



THAI AGRICULTURAL STANDARD

TAS 1507-2008

FRESH JELLY MUSHROOM

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

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National Bureau of Agricultural Commodity and Food Standards

Ministry of Agriculture and Cooperatives

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Fresh jelly mushroom is a Thai agricultural commodity which has a high potential in the production and export. The establishment of a standard for this commodity is important to promote the quality development of the production in order to obtain produce of both quality and safety standards. Therefore it is deemed necessary for the Ministry of Agriculture and Cooperatives to establish the standard on fresh jelly mushroom so as to be reliable and recognized both domestically and internationally. More importantly, it will be of great benefits for consumer's safety as well as for export promotion.

The provisions of this standard are based on the information of the following documents:

The Study on the Produce of Important Characteristic Indices which are used as Criteria for Quality Classification and Size Code Determination of the Mushroom Project. National Bureau of Agricultural Commodity and Food Standards B.E. 2549 (2006) in cooperation with Kasetsart University.

UNECE 2004. The UNECE Standard for Cultivated Mushroom (*Agaricus*) (UNECE STANDARD FFV-24). The United Nations Economic Commission for Europe.

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: THAI AGRICULTURAL COMMODITY AND FOOD STANDARD:
FRESH JELLY MUSHROOM
B.E. 2551 (2008)**

The resolution of the 1/2551 session of the National Committee on Agricultural Commodity and Food Standards dated 11 August B.E 2551 (2008), endorsed the Thai Agricultural Commodity and Food Standard entitled Fresh Jelly Mushroom for the benefit of development of agricultural commodity and food which is safe and in accordance with the standard.

By virtue of the Cabinet Resolution on Appointment and Authorization of the National Committee on Agricultural Commodity and Food Standards dated 5 August B.E 2551 (2008), the Notification on Thai Agricultural Commodity and Food Standard entitled Fresh Jelly Mushroom is hereby issued as voluntary standard, the details of which are attached herewith.

Notified on 14 August B.E. 2551 (2008)

Mr. Somsak Prissana-nanthakul

Minister of Agriculture and Cooperatives

Chairperson of the National Committee on Agricultural Commodity and Food Standards

THAI AGRICULTURAL STANDARD

FRESH JELLY MUSHROOM

1 SCOPE

This standard applies to commercial varieties of jelly mushroom or wood ear mushroom or black jelly fungus grown from *Auricularia polytricha* (Mont.) Sacc. of the Auriculariaceae family to be supplied fresh.

2 QUALITY

2.1 MINIMUM REQUIREMENTS

2.1.1 In all classes, subject to the special provisions for each class and the tolerances allowed, the jelly mushroom shall be:

- (1) whole cluster or single mushroom,
- (2) fresh¹ in appearance,
- (3) quality is not deteriorated such as to make it unfit for consumption,
- (4) clean, practically free of any visible foreign matter, except scraps of substrate adhered to the mushroom base,
- (5) practically free of mushroom pests affecting the general visible appearance of the produce,
- (6) practically free of damage caused by pests affecting the general appearance of the produce,
- (7) free of any foreign smell and/ or abnormal taste, and
- (8) free of abnormal external moisture, excluding vapor from respiration and condensation following removal from cold storage.

2.1.2 The mushroom shall be carefully harvested, postharvest handled, packed and transported in order to obtain the produce in acceptable condition on arrival at the destination.

2.2 CLASSIFICATION

Jelly mushroom in this standard is classified in three classes defined below:

¹ The freshness of jelly mushroom can be determined on the mushroom flesh of its springy-soft texture by touch and its natural mushroom smell.

2.2.1 Extra Class

The mushrooms in this class shall be of superior quality. They shall be characteristics² of the variety with slightly opened caps, slight amount of fully opened or flat caps may be allowed. The jelly mushrooms may be in singles or clusters with small base, the flesh is thick with good springy-soft texture. They shall be free of defects on the surface and color, with the exception of very slightly superficial defects that are not conspicuous, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package. No culture substrate adheres at the base.

