



ASEAN STANDARD FOR LANSIUM

1. DEFINITION OF PRODUCE

This standard applies to commercial varieties of lansium grown from *Lansium domesticum* Correa, [syn. *Agليا dookkoo* Griffith C.V., and *A. domestica* (Correa) Pellegrin, *A. aquea* (Jack) Kosterm], of the *Meliaceae* family, to be supplied fresh, after preparation and packaging, to the consumer. Lansiums for industrial processing are excluded.

Lansium is also known in various vernacular names as shown in Annex 1.

2. PROVISIONS CONCERNING QUALITY

2.1 MINIMUM REQUIREMENTS

In all classes, subject to the special provisions for each class and the tolerances allowed, the lansium must be:

- Whole (with or without calyx and pedicel);
- show characteristics of the variety or cultivar in terms of :
 - freshness
 - shape
 - colour
 - taste
 - firmness and
 - others (e.g. cork cells or brown specks)
- sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- clean, practically free from visible foreign matter;
- practically free of pests affecting the general appearance of the produce;
- practically free of damage caused by pests;
- free of bruising or clearly visible defects on the skin;
- practically free of damage caused by low and/or high temperature;
- free of abnormal external moisture, excluding condensation following removal from cold storage;
- free of any foreign smell and/or taste. ¹

¹ This provision allows for smell caused by conservation agents used in compliance with corresponding regulations.

2.1.1 The lansium must have been carefully picked and have reached an appropriate degree of ripeness, in accordance with the characteristics of the variety and/or commercial type and to the area in which they are grown.

The development and condition of the lansium 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

Lansiums are classified in three classes defined below:

2.2.1 "Extra" Class

Lansium in this class must be of superior quality. It must be characteristic of the variety and/or commercial type. It must be free of defects, with the 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

Lansium in this class must be of good quality. It must be characteristic of the variety and/or commercial type. 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:

- slight defects in shape;
- slight defects in colouring;
- slight skin defects (i.e., mechanical bruising, sun spots and latex burns).
The total area affected shall not exceed 10% of the total surface area.
- slight marks caused by pests.

The defects must not, in any case, affect the pulp of the fruit.

2.2.3 Class II

This class includes lansium which do not qualify for inclusion in the higher classes, but satisfy the minimum requirements specified in Section 2.1 above. The following may be allowed, provided the lansium retain their essential characteristics as regards the quality, the keeping quality and presentation:

- defects in shape;
- defects in colouring;
- skin defects (i.e., mechanical bruising, sun spots and latex burns). The total area affected should not exceed 15% of the total surface;
- slight marks caused by pests.

The defects must not, in any case, affect the pulp of the fruit.



3. PROVISIONS CONCERNING SIZING

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

3.1 For fruit

Size Code	Weight (grams/fruit)
1	>40
2	36-40
3	31-35
4	21-30
5	10-20

3.2 For bunch

Size Code	Weight (grams/bunch)
1	>700
2	501-700
3	301-500
4	201-300
5	100-200

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

Ten percent (10%) by weight of lansiums 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

Twenty percent (20%) by weight of lansiums 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

Twenty percent (20%) by weight of lansiums 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, and 20% by weight for individual fruit and bunch, corresponding to the size immediately above and/or below that indicated on the package.

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 lansium of the same origin, variety and/or commercial type, 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

Lansium must be packed in such a way as to protect the produce properly. 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.

Lansium 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).

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

5.3 PRESENTATION

The lansium may be presented under one of the following forms:



5.3.1 Individually

In this case lansium must be whole, the abscission layer intact, with or without pedicel or calyx

5.3.2 In Bunches

Each bunch should have a minimum of five fruits.

The abscised fruits shall not be more than 10% of the total net weight in the package upon arrival at its destination.

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

If the produce is not visible from the outside, 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 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

- Class;
- Size (size code or average weight in grams);
- Number of units (optional);
- Net weight (optional).

6.2.5 Official Inspection Mark (optional)

7. CONTAMINANTS

7.1 PESTICIDE RESIDUES

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

7.2 OTHER CONTAMINANTS

Lansium 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, Volume 13.

ANNEX 1



VERNACULAR NAMES OF LANSIUM IN THE ASEAN REGION

Country	Common Name
Brunei Darussalam	Langsat, Duku, Dokong, Longkong, Duku-Langsat
Cambodia	
Indonesia	Duku, Langsat and Kokosan
Malaysia	Duku, Langsat, Duku-Langsat, Dokong
Myanmar	Lansium
Phillipines	Lanzones, Duku, Longkong
Thailand	Longkong, Langsat



References:

Bureau of Agriculture and Fisheries Product Standards, Department of Agriculture-Philippines. Draft Philippine National Standards for Lanzones – Specifications.

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.

Department of Agriculture-Ministry of Industry and Primary Resources, Brunei Darussalam. Proposed Draft Brunei Standard for Lansium BS/FFV 07/08/01-2007.

Draft Revised Indonesian National Standards for Duku (*Lansium domesticum* Corr.) SNI 01-6151-1999.

Thai Agricultural Commodity and Food Standards for Longkong. TACFS 11:2006. ICS.67.080.01. ISBN974-403400-9.

Vernel, E.N.M Verheij and R.E. Coronel (ed.) 1991. Plant Resources of South East Asia (PROSEA) Vol. 2. on Edible Fruits and Nuts. Wageningen.

