

USDA Foreign Agricultural Service

GAIN Report

Global Agricultural Information Network

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South Africa - Republic of

Food and Agricultural Import Regulations and Standards - Narrative

FAIRS Country Report

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Report Highlights:

The South African Department of Health has recently published new regulations on labeling and advertising of food stuffs which will be effective on March 01, 2011. These regulations provide clear guidance regarding labeling and the advertisement of foodstuffs. Manufacturers of foodstuffs, both nationally and internationally, must adapt their labeling accordingly. The Minister of Trade and Industries has also published new regulations relating to the labeling of GMOs.

SECTION I. Food Laws:

The South African food safety and food control systems are developed and enforced by three government departments: Department of Health (DOH), Department of Agriculture, Forestry and Fisheries (DAFF) and Department of Trade and Industry (DTI). The National Food Safety Division of the DOH is responsible for the entire ready to eat food products while DAFF regulates liquor products, agricultural processed products, perishables, flowers and vegetables and lastly South African Bureau of Standards (SABS) of DTI is responsible for both locally manufactured and imported seafood and canned fish products.

The major food laws governing foodstuffs in South Africa are:

- The Foodstuffs, Disinfectants and Cosmetics Act (FDCA) 54 of 1972 - meant to control the sale, manufacture and importation of foodstuffs from a food safety point of view.
- The Health Act, 1977- which governs the hygiene aspect of food premises.
- Animal Disease Act, 1984 – which regulated meat procedure and requirements.

Foodstuffs, Cosmetics and Disinfectants Act no. 54 of 1972:

This Act governs the food safety control for the manufacture, sale and importation of all foodstuffs. The act is pro-active, which means that government approval must be obtained for the release of a product on the market. Assessments are required of the data and information submitted by the applicant to determine the risk and these assessments are conducted by a group of independent experts or government officials.

The act is supplemented by a comprehensive set of regulations published by the DOH and these regulations are aimed at setting the minimum standards and requirements to which all foodstuffs should comply to, including the correct labeling thereof. Regulations considered under this act relate to the following:

- Jam, conserve, marmalade and jelly (R2627, 1986)
- Emulsifiers, stabilizers and thickeners and the amount thereof that foodstuff may contain (R2527, 1987)
- Tolerance for fungus – produced toxins in foodstuffs (R313, 1990)
- Perishable foodstuffs (R952, 1999)
- Radio activity in foodstuffs (R19312, 1990)
- Baking powder and chemical leavening substances (R2486, 1990)
- Composition and labeling of raw boerewors, raw species sausage and raw mixed species sausage (R2718, 1990)
- Prohibiting guar gum as a foodstuffs (R2554, 1991)
- Use of sweeteners in foodstuff (R3128, 1991)
- Maximum limits for veterinary medicine and stock remedy residue that may be present in foodstuffs (R1809, 1992)
- Herbs and spices (R1468, 1993)
- The labeling and advertising of foodstuffs (R2034, 1993)

- Maximum Limits for pesticides residue that may be present in foodstuffs (R246, 1994)
- Metal in foodstuffs (R1518, 1994)
- Salt (R996, 1995)
- Enforcement by local authorities (No. R382, 1996)
- Food colorants (R1008, 1996)
- Edible fats and oils (R1316, 1996)
- Microbiological standards for foodstuffs and related matters (R692, 1997)
- Anti-caking agent amounts that may be used in foodstuffs (R2507, 1982)
- Preservatives and antioxidants (R956, 1977)
- Irradiated foodstuffs (R1600, 1983)
- Duties of inspectors and analyst (R216, 1973)
- Soft drinks (R1769, 1985)
- Mayonnaise and other salad dressings (R92, 1986)
- Milk and Dairy products (R1555, 1997)
- Enrichment of maize meal (R2839, 1979)
- Mineral hydrocarbons in foodstuffs (R230, 1977)
- Seafood (R2064, 1973)
- Tolerance for certain seeds in certain agricultural products (R1466, 1987)
- Use of certain food additives in certain wheaten and rye products (R2417, 1987)
- Substances in wine, other fermented beverages and sprits – additives, amounts and tolerance (R2870, 1981)
- Acids, bases and salts – the amounts thereof that foodstuff may contain (R115, 1986)
- Restriction on the sale of food additives containing nitrite and /or nitrate and other substances (R219, 1975)
- Manufactured and processed meat products (R2037, 1975)
- Foodstuffs for infants, young children and children (R1130, 1984)
- Regulation under the Food, Drug and Disinfectants Act No. 13 of 1929(R575, 1930) which covers edible gelatin; unwholesome or poisonous substances in food; ice cream and ice cream products; meat and fish and their preparation; edible fats and edible oils; tea; coffee; coffee mixtures and preparations of coffee; chicory; cocoa and chocolate; sugar, confectionary, dextrose and icing sugar.

