



THAI AGRICULTURAL STANDARD

TAS 1-2003

LONGANS

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

ICS 67.080.10

ISBN 974-403-141-7

UNOFFICIAL TRANSLATION



THAI AGRICULTURAL STANDARD

TAS 1-2003

LONGANS

National Bureau of Agricultural Commodity and Food Standards

Ministry of Agriculture and Cooperatives

50 Phaholyothin Road, Ladyao, Chatuchak, Bangkok 10900

Telephone (662) 561 2277 www.acfs.go.th

Published in the Royal Gazette Vol.120 Section 115D,

dated 2 October B.E.2546

The Working Group to Draft Standards for Longans, Litchi, and Strawberries

1. Chairperson of the working group
Mr.Buntham Thakhamfoo
(Director of Office of Agricultural Research and Development, Region 2)
2. Representative from the Department of Foreign Trade
Mr.Wichien Boonnak
Mr.Saksit Akeathikhomkij
3. Representative from the Department of Internal Trade
Ms.Suwaphorn Tatiyaphorn
4. Representative from the Department of Export Promotion
Ms.Nalinee Thomassawin
5. Representative from the Cooperative Promotion Department
Ms.Lawan Inthachart
Ms.Inthiga Sarakul
6. Representative from Horticulture Research Institute, Department of Agriculture
Mr.Wit Namrueangsri
7. Representative from the Office of Plant Protection Research,
Department of Agriculture
Mr.Kriengkrai Chumroenma
8. Representative from the Office of Agricultural Input Development Research,
Department of Agriculture
Ms.Chanthip Thamrongsreekul
Ms.Marasri Udomchoke
9. Representative from the Office of Postharvest and Processing of Agricultural Products
Research, Department of Agriculture.
Mr.Adul Suwannet
Mr.Taweesak Saengudom
10. Representative from the Office of Agricultural Commodity Development Research,
Department of Agriculture
Mr.Wiroj Sunthorabhat
Mr.Athi Panpleng
11. Representative from the Office of Commodity Standard and Quality System,
National Bureau of Agricultural Commodity and Food Standards
Ms.Methanee Sukhontharak
12. Representative from Fruiting Plant, Tree, Rubber Production Promotion Division,
Department of Agriculture
13. Representative from Faculty of Agriculture, Kasetsart University

14. Representative from Faculty of Agriculture, Chiangmai University
15. Representative from Faculty of Agricultural Production, Majoe University
Assistance Professor Nophadol Charassamrit
16. Representative from Food Industry Group, The Federation of Thai Industries
17. Representative from Thai Food Processors' Association of Thailand
Ms.Malinee Sapyawanitch
Ms.Wichacharn Boonyasomboon
18. Experts

| | |
|--------------------------|--|
| Mr.Warothai Phinyasasana | Representative from Longan Production Group, Nonthaburi Province |
| Mrs.Singching Thongdee | Academic expert and representative of the Assembly of Longans' Quality Development for Export Promotion |
| Mr.Sreedhep Chaitha | Representative from Agricultural Sector, Chiangmai Province |
| Mr.Kriangkrai Konkaew | Representative from Agricultural Sector, Lumphoon Province |
19. The National Bureau of Agricultural Commodity and Food Standards

| | |
|-------------------------|--|
| Ms.Oratai Silapanapporn | Working Group Member and Secretary |
| Ms.Phanee Boonyakuakul | Working Group Member and Secretary |
| Ms.Saowanee Apinyanuwat | Working Group Member and Assistant Secretary |

Thailand is the most important-producer and exporter of Longans. To have Thai Longans nationally and internationally recognized, and be safe for consumers and to promote the export, the Ministry of Agriculture and Cooperatives realized that the Standard for Longans should be formulated.

The provisions of this standard are based upon the information of the following documents.

FAO/WHO. 1999. Codex Alimentarius Volume 5B. Fresh Fruits and Vegetables, CODEX STANDARD FOR LONGANS (CODEX STAN 220-1999). Joint FAO/WHO Food Standard Programme, FAO, Rome 6p.

