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ICS 67.080.10

## EAST AFRICAN STANDARD

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Fresh longans — Specification and grading



EAST AFRICAN COMMUNITY

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HS 0810.90.00

## Foreword

Development of the East African Standards has been necessitated by the need for harmonizing requirements governing quality of products and services in East Africa. It is envisaged that through harmonized standardization, trade barriers which are encountered when goods and services are exchanged within the Community will be removed.

In order to meet the above objectives, the EAC Partner States have enacted an East African Standardization, Quality Assurance, Metrology and Test Act, 2006 (EAC SQMT Act, 2006) to make provisions for ensuring standardization, quality assurance, metrology and testing of products produced or originating in a third country and traded in the Community in order to facilitate industrial development and trade as well as helping to protect the health and safety of society and the environment in the Community.

East African Standards are formulated in accordance with the procedures established by the East African Standards Committee. The East African Standards Committee is established under the provisions of Article 4 of the EAC SQMT Act, 2006. The Committee is composed of representatives of the National Standards Bodies in Partner States, together with the representatives from the private sectors and consumer organizations. Draft East African Standards are circulated to stakeholders through the National Standards Bodies in the Partner States. The comments received are discussed and incorporated before finalization of standards, in accordance with the procedures of the Community.

Article 15(1) of the EAC SQMT Act, 2006 provides that "Within six months of the declaration of an East African Standard, the Partner States shall adopt, without deviation from the approved text of the standard, the East African Standard as a national standard and withdraw any existing national standard with similar scope and purpose".

East African Standards are subject to review, to keep pace with technological advances. Users of the East African Standards are therefore expected to ensure that they always have the latest versions of the standards they are implementing.

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## Introduction

In the preparation of this East African Standard, the following sources were consulted extensively:

CODEX STAN 220:1999 (Rev. 2005), *Standard for Longans*

CODEX STAN 193:1995 (Rev.5:2009), *General Standard for Contaminants and Toxins in Foods*

CODEX STAN 228:2001 (Rev.1:2004), *General methods of analysis for contaminants*

CODEX STAN 230:2001 (Rev.1:2003), *Maximum levels for lead*

Codex Alimentarius website: [http://www.codexalimentarius.net/mrls/pestdes/jsp/pest\\_q-e.jsp](http://www.codexalimentarius.net/mrls/pestdes/jsp/pest_q-e.jsp)

USDA Foreign Agricultural Service website: <http://www.mrlatabase.com>

USDA Agricultural Marketing Service website: <http://www.ams.usda.gov/AMSV1.0/Standards>

USDA Plant Inspectorate Service website: [http://www.aphis.usda.gov/import\\_export/plants](http://www.aphis.usda.gov/import_export/plants)

European Union: [http://ec.europa.eu/sanco\\_pesticides/public](http://ec.europa.eu/sanco_pesticides/public)

Assistance derived from these sources and others inadvertently not mentioned is hereby acknowledged.

This standard has been developed to take into account:

- the needs of the market for the product;
- the need to facilitate fair domestic, regional and international trade and prevent technical barriers to trade by establishing a common trading language for buyers and sellers.
- the structure of the CODEX, UNECE, USA, ISO and other internationally significant standards;
- the needs of the producers in gaining knowledge of market standards, conformity assessment, commercial cultivars and crop production process;
- the need to transport the product in a manner that ensures keeping of quality until it reaches the consumer;
- the need for the plant protection authority to certify, through a simplified form, that the product is fit for crossborder and international trade without carrying plant disease vectors;
- the need to promote good agricultural practices that will enhance wider market access, involvement of small-scale traders and hence making fruit and vegetable production a viable means of wealth creation; and
- the need to keep unsatisfactory produce from the market by allowing the removal of unsatisfactory produce from the markets and to discourage unfair trade practices e.g. trying to sell immature produce at the beginning of the season when high profits can be made. Immature produce leads to dissatisfaction of customers and influences their choices negatively, which disadvantages those traders who have waited until the produce is mature.

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## Fresh longans — Specification and grading

### 1 Scope

This Standard applies to commercial varieties of longans grown from *Dimocarpus longan* Lour., of the *Sapindaceae* family, to be supplied fresh to the consumer, after preparation and packaging. Longans for industrial processing are excluded.

