SANDF 40	01 August 2013	Par 4.1: Replace with 12 mic polyester/ 7 or 9 mic aluminium foil/ 25 or 60 mic LLDPE
160	SANDF 40	01 August 2013	Par 4.2: Add Marking shall be according to the Regulations for labelling (No. R. 146) and may be the same as for retail sales.
161	SANDF 41	01 August 2013	Par 1.1 : Add suitable for fully heat sterilised food products
162	SANDF 41	01 August 2013	Par 3.1: Replace Pouch Specification as per Armscor Spec 03926-100-026 with a detailed specification for Plain, flexible pouches suitable for fully heat sterilised food products with a shelf life of at least two years. The pre-formed pouches are heat sealable, capable of withstanding wet heat processing up to 128°C for 45 minutes and suitable for reheating of products by immersion in boiling water.
163	SANDF 44	01 August 2013	Specification for new item namely Tuna Pasta
164	SANDF 45	01 August 2013	Specification for new item namely Brown Lentils , Beans and Vegetable Stew .
165	SANDF 46	01 August 2013	Specification for new item namely Vegetable Pasta With Creamy Cheese Sauce
166	SANDF 47	01 August 2013	Specification for new item namely Chicken A La King
167	SANDF 48	01 August 2013	Specification for new item namely Mexican Chicken
168	SANDF 49	01 August 2013	Specification for new item namely Savoury Mince
169	SANDF 50	01 August 2013	Specification for new item namely Chicken Pasta And Vegetables

No	Section	Effective Date	Amendment
170	SANDF 51	01 August 2013	Specification for new item namely Beef Pasta And Vegetables
171	SANDF 52	01 August 2013	Specification for new item namely Beef, Samp And Beans
172	SANDF 53	01 August 2013	Specification for new item namely Beef Curry With Butter Beans, Potatoes And Carrots
173	SANDF 54	01 August 2013	Specification for new item namely Barbeque Brown Rice
174	SANDF 55	01 August 2013	Specification for new item namely Savoury Rice
175	SANDF 56	01 August 2013	Specification for new item namely Samp
176	SANDF 57	01 August 2013	Specification for new item namely Noodle Snack
177	SANDF 58	01 August 2013	Specification for new item namely Maize Meal Bar
178	SANDF 59	01 August 2013	Specification for new item namely Water Purification Tablet
179	SANDF 60	November 2014	Specification for new item namely High Energy Nut Butter Snack
180	SANDF 61	November 2014	Specification for new item namely Peanut Butter
181	SANDF 21	August 2016	Specifications for biscuits have changed from high energy biscuits to wheat biscuits
182	SANDF 25	August 2016	Specification for processed cheese has changed. New packaging material in paragraph 4.1 increases shelf life to one (1) year
183	SANDF 41	August 2016	Specification for retort pouch: The measurements of the pouch have been changed to allow sealing
184	SANDF 44	August 2016	Tuna pasta specification is replaced with a specification for pilchards in tomato sauce
185	SANDF 46	August 2016	Vegetable pasta specification is replaced with a specification for Savoury Samp and Beans
186	SANDF 31	January 2017	Specification changed to improve packaging and sealing of fuel tabs to prevent any smell vaporising from the fuel tabs to the rest of the content of the patrol ration pack
187	SANDF 59	January 2017	Water purifying agent. Specification has changed.
188	SANDF 60	January 2017	Nut butter. Changed the composition of the product.
189	SANDF 06	August 2017	The assembly specification is changed to accommodate all the approved changes e.g. The Vegetarian pack is changed from

No	Section	Effective Date	Amendment
			Day 6 to Day 3, including new retort meal combinations for lunch and supper, add Noodle Snack, Nut butter and Peanut butter, add NRCS regulations VC 8019 (Meat) and VC 8014 (Fish), as well as the best before date is at least 12 months.
190	SANDF 07	August 2017	Specification changed to mark Pack 3 instead of Pack 6 as VEGETARIAN and the length of the individual trays change from 200mm to 218mm as the large retort sachet is 215mm in length.

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SUBJECT	ASSEMBLY OF PATROL RATION PACKS (SANDF 06)		
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1.	<b>SCOPE</b>		
1.1	This specification covers the production and packing of individual ration packs and the packaging of individual ration pack trays in lots of twelve (12) into outer corrugated board cartons.		
2.	<b>APPLICABLE DOCUMENTS.</b> The completed ration packs shall comply with the requirements set out in the following documents, as well as relevant legislation and standards:		
2.1	<b>Specifications for: -</b>	<b>Doc No</b>	<b>Page No</b>
2.1.1	Ration Pack Trays and Cartons.	SANDF 07	2-1 to 2-3
2.1.2	"Ready To Eat" Beef Curry and Vegetable.	SANDF 08	3-1 to 3-3
2.1.3	"Ready To Eat" Chicken Breyani.	SANDF 13	4-1 to 4-2
2.1.4	Instant Soup.	SANDF 15	5-1 to 5-3
2.1.5	Isotonic Sports Drink	SANDF 16	6-1 to 6-3
2.1.6	Lactose Free Nutritional Drink.	SANDF 17	7-1 to 7.3
2.1.7	Sauces.	SANDF 18	8-1 to 8-2
2.1.8	High Energy Instant Porridge.	SANDF 19	9-1 to 9-4
2.1.9	Energy Bars.	SANDF 20	10-1 to 10-4
2.1.10	Biscuits.	SANDF 21	11-1 to 11-3
2.1.11	Dried Fruit.	SANDF 22	12-1 to 12-3
2.1.12	Compressed/Boiled Vitamin C Rich Sweets.	SANDF 23	13-1 to 13-2
2.1.13	Sugar Free Glazed Chewing Gum.	SANDF 24	14-1 to 14-2
2.1.14	Processed Cheese.	SANDF 25	15-1 to 15-3
2.1.15	Sugar.	SANDF 26	16-1 to 16-2
2.1.16	Iodised Salt.	SANDF 27	17-1

			to 17-2
2.1.17	Tea Black and Rooibos	SANDF 28	18-1 to 18-3
2.1.18	Coffee.	SANDF 29	19-1 to 19-2
2.1.19	Matches.	SANDF 30	20-1
2.1.20	Fuel Tablets.	SANDF 31	21-1 to 21-3
2.1.21	Polybags.	SANDF 32	22-1 to 22-3
2.1.22	Shrink film.	SANDF 33	23-1 to 23-2
2.1.23	"Ready To Eat" Chicken Curry and Vegetables.	SANDF 36	24-1 to 24-2
2.1.24	"Ready To Eat" Mutton Stew and Vegetables.	SANDF 37	25-1 to 25-3
2.1.25	"Ready To Eat" Stiff Maize Porridge.	SANDF 39	26-1 to 26-2
2.1.26	Tea/ Coffee/ Porridge Creamer.	SANDF 40	27-1 to 27-3
2.1.27	Retort Pouch.	SANDF 41	28-1 to 28-8
2.1.28	"Ready To Eat" Pilchards in tomato sauce.	SANDF 44	29-1 to 29-3
2.1.29	"Ready To Eat" Brown Lentils, Beans and Vegetable Stew.	SANDF 45	30-1 to 30-3
2.1.30	"Ready To Eat" Savoury Samp and Beans.	SANDF 46	31-1 to 31-2
2.1.31	"Ready To Eat" Chicken a la King.	SANDF 47	32-1 to 32-2
2.1.32	"Ready To Eat" Mexican Chicken.	SANDF 48	33-1 to 33-3
2.1.33	"Ready To Eat" Savoury Mince.	SANDF 49	34-1 to 34-2
2.1.34	"Ready To Eat" Chicken Pasta and Vegetables.	SANDF 50	35-1 to 35-2

2.1.35	"Ready To Eat" Beef Pasta and Vegetables.	SANDF 51	36-1 to 36-3
2.1.36	"Ready To Eat" Rich Beef with Flavourful Samp and Beans.	SANDF 52	37-1 to 37-2
2.1.37	"Ready To Eat" Beef Curry with Butter Beans, Potatoes and Carrots.	SANDF 53	38-1 to 38-3
2.1.38	"Ready To Eat" Barbeque Brown Rice.	SANDF 54	39-1 to 39-2
2.1.39	"Ready To Eat" Savoury Rice.	SANDF 55	40-1 to 40-2
2.1.40	"Ready To Eat" Samp.	SANDF 56	41-1 to 41-2
2.1.41	"Ready To Eat" Noodle Snack.	SANDF 57	42-1 to 42-3
2.1.42	Maize Meal Bar.	SANDF 58	43-1 to 43-4
2.1.43	Water Purification powder.	SANDF 59	44-1 to 44-2
2.1.44	Nut Butter Snack	SANDF 60	45-1 to 45-4
2.1.45	Peanut butter	SANDF 61	46-1 to 46-3

2.2 **Legislation and Standards.** All standards are subject to revision and parties to this agreement are encouraged to ensure the use of the most recent editions of the standards indicated below. The following documents contain provisions that are applicable to this specification:

2.2.1 Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act 54 of 1972) and Regulations as amended, with specific reference to R. 146/2010 (Regulations Relating to the Labelling and Advertising of Foodstuffs), R. 45/2012 (Amendment), R. 1091/2010 (Amendment), R. 249/2010 (Regulations Relating to Trans Fat in Foodstuffs), R. 733/2012 (Regulations Relating to the Use of Sweeteners in Foodstuffs) and R. 214/2013 (Regulations Relating to the Reduction of Sodium in Certain Foodstuffs and Related Matters - from the dates as specified by Department of Health).

2.2.2 Meat Safety Act, 2000 (Act 40 of 2000).

- 2.2.3 National Health Act, 2003 (Act 61 of 2003).
- 2.2.4 Occupational Health and Safety Act, 1993 (Act No 85 of 1993), as amended.
- 2.2.5 Standards Act, 2008 (Act 8 of 2008) and regulations under the Act as amended.
- 2.2.6 Trade Metrology Amendment Act, 1994 (Act 42 of 1994).
- 2.2.7 South African National Standard (SANS) 458:2005, Tolerances permitted for the accuracy of measurements of products (including pre packaged products) in terms of legal metrology legislation.
- 2.2.8 ISO 22000 (latest edition): Food Safety Management Systems – Requirements for any organisation in the food chain.
- 2.2.9 SANS 9001 (latest edition): Requirements for Quality Management.
- 2.2.10 SANS 10330 (latest edition): Requirements for a Hazard Analysis and Critical Control Point (HACCP) system.
- 2.2.11 SANS 5490: Assessment of tainting of foodstuffs by packaging materials.
- 2.2.12 SANS 13302: Sensory Analysis - Methods for assessing modifications to the flavour of foodstuffs due to packaging.
- 2.2.13 SANS 6268: Microbiological examination of foodstuffs in retort pouches.
- 2.2.14 Latest revision of relevant Codex Alimentarius standards e.g. Volume 1B –General requirements (food hygiene) and Volume 2A – Pesticide residues in foods.

