

Government Gazette
Staatskoerant

REPUBLIC OF SOUTH AFRICA
REPUBLIEK VAN SUID AFRIKA

Regulation Gazette **No. 11809** *Regulasiekoerant*

Vol. 717 **14 March Maart** **2025** **No. 52263**

PART 1 OF 2

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AIDS HELPLINE: 0800-0123-22 Prevention is the cure

IMPORTANT NOTICE:

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NO FUTURE QUERIES WILL BE HANDLED IN CONNECTION WITH THE ABOVE.

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government printing
Department:
Government Printing Works
REPUBLIC OF SOUTH AFRICA

HIGH ALERT: SCAM WARNING!!!

TO ALL SUPPLIERS AND SERVICE PROVIDERS OF THE GOVERNMENT PRINTING WORKS

It has come to the attention of the *GOVERNMENT PRINTING WORKS* that there are certain unscrupulous companies and individuals who are defrauding unsuspecting businesses disguised as representatives of the *Government Printing Works* (*GPW*).

The scam involves the fraudsters using the letterhead of *GPW* to send out fake tender bids to companies and requests to supply equipment and goods.

Although the contact person's name on the letter may be of an existing official, the contact details on the letter are not the same as the *Government Printing Works*'. When searching on the Internet for the address of the company that has sent the fake tender document, the address does not exist.

The banking details are in a private name and not company name. Government will never ask you to deposit any funds for any business transaction. *GPW* has alerted the relevant law enforcement authorities to investigate this scam to protect legitimate businesses as well as the name of the organisation.

Example of e-mails these fraudsters are using:

PROCUREMENT@GPW-GOV.ORG

Should you suspect that you are a victim of a scam, you must urgently contact the police and inform the *GPW*.

GPW has an official email with the domain as **@gpw.gov.za**

Government e-mails DO NOT have org in their e-mail addresses. All of these fraudsters also use the same or very similar telephone numbers. Although such number with an area code 012 looks like a landline, it is not fixed to any property.

GPW will never send you an e-mail asking you to supply equipment and goods without a purchase/order number. *GPW* does not procure goods for another level of Government. The organisation will not be liable for actions that result in companies or individuals being resultant victims of such a scam.

Government Printing Works gives businesses the opportunity to supply goods and services through RFQ / Tendering process. In order to be eligible to bid to provide goods and services, suppliers must be registered on the National Treasury's Central Supplier Database (CSD). To be registered, they must meet all current legislative requirements (e.g. have a valid tax clearance certificate and be in good standing with the South African Revenue Services - SARS).

The tender process is managed through the Supply Chain Management (SCM) system of the department. SCM is highly regulated to minimise the risk of fraud, and to meet objectives which include value for money, open and effective competition, equitability, accountability, fair dealing, transparency and an ethical approach. Relevant legislation, regulations, policies, guidelines and instructions can be found on the tender's website.

Fake Tenders

National Treasury's CSD has launched the Government Order Scam campaign to combat fraudulent requests for quotes (RFQs). Such fraudulent requests have resulted in innocent companies losing money. We work hard at preventing and fighting fraud, but criminal activity is always a risk.

How tender scams work

There are many types of tender scams. Here are some of the more frequent scenarios:

Fraudsters use what appears to be government department stationery with fictitious logos and contact details to send a fake RFQ to a company to invite it to urgently supply goods. Shortly after the company has submitted its quote, it receives notification that it has won the tender. The company delivers the goods to someone who poses as an official or at a fake site. The Department has no idea of this transaction made in its name. The company is then never paid and suffers a loss.

OR

Fraudsters use what appears to be government department stationery with fictitious logos and contact details to send a fake RFQ to Company A to invite it to urgently supply goods. Typically, the tender specification is so unique that only Company B (a fictitious company created by the fraudster) can supply the goods in question.

Shortly after Company A has submitted its quote it receives notification that it has won the tender. Company A orders the goods and pays a deposit to the fictitious Company B. Once Company B receives the money, it disappears. Company A's money is stolen in the process.

Protect yourself from being scammed

- If you are registered on the supplier databases and you receive a request to tender or quote that seems to be from a government department, contact the department to confirm that the request is legitimate. Do not use the contact details on the tender document as these might be fraudulent.
- Compare tender details with those that appear in the Tender Bulletin, available online at **www.gpwonline.co.za**
- Make sure you familiarise yourself with how government procures goods and services. Visit the tender website for more information on how to tender.
- If you are uncomfortable about the request received, consider visiting the government department and/or the place of delivery and/or the service provider from whom you will be sourcing the goods.
- In the unlikely event that you are asked for a deposit to make a bid, contact the SCM unit of the department in question to ask whether this is in fact correct.

Any incidents of corruption, fraud, theft and misuse of government property in the *Government Printing Works* can be reported to:

Supply Chain Management: Ms. Anna Marie Du Toit, Tel. (012) 748 6292.
Email: **Annamarie.DuToit@gpw.gov.za**

Marketing and Stakeholder Relations: Ms Bonakele Mbhele, at Tel. (012) 748 6193.
Email: **Bonakele.Mbhele@gpw.gov.za**

Security Services: Mr Daniel Legoabe, at tel. (012) 748 6176.
Email: **Daniel.Legoabe@gpw.gov.za**

Closing times for **ORDINARY WEEKLY** *REGULATION GAZETTE* 2025

*The closing time is **15:00** sharp on the following days:*

- **24 December,** Wednesday for the issue of Friday **03 January 2025**
- **03 January,** Friday for the issue of Friday **10 January 2025**
- **10 January,** Friday for the issue of Friday **17 January 2025**
- **17 January,** Friday for the issue of Friday **24 January 2025**
- **24 January,** Friday for the issue of Friday **31 January 2025**
- **31 January,** Friday for the issue of Friday **07 February 2025**
- **07 February,** Friday for the issue of Friday **14 February 2025**
- **14 February,** Friday for the issue of Friday **21 February 2025**
- **21 February,** Friday for the issue of Friday **28 February 2025**
- **28 February,** Friday for the issue of Friday **07 March 2025**
- **07 March,** Friday for the issue of Friday **14 March 2025**
- **13 March,** Thursday for the issue of Thursday **20 March 2025**
- **20 March,** Thursday for the issue of Friday **28 March 2025**
- **28 March,** Friday for the issue of Friday **04 April 2025**
- **04 April,** Friday for the issue of Friday **11 April 2025**
- **10 April,** Thursday for the issue of Thursday **17 April 2025**
- **16 April,** Wednesday for the issue of Friday **25 April 2025**
- **23 April,** Wednesday for the issue of Friday **02 May 2025**
- **02 May,** Friday for the issue of Friday **09 May 2025**
- **09 May,** Friday for the issue of Friday **16 May 2025**
- **16 May,** Friday for the issue of Friday **23 May 2025**
- **23 May,** Friday for the issue of Friday **30 May 2025**
- **30 May,** Friday for the issue of Friday **06 June 2025**
- **06 June,** Friday for the issue of Friday **13 June 2025**
- **12 June,** Thursday for the issue of Friday **20 June 2025**
- **20 June,** Friday for the issue of Friday **27 June 2025**
- **27 June,** Friday for the issue of Friday **04 July 2025**
- **04 July,** Friday for the issue of Friday **11 July 2025**
- **11 July,** Friday for the issue of Friday **18 July 2025**
- **18 July,** Friday for the issue of Friday **25 July 2025**
- **25 July,** Friday for the issue of Friday **01 August 2025**
- **01 August,** Friday for the issue of Friday **08 August 2025**
- **08 August,** Friday for the issue of Friday **15 August 2025**
- **15 August,** Friday for the issue of Friday **22 August 2025**
- **22 August,** Friday for the issue of Friday **29 August 2025**
- **29 August,** Friday for the issue of Friday **05 September 2025**
- **05 September,** Friday for the issue of Friday **12 September 2025**
- **12 September,** Friday for the issue of Friday **19 September 2025**
- **18 September,** Thursday for the issue of Friday **26 September 2025**
- **26 September,** Friday for the issue of Friday **03 October 2025**
- **03 October,** Friday for the issue of Friday **10 October 2025**
- **10 October,** Friday for the issue of Friday **17 October 2025**
- **17 October,** Friday for the issue of Friday **24 October 2025**
- **24 October,** Friday for the issue of Friday **31 October 2025**
- **31 October,** Friday for the issue of Friday **07 November 2025**
- **07 November,** Friday for the issue of Friday **14 November 2025**
- **14 November,** Friday for the issue of Friday **21 November 2025**
- **21 November,** Friday for the issue of Friday **28 November 2025**
- **28 November,** Friday for the issue of Friday **5 December 2025**
- **05 December,** Friday for the issue of Friday **12 December 2025**
- **11 December,** Thursday for the issue of Friday **19 December 2025**
- **17 December,** Wednesday for the issue of Wednesday **24 December 2025**

LIST OF TARIFF RATES

FOR PUBLICATION OF NOTICES

COMMENCEMENT: 1 APRIL 2018

NATIONAL AND PROVINCIAL

Notice sizes for National, Provincial & Tender gazettes 1/4, 2/4, 3/4, 4/4 per page. Notices submitted will be charged at R1008.80 per full page, pro-rated based on the above categories.

Pricing for National, Provincial - Variable Priced Notices		
Notice Type	**Page Space**	**New Price (R)**
Ordinary National, Provincial	1/4 - Quarter Page	252.20
Ordinary National, Provincial	2/4 - Half Page	504.40
Ordinary National, Provincial	3/4 - Three Quarter Page	756.60
Ordinary National, Provincial	4/4 - Full Page	1008.80

EXTRA-ORDINARY

All Extra-ordinary National and Provincial gazette notices are non-standard notices and attract a variable price based on the number of pages submitted.

The pricing structure for National and Provincial notices which are submitted as **Extra ordinary submissions** will be charged at R**3026.32** per page.

GOVERNMENT PRINTING WORKS - BUSINESS RULES

The **Government Printing Works** (**GPW**) has established rules for submitting notices in line with its electronic notice processing system, which requires the use of electronic *Adobe* Forms. Please ensure that you adhere to these guidelines when completing and submitting your notice submission.

Closing Times for Acceptance of Notices

1. The *Government Gazette* and *Government Tender Bulletin* are weekly publications that are published on Fridays and the closing time for the acceptance of notices is strictly applied according to the scheduled time for each gazette.

2. Please refer to the Submission Notice Deadline schedule in the table below. This schedule is also published online on the Government Printing works website www.gpwonline.co.za

   All re-submissions will be subject to the standard cut-off times.
   All notices received after the closing time will be rejected.

Government Gazette Type	Publication Frequency	Publication Date	Submission Deadline	Cancellations Deadline
National Gazette	Weekly	Friday	Friday 15h00 for next Friday	Tuesday, 15h00 - 3 working days prior to publication
Regulation Gazette	Weekly	Friday	Friday 15h00 for next Friday	Tuesday, 15h00 - 3 working days prior to publication
Petrol Price Gazette	Monthly	Tuesday before 1st Wednesday of the month	One day before publication	1 working day prior to publication
Road Carrier Permits	Weekly	Friday	Thursday 15h00 for next Friday	3 working days prior to publication
Unclaimed Monies (Justice, Labour or Lawyers)	January / September 2 per year	Last Friday	One week before publication	3 working days prior to publication
Parliament (Acts, White Paper, Green Paper)	As required	Any day of the week	None	3 working days prior to publication
Manuals	Bi- Monthly	2nd and last Thursday of the month	One week before publication	3 working days prior to publication
State of Budget (National Treasury)	Monthly	30th or last Friday of the month	One week before publication	3 working days prior to publication
Extraordinary Gazettes	As required	Any day of the week	*Before 10h00 on publication date*	*Before 10h00 on publication date*
Legal Gazettes A, B and C	Weekly	Friday	One week before publication	Tuesday, 15h00 - 3 working days prior to publication
Tender Bulletin	Weekly	Friday	Friday 15h00 for next Friday	Tuesday, 15h00 - 3 working days prior to publication
Gauteng	Weekly	Wednesday	Two weeks before publication	3 days **after** submission deadline
Eastern Cape	Weekly	Monday	One week before publication	3 working days prior to publication
Northern Cape	Weekly	Monday	One week before publication	3 working days prior to publication
North West	Weekly	Tuesday	One week before publication	3 working days prior to publication
KwaZulu-Natal	Weekly	Thursday	One week before publication	3 working days prior to publication
Limpopo	Weekly	Friday	One week before publication	3 working days prior to publication
Mpumalanga	Weekly	Friday	One week before publication	3 working days prior to publication

GOVERNMENT PRINTING WORKS - BUSINESS RULES

Government Gazette Type	Publication Frequency	Publication Date	Submission Deadline	Cancellations Deadline
Gauteng Liquor License Gazette	Monthly	Wednesday before the First Friday of the month	Two weeks before publication	3 working days **after** submission deadline
Northern Cape Liquor License Gazette	Monthly	First Friday of the month	Two weeks before publication	3 working days **after** submission deadline
National Liquor License Gazette	Monthly	First Friday of the month	Two weeks before publication	3 working days **after** submission deadline
Mpumalanga Liquor License Gazette	Bi-Monthly	Second & Fourth Friday	One week before publication	3 working days prior to publication

EXTRAORDINARY GAZETTES

3. *Extraordinary Gazettes* can have only one publication date. If multiple publications of an *Extraordinary Gazette* are required, a separate Z95/Z95Prov *Adobe* Forms for each publication date must be submitted.

NOTICE SUBMISSION PROCESS

4. Download the latest *Adobe* form, for the relevant notice to be placed, from the **Government Printing Works** website www.gpwonline.co.za.

5. The *Adobe* form needs to be completed electronically using *Adobe Acrobat* / *Acrobat Reader*. Only electronically completed *Adobe* forms will be accepted. No printed, handwritten and/or scanned *Adobe* forms will be accepted.

6. The completed electronic *Adobe* form has to be submitted via email to submit.egazette@gpw.gov.za. The form needs to be submitted in its original electronic *Adobe* format to enable the system to extract the completed information from the form for placement in the publication.

7. Every notice submitted **must** be accompanied by an official **GPW** quotation. This must be obtained from the *eGazette* Contact Centre.

8. Each notice submission should be sent as a single email. The email **must** contain **all documentation relating to a particular notice submission**.

   8.1. Each of the following documents must be attached to the email as a separate attachment:

      8.1.1. An electronically completed *Adobe* form, specific to the type of notice that is to be placed.

         8.1.1.1. For National *Government Gazette* or *Provincial Gazette* notices, the notices must be accompanied by an electronic Z95 or Z95Prov *Adobe* form

         8.1.1.2. The notice content (body copy) **MUST** be a separate attachment.

      8.1.2. A copy of the official **Government Printing Works** quotation you received for your notice. *(Please see Quotation section below for further details)*

      8.1.3. A valid and legible Proof of Payment / Purchase Order: **Government Printing Works** account customer must include a copy of their Purchase Order**. Non-Government Printing Works** account customer needs to submit the proof of payment for the notice

      8.1.4. Where separate notice content is applicable (Z95, Z95 Prov and TForm 3, it should **also** be attached as a separate attachment. *(Please see the Copy Section below, for the specifications)*.

      8.1.5. Any additional notice information if applicable.

GOVERNMENT PRINTING WORKS - BUSINESS RULES

9. The electronic *Adobe* form will be taken as the primary source for the notice information to be published. Instructions that are on the email body or covering letter that contradicts the notice form content will not be considered. The information submitted on the electronic *Adobe* form will be published as-is.

10. To avoid duplicated publication of the same notice and double billing, Please submit your notice **ONLY ONCE.**

11. Notices brought to **GPW** by "walk-in" customers on electronic media can only be submitted in *Adobe* electronic form format. All "walk-in" customers with notices that are not on electronic *Adobe* forms will be routed to the Contact Centre where they will be assisted to complete the forms in the required format.

12. Should a customer submit a bulk submission of hard copy notices delivered by a messenger on behalf of any organisation e.g. newspaper publisher, the messenger will be referred back to the sender as the submission does not adhere to the submission rules.

QUOTATIONS

13. Quotations are valid until the next tariff change.

    13.1. ***Take note:*** **GPW**'s annual tariff increase takes place on ***1 April*** therefore any quotations issued, accepted and submitted for publication up to ***31 March*** will keep the old tariff. For notices to be published from 1 April, a quotation must be obtained from **GPW** with the new tariffs. Where a tariff increase is implemented during the year, **GPW** endeavours to provide customers with 30 days' notice of such changes.

14. Each quotation has a unique number.

15. Form Content notices must be emailed to the *eGazette* Contact Centre for a quotation.

    15.1. The *Adobe* form supplied is uploaded by the Contact Centre Agent and the system automatically calculates the cost of your notice based on the layout/format of the content supplied.

    15.2. It is critical that these *Adobe* Forms are completed correctly and adhere to the guidelines as stipulated by **GPW**.

16. **APPLICABLE ONLY TO GPW ACCOUNT HOLDERS**:

    16.1. **GPW** Account Customers must provide a valid **GPW** account number to obtain a quotation.

    16.2. Accounts for **GPW** account customers **must** be active with sufficient credit to transact with **GPW** to submit notices.

        16.2.1. If you are unsure about or need to resolve the status of your account, please contact the **GPW** Finance Department prior to submitting your notices. (If the account status is not resolved prior to submission of your notice, the notice will be failed during the process).

17. **APPLICABLE ONLY TO CASH CUSTOMERS:**

    17.1. Cash customers doing **bulk payments** must use a **single email address** in order to use the **same proof of payment** for submitting multiple notices.

18. The responsibility lies with you, the customer, to ensure that the payment made for your notice(s) to be published is sufficient to cover the cost of the notice(s).

19. Each quotation will be associated with one proof of payment / purchase order / cash receipt.

    19.1. This means that **the quotation number can only be used once to make a payment.**

GOVERNMENT PRINTING WORKS - BUSINESS RULES

COPY (SEPARATE NOTICE CONTENT DOCUMENT)

20. Where the copy is part of a separate attachment document for Z95, Z95Prov and TForm03

20.1. Copy of notices must be supplied in a separate document and may not constitute part of any covering letter, purchase order, proof of payment or other attached documents.

The content document should contain only one notice. (You may include the different translations of the same notice in the same document).

20.2. The notice should be set on an A4 page, with margins and fonts set as follows:

Page size = A4 Portrait with page margins: Top = 40mm, LH/RH = 16mm, Bottom = 40mm; Use font size: Arial or Helvetica 10pt with 11pt line spacing;

Page size = A4 Landscape with page margins: Top = 16mm, LH/RH = 40mm, Bottom = 16mm; Use font size: Arial or Helvetica 10pt with 11pt line spacing;

CANCELLATIONS

21. Cancellation of notice submissions are accepted by **GPW** according to the deadlines stated in the table above in point 2. Non-compliance to these deadlines will result in your request being failed. Please pay special attention to the different deadlines for each gazette. Please note that any notices cancelled after the cancellation deadline will be published and charged at full cost.

22. Requests for cancellation must be sent by the original sender of the notice and must accompanied by the relevant notice reference number (N-) in the email body.

AMENDMENTS TO NOTICES

23. With effect from 01 October 2015, **GPW** will not longer accept amendments to notices. The cancellation process will need to be followed according to the deadline and a new notice submitted thereafter for the next available publication date.

REJECTIONS

24. All notices not meeting the submission rules will be rejected to the customer to be corrected and resubmitted. Assistance will be available through the Contact Centre should help be required when completing the forms. (012-748 6200 or email info.egazette@gpw.gov.za). Reasons for rejections include the following:

24.1. Incorrectly completed forms and notices submitted in the wrong format, will be rejected.

24.2. Any notice submissions not on the correct *Adobe* electronic form, will be rejected.

24.3. Any notice submissions not accompanied by the proof of payment / purchase order will be rejected and the notice will not be processed.

24.4. Any submissions or re-submissions that miss the submission cut-off times will be rejected to the customer. The Notice needs to be re-submitted with a new publication date.

GOVERNMENT PRINTING WORKS - BUSINESS RULES

Approval of notices

25. Any notices other than legal notices are subject to the approval of the Government Printer, who may refuse acceptance or further publication of any notice.

26. No amendments will be accepted in respect to separate notice content that was sent with a Z95 or Z95Prov notice submissions. The copy of notice in layout format (previously known as proof-out) is only provided where requested, for Advertiser to see the notice in final Gazette layout. Should they find that the information submitted was incorrect, they should request for a notice cancellation and resubmit the corrected notice, subject to standard submission deadlines. The cancellation is also subject to the stages in the publishing process, i.e. If cancellation is received when production (printing process) has commenced, then the notice cannot be cancelled.

Government Printer Indemnified Against Liability

27. The Government Printer will assume no liability in respect of—

27.1. any delay in the publication of a notice or publication of such notice on any date other than that stipulated by the advertiser;

27.2. erroneous classification of a notice, or the placement of such notice in any section or under any heading other than the section or heading stipulated by the advertiser;

27.3. any editing, revision, omission, typographical errors or errors resulting from faint or indistinct copy.

Liability of advertiser

28. Advertisers will be held liable for any compensation and costs arising from any action which may be instituted against the Government Printer in consequence of the publication of any notice.

Customer inquiries

Many of our customers request immediate feedback/confirmation of notice placement in the gazette from our Contact Centre once they have submitted their notice – While **GPW** deems it one of their highest priorities and responsibilities to provide customers with this requested feedback and the best service at all times, we are only able to do so once we have started processing your notice submission.
GPW has a 2-working day turnaround time for processing notices received according to the business rules and deadline submissions.
Please keep this in mind when making inquiries about your notice submission at the Contact Centre.

29. Requests for information, quotations and inquiries must be sent to the Contact Centre ONLY.

30. Requests for Quotations (RFQs) should be received by the Contact Centre at least **2 working days** before the submission deadline for that specific publication.

GOVERNMENT PRINTING WORKS - BUSINESS RULES

Payment of cost

31. The Request for Quotation for placement of the notice should be sent to the Gazette Contact Centre as indicated above, prior to submission of notice for advertising.

32. Payment should then be made, or Purchase Order prepared based on the received quotation, prior to the submission of the notice for advertising as these documents i.e. proof of payment or Purchase order will be required as part of the notice submission, as indicated earlier.

33. Every proof of payment must have a valid **GPW** quotation number as a reference on the proof of payment document.

34. Where there is any doubt about the cost of publication of a notice, and in the case of copy, an enquiry, accompanied by the relevant copy, should be addressed to the Gazette Contact Centre, **Government Printing Works**, Private Bag X85, Pretoria, 0001 email: info.egazette@gpw.gov.za before publication.

35. Overpayment resulting from miscalculation on the part of the advertiser of the cost of publication of a notice will not be refunded, unless the advertiser furnishes adequate reasons why such miscalculation occurred. In the event of underpayments, the difference will be recovered from the advertiser, and future notice(s) will not be published until such time as the full cost of such publication has been duly paid in cash or electronic funds transfer into the **Government Printing Works** banking account.

36. In the event of a notice being cancelled, a refund will be made only if no cost regarding the placing of the notice has been incurred by the **Government Printing Works**.

37. The **Government Printing Works** reserves the right to levy an additional charge in cases where notices, the cost of which has been calculated in accordance with the List of Fixed Tariff Rates, are subsequently found to be excessively lengthy or to contain overmuch or complicated tabulation.

Proof of publication

38. Copies of any of the *Government Gazette* or *Provincial Gazette* can be downloaded from the **Government Printing Works** website www.gpwonline.co.za free of charge, should a proof of publication be required.

39. Printed copies may be ordered from the Publications department at the ruling price. The **Government Printing Works** will assume no liability for any failure to post or for any delay in despatching of such *Government Gazette*(s)

GOVERNMENT PRINTING WORKS CONTACT INFORMATION

Physical Address:	**Postal Address:**	**GPW Banking Details:**
Government Printing Works	Private Bag X85	**Bank:** ABSA Bosman Street
149 Bosman Street	Pretoria	**Account No.:** 405 7114 016
Pretoria	0001	**Branch Code:** 632-005

For Gazette and Notice submissions: Gazette Submissions:	**E-mail:** submit.egazette@gpw.gov.za
For queries and quotations, contact: Gazette Contact Centre:	**E-mail:** info.egazette@gpw.gov.za
	Tel: 012-748 6200
Contact person for subscribers: Mrs M. Toka:	**E-mail:** subscriptions@gpw.gov.za
	Tel: 012-748-6066 / 6060 / 6058
	Fax: 012-323-9574

GOVERNMENT NOTICES • GOEWERMENTSKENNISGEWINGS

DEPARTMENT OF AGRICULTURE, LAND REFORM AND RURAL DEVELOPMENT

NO. R. 5976 **14 March 2025**

LIQUOR PRODUCTS ACT, 1989

(ACT No. 60 OF 1989)

REGULATIONS: AMENDMENT

The Minister of Agriculture has, under section 27 of the Liquor Products Act, 1989 (Act No. 60 of 1989), made the regulations in the Schedule.

SCHEDULE

Definition

1. In this Schedule "the Regulations" means the regulations published by Government Notice No. R. 1433 of 29 June 1990, as amended by Government Notices Nos. R. 838 of 19 April 1991, R. 2841 of 29 November 1991, R. 2079 of 24 July 1992, R. 2593 of 11 September 1992, R. 2791 of 2 October 1992, R. 3152 of 20 November 1992, R. 1376 of 30 July 1993, R. 2350 of 10 December 1993, R. 356 of 25 February 1994, R. 636 of 8 April 1994, R. 1022 of 27 May 1994, R. 2242 of 23 December 1994, R. 394 of 17 March 1995, R. 1695 of 3 November 1995, R. 1876 of 8 December 1995, R. 501 of 29 March 1996, R. 1038 of 8 August 1997, R. 1141 of 29 August 1997, R. 833 of 26 June 1998, R. 1078 of 28 August 1998, R. 24 of 8 January 1999, R. 70 of 22 January

1999, R. 672 of 28 May 1999, R. 951 of 6 August 1999, R. 21 of 12 January 2001, R. 349 of 20 April 2001, R. 678 of 27 July 2001, R. 343 of 7 March 2003, R. 77 of 3 February 2006, R. 814 of 11 August 2006, R. 846 of 14 September 2007, R. 171 of 15 February 2008, R. 555 of 22 May 2009, R. 413 of 21 May 2010, R. 525 of 13 July 2012, R. 401 of 2 May 2014, R. 629 of 24 July 2015, R. 5 of 5 January 2018, R. 274 of 1 March 2019, R. 736 of 13 August 2021, R 2247 of 8 July 2022, R. 2278 of 15 July 2022, R. 3542 of 15 June 2023 and R. 3737 of 31 July 2023.

