

**UNOFFICIAL TRANSLATION**



**THAI AGRICULTURAL STANDARD**

**TAS 1519-2017**

# **CUCUMBER**

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

**ICS 67.080.20**



**THAI AGRICULTURAL STANDARD**

**TAS 1519-2017**

# **CUCUMBER**

**National Bureau of Agricultural Commodity and Food Standards**

**Ministry of Agriculture and Cooperatives**

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**Technical Committee on the Elaboration of the Thai Agricultural Standard for Cucumber**

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- |  |                      |
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| 14. Mr.Kongsak Nakkum  | Member               |
| Expert in Crop Production                                    |                      |
| 15. Representative of the Office of Standard Development     | Member and Secretary |
| National Bureau of Agricultural Commodity and Food Standards |                      |
| Ms. Jiraporn Bancheun  |                      |

Cucumber is an important economic crop which is widely consumed. Thailand has the potential in producing this crop. Therefore, the establishment of a standard for cucumber is important to enhance the quality and safety of the produce, so as to be recognized in domestic and international markets. The Agricultural Standards Committee deems it necessary to establish an agricultural standard for cucumber.

This standard is based on the following documents:

ASEAN Stan 16: 2010. ASEAN Standard for Cucumber.

UNECE STANDARD FFV-15 Concerning the Marketing and Commercial Quality and Control of Cucumbers.



**NOTIFICATION OF THE MINISTRY OF AGRICULTURE AND COOPERATIVES  
SUBJECT: THAI AGRICULTURAL STANDARD: CUCUMBER  
UNDER THE AGRICULTURAL STANDARDS ACT B.E. 2551 (2008)**

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Whereas the Agricultural Standards Committee deems it necessary to establish a Thai agricultural standard for cucumber as a voluntary standard in accordance with the Agricultural Standards Act B.E. 2551 (2008) to promote such agricultural commodity to meet its standard on quality and safety.

By virtue of Sections 5, 15 and 16 of the Agricultural Standards Act B.E. 2551 (2008) and the decision of the Fourth Session of the Agricultural Standards Committee meeting dated 7 August B.E. 2560 (2017), the Minister of Agriculture and Cooperatives hereby issues this Notification on the Establishment of Thai Agricultural Standard: Cucumber (TAS 1519-2017), as a voluntary standard, details of which are attached herewith.

This notification shall come into force after the date of its publication in the Royal Gazette.

Notified on 15 September B.E. 2560 (2017)

General  
(Chatchai Sarikulya)  
Minister of Agriculture and Cooperatives

# THAI AGRICULTURAL STANDARD

## CUCUMBER

### 1. SCOPE

1.1 This Thai agricultural standard applies to commercial varieties<sup>1</sup> of cucumbers grown from *Cucumis sativus* L. of the Cucurbitaceae family, to be supplied fresh to consumers after preparation and packaging.

1.2.1 This standard does not include cucumbers for industrial processing.

### 2. QUALITY

#### 2.1 Minimum requirements

2.1.1 In all classes, subject to the specific provisions for each class and the tolerances allowed, the cucumber shall be as follows:

- a) whole with or without peduncle; if peduncle is intact, it shall not exceed 2 cm;
- b) fresh;
- c) firm;
- d) sound, no bruises or rotting such as to make it unfit for consumption;
- e) clean, free of any visible foreign matter;
- f) free of splitting or crack affecting flesh quality;
- g) free of pests affecting the general appearance;
- h) free of damage caused by pests affecting the flesh quality;
- i) free of abnormal external moisture excluding condensation following removal from cold storage;
- j) free of damage caused by low and/or high temperature;
- k) free of any foreign smell and/or taste

2.1.2 Cucumbers shall have reached an appropriate degree of development in accordance with the characteristics proper to the variety, season, growing area, or market requirement so as to enable them to arrive in satisfactory condition at the place of destination.

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<sup>1</sup>Cucumbers may be called differently depending on their varieties, size or length, such as Tang-rarn, Tang-torn and Japanese cucumber.

