



## ASEAN STANDARD FOR PAPAYA

### 1. DEFINITION OF PRODUCE

This standard applies to commercial varieties of papaya grown from *Carica papaya* L. of the *Caricaceae* family. Papaya 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 papaya must be:

- whole;
- fresh in appearance;
- firm;
- 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 affecting the general appearance of the produce;
- practically free of damage caused by pests;
- 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. <sup>1</sup>

The peduncle, if present, should not exceed a length of 3cm.

2.1.1 The papaya must have been carefully picked and have reached an appropriate degree of development account being taken of the characteristics of the variety and/or commercial type and to the area in which they are grown.

The development and condition of the papayas must be such as to enable them:

- to withstand transport and handling, and
- to arrive in satisfactory condition at the place of destination.

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

## 2.2 CLASSIFICATION

Papayas are classified in three classes defined below:

### 2.2.1 "Extra" Class

Papaya 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

Papaya 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 skin defects (i.e., mechanical bruising, sun spots and/or latex burns).

The total area affected shall not exceed 10% of the total surface.

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

### 2.2.3 Class II

This class includes papaya 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 papayas 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 fruit with a minimum weight of 200 g, in accordance with the following table:

Size Code	Weight (in grams)
1	>2000
2	1501-2000
3	1101-1500
4	801-1100
5	701-800
6	601-700

7	501-600
8	401-500
9	301-400
10	200-300

#### **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 papayas 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 papayas 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 papayas 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 of papayas corresponding to the size immediately above and/or below that indicated on the package, with a minimum of 190 g for those papayas packed in the smallest size range.

#### **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 papayas 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**

Papayas 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.

Papayas 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 papayas. 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**

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**

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

### **7.2 Other Contaminants**

Papaya 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

*References:*

Revised Codex Standard for Papaya (CODEX STAN 183-1993, Rev.1-2001).

Philippine National Standard for Papaya (PNS/BAFPS 33:2006)

Department of Agriculture-Ministry of Industry and Primary Resources, Brunei Darussalam. Proposed Draft Brunei Standard for Papaya-BS/FFV 06/03/02-2006

Indonesian National Standard for Papaya (SNI 01-4230-1996)

Malaysian National Standard for Fresh Papaya (MS 1140:1986).