### 2 Normative references

The following referenced documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

CAC/GL 21, *Principles for the Establishment and Application of Microbiological Criteria for Foods*

CAC/RCP 1, *Recommended International Code of Practice — General Principles of Food Hygiene*

CAC/RCP 44, *Recommended International Code of Practice for the Packaging and Transport of Tropical Fresh Fruit and Vegetables*

CAC/RCP 53, *Code of Hygienic Practice for Fresh Fruits and Vegetables*

EAS 38, *Labelling of prepackaged foods — Specification*

CD/K/378:2010, *Horticultural industry — Code of practice*

### 3 Definitions

For the purpose of this standard the following definition shall apply:

#### 3.1

##### **similar varietal characteristics**

having the same general characteristics, such as shape, texture and colour

#### 3.2

##### **well matured**

reaching a stage of development which is indicative of good handling and keeping quality for the variety

#### 3.3

##### **cracked**

split open, exposing the flesh

#### 3.4

##### **damage**

any specific defect which materially detracts from the appearance or edible or marketing quality

#### 3.5

##### **serious damage**

any specific defect which seriously detracts from the appearance or the edible or marketing quality. The following specific defects shall be considered as serious damage:

- (1) Scars, except stem scars, caused by rodents or other means which are not well healed or corked over, or which cover more than 25 percent of the surface in the aggregate, or which form depressions or pits that seriously affect the appearance.

- (2) Dry rot which affects an area more than 5 cm in diameter in the aggregate on a 4.5 kg specimen, or correspondingly smaller or larger areas depending on the size of the specimen.

## 4 Provisions concerning quality

### 4.1 General

The purpose of the standard is to define the quality requirements of longans at the market control stage, after preparation and packaging.

### 4.2 Minimum requirements

4.2.1 In all classes, subject to the special provisions for each class and the tolerances allowed, the longans must be:

- (a) whole;
- (b) sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- (c) clean, practically free of any visible foreign matter;
- (d) practically free of pests affecting the general appearance of the produce;
- (e) practically free of damage caused by pests;
- (f) free of abnormal external moisture, excluding top icing condensation following removal from cold storage;
- (g) free of any foreign smell and/or taste;<sup>1</sup>
- (h) fresh in appearance;
- (i) free of damage caused by low and/or high temperatures;
- (j) free of pronounced blemishes.

4.2.2 The longans 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 longans must be such as to enable them:

- (a) to withstand transport and handling; and
- (b) to arrive in satisfactory condition at the place of destination.

The colour of the longan's flesh and skin may vary according to the variety. The longan's skin may be lighter in colour than normal when treated by sulphur dioxide gas.

### 4.3 Classification

Longans are classified in three classes defined below:

#### 4.3.1 "Extra" Class

Longans in this class must be of superior quality. They must be characteristic of the variety. They 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.

<sup>1</sup> This provision allows for smell caused by conservation agents used in compliance with corresponding regulations.

**4.3.2 Class I**

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

- slight skin defects such as bruising, scratches or other mechanical damage not exceeding a total area of 0.5 cm<sup>2</sup>.

**4.3.3 Class II**

This class includes longans which do not qualify for inclusion in the higher classes, but satisfy the minimum requirements specified in 4.2. The following defects, however, may be allowed, provided the longans retain their essential characteristics as regards the quality, the keeping quality and presentation:

- skin defects such as bruising, scratches or other mechanical damage not exceeding a total area of 0.5 cm<sup>2</sup>.

**5 Provisions concerning sizing**

Size is determined by the number of fruits per kilogram or the diameter of the equatorial section of the fruit, in accordance with the following table:

Size Code	Number of Fruits (per Kilogram)	Diameter (in millimetres)
1	< 85	> 28
2	85 – 94	> 27 – 28
3	95 – 104	> 26 – 27
4	105 – 114	> 25 – 26
5	> 115	24 – 25

**6 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.

**6.1 Quality tolerances****6.1.1 “Extra” Class**

Five percent by number or weight of longans not satisfying the requirements of the class, but meeting those of Class I or, exceptionally, coming within the tolerances of that class.

**6.1.2 Class I**

Ten percent by number or weight of longans not satisfying the requirements of the class, but meeting those of Class II or, exceptionally, coming within the tolerances of that class.

**6.1.3 Class II**

Ten percent by number or weight of longans 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.

**6.2 Size tolerances**

For all classes, 20% by number or weight of longans corresponding to the size immediately above and/or below that indicated on the package for fruit sold in bunches and 10% for fruit sold individually.

## 7 Provisions concerning presentation

### 7.1 Uniformity

The contents of each package must be uniform and contain only longans of the same origin, variety, quality and size. The visible part of the contents of the package must be representative of the entire contents.

### 7.2 Packaging

Longans must be packed in such a way as to protect the produce properly. The materials used inside the package must be new<sup>2</sup>, clean, and of a 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.

Longans shall be packed in each container in compliance with CAC/RCP 44.

