



## JOINT FAO/WHO FOOD STANDARDS PROGRAMME

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## DISCUSSION PAPER ON DEVELOPMENT OF REGIONAL STANDARD FOR DRIED LONGAN

(Prepared by Thailand)

## Introduction

Longan, *Euphoria longana* Lam. (syn. *Dimocarpus longan* Lour.) is a subtropical fruit widely grown in China and South East Asia, including Thailand, Vietnam and Philippine. Fruit is shelled (the black seed shows through the translucent flesh like a pupil/iris). Fresh longan fruit will appear leathery and light brown in color. Normally, longan is most popular for consumption fresh and used in East Asian soups, dessert and in processed product such as canned longan, frozen and dried longan. Codex has established a commodity standard for fresh longan in 1999 (Codex Stan 220 -1999)

Dried longan is a major processed commodity of longan. It is normally consumed directly or used to prepare food, desserts, juice etc. The style of dried longan is dried flesh and dried whole. The flesh of dried longan is golden, dark brown and black depend on processing. Composition of longan per 100g edible portion is presented in table 1.

Table 1: Nutritional composition of longan fruit

Nutrition Value per 100 g		
Energy 251 kJ (60 kcal)	<u>Vitamins</u>	<u>Trace Metal</u>
Carbohydrates 15.14 g	Thiamine (B1) 0.031 g (3%)	Calcium 1 mg
Dietary fiber 1.1 g	Riboflavin (B2) 0.14 mg (12%)	Iron 0.13 mg (1%)
Fat 0.1 g	Niacin (B3) 0.3 mg (2%)	Magnesium 10 mg (3%)
Protein 1.31 g	Vitamin C 84 mg (101%)	Phosphorus 21 mg (3%)
		Potassium 266 mg (2%)

Reference: USDA Nutrient Database. Available at: <http://en.wikipedia.org/wiki/Longan>

## Necessity to develop the standard

Mostly, dried longan is produced in Thailand China and Vietnam, the major import countries are China, Myanmar, Vietnam, Lao PDR and Korea R. The export volume of dried longan in 2012 was 129,255 ton. In 2013 the volume was 140,232 ton, the volume increase 8.5% from 2012 to 2013 and is expected to be increased in 2014. Therefore, the establishment of a regional standard should be envisaged for this product is to provide essential guidance relating to food safety, essential quality, hygiene, and labeling.

Table 2 Market for dried longan in 2012 -2014

Country	2012		2013		2014 (Jan-Aug)	
	Quantity	Value	Quantity	Value	Quantity	Value
China	59,951,224	69,350	60,960,426	73,175	21,872,758	28,472
Vietnam	56,162,621	37,511	75,131,398	45,778	62,448,212	45,324
Myanmar	4,169,965	2,857	2,722,690	1,208	2,428,115	1,986
Lao,PDR	3,838,290	1,820	299,584	443	384,910	65
China (Hong Kong)	351,515	2,559	290,244	2,113	211,011	1,687
Korea,R	150,245	675	194,266	960	42,454	253

Quantity: kilograms, Value: 1,000 US dollars

Singapore	106,767	783	108,479	838	80,720	676
Others Asian	1,013,860	915	181,058	290	106,590	290
Others	3,510,238	1,751	344,195	1,012	87,249	480
TOTAL	129,254,725	118,221	140,232,340	125,817	87,662,019	79,233

Reference: The Customs Department, Thailand. Available at [www.customs.go.th](http://www.customs.go.th)

### Recommendation

The type of dried longan processed and traded in Asian and international market are mainly in 3 types ie. dried longan flesh, dried longan flesh for further processing and dried whole longan fruit. It is important to establish description and quality factors of dried longan for these 3 types and other types if necessary to protect consumer and reserve fair practices in food trade.



Figure 1: Dried Longan Flesh



Figure 2: Dried Whole Longan