



**THAI AGRICULTURAL STANDARD**

**TAS 11-2006**

**LONGKONG**

**National Bureau of Agricultural Commodity and Food Standards  
Ministry of Agriculture and Cooperatives**

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Lonkong is an agricultural commodity that Thailand has the potential to produce it which has the opportunity to increase its export.

In order to provide Thai lonkong with better acceptance by domestic market and international trade in term of food safety for consumers and export promotion. The Ministry of Agriculture and Cooperatives deems it proper to establish a standard for lonkong.

The provisions of this standard are based upon the information obtained from results of the research study project of the National Bureau of Agriculture Commodity and Food Standards which has been cooperated in the operation by the Department of Agriculture and The Faculty of Natural Resources, Prince of Songkla University.

***Remark:***

The standard title has been revised from “Thai Agricultural Commodity and Food Standard (TACFS X-XXXX)” to “Thai Agricultural Standard (TAS X-XXXX)” in accordance with the application of the Agricultural Standards Act B.E. 2551 (2008).



**NOTIFICATION OF THE NATIONAL COMMITTEE ON  
AGRICULTURAL COMMODITY AND FOOD STANDARDS  
SUBJECT: THAI AGRICULTURAL COMMODITY AND FOOD STANDARD:  
LONGKONG  
B.E. 2549 (2006)**

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The resolution of the 1/2546 session of the National Committee on Agricultural Commodity and Food Standards dated 8 June B.E. 2549 (2006) endorsed the Thai Agricultural Commodity and Food Standard entitled Longkong. This standard would be of benefits for quality improvement, facilitating trade and protecting consumers.

By virtue of the Cabinet Resolution on Appointment and Authorization of the National Committee on Agricultural Commodity and Food Standards dated 19 November B.E. 2545 (2002), the Notification on Thai Agricultural Commodity and Food Standard entitled Longkong is hereby issued as voluntary standard, the details of which are attached herewith.

Notified on 31 July B.E. 2549 (2006)

Khunying Sudarat Keyuraphan

Minister of Agriculture and Cooperatives

Chairperson of the National Committee on Agricultural Commodity and Food Standards

# THAI AGRICULTURAL STANDARD

## LONGKONG

### 1 DEFINITION OF PRODUCE

This standard applies to commercial variety of longkong fruits grown from *Aglaia dookkoo* Griff. cv. Longkong of the Meliaceae family for fresh consumption. Longkong of other varieties such as Longkong Num is excluded.

### 2 PROVISIONS CONCERNING QUALITY

#### 2.1 MINIMUM REQUIREMENTS

2.1.1 In all classes, subject to the special provisions for each class and the tolerances allowed, longkong fruit quality must be :

- whole ;
- pedicel intact ;
- characteristics of the variety such as with brown specks ( cork cells) on the skin ;
- sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded ;
- clean and practically free from visible foreign matter ;
- practically free of pests affecting the general appearance of the produce ;
- practically free of damage caused by pests ;
- free of bruising or clearly visible defects on the skin ;
- free of abnormal external moisture, excluding condensation following removal from cold storage ;
- free of damage due to low and/or high temperature ;
- free of foreign smell and/or abnormal taste.

2.1.2 Longkong fruits must be properly mature (ripe); correctly harvested, postharvest handled and transported ; in order to obtain the produce in acceptable condition at the place of destination.

2.1.3 Criteria for identifying properly mature (ripe) fruits :

- fruit skin bears uniform yellow colour, no green colour blending ;
- fruit at the distal end of the bunch is slightly yielding to the touch ;
- content of total soluble solids is not less than 15 % Brix.

## 2.2 CLASSIFICATION

Longkong fruits are classified into 3 classes defined below :

### 2.2.1 “Extra” Class

Longkong in this class must be of superior quality, characteristics of the variety and free of defect. However, very slight superficial defects are allowed, provided these do not affect the general appearance of the produce, the quality, the keeping quality and the presentation in the package.

If they are present in a bunch which must be tight (Fig. 1) or precisely tight (Fig. 2). Every fruit is uniformly mature (ripe).



**Figure 1 A tight bunch.**



**Figure 2 A precisely tight bunch.**

### 2.2.2 Class I

Longkong in the class must be of good quality, characteristics of the variety. They may carry slight defects, provided these do not affect the general appearance of the produce, the quality, the keeping quality and the presentation in the package. Slight skin defects are allowed that the total surface area does not exceed  $0.5 \text{ cm}^2$ . Longkong which are present in a bunch must be precisely tight (Fig.2), every fruit is uniformly mature.

### 2.2.3 Class II

This class includes longkong which do not qualify for inclusion in the higher classes, but satisfy the minimum requirements specified in section 2.1 and they retain their quality, the keeping quality and the presentation in the package that the total surface defect area does not exceed  $1.0 \text{ cm}^2$ . Longkong which are present in a bunch are allowed to have a loose bunch (Fig.3) and the bunch with dropped off fruits of not over 30% (Fig.4).





**Figure 3 A loose bunch.**



**Figure 4 The bunch with dropped off fruits of not over 30%**

### 3 PROVISIONS CONCERNING SIZING

Size is determined by the number of fruits per kilogram. There are two forms of presentation: in single fruit and in bunches ; the size specification is in table 1 and 2 :

**Table 1 Provisions of longkong size code presented as single fruit**

Size Code	Number of Fruits per gram
1	> 25
2	> 20 - 25
3	> 15 - 20
4	10 - 15

**Table 2 Provisions of longkong size code presented in bunches**

Size Code	Number of Fruits per gram
1	> 700
2	> 500 – 700
3	> 300 – 500
4	> 200 - 300
5	100 - 200

The quality classification and provisions concerning sizing in this standard can be considered in the business by jointly applying them in order to set up a trade classification which may be named differently by the trade partners depending on their requirement or limited conditions due to seasons.