2.2.2 Class I

The mushrooms in this class shall be of good quality. They shall be characteristics of the variety. The mushrooms may have a maximum of 5% visible defects in the shape, surface and color, and 10% fully opened and flat caps of the total jelly mushroom clusters, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

2.2.3 Class II

This class includes mushrooms which do not qualify for inclusion in the higher classes but satisfy the minimum requirements specified in Section 2.1. The mushrooms in this class have a maximum of 10% defects in shape, surface and color, and 15% fully opened and flat caps of the total jelly mushroom clusters, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

3 SIZING

Jelly mushroom size is determined of its diameter at the widest part of every mushroom caps in each cluster of not less than 1.0 cm

4 TOLERANCES

Tolerances in respect of quality 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

Not more than 5% by number or weight of the jelly mushroom not satisfying the requirements of Extra Class, but meeting those of Class I or, exceptionally, coming within the tolerances of Class I.

² Jelly mushroom characteristics: mushroom caps have gelatinous appearance. Closed mushrooms are like mouse ear or cup shape. Fully opened or flat caps are similar to fan shape. The edges of the cap are curved, surface slightly to medium wrinkled, flesh are springy-soft texture. The color is creamy white, pinkish brown, brownish to dark brown.

4.1.2 Class I

Not more than 10% by number or weight of the jelly mushroom not satisfying the requirements of Class I, but meeting those of Class II or, exceptionally, coming within the tolerances of Class II.

4.1.3 Class II

Not more than 10% by number or weight of the jelly mushroom satisfying neither the requirements of Class II nor the minimum requirements, with the exception of no jelly mushroom unfit for consumption.

5 PACKING AND PRESENTATION

5.1 UNIFORMITY

The contents of each package shall be uniform in both quality and color. The visible part of the jelly mushroom in the package shall be representative of the entire contents.

5.2 PACKAGING

The jelly mushroom shall be packed in such a way as to maintain the quality of the produce properly. The materials used inside the package shall be new, clean and of a quality such as to protect the jelly mushroom from any damage affecting its quality. The use of materials, in particular paper or stamps bearing trade specifications is allowed, provided that the printing or labeling has been done with non-toxic ink or glue.

5.3 DESCRIPTION OF CONTAINERS

The containers shall be of good quality, hygiene, good ventilation, with the exception of closed container under temperature control, free of abnormal smell and foreign matter and have resistant characteristics to withstand transportation and preserving the produce.

6 MARKING AND LABELLING

6.1 CONSUMER PACKAGES

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

(1) Nature of Produce

The word of “Fresh Jelly Mushroom” or “Fresh Wood Ear Mushroom” or “Fresh Black Jelly Fungus” shall be indicated,

(2) Class,

(3) Net weight in gram or kilogram,

(4) Day/month/year of Packing,

(5) **Producer's and Distributor's Information**

Name and site address of producer or re-packer or distributor and operation site. Name and address of the head office of the producer or of the re-packer may be labeled. In case of import, there shall be name and site address of the importer,

(6) **Origin of Produce**

Indicate country of origin, except the jelly mushroom domestically produced for local market, and

(7) **Language**

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

6.2 NON-RETAIL CONTAINERS

Each container shall bear statement indicated in the accompanying document, labels or displayed on the container. The statement shall be legible, indelible and without false or deceptive information as following:

(1) **Nature of Produce**

The word of "Fresh Jelly Mushroom" or "Fresh Wood Ear Mushroom" or "Fresh Black Jelly Fungus" shall be indicated,

(2) **Class,**

(3) **Net weight in gram or kilogram,**

(4) **Day/month/year of Packing,**

(5) **Producer's and Distributor's Information**

Name and site address of producer or re-packer or distributor and commercial identification code (if any). Name and address of the head office of the producer or of the re-packer may be labeled. In case of import, there shall be name and site address of the importer,

(6) **Origin of Produce**

Indicate country of origin, except the jelly mushroom domestically produced for local market, and

(7) **Language**

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

6.3 CERTIFICATION MARK

Certification mark of this standard shall be complied with criteria and conditions provided by the Committee on Agricultural Standards.

7 CONTAMINANTS

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

8 PESTICIDE RESIDUES

In compliance with the provisions of the relevant laws and requirements under the Thai Agricultural Standard on Pesticide Residues: Maximum Residue Limits (TAS 9002) and Pesticide Residues: Extraneous Maximum Residue Limits (TAS 9003).

