

LIQUOR PRODUCTS ACT 60 OF 1989

AUTHORISATION TO SELL MEAD

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GN R1017	GG 25192	18/7/2003
GN R474	GG 33242	4/6/2010
GN R400	GG 37669	23/5/2014
GN R630	GG 39017	24/7/2015
GN R274	GG 42260	1/3/2019
GN R2276	GG 47015	15/7/2022

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

D. A. HANEKOM
Minister of Agriculture

SCHEDULE

1. Definitions

Any word or expression in this Schedule to which a meaning has been assigned in the Act shall have that meaning and, unless the context otherwise indicates-

“**authorised person**” means a person specified in column 1 of Table 1;

“**authorised premises**” means premises specified in column 2 of Table 1 opposite the name of a particular authorised person;

“**mead**” means an alcoholic beverage that complies with the requirements set out in regulation 4;

“**reducing sugar**” means sugar which exhibits ketonic and aldehydic functions determined chemically by its reducing action on an alkaline solution of copper salt;

“**residual sugar content**” means the quantity of reducing sugar, calculated as a mass per volume, that is present in mead; and

“**Act**” means the Liquor Products Act, 1989 (Act No. 60 of 1989).

2. Authorisation to sell mead

An authorised person may sell mead produced by him or her on an authorised premises for as long as the validity of his or her authority is maintained in terms of [regulation 55](#) of the Regulations published by Government Notice No. R. 1433 of 29 June 1990, as amended.

3. Maximum volume that may be produced

The volume of mead that may be produced by an authorized person during a particular calendar year shall not exceed the volume specified in column 3 of Table 1 opposite the name of the particular authorised person.

4. General requirements for mead

Except where expressly provided otherwise in regulation 6 in respect of a particular class of mead, mead shall-

- (a) be produced by the alcoholic fermentation by means of a ~~wine~~ yeast of a mixture of honey and water;
[Para. (a) substituted by GN R2276/2022]
- (b) have an alcohol content of at least ~~4~~ **3,5** per cent and not more than ~~16,5~~ **18** per cent **if not required to be fortified or distilled in terms of regulation 6**;
[Para. (b) substituted by GN R2276/2022]
- (c) have a sulphur dioxide content of not more than 200 milligrams per litre, of which not more than 50 milligrams per litre may be in the form of free sulphur dioxide;
- (d) have a volatile acid content which, calculated as acetic acid, does not exceed, 1,2 grams per litre; and
- (e) have a flavour, taste and character which clearly distinguishes it from that of any other liquor product or class of liquor product.

5. Designated classes for mead

The classes of mead shall be as specified in column 1 of Table 2.

6. Requirements for designated classes of mead

Mead of a class specified in column 1 of Table 2 shall be produced in such a manner that-

- (a) **unless expressly provided otherwise in Table 2**, it complies with the general requirements set out in regulation 4; and
[Para. (a) substituted by GN R2276/2022]
- (b) it complies with the specific requirements set out in column 2 of the said Table opposite the particular class of mead.

7. Addition of substances to mead

- (1) The substances specified in column 1 of Table 3 may be added to the classes of mead specified in column 2 thereof.
- (2) A substance that may be added to mead in terms of subregulation (1) may subject to the provisions of subregulation (3) **and unless provided otherwise in these regulations**, be added before, during or after production of the mead concerned.
[Subr. (2) substituted by GN R2276/2022]
- (3) A substance referred to in subregulation (1)-
 - (a) shall be added to mead in accordance with generally accepted cellar or manufacturing practices;

- (b) shall be added in accordance with the manner and conditions specified in column 3 of Table 3; and
- (c) may not occur in mead to such an extent that the substance concerned is injurious or detrimental to human health.

8. Removal of substances from mead

- (1) The substances specified in column 1 of Table 4 may be removed from mead.
- (2) A substance that may be removed from mead in terms of subregulation (1) may be removed before, during or after production of the mead concerned.
- (3) The removal of a substance referred to in subregulation (1) shall-
 - (a) be done in accordance with generally accepted cellar or manufacturing practices;
 - (b) be done in accordance with the manner and conditions specified in column 2 of Table 4.

9. Restricted substances in mead

The substances specified in column 1 of Table 5 shall not be contained in mead to a greater extent than that specified in column 2 of the said Table opposite the particular substance.

