

# ASEAN STANDARD FOR MELON



## **ASEAN STANDARD FOR MELON** (ASEAN Stan 18:2010)

### **1. DEFINITION OF PRODUCE**

This standard applies to commercial varieties of Melon grown from *Cucumis melo* Linn. of the Cucurbitaceae family, to be supplied fresh to the consumer. Melon 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 melon must be:

- whole;
- 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 mechanical and/or physiological damage;
- practically free of pests and damage caused by them affecting the general appearance of the produce;
- free of any foreign smell and/or taste; and
- fresh in appearance, have a shape, colour and taste characteristic of the variety.

The stem, if present, should not exceed 5 cm.

**2.1.1** The melon should be harvested and have reached an appropriate degree of development and ripeness in accordance with characteristics proper to the variety and to the area in which they are grown.

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

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

### **2.1.2 Maturity requirement**

Total soluble solid contents should not be less than 8%

## **2.2 CLASSIFICATION**

Melon is classified in three classes defined below:

### **2.2.1 "Extra" Class**

Melon in this class must be of superior quality. It must be characteristic of the variety and/or commercial type and of well-formed. 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**

Melon 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 and color;
- slight defects such as blemishes. The total area affected shall not exceed 10% of the total surface.

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

### **2.2.3 Class II**

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

- defects in shape and color;
- defects such as blemishes. The total area affected shall not exceed 15% of the total surface.

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

## **3. PROVISIONS CONCERNING SIZING**

Size is determined by weight with the following table:

<b>Size Code</b>	<b>Weight (in kg)</b>
1	>2.5
2	2.1 - 2.5
3	1.5 - 2.0
4	<1.5

#### **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 melon 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 melon satisfying the requirements of the class but satisfying the minimum requirements, with the exception of produce affected by rotting or any other deterioration rendering it unfit for consumption.

###### **4.1.3 Class II**

Ten percent by number or weight of melon not satisfying the minimum requirements of the class.

##### **4.2 SIZE TOLERANCES**

For all classes, 10% by number or weight of melon not satisfying the requirements as regards sizing, but falling within the size immediately above or below those indicated in Section 3.

#### **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 melon of the same variety, origin, 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**

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

Melon 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, 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 Melon. Packages (or lot for produce presented in bulk) 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**

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, 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;
- Number of units (optional);
- Net weight (optional).

### **6.2.5 Official Inspection Mark (optional)**

## **7. CONTAMINANTS**

### **7.1 PESTICIDE RESIDUES**

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

### **7.2 OTHER CONTAMINANTS**

Melon shall comply with those maximum levels for heavy metals 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:**

Department of Agriculture- Ministry of Industry and Primary Resources. Brunei Darussalam. Proposed Draft Brunei Standard for [[muskmelon]] PBD/01-2009

Draft Indonesia National Standard for Melon 2008

Draft Philippine National Standard for Melon (year or number to be supplied by the Philippines)

Malaysian Standard Fresh Melon – Specification (First Revision) (MS 1028:2005)



## COMMERCIAL VARIETIES OF MELON

### Indonesia

No	Varieties	No	Varieties
1	Aggressive 30	33	K - 2
2	Alien	34	Kanaya
3	Ameria	35	Lucky 20
4	Angel	36	Melindo 10
5	Apollo	37	Melindo 7
6	Autumn Waltz No. 2	38	Melindo 8
7	Boss	39	Melindo 9
8	Diva	40	Metando 80
9	Eldorado	41	Monami Red
10	Galuh	42	Morita
11	Garmelo	43	New Century
12	Glamour	44	Orio
13	Golden Langkawi	45	Putri Kencana
14	Grand Lady	46	Red Queen
15	Hass	47	Robin
16	Hibrida Golden Paradise	48	Silver Light
17	Hibrida Ladika 108	49	Sky Rocket
18	Hibrida MAI 119	50	Sonya
19	Hibrida MAI.116	51	Star
20	Hibrida Melindo - 1	52	Sun
21	Hibrida Melindo - 2	53	Sweet Lady
22	Hibrida Melindo - 3	54	Amanta
23	Hibrida Melindo - 4	55	Basir
24	Hibrida Melindo - 5	56	Mema
25	Hibrida Melindo - 6	57	Mema II
26	Hibrida Sumo 28	58	Mema Sam
27	Hibrida Sweet M-10	59	Minori
28	Honey 1226	60	Orange Meta
29	Honey Globe	61	Sisilia
30	Indorif	62	Sunny Red 267
31	Jade Queen	63	Sunrise Meta
32	Japonika	64	Ten Me

Country	Varieties
Malaysia	Golden Melon Golden langkawi Signal Ai-xiang Glamour Goldes Marriage Eagle
Myanmar	Golden melon Sky rocket Mon ami red Sun lady Sun rise Emerald King Jade beauty Known you
Philippines	Gulfstream Princesa Sugar baby
Thailand	<i>Cantaloupe</i> Tongmanee 744 Sweet hart Early sweet Dixie jumbo Emerald gem Rangadew Summer dream Honey ball Bonus Sunlady No.1 Sritong  <i>Reticulatus (netted melon)</i> Cat 697 Action 434 ML 1340 ML 1373 ARKO 434 Sun net 858

<b>Country</b>	<b>Varieties</b>
	Boston Magritte NEON 022 Mori 005 CLUB 708 A-PLUS 675 CLASSIC 696 Emmerald King 393  <i>Inodorous</i> Morning sun 875 Sweet D25, Sweet D42 Super salmon JET