In 2009, amendments made to the act included authorization of medical practitioners, environmental health practitioner, and veterinarians to administer the act. It also amplified the powers of the Minister to regulate the handling of importation and exportation of foodstuffs, the removal, detention and destruction of food producing animals or foodstuffs.

As of 2010, amendments to the act relate to Maximum Limits for pesticides residue that may be present in foodstuffs and regulations relating to labeling and advertising of foodstuffs. For more information regarding The Foodstuffs, Cosmetics and Disinfectants Act no. 54 of 1972, visit <http://www.doh.gov.za/docs/legislation-f.html>

Animal Disease Act, 1984

DAFF's Directorate of Veterinary Services administers the Animal Diseases Act, 1984 (Act No 35 of 1984) and the Meat Safety Act, 2000 (Act No 40 of 2000). These two statutory instruments were created

by the South African parliament to protect and regulate the production chain. Applications to import animals and animal products (including casings) from individual countries are evaluated in accordance with these Acts, international standards, and other requirements

Regulatory Agencies

Three departments are responsible for food legislation in South Africa: The Department of Agriculture, Forestry and Fisheries (DAFF), Department of Health (DOH) and the Department of Trade and Industry (DTI).

DAFF regulates safety and quality of agriculture and animal products under the Agricultural Product Standards Act, 1990. DOH regulates food safety controls for the manufacture, labeling, sale and importation of foodstuffs. Matters regarding the hygiene of foodstuffs are addressed by the National Health Act, 2003, and the hygiene requirements at ports and airports including vessels and aircraft are addressed by the International Health Regulations Act, 1974. The South African Bureau of Standards (SABS) which falls under the jurisdiction of the DTI regulates food safety for canned meat and frozen and canned fishery products through the Standards Act, 1993.

Import Regulations

All imported food and agricultural products are required to comply with South Africa's food health and phytosanitary laws. In general, products are not allowed to enter South Africa if they are deemed to be a danger to human life or well-being, either directly or indirectly. South African food regulations are aligned with CODEX Alimentarius Commission guidelines. All food and agricultural products that enter South Africa must be inspected to ensure that they are not contaminated with any pest and that they are fit for their intended use. The health and Sanitary and Phytosanity (SPS) regulations and procedures applied on imported agriculture and food products are broadly similar for all types of products.

Under South African import laws, it is the responsibility of the importer to ensure that any product entering the South Africa customs territory is in full compliance with South African health and SPS regulations. The enforcing authorities will inspect the goods and relevant import/export documentation to ensure that compliance with South African and decide whether or not the goods may enter South African regulations. In cases where non-compliance is found, the goods may require treatment prior to entering South Africa or they may be rejected and ordered destroyed or disposed of outside South Africa.

The Directorate Veterinary Services administers the Animal Diseases Act, 1984 (Animal Diseases Act, No 35 of 1984). The Import Export Policy Unit of the Directorate Veterinary Services also administers the sections of the Meat Safety Act, 2000 (Act No 40 of 2000) (Meat Safety Act, No 40 of 2000) and regulations that apply to the importation of meat. The importation of animals and animal products from individual countries is evaluated in accordance with these Acts, international standards and other requirements.

