



ASEAN STANDARD FOR BANANA (ASEAN Stan 12:2009)

1. DEFINITION OF PRODUCE

This Standard applies to commercial varieties of banana grown from *Musa spp.*, of the *Musaceae* family to be supplied fresh to the consumer. Banana intended for cooking only (plantains) or 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 banana must be:

- whole (finger as the reference);
- 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 damage caused by low and/or high temperature;
- practically free of pests affecting the general appearance of the produce;
- practically free of damage caused by pests;
- free of abnormal external moisture, excluding condensation following removal from cold storage;
- free of any foreign smell and/or taste;
- practically free of bruises and blemishes;
- with flower remnants removed.

In addition, hands and clusters must include a sufficient portion of the crown with or without stalk fragments, sound and free of fungal contamination;

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

The development and condition of the banana 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

Banana are classified in three classes defined below:

2.2.1 “Extra” Class

Banana in this class must be of superior quality. It must be characteristic of the variety and/or commercial type. It must be practically free of 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

Banana 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 of colour and shape;
- slight defects on the skin due to rubbing and other superficial defects such as sunburns and blemishes not exceeding 5% of the total surface area.

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

2.2.3 Class II

This class includes banana 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 banana retain their essential characteristics as regards the quality, the keeping quality and presentation:

- defects in shape and colour;
- defects on the skin due to rubbing and other defects such as sunburns and blemishes not exceeding 10% of the total surface area.

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

3. PROVISIONS CONCERNING SIZING

Size is determined either by length or diameter. The length is measured based on the middle finger in the outer row from the blossom end to the base of the pedicel where the edible flesh ends and maximum diameter of the equatorial section of the fruit, in accordance with the following table. The vernacular names of the large-, medium- and small-sized varieties in the region can be found in Annex I, II and III, respectively

The reference fruit for measurement of the length and grade is:

- for hands, the median finger on the outer row of the hand;
- for clusters, the finger next to the cut section of the hand, on the outer row of the cluster.

3.1. Large-sized varieties (e.g. Bungulan, Ambon, Hom Thong, Gros Michel/ Appendix I)

| Size Code | Length of fingers (millimeters) | Diameter (millimeters) |
|-----------|---------------------------------|------------------------|
| 1 | >200 | >40 |
| 2 | 181-200 | 36-40 |
| 3 | 161-180 | 33-35 |
| 4 | 141-160 | 29-32 |
| 5 | 120-140 | 25-28 |

3.2. Medium-sized varieties (e.g. Latundan, Barangan, Lakatan, Namwah, Rastali, Madu, Kai) Appendix II

| Size Code | Length of fingers (millimeters) | Diameter (millimeters) |
|-----------|---------------------------------|------------------------|
| 1 | >110 | >30 |
| 2 | 91-110 | 28-30 |
| 3 | 71-90 | 25-27 |
| 4 | 50-70 | 22-24 |

3.3. Small-sized varieties (e.g. Mas, Susu, Seniorita, Kai, Util, Amas) Appendix III

| Size Code | Length of fingers (millimeters) | Diameter (millimeters) |
|------------------|--|-----------------------------------|
| 1 | >130 | >36 |
| 2 | 121 - 130 | 34-36 |
| 3 | 111 -120 | 31-33 |
| 4 | 101 - 110 | 28-30 |
| 5 | 90 - 100 | 25-27 |

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 banana 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 banana 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 banana 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 banana 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 banana of the same origin, variety and/or commercial variety, type, quality and size. The visible part of the contents of the package must be representative of the entire contents.

5.2 PACKAGING

Banana 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.

Banana 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 banana. Packages must be practically 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

- Class;
- Size code (size code or minimum and maximum weight or diameters in grams or mm, respectively);
- Net weight (optional).

6.2.5 Official Inspection Mark (optional)

7. CONTAMINANTS

7.1 PESTICIDE RESIDUES

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

7.2 OTHER CONTAMINANTS

Banana 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:

Department of Agriculture – Ministry of Industry and Primary Resources. Brunei Darussalam. Proposed Draft Brunei Standard for Banana.2008

Draft Indonesia National Standard for Banana (RSNI 3 ICS 67.080.10). Nasional Standardization Agency

Malaysian Standard MS 1075:1987. Export Specification for Fresh 'MAS' Bananas. SIRIM Standards & Industrial Research Institute of Malaysia.

Myanmar Standard for Banana.

Draft Philippine National Standard for Bananas.

Thailand Agricultural Standard TAS 6-2005. Bananas. National Bureau of Agricultural Commodity and Food Standards. Ministry of Agriculture and Cooperatives.

APPENDIX I

Vernacular Names of Large-Sized Banana in the ASEAN Region

| Country | Vernacular Names |
|-------------------|--|
| Brunei Darussalam | Ambon Nambak |
| Indonesia | Ambon Buai Curup |
| Malaysia | Embun Pisang Bunga |
| Myanmar | Shwe Ni Thee Hmwe Sin Swel |
| Philippines | Bungulan Balangon |
| Thailand | Kluai Hom Khiew Kluai Hom Khiew Korm Kluai Nark Kluai Ham Thong Kluai Hom Taiwan |

APPENDIX II

Vernacular Names of Medium-Sized Banana in the ASEAN Region

| Country | Vernacular Names |
|-------------------|--|
| Brunei Darussalam | Barangan Rastali Madu Raja |
| Indonesia | Barangan Raja bulu Raja sereh Lumut Goroho Sari Longong Papan |
| Malaysia | Berangan Rastali Raja |
| Myanmar | Phee Gyan |
| Philippines | Latundan Lakatan Galamay Daliring Dalaga Ternate Senorita |
| Thailand | Kluai Nam Wah Kluai Kai |
| Viet Nam | |

APPENDIX III

Vernacular Names of Small-Sized Banana in the ASEAN Region

| Country | Vernacular Names |
|-------------------|---|
| Brunei Darussalam | Mas Util |
| Indonesia | Mas Susu Muli |
| Malaysia | Mas Lemak Manis |
| Myanmar | Rakkhine |
| Philippines | Inarnibal Viente Cohol Bata-bata Katil Senorita Cuarenta Singko Dias |
| Thailand | Kluai Khai Kluai Lab Mua Nang |
| Viet Nam | |