- 2.2.15 F&DA Regulation, Title 21 Section 177.1520 relating to the use of Olefin polymers in contact with food.
- 2.2.16 National Independent Halaal Trust: Requirements for Halaal foods.
- 2.2.17 National Regulator Compulsory Specifications (NRCS) as per VC 8014 and VC 8019 on fish and meat products respectively.

### 3. REQUIREMENTS FOR MATERIALS

- 3.1 The tray for packing individual ration packs and the carton for packing lots of 12 shall comply with the requirements of the SANDF specification: Ration Pack Trays and Cartons No. SANDF 07.
- 3.2 The shrink film for individual ration pack trays shall comply with the requirements of the SANDF specification: Shrink film No. SANDF 33.

### 4. CONTENTS AND PACK VARIETIES

- 4.1 Each pack shall be made up as follows, incorporating the varieties indicated on pages 1-5 and 1-6 of this specification:

Meals – “Ready To Eat”	3 or 4 pouches
Soup/ Noodle snack	1 sachet
Isotonic Sports Drink	2 sachets
Lactose Free Nutritional Drink	1 sachet
Instant Porridge	1 sachet
Energy Bar	1 bar
Nut Butter Snack/ Peanut butter	1 sachet (Nut butter snack) / 2 sachets (Peanut butter)
Biscuits	1 packet
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
Chutney	1 sachet
Tomato sauce	1 sachet
Tea Bag	1 sachet
Coffee Powder	2 sachets
Matches	1 box
Fuel Tablets	4 Blister Packs of 2
Polybags	4 bags
Creamer	6 sachets (3 for utilisation in porridge and 3 for utilisation with tea/ coffee)
Water Purification Powder	4 sachets

4.2 Each outer carton shall be considered an assortment of twelve trays and shall contain one tray of each pack variety 1 (one) to 4 (four), and two trays each of pack 5 (five) to 8 (eight).

4.3 Items supplied shall conform strictly to the applicable specifications, legislation and standards referenced in paragraph 2.1 to 2.2.17 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 items may be the same as for commercially available products with the proviso that markings specified in these documents be applied where applicable.

**THE FOLLOWING ITEMS ARE COMMON TO ALL PACKS**

Quantity	Item
One (1) box	Matches
Eight (8)	Fuel tablets
Four (4)	Poly bags
Three (3)	Sugar 10 g OR five (5) x 6 g
Two (2)	Salt
One (1)	Tomato sauce
One (1)	Chutney
Two (2)	Coffee sachets
Six (6)	Creamer sachets (3 sachets for use in porridge and 3 sachets for use in coffee/tea)
Four (4)	Water purification sachets

SUBJECT		ASSEMBLY OF PATROL RATION PACKS		
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PAGE		EFFECTIVE DATE		
AMENDMENT NO		REVISION NO		
APPROVING OFFICER	C LOG			

QTY	ITEM	PACK 1	PACK 2	PACK 3	PACK 4
1	READY TO EAT MEAL	CHICKEN PASTA & VEGETABLES	CHICKEN IN AROMATIC CURRY	SAVOURY SAMP AND BEANS	CHICKEN PASTA & VEGETABLES
1	READY TO EAT STARCH	-	SAMP	-	-
1	READY TO EAT MEAL	BEEF CURRY & VEGETABLE	SAVOURY MINCE	BROWN LENTILS & VEGETABLE STEW	BEEF CURRY WITH POTATOES, BUTTER BEANS & CARROTS
1	READY TO EAT STARCH	BBQ BROWN RICE	SAVOURY RICE	SAVOURY RICE	SAMP
1	SOUP/NOODLE SNACK	BEEF & VEG SOUP	CHICKEN SOUP	SPRING VEG QUICK SNACK	BEEF & VEG SOUP
1	ISOTONIC SPORTS DRINK	GUAVA ORANGE	PINEAPPLE	GUAVA	PINEAPPLE
2			PEACH/APRICOT	PEACH/APRICOT	ORANGE

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QTY	ITEM	PACK 1	PACK 2	PACK 3	PACK 4
1	LACTOSE FREE DRINK	PEACH	VANILLA	STRAWBERRY	BANANA
1	PORRIDGE	VANILLA MAIZE	ORIGINAL SORGHUM	BANANA MAIZE	STRAWBERRY MAIZE
1	ENERGY BAR	CHOC POWER BAR	REAL FRUIT APRICOT	BANANA MAIZE MEAL	CHOC CARAMEL MAIZE MEAL
1/2	NUT SNACK	1 x NUT BUTTER SNACK	2 x PEANUT BUTTER	1 x NUT BUTTER SNACK	2 x PEANUT BUTTER
1	BISCUITS	BISCUITS	BISCUITS	BISCUITS	BISCUITS
1/2	DRIED FRUIT	1x ORANGE CUBES	1 x RAISINS	2 x FRUIT BARS	1 x PEACHES
1	TEABAG	ROOIBOS	BLACK	ROOIBOS	BLACK
2	CHEESE	GOUDA	CHEDDAR	GOUDA	CHEDDAR
1	VIT C-RICH SWEETS	THE VARIOUS FLAVOURS PACKED AT RANDOM			
10/12	DRA GEE S	CHEWING GUM	THE VARIOUS FLAVOURS PACKED AT RANDOM		

QTY	ITEM	PACK 5	PACK 6	PACK 7	PACK 8
1	READY TO EAT MEAL	CHICKEN BREYANI	MEXICAN CHICKEN	BEEF PASTA & VEGETABLES	PILCHARDS
1	READY TO EAT STARCH	-	BBQ BROWN RICE-	-	STIFF MAIZE PORRIDGE
1	READY TO EAT MEAL	MUTTON STEW & VEGETABLES	RICH BEEF WITH FLAVOURFUL SAMP AND BEANS	CHICKEN a la KING	SAVOURY MINCE
1	READY TO EAT STARCH	STIFF MAIZE PORRIDGE	-	SAMP	SAVOURY RICE
1	Soup/NOODLE SNACK	CHICKEN & CORN QUICK SNACK	BEEF & VEG QUICK SNACK	CHICKEN SOUP	BEEF & VEG SOUP
2	ISOTONIC SPORTS DRINK	PEACH/ APRICOT TROPICAL PUNCH	PINEAPPLE MANGO	ORANGE MANGO	GUAVA TROPICAL PUNCH
1	LACTOSE FREE DRINK	VANILLA	PEACH	BANANA	STRAWBERRY
1	PORRIDGE	BANANA MAIZE	STRAWBERRY MAIZE	BANANA SORGHUM	VANILLA MAIZE
1	ENERGY BAR	CHOCOLATE NUT	CARIBBEAN RAISIN	REAL FRUIT PEACH	BANANA MAIZE MEAL
1/2	NUT SNACK	1 x NUT BUTTER SNACK	2 x PEANUT BUTTER	1 x NUT BUTTER SNACK	2 x PEANUT BUTTER

QTY	ITEM	PACK 5	PACK 6	PACK 7	PACK 8
1	BISCUITS	BISCUITS	BISCUITS	BISCUITS	BISCUITS
1/2	DRIED FRUIT	2 x FRUIT BARS	1 x RAISINS	1x ORANGE CUBES	1 x PEACHES
1	TEABAG	ROOIBOS	BLACK	ROOIBOS	BLACK
2	CHEESE	GOUDA	CHEDDAR	GOUDA	CHEDDAR
1	VIT C-RICH ROLL SWEETS	THE VARIOUS FLAVOURS PACKED AT RANDOM			
10/12	DRA GEE S	CHEWING GUM	THE VARIOUS FLAVOURS PACKED AT RANDOM		

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## 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 an expiry date, e.g. Expires by: 31 December 2018. The pack must also bear a marking indicating that the product is Halaal. Pack 3 shall be marked clearly **VEGETARIAN**. All markings shall be on the cartons itself 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 make the pack tamper evident.
- 5.4 The individual trays shall be packed in two rows of six in the outer carton consisting of one tray of each pack variety 1 (one) to 4 (four), and two trays each of pack 5 (five) to 8 (eight).
- 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 60mm gummed tape, with a lead and trail of not less than 75mm.
- 5.6 The outer carton shall be marked with the words: **CONTENTS: 12 TRAYS**. Such markings shall be printed on all sides in black capitals of not less than **20mm** 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 for inclusion in each ration pack (the first part on the one side and the suggested menu on the other side):

## 5.9. 24 HOUR RATION PACK

This nutrient dense ration pack was designed by registered dietitians to provide balanced nutrition for 24 hours.

### LONG SHELF LIFE “Best before date”

The items in the pack have a long shelf life, e.g.

Cheese – at least 12 months.

1) Biscuits, dried fruit, energy bars, porridge, drinks, noodle snack and soup – at least 12 months.

Meals ready to eat in retort pouches – at least 24 months.

The best before date should also be together with an expiry date that indicates that the product is no longer fit for human consumption after the stated date.

All food items are labelled with the expiry date in terms of labelling legislation.

### **DRINK ENOUGH FLUIDS**

Dehydration (not enough fluids) affects physical and mental performance. If one's urine is darker than a light straw colour it may show that not enough fluids are taken, but medicine, food and drinks may also influence the colour. NB! Know your own body.

Water purification sachets are provided to treat contaminated water and ensure that it is safe for drinking. Isotonic drink powder may be used to flavour water and also provides energy and nutrients as per label.

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

Devotional message as provided by Chaplaincy.

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

SSO Dietary Services, Directorate Ancillary Health, SAMHS HQ, Kasteelpark, Tel (012) 367 9170 OR SSO Hospitality Services, DOD Logistics Support Formation, Lyttelton, 0140 Tel (012) 671 0276.

### **SUGGESTED MENU**

#### **BREAKFAST**

Isotonic Drink

Instant porridge (fortified to provide 50% of daily recommended vitamins and minerals)

Creamer and sugar

Biscuit/Cheese/Nut snack or Dried Fruit can be added

The cans were replaced by retort pouches that contain meals ready to eat for lunch/supper. The 300g pouches are combination dishes that contain both the starch and the protein rich food (vegetarian/meat/chicken). The 200g pouches contain protein rich dishes and the 150g pouches contain starch or vegetarian dishes which can be combined for lunch or supper.