List of Approved Establishments

Frozen and chilled meat may only be imported from establishments (abattoirs and packing plants) approved by the Director Veterinary Services of South Africa. The veterinary authorities in countries exporting meat to South Africa routinely inspect approved establishments. The Directorate will be notified as soon as a plant no longer complies with the stipulated requirements. The listing of an

establishment does not necessarily imply that the Directorate will allow the importation of a particular meat or meat product from that country.

Listing of Additional Establishments

In order to obtain approval for an additional abattoir or cutting plant (in countries already exporting to South Africa) the owner or manager of the establishment must contact the veterinary administration in the country where it is situated. The relevant veterinary authorities will then inspect the establishment on behalf of DAFF. If the establishment complies with DAFF's requirements, the veterinary administration (head office) will send confirmation thereof to the department. Meat may only be produced at the establishment for export to South Africa once the approval has been confirmed in writing to the relevant veterinary administration.

Obtaining an Import permit

Postal address:

The Director Veterinary Services
Import / Export (Permit Office)
Private Bag X138
PRETORIA
0001

Physical address:

The Permit Office, Room G61
Delpen Building
C/o Annie Botha and Union Avenue
Riviera
Pretoria

Application forms and information concerning the payment can be obtained from the permit office at Tel. No. 012 319 7514 / - 7414 / -7633 / -7503 <http://www.daff.gov.za>

SECTION II. Labeling Requirements:

DOH has recently published new labeling and advertising of food stuffs regulations (R146 of 2010) which will be effective on March 01, 2011. These Regulations provide clear guidance regarding labelling and advertisements of foodstuffs. Manufacturers of foodstuffs, both nationally and internationally in respect of imported foodstuffs, will be obliged to adapt their labeling accordingly and the regulations cover the following:

Country of origin: South Africa requires labeling to include the term, 'product of....' when all the main ingredients, processing and labor used to make the product are from a specific country. If the product is produced within South Africa using imported ingredients the label should be, 'processed or manufactured in'.

Claims: nutrient function claims, enhanced function claims, reduction of disease risk claim, pre- and

probiotic claims, glycemic index claims, slimming claims and trans-fat claims are no longer allowed. The permitted claims are nutrient content claims, comparative claims, and negative claims.

Date marking: is compulsory on virtually every product. “Use by” date will be mandatory as of April 2011 on perishable prepackaged foodstuffs and a prohibition regarding the sale thereof after the date has expired as it relates to the safety and/or suitability of the products in question, i.e. microbial growth. “Best before” date will be mandatory for non-perishables. The format must be day/month/year.

Food additives: all additives must be indicated in the ingredients list in descending order.

Allergens: common allergens like milk, egg; crustaceans and mollusks; fish ; peanuts; soy bean, tree nuts wheat must be declared in the ingredients list in brackets unless self evident or part of the name.

Misleading descriptions: these include words, statements, phrases, logos, pictorial representations which imply healthy or additive free, veterinary medicine-free, more humane treatment or rearing of animals. These are permitted if linked to specific protocol registered with the Department of Agriculture for example: grain fed; grass fed; Karoo lamb; natural lamb; country reared; free range; pure; organic

Nutritional information: provision of nutritional information is still voluntary unless a claim is made, but if nutritional is given, it must always be in the same tabular format. Recommended Daily Allowances have been replaced with the nutrient reference values.

For more information - Contact person: Fidel Hadebe on 012 312-0663 or 079 517-3333; R146/2010 site: www.doh.gov.za. The department of Health is planning to have a second phase of regulations which will look at: health claims on foodstuffs; serving sizes; the Glycaemic Index (GI) aspect; and determining the list of foodstuffs considered to be not essential for a healthy diet. The aspect of advertising of food and beverages to children will also be addressed, awaiting the final recommendations by the World Health Organization (WHO) on this matter.