Notification of the Ministry of Agriculture and Cooperatives concerning Thai Longans Standard B.E.2541 (1998)

National Bureau of Agricultural Commodity and Food Standards have reviewed this standard and agreed to propose it to the Minister for consideration by vest virtue of the Section 32 of the National Public Administration Act B.E. 2534 (1991) and Amendment Act (No. 5) B. E. 2545 (2002) and the ministerial regulation to set up the National Bureau of Agricultural Commodity and Food Standards, Ministry of Agriculture and Cooperatives B.E. 2545 (2003).

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:
LONGANS
B.E. 2546 (2003)**

Thailand is to set the Thai Agricultural Commodity and Food Standard: Longans. This standard would be advantage for quality improvement, facilitating trading and protecting consumers. Consequently, the National Agricultural Commodity and Food Commission have issued the Thai Agricultural Commodity and Food Standard: Longans. Application is on voluntary basis. Details are as attached.

Notified on 9 July B.E. 2546 (2003)

Mr. Sora-at Glinpratun

Minister of Agriculture and Cooperatives

Chairperson of the National Committee on Agricultural Commodity and Food Standards

THAI AGRICULTURAL STANDARD

LONGANS

1 DEFINITION OF PRODUCE

This standard applies to commercial varieties of longans grown from *Dimocarpus longan* Lour., of the *Sapindaceae* family, to be supplied fresh to the consumer.

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, the longans must be as follows:

- 2.1.1.1 whole;
- 2.1.1.2 sound, produce affected by rotting or deterioration is excluded;
- 2.1.1.3 free of pronounced blemish;
- 2.1.1.4 practically free of pests and of damage caused by pests;
- 2.1.1.5 free of damage caused by low and/or high temperature;
- 2.1.1.6 free of abnormal external moisture;
- 2.1.1.7 free of any foreign smell and/or taste¹.

2.1.2 The longans must have reached an appropriate degree of development and ripeness in accordance with criteria proper to variety and to the area in which they are grown. Skin is smooth. Taste is appropriate for fresh consumption. Longans must be in satisfactory condition and acceptable by consumer. The colours of the longans's skin and flesh may vary according to the variety and the area in which they are grown. Longans's skin may slightly change when treated by sulphur dioxide.

2.2 CLASSIFICATION

Longans are classified in three classes defined below:

2.2.1 "Extra" Class

Longans in this class must be of superior quality. They must be characteristics of the variety. The colour of longans's skin must be uniform. They must be free of defects, with the exception of very slightly superficial defects, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

¹ This provision allows for smell caused by conservation agents used in compliance with section 7

2.2.2 Class I

Longans in this class must be of good quality. They must be characteristics of the variety. The colour of longans's skin must be uniform. Slight defects may be allowed, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package. Slight skin defects not exceeding a total area of 0.5 cm².

2.2.3 Class II

This class includes longans which do not qualify for inclusion in the higher classes but satisfy the minimum requirements specified in section 2.1 above. Slightly defects may be allowed, provided the longans retain their quality, the keeping quality and presentation in the package. Skin defects not exceeding a total area of 0.5 cm².

3 PROVISIONS CONCERNING SIZING

Size is determined by the number of fruits per kilogram or the diameter of the equatorial section of the fruit, in accordance with the following table:

Table 1: Provision concerning sizing of bunch and individual longans

| Size Code | Number of Fruits (per kilogram) | | Diameter (in millimeters) |
|-----------|---------------------------------|---|------------------------------|
| | Bunch | Individually (pedicel cut at the first knot) | |
| 1 | < 85 | < 91 | >28 |
| 2 | 85 - 94 | 91 - 100 | >27-28 |
| 3 | 95 - 104 | 101 - 111 | > 26-27 |
| 4 | 105 - 114 | 112 - 122 | > 25-26 |
| 5 | ≥ 115 | ≥ 123 | > 24-25 |
| 6 | - | - | 22-24 |

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

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

4.1.2 Class I

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

4.1.3 Class II

Ten percent by number or weight of longans not satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce affected by rotting or any other deterioration rendering it unfit for consumption.

