



THAI AGRICULTURAL STANDARD

TAS 1510-2008

ONION

**National Bureau of Agricultural Commodity and Food Standards
Ministry of Agriculture and Cooperatives**

ICS 67.080.20

ISBN 978-974-403-537-0

UNOFFICIAL TRANSLATION



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National Bureau of Agricultural Commodity and Food Standards

Ministry of Agriculture and Cooperatives

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Published in the Royal Gazette Vol.125 Section 139D,

dated 18 August B.E. 2551 (2008)

Onion is a Thai agricultural commodity which has a high potential in the production and export. The establishment of a standard for this commodity is important for promoting and encouraging the development of production in terms of both quality and safety . Therefore, it is deemed necessary for the Ministry of Agriculture and Cooperatives to establish the standard on onion so as to be reliable and recognized both domestically and internationally. More importantly, it will be of great benefits for consumers' safety as well as for export promotion.

The provisions of this standard are based on the information of the following documents:

The Study on the Produce of Important Characteristic Indices which are used as Criteria for Quality Classification and Size Code Determination of the Onion Project of the National Bureau of Agricultural Commodity and Food Standards B.E. 2549 (2006) in cooperation with Kasetsart University.

UNECE 2003. The UNECE Standard for Onions (UNECE STANDARD FFV-25). The United Nations Economic Commission for Europe.

Remark:

The standard title has been revised from “Thai Agricultural Commodity and Food Standard (TACFS)” to “Thai Agricultural Standard (TAS)” in accordance with the enforcement of the Agricultural Standards Act B.E. 2551 (2008).



**NOTIFICATION OF THE NATIONAL COMMITTEE ON
AGRICULTURAL COMMODITY AND FOOD STANDARDS
SUBJECT: THAI AGRICULTURAL COMMODITY AND FOOD STANDARD :
ONION
B.E. 2551 (2008)**

The resolution of the 1/2551 session of the National Committee on Agricultural Commodity and Food Standards dated 11 August B.E. 2551 (2008) endorsed the Thai Agricultural Commodity and Food Standard entitled Onion for the benefit of development of agricultural commodity and food which is safe and in accordance with the standard.

By virtue of the Cabinet Resolution on Appointment and Authorization of the National Committee on Agricultural Commodity and Food Standards dated 5 August B.E. 2551 (2008), the Notification on Thai Agricultural Commodity and Food Standard entitled Onion is hereby issued as voluntary standard, the details of which are attached herewith.

Notified on 14 August B.E. 2551 (2008)

Mr. Somsak Prissana-nanthakul

Minister of Agriculture and Cooperatives

Chairperson of the National Committee on Agricultural Commodity and Food Standards

THAI AGRICULTURAL STANDARD

ONION

1 SCOPE

This standard applies to commercial varieties of onion grown from *Allium cepa* L. of the Alliaceae family, to be supplied for consumption after preparation and packing, but excluding those for processing.

2 QUALITY

2.1 MINIMUM REQUIREMENTS

1.1.1 In all classes, subject to the special provisions for each class and the tolerances allowed, the onion shall be:

- (1) whole,
- (2) leaf base or neck is sufficiently dry in accordance with the use objectives,
- (3) practically free of sprouting and/or rooting,
- (4) clean, practically free of any visible foreign matter,
- (5) free of damage caused by high and low temperature and/or frost,
- (6) practically free of twin bulbs and/or visibly abnormal characteristics,
- (7) practically free of soft bulb or rotting or bruising evidence such as to make it unfit for consumption,
- (8) practically free of pests affecting the general appearance of the produce,
- (9) practically free of produce damage caused by pests,
- (10) free of any foreign smell and/or abnormal taste, and
- (11) leaf shall be cut off with remained part not exceeding 6 cm and the root shall be trimmed off.

2.1.2 The onion shall be properly mature, appropriate to the variety and geographical location. They shall be carefully harvested, postharvest handled, packed and transported in order to obtain the produce in acceptable condition on arrival at the destination.

2.2 CLASSIFICATION

The onion in this standard is classified in two classes defined below:

2.2.1 Class I

The onion in this class shall be of good quality and characteristics in respect of shape and color of the variety, firm bulb, the outer skin is dry and complete. In case of defects, slight defects in shape and skin color are allowed; 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 II

This class includes onions which do not qualify for inclusion in the higher class, but satisfy the minimum requirements specified in Section 2.1. Slight defects in shape, skin color, scars or superficial bruising and crack lesions on the skin are allowed, provided these do not affect the general appearance of the produce, the quality, the keeping quality and the presentation in the package.

3 SIZING

The onion size is determined by its diameter measured at the widest part of the bulb as the followings:

Table 1 Onion Size

Size Code	Diameter (cm)
1	> 9.0
2	>8.0 to 9.0
3	>7.0 to 8.0
4	>6.0 to 7.0
5	>5.0 to 6.0
6	>4.0 to 5.0
7	3.0 to 4.0

The classification and provisions concerning sizing in this standard may be applied in the trade deal. The classification may be jointly implemented with the sizing provisions in order to provide the trade grading which the trading partners may call it differently. This depends on the requirements of the trading partners or the seasonal limitation.

4 TOLERANCES

Tolerances in respect of quality and size shall be allowed for produce in each package not satisfying the requirements of the class indicated.

