

#### ASEAN STANDARD FOR SUGAR APPLE (ASEAN STAN 37:2014)

# **1. DEFINITION OF PRODUCE**

This standard applies to commercial varieties of sugar apple grown from *Annona squamosa* L. and Hybrid of *A. cherimola* Mill. and *A. squamosa* L. of the Annonaceae family to be supplied fresh to the consumer. Sugar apple 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 sugar apple must be:

- whole, with peduncle and should not be more than the level of the shoulder of the fruit;
- fresh and sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- characteristic of the variety;
- clean, practically free of any visible foreign matter;
- free from mechanical and physiological damage such as low and/or high temperature;
- practically free of pests and damage caused by them affecting the general appearance of the produce;
- free of abnormal external moisture, excluding condensation following removal from cold storage;
- free of any foreign smell and/or taste.

**2.1.1** The sugar apple must have been carefully picked and have reached an appropriate degree of development and ripeness in accordance with criteria proper to the variety and to the area in which they are grown.

The development and condition of the sugar apple 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

Sugar apples are classified in three classes defined below:

## 2.2.1 "Extra" Class

Sugar apple in this class must be of superior quality. 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

Sugar apple in this class must be of good quality. The following slight defects, may be allowed:

- abnormality in shape and color;
- defects on the skin due to scratches, shallow scar and traces of pests damages

The abnormality or defects shall not affect of the general appearance of sugar apple, the flesh quality, the keeping quality and presentation in the package and should not exceed 5% of the total surface area of the fruit.

## 2.2.3 Class II

This class includes sugar apple which do not qualify for inclusion in the higher classes, but satisfy the minimum requirements specified in Section 2.1 above.

The following slight defects, may be allowed:

- abnormality in shape and color;
- defects on the skin due to scratches, shallow scar and traces of pests damages

The abnormality or defects must not affect of the general appearance of sugar apple, the flesh quality, the keeping quality and presentation in the package and should not exceed 10% of the total surface area of the fruit.

## **3. PROVISIONS CONCERNING SIZING**

Size is determined by the weight, in accordance with the following table:

Size Code	Weight (g)
1	>700
2	>600-700
3	>500-600
4	>400-500
5	>300-400

6	>200-300
7	>100-200
8	50-100

# 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 sugar apples 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 sugar apples 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 sugar apples 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 sugar apples corresponding to the size immediately above 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 sugar apples of the same origin, variety and/or commercial type, quality and size. The visible part of the contents of the package must be representative of the entire contents.

## 5.2 PACKAGING

Sugar apples 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.

Sugar apples 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 sugar apples. Packages 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 should be labelled as to the name of the produce and may be labelled as to name of the variety.

## 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

- Produce name;
- Variety name (optional);
- Class;
- Size code (size code or minimum and maximum weight or diameters in grams or mm, respectively);
- Number of units (optional);
- Net weight (optional).

# 6.2.5 Official Inspection Mark (optional)

# 7. CONTAMINANTS

# 7.1 PESTICIDE RESIDUES

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

# 7.2 OTHER CONTAMINANTS

Sugar apple 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.

FINAL

#### References:

Bureau of Agriculture and Fisheries Product Standards (BAFPS). 2013. Philippine National Standard (PNS) Fresh Fruits-Sugar apple-Classification and Grading (PNS/BAFPS 118:2013). ICS.080.10

Thai Agricultural Standard for Sugar Apple (TAS 21-2013)

# FINAL

# ANNEX 1

# Vernacular Names for Sugar Apple

Country	Vernacular Names
Brunei Darussalam	Nona
	Seri kaya
Cambodia	Teab
Indonesia	Srikaya
Lao PDR	Mak Khep
Malaysia	Anona
	Buah Nona
Myanmar	
Philippines	Atis
Thailand	Noi Nha
Viet Nam	Na