Amendment of regulation 1 of the Regulations

2. Regulation 1 of the Regulations is hereby amended by -

(a) the insertion before the definition of "bottle" of the following definitions:

"'agave classes' means the classes specified in regulations 10A to 10N;

'beer classes' means the beer classes specified in column 1 of Table 3B;".

(b) the insertion after the definition of "customs and excise warehouse" of the following definition:

"'flavoured spirits' means brandy, whisky, cane spirit, rum, gin and vodka specified in regulations 13, 15, 18, 19, 21 and 22 respectively, which have been flavoured;";

(c) the insertion after the definition of “fruit juice” of the following definitions:

"’Hop products" means any product made from hops, including hop pellets and hop extracts;

‘Hops’ means hop cones, the dried female flower clusters of the hop plant (*Humulus lupulus*)’;”.

(d) the insertion after the definition of “natural wine” of the following definition:

“’prepackaged’ means the packaging of a liquor product in packaging material intended for sale to the consumer in that packaging material;”;

(e) the insertion after the definition of “the Act” of the following definition:

"’traditional African beer classes’ means the traditional African beer classes specified in column 1 of Table 3C;”; and

(f) the insertion after the definition of “volatile acid content” of the following definition:

"’WCA’ means the Wine Certification Authority established in terms of section 2 of the Act.

Amendment of regulation 5 of the Regulations

3. Regulation 5 of the Regulations is hereby amended by the insertion after paragraph (b) of the following paragraph:

"(c) except where expressly provided otherwise in column 2 of the said Table in respect of the class concerned, it be a natural wine.".

Amendment of regulation 8 of the Regulations

4. Regulation 8 of the Regulations is hereby amended by the substitution for subparagraph (i) of paragraph (a) of subsection (5) of the following subparagraph:

"(i) alcoholic apple beverage shall consist of fruit juice derived from pears or grapes or added alcoholic pear beverage or added unspecified alcoholic fruit beverage derived solely from grapes;".

Insertion of regulations 8A, 8B and 8C in the Regulations

5. Regulations 8A, 8B and 8C are hereby inserted in the Regulations after regulation 8:

"8A. Requirements for other fermented beverages [6C (1) (a), 27 (1) (a)]

An other fermented beverage shall -

(a) have a volatile acid content of not more 1,2 gram per litre; and

(b) in the case of the mead classes specified in items 1 to 31 of Table 3A -

(i) be produced by the alcoholic fermentation by means of a yeast of a mixture of honey and water;

(ii) have an alcohol content of at least 3,5 per cent and not more than 18 per cent if not required to be fortified or distilled in terms of subparagraph (iii); and

(iii) be produced in such a manner that it complies with the specific requirements specified in column 2 of Table 3A opposite the class concerned;

(c) in the case of the class "sacramental alcoholic beverage" -

(i) be produced by the alcoholic fermentation by means of a yeast of a mixture consisting of the juice of fresh grapes, pasteurised to at least 89 degrees Celsius, to which cane sugar has been added: Provided that no more than 45 per cent of the total sugar content of the mixture prior to fermentation is derived from cane sugar; or

(ii) be wine pasteurised to at least 89 degrees Celsius; and

(iii) have an alcohol content of less than 16,5 per cent;

(d) in the case of the class "orange juice and sugar fermented alcoholic beverage" -

(i) be produced by the alcoholic fermentation by means of a yeast of a mixture consisting of the juice of fresh oranges to which cane sugar has been added: Provided that at least 10 per cent of the total sugar content of the mixture prior to fermentation is derived from such juice of fresh oranges;

(ii) have an alcohol content of not more than 18,0 per cent;

(e) in the case of the class "rice fermented alcoholic beverage" -

(i) be produced by the alcoholic fermentation of rice, rice grain on which *Aspergillus oryzae*, *Aspergillus luchuensis* or *Aspergillus luchuensis mut. kawachii* has propagated, yeast and potable water;

(ii) have an alcohol content of less than 22 per cent;

(f) in the case of the class "kombucha and sugar fermented alcoholic beverage" -

(i) be produced by the alcoholic fermentation by means of a yeast of a mixture of kombucha and cane sugar;

(ii) have an alcohol content of not more than 5 per cent;

(g) in the case of the class "grain fermented alcoholic beverage" -

(i) be produced by the alcoholic fermentation by means of yeast of wort prepared from a mash of raw grains with or without the addition of potable water, and with or without the addition of flavourings allowed under Table 6;

(ii) not contain or be flavoured with hops or any product derived from or containing hops;

(iii) have an alcohol content of at least 0,5 per cent, but not more than 15,0 per cent;

(iv) have, in the opinion of the administering officer, a distinctive taste and aroma which differs from that of wine or a class of wine or spirit;

(h) in the case of the class “sugar fermented alcoholic beverage” -

(i) be produced by the alcoholic fermentation by means of a yeast of a mix of sugar from a plant source, including manufactured syrups like glucose syrup, dextrose syrup, golden syrup and the like, and potable water, and with or without the addition of flavourings allowed under Table 6;

(ii) not contain or be flavoured with hops or any product derived from or containing hops;

(iii) have an alcohol content of at least 0,5 per cent, but less than 16,5 per cent;

(iv) have, in the opinion of the administering officer, a distinctive taste and aroma which differs from that of wine or a class of wine or spirit.

8B. Requirements for beer [6A (1), 27 (1) (a)]

Beer shall -

(a) be produced in such a manner that it -

(i) is of a class specified in column 1 of Table 3B; and

(ii) complies with the requirements specified in column 2 of Table 3B opposite the class concerned;

(b) have an alcohol content of at least 0,5 per cent, but not more than 15,0 per cent.

(c) have a volatile acid content of not more 1,2 gram per litre.

8C. Requirements for traditional African beer [6B (1), 27 (1) (a)]

Traditional African beer shall be produced in such a manner that it -

(a) (i) is of a class specified in column 1 of Table 3C; and

(ii) complies with the requirements specified in column 2 of Table 3C opposite the class concerned; and

(b) has a volatile acid content of not more than 1,2 gram per litre.".

Amendment of regulation 9 of the Regulations

6. Regulation 9 of the Regulations is hereby amended by -

(a) the substitution for item 4 of the Table of the following item:

Raw material	Class of spirit
1	2
"4. Any fermented harmless vegetable article	Gin; Vodka; Unspecified spirit; Mixed spirit; Absinthe";

(b) the insertion after item 5 of the Table of the following item:

Raw material	Class of spirit
1	2
"6. Fermented agave	Agave classes".

Amendment of regulation 10 of the Regulations

7. Regulation 10 of the Regulations is hereby amended by -

(a) the insertion after paragraph (a) of the following paragraph:

"(b) have a residual sugar content of not more than 1,0 gram per litre; and";

(b) by the substitution for paragraph (c) of the following paragraph:

"(c) have an alcohol content of at least 40 per cent.".

Insertion of regulations 10A to 10N in the Regulations

8. The following regulations are hereby inserted in the Regulations after regulation 10:

"10A. Requirements for 100 % agave spirit

100 % agave spirit shall -

(a) be distilled directly from fermented mash of agave hearts, also known as piñas, containing sugar obtained exclusively from such agave hearts;

(b) have a residual sugar content of not more than -

(i) 1,0 gram per litre; or

(ii) 100,0 gram per litre if flavoured; and

(c) have an alcohol content of at least 35 per cent.

10B. Requirements for silver 100 % agave spirit

Silver 100 % agave spirit shall -

(a) be distilled directly from fermented mash of agave hearts, also known as piñas, containing sugar obtained exclusively from such agave hearts;

(b) usually be clear with no colour, but may be almost clear with little colour reflecting minimal aging;

(c) have a residual sugar content of not more than -

(i) 1,0 gram per litre; or

(ii) 100,0 gram per litre if flavoured; and

(d) have an alcohol content of at least 35 per cent.

10C. Requirements for gold 100 % agave spirit

Gold 100 % agave spirit shall -

(a) be distilled directly from fermented mash of agave hearts, also known as piñas, containing sugar obtained exclusively from such agave hearts;

(b) be enhanced by wood aging or the addition of allowed additives or blending with aged 100 % agave spirit or extra-aged 100 % agave spirit;

(c) have a residual sugar content of not more than -

(i) 1,0 gram per litre; or

(ii) 100,0 gram per litre if flavoured; and

(d) have an alcohol content of at least 35 per cent.

10D. Requirements for aged 100 % agave spirit

Aged 100 % agave spirit shall -

(a) be distilled directly from fermented mash of agave hearts, also known as piñas, containing sugar obtained exclusively from such agave hearts;

(b) be matured for at least 2 months in oak casks;

(c) have a residual sugar content of not more than -

(i) 1,0 gram per litre; or

(ii) 100,0 gram per litre if flavoured; and

(d) have an alcohol content of at least 35 per cent.

10E. Requirements for extra-aged 100 % agave spirit

Extra-aged 100 % agave spirit shall -

(a) be distilled directly from fermented mash of agave hearts, also known as piñas, containing sugar obtained exclusively from such agave hearts;

(b) be matured for at least 12 months in oak casks with a capacity of not more than 600 litres;

(c) have a residual sugar content of not more than -

(i) 1,0 gram per litre; or

(ii) 100,0 gram per litre if flavoured; and

(d) have an alcohol content of at least 35 per cent.

10F. Requirements for ultra-aged 100 % agave spirit

Ultra-aged 100 % agave spirit shall -

(a) be distilled directly from fermented mash of agave hearts, also known as piñas, containing sugar obtained exclusively from such agave hearts;

(b) be matured for at least 3 years in oak casks with a capacity of not more than 600 litres;

(c) have a residual sugar content of not more than -

(i) 1,0 gram per litre; or

(ii) 100,0 gram per litre if flavoured; and

(d) have an alcohol content of at least 35 per cent.

10G. Requirements for crystal 100 % agave spirit

Crystal 100 % agave spirit shall -

(a) be an aged 100 % agave spirit, an extra-aged 100 % agave spirit or an ultra-aged100 % agave spirit referred to in regulation10D, 10E and 10F respectively, which has been processed to a clear colour after maturation;

(b) have a residual sugar content of not more than -

(i) 1,0 gram per litre; or

(ii) 100,0 gram per litre if flavoured; and

(c) have an alcohol content of at least 35 per cent.

10H. Requirements for agave spirit

Agave spirit shall –

(a) be distilled directly from the mash of agave hearts, also known as piñas, combined with the mash of any other harmless vegetable article and fermented together: Provided that at least 51 % of the fermentable sugar shall be obtained from such agave hearts;

(b) have a residual sugar content of not more than -

(i) 1,0 gram per litre; or

(ii) 100,0 gram per litre if flavoured; and

(c) have an alcohol content of at least 35 per cent.

10I. Requirements for silver agave spirit

Silver agave spirit shall -

(a) be distilled directly from the mash of agave hearts, also known as piñas, combined with the mash of any other harmless vegetable article and fermented together: Provided that at least 51 % of the fermentable sugar shall be obtained from such agave hearts;

(b) usually be clear with no colour, but may be almost clear with little colour reflecting minimal aging;

(c) have a residual sugar content of not more than -

(i) 1,0 gram per litre; or

(ii) 100,0 gram per litre if flavoured; and

(d) have an alcohol content of at least 35 per cent.

10J. Requirements for gold agave spirit

Gold agave spirit shall -

(a) be distilled directly from the mash of agave hearts, also known as piñas, combined with the mash of any other harmless vegetable article and fermented together: Provided that at least 51 % of the fermentable sugar shall be obtained from such agave hearts;

(b) enhanced by wood aging or the addition of allowed additives or blending with aged agave spirit or extra-aged agave spirit;

(c) have a residual sugar content of not more than -

(i) 1,0 gram per litre; or

(ii) 100,0 gram per litre if flavoured; and

(d) have an alcohol content of at least 35 per cent.

10K. Requirements for aged agave spirit

Aged agave spirit shall -

(a) be distilled directly from the mash of agave hearts, also known as piñas, combined with the mash of any other harmless vegetable article and fermented together: Provided that at least 51 % of the fermentable sugar shall be obtained from such agave hearts;

(b) be matured for at least 2 months in oak casks;

(c) have a residual sugar content of not more than -

(i) 1,0 gram per litre; or

(ii) 100,0 gram per litre if flavoured; and

(d) have an alcohol content of at least 35 per cent.

10L. Requirements for extra-aged agave spirit

Extra-aged agave spirit shall -

(a) be distilled directly from the mash of agave hearts, also known as piñas, combined with the mash of any other harmless vegetable article and fermented together: Provided that at least 51 % of the fermentable sugar shall be obtained from such agave hearts;

(b) be matured for at least 12 months in oak casks with a capacity of not more than 600 litres;

(c) have a residual sugar content of not more than -

(i) 1,0 gram per litre; or

(ii) 100,0 gram per litre if flavoured; and

(d) have an alcohol content of at least 35 per cent.

10M. Requirements for ultra-aged agave spirit

Ultra-aged agave spirit shall -

(a) be distilled directly from the mash of agave hearts, also known as piñas, combined with the mash of any other harmless vegetable article and fermented together: Provided that at least 51 % of the fermentable sugar shall be obtained from such agave hearts;

(b) be matured for at least 3 years in oak casks with a capacity of not more than 600 litres;

(c) have a residual sugar content of not more than -

(i) 1,0 gram per litre; or

(ii) 100,0 gram per litre if flavoured; and

(d) have an alcohol content of at least 35 per cent.

10N. Requirements for crystal agave spirit

Crystal agave spirit shall -

(a) be an aged agave spirit, an extra-aged agave spirit or an ultra-aged agave spirit referred to in regulation 10K, 10L and 10M respectively, which has been processed to a clear colour after maturation;

(b) have a residual sugar content of not more than -

(i) 1,0 gram per litre; or

(ii) 100,0 gram per litre if flavoured; and

(c) have an alcohol content of at least 35 percent.”.

Amendment of regulation 11 of the Regulations

9. Regulation 11 of the Regulations is hereby amended by the substitution for paragraph (d) of the following paragraphs -

"(d) have a residual sugar content of not more than 15,0 gram per litre; and

(e) have an alcohol content of at least 40 per cent.".

Amendment of regulation 11A of the Regulations

10. Regulation 11A of the Regulations is hereby amended by the substitution for paragraphs (e) and (f) of subregulation (1) of the following paragraphs:

"(e) have a residual sugar content of not more than 15,0 gram per litre;

(f) have an alcohol content of at least 38 per cent; and

(g) be approved by the administering officer as a spirit that -

(i) has the distinctive sensory characteristics of premium husk spirit; and

(ii) in respect of appearance, flavour, taste, character and composition, is clearly distinguishable from pot still brandy referred to in regulation 12, brandy referred to in regulation 13 and vintage brandy referred to in regulation 14.".

Amendment of regulation 12 of the Regulations

11. Regulation 12 of the Regulations is hereby amended by the substitution for paragraph (d) of the following paragraphs:

"(d) have a residual sugar content of not more than 15,0 gram per litre; and

(e) have an alcohol content of at least 38 per cent.".

Amendment of regulation 13 of the Regulations

12. Regulation 13 of the Regulations is hereby amended by the substitution for subregulation (2) of the following subregulations:

"(2) Brandy shall have an alcohol content of at least -

(a) 40 per cent; or

(b) 35 per cent if flavoured.

(3) Brandy shall have a residual sugar content of not more than -

(a) 15,0 gram per litre; or

(b) 100,0 gram per litre if flavoured.".

Amendment of regulation 14 of the Regulations

13. Regulation 14 of the Regulations is hereby amended by the substitution for subregulation (3) of the following subregulation:

"(3) Vintage brandy shall have -

(a) an alcohol content of at least 38 per cent; and

(b) a residual sugar content of not more than 15,0 gram per litre.".

Amendment of regulation 15 of the Regulations

14. Regulation 15 of the Regulations is hereby amended by the substitution for paragraph (c) of subregulation (1) of the following paragraphs:

"(c) have a residual sugar content of not more than -

(i) 1,0 gram per litre; or

(ii) 100,0 gram per litre if flavoured; and

(d) have an alcohol content of at least -

(i) 40 per cent; or

(ii) 35 per cent if flavoured.".

Amendment of regulation 16 of the Regulations

15. Regulation 16 of the Regulations is hereby amended by the substitution for paragraph (c) of subregulation (1) of the following paragraphs:

"(c) have a residual sugar content of not more than 1,0 gram per litre; and

(d) have an alcohol content of at least 40 per cent.".

Amendment of regulation 17 of the Regulations

16. Regulation 17 of the Regulations is hereby amended by -

(a) the insertion after paragraph (a) of the following paragraph:

"(b) have a residual sugar content of not more than 1,0 gram per litre;".

(b) the substitution for paragraph (e) of the following paragraph:

"(e) have an alcohol content of at least 40 per cent.".

Amendment of regulation 18 of the Regulations

17. Regulation 18 of the Regulations is hereby amended by the substitution for paragraphs (a), (b) and (c) of the following paragraphs:

"(a) be produced by the distillation of -

(i) fermented sugar cane juice;

(ii) fermented, undiluted sugar cane molasses, or fermented sugar cane molasses, which has been diluted with water; or

(iii) fermented, undiluted sugar cane syrup, which has been produced in the manufacturing of cane sugar, or fermented, with water diluted, sugar cane syrup, which has been produced in the manufacturing of cane sugar,

in a rectifying or fractionating column: Provided that –

(i) granulated sugar may not be used in the production of cane spirit; and

(ii) sugar cane syrup referred to in subparagraph (iii) does not include manufactured syrups like glucose syrup, dextrose syrup, golden syrup and the like;

(b) unless flavoured, not have any distinctive characteristic, aroma, taste or colour;

(c) if flavoured, have a taste and aroma which is clearly distinguishable from that of another class of spirit;

(d) have a residual sugar content of not more than -

(i) 15,0 gram per litre; or

(ii) 100,0 gram per litre if flavoured; and

(e) have an alcohol content of at least -

(i) 40 per cent; or

(ii) 35 per cent if flavoured.".

Amendment of regulation 19 of the Regulations

18. Regulation 19 of the Regulations is hereby amended by the substitution for subregulation (1) of the following subregulation:

"(1) Rum shall -

(a) be produced by the distillation of -

(i) fermented sugar cane juice;

(ii) fermented, undiluted sugar cane molasses, or fermented sugar cane molasses, which has been diluted with water; or

(iii) fermented, undiluted sugar cane syrup, which has been produced in the manufacturing of cane sugar, or fermented, with water diluted, sugar cane syrup, which has been produced in the manufacturing of cane sugar,

at less than 96 per cent alcohol per volume, irrespective of whether sugar cane leaves or fruit have been added thereto: Provided that –

(i) granulated sugar may not be used in the production of rum; and

(ii) sugar cane syrup referred to in subparagraph (iii) does not include manufactured syrups like glucose syrup, dextrose syrup, golden syrup and the like;

(b) have the distinctive taste and aroma which is characteristic of rum and which is clearly distinguishable from that of cane spirit or another class of spirit;

(c) have a residual sugar content of not more than -

(i) 20,0 gram per litre; or

(ii) 100,0 gram per litre if flavoured; and

(d) have an alcohol content of at least -

(i) 40 per cent; or

(ii) 35 per cent if flavoured.".

Amendment of regulation 20 of the Regulations

19. Regulation 20 of the Regulations is hereby amended by the substitution for paragraph (b) of the following paragraphs:

"(b) have a residual sugar content of not more than 1,0 gram per litre; and

(c) have an alcohol content of at least 50 per cent.".

Insertion of regulation 20A in the Regulations

20. Regulation 20A is hereby inserted in the Regulations after regulation 20:

"20A. Requirements for absinthe

Absinthe shall -

(a) be produced by -

(i) the distillation of any fermented harmless vegetable article with or over common wormwood (*Atemisia absinthium L.*), anise (*Pimpinella anisum*) in seed form and other flavourings of plant origin, but not extracts or essences thereof;

(ii) the redistillation of a spirit with or over common wormwood (*Atemisia absinthium L.*), anise (*Pimpinella anisum*) in seed form and other flavourings of plant origin, but not extracts or essences thereof; or

(iii) the admixing of the distillates referred to in subparagraphs (i) and (ii);

(b) have a predominant taste and aroma characteristic of absinthe;

(c) contain at least 20 mg of thujone per litre of the final product;

(d) have a residual sugar content of not more than 35,0 gram per litre; and

(e) have an alcohol content of at least 45 per cent.".

Substitution of regulation 21 of the Regulations

21. Regulation 21 is hereby substituted in the Regulations by the following regulation:

"21. Requirements for gin [7(1)(b); 27(1)(a)]

Gin shall -

(a) be produced by -

(i) the distillation of any fermented harmless vegetable article with or over juniper berries and other flavourings of plant origin, but not extracts or essences thereof;

(ii) the redistillation of a spirit with or over juniper berries and other flavourings of plant origin, but not extracts or essences thereof; or

(iii) the admixing of the distillates referred to in subparagraphs (i) and (ii); or

(iv) the admixing of a distillate referred to in subparagraphs (i), (ii) or (ii) with a neutral spirit;

(b) unless flavoured, have a predominant taste and aroma characteristic of juniper;

(c) have a residual sugar content of not more than -

(i) 1,0 gram per litre; or

(ii) 100,0 gram per litre if flavoured; and

(d) have an alcohol content of at least -

(i) 40 per cent; or

(ii) 35 per cent if flavoured.”.

Amendment of regulation 22 of the Regulations

22. Regulation 22 of the Regulations is hereby amended by the substitution for paragraphs (b) and (c) of the following paragraphs:

“(b) unless flavoured, not have any distinctive characteristic, aroma, taste or colour;

(c) if flavoured, have a taste and aroma which is clearly distinguishable from that of another class of spirit;

(d) have a residual sugar content of not more than -

(i) 8,0 gram per litre; or

(ii) 100,0 gram per litre if flavoured; and

(e) have an alcohol content of at least -

(i) 40 per cent; or

(ii) 35 per cent if flavoured.".

Amendment of regulation 23 of the Regulations

23. Regulation 23 of the Regulations is hereby amended by the substitution for paragraphs (c) and (d) of the following paragraphs:

"(c) have a residual sugar content of not more than 1,0 gram per litre;

(d) have an alcohol content of at least 40 per cent; and

(e) contain no more than 10 grams of methanol per litre of absolute alcohol if produced by the distillation of the fermented juice of fruit exclusively.".

Amendment of regulation 24 of the Regulations

24. Regulation 24 of the Regulations is hereby amended by the substitution for paragraph (b) of the following paragraphs:

"(b) have a residual sugar content of not more than 15,0 gram per litre; and

(c) have an alcohol content of at least 40 per cent.".

Amendment of regulation 29 of the Regulations

25. Regulation 29 of the Regulations is hereby amended by the substitution for subregulations (3), (4) and (5) of the following subregulations:

"(3) The sugar content, expressed as invert sugar, of a spirit-based liquor shall, in the case of liqueur, cream liqueur and dairy free liqueur, be at least 75 gram per litre.

(4) The flavour, taste and character of a spirit-based liquor shall be clearly distinguishable from that of wine or a class of wine.

(5) Notwithstanding the provisions of this regulation the administering officer may until 31 December 2025 allow a spirit cocktail to comply with the requirements of this regulation as they were on the day before this paragraph came into operation.".

Amendment of regulation 30 of the Regulations

26. Regulation 30 of the Regulations is hereby amended by -

(a) the insertion after paragraph (d) or subregulation (2) of the following paragraphs:

"(e) an other fermented beverage, may also be added to the unfinished product or the raw materials from which that other fermented beverage is produced;

(f) a beer class, may also be added to the unfinished product or the raw materials from which that beer class is produced; and

(g) a traditional African beer class, may also be added to the unfinished product or the raw materials from which that traditional African beer class is produced."; and

(b) the substitution for the words preceding paragraph (a) of subregulation (3) of the following words:

"A substance referred to in subregulation (1) shall be of a food grade and shall - ".

Amendment of regulation 31 of the Regulations

27. Regulation 31 of the Regulations is hereby amended by the insertion after paragraph (c) of subregulation (2) of the following paragraphs:

"(d) be removed from an other fermented beverage, may also be removed from the unfinished product or the raw materials from which that other fermented beverage is produced;

(e) be removed from a beer class, may also be removed from the unfinished product or the raw materials from which that beer class is produced; and

(f) be removed from a traditional African beer class, may also be removed from the unfinished product or raw materials from which that traditional African beer class is produced.”.

Amendment of regulation 33 of the Regulations

28. Regulation 33 of the Regulations is hereby amended by -

(a) the substitution for paragraph (e) of subregulation (1) of the following paragraph:

"(e) The expression "contains sulfites" or "contains sulphites".";

(b) the substitution for paragraph (f) of subregulation (1) of the following paragraph:

“(f) The filling date or best before date or production date of that liquor product as required in regulation 38A.”.

(c) the substitution for paragraph (a) of subregulation (2) of the following paragraph:

“(a) The indication of an applicable class designation can, in the case of wine, be omitted from the label until 31 December 2027, unless that wine -

(i) is a skin macerated white, a skin fermented white, a moscato, an extended barrel aged white/gris, a natural pale/non-fortified pale, a method ancestrale, an alternative red/rosé/white, a perlé wine, one of the sparkling wines, a sun wine, a low alcohol wine, a spirit-barrel-aged wine or a rosé wine from white wine aged in wooden casks, previously used to age red wine: Provided that the expression “sparkling wine” shall suffice as class designation for any one of the sparkling wines; or

(ii) is a sweet natural wine with a residual sugar content of more than 30 grams per litre, but not a special late harvest or noble late harvest wine.”.