↳ **LUNCH** (for example a 300g combination dish with starch, protein and vegetables)

Beef pasta & veg or Chicken Breyani or Beef, Samp & Beans or Samp and beans

**SUPPER** (for example a 200g protein and vegetables with a 150g starch dish)

<u>Protein Dish</u>	plus	<u>Starch Dish</u>
Beef Curry & Vegetables	with	Barbeque Brown Rice or
Mutton Stew & Vegetables	with	Stiff maize porridge or
Savoury Mince	with	Savoury Rice or
Chicken a la King	with	Samp

Biscuit/Cheese/Nut snack or Dried Fruit can be added. Coffee/Tea with Creamer/Sugar can be taken with meals.

### IN BETWEEN MEALS

The following items should be taken between meals to ensure even distribution of nutrition throughout the 24 hours:

Lactose free drink (provides 25% of daily recommended vitamins and minerals)

Energy Bar/ Instant Soup and Noodle Snack / Vitamin C rich sweets / Biscuit/Cheese/Nut Snack or Dried Fruit and Isotonic drink if not taken at meals.

Salt and sauces are provided to flavour according to taste.

Chewing Gum should be taken after meals and snacks to prevent tooth decay.

## 6. QUALITY ASSURANCE PROVISIONS

6.1 **Supplies.** The contractor 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. The contractor shall provide proof that current FSSC 22000 / ISO 22000 / HACCP accreditation of relevant suppliers is provided to the SANDF. A certificate of compliance shall accompany each delivery of completed patrol 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 contractor 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 contractor, suppliers and the SANDF shall at all times endeavour to store the Patrol Ration Packs at room temperature (24 °C).

**SUBJECT****RATION PACK TRAY AND CARTONS (SANDF 07)****1. SCOPE**

1.1 This specification covers the corrugated board trays for individual Patrol Ration Packs and the corrugated board containers accommodating twelve (12) 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, 22<sup>nd</sup> 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 2mm.

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 dimensions of the tray shall be 218mm length x 155mm width x 88mm 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 (that is **DAY 1** to **DAY 8**).

**The 12-Digit Code and Best Before Date** on all sides of the tray plus a marking indicating that the content is **Halaal**. Pack 3 shall be marked clearly **Vegetarian**. All markings shall be on the board directly and not on the plastic wrapping. The marking shall be in black ink and the characters shall be at least **10 mm** high.

**4. REQUIREMENTS - CARTONS**

4.1 The cartons shall be regular slotted containers of the type 0201 illustrated in SABS 456 amendment 2, 22<sup>nd</sup> 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 3.1mm.

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 twelve (12) individual trays of the size specified in 3.4.

**Note.** Although creasing to give a carton an internal size 520mm length x 390mm width x 175mm depth, would be satisfactory, it would be advantageous if dimensions could be adjusted so that there is a clearance of not more than 5mm in any direction when 12 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 75mm 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 12 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 20mm high.

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

**TABLE 1**

PROPERTY	CARTON		TRAY	
	AVERAGE	INDIVIDUAL	AVERAGE	INDIVIDUAL
Mass of facings g/m <sup>2</sup>	230	-	120	-
Mass of Fluting g/m <sup>2</sup>	125C	-	125B	-
Total mass of board g/m <sup>2</sup>	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 <sup>2</sup> /30 minutes	-	120	-	-
Bursting Strength, kPa, minimum	1200	1080	730	-
Printing Caliper mm minimum	-	3.8	-	-

PROPERTY	CARTON	TRAY
Unprinted Caliper mm minimum	-	2.5

5. QUALITY ASSURANCE PROVISION.

- 5.1 Quality Management Systems. The supplier shall provide proof that FSSC 22000 / ISO 22000 / HACCP accreditation was obtained and is maintained for the packing facility and the suppliers of all the items provided to the SANDF.
- 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.

<b>SUBJECT</b>	<b>“READY TO EAT” BEEF CURRY WITH VEGETABLES (SANDF 08)</b>
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## 1. SCOPE

1.1 This specification covers the supply of pouched meals “ready-to-eat” which forms part of the Patrol Ration Pack.

## 2. PRODUCT TYPE AND DESCRIPTION

2.1 Beef Curry with Vegetables.

2.2 A chunky, spicy beef curry with vegetables.

3. **APPLICABLE DOCUMENTS.** This product shall comply with all the Legislation and Standards as indicated in Document No SANDF 06 paragraph 2.2 as well as Pouch Specification, Document No SANDF 41.

## 4. REQUIREMENTS

4.1 **General Requirements.** Beef Curry with Vegetables shall meet the relevant requirements 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), except where otherwise indicated in this document, where the requirements exceed the minimum requirements. An additional guide for the production, handling and transportation of raw materials is given in Codex Alimentarius Volume 1B, General Requirements.

4.2 **Mass.** The average net mass of any ten pouches of the product taken at random shall be at least 200 g.

4.3 **Fill.** Each pouch shall have a degree of fill that does not cause flipping or bulging of the pouch after sealing and processing. At the same time, the degree of under fill shall not give rise to objectionable appearance or discolouration.

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. The finished product shall have an odour and flavour of cooked beef cubes and cooked potatoes in a spicy curry sauce. There shall be no residual oiliness in the dish. The beef shall be moist and tender and of even cubes. It shall contain neither fat nor sinew. The potato shall be slightly soft to slightly firm while still holding its shape. The sauce shall be smooth and moderately thick.

4.6 **Bacterial requirements.** The product shall meet the requirements of paragraph 9.2.7. of Government notice 791 of 9 July 2004 and of SANS 6268: Microbiological examination of foodstuffs in retort pouches.

4.7 **Packaging.** The product shall be packaged in 4 ply flexible retort pouches,

according to Pouch Specification SANDF 41.

4.8 **Shelf Life Requirement.** The unopened product shall have a shelf life of at least 24 months (2 years) when stored at 27 degrees Celsius.

4.9 **Labelling and Marking.** Each pouch shall be labelled according to the Regulations for labelling (No. R. 146), including the title which appears in paragraph 2.1 of this specification for identification of the contents, Halaal labelling and the following:

**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.

### 5. QUALITY ASSURANCE PROVISION

5.1 **Quality Management Systems.** The processing factory shall obtain and maintain HACCP, ISO 22 000 or FSSC 22 000 certification.

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 shall accompany all deliveries of products produced to this specification. This certificate shall be satisfactory to the client.

5.4 **Sealed Pouch Condition.** Sealed pouch shall comply with SANDF 41 and shall be clean, free from tears, pinpricks, oily substance, watermarks, shall not be blown, or any other defect that may render the pouch suspect.

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

5.6 **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.

5.7 **Methods of Tests.** The methods of tests shall be in accordance with section 10 - 12 of Government notice 791 of 9 July 2004, and all the requirements in terms of 3.2 of this specification. In the case of pouches SANDF 41.

5.8 **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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<b>SUBJECT</b>		<b>"READY TO EAT" CHICKEN BREYANI (SANDF 13)</b>
1.	<u><b>SCOPE</b></u>	
1.1		This specification covers the supply of pouched meals "ready-to-eat" which forms part of the Patrol Ration Pack.
2.	<u><b>PRODUCT TYPE</b></u>	
2.1		Chicken Breyani.
2.2		A mild spicy Chicken and Turmeric Rice dish with Raisins.
3.	<u><b>APPLICABLE DOCUMENTS</b></u>	This product shall comply with all the Legislation and Standards as indicated in Document No SANDF 06 paragraph 2.2 as well as Pouch Specification, Document No SANDF 41.
4.	<u><b>REQUIREMENTS</b></u>	
4.1	<u><b>General Requirements</b></u>	The product shall meet the relevant requirements of the compulsory specification for pouched meat products as published in Government notice 791 of 9 July 2004, promulgated under the Standards Act, 1993 (Act No 29 of 1993), except where otherwise indicated in this document, where the requirements exceed the minimum requirements. An additional guide for the production, handling, storage and transportation of raw materials is given in Codex Alimentarius Volume 1B, General Requirements.
4.2	<u><b>Flavour, Odour and Appearance</b></u>	The finished product shall be a uniform mixture of diced chicken breast fillets, turmeric rice and raisins. The packaged food shall have the odour and flavour of mildly curried chicken, rice and raisins. The packaged food shall be free from foreign odours and flavours. There shall be no residual oiliness. The chicken shall be evenly diced, moist and tender. It shall contain no fat or sinew. The raisins shall be slightly soft to slightly firm and each retain its own shape and colour. The yellow rice shall be al dente, with an even coating of chicken spice surrounding it. The sauce shall be smooth and moderately thick while evenly coating everything.
4.3	<u><b>Net Mass</b></u>	The average nett mass of any ten random samples shall be 300g.
4.4	<u><b>Fill</b></u>	Each pouch shall have a degree of fill that does not cause flipping or bulging of the pouch after sealing and processing. At the same time, the degree of under fill shall not give rise to objectionable appearance or discolouration.
4.5	<u><b>Composition</b></u>	The product shall comply with the requirements of section 7.2 of in Government notice 791 of 9 July 2004, except that 25% of the declared net mass shall be chicken flesh.
4.6	<u><b>Bacterial Requirements</b></u>	The product shall meet the requirements of Government notice 791 of 9 July 2004, promulgated under the Standards Act, 1993 (Act No 29 of 1993) and SANS 6268: Microbiological examination of foodstuffs in retort pouches.
4.7	<u><b>Packaging</b></u>	The product shall be packaged in 4 ply flexible retort pouches,

according to Pouch Specification SANDF 41.

4.8 **Shelf Life Requirement.** The unopened product shall have a shelf life of at least 24 months (2 years) when stored at 27 degrees Celsius.

4.9 **Labelling and Marking.** Each pouch shall be labelled according to the Regulations for labelling (No. R. 146), including the title which appears in paragraph 2.1 of this specification for identification of the contents, Halaal labelling and the following:

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

#### HEATING INSTRUCTIONS

**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 obtain and maintain HACCP, ISO 22000 or FSSC 22000 certification.

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 a hygienic condition acceptable 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 **Sealed Pouch Condition.** Sealed pouch shall comply with SANDF 41 and shall be free from tears, pinpricks, oily substance, watermarks, shall not be blown, or have any other defect that may render the pouch suspect.

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

5.6 **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.

5.7 **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.

<b>SUBJECT</b>	<b>INSTANT SOUP (SANDF 15)</b>
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1. SCOPE

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

2. PRODUCT TYPE

The soup shall be like commercially available soup and of the following three varieties:

2.1.1 Country Vegetable (Creamy) or Creamy Vegetable

2.1.2 Chicken Noodle (Creamy)

2.1.3 Beef & Vegetable

3. APPLICABLE DOCUMENTS. This product shall comply with all the Legislation and Standards as indicated in Document No SANDF 06 paragraph 2.2.