10. Compulsory particulars on labels

The following particulars shall be indicated on the label of a container of mead:

- (a) The expression “alcoholic honey beverage” or ~~“alcoholic honey drink”~~ **“mead”**.
[Para. (a) substituted by GN R2276/2022]
- (b) The applicable class designation as specified in column 1 of Table 2: **Provided that -**
 - (i) **the expression “mead”, where applicable, need not be repeated if indicated in terms of paragraph (a) and is used in conjunction with the rest of the applicable class designation; and**
 - (ii) **the expression “traditional African mead”, where applicable, need not be indicated.**
[Para. (b) substituted by GN R2276/2022]
- (c) (i) The alcohol content by means of a figure which, subject to the provisions of subparagraph (ii), represents the actual percentage of alcohol per volume in conjunction with a percentage symbol and one or more of the expressions “alcohol”, “alcohol”, “volume” or abbreviations thereof.
 - (ii) A figure referred to in subparagraph (i) shall not-
 - (aa) differ by more than 0,5 in numeral value from the actual alcohol content of the mead concerned; and
 - (bb) be higher or lower than the applicable maximum or minimum alcohol content specified in this Schedule.

- (d) The name of the country or countries of origin in conjunction with the word “produced” or “geproduseer” or a synonym or inflection thereof along with an appropriate preposition, if not fully produced in South Africa.
- (e) The name of the country of bottling in conjunction with the word “bottled” or “gebottel” or a synonym or inflection thereof along with an appropriate preposition, if not finally bottled in South Africa.
- (f) The year of production by means of the words “produced in” or “geproduseer in” followed by the year concerned in figures.
- (g) Whether herbs and spices or natural extracts thereof or fruit cells, fruit juice or fruit juice concentrate have been used at any stage of the production process.
- (h) The full name and physical business address of the person by whom or on whose behalf the mead is ~~home~~**bottled** with a view to the sale thereof by him or her in sealed containers.
[Para. (h) substituted by GN R2276/2022]

11. Manner in which particulars are to be indicated

The particulars referred to in regulation 10 (a), (b), (c), (d), (e), (f) and (h) shall-

- (a) be indicated in the same field of vision on one or more labels affixed permanently to a container;
- (b) be clearly distinguishable from one another and from other particulars, illustrations or representations on the label; and
- (c) be indicated in letters and figures-
 - (i) which are in each separate case of the same colour, type and size;
 - (ii) which appear on a uniform and clearly contrasted background;
 - (iii) which are clearly legible;
 - (iv) which are printed indelibly; and
 - (v) of which the minimum vertical height, depending on the capacity of the container concerned, is as specified in column 2, 3 or 4 of Table 6 opposite each specific detail.

TABLE 1

PRODUCTION QUOTA PER AUTHORISED PERSON

Name of authorised person	Description of authorised premises	Maximum permissible volume per year
1	2	3
H. Kiesling	4 Harbour Rd, Kleinmond, 7195	100 litre
H. Broekma	14 Castle Rock, Moreleta Park, Pretoria	100 litre
M. Krul	107 Market Str, Fairland, 2195	100 litre

Name of authorised person	Description of authorised premises	Maximum permissible volume per year
H. Hammersma	22 Snell Drive, Florida Park, Roodepoort	100 litre
S. Hallet	26 Urania Str, Observatory	100 litre
B. Lewis	202 Loop Str, Pietermaritzburg, 3201	100 litre
K.R. Simms	4 Robin Rd, Rant en Dal, Krugersdorp, 1751	1 000 litre
M. Kalimeyer	587 34th Avenue, Villieria, 0186	1 000 litre
J. Hugill	Saronda Valley, Rant en Dal, Krugersdorp, 1751	1 000 litre
Honey Bee Foundation & Products	38 Milner Road, Maitland, 7405	10 000 litre
F. van derWesthuizen	27 Hoop Street, Citrusdale, 7340	20 000 litre
A. Dercksen	Highveld Honey Farms, 185 Uys Str., Rynfield, Benoni	30 000 litre
E.N. Lear	Ravensberg Estate, Plot 58, Alewynspoorte, Vereeniging	40 000 litre
Grahamstown Brewery Pty (Ltd) trading as Makana Meadery	Old Powerstation Building, Reynolds Street, Highlands Industrial Area, Grahamstown, 6140	400 000 litres
Solms-Delta (Pty) Ltd	Solms-Delta farm, Delta road, off the R45, GrootDrakenstein, Franschhoek Valley	10 000 litre
Haut Espoir Winery (Pty) Ltd	Haut Espoir farm, Excelsior road, Franschhoek	1 000 litre
Allister Graham Key trading as Cape Mead	Unit 29, Bermour Wright Industrial Park, Meulstreet, George	400 000 litre
Pacific Bricks CC trading as Karoo Liquor	14 Berrange Road, Adendorp	100 000 litre
A J Mconie trading as Elandsvally Farm	Portion 6 (portion of portion 5) of the farm Weltevrede No. 647, Overstrand Municipality, District Caledon	100 000 litre
The Independent Beer and Spirits Company (Pty) Ltd	Portion 3 of Farm 7, Halfmanshof (off R44), Tulbagh	100 000 litre
J M Odendaal	Kontreiwinkel, Vermaaklikheid	100 000 litre
Cape Town Mead Company	Unit 27, The Old Timber Yard, 27 Seventh Avenue, Maitland, 7405	400 000 litre
Brendon Cloete	24 Lorna Avenue, Glenhaven, Belville	4 000 litre
Inge Lotter	Plot 14, Burnside, Nelspruit	400 litre
Gluckauf Boerdery CC trading as Darling Honey	Darling Honey, Rietfontein, Darling	100 000 litre
Simthembile Nzuzo	16555 Maydene Farm, Mthatha	1 000 litre
Herman van Zyl trading as Skald Meadery	3 Avignon Way, Longwood Estate, Pinehurst Durbanville	1 500 litre
Lloyd Hughes trading as Mellivora Meadery	Unit 27, Old Timberyard, 7th Avenue, Maitland, Cape Town	1 000 litre