#### **4 PROVISIONS CONCERNING TOLERANCES**

Tolerances in respect of quality and size shall be allowed in each package for produce not satisfying the requirements of the class indicated.

##### **4.1 QUALITY TOLERANCES**

###### **4.1.1 “Extra” Class**

Ten percent by number or weight of longkong not satisfying the requirements of the class, but meeting those of Class I or, exceptionally, coming within the tolerance of class I.

###### **4.1.2 Class I**

Twenty percent by number or weight of longkong not satisfying the requirements of the class, but meeting those of Class II or, exceptionally, coming within the tolerance of class II.

###### **4.1.3 Class II**

Ten percent by number or weight of longkong not satisfying neither the requirements of the class nor the minimum requirements, but not affected by rotting.

##### **4.2 SIZE TOLERANCE**

For all size codes, twenty percent by number or weight of longkong corresponding to the size immediately above and/or below that indicated on the package. This applies to both forms of presentation.

#### **5 PROVISIONS CONCERNING PRESENTATION**

##### **5.1 UNIFORMITY**

The contents of each package must be from the same origin, the same variety, uniform in quality, and size. The visible part of the contents of the package must be representative of the entire contents.

##### **5.2 PACKAGING**

Longkong must be packed in such a way as to protect the produce properly. The materials used inside the package must be new, clean and of a quality such as to avoid causing any damage to the produce. The use of materials, particularly of paper or stamps bearing trade specifications is allowed, provided the printing or labeling has been done with non-toxic ink or glue.

### 5.2.1 Description of Containers

The containers shall meet the quality, hygiene, and resistance characteristics to ensure suitable handling, shipping and preserving of the longkong. Packages must be free of all foreign matters and smell.

## 5.3 PRESENTATION

The longkong are presented under one of the following forms.

### 5.3.1 Individually

A longkong fruit which is presented in individual must have the pedicel intact. The dropped-off abscised fruits are not allowed.

### 5.3.2 In bunches

There must be more than 5 fruits per bunch, and the length of the bunch stalk to the attachment point of the top fruit stem must not exceed 6 cm. In this particular not more than 10% by count or weight of dropped-off abscised fruits during transportation is allowed per package.

## 6 MARKING OR LABELLING

### 6.1 CONSUMER PACKAGES

Each package shall bear the following particulars, legibly marked, and without false or deceptive information.

#### 6.1.1 Nature of Produce

If the produce is not visible from the outside, each package shall be labelled with the name of the produce "Longkong" and may be labelled as to name of the variety and/or commercial type, including specified characteristic of "individually" or "in bunches".

#### 6.1.2 Date of packing

#### 6.1.3 Net weight in metric system

#### 6.1.4 Distributor information

Name and address of the producer or packer for longkong produced in the country. Name and address of importer and producing country for imported longkong depending on cases.

#### 6.1.5 Origin of produce

Country of origin, except it is produced for domestic distribution.

### 6.2 NON-RETAIL CONTAINERS

Each package must bear the following particulars, in the documents accompanying the shipment, in the label, or on package, with legibly and indelibly marked.

#### 6.2.1 Identification

Name and address of the producer for longkong produced in the country. Name and address of importer and producing country for imported longkong depending on cases.

For longkong produced in the country may identify the name and the producer head office address and cargo code (If any).

#### 6.2.2 Nature of produce

Name of the produce “Longkong” and/or name of the “Variety”, including clearly specified characteristics of “Individually” or “in bunches” shall be labeled, if the contents are not visible from the outside of the package.

#### 6.2.3 Origin of Produce

Country of origin and/or province where grown. If the afore-mention data are not stated, it may lead to misunderstanding or deceiving the consumers.

#### 6.2.4 Commercial Identification

##### 6.2.4.1 Class;

##### 6.2.4.2 Size (size code or minimum and maximum diameter in millimetres, respectively);

##### 6.2.4.3 Net weight in metric system.

#### 6.3 LANGUAGE

Label of produce must be in Thai Language. Produce label for export can be in any language.

#### 6.4 OFFICIAL INSPECTION MARK OR CERTIFICATION MARK

Comply with the provisions and condition of the inspection or certification agency recognized by Ministry of Agriculture and Cooperatives of Thailand.

### **7 FOOD ADDITIVE**

Comply with the provisions of relevant regulations and the Thai Agricultural Standard on Food Additives.

### **8 CONTAMINANTS**

Comply with the provisions of relevant regulations and the Thai Agricultural Standard on Contaminant.

### **9 PESTICIDE RESIDUES**

Comply with the provisions of relevant regulations and the Thai Agricultural Standard on Pesticide Residues.

### **10 HYGIENE**

Comply with the provisions of relevant regulations and the Thai Agricultural Standard on Hygiene. Harvest and handling of various steps including storage and transport of longkong must be carried out hygienically in order to prevent contamination which will be harmful to consumers.

**11 METHODS OF ANALYSIS AND SAMPLING**

Comply with the provisions of relevant regulations and the Thai Agricultural Standard on Methods of Analysis and Sampling.

## ANNEX A

## UNIT

The units and symbols used in this standard and the units recognized by the International System of Units (*le Système International d'Unités*) or SI are as follows:

<b>Measurement</b>	<b>Unit</b>	<b>Symbols</b>
Area	square centimeter	cm <sup>2</sup>
Length	centimeter	cm
	milligram/kilogram	mg/kg