



**THAI AGRICULTURAL STANDARD**

**TAS 12-2006**

**RAMBUTAN**

**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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Rambutan and Long Kong**

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Rambutan fruit is abundantly produced in Thailand, and it has the potential for export. It is significant to set up a standard for rambutan in order to support the production, the quality development and safety of the fruit. This is to ensure the fruit for better acceptance in the national and international levels, for export promotion with clear principles for the implementation in the international trade and to create fair trade atmosphere. The Ministry of Agriculture and Cooperatives deems it proper to establish a standard for rambutan.

The provisions of this standard are based upon the following documents :

Kosiyachinda, S. Not dated. Rambutan Harvesting Indices - A guideline. Horticulture Research Institute, Dept. of Agriculture. 8 p .

Bureau of Standards and Agricultural Commodity Inspection. B.E. 2545 (2002). Thailand Standard for Rambutan. Bureau of Standards and Agricultural Commodity Inspection. 2 p.

FAO/WHO. 2005 . CODEX STANDARD FOR RAMBUTAN (CODEX STAN 246-2005). Joint FAO/WHO Food Standard Programme, FAO, Rome. 4p.

***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:  
RAMBUTAN  
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 Rambutan. 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 Rambutan 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

## RAMBUTAN

### 1 DEFINITION OF PRODUCE

This standard applies to commercial varieties of rambutans grown from *Nephelium lappaceam* L. 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 rambutans must be as follows:

- whole ;
- fresh in appearance ;
- practically free of bruising and not rotting or deterioration such as to make it unfit for consumption ;
- clean, practically free of any visible foreign matter ;
- practically free of pests affecting the general appearance of the produce ;
- practically free of produce damage caused by pests ;
- free of damage caused by low and/or high temperature ;
- free of abnormal external moisture, excluding condensation following removal from cold storage ;
- free of any foreign smell and/or abnormal taste ;

2.1.2 The rambutans must have been carefully harvested in accordance to the correctly harvesting process and postharvest handlings in order to obtain quality fruit proper to the variety and production location. The fruits must be properly mature (ripe) as in the following:

- Rongrien variety fruits are harvested when fruit skin color turns from green to pinkish yellow. The spinterns' tips are green, and their bases are red.
- Seetong variety fruits are harvested when fruit skin color turns from green to reddish yellow.
- Seechompoo variety fruits are harvested when fruit skin color turns from green to yellow and spinterns are pink.

#### 2.2 CLASSIFICATION

Rambutans are classified in three classes defined below:

### 2.2.1 “Extra “ Class

Rambutans in this class must be of superior quality. They must be characteristic of the variety and/or commercial type. They must be 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

Rambutans in this class must be of good quality. They must be characteristic of the variety and/or commercial type. The following slight defects in shape, however, may be allowed, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package. Skin defects do not exceed 5% of the total surface area excluding defects on spinterns.

### 2.2.3 Class II

This class includes rambutans which do not qualify for inclusion in the higher classes, but satisfy the minimum requirement specified in Section 2.1 above. The following slight defects in shape, however, may be allowed, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package. Skin defects not exceeding 10% of the total surface area, excluding defects on spinterns.

## 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 rambutan size code presented as single fruit**

Size Code	Number of Fruits per Kg
1	<26
2	26-29
3	30-33
4	34-38

**Table 2. Provisions of rambutan size code presented in bunches**

Size Code	Number of Fruits per Kg
1	<29
2	29-34
3	35-40
4	41-45

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**

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

In addition, for rambutan in bunches, ten percent by number or weight of detached fruits is allowed in each package.

#### **4.1.2 Class I**

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

In addition, for rambutan in bunches, 10% by number or weight of detached fruits is allowed in each package.

#### **4.1.3 Class II**

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

In addition, for rambutan in bunches, ten percent by number or weight of detached fruits is allowed in each package.

### **4.2 SIZE TOLERANCE**

For all size codes, ten percent by number or weight of rambutans 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, size and color. The visible part of the contents of the package must be representative of the entire contents.

### **5.2 PACKAGING**

Rambutans 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 rambutans. Packages must be free of all foreign matters and smell.

## 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 "Rambutans" 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 rambutans produced in the country. Name and address of importer and producing country for imported rambutans 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 rambutans produced in the country. Name and address of importer and producing country for imported rambutans depending on cases.

For rambutans 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 "Rambutan" 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 rambutans 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>
Length	millimeter	mm
Length	centimeter	cm