



Republic of Namibia
Annotated Statutes

REGULATIONS

REGULATIONS SURVIVING IN TERMS OF

Meat Industry Act 12 of 1981
section 26(2)

**Regulations relating to the Grading and
Marking of Meat sold in certain Areas**

Government Notice 142 of 1968

[\(OG 2925\)](#)

came into force on date of publication: 17 September 1968

These regulations were originally made in terms of section 9 of the Meat Trade Control Ordinance 20 of 1962, which was repealed by the Meat Industry Act 12 of 1981. They remain in force pursuant to section 26(2) of the Meat Industry Act 12 of 1981, which stipulates that

any reference in any such regulation -

- (a) to the old board shall be construed as a reference to the board;
- (b) to any law repealed by this Act shall be construed as a reference to this Act;
- (c) to the holder of any office shall be construed as a reference to the holder of a similar office under this Act.

The Government Notice containing these regulations notes that they are made in substitution for the regulations in Government Notice 126 of 15 July 1966 as amended.

as amended by

RSA Government Notice R.3433 of 1969 [\(RSA GG 2532\)](#)

came into force on date of publication: 3 October 1969

RSA Government Notice R.2061 of 1970 [\(RSA GG 2929\)](#)

came into force on date of publication: 20 November 1970

RSA Government Notice R.2217 of 1971 [\(RSA GG 3327\)](#)

came into force on date of publication: 10 December 1971

ARRANGEMENT OF REGULATIONS

[The individual regulations are grouped under part headings.]

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Regulations relating to the Grading and Marking of Meat sold in certain Areas

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**[Capitalisation and punctuation are reproduced throughout as in the *Government Gazettes*.
The heading formats have been adapted for ease of reference.]**

Definitions

1. In these regulations unless the context otherwise indicates -

“Act” means the Meat Trade Control Ordinance of 1962 (No. 20 of 1962 as amended);

“animal” means any bovine animal, sheep, goat or pig of any age;

“Beef” means the meat of a bovine animal -

- (a) of which any part of a fourth molar in the upper jaw has erupted through the gum; or
- (b) of which the head has been separated from the body or carcass (as the case may be) prior to the determination by a meat grader of the state of dentition of such animal, excluding any meat which has been allowed as veal in terms of regulation 4;

“carcass” means the remainder of the body of an animal after the blood has been drained and the hide, skin, hair, entrails, pluck, head, trotters, cowheels, hoofs, feet, tail, diaphragm, genitals and udder have been removed as the customs or requirements may be in respect of the relevant species of animal, and includes any such remainder of a bovine animal or heavy pig which has been divided into 2 halves;

“cold dressed weight” means the weight of the carcass at the time of grading thereof, or in the case of any carcass which at such time has not previously been subjected to cold storage, such weight less 3 per cent;

“goat meat” means -

- (a) in the case of “Class A”, the meat of a goat showing no, or not more than two permanent incisors; and
- (b) in the case of “Class B”, the meat of a goat -
 - (i) showing more than two permanent incisors; or

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- (ii) of which the head has been separated from the body or carcase (as the case may be) prior to the determination by a meat grader of the state of dentition of such goat;

[definition of "goat meat" substituted by RSA GN R.3433/1969]

"lamb" means the meat of a sheep showing no permanent incisors;

"meat grader" means a person designated in terms of section 8(1) of the Meat Trade Control Ordinance of 1962 (No. 20 of 1962 as amended).

"mutton" means -

- (a) in the case of "Class A", the meat of a sheep showing permanent incisors but not more than 4; and
- (b) in the case of "Class B", the meat of a sheep -
- (i) showing more than 4 permanent incisors; or
- (ii) of which the head has been separated from the body or carcase (as the case may be) prior to the determination by a meat grader of the state of dentition of such sheep;

"pork" means the meat of a pig;

"Secretary" means the Secretary for Agricultural Economics and Marketing;

[definition of "Secretary" substituted by RSA GN R.3433/1969.]

"veal" means the meat of a bovine animal -

- (a) of which no part of a fourth molar in the upper jaw has erupted through the gum; or
- (b) which has been allowed as veal in terms of regulation 4.

