Designation: F 1355 – 06

Standard Guide for Irradiation of Fresh Agricultural Produce as a Phytosanitary Treatment[1]

This standard is issued under the fixed designation F 1355; the number immediately following the designation indicates the year of original adoption or, in the case of revision, the year of last revision. A number in parentheses indicates the year of last reapproval. A superscript epsilon (ε) indicates an editorial change since the last revision or reapproval.

INTRODUCTION

The purpose of this guide is to present information on the use of ionizing energy (radiation) in treating fresh agricultural produce to control insects and other arthropod pests, in order to meet phytosanitary requirements.

This guide is intended to serve as a recommendation to be followed when using irradiation technology where approved by an appropriate regulatory authority. It is not to be construed as a requirement for the use of irradiation nor as a required code of practice. While the use of irradiation involves certain essential requirements to attain the objective of the treatment, some parameters can be varied in optimizing the process.

This guide has been prepared from a Code of Good Irradiation Practice published by the International Consultative Group on Food Irradiation (ICGFI), under the auspices of the Food and Agriculture Organization (FAO), the World Health Organization (WHO), and the International Atomic Energy Agency (IAEA). (**1**)[2]

1. Scope

1.1 This guide provides procedures for the radiation processing of fresh agricultural produce, for example, fruits, vegetables, and cut flowers, as a phytosanitary treatment. This guide is directed primarily toward the treatment needed to control regulated pests commonly associated with fresh agricultural produce.

1.2 The typical absorbed dose range used for phytosanitary treatments is between 150 gray (Gy) and 600 gray (Gy). The practical minimum or maximum dose of a treatment may be higher or lower than this range, depending on the type of pest to be controlled and the radiation tolerance of a particular type of fruit. If the minimum effective dose necessary to achieve the desired phytosanitary effect is greater than the radiation tolerance of the produce, then irradiation is not an appropriate treatment (see 5.2).

1.3 *This standard does not purport to address all of the safety concerns, if any, associated with its use. It is the responsibility of the user of this standard to establish appropriate safety and health practices and determine the applicability of regulatory limitations prior to use.*

2. Referenced Documents

2.1 *ASTM Standards:* [3]

E 170 Terminology Relating to Radiation Measurements and Dosimetry

F 1640 Guide for Selection and Use of Packaging Materials for Foods to Be Irradiated

2.2 *ISO/ASTM Standards:*

51204 Practice for Dosimetry in Gamma Irradiation Facilities for Food Processing

51261 Guide for the Selection and Calibration of Dosimetry Systems for Radiation Processing

51431 Practice for Dosimetry in Electron and Bremsstrahlung Irradiation Facilities for Food Processing

51539 Guide for Use of Radiation-Sensitive Indicators

2.3 *Codex Alimentarius Commission Recommended International Codes of Practice and Standards:*[4]

CX STAN 1-1985, Rev. 1991, Amd 2001 General Standard for the Labeling of Prepackaged Foods

CX STAN 106-1983, Rev. 2003 General Standard for Irradiated Food

CAC/RCP 19-1979, Rev. 2003 Recommended International

[1] This guide is under the jurisdiction of ASTM Committee E10 on Nuclear Technology and Applications and is the direct responsibility of Subcommittee E10.01 on Radiation Processing: Dosimetry and Applications.

Current edition approved Jan. 1, 2006. Published February 2006. Originally approved in 1991. Last previous edition approved in 1999 as F 1355 – 99.

[2] The boldface numbers in parentheses refer to a list of references at the end of this standard.

[3] For referenced ASTM standards, visit the ASTM website, www.astm.org, or contact ASTM Customer Service at service@astm.org. For *Annual Book of ASTM Standards* volume information, refer to the standard's Document Summary page on the ASTM website.

[4] Available from Joint FAO/WHO Food Standards Programme Joint Office, FAO, Viale delle Terme di Caracalla 00100 Rome, Italy.

Code of Practice for the Radiation Processing of Food

2.4 *ISO Standards:*[5]

ISO 873 Peaches—Guide to Cold Storage

ISO 931 Green Bananas—Guide to Storage and Transport

ISO 1134 Pears—Guide to Cold Storage

ISO 1212 Apples—Guide to Cold Storage

ISO 1838 Fresh Pineapples—Guide to Storage and Transport

ISO 2168 Table Grapes—Guide to Cold Storage

ISO 2826 Apricots—Guide to Cold Storage

ISO 3631 Citrus Fruits—Guide to Cold Storage

ISO 3659 Fruits and Vegetables—Ripening After Cold Storage

ISO 6660 Mangoes—Guide to Storage

ISO 6661 Fresh Fruits and Vegetables—Arrangement of Parallelpipedic Packages in Land Transport Vehicles

ISO 6664 Bilberries and Blueberries—Guide To Cold Storage

ISO 6665 Strawberries—Guide to Cold Storage

ISO 6949 Fruits and Vegetables—Principles and Techniques of the Controlled Atmosphere Method of Storage

ISO 7558 Guide to the Prepacking of Fruits and Vegetables

3. Terminology

3.1 *Definitions*—Other terms used in this guide may be defined in Terminology E 170.

