

BRUNEI STANDARD FOR SAPODILLA

(PBD:XX:2021)

1. DEFINITION OF PRODUCE

This standard applies to sapodilla, also known as chico, of commercial varieties grown from *Manilkara zapota* (L.) P. van Royen of Sapotaceae family for fresh consumption. Sapodilla 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 sapodilla fruit shall be:

- whole with or without peduncle;
- showing characteristics of the variety;
- fresh and 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 physical and/or physiological damage;
- practically free of pests¹;
- practically free of the damage caused by pests affecting the general appearance of the produce;
- free of abnormal external moisture, excluding condensation following removal from cold storage; and
- free of any foreign odour and/or taste.

The development and condition of the sapodilla shall be such as to enable them:

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

2.1.1 Minimum Maturity Requirements

The sapodilla shall be harvested and have reached an appropriate degree of development and maturity, in accordance with the area in which they are grown.

¹ The Provision for pest applies without prejudice to the applicable plant protection rules applied by governments in line with the International Plant Protection Convention (IPPC).

2.2 CLASSIFICATION

Sapodilla is classified in three classes defined below:

2.2.1 "Extra" Class

Sapodilla in this class shall be of superior quality. It shall 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

Sapodilla in this class shall 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:

- slightly irregular in shape;
- slight deviation from the normal colour;
- slight skin defects. The total area affected shall not exceed 5% of the total surface area.

2.2.3 Class II

This class includes sapodilla which does not qualify for inclusion in the higher classes, but satisfy the minimum requirements specified in Section 2.1 above. The following defects, however, may be allowed provided the sapodilla retains its essential characteristics as regards the quality, the keeping quality and presentation:

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

3. PROVISIONS CONCERNING SIZING

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

| Size Code | Weight (g) |
|-----------|------------|
| 1 | >190 |
| 2 | >165-190 |
| 3 | >140-165 |
| 4 | >115-140 |
| 5 | >90-115 |
| 6 | >65-90 |
| 7 | 30-65 |

4. PROVISIONS CONCERNING TOLERANCES

At all marketing stages, tolerances in respect to quality and size shall be allowed in each lot for produce not satisfying the requirements of the class indicated. Conformity assessment for the produce should be conducted in accordance with the relevant provisions in the *ASEAN Principles and Guidelines for National Food Control System* (CAC/GL 82-2013-Principles and Guidelines for National Food Control Systems, MOD), *ASEAN Principles for Food Import and Export Inspection and Certification* (CAC/GL 20-1995-Principles For Food Import and Export Inspection and Certification, MOD) and/or the *Codex Guidelines for Food Import Control System* (CXG 47-2003).

4.1 QUALITY TOLERANCES

4.1.1 "Extra" Class

Five percent by number or weight of sapodilla 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 sapodilla 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 sapodilla 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 content of each package (or lot for produce presented in bulk) shall be uniform and contain only sapodilla of the same origin, variety and/or commercial type, quality and size. The visible part of the content of each package (or lot for produce presented in bulk) shall be representative of the entire content.

5.2 PACKAGING

Sapodilla shall be properly packed and stacked in such a way as to protect the produce. The materials used inside the package shall be new, 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.

Sapodilla shall be packed in each container in compliance with *the Codex Code of Practice for Packaging and Transport of Fresh Fruits and Vegetables* (CXC 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 sapodilla. Packages (or lot for produce presented in bulk) shall be practically free of foreign matter and odour.

6. MARKING OR LABELLING

6.1 CONSUMER PACKAGES

In addition to the requirements of *the Codex General Standard for the Labelling of Prepackaged Foods* (CXS 1-1985), the following specific provisions apply:

6.1.1 Name 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.

6.1.2 Origin of Produce

Country of origin and, optionally, district where grown, or national, regional or local place name.

6.2 NON-RETAIL CONTAINERS

Each package shall 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 shall appear on a document accompanying the goods.

6.2.1 Identification

Name and address of Exporter, Packer and/or Dispatcher. Identification code² (optional).

