



## **ASEAN STANDARD FOR LONGANS** (ASEAN Stan 70:2022)

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

This standard applies to commercial varieties of longans grown from *Dimocarpus longan* Lour., of the Sapindaceae family, to be supplied fresh to the consumer, after preparation and packaging. Longans 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 longans shall be:

- whole;
- fresh in appearance;
- free of pronounced blemishes;
- sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- practically clean and practically free of any visible foreign matter;
- practically free of pests<sup>1</sup>;
- practically free of damage caused by pests affecting the general appearance of the produce;
- free of abnormal external moisture, excluding condensation following removal from cold storage;
- free of damage caused by low and/or high temperature;
- practically free of mechanical damage; and
- free of any foreign smell/odour and/or taste<sup>2</sup>.

The development and condition of the longans should be such as to enable them:

- to withstand transportation and handling; and
- to arrive in satisfactory condition at the place of destination.

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<sup>1</sup> Provisions for pests and damage caused by pests apply without prejudice to the applicable plant protection rules applied by governments in line with the International Plant Protection Convention (IPPC).

<sup>2</sup> This provision allows for odour caused by preservative used in compliance with corresponding regulation.

### **2.1.1 Minimum Maturity Requirements**

The longans shall reach 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 color of the longan's flesh and skin may vary according to the variety or treatment applied.

## **2.2 CLASSIFICATION**

Longans are classified into three classes defined below:

### **2.2.1 Extra class**

Longans in this class shall be of superior quality. They shall be characteristic of the variety. The color of longan's skin shall be uniform. They shall be free from defects, 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.

#### **2.2.2 Class I**

Longans in this class shall be of good quality. They shall be characteristic of the variety. The colors of longan's skin shall be uniform. The following slight defects may be allowed, provided these do not affect the general appearance of the produce, quality, keeping quality, and presentation in the package.

- slight skin defects such as bruising, scratches, or other mechanical damage not exceeding a total area of 0.5 cm<sup>2</sup>.

#### **2.2.3 Class II**

This class includes longans which do not qualify for inclusion in the higher classes, but satisfy the minimum requirements specified in Section 2.1 above. The following defects may be allowed, provided the longans retain their essential characteristics with regards to the quality, keeping quality and presentation:

- skin defects such as bruising, scratches, or other mechanical damage not exceeding a total area of 0.5 cm<sup>2</sup>.

## **3. PROVISIONS CONCERNING SIZING**

Size is determined by the number of fruits per kilogram or the maximum diameter of the equatorial section of the fruit. The following table is a guide and may be used on an optional basis.

**Table 1: Classification of longans based on number or diameter of the fruit**

Size code	Number of fruits (per Kilogram)	Diameter (in millimeters)
1	< 85	> 28
2	85 – 94	> 27 – 28
3	95 – 104	> 26 – 27
4	105 – 114	> 25 – 26
5	≥ 115	24 - 25

#### **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 Systems* (CXC/GL 82-2013- Principles and Guidelines for National Food Control Systems, MOD), *ASEAN Principles for Food Import and Export Inspection and Certification* (CXC/GL 20-1995-Principles for Food Import and Export Inspection and Certification, MOD) and/or the *Codex Guidelines for Food Import Control Systems* (CXG 47-2003).

##### **4.1 QUALITY TOLERANCES**

###### **4.1.1 Extra class**

Five percent (5%) by number or weight of longans 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 (10%) by number or weight of longans 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 (10%) by number or weight of longans 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, 20% by number or weight of longans corresponding to the size immediately above and/or below that indicated on the package for fruit sold in bunches and 10% for fruit sold individually.

## **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 longans of the same origin, variety, 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 content.

### **5.2 PACKAGING**

Longans shall be properly packed in such a way as to protect the produce. The materials used inside the package shall be of food-grade quality, 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.

Longans 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 longans. Packages (or lot for produce presented in bulk) shall be free of all foreign matter and odour.

### **5.3 PRESENTATION**

The longans shall be presented under one of the following forms:

#### **5.3.1 Individually**

In this case, the pedicel shall be cut at the first knot and the maximum length of the stalk shall not exceed 5 mm beyond the top of the fruit.

#### **5.3.2 In Bunches**

In this case, each stem in a bunch should have at least three attached longans. The branch shall not exceed 15 cm in length. A maximum of 10% by number or weight of detached fruit is allowed in each package.

## **6. PROVISIONS CONCERNING 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**

The labelling of non-retail containers should be in accordance with the General Standard for the Labelling of Non-Retail Containers of Foods (CXS 346-2021). In addition, the following specific requirements shall apply:

Each package shall bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside.

### **6.2.1 Origin of Produce**

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

### **6.2.2 Commercial Specifications**

- Class;
- Size (if sized)

### **6.2.3 Official control mark (optional)**

## **7. FOOD ADDITIVES**

Food additives listed in Tables 1 and 2 of the General Standard for Food Additives (CODEX STAN 192-1995) in Food Category 04.1.1.2 (Surface-treated fresh fruit) may be used in longans conforming to this standard.

## **8. CONTAMINANTS**

**8.1** Longans 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 competent authority.

**8.2** Longans shall comply with the maximum levels of the *Codex General Standard for Contaminants and Toxins in Food and Feed* (CXS 193-1995).

## **9. HYGIENE**

**9.1** 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 *ASEAN Good Agricultural Practices (GAP)*, *ASEAN General Principle for Food Hygiene, 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 produce should comply with any microbiological criteria established in accordance with the *Principles and Guidelines 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 (CAC/GL 82-2013- Principles and Guidelines for National Food Control Systems, MOD).

ASEAN Principles and Guidelines for National Food Control System.

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

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 Non-retail Containers of Foods (CXS 346-2021).

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 Recommended Methods of Analysis and Sampling (CXS 234-1999).

Codex Standard for Longans (CXS 220-1999 Amended 2011).

Information from Brunei Darussalam, 2021.

Thai Agricultural Standard for Longans (TAS 1-2003).

Indonesia National Standard (SNI) 8025-2014)

## ANNEX 1

### VERNACULAR NAMES OF LONGANS IN THE ASEAN REGION

Country	Vernacular Name
Brunei Darussalam	Longan
Cambodia	Mein
Indonesia	Lengkeng
Lao PDR	Lam yai
Malaysia	Longan
Myanmar	Longan
Philippines	Longan
Singapore	Longan
Thailand	Lumyai
Vietnam	Nhãn