General

2. (1) Meat which is derived from an animal slaughtered at any abattoir in a certain area, shall be graded and marked only while it is in the form of a carcase.

(2) For the purposes of subregulation (1) "certain area" means the municipal area of Windhoek.

3. Notwithstanding anything to the contrary in these regulations, any carcase which exhibits signs of stagginess or is bruised or mutilated or over-fat or does not comply with all the requirements of a grade, may be graded one or more grades lower than the grade for which it otherwise would have qualified, depending on the degree of stagginess or over-fatness or the nature, extent and location of the bruising and mutilation or the degree to which it does not meet all the requirements of a grade.

4. Whenever the carcase of a bovine animal is presented for grading to a meat grader and the head of such animal has been separated from the body or carcase (as the case may be) prior to the determination by such meat grader of the state of dentition of such animal, the meat grader concerned may allow that carcase as veal, provided he is reasonably satisfied that such

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carcase might otherwise have been graded as veal in terms of paragraph (a) of the definition of “veal” in regulation 1 if such head had not been so separated.

Grading Specifications for Each Kind of Meat

Beef

5. (1). There shall be 6 grades of beef, namely Super Grade, Prime Grade, Grade 1, Grade 2, Grade 3 and Grade 4.

(2) The specifications for the various grades of beef shall be as follows: -

(a) *Super Grade.* - The carcasses shall be of a proper finish, well-fleshed, of a good quality, fairly uniformly covered with firm, creamy-white fat and derived from steers or non-pregnant heifers having not more than two permanent incisors or from bulls whose carcasses show no marked secondary masculine character in the forequarter and also have no permanent incisors; or the carcasses shall be reasonably well-finished, very well-fleshed, of a good quality, fairly uniformly covered with firm, creamy-white fat and derived from steers, or non-pregnant heifers having not more than two permanent incisors or from bulls whose carcasses show no marked secondary masculine character in the forequarter and also have no permanent incisors: Provided that no carcasses of which the udder has been mutilated or removed before grading, except for health reasons, shall be included in this grade.

[paragraph (a) substituted by RSA GN R.2061/1970 and by RSA GN R.2217/1971]

(b) *Prime Grade.* - Prime Grade shall be divided into two classes, namely:

(i) *Class A.* - The carcasses shall be well-finished, reasonably well fleshed, of a good quality and derived from steers or heifers having not more than two permanent incisors or from bulls, the carcasses of which show no marked secondary masculine character in the forequarter and also have no permanent incisors; or the carcasses shall be reasonably well-finished, well-fleshed, of a good quality and derived from steers or heifers with not more than two permanent incisors or from bulls, the carcasses of which show no marked secondary masculine character in the forequarter and also have no pennant incisors; or the carcasses shall be reasonably finished, very well-fleshed, of a good quality and derived from steers or heifers having not more than two permanent incisors or from bulls, the carcasses of which show no marked secondary masculine character in the forequarter and also have no permanent incisors: Provided that no carcase of which the udder has been mutilated or removed before grading, except for health reasons, shall be included in this grade.

(ii) *Class B.* - The carcasses shall be well-finished, reasonably well-fleshed, of a good quality and derived from steers or heifers having not less than three and not more than six permanent incisors; or the carcasses shall be reasonably well-finished, well-fleshed, of a good quality and derived from steers or beifers baving not less than three and not more than six permanent incisors; or the carcasses shall be reasonably finished, very well-fleshed, of a good quality and derived from steers or heifers having not less than three and not more than six permanent incisors: Provided that no carcase of which the udder has been

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mutilated or removed before grading, except for health reasons, shall be included in this grade.