9 HYGIENE

Harvesting, handlings including storage, packing and transportation shall be hygienically practiced in order to prevent any contaminations which will be harmful to the consumer.

10 METHODS OF ANALYSIS AND SAMPLING

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

ANNEX A

FRESH JELLY MUSHROOM ILLUSTRATION

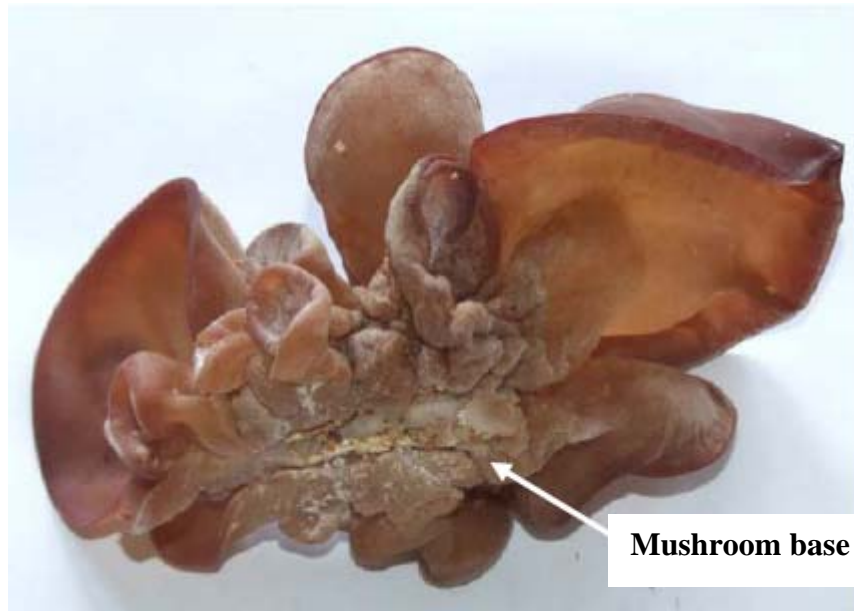


Figure A1 Mushroom base

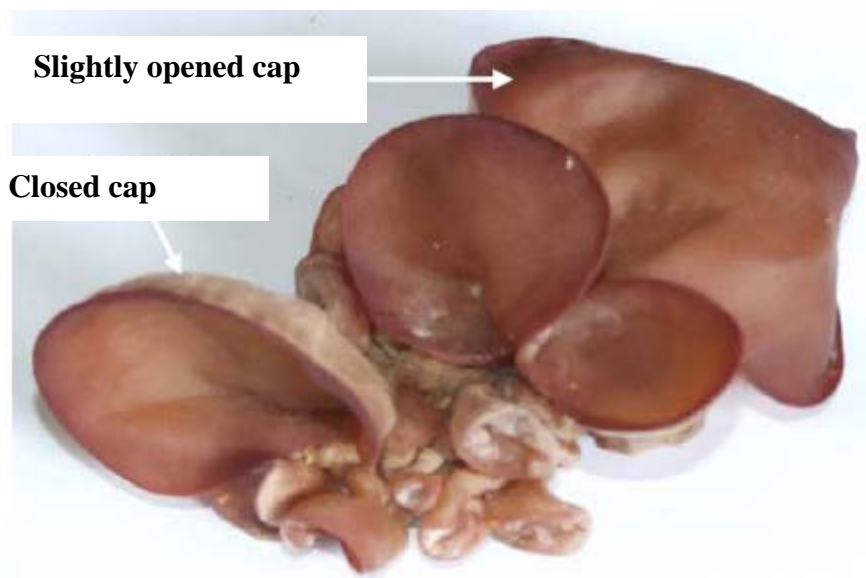


Figure A2 Closed cap and slightly opened cap



Figure A3 Fully opened and wrinkled cap

ANNEX B**UNIT**

The unit and symbol used in this standard and the unit of SI (International System of Units or *Le Système International d'Unités*) recognized to be used are as follows:

Measurement	Unit	Symbol
Length	centimeter	cm