4.2 SIZE TOLERANCES

For all classes, 20 percent by number or weight of longans corresponding to the size immediately above and/or below that indicated on the package for fruit sold in bunches and 10 percent for fruit sold individually.

5 PROVISIONS CONCERNING PRESENTATION

5.1 UNIFORMITY

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

5.2 PACKAGING

Longans must be packed in such a way to protect the produce properly. The materials used inside the package must be clean, and of a quality such as to avoid causing any external or internal 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 container shall meet the quality, hygiene and resistance characteristics to ensure suitable handling, shipping, and preserving of the longans. Packages must be free of all foreign matter and smell.

5.3 PRESENTATION

The longans must be presented under one of following forms:

5.3.1 Individually

In this case, the pedicel must be cut at the first knot and the maximum length of the stalk must not exceed 5 mm beyond the top of the fruit.

5.3.2 In Bunches

In this case, each stem in a bunch should have at least three attached longans. The branch must not exceed 15 cm in length. A maximum of 10 percent by number or weight of detached fruit is allowed in each package.

6 MARKING OR LABELLING

6.1 CONSUMER PACKAGES

The following information shall appear on the label of consumer packages in a manner that is prominent, clear and shall not be described or presented on any label in a manner that is false, misleading or deceptive.

6.1.1 Nature of produce

Name of “Longans” and/or the name of variety if the produce is not visible from the outside.

6.1.2 The Net weight shall be declared in the metric system.

6.1.3 Identification

Name and address of exporter, packer, and/or dispatcher or identification registered trademark.

6.1.4 Country of origin shall be declared if its omission would mislead or deceive the consumer.

6.1.5 In case where longans are treated with sulphur dioxide and there is residue of sulphite in flesh in a concentration of 10 mg/kg or more, the statement of “Treated by sulfur dioxide” shall be declared.

6.2 NON-RETAIL CONTAINERS

Each package must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside, or in the documents accompanying the shipment.

6.2.1 Identification

Name and address of exporter, packer and/or dispatcher. Identification code (optional).

6.2.2 Nature of Produce

Name of “Longans” and or the name of variety.

6.2.3 Origin of Produce

Country of origin and/or district where grown.

6.2.4 Commercial Identification

6.2.4.1 Class

6.2.4.2 Size (size code or minimum and maximum diameter in millimeters)

6.2.4.3 Net weight in the metric system shall be declared.

6.2.5 In case where longans are treated by sulphur dioxide and there is residue of sulphite in flesh in a concentration of 10 mg/kg or more, the statement of “Treated by sulfur dioxide” shall be declared.

6.3 LANGUAGE

Longans for domestic consumption shall be labeled in Thai. Longans for export may be labeled in the required language.

6.4 OFFICIAL INSPECTION MARK OR CERTIFICATION MARK

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

7 FOOD ADDITIVES

Longans covered by the provisions of this standard shall comply with those maximum levels established by relevant regulations and the Thai Agricultural Standard on Food Additives.

8 CONTAMINANTS

Longans covered by the provisions of this standard shall comply with those maximum levels established by relevant regulations and the Thai Agricultural Standard on Contaminants.

9 PESTICIDE RESIDUES

Longans covered by the provisions of this standard shall comply with those maximum residues limits established by relevant regulations and the Thai Agricultural Standard on Pesticide Residues.

10 HYGIENE

Longans should be harvesting, storing, and transporting under good hygienic practices so as to prevent contaminants which might be not safe for consumption.

11 METHOD OF ANALYSIS AND SAMPLING

It shall comply with those methods of analysis and sampling established by relevant regulations and the Thai Agricultural Standard on Methods of Analysis and Sampling.