Tentative Translation

JAS 0001

JAPANESE AGRICULTURAL STANDARD

Cut flowers produced under controls for vase life in growers

Date of Establishment: 2018 - 3 - 28

Ministry of Agriculture, Forestry and Fisheries

Precautions for using English version of JAS

This English translation has been made by the drafting party etc., based on the original text (Japanese versions), and has been posted on the Website of Incorporated Administrative Agency Food and Agricultural Materials Inspection Center (FAMIC), with permission of the publisher of the original text (Ministry of Agriculture, Forestry and Fisheries).

The translation is made in consideration of technical contents, but it is aimed to provide information when using JAS original text, and is not recognized as having the same effects as the original text.

If there is any doubt in the translation, please follow the original.

FAMIC is not responsible for inconvenience by using only the translation.

Incorporated Administrative Agency
Food and