(d) the substitution for paragraph (d) of subregulation (2) of the following paragraph:

"(d) The indication of the expression "contains sulfites" or "contains sulphites" on a label is only required if sulphur dioxide occurs in a liquor product in a concentration of more than 10 milligram per litre, measured as total sulphur dioxide.";

(e) the substitution for paragraph (e) of subregulation (2) of the following paragraph:

“(e) The indication of the filling date or best before date or production date can, in the case of wine or a spirit in a glass container, be omitted from a label.”.

Amendment of regulation 34 of the Regulations

29. Regulation 34 of the Regulations is hereby amended by the substitution for subregulation (1) of the following subregulation:

"(1) Subject to the provisions of subregulation (3), the particulars referred to in regulation 33(1) shall -

(a) be indicated in the same field of vision on one or more labels which are permanently attached to the container concerned: Provided that the "contains sulfites" or "contains sulphites" expression referred to in regulation 33(1)(e), the lot identification referred to in regulation 33(1)(g) and the filling date or best before date or production date referred to in regulation 33(1)(f) need not be indicated in the same field of vision as the other particulars referred to in regulation 33(1);

(b) be clearly distinguishable from one another and from any other particulars, illustrations or representations on the label concerned; and

(c) be indicated in letters and figures -

(i) which are the same colour, type and size in each particular instance;

(ii) which appear on a uniform and clearly contrasted background;

(iii) which are clearly legible;

(iv) which are permanently printed; and

(v) subject to the provisions of paragraph (d)(v) of this regulation, of which the minimum vertical height, depending on the capacity of the container concerned, is as listed in column 2, 3, or 4 of Table 9 for that particular detail.

(d) in the case of the class designation of a spirit aperitif, an other fermented beverage, and in the case of the class designation of any other liquor product as from 31 December 2027, such class designation shall also be indicated on the main label in letters and figures -

(i) which are the same colour, type and size;

(ii) which appear on a uniform and clearly contrasted background;

(iii) which are clearly legible;

(iv) which are permanently printed; and

(v) of which the minimum vertical height, depending on the capacity of the container concerned, is listed in column 2, 3, or 4 of Table 9 for that particular detail.”.

Amendment of regulation 35 of the Regulations

30. Regulation 35 of the Regulations is hereby amended by -

(a) the substitution for paragraph (a) of subregulation (1) of the following paragraph:

“(a) subject to the provisions of paragraph (aA), in the case of wine of a class specified in column 1 of Table 2, be the applicable designation specified in that column: Provided that -

(i) in the case of wine of the class methode ancestrale of which the pressure in the bottle in which it is to be sold is equal to or less than 300 kPa, the class designation "perlé wine" shall be indicated in conjunction with "methode ancestrale", wherever it appears on a label; and

(ii) in the case of wine of the class methode ancestrale of which the pressure in the bottle in which it is to be sold is more than 300 kPa, the class designation “sparkling wine” shall be indicated in conjunction with “methode ancestrale”, wherever it appears on a label;

(iii) in the case of a spirit-barrel-aged wine, the word "spirit" in the class designation shall be replaced by the name of the spirit concerned;";

(b) the insertion after paragraph (a) of subregulation (1) of the following paragraph:

"(aA) in the case of rosé wine from white wine aged in wooden casks, previously used to age red wine, the class designation shall be -

(i) "rosé wine" in conjunction with the expression "from red wine casks";

(ii) "rosé wine" in conjunction with the expression "from white wine aged in red wine casks";

(iii) the name of the white wine grape variety concerned or the names of the white wine grape varieties concerned in conjunction with "rosé wine" and the expression "from red wine casks";

(iv) "rosé wine" followed by the word "from" and the name of the white wine grape variety concerned or the names of the white wine grape varieties concerned and the expression "aged in red wine casks"; or

(v) any one of the class designations set out in subparagraphs (i), (ii), (iii) or (iv) where "red wine" is replaced by the name of the red wine variety concerned, but only if such casks were previously used for red wine of that red wine grape variety only;";

(c) the substitution for paragraph (c) of subregulation (1) of the following paragraph:

"(c) in the case of a spirit of a class specified in regulations 10 to 24, be the applicable designation specified in the title of the applicable regulation;";

(d) the substitution for paragraph (e) of subregulation (1) or the following paragraph:

"(e) in the case of a spirit-based liquor of a class specified in column 1 of Table 5, be the applicable designation specified in that column: Provided that, in the case of a spirit aperitif -

(i) the word "spirit" shall be substituted by the name of the spirit concerned; and

(ii) the name of the spirit concerned shall only be used on any label if it is used in conjunction with and in letters of the same colour, type and size as the word "aperitif": Provided that the name of the spirit concerned may be used on its own in descriptive text if such descriptive text clearly indicates that the spirit concerned has been blended, mixed, infused or otherwise combined with an allowed substance or substances;";

(f) the substitution for paragraph (f) of subregulation (1) of the following paragraph:

"(f) in the case of an other fermented beverage of the mead classes specified in items 1 to 31 of Table 3A, be the expression “alcoholic honey beverage” or “mead” in conjunction with the applicable class designation as specified in items 1 to 31 of column 1 of Table 3A: Provided that the expression “traditional African”, where applicable, need not be indicated;";

(g) the insertion after paragraph (g) of subregulation (1) of the following paragraphs:

"(h) in the case of a sacramental alcoholic beverage, be the expression “sacramental alcoholic beverage”;

(i) in the case of an orange juice and sugar fermented alcoholic beverage, be the expression “orange juice and sugar fermented alcoholic beverage”;

(j) in the case of a rice fermented alcoholic beverage, be the expression “rice fermented alcoholic beverage” or, if the rice fermented beverage was filtered after fermentation, “sake”;

(k) in the case of a kombucha and sugar fermented alcoholic beverage, be the expression “kombucha and sugar fermented alcoholic beverage”;

(l) in the case of a grain fermented alcoholic beverage, be the expression "flavoured grain fermented alcoholic beverage” if flavoured or “grain fermented alcoholic beverage” if not flavoured;

(m) in the case of a sugar fermented alcoholic beverage, be the expression “flavoured sugar fermented alcoholic beverage” if flavoured or “sugar fermented alcoholic beverage” if not flavoured;

(n) in the case of beer of a class specified in column 1 of Table 3B, be the applicable designation specified in that column;

(o) in the case of traditional African beer of a class specified in column 1 of Table 3C, be the applicable designation specified in that column.”;

(h) the substitution for paragraph (c) of subregulation (2) of the following paragraph:

“(c) If brandy is flavoured, the word "brandy" shall only be used on any label if it is used in conjunction with and in letters of the same colour, type and size as the name or names of the flavouring or flavourings and the word "flavoured" or, if that is the case, "infused": Provided that -

(i) the names of such flavourings may be substituted by a collective name for such flavourings;

(ii) if brandy is spiced, the name or names of such spice or spices and the word "flavoured" or "infused" may be replaced by the word "spiced"; and

(iii) if the flavouring or flavourings do not impart an identifiable flavour, the name or names of the flavouring or flavourings may be omitted: Provided that a name or any other depiction representing a flavouring or flavourings shall not be used on a label; and

(iv) the word “brandy” may be used on its own in descriptive text if such descriptive text clearly indicates that the brandy concerned has been blended, mixed, infused or otherwise combined with the flavouring or flavourings concerned.”;

(i) the insertion after paragraph (c) of subregulation (2) of the following paragraphs:

“(cA) If whisky is flavoured, the word "whisky" shall only be used on any label if it is used in conjunction with and in letters of the same colour, type and size as the name or names of the flavouring or flavourings and the word "flavoured" or, if that is the case, "infused": Provided that -

(i) the names of such flavourings may be substituted by a collective name for such flavourings;

(ii) if whisky is spiced, the name or names of such spice or spices and the word "flavoured" or "infused" may be replaced by the word "spiced"; and

(iii) if the flavouring or flavourings do not impart an identifiable flavour, the name or names of the flavouring or flavourings may be omitted: Provided that a name or any other depiction representing a flavouring or flavourings shall not be used on a label; and

(iv) the word “whisky” may be used on its own in descriptive text if such descriptive text clearly indicates that the whisky concerned has been blended, mixed, infused or otherwise combined with the flavouring or flavourings concerned.

(cB) If vodka is flavoured, the word "vodka" shall only be used on any label if it is used in conjunction with and in letters of the same colour, type and size as the name or names of the flavouring or flavourings and the word "flavoured" or, if that is the case, "infused": Provided that -

(i) the names of such flavourings may be substituted by a collective name for such flavourings;

(ii) if vodka is spiced, the name or names of such spice or spices and the word "flavoured" or "infused" may be replaced by the word "spiced"; and

(iii) if the flavouring or flavourings do not impart an identifiable flavour, the name or names of the flavouring or flavourings may be omitted;

Provided that a name or any other depiction representing a flavouring or flavourings shall not be used on a label; and

(iv) the word “vodka” may be used on its own in descriptive text if such descriptive text clearly indicates that the vodka concerned has been blended, mixed, infused or otherwise combined with the flavouring or flavourings concerned.

(cC) If cane spirit is flavoured, the word "cane spirit" or "cane" shall only be used on any label if it is used in conjunction with and in letters of the same colour, type and size as the name or names of the flavouring or flavourings and the word "flavoured" or, if that is the case, "infused": Provided that -

(i) the names of such flavourings may be substituted by a collective name for such flavourings;

(ii) if cane spirit is spiced, the name or names of such spice or spices and the word "flavoured" or "infused" may be replaced by the word "spiced"; and

(iii) if the flavouring or flavourings do not impart an identifiable flavour, the name or names of the flavouring or flavourings may be omitted; Provided that a name or any other depiction representing a flavouring or flavourings shall not be used on a label; and

(iv) the word “cane spirit” or "cane" may be used on its own in descriptive text if such descriptive text clearly indicates that the cane spirit concerned has been blended, mixed, infused or otherwise combined with the flavouring or flavourings concerned.

(cD) If an agave class is flavoured, the class designation concerned or any part of such class designation shall only be used on any label if it is used in conjunction with and in letters of the same colour, type and size as the name or names of the flavouring or flavourings and the word "flavoured" or, if that is the case, "infused": Provided that -

(i) the names of such flavourings may be substituted by a collective name for such flavourings; and

(ii) if an agave class is spiced, the name or names of such spice or spices and the word "flavoured" or "infused" may be replaced by the word "spiced";

(iii) if the flavouring or flavourings do not impart an identifiable flavour, the name or names of the flavouring or flavourings may be omitted; Provided that a name or any other depiction representing a flavouring or flavourings shall not be used on a label; and

(iv) such class designation or any part of such class designation may be used on its own in descriptive text if such descriptive text clearly

indicates that the agave class concerned has been blended, mixed, infused or otherwise combined with the flavouring or flavourings concerned.

(cE) If rum is flavoured, the word "rum" shall only be used on any label if it is used in conjunction with and in letters of the same colour, type and size as the name or names of the flavouring or flavourings and the word "flavoured" or, if that is the case, "infused": Provided that -

(i) the names of such flavourings may be substituted by a collective name for such flavourings; and

(ii) if rum is spiced, the name or names of such spice or spices and the word "flavoured" or "infused" may be replaced by the word "spiced"; and

(iii) if the flavouring or flavourings do not impart an identifiable flavour, the name or names of the flavouring or flavourings may be omitted; Provided that a name or any other depiction representing a flavouring or flavourings shall not be used on a label; and

(iv) the word “rum” may be used on its own in descriptive text if such descriptive text clearly indicates that the rum concerned has been blended, mixed, infused or otherwise combined with the flavouring or flavourings concerned.

(cF) If gin is flavoured, the word "gin" shall only be used on any label if it is used in conjunction with and in letters of the same colour, type and size as the name or names of the flavouring or flavourings and the word "flavoured" or, if that is the case, "infused": Provided that -

(i) the names of such flavourings may be substituted by a collective name for such flavourings;

(ii) if gin is spiced, the name or names of such spice or spices and the word "flavoured" or "infused" may be replaced by the word "spiced";

(iii) if the flavouring or flavourings do not impart an identifiable flavour, the name or names of the flavouring or flavourings may be omitted: Provided that a name or any other depiction representing a flavouring or flavourings shall not be used on a label; and

(iv) the word “gin” may be used on its own in descriptive text if such descriptive text clearly indicates that the gin concerned has been blended, mixed, infused or otherwise combined with the flavouring or flavourings concerned.

(cG) If a spirit is coloured, the name or any other depiction of the colourant concerned may only be used anywhere on a label if it is made clear that it was primarily used as a colourant.”;

(j) the deletion of paragraph (cA) of subregulation (1);

(k) the deletion of paragraph (a) subregulation (2).

Amendment of regulation 36 of the Regulations

31. Regulation 36 of the Regulations is hereby amended by -

(a) the substitution for subregulation (1) of the following subregulation:

"(1) (a) The alcohol content of a liquor product as indicated on a label, shall, subject to the provisions of paragraphs (b) and (c) and subregulation (2), consist of a figure which represents the actual percentage of alcohol per volume of that liquor product, in conjunction with a percentage symbol and one or more of the expressions "alcohol" and "volume" or abbreviations thereof.

(b) In the case of traditional African beer of a class specified in item 1 of Table 3C, the alcohol content shall consist of the word "maximum" or an abbreviation thereof followed by a figure which represents the total (actual plus potential) percentage of alcohol per volume of that traditional African beer, in conjunction with a percentage symbol and one or more of the expressions "alcohol" and "volume" or abbreviations thereof.

(c) In the case of traditional African beer powder, the alcohol content shall consist of the word "potential" followed by the word “alcohol” or an abbreviation thereof and a figure which represents the potential percentage of alcohol per volume, calculated on the producer's recommended volume of water to be added, of that traditional African beer powder, in conjunction with a percentage symbol.”; and

(b) the substitution for paragraph (b) of subregulation (2) of the following paragraph:

“(b) otherwise not differ by more than 0,5 in numerical value from the actual, total or potential, as the case may be, alcohol content of the liquor product concerned; and”.

Amendment of regulation 37 of the Regulations

32. Regulation 37 of the Regulations is hereby amended by the insertion after subregulation (3) of the following subregulation:

"(4) A spirit can only be claimed to have been produced solely in the Republic if 100 per cent of its alcohol, calculated on the basis of absolute alcohol, was obtained from distillation or redistillation in the Republic.".

Amendment of regulation 38 of the Regulations

33. Regulation 38 of the Regulations is hereby amended by the substitution for subparagraph (i) of paragraph (a) of subregulation (1) of the following subparagraph:

"(i) except where the WCA or the administering officer (as the case may be), determines differently, be identical to that indicated on the licence or authority in terms whereof that responsible seller is authorised under a national or provincial liquor act to sell such liquor product; or".

Substitution of regulation 38A of the Regulations

34. Regulation 38A of the Regulations is hereby substituted by the following regulation:

"38A. Indication of filling date or best before date or production date [11(1); 27(1)(a)]

The filling date or best before date or production date of a liquor product as indicated on a label shall consist of the expression "Filled on" or the abbreviation "FD", or "Best before" or the abbreviation "BB", or "Produced on" or the abbreviation "PD", as the case may be, followed by the date, in the format dd/mm/yyyy, on which the container concerned was filled or produced or which is the best before date of the liquor product concerned, as the case may be.

Amendment of regulation 38B of the Regulations

35. Regulation 38B of the Regulations is hereby amended by the substitution for subregulation (2) of the following subregulation:

“(2) The lot identification shall consist of any indication or mark identifying the lot to which a liquor product belongs, preceded by the letter "L": Provided that the administering officer may allow a lot identification without such preceding "L" if she or he is satisfied that traceability will not be compromised.”.

Amendment of regulation 39 of the Regulations

36. Regulation 39 of the Regulations is hereby amended by -

(a) the substitution for paragraph (g) of subregulation (1) of the following paragraph:

"(g) in connection with the sale of wine indicate that such wine is -

(i) lower in alcohol, light, lite or the like, unless that wine has an actual alcohol content of no more than 10 per cent; and

(ii) low or very low in alcohol, extra light, ultra light, extra lite, ultra lite or the like, unless that wine has an actual alcohol content of no more than 4.5 per cent: Provided that the WCA or the administering officer, as the case may be, may until 31 December 2025 allow wine not complying with this provision.”;

(b) the insertion after paragraph (h) of subregulation (1) of the following paragraph:

"(i) in connection with the sale of a liquor product other than as dealt with in this subregulation, make a comparative claim unless the person concerned can substantiate such a comparative claim to the satisfaction of the administering officer.".

Amendment of regulation 40 of the Regulations

37. Regulation 40 of the Regulations is hereby amended by the substitution for subparagraph (ii) of paragraph (a) of subregulation (6) of the following subparagraph:

"(ii) the license or authority referred to in regulation 38(1)(a) has lapsed or has been withdrawn.".

Amendment of regulation 41 of the Regulations

38. Regulation 41 of the Regulations is hereby amended by -

(a) the substitution for subregulation (1) of the following subregulation:

"(1) In addition to presentation and container requirements in these regulations and any other law, liquor products shall comply with the presentation and container requirements set out in this regulation.";

(b) the substitution for subregulation (2) of the following subregulation:

"(2) A liquor product intended for off-consumption by the public shall -

(a) only be sold in prepackaged form; and

(b) unless provided otherwise in these regulations or a scheme only be sold in -

(i) a container with a capacity of not more than 5 litres; and

(ii) a fully and securely sealed container: Provided that in the case of a traditional African beer class other than traditional African beer powder, such container may be vented."; and

(c) the substitution for the words preceding paragraph (a) of subregulation (3) of the following words:

"A liquor product other than a traditional African beer powder -";

(d) the substitution for subparagraph (ii) of paragraph (b) of subregulation (3) of the following subparagraph:

"(ii) be equipped with a sealed tap, or closure approved by the administering officer, which can be used in conjunction with the outer packaging;";

(e) the insertion after subparagraph (iv) of paragraph (b) of subregulation (3) of the following subparagraphs:

"(v) be intended to be sold as such to the consumer; and

(vi) not contain smaller units which are not self-supporting and rigid; or";

(f) the substitution for paragraph (c) of subregulation (3) of the following paragraph:

"(c) if filled in a foil bag, which is not self-supporting, such foil bag -

(i) shall comply with the requirements set out in subparagraph (b)(iii);

(ii) shall only be delivered to retail outlets for purposes of on-consumption by the public on the retail premises concerned;

(iii) shall be installed in a closed dispenser for purposes of such on-consumption; and

(iv) may have a capacity of more than 5 litres.";

(g) the substitution for the words preceding paragraph (a) of subregulation (4) of the following words:

"Unless provided otherwise in this regulation a plastic container prepackage containing a liquor product shall -";

(f) the substitution for paragraph (a) of subregulation (4) of the following paragraph:

"(a) be equipped with a sealed, tamper-proof cap: Provided that in the case of a traditional African beer class other than traditional African beer powder, such cap or the container may be vented."; and

(g) the insertion after subregulation (4) of the following subregulation:

"(5) Notwithstanding the provisions of this regulation, if the packaging of a liquor product was approved in writing by the administering officer to comply with the provisions of this regulation as they were on the day before this subregulation came into operation, the administering officer may, on the conditions he or she may deem fit, give written permission for such packaging to be used after this subregulation came into operation.".

Amendment of regulation 42 of the Regulations

39. Regulation 42 of the Regulations is hereby amended by the substitution for the words preceding paragraph (a) of the following words:

"An import certificate shall not be required in respect of products with an alcohol content of more than 0,5 per cent that are imported for drinking purposes -".

Amendment of regulation 47 of the Regulations

40. Regulation 47 of the Regulations is hereby amended by the substitution for paragraph (a) of subregulation (1) of the following paragraph:

"(a) in the case of a product other than wine, an alcoholic fruit beverage, the beer classes, the traditional African beer classes, an other fermented beverage, a spirit, a grape-based liquor and a spirit-based liquor, be issued only if the substances specified in column 1 of Table 8 do not occur in that product to a greater extent than that specified in column 2 of the said Table; and".

Amendment of regulation 52 of the Regulations

41. Regulation 52 of the Regulations is hereby amended by the insertion after subparagraph (ii) of paragraph (b) of subregulation (7) of the following subparagraphs:

"(iii) in the case of certified red wine, which has been in glass containers for at least 10 years, and has been sensorially approved by the WCA at least 3 times;

(iv) in the case of certified white wine, which has been in glass containers for at least 7 years, and has been sensorially approved by the WCA at least 3 times;".

Deletion of regulation 55 of the Regulations

42. Regulation 55 of the Regulations is hereby deleted.

Substitution of regulation 58 of the Regulations

43. The following regulation is hereby substituted for regulation 58 of the Regulations:

"58. Appeals [22; 27 (1) (a)]

(1) (a) An appellant and the administering officer or the WCA, as the case may be, shall when requested thereto in writing by the Director-General, in writing and within the period specified in that request, nominate the persons who in terms of section 22(3)(a)(ii) of the Act shall serve on the appeal Authority concerned.

(b) The persons nominated as appeal Authority members by the appellant and the administering officer or the WCA shall command sufficient knowledge of such technical and scientific subject matter of the Act and its subordinate legislation as will probably be in issue in the appeal.

(2) The following persons shall not be appointed as an appeal Authority member -

(a) a person whose independence, objectivity and impartiality could be perceived to be compromised by a direct or indirect interest in the

appeal or by a business, personal or financial interest in a party to the appeal;

(b) an advocate or an attorney who has rendered or who renders legal services to the appellant or the administering officer or the WCA.

(3) An appeal Authority member may not receive remuneration from the appellant or the administering officer or the WCA.

(4) An appeal shall be initiated by the lodging of a paginated and indexed founding affidavit which -

(a) specifies the decision or direction appealed against;

(b) clearly and concisely states the grounds upon which the appeal is based and the facts relevant to those grounds;

(c) has attached thereto documents in support of those grounds and to which reference is made in the founding affidavit;

(d) clearly and concisely states the form of the relief sought.

(5) The founding affidavit shall be lodged with the Director-General and with the administering officer or the WCA within 90 days after the date upon which the appellant concerned has been notified in writing of that decision or

direction and shall be accompanied by proof of payment of the prescribed fees for the appeal.

(6) If the administering officer or the WCA opposes the appeal, the opposition shall be in the form of a paginated and indexed answering affidavit which -

(a) clearly and concisely states the grounds upon which the appeal is opposed and the facts relevant to those grounds;

(b) has attached thereto documents in support of those grounds and to which reference is made in the answering affidavit.

(7) The answering affidavit shall be lodged with the chair of the appeal Authority and the appellant within 30 days after the date upon which the appeal Authority was appointed.

(8) The appellant may answer the answering affidavit in a paginated and indexed replying affidavit which -

(a) shall not introduce new grounds of appeal;

(b) is strictly limited to the facts traversed in the answering affidavit;

(c) has attached thereto documents in support of those grounds and to which reference is made in the replying affidavit.

(9) The replying affidavit shall be lodged with the chair of the appeal Authority and with the administering officer or the WCA within 10 days after the date upon which the answering affidavit is lodged.

(10) No further affidavits shall be lodged without leave of the appeal Authority.

(11) The affidavits and annexures thereto shall be lodged in hard copy and PDF format.

(12) A party to the appeal shall not approach or communicate with the appeal Authority or a member of the appeal Authority in the absence of the opposing party unless the opposing party has expressly agreed thereto in writing.

(13) A party to an appeal and the legal representatives of such a party shall deal with the opposing party, opposing legal representatives, the officials of the Department and the members of the appeal Authority with civility, courtesy and respect.

(14) If a party or the legal representatives of a party -

(a) approaches or communicates with the appeal Authority or a member of the appeal Authority in the absence of the opposing party without the express agreement in writing of the other party; or

(b) fails to deal with the opposing party, opposing legal representatives, the officials of the Department or the members of the appeal Authority with civility, courtesy and respect,

the appeal Authority may, where such conduct by the appellant is shown, dismiss the appeal and where such conduct by the administering officer or the WCA is shown, dismiss the opposition to the appeal and proceed to decide the appeal on the founding affidavit.

(15) In order to expedite or facilitate the appeal the chair of the appeal Authority may from time to time issue such procedural directives as he or she deems fit in and relating to the appeal, such directives may include -

(a) the form of communications between the parties and the appeal Authority;

(b) the form of interlocutory applications in the course of the appeal;

(c) the form of the appeal;

(d) written argument by the parties on one or more issues in interlocutory applications and in the appeal;

(e) oral argument by or on behalf of the parties at interlocutory applications and at the appeal and, if oral argument is directed, the date, time, format and venue for such oral argument;

(f) the time periods for compliance with such directives.

(16) The chair of the appeal Authority may invite the parties to agree to an appropriate procedure for the appeal and matters incidental thereto and to incorporate that agreement in a directive.

(17) The appeal Authority may, on written application made within 7 days of the date of the expiry of a time period stipulated by the chair of the appeal Authority and on good cause shown –

(a) grant condonation for non-compliance with a procedural directive by the chair of the appeal Authority; and

(b) stipulate a final time period for compliance with such a directive.

(18) If a party fails to comply with a procedural directive within the time period stipulated by the chair of the appeal Authority, or within a final time period for compliance with a directive stipulated by the appeal Authority pursuant to an application for condonation, the appeal shall -

(a) in the case of a failure by the appellant, lapse; and

(b) in the case of a failure by the administering officer or the WCA, be decided on the founding affidavit.

(19) An appeal that has lapsed shall not be reinstated.