General labeling information

The information required to appear on any label shall be:

- **Language:** should be in one official language (English) of the Republic of South Africa; should be clearly visible, easily legible and indelible and the legibility shall not be affected by pictorial or any other matter, printed or otherwise. It should also be in color that is in distinct contrast to the background color of the label.
- **Name and address:** the name and address of the of the manufacturer, producer, proprietor or controlling company or in case of containers packed on behalf of any other person or organization, the name and full physical address of that person or organization. The size of the lettering shall not be less than 1mm in height.
- **Product name:** The name of the product shall be a true description, including its method of preparation, presentation and packing medium and shall not be misleading. The name must appear on the main panel(s) in bold print in letters not less than 4 mm in height.

- **Qualifying words:** Words that qualify the foodstuffs or are an essential part of the description, shall be in the immediate proximity to the name and in prominent letters at least one third the size of the name of the product.
- **List of ingredients:** Where applicable a statement of ingredients in descending order of content must be given. The presence of any preservative shall be indicated in the list of ingredients by its common chemical name, either followed or preceded by the word “preservative”. Preservatives which are used as anti-oxidants shall be indicated by the common chemical name in the list of ingredients, either followed or preceded by the words “anti-oxidant”. Where the colorant tartrazine is used it must be specifically listed as “tartrazine” in the ingredients listing. The use of monosodium glutamate (MSG) shall be indicated by name in the ingredients listing. Foodstuffs which need not bear a list of ingredients include water, which is added with carbon dioxide and having a name indicating it has been carbonated, vinegars fermented exclusively from a single basic product, dairy products containing only milk, or added with only starter culture or rennet, any drink according to the Sorghum Beer Act, 1962, or beer as described in the Liquor Act of 1989.
- **Pictorial representations:** No pictorial representation, which reflects any foodstuff not contained in the container and which might lead the consumer to believe that such foodstuff is contained in the container, shall appear on the label unless the words “serving suggestion”, or words indicating the justification for the use of such a pictorial representation are printed on the label.
- **The net mass declaration:** The net mass of the contents shall be expressed in the relevant units of the metric system such as kilogram (kg) or gram (g). The lettering must be uniform and of a size such that the head of the “g” is equal to at least one quarter the size of the product name, brand or trade name, or 1.5mm, whichever is the greater. The net mass declaration shall be in a color in distinct contrast with the background, and where it does not appear on the main panel(s) it must be framed in a bold continuous line. The words “net mass” or “net” may be used with the net mass statement.
- **Storage instructions:** A statement that the product is cooked or uncooked as applicable, together with the relevant storage instructions shall appear on the main panel in letters not less than 3mm in height. (For example, Uncooked/raw – Keep Frozen; partly cooked – Keep Frozen; Cooked – Keep Frozen.)
- **Grading of the product:** The grading category of the product and the count must be declared on the label.
- **Date of manufacture and factory code:** The date of manufacture and the identity of the factory in which the product was packed must be indelibly marked or stamped on each immediate container or, in the case of glass jars, on the cap or label. The use of a code is permissible provided that the key is disclosed to the SABS.
- **Substandard:** When required, the word “Substandard” shall be printed prominently and

indelibly on all main panels in a print size at least half the size of the product or trade name, whichever is greater.

- **Directions for use:** Where relevant – Labels: The information stated previously shall be printed on the package or on the overwrap covering the package, or on a label of acceptable material attached to the package. Labels on packages shall be clean, neat and securely attached. They shall not be superimposed on other labels or on matter printed directly on the packages. Labels or sealing adhesives that are liable to deteriorate under the conditions of storage of the packaged products shall not be used.
- **Marking of master cartons:** Containers shall be clean, neat, and unbroken. On every container shall be printed or stenciled the quantity and net mass of the packages it contains and the information as required in the previously mentioned requirements, except that the street address of the manufacturer need not be the full address, but must be sufficient for identification purposes. The method of preparation need not be given on the container. The date of packing and batch number (if applicable) shall be stamped or otherwise marked on the container or on a label securely attached to the container.
- **Nutritional and Health Claims:** Nutrition labeling must appear on food labels or in accompanying labeling. The label must have the heading ‘Nutrition Information’, and should specify serving size, the nearest kilojoule of energy content of a serving per 100g or per 100 ml, total amount of proteins, carbohydrates, fats and dietary fiber in grams (weight), sodium in milligrams and RDA proteins per serving. Labeling of foods for special medical purposes must indicate nutritional information, osmolarity on acid-base balance, number of servings contained in the package, nature of animal/plant protein hydrolysates, the description of modification and information on the amino acid, fatty acid/carbohydrate profile, a bold capital lettered statement not less than 3mm reading “USE UNDER MEDICAL SUPERVISION”.