² The national legislation of a number of countries requires the explicit declaration of the name and address. However, in the case where a code mark is used, the reference "packer and/or dispatcher (or equivalent abbreviations)" has to be indicated in close connection with the code mark.

6.2.2 Name of Produce

Name of the produce “Sapodilla” and the commercial type if the contents are not visible from the outside. Name of the variety (optional).

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

- Name of Produce;
- Origin of Produce;
- Variety name (optional);
- Class;
- Size;
- Number of units (optional); and
- Net weight (optional).

6.2.5 Official Inspection Mark (optional)

7. FOOD ADDITIVES

No food additives are permitted in this product.

8. CONTAMINANTS

8.1 Sapodilla shall comply with maximum residue limits for pesticides established by the ASEAN Harmonized MRLs of Pesticides and/or Codex Alimentarius Commission. In cases where the MRLs of pesticide are not included in the databases of ASEAN and Codex Alimentarius Commission, the commodity shall conform with the established MRL of the national authority.

8.2 Sapodilla shall comply with the maximum levels of the *ASEAN Harmonized Maximum Residue Limits for Contaminants* and/or the *Codex General Standard for Contaminants and Toxins in Food and Feed* (CXS 193-1995).

9. HYGIENE

9.1 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 *ASEAN Good Agricultural Practices (GAP)*, *ASEAN General Principle of Food Hygiene* (CAC/RCP 1-1969, Rev. 4 MOD), *Recommended International Code of Practice – General Principles of Food Hygiene* (CXC 1-1969), *Code of Hygienic Practice for Fresh Fruits and Vegetables* (CXC 53-2003), and other relevant Codex texts such as *Codes of Hygienic Practice* and *Codes of Practice*.

9.2 The product should comply with any microbiological criteria established in accordance with the *Principles for the Establishment and Application of Microbiological Criteria for Foods* (CXG 21-1997).

10. 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.

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REFERENCES:

ASEAN General Principle for Food Hygiene, Recommended International Code of Practice – General Principles of Food Hygiene (CXC 1-1969).

ASEAN Good Agricultural Practices (GAP).

ASEAN Harmonized MRLs of Pesticides.

ASEAN Principles and Guidelines for National Food Control System.

ASEAN Principles for Food Import and Export Inspection and Certification (CAC/GL 20-1995-PRINCIPLES FOR FOOD IMPORT AND EXPORT INSPECTION AND CERTIFICATION, MOD).

Codex General Standard for the Labeling of Prepackaged Foods (Codex Stan 1-1985, Rev. 1-1991).

Codex Code of Hygienic Practice for Fresh Fruits and Vegetables (CXC 53-2003).

Codex Code of Practice for Packaging and Transport of Fresh Fruits and Vegetables. (CXC 44-1995).

Codex General Standard for Contaminants and Toxins in Food and Feed (CXS 193-1995).

Codex General Standard for the Labelling of Prepackaged Foods (CXS 1-1985).

Codex Guidelines for Food Import Control Systems (CXG 47-2003).

Codex Principles for the Establishment and Application of Microbiological Criteria for Foods (CXG 21-1997).

Codex Recommended International Code of Practice – General Principles of Food Hygiene (CXC 1-1969).

Codex Alimentarius: Methods of Analysis and Sampling.

Department of Agriculture and Agrifood – Ministry of Industry and Primary Resources, Brunei Darussalam. Proposed Draft Brunei Standard for Sapodilla, 2011.

Draft Indonesia National Standard for Sapodilla. 2008(RSNI 2), ICS 67.080.10.

Philippine National Standard PNS/BAFPS: 2012.

Thai Agricultural Standard for Sapodilla (TAS 19-2011).

VERNACULAR NAMES OF SAPODILLA IN THE ASEAN REGION

| Country | Common Name |
|-------------------|----------------------|
| Brunei Darussalam | Ciku |
| Cambodia | Lamout |
| Indonesia | Sawo |
| Lao PDR | Mak Lammud |
| Malaysia | Ciku |
| Myanmar | Tha Gyarr Thee |
| Phillipines | Chico |
| Thailand | Lamut |
| Vietnam | Hong Xiem Sapoche |