4. REQUIREMENTS FOR THE PRODUCT

4.1 Compulsory General Requirements. The product shall comply with all the applicable requirements in terms of the Foodstuffs, Cosmetics and Disinfectants Act No 54 of 1972 and SANS 458: 2005.

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.

4.3 Nutritional Requirements. At the time of packing the nutrient value shall be within the following range:

Per 100g

Protein	2- 8 g
Fat	2- 15g
Carbohydrates	54- 80 g
Energy Value	1350- 1700 kJ

4.4 Physical Properties.

4.4.1 The soup powder shall readily dissolve in boiling water.

4.4.2 At the time of packing the moisture content shall not exceed 4.75%.

4.4.3 The product shall be free flowing powder interspersed with noodles and vegetable bits and shall not cake. It shall be free of any foreign materials.

4.5 Odour, Flavour and Shelf life. The odour and flavour of the soup shall be approved by the Purchaser to be characteristic of its type e.g. distinct vegetable or grilled chicken or grilled beef odour and flavour similar to that of Royco Instant Soup Singles or Knorr Cup a Soup Go! and shall not deteriorate when stored unopened for a period of 12 months.

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

Total Plate Count	25000/g max.
Yeast and Moulds	800/g max
E. Coli	Negative
Salmonella	Negative

## 5. PACKAGING AND MARKING

5.1 The powder shall be packed in laminated foil sachets (Polyester -12 micron, Aluminium foil - 7 or 9 micron, Low Density Polyethylene (LDP) blend - 25 micron) of approximately 130 – 140mm x 40 - 50mm. The seals of the sachets shall be 100% effective.

5.2 Marking shall be according to the Regulations for labelling (No. R. 146) and the same as for retail. Each sachet shall at least have legibly printed on it the name of the product in English together with mixing instructions. The marking shall indicate either the word Halaal or a symbol to the effect.

## 6. QUALITY ASSURANCE PROVISION

6.1 Quality Management Systems. The processing factory shall operate according to good manufacturing practices and 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 a hygienic condition acceptable to 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 Coding. Pouches shall be packed one date code to a container with the relevant production date on each outer container.

6.5 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.

6.6 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.

SUBJECT	ISOTONIC SPORTS DRINK (SANDF 16)
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1. SCOPE

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

2. FLAVOURS

2.1 Orange

2.2 Mango

2.3 Guava

2.4 Tropical Punch

2.5 Peach/Apricot

2.6 Pineapple

3. APPLICABLE DOCUMENTS. This product shall comply with all the Legislation and Standards as indicated in Document No SANDF 06 paragraph 2.2.

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 SANS 458:2005.

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.

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 24g and not more than 26g.

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 380kj.

Vitamin C: 20mg 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 – 310mmol/kg.

4.6 Physical Properties:

4.6.1 The powder shall readily dissolve in 250ml 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 12 months.

## 5. PACKAGING AND MARKING

5.1 The product 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:

Polyester (12 micron)

Aluminium foil (7 or 9 micron)

Low Density Polyethylene blend (25 micron)

The composition of the adhesives and monomers used conform to the positive list of the American FDA regulations, the German BGA regulations, and the EEC Plastics Directive. The material of the sealant layer complies with the FDA regulations when used unmodified and according to good manufacturing practices for food contact applications. Accordingly, this material may be used in all food contact applications except holding food during cooking.

5.3 The seals of the sachets shall be 100% effective.

5.4 Marking shall be according to the Regulations for labelling (No. R. 146) and where relevant the same as for retail. Each sachet shall at least have legibly printed on it the name of the product in English together with mixing instructions. The marking

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

6. **QUALITY ASSURANCE PROVISION.**

6.1 **Quality Management Systems.** The processing factory shall operate according to good manufacturing practices and 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.

SUBJECT	LACTOSE FREE NUTRITIONAL DRINK (SANDF 17)
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1. SCOPE

1.1 This specification covers lactose free nutritional drink that forms part of the patrol ration pack.

2. FLAVOURS

2.1 The nutritional drink shall be supplied in the following flavours:

2.1.1 Peach

2.1.2 Strawberry

2.1.3 Vanilla

2.1.4 Banana

3. APPLICABLE DOCUMENTS. This product shall comply with all the requirements as indicated in SANDF 06 paragraph 2.2 where relevant.

4. REQUIREMENTS FOR THE PRODUCTS

4.1 Compulsory General Requirements. The nutritional drink shall comply with all the applicable requirements in terms of the Foodstuffs, Cosmetics and Disinfectants Act No 54 of 1972 and SANS 458:2005.

4.2 Mass. The average nett mass of any ten sachets of the product taken at random shall not be less than 50g. The nett mass of any single sachet taken at random shall not be less than 48g and not more than 52g.

4.3 Physical Properties The powder shall readily dissolve in 250 ml of cold water to form a smooth drink without lumps or particles and shall have a colour typical of the particular flavour. The moisture content at the time of packing shall not exceed 6 %.

4.4 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 12 months.

4.5 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

4.6 **Energy Value.** The energy value for each sachet shall not be less than 1000 kJ.

4.7 **Nutritional Requirements.** The product shall be a medium fat soy nutritional drink suitable for reconstitution with cold water and will contain sucrose, corn syrup solids, vegetable fat, soy protein isolate, whey protein isolate, wheat, fibre, fructo-oligo saccharides (prebiotic fibre) minerals, flavourants, vitamins and colourant. At the time of packing the nutrient values shall be the following:

PER 100 g DRY POWDER

Energy	2000 kJ
Protein	20 g
Fat	15% min
Of which: Saturates	Less than 4 g
Trans-Fatty Acids	0 g
Cholesterol	0.00 mg
Carbohydrate	60 % min (no lactose)
	Sugar: Max: 30g
Moisture	6% Max
Dietary Fibre	6.5g
Insoluble	4.5% min
Soluble	2 % min

**Note:** Where applicable, the vitamin and mineral addition to the product should be sufficient for one package to supply not less than 25% of the nutrient reference values specified in the latest edition of the regulations governing the Labelling and Advertising of Foodstuffs, promulgated under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (No. 54 of 1972).

**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:

Polyester (12 micron), Aluminium foil (7 or 9 micron), Polyethylene blend (25 micron)

The composition of the adhesives and monomers used conform to the positive list of the American FDA regulations, the German BGA regulations, and the EEC Plastics Directive.

5.3 The seals of the sachet shall be 100% effective. All seal strength tests are done using a flat jaw of 15mm wide heated from both sides in controlled laboratory conditions at 24 degrees Celsius.

5.4 Marking shall be according to the Regulations for labelling (No. R. 146) and where relevant the same as for retail. Each sachet shall at least have legibly printed on it the name of the product in English together with mixing instructions. The marking shall indicate either the word Halaal or a symbol to the effect.

6. QUALITY ASSURANCE PROVISIONS

6.1 Quality Management System. The processing factory shall operate according to good manufacturing practices and 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.

SUBJECT	SAUCES (SANDF 18)
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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:
    - 2.1 Chutney
    - 2.2 Tomato Sauce
  3. APPLICABLE DOCUMENTS. This product shall comply with all the requirements as indicated in SANDF 06 paragraph 2.2 where relevant.
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 SANS 458:2005.
  - 4.2 Flavour and Shelf Life. The product shall have organoleptic properties that are acceptable to the Purchaser and shall be similar to Mrs Ball's chutney and All Gold tomato sauce. The products shall not deteriorate significantly when stored unopened for a period of 12 months.
  - 4.3 Packing and Marking. The material used for the sachet shall be 40 mic LDPE, 12 mic polyester laminate.
  - 4.4 Marking shall be according to the Regulations for Labelling (No. R. 146) and the same as for retail. Each sachet shall have printed on one side the name of the product, appearing in paragraph 2 of the specification, in English.
  - 4.5 The seal of the sachet shall be 100% effective.
  - 4.6 Size. The sachets shall be approximately 88mm x 24mm.
  - 4.7 Chutney
    - 4.7.1 Mass. The average nett mass of any ten sachets taken at random shall not be less than 9g.
    - 4.7.2 pH. The pH of the chutney shall be between 3.1 and 3.3.
    - 4.7.3 Brix. The brix shall be between 32° and 35°.
  - 4.8 Tomato Sauce
    - 4.8.1 Mass. The average nett mass of any 10 sachets taken at random shall be at least 9g.
    - 4.8.2 Brix. The brix shall not be less than 22°.

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

5. QUALITY ASSURANCE PROVISION.

5.1 Quality Management Systems. The processing factory shall operate according to good manufacturing practices and 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 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.

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.

<b>SUBJECT</b>		<b>HIGH ENERGY INSTANT PORRIDGE (SANDF19)</b>
1.	<b><u>SCOPE</u></b>	

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

2. **FLAVOURS**

2.1 The instant maize porridge shall be supplied in the following flavours:

2.1.1 Banana

2.1.2 Strawberry

2.1.3 Vanilla

2.2 The instant sorghum porridge shall be supplied in the following flavours:

2.2.1 Banana

2.2.2 Original

3. **APPLICABLE DOCUMENTS**. This product shall comply with all the requirements as indicated in SANDF 06 paragraph 2.2 where relevant

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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 SANS 458:2005.

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 **Flavour and Shelf Life**. The product shall have organoleptic properties that are acceptable to the Purchaser, e.g similar to FutureLife or pre-cooked sorghum porridge. The flavour of each variety shall be approved by the Purchaser and shall not deteriorate significantly when stored unopened for a period of 12 months.

4.4 **Physical Properties**

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

4.4.2 Colour: A cream free flowing powder.

4.4.3 Taste: A smooth sweet creamy banana, strawberry or vanilla taste, with no off taste, or an original sorghum taste.

4.4.4 Appearance: A cream free flowing powder with no visible foreign matter.

4.5 Energy Value. The energy value for each sachet shall not be less than 1300 kJ.

4.6 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 sorghum, micronised soy, sucrose, vegetable oil, soy isolate, inulin, flavouring, sodium caseinate.

