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**ASEAN STANDARD FOR SOURSOP**  
(ASEAN STAN 57:2018)

**ASEAN SECTORAL WORKING GROUP ON CROPS**  
**2018**

# **ASEAN STANDARD FOR SOURSOP**

## **(ASEAN STAN 57:2018)**

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

This standard applies to commercial varieties of soursop, grown from *Annona muricata* L. of the Annonaceae family, to be supplied fresh to the consumer, after preparation and packaging. Soursop 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 soursop must be:

- whole, with peduncle must be intact and smoothly cut and length not to exceed more than 1 cm;
- fresh 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;
- free from damage caused by low or high temperature;
- practically free of pests and damage caused by them affecting the general appearance of the produce;
- free of abnormal external moisture, excluding condensation following removal from cold storage; and
- free of any foreign odour and/or taste.

**2.1.1** The soursop must have been carefully picked and have reached an appropriate degree of development and ripeness in accordance with criteria proper to the variety and to the area in which they are grown.

The development and condition of the soursop 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**

Soursop is classified in three classes defined below:

##### **2.2.1 “Extra” Class**

Soursop in this class must be of superior quality. It must be free of 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**

Soursop in this class must be of good quality. The following may be allowed:

- slight defects in shape
- slight defects in coloring;
- slight skin defects due to scratches, shallow scar and traces of pests damages

The defects shall not affect the general appearance of soursop, the flesh quality, the keeping quality and presentation in the package and should not exceed 5% of the total surface area of the fruit.

### **2.2.3 Class II**

This class includes soursop which do not qualify for inclusion in the higher classes, but satisfy the minimum requirements specified in Section 2.1 above.

The following may be allowed:

- defects in shape;
- defects in coloring;
- skin defects due to scratches, shallow scar and traces of pest damages

The defects must not affect the general appearance of soursop, the flesh quality, the keeping quality and presentation in the package and should not exceed 10% of the total surface area of the fruit.

## **3. PROVISIONS CONCERNING SIZING**

Size code is determined by the weight (g) of the fruit, in accordance with the following table:

Table 1: Classification of soursop based on weight

Size code	Weight (g)
1	>1200
2	>900-1200

3	>600-900
4	300-600

#### **4. PROVISIONS CONCERNING TOLERANCES**

Tolerances in respect of quality and size shall be allowed in each package 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 soursop 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 soursop 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 soursop 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, 10% by number or weight of soursop corresponding to the size immediately above or below that indicated on the package.

## **5. PROVISIONS CONCERNING PRESENTATION**

### **5.1 UNIFORMITY**

The contents of each package must be uniform and contain only soursop of the same origin, variety and/or commercial type, quality and size. The visible part of the contents of the package must be representative of the entire contents.

### **5.2 PACKAGING**

Soursop must be packed in such a way as to protect the produce properly. 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.

Soursop 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 soursop. Packages must be free from 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, Rev. 1-1991), the following specific provisions apply:

#### **6.1.1 Name of Produce**

If the produce is not visible from the outside, each package should be labelled as to the name of the produce and may be labelled as to name of the variety.

### **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 Name of Produce**

Name of produce if the contents are not visible from the outside. Name of 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 code (size code or minimum and maximum weight or diameters in grams or mm, respectively);
- Number of units and/or net weight.

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

## **7. CONTAMINANTS**

7.1 Soursop shall comply with maximum residue limits for pesticides established by the Codex Alimentarius Commission, ASEAN Harmonized MRLs of Pesticides and/or by authority for this commodity.

7.2 Soursop shall comply with the maximum levels of the General Standard for Contaminants and Toxins in Food and Feed (CXS 193-1995)

## **8. HYGIENE**

8.1 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 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.

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

Bureau of Agriculture and Fisheries Standards. 2013. Philippine National Standard: Fresh fruit – soursop – Classification and Grading. (PNS/BAFPS 117:2013 ICS 67.080.10)

Draft Malaysian Standard. Fresh Soursop.

Information for Brunei Darussalam on Soursop, 2017

Information of Thailand for Soursop, 2015.

## ANNEX 1

### VERNACULAR NAMES FOR SOURSOP IN THE ASEAN REGION

Country	Vernacular Names
Brunei Darussalam	Durian Salat Durian Belanda
Cambodia	Teab Baraing
Indonesia	Sirsak Nangka Belanda
Lao PDR	Mak Khieb Fran
Malaysia	Durian Belanda  Durian Selat
Myanmar	Duyin Awza
Philippines	Guyabano Bayabano
Singapore	Soursop
Thailand	Turian Tade
Viet Nam	Mang Cau Xiem