



## **ASEAN STANDARD FOR SAPODILLA** (ASEAN Stan 25:2012)

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

This standard applies to sapodilla, also known as chico, of commercial varieties grown from *Manilkara zapota* (L.) P. van Royen of Sapotaceae family for fresh consumption. Sapodilla 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 sapodilla fruit must be:

- whole with or without peduncle ;
- showing characteristics of the variety;
- fresh and firm;
- free of rotting or deterioration which may make it unfit for human consumption;
- clean;
- practically free of any visible foreign matter;
- practically free of physical and/or physiological damage;
- practically free of pests and damage caused by them affecting the general appearance of the produce
- free of abnormal external moisture, excluding condensation following removal from cold storage; and
- free of any foreign smell and/or taste.

2.1.1 The sapodilla must be harvested and have reached an appropriate degree of maturity, in accordance with the area in which they are grown.

The development and condition of the sapodilla 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

Sapodilla is classified in three classes defined below:

### 2.2.1 "Extra" Class

Sapodilla 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

Sapodilla in this class must be of good quality. The following defects, however, may be allowed, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package:

- slightly irregular in shape;
- slight deviation from the normal colour;
- slight skin defects. The total area affected shall not exceed 5% of the total surface area.

### 2.2.3 Class II

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

- irregular in shape;
- slight deviation from the normal colour;
- skin defects. The total area affected shall not exceed 10% of the total surface area.

## 3. PROVISIONS CONCERNING SIZING

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

Size Code	Weight/Fruit (g)
1	>190
2	>165-190
3	>140-165
4	>115-140
5	>90-115
6	>65-90
7	30-65

## **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 sapodilla 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 sapodilla 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 sapodilla 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 for individual fruit corresponding to the size immediately above and/or below that indicated on the package.

## **5. PROVISIONS CONCERNING PRESENTATION**

### **5.1 UNIFORMITY**

The content of each package (or lot for produce presented in bulk) must be uniform and contain only sapodilla of the same origin, variety and/or commercial type, quality and size. The visible part of the content of each package (or lot for produce presented in bulk) must be representative of the entire content.

### **5.2 PACKAGING**

Sapodilla must be properly packed 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 labelling has been done with non-toxic ink or glue.

Sapodilla 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).

### **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 sapodilla. Packages (or lot for produce presented in bulk) must be practically free of 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 labelled as to the name of the produce and may be labelled 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**

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

#### **6.2.5 Official Inspection Mark (optional)**

## **7. CONTAMINANTS**

### **7.1 PESTICIDE RESIDUES**

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

### **7.2 OTHER CONTAMINANTS**

Sapodilla shall comply with those maximum levels for contaminants 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:**

Department of Agriculture and Agrifood – Ministry of Industry and Primary Resources, Brunei Darussalam. Proposed Draft Brunei Standard for Sapodilla.2011

Draft Indonesia National Standard for Sapodilla. 2008(RSNI 2), ICS 67.080.10

Philippine National Standard PNS/BAFPS : 2012

Thai Agricultural Standard for Sapodilla (TAS 19-2011)

CODEX CAC/RCP 1-1969, Rev 4-2003. General Principles of Food Hygiene.

CODEX CAC/RCP 53-2003. Code of Hygienic Practice for Fresh Fruits and Vegetables

CODEX CAC/RCP 44-1995, Amd. 1-2004. Code of Practice for Packaging and Transport of Fresh Fruits and Vegetables.

CODEX STAN 1-1985, Revision 1-1991. Codex General Standard for the Labeling of Prepackaged Foods.

ASEAN Harmonized MRLs of Pesticides

**ANNEX 1****VERNACULAR NAMES OF SAPODILLA IN THE ASEAN REGION**

<b>Country</b>	<b>Common Name</b>
Brunei Darussalam	Ciku
Cambodia	Lamout
Indonesia	Sawo
Lao PDR	Mak Lammud
Malaysia	Ciku
Myanmar	Tha Gyarr Thee
Phillipines	Chico
Thailand	Lamut
Vietnam	Hong Xiem Sapoche