GMO labeling regulations

On April 24, 2009, South African government signed the Consumer Protection Bill into law. The primary purpose of the law is to prevent exploitation or harm to consumers and to promote the social well being of consumers. Mandatory GMO labeling and liability clauses in this bill will directly affect U.S. companies with food and agricultural interests in South Africa.

This year (2010) the Minister of Trade and Industry published new draft regulations under the Consumer Protection Act, which is scheduled to be implemented on April 11, 2011. According to the act, all food containing more than five percent of GMOs whether the product was made in South Africa or elsewhere, needs to carry the declaration which states, ‘contains at least five percent genetically modified organisms’ in ‘a conspicuous and easily legible manner and size’. If it is impossible or not feasible to test goods for the presence of GMOs, the product must be labeled ‘may contain GMO ingredients’. Those products that contain less than five percent of GMOs may be labeled ‘Genetically modified content is below five percent.’ For more information on GMO labeling visit:

http://www.dti.gov.za/ccrd/consumer/consumer_protection_act.pdf

SECTION III. Packaging and Container Regulations:

For all goods, temperature in transit and at the destination point must be taken into consideration when using gels and dry ice. Chilled goods should be packed either in insulated container with gel-packs/blue ice or in heavy cardboard boxes with gel-packs. Goods should never be packed with wet ice. Frozen goods, as with chilled, should be tightly packed with gel-packs and/or dry ice. Dry goods should be packed tightly to avoid internal damage. Carton labels should be marked to indicate either dry/chilled/frozen content. The shipments should be marked with colored labels, and all boxes should contain the following: supplier name, address, destination, total number of cartons shipped, and a copy of pro-forma/commercial invoices. <http://www.daff.gov.za>

Section IV. Food Additives Regulations:

In February 2008, Government Gazette no. R125 published an amendment to the regulation related to the use of sweeteners for public comments. The amendment adds sugar “Isomaltulose” to the list of ingredients, and the following words should appear below this term and should be in parenthesis “source of glucose & fructose”.

On April 28, 2006, a government gazette no. 28759 published a draft of the regulation of preservations anti-oxidants under the FCD Act of 1972 for public comments. The new rule establishes the maximum level of the antioxidant, Dimethyldicarbamate, at 250mg/litre for black currant juice, soft drinks, pineapple juice, and sacramental wine from unfermented grape juice. <http://www.doh.gov.za>

Food additives used as oxidants, sweeteners, colorants, curing agents, flavor enhancers, flavorants or preservatives in a given foodstuff must appear on the label. The label on any pre-packed food additive or blend of food additives must comply with all labeling requirements and bear the words “for use in foodstuffs”, or “for use in food” or “blend of food additives”. The common chemical name of the product should be used on the labels. The names ‘food colorant’ or ‘food coloring’ or ‘food color’ and common chemical name and color index number should appear in the label. If an additive is sulfur dioxide, the maximum and minimum percentages should be specified. The date of maximum durability for food additives with the shelf-life not exceeding 18 months should have words as ‘use before X’, where X represents the latest recommended date of use. http://www.doh.gov.za/department/dir_foodcontr.html.

Section V. Pesticides and Other Contaminants:

DOH is the main food control regulatory body and it approves the Maximum Residue Limits (MRLs) for pesticides and for other chemicals and metals that may be present in foodstuffs for both exports and imports. DAFF gives guidance for usage of pesticides. Analysis for pesticide MRL is the responsibility of the DOH inspection services from the port to the laboratories. For exports, the Maximum Residue Limits in foodstuffs regulations are established by the Department of Agriculture, the South African Bureau of Standards (SABS), the Perishable Products Exports Control Board (PPECB), industry working groups, agricultural chemical companies and technical experts, all operating under about 14 acts. The PPECB handles MRL analysis for exports. Another government agency advising about MRLs is the Agricultural Research Council (ARC) – for technical expertise. For specific MRLs, please see http://www.doh.gov.za/department/dir_foodcontr.html.