(20) A decision by the appeal Authority shall -

(a) in the case of interlocutory and condonation applications be made within 7 days of the consideration or hearing of the application;

(b) in the case of the appeal be made within 30 days of the consideration or hearing of the appeal;

(c) state whether the decision is unanimous or by a majority of the members;

(d) furnish reasons for the decision and for a dissenting decision, if any;

(e) be written and signed by the members of the appeal board;

(f) be lodged with the Director-General by the chair of the appeal board;

(g) within 7 days be furnished to the parties by or on behalf of the Director-General.

(21) A decision by the appeal Authority in and relating to the appeal and any issue in the appeal shall be final and binding on all parties, including the Department.".

Substitution of regulation 59 of the Regulations

44. The following regulation is hereby substituted for regulation 59 of the Regulations:

"59 Offences and penalties [27 (3)]

Any person who contravenes or fails to comply with any provision of these regulations shall be guilty of an offence and on conviction liable to a fine not exceeding R100 000 or to imprisonment for a period not exceeding twelve months, or to both that fine and that imprisonment.".

Insertion of regulation 63 in the Regulations

45. Regulation 63 is hereby inserted in the Regulations after regulation 62:

"63. Transitional provisions [27 (1) (n)]

The administering officer may until 31 December 2027 allow beer, traditional African beer and other fermented beverages to not comply with any provision of these regulations under the conditions he or she deems fit.".

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Substitution of Table 1 of the Regulations

46. Table 1 of the Regulations is hereby substituted by the following table:

"TABLE 1

GRAPE CULTIVARS WHICH MAY BE USED FOR THE PRODUCTION OF WINE

[Reg. 2]

Alicante Bouschet (Henri Bouschet)
Agiorgitiko
Alvarinho (Albariño)
Assyrtiko (Asyrtico)
Auxerrois
Barbarossa
Barbera
Barlinka
Bastardo do Castello
Bastardo do Menudo
Beogradska Bela
Beogradska Crna
Bourboulenc
Bukettraube
Cabernet franc
Cabernet Sauvignon
Carignan (Carinena)
Carmenère
Ceresa
Chambourcin
Chardonnay
Chenel
Chenin blanc (Steen)
Cinsaut (Cinsault)
Cinsaut blanc (Albatros)
Cinsaut gris
Clairette blanche

Colombar (Colombard)
Colomino
Cornifesto
Counoise
Crouchen (Riesling*; Cape Riesling; Kaapse Riesling)
Diamond Muscat
Donzellinho do Castello
Donzellinho do Gallego
Durif (Petite Sirah; Petite Syrah)
Emerald Riesling
Erlihane
Ferdinand de Lesseps
Fernão Pires
Furmint
Gamay noir
Gewürztraminer
Grachen
Graciano
Grillo (Riddo)
Grasa de Cotnari
Grenache (Rooi/Red Grenache; Grenache noir; Garnacha)
Grenache blanc (Wit/White Grenache)
Grenache gris
Grüner Veltliner
Harslevelü
Irsai Olivier (Irsay Oliver)
Kanaän (Belies; Canaän)
Kerner
Kristal
Lledoner Pelut
Malbec
Marsanne
Marselan
Merbein Seedless
Merlot
Meunier (Pinot Meunier)
Morio Muscat
Mourisco tinto
Mourvèdre (Mataro; Monastrell; Monastrel)

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Müller-Thurgau
Muscat d'Alexandrie (Hanepoot; Muscat of Alexandria)
Muscat de Frontignan (Muskadel; Muscadel; Muscat blanc; White Muscadel; Wit Muskadel; Muscat rouge; Red Muscadel; Rooi Muskadel; Muscat blanc á Petit Grains)***
Muscat de Hambourg
Muscat Ottonel
Nebbiolo
Nero d'Avola
Nouvelle
Olasz
Palomino (Fransdruif; White French; Malvasia Rei; Listán blanc; Listón Blanco)
Pedro (Valse)
Petit Verdot (Verdot)
Pinotage
Pinot blanc (Weissburgunder)
Pinot gris (Pinot grigio; Rulander; Gruaburgunder)
Pinot noir
Piquepoul blanc
Pontak (Pontac; Teinturier male)
Raisin blanc (Gros Vert)
Riesling** (Weisser Riesling; Ryn Riesling; Rhine Riesling)
Roobernet
Roussanne
Ruby Cabernet
Sangiovese
Sauvignon blanc (Blanc Fumé; Fumé blanc)
Sauvignon Gris
Schönburger
Sémillon (Groendruif)
Seyval blanc
Shiraz (Syrah)
Souzào
Sultana (Sultanina; Thompson's Seedless)
Summer Muscat
Sylvaner
Symphony
Tannat
Tempranillo (Tinta Roriz)
Therona

Tinta Amarella (Tinta Amarela; Trincadeira; Trincadeira Preta)
Tinta Barocca (Tinta das Baroccas)
Tinta Francisca
Touriga Franca
Touriga Nacional
Ugni blanc (Trebbiano)
Verdelho
Vermentino
Vidal blanc
Villard blanc
Viognier
Viura (Macabeo; Macabeu)
Weldra
Zanthe Korinthe
Zinfandel (Primitivo)
*This name (Riesling) may only be used for wine produced from the Crouchen grape cultivar until, and inclusive of, the 2009 grape harvest. **This name (Riesling), may only be used for wine produced from the Weisser Riesling/ Rhine Riesling grape cultivar as from the 2010 grape harvest. ***__Note for information purposes only__: The name “Muscat de Frontignan” is a protected geographical indication in the territory of the European Union and may not be used on South African wine exported to that territory.”.

Amendment of Table 2 of the Regulations

47. Table 2 of the Regulations is hereby amended by -

(a) the insertion after item 8a of the following item:

Class	Specific requirements
1	2
“8aa. Skin fermented white	1. The product shall be fermented on its skins. 2. The product may only be sold if it has been certified.”.

(b) the insertion after item 8g of the following item:

Class	Specific requirements
1	**2**
“8h. Moscato	1. The product shall have a discernible muscat character. 2. The product may only be sold if it has been certified.”.

(c) the substitution for paragraph 3 in column 2 opposite item 16 "Bottle-fermented sparkling wine" in column 1 of the following paragraph:

"3. The total duration of the production process including the period of maturation, shall be at least three months calculated from the commencement of the second alcoholic fermentation.";

(d) the insertion after item 17 of the following items:

Class	Specific requirements
1	**2**
"17A. Méthode Cap Classique sparkling wine	1. The grapes for this product shall be whole bunch pressed if made from grapes of the 2023 harvest and beyond. 2. The second alcoholic fermentation shall occur solely in the bottle in which the product is to be sold.
	3. If made from grapes of the 2022 harvest and before the product shall remain in contact with the lees in such bottle for a continuous period of at least nine months calculated from the commencement of the second alcoholic fermentation. 4. If made from grapes of the 2023 harvest and beyond the product shall remain in contact with the lees in such bottle for a continuous period of at least twelve months calculated from the commencement of the second alcoholic fermentation.
	5. The separation of the lees shall he done by means of “degorgement”. 6. The carbon dioxide in the bottle in which the product is sold shall originate solely from the second alcoholic fermentation.

Class	Specific requirements
1	2
	7. If it is intended to sell the product in bottles with a capacity of more than 1,5 litres or less than 750 ml, the administering officer may on application grant permission for a departure from the requirements set out in paragraphs 2 and 3 or 4 above. 8. If made from grapes of the 2023 harvest and beyond the product may only be sold if it has been certified. 9. See notes 1 and 2.
17B. Méthode Cap Classique sparkling wine with Extended Lees Aging	1. This product shall only be produced from one or more of the following cultivars: Chardonnay, Pinot Noir and Pinot Meunier. 2. The grapes for this product shall be whole bunch pressed. 3. The second alcoholic fermentation shall occur solely in the bottle in which the product is to be sold. 4. The product shall remain in contact with the lees in such bottle for a continuous period of at least thirty-six months calculated from the commencement of the second alcoholic fermentation. 5. The separation of the lees shall he done by means of “degorgement”. 6. The carbon dioxide in the bottle in which the product is sold shall originate solely from the second alcoholic fermentation. 7. If it is intended to sell the product in bottles with a capacity of more than 1,5 litres or less than 750 ml, the administering officer may on application grant permission for a departure from the requirements set out in paragraphs 3 and 4 above. 8. The product may only be sold if it has been certified. 9. See notes 1 and 2.";

(e) the insertion after item 19 of the following item:

Class	Specific requirements
1	2
"19a. Rosé wine from white wine aged in wooden casks, previously used	1. The product shall have the colour that is distinctive of a rosé wine. 2. The white wine shall be aged for at least 2 months in wooden casks, previously used to age red wine.

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Class	Specific requirements
1	**2**
to age red wine	3. The rosé colour of the product shall be obtained exclusively from the contact of the white wine with the red wine casks and no red wine may be added to the white wine concerned.";

(f) the substitution for note 2 of the Notes at the end of the Table of the following note:

"2. (a) Written notice of the intended initiation of the second alcoholic fermentation shall be furnished to the administering officer and, if the product is on record to be certified, the WCA to reach them at least three working days beforehand.

(b) Full records of all processes in connection with the production of the product shall be kept to the satisfaction of the administering officer and, if the product is on record to be certified, the WCA.

(c) In the case of a class of wine specified in items 17A and 17B, written notice of the intended commencement of the whole bunch pressing of the grapes shall be furnished to the WCA to reach the WCA at least one working day beforehand.".

Amendment of Table 3 of the Regulations

48. Table 3 of the Regulations is hereby amended by the substitution for item 3 of the following item:

Class	Kind of fruit from which fruit juice shall be derived	Alcohol content	
		Minimum %	Maximum %
1	2	3	
"3. Unspecified alcoholic fruit beverage	Any kind or combination of fruit, including grapes, but excluding pineapples	2,5	15,0"

Insertion of Tables 3A, 3B and 3C in the Regulation

49. The following Tables are hereby inserted in the Regulations after Table 3:

"TABLE 3A

CLASSES FOR OTHER MEAD AND SPECIFIC REQUIREMENTS FOR CLASSES

[Reg. 8B; 8C]

	Class	Specific requirements
	1	2
1.	Mead	No specific requirements.
2.	Dry mead	The residual sugar content of the product shall not exceed 20 grams per litre
3.	Semi-sweet mead	The residual sugar content of the product shall be more than 20 grams per litre, but not exceed 50 grams per litre.
4.	Sweet mead	The residual sugar content of the product shall be more than 50 grams per litre.
5.	Beer mead	1. Only ale or lager yeast shall be used for the alcoholic fermentation
		2. The alcohol content of the product shall not exceed 7 per cent.
6.	Metheglyn	1. The product shall be produced by the addition of spices or natural extracts thereof in such a manner that the product has a distinctive taste and aroma which differ from those of the other classes of mead.

	Class	Specific requirements
	1	2
		2. The residual sugar content of the product shall be more than 20 grams per litre.
7.	Hippocras	1. The product shall be produced by the addition of herbs and spices or natural extracts of herbs and spices in such a manner that the product has a distinctive taste and aroma which differ from those of the other classes of mead. 2. The residual sugar content of the product shall be more than 20 grams per litre.
8.	Melomel	The product shall be produced by the addition of fruit juice, fruit cells or fruit juice concentrate in such a manner that the product has a distinctive taste and aroma which differ from those of the other classes of mead.
9.	Perle-/ Petillant mead	The pressure in a container in which the product is sold shall be at least 75 kPa but not exceed 300 kPa.
10.	Sparkling mead	The pressure in a container in which the product is sold shall be more than 300 kPa.
11.	Karri / iQhilika traditional African mead	The product shall be produced by the addition of peeled Trichodiaderma roots.
12.	T'ej traditional African mead	The product shall be produced by the addition of gesho sticks or other bittering agents, raisins and oak bark.
13.	iMpandamel traditional African mead	The product shall be produced by the addition of edible roots.
14.	Khadi traditional African mead	The product shall be produced by the addition of edible wild berries.
15.	Vhinya ya vulomba/ vukanyi traditional African mead	The product shall be produced by the addition of marula fruit.
16.	Braggot	The product shall be produced by the addition of malt extract, hops, herbs, spices, raisins and grain.
17.	Cyser	The product shall be produced by the addition of apple.
18.	Pyment	The product shall be produced by the addition of grapes.
19.	Bochet	The product shall be produced from caramelised honey.
20.	Capsicumel	The product shall be produced by the addition of peppers.
21.	Sack	1. The product shall have an alcohol content of at least 14 per cent. 2. The residual sugar content of the product shall be more than 20 grams per litre.
22.	Acerglyn	The product shall be produced by the addition of maple syrup.
23.	Rhodomel	The product shall be produced by the addition of rose flowers and hips.
24.	Chilli Mead	The product shall be produced by the addition of chilli peppers.
25.	Weirdomel	The product shall be produced by the addition of crushed peanuts, crushed tree nuts or vegetables, or a mixture of any of these substances.

	Class	Specific requirements
	1	2
26.	Session mead	The product shall have an alcohol content of not more than 7.5 per cent.
27.	Great mead	The product shall be matured for at least ten years.
28.	Saxumel	The product shall be a distilled mead with an alcohol content of at least 40 per cent.
29	Amormel	The product shall be a sack mead, fortified with saxumel to an alcohol content of not more than 25 per cent.
30.	Faveomel	The product shall be a sack mead, fortified with rum or vodka to an alcohol content of not more than 25 per cent.
31.	Fructusmel	The product shall be a sack mead, fortified with brandy to an alcohol content of not more than 25 per cent.

TABLE 3B

CLASSES FOR BEER AND REQUIREMENTS FOR CLASSES

[Reg. 8B]

	Class	Requirements
	1	2
1.	Beer	Beer shall - (a) be produced by the alcoholic fermentation by means of a yeast of wort prepared from starch and sugar containing raw materials with or without the addition of potable water; (b) contain hops or hop products; (c) be produced in such a manner that at least 35 per cent of the fermentable extract of the wort is derived from malted barley, malted wheat or other malted grain; and (d) have a value of at least 4 on the International Bitterness Units scale.
2.	Flavoured beer	Flavoured beer shall be beer as set out under item 1, flavoured by the addition of flavourings allowed under Table 6.

TABLE 3C

CLASSES FOR TRADITIONAL AFRICAN BEER AND REQUIREMENTS FOR CLASSES

[Reg. 8C]

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Class	Requirements
1	2
1. Traditional African beer	The product shall - (a) be produced by the alcoholic fermentation of malted grain of sorghum, maize, finger millet or pearl millet, or unmalted grain or meal of sorghum, maize, finger millet or pearl millet; (b) be in a state of alcoholic fermentation or not have its alcoholic fermentation arrested; (c) contain at least four per cent solids derived from the grain or meal referred to in paragraph (a); (d) not contain or be flavoured with hops or any product derived from or containing hops; and (e) have a total alcohol content of at least 0,5 per cent, but not more than 3,5 per cent.
2. Traditional African beer powder	The product shall be a powder, which - (a) comprises not more than three parts by mass of milled sorghum or maize malt; (b) comprises not less than seven parts by mass of milled, precooked maize or unmalted sorghum grain or meal; and (c) does not contain or is not flavoured with hops or any product derived from or containing hops; and (d) has a potential alcohol content of at least 0,5 per cent, but not more than 3,5 per cent.”.

Amendment of Table 5 of the Regulations

50. Table 5 of the Regulations is hereby amended by -

(a) the substitution for item 2 of the following item:

Class	Manner of production and requirements	Alcohol content	
		Minimum %	Maximum %
1	2	3	
"2. Spirit aperitif	The product shall be produced by the addition of herbs, natural extracts of herbs, other flavourings of vegetable origin or flavourings which are nature-identical (excluding spirit flavourings and *Cannabis* flavourings), egg, milk, sugar of plant origin or water to only one of the spirits referred to in regulation 10 (grape spirit), 10A to 10N (agave	24,0	35,0";

Class	Manner of production and requirements	Alcohol content	
		Minimum %	Maximum %
1	2	3	
	classes), 11 (husk spirit), 13 (brandy), 15 (whisky), 18 (cane spirit), 19 (rum), 21 (gin) or 22 (vodka).		

(b) the insertion after item 5 of the following item:

Class	Manner of production and requirements	Alcohol content	
		Minimum %	Maximum %
1	2	3	
"6. Dairy free liqueur	The product shall not contain any dairy products and the creamy texture shall be obtained by using plant based dairy alternatives.	15,0	*".

Substitution of Table 6 of the Regulations

51. The following table is hereby substituted for Table 6 of the Regulations:

"TABLE 6

SUBSTANCES WHICH MAY BE ADDED TO LIQUOR PRODUCTS

[Reg. 30]

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
1 Acacia / Arabic gum	wine; alcoholic fruit beverage; grape-based liquor; spirit-based liquor	This substance may only be added after completion or termination of alcoholic fermentation.

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Name of substance		Liquor products to which substance may be added	Manner and conditions of addition
1		2	3
2	Acesulfame potassium (950)	Spirit cooler	1. The final product shall not contain more than 350mg/kg of this substance. 2. The following clearly legible message must be indicated on the main label, in letters of which the smallest letter is not less than 3.0mm in height: "Contains Acesulfame potassium".
3	Acetic acid	alcoholic fruit beverage, spirit-based liquor	
4	Active carbon	rice fermented alcoholic beverage	
5	Agar-agar / Agar	wine; alcoholic fruit beverage; sacramental alcoholic beverage; orange juice and sugar fermented alcoholic beverage; rice fermented alcoholic beverage; grape-based liquor; spirit-based liquor	
6	Ale yeast	beer mead, braggot, cyser, pyment, karri and t'ej	
7	Allura red AC C.I. 16035	unspecified alcoholic fruit beverage; gin, flavoured spirits; grape-based liquor (excluding grape liquor); spirit-based liquor; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; flavoured beer	The final product shall not contain more than 100mg/l of this substance.
8	Alpha acid	beer classes	
9	Amino acids, including the salts thereof	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A; rice fermented alcoholic beverage	
10	Ammonia	wine; rice fermented alcoholic beverage	
11	Ammonium bisulphite	wine	
12	Ammonium phosphate	wine; other fermented beverage	The final product shall, in the case of an other fermented beverage, not contain more than 150mg/l of this substance.

Name of substance		Liquor products to which substance may be added	Manner and conditions of addition
1		2	3
13	Ammonium sulphate	wine; alcoholic fruit beverage; rice fermented alcoholic beverage	
14	Ammonium sulphide	wine	
15	Ammonium sulphite	wine	
16	Amylozyme	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A	
17	Anatto extract C.I. 75120	unspecified alcoholic fruit beverage; gin, flavoured spirits; grape-based liquor (excluding grape liquor); spirit-based liquor; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; flavoured beer	The final product shall not contain more than 100mg/l of this substance.
18	Anti-foaming agents	All types and classes	
19	Anthocyanin	unspecified alcoholic fruit beverage; grape-based liquor; spirit-based liquor	The final product shall not contain more than 300mg/l of this substance.
20	Apple juice	cyser	This substance may be added to a maximum of 45 %, calculated in accordance with the mass of honey used.
21	Argon	wine; rice fermented alcoholic beverage	
22	Ascorbic acid	wine; alcoholic fruit beverage; other fermented beverage (excluding rice fermented alcoholic beverage); grape-based liquor; flavoured beer; the traditional African beer classes; spirit-based liquor	The final product shall, in the case of wine and a grape-based liquor, not contain more than 250mg/l of this substance.
23	*Aspergillus oryzae*	rice fermented alcoholic beverage	
24	*Aspergillus luchuensis*	rice fermented alcoholic beverage	
25	*Aspergillus luchuensis mut. kawachii*	rice fermented alcoholic beverage	

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Name of substance		Liquor products to which substance may be added	Manner and conditions of addition
1		2	3
26	Azorubine or Carmoisine C.I. 14720	unspecified alcoholic fruit beverage; gin, flavoured spirits; grape-based liquor (excluding grape liquor); spirit-based liquor; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; flavoured beer	The final product shall not contain more than 100mg/l of this substance.
27	Beetroot red or Betanin	unspecified alcoholic fruit beverage; flavoured spirits; grape-based liquor (excluding grape liquor); spirit-based liquor; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; flavoured beer	The final product shall not contain more than 30mg/l of this substance.
28	Bentonite	All types and classes (excluding mampoer)	
29	Benzoic acid	alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	The final product shall not contain more than 250mg/l, calculated as benzoic acid, of this substance.
30	Biotin	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A; rice fermented alcoholic beverage	
31	Brandy	fructusmel	
32	Brilliant black C.I. 28440	unspecified alcoholic fruit beverage; gin, flavoured spirits; grape-based liquor (excluding grape liquor); spirit-based liquor; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; flavoured beer	The final product shall not contain more than 30mg/l of this substance.
33	Brilliant blue FCF C.I. 42090	unspecified alcoholic fruit beverage; gin, flavoured spirits; grape-based liquor (excluding grape liquor); spirit-based liquor; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; flavoured beer	The final product shall not contain more than 200mg/l of this substance.

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
34 Brown HT C.I. 20285	unspecified alcoholic fruit beverage; gin, flavoured spirits; grape-based liquor (excluding grape liquor); spirit-based liquor; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; flavoured beer	The final product shall not contain more than 200mg/l of this substance.
35 Caffeine	alcoholic fruit beverage; grape-based liquor (excluding grape liquor); grain fermented alcoholic beverage, sugar fermented alcoholic beverage; spirit-based liquor	If the final product contains more than 150mg/l of caffeine from this and other substances - a) the following clearly legible message must be indicated on the main label, in letters of which the smallest letter is not less than 3.0mm in height: "High caffeine content"; b) the following legible message must be indicated on a label, not less than 1.3mm in height: "Not recommended for pregnant or lactating women or persons sensitive to caffeine"; and c) a declaration must be included on a label of the quantity of caffeine, per single serving size and per 100ml, expressed in milligrams or "mg", following the word "caffeine".
36 Calcium alginate	sparkling wines which are bottle fermented; alcoholic fruit beverage; grape-based liquor (excluding grape liquor); grain fermented alcoholic beverage, sugar fermented alcoholic beverage; spirit-based liquor	

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Name of substance		Liquor products to which substance may be added	Manner and conditions of addition
1		2	3
37	Calcium carbonate	wine; alcoholic fruit beverage; orange juice and sugar fermented alcoholic beverage; grain fermented alcoholic beverage; rice fermented alcoholic beverage; sugar fermented alcoholic beverage; grape-based liquor; the beer classes; the traditional African beer classes; spirit-based liquor	
38	Calcium chloride	rice fermented alcoholic beverage; grain fermented alcoholic beverage; the beer classes	
39	Calcium citrate	alcoholic fruit beverage; other fermented beverage (excluding rice fermented alcoholic beverage)	
40	Calcium dihydrogen phosphate	rice fermented alcoholic beverage	
41	Calcium disodium ethylene diamine tetra-acetate (calcium disodium EDTA)	unspecified alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	The final product shall not contain more than 25mg/l of this substance.
42	Calcium sulfate	rice fermented alcoholic beverage	
43	Calcium hydroxide	wine; other fermented beverage (excluding rice fermented alcoholic beverage); grape-based liquor	
44	Calcium malate	alcoholic fruit beverage; orange juice and sugar fermented alcoholic beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	
45	Calcium pantothenate	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A; rice fermented alcoholic beverage	
46	Calcium tartrate	wine	

Name of substance		Liquor products to which substance may be added	Manner and conditions of addition
1		2	3
47	Camden tablets	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A	
48	Cane spirit	sacramental alcoholic beverage	
49	Cappings	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A	
50	Capsanthin or capsorubine or paprika extract	unspecified alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; flavoured beer	
51	Caramel (I - plain; II - caustic sulphite process; III - ammonia process; IV - ammonia sulphite process)	wine (excluding special late harvest wine and noble late harvest wine); alcoholic fruit beverage; other fermented beverage (excluding rice fermented alcoholic beverage); the beer classes; spirits (excluding grape spirit, silver agave spirit and silver 100 % agave spirit, cane spirit, gin, vodka, unspecified spirit and mixed spirit); grape-based liquor; spirit-based liquor	1. When using Caramel III or IV, the final product shall not contain more than: a) 1000mg/l in the case of an alcoholic fruit beverage; b) 50000mg/l in the case of a grape-based liquor, spirit-based liquor and spirits; and c) 9500mg/l in the case of and other fermented beverage and the beer classes. 2. In the case of wine and an other fermented beverage this substance may only be used if: a) it has not been manufactured by the ammonia process and b) it does not contain more than 200mg/kg of 4-methyl imidazole.
52	Caramelised honey	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A	

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Name of substance		Liquor products to which substance may be added	Manner and conditions of addition
1		2	3
53	Carbon dioxide	wine (excluding noble late harvest wine); alcoholic fruit beverage; other fermented beverage; grape-based liquor; spirit-based liquor; spirits (excluding mampoer); the beer classes;	
54	Carotenes (Mixed carotenes C.I. 75130 and Betacarotene C.I. 40800, including Beta-apo-8'-carotenal C.I. 40820 and Ethyl ester of beta-apo-8'-carotenoic acid)	unspecified alcoholic fruit beverage; gin, flavoured spirits; grape-based liquor (excluding grape liquor); spirit-based liquor; grain fermented alcoholic beverage; sugar fermented alcoholic beverage; flavoured beer	The final product shall not contain more than 200mg/l of this substance.
55	Carrageenan	alcoholic fruit beverage; grape-based liquor (excluding grape liquor); rice fermented alcoholic beverage; grain fermented alcoholic beverage; sugar fermented alcoholic beverage; spirit-based liquor	
56	Casein	wine; alcoholic fruit beverage; orange juice and sugar fermented alcoholic beverage; grain fermented alcoholic beverage; sugar fermented alcoholic beverage; grape-based liquor; spirit-based liquor (excluding dairy free liqueur)	
57	Charcoal	wine (excluding special late harvest wine and noble late harvest wine); alcoholic fruit beverage; sacramental alcoholic beverage; orange juice and sugar fermented alcoholic beverage; grain fermented alcoholic beverage, the beer classes; spirits (excluding premium husk spirit, mampoer, pot still brandy and vintage brandy); grape-based liquor; spirit-based liquor	In the case of grain fermented alcoholic beverage and the beer classes, this substance shall only be used for the treatment of water to be added.