[paragraph (b) substituted by RSA GN R.2061/1970 and by RSA GN R.2217/1971]

- (c) *Grade 1.* - Grade 1 shall be divided into three classes, namely: -
- (i) *Class A.* - The carcasses shall be reasonably finished, well-fleshed, of a reasonably good quality and derived from steers, heifers or cows having not more than two permanent incisors or from bulls with no permanent incisors; or the carcasses shall be reasonably well-finished, reasonably well-fleshed, of a reasonably good quality and derived from steers, heifers or cows having not more than two permanent incisors, or from bulls with no permanent incisors.
 - (ii) *Class B.* - The carcasses shall be reasonably finished, well-fleshed, of a reasonably good quality and derived from steers, heifers or cows having not less than three and not more than six permanent incisors; or the carcasses shall be reasonably well-finished, reasonably well-fleshed, of a reasonably good quality and derived from steers, heifers or cows having not less than three and not more than six permanent incisors.
 - (iii) *Class C.* - The carcasses shall be reasonably finished, well-fleshed, of a reasonably good quality and derived from steers, heifers or cows having more than six permanent incisors but of an age not exceeding five years; or the carcasses shall be reasonably well-finished, reasonably well-fleshed, of a reasonably good quality and derived from steers, heifers or cows having more than six permanent incisors but of an age not exceeding five years; or the carcasses shall be well-finished, well-fleshed, of a reasonably good quality and derived from steers, heifers or cows exceeding five years.

[paragraph (c) substituted by RSA GN R.2061/1970 and by RSA GN R.2217/1971]

- (d) *Grade 2.* - The carcasses shall be of a fair finish, reasonably fleshed, of a fair quality and derived from steers, heifers or cows of an age not exceeding 5 years or from bulls with no permanent incisors; or the carcasses shall be of a fairly good finish, reasonably well-fleshed, of a fair quality and derived from steers, heifers, or cows of an age exceeding 5 years; or the carcasses shall be of a fair finish, well-fleshed and derived from bulls with one or more permanent incisors.
- (e) *Grade 3.* - The carcasses shall be either of a fair finish but poorly fleshed or reasonably fleshed but of a poor finish, and derived from steers, heifers or cows of an age not exceeding 5 years or from bulls with no permanent incisors; or the carcasses shall be of a fair finish, reasonably fleshed and derived from steers, heifers or cows of an age exceeding 5 years; or the carcasses shall be reasonably well-fleshed, but may be of a poor finish, and derived from bulls having one or more permanent incisors.
- (f) *Grade 4.* - Carcasses which do not comply with the requirements as prescribed for the aforementioned grades.
- (3) For the purposes of -

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- (a) subregulation (2)(a), (b) and (c)(i) and (ii) any bovine animal (excluding bulls) of which the head has been separated from the body or carcass (as the case may be) prior to the determination by a meat grader of the state of dentition of such animal, shall be deemed to have been a bovine animal with more than 6 permanent incisors; and

[paragraph (a) amended by RSA GN R.2061/1970]

- (b) subregulation (2)(a) to (e), inclusive, any bull of which the head has been separated from the body or carcass (as the case may be) prior to the determination by a meat grader of the state of dentition of such bull, shall be deemed to have been a bull with one or more permanent incisors.

Marking of beef

(4) Beef graded as Super Grade, Prime Grade, Grade 1, Grade 2, Grade 3 and Grade 4, shall be roller-marked, in the case of -

- (a) *Super Grade*. - In purple ink, with the word "Super";

[paragraph (a) substituted by RSA GN R.2061/1970 and by RSA GN R.2217/1971]

- (b) *Prime Grade*

- (i) Class A, in green ink, with the words "PRIMA" "PRIME" occurring alternately together with rows of the letter "A" in between viz.: "PRIMA AAA; PRIME AAA; PRIMA";
- (ii) Class B, in green ink, with the words "PRIMA" "PRIME" occurring alternately together with rows of the letter "B" in between, viz.: "PRIMA BBB; PRIME BBB: PRIMA";

[paragraph (b) substituted by RSA GN R.2061/1970]

- (c) *Grade 1*

- (i) Class A, in brown ink, with rows of the figures and letter combination "1A1";
- (ii) Class B, in brown ink, with rows of the figures and letter combination "1B1";
- (iii) Class C, in brown ink, with rows of the figures and letter combination "1C1".

[paragraph (c) substituted by RSA GN R.2061/1970]

- (d) Grade 2, in red ink, with rows of the figure "2";
- (e) Grade 3, in black ink, with rows of the figure "3";
- (f) Grade 4, in black ink, with rows of the figure "4".