Fresh produce imports use the local codex standards and the port health authorities also rely on reports from organizations like the U.S. Food and Drug Administration, U.K. Food Authority and Australian Food Authority, and are reactive to any threatening health alerts imposed by any of the groups. When

there is a threatening health alert, South African ports will organize contamination analysis and detain the products from import until further analysis can be conducted.

At the port, samples are randomly extracted from different crates within the consignments at specified rates. The port health inspector extracts a sample size of about one carton, or 2–5 kg of fruit. Tests are done as once-off procedures immediately when the consignments arrive at the port. Sample size is specified by the standard procedure guidelines per commodity. Samples are then drawn and sent for analyses at the laboratories. The Government has comprehensive information and detailed methods of chemical detection in foodstuffs. Guidelines are set according to Codex. Results are made known to the importer and agent as soon as they are available, and normally take about two days for perishables, and at least 2-5 days for grains.

See updated contact details for Port Health Services and the names of the districts and areas of their jurisdiction under APPENDIX I (at the end).

SECTION VI. Other Regulations and Requirements:

Testing

The Port Health Authority may detain goods at customs or issue an extended health detention to assist the food industry and other associated industries to take samples and conduct one or more of the following tests: sensory, microbiological, and chemical. The sample is divided and packed separately into three sealed and labeled containers to indicate its nature and to identify it as from the original sample. One of the packages is given to the person responsible for the commodity, and the other package is sent for testing, while the third package remains with the inspector. For further analysis, the sample is derived from the remaining two packages. The same procedure also applies to perishables.

Certification

All canned seafood products are tested under the compulsory specifications. The products are detained when tests are conducted and are only released for sale after a compliance certificate is issued. Frozen products are monitored on a regular basis at the processors. All imported goods are sampled and tested before distribution and sale.

Special Documentation/Conformity Assessment Requirements

Seafood shipments should be accompanied by bills of entry documentation that provide the following information, correct physical addresses, storage facilities, and correct quantities of commodities. A list of codes should indicate various codes and different grades and quantities of each in the consignment. These regulations are regulated under the SABS.

SECTION VII. Other Specific Standards:

- For regulations relating to the fortification of foodstuffs see:
<http://www.doh.gov.za/docs/legislation-f.html>
- For regulations governing microbiological standards for foodstuffs and related matters, see:
<http://www.doh.gov.za/docs/legislation-f.html>

- For regulations relating to milk and dairy products, see: <http://www.doh.gov.za/docs/legislation-f.html>
- Vitamin-Enrichment Requirements, see: <http://www.doh.gov.za/docs/legislation-f.html>

Regulatory authorities:

- Department of Health: <http://www.doh.gov.za/docs/legislation-f.html>
- Department of Agriculture: <http://www.daff.gov.za>
- The South African Bureau of Standards:
https://www.sabs.co.za/Sectors/Food_and_Health/index.aspx

SECTION VIII. Copyright and/or Trademark Laws:

Property rights, including intellectual property, are protected under a variety of laws and regulations. South Africa has an independent judiciary under which any threat to property rights may be enforced without political interference. Patents may be registered under the Patents Act of 1978 and are granted for 20 years. Trademarks can be registered under the Trademarks Act of 1993, and are granted for ten years and may be renewed for an additional ten years. New designs may be registered under the Designs Act of 1967, which grants copyrights for five years. Literary, musical and artistic works, cinematographic films and sound recordings are eligible for copyrights under the Copyright Act of 1978. This act is based on the provisions of the Berne Convention as modified in Paris in 1971 and amended in 1992 to include computer software. The Patents, Trademarks, Designs, and Copyrights Registrar of the Department of Trade and Industry administer these acts.