Name of substance		Liquor products to which substance may be added	Manner and conditions of addition
1		2	3
58	Chemically modified starches (chemically and enzymatically derived)	alcoholic fruit beverage; grape-based liquor (excluding grape liquor); grain fermented alcoholic beverage; sugar fermented alcoholic beverage; spirit-based liquor	
59	Chilli	chilli mead, capsicumel and hippocras	
60	Chitin-glucan derived from *Aspergillus niger*	wine, alcoholic fruit beverage, grape-based liquor	In accordance with the provisions of note 1.
61	Chitosan derived from *Agaricus bisporus*	wine, alcoholic fruit beverage, grape-based liquor; rice fermented alcoholic beverage	In accordance with the provisions of note 1.
62	Chitosan derived from *Aspergillus niger*	wine, alcoholic fruit beverage, grape-based liquor; rice fermented alcoholic beverage	In accordance with the provisions of note 1.
63	Chlorophyll C.I. 75810	gin, flavoured spirits; grape-based liquor (excluding grape liquor); spirit-based liquor; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; flavoured beer	The final product shall not contain more than 30mg/l of this substance.
64	Citric acid	wine; alcoholic fruit beverage; other fermented beverage; grape-based liquor; flavoured beer; spirit-based liquor	
65	Clorox	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A	
66	Cochineal, Carminic acid or Carmine C.I. 75470	unspecified alcoholic fruit beverage; gin, flavoured spirits; grape-based liquor (excluding grape liquor); spirit-based liquor; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; flavoured beer	The final product shall not contain more than 200mg/l of this substance.
67	Collagen	gin; rice fermented alcoholic beverage	
68	Colourants of plant origin	gin	This substance may only be added after distillation for infusion of colour to the product.

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69	Concentrated must	wine (excluding special late harvest wine, wine from naturally dried grapes and noble late harvest wine); sacramental alcoholic beverage; husk spirit; premium husk spirit; pot still brandy; brandy and vintage brandy; grape-based liquor	1. In unreconstituted form, this substance may - a) in the case of wine of the classes specified in items 27 to 34 of Table 2, be added only as allowed in that Table; b) in the case of other wine, be added before or during alcoholic fermentation and on condition that - (i) the volume of the must to which it is added may not increase by more than 5 per cent as a result of such addition; and (ii) the total (actual plus potential) alcohol content of the final product may not increase by more than 2 per cent as a result of such addition; c) otherwise, only be added after completion or termination of alcoholic fermentation; and 2. In reconstituted form, this substance may – a) only be added to wine or a grape-based liquor, either before, during or after alcoholic fermentation; b) in the case of wine, only be added to wine not intended for certification and on condition that - (i) it shall not be reconstituted to below 20 degrees Balling; (ii) notice, which shall include the volume of water to be used and the degrees Balling of the concentrated must

		concerned, shall be given to the administering officer at least 24 hours prior to commencement of reconstitution; (iii) reconstitution shall not commence unless approved by the administering officer; (iv) any further reconstitution shall be subject to the conditions set out in subparagraphs (i), (ii) and (iii) of this paragraph; (v) after alcoholic fermentation and any sweetening of the wine concerned, the wine shall be analysed for alcohol and residual sugar content and such analyses shall be kept and maintained on record for a period of at least five years.

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Name of substance		Liquor products to which substance may be added	Manner and conditions of addition
1		2	3
70	Copper sulphate	wine, alcoholic fruit beverage; grape-based liquor	
71	Curcumin C.I. 75300	unspecified alcoholic fruit beverage; gin, flavoured spirits; grape-based liquor (excluding grape liquor); spirit-based liquor; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; flavoured beer	The final product shall not contain more than 200mg/l of this substance.
72	Dairy products	spirit cooler; spirit aperitif; cream liqueur	The butterfat content of the final product shall, in the case of cream liqueur, be at least 10.0 % by volume.
73	Dessert wine	husk spirit, premium husk spirit, pot still brandy, brandy, vintage brandy, whisky, malt whisky and blended whisky	
74	Diammonium glycerol phosphate	wine	
75	Diammonium phosphate	wine; alcoholic fruit beverage; other fermented beverage; the beer classes; the traditional African beer classes	
76	Dimethyl dicarbonate (DMDC/Velcorin)	wine; alcoholic fruit beverage; grape-based liquor; spirit-based liquor; the beer classes; grain fermented alcoholic beverage; sugar fermented alcoholic beverage	The final product shall in the case of - a) a spirit-based liquor, not contain more than 100mg/l of this substance; b) wine, not contain more than 200mg/l of this substance; c) all other liquor products, not contain more than 250mg/l of this substance.
77	Dipotassium hydrogen phosphate	rice fermented alcoholic beverage	
78	Edible and consumable decorative flakes, glitter and dust	sparkling wine; gin; flavoured spirits, grape-based liquor; spirit-based liquor	

Name of substance		Liquor products to which substance may be added	Manner and conditions of addition
1		2	3
79	Egg albumen	wine; alcoholic fruit beverage; other fermented beverage; grape-based liquor; spirit-based liquor	
80	Egg yolk	grape-based liquor (excluding grape liquor); spirit-based liquor	
81	Emulsifying agents	grape-based liquor (excluding grape liquor); spirit-based liquor.	
82	Enzymes	wine; alcoholic fruit beverage; other fermented beverage; the beer classes; the traditional African beer classes; grape-based liquor	
83	Erythorbic acid	rice fermented alcoholic beverage	
84	Erythrosine BS C.I. 45430	unspecified alcoholic fruit beverage; gin, flavoured spirits; grape-based liquor (excluding grape liquor); spirit-based liquor; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; flavoured beer	The final product shall not contain more than 30mg/l of this substance.
85	Evaporated milk	wine	
86	Filtering aids of inert material, including diatomaceous earth, silicon dioxide, microfibrillated cellulose and activated acid clay	All types and classes (excluding mampoer).	No undesired residue shall be left behind in the treated product.
87	Flavourings of plant origin, but not extracts or essences thereof and not anything derived from plants of the genus *Cannabis*.	gin; absinthe	

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
88 Flavourings of plant origin or extracts thereof, excluding flavourings, extracts or anything derived from plants of the genus *Cannabis*.	husk spirit, premium husk spirit, flavoured agave classes (excluding silver 100 % agave spirit, silver agave spirit, crystal 100 % agave spirit and crystal agave spirit), pot still brandy, brandy, vintage brandy; gin, flavoured spirits; grape-based liquor (excluding grape liquor); spirit-based liquor; alcoholic fruit beverage; kombucha and sugar fermented alcoholic beverage; grain fermented alcoholic beverage; sugar fermented alcoholic beverage; flavoured beer	The addition of this substance to - a) flavoured grape liquor or an alcoholic fruit beverage shall not increase the alcohol content of the product by more than 0.6 per cent; b) vermouth or cocktail shall not increase the alcohol content of the product by more than 1.2 per cent;
89 Flavourings that are nature-identical, excluding nature-identical flavourings, extracts or anything derived from plants of the genus *Cannabis*.	alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor; flavoured spirits, gin; grain fermented alcoholic beverage; sugar fermented alcoholic beverage; flavoured beer	The addition of this substance to - a) flavoured grape liquor or an alcoholic fruit beverage shall not increase the alcohol content of the product by more than 0.6 percent; and b) vermouth or cocktail shall not increase the alcohol content of the product by more than 1.2 per cent.
90 Fruit juice	unspecified alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit cooler; spirit aperitif; liqueur	
91 Fruit juice, fruit cells and fruit juice concentrates	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A; kombucha and sugar fermented alcoholic beverage; grain fermented alcoholic beverage; sugar fermented alcoholic beverage; flavoured beer	These substances may - a) be added to a maximum of 15% for beer mead and 50 % for melomel, calculated in accordance with the mass of honey used; and b) for mead classes other than melomel and beer mead, shall not constitute more than 3% volume of the final product.
92 Fumaric acid	wine	

Name of substance		Liquor products to which substance may be added	Manner and conditions of addition
1		2	3
93	Gelatine	All types and classes (excluding mampoer).	
94	Gellan Gum	alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; flavoured beer	
95	Ginger	orange juice and sugar fermented alcoholic beverage; grain fermented alcoholic beverage	
96	Glycerol / Glycerine	spirit-based liquor; alcoholic fruit beverage; grain fermented alcoholic beverage, sugar fermented alcoholic beverage;	
97	Glycerol esters of fatty acids	rice fermented alcoholic beverage	
98	Grain malt	beer mead, braggot, karri and t'ej	
99	Grapes	pyment	This substance may be added to a maximum of 50%, calculated in accordance with the mass of honey used.
100	Green S, acid brilliant green BS or lissamine green C.I. 44090	unspecified alcoholic fruit beverage; gin, flavoured spirits; grape-based liquor (excluding grape liquor); spirit-based liquor; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; flavoured beer	The final product shall not contain more than 100mg/l of this substance.

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
101 Guarana	alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor; grain fermented alcoholic beverage; sugar fermented alcoholic beverage; beer	If the final product contains more than 150mg/l of caffeine from this and other substances - a) the following clearly legible message must be indicated on the main label, in letters of which the smallest letter is not less than 3.0mm in height: "High caffeine content"; b) the following legible message must be indicated on a label, not less than 1.3mm in height: "Not recommended for pregnant or lactating women or persons sensitive to caffeine."; and c) a declaration must be included on a label of the quantity of caffeine, per single serving size and per 100ml, expressed in milligrams or "mg", following the word "caffeine".
102 Guar gum	alcoholic fruit beverage; grape-based liquor; spirit-based liquor; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; flavoured beer	
103 Herbs and natural extract of herbs	vermouth; spirit-based liquor; alcoholic fruit beverage; hippocras and beer mead; spirit aperitif; kombucha and sugar fermented alcoholic beverage; grain fermented alcoholic beverage; sugar fermented alcoholic beverage; flavoured beer	

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
104 Honey	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A; husk spirit, premium husk spirit, flavoured agave classes (excluding silver 100 % agave spirit, silver agave spirit, crystal 100 % agave spirit and crystal agave spirit), pot still brandy, brandy, vintage brandy, flavoured spirits, gin; absinthe; grape-based liquor (excluding grape liquor); spirit-based liquor	The addition of this substance to other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A, can only be added after alcoholic fermentation to sweeten the final product.
105 Hops and hop products	beer mead, braggot, karri, t'ej and hippocras; the beer classes	
106 Hydrogen peroxide	wine	
107 Hyssop	bochet, rhodomel, hippocras and melomel	
108 Ion exchange resins	alcoholic fruit beverage; grape-based liquor; grain fermented alcoholic beverage; rice fermented alcoholic beverage; the beer classes	In the case of grain fermented alcoholic beverage and the beer classes, this substance shall only be used for the treatment of water to be added.
109 Inositol	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A	
110 Isinglass	wine; alcoholic fruit beverage; other fermented beverage; grape-based liquor	

95

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
111 Isomalt (Hydrogenated Isomaltulose)	alcoholic fruit beverage (excluding fortified apple and pear beverages); grape-based liquor (excluding grape liquor and flavoured grape liquor); spirit-based liquor	The substance shall - a) in the case of an alcoholic fruit beverage - (i) be added before alcoholic fermentation only to such an extent that not more than 20 per cent of the fermentable sugars are derived therefrom; (ii) otherwise, only be added after completion or termination of alcoholic fermentation to sweeten the final product and to a maximum of 100g/l, calculated as reducing sugar; b) in the case of a grape-based liquor or a spirit-based liquor, only be added to sweeten the final product.
112 Lactic acid	wine; alcoholic fruit beverage; rice fermented alcoholic beverage; grain fermented alcoholic beverage; the beer classes; spirit-based liquor (excluding dairy free liqueur)	
113 Lactic acid bacteria	rice fermented alcoholic beverage	
114 Lactose	the beer classes	
115 Lager yeast	beer mead, braggot, cyser, pyment, karri and t'ej	
116 Lecithin	alcoholic fruit beverage; grape-based liquor (excluding grape liquor); spirit-based liquor; grain fermented alcoholic beverage, sugar fermented alcoholic beverage	
117 Licorice root	hippocras	
118 Locust bean gum (Carob bean gum)	alcoholic fruit beverage; grape-based liquor; spirit-based liquor; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; flavoured beer	

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
119 Lycopene C.I. 75125	unspecified alcoholic fruit beverage; gin, flavoured spirits; grape-based liquor (excluding grape liquor); spirit-based liquor; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; flavoured beer	The final product shall not contain more than 200mg/l of this substance.
120 Magnesium chloride	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A; rice fermented alcoholic beverage	
121 Magnesium sulphate	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A; rice fermented alcoholic beverage	
122 Malic acid	wine; alcoholic fruit beverage; sacramental alcoholic beverage; orange juice and sugar fermented alcoholic beverage; grain fermented alcoholic beverage; rice fermented alcoholic beverage; sugar fermented alcoholic beverage; grape-based liquor; flavoured beer; spirit-based liquor	
123 Malolactic fermentation bacteria	wine	
124 Malt extract	beer mead, braggot, cyser, pyment, karri and t'ej; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; the beer classes	
125 Maple syrup	acerglyn	This substance may be added to a maximum of 20 %, calculated in accordance with the mass of honey used.
126 Meta-tartaric acid	wine	
127 Milk	wine	
128 Mono-and diglycerides of edible fatty acids	alcoholic fruit beverage; grape-based liquor (excluding grape liquor); sugar fermented alcoholic beverage; spirit-based liquor	

97

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
129 Must	wine (excluding special late harvest wine, noble late harvest wine and wine of the classes specified in items 27 to 34 of Table 2); husk spirit; premium husk spirit; pot still brandy; brandy and vintage brandy; grape-based liquor	
130 Nitrogen gas	wine; alcoholic fruit beverage; grape-based liquor; grain fermented alcoholic beverage; rice fermented alcoholic beverage; sugar fermented alcoholic beverage; the beer classes; spirit-based liquor	
131 Nuts	weirdomel	
132 Oak wood, bark, staves, and chips	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A, grain fermented alcoholic beverage	
133 Oxygen	wine; alcoholic fruit beverage; grape-based liquor; grain fermented alcoholic beverage; rice fermented alcoholic beverage; the beer classes	
134 Pectin	alcoholic fruit beverage; grape-based liquor; spirit-based liquor; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; flavoured beer	
135 Peppers	capsicumel and hippocras	
136 Phosphoric acid	alcoholic fruit beverage; rice fermented alcoholic beverage; grain fermented alcoholic beverage; sugar fermented alcoholic beverage; spirit cooler; grape-based liquor (excluding grape liquor); spirit-based liquor	
137 Phytates	wine	
138 Phytic acid	rice fermented alcoholic beverage	

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
139 Pimaricin (Natamycin)	wine; alcoholic fruit beverage; grape-based liquor; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; spirit-based liquor	This substance may not be added to wine intended for certification
140 Plant based dairy alternatives	Spirit cooler, spirit aperitif, cream liqueur, dairy free liqueur	
141 Plant proteins from wheat, peas or potatoes	wine; rice fermented alcoholic beverage; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; spirit-based liquor	
142 Polysorbate 65	grape liquor	The final product shall not contain more than 120mg/l of this substance.
143 Polyvinyl polypyrrolidone (PVPP)	wine (excluding special late harvest wine and noble late harvest wine); alcoholic fruit beverage; grape-based liquor; spirit-based liquor; grain fermented alcoholic beverage; rice fermented alcoholic beverage; sugar fermented alcoholic beverage; the beer classes	
144 Polyvinylimidazole - polyvinylpyrrolidone copolymers (PVI/PVP)	wine	In accordance with the provisions of note 2.
145 Ponceau 4R or Cochineal red A C.I. 16255	unspecified alcoholic fruit beverage; gin, flavoured spirits; grape-based liquor (excluding grape liquor); spirit-based liquor; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; flavoured beer	The final product shall not contain more than 200mg/l of this substance.
146 Potassium alginate	wine; alcoholic fruit beverages; grape-based liquor; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; spirit-based liquor	
147 Potassium bicarbonate	wine	

99

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
148 Potassium bitartrate	wine; alcoholic fruit beverage; other fermented beverage (excluding rice fermented alcoholic beverage); grape-based liquor	
149 Potassium carbonate	wine; alcoholic fruit beverage; orange juice and sugar fermented alcoholic beverage; rice fermented alcoholic beverage; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; grape-based liquor; spirit-based liquor	
150 Potassium citrate	alcoholic fruit beverage; other fermented beverage (excluding rice fermented alcoholic beverage); grape-based liquor (excluding grape liquor); spirit-based liquor	
151 Potassium dihydrogen phosphate	rice fermented alcoholic beverage	
152 Potassium ferrocyanide	wine; alcoholic fruit beverage; grape-based liquor; spirits (excluding mampoer)	In accordance with the provisions of regulation 31 (4).
153 Potassium hydrogen sulfite solution (Potassium bisulphite)	rice fermented alcoholic beverage	
154 Potassium hydroxide	alcoholic fruit beverage; other fermented beverage (excluding rice fermented alcoholic beverage); grape-based liquor; spirit-based liquor	
155 Potassium malate	alcoholic fruit beverage; orange juice and sugar fermented alcoholic beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
156 Potassium metabisulphite	wine; alcoholic fruit beverage; other fermented beverage; grape-based liquor; spirit-based liquor	
157 Potassium nitrate	rice fermented alcoholic beverage	
158 Potassium phosphate	alcoholic fruit beverage; other fermented beverage; grape-based liquor (excluding flavoured grape liquor and grape liquor); spirit-based liquor	The final product shall not contain more than - a) 880mg/l of this substance, calculated as phosphorus, for alcoholic apple beverage and alcoholic peer beverage; and b) 440mg/l of this substance, calculated as phosphorus, for all other liquor products.
159 Potassium polyaspartate	wine	Not more than 10 g/hl of this substance may be added to wine.
160 Potassium sorbate	wine; alcoholic fruit beverage; other fermented beverage (excluding rice fermented alcoholic beverage); grape-based liquor; spirit-based liquor	The final product shall not contain more than 200mg/l of this substance, calculated as sorbic acid.
161 Propylene glycol alginate or Propane-1,2-diol alginate	spirit-based liquor	
162 Pyridoxine	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A	
163 Quillaia extract	rum; alcoholic fruit beverage, spirit-based liquor, grape-based liquor (excluding grape liquor)	The final product shall not contain more than 3g/l of this substance.
164 Quinine	grape-based liquor (excluding grape liquor); spirit-based liquor; beer mead, braggot, karri, t'ej, grain fermented alcoholic beverage, sugar fermented alcoholic beverage	1. The final product shall not contain more than 100mg/l of this substance. 2. The following clearly legible message must be indicated on the main label, in letters of which the smallest letter is not less than 3.0mm in height: "Contains quinine".

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
165 Quinoline yellow C.I. 47005	unspecified alcoholic fruit beverage; gin, flavoured spirits; grape-based liquor (excluding grape liquor); spirit-based liquor; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; flavoured beer	The final product shall not contain more than 100mg/l of this substance.
166 Raisins	t'ej, melomel and pyment	
167 Riboflavin or lactoflavin	unspecified alcoholic fruit beverage; grape-based liquor (excluding grape liquor); grain fermented alcoholic beverage; spirit-based liquor (excluding dairy free liqueur)	The final product shall not contain more than 100mg/l of this substance.
168 Roses	rhodomel and hippocras	
169 Rose hip	rhodomel and hippocras	
170 Rue	beer mead and hippocras	
171 Rum	faveomel	
172 Saxumel	amormel	
173 Silica Sol	All types and classes	
174 Silicone resin	rice fermented alcoholic beverage	
175 Sodium alginate	wine; alcoholic fruit beverage; grape-based liquor; rice fermented alcoholic beverage, grain fermented alcoholic beverage, sugar fermented alcoholic beverage; spirit-based liquor	
176 Sodium benzoate	alcoholic fruit beverage; other fermented beverage (excluding rice fermented alcoholic beverage); grape-based liquor (excluding grape liquor); spirit-based liquor	The final product shall not contain more than 250mg/l, calculated as benzoic acid, of this substance.
177 Sodium bicarbonate	rice fermented alcoholic beverage	

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
178 Sodium carbonate	wine; alcoholic fruit beverage; orange juice and sugar fermented alcoholic beverage; grain fermented alcoholic beverage; rice fermented alcoholic beverage, grain fermented alcoholic beverage, sugar fermented alcoholic beverage; the beer classes; spirit-based liquor	
179 Sodium carboxymethyl cellulose (CMC)	wine; alcoholic fruit beverages; other fermented beverage (excluding rice fermented alcoholic beverage); grape-based liquor; spirit-based liquor	Not more than 200mg/l of this substance may be added to wine.
180 Sodium chloride (common salt)	spirit-based liquor; other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A; grain fermented alcoholic beverage, rice fermented alcoholic beverage; sugar fermented alcoholic beverage; the beer classes	
181 Sodium citrate	alcoholic fruit beverage; other fermented beverage (excluding rice fermented alcoholic beverage); grape-based liquor (excluding grape liquor); flavoured beer; spirit-based liquor	
182 Sodium erythorbate	rice fermented alcoholic beverage	
183 Sodium hydroxide	wine; alcoholic fruit beverage; metheglyn and beer mead, grain fermented alcoholic beverage, sugar fermented alcoholic beverage; spirit-based liquor	
184 Sodium malate	alcoholic fruit beverage; orange juice and sugar fermented alcoholic beverage, sugar fermented alcoholic beverage; grape-based liquor (excluding grape liquor); spirit-based liquor	

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
185 Sodium metabisulphite	wine; alcoholic fruit beverage; other fermented beverage (excluding rice fermented alcoholic beverage); spirit-based liquor	
186 Sodium phosphate	alcoholic fruit beverage; grape-based liquor (excluding flavoured grape liquor and grape liquor); grain fermented alcoholic beverage, sugar fermented alcoholic beverage; spirit-based liquor	The final product shall not contain more than - a) 880mg/l of this substance, calculated as phosphorus, for alcoholic apple beverage and alcoholic peer beverage; and b) 440mg/l of this substance, calculated as phosphorus, for all other liquor products.
187 Sodium stearoyl lactylate	liqueur; cream liqueur; dairy free liqueur	The final product shall not contain more than 8000mg/l of this substance.
188 Soft drink as defined in the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act 54 of 1972)	spirit cooler	
189 Sorbic acid	wine; alcoholic fruit beverage; grape-based liquor; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; spirit-based liquor	The final product shall not contain more than 200mg/l, calculated as sorbic acid, of this substance.
190 Spirit derived from any harmless plant article	vermouth; cocktail with an alcohol content of 15 per cent or more; rice fermented alcoholic beverage	In the case of vermouth and cocktail with an alcohol content of 15 per cent or more, the substance concerned shall be a rectified spirit.
191 Spirit derived from apples or pears	alcoholic fruit beverage (excluding unspecified alcoholic fruit beverage)	The substance concerned shall be a rectified spirit.

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
192 Spirit derived from grapes	wine (excluding late harvest wine, special late harvest wine, noble late harvest wine and sweet natural wine); vermouth; cocktail with an alcohol content of 15 per cent or more	
193 Steviol glycocides	alcoholic fruit beverage (excluding fortified apple beverage and fortified pear beverage); grain fermented alcoholic beverage, sugar fermented alcoholic beverage; spirit-based liquor	1. This substance shall only be added after completion or termination of alcoholic fermentation and only to sweeten the final product to a maximum of 700mg/l for a spirit-based liquor and to a maximum of 50mg/l otherwise. 2. The following clearly legible message must be indicated on the main label, in letters of which the smallest letter is not less than 3.0mm in height: "Contains Steviol glycosides" or "Contains Steviol extract".
194 Succinic acid	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A; rice fermented alcoholic beverage	
195 Sucralose	alcoholic fruit beverage; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; spirit-based liquor	1. This substance shall only be added after completion or termination of alcoholic fermentation and only to sweeten the final product to a maximum of 200mg/l for a spirit-based liquor and to a maximum of 50mg/l otherwise. 2. The following clearly legible message must be indicated on the main label, in letters of which the smallest letter is not less than 3.0mm in height: "Contains sucralose".

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
196 Sugar of plant origin	sparkling wines which undergo a second alcoholic fermentation; alcoholic fruit beverage (excluding fortified apple and pear beverages); other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A (excluding item 5 - beer mead); rice fermented alcoholic beverage; kombucha and sugar fermented alcoholic beverage; grain fermented alcoholic beverage; sugar fermented alcoholic beverage; the beer classes; spirits (excluding mampoer and the agave classes which are not flavoured); grape-based liquor (excluding grape liquor and flavoured grape liquor); spirit-based liquor	The substance shall - a) in the case of sparkling wines, only be added for the initiation of the second alcoholic fermentation and to sweeten the final product; b) in the case of an alcoholic fruit beverage - (i) be added before alcoholic fermentation only to such an extent that not more than 20 per cent of the fermentable sugars are derived therefrom; (ii) otherwise, only be added after completion or termination of alcoholic fermentation to sweeten the final product and to a maximum of 100g/l, calculated as reducing sugar; c) in the case of the mead classes specified in column 2, a rice fermented alcoholic beverage, a grain fermented alcoholic beverage and the beer classes, only be added for the initiation of a second alcoholic fermentation to produce a sparkling product; d) in the case of a grape-based liquor, a rice fermented alcoholic beverage or a spirit-based liquor, only be added to sweeten or adjust the flavour of the final product.
197 Sulphur dioxide gas	wine; alcoholic fruit beverage; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; grape-based liquor; the beer classes; spirit-based liquor	

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
198 Sunset yellow FCF or Orange yellow S C.I. 15985	unspecified alcoholic fruit beverage; grape-based liquor (excluding grape liquor); gin, flavoured spirits; spirit-based liquor; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; flavoured beer	The final product shall not contain more than 200mg/l of this substance.
199 Sweet reserve	wine (excluding special late harvest wine, noble late harvest wine and wine of the classes specified in items 27 to 34 of Table 2); grape-based liquor	This substance shall, in the case of wines other than sparkling wines, only be added after completion or termination of alcoholic fermentation.
200 Tannin	wine; spirits (excluding grape spirit, silver 100 % agave spirit, silver agave spirit, gin, cane spirit, mampoer, vodka, unspecified spirit and mixed spirit); alcoholic fruit beverage; other fermented beverage; the beer classes; grape-based liquor	
201 Tartaric acid	wine; alcoholic fruit beverage; other fermented beverage; grape-based liquor; spirit-based liquor	
202 Tartrazine C.I. 19140	unspecified alcoholic fruit beverage; gin, flavoured spirits; grape-based liquor (excluding grape liquor); spirit-based liquor; grain fermented alcoholic beverage, sugar fermented alcoholic beverage; flavoured beer	1. The final product shall not contain more than 200mg/l of this substance. 2. The following clearly legible message must be indicated on the main label, in letters of which the smallest letter is not less than 3.0mm in height: "Contains tartrazine".

