



## **ASEAN STANDARD FOR YAM** (ASEAN Stan 55:2017)

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

This standard applies to commercial varieties of yam grown from *Dioscorea alata* L. and *Dioscorea esculenta* L. of the family Dioscoreaceae to be supplied fresh to the consumer after preparation and packaging. Yam 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 yam must be:

- whole;
- fresh;
- characteristic of the variety;
- firm;
- free of sprouts;
- well-trimmed;
- practically clean cut surfaces;
- properly cured;
- 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;
- practically free from mechanical and 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 odor and/or taste.

**2.1.1** The yam must have been harvested and have reached an appropriate degree of development in accordance with criteria proper to the variety and the area in which they are grown. The development and condition of the yam 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

Yam are classified into three classes defined below:

### 2.2.1 "Extra" Class

Yam in this class must be of superior quality, well-formed, well-trimmed and with clean cut surfaces and properly cured. It must be free of pest and with exception of very slight superficial 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

Yam in this class must be of good quality and fairly well-trimmed. 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 yam which does not qualify for inclusion in the higher classes, but satisfy the minimum requirements specified in Section 2.1 above. Yam 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 tuber weight in accordance with the following table:

Table 1: Size based on the tuber weight

Size Code	Weight/tuber (g)	
	<i>D. alata</i>	<i>D. esculenta</i>
1	> 2500	>250
2	>1600-2500	>200-250
3	>900-1600	>150-200
4	>500-900	>100-150
5	<500	<100

## **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 weight of yam 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 weight of yam is 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 weight of yam 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 weight of yam 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 yam 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**

Yam 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.

Yam 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 yam. 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 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 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**

- 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**

Yam 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**

##### **7.2.1 Heavy Metals**

Yam 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:**

ASEAN Harmonized MRLs of Pesticides.

Bureau of Agriculture and Fisheries Standards. 2010. Philippine National Standard Fresh vegetables – Yam – Classification and grading (PNS/BAFPS 96:2010ICS 67.080.01).

Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev. 1-1991)

Information for Brunei Darussalam on Yam. 2016

Information of Thailand for Yam. 2016

Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1-1969, Rev 4-2003)

Recommended International Code of Practice for Packaging and Transport of Tropical Fresh Fruits and Vegetables. (CAC/RCP 44-1995, Amd. 1-2004).

## ANNEX 1

### VERNACULAR NAMES OF YAM IN THE ASEAN REGION

Country	Vernacular name	
	<i>D. alata</i>	<i>D. esculenta</i>
Brunei Darussalam	Ubi belayar	
Cambodia	Domlong Meum	Damlaung Dey Khla
Indonesia	Ubi jalar ungu	Ubi rambat
Lao PDR	Man oon	Man Phao Man Pheum
Malaysia	Ubi nasi Ubi badak	Ubi Tarak
Myanmar	----	----
Philippines	Ubi Ube	Tugi Boga Kamiging Aneg
Singapore	Yam	Yam
Thailand	Mun Prow	Mun Mue Suea
Vietnam	Cu Mo	