## **2.2 Classification**

Cucumbers are classified into 3 classes as follows:

### **2.2.1 “Extra” Class**

Cucumber in this class shall be of superior quality with the characteristics of the variety, and peduncle is intact, not longer than 2 cm. They are free of defects in shape, colour and skin with the exception of very slight superficial defects provided that these do not affect the general appearance, the quality, the keeping quality and presentation in the package.

### **2.2.2 Class I**

Cucumbers in this class shall be of good quality with the characteristics of the variety; slight defects in shape, colour or skin may be allowed, provided that these do not affect the general appearance, the quality, the keeping quality and presentation in the package. Allowable defects shall be as follows:

- (1) slight defects in shape;
- (2) slight defects in colour;
- (3) slight skin defects; in case of lesions (such as scratches, shallow scars and traces of pest damages), they must have been healed. Such total skin defects shall not exceed 5% of the total surface area of the fruit.

### **2.2.3 Class II**

This class includes cucumbers which are not qualified to be grouped in any of the higher classes, but satisfy the minimum requirements specified in Section 2.1. However, defects of cucumbers in this class are allowed, provided that they do not affect the general appearance and quality of the produce, the keeping quality and presentation in the package. Allowable defects shall be as follows::

- (1) defects in shape;
- (2) defects in colour;
- (3) skin defects ; in case of lesions (such as scratches, shallow scars and traces of pest damages), they must have been healed. Such total skin defects shall not exceed 10% of the total surface area of the fruit.

## **3 SIZING**

Size is determined by fruit length excluding the peduncle as shown in the table:



Size code	Fruit Length (cm)
1	> 20
2	> 15-20
3	> 10-15
4	5-10

*Note: The classification (Section 2.2) and sizing (Section 3) according to this standard may be combined to stipulate trade classification. Trading partners may name the trade classification differently depending on their requirements or seasonal limitations.*

## **4 TOLERANCES**

The following tolerances in respect of quality and size shall be allowed in each package or each lot of cucumbers not satisfying the requirements of the class indicated:

### **4.1 Quality tolerances**

#### **4.1.1 “Extra” Class**

Five percent by number or weight of cucumbers not satisfying the requirements of the “Extra” Class (Section 2.2.1), but meeting those of Class I (Section 2.2.2) or, exceptionally, coming within the tolerances of Class I (Section 4.1.2).

#### **4.1.2 Class I**

Ten percent by number or weight of cucumbers not satisfying the requirements of Class I (Section 2.2.2), but meeting those of Class II (Section 2.2.3) or, exceptionally, coming within the tolerances of Class II (Section 4.1.3).

#### **4.1.3 Class II**

Ten percent by number or weight of cucumbers not satisfying the requirements of Class II (Section 2.2.3), or the minimum requirements (Section 2.1), with the exception of produce affected by bruised mark, rotting or other deterioration rendering it unfit for consumption.

### **4.2 Size tolerances**

For all size codes, ten percent by number or weight of cucumbers corresponding to the size code immediately above or below that indicated on the package is allowed.

## **5 PACKAGING**

### **5.1 Uniformity**

The contents of each package shall be uniform and contain only cucumbers of the same variety, quality, size, colour and origin. The visible part of the content of the package shall be the representative of the entire contents.

### **5.2 Package**

Containers shall be clean and of quality so as to protect the produce from damage, able to withstand transportation and shall not cause any contamination. Materials that used inside the package shall be clean and free of foreign matter. The use of materials, particularly of paper or stamps bearing trade specifications, is allowed, provided that printing or labelling has been done with non-toxic ink or glue.

## **6. MARKING AND LABELLING**

### **6.1 Consumer packages**

The detailed information on each package, wrapping material, fastening material, tag, or sticker on the produce shall appear in a manner that is legible, clear, and indelible, not false or deceptive or misleading. At least the following information shall be provided:

(a) Name of the produce

“cucumber” and/or “name of the variety” if the produce is not visible from the outside.