#### 7.2.1 Description of containers

The containers shall meet the quality, hygiene, ventilation and resistance characteristics to ensure suitable handling, shipping and preserving of the longans. Packages must be free of all foreign matter and smell.

### 7.3 Presentation

The longans must be presented under one of the following forms:

#### 7.3.1 Individually

In this case, the pedicel must be cut at the first knot and the maximum length of the stalk must not exceed 5 mm beyond the top of the fruit.

#### 7.3.2 In bunches

In this case, each stem in a bunch should have at least three attached longans. The branch must not exceed 15 cm in length. A maximum of 10% by number or weight of detached fruit is allowed in each package.

## 8 Marking or labelling

### 8.1 Consumer packages

In addition to the requirements of EAS 38, the following specific provisions apply:

#### 8.1.1 Nature 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.

### 8.2 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.

#### 8.2.1 Identification

Name and address of exporter, packer and/or dispatcher. Identification code (optional).<sup>3</sup>

<sup>2</sup> For the purposes of this Standard, this includes recycled material of food-grade quality.

<sup>3</sup> 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.

### 8.2.2 Nature of Produce

Name of the produce if the contents are not visible from the outside. Name of the variety (optional).

### 8.2.3 Origin of Produce

Country of origin and, optionally, district where grown or national, regional or local place name.

### 8.2.4 Commercial identification

- Class;
- Size (size code or minimum and maximum diameter in millimetres);
- Net weight (optional).

### 8.2.5 Official inspection mark (optional)

## 9 Contaminants

### 9.1 Heavy metals

Longans shall comply with those maximum levels for heavy metals established by the Codex Alimentarius Commission for this commodity.

### 9.2 Pesticide residues

Longans shall comply with those maximum pesticide residue limits established by the Codex Alimentarius Commission for this commodity.

## 10 Hygiene

**10.1** It is recommended that the produce covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of CAC/RCP 1, CAC/RCP 53, and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

**10.2** The produce should comply with any microbiological criteria established in accordance with CAC/GL 21.



Longans ready for harvesting



Fresh longans



Longans ripening in farm



Longans ripening in farm




Longans in net package

Draft for

**Annex C**  
(informative)

**Model certificate of conformity with standards for fresh fruits and vegetables**

1. Trader:	Certificate of conformity with the Community marketing standards applicable to fresh fruits and vegetables  No. ....  (This certificate is exclusively for the use of inspection bodies)		
2. Packer identified on packaging (if other than trader)	3. Inspection body		
	4. Place of inspection/country of origin ( <sup>1</sup> )	5. Region or country of destination	
6. Identifier of means of transport	7. <input type="checkbox"/> Internal <input type="checkbox"/> Import <input type="checkbox"/> Export		
8. Packages (number and type)	9. Type of product (variety if the standards specifies)	10. Quality Class	11. Total net weight in kg
<p>12. The consignment referred to above conforms, at the time of issue, with the Community standards in force, vide:</p> <p><u>CD/K/35:2010, Fresh longans — Specification and grading</u></p> <p>_____</p> <p>Customs office foreseen ..... Place and date of issue .....</p> <p>Valid until (date): .....</p> <p>Signatory (name in block letters): .....</p> <p style="text-align: center;">Signature <span style="margin-left: 150px;">Seal of competent authority</span></p>			
13. Observations:			

(<sup>1</sup>) Where the goods are being re-exported, indicate the origin in box 9.

## Annex D (informative)

### Longans — Fact sheet

#### D.1 Introduction

Closely allied to the glamorous lychee, in the family Sapindaceae, the longan, or lungan, also known as dragon's eye or eyeball, and as *mamoncillo chino* in Cuba, has been referred to as the "little brother of the lychee", or *li-chihnu*, "slave of the lychee". Botanically, it is placed in a separate genus, and is currently designated *Dimocarpus longan* Lour. (syns. *Euphoria longan* Steud.; *E. longana* Lam.; *Nephelium longana* Cambess.).

#### D.2 Description

The longan tree is handsome, erect, to 9-12 m in height and to 14 m in width, with rough-barked trunk to 76.2 cm thick and long, spreading, slightly drooping, heavily foliated branches. The evergreen, alternate, paripinnate leaves have 4 to 10 opposite leaflets, elliptic, ovate-oblong or lanceolate, blunt-tipped; 10-20 cm long and 3.5-5 cm wide; leathery, wavy, glossy-green on the upper surface, minutely hairy and grayish-green beneath. New growth is wine-coloured and showy. The pale-yellow, 5- to 6-petaled, hairy-stalked flowers, larger than those of the lychee, are borne in upright terminal panicles, male and female mingled. The fruits, in drooping clusters, are globose, 1.25-2.5 cm in diameter, with thin, brittle, yellow-brown to light reddish-brown rind, more or less rough (pebbled), the protuberances much less prominent than those of the lychee. The flesh (aril) is mucilaginous, whitish, translucent, somewhat musky, sweet, but not as sweet as that of the lychee and with less "bouquet". The seed is round, jet-black, shining, with a circular white spot at the base, giving it the aspect of an eye.

