



ASEAN STANDARD FOR OYSTER MUSHROOM (ASEAN STAN 35: 2014)

1. DEFINITION OF PRODUCE

This Standard applies to commercial varieties of oyster mushroom grown from *Pleurotus* species of the family Pleurotaceae excluding King Oyster mushroom (*Pleurotus eryngii* species), to be supplied fresh to the consumer, after preparation and packaging. Oyster mushrooms 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 oyster mushroom must be:

- whole;
- cluster or single;
- fresh;
- characteristic of the variety;
- 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 with the exception of the cultivation substrate adhered to the mushroom base;
- practically free of pests and damage caused by them affecting the general appearance of the produce;
- free of mechanical and/or physiological damage such as low and/or high temperature;
- 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.

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

The development and condition of the oyster mushroom 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

Oyster mushrooms are classified in three classes defined below:

2.2.1 “Extra” Class

Oyster mushroom in this class must be of superior quality. It must be free of defects on the colour and shape, 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. For oyster mushroom presented as cluster, only 5% shall be allowed for bloom-cap.

2.2.2 Class I

Oyster mushroom in this class must be of good quality. 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 cap due to rubbing and other superficial defects such as breakage and blemish not exceeding 5% of the total surface area.

The defects must not, in any case, affect the gill. . For oyster mushroom presented as cluster, 15% shall be allowed for bloom-cap.

2.2.3 Class II

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

- defects in shape and colour;
- slight defects on the cap due to rubbing and other superficial defects such as breakage and blemish not exceeding 10% of the total surface area.

The defects must not, in any case, affect the gill. For oyster mushroom presented as cluster, 20% shall be allowed for bloom-cap.

3. PROVISIONS CONCERNING SIZING

Size is determined by the diameter of the cap in accordance with the following table:

Size Code	Diameter of the cap (cm)
1	>7.0
2	>5.0-7.0
3	3.0-5.0
4	<3.0

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 oyster mushrooms 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 oyster mushrooms 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

Fifteen percent by number or weight of oyster mushrooms 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 oyster mushrooms 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 oyster mushrooms 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

Oyster mushrooms 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.

Oyster mushrooms 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 oyster mushrooms. Packages must be free of all foreign matter and smell.

5.3 PRESENTATION

Oyster mushroom may be presented under one of the following forms:

5.3.1 Cluster

5.3.2 Single

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

6.2.5 Official Inspection Mark (optional)

7. CONTAMINANTS

7.1 PESTICIDE RESIDUES

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

7.2 OTHER CONTAMINANTS

Oyster mushroom 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.

References:

Malaysian Standard MS 2515 : 2012 Fresh Oyster Mushroom - Specification -
(ICS : 67.080.20)

Thai Agricultural Standard-Fresh Pleurotus Mushroom: TAS1514-2012.

ANNEX 1**Vernacular Names for Oyster Mushroom**

Country	Vernacular Names
Brunei Darussalam	Kulat tiram Cendawan tiram
Cambodia	Pset amboh
Indonesia	Jamur tiram
Lao PDR	Hed Nang Rom
Malaysia	Cendawan tiram
Myanmar	
Philippines	Kabute
Thailand	Hed Nang Rom
Viet Nam	Nam so