

(ii) Canned Vegetables

THE AGRICULTURAL PRODUCE (GRADING AND MARKING)
(CANNED VEGETABLES) REGULATIONS, 1937, DATED
SEPTEMBER 28, 1937, MADE BY THE MINISTER OF
AGRICULTURE AND FISHERIES AS TO GRADE DESIGNA-
TIONS AND GRADE DESIGNATION MARKS FOR CANNED
VEGETABLES.

1937 No. 912

18 & 19 Geo. 5. c. 19. In exercise of the powers conferred on him by the Agricultural Produce
21 & 22 Geo. 5. c. 40. (Grading and Marking) Acts, 1928 and 1931, the Minister of Agriculture
and Fisheries hereby makes the following Regulations :—

Prescription of grade designations. 1. Grade designations to indicate the quality of beans, beetroots,
carrots, celery, peas, new potatoes, spinach and turnips produced and
canned in England and Wales shall be as follows :—

Agricultural Produce (Grading and Marking) (Canned Vegetables)

SELECT FRESH BROAD BEANS
SELECT FRESH STRINGLESS BEANS (WHOLE)
SELECT FRESH STRINGLESS BEANS (SLICED)
SELECT FRESH BEETROOTS (WHOLE)
SELECT FRESH BEETROOTS (SLICED)
SELECT FRESH BEETROOTS (DICED)
SELECT FRESH CARROTS (WHOLE)
SELECT FRESH CARROTS (SLICED)
SELECT FRESH CARROTS (DICED)
SELECT FRESH CELERY (HEARTS)
SELECT FRESH CELERY (STICKS)
SELECT FRESH PICKED PEAS or SELECT FRESH GARDEN PEAS
or SELECT FRESH PICKED GARDEN PEAS
SELECT FRESH PICKED PEAS (AS FROM THE POD) or SELECT FRESH
GARDEN PEAS (AS FROM THE POD) or SELECT FRESH PICKED
GARDEN PEAS (AS FROM THE POD)
SELECT FRESH NEW POTATOES
SELECT FRESH SPINACH (LEAF)
SELECT FRESH SPINACH (PUREE)
SELECT FRESH TURNIPS (WHOLE)
SELECT FRESH TURNIPS (DICED)
SELECT FRESH VEGETABLE MACEDOINE or SELECT FRESH
VEGETABLE SALAD

and the quality of the contents of containers to which such grade designations are applied shall be deemed to be as described in the First Schedule hereto.

2. A grade designation mark shall be one of the grade designations specified in regulation 1 above, associated with the words "Empire Buying Begins at Home" and with the following mark, namely, a map of England and Wales in silhouette, with the words "Produce of England and Wales" inscribed in a circle placed centrally in the map, within which circle is a design representing the Union Jack, and which is more particularly described in the Second Schedule hereto.

Grade designation marks.

3. These Regulations shall come into operation on the 28th September, 1937, on which date The Agricultural Produce (Grading and Marking) (Canned Vegetables) Regulations, 1936,(a) shall be revoked, but without prejudice to anything done thereunder before the date of coming into operation of these Regulations.

Date of coming into operation and revocation.

4. In any certificate issued by the National Mark Committee under the Agricultural Produce (Grading and Marking) (General) Regulations, 1928,(b) authorizing the marking of containers of canned vegetables with the grade designation marks prescribed by the Regulations hereby revoked, references to the said Regulations shall be construed as references to these Regulations.

Construction of certificates of authorisation.

5. These Regulations may be cited as the Agricultural Produce (Grading and Marking) (Canned Vegetables) Regulations, 1937.

Short title.

In witness whereof the Official Seal of the Minister of Agriculture and Fisheries is hereunto affixed this 28th day of September, 1937.

(L.S.)

Donald Fergusson,
Secretary.

(a) S.R. & O. 1936 (No. 768) I, p. 25. (b) S.R. & O. 1928 No. 674, p. 391 above.

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SCHEDULE I

VEGETABLES PRODUCED AND CANNED IN ENGLAND AND WALES

PART I.—DEFINITIONS OF QUALITY

(a) *General Characteristics.*

Except where the special characteristics (*b*) are inconsistent therewith, the following provisions as to general characteristics shall be applicable to all canned vegetables :—

- (i) *Uniformity of Vegetables.*—The canned vegetables or, where such are required by the special characteristics (*b*), pieces of vegetables of any one kind contained in any one can shall be generally uniform in colour and size, and shall be of one variety only, which shall, unless no variety is specified, be one of the approved varieties specified for the kind in Part 2 of this Schedule.
- (ii) *Condition of Vegetables.*—The canned vegetables or, where such are required by the special characteristics (*b*), pieces of vegetables shall be produced from fresh raw vegetables and shall be entire, tender and of good colour and flavour. Blemishes (undesirable characteristics of the vegetables before canning), defects (undesirable characteristics of the vegetables due to faulty preparation), and extraneous matter shall not be present to an extent which detracts seriously from the quality of the product.
- (iii) *Weights of Vegetables.*—The drained weight of solids (the total weight of solids remaining after the contents of the can have been allowed to drain for five minutes on a fine sieve) shall be such as to show that the weight of the vegetables at the time of packing was the standard weight appropriate to the size of the can as specified in Part 3 of this Schedule.
- (iv) *Liquid.*—The liquid shall just cover the vegetables and shall be clear.
- (v) *Preservatives and Colouring Matter.*—No preservatives or artificial colouring agents prohibited under the Public Health (Preservatives etc. in Food) Regulations in force for the time being shall be present.