#### D.3 Origin and distribution

The longan is native to southern China, in the provinces of Kwangtung, Kwangsi, Schezwan and Fukien, between elevations of 150-450 m. It is commonly grown in former Indochina (Thailand, Cambodia, Laos and Vietnam and in Taiwan). The tree grows but does not fruit in Malaya and the Philippines. There are many of the trees in Réunion and Mauritius.

#### D.4 Varieties

'**Wu Yuan**' ("black ball") has small, sour fruit used for canning. The tree is vigorous and seedlings are valued as rootstocks. 'Kao Yuan' is believed to be a slightly better type of this variety and is widely canned.

'**Tsao ho**' ('Early Rice') is the earliest variety and a form called 'Ch'i chin tsao ho' precedes it by 2 weeks. In quality, both are inferior to 'Wu Yuan'.

'**She p' i**' ('Snake skin') has the largest fruit, as big as a small lychee and slightly elongated. The skin is rough, the seed large, some of the juice is between the rind and the flesh, and the quality is low.

'**Hua Kioh**' ('Flower Skin'), slightly elongated, has thin, nearly tasteless flesh, some of the juice is between the rind and the flesh, and the overall quality is poor. It is seldom propagated vegetatively.

There are 2 improved cultivars grown extensively in Taiwan—'**Fukien Lungan**' ('Fukugan') was introduced from Fukien Province in mainland China. The other, very similar and possibly a mutant of 'Fukien', is '**Lungan Late**', which matures a month later than 'Fukien'.

'**Kohala**': The fruit is large for the species, the seed is small, and the flesh is aromatic, sweet and spicy. The tree produces fairly good crops.

#### D.5 Climate

The lungan is found growing at higher latitudes and higher altitudes than the lychee. Small trees suffer leaf-and twig-damage if the temperature falls to  $-0.56^{\circ}$  —  $1.11^{\circ}$  C) and are killed at just a few

degrees lower. Larger trees show leaf injury at  $-2.78^{\circ}$ — $2.22^{\circ}$  C, small branch injury at  $-3.89^{\circ}$  —  $3.33^{\circ}$  C, large branch and trunk symptoms at  $-4.44^{\circ}$  C and sometimes fail to recover.

### D.6 Soil

The longan thrives best on a rich sandy loam and nearly as well on moderately acid, somewhat organic, sand. It also grows to a large size and bears heavily in oolitic limestone. In organic muck soils, blooming and fruiting are deficient.

### D.7 Propagation

Most longan trees have been grown from seed. The seeds lose viability quickly. After drying in the shade for 4 day, they should be planted without delay, but no more than 2 cm deep, otherwise they may send up more than one sprout. Germination takes place within a week or 10 days. The seedlings are transplanted to shaded nursery rows and set in the field 2-3 years later.

In Kwangtung Province, when vegetative propagation is undertaken, it is mostly by means of inarching, nearly always onto 'Wu Yuan' trees 3-5 years old and 1.5-1.8 m high. The union is made no less than 1.2 m from the ground because it is most convenient. Nevertheless, the point of attachment remains weak and needs to be braced with bamboo to avoid breaking in high winds.

Grafting is uncommon and when it is done, it is a sandwich graft on longan rootstock, 3 or 4 grafts being made successively, one onto the beheaded top of the preceding one, in the belief that it makes the graft wind-resistant and that it induces better size and quality in the fruit.

### D.8 Culture

In China, if the longan is raised on the lowlands it is always put on the edges of raised beds. On high ground, the trees are placed in pre-enriched holes on the surface. The trees are fertilized after the fruit harvest and during the blooming season, at which time the proportion of nitrogen is reduced. Fresh, rich soil is added around the base of the trees year after year. The longan needs an adequate supply of water and can even stand brief flooding, but not prolonged drought. Irrigation is necessary in dry periods.

An important operation is the pruning of many flower-bearing twigs— $3/4$  of the flower spikes in the cluster being removed. Later, the fruit clusters are also thinned, in order to increase the size and quality of the fruits.

