

# BRUNEI STANDARD FOR PUMPKIN

(PBD XX:2020)

## 1. DEFINITION OF PRODUCE

This standard applies to commercial varieties of pumpkin<sup>1</sup> grown from *Cucurbita pepo*, *C. mixta*, *C. maxima* and *C. moschata* and the hybrid among varieties of the *Cucurbitaceae* family to be supplied fresh to the consumer. Pumpkin 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 pumpkin shall be:

- whole, with peduncle;
- fresh;
- clean, practically free of any visible foreign matter;
- practically free of foreign odour and/or taste;
- characteristic of the variety;
- sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- practically free of pests<sup>2</sup>;
- practically free of the damage caused by pests affecting the general appearance of the produce:
- practically free from mechanical and/or physiological damage; and
- practically free of surface moisture excluding condensation.

The development and condition of the pumpkin 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 pumpkin shall be harvested and have reached an appropriate degree of development and maturity as shown in Annex 1 in accordance with the characteristics proper to the area in which they are grown.

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<sup>1</sup> Pumpkin is also known as squash in the Phillipines

<sup>2</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

Pumpkin is classified in three classes defined below:

### 2.2.1 "Extra" Class

Pumpkin 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

Pumpkin in this class shall be of good quality. Slight defects in shape and colour may be allowed provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

### 2.2.3 Class II

This class includes pumpkin which does not qualify for inclusion in the higher classes, but satisfy the minimum requirements specified in Section 2.1 above. Pumpkin in this class shall be of good quality. Defects of shape and colour may be allowed provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

## 3. PROVISIONS CONCERNING SIZING

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

Size Code	Weight (kg)
1	>5
2	>4-5
3	>3-4
4	>2-3
5	>1.5-2.0
6	>1.0-1.5
7	>0.5-1.0
8	0.2-0.5

## 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 pumpkin is 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 pumpkin 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 pumpkin satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce affected by rotting or any other deterioration.

## **4.2 SIZE TOLERANCES**

For all classes, 10% by number of pumpkin 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 pumpkin of the same variety, origin, quality, maturity 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**

Pumpkin 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 labeling has been done with non-toxic ink or glue.

Pumpkin 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 pumpkin. Packages (or lot for produce presented in bulk) shall be practically free of foreign matter and odour.

## **6. MARKING OR LABELING**

### **6.1 CONSUMER PACKAGES**

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

#### **6.1.1 Name of Produce**

Each package shall be labeled as to the name of the produce and may be labeled 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>3</sup> (optional).

#### **6.2.2 Name of Produce**

Name of the produce “pumpkin” 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.

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<sup>3</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.

#### **6.2.4 Commercial Specification**

- 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** Pumpkin 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** Pumpkin 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 and Agrifood – Ministry of Industry and Primary Resources Brunei Darussalam. Proposed Draft Standard for Pumpkin. 2011

Draft Thai Agricultural Standard for Pumpkin (TAS 1513:2012) ASEAN Harmonized MRLs for Pesticides.

Malaysian Standard – Fresh Pumpkin (*Cucurbita Moschata*) – Specification: MS 2403-2011.

Philippine National Standard- Fresh Vegetables – Squash-Grading and Classification. PNS/BAFPS 77:2009.

## VERNACULAR NAMES OF PUMPKIN IN THE ASEAN REGION

Country	Common Name
Brunei Darussalam	Labu Labu Kuning
Cambodia	Lapoeu
Indonesia	Labu Kuning Labu Parang Kaboca
Lao PDR	Mak Erk
Malaysia	Labu manis Labu pungi
Myanmar	Pha Yon Thee Shwe Pha Yon Thee
Philippines	Kalabasa
Thailand	FarkTong
Vietnam	Bi ngo Bi do