Additional information on South African rules and registration procedures for patents, trademarks, and copyrights can be obtained from:

Department of Trade and Industry
 Trademarks, Patents, Design and Copyright
 Private Bag X 429, Pretoria, 0001
 International Tel: +27 (12) 394 9500
 International Fax: +27 (12) 394 9501
www.cipro.gov.za

SECTION IX. Import Procedures:

There are numerous documentary requirements depending on the product. The importer and exporter should always conduct a thorough investigation into the documentary requirements before shipping consignments. All documentations should be written in English or any other official languages. Irrespective of the mode of transport used when importing goods, the importer or his freight forwarder is required to present the following documents to the customs authorities:

Bill of entry: Goods may not be imported into South Africa unless a bill of entry is submitted to and accepted by the customs authorities. An original of the form, a DA500 is required by Customs.

Customs Worksheet: This is a customs document which details rates of exchange and conversion of rates of the foreign currency amounts into South African Rands.

Commercial invoice: The commercial invoice must be presented to customs with the bill of entry as well as relevant transport documents to be stamped by customs. This enables customs to check the validity of the value of a consignment of goods as stated in the DA500.

Import permit (if necessary): This document is required for certain goods and commodities only in terms of import control regulations. If an import permit is required, the import permits number and the expiry date should appear on the DA500.

Special import certificates or permits: Apart from those goods requiring an import permit, a number of products are subject to inspection and/or to the issue of special permits by certain authorities prior to the goods being imported.

Transport documents: i.e. the Bill of Lading (sea), the air waybill (air), the freight transit order (rail), and the road waybill. If all documentation is in order, the documents will be stamped by customs and excise and, once the import duties, excise duties (if applicable), and VAT have been paid, the goods will be cleared through customs.

Certificate of Origin (DA59): Certain strategic commodities and goods facing anti-dumping charges require a certificate of origin. Goods claiming preferential treatment in respect of tariffs also require proof of origin.

When goods are sea freighted, customs clearance is performed at the port of entry. Customs clearance for goods destined inland, like in Gauteng, is performed at the Customs Depot in Johannesburg. Customs clearance for air freighted goods is performed at either Johannesburg or Cape Town International Airport for large consignments and at Lanseria Airport for smaller consignments.

All goods declared for consumption must be landed and entered into South Africa within seven days after the arrival of the importing ship or the extended time allocated by the Secretary for Customs. Consignments which are not unloaded within the specified period will be conveyed to a custom warehouse. If the goods are not properly entered and all duties and charges are not paid within three months after the goods have been placed in a customs warehouse, they may be sold at public auction. Goods may be stored in bond, without payment of duties, in any bonded warehouse or in an unbounded warehouse approved by the Secretary for Customs. State warehouses are also available.

The basic procedures, which apply to the import of food and agricultural products, are as follows:

- Determine whether your agriculture products can enter South Africa. Only acceptable countries (as determined by the relevant regulatory body) may export food and agriculture products to South Africa (eg., select ruminant products from a number of countries are banned in South Africa).

- It is best to have a reputable importer/distributor in South Africa who can apply for any necessary applications and fill out appropriate paper-work. The office of Agricultural Affairs in Pretoria can recommend several different importing companies for most food products.
- In case of meat or poultry, imports can only be made from foreign meat establishments (ie. abattoirs/slaughterhouses), which are accredited by the U.S. Department of Agriculture. All U.S. federally inspected and approved meat establishments located in the United States are eligible to export to South Africa.
- Import licenses/permits must be obtained from the relevant regulatory body for the goods to be imported to South Africa before the products are shipped from the exporting countries. Veterinary Quarantine Certificates and Import Permits must be obtained prior to importation.
- All agricultural and food products entering South Africa must be accompanied by a phytosanitary or health certificate issued by the regulatory body in the exporting country. This is required to be submitted for inspection along with the import permit to facilitate physical inspection of the goods and customs clearance at the port of entry.