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

	PER 100 g
Energy	1 600 2 000 kJ
Protein	18 - 25 g
Glycemic Carbohydrates	58.5 - 65g
Total Sugar	10 - 15 g
Total Fat	9.8 - 15g
Saturated Fat	2.9 - 4 g
Monounsaturated	3.5 - 6g
Polyunsaturated	3.4 - 5 g
Trans fatty acids	0 g
Cholesterol	0 mg
Dietary Fibre	10 - 12g

#### **Vitamins**

Vitamin A	450 - 590mcg
Vitamin B1 (Thiamine)	0.6 – 0.8mg
B2 (Riboflavin)	0.6 – 0.8mg
B3 (Nicotinic Acid)	7 - 10mg
B5 (Pantothenic Acid)	2 - 3mg
B6 (Pyridoxine)	0.3 - 0.5 mg
B9 (Folic Acid)	200 - 260mcg
B12 (Cobalamin)	1.2 - 1.6mcg
Vitamin C	45 - 60mg
Vitamin D	1 - 3mcg
Choline	210 360mg

Vitamin E	7 - 9 mg
Vitamin H (Biotin)	15 - 20mcg
Vitamin K	120mcg

#### **Minerals**

Calcium	100 - 200 mg
Copper	0.4 mg
Iodine	150mcg
Iron	7 - 10mg
Magnesium	56 mg
Manganese	0.8 mg

Molybdenum	15mcg
Phosphorus	100 - 250mg
Potassium	300 - 460 mg
Selenium	27 - 36mcg
Sodium	284 mg max
Zinc	5.5 - 7mg

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 Nutrient Reference Values specified in the latest edition of the regulations governing the Labelling and Advertising of Foodstuffs, promulgated under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (No 54. of 1972), with the exception of calcium, copper, magnesium, manganese, molybdenum and phosphorous.

#### 4.7 Microbiological Requirements The microbiological counts shall be as follows:

Test	Maximum Count/g
TMA	< 100 000 cfu
Coliforms	Absent
E.Coli	Absent
Salmonella	Absent/50 g
Yeasts and Moulds	< 1 000/g

#### 5. PACKAGING AND MARKING

- 5.1 The porridge 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:

Polyester (12 micron)  
 Aluminium foil (7 or 9 micron)  
 Polyethylene blend (25 micron)

The composition of the adhesives and monomers used conform to the positive list of the American FDA regulations, the German BGA regulations, and the EEC Plastics Directive.

- 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 in English plus all relevant labelling information in accordance with the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act 54 of 1972) and Regulations as amended, with specific reference to R. 146/2010, R. 45/2012 (Amendment), R. 1091/2010 (Amendment) and R. 2034/1993. The mixing instructions must also be printed on the sachet.

## 6. QUALITY ASSURANCE PROVISIONS

6.1 Quality Management System. The processing factory shall operate according to good manufacturing practices and 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.

SUBJECT	ENERGY BARS (SANDF 20)
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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:
    - 2.1 Chocolate Nut
    - 2.2 Chocolate
    - 2.3 Maize meal bar
    - 2.4 Caribbean Raisin
    - 2.5 The Real Fruit Energy Bars shall be supplied in Peach and Apricot Flavour.
    - 2.6 The PowerBar shall be supplied in Chocolate flavour.
  3. APPLICABLE DOCUMENTS. These products shall comply with all the requirements as indicated in SANDF 06 paragraph 2.2 where relevant.
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 SANS 458:2005.
  - 4.2 Mass. The average nett mass of any ten bars taken at random shall not be less than 45g. The nett mass of any individual bar shall not be less than 44g and not more than 52g.
  - 4.3 Ingredients: The ingredients for the energy bar shall be the following:
    - 4.3.1 Chocolate Nut. Milk solids, Maltose syrup, Chocolate coating, Sucrose, Vegetable fat, Peanuts, Cocoa, Egg albumin, Flavourants, Lecithin, Vitamins, Sorbitol, Minerals. NO COLOURANTS. NO PRESERVATIVES.
    - 4.3.2 Chocolate: Milk solids, Maltose syrup, Sucrose, Vegetable fat, Cocoa, Egg albumin, Flavourants, Lecithin, Vitamins, Sorbitol, Minerals. NO COLOURANTS. NO PRESERVATIVES.
    - 4.3.3 Caribbean Raisin. Milk solids, Maltose syrup, Sucrose, Vegetable Fat, Raisins, Cocoa, Egg albumin, Flavourants, Lecithin, Vitamins, Sorbitol, Minerals. NO COLOURANTS. NO PRESERVATIVES.
  - 4.4 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 100mm long x 30mm wide x 10mm thick.

4.5 Microbiological Requirements. The microbiological count shall be as follows:

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

4.6 Nutritional Requirements. At time of packing the nutrient value shall not be less than the following: Average Per 100g

Energy Bar			
Energy		1600 kJ min - 1750kJ	
Protein		10.50 g min	
Glycaemic Carbohydrates		40 g min	
Of which:	Total sugar	20.00 g max	
	Lactose	14.65g max	
Fat		11.00 g min	
Of which:	Saturated fat	6.7 g min	
	Trans fat	0.0g	
	PUFA	0.55g min	
	MUFA	1.4g min	
	Cholesterol	15mg max	
Dietary Fibre		4.0mg min	
Total Sodium		170 – 190mg	
Biotin		10µg - 20µg	
Folic Acid		100 - 200 µg	
Niacin (B3)		5 - 8mg	
Pantothenic Acid		1.70 – 2.5 mg	
Pyridoxine (B6)		0.60 - 1mg	
Riboflavin (B2)		0.60 - 1mg	

Thiamine (B1)	0.50 - 1mg
Vitamin A	300 - 400 µg RE
Vitamin B12	1.40 - 2µg
Vitamin C	55 - 70 mg
Vitamin D	4.5 - 6µg
Vitamin E	9 - 12mg
Calcium (Ca)	400 - 500mg
Magnesium (Mg)	80 - 100mg
Phosphorus (P)	200 - 360mg
Potassium (K)	500 - 650mg
Selenium	27 - 36 µg
Zinc (Zn)	1.50 - 3mg

4.7 **Flavour and Shelf Life.** The flavour and consistency of the bars shall be approved by the Purchaser to be like that of PVM Energy Bar or PVM Real Fruit Energy Bar or ProNutro Power Bar (as per SANDF 06 Assembly of Ration Packs) and shall not deteriorate significantly when stored unopened for 12 months.

#### 5 **PACKING AND MARKING**

5.1 The energy bars shall be wrapped in laminated flexible wrapping with a side (or centre back) seam and a seam at each end.

5.2 The construction of the material used shall be

PET 12 micron, metallised B.O.P.P 15 micron, inks and lamination:

RNX Polyester 19g/m<sup>2</sup>

Food Grade Ink 2g/m<sup>2</sup>

Food Grade Adhesive 2g/m<sup>2</sup>

5.3 The seals shall be 100% effective.

5.4 The wrapped bar shall at least have legibly printed on it: ENERGY BAR and the flavour as in par 2 in English plus all relevant labelling information in accordance with the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act 54 of 1972) and Regulations as amended, with specific reference to R. 146/2010, R. 45/2012 (Amendment), R. 1091/2010 (Amendment) and R. 2034/1993.

#### 6. **QUALITY ASSURANCE PROVISION.**

- 6.1 Quality Management Systems. The processing factory shall operate according to good manufacturing practices and 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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**SOUTH AFRICAN NATIONAL DEFENCE FORCE**

**PATROL RATION PACK SPECIFICATIONS**

<b>SUBJECT</b>	<b>BISCUITS (SANDF 21)</b>
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**1. SCOPE**

- 1.1 This specification covers biscuits, which form part of the Patrol Ration Pack.
2. **PRODUCT TYPE.** There are two types of biscuits:
  - 2.1 Whole wheat
  - 2.2 Multigrain
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 The Trade Metrology Act, 1973 (No. 77 of 1973) and regulations under this act as amended.
  - 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 48g. Any single sachet taken at random shall not be less than 48g 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.

**SOUTH AFRICAN NATIONAL DEFENCE FORCE****PATROL RATION PACK SPECIFICATIONS**

<b>SUBJECT</b>	<b>BISCUITS (SANDF 21)</b>
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4.4 **Nutritional Requirements.** At the time of packing nutrient value shall not be less than the following:

PER 100g

Protein	13g $\pm$ 1g
Fat	10g $\pm$ 1g
Dietary Fibre	7g $\pm$ 1g
Carbohydrates	60.0g $\pm$ 10g

The energy value shall not be less than 1600kJ/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 90mm x 36mm x 4mm.

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 twelve (12) months.

4.7 **Packing and Marking.** The biscuits shall be stacked four high, in two rows (total 8 biscuits) in a sachet of suitable dimensions constructed of a two layer laminate of Metalised MPet 12 mic, LLDPE 50 micron. The product shall be vacuum-packed to exclude air and create a solid package. The 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 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.

**SUBJECT** DRIED FRUIT (SANDF 22)

## 1. SCOPE

- 1.1 This specification covers dried fruit, which form part of the Patrol Ration Pack.
2. PRODUCT TYPE. The variety shall consists of the following:
  - 2.1 Sliced peaches
  - 2.2 Thompson seedless raisins
  - 2.3 Fruit bar of the following Fruits:
    - 2.3.1 Apricot
    - 2.3.2 Peach
    - 2.3.3 Pear
    - 2.3.4 Fig

Processed Cubes of the following variety:

2.4 Orange

2.4.1

3. APPLICABLE DOCUMENTS. This product shall comply with all the requirements as indicated in SANDF 06 paragraph 2.2 where relevant.

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 SANS 458: 2005.

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

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 colourants, 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.

	<u>Nominal Mass</u>	<u>Parameters</u>
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 1. 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 12mm x 22mm x 95mm. The Thompson seedless raisins and processed orange cubes shall be packed in sachets approximately 130mm x 90mm and the sliced peaches in sachets approximately 120mm x 160mm.

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

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

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 months at 30° C. The product shall be edible when stored unopened for a period of 12 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 construction of the material used for the sachet shall be as follows:

Polyester (12 micron)  
 Aluminium foil (7 or 9 micron)  
 Polyethylene blend (25 micron)

The composition of the adhesives and monomers used conform to the positive list of the American FDA regulations, the German BGA regulations, and the EEC Plastics Directive.

## 6. QUALITY ASSURANCE PROVISION.

- 6.1 Quality Management Systems. The processing factory shall operate according to good manufacturing practices and 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.

SUBJECT	COMPRESSED/ BOILED VIT C RICH SWEETS (SANDF 23)
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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:
    - 2.1 Orange
    - 2.2 Blackcurrant
    - 2.3 Pineapple
    - 2.4 Granadilla
    - 2.5 Tangerine
    - 2.6 Guava
  3. APPLICABLE DOCUMENTS. This product shall comply with all the requirements as indicated in SANDF 06 paragraph 2.2 where relevant.
- 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 SANS 458: 2005.
- 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 140mg/roll (470mg per 100g) and minimum carbohydrate content per sweet of 1.8g to supply approximately 28kJ.
- 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, Texture and Shelf Life.

