

## **ASEAN STANDARD FOR GINGERS** (ASEAN Stan 69:20xx)

### **1. DEFINITION OF PRODUCE**

This standard applies to the rhizome of commercial varieties of gingers grown from *Zingiber officinale* Roscoe, of the Zingiberaceae family, to be supplied fresh to the consumer, after preparation and packaging. Gingers for industrial processing is excluded.

### **2. PROVISIONS CONCERNING QUALITY**

#### **2.1 MINIMUM REQUIREMENTS**

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

- whole;
- firm;
- free of abrasions, provided light abrasions which have been dried properly are not regarded as defect;
- sufficiently dry for the intended use; skin of rhizome and cuts due to harvesting shall be fully dried;
- sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- practically clean and practically free of any visible foreign matter;
- practically free of pests<sup>1</sup>;
- practically free of damage caused by pests affecting the general appearance of the produce;
- practically free of mechanical damage;
- free of damage caused by low and/or high temperature;
- free of abnormal external moisture, excluding condensation following removal from cold storage; and
- free of any foreign smell/odour and/or taste.

The development and condition of the gingers should be such as to enable them:

- to withstand transportation and handling; and
- to arrive in satisfactory condition at the place of destination.

#### **2.1.1 Minimum Maturity Requirements**

The gingers shall reach an appropriate degree of development in accordance with criteria proper to the variety and to the area in which they are grown.

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<sup>1</sup> Provisions for pests and damage caused by pests apply without prejudice to the applicable plant protection rules applied by governments in line with the International Plant Protection Convention (IPPC).

## **2.2 CLASSIFICATION**

Gingers are classified into three classes defined below:

### **2.2.1 Extra class**

Gingers in this class shall be of superior quality. They shall be characteristics of the variety and/or commercial type. The rhizomes shall be cleaned, without evidence of sprouting, and free from defects, with the exception of very slight superficial defects, provide these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package:

- slight skin defects due to rubbing provided they are healed and dry and the total surface area affected not exceeding 5%.

### **2.2.2 Class I**

Gingers in this class shall be of good quality. They shall be characteristic of the variety and/or commercial type. The rhizomes shall be without evidence of shrivelling or dehydration and without evidence of sprouting. The following slight defects may be allowed, provided these do not affect the general appearance of the produce, quality, keeping quality and presentation in the package:

- slight skin defects due to rubbing provided they are healed and dry and the total surface area affected not exceeding 10%.

### **2.2.3 Class II**

This class includes gingers which does not qualify for inclusion in the higher classes, but satisfy the minimum requirements specified in Section 2.1 above. The following defects may be allowed, provided the gingers retains their essential characteristics with regards to the quality, keeping quality and presentation:

- skin defects due to rubbing provided they are healed and dry and the total surface area affected not exceeding 15%;
- early signs of sprouting (not more than 10% by weight by unit of presentation);
- slight markings caused by pests;
- healed suberized cracks, provided they are completely dry; and
- bruises.

## **3. PROVISIONS CONCERNING SIZING**

Size is determined by weight based on the individual weight of each rhizome. The following table is a guide and may be used on an optional basis.

**Table 1: Classification of gingers based on weight**

| Size Code | Weight (g) |
|-----------|------------|
| 1         | >250       |
| 2         | >150-250   |
| 3         | 50-150     |

#### **4. PROVISIONS CONCERNING TOLERANCES**

At all marketing stages, tolerances in respect to quality and size shall be allowed in each lot for produce not satisfying the requirements of the class indicated. Conformity assessment for the produce should be conducted in accordance with the relevant provisions in the *ASEAN Principles and Guidelines for National Food Control Systems* (CAC/GL 82-2013- Principles and Guidelines for National Food Control Systems, MOD), *ASEAN Principles for Food Import and Export Inspection and Certification* (CAC/GL 20-1995-Principles for Food Import and Export Inspection and Certification, MOD) and/or the *Codex Guidelines for Food Import Control Systems* (CXG 47-2003).

##### **4.1 QUALITY TOLERANCES**

###### **4.1.1 Extra class**

Five percent (5%) by number or weight of gingers not satisfying the requirements of the class, but meeting those of Class I or, exceptionally, coming within the tolerances of that class.

###### **4.1.2 Class I**

Ten percent (10%) by number or weight of gingers not satisfying the requirements of the class, but meeting those of Class II or, exceptionally, coming within the tolerances of that class.

###### **4.1.3 Class II**

Ten percent (10%) by number or weight of gingers satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce affected by rotting or any other deterioration rendering it unfit for consumption.

##### **4.2 SIZE TOLERANCES**

For all classes, 10% by number or weight of gingers not satisfying the requirements as regards sizing but falling within the size immediately above or below those indicated in Section 3.

## **5. PROVISIONS CONCERNING PRESENTATION**

### **5.1 UNIFORMITY**

The contents of each package (or lot for produce presented in bulk) shall be uniform and contain only gingers of the same origin, quality and size. The visible part of the contents of the package (or lot for produce presented in bulk) shall be representative of the entire content.

The weight of the heaviest hand (rhizome) may not be more than twice the weight of the lightest hand (rhizome) in the same package.

### **5.2 PACKAGING**

Gingers shall be properly packed in such a way as to protect the produce. The materials used inside the package shall be new, clean and of good quality such as to avoid causing any external or internal damage to the produce. The use of materials, particularly of paper or stamps bearing trade specifications is allowed, provided the printing or labelling has been done with non-toxic ink or glue.

