



## **ASEAN STANDARD FOR CHINESE CABBAGE** (ASEAN Stan 41:2015)

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

This standard applies to commercial varieties of chinese cabbage grown from *Brassica rapa subsp. pekinensis* and *chinensis* of the Brassicaceae family, to be supplied fresh to the consumer, after preparation and packaging. Chinese cabbage for industrial processing are 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 chinese cabbage must be:

- whole;
- intact; however some of the outer leaves may be removed and the leaves may be trimmed;
- firm;
- fresh;
- characteristic of the variety;
- sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- clean, practically free of any visible foreign matter;
- practically free of pests and damage caused by them affecting the general appearance of the produce;
- free of mechanical and/or physiological damage such as low and /or high temperature;
- free of abnormal external moisture, excluding condensation following removal from cold storage; and
- free of any foreign smell and/or taste.

**2.1.1** Chinese cabbage should be harvested and have reached an appropriate degree of development in accordance with criteria proper to the variety and to the area in which they are grown.

The development and condition of the chinese cabbage should 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

Chinese cabbage is classified in three classes defined below:

### 2.2.1 "Extra" Class

Chinese cabbage in this class must be of superior quality. The head must be well-trimmed, free of pest, practically free from 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

Chinese cabbage in this class must be of good quality. The head must be well-trimmed. Slight defects in shape, color and small crack in the outer leaves may be allowed. However, may be allow provided do not effect the general appearance of the produce, the keeping quality and presentation in the package.

### 2.2.3 Class II

This class includes chinese cabbage which do not qualify for inclusion in the higher classes, but satisfy the minimum requirements specified in Section 2.1 defect in shape, color, slight bruising, small cracks of the outer leaves, and the trace of internal necrosis. The following may be allowed, provided the Chinese cabbage retain their essential characteristics as regards the quality, the keeping quality and presentation.

## 3. PROVISIONS CONCERNING SIZING

Size is determined by weight with the following table:

Type	Size Code	Weight of head (kg)
Oval	1	5.1-8.0
	2	2.1-5.0
	3	0.6-2.0
	4	<0.6
Flat-topped	1	1.9-3.0
	2	1.0-1.8
	3	0.4-0.9
Cylindrical	1	2.1-3.2
	2	1.1-2.0
	3	0.5-1.0
	4	<0.5

## **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 chinese cabbage 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 chinese cabbage 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 chinese cabbage 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 or weight of chinese cabbage 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 uniformed and contained only chinese cabbage of the same 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**

Chinese cabbage 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 labelling has been done with non-toxic ink or glue.

Chinese cabbage 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 chinese cabbage. Packages (or lot for produce presented in bulk) must be 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 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<sup>1</sup> 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).

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<sup>1</sup> impossible to remove

### **6.2.2 Nature of Produce**

Name of produce if the contents are not visible from the outside. Name of 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); and
- Net weight (optional).

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

## **7. CONTAMINANTS**

### **7.1 PESTICIDE RESIDUES**

Chinese cabbage 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**

Chinese cabbage 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. 4-2003), 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:***

ASEAN Harmonized MRLs of Pesticides.

Malaysian Standard MS 1393:1996 – Specification for Fresh Chinese Cabbage (Head Type) ICS : 67.080.20

United Nations Economic Commission for Europe. 2010. UNECE Standard FFV-44 Concerning the Marketing and Commercial Quality Control of Chinese Cabbage. UNECE Agricultural Standards Unit: Geneva, Switzerland.

## VERNACULAR NAMES OF CHINESE CABBAGE IN THE ASEAN REGION

Country	Common Name
Brunei Darussalam	Kobis Cina
Cambodia	Spey Bokor
Indonesia	Sawi Putih Pak coy
Lao PDR	Pak Kad Khao
Malaysia	Kubis Cina Kubis Panjang
Myanmar	Mou Hnjin Htou Ta Yoke Mou Hnjin
Philippines	Petsay Baguio
Singapore	
Thailand	Puck kard khao
Vietnam	