The sweets shall have a colour and flavour typical of the corresponding fruit. The texture and taste should be similar to that of Super C Vitamin C and Glucose Lozenges.

The flavour shall not deteriorate significantly when stored unopened for a period of 12 months.

## 5 PACKING AND MARKING

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

5.1 Marking shall be according to the Regulations for labelling (No. R. 146) and where relevant the same as for retail. Each roll shall have printed on it at least the words VIT C RICH SWEETS in capitals, as well as the flavour, in English.

5.2

## 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.

<b>SUBJECT</b>	<b>SUGAR FREE, GLAZED CHEWING GUM CONTAINING XYLITOL (SANDF 24)</b>
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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 as indicated in SANDF 06 paragraph 2.2 where relevant.

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 SANS 458: 2005.

4.2 **Mass**. The average nett mass of any ten dragées of the product taken at random shall be at least 11g.

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 12 months.

4.4 **Packing And Marking**. The chewing gum shall be in Polyester (12 micron), Aluminium foil (7 or 9 micron), Low Density Polyethylene (LDP) blend (25 micron) wrapping. Marking shall be according to the Regulations for labelling (No. R. 146) and may be the same as for retail sales. Packing shall be clearly marked that 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.

SUBJECT	PROCESSED CHEESE (SANDF 25)
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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 SOUTH AFRICAN NATIONAL STANDARD (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 SANS 458: 2005
- 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 light cheddar or gouda flavour, which shall not deteriorate when stored, unopened for a period of 12 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 30g. The individual net mass of any sausage taken shall not be less than 28g and more than 32g.

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 one year and the flavour and taste of the cheese shall not deteriorate significantly when stored unopened for a period of 12 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 There are two types of packaging: The first packaging method (4.1) is preferred as it has a longer shelf life of 12 months.

4.1.1 The cheese 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.

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

Polyester (12 micron), Aluminium foil (7 or 9 micron), Polyethylene blend (25 micron)

The composition of the adhesives and monomers used conform to the positive list of the American FDA regulations, the German BGA regulations, and the EEC Plastics Directive.

The seals of the sachet shall be 100% effective. All seal strength tests are done using a flat jaw of 15mm wide heated from both sides in controlled laboratory conditions at 24 degrees Celsius.

4.1.3 Marking shall be according to the Regulations for labelling (No. R. 146) and may be the same as for retail sales. Each packet shall at least have legibly printed on it the name of the product in English. The marking shall indicate either the word Halaal or a symbol to the effect.

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

4.2.1 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.

4.2.2 Marking shall be according to the Regulations for labelling (No. R. 146) and may be the same as for retail sales.

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.

SUBJECT	SUGAR (SANDF 26)
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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 SOUTH AFRICAN NATIONAL STANDARD (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 SANS 458: 2005. 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 20 micron paper with a low-density polyethylene (LDPE) coating, with a total mass not less than 50g/m<sup>2</sup>.

- 4.2 Marking shall be according to the Regulations for labelling (No. R. 146) and where relevant the same as for retail. Each sachet shall at least have printed on it in English the words **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 operate according to good manufacturing practices and 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.

SUBJECT	IODISED SALT (SANDF 27)
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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 SOUTH AFRICAN NATIONAL STANDARD (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 SANS 458: 2005. 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 x 50mm.
  - 4.2 The material used for the sachets shall be LDPE coated paper with a total mass not less than 50g/m<sup>2</sup>.
  - 4.3 Marking shall be according to the Regulations for labelling (No. R. 146) and where relevant the same as for retail. Each sachet shall at least 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 operate according to good manufacturing practices and 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.

SUBJECT	TEA BAGS, BLACK TEA AND ROOIBOS TEA (SANDF 28)
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1. SCOPE

- 1.1 This specification covers choice black tea and Rooibos tea bags, 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 SOUTH AFRICAN NATIONAL STANDARD (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 SANS 458: 2005.
- 3.2 Mass: The average mass of any ten sachets taken at random shall be at least 2g.
- 3.3 Composition

Black tea shall be prepared from the fermented leaves and leaf buds of *Camellia 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.

When reconstituted in 250ml 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.

## 3.4.2

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

## 3.4.3

The black tea shall be of the same standard as JOKO, FIVE ROSES, TRINCO, GLEN and the Rooibos of the same standard as FRESH PACK, GLEN, LIPTON, and FIVE ROSES.

## 3.4.4

4. PACKING AND MARKING

4.1 The teabag shall be packed in a sachet consisting of a single layer structure, 28 - 35 mic white paper with interlays BOPP, or other packaging that would be effective in the protection against breaking and loss of flavour, 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 Marking shall be according to the Regulations for labelling (No. R. 146) and where relevant the same as for retail. Each sachet shall at least have printed on it in English the words **Choice Black Tea or Rooibos Tea** (as applicable).

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 operate according to good manufacturing practices and 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.

SUBJECT	INSTANT COFFEE GRANULES (SANDF 29)
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1. SCOPE

- 1.1 This specification covers instant coffee granules, 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 SOUTH AFRICAN NATIONAL STANDARD (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 SANS 458: 2005.
- 3.2 Mass: The average mass of any ten sachets taken at random shall be at least 2,7g. The mass of any individual sachet shall not be less than 2g and more than 3g.
- 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 250ml of boiling water the beverage shall have a typical flavour of instant coffee, acceptable to the Purchaser and comparable to Ricoffy or Nescafe granules.

At the time of packing the moisture content shall not exceed 4%.

3.4.3

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/ 7 or 9 mic aluminium foil/ 25 or 60 mic LDPE

4.2 Marking shall be according to the Regulations for labelling (No. R. 146) and where relevant the same as for retail. Each sachet shall at least have printed on it in English the words **Instant Coffee Granules**.

4.3 The sachet seals shall be 100% effective.

QUALITY ASSURANCE PROVISION.

5.1 Quality Management Systems. The processing factory shall operate according to good manufacturing principles and 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.

SUBJECT	MATCHES (SANDF 30)
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1. SCOPE

- 1.1 This specification covers matches, which forms 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.

Packing. Each container shall be of the box type approximately 52mm long x 37mm wide x 15mm 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.

<b>SUBJECT</b>	<b>COMPRESSED FUEL RATION HEATING TABLETS (SANDF 31)</b>
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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 **Hexacmethylenetetramine**, 1.3.5.7- tetra-azatricyclo (3.3.1.1.37) decane. The hexacmethylenetetramine shall be of such purity that the performance of finished fuel tablets compressed therefrom, 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
Hexacmethylenetetramine	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, 33mm in diameter plus minus 1mm and with thickness 10mm plus minus 1mm.
  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 10g.
  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 with **NO SMELL** vaporising from it. The wrapping material shall be of the following construction:

LDDPE 50 micron

M PET 12 micron

8.2. The following shall be printed on the wrapping:

### **FUEL TABLET**

**HARMFULL 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

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premises of the supplier at all reasonable times.

SUBJECT	POLYBAGS (SANDF 32)
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1. SCOPE

1.1 This specification is for Polyethylene (PE) bags which forms 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 83mm x 280mm.

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/cm<sup>3</sup> to 0,49 g/cm<sup>3</sup>.

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 9.5 MPa

machine direction at yield, or at 20%:

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.

SUBJECT	SHRINK FILM (SANDF 33)
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1. SCOPE

1.1 This specification covers the supply of clear LDPE shrink film in which individual Patrol ration packs trays are completely wrapped without any open spaces.

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 358mm.

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 73mm to 76mm internal diameters.

3.2 Roll Mass. Each roll shall have a mass of approximately 20Kg.

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.

<b>SUBJECT</b>	<b>“READY TO EAT” CHICKEN CURRY WITH VEGETABLES (SANDF 36)</b>
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1. SCOPE

1.1 This specification covers the supply of pouched meals “ready-to-eat” which forms part of the Patrol Ration Pack.

2. PRODUCT TYPE

2.1 Chicken Curry with Vegetables.

2.2 A chunky, mild spicy chicken curry with vegetables.

3. APPLICABLE DOCUMENTS. This product shall comply with all the Legislation and Standards as indicated in Document No SANDF 06 paragraph 2.2 as well as Pouch Specification, Document No SANDF 41.

4. REQUIREMENTS

4.1 General Requirements. The product shall meet the relevant requirements 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), except where otherwise indicated in this document, where the requirements exceed the minimum requirements. An additional guide for the production, handling, storage and transportation of raw materials is given in Codex Alimentarius Volume 1B, General Requirements.

4.2 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. The product shall have the odour and flavour of mildly curried chicken and vegetables. There shall be no residual oiliness. The finished product shall be a uniform mixture of diced chicken breast fillets and a variety of a minimum of five different vegetables in a mild spicy curry sauce. The chicken shall be evenly diced and be moist and tender. It shall contain neither fat nor sinew. The vegetables shall be slightly soft to slightly firm and each retain its own shape and colour. The sauce shall be smooth and moderately thick while evenly coating everything.

4.3 Net Mass. The average nett mass of any ten random samples shall be 200g.

4.4 Fill. Each pouch shall have a degree of fill that does not cause flipping or bulging of the pouch after sealing and processing. At the same time, the degree of under fill shall not give rise to objectionable appearance or discolouration.

4.5 Composition. The product shall comply with the requirements of section 7.2 of in Government notice 791 of 9 July 2004, except that 35% of the declared net mass shall be chicken flesh.

4.6 Bacterial Requirements. The product shall meet the requirements of Government notice 791 of 9 July 2004, promulgated under the Standards Act, 1993 (Act No 29 of 1993) and SANS 6268: Microbiological examination of foodstuffs in retort

pouches.

- 4.7 Packaging. The product shall be packaged in 4 ply flexible retort pouches, according to Pouch Specification SANDF 41.
- 4.8 Shelf Life Requirement. The unopened product shall have a shelf life of at least 24 months (2 years) when stored at 27 degrees Celsius.
- 4.9 Labelling and Marking. Each pouch shall be labelled according to the Regulations for labelling (No. R. 146), including the title which appears in paragraph 2.1 of this specification for identification of the contents, Halaal labelling and the following:

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

#### HEATING INSTRUCTIONS

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 obtain and maintain HACCP, ISO 22000 or FSSC 22000 certification.
- 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 a hygienic condition acceptable 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 Sealed Pouch Condition. Sealed pouch shall comply with SANDF 41 and shall be free from tears, pinpricks, oily substance, watermarks, shall not be blown, or have any other defect that may render the pouch suspect.
- 5.5 Coding. Pouches shall be packed one date code to a container with the relevant production date on each outer container.
- 5.6 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.
- 5.7 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.

