



Tonga

FRUIT EXPORT (VANILLA) REGULATIONS

Chapter 19.01.02

2020 Revised Edition



FRUIT EXPORT (VANILLA) REGULATIONS¹

Made under section 3 of the Fruit Export Act and continued in force under section 15 of the Agricultural Commodities Act

Commencement [22nd July 1993]

1.

- (1) These Regulations may be cited as the Fruit Export (Vanilla) Regulations.
- (2) The vanilla bean is hereby declared as a fruit for the purposes of Section 2 of the Fruit Export Act.

2. In these Regulations, unless the context otherwise requires —

“aroma”	means fresh and distinctively strong vanilla smell;
“blossom end”	means the end of the vanilla bean where the flower was formed;
“broken bean”	means snapped vanilla bean;
“bundled”	means vanilla beans tied together according to length;
“clean”	means free from dirt, soil, excreta and any other foreign matter;
“cured”	means vanilla beans which have been dried and treated properly to evolve the vanilla aroma;

“cut beans”	means small pieces of cured vanilla beans, usually resulting from the removal of damaged parts or from broken beans;
“foreign smell”	means a smell which is not typical of strong vanilla smell such as mouldy, fishy and smoky smell;
“foreign matter”	means any materials other than vanilla;
“green vanilla beans”	means ripe vanilla beans which are not cured;
“MAF”	means Ministry of Agriculture and Forestry;
“mite”	means minute insect which is a pest of cured vanilla beans;
“moisture content”	means the amount of water in fresh or cured vanilla beans;
“mould”	means fungal growth on beans which can be white, yellow, black, brown or greenish in colour;
“ripe”	means that the vanilla bean has reached a maturity at harvest as indicated by: <ul style="list-style-type: none">(i) change to a yellow colour on the blossom end (yellow tip); or(ii) starts splitting at the tip;
“scab”	means skin marks on vanilla beans caused by physical damage;
“special grade cut beans”	means vanilla beans that have been cut into small pieces and subjected to rapid curing process;
“split beans”	means vanilla beans which are partially split lengthwise from the blossom end as they ripen;
“supple”	means vanilla beans, which are fleshy, soft and flexible;
“vanilla” or “vanilla bean”	means the vanilla bean grown from varieties of <i>Vanilla fragrans</i> , fresh or cured;
“vanilla curing shed”	means a building designed for curing of vanilla beans;

- “vanillin content”** means the amount of colourless, fragrant, crystalline compound $C_8H_8O_3$ contained in cured vanilla beans;
- “waxy”** means smooth shiny appearance.

3. Green vanilla beans must be of the following grades: —

- (1) Grade 1 vanilla beans which —
 - (a) must be ripe, fresh and firm at harvest;
 - (b) must be 15cm or more in length;
 - (c) includes both ripe split and non-split;
 - (d) includes ripe broken beans;
 - (e) includes scabbed vanilla bean. (not more than 50% of the length of the bean is affected with scab);
 - (f) must be clean and free from any foreign smell.
- (2) Grade 2 vanilla beans which —
 - (a) must be ripe at harvest;
 - (b) must be 12 cm or more in length;
 - (c) includes both split and non-split beans;
 - (d) includes scabbed, twisted vanilla beans (not more than 50% of the bean length is affected with scab);
 - (e) includes ripe, broken beans;
 - (f) must be clean and free from any foreign smell.
- (3) Green vanilla Grades 1 and 2 may have up to 5% by weight of unripe vanilla beans.

4. Cured vanilla beans must be of the following Grades: —

- (1) Premium Grade vanilla beans which —
 - (a) must have good vanilla aroma;
 - (b) must have minimum vanillin content of 0.18 vanillin;
 - (c) must be whole beans, 15cm or more in length;
 - (d) must have dark brown to black colour (without scabs, blemishes and light brown streaks), shiny, supple and have a waxy appearance;
 - (e) have moisture content not less than 30% or higher than 35% (or as specified by the buyer to the exporter and to the Director of Agriculture and Forestry);
 - (f) must be clean, free of moulds, mites, other insects and any foreign smell;