See tariffs: <http://www.nda.agric.za/docs/NPPOZA/Tariffpermits.pdf>

Import permits are valid for one year for the following: seeds (maximum 10 genera, or 2 species of 5 genera); rooted plants (maximum 10 genera); various other planting materials (max. 8 genera); fruits and vegetables (10 genera/types); cut flowers (10 types); 10 types/genera of timber (only those not published in R1013); bio-control agents/research organisms (10 species/host species) and growing media.

Appendix I. Government Regulatory Agency Contacts:

Import and export - Animals and animal products (updated - 2010-03-26)

Permit Office

Head of Permit Office: Mrs Ina Labuschagne

Email address: inaL@daff.gov.za

Tel: +27 12 319 7514

Other Tel: +27 12 319 7632 / -7503 / -7414

Fax numbers for permit applications:

+27 12 329 8292 / +27 12 319 7491 / +27 12 319 7644

For list of approved foreign abattoirs and packing plants for importation; applications and certificates for ZA facilities and compartments. Contact: Mrs Elmarie Viviers

Email address: ElmarieV@daff.gov.za

Tel + 27 (0)12 319 7700

Fax +27 (0)12 329 6892 (NO permit applications will be accepted at this fax)

Inspection of imported consignments at airports and harbors:

Cape Town Harbor

Dr N Naude

Email address : NiekN@daff.gov.za & KarenSa@daff.gov.za

Tel: 021 421 0270

Fax: 021 421 9985

Cell: 083 261 8502

Cape Town Quarantine

Dr J Hovers

Email address: JanH@daff.gov.za

Tel: 021 551 2050

Fax: 021 551 1378

City Deep

Dr A Ikatekit-Okonera

IkatekitO@daff.gov.za

Tel: 011 613 1636

Fax: 011 613 3672

Cell: 083 661 6809

Durban: Meat & Meat Products

Dr D Naidu

Email address : DaveN@daff.gov.za & MelanieA@daff.gov.za

Tel: 031 337 4346

Fax: 031 337 4602

Cell: 083 775 5171

Durban: Animal Quarantine & Animal Products excluding Meat & Meat Products

Mr TS Sithole

Email address: SamS@daff.gov.za & MarciaRa@daff.gov.za

Tel: 031-3686011/2

Fax: 031-3377469

Kempton Park

Mr K Limba

Email address: KhayaletuL@daff.gov.za

Tel: 011 973 2827

Fax: 011 973 2828

Cell: 076 519 1977

Port Elizabeth

Dr I Burnand

Email address: IanB@daff.gov.za

Dr C Darke

Email address: ChrisD@daff.gov.za

Tel: 041 585 8907

Fax: 041 585 4953

Kempton Park Quarantine Station

Mudfish drive no. 3
Bonaero Park
Extension 3
Tel. No. (011) 973-2827

Durban quarantine Station

18 Stanger Street
Durban
Tel. No. (031) 337-4346

Minerton quarantine station

Bosmandam Road
Sanddrift
Milnerton
Tel. No. (021) 551-2050

Quarantine Officer at ports of entry:

Johannesburg	Tel +27 (0) 11 973 2827	or	Fax +27 (0) 11 973 2828
Durban	Tel +27 (0) 31 368 6011	or	Fax +27 (0) 31 337 7469
Cape Town	Tel +27 (0) 21 551 2050	or	Fax +27 (0) 21 551 1378

FOOD CONTROL: FOOD SAFETY

Department of Health
Tel: +27 12 395 8000
E-mail: pretoa@health.gov.za

CODEX POINT OF CONTACT

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Port Health Services

AIRPORTS AND SEAPORTS

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Contact person: Mr. E. Phoku

Land borders

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Fax: +27-12- 319 -6397

Contact Person: Mr. A. van Schoor

Appendix II. Other Import Specialist Contacts:

Office of Agricultural Affairs (FAS/USDA)

U.S. Embassy Pretoria

877 Pretorius Street

P.O. Box 9536

Pretoria, South Africa 0001

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Fax: (+27) 12-342-2264

E-mail: agPretoria@usda.gov

Animal and Plant Health Inspection Service (APHIS)

<http://www.aphis.usda.gov/>

Tel: (+27) 12-431-4711