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
203 Taurine	alcoholic fruit beverage; grape-based liquor (excluding grape liquor); grain fermented alcoholic beverage, sugar fermented alcoholic beverage; spirit-based liquor	If the final product contains more than 150mg/l of this substance - a) the following clearly legible message must be indicated on the main label, in letters of which the smallest letter is not less than 3.0mm in height: "High taurine content"; b) the following legible message must be indicated on a label, not less than 1.3mm in height: "Not recommended for pregnant or lactating women or persons sensitive to taurine"; and c) a declaration must be included on a label of the quantity of taurine, per single serving size and per 100ml, expressed in milligrams or "mg", following the word "taurine".
204 The final alcoholic product of the fermentation of fruit, which has been stripped of its character to the extent that the essential flavour and taste of the fermented alcoholic fruit product concerned have been lost.	spirit-based liquor	
205 Thiamine, including the salts thereof	wine; rice fermented alcoholic beverage	
206 Trichodiaderma roots	karri	
207 Urea	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A	

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
208 Vitamin B	other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A	
209 Vitamin D	the beer classes	
210 Vodka	faveomel	
211 Water	wine; spirits; grape-based liquor; grain fermented alcoholic beverage; rice fermented alcoholic beverage; sugar fermented alcoholic beverage; the beer classes; spirit-based liquor; alcoholic fruit beverage.	In the case of wine this substance shall only be added where required on account of a specific technical necessity: Provided that if added to facilitate fermentation, it may not dilute the must below 22 degrees Balling.
212 Wheat flour	rice fermented alcoholic beverage	
213 Wood	wine; spirits (excluding grape spirit, silver 100 % agave spirit, silver agave spirit, gin, cane spirit, mampoer, vodka, unspecified spirit and mixed spirit); spirit-based liquor; alcoholic apple and pear beverage; grape-based liquor; the beer classes; other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A; rice fermented alcoholic beverage	In the case of other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A and rice fermented alcoholic beverage, this substance may only be used in the form of wooden cask and only be used for alcoholic fermentation or maturation of the product.
214 Xanthan gum	alcoholic fruit beverage; grape-based liquor (excluding grape liquor); grain fermented alcoholic beverage, sugar fermented alcoholic beverage; flavoured beer; spirit-based liquor	

Name of substance	Liquor products to which substance may be added	Manner and conditions of addition
1	2	3
215 Yeast and yeast nutrients (including Folic acid and Nicotinic acid) if not foreign to fermented alcoholic beverages or primarily flavour contributive	wine, alcoholic fruit beverage; other fermented beverages of the mead classes specified in items 1 to 31 of Table 3A (excluding item 5 - beer mead); sacramental alcoholic beverage; orange juice and sugar fermented alcoholic beverage; rice fermented alcoholic beverage; kombucha and sugar fermented alcoholic beverage; grain fermented alcoholic beverage; sugar fermented alcoholic beverage; the beer classes; the traditional African beer classes	
216 Yeast Mannoproteins	wine	
217 Zinc sulfate	rice fermented alcoholic beverage	

Notes:

1. (a) This substance [chitin-glucan or chitosan] may only be used for –

(i) reduction in the heavy metal content, particularly iron, lead, cadmium and copper;

(ii) prevention of ferric casse and copper casse;

(iii) clarification;

(iv) reduction of possible contaminants, especially ochratoxin A; and

(v) in the case of chitosan, reduction in the populations of undesirable micro-organisms, in particular *Brettanomyces*.

(b) Dose levels shall be determined after a qualification test, but may not exceed -

(i) 100 g/hl for the applications referred to in paragraph (a)(i), (ii) and (iii) of this note;

(ii) 500 g/hl for the application referred to in paragraph (a)(iv) of this note; and

(iii) 10 g/hl for the application referred to in paragraph (a)(v) of this note.

(c) Sediments shall be removed using physical processes.

2. (a) This substance [polyvinylimidazole- polyvinylpyrrolidone copolymers (PVI/PVP)] may only be used for –

(i) the prevention of defects caused by too high metal contents; and

(ii) the reduction of undesirable high concentration of metals.

(b) The amount used shall be less than 500 mg/l.

(c) When musts and wine are treated, the accumulated dosage should be less than 500 mg/l.

(d) The added copolymers must be eliminated by filtering within two days at most of their addition to the wine, taking account of the precautionary principle.

(e) In the case of musts, the copolymers must be added no earlier than two days before filtering.

(f) The adsorbant copolymers used must comply with the requirements of the International Oenological Codex published by the International Organisation of Vine and Wine, especially as regards the maximum monomer content.".

Substitution of Table 7 of the Regulations

52. The following Table is hereby substituted for Table 7 of the Regulations:

"TABLE 7

SUBSTANCES WHICH MAY BE REMOVED FROM LIQUOR PRODUCTS

[Reg. 31]

Name of substance	Liquor products from which substance may be removed	Manner and conditions of removal
1	2	3
Alcohol	Grape-based liquor; wine; alcoholic fruit beverage; grain fermented alcoholic beverage; sugar fermented alcoholic	By means of physical separation techniques and, in the case of wine, a grain fermented alcoholic beverage, a sugar fermented alcoholic beverage or the beer classes, in accordance with the provisions of note 1.

Name of substance	Liquor products from which substance may be removed	Manner and conditions of removal
1	2	3
	beverage; the beer classes	
Bacteria and fungi	Wine; alcoholic fruit beverage; grape-based liquor; grain fermented alcoholic beverage; sugar fermented alcoholic beverage; the beer classes	By means of micro-filtration or ultraviolet radiation on condition that, in the case of wine, the treated wine shall have a vinous character.
Cloudiness, colouring agents and proteins	Wine; alcoholic fruit beverage; other fermented beverage; grape-based liquor; the beer classes	By means of - (a) pasteurisation or cold stabilisation or, in the case of a grape-based liquor, alcoholic fruit beverage, other fermented beverage, also filtration or ion exchange resins; or (b) treatment with any of the applicable substances listed in column 1 of Table 6, under the applicable manner and conditions of addition set out in column 3 of that table.
Heavy metals	Wine; alcoholic fruit beverage; other fermented beverage; spirits; grape-based liquor	By means of – (a) treatment with potassium ferro cyanide in accordance with the provisions of regulation 31(4); (b) treatment with any of the applicable substances listed in column 1 of Table 6, under the applicable manner and conditions of addition set out in column 3 of that table; or (c) in the case of an alcoholic fruit beverage, grape-based liquor and an other fermented beverage, also ion exchange resins.

Name of substance	Liquor products from which substance may be removed	Manner and conditions of removal
1	2	3
Organic acids	Wine; alcoholic fruit beverage; grape-based liquor	By means of cold stabilisation or treatment with any of the applicable substances listed in column 1 of Table 6, under the applicable manner and conditions of addition set out in column 3 of that table, or in the case of an alcoholic fruit beverage or grape-based liquor, also ion exchange resins.
Sulphur dioxide	Wine; alcoholic fruit beverage; sacramental alcoholic beverage; orange juice and sugar fermented alcoholic beverage; grape-based liquor	By means of physical processes or treatment with any of the applicable substances listed in column 1 of Table 6, under the applicable manner and conditions of addition set out in column 3 of that table. In the case of wine, such physical processes may only be used on the must intended for wine.
Tartrates and other substances which could affect the stability of a liquor product	Wine; alcoholic fruit beverage; other fermented beverage; grape-based liquor	By means of - (a) cold stabilisation or, in the case of a grape-based liquor, alcoholic fruit beverage and other fermented beverage, also membrane diffusion or ion exchange resins; (b) treatment with any of the applicable substances listed in column 1 of Table 6, under the applicable manner and conditions of addition set out in column 3 of that table; (c) electrodialysis treatment in accordance with the provisions of note 2; or (d) in the case of wine, cation exchange resins in accordance with the provisions of note 3.
Undesirable flavours	Wine; alcoholic fruit beverage; other fermented beverage; grape-based liquor; the beer classes	By means of treatment with any of the applicable substances listed in column 1 of Table 6, under the applicable manner and conditions of addition set out in column 3 of that table, or, in the case of an alcoholic fruit beverage, an other fermented beverage or grape-based liquor, also ion exchange resins.
Volatile Acid	Wine; alcoholic fruit beverage; grape-based liquor	By means of physical separation techniques followed by ion exchange resins.

Name of substance	Liquor products from which substance may be removed	Manner and conditions of removal
1	2	3
Water	Wine; alcoholic fruit beverage; grape-based liquor	By means of physical separation techniques. In the case of wine, this substance may only be removed from the must intended for wine.

Notes:

1. (a) The treated -

(i) wine shall have a vinous character;

(ii) beer shall have a beer character;

(iii) alcoholic fruit beverage, grain fermented alcoholic beverage or sugar fermented alcoholic beverage shall retain the essential character of the original alcoholic fruit beverage, grain fermented alcoholic beverage or sugar fermented alcoholic beverage, as the case may be.

(b) No water or other substance other than that contained in the original product prior to processing may be returned to the product being treated.

(c) Treatment of the original wine may not commence unless prior written notification thereof was given to the administering officer and the customs and excise officer concerned, and the administering officer has taken a sample of the original wine.

(d) Comprehensive records, ensuring full traceability from the original product to the treated product of all actions, processes and substances involved, shall, to the satisfaction of the administering officer, be kept by all involved parties.

(e) A treated wine may not be bottled or sold unless prior written notification thereof was given to the administering officer and the administering officer has given written permission for the treated wine to be bottled or sold, irrespective whether the administering officer has taken a sample of the treated wine or not.

2. (a) This treatment shall be a physical method for the extraction of ions in super-saturation in the product under the action of an electric field with the help of membranes permeable only to anions on the one hand, and membranes permeable only to cations on the other hand.

(b) The membranes shall be arranged alternately in a system typical of a filter-press or any other appropriate system, that establishes compartments of processing (product) and concentration (reject water).

(c) Cation exchange membranes shall be adapted to the extraction of only cations and in particular: K^{+}, Ca^{++}.

(d) Anion exchange membranes shall be adapted to the extraction of only anions and especially of tartrate anions.

(e) The equipment used shall be operated under a control system that takes into account the instability of each product in such a way that only the super-saturation in potassium hydrogen tartrate and in salts of calcium is eliminated.

(f) The implementation of the process shall be under the responsibility of an oenologist or specialist technician.

3. (a) The treatment shall be limited to the elimination of excess cations.

(b) The wine shall first of all be cooled.

(c) Only the minimum fraction of wine necessary to obtain stability shall be treated with cation exchange resins.

(d) The treatment shall be carried out on acid-regenerated cation exchange resins.

(e) To avoid the production of fractions of wine, the treatment shall be performed continuously, with in-line incorporation of the treated wine into the original wine.

(f) Notwithstanding the provisions of paragraph (e) of this note, as an alternative, the resin may be directly introduced into a tank of must, in the quantities required, and then separated by any appropriate technical method.

(g) Initial acidity shall not be raised by more than 54 *meg/l*.

(h) If must and wine are treated, the cumulative net increase in acidity shall not exceed 54 *mg/l*.

(i) The treatment shall not alter the nature of the wine.

(j) The treatment shall not reduce the colour intensity of the wine.

(k) The treatment shall not decrease the concentration of metallic cations in the wine below 300 *mg/l*.

(l) The treatment shall not lower the wine's pH below 3.0 and a decrease in pH shall not exceed 0.3 pH units.

(m) The resin shall not leave substances in the wine or impart to it characteristics, as a result of the resin-based treatment, that do not ordinarily exist in wine.

(n) The treatment shall be carried out under the responsibility of an oenologist or specialist technician.

(o) Conditioning agents and regenerants composed of water and inorganic acids, bases or salts may be used, provided that the conditioned or regenerated resin

is washed in water until all conditioning agents and regenerants are removed before adding the wine.".

Substitution of Table 8 of the Regulations

53. The following Table is hereby substituted for Table 8 of the Regulations:

"TABLE 8

RESTRICTED SUBSTANCES IN LIQUOR PRODUCTS

[Reg. 32]

Name of substance	Maximum extent to which substance may be contained (mg/l)
1	2
Arsenic	0,2
Boron	80,0, calculated as boracic acid
Bromine	1,0
Cadmium	0,015, but 0,01 in the case of wine
Copper	4,0, but 1,0 in the case of wine, an other fermented beverage, the beer classes and the traditional African beer classes
Fluorine	1,7, but 1,0 in the case of wine, an other fermented beverage, the beer classes and the traditional African beer classes
Iron	10,0 in the case of wine, an other fermented beverage, the beer classes and the traditional African beer classes
Lead	0,3, but 0,25 in the case of wine, an other fermented beverage, the beer classes and the traditional African beer classes produced after 31 December 1994, 0,2 in the case of wine produced after 31 December 1997, 0,1 for natural wine produced after 31 December 2019 and 0,15 for fortified wine produced after 31 December 2019.
Mercury	0,05
Methanol	See note 1
Selenium	1,0
Sodium	100,0 in the case of wine, an other fermented beverage, the beer classes and the traditional African beer classes only
Sulphur dioxide	See note 2. Levels of this substance shall be determined using the aspiration method of analysis.
Tin	250,0, but 100,0 in the case of wine, an other fermented beverage, the beer classes and the traditional African beer classes
Zinc	5,0

CONTINUES ON PAGE 130 OF BOOK 2

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Notes:

1. (a) Wine, an other fermented beverage, the beer classes and the traditional African beer classes shall not contain more than 300 mg/l of methanol.

   (b) Spirits other than husk spirit, premium husk spirit and an unspecified spirit referred to in regulation 23(d) shall contain no more than 2000 mg of methanol per litre of absolute alcohol.

2. (a) An alcohol fruit beverage, other fermented beverage, the beer classes, the traditional African beer classes, grape-based liquor and spirit-based liquor shall not contain more than 200 mg/l sulphur dioxide: Provided that not more than 50,0 mg/l of the sulphur dioxide content of an alcoholic fruit beverage, an other fermented beverage, the beer classes and the traditional African beer classes shall be in the form of free sulphur dioxide.

   (b) Wine produced after 31 December 1994, may not contain more than 160 mg/l sulphur dioxide: Provided that-

      (i) noble late harvest wine and wine from naturally dried grapes shall contain a maximum of 300 mg/l of sulphur dioxide;

      (ii) natural wine with a residual sugar content of more than 5 gram per litre shall contain a maximum of 200 mg/l of sulphur dioxide;

      (iii) not more than 60 mg/l of the sulphur dioxide of wine, excluding red wine destined for export in bulk during the year of production thereof, shall be in the form of free sulphur dioxide;

      (iv) wine destined for export in bulk, must contain at least 30 mg/l of free sulphur dioxide;

      (v) red wine with a residual sugar content of less than 5 g/l produced after 31 December 2002 shall not contain more than 150 mg/l of sulphur dioxide.

      (vi) wine in respect of which certification as a noble late harvest wine or as a wine from naturally dried grapes has been refused, may contain a maximum of 300 mg/l of sulphur dioxide.

   (c) Wine produced before 31 December 1994, shall not contain more than 200 mg/l of sulphur dioxide: Provided that noble late harvest wine, as well as sweet natural wine in respect of which certification as a noble late harvest has been refused may contain up to 300 mg/l of sulphur dioxide.”.

Substitution of Table 9 of the Regulations

54. The following Table is hereby substituted for Table 9 of the Regulations:

"TABLE 9

LETTER SIZES OF INDICATIONS ON LABELS

[Reg. 34(1)(c)(v)]

Nature of particulars	**Minimum vertical height in the case of labels on containers with a content of -**		
	Less than 250 ml	**250 ml but not more than 375 ml**	**More than 375 ml**
1	2	3	4
1. Class designations:			
(a) Flavoured grape liquor, grape liquor, other fermented beverage, the beer classes, the traditional African beer classes, spirit cooler	1,5 mm	2,5 mm	4,0 mm
(b) Other liquor products	1,0 mm	1,5 mm	2,0 mm
2. Alcohol content:			
(a) Flavoured grape liquor, grape liquor, other fermented beverage, the beer classes, the traditional African beer classes, spirit cooler	1,5 mm	2,5 mm	4,0 mm
(b) Other liquor products	1,0 mm	1,5 mm	2,0 mm
3. Country of origin	1,0 mm	1,5 mm	2,0 mm
4. Name en address or code number of responsible seller	1,0 mm	1,5 mm	2,0 mm
5. The expression "contains sulfites", "contains sulphites"	1,0 mm	1,5 mm	2,0 mm
6. Filling date or best before date or production date	1,0 mm	1,5 mm	2,0 mm
7. Class designation on a main label	1,5 mm	2,5 mm	4,0 mm".

Amendment of Table 10 of the Regulations

55. Table 10 of the Regulations is hereby amended by -

(a) the substitution for item 8 of the following item:

Class designation	Permissible alternative
1	2
"8. Sparkling wine according to the traditional method	Sparkling wine according to the classical method; Sparkling wine according to the classical traditional method; Methode cap classique sparkling wine if made from grapes of the 2022 harvest and before; Champagne, if the administering officer is satisfied that the sparkling wine concerned was produced in the Champagne area in France.";

(b) the insertion of the following entries after item 8:

Class designation	Permissible alternative
1	2
"8A. Méthode Cap Classique sparkling wine	MCC sparkling wine.
8B. Méthode Cap Classique sparkling wine with Extended Lees Aging	Méthode Cap Classique sparkling wine ELA, MCC sparkling wine with Extended Lees Aging, MCC sparkling wine ELA, Extended Lees Aging Méthode Cap Classique sparkling wine, Extended Lees Aging MCC sparkling wine, ELA Méthode Cap Classique sparkling wine, ELA MCC sparkling wine or MCC ELA sparkling wine.";

(c) the insertion of the following entry after item 13D:

Class designation	Permissible alternative
1	2
"13E. Gin	Distilled gin; London gin or London dry gin if the sugar content of the final product, calculated as reducing sugar, is not more than 0,1 g/l and if the final product is clear with no colour.”;

(d) the substitution for item 17 of the following item:

Class designation	Permissible alternative
1	2
"17. Moscato	Muscat.”;

(e) the insertion of the following entries after item 27:

Class designation	Permissible alternative
1	2
“28 Beer of the class specified in item 1 of Table 3B	One of more of the following beer style designations if the beer concerned has the traditional characteristics of the beer style or beer styles concerned: Lager, Ale, IPA, Stout, Porter, Pilsener, Bock, Weiss, Bitter, Dunkle.
29 Traditional African beer classes	Umqombothi.
30. 100 % Agave spirit	(1) Agave spirit. (2) Tequila 100 % agave or Tequila if the administering officer is satisfied that the product concerned was produced in Mexico. (3) Mezcal 100 % agave or Mezcal if the administering officer is satisfied that the product concerned was produced in Mexico.
31. Silver 100 % agave spirit	(1) Silver agave spirit. (2) Tequila silver, plata or blanco 100 % agave or Tequila silver, plata or blanco if the administering officer is satisfied that the product concerned was produced in Mexico. (3) Mezcal silver, plata or blanco 100 % agave or Mezcal silver, plata or blanco or Mezcal silver, plata or blanco 100 % maguey if the administering officer is satisfied that the product concerned was produced in Mexico.
32. Gold 100 % agave spirit	(1) Gold agave spirit. (2) Tequila gold, joven or oro 100 % agave or Tequila gold, joven or oro if the administering officer is satisfied that the product concerned was produced in Mexico. (3) Mezcal gold, joven or oro 100 % agave or Mezcal gold, joven or oro or Mezcal gold, joven or oro 100 % maguey if the administering officer is satisfied that the product concerned was produced in Mexico.
33. Aged 100 % agave spirit	(1) Aged agave spirit.

Class designation	Permissible alternative
1	2
	(2) Tequila aged or reposado 100 % agave or Tequila aged or reposado if the administering officer is satisfied that the product concerned was produced in Mexico. (3) Mezcal aged or reposado 100 % agave or Mezcal aged or reposado or Mezcal aged or reposado 100 % maguey if the administering officer is satisfied that the product concerned was produced in Mexico.
34. Extra-aged 100 % agave spirit	(1) Extra-aged agave spirit. (2) Tequila extra-aged or añejo 100 % agave or Tequila extra-aged or añejo if the administering officer is satisfied that the product concerned was produced in Mexico. (3) Mezcal extra-aged or añejo 100 % agave or Mezcal extra-aged or añejo or Mezcal aged or añejo 100 % maguey if the administering officer is satisfied that the product concerned was produced in Mexico.
35. Ultra-aged 100 % agave spirit	(1) Utra-aged agave spirit. (2) Tequila ultra-aged or extra añejo 100 % agave or Tequila ultra-aged or extra añejo if the administering officer is satisfied that the product concerned was produced in Mexico. (2) Mezcal ultra-aged or extra añejo 100 % agave or Mezcal ultra-aged or extra añejo or Mezcal ultra-aged or extra añejo 100 % maguey if the administering officer is satisfied that the product concerned was produced in Mexico.
36. Crystal 100 % agave spirit	(1) Crystal agave spirit. (2) This class designation or permissible alternative thereof may be supplemented by any of the applicable class designations or permissible alternatives thereof referred to in or in terms of items 33, 34 or 35. (3) Cristalino Tequila 100 % agave or Cristalino Tequila with or without any of the applicable class designations associated with Tequila referred to in or in terms of items 33, 34 or 35 if the administering officer is satisfied that the product concerned was produced in Mexico.
37. Agave spirit	Tequila if the administering officer is satisfied that the product concerned was produced in Mexico.
38. Silver agave spirit	Tequila silver, plata or blanco if the administering officer is satisfied that the product concerned was produced in Mexico.
39. Gold agave spirit	Tequila gold, joven or oro if the administering officer is satisfied that the product concerned was produced in Mexico.

Class designation	Permissible alternative
1	2
40. Aged agave spirit	Tequila aged or reposado if the administering officer is satisfied that the product concerned was produced in Mexico.
41. Extra-aged agave spirit	Tequila extra-aged or añejo if the administering officer is satisfied that the product concerned was produced in Mexico.
42. Ultra-aged agave spirit	Tequila ultra-aged or extra añejo if the administering officer is satisfied that the product concerned was produced in Mexico.
43. Crystal agave spirit	(1) This class designation may be supplemented by any of the applicable class designations referred to in or in terms of items 40, 41 or 42. (2) Cristalino Tequila with or without any of the applicable class designations associated with Tequila referred to in or in terms of items 40, 41 or 42 if the administering officer is satisfied that the product concerned was produced in Mexico.
44. Flavoured grain fermented alcoholic beverage	Flavoured alcoholic grain beverage.
45. Grain fermented alcoholic beverage	Alcoholic grain beverage.”.

General amendment of the Regulations

56. The Regulations are hereby amended by the substitution for the word “board” wherever it appears in the Regulations of the expression “WCA”.”.

DEPARTMENT OF EMPLOYMENT AND LABOUR

NO. R. 5977 **14 March 2025**

VARIATION OF SCOPE OF THE NATIONAL TEXTILE BARGAINING COUNCIL

I, Lehlohonolo Molefe, Registrar of Labour Relations, hereby, give notice in terms of section 109 of the Labour Relations Act, 1995, that, following an application by the above-mentioned Council, its scope has been varied as contained in the Annexure hereto.



REGISTRAR OF LABOUR RELATIONS

ANNEXURE

The scope of the abovenamed Bargaining Council has in terms of section 58 of the Labour Relations Act, 1995 been varied.

With effect from 6 March 2025 the Council is registered in respect of: -

The Textile Industry as defined hereunder, in the Republic of South Africa.

"**Textile Industry or Sector or Industry**" – means without in anyway limiting the ordinary meaning of the expression, the enterprise in which the employer(s) and the employees are associated, either in whole and or in part, for any activity relating to the processing or manufacture of fibres, filaments or yarns, natural or man-made and the processing or manufacture of products obtained there from, including all activities incidental thereto or consequent thereon, defined as follows:

1.1 General scope as defined by process and activity for the Textile Manufacturing Industry

1.1.1. Fibre Manufacture and Preparation

The handling, processing and manufacture of all classes of fibre, filaments including monofilaments, yarns, threads, blends and manufactured raw materials from which these are derived, which shall include, but not be limited to, the fibres manufactured or processed from the following types of raw material:

1.1.1.1 Natural Fibres

- Vegetable fibres: cotton, kapok, coir, flax, hemp, jute, kenaf, ramie manila, henequen, sisal, sugar cane or other plant seeds, bast or leaf material.
- Animal fibres: wool, mohair, cashmere, silk, angora, alpaca, feathers and any type of animal hair.
- Mineral fibres: asbestos or other inorganic material.

1.1.1.2 Manufactured Fibres:

- Synthetic polymers: including poly-methylene, polyolefin, polyvinyl, polyurethane, polyamide, aramid, polypropylene, polyester (PET/polyethylene terephthalate) and synthetic poly-isoprene
- Natural polymers: including made from or comprising alginate, rubber, regenerated proteins, regenerated cellulose and cellulose ester
- Minerals: including rock wool, carbon fibre and glass fibre or any other fibre manufactured from minerals and,
- All other manufactured fibres and tapes not specified above.

