

NAMS 885: 2025

Edition 1

SANS 885: 2022

Edition 2

NAMIBIAN STANDARD

Ready to eat processed meat products

This Namibian standard is the identical implementation of SANS 885: 2022 and is adopted with the permission of the South African Bureau of Standards (SABS)

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NAMS 885: 2025

Edition 1

SANS 885: 2022

Edition 2

Foreword

Namibian standards are developed based on NSI Standards development procedures in accordance with the rules given in the International Organization for Standardisation/International Electrotechnical Commission (ISO/IEC) Directives 1, Procedures for TC work; ISO/IEC Guide 21-1 Adoption of international standards as regional or national standards and WTO – TBT World Trade Organisation code of Good Practice (which is published as Annex 3 in the TBT Agreement)

The committee responsible for this document is NSI Management Technical Committee, Food safety management systems (NSI/TC3); Subcommittee 6 (SC) on Meat and meat products

This NAMS 885: 2025 SANS 885: 2022 was published in January 2025

NAMS 885: 2025

Edition 1

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Table of changes

Change No.	Date	Changes
1	2024	amended to update the NSI foreword
2	2024	to referenced relevant national standards, regulations and entities
3	2024	added specific cooking time for heat treated products at 72 degrees as well as for partially heat treated at 64 degrees (3.9 and 3.14)
4	2024	rephrasing of 4.2.2.5

The document is not reference in the Act in Namibia

Reference is made in the Scope to the "relevant national legislation" In Namibia this means the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972) and the Fertilizers, farm feeds, Agricultural Remedies and stock Remedies Act, 1947, act 36 of 1947

In 3.9 and 3.14 "Heat treated products are cooked at 72 degrees for appropriate time (no specific time) and anything below 72 degrees is partial heat treatment. In Namibia heat treated products are cooked at 72 degrees for a minimum of 2 minutes and partially heat treated like bratwurst are cooked at 64 degrees for 2-3 minutes.

Reference is made in NOTE 1 to 3.10 and 5.2.1 to the "relevant national legislation". In Namibia this means the Meat Industry Act 12, of 1981 (Act No. 12 of 1981).

Reference is made in 4.1.1 to the "relevant national legislation". In Namibia this means the Regulations relating to the Health and Safety of Employees at work,1997

Reference is made in 4.2.2.1 to the "relevant national legislation". In Namibia this means the National Health Act, 2015 (Act No. 2 of 2015)

Reference is made in the NOTE to 4.2.2.3 to the "relevant national department". In Namibia this means the Ministry of Health and Social Services

4.2.2.5 "In the case of any absence of more than one day due to illness, the employee shall, before resuming duty, report the nature of the illness to the factory hygiene officer or supervisor, who shall, take the appropriate steps to obtain a medical opinion on the employee's fitness for work, should it be deemed necessary."

Reference is made in 5.1.1, 5.1.2 and 7.3.2 to the "relevant national legislation". In Namibia this means the Fertilizers, farm feeds, Agricultural Remedies and stock Remedies Act, 1947, act 36 of 1947

Reference is made in 5.2.2, 7.1.1.1, 7.2 and 7.3.1(a) to the "relevant national legislation". In Namibia this means the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972).

Reference is made in NOTE 5 to table 2, and 7.3.1 (b) to the "authority administering this standard". In Namibia this means the Namibian Standards Institution

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Bibliography

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NAMS 9001 ISO 9001 Quality management systems requirements

NAMS 10330 SANS 10330 Food safety management systems – Requirements for a food safety system based on prerequisite programmes and Hazard Analysis and Critical Control Point (HACCP) principles

NAMS 1828 SANS 1828 Cleaning chemicals for use in the food industries

NAMS 1853 SANS 1853 Disinfectants and detergents- disinfectants and antiseptics for use in the food industry

NAMS 14001 ISO 14001 Environmental management systems – Requirement with guidance for use

SOUTH AFRICAN NATIONAL STANDARD

Ready to eat processed meat products

WARNING

This document references other documents normatively.

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SANS 885:2022
Edition 4

Table of changes

Change No.	Date	Scope

Foreword

This South African standard was prepared by National Committee SABS/TC 1027, *Canned and processed meat products*, in accordance with procedures of the South African Bureau of Standards, in compliance with annex 3 of the WTO/TBT agreement.

This document was approved for publication in March 2022.

This document supersedes SANS 885:2011 (edition 3).

This document is referenced in the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972).

Reference is made in the scope to the "relevant national legislation". In South Africa this means the National Regulator for Compulsory Specifications Act, 2008 (Act No. 5 of 2008), the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972) and the Agricultural Products Act, 1990 (Act No. 119 of 1990).

Reference is made in NOTE 1 to 3.10 and 5.2.1 to the "relevant national legislation". In South Africa this means the Meat Safety Act, 2000 (Act No. 40 of 2000).

Reference is made in 4.1.1 to the "relevant national legislation". In South Africa this means the Occupational Health and Safety Act, 1993 (Act No. 85 of 1993) and the National Health Act, 2003 (Act No. 61 of 2003).

Reference is made in 4.2.2.1 to the "relevant national legislation". In South Africa this means the National Health Act, 2003 (Act No. 61 of 2003).

Reference is made in the NOTE to 4.2.2.3 to the "relevant national department". In South Africa this means the Department of Health.

Reference is made in 5.1.1, 5.1.2 and 7.3.2 to the "relevant national legislation". In South Africa this means the Agricultural Product Act, 1990 (Act No. 119 of 1990).

Reference is made in 5.2.2, 7.1.1.1, 7.2 and 7.3.1(a) to the "relevant national legislation". In South Africa this means the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972).

Reference is made in NOTE 5 to table 2, and 7.3.2 (b) to the "authority administering this standard". In South Africa this means the National Regulator for Compulsory Specifications, 2008 (Act No. 5 of 2008).

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