[Table 1 amended by GN R1017/2003, GN R474/2010, GN 400/2014, GN 630 of 2015, GN 274 of 2019 and GN R2276/2022]

TABLE 2

CLASSES FOR MEAD AND SPECIFIC REQUIREMENTS FOR CLASSES

	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 20grams 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.	Honey beer Beer mead	<ol style="list-style-type: none"> 1. Only brewer's ale or lager yeast shall be used for the alcoholic fermentation 2. The alcohol content of the product shall not exceed 7 percent.
6.	Metheglyn	<ol style="list-style-type: none"> 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. 2. The residual sugar content of the product shall be more than 20 grams per litre.
7.	Hippocras	<ol style="list-style-type: none"> 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.

	CLASS	SPECIFIC REQUIREMENTS
	1	2
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.
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 43 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 2 amended by GN R2276/2022]

TABLE 3

SUBSTANCES WHICH MAY BE ADDED TO MEAD

Name of substance	Classes of mead to which substance may be added	Manner and conditions of addition
1	2	3
Ale yeast	Beer mead, Braggot, Cyser, Pyment, Karri and T'ej	
Amino acids	All classes	
Ammonium phosphate	All classes	The final product shall not contain more than 150 mg/l of this substance.
Amylozyme	All classes	
Apple juice	Cyser	This substance may be added to a maximum of 45 %, calculated in accordance with the mass of honey used.
Ascorbic acid	All classes	
Bentonite	All classes	
Biotin	All classes	
Brandy	Fructusmel	
Brewer's Yeast and brewers yeast nutrients	Honey beer	
Calcium hydroxide	All classes	
Calcium pantothenate	All classes	
Camden tablets	All classes	
Cappings	All classes	
Caramel	All classes	This substance may be added only if - (a) it has not been manufactured by the ammonia process; and (b) it does not contain more than 200 mg/kg of 4-methylimidazole.
Caramelised honey	All classes	
Carbon dioxide	All classes	
Carboxymethylcellulose	All classes	
Chilli	Chilli mead, Capsicumel and Hippocras	
Citrates of potassium, calcium and sodium	All classes	
Citric acid	All classes	
Clorox	All classes	
Cream of tartar	All classes	
Di-ammonium phosphate	All classes	
Egg albumen	All classes	

Name of substance	Classes of mead to which substance may be added	Manner and conditions of addition
1	2	3
Filtering aids	All classes	
Fruit juice, fruit cells and fruit juice concentrate	All classes	These substances may -
		(a) be added to a maximum of 15% for honey beer mead and 50% for Melomel, calculated in accordance with the mass of honey used; and (b) for classes other than Melomel and honey beer mead , shall not constitute more than 3% volume of the final product.
Grain malt	Beer mead, Braggot, Karri and T'ej	
Grapes	Pyment	This substance may be added to a maximum of 50%, calculated in accordance with the mass of honey used.
Herbs and natural extracts of herbs	Hippocras/Honey beer	
Honey	All classes	This substance can be added after alcoholic fermentation to sweeten the final product.
Hops	Beer mead, Braggot, Karri, T'ej and Hippocras	
Hyssop	Bochet, Rhodomel, Hippocras and Melomel	
Inositol	All classes	
Isinglass	All classes	
Lactic acid	All classes	
Lager yeast	Beer mead, Braggot, Cyser, Pyment, Karri and T'ej	
Licorice root	Hippocras	
Pindoksien	All classes	
Magnesium chloride	All classes	
Magnesium sulphate	All classes	
Malt extract	Beer mead, Braggot, Cyser, Pyment, Karri and T'ej	

