UNOFFICIAL TRANSLATION

THAI AGRICULTURAL STANDARD

TAS 19-2011

SAPODILLA

National Bureau of Agricultural Commodity and Food Standards
Ministry of Agriculture and Cooperatives
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    Member and Secretary
Sapodilla is an agricultural commodity that Thailand has the potential for production. The establishment of standard for sapodilla is important to develop and promote the quality and safety as well as to gain the recognition from both domestic and international markets. Thus, the Agricultural Standards Committee deems it necessary to establish an agricultural standard on Sapodilla.

This standard is based on the following document:

NOTIFICATION OF THE MINISTRY OF AGRICULTURE AND COOPERATIVES

SUBJECT: THAI AGRICULTURAL STANDARD:

SAPODILLA

UNDER THE AGRICULTURAL STANDARDS ACT B.E. 2551 (2008)

Whereas the Agricultural Standards Committee deems it necessary to establish an agricultural standard on Sapodilla as a voluntary standard in accordance with the Agricultural Standards Act B.E. 2551 (2008) to promote such agricultural commodity to meet its quality, standard and safety.

By virtue of Section 5, Section 15 and Section 16 of the Agricultural Standards Act B.E. 2551(2008), the Minister of Agriculture and Cooperatives hereby issues this Notification on Establishment of Agricultural Standard: Sapodilla (TAS 19-2011) as a voluntary standard, details of which are attached herewith.

Notified on 25 October B.E. 2554 (2011)

Mr. Theera Wongsamut
Minister of Agriculture and Cooperatives
THAI AGRICULTURAL STANDARD

SAPODILLA

1 SCOPE

This standard applies to sapodilla, a commercial fruit of Manilkara zapota (L.) P. van Royen of the Sapotaceae family, as fresh produce for.

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 sapodilla shall be as follows:

1. whole
2. characteristic of the variety and/or commercial type
3. fresh
4. free of bruising that may make it unfit for consumption, and free of deterioration in quality, or rotting
5. free of cracks
6. clean and practically free of any visible foreign matter
7. practically free of pests affecting the general appearance of fruits
8. practically free of damage caused by pests affecting the fruit quality
9. free of abnormal external moisture, excluding condensation following removal from cold storage
10. free of any foreign smell and/or taste
11. free of damage caused by low and/or high temperatures
12. free from dyeing

2.1.2 The sapodilla fruits shall be carefully picked and handled after harvesting. They shall have reached an appropriate degree of ripening development according to the variety, season and the area in which they are grown. Consequently the fruits are in an appropriate condition for transferring and transportation.

2.2 Classification

Sapodilla is classified into 3 classes as follows:

2.2.1 “Extra” Class

Sapodilla in this class shall be of superior quality and shall be as follows:
(1) free of abnormality in shape and colour
(2) free of defects, with the exception of very slight superficial defects
The abnormality or defects shall not affect the general appearance of the sapodilla, the flesh quality, the keeping quality and the presentation in a package.

2.2.2 Class I
Sapodilla in this class shall be of good quality. The following slight defects or abnormality may be allowed:
(1) slight abnormality in shape and colour
(2) slight defects on the skin due to scratches and shallow scars not exceeding 5% of the total surface area of the fruit
The abnormality or defects shall not affect the general appearance of the fruit, the flesh quality, the keeping quality and the presentation in a package.

2.2.3 Class II
Sapodilla in this class includes the fruit which does not qualify for inclusion in the higher classes but satisfies the minimum requirements specified in Section 2.1. The following defects or abnormality may be allowed:
(1) abnormality in shape and colour
(2) defects on the skin due to scratches and shallow scars not exceeding 10% of the total surface area of the fruit
The abnormality or defects shall not affect the general appearance of the fruit, the flesh quality, the keeping quality and the presentation in a package.

3. SIZING
Fruit size is determined either by weight in gram per fruit or by number of fruits per kilogram as the followings:

Table 1 Size of Sapodilla
(Section 3)

<table>
<thead>
<tr>
<th>Size code</th>
<th>Unit weight (g)</th>
<th>Number of units per kg (approximately)</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>&gt; 105</td>
<td>≤ 9</td>
</tr>
<tr>
<td>2</td>
<td>&gt; 90 to 105</td>
<td>9 to 11</td>
</tr>
<tr>
<td>3</td>
<td>&gt; 75 to 90</td>
<td>11 to 13</td>
</tr>
<tr>
<td>4</td>
<td>&gt; 60 to 75</td>
<td>13 to 16</td>
</tr>
<tr>
<td>5</td>
<td>&gt; 45 to 60</td>
<td>16 to 22</td>
</tr>
<tr>
<td>6</td>
<td>30 to 45</td>
<td>22 to 33</td>
</tr>
</tbody>
</table>
Note:
The requirements concerning classification and sizing according to this standard are normally combined to stipulate trade classification. Trade partners may name the trade classification differently depending on their requirements or seasonal limitations.