1.1.2 Preparation of Natural and Blended Fibres

The receiving, sorting, grading, weighing, cataloguing, washing, scouring, ginning, fibre-working, blending, carding, combing, cutting, dyeing, bleaching, cleaning, as well as the activities performed by wool and mohair brokers, buyers, and dealers; and any other activities carried on in an enterprise.

1.1.3 Manufacture Textiles

The manufacture, processing, dyeing, finishing, and further processing of all classes of woven, non-woven, crocheted and braided textiles from any of (or combinations of) the inputs specified in 1.1.1 utilising the activities and processes of carding, combing, spinning, winding, twisting, drawing-in, warping, weaving, crocheting, braiding, embroidering, tufting, plaiting, feting, blending, raising, needling, stitch-bonding, spun laid, wet laid or other bonding processes, printing, dyeing, lamination, making-up and finishing as well as any other products made from raw materials produced by the processes and activities referred to 1.1.1.1 and 1.1.1.2 and 1.1.2 above.

1.2 General scope as defined by product:

The process and activities referred to in sub-clause 1.1, shall include, but not be limited to, the following products (used here simply as an indicative list):

- synthetic textile fibres and yarns;
- vegetable fibres and yarns (including the activities conducted in cotton gins)
- woven fabrics and products;
- stitch bond fabrics and products;

- non-woven fabrics and products;
- woven, crocheted, braided, plaited, knitted tapes, narrow fabric products (whether rigid or elasticised) webbing, interlinings, tapes, strapping or bias binding / clothing accessories;
- embroidery (where done in an establishment not covered by the National Clothing Bargaining Council);
- frills, tassels, bows and similar finishings;
- shoe laces;
- lace and netting; (general)
- worsted tops or noils, or yarns or fabrics;
- towelling or towels;
- all types of made-up textiles, including curtains and blinds, sheets, bedspreads, quilts, duvets and other bed linen; pillows and cushions; shopping and packaging bags, textile materials found in bathrooms and restrooms
- carpets, rugs, mats and matting, carpet tiles, and rugs (including as used in applications for floors and walls in domestic, commercial and residential premises, as well as that found in all types of automobiles, airplanes, trains, ships and any other form of transport);
- flock, foam, wadding, or padding, including shoulder padding, and all items with feather fillings;
- under-felt and felt;
- cleaning cloths, cleaning rags, dusters;
- blanketing, blankets, travelling-rugs, shawls;
- tyre-cord, belting, hose, tank fabrics, conveyor belts;
- textiles used to reinforce plastics; mining and civil engineering;
- textiles like separation, drainage and reinforcement materials, mine props, backfill fabrics, ventilation curtains, blast barricades;
- textiles used in agriculture/horticulture, like those for weed control, hail and frost protection, early crop ripening, bags for fertilizers/produce;
- textiles for tarpaulins, awnings, furnishings, umbrellas, footwear, automotive trim, taut liner truck curtains, luggage, sail cloth, airbags, spinnakers, hot air balloons, print screens, paper felts, arrestor fabrics;

- medical textiles like blood filters, membranes, bandages, cotton wool, lints, gauze, swabs, surgical dressing, and sanitary towels;
- fabrics used to filter air, gas or liquids;
- fabrics used for protective garments such as breathable fabrics, flame-proof fabrics, acid-proof fabrics, bullet-proof fabrics; brake and clutch linings, gland packings, seals; cord, ropes, twine, nets, and netting.

2 DEMARCATION BY SUB-SECTOR AND SUB-SECTION

2.1 HOME TEXTILE AND BLANKET SUB-SECTOR

2.1.1 BLANKET SECTION

2.1.1.1 Definition

The Blankets Section, without in any way limiting the ordinary meaning of the expression, shall mean the industry in which employers and employees are associated, either in whole or in part, for any activity whatsoever, for the manufacture of:

i. All types of blanket and blanketing (not limited to blanketing throws, travelling rugs and shawls, whether un-raised, raised, plain, dyed, printed, blanketing in roll-form or otherwise treated) made by woven, knitted (circular or warp), needle-punch, tufted, malipol, malimo processes and fleece processes.

ii. Yarns for sale or on commission, if such yarns in the final weight of woollen, worsted, acrylic, cotton, mohair or mixed composition yarns, measure 5 000 metres or more (50d-tex or more) to the kilogram, 9 Number metric (Nm) minimum or 100 tex, (meaning 100 grammes/1000 metres), for use in the manufacture of the articles refer to in paragraph (i).

iii. It shall include all operations, products and activities incidental thereon to and consequent upon such operations and manufacture, including sales delivery, distribution, storage and administration of blanket products.

2.1.1.2 Products

Blanketing, Blankets, Travelling Rugs and Shawls

2.1.1.3 Fibre Preparation Processes

The handling, processing and manufacture of all classes of fibre, yarns, blends and manufactured raw materials from which these are derived, which shall include, but not limited to the fibres processed from the following types of raw material:

Natural Fibres:

Vegetable fibres: Cotton, linen, kapok, coir, flax, hemp, jute, kenaf, ramie, manila, henequen, sisal, sugarcane, or other plant seeds, bast or leaf material.

Animal Fibres:

Wool, mohair, cashmere, silk, angora, alpaca and any other type of animal hair.

Regenerated Fibres:

Bamboo and viscose

Manufactured Fibres:

Synthetic polymers: Acrylic, polyester, aramid, polyethylene, polyolefin, polyvinyl, polyurethane, polyamide, aramid, polyester and synthetic polyisoprene.

Natural polymers: Alginate, rubber, regenerated proteins, regenerated cellulose, cellulose ester.

All other manufactured fibres not specified above.

2.1.1.4 Scope as defined by process and activity for the Blanket Section

2.1.1.4.1 Fibre Preparation

Sorting, Tearing and Dyeing

i. **Input Material:** Bales of pre-used fabrics
ii. **Machine and Processes:** Sorting, cutting, tearing, bale press, weighing, baling and dyeing
iii. **Output Product:** Sorted fibre ready for blending and carding

Blow Room and Carding

i. **Input Material:** Bales of fibrous textile stock
ii. **Machine and Processes:** Bale opener, automatic feed (blendomat), axi-flow, step cleaner, multi mixer, chute feed and carding
iii. **Output Product:** Sliver

Carding and Drawframe

i. **Input Material:** Textile fibrous lap and carded sliver
ii. **Machine and Processes:** Carding and Drawframe
iii. **Output Product:** Sliver

Textile Sliver Lap, Combing and Drawframe

i. **Input Material:** Drawframe sliver and Sliver Lap
ii. **Machine and Processes:** Drawframe, Sliver Lap and Comber
iii. **Output Product:** Sliver and Sliver Lap

2.1.1.4.2 Yarn Production

Ring Frame Spinning

i. **Input Material:** Fibre in roving format
ii. **Machine and Processes:** Ringframe Spinning
iii. **Output Product:** Spun yarn on ring tube / bobbin

Rotor Spinning

i. **Input Material:** Fibre in sliver format
ii. **Machine and Processes:** Open-end machine
iii. **Output Product:** Spun yarn on cone

Friction Spinning

i. **Input Material:** Fibre in roving format
ii. **Machine and Processes:** Friction Spinning on Dref Machine
iii. **Output Product:** Spun yarn on cones

2.1.1.4.3 Yarn Packaging

i. **Input Material:** Yarn on ring-tubes / bobbin and yarn on cone
ii. **Machine and Processes:** Winding, Twisting, 2 for 1 Twisting
iii. **Output Product:** Re-winded, Re-twisted and Re-assembled yarn on cone

2.1.1.4.4 Creeling and Warping

i. **Input Material:** Spun yarns and filament yarns
ii. **Machine and Processes:** Direct creels, magazine creels, direct warping and sectional warping
iii. **Output Product:** Direct warped beams and sectional warped beams

2.1.1.4.5 Beaming and Sizing

i. **Input Material:** Spun yarns and filament yarns
ii. **Machine and Processes:** Beaming and Sizing
iii. **Output Product:** Sized weaver's beams

2.1.1.4.6 Weaving

i. **Input Material:** Spun yarns and filament yarns
ii. **Machine and Processes:** Drawing-in, Warp and Weft bobbins, Broad Loom Weaving Process, Perching
iii. **Output Product:** Wide Fabrics

2.1.1.4.7 Warp Knitting

i. **Input Material:** Filament yarn on beams
ii. **Machine and Processes:** Warp knitting and circular knitting
iii. **Output Product:** Warp pile fabrics and fleece

2.1.1.4.8 Weft Knitting

i. **Input Material:** Yarn or cone or cheese packages
ii. **Machine and Processes:** Weft knitting
iii. **Output Product:** Pre finished weft knitted apparel

2.1.1.4.9 Dry Fringing

i. **Input Material:** Woven Fabrics
ii. **Machine and Processes:** Fine / Coarse
iii. **Output Product:** Fringed Shawls, Fringed Throws, Rugs with Fringes

2.1.1.4.10 Dry Product Surface Preparation

i. **Input Material:** Woven and Knitted Fabrics
ii. **Machine and Processes:** Cropping / Shearing, Singeing. Raising, Sanding / Sueding
iii. **Output Product:** Surface Prepared Blankets

2.1.1.4.11 Dry Finishing and Heat Setting

i. **Input Material:** Woven and Knitted Fabrics
ii. **Machine and Processes:** Calendaring, Embossing, Moiré Finishing
iii. **Output Product:** Smooth Lustrous Surfaced Finished Blankets, Raised Surface Blankets, Wavy Surface Blankets

2.1.1.4.12 Wet Process Dyeing

i. **Input Material:** Textile fibrous material, fibre and yarn material and piece dyed blankets
ii. **Machine and Processes:** Stock, Yarn, Hank, Jet, Jigger, Beam, Continuous, Pad-batch, Winch, Space Dyeing Machines
iii. **Output Product:** Dyed fibres, Dyed yarn, Dyed piece blankets

2.1.1.4.13 Wet Process Printing

i. **Input Material:** Single blankets and Dyed blankets
ii. **Machine and Processes:** Screen, Digital, Roller and Rotary printing
iii. **Output Product:** Printed blankets

2.1.1.4.14 Wet Process Preparation

i. **Input Material:** Woven and Knitted Fabrics and Yarns for Bleaching
ii. **Machine and Processes:** Mercerizing, Bleaching, Desizing, Scouring / Washing and Milling
iii. **Output Product:** White, Cleaned and Milled Fabrics for Blankets

2.1.1.4.15 Wet Product Finishing

i. **Input Material:** Woven and Knitted Fabrics
ii. **Machine and Processes:** Resinating, Bleaching and Sanforising
iii. **Output Product:** White fabrics and Water Resistance Fabrics

2.1.1.4.16 Cut, Make and Trim

i. **Input Material:** Finished blankets
ii. **Machine and Processes:** Cutting, slitting, embroidery, sampling, loading, labelling, overlocking, whipping, folding, shrink wrapping, packing, pricing, string removal, trimming, hand knotting, sewing, binding, quality inspection, scanning, handling systems, conveyers, transporting, capturing stock on system, warehousing and distribution
iii. **Output Product:** Loose and packed blankets

2.1.2 HOME TEXTILES SECTION

2.1.2.1 Definition

The Home Textile Section, without in any way limiting the ordinary meaning of the expression, shall mean the Industry in which employers and employees are associated, either in whole or in part for any activity whatsoever, for the manufacture of household textiles; textile furnishings; towels and towelling; table linen and any other made-up textiles. It shall include all operations and activities incidental thereto and consequent

thereon; but it shall exclude the manufacture of any garments and other products that are covered by the jurisdiction of the national clothing bargaining council. It shall include all operations, products and activities incidental thereto and consequent thereon. It shall include all operations, products and activities incidental thereon to and consequent upon such operations and manufacture, including sales delivery, distribution, storage and administration of household products.

2.1.2.2 Products

Household textiles; textile furnishings; towels and towelling; curtains, blinds, table linen; sheets, bedspreads; quilts, duvets, and other bed linen, pillows, cushions, textile materials found in bathrooms and restrooms; shopping and packaging bags; and any other made-up textiles; mattress, pillow and duvet protectors, but it shall exclude the manufacture of any garment and other products that are covered by the jurisdiction of the national clothing bargaining council.

2.1.2.3 Scope by process and activity for the Home Textile Section

2.1.2.3.1 Fibre Handling and Processing

The handling & processing of all classes of fibre, yarns, threads, blends and manufactured raw materials from which these are derived, which shall include, but not limited to the fibres manufactured or processed from the following types of raw material: **Natural Fibres: Vegetable Fibres:** Cotton, kapok, coir, flax, hemp, jute, kenaf, ramie manila, henequen, sisal, sugarcane or other plant seeds, bask or leaf material. **Animal Fibres:** Wool, mohair, cashmere, silk, angora, alpaca, feathers and any type of animal hair. **Minerals:** including rock wool, carbon fibre and glass fibre or any other fibre manufactured from minerals. **Manufactured Fibres: Synthetic polymers:** Acrylic, viscose, polyethylene, polyolefin, polyvinyl, aramid, synthetic polyisoprene, Polyethylene (PET), polyurethane and polyamide, polyester. **Natural Polymers:** Made from or comprising of alginate rubber, regenerated cellulose and cellulose ester. **Other:** all other manufactured fibres and tapes not specified above.

2.1.2.3.1.1 Fibre Preparation

I. **Input Material:** Fibres as stated above.

II. **Machine and Processes:** Blending, Opening, weighing and carding.

III. **Output Product:** Opened Homogeneous Fibre.

2.1.2.3.2 Weaving and Knitting Preparation

2.1.2.3.2.1 Creeling and Warping

I. **Input Material:** Spun yarns and filament yarns.

II. **Machine and Processes:** Sectional Warping, high speed warping, (sizing, beaming off), cone winding, transporting of beams, palleting of cones.

III. **Output Product:** Warped Beams and palleted cones.

2.1.2.3.2.2 Beaming and Sizing

I. **Input Material:** Spun yarns and filament yarns.

II. **Machine and Processes:** Beaming and Sizing.

III. **Output Product:** Sized weaver's beams / Knitter's beams.

2.1.2.3.2.3 Weaving

I. **Input Material:** Beams and palleted Cones.

II. **Machine and Processes:** Transporting of beams, knotting of beams, loading weft, Weaving Process, doffing pieces.

III. **Output Product:** Woven fabric.

2.1.2.3.2.4 Knitting

I. **Input Material:** Beams.

II. **Machine and Processes:** Knotting of beams, knitting, doffing of pieces.

III. **Output Product:** Knitted fabric.

2.1.2.3.3 Stitchbond

2.1.2.3.3.1 Creeling and Warping

i. **Input Material:** Filament Yarn.

ii. **Machine and Processes:** Warping and creeling.

iii. **Output Product:** Beams.

2.1.2.3.3.2 Stitchbond

i. **Input Material:** Beams and cross folded fibre.

ii. **Machine and Processes:** Stitchbonding

iii. **Output Product**: Stitchbonded Fabric

2.1.2.3.4 Dyeing, Finishing and Processing

2.1.2.3.4.1 Wet Process Dyeing & Finishing

i. **Input Material:** Woven, Stitchbonded and Knitted Fabric.

ii. **Machine and Processes**: Loading of dye vessels with greige rolls, bleaching, pad dyeing, offloading of dyed rolls, hydro extraction, open width offloading and Screen Printing.

iii. **Output Product:** Dyed and / or printed fabric.

2.1.2.3.4.2 Heat Setting and Finishing

i. **Input Material:** woven, stitchbonded and knitted fabrics

ii. **Machine and Processes:** Pre-dyeing, Stentering, tumble drying, shearing and polishing of veloured products, rolling, de-fluffing & quality control.

iii. **Output Product:** Finished Fabric.

2.1.2.3.5 Cut, Make and Trim

i. **Input Material:** Finished Fabric

ii. **Machine and Processes:** Overlocking, laying, cutting, sewing, quilting, labelling, binding, piping, buttonhole, button sew, folding, packing, scanning, slitting, welding, embroidering, whipping, transporting, sampling, loading, shrink wrapping, trimmers, fusing, ironing, studding, zip fitting, quality control, warehousing, distribution & handling systems.

iii. **Output Product:** Finished Products.

2.1.2.3.6 Filling

i. **Input Material:** Opened fibre, Homogenous fibre and Fabric cases.

ii. **Machine and Processes:** Blowing, filling and closing.

iii. **Output Product:** Filled Products.

2.2 WOVEN COTTON SUB-SECTOR

2.2.1 Definition

Without in any way limiting with the ordinary meaning of the expression, shall mean the industry in which employers and employees are associated, either in whole or in part, for any activity whatsoever, for the:

(a) Manufacture of yarn from any combination of the following raw materials: cotton, spun silk, rayon, including viscose; acetate; cup ammonium; nylon; and/or any other synthetic or man-made fibre and also including all waste and/or by products from any or all such fibres (but excluding the manufacture of any worsted processed yarn for use in the worsted industry and/or extruded tape for the polypropylene industry)

(b) Manufacture of any woven cloth of fabric, from any or all of the raw materials and/or wastes and/or yarns mentioned in (a) above, including manufactured filament yarns.

(c) Printing and/or dyeing and/or finishing and/or processing of any raw materials, and/or wastes, and/or yarns and woven fabrics mentioned in (a) and (b) above.
It shall include all operations, products and activities incidental thereto and consequent thereon.

(d) Includes sales delivery, distribution, storage and administration of woven cotton products.

2.2.2 Products

Woven fabrics and products

2.2.3 Scope as defined by process and activity for the Woven Cotton Sub-Sector

2.2.3.1 Fibre Manufacturing and Processing

The handling, processing and manufacture of all classes of fibre, yarns, threads, blends and manufactured raw materials from which these are derived, which shall include, but not limited to the fibres manufactured or processed from the following types of raw material:

Natural Fibres:

Vegetable fibres: Cotton, kapok, coir, flax, hemp, jute, kenaf, ramie, manila, henequen, sisal, sugarcane, or other plant seeds, bast or leaf material.

Manufactured Fibres:

Synthetic polymers: Polyethylene, polyolefin, polyvinyl, polyurethane, polyamide, aramid, polyester and synthetic polyisoprene.

2.2.3.2 Fibre Preparation

i. **Input Material:** Bales of fibrous textile stock, lap, carded sliver, roving
ii. **Machine and Processes:** Bale opener, automatic feed, axi flow, step cleaning, multi mixer, shoot feed, carding, combing, sliver lap and drawframe
iii. **Output Product:** Sliver, sliver lap

2.2.3.3 Yarn Production and Yarn Packaging

i. **Input Material:** Fibre in sliver and roving format. Yarn on ring tubes / bobbin and yarn on cones
ii. **Machine and Processes:** Ring spinning, rotor spinning (Open-End), winding, twisting and doubling
iii. **Output Product:** Spun yarn on ring tube / bobbin, spun yarn on cone, re-winded, re-twisted and re-assembled yarn on cone

2.2.3.4 Weaving Preparation

i. **Input Material:** Spun yarn and filament yarns to warp, beam and size

ii. **Machine and Processes:** Direct and sectional warping, beaming, sizing and drawing-in

iii. **Output Product:** Sectional warped beams and sized weaver's beams

2.2.3.5 Weaving

i. **Input Material:** Spun yarns and filament yarns

ii. **Machine and Processes:** Broad loom weaving process (projectile, shuttle, air jet and rapier)

iii. **Output Material:** Wide fabrics

2.2.3.6 Wet Finishing

i. **Input Material:** Fibre, yarn material, fabric

ii. **Machine and Processes:** Continuous and batch dyeing, continuous roller and screen printing, bleaching, mercerising, desizing and resinating

iii. **Output Material:** Dyed fibres, yarn and fabrics, printed fabrics, cleaned fabrics and water resistant fabrics

2.2.3.7 Dry Finishing

i. **Input Material:** Woven fabrics

ii. **Machine and Processes:** Preparation processes (cropping / shearing and singeing); Finishing processes (calendaring, raising, embossing, stentering, sueding, sanforising, decatising)

Inspection: Quality testing

iii. **Output Material:** Surfaced, smooth, raised, finished woven fabrics

2.3 NARROW FABRIC AND CLOTHING ACCESSORIES SUB-SECTOR

2.3.1 Definition

Without in any way limiting with the ordinary meaning of the expression, shall mean the industry in which employers and employees are associated, either in whole or in part, for any activity whatsoever, for the manufacture (be it Textile, Technical Textile , Industrial

Textile or related) of woven or crochet or knitted tape, in the strip or the piece, being rigid or elasticised, having a warp and a weft, with selvedge on either side, or a warp only and being not more than 320 mm in width and the dyeing, printing, embossing/debossing and the finishing thereof. This will include labels and trims manufactured and subsequently slit. It is specifically recorded that all narrow woven, bias binding, clothing accessory and braided products will be covered. It shall include all operations, products and activities incidental thereto and consequent thereto, which further includes the sale delivery, distribution, storage, and administration of narrow woven, bias binding, clothing accessory and braided products.

2.3.2 Products

Woven, crocheted, braided, plaited, knitted tapes, narrow fabric products (whether rigid, bonded, composite or elasticised): webbing, interlinings, tapes, bias binding / clothing accessories; frills, tassels, bows, hang tags, RFID labels and similar finishing; shoe laces, cords, rope, twin; wicks; lace and netting (general). Safety equipment (CMT) using narrow fabric's (safety harnesses, slings and specialised CTFL products)

2.3.3 Scope as defined by process and activity for the Narrow Fabric and Clothing Accessories Sub-Sector

2.3.3.1 Fibre Manufacturing and Processing

The handling & processing of all classes of fibre, yarns, threads, blends and manufactured raw materials from which these are derived, which shall include, but not limited to the fibres manufactured or processed from the following types of raw material: Natural Fibres: Vegetable Fibres: Cotton, bamboo, lyocell, modal, kapok, coir, flax, hemp, jute, kenaf, ramie manila, henequen, sisal, sugarcane or other plant seeds, bask or leaf material. Animal Fibres: Wool, mohair, cashmere, silk, angora, alpaca, feathers and any type of animal hair. Minerals: including rock wool, carbon fibre and glass fibre or any other fibre manufactured from minerals. manufactured Fibres: Synthetic polymers: Acrylic, viscose, polyethylene, polyolefin, polyvinyl, aramid, synthetic polyisoprene, Polyethylene (PE), Polypropylene (PP), Ultra-high molecular-weight polyethylene (UHMWPE), polyurethane and polyamide, polyester (PET): Natural

Polymers: Made from or comprising of alginate rubber, regenerated cellulose and cellulose ester. Other: all other manufactured fibres and tapes not specified above.

2.3.3.2 Yarn Production

Speciality Yarn Assembly

i. **Input Material:** Bare elastane and/or man-made flat or textured filament yarn
ii. **Machine Processes:** Assembling 2 or more yarn components by means of air intermingling or conventional covering
iii. **Output:** Intermingling yarn, single or double covered yarns

2.3.3.3 Man-Made Fibre Extrusion

i. **Input Material: polyethylene and polypropylene or other extrudable polymers, both virgin and recycled** polymer chips
ii. **Machine Processes:** Extrusion machine: extrusion process and winding tape onto bobbins
iii. **Output Product:** Polypropylene tape and mono-filament yarn and Polyethylene mono-filament yarn and other polymer tapes and monofilament yarns

2.3.3.4 Creeling and Warping

i. **Input Material:** Spun yarns, flat yarns, filament yarns and mono filament yarns
ii. **Machine and Processes:** Direct creels, magazine creels, direct warping, sectional warping and positive feed creels
iii. **Output Product:** Direct warped beams and sectional warped beams

2.3.3.5 Beaming and Sizing

i. **Input Material:** Spun yarns flat yarns, filament yarns and mono filament yarns
ii. **Machine and Processes:** Beaming and sizing

iii. **Output Product:** Sized weaver beams, knitter beams and braiding beams

2.3.3.6 Weaving

i. **Input Material:** Yarns on beams, cones/cores and creels
ii. **Machine and Processes:** Narrow loom weaving process
iii. **Output Product:** Narrow fabrics, webbing, tapes and narrow elastic tapes

2.3.3.7 Crochet Knitting

i. **Input Material:** Yarn on beams, cones/cores and creels
ii. **Machine and Processes:** crochet knitting
iii. **Output Product:** Knitted elastic and ridged tapes

2.3.3.8 Braiding

i. **Input Material:** Twisted yarn, spun yarn, flat yarn, filament yarn and mono-filament yarn
ii. **Machine and Processes:** Twisting on twisting machine, ply winder, up-twister (2for1 Twister) winding machine, braiding machine, tipping machine, knit braiding machine and cabling machine.
iii. **Output Product:** Cabled cord/rope/twine, braided cord/rope/twine, knit braided cord/rope, twisted cord/rope/twine

2.3.3.9 Textile Dry Finishing and Heat Setting

i. **Input Material:** Narrow woven fabrics and tapes, narrow knitted fabrics, braided laces, cords & ropes.
ii. **Machine and Processes:** Embossing on the embossing machine, debossing on the debossing machine, heat setting on the heat setting machine. Tensile setting of technical narrow woven or knitted tapes.
iii. **Output Product:** Smooth lustrous surfaced finished narrow fabric / tapes, raised surface design narrow fabric and tapes, sunken surface design narrow fabric and tapes, wavy surface narrow fabric and tapes, low shrinkage narrow fabrics and tapes and technical narrow woven fabric and tapes.