Name of substance	Classes of mead to which substance may be added	Manner and conditions of addition
1	2	3
Maple syrup	Acerglyn	This substance may be added to a maximum of 20 %, calculated in accordance with the mass of honey used.
Nuts	Weirdomel	
Oak wood, bark, staves, and chips	All classes	
Peppers	Capsicumel and Hippocras	
Potassium hydroxide	All classes	
Potassiummetabisulphide	All classes	
Potassium phosphate	All classes	
Potassium sorbate	All classes	The final product shall not contain more than 200 mg/l, calculated as sorbic acid, of this substance.
Pyridoxine	All classes	
Quinine	Beer mead, Braggot, Karri and T'ej	
Raisins	T'ej, Melomel and Pymment	
Roses	Rhodomel and Hipprocras	
Rose hip	Rhodomel and Melomel	
Rue	Beer mead and Hippocras	
Rum	Faveomel	
Saxumel	Amormel	
Sodium bensoate	All classes	The final product shall not contain more than 250 mg/l, calculated as bensoic acid, of this substance
Sodium bisulphate	All classes	
Sodium chloride	All classes	
Sodium hydroxide	Metheglyn/Honey beer	
Sodiummetabisulphite	All classes	
Spices and natural extracts of spices	Metheglyn/Honey beer	
Succinic acid	All classes	
Sugar derived from cane or grain	All classes, excluding honey beer	This substance shall only be added for the initiation of a second alcoholic fermentation to produce a sparklingmead.
Sulphur dioxide gas	All classes	
Tannin	All classes	
Tartaric acid	All classes	

Name of substance	Classes of mead to which substance may be added	Manner and conditions of addition
1	2	3
Trichodiaderma roots	Karri	
Urea	All classes	
Vitamin B	All classes	
Vodka	Faveomel	
Wine yeast and wine yeast nutrients	All classes, excluding honey beer	
Wooden casks	All classes	This substance shall only be utilized for the alcoholic fermentation or maturing of the product in it.
Yeast and yeast nutrients	All classes, excluding beer mead	

[Table 3 amended by GN R2276/2022]

TABLE 4

SUBSTANCES WHICH MAY BE REMOVED FROM MEAD

NAME OF SUBSTANCE	MANNER AND CONDITIONS OF REMOVAL
1	2
Cloudiness, colouring agents and proteins	By means of - (a) pasteurization, cold stabilization or filtration; or (b) treatment with egg albumen, filtering aids, bentonite, tannin, isinglass or ion exchange resins.
Heavy metals	By means of treatment with ion exchange resins.
Tartrates and other substances which could affect the stability of mead	By means of - (a) pasteurization, cold stabilization or membrane diffusion; or (b) treatment with tartaric acid, ion exchange resins or carboxymethyl cellulose
Undesirable flavours	By means of treatment with ion exchange resins.

TABLE 5

RESTRICTED SUBSTANCES IN MEAD

Name of substance	Maximum extent to which substance may be contained (mg/l)
Arsenic	0,2
Boron	80,0 calculated as boracic acid
Bromine	1,0
Cadmium	0,01

Name of substance	Maximum extent to which substance may be contained (mg/l)
Copper	1,0
Fluorine	1,0
Iron	10,0
Lead	0,25
Mercury	0,05
Methanol	300,0
Selenium	1,0
Sodium	100,0
Tin	100,0
Zinc	5,0

TABLE 6

LETTER SIZES OF COMPULSORY PARTICULARS ON LABELS

Nature of particulars		Minimum vertical height in the case of labels on containers with a capacity of -		
		Less than 250 ml	250 ml but not more than 375 ml	More than 375 ml
1		2	3	4
1.	The expression “alcoholic honey beverage” or “ alcoholic honey beverage drank ” “mead”	2,0 mm	3,0 mm	5,0 mm
2.	Class designation	1,0 mm	1,5 mm	2,0 mm
3.	Alcohol content	2,0 mm	3,0 mm	5,0 mm
4.	Country of origin	1,0 mm	1,5 mm	2,0 mm
5.	Country of bottling	1,0 mm	1,5 mm	2,0 mm
6.	Year of production	1,0 mm	1,5 mm	2,0 mm
7.	Name and business address	1,0 mm	1,5 mm	2,0 mm

[Table 6 amended by GN R2276/2022]