(b) Net weight in metric system

(c) Class (optional)

(d) Size code and/or size (optional)

(e) Date of production or packaging (optional)

(f) Name and address of producer, packer, distributor, importer or exporter

(g) Origin of produce

Country of origin, except for domestic market

(h) Language

For domestic market, label shall be in Thai but a foreign language may also be added. For export, label can be in a foreign language.

### **6.2 Non-retail containers**

The following information shall be shown in the accompanying documents of the shipment, label, or the container in a manner that is readily legible, clear and indelible, not false or deceptive.

- a) Name of the produce;  
“cucumber” and/or “name of the variety”
- b) Net weight in metric system
- c) Class (optional)
- d) Size code and/or size (optional)
- e) Name and address of producer, packer, distributor, importer or exporter
- f) Origin of produce  
Country of origin, except production for domestic market.
- g) Language

For domestic market, label shall be in Thai but foreign language may also be added. For export, label can be in a foreign language.

### **6.3 Certification mark**

The use of certification mark shall comply with the Ministerial Regulation of B.E. 2553 (2010) on Provisions Concerning Characteristics of Mark, Application and Display, and the related notification of the National Bureau of Agricultural Commodity and Food Standards.

## **7. CONTAMINANTS**

Maximum levels of contaminants in cucumbers shall be in compliance with the relevant laws and regulations.

## **8. PESTICIDE RESIDUES**

Maximum residue limits of pesticides in cucumbers shall be in compliance with the relevant laws and regulations and the requirements under the Thai Agricultural Standards on Pesticide Residues: Maximum Residue Limits (TAS 9002) and Pesticide Residues: Extraneous maximum Residue Limits (TAS 9003).

## **9. HYGIENE**

9.1 Cucumbers shall be produced and handled in a good hygienic manner at all stages of production including storage, packing and transporting so as to prevent contamination harmful to consumers, or they shall have been certified under TAS 9001 entitled the Good Agricultural Practices for Food Crop or any other equivalent standards.

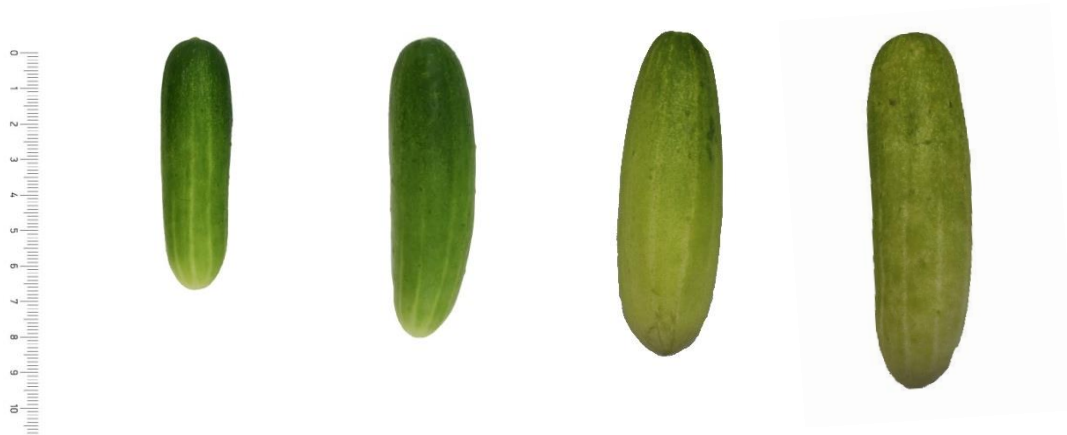
9.2 In case of where cucumbers are packed in a packing house, such packing house shall be certified under TAS 9035 entitled Good Manufacturing Practices for Packing House of Fresh Fruits and Vegetables or any other equivalent standards.

## **10. METHODS OF ANALYSIS AND SAMPLING**

Methods of analysis and sampling shall comply with the laws or provisions of related Thai Agricultural Standard.

## ANNEX A

## PHOTOS OF CUCUMBERS



a.1.1) Tang-kwa



a.1.2) Tang-rarn.

