



## **ASEAN STANDARD FOR BANANA** (ASEAN Stan 12:2009, Rev.1-2012)

### **1. DEFINITION OF PRODUCE**

This Standard applies to commercial varieties of banana grown from *Musa spp.*, of the *Musaceae* family to be supplied fresh to the consumer. Banana intended for cooking only (plantains) or 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 banana must be:

- whole (finger as the reference), with flower remnants removed;
- 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 pests affecting the general appearance of the produce;
- practically free of damage caused by pests;
- free of abnormal external moisture, excluding condensation following removal from cold storage;
- free of any foreign smell and/or taste;
- practically free from mechanical such as bruises and blemishes
- practically free from physiological damage such as low and/or high temperature

In addition, hands and clusters must include a sufficient portion of the crown with or without stalk fragments, sound and free of fungal contamination;

**2.1.1** The banana must have been carefully picked and have reached an appropriate degree of development and maturity in accordance with criteria proper to the variety and to the area in which they are grown.

The development and condition of the banana 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**

Banana are classified in three classes defined below:

### **2.2.1 “Extra” Class**

Banana in this class must be of superior quality. It must be characteristic of the variety. It must 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**

Banana in this class must be of good quality. It must be characteristic of the variety. 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 skin due to rubbing and other superficial defects such as sunburns and blemishes not exceeding 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 banana 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 banana retain their essential characteristics as regards the quality, the keeping quality and presentation:

- defects in shape and colour;
- defects on the skin due to rubbing and other defects such as sunburns and blemishes not exceeding 10% of the total surface area.

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

## **3. PROVISIONS CONCERNING SIZING**

Size is determined either by length or diameter. The length is measured based on the middle finger in the outer row from the blossom end to the base of the pedicel where the edible flesh ends and maximum diameter of the equatorial section of the fruit, in accordance with the following table. The vernacular names of the large-, medium- and small-sized varieties in the region can be found in Annex I, II and III, respectively

The reference fruit for measurement of the length and grade is:

- for hands, the median finger on the outer row of the hand;
- for clusters, the finger next to the cut section of the hand, on the outer row of the cluster.

- 3.1. Large-sized varieties (e.g. Bungulan, Cavendish, Ambon, Hom Thong, Gros Michel) Annex I

Size Code	Length of fingers (millimeters)	Diameter (millimeters)
1	>200	>40
2	>180-200	>35-40
3	>160-180	>32-35
4	>140-160	>28-32
5	120-140	25-28

- 3.2. Medium-sized varieties (e.g. Latundan, Barangan, Lakatan, Namwah, Rastali, Madu, Kai) Annex II

Size Code	Length of fingers (millimeters)	Diameter (millimeters)
1	>130	>36
2	>120 - 130	>33-36
3	>110 -120	>30-33
4	>100 - 110	>27-30
5	90 - 100	25-27

- 3.3. Small-sized varieties (e.g. Mas, Susu, Senorita, Kai, Util, Amas) Annex III

Size Code	Length of fingers (millimeters)	Diameter (millimeters)
1	>110	>30
2	>90-110	>27-30
3	>70-90	>24-27
4	50-70	22-24

#### 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 banana 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 banana 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 banana 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 of banana 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 banana of the same origin, variety and/or commercial variety, type, quality and size. The visible part of the contents of the package must be representative of the entire contents.

### **5.2 PACKAGING**

Banana 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.

Banana 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 banana. Packages 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**

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**

- Class;
- Size code (size code or minimum and maximum weight or diameters in grams or mm, respectively);
- Net weight (optional).

### **6.2.5 Official Inspection Mark (optional)**

## **7. CONTAMINANTS**

### **7.1 PESTICIDE RESIDUES**

Banana shall comply with those maximum residue limits established by the Codex Alimentarius Commission, ASEAN Harmonized MRLs of Pesticides and/or by authority for this commodity.

### **7.2 OTHER CONTAMINANTS**

Banana 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:**

ASEAN Harmonized MRLs of Pesticides

Department of Agriculture – Ministry of Industry and Primary Resources. Brunei Darussalam. Proposed Draft Brunei Standard for Banana.2008

Department of Standard Malaysia – Specification for Fresh Bananas: MS 459:1976

Department of Standard Malaysia – Export Specification for Fresh ‘Mas’ Bananas. MS 1075:1987, including Amd.1:1989 (Confirmed: 2012)

Department of Standard Malaysia – Fresh Cavendish Banana – Specification. MS 1994:2007.

Indonesia National Standard for Banana SNI 7422:2009, ICS 07.080.10

Malaysian Standard MS 1075:1987. Export Specification for Fresh ‘MAS’ Bananas. SIRIM Standards & Industrial Research Institute of Malaysia.

Myanmar Standard for Banana.

Draft Philippine National Standard for Bananas.

Thai Agricultural Standard TAS 6-2005. Bananas. National Bureau of Agricultural Commodity and Food Standards. Ministry of Agriculture and Cooperatives.

Fresh Cavendish Banana for Export IO TCN 568-2003.

## ANNEX I

### Vernacular Names of Large-Sized Banana in the ASEAN Region

Country	Vernacular Names
Brunei Darussalam	Ambon Nambak
Cambodia	Chek Ambong
Indonesia	Ambon Buai Curup Cavendis
Lao PDR	Kluai Ngao
Malaysia	Embun Pisang Bunga Cavendish
Myanmar	Shwe Ni Thee Hmwe Sin Swel
Philippines	Bungulan Balangon
Thailand	Kluai Hom Khiew Kluai Hom Khiew Korm Kluai Nark Kluai Ham Thong Kluai Hom Taiwan
Vietnam	Chuoï tieu / Chuoï goa Chuoï tieu hong Chuoï Ngu tien



## ANNEX II

### Vernacular Names of Medium-Sized Banana in the ASEAN Region

Country	Vernacular Names
Brunei Darussalam	Barangan Rastali Madu Raja
Cambodia	Chek Nourn Check Nasourn Check Namwa
Indonesia	Barangan Raja bulu Raja sereh Lumut Goroho Sari Longong Papan
Laos PDR	Kluai Nam
Malaysia	Berangan Rastali Raja
Myanmar	Phee Gyan
Philippines	Latundan Lakatan Galamay Daliring Dalaga Ternate Seniorita
Thailand	Kluai Nam Wah Kluai Kai
Vietnam	Chioi Tay / Chuoi Xiem

**ANNEX III**

**Vernacular Names of Small-Sized Banana in the ASEAN Region**

Country	Vernacular Names
Brunei Darussalam	Mas Util
Cambodia	Chek Pong Morn
Indonesia	Mas Susu Muli
Lao PDR	Kluai Khai
Malaysia	Mas Lemak Manis
Myanmar	Rakkhine
Philippines	Inarnibal Viente Cohol Bata-bata Katil Senorita Cuarenta Singko Dias
Thailand	Kluai Khai Kluai Lab Mua Nang
Vietnam	Chuoi Ngu / Chuoi Cau