

**SRI LANKA STANDARD 1040 : PART 3 : 1999**

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**CODE OF PRACTICE FOR  
HARVESTING AND HANDLING  
OF FRESH FRUITS AND VEGETABLES  
PART 3 : RAMBUTAN**

**SRI LANKA STANDARDS INSTITUTION**

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**SLS 1040 : Part 3 : 1999**

**Gr. 3**

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**SRI LANKA**

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**FOREWARD**

This standard was approved by the Sectoral Committee on Agriculture & Food products and was authorized for adoption and publication as a Sri Lanka Standard by the Council of the Sri Lanka Standards Institution on 1999-03-11.

The fruit of Rambutan plant (*Nephelium lappaceum Linn*) has a great demand in its fresh form. Although there were not formal published grades for international trade in fresh rambutan, export markets have similar importer preferences.

Varieties Malwana special, Malaysian red (Malayan red) and Malaysian yellow (Malayan yellow) are the varieties most popular in grown areas.

The objective of formulating this code of practice is to maintain quality and minimise post harvest losses of Rambutan.

In the preparation of the standard the assistance derived from the following publications is gratefully acknowledged.

- (1) Rambutan Fruit Development, Post Harvest Physiology and marketing in ASEAN published by ASEAN Food Handling Bureau - 1987. (pg 1-75)
- (2) RAP Post Harvest Information Bulletin No. 4 Post Harvest Handling Of Rambutan - 1997 (pg 1-8)

**1 SCOPE**

This standard recommends a code of practice to be adopted in harvesting, handling, packaging, storage and transportation.

**2 DEFINITIONS**

For the purpose of this standard the following definitions shall apply.

**2.1 Spinterns :** Hair that forms part of the skin covering the fruit.

**2.2 Aril :** Translucent portion with a blend of sweet and sour taste, covering the seed.