#### **BRUNEI STANDARD FOR MELON**

(PBD:XX:2020)

### 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 shall 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<sup>1</sup>;
- practically free of the damage caused by pests affecting the general appearance of the produce;
- free of any foreign odour 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.

The development and condition of the melon 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 Minimium Maturity Requirement

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.

Total soluble solid contents should not be less than 8%.

<sup>&</sup>lt;sup>1</sup> 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

Melon is classified in three classes defined below:

### 2.2.1 "Extra" Class

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

Melon in this class shall be of good quality. It shall 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 shall 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 shall not, in any case, affect the flesh of the fruit.

# 3. PROVISIONS CONCERNING SIZING

Size is determined by weight with the following table:

Size code	Weight
1	>2.5
2	2.1 - 2.5
3	1.5 – 2
4	<1.5

#### 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 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) shall 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) shall be representative of the entire contents.

### **5.2 PACKAGING**

Melon shall be properly packed 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.

Melon shall be packed in each container in compliance with the *Codex Code of Practice for Packaging and Transport of Tropical 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 melon. Packages (or lot for produce presented in bulk) shall be practically free of all foreign matters 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 code <sup>2</sup> (optional).

<sup>&</sup>lt;sup>2</sup> 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 "Melon" 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** Melon 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** Melon 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.



#### 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- 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).

# **ANNEX 1**

Country	Varieties
Brunei Darussalam	Earl's Melon (Japanese muskmelon) Sakata Glamour Melon Gorgeous
Indonesia	Aggressive 30 Alien Ameria Angel Apollo Autumn Waltz No. 2 Boss Diva Eldorado Galuh Garmelo Glamour Golden Langkawi Grand Lady Hass Hibrida Golden Paradise Hibrida MAI 119 Hibrida MAI.116 Hibrida Melindo - 1 Hibrida Melindo - 2 Hibrida Melindo - 5 Hibrida Melindo - 5 Hibrida Sumo 28 Hibrida Sweet M-10 Honey 1226 Honey Globe Indorif Jade Queen Japonika K - 2 Kanaya Lucky 20 Melindo 7 Melindo 7 Melindo 8 Melindo 9 Metando 80 Monami Red Morita New Century

	Orio
	Putri Kencana
	Red Queen
	Robin
	Silver Light
	Sky Rocket
	Sonya
	Star
	Sun
	Sweet Lady
	Amanta
	Basir
	Mema
	Mema II
	Mema Sam
	Minori
	Orange Meta
	Sisilia
	Sunny Red 267
	Sunrise Meta
	Ten Me
	Gulfstream
Philippines	Princesa
	Sugar baby
	Cantaloupensis Tongmanee 744
	Sweet hart
	Early sweet
	Dixie jumbo
	Emerald gem
	Rangadew
	Summer dream
	Honey ball
	Bonus
Thailand	Sunlady
rnaliand	No.1
	Sritong
	Reticulatus (netted melon)
· ·	Cat 697
	Action 434
	ML 1340
	ML 1373
	ARKO 434
	Sun net 858
Malaysia -	Golden Melon
	Golden langkawi
	Signal
	Ai-xiang
	Glamour

	Caldaa
	Goldes
	Marriage
	Eagle
	Golden melon
	Sky rocket
	Mon ami red
Musaman	Sun lady
Myanmar	Sun rise
	Emerald King
	Jade beauty
	Known you
	Gulfstream
Philippines	Princesa
	Sugar baby
	Cantaloupensis
	Tongmanee 744 Sweet hart
	Early sweet Dixie jumbo Emerald gem Rangadew
	Summer dream Honey ball Bonus
	Sunlady No.1 Sritong
	Reticulatus (netted melon)
	Cat 697
	Action 434
	ML 1340
	ML 1373
	ARKO 434
·- ·	Sun net 858
Thailand	Boston
	Magritte
	NEON 022
	Mori 005
	CLUB 708
	A-PLUS 675
	CLASSIC 696
	Emmerald King 393
	Inodorous
	Morning sun 875
	Sweet D25, Sweet D42
	Super salmon
	JET