3.1.1 *absorbed dose*—quantity of ionizing radiation energy imparted per unit mass of a specified material. The SI unit of absorbed dose is the gray (Gy), where one gray is equivalent to the absorption of 1 joule per kilogram of the specified material (1 Gy = 1 J/kg).

3.1.1.1 *Discussion*—A standard definition of absorbed dose appears in Terminology E 170.

3.1.2 *dose distribution*—variation in absorbed dose within a process load exposed to ionizing radiation.

3.1.3 *pest*—any species, strain or bio type of plant, animal or pathogenic agent injurious to plant or plant products (**2**).

3.1.4 *process load*—volume of material with a specified product loading configuration irradiated as a single entity.

3.1.5 *quarantine pest*—a pest of potential economic importance to an endangered area and not yet present there, or present but not widely distributed and being officially controlled (**3**).

3.1.6 *quarantine treatment*—pertaining to the killing, removal, or rendering infertile of regulated plant pests on host material that has been placed in quarantine (or seized and detained) by regulatory authorities because of the potential or actual presence of a quarantine pest (**4**).

3.1.7 *regulated non-quarantine pest*—non-quarantine pest whose presence in plants for planting affects the intended use of those plants with an economically unacceptable impact and which is therefore regulated within the territory of the importing contracting party (**3**).

3.1.8 *regulated pest*—quarantine pest or a regulated non-quarantine pest (**3**).

3.1.9 *transport system*—the conveyor or other mechanical means used to move the process load through the irradiator.

4. Significance and Use

4.1 The purpose of radiation treatment, as discussed in this guide, is to minimize the pest risk and to maximize the safety associated with the movement and use of fresh agricultural produce.

4.2 Irradiation as a phytosanitary treatment can prevent development or emergence of the adult stage where adults are not present in the agricultural produce (for example, fruit flies) or sterilize the adult where that stage is present (for example, weevils). (**4**)

5. Selection of Fresh Agricultural Produce for Irradiation

5.1 Most fresh agricultural produce is not adversely affected at the minimum doses indicated in 8.5.2. In particular, the following fruits have been found to be tolerant of those minimum doses: apple, cantaloupe, carambola, cherry, citrus, currant, date, fig, grape, guava, honeydew melon, kiwi, lychee, mango, muskmelon, nectarine, papaya, peach, prune, raspberry, strawberry, and tomato.

5.2 Some fresh agricultural produce may be damaged or exhibit unacceptable changes in shelf-life, color, taste, or other properties at the minimum doses indicated in 8.5.2, making it necessary to evaluate the effects of irradiation on the fruit at the required dose level. Differences among varieties, origins, growing and harvest conditions,, and elapsed time between harvest and processing should be considered.

5.3 Irradiation of product will result in a distribution of absorbed dose in a process load, which is characterized by a maximum and minimum absorbed dose. Thus, in addition to evaluating the suitability of treating product at the minimum dose necessary to inactivate pests, tolerance of the product to the expected maximum dose should be evaluated.

6. Packaging

6.1 Guide F 1640 provides guidance on packaging materials in contact with food during irradiation.

6.2 Appropriate packaging materials should be used for safeguarding the produce as part of the effort to ensure phytosanitary integrity (for example, see Ref (**5**)).

7. Pre-Irradiation Product Handling and Treatment

7.1 Fresh agricultural produce intended to be irradiated should be of good overall quality and reflect the results of good agronomic practices.

7.2 Fresh agricultural produce should be appropriately segregated or otherwise safeguarded prior to irradiation as part of the effort to ensure phytosanitary integrity.

7.3 Normal storage procedures should be used prior to radiation treatment. Pre-irradiation storage should include appropriate temperature and atmospheric conditions. Information on storage conditions is provided in ISO Standards (see 2.4).

7.4 It may not be possible to distinguish irradiated from non-irradiated product by inspection. It is essential that appropriate means integral with facility design, such as physical

[5] Available from American National Standards Institute (ANSI), 25 W. 43rd St., 4th Floor, New York, NY 10036.