



## ASEAN STANDARD FOR PUMPKIN (ASEAN Stan 27:2012)

### 1. DEFINITION OF PRODUCE

This standard applies to commercial varieties of pumpkin<sup>1</sup> grown from *Cucurbita pepo*, *C. mixta*, *C. maxima* and *C. moschata* and the hybrid among varieties of the *Cucurbitaceae* family to be supplied fresh to the consumer. Pumpkin 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 pumpkin must be:

- whole, with peduncle;
- fresh;
- clean, practically free of any visible foreign matter;
- practically free of foreign smell and/or taste;
- characteristic of the variety;
- sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- practically free of pests and damage caused by them affecting the general appearance of the produce:
- practically free from mechanical and/or physiological damage; and
- practically free of surface moisture excluding condensation.

**2.1.1** The pumpkin should be harvested and have reached an appropriate degree of development as shown in Annex 1 in accordance with the characteristics proper to the area in which they are grown.

The development and condition of the pumpkin 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

Pumpkin is classified in three classes defined below:

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<sup>1</sup> Pumpkin is also known as squash in the Philippines

### **2.2.1 "Extra" Class**

Pumpkin in this class must be of superior quality. 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**

Pumpkin in this class must be of good quality. Slight defects in shape and colour may be allowed 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 pumpkin which does not qualify for inclusion in the higher classes, but satisfy the minimum requirements specified in Section 2.1 above. Pumpkin in this class must be of good quality. Defects of shape and colour may be allowed 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**

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

Size Code	Weight (kg)
1	>5
2	>4-5
3	>3-4
4	>2-3
5	>1.5-2.0
6	>1.0-1.5
7	>0.5-1.0
8	0.2-0.5

## **4. PROVISIONS CONCERNING TOLERANCES**

Tolerances in respect of quality and size 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 pumpkin is 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 pumpkin 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 pumpkin 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 of pumpkin 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) must be uniform and contain only pumpkin of the same variety, origin, quality, maturity and size. 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**

Pumpkin must be properly packed and stacked 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 labeling has been done with non-toxic ink or glue.

Pumpkin 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 pumpkin. Packages (or lot for produce presented in bulk) must be practically free of foreign matter and smell.

## **6. MARKING OR LABELING**

### **6.1 CONSUMER PACKAGES**

In addition to the requirements of the Codex General Standard for the Labeling 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 labeled as to the name of the produce and may be labeled as to the name of the variety 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, 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**

- Produce name;
- Variety name (optional);
- Class;
- Size;
- Number of units (optional);
- Net weight (optional).

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

## **7. CONTAMINANTS**

### **7.1 PESTICIDE RESIDUES**

Pumpkin 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**

Pumpkin 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. 3-1997), 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:**

Department of Agriculture and Agrifood – Ministry of industry and Primary Resources  
Brunei Darussalam. Proposed Draft Standard for Pumpkin. 2011

Malaysian Standard – Fresh Pumpkin (*Cucurbita Moschata*) – Specification: MS  
2403-2011

Philippine National Standard- Fresh Vegetables – Squash-Grading and  
Classification. PNS/BAFPS 77:2009.

Draft Thai Agricultural Standard for Pumpkin (TAS 1513:2012)

ASEAN Harmonized MRLs for Pesticides

**ILLUSTRATIONS OF MATURITY STAGES OF PUMPKIN**

**Immature**

a desirable stage of maturity for pumpkin which is indicated by fairly tender skin for the variety, not fully developed seeds, firm, moist and free from fiber

**Mature**

the fruit has generally reached the maximum size for a variety, colour and firmness of peduncle and appearance of powdery, whitish substance on the surface of the fruit



Squash

Source: PHTRC-UPLB, Philippines



Pumpkin

Source: MS 2403:2011

## VERNACULAR NAMES OF PUMPKIN IN THE ASEAN REGION

Country	Common Name
Brunei Darussalam	Labu Labu Kuning
Cambodia	Lapoeu
Indonesia	Labu Kuning Labu Parang Kaboca
Lao PDR	Mak Erk
Malaysia	Labu manis Labu punggu
Myanmar	Pha Yon Thee Shwe Pha Yon Thee
Phillipines	Kalabasa
Thailand	FarkTong
Vietnam	Bi ngo Bi do