<b>SUBJECT</b>	<b>“READY TO EAT” MUTTON STEW WITH VEGETABLES (SANDF 37)</b>
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1. **SCOPE**

1.1 This specification covers the supply of pouched meals “ready-to-eat”, which forms part of the Patrol Ration Pack.

2. **PRODUCT TYPE**

2.1 Mutton Stew with Vegetables.

2.2 A rich stew made of Mutton, Pumpkin with a fresh Tomato base.

3. **APPLICABLE DOCUMENTS**. This product shall comply with all the Legislation and Standards as indicated in Document No SANDF 06 paragraph 2.2 as well as Pouch Specification, Document No SANDF 41.

4. **REQUIREMENTS**

4.1 **General Requirements**. The product shall meet the relevant requirements 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), except where otherwise indicated in this document, where the requirements exceed the minimum requirements. An additional guide for the production, handling, storage and transportation of raw materials is given in Codex Alimentarius Volume 1B, General Requirements.

4.2 **Flavour, Odour and Appearance**. The finished product shall be a uniform mixture of whole mutton cubes and cubes of pumpkin, in a fresh tomato based sauce. Each item shall hold its own shape and be able to be identified individually.

The packaged food shall have an odour and flavour of mutton stew and pumpkin in a fresh tomato sauce. The finished product shall be free from foreign materials. It shall not contain any residual oiliness.

The mutton shall be of even cubed sizes and shall be moist and tender. It shall contain very little fat and no sinew. The pumpkin shall retain its shape and be soft to the bite. The sauce shall just gently coat the items in the dish, with no residual sauce in the packet.

4.3 **Net Mass**. The average nett mass of any ten random samples shall be 200g.

4.4 **Fill**. Each pouch shall have a degree of fill that does not cause flipping or bulging of the pouch after sealing and processing. At the same time, the degree of under fill shall not give rise to objectionable appearance or discolouration.

4.5 **Composition**. The product shall comply with the requirements of section 7.2 of in Government notice 791 of 9 July 2004, except that 35% of the declared net mass shall be mutton flesh.

4.6 **Bacterial Requirements**. The product shall meet the requirements of Government notice 791 of 9 July 2004, promulgated under the Standards Act, 1993 (Act No 29 of 1993) and SANS 6268: Microbiological examination of foodstuffs in retort

pouches.

4.7 Packaging. The product shall be packaged in 4 ply flexible retort pouches, according to Pouch Specification SANDF 41.

4.8 Shelf Life Requirement. The unopened product shall have a shelf life of at least 24 months (2 years) when stored at 27 degrees Celsius.

4.9 Labelling and Marking. Each pouch shall be labelled according to the Regulations for labelling (No. R. 146), including the title which appears in paragraph 2.1 of this specification for identification of the contents, Halaal labelling and the following:

**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 obtain and maintain HACCP, ISO 22000 or FSSC 22000 certification.

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 a hygienic condition acceptable 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 Sealed Pouch Condition. Sealed pouch shall comply with SANDF 41 and shall be free from tears, pinpricks, oily substance, watermarks, shall not be blown, or have any other defect that may render the pouch suspect.

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

5.6 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.

5.7 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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**SUBJECT** "READY TO EAT" STIFF MAIZE PORRIDGE (SANDF 39)

## 1. SCOPE

1.1 This specification covers the supply of pouched meals "ready-to-eat", which forms 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 Legislation and Standards as indicated in Document No SANDF 06 paragraph 2.2 as well as Pouch Specification, Document No SANDF 41.

#### 4. REQUIREMENTS FOR THE "Ready To Eat" Stiff Maize Porridge

4.1 Mass. The average nett mass of any ten pouches of the product taken at random shall be at least 200g.

4.2 Fill. Each 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 underfill shall not give rise to objectionable appearance or discoloration.

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 acceptable 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

4.6 **Packaging.** The product shall be packaged in 4 ply flexible retort pouches, according to Pouch Specification SANDF 41.

4.7 **Shelf Life Requirement.** The unopened product shall have a shelf life of at least 24 months (2 years) when stored at 27 degrees Celsius.

4.8 Labelling and Marking. Each pouch shall be labelled according to the Regulations for labelling (No. R. 146), including the title which appears in paragraph 2.1 of this specification for identification of the contents, Halaal labelling and the following:

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

#### HEATING INSTRUCTIONS

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.

5. **QUALITY ASSURANCE PROVISION.**

5.1 **Quality Management Systems.** The processing factory shall obtain and maintain HACCP, ISO 22000 or FSSC 22000 certification.

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 **Sealed Pouch Condition.** Sealed pouch shall comply with SANDF 41 and shall be free from tears, pinpricks, oily substance, watermarks, shall not be blown, or have any other defect that may render the pouch suspect.

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

5.6 **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.

5.8 **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.

<b>SUBJECT</b>	<b>TEA/ COFFEE/ PORRIDGE CREAMER (SANDF 40)</b>
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1. **SCOPE**

- 1.1 This specification covers Creamer, for utilising in tea, coffee and 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 SOUTH AFRICAN NATIONAL STANDARD (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 SANS 458: 2005.
- 3.2 **Mass**. The average mass of any ten sachets taken at random shall be at least 8g.
- 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

Fat: 29.0 g

Protein: 1.5 g

Carbohydrate: 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 200ml 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 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/ 7 or 9 mic aluminium foil/ 25 or 60 mic LLDPE

4.2 Marking shall be according to the Regulations for labelling (No. R. 146) and may be the same as for retail sales. Each sachet shall at least 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 operate according to good manufacturing practices and 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.

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

#### HEATING INSTRUCTIONS

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.
- 5. **QUALITY ASSURANCE PROVISION.**
- 5.1 **Quality Management Systems.** The processing factory shall obtain and maintain HACCP, ISO 22000 or FSSC 22000 certification.
- 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 a hygienic condition acceptable 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 **Sealed Pouch Condition.** Sealed pouch shall comply with SANDF 41 and shall be free from tears, pinpricks, oily substance, watermarks, shall not be blown, or have any other defect that may render the pouch suspect.
- 5.5 **Coding.** Pouches shall be packed one date code to a container with the relevant production date on each outer container.
- 5.6 **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.
- 5.7 **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.

<b>SUBJECT</b>	<b>NOODLE SNACK (SANDF 57)</b>
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1. SCOPE

1.1 This specification covers the supply of instant noodle snacks, which forms part of the Patrol Ration Pack.

2. PRODUCT TYPE

The Noodle Snack shall be of the following three varieties:

2.1.1 Chicken & Corn

2.1.2 Beef & Vegetable

2.1.3 Spring Vegetable

3. APPLICABLE DOCUMENTS. This product shall comply with all the Legislation and Standards as indicated in Document No SANDF 06 paragraph 2.2.

4. REQUIREMENTS FOR THE PRODUCT

4.1 Compulsory General Requirements. The instant noodle snacks shall comply with all the applicable requirements in terms of the Foodstuffs, Cosmetics and Disinfectants Act No 54 of 1972 and SANS 458: 2005.

4.2 Mass. The average nett mass of any ten sachets of the product taken at random shall not be less than 38g. The nett mass of any single sachet taken at random shall not be less than 36g and not more than 42g.

4.3 Nutritional Requirements. At the time of packing the nutrient value shall be within the following range:

Per 100g

Protein 2 - 8 g

Fat 4 - 10g

Carbohydrates 65 - 72 g

Energy Value 1200 - 1700 kJ

4.4 Physical Properties. The instant ribbon noodles and other ingredients must be ready for consumption after the addition of boiling water and shall be free of any foreign materials.

4.5 Flavour and Shelf life. The instant noodle snack shall be a commercially available variety e.g. Knorr Cup a Snack or Royco Quick Snack and shall not deteriorate

when stored unopened for a period of 18 months.

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

4.7 Microbiological Requirements. The microbiological count shall be as follows:

Total Count	100/g max.
Yeast and Moulds	10/g max
E. Coli	Negative
Salmonella	Negative

## 5 PACKAGING AND MARKING.

5.1 The powder shall be packed in multi-layered foil-based laminated sachets of approximately 160 mm x 100 - 110 mm. The seals of the sachets shall be 100% effective.

5.2 Marking shall be according to the Regulations for labelling (No. R. 146) and the same as for retail. Each sachet shall at least have legibly printed on it the name of the product in English together with mixing instructions. The marking shall indicate either the word Halaal or a symbol to the effect.

## 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 a hygienic condition acceptable to 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 Coding. Pouches shall be packed one date code to a container with the relevant production date on each outer container.

6.5 **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.

6.6 **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 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.

SUBJECT	MAIZE MEAL BAR (SANDF 58)
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1. SCOPE

- 1.1 This specification covers Maize Meal Bars that form part of the Patrol Ration Pack.
2. FLAVOURS. The maize meal energy bars shall be supplied in the following flavours:
  - 2.1 Chocolate Caramel
  - 2.2 Banana
3. APPLICABLE DOCUMENTS. These products shall comply with all the requirements as indicated in SANDF 06 paragraph 2.2 where relevant.

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 SANS 458:2005.
- 4.2 Mass. The average nett mass of any ten bars taken at random shall not be less than 55g. The nett mass of any individual bar shall not be less than 52g and not more than 58g.
- 4.3 Ingredients: The ingredients for the energy bar shall be the following:

4.3.1 Chocolate Caramel. Maltose syrup, Pre-cooked Maize Meal, Coating (Sugar, Vegetable Fat, Whey Powder, Skim Milk Powder, Cocoa Powder, Stabiliser, Lecithin, Flavouring), Soy protein, Sucrose, Rice Crisps, Whole Milk Powder, Canola Oil, Glycerol, Flavouring, Foaming Agent, Vitamins, Calcium Phosphate, Magnesium Carbonate, Selenium Amino Acid Chelate, Zinc Oxide, Potassium Iodate. NO COLOURANTS. NO PRESERVATIVES.

Banana. Maltose syrup, Pre-cooked Maize Meal, Coating (Sugar, Vegetable Fat, Whey Powder, Skim Milk Powder, Cocoa Powder, Stabiliser, Lecithin, Flavouring), Soy protein, Sucrose, Rice Crisps, Whole Milk Powder, Canola Oil, Glycerol, Flavouring, Foaming Agent, Vitamins, Calcium Phosphate, Magnesium Carbonate, Selenium Amino Acid Chelate, Zinc Oxide, Potassium Iodate. NO COLOURANTS. NO PRESERVATIVES.

