



ASEAN STANDARD FOR CUCUMBER

(ASEAN Stan 16: 2010)

1. DEFINITION OF PRODUCE

This standard applies to commercial varieties of cucumber grown from *Cucumis sativus* Linn. of the Cucurbitaceae family, to be supplied fresh to the consumer. Cucumber 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 cucumber must be:

- whole;
- firm;
- fresh;
- with or without peduncle; if peduncle is present, it should not exceed 2cm in length;
- clean;
- characteristic odor of the cucumber;
- sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- practically free from mechanical and/or physiological damage
- practically free of surface moisture excluding condensation;
- practically free of any visible foreign matter, smell and taste; and
- practically free of pests and damage caused by them affecting the general appearance of the produce.

2.1.1 The cucumber should be harvested and have reached an appropriate degree of development in accordance with the characteristics proper to the variety and to the area in which they are grown.

The development and condition of the cucumber must be such as to enable them:

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

2.2 CLASSIFICATION

Cucumber is classified in three classes defined below:

2.2.1 "Extra" Class

Cucumber in this class must be of superior quality. It must be characteristic of the variety and/or commercial type. It must be practically free of 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

Cucumber in this class must be of good quality. It must be characteristic of the variety and/or commercial type. Slight defects of shape, colour, and firmness may be allowed 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 cucumber which does not qualify for inclusion in the higher classes, but satisfy the minimum requirements specified in Section 2.1 above. Cucumber in this class must be of good quality. It must be characteristic of the variety and/or commercial type. Defects of shape, colour, and firmness may be allowed provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

3. PROVISIONS CONCERNING SIZING

Size is determined by length of the fruit, in accordance with the following table:

Size Code	Length of fruit (in centimeters)
1	>20
2	15-20
3	11-14
4	5-10

4. PROVISIONS CONCERNING TOLERANCES

Tolerances in respect of quality and size shall be allowed in each package (or in each lot for produce presented in bulk) 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 cucumber is 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 by number or weight of cucumber is 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.

4.1.3 Class II

Ten percent by number or weight of cucumber is satisfying neither the requirements of the class nor the minimum requirements.

4.2 SIZE TOLERANCES

For all classes, 10% by number of cucumber 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) must be uniform and contain only cucumber of the same variety, origin, quality and size. The visible part of the contents of the package (or lot for produce presented in bulk) must be representative of the entire contents.

5.2 PACKAGING

Cucumber must be properly packed and stacked in such a way as to protect the produce. The materials used inside the package must be 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 labeling has been done with non-toxic ink or glue.

Cucumber shall be packed in each container in compliance with the *Recommended International Code of Practice for Packaging and Transport of Tropical Fresh Fruits and Vegetables (CAC/RCP 44-1995, Amd. 1-2004)*.

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 cucumber. Packages (or lot for produce presented in bulk) must be practically free of all foreign matter and smell.

6. MARKING OR LABELLING

6.1 CONSUMER PACKAGES

In addition to the requirements of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev. 1-1991), the following specific provisions apply:

6.1.1 Nature of Produce

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

6.2 NON-RETAIL CONTAINERS

Each package must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside, or in the documents accompanying the shipment. For produce transported in bulk these particulars must appear on a document accompanying the goods.

6.2.1 Identification

Name and address of Exporter, Packer and/or Dispatcher. Identification code (optional).

6.2.2 Nature of Produce

Name of produce, variety and/or commercial type.

6.2.3 Origin of Produce

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

6.2.4 Commercial Identification

- Produce name;
- Variety name (optional);
- Class;
- Size;
- Number of units (optional);
- Net weight (optional).

6.2.5 Official Inspection Mark (optional)

7. CONTAMINANTS

7.1 PESTICIDE RESIDUES

Cucumber shall comply with those maximum residue limits established by the Codex Alimentarius Commission and/or by authority for this commodity.

7.2 OTHER CONTAMINANTS

Cucumber shall comply with those maximum levels for heavy metals established by the Codex Alimentarius Commission and/or by authority for this commodity.

8. HYGIENE

8.1 It is recommended that the product covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 3-1997), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

8.2 The product should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

9. 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, Volume 13.

References:

Department of Agriculture – Ministry of Industry and Primary Resources Brunei.
Proposed Draft Brunei Standard for Cucumber. PBD/01-2009

Draft Indonesia National Standard. Cucumber (*Cucumis sativus* L.). 2008.

Malaysian Standard MS 956:2003. Specification for Fresh Cucumber 2nd
Revision

Philippine National Standard. Fresh Vegetable - Cucumber. PNS/BAFPS
62:2008.

Vietnam National Standard. Dua Chuot Tuoi – Fresh cucumbers (TVCN 4844-
89). 1989.