2.3.3.10 Textile Wet Process Preparation

i. **Input Material:** Narrow fabrics

ii. **Machine and Processes:** Scouring and /or washing and / or pre-shrinking

iii. **Output Product:** Cleaned and prepared for dyeing narrow fabric tapes (PFD product)

2.3.3.11 Textile Wet Process Dyeing

i. **Input Material:** Yarn, various narrow woven fabrics, laces, tapes, cords, ropes and elastics

ii. **Machine and Processes:** Dyeing by using a stock, yarn, beam and / or space dyeing machines and/or sizing (starch) pigmenting

iii. **Output Product:** Dyed yarn, dyed narrow fabric and pigmented narrow fabrics

2.3.3.12 Textile Wet Process Printing

i. **Input Material:** Greige narrow fabric, dyed narrow fabric, plastic, paper and cardboard

ii. **Machine and Processes:** Screen, Digital, Roller, Rotary, Flatscreen and inkjet printing. Embossing and debossing printing.

iii. **Output Product:** Printed narrow fabric. Clothing accessories printed labels, hangtags, RFID labels (clothing accessories to apparel)

2.3.3.13 Textile Wet Process Coating

i. **Input Material:** Narrow fabrics, woven, crochet knitted, and braided.

ii. **Machine and Processes:** Transfer coating on a coating machine, direct / double sided coating. Film coating on a film coating machine, PVC coating

iii. **Output Product:** Narrow woven lashing and strapping; Waxed and coated cords and ropes; Aeronautical cords; Paraglider and Parachute cords and ropes; Braided fishing and speargun lines.

2.3.3.14 Cut, Make and Trim

i. **Input Material:** Narrow woven and crochet fabric, webbing, cords, ropes and elastics; clothing accessory components (example hook & eye, buttons); Narrow fabric handles, harness slings and specialised CTFL product.

ii. **Machine and Processes:** Sizing, sorting; cutting, slitting, winding, sampling, labelling, sewing, overlocking, whipping, trimming, hand knotting, tasselling, bow making, hook & eye fitting, quality inspection, packing, stringing; pricing, capturing stock on systems.

iii. **Output Product:** FINAL PRODUCT: Final Narrow Woven; Crochet knitted; Braiding; Clothing Accessories (e.g. hook & eye, frills, tassels bows, hangtags RFID and other labels) and Safety Equipment (e.g. harnesses /slings) Products

2.3.3.15 Sales and delivery:

i. **Input Material:** Final Product: narrow woven, bias binding, clothing accessory and braided products (Narrow woven and crochet fabric tapes, webbing, and elastics braided laces, cords, ropes; clothing accessory components) including CMT (example safety equipment) using narrow woven, bias binding, clothing accessory and braided input products.

ii. **Processes:** sales delivery, distribution, storage and administration of Narrow woven, crochet fabric tapes, webbing, and elastics braided laces, cords, ropes; clothing accessory components and safety equipment, products;

iii. **Output Product:** Warehousing and or delivered to customer and or end user.

2.4 POLYPROPYLENE SUB-SECTOR

2.4.1 Definition

Industry shall mean the polypropylene manufacturing industry, in which employers and employees are associated, either in whole or in part, for any activity whatsoever, for the manufacture of polypropylene fabric in circular or open width form and / or the processing of polypropylene fabric for use in cut, make and trim processes for the

manufacture of a range of bags or other polypropylene products which are used for a variety of end applications. It shall include all operations and activities incidental thereto and consequent thereon.

2.4.2 Products

Fabric and Bags

2.4.3 Fibre Manufacturing and Processing

The handling, processing and manufacture of all classes of fibre, yarns, threads, blends and manufactured raw materials from which these are derived, which shall include, but not limited to the fibres manufactured or processed from the following types of raw material: Extruded Polypropylene Tapes

2.4.4 Scope as defined by process and activity for the Polypropylene Sub-Sector

2.4.4.1 Tape Manufacturing

i. **Input Material:** Polypropylene, (including, polymer blends) both virgin and recycled
ii. **Machine and Processes:** Extrusion and winding onto bobbins.
iii. **Output Product:** Polypropylene Tape.

2.4.4.2 Weaving Preparation and Weaving

Warping

i. **Input Material:** Polypropylene tape on Bobbins.

ii. **Machine and Processes:** Creeling, Warping and Leasing.
iii. **Output Product:** Warped Beams.

Flat Weaving

I. **Input Material:** Beams and weft Bobbins.
II. **Machine and Processes:** Transporting of beams, knotting of beams, loading weft, Weaving Process, doffing pieces.

III. **Output Product:** Woven fabric.

Circular Weaving

I. **Input Material:** Bobbins for Warp and Weft.
II. **Machine and Processes:** Weaving, doffing of pieces.
III. **Output Product:** Woven fabric.

Webbing Weaving

I. **Input Material:** Bobbins for Warp and Weft
II. **Machine and Processes:** Weaving, doffing of pieces.
III. **Output Product:** Woven Webbing.

2.4.4.3 Coating and Printing and Processing

Coating

i. **Input Material:** Woven Fabric, Polypropylene pellets and / or other types of Polymers.
ii. **Machine and Processes**: Loading of fabric onto coating machine, Extrusion of Polypropylene film onto fabric, off-loading of rolls.
iii. **Output Product: C**oated Fabric.

Printing

i. **Input Material:** Woven fabric, coated or uncoated.
ii. **Machine and Processes:** Batch, Stencil, Flexograph, Screen and Digital Printing.
iii. **Output Product:** Printed Fabric panels.

2.4.4.4 Cut, Make and Trim

i. **Input Material:** Finished Fabric

ii. **Machine and Processes:** laying, cutting, sewing, overlocking, inserting liners labelling, folding, packing, scanning, bailing, transporting, quality control, warehousing, distribution & handling systems.

iii. **Output Product:** Finished Polypropylene Products.

2.5 WORSTED AND WOOL & MOHAIR SUB-SECTOR

2.5.1 WORSTED SECTION

2.5.1.1 Definition

Industry shall mean the Worsted manufacturing industry, in which employers and employees are associated, either in whole or in part, for any activity whatsoever, for the manufacture of worsted tops and/or noils, worsted yarns and/or worsted fabrics; and woollen and/or mixed yarns and/or woollen or mixed cloths and/or by-products from waste or other products. It shall include all operations and activities incidental thereto and consequent thereon.

2.5.1.2 Products

Worsted tops or noils
Worsted Yarns or fabrics

2.5.1.3 Fibre Manufacturing and Processing

The handling, processing and manufacture of all classes of fibre, yarns, threads, blends and manufactured raw materials from which these are derived, which shall include, but not limited to the fibres manufactured or processed from the following types of raw material:

Natural Fibres

Vegetable Fibres: Cotton, kapok, coir, flax, hemp, jute, kenaf. Ramie, manila, henequen, sisal, sugarcane or other plant seeds, bast or leaf material.

Animal fibres: wool, mohair, cashmere, silk, angora, alpaca, feather and any type of animal hair

Mineral Fibres:

Asbestos or other inorganic material

Manufactured Fibres:

Synthetic Polymers: Polyethylene, polyolefin, polyvinyl, polyurethane, polyamide, aramid, polyester and synthetic polyisoprene.

Natural Polymers

Made from or comprising alginate rubber, regenerated proteins, regenerated cellulose and cellulose ester. Minerals including rock wool, carbon fibre and glass fibre or any other fibre manufactured from minerals and all other manufactured fibres and tapes not specified above.

2.5.1.4 Scope as defined by process and activity for the Worsted Section

2.5.1.4.1 Fibre Preparation

i. **Input Material:** Bales of fibrous textile stock, as well as fibre sliver tops, blending, mixing, drafting of sliver
ii. **Machine and Processes:** Blowroom, carding, drawframe, speedframe, sliver lap, combing
iii. **Output Product:** Sliver

2.5.1.4.2 Yarn Production

Ringframe Spinning

i. **Input Material:** Fibre in roving and sliver format
ii. **Machine and Processes:** Ringframe Spinning
iii. **Output Product:** Spun yarn on ring tube / bobbin

Rotor Spinning

i. **Input Material:** Fibre in sliver format
ii. **Machine and Processes:** Open-end machine
iii. **Output Product:** Spun yarn on cone

Speciality Yarn Assembly

i. **Input Material:** Bare elastane and man-made flat or textured filament yarn
ii. **Machine Processes:** Hollow spindle fancy yarn production
iii. **Output:** Air intermingling yarn, single or double stretch yarns

Yarn Packaging

i. **Input Material:** Yarn on ring-tubes / bobbin and yarn on cone
ii. **Machine and Processes:** Winding, Twisting, Doubling
iii. **Output Product:** Re-winded, Re-twisted and Re-assembled yarn on cone

2.5.1.4.3 Wet Dyeing, Wet Printing and Wet Finishing

i. **Input Material:** Yarns for bleaching and washing, yarns and fabric for dyeing, printing and softening
ii. **Machine and Processes:** Yarn Printing, yarn dyeing, yarn softening, bleaching and washing
iii. **Output Product:** Worsted yarns and fabrics

2.5.1.4.4 Dry Finishing

i. **Input Material:** Worsted yarn and fabrics
ii. **Machine and Processes:** Balling, cone winding and brand labelling
iii. **Output Product:** Worsted yarns and fabrics

2.5.2 WOOL AND MOHAIR SECTION

2.5.2.1 Definition

The Wool and Mohair Section, without in any way limiting the ordinary meaning of the expression, shall mean the industry in which employers and employees are associated, either in whole or in part, for any activity whatsoever, for the processing of:

i. Wool and / or Mohair, which includes the handling, brokerage, receiving, grading, sorting, weighing, cataloguing, as well as the blending, washing (scouring), carbonising, bleaching, carding, combing, shrink proofing of wool, mohair or similar natural fibres.

ii. It shall include all operations, products and activities incidental thereon to and consequent upon such operations and processing, including sales delivery, distribution, storage and administration.

2.5.2.2 Products

Scoured-, carbonized-, shrink proof treated-, carded-, combed- wool, mohair or similar natural fibres, as well as their by-products.

2.5.2.3 Fibre Processing

The handling and processing of all classes of natural fibres which shall include but not limited to the fibres processes from the following types of raw material:

Natural Fibres

Wool, Mohair, or similar natural fibres.

2.5.2.4 Scope as defined by process and activity for the Wool and Mohair Section

2.5.2.4.1 Fibre Preparation

Blending and sorting

i. **Input Material:** Bales of greasy wool or mohair.
ii. **Processes:** Bale opening, checking, evaluating, weighing, sorting, and packing.
iii. **Output Product:** Sorted, evaluated and verified product.

2.5.2.4.2 Scouring (washing) and carbonizing

i. **Input Material:** Blended greasy wool, mohair or similar natural fibres.

ii. **Machine and Processes:** Scouring line for the opening, washing, and / or carbonizing and drying of the fibre. Bale press and scale to pack and weigh the scoured or carbonized product.

iii. **Output Product:** Scoured or carbonized product.

2.5.2.4.3 Carding and combing

i. **Input Material:** Scoured or carbonized wool, mohair or similar natural fibres.

ii. **Machine and Processes:** Carding, combings, gilling, packing, baling, weighing.

iii. **Output Product:** Sliver, combed sliver or top packed in a bale.

2.5.2.4.4 Shrink proofing

i. **Input Material:** Combed wool or mohair sliver or other form.

ii. **Machine and Processes:** Shrink proofing process line, followed by gilling, baling and weighing.

iii. **Output Product:** Shrink proof treated wool or mohair fibre packed in a bale.

2.6 MANMADE FIBRE SUB-SECTOR

2.6.1 **Definition**

Without in any way limiting with the ordinary meaning of the expression, shall mean the industry in which employers and employees are associated, either in whole or in part, for any activity whatsoever, for the making of manufactured fibres, including the manufacture and distribution of polymers or other materials from which manufactured fibres are derived, the dyeing and / or finishing and / or processing in any manner whatsoever of such fibres, polymers or materials. It shall include all operations, products and activities incidental thereto and consequent thereon.

2.6.2 **Products:** Synthetic textile fibres and yarns

2.6.3 **Fibre Manufacture and Processing**

The handling, processing and manufacture of all classes of fibre, filaments including monofilaments, yarns, threads, blends and manufactured raw materials from which these are derived, which shall include, but not limited to the fibres manufactured or processed from the following types of raw material:

Natural Fibres:

Cotton, kapok, coir, flax, hemp, jute, kenaf, ramie manila, Vegetable henequen, sisal, sugarcane or other plant seeds, bast or leaf material.

Animal Fibres:

Wool, mohair, cashmere, silk, angora, alpaca, feathers and any type of animal hair.

Mineral Fibres:

Asbestos or other inorganic material.

Manufactured Fibres:

Synthetic polymers: Polyethylene, polyolefin, polyvinyl, polyurethane, polyamide, aramid, polypropylene, polyester (PET/polyethylene terephthalate) and synthetic polyisoprene.

Natural Polymers: Made from or comprising alginate rubber, regenerated proteins, regenerated cellulose and cellulose ester.

Minerals: Including rock wool, carbon fibre and glass fibre or any other fibre manufactured from minerals.

Other: All other manufactured fibres and tapes not specified above.

2.6.4 **Scope as defined by process and activity for the Man-Made Fibre Sub-Sector**

2.6.4.1 Yarn Production

2.6.4.1.1 Manmade Fibre Extrusion

I. **Input Material:** virgin and recycled polymer chips / flacks / re-grind
II. **Machine Processes:** Extrusion machine: extrusion process and winding tape onto bobbins
III. **Output Product:** Fibre, filaments and mono-filaments

2.6.4.1.2 Man-Made Fibre Texturing

i. **Input Material:** POY multifilament yarn
ii. **Machine Processes:** Drawing and false twist of filament process
iii. **Output Product:** False twisted and fully drawn yarn

2.6.4.1.3 Yarn Packaging

i. **Input Material:** Yarn on ring-tubes / bobbin and yarn on cone
ii. **Machine and Processes:** Winding, Twisting, 2 for 1 Twisting
iii. **Output Product:** Re-winded, Re-twisted and Re-assembled yarn on cone

2.6.4.2 Storage, Sales and delivery:

i. **Input Material:** Finale Product:
ii. **Processes:** sales delivery, distribution, storage and administration of: Manmade fibre end **products**;
iii. **Output Product:** Warehousing and or delivered to customer and or end user

2.7 CARPET SUB-SECTOR

2.7.1 **Definition**

Without in any way limiting with the ordinary meaning of the expression, shall mean the industry in which employers and employees are associated, either in whole or in part, for any activity whatsoever, for the manufacture and / or converting of:

i. Carpets, rugs, mats and matting, carpet tiles, and rugs (including as used in applications for floors and walls in domestic, commercial and residential premises, as well as that found in all types of automobiles, airplanes, trains, ships and any other form of transport)

ii. It shall include all operations, products and activities incidental thereon to and consequent upon such operations and manufacture, including sales, delivery, distribution, storage and administration.

2.7.2 **Products:** All types of carpets, rugs, carpet tiles and boardroom carpets.

2.7.3 **Scope as defined by process and activity for the Worsted Sub-Sector**

2.7.3.1 Fibre Preparation

2.7.3.1.1 Fibre Handling

i. **Input Material:** Bales of fibrous stock
ii. **Machine and Processes:** Raw material sorting, tearing, weighing, bale opening , blending, oiling
iii. **Output Product:** Prepared and/or blended fibre

2.7.3.2 Yarn Production

2.7.3.2.1 Spun Yarn System

i. **Input Material:** Prepared and/or blended fibre
ii. **Machine and Processes:** Carding, Ringframe Spinning, Yarn Assembly Winding, Twisting Operations , Heat Setting, Hanking, Packaging
iii. **Output Product**: Spun Yarn on bobbin or hanks.

2.7.3.2.2 Bulk Continuous Filament (BCF) yarn system

i. **Input Material:** Unprocessed Bulk Continuous (BCF) Filament Yarn
ii. **Machine and Processes:** Cabling Operations, Air Entangling, Winding, Packaging
iii. **Output Product:** Processed BCF Yarn on tube / bobbin

2.7.3.3 Man-Made Fibre

2.7.3.3.1 Extrusion - Bulk Continuous Filament (BCF)

i. **Input Material:** Polypropylene chips, Polyamide chips, Masterbatch
ii. **Machine and Processes:** Polymer Chip Handling, Masterbatch preparation, Extrusion, Texturizing, Air Entangling, Winding, Packaging

iii. **Output Product:** Processed and unprocessed BCF Yarn

2.7.3.3.2 Extrusion - Staple

i. **Input Material:** Polypropylene chips, Masterbatch

ii. **Machine and Processes:** Polymer Chip Handling, Masterbatch preparation, Extrusion, Drawing, Cutting, Baling

iii. **Output Product:** Polypropylene staple fibre

2.7.3.3.3 Extrusion – Flat tape

i. **Input Material:** Polypropylene chips, Masterbatch

ii. **Machine and Processes:** Polymer Chip Handling, Masterbatch preparation, Extrusion, Slitting, Drawing, Winding, Heat setting,

iii. **Output Product:** Twisted/non-twisted Polypropylene Tape

2.7.3.3.4 Weaving

i. **Input Material:** Dyed and processed Yarns

ii. **Machine and Processes:** De-hanking, Creeling, Winding, Beaming

iii. **Output Product:** Yarns prepared for weaving operations+

2.7.3.3.5 Warp Knitting

i. **Input Material:** Yarn packages, Weft yarns, Warp yarns

ii. **Machine and Processes:** Axminster Weaving, Flat Weaving, Wilton Weaving, Inspection

iii. **Output Product:** Unfinished Woven Carpet

2.7.3.3.6 Weft Knitting

i. **Input Material:** Yarn or cone or cheese packages

ii. **Machine and Processes:** Weft knitting

iii. **Output Product:** Pre finished weft knitted apparel

2.7.3.4 Non-Woven

2.7.3.4.1 Tufting Process

i. **Input Material:** Yarn packages, primary backing

ii. **Machine and Processes:** Creeling Operations, Tufting, Inspection
iii. **Output Product:** Unfinished Tufted Carpet and Turf

2.7.3.4.2 Needle Punch Process

i. **Input Material:** Polypropylene staple fibre
ii. **Machine and Processes:** Fibre Preparation, Card laying, Cross laying, Needling, Structuring
iii. **Output Product:** Unfinished Needle Punch

2.7.3.5 Dry Finishing and Heat Setting

i. **Input Material:** Unfinished Carpet, Backing Compound
ii. **Machine and Processes:** Compounding, Back coating, stentering, Shearing, inspection, Rerolling, packing
iii. **Output Product:** Back coated, finished and sheared Carpet and Turf

2.7.3.6 Wet Process Dyeing

i. **Input Material:** Fibre stock, yarn hanks
ii. **Machine and Processes:** Fibre Dyeing (Stock Dyeing), Yarn Dyeing (Hank).
iii. **Output Product:** Dyed fibres, Dyed yarn

2.7.3.7 Cut, Make and Trim

2.7.3.7.1 Rugs and Samples

i. **Input Material:** Finished Carpet
ii. **Machine and Processes:** Cutting, Overlocking, Inspection, Packaging
iii. **Output Product:** Rugs and Samples, Packed and edged

2.7.3.8 Carpet Tiles

i. **Input Material:** Bitumen and other binders, Filler, Finished Carpet
ii. **Machine and Processes:** Tile Coating, Tile Cutting, Inspection, Packaging
iii. **Output Product:** Packed Carpet tiles

2.8 NON-WOVEN SUB-SECTOR

2.8.1 Definition

The Non-woven sub-sector, without in any way limiting the ordinary meaning of the expression, shall mean the industry in which employers and employees are associated, either in whole or in part, for any activity whatsoever, for the manufacture of:

i. All types of non-woven textile products (not limited to flock, wadding, padding, felt, underfelt, medical wadding, cotton wool and needle-punched, stitch-bonded, spun-bonded, chemically-bonded, thermo-bonded or laminated textile fibre materials. It shall include all operations, products and activities incidental thereto and consequent thereon defined as follows

ii. The handling, processing and manufacture of fibre, yarns, threads, blends and manufactured raw materials from which these are derived, which shall include but not limited to the fibres manufactured or processed via various operations.

iii. It shall include all operations, products and activities incidental thereon to and consequent upon such operations and manufacture, including sales delivery, distribution, storage and administration.

2.8.2 Products:

Include but are not limited to insulation, padding materials, filtration, wipes, laminated fabrics, geotextiles, medical textiles, technical textiles, hygiene products, and packaging materials

2.8.3 Fibre Manufacturing and Processes (Raw Materials):

i. **Animal fibres:** wool, mohair, cashmere, silk, angora, alpaca, feathers, leather & animal skin / hair
ii. **Natural Fibres:** cotton, jute, linen
iii. **Regenerated Fibre:** bamboo, viscose, Tencel, modal fibre,

iv. **Synthetic polymer:** Polypropylene, poly-methylene, polyolefin, poly-vinyl, polyurethane, polyamide, acrylic, aramid, polyester and synthetic polyisoprene

2.8.4 **Scope as defined by process and activity for the Non-Woven Sub-Sector**

2.8.4.1 Tearing

i. **Materials:** Pre-used fabrics
ii. **Manufacturing Processes**: manufacture of staple fibres for needle-punch and thermo-bonding processes
iii. **Machine and Processes:** Cutting, tearing and baling
iv. **Output Product:** Pre-used fabric for use in needle-punch / thermo-bonding applications.

2.8.4.2 Felted Non-Woven Fabric

i. **Input Materials:** Cotton, jute, flax, synthetic fibres
ii. **Manufacturing Processes**: Fibre blending, Carding, Lapping/cross webbing, Felting, Fulling, Dyeing, Drying/Stenting, Checking, Finishing
iii. **Machine and Processes:** Carding, Needle-punch machine, cut make & trim
iv. **Output Product:** Geo-Textiles, Insulation products, mattress, foam, floor covering, composites

2.8.4.3 Bonded Non-Woven Fabric

i. **Input Materials:** Short & long staple fibres and filaments – natural or synthetic polymer
ii. **Manufacturing Processes**: Dry-laid, wet-laid, polymer-melt / spun-melt
iii. **Machine and Processes:** Fibre preparation, blending, carding and garnering
iv. **Output Product:** Diapers, baby wipes, feminine pads, tampons, adult incontinence products, medical textiles, filter paper, teabag fabric, napkins, surgical gauze

2.8.4.4 Dry-Laid Formation

i. **Input Materials:** Cotton fibres, synthetic fibres, viscose

ii. **Machine and Processes:** Fibre preparation, blending, carding, web lapping and garnering

iii. **Output Product:** Diapers, baby wipes, feminine pads, tampons, adult incontinence products, medical textiles.

2.8.4.5 Wet-Laid Formation

i. **Input Materials:** Wood pulp, mineral, synthetic and man-made fibres e.g. glass, polyester, polyamide, and regenerated fibre.

ii. **Machine and Processes:** Fibre preparation, blending, carding, web lapping and garneting.

iii. **Output Product:** Filter paper, teabag fabric, napkins, surgical gauze

2.8.4.6 Spun-Melt

i. **Input Materials:** Polypropylene, PET, Nylon, PE, Polyester Synthetic Thermoplastic Resin

ii. **Machine and Processes:** Extruder, webbing, thermo-bonding

iii. **Output Product:** Shopping Bags, PPE for medical uses

2.8.4.7 Melt-Blown

i. **Input Materials:** melt blowing using thermoplastic fibre forming polymer

ii. **Machine and Processes:** Linear Dye Extruder, webbing, thermo-bonding

iii. **Output Product:** Filter paper, N95 masks, Personal Protective Gowns, surgical masks, napkins, teabag fabric, water filters

2.8.4.8 Laminating

i. **Input Material:** Natural fibres, Manufactured fibres, pre-used Fibres

ii. **Machine and Processes:** Flame-bonding, roller-coating, spray applications, hot melt

iii. **Output Product:** Insulations, automotive applications

2.8.4.9 Clicking

i. **Input Material:** Leather, Masonite board, plastic that has been needle-punched or thermo-bonded.

ii. **Machine and Processes:** Click presses, Laser profile cutting.

iii. **Output Product:** automotive applications, apparel, general home products.

2.8.4.10 Cut, Make and Trim

i. **Input Material:** Finished products

ii. **Machine and Processes:** Cutting, slitting, overlocking, folding, shrink wrapping, packing, pricing, string removal, trimming, hand knotting, sewing, binding, scanning, handling systems, conveyers and transporting

iii. **Output Product:** Loose and packed products

REGISTRAR OF LABOUR RELATIONS

DATE: 06/03/2025

SOUTH AFRICAN REVENUE SERVICE

NO. R. 5978 **14 March 2025**

CUSTOMS AND EXCISE ACT, 1964.
IMPOSITION OF PROVISIONAL PAYMENT (PP/172)

In terms of section 57A of the Customs and Excise Act, 1964, a provisional payment in relation to anti-dumping duty is imposed, **up to and including 13 September 2025**, to the extent set out in the Schedule hereto.

FRANZ TOMASEK
HEAD: LEGISLATIVE POLICY TAX, CUSTOMS AND EXCISE

SCHEDULE

By the insertion of the following:

Subheading	Description of Goods	Provisional Payment	Imported from or Originating in
7318.15.39	Other screws, fully threaded with hexagon heads (excluding those of stainless steel)	166,07%	China
7318.15.43	Other bolts (excluding bolt ends, screw studs and screw studding) with hexagon heads	17,65%	China

SUID-AFRIKAANSE INKOMSTEDIENS

NO. R. 5978 **14 Maart 2025**

DOEANE- EN AKSYNSWET, 1964.
OPLEGGING VAN VOORLOPIGE BETALING (VB/172)

Kragtens artikel 57A van die Doeane- en Aksynswet, 1964, word 'n voorlopige betaling met betrekking tot teen-stortingreg, **tot en met 13 September 2025,** opgelê, in die mate in die Bylae hierby aangetoon.

FRANZ TOMASEK
HOOF: WETGEWENDE BELEID BELASTING, DOEANE- EN AKSYNS

BYLAE

Deur die invoeging van die volgende:

Subpos	Beskrywing	Voorlopige Betaling	Ingevoer vanaf of Oorspronklik van
7318.15.39	Ander skroewe, met volledige skroefdraad met seskantige koppe (uitgesonderd dié van vlekvrye staal)	166,07%	China
7318.15.43	Ander boute (uitgesonderd bout-ente, skroefpenne en tapskroewe) met seskantige koppe	17,65%	China

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