**Figure A.1** Example of commercial cucumber varieties (Section 1.1)



a1.3) Japanese cucumbers

**Figure A.1** Example of commercial cucumber varieties (Section 1.1) (continued).



a.2.1) Bruises (Section 2.1.1, d)



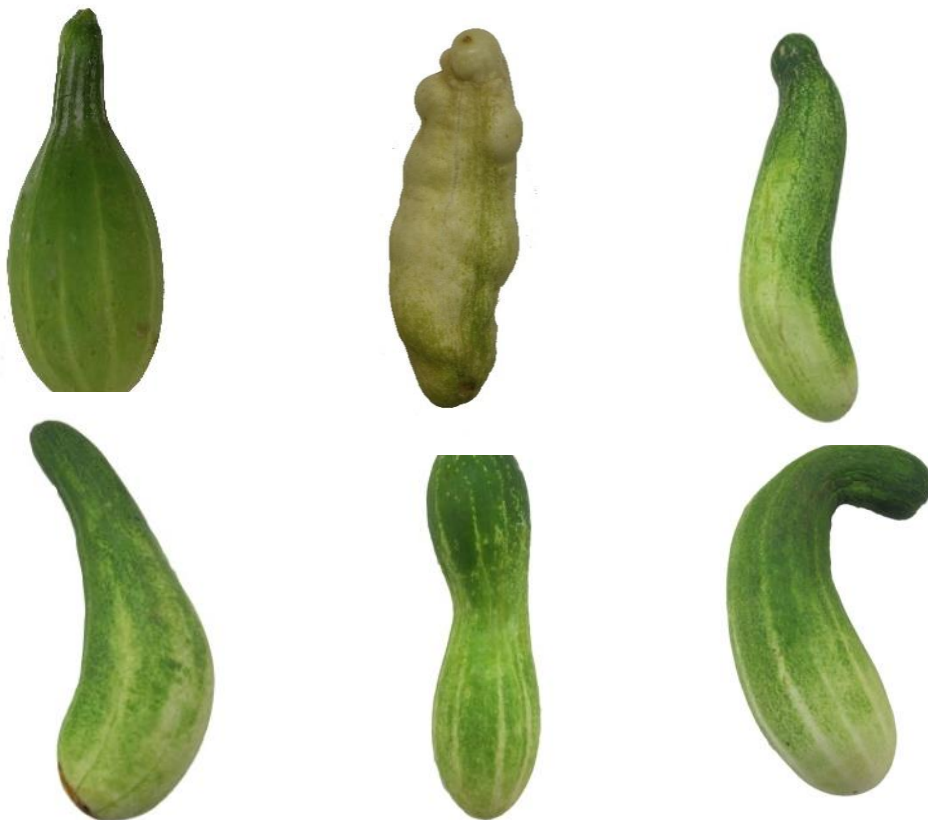
a.2.2) Damages caused by pests affecting flesh quality (Section 2.1.1, h)



**Figure A.2** Examples of cucumber characteristics not meeting the minimum requirements  
(Section 2.1.1)



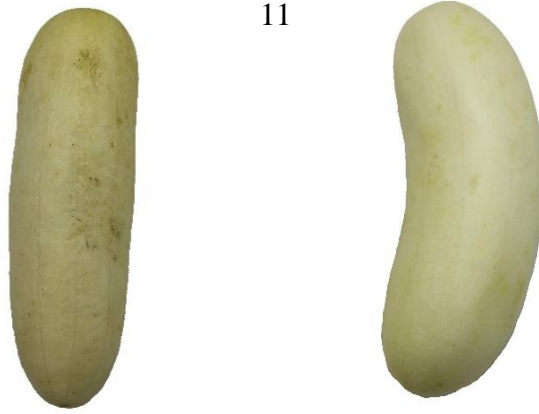
a 3.1 Slight defects in shape (acceptable).



a.3.2 Malformed cucumbers (unacceptable).

**Figure A.3** Examples of cucumber having defects in shape (Section 2.2.2-2.2.3)





**Figure A.4** Examples of cucumber having defects in color (Section 2.2.2-2.2.3)