



**THAI AGRICULTURAL STANDARD**

**TAS 1509-2008**

**SHALLOT**

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

**ICS 67.080.20**

**ISBN 978-974-403-536-3**

**UNOFFICIAL TRANSLATION**



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# **SHALLOT**

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

**Ministry of Agriculture and Cooperatives**

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**Published in the Royal Gazette Vol.125 Section 139D,**

**dated 18 August B.E. 2551 (2008)**



Shallot 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 for promoting and encouraging the development of production in terms of both quality and safety. Therefore, it is deemed necessary for the Ministry of Agriculture and Cooperatives to establish the standard on shallot so as to be reliable and recognized both domestically and internationally. More importantly, it will be of great benefits for safety of consumers as well as for export promotion.

The provisions of this standard are based upon 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 Shallot Project of the National Bureau of Agricultural Commodity and Food Standards B.E.2549 (2006)in cooperation with Kasetsart University.

***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:  
SHALLOT  
B.E. 2551 (2008)**

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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 Shallot 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 Shallot 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**  
**SHALLOT**

**1 SCOPE**

This standard applies to commercial varieties of shallot grown from *Allium ascalonicum* L. of Alliaceae family, to be supplied for consumption after preparation and packing, but excluding those for processing.

**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 shallot shall be:

- (1) whole,
- (2) complete condition and firm flesh<sup>1</sup>,
- (3) clean, practically free of any visible foreign matter,
- (4) free of rotting or damages such as to make it unfit for consumption,
- (5) practically free of pests affecting the general appearance of the produce,
- (6) practically free of produce damage caused by pests,
- (7) free of damage caused by high and/or low temperature,
- (8) free of abnormal external moisture, excluding condensation following removal from cold storage,
- (9) free of any foreign smell and/or abnormal taste, and
- (10) free of sprouting and/or rooting.

2.1.2 The shallot shall be properly mature, appropriate to the variety and geographical location. They 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**

The shallot in this standard is classified in three classes defined below:

**2.2.1 Extra Class**

The shallot in this class shall be of superior quality and characteristics in respect of shape and color of the variety. They shall be free of defects, with the exception of very slight superficial and not obvious defects, provided these do not affect the general appearance of the produce, the quality, the keeping quality and the presentation in the package.

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<sup>1</sup> when grasped, the shallot shall not be bashed.

### 2.2.2 Class I

The shallot in this class shall be of good quality and characteristics in respect of shape and color of the variety. Slight defects in shape and skin color are allowed, provided these do not affect the general appearance of the produce, the quality, the keeping quality and the presentation in the package.

### 2.2.3 Class II

This class includes shallots which do not qualify for inclusion in the higher class, but satisfy the minimum requirements specified in Section 2.1. Slight defects in skin color, shape, healed scars of scratched or bruising may be allowed, but the produce still retains their essential characteristics of the quality, the keeping quality and presentation in the package.

## 3 SIZING

3.1 Size of the single bulb shallot is determined by diameter measured at the widest part of the bulb as the followings:

**Table 1. Size of the single bulb shallot**

Size Code	Diameter (cm)
1	>3.0
2	>2.5 to 3.0
3	>2.0 to 2.5
4	1.0 to 2.0

3.2 Size of shallot bulb in bunch is determined by number of bulbs per kilogram, or diameter at the widest part of the bulb, or average bulb weight as the followings:

**Table 2. Size of shallot in bunch**

Size Code	Number of Bulb/kg	Diameter (cm)	Average Bulb Weight (g)
1	<65	>3.0	>15
2	65 to 100	>2.5 to 3.0	>10 to 15
3	101 to 200	>2.0 to 2.5	>5 to 10
4	>200	1.0 to 2.0	<5

The classification and provisions concerning sizing in this standard may be applied in the trade deal. The classification may be jointly implemented with the sizing provisions in order to provide the trade grading which the trading partners may call it differently. This depends on the requirements of the trading partners or the seasonal limitation.

## **4 TOLERANCES**

Tolerances in respect of quality and size shall be allowed for produce in each package 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 shallots not satisfying the requirements of Extra Class, but meeting those of Class I, or coming within the tolerances of Class I.

#### **4.1.2 Class I**

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

#### **4.1.3 Class II**

Not more than 10% by number or weight of shallots not satisfying neither the requirements of Class II nor the minimum requirements, but it shall exclude shallots that are unfit for consumption.

### **4.2 SIZE TOLERANCE**

Not more than 10% by number or weight of all size codes of shallots falling within the size immediately above or below those indicated in table 1 of Section 3.

Not more than 20% by number or weight of shallot bunch falling within the size immediately above or below those indicated in table 2 of Section 3.

## **5 PACKING AND PRESENTATION**

### **5.1 UNIFORMITY**

The contents of each package shall be uniform in respect of variety, quality, size, and color. The visible part of shallots in the package shall be representative of the entire contents.

### **5.2 PACKAGING**

The shallots shall be packed in such a way as to maintain the quality of the produce properly. The materials used inside the package shall be clean and of a quality to protect the shallots 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 a non-toxic ink or glue.

### **5.3 DESCRIPTION OF CONTAINERS**

The containers shall be of good quality, hygiene, good ventilation, free of abnormal smell and foreign matter, and have resistant characteristics to withstand suitable transportation and preserve the produce.



#### 5.4 PRESENTATION

Shallots shall be presented in either one of the following forms:

5.4.1 Single bulb shallots; the roots are trimmed close to the base which is not damaged, and the leaves are trimmed to a maximum of 2 cm.

5.4.2 Bunch shallots with 2 types:

(1) Without root trimming (HOM PUENG), shallots are tied together without root trimming.

(2) With root trimming (HOM JOOK), shallots are tied in bunch, the roots are trimmed close to the base which is not damaged.

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Leave or root trimming may be changed depending upon trade specification.

### 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 "Shallot" shall be indicated,

(2) Net weight in gram or kilogram,

(3) 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 must be name and site address of the importer,

(4) Origin of produce

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

(5) 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 "Shallot" shall be indicated,

(2) Class,

(3) Size, if classified by size,

(4) Net weight in gram or kilogram,

(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 shallots 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

SHALLOT ILLUSTRATION



Figure A1 Single bulb shallot



Round

Tapering

Long

Figure A2 Various shapes of shallot



**Figure A3 Bunch shallots with root trimming (HOM JOOK)**



**Figure A4 Bunch shallots without root trimming (HOM PUENG)**

## 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:

<b>Measurement</b>	<b>Unit</b>	<b>Symbols</b>
Mass	kilogram	kg
	gram	g
Length	centimeter	cm