[subregulation (4) substituted by RSA GN R.3433/1969]

Veal

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6. (1) There shall be 4 grades of veal, namely Super Grade, Grade 1, Grade 2 and Grade 3.

(2) The specifications for the various grades of veal shall be as follows -

- (a) *Super Grade.* - The carcasses shall be properly finished, well-fleshed, of a good quality, and reasonably uniformly covered with a layer of creamy white fat.
- (b) *Grade 1.* - The carcasses shall be well-fleshed and of a fairly good quality;
- (c) *Grade 2.* - The carcasses shall be moderately well-fleshed and of a fair quality;
- (d) *Grade 3.* - Carcasses which do not comply with the requirements as prescribed for the aforementioned grades.

Marking of Veal

(3) Veal graded as Super Grade, Grade 1, Grade 2 and Grade 3, shall be roller-marked, in the case of -

- (a) Super Grade, in purple ink, with the word "SUPER";
- (b) Grade 1, in brown ink, with rows of the figure "1";
- (c) Grade 2, in red ink, with rows of the figure "2";
- (d) Grade 3, in black ink, with rows of the figure "3".

[subregulation (3) substituted by RSA GN R.3433/1969]

Mutton

7. (1) There shall be 4 grades of mutton, namely Prime Grade, Grade 1, Grade 2 and Grade 3.

(2) The specifications for the various grades of mutton shall be as follows: -

- (a) *Class A.*
 - (i) *Prime Grade.* - The carcasses shall be of a proper finish, well-fleshed, of a good quality and derived from wethers or ewes, or the carcasses may be somewhat deficient in finish but must be very well-fleshed, of good quality and derived from wethers or ewes: Provided that carcasses in this grade shall show at least a fairly even distribution of fat and that no carcass of the fat-tail type shall be included in this grade.

[subparagraph (i) amended by RSA GN R.3433/1969 to substitute the proviso]

- (ii) *Grade 1.* - The carcasses shall be of a fair finish, reasonably fleshed, and derived from wethers or ewes: Provided that moderately over-fat carcasses may be included in this grade;

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- (iii) *Grade 2.* - The carcasses shall be either of a fair finish and poorly fleshed or reasonably fleshed and of a poor finish, and derived from wethers or ewes or from rams of better carcass quality (considered on the basis of the quality of ram carcasses): Provided that moderately over-fat but not grossly over-fat carcasses may be included in this grade;
 - (iv) *Grade 3.* - Carcasses which do not comply with the requirements as prescribed for the aforementioned grades.
- (b) *Class B.*
- (i)
 - [subparagraph (i) deleted by RSA GN R.3433/1969]**
 - (ii) *Grade 1.* - The carcasses shall be of a fair finish, reasonably fleshed, of a fair quality and derived from wethers or ewes: Provided that moderately over-fat carcasses may be included in this grade;
 - (iii) *Grade 2.* - The carcasses shall be either of a fair finish and poorly fleshed or reasonably fleshed and of a poor finish, and derived from wethers or ewes or from rams of better carcass quality (considered on the basis of the quality of ram carcasses): Provided that moderately over-fat but not grossly over-fat carcasses may be included in this grade;
 - (iv) *Grade 3.* - Carcasses which do not comply with the requirements as prescribed for the aforementioned grades.

Marking of Mutton

(3) Mutton graded as Prime Grade, Grade 1, Grade 2 and Grade 3, shall be roller-marked, in the case of -

- (a) *Class A*
 - (i) Prime Grade, in green ink, with the words "PRIMA, PRIME", occurring alternately;
 - (ii) Grade 1, in brown ink, with rows of the figures and letter combination "1A1";
 - (iii) Grade 2, in red ink, with rows of the figure "2";
 - (iv) Grade 3, in black ink, with rows of the figure "3".
- (b) *Class B*
 - (i) Grade 1, in red ink, with rows of the figures and letter combination "1B1";
 - (ii) Grade 2, in red ink, with rows of the figure "2";
 - (iii) Grade 3, in black ink, with rows of the figure "3".