4 TOLERANCES

Tolerances according to quality and sizes are allowed in each package. For unsatisfied sapodilla quality and sizes of the indicated class, the allowable tolerances shall be as follows:

4.1 Quality tolerances

4.1.1 “Extra” Class

Five percent by number or weight of sapodilla not satisfying the requirements of “Extra” Class (Section 2.2.1), however, those five percent shall meet the quality of Class I (Section 2.2.2) or come under the tolerances of Class I (Section 4.1.2).

4.1.2 Class I

Ten percent by number or weight of sapodilla not satisfying the requirements of Class I (Section 2.2.2), however, those ten percent shall meet the quality of Class II (Section 2.2.3) or come under the tolerances of Class II (Section 4.1.3).

4.1.3 Class II

Ten percent by number or weight of sapodilla not satisfying the requirements of Class II (Section 2.2.3) or the minimum requirements (Section 2.1); however, those produce with bruising, rotting or any other characteristics unfit for consumption shall not be allowed.

4.2 Size tolerances

For all size codes, ten percent by number or weight of sapodilla corresponding to the size code one class above and/or below indicated on the package.

5 PACKAGING

5.1 Uniformity

Each package shall contain only sapodilla of the same variety, quality, size and colour. The visible part of each package shall represent the entire contents.

5.2 Packaging

Sapodilla shall be packed in such a way as to store the produce properly. The materials used inside the package shall be clean, and of a quality such as to prevent any damage affecting the produce quality. The use of materials particularly of paper or stamps bearing trade specifications is allowed, provided that the printing or labelling has been done with non-toxic ink or glue.
5.3 Description of containers
The containers shall meet the quality and hygiene as well as being free of all foreign matter and smell. They shall have resistance characteristics to ensure suitable handling, shipping and preserving of the fruit quality at the target destination.

6 MARKING AND LABELLING

6.1 Retail containers for direct consumers
The following information shall appear on the package for sapodilla in a manner that is legible and clear without false or deceptive information:

(1) Type of produce
Indicate the word “Sapodilla” and/or “Sapodilla variety.”

(2) Net weight in gram or kilogram

(3) Information of producer and/or distributor
Indicate name and address of production or re-packing or distribution. Name and address of head office of producer or re-packer may be given. If the produce is imported, name and address of importer shall be given.

(4) Production origin
Indicate country of production except for the sapodilla domestically produced for local market.

(5) Language
Label of produce for domestic market shall be in Thai. However, foreign languages may be added. Label of produce for export can be in foreign language.

6.2 Non-retail Containers
The package shall bear the information in a manner that is legible, indelible and without false or deceptive information in the accompanying documents, on the label or package as follows:

(1) Type of produce
Indicate the word “Sapodilla” and/or “Sapodilla variety.”

(2) Class

(3) Size code (optional)

(4) Net weight in gram or kilogram

(5) Information of producer and/or distributor
Indicate name and address of production, re-packing or distribution, and its identification code (optional). Name and address of head office of producer or re-packer may be given. If the produce is imported, name and address of importer shall be given.

(6) Production origin
Indicate country of production, except for the sapodilla domestically produced for local market.

(7) Language
Label of produce for domestic market shall be in Thai. However, foreign languages may be added. Label of produce for export can be in foreign language.

7 OFFICIAL INSPECTION MARK OR CERTIFICATION MARK
This provision shall be complied with the requirements of the Agricultural Standards Committee or the criteria of inspection body or certification body.

8 CONTAMINANTS
Maximum Limits (MLs) of contaminants in sapodilla shall be in compliance with the relevant laws and regulations.

9 PESTICIDE RESIDUES
Maximum Residue Limits (MRLs) of pesticides in sapodilla shall be in compliance with the relevant laws and regulations as well as the requirements under the Thai Agricultural Standard on Pesticide Residues: Maximum Residues Limits (TAS 9002) and Pesticide Residues: Extraneous Maximum Residue Limits (TAS 9003).

10 HYGIENE
Sapodilla shall be harvested, handled, stored and transported in compliance with hygienic practices in order to prevent contamination that may be harmful to the consumer.

11 METHODS OF ANALYSIS AND SAMPLING
This provision shall be complied with the relevant laws and regulations, and the requirements under the Thai Agricultural Standard on Methods of Analysis and Sampling.
APPENDIX A
EXAMPLE OF SAPODILLA DEFECTS
(Section 2.1)

Fig A.1 Bruises (rejected).

Fig A.2 Cracks (rejected).
Fig A.3 Damaged fruit caused by fruit fly (rejected).