Gingers shall be packed in each container in compliance with the *Codex Code of Practice for Packaging and Transport of Fresh Fruits and Vegetables*. (CXC 44-1995).

#### **5.2.1 Description of Containers**

The containers shall meet the quality, hygiene, ventilation and resistance characteristics to ensure suitable handling, shipping and preserving of the gingers. Packages (or lot for produce presented in bulk) shall be free of all foreign matter and smell/odour.

## **6. PROVISIONS CONCERNING MARKING OR LABELLING**

### **6.1 CONSUMER PACKAGES**

In addition to the requirements of the *Codex General Standard for the Labelling of Prepackaged Foods* (CXS 1-1985), the following specific provisions apply:

#### **6.1.1 Name of Produce**

Each package shall be labelled as to the name of the produce and may be labelled as to the name of the variety and/or commercial type.

#### **6.1.2 Origin of Produce**

Country of origin and, optionally, district where grown, or national, regional or local place name.

## **6.2 NON-RETAIL CONTAINERS**

The labelling of non-retail containers should be in accordance with the General Standard for the Labelling of Non-Retail Containers of Foods (CXS 346-2021). In addition, the following specific requirements shall apply:

Each package shall bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside.

### **6.2.1 Origin of Produce**

Country of origin and, optionally, district where grown or national, regional or local place name.

### **6.2.2 Commercial Specifications**

- Class;
- Size (if sized)

### **6.2.3 Official control mark (optional)**

## **7. FOOD ADDITIVES**

No food additives are permitted in this product.

## **8. CONTAMINANTS**

**8.1** Gingers shall comply with maximum residue limits for pesticides established by the ASEAN Harmonized MRLs of Pesticides and/or Codex Alimentarius Commission. In cases where the MRLs of pesticide are not included in the databases of ASEAN and Codex Alimentarius Commission, the commodity shall conform with the established MRL of the national competent authority.

**8.2** Gingers shall comply with the maximum levels of the *Codex General Standard for Contaminants and Toxins in Food and Feed* (CXS 193-1995).

## **9. HYGIENE**

**9.1** It is recommended that the produce covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of the *ASEAN Good Agricultural Practices (GAP)*, *ASEAN General Principle for Food Hygiene, Recommended International Code of Practice – General Principles of Food Hygiene* (CXC 1-1969), *Code of Hygienic Practice for Fresh Fruits and Vegetables* (CXC 53-2003), and other relevant Codex texts such as *Codes of Hygienic Practice and Codes of Practice*.

**9.2** The produce should comply with any microbiological criteria established in accordance with the *Principles and Guidelines for the Establishment and Application of Microbiological Criteria for Foods* (CXG 21-1997).

## **10. METHODS OF ANALYSIS AND SAMPLING**

Analytical and sampling methods to be used for ascertaining conformance to the requirements of this specification shall be in accordance with relevant text in Codex Methods of Analysis and Sampling.

**References:**

ASEAN General Principle for Food Hygiene, Recommended International Code of Practice – General Principles of Food Hygiene (CXC 1-1969)

ASEAN Good Agricultural Practices (GAP).

ASEAN Harmonized MRLs of Pesticides.

ASEAN Principles and Guidelines for National Food Control System (CAC/GL 82-2013- Principles and Guidelines for National Food Control Systems, MOD).

ASEAN Principles for Food Import and Export Inspection and Certification (CAC/GL 20-1995-PRINCIPLES FOR FOOD IMPORT AND EXPORT INSPECTION AND CERTIFICATION, MOD)

Bureau of Agriculture and Fisheries Product Standards. 2007. Philippine National Standard on Fresh vegetables – Ginger – Grading and Classification (PNS/BAFPS 50:2007).

Codex Code of Hygienic Practice for Fresh Fruits and Vegetables (CXC 53-2003).

Codex Code of Practice for Packaging and Transport of Fresh Fruits and Vegetables. (CXC 44-1995).

Codex General Standard for Contaminants and Toxins in Food and Feed (CXS 193-1995).

Codex General Standard for the Labelling of Non-retail Containers of Foods (CXS 346-2021)

Codex General Standard for the Labelling of Prepackaged Foods (CXS 1-1985).

Codex Guidelines for Food Import Control Systems (CXG 47-2003).

Codex Principles for the Establishment and Application of Microbiological Criteria for Foods (CXG 21-1997).

Codex Principles and Guidelines for National Food Control Systems (CAC/GL 82-2013).

Codex Recommended International Code of Practice – General Principles of Food Hygiene (CXC 1-1969).

Codex Recommended Methods of Analysis and Sampling (CXS 234-1999).

Codex Standard for Ginger (CXS 218-1999).

Indonesia National Standard for Ginger (SNI 3179:2013).

Malaysian Standard on Fresh Ginger (MS 1306:2014).

Thai Agricultural Standard for Ginger (TAS 3002-2013).

Viet Nam National Standard on Fresh Ginger (TCVN 10742:2015).



**ANNEX 1**

**VERNACULAR NAMES OF GINGER IN THE ASEAN REGION**

| <b>Country</b>    | <b>Vernacular Name</b> |
|-------------------|------------------------|
| Brunei Darussalam | Halia                  |
| Cambodia          | Khnhey                 |
| Indonesia         | Jahe                   |
| Lao PDR           | Khing                  |
| Malaysia          | Halia                  |
| Myanmar           | Gin                    |
| Philippines       | Luya                   |
| Singapore         | Ginger                 |
| Thailand          | Khing                  |
| Vietnam           | Gừng                   |