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ASEAN STANDARD FOR FRESH JELLY MUSHROOM

(ASEAN Stan 54:2017)



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1. DEFINITION OF PRODUCE

This standard applies to commercial species and strain of fresh jelly mushroom grown from *Auricularia* spp. of the Auriculariaceae family, to be supplied fresh to the consumer, after preparation and packaging. Fresh jelly mushroom harvested from the wild and those 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 fresh jelly mushroom must be:

- whole cluster or single mushroom;
- fresh¹ in appearance;
- 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, except scraps of substrate adhered to the mushroom base;
- practically free of foreign smell and/or taste;
- practically free of pests and damage caused by them affecting the general appearance of the produce;
- free of mechanical and/or physiological damage such as low and/or high temperature; and
- free of abnormal external moisture, excluding condensation following removal from cold storage.

2.1.1 Fresh jelly mushroom should be harvested and has reached an appropriate degree of development in accordance with the characteristics of the species and strain proper to the area and season in which they are grown.

The development and condition of the fresh jelly mushroom should be such as to enable them:

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

¹ The freshness of jelly mushroom can be determined on the mushroom flesh of its springy-soft texture by touch and its natural mushroom smell.

2.2 CLASSIFICATION

Fresh jelly mushroom is classified in three classes, as follows:

2.2.1 Extra class

Fresh jelly mushroom in this class must be of superior quality. They shall be characteristics of the species and strain² with slightly opened caps, slight amount of fully opened or flat caps may be allowed. The jelly mushrooms may be in singles or clusters with small base, the flesh is thick with good springy-soft texture. They shall be free of defects on the surface and color, with the exception of very slightly superficial defects that are not conspicuous, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package. No culture substrate adheres at the base.

2.2.2 Class I

The mushrooms in this class shall be of good quality. They shall be characteristics of the species and strain. The mushrooms may have a maximum of 5% visible defects in the shape, surface and color, and 10% fully opened and flat caps of the total jelly mushroom clusters, 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 mushrooms which do not qualify for inclusion in the higher classes but satisfy the minimum requirements specified in Section 2.1. The mushrooms in this class have a maximum of 10% defects in shape, surface and color, and 15% fully opened and flat caps of the total jelly mushroom clusters, 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

There is no sizing requirement for fresh jelly mushroom.

² Jelly mushroom characteristic: mushroom caps have gelatinous appearance. Closed mushrooms are like mouse ear or cup shape. Fully opened or flat caps are similar to fan shape. The edge of the cap are curve, surface slightly to medium wrinkled, flesh are springy-soft texture. The color is creamy white, pinkish brown, brownish to dark brown.

4. PROVISIONS CONCERNING TOLERANCES

Tolerances in respect of quality shall be allowed in each package (or in each lot for produce presented in bulk) 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 the fresh jelly mushroom not satisfying the requirements of Extra 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 fresh jelly mushroom not satisfying the requirements of Class I, 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 fresh jelly mushroom satisfying neither the requirements of class nor the minimum requirements, with the exception of produce affected by rotting or any other deterioration.

5. PROVISIONS CONCERNING PRESENTATION

5.1 UNIFORMITY

The contents of each package (or lot for produce presented in bulk) must be uniformed and contained only fresh jelly mushroom of the same species, strain, origin and quality. The visible part of the contents of the package (or lot for produce presented in bulk) must be representative of the entire contents.

5.2 PACKAGING

Fresh jelly mushroom must be properly packed in such a way as to protect the produce. 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.

Fresh jelly mushroom shall be packed in each container in compliance with the *Recommended International Code of Practice for Packaging and Transport of Tropical 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 fresh jelly mushroom. Packages (or lot for produce presented in bulk) must be 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

Each package shall be labelled as to the name of the produce and may be labelled as to the name of the species and strain and/or commercial type.

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 species and strain 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

- Produce name;
- Name of species and strain (optional);

- Class;
- Number of units (optional); and
- Net weight (optional)

6.2.5 Official Inspection Mark (optional)

7. CONTAMINANTS

7.1 PESTICIDE RESIDUES

Fresh jelly mushroom 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

7.2.1 Heavy Metal

Fresh jelly mushroom shall comply with those maximum levels for heavy metals established by the Codex Alimentarius Commission and/or by authority for this commodity.

8. HYGIENE

8.1 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 *Recommended International Code of Practice – General Principles of Food Hygiene* (CAC/RCP 1-1969, Rev 4-2003), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

8.2 The product should comply with any microbiological criteria established in accordance with the *Principles for the Establishment and Application of Microbiological Criteria for Foods* (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.

Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev. 1-1991)

Information for Brunei Darussalam on Fresh jelly mushroom. 2016.

Information of Malaysia on Fresh jelly mushroom.2016.

National Bureau of Agricultural Commodity and Food Standards. Fresh Jelly Mushroom TAS 1507-2008.

Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

Recommended International Code of Practice for Packaging and Transport of Tropical Fresh Fruits and Vegetables. (CAC/RCP 44-1995, Amd. 1-2004).

Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1-1969, Rev 4-2003)

ANNEX 1

VERNACULAR NAMES OF FRESH JELLY MUSHROOM IN THE ASEAN REGION

Country	Vernacular Name
Brunei Darussalam	Kulat Tembibir / Sembibir
Cambodia	Pset tracheak kandol
Indonesia	Jamur kuping
Lao PDR	Hed Hu Nou
Malaysia	Telinga nera, Black jelly mushroom
Myanmar	Kywet-Na-Ywet-Mho
Philippines	Tengang daga
Singapore	Fresh jelly mushroom
Thailand	Hed Hoo Noo
Viet Nam	Nam meo Moc Nhi