



ASEAN STANDARD FOR WHITE POTATO (ASEAN Stan 66: 2020)

1. DEFINITION OF PRODUCE

This standard applies to commercial varieties of white potato grown from *Solanum tuberosum* L. of the Solanaceae family, to be supplied fresh to the consumer. White potato 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 white potato shall be:

- whole;
- fresh in appearance;
- firm;
- free from sprouting;
- free of defects affecting the appearance, keeping quality, and presentation in the package:
 - o green coloration; pale green flush exceeding one eighth of the surface area;
- 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 pests¹;
- practically free of damage caused by pests affecting the general appearance of the produce;
- free of mechanical and/or physiological damage such as low and /or high temperature;
- free of abnormal external moisture, excluding condensation following removal from cold storage; and
- free of any foreign odour and/or taste.

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

- to withstand transport and handling; and
- to 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

White potato must have reached an appropriate degree of development in accordance with criteria proper to the variety and to the area in which they are grown.

2.2 CLASSIFICATION

White potato is classified into three classes defined below:

2.2.1 Extra class

White potato in this class shall be of superior quality. They shall be characteristic of the variety. It shall be practically free of pest and practically free from 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

White potato in this class shall be of good quality. They shall be characteristic of the variety. The following defects may be allowed, provided these do not affect the general appearance of the produce, quality, keeping quality and presentation in the package:

- slight defects in shape;
- slight defects in color; and
- slight damage such as cracks, bruises, or holes not exceeding 5% of the total surface area; and
- cracks cuts, bruises or roughness not exceeding 4 mm in depth.

2.2.3 Class II

This class includes white potato which does not qualify for inclusion in the higher classes, but satisfy the minimum requirements specified above. The following defects, however, may be allowed, provided that the white potato retains their essential characteristics with regards to the general appearance of the produce, quality, keeping quality and presentation:

- defects in shape;
- defects in color;
- damage such as cracks, bruises, or holes not exceeding 10% of the total surface area; and
- cracks cuts, bruises or roughness not exceeding 4 mm in depth.

3. PROVISIONS CONCERNING SIZING

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

Table 1: Classification of white potato based on weight

Size code	Weight (g)
1	>350
2	>300-350
3	>250-300
4	>200-250
5	>150-200
6	>100-150
7	50-100
8	<50

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 Systems (CXG 47-2003)*.

4.1 QUALITY TOLERANCES

4.1.1 Extra class

Five percent by number or weight of white potato 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 white potato 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 white potato 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 or weight of white potato 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 white potato of the same origin, 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

White potato shall be properly packed 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 labelling has been done with non-toxic ink or glue.

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

6. 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

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 code² (optional).

6.2.2 Name of Produce

Name of the produce “white potato” 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.

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)

² 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.

7. FOOD ADDITIVES

No food additives are permitted in this product.

8. CONTAMINANTS

8.1 White potato 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 White potato 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 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 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 product 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.

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)

ASEAN Standard for Sweet Potato (ASEAN Stan 38:2014)

Bureau of Agriculture and Fisheries Product Standards. 2005. Philippine National Standard on Fresh vegetables – Potatoes – Grading and Classification (PNS/BAFPS 53:2007).

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).

Information from Malaysia, 2019.

Information from Thailand, 2019

UNECE Standard FFV-52 concerning the marketing and commercial quality control of Early and Ware Potatoes. 2017.

ANNEX 1

VERNACULAR NAMES OF WHITE POTATO IN THE ASEAN REGION

Country	Vernacular Name
Brunei Darussalam	Ubi Kentang
Cambodia	Damlong Barang
Indonesia	Kentang segar
Lao PDR	Man Flang
Malaysia	Ubi Kentang
Myanmar	
Philippines	Patatas
Singapore	
Thailand	Man Farang
Vietnam	