

ASEAN STANDARD FOR SALACCA



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1. DEFINITION OF PRODUCE

This standard applies to commercial varieties of salacca fruit grown from *Salacca edulis* Reinw. [syn. *S. zalacca*, *S. glaberescens* Griff. and *S. ramosiana*] of the Arecaceae family to be supplied fresh to the consumer. Salacca fruits 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 salacca fruit must be:

- whole ;
- show characteristics of the variety;
- firm;
- free of rotting or deterioration which may make it unfit for human consumption;
- 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 abnormal external moisture, excluding condensation following removal from cold storage; and
- free of any foreign smell and/or taste.

2.1.1 The salacca must be harvested and have reached an appropriate degree of ripeness, in accordance with the characteristics of the variety and/or commercial type and to the area in which they are grown.

The development and condition of the salacca 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

Salaccas are classified in three classes defined below:

2.2.1 "Extra" Class

Salacca 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

Salacca 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:

- slightly irregular in shape;
- slight deviation from the normal color;
- slight skin damage. The total area affected shall not exceed 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 salacca 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 salacca retain their essential characteristics as regards the quality, the keeping quality and presentation:

- irregular in shape;
- slight deviation from the normal color;
- skin damage. The total area affected shall not exceed 10% of the total surface area.

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

3. PROVISIONS CONCERNING SIZING

Size is determined by the weight of the individual fruit or bunch, in accordance with the following table:

Size Code	Weight
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	(grams/fruit)
1	>100
2	76-100
3	51-75
4	25-40
5	<25

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 salaccas 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 salaccas 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 salaccas 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 for individual fruit 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 (or lot for produce presented in bulk) must be uniform and contain only salacca of the same origin, variety and/or commercial type, quality and size. The visible part of the contents of the lot must be representative of the entire contents.

5.2 PACKAGING

Salacca 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.

Salacca 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 salacca. 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

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

7.2 OTHER CONTAMINANTS

Salacca 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.

VERNACULAR NAMES OF SALACCA IN THE ASEAN REGION

Country	Common Name
Brunei Darussalam	Salak
Cambodia	Makam
Indonesia	Salak
Lao PDR	Salacca
Malaysia	Salak
Myanmar	Yin Ngan Thee
Phillipines	Snake fruit
Thailand	Sala
Vietnam	Salacca

References:

National Standardization Agency, Indonesia. 2009. Indonesia National Standard for Salacca Fruit. SNI 7422:2009.

CODEX CAC/RCP 1-1969, Rev 4-2003. General Principles of Food Hygiene.

CODEX CAC/RCP 53-2003. Code of Hygienic Practice for Fresh Fruits and Vegetables

CODEX CAC/RCP 44-1995, Amd. 1-2004. Code of Practice for Packaging and Transport of Fresh Fruits and Vegetables.

CODEX STAN 1-1985, Revision 1-1991. Codex General Standard for the Labeling of Prepackaged Foods.