Generally, the trees are planted too close together, seriously inhibiting productivity when they become overcrowded. In China, full-grown trees given sufficient room—at least 12 m apart—may yield 180-225 kg in good years. Larger trees have larger crops but if the trees become too tall harvesting is too difficult, and they should be topped. Harvesters, working manually from ladders, or using pruning poles cut the entire cluster of fruit with leaves attached.

### D.9 Keeping quality

At room temperature, longans remain in good condition for several days. Because of the firmer rind, the fruit is less perishable than the lychee. Preliminary tests in Florida indicate that the fruit can be frozen and will not break down as quickly as the lychee when thawed.

### D.10 Pests and diseases

The longan is relatively free of pests and diseases. At times, there may be signs of mineral deficiency which can be readily corrected by supplying minor elements in the fertilization program.

### D.11 Food Uses

Longans are much eaten fresh, out-of-hand, but some have maintained that the fruit is improved by cooking. In China, the majority are canned in syrup or dried.

For drying, the fruits are first heated to shrink the flesh and facilitate peeling of the rind. Then the seeds are removed and the flesh dried over a slow fire. The dried product is black, leathery and smoky in flavour and is mainly used to prepare an infusion drunk for refreshment. A liqueur is made by macerating the longan flesh in alcohol.

#### Food value per 100 g of edible portion

	<i>Fresh</i>	<i>Dried</i>
Calories	61	286
Moisture	82.4 g	17.6 g
Protein	1.0 g	4.9 g
Fat	0.1 g	0.4 g
Carbohydrates	15.8 g	74.0 g
Fiber	0.4 g	2.0 g
Ash	0.7 g	3.1 g
Calcium	10 mg	45 mg
Phosphorus	42 mg	196 mg
Iron	1.2 mg	5.4 mg
Thiamine		0.04 mg
Ascorbic Acid	6 mg (possibly)	28 mg

#### D.12 Other uses

**Seeds and rind:** The seeds, because of their saponin content, are used like soapberries (*Sapindus saponaria* L.) for shampooing the hair. The seeds and the rind are burned for fuel.

**Wood:** While the tree is not often cut for timber, the wood is used for posts, agricultural implements, furniture and construction. The heartwood is red, hard, and takes a fine polish. It is not highly valued for fuel.

**Medicinal uses:** The flesh of the fruit is administered as a stomachic, febrifuge and vermifuge, and is regarded as an antidote for poison. A decoction of the dried flesh is taken as a tonic and treatment for insomnia and neurasthenic neurosis. In Vietnam, the "eye" of the longan seed is pressed against a snakebite in the belief that it will absorb the venom.

Leaves and flowers are sold in Chinese herb markets but are not a part of ancient traditional medicine. The leaves contain quercetin and quercitrin. Burkill says that the dried flowers are exported to Malaysia for medicinal purposes. The seeds are administered to counteract heavy sweating and the pulverized kernel, which contains saponin, tannin and fat, serves as a styptic.

## Annex E (informative)

### Longans — Codex, EU and USA pesticide residue limits

Users are advised that international regulations and permissible Maximum Residue Levels (MRL) frequently change. Although this International MRL Database is updated frequently, the information in it may not be completely up-to-date or error free. Additionally, commodity nomenclature and residue definitions vary between countries, and country policies regarding deferral to international standards are not always transparent. This database is intended to be an initial reference source only, and users must verify any information obtained from it with knowledgeable parties in the market of interest prior to the sale or shipment of any products. The developers of this database are not liable for any damages, in whole or in part, caused by or arising in any way from user's use of the database.

#### Results Key

MRL values in *(Italics)* are more restrictive than US

--- indicates no MRL value is established.

Cod, EU, etc. indicates the source of the MRL and EXP means the market defers to the exporting market.

All numeric values listed are in parts per million (ppm), unless otherwise noted

	US	Cod	EU
<b>Azoxystrobin</b>	2	---	---
	US	Cod	EU
<b>Bifentazate</b>	5	---	---
	US	Cod	EU
<b>Carfentrazone-ethyl</b>	0.1	---	---
	US	Cod	EU
<b>Cyprodinil</b>	2	---	---
	US	Cod	EU
<b>Fludioxonil</b>	1	---	---
	US	Cod	EU
<b>Glyphosate</b>	0.2	---	---
	US	Cod	EU
<b>Imidacloprid</b>	3	---	---
	US	Cod	EU
<b>Methoxyfenozide</b>	2	---	---
	US	Cod	EU
<b>Spinetoram</b>	0.3	---	---
	US	Cod	EU
<b>Spinosad</b>	0.3	---	---

*Draft for comments only — Not to be cited as East African Standard*