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Provided that mutton of the fat-tail type shall be marked with a double impression of the grade concerned.

[subregulation (3) substituted by RSA GN R.3433/1969.]

(4) For the purposes of subregulation (3) “mutton of the fat-tail type” means mutton derived from any fat-tail type of sheep, or mutton which shows mainly the characteristics of any of the fat-tail types of sheep.

Lamb

8. (1) There shall be 4 grades of lamb, namely Super Grade, Grade 1, Grade 2 and Grade 3.

(2) The specifications for the various grades of lamb shall be as follows: -

(a) *Super Grade.* - The carcasses shall be of a proper finish, well-fleshed, of a good quality and derived from wether or ewe lambs or from ram lambs whose carcasses show little masculine character; or the carcasses may be somewhat deficient in finish but should be very well-fleshed, of good quality and derived from wether or ewe lambs or from ram lambs whose carcasses show little masculine character: Provided that carcasses in this grade shall show at least a fairly even distribution of fat and that no carcass of the fat-tail type shall be included in this grade.

[paragraph (a) amended by RSA GN R.3433/1969 to substitute the proviso]

(b) *Grade 1.* - The carcasses shall be of a fair finish, reasonably fleshed and derived from wether or ewe lambs or from ram lambs, whose carcasses show no marked masculine character: Provided that moderately over-fat carcasses may be included in this grade;

(c) *Grade 2.* - The carcasses shall be either of fair finish and poorly fleshed or reasonably fleshed and of a poor finish and derived from wether, ewe or ram lambs: Provided that moderately over-fat but not grossly over-fat carcasses may be included in this grade;

(c) *Grade 3.* - Carcasses which do not comply with the requirements as prescribed for the aforementioned grades.

Marking of Lamb

(3) Lamb graded as Super Grade, Grade 1, Grade 2 and Grade 3, shall be roller-marked, in the case of -

(a) Super Grade, in purple ink, with the words “SUPER, LAM, SUPER, LAMB”, occurring alternately;

(b) Grade 1, in brown ink, with rows of the words and figures “LAM, 1, LAMB, 1”, occurring alternately;

(c) Grade 2, in red ink, with rows of the words and figures “LAM, 2, LAMB, 2”, occurring alternately;

(d) Grade 3, in black ink, with rows of the figure “3”;

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Provided that lamb of the fat-tail type shall be marked with a double impression of the grade concerned.

[subregulation (3) substituted by RSA GN R.3433/1969.]

(4) For the purposes of subregulation (3) “lamb of the fat-tail type” means lamb derived from any fat-tail type of sheep, or lamb which shows mainly the characteristics of any of the fat-tail types of sheep.

Goat meat

9. (1) There shall be 4 grades of goat meat, namely, Super Grade, Grade 1, Grade 2 and Grade 3.

(2) The specifications for the various grades of goat meat shall be as follows: -

(a) *Class A*

- (i) *Super Grade.* - The carcasses shall be of a proper finish and reasonably well-fleshed and derived from goat castrates and goat ewes showing no permanent incisors;
- (ii) *Grade 1.* - The carcasses shall be of a fair finish and reasonably fleshed and derived from goat castrates and goat ewes showing not more than two permanent incisors;
- (iii) *Grade 3.* - Carcasses which do not comply with the requirements as prescribed for the aforementioned grades.

(b) *Class B*

- (i) *Grade 1.* - The carcasses shall be of a proper finish and reasonably well-fleshed and derived from goat castrates and goat ewes;
- (ii) *Grade 2.* - The carcasses shall be of a fair finish and reasonably fleshed and derived from goat castrates and goat ewes: Provided that carcasses which are over-fat but not grossly over-fat may be included in this grade.
- (iii) *Grade 3.* - Carcasses which do not comply with the requirements as prescribed for the aforementioned grades.

Marking of goat meat

(3) Goat meat graded as Super Grade, Grade 1, Grade 2 and Grade 3, shall be roller-marked in the case of -

(a) *Class A*

- (i) Super Grade, in orange ink, with the words “SUPER, BOK, SUPER, KID”, occurring alternately;

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- (ii) Grade 1, in orange ink, with the words and figure and letter combination, “BOK, 1A1A, GOAT, 1A1A”, occurring alternately;
- (iii) Grade 3, in black ink, with rows of the figure “3”.

