



THAI AGRICULTURAL STANDARD

TAS 7019 – 2007

BLACK TIGER PRAWN

National Bureau of Agricultural Commodity and Food Standards

Ministry of Agriculture and Cooperatives

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Prawn is economically important fish species of high export income to the country. However, many countries can produce high volume and low cost prawn that competing for this business. Accordingly, Thailand has to ensure safe and good quality products to be accepted and competitive in the world market. Ministry of Agriculture and Cooperatives therefore agrees to establish Thai Agricultural Standard regarding Black Tiger Prawn.

The provisions of this standard is based on information from the Study Project of Quality Black Tiger Prawn by National Bureau of Agricultural Commodity and Food Standards in collaboration with Department of Fisheries:

Remark:

The standard title has been revised from “Thai Agricultural Commodity and Food Standard (TACFS 7019-2007)” to “Thai Agricultural Standard (TAS 7019-2007)” in accordance with the resolution of the 1/2008 session of the Committee on Agricultural Standards under 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:
BLACK TIGER PRAWN
B.E. 2550 (2007)**

The resolution of the 2/2550 session of the National Committee on Agricultural Commodity and Food Standards dated 28 August B.E. 2550(2007) endorsed the Thai Agricultural Commodity and Food Standards entitled Black Tiger Prawn. 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 Black Tiger Prawn is hereby issued as voluntary standard, the details of which are attached herewith.

Notified on 20 September B.E.2550 (2007)

Mr. Teera sutabutr
Minister of Agriculture and Cooperatives
Chairperson of the National Committee on Agricultural Commodity and Food Standards

THAI AGRICULTURAL STANDARD

BLACK TIGER PRAWN

1 SCOPE

This standard defines the required quality of Black Tiger Prawn (*Penaeus monodon Fabricus*) of the family Penaeidae, commonly recognized as Black Tiger Shrimp or Black Tiger Prawn or Giant Tiger Prawn to be supplied as fresh.

2 DEFINITION

For the purpose of this standard:

2.1 **Black Tiger Prawn** means prawns with rostrum protruding slightly longer than eyes. Upper rostrum has 6 - 8 teeth while lower rostrum has 2 - 4 teeth. There is a pair of black antenna without stripe; fifth pair of periopods has no external appendage.

2.2 **Fresh shrimp** means living prawns or prawns being harvested while they are alive. Prawns will be washed and chilled immediately to preserve freshness.

3 QUALITY

3.1 GENERAL REQUIREMENTS

Prawn shall be of the following qualities examined by visual inspection and organoleptic test:

- (1) fresh and clean with complete carapace, abdomen and tail,
- (2) without visible defects,
- (3) not newly molted prawn,
- (4) without parasites and infectious lesions,
- (5) free of foreign smells, or taint smells, and
- (6) free of foreign matters caused by improper hygienic practices

3.2 CLASSIFICATION AND TOLERANCES

3.2.1 Classification

Black tiger prawns in this standard, are classified in two classes defined below:

3.2.1.1 Extra Class

General characteristics and odor of prawns indicating grade level 4 with respect to the grading criteria in Annex A

3.2.1.2 Class I

Slightly lower quality compared to the extra class, notably general characteristics and odor indicating grade level 3 or above with respect to the grading criteria in Annex A.

3.2.2 Tolerances

Quality tolerances of fresh prawn in each container shall be as follows:

3.2.2.1 Extra Class

Not greater than 5 % of the total number of fresh prawns not complied with the extra class but meeting class I which all aspects are met the criteria in grade level 3.

3.2.2.2 Class I

Not greater than 5 % of the total number of fresh prawns not complied with the class I but all aspects are met the criteria in grade level 2.

4 SIZING AND TOLERANCES

4.1 SIZING

In case, there is no specific deal between buyers and suppliers, prawn sizes are defined in Table I.

Table I Sizing

Numbers of prawn per kilogram
< 10
10 – 12
13 – 15
16 – 20
21 – 25
26 – 30
31 – 35
36 – 40
41 – 45
46 – 50
51 – 55
55 – 60
61 – 65
66 – 70
71 – 75
76 – 80
81 – 85
86 – 90
91 – 100

4.2 TOLERLANCES

Not greater than 5 % of total weight of prawns from immediate levels of bigger or lower sizes is allowable.