4.4 Physical Properties.

4.5.1 The energy bar shall be soft and chewy and acceptable to the Purchaser.

4.5.3 The bar shall be approximately 100mm long x 30mm wide x 10mm thick.

4.5 Microbiological Requirements. The microbiological count shall be as follows:

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

4.6 Nutritional Requirements. At time of packing the nutrient value shall be the following:

		<u>Per 100g</u>
Energy		1580 kJ
Protein		11.45 g
Glycaemic Carbohydrate		60 g
Of which	Total sugar	26g
	Lactose	1g
Total Fat		10 g
Of which	Saturated Fat	4.7g
	Trans Fat	0.04g
	PUFA	1.64g
	MUFA	3.09g
	Cholesterol	0.00g
Dietary Fibre		1.09g
Total Sodium		158.2mg
Vitamin A		347.30 µg RE
Vitamin B12		1.10 µg
Vitamin C		38.2 mg

Vitamin D	1.8 µg
Vitamin E	5.80 mg
Folic Acid	200 µg
Biotin	12.00 µg
Folic Acid	174.5 µg
Niacin	7.30 mg
Pantothenic Acid	2.0 mg
Pyridoxine	0.90 mg
Riboflavin	0.70 mg
Thiamine	0.70 mg
Vitamin B6	1.0 mg
Calcium	640mg
Iodine	50.90ug
Magnesium	132.7 mg
Selenium	17.8 µg
Zinc	3.5 µg

4.7 Flavour and Shelf Life. The flavour and consistency of the bars shall be approved by the Purchaser to be similar to PVM Maize Meal Bars and shall not deteriorate significantly when stored unopened for 11 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. The seals shall be 100% effective.

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

-PET 12 micron, metallised B.O.P.P 15 micron, inks and lamination	
-RNX Polyester	19g/m <sup>2</sup>
Food Grade Ink	2g/m <sup>2</sup>
Food Grade Adhesive	2g/m <sup>2</sup>

5.3 The wrapped bar shall have all relevant labelling information in accordance with the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act 54 of 1972) and Regulations as amended, with specific reference to R. 146/2010, R. 45/2012 (Amendment), R. 1091/2010 (Amendment) and R. 2034/1993.

6. **QUALITY ASSURANCE PROVISION.**

6.1 **Quality Management Systems.** The processing factory shall obtain and maintain HACCP, ISO 22000 or FSSC 22000 certification.

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.

<b>SUBJECT</b>	<b>WATER PURIFICATION POWDER (SANDF 59)</b>
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1. **SCOPE**

1.1 This specification covers Water Purification Powder that form part of the Patrol Ration Pack.

2. **DESCRIPTION**. It is a light brown powder with a faint chlorine-like odour. It is packed in foil-laminate sachet. It is a purifier of water for drinking, cooking and washing. Each pouch can purify 1 litre of contaminated water.

3. **APPLICABLE DOCUMENTS**. These products shall comply with legislation relevant to the product.

4. **REQUIREMENTS FOR THE PRODUCTS**

4.1 **Quantity**. The number of sachets per ration pack is four (4) i.e. enough to purify four (4) litres of water.

4.2 **Ingredients**: The water purification powder shall contain active ingredient sodium dichloro-s-triazinetrione dihydrate (2,5%) per pouch (600mg).

4.3. **Properties**. The product shall destroy harmful bacteria found in contaminated water – it shall kill bacteria, bacterial spores, fungi, protozoa, and viruses.

4.4. It has been tested to kill the following:

- 4.4.1 Coxsackie
- 4.4.2 Vibrio cholerae
- 4.4.3 Giardia Muris cysts
- 4.4.4 Schistosomiasis (Bilharzia or snail fever)
- 4.4.5 Escherichia coli

4.5. It shall provide fast, safe drinking water. 1 sachet shall purify 1 litre of water in 10 minutes

5 **PACKING AND MARKING**

5.1 The water purification powder shall be individually sealed in laminated MPET.

5.2. The instructions for use and appropriate warnings and precautions shall be clearly indicated.

5.3. Use to purify water for drinking, cooking, making prepared drinks and for brushing teeth.

5.4. **Directions for use:**

5.4.1. Dissolve 1 pouch per 1 litre of drinking water

5.4.2 Shake for 1 min and leave for 3 min

5.4.3. Swirl for 30 sec and leave for 7 min

## 5.4.4. Filter through cotton cloth before drinking

## 6. Personal Protection

Harmful if swallowed.

Irritating to eyes and respiration.

Contact with acids liberates toxic gas.

In case of contact with eyes, rinse immediately.

Keep out of reach of children.

Keep container dry.

WARNING: Do not use with other products. May release dangerous gases (Chlorine).

6. QUALITY ASSURANCE PROVISION.

6.1 Obtain water purifying powder from Control Chemicals or other accredited supplier.

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.

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.

<b>SUBJECT</b>	<b>NUT BUTTER SNACK (SANDF 60)</b>
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1. SCOPE

- 1.1 This specification covers the supply of Nut Butter Snack, 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 SOUTH AFRICAN NATIONAL STANDARD (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 Nut Butter Snack 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 SANS 458: 2005
- 3.2 Composition. The finished product shall be a uniform mixture of peanut paste, hazelnut and cocoa. The Nut Butter Snack shall have moisture content of 1.5%.
- 3.3 Flavour. The Nut Butter Snack shall have peanut butter-hazelnut flavour. The flavour of each variety shall not deteriorate significantly when stored unopened for a period of 12 months.
- 3.4 Texture. The Nut Butter Snack shall have a smooth, creamy texture of a paste.
- 3.5 Colour. The Nut Butter Snack shall have a uniform dark brown colour
- 3.6 Appearance: Thick dark-brown smooth paste, uniformly dark brown in colour.

3.7 **Mass.** The average net mass of any ten Nut Butter Snack sachets taken at random shall not be less than 41g. The individual net mass of any Nut Butter Snack taken shall not be less than 40g and more than 45g.

3.8 **Nutritional Requirement**

**Energy Value**

The energy value for each sachet shall not be less than 1 200 kJ.

Nutrient value shall be as follows:

	<u>Per 100g</u>
Energy (kJ)	2566kJ
Protein	20
Total Carbohydrates (g)	19
Of which Total Sugar (g)	9
Total Fat (g)	54
Of which Saturated Fat (g)	14
Of which Mono-unsaturated Fat (g)	26
Of which Poly-unsaturated Fat (g)	12
Of which Cholesterol (g)	0
Dietary Fibre (g)	7
Vitamin A (ug)	450 - 590
Vitamin E (ug TE)	7 - 9
Vitamin B6 (Pyridoxine)	0.3 - 0.5
Vitamin B12 (ug)	1.2 - 1.6
Biotin (ug)	15 - 20
Vitamin C (mg)	45 - 60
Choline (mg)	210 - 360
Vitamin D (ug)	1 - 3
Thiamin (mg)	0.6 - 0.8
Riboflavin (mg)	0.6 - 0.8
Niacin (mg)	7 - 10

Folic acid (ug)	200 - 260
Pantothenic acid (mg)	2 - 3
Sodium (mg)	80 max
Potassium (mg)	528
Calcium (mg)	40 - 80
Iron (mg)	2 - 4
Phosphorus (mg)	120 - 200
Chromium (ug)	15 - 20

### 3.9 Microbiological requirements

The microbiological count shall be as follows:

Total count	5000/g max
Coliform	Negative
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 Nut Butter Snack have a satisfactory bacteriological count. Should Nut Butter Snack 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.

### 3.10 Shelf Life. The product shall have a shelf life of at least 12 months.

## 4. PACKING AND MARKING

- 4.1 The Nut Butter Snack shall be packed in a **sachet** of 135 mm x 80 mm x 5mm.
- 4.2 The packaging shall be made of Polyester (12 micron), Aluminium foil (7 or 9 micron) and Polyethylene blend (25 micron).

The composition of the adhesives and monomers used conform to the positive list of the American FDA regulations, the German BGA regulations, and the EEC

- 4.3 Plastics Directive.
- 4.4 The seals of the sachet shall be 100% effective.
- 4.5 Marking shall be according to the Regulations for labelling (No. R. 146) and may be the same as for retail sales.
- 4.6 Each sachet shall have legibly printed the name of the product and flavour in English plus all relevant labelling information in accordance with the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act 54 of 1972) and Regulations as amended, with specific reference to R. 146/2010, R. 45/2012 (Amendment), R. 1091/2010 (Amendment) and R. 2034/1993.

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.

<b>SUBJECT</b>	<b>PEANUT BUTTER (SANDF 61)</b>
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1. **SCOPE**

- 1.1 This specification covers the supply of peanut butter, 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 SOUTH AFRICAN NATIONAL STANDARD (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 peanut butter 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 SANS 458: 2005
- 3.2 **Composition**. The peanut butter shall consist of ground roasted peanuts made into a paste. It shall have moisture content of not more than 1.4%.
- 3.3 **Flavour**. The peanut butter shall have peanut flavour, which shall not deteriorate when stored, unopened for a period of 12 months.
- 3.4 **Texture**. The peanut butter shall have a smooth, creamy texture.
- 3.5 **Colour**. The peanut butter shall be of uniform dark brown colour
 

**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 peanut butter sachets taken at random shall be at least 25g. The individual net mass of any peanut butter taken shall not be less than 22g and more than 30g.
- 3.7 **Nutritional Requirement**

Nutrient value shall be within the following range:

	Per 100g
Energy (kJ)	2400 - 2700
Protein (g)	25 - 30
Carbohydrates (g)	19 - 22
Fat (g)	50 - 55
Saturated Fat (g)	10. - 12
Cholesterol (mg)	0
Dietary Fibre (g)	6
Sodium (mg)	300 400

### 3.8 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 peanut butter have a satisfactory bacteriological count. Should peanut butter 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.

3.9 Shelf Life. The product shall have a shelf life of at least 12.

### 4. PACKING AND MARKING

4.1 The peanut butter shall be packed in a in a foil sachet of such size as to ensure compatibility with the packing layout and the tray size of the pack.

4.2 The packaging shall be made of Polyester (12 micron), Aluminium foil (7 or 9 micron) and Polyethylene blend (25 micron).

The composition of the adhesives and monomers used conform to the positive list of the American FDA regulations, the German BGA regulations, and the EEC Plastics Directive.

The seals of the sachet shall be 100% effective.

4.3 Marking shall be according to the Regulations for labelling (No. R. 146) and may be the same as for retail sales.

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.