(b) *Class B*

- (i) Grade 1, in orange ink, with the words and figure and letter combination “BOK, 1B1B, GOAT, 1B1B”, occurring alternately;

[The word “occurring” is misspelt in the *Government Gazette*, as reproduced above.]

- (ii) Grade 2, in orange ink, with rows of the words and figures “BOK, 2, GOAT, 2”, occurring alternately; and
- (iii) Grade 3, in black ink, with rows of the figure “3”.

[regulation 9 substituted by RSA GN R.3433/1969.]

Pork

10. (1) There shall be the following grades of pork -

- (a) Sucking pig;
- (b) Porker -
 - Super grade;
 - Grade 1;
 - Grade 2; and
 - Grade 3;
- (c) Baconer -
 - Grade 1;
 - Grade 2; and
 - Grade 3;
- (d) Sausage pig;
- (e) Larder; and
- (f) Rough.

(2) The specifications for the various grades of pork shall be as follows:

- (a) *Sucking pig*. - The carcase of a pig with a cold dressed weight not exceeding 15 kg.
- (b) *Porker* -
 - (i) *Super Grade*. - The carcasses shall be very well-fleshed, of a good quality, of an attractive appearance and derived from well-grown pigs with a cold dressed weight not exceeding 45 kg each and having backfat measuring together with the skin not more than 12 mm.

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- (ii) *Grade 1.* - The carcasses shall be well-fleshed, of a good quality, of an attractive appearance and derived from well-grown pigs with a cold dressed weight not exceeding 55 kg each and having backfat measuring together with the skin not more than 15 mm.
 - (iii) *Grade 2.* - The carcasses shall be of a fairly good finish, reasonably well-fleshed, of a fairly good quality and of a cold dressed weight not exceeding 55 kg each or, if derived from uncastrated pigs, of a cold dressed weight not exceeding 45 kg each: Provided that moderately over-fat carcasses may be included in this grade;
 - (iv) *Grade 3.* - The carcasses shall be of a fair to poor finish, reasonably to poorly fleshed, of a fair to poor quality and of a cold dressed weight not exceeding 60 kg each or, if derived from uncastrated pigs, of a cold dressed weight not exceeding 45 kg each: Provided that grossly over-fat carcasses may be included in this grade.
- (c) *Baconer* -
- (i) *Grade 1.* - The carcasses shall be well-fleshed, of a good quality and derived from well-grown barrows or non-pregnant gilts with a cold dressed weight of more than 60 kg each and not exceeding 75 kg each and having backfat measuring together with the skin not more than 55 mm: Provided that carcasses in this grade shall show no black seed;
 - (ii) *Grade 2.* - The carcasses shall be reasonably well-fleshed, of a fairly good quality and derived from barrows or non-pregnant gilts with a cold dressed weight of more than 55 kg each but not exceeding 80 kg each and having backfat measuring together with the skin not more than 70 mm.
 - (iii) *Grade 3.* - The carcasses shall be reasonably fleshed, of a fair quality and derived from barrows or gilts with a cold dressed weight of more than 55 kg each but not exceeding 90 kg each having backfat measuring together with the skin not more than 90 mm.
- (d) *Sausage pig.* - Carcasses with a cold dressed weight exceeding 60 kg each which do not comply with the requirements as prescribed for baconer, but which are well suited for the manufacture of quality products other than bacon or lard: Provided that boar carcasses shall not be included in this grade.
- (e) *Larder.* - Carcasses which are very fat with a cold dressed weight exceeding 60 kg: Provided that boar carcasses shall be included in this class.
- (f) *Rough.* - Carcasses derived from boar pigs with a cold dressed weight exceeding 45 kg as well as any other carcass which does not comply with the requirements as prescribed for any of the aforementioned grades.

[subregulation (2) substituted by RSA GN R.2217/1971]

Marking of pork

- (5) (a) *Sucking pig* shall be marked by stamping on the head of the carcass the letter "S" enclosed in a circle.

