



**THAI AGRICULTURAL STANDARD**

**TAS 1501-2004**

**OKRA**

**National Bureau of Agricultural Commodity and Food Standards**

**Ministry of Agriculture and Cooperatives**

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Asparagus, Peppers, Okra, Tomato, Chinese parsley**

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Thailand is an important producing and exporting country of okra. In order to provide Thai okra with better acceptance by both national and international levels in term of food safety for consumers and export promotion, the Ministry of Agriculture and Cooperatives deems it proper to establish a standard for okra.

The provisions of this standard are based upon the information of the following document:

The Dept. of Agriculture. B.E. 2545. Good Agricultural Practices for Okra. Thai Agricultural Cooperatives Assembly Printing House, Bangkok. 22 pp.

***Remark:***

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



**NOTIFICATION OF THE NATIONAL COMMITTEE ON  
AGRICULTURAL COMMODITY AND FOOD STANDARDS  
SUBJECT: OKRA  
B.E. 2547 (2004)**

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It is appropriate to establish the national standard for okra for the benefit of quality improvement, trade facilitation and consumer protection. Therefore, the National Committee on Agricultural Commodity and Food Standards notifies the establishment of Thai Agricultural Commodity and Food Standard entitled Okra to be used as a voluntary standard as attached herewith.

Notified on 26 April B.E.2547 (2004)

Somsak Thepsutin

Minister of Agriculture and Cooperatives  
Chairperson of the National Committee on Agricultural Commodity and Food Standards

## THAI AGRICULTURAL STANDARD

### OKRA

#### 1. DEFINITION OF PRODUCE

This standard applies to commercial varieties of okra grown from *Abelmoschus esculentus* L. Moench of the Malvaceae family to be supplied fresh to the consumer, after preparation and packaging. Okra for processing 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, the okra must be :

2.1.1.1 fresh, green in color, whole with the characteristics of the variety ;

2.1.1.2 peduncle intact ;

2.1.1.3 free of distinct signs of bruising and scratches or of condition unfit for consumption ;

2.1.1.4 clean, practically free of any visible foreign matter ;

2.1.1.5 practically free of pests affecting the general appearance of the produce ;

2.1.1.6 practically free of damage caused by pests ;

2.1.1.7 the peduncle cut surface must be smooth and clean ;

2.1.1.8 free of any smell foreign taste.

2.1.1.9 free of abnormal external moisture ,excluding condensation following removal from cold storage.

2.1.2 The okra must be correctly harvested, postharvest handled, stored and transported in order to obtain proper size and quality and to arrive in satisfactory condition at the place of destination.

##### 2.2 CLASSIFICATION

Okra is classified in three classes defined below :

###### 2.2.1 "Extra" class

Okra in this class must be of superior quality, the pod is straight with uniform green color throughout. The intact peduncle is not longer than 1.0 cm. The pod skin is free of defects with the exception of very slight superficial defects provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

### 2.2.2 Class I

Okra in this class must be of good quality, the pod is straight or slightly curved with uniform green color. The pod may have slight skin defects, provided that these do not affect the quality, the keeping quality, the packaging and the presentation in the package.

### 2.2.3 Class II

The class includes okra which does not qualify for inclusion in the higher classes but satisfies the minimum requirement specified in section 2.1 above.

## 3. PROVISIONS CONCERNING SIZING

Size is determined by the pod length is classified into 3 size codes as in the following table:

Size Code	Pod Length Excluding Peduncle (cm.)
1	> 12-14
2	> 10-12
3	≤ 10

## 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 okra not satisfying the requirements of Extra Class, but meeting those of Class I.

#### 4.1.2 Class I

Ten percent by number or weight of okra not satisfying the requirements of Class I, but meeting those of Class II.

## 5. PROVISIONS CONCERNING PACKAGING AND PRESENTATION

### 5.1 UNIFORMITY

The content of each package must be uniform and contain only okra of the same origin, quality and size.

### 5.2 PACKAGING

Okra 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 avoid causing any external or internal the produces. 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.



### 5.3 PRESENTATION

The visible produce of the contents of the package must be representative of the entire contents.

## **6. PROVISIONS CONCERNING MARKING OR LABELING**

### 6.1 Consumer Packages

There must be clearly visible with no false detail information as follows:

#### 6.1.1 Nature of Produce

If the produce is not visible from the outside, each package shall be labeled “Okra”

#### 6.1.2 Class

6.1.3 Size (optional) if packaged with size grading.

6.1.4 Net weight in metric system.

6.1.5 Data of packaging.

#### 6.1.6 Retailers’ data

Name and address of retailers or packers, or display registered trade mark.

6.1.7 Country of origin. Indication to avoid misunderstanding or deceiving.

### 6.2 Non – retail Containers

Each package must bear information which indicates in documents accompanying goods or labels or displaying on the container. The detail must be legible and indelible as follows:

#### 6.2.1 Non – retailer ’ Data

Name and address of wholesalers and / or packer.

#### 6.2.2 Nature of Produce

“Okra”

#### 6.2.3 Origin of Produce

Country of origin or production location within the country.

#### 6.2.4 Commercial Specifications

##### 6.2.4.1 Class

6.2.4.2 Size (optional) if packaged with size grading.

6.2.4.3 Net weight in metric system.

6.2.4.4 Date of packaging

### 6.3 Language

Label must be in Thai. For export, appropriated language should be used.

### 6.4 Official Inspection Mark

It is carried out in accordance to the criteria and conditions set up by the inspection unit or the accredited unit certified by the Ministry of Agriculture and Cooperatives.

## **7. CONTAMINANTS**

It is carried out in accordance with the related codes and provisions concerning Thai Agricultural Standard on Contaminants.

## **8. PESTICIDE RESIDUES**

It is carried out in accordance with the related codes and provisions concerning Thai Agricultural Standard on Pesticide Residues.

## **9. HYGIENE**

Different steps of okra handling such as harvest, storage and transport must be hygienically carried out in order to prevent the produce from biological, chemical and physical contaminations which are harmful to consumers.

## **10. METHODS OF ANALYSIS AND SAMPLING**

It is carried out in accordance with the related codes and provisions concerning Thai Agricultural Standard on Analytical Method and Drawing Samples.