



## ASEAN STANDARD FOR TURMERIC (ASEAN Stan 32:2013)

### 1. DEFINITION OF PRODUCE

This standard applies to commercial varieties of turmeric<sup>1</sup> grown from *Curcuma longa* L. or *Curcuma domestica* Valet. of the Zingiberaceae family to be supplied fresh to the consumer. Turmeric 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 turmeric must be:

- whole, including main and secondary rhizome;
- fresh;
- firm;
- clean, practically free of any visible foreign matter;
- practically free of foreign smell and/or taste;
- characteristic of the variety;
- sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- practically free of pests and damage caused by them affecting the general appearance of the produce:
- practically free from mechanical and/or physiological damage; and
- practically free of surface moisture excluding condensation.

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

The development and condition of the turmeric 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

Turmeric is classified in three classes defined below:

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<sup>1</sup> Turmeric refers to the rhizome

### 2.2.1 "Extra" Class

Turmeric in this class must be of superior quality. 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

Turmeric in this class must be of good quality. Slight skin defects 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 turmeric which does not qualify for inclusion in the higher classes, but satisfy the minimum requirements specified in Section 2.1 above. Turmeric in this class must be of good quality. Skin defect 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 weight in accordance with the following table:

Size Code	Weight (g)
1	>200
2	>125-200
3	>75-125
4	>25-75
5	≤ 25

## 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 turmeric 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 turmeric 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 by number or weight of turmeric satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce affected by rotting or any other deterioration.

### **4.2 SIZE TOLERANCES**

For all classes, 10% by number and/or weight of turmeric 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 turmeric of the same variety, origin, quality, maturity 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**

Turmeric 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.

Turmeric shall be packed in each container in compliance with the *Recommended International Code of Practice for Packaging and Transport of 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 turmeric. Packages (or lot for produce presented in bulk) must be practically free of foreign matter and smell.

### **5.3 PRESENTATION**

Turmeric may be presented under one of the following forms:

5.3.1 Whole;

5.3.2 Main and/or secondary rhizome.

## **6. MARKING OR LABELLING**

### **6.1 CONSUMER PACKAGES**

In addition to the requirements of the Codex General Standard for the Labeling 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 labelled 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**

Turmeric shall comply with those maximum residue limits established by the Codex Alimentarius Commission, ASEAN Harmonized MRLs of Pesticides, and/or by authority for this commodity.

### **7.2 OTHER CONTAMINANTS**

Turmeric 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.

***References:***

Draft Indonesia National Standard, Fresh Turmeric, Indonesia Standard Agency.

ASEAN Harmonized MRLs of Pesticides

**VERNACULAR NAMES OF TURMERIC IN  
ASEAN MEMBER STATES**

<b>Country</b>	<b>Common Name</b>
Brunei Darussalam	Kunyit
Cambodia	Lmeat
Indonesia	Kunyit Koneng
Lao PDR	Khe Min
Malaysia	Kunyit
Phillipines	Luyang Dilaw
Thailand	Ka-min
Vietnam	Cu nghe