5 ORIGIN

Either catch source or origin or both shall be identified on label or aquatic animal movement document.

6 PACKING AND PACKAGING

- (1) Containers shall be suitable.
- (2) Containers shall be non-water absorbent, clean, hygienic, preventing contamination, free of odor and foreign matters, withstanding transportation and able to preserve fresh prawn quality.
- (3) Prawns in each container shall be derived from the same catch and origin.

(4) If, in the chilling process, ice and/or water are used, they shall be obtained from clean sources according to requirements stipulated in the TAS No. 7410 (Code of Practice for Fish and Fishery Products VOLUME 1: General Requirements).

7 CONTAMINANTS

In compliance with the provisions of the relevant laws and requirements under the Thai Agricultural Standard on Contaminants.

8 VETERINARY DRUG RESIDUES

In compliance with the provisions of the relevant laws and requirements under the Thai Agricultural Standard on Veterinary Drug Residues.

9 HYGIENE

(1) Culturing, harvesting, post-harvesting management and transportation must be complied with Good Aquaculture Practice: GAP and stipulated in the TAS No. 7410 (Code of Practice for Fish and Fishery Products VOLUME 1: General Requirements) to prevent deterioration and harmful contamination to human health.

(2) Bacterial contamination found in whole fresh prawn shall be complied with the relevant laws and requirements of the TAS on Bacterial Contamination in Agricultural Commodity and Food.

10 LABELING

Each container shall bear legible, indelible code, mark or statements without false or deceptive information as follows:

10.1 FRESH PRAWN FOR WHOLE SALE

(1) Statement of “Black Tiger Prawn” or “Fresh Black Tiger Prawn”

(2) Name and address of the registered establishment of the wholesale, supplier or packer together with the product identification (if any).

(3) Quality classification, size and net weight in metric system

FRESH PRAWN FOR FINAL CONSUMER

- (1) Statement of “Black Tiger Prawn” or “Fresh Black Tiger Prawn”
- (2) Name and address of supplier or re-packer or registered trade mark.
- (3) Quality classification, size and net weight in metric system
- (4) Storage instruction as follows:
 - 1) “Stored at 4 °C or lower”
 - 2) “Best before date” or “Expiration date”
 - 3) “Keeping in freezer will extend shelf-life but may cause lower quality.”

10.2 LANGUAGE

If production is for domestic consumption, the language shall be Thai but if for exporting; preferable language is determined by importing country.

10.3 OFFICIAL CERTIFICATION MARK

Certification Mark shall be complied with requirements of the inspection body or certification body and in compliance with this standard and such bodies shall be recognized by the Committee on Agricultural Standards.

11 METHOD OF ANALYSIS AND SAMPLING

In compliance with the provisions of the relevant laws and requirements under the Thai Agricultural Standard on Method of Analysis and Sampling.

ANNEX A

**GRADING CRITERIA FOR QUALITY CLASSIFICATION
OF FRESH PRAWN
(Section 3.2)**

A1 Characteristics	Grade Level
A 1.1 General Characteristics	
Normal form with intact appendages, natural color, head firmly attached with body, glint shell, firm and translucent flesh, well attached to shell	4
Normal form with intact appendages, natural color, head slightly attached with body where tissues around neck remain loose, glint shell, firm and translucent flesh and moderately attached to shell	3
Normal form, pale color, slightly hardened shell, flesh loosely attached with shell, head loosely attached with body, tissues around neck slightly torn.	2
Normal form, extremely pale color, flesh loosely attached with shell, dull soft flesh, head very loosely attached with body, tissue around neck mostly torn.	1
A 1.2 Odor	
Natural odor of fresh prawn	4
Slightly or neutral	3
Slightly fishy odor	2
Abnormal or undesirable odor such as strongly fishy, sour odor	1

Remarks:

- (1) A test for muddy odor may require cooking before sensory evaluation
- (2) An evaluation and grading for prawn quality needs trained sensory specialist.

ANNEX B**UNIT**

Measurement unit and symbols are referred to International System of Units or Le Système International d' Unités as allowable parameter listed below:

Items	Unit name	Symbol
Mass	Kilogram	kg
Temperature	Degree Celsius	⁰ C