

PROPOSED DRAFT STANDARD FOR TABLE GRAPES
(ASEAN Stan 74:20xx)

1. DEFINITION OF PRODUCE

This Standard applies to commercial varieties of table grapes grown from *Vitis vinifera* L., of the Vitaceae family and hybrids thereof, to be supplied fresh to the consumer, after preparation and packaging. Table Grapes 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 bunches and berries shall be:

- fresh in appearance;
- whole, well formed, and normally developed berries;
- 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 pests¹;
- 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 any foreign smell/odour and/or taste;
- free of damage caused by low and/or high temperatures;
- free of signs of shrivelling; and
- free of bruising and cuts.

Pigmentation due to sun is not a defect as long as this only affects the skin of the berries.

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

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

¹ 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).

2.1.1 Minimum Maturity Requirements

Table grapes shall reach an appropriate degree of development and maturity in accordance with criteria proper to the variety² and to the area in which they are grown.

In order to satisfy this requirement, the berries shall have obtained a refractive index of at least 16 °Brix.

Berries with a lower refractive index are accepted provided the sugar/acid ratio is at least equal to:

- 20:1 if the Total Soluble Solids (TSS) is greater than or equal to 12.5 °Brix and less than 14 °Brix; and
- 18:1 if the Total Soluble Solids (TSS) is greater than or equal to 14 °Brix and less than 16 °Brix.

2.2 CLASSIFICATION

Table grapes are classified into three classes defined below:

2.2.1 “Extra” Class

Table grapes in this class shall be of superior quality. The bunches should be characteristic of the variety in shape, development and colouring, for the district in which they are grown. The berries shall be firm, firmly attached to the stalk, evenly spaced along the stalk and have their bloom virtually intact. 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

Table grapes in this class shall be of good quality. The bunches should be characteristic of the variety in shape, development and colouring, for the district in which they are grown. The berries shall be firm, firmly attached to the stalk and, as far as possible, have their bloom intact. They may, however, be less evenly spaced along the stalk than in the “Extra” Class.

The following slight defects, may be allowed, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package:

- a slight defect in shape;
- a slight defect in colouring;
- very slight sun scorch affecting the skin only.

² The rootstock of the variety should also be considered as it might affect the quality of the berries.

2.2.3 Class II

This class includes table grapes which do not qualify for inclusion in the higher classes, but satisfy the minimum requirements specified in Section 2.1 above. The bunches may show slight defects in shape, development and colouring, provided these do not impair the essential characteristics of the variety, allowing for the district in which they are grown. The berries shall be sufficiently firm and sufficiently attached to the stalk. They may be less evenly spaced along the stalk than in Class I.

The following defects may be allowed, provided the table grapes retain their essential characteristics as regards the quality, the keeping quality and presentation:

- defects in shape;
- defects in colouring;
- slight sun scorch affecting the skin only;
- slight bruising;
- slight skin defects.

3. PROVISIONS CONCERNING SIZING

Size is determined by the weight of the bunch.

- 3.1** The minimum bunch weight shall be 75 g. This provision does not apply to packages intended for single servings.

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* (CXG 82-2013- Principles and Guidelines for National Food Control Systems, MOD), *ASEAN Principles for Food Import and Export Inspection and Certification* (CXG 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 weight of bunches 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 weight of bunches not satisfying the requirements of the class, but meeting those of Class II or, exceptionally, coming within the tolerances of that class.

In addition to the tolerances mentioned above, a maximum of ten percent (10%), by weight, of loose berries, i.e., berries detached from the bunch/cluster, are allowed provided the berries are sound and intact.

4.1.3 Class II

Ten percent (10%) by weight of bunches 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.

In addition to the tolerances mentioned above, a maximum of ten percent (10%), by weight, of loose berries, i.e., berries detached from the bunch/cluster, are allowed provided the berries are sound and intact.

4.2 SIZE TOLERANCES

For all classes, 10% by weight of bunches not satisfying the size requirements as specified in Section 3.

5. PROVISIONS CONCERNING PRESENTATION

5.1 UNIFORMITY

The contents of each package shall be uniform and contain only bunches of the same origin, variety, quality, and degree of ripeness. In the Extra class, the bunches shall be of more or less identical size and coloring. In the case of Class I, the bunches may have slight variation in size. The visible part of the contents of the package shall be representative of the entire contents.

However, consumer packages of a net weight not exceeding 1 kg may contain mixtures of table grapes of different varieties, provided they are uniform in quality, degree of ripeness, and for each variety concerned, in origin.

5.2 PACKAGING

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

Table grapes shall be packed in each container in compliance with the *Code of Practice for Packaging and Transport of Fresh Fruits and Vegetables* (CXC 44-1995).

In the case of the “Extra” class, the bunches shall be packed in a single layer.

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 table grapes. Packages shall be free of all foreign matter and smell/odour.

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 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* (CXS 192-1995) in Food Category 04.1.1.2 (Surface-treated fresh fruit) are acceptable for use in table grapes conforming to this standard.

8. CONTAMINANTS

8.1 Table grapes shall comply with maximum residue limits (MRLs) 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 (CAC), the commodity shall conform with the established MRL of the national competent authority.

8.2 Table grapes 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 Codex Recommended methods of analysis and sampling (CXS 234-1999) and/or other relevant sampling protocols established by national competent authorities or their latest issuances.

References:

ASEAN General Principle for Food Hygiene.

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 (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)

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 Principles and Guidelines 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 Standard for Table Grapes (CODEX STAN 255-2007).

Organisation for Economic Co-operation and Development. (2018). Guidelines on objective tests to determine quality of fruits and vegetables and dry and dried produce.

Philippine National Standard for Table Grapes — Specifications (PNS/BAFS 313:2021).

UNECE Standard FFV-19 Table Grapes

ANNEX 1

VERNACULAR NAMES OF TABLE GRAPES IN THE ASEAN REGION

Country	Vernacular Name
Brunei Darussalam	Anggur
Cambodia	Tumpeang baychou
Indonesia	Anggur
Lao PDR	Mark la seng
Malaysia	Anggur
Myanmar	Sapyit
Philippines	Ubas
Singapore	Grapes
Thailand	A-ngoon
Viet Nam	Nho qua tuoi