



# MALAYSIAN STANDARD

MS 1265-3:2018

## Code of good irradiation practice - Part 3: Fresh fruits and vegetables for insect disinfestation (Second revision)

**ICS: 67.020**

Descriptors: code of practice, irradiation, ionising, radiation, treatment, fresh fruits, vegetables, insect disinfestation

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## **MS 1265-3:2018**

### **Committee representation**

The Industry Standards Committee on Food, Food Products and Food Safety (ISC U) under whose authority this Malaysian Standard was developed, comprises representatives from the following organisations:

Department of Agriculture Malaysia  
Department of Chemistry, Malaysia  
Department of Standards Malaysia  
Department of Veterinary Services  
Federal Agricultural Marketing Authority  
Federation of Malaysian Manufacturers  
Jabatan Kemajuan Islam Malaysia  
Malaysian Agricultural Research and Development Institute  
Malaysian Association of Standards Users  
Malaysian Institute of Food Technology  
Malaysian Palm Oil Board  
Ministry of Health Malaysia  
Ministry of International Trade and Industry  
SIRIM Berhad (Secretariat)  
SME Corporation Malaysia  
Universiti Kebangsaan Malaysia  
Universiti Putra Malaysia

The Working Group on Food Irradiation which developed this Malaysian Standard consists of representatives from the following organisations:

Department of Agriculture Malaysia  
Department of Fisheries Malaysia  
Department of Veterinary Services  
Malaysian Agricultural Research and Development Institute  
Malaysian Nuclear Agency  
Ministry of Health Malaysia  
SIRIM Berhad (Secretariat)  
Universiti Putra Malaysia

## **Foreword**

This Malaysian Standard was developed by the Working Group on Food Irradiation under the authority of the Industry Standards Committee on Food, Food Products and Food Safety.

MS 1265 consists of the following parts, under the general title *Code of good irradiation practice*:

*Part 1: General*

*Part 2: Bulb and tuber crops for sprout inhibition*

*Part 3: Fresh fruits and vegetables for insect disinfestation*

*Part 4: Cereal and their milled products for insect disinfestation and microbial control*

*Part 5: Dried fish and dried salted fish for insect disinfestation, reduction of pathogenic microorganisms and control of moulds*

*Part 6: Bananas, mangoes and papayas for shelf-life extension*

*Part 7: Fish, shrimps and frog legs for the control of microflora and pathogens and/or shelf-life extension*

*Part 8: Prepackaged meats and poultry for the control of pathogens and/or shelf-life extension*

*Part 9: Spices, herbs and vegetable seasonings for the control of pathogens, microflora and/or insect disinfestation*

*Part 10: Dried meat and dried salted meat of animal origin for insect disinfestation, control of moulds and reduction of pathogenic microorganisms*

Major modifications in this revision are as follows:

- a) quarantine treatment in the scope has been omitted;
- b) additional references have been added including *Food Irradiation Regulations 2011*;
- c) new radiation source has been added in each clause and some clauses have been omitted in order to comply with the current requirements and practices; and
- d) the labelling requirements have been revised based on *Food Irradiation Regulations 2011*.

This Malaysian Standard cancels and replaces MS 1265: Part 3:2005, *Code of good irradiation practice - Part 3: Fresh fruits and vegetables for insect disinfestations and as quarantine treatment (First revision)*.

Compliance with a Malaysian Standard does not of itself confer immunity from legal obligation.