



ASEAN STANDARD FOR RAMBUTAN

1. DEFINITION OF PRODUCE

This standard applies to commercial varieties and/or commercial types of rambutan grown from *Nephelium lappaceum* L. of the *Sapindaceae* family, to be supplied fresh to the consumer, after preparation and packaging. Rambutans 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 rambutan must be:

- whole;
- fresh in appearance;
- 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~~ practically free of pests and damage caused by them affecting the general appearance of the produce;
- free of damage caused by 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 taste¹.

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

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

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

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

2.2 CLASSIFICATION

Rambutans are classified in three classes defined below:

2.2.1 “Extra” Class

Rambutan 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

Rambutan 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 defect in shape;
- slight skin defects not exceeding 5% of the total surface area, excluding defects on spinterns.

The defects must not, in any case, affect the flesh of the produce.

2.2.3 Class II

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

- defects in shape;
- skin defects not exceeding 10% of the total surface area, excluding defects on spinterns.

The defects must not, in any case, affect the flesh of the produce.

3. PROVISIONS CONCERNING SIZING

Size is determined by the number of fruits per kilogram. There are two forms of presentation: in single fruit and in bunches; the size specification is as follows:

Table 1
Size Specifications of Rambutan presented as Single Fruit

Size Code	Weight per Fruit (grams)	Number of Fruits (per kilogram)
1	> 43	< 23
2	38 - 43	23 - 26
3	33 - 37	27 - 30
4	29 - 32	31 - 34
5	25 - 28	35 - 40
6	18 - 24	41 – 50

Table 2
Size Specifications of Rambutan presented in Bunches

Size Code	Number of Fruits per Kilogram
1	< 29
2	29 - 34
3	35 - 40
4	41 - 45

4. PROVISIONS CONCERNING TOLERANCES

Tolerances in respect of quality and size shall be allowed in each package 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 rambutans not satisfying the requirements of the class, but meeting those of Class I or, exceptionally, coming within the tolerances of that class.

In addition to the above, 10% by number or weight of detached fruits is allowed in each package containing rambutan in bunches.

4.1.2 Class I

Ten percent by number or weight of rambutans not satisfying the requirements of the class, but meeting those of Class II or, exceptionally, coming within the tolerances of that class.

In addition to the above, 10% by number or weight of detached fruits is allowed in each package containing rambutans in bunches.

4.1.3 Class II

Ten percent by number or weight of rambutan 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.

In addition to the above, 10% by number or weight of detached fruits is allowed in each package containing rambutan in bunches.

4.2 SIZE TOLERANCES

For all classes or forms of presentation, 10% by number or weight of rambutans 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 must be uniform and contain only rambutan of the same origin, variety and/or commercial type, quality, size and colour. The visible part of the contents of the package must be representative of the entire contents.

5.2 PACKAGING

Rambutans 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.

Rambutans 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 rambutan. Packages must be free of all foreign matter and smell.

5.3 PRESENTATION

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

5.3.1 Individually

In this case the pedicel must be detached at first knot and the maximum length must not extend more than 5 mm beyond the top of the fruit.

5.3.2 In Bunches

Each bunch must be free of leaves and have a number of clusters, each cluster with a minimum of two rambutan. The stem of each bunch must not exceed 20 cm in length measured from the attachment of the highest or topmost fruit.

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 "Rambutan" and may be labelled as to name of the variety and/or commercial type, including specified characteristic of "individually" or "in bunches".

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.

6.2.1 Identification

Name and address of exporter, packer and/or dispatcher. Identification code (optional).

6.2.2 Nature of Produce

Name of the produce “Rambutan” if the contents are not visible from the outside.
Name of the variety and/or commercial type (optional).

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; and
- Net weight.

6.2.5 Official Inspection Mark (optional)

7. CONTAMINANTS

7.1 PESTICIDE RESIDUES

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

7.2 OTHER CONTAMINANTS

Rambutan 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 produce 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), Code of Hygienic Practice for Fresh Fruits and Vegetables (CAC/RCP 53-2003), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

8.2 The produce 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:

Indonesian National Standard for Rambutan (SNI-01-3210-1992)

Department of Agriculture-Ministry of Industry and Primary Resources, Brunei Darussalam. Proposed Draft Brunei Standard for Rambutan BS/FFV 06/02/01-2006

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