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- (b) *Porker* graded as Super Grade, Grade 1, Grade 2 and Grade 3, shall be roller-marked, in the case of -
- (i) Super Grade, in purple ink, with the word “Super”;
 - (ii) Grade 1, in brown ink, with rows of the figure “1”;
 - (iii) Grade 2, in red ink, with rows of the figure “2”;
 - (iv) Grade 3, in black ink, with rows of the figure “3”
- (c) *Baconer* graded as Grade 1, Grade 2, and Grade 3, shall be stamped, in the case of -
- (i) Grade 1, on the loin on each side showing the figure “1” enclosed in a circle;
 - (ii) Grade 2, on the loin on each side showing the figure “2” enclosed in a circle;
 - (iii) Grade 3, on the loin on each side showing the figure “3” enclosed in a circle.
- (d) Sausage pig shall be marked by stamping on both hindquarters the letter “S” enclosed in a circle.
- (e) Larder shall be marked by stamping on both hindquarters the letter “L” enclosed in a circle.
- (f) Rough shall be marked by stamping on both hindquarters the letter “R” enclosed in a circle.

Appeals

11. (1) The owner of any carcass, who is dissatisfied with any decision taken by a meat grader in connection with such carcass in terms of regulations 3 to 10, inclusive may appeal to the Secretary against any such decision: Provided such owner prior to the removal of the carcass concerned from the exact place where it has been graded (and in the case of a carcass which in terms of these regulations has to be roller-marked, before it is so roller-marked), shall notify the meat grader concerned of his intention to lodge such an appeal.

(2) A meat grader shall on receipt of such notification identify the carcass concerned by marking it in any manner he deems necessary, but under no circumstances roller-mark such carcass.

(3) An appeal shall be lodged, in writing, with the meat grader in charge at the abattoir concerned not later than the end of the day on which such decision has been taken and any such appeal in respect of which the amount referred to in subregulation (4) is not deposited within 24 hours from the time at which such appeal has been lodged, shall be deemed not to have been lodged.

(4) There shall be paid to the said meat grader in charge, in respect of any appeal, an amount calculated as follows -

- (a) Where the subject of the appeal consists of 1 carcass only -

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Beef - R10;
Pork - R6; and
Veal, Mutton, Lamb or Goat meat: R4;

(b) Where the subject of the appeal consists of more than 1 carcase -

Beef - R10 for the first carcase plus R2 for each additional carcase.
Pork - R6 for the first carcase plus R1 for each additional carcase; and
Veal, Mutton, Lamb or Goat meat - R4 for the first carcase plus 50c for each additional carcase.

(5) Once he has lodged an appeal, the appellant shall arrange at his own expense for the carcase concerned to be kept in cold storage until the appeal has been decided and he shall notify the said meat grader in charge, of the place where it is so to be kept.

(6) The Secretary or an officer of his Department authorised by him, shall designate a person or persons to decide such an appeal within 10 days (excluding Sundays and public holidays) after the date on which it has been lodged and the decision of such person or persons shall be final.

(7) Such person or persons designated as aforesaid shall not less than 2 hours before the time fixed for the appeal, notify the appellant or his agent of the place where, the date when and the time at which the appeal shall be decided.

(8) Such person or persons may, after the carcase has been produced or identified by the appellant or his agent, request all persons (including the appellant and his agent) to vacate the room in which the appeal is to be decided, while it is being decided.

(9) Once the appeal has been decided, such person or persons shall notify the appellant or his agent of their decision and, if the appeal is dismissed, at the request of the appellant or his agent state the reasons for such dismissal.

(10) The amount deposited in terms of subregulation (4), shall be refunded if the appeal is upheld, and forfeited if the appeal is dismissed, or the carcase in respect of which it has been paid is not identified or produced by the appellant or his agent: Provided that if an appeal has been lodged in respect of more than 1 carcase and the appeal is dismissed in respect of any of such carcasses, the appellant shall forfeit an amount which bears the same percentage in relation to the total deposit as the number of carcasses in respect of which the appeal is dismissed, bears to the total number of carcasses in respect of which the appeal has been lodged.