(b) *Special Characteristics.*

Select Fresh Broad Beans

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The canned broad beans shall be produced from immature shelled beans and shall be succulent. The great majority of the canned beans shall be entire. Detached skins and pieces of pod shall be deemed to be extraneous matter.

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Select Fresh Stringless Beans (Whole)	—	} The canned beans shall be produced from immature beans. The great majority of the canned beans or slices of beans shall be entire.
Select Fresh Stringless Beans (Sliced)	The beans shall be produced from sliced beans.	
Select Fresh Beetroots (Whole)	—	} The canned roots shall be produced from young roots. Outer skins shall be deemed to be extraneous matter.
Select Fresh Carrots (Whole)	—	
Select Fresh Turnips (Whole)	—	
Select Fresh Beetroots (Sliced)	} The canned roots shall be produced from sliced roots.	
Select Fresh Carrots (Sliced)		
Select Fresh Beetroots (Diced)	} The canned roots shall be produced from diced roots.	
Select Fresh Carrots (Diced)		
Select Fresh Turnips (Diced)		
Select Fresh Celery (Hearts)	The canned celery shall be produced from hearts of celery.	} Roots, outside portions and leaves shall be deemed to be extraneous matter.
Select Fresh Celery (Sticks)	The canned celery shall be produced from sticks of celery.	
Select Fresh Picked Peas or Select Fresh Garden Peas or Select Fresh Picked Garden Peas	The canned peas in any one can shall be produced from peas within one of the appropriate size grades specified in Part 4 of this Schedule.	} The canned peas shall be produced from immature peas and shall be succulent. The great majority of the canned peas shall be entire. Detached skins and pieces of pod shall be deemed to be extraneous matter.
Select Fresh Picked Peas (As From The Pod) or Select Fresh Garden Peas (As From The Pod) or Select Fresh Picked Garden Peas (As From the Pod)	The canned peas shall be ungraded for size, except that peas below $\frac{3}{8}$ inch in diameter and above $\frac{11}{16}$ inch in diameter shall not be present.	
Select Fresh New Potatoes...	The canned potatoes shall be produced from new potatoes. Outer skins shall be deemed to be extraneous matter.	
Select Fresh Spinach (Leaf)	The canned spinach shall be produced from partly processed leaves of fresh spinach. Stems and weeds shall be deemed to be extraneous matter.	

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- Select Fresh Spinach (Puree)** The canned puree shall be produced from pulped spinach derived from fresh spinach. Stringy fibre shall be deemed to be extraneous matter. No appreciable quantity of free liquid shall be present.
- Select Fresh Vegetable Macedoine or Select Fresh Vegetable Salad** The canned macedoine or salad shall, subject to conditions (i) and (ii) below, consist of not less than four of the following kinds of vegetables, viz., sliced stringless beans, celery, diced turnips, diced carrots and fresh picked peas, each possessing the appropriate general and special characteristics described in this Schedule. A small quantity of home-grown flageolet beans may be added. The flavour of the whole mixture shall be good.
- (i) The canned macedoine or salad may be produced wholly or partly from processed fresh vegetables.
 - (ii) Celery included in the canned macedoine or salad shall be sliced.

PART 2 : APPROVED VARIETIES OF VEGETABLES

<i>Peas</i>	Canner's Perfection Gregory's Surprise Lincoln Charles I. Alaska Thomas Laxton Prince of Wales Dwarf Canner Onward
<i>Broad Beans</i>	Triple White (Syn : Threefold White)
<i>Beans (Stringless)</i>	Stringless Green Refugee Strains
<i>Beetroot</i>	Detroit Dark Red Detroit Red Improved Globe
<i>Carrots</i>	Stump and Short Horn Varieties
<i>Celery</i>	Self Blanching White and Golden Varieties White Market Varieties
<i>Spinach</i>	Long Standing Victoria Winter Prickly Johnson's Canner
<i>Turnips</i>	Red Milan White Milan Snowball
<i>Potatoes</i>	King Edward Majestic Royal Kidney

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PART 3: STANDARD WEIGHTS OF VEGETABLES IN CANS

Vegetable	Weight of Vegetables			
	E.1 Can	A.1 Tall Can	A.2 Can	A.2½ Can
	Oz.	Oz.	Oz.	Oz.
Peas	8½	10½	12½	18½
Broad Beans	9½	11½	14	20½
Beans, Whole	7½	9	11	16
„ Sliced	8	9½	11½	17
Beetroot, Whole	9	11	13½	20½
„ Sliced	9½	11½	14	21
„ Diced	9½	11½	14	21
Carrots, Whole	8½	10	12½	18½
„ Sliced	8½	10½	12½	19
„ Diced	8½	10½	12½	19
New Potatoes	8	10	12½	19
Turnips, Whole	8½	10½	13	20
„ Diced	9	11	13½	20½
Celery, Hearts	—	—	13½	20½
„ Sticks	—	—	—	—
Macedoine	8½	10½	12½	19
Spinach, Leaf	10½	12½	15	23
„ Puree	14½	16½	20	30

Tolerances.—The following tolerances are permitted, viz. : E.1 can—plus or minus ¼ oz. ; A.1 Tall can—plus or minus ¼ oz. ; A.2 can—plus or minus 1 oz. ; A.2½ can—plus or minus 1½ oz. In any sample consisting of over 24 cans, the individual contents shall be as frequently above the standard as they are below it.

PART 4: SIZES FOR PEAS

Small	Medium	Large or Standard
Below ½ inch diameter	½ inch to ¾ inch diameter.	Above ¾ inch diameter.

SCHEDULE II

GRADE DESIGNATION MARK. See Schedule II, p. 524 above.