

Annex I

List of some fresh fruit or vegetables

List of Fruits	Scientific name
(1) Banana	<i>Musa spp.</i>
(2) Chestnut	<i>Castanea spp.</i>
(3) Dragon fruit	<i>Hylocereus spp.</i> ; <i>H. undatus</i> (Haw.) Britton & Rose; <i>H. megalanthus</i> (K. Schum. ex Vaupel) Ralf Bauer; <i>H. polyrhizus</i> (F.A.C. Weber) Britton & Rose; <i>H. ocamponis</i> (Salm-Dyck) Britton & Rose; <i>H. triangularis</i> (L.) Britton & Rose;
(4) Cantaloupe	<i>Cucumis melo</i> L. var. <i>cantalpensis</i>
(5) Rambutan	<i>Nephelium lappaceum</i> L.
(6) Roes apple	<i>Syzygium Jambos</i> (L.) Alston; Syn: <i>Eugenia Jambos</i> L.
(7) Watermelon	<i>Citrullus lanatus</i> (Thunb.) Matsum. & Nakai
(8) Pomegranate	<i>Punica granatum</i> L.
(9) Guava	<i>Psidium guajava</i> L.
(10) Jujube	<i>Zizyphus jujuba</i> Mill.
(11) Mango	<i>Mangifera indica</i> L.
(12) Papaya	<i>Carica papaya</i> L.
(13) Sapodilla	<i>Manilkara zapota</i> (L.) P. Royen; Syn: <i>Manikara achras</i> (Mill.) Fosberg; <i>Achras zapota</i> L.
(14) Longan	<i>Dimocarpus longan</i> Lour. Syn: <i>Nephelium longana</i> (Lam.) Camb.; <i>Euphoria longana</i> Lam.
(15) Strawberries	<i>Fragaria × ananassa</i> Duchesne ex Rozier
(16) Mandarins/ oranges	<i>Citrus sinensis</i> Osb.
(17) Pear	<i>Pyrus pyrifolia</i> (Burm. f.) Nakai
(18) Grapes	<i>Vitis vinifera</i> L. หลายพันธุ์ (<i>several cultivars</i>)
(19) Apple	<i>Malus domestica</i> Borkhausen

List of vegetables	Scientific name
(20) Garlic	<i>Allium sativum</i> L.
(21) Cauliflower)	<i>Brassica oleracea</i> L. var. <i>botrytis</i> L.,
(22) Cabbages)	<i>Brassica oleracea</i> L. var. <i>capitata</i> L.
(23) Chives, chinese)	<i>Allium tuberosum</i> Rottler ex Spreng.
(24) Galangal)	<i>Alpinia galanga</i> (L.) Stunz;
(25) Kale	<i>Brassica oleracea</i> var. <i>alboglabra</i> (L.H. Bailey) Musil
(26) Carrot	<i>Daucus carota</i> L.
(27) Spring onion	<i>Allium cepa</i> L., a.o. White Lisbon; White Portugal
(28) Bean sprout	<i>Vigna radiata</i> (L.) R. Wilczek var. <i>radiata</i>
(29) Ivy gourd	<i>Coccoloba grandis</i> (L.) Voigt
(30) Cucumber	<i>Cucumis sativas</i> L.
(31) Lentils	<i>Vigna unguiculata</i> (L.) Walp. subsp <i>sesquipedalis</i> (L.) Verdc.
(32) Garden pea	<i>Pisum sativum</i> L. var. <i>sativum</i>
(33) Broccoli	<i>Brassica oleracea</i> L. var. <i>italica</i> Plenck
(34) Basil leaf	<i>Ocimum sanctum</i>
(35) Asiatic pennywort	<i>Centella asiatica</i> (L.) Urb.
(36) Spinach	<i>Spinacia oleracea</i> L.
(37) Chinese cabbage	<i>Brassica pekinensis</i> Lour
(38) Spinach	(amaranth) <i>Amaranthus</i> spp
(39) Kangkung/water spinach	<i>Ipomoea aquatica</i> Forssk.
(40) Pepper	<i>Capsicum</i> spp.
(41) Pumpkin	<i>Cucurbita moschata</i> L.
(42) Tomato	<i>Lycopersicon esculentum</i> Mill.
(43) Eggplant	<i>Solanum xanthocarpum</i> Schrad. & Wendl.
(44) Potato	<i>Solanum tuberosum</i> L.
(45) Shallot	<i>Allium cepa</i> L. var. <i>aggregatum</i> Don.
(46) Edible Mushrooms	-
(47) Sweet basil	<i>Ocimum basilicum</i> L.

Annex II
The good practices requirements for packing house

Heading	Criteria
Premises and production buildings	Food manufacturing buildings shall be clean and maintain in good sanitation and shall not be located where there is risk for contamination of food products being manufactured.
Tools and equipment used in the production process	<ul style="list-style-type: none"> ● Tools and equipment shall be appropriately designed, considering contamination may occurred and ease and thoroughness all over of cleaning for equipment, tools and install area. ● Production equipment and facilities which come into contact with food shall be made of non-hazardous materials, cause no harm to consumers and be easy to clean. ● Production equipment and facilities shall be made of non-rusting materials and easy to clean.
Processing control	<ul style="list-style-type: none"> ● Freshly harvested fruits and vegetables shall be collected from farm where rely on good practice of pesticides application and shall not contain more than the MRL or EMRL of the pesticide residue. ● Every step of the operations including receiving freshly harvested fruits or vegetables, sorting, washing, waxing, packaging, and transportation shall be controlled in good sanitation. ● Water and Ice to be used in packing house shall be clean and of good quality. ● Production, storage, transfer, and transportation methods of food products shall protect food products from contamination and deterioration ● Growers' information should be linked with packers' information so that products can be traced from the retailers to the field. Information on the date of packing or lot number shall be indicated on the label. ● Documents and Records of processing, production and distribution should be kept long enough to facilitate a recall, if required.
Sanitation	<ul style="list-style-type: none"> ● Water used in the packing house shall be clean. ● Adequate amounts of lidded trash cans and proper trash elimination systems for all types of trash must be available.

	<ul style="list-style-type: none">● There must be an adequate number of toilets and sinks proportional to the number of workers, and these facilities must be maintained in sanitary conditions. It should be regularly ensured that all sinks and toilets are in proper working order. Sinks for hand washing shall be fully equipped. Toilets shall be isolated from production areas and should not be directly exposed to production areas.● Adequate amounts of fully equipped hand washing sinks in the production area must be provided.● Proper and effective sewage systems for waste water well as dirt gutters for waste material which will not contaminate any part of the food production process or food products, must be instated.
Maintenance and cleaning	<ul style="list-style-type: none">● Production buildings shall be clean and maintained at all times.● Tools, machinery and production equipment shall be inspected and maintained for efficient use at all times.● Chemical agents for washing and/or chemicals for production shall be stored and used under safe conditions and be isolated from production areas. Additionally, they must all have clear, correct labeling
Personnel and personnel hygiene	<ul style="list-style-type: none">● Workers and personnel in production areas shall not be infected with any communicable or contagious disease● During production processing, all workers and personnel who may have direct contact to shall wear clean and proper clothes, shoes and shall not wear jewelry while working and keep their hands and nails healthy and clean at all times. All workers shall be educated on good sanitation behavior and warned against and prevented from expressing inappropriate behavior that can cause hazard contaminated to fresh fruits and vegetables.