4.1 QUALITY TOLERANCES

4.1.1 Class I

Not more than 5% by number of onion bulbs not satisfying the requirements of Class I, but meeting those of Class II, or coming within the tolerances of Class II.

4.1.2 Class II

Not more than 5% by number of onion bulbs satisfying neither the requirements of Class II nor the minimum requirements, but it shall exclude onions that are unfit for consumption.

4.2 SIZE TOLERANCE

Not more than 5% by number of all size codes of onions falling within the size immediately above or below those indicated in Section 3.

5 PACKING AND PRESENTATION

5.1 UNIFORMITY

The contents of each package shall be uniform in respect of variety, quality, size, and color. The visible part of onion in the package shall be representative of the entire contents.

5.2 PACKAGING

The onion shall be packed in such a way as to maintain the quality of the produce properly. The materials used inside the package shall be clean and of a quality to protect the onion from any damage affecting its quality. The use of materials, in particular paper or stamps bearing trade specifications is allowed, provided that the printing or labeling has been done with a non-toxic ink or glue. Label individually affixed on an onion bulb shall be such that, when removed, neither leave visible traces of glue, nor lead to skin defects.

5.3 DESCRIPTION OF CONTAINERS

The containers shall be of good quality, hygiene, good ventilation, free of abnormal smell and foreign matter, and have resistant characteristics to withstand transportation and preserve the produce.

6 MARKING AND LABELLING

6.1 CONSUMER PACKAGES

Each package shall bear the following particulars, legible, and without false or deceptive information.

(1) Nature of Produce

The word of "Onion" shall be indicated,

(2) Day/month/year of Packing,

(3) Net weight in gram or kilogram,

(4) Producer's and Distributor's information

Name and site address of producer or re-packer or distributor and operation site. Name and address of the head office of the producer or of the re-packer may be labeled. In case of import, there shall be name and site address of the importer,

(5) Origin of produce

Indicate country of origin, except the onion domestically produced for local market,

(6) Language

Label of produce shall be in Thai. Produce label for export can be in any language, and

(7) If the produce is irradiated, it shall be indicated on the label.

6.2 NON-RETAIL CONTAINERS

Each container shall bear statement indicated in the accompanying document, labels or displayed on the container. The statement shall be legible, indelible and without false or deceptive information as followings:

(1) Nature of Produce

The word of “Onion” shall be indicated,

(2) Class,

(3) Size, if classified by size,

(4) Net weight in gram or kilogram,

(5) Producer’s and Distributor’s Information

Name and site address of producer or re-packer or distributor and commercial identification code (if any). Name and address of the head office of the producer or of the re-packer may be labeled. In case of import, there shall be name and site address of the importer,

(6) Origin of produce

Indicate country of origin, except the onion domestically produced for local market,

(7) Language

Label of produce shall be in Thai. Produce label for export can be in any language, and

(8) If the produce is irradiated, it shall be indicated on the label.

6.3 CERTIFICATION MARK

Certification mark of this standard shall be complied with criteria and conditions provided by the Committee on Agricultural Standards.

7 CONTAMINANTS

In compliance with the provisions of the relevant laws and requirements under the Thai Agricultural Standard on Contaminants.

8 PESTICIDE RESIDUES

In compliance with the provisions of the relevant laws and requirements under the Thai Agricultural Standard on Pesticide Residues: Maximum Residue Limits (TAS 9002) and Pesticide Residues: Extraneous Maximum Residue Limits (TAS 9003).

9 HYGIENE

Harvesting, handlings including storage, packing and transportation shall be hygienically practiced in order to prevent any contaminations which will be harmful to the consumer.

10 METHODS OF ANALYSIS AND SAMPLING

In compliance with the provisions of the relevant laws and requirements under the Thai Agricultural Standard on Analytical and Sampling Methods.

ANNEX A

ONION ILLUSTRATION



Figure A1 Onion bulb with complete skin and dry neck



Figure A2 Slightly crack of the skin

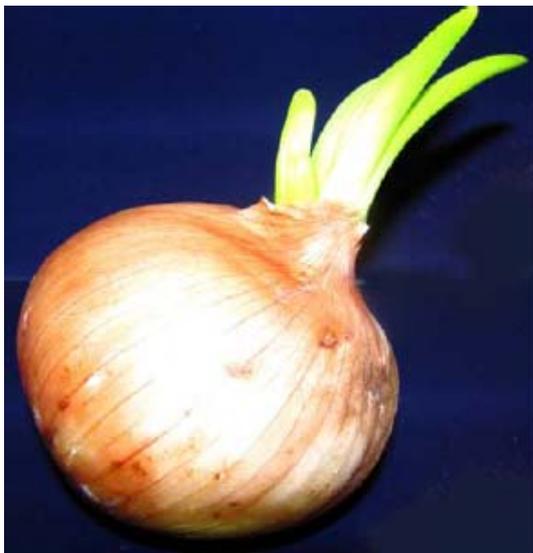


Figure A3 Late sprouting



Figure A4 Rooting



Figure A5 External damages caused by mold



Figure A6 Internal damages caused by pests



Figure A7 External rotting

ANNEX B**UNIT**

The unit and symbol used in this standard and the unit of SI (International System of Units or *Le Système International d'Unités*) recognized to be used are as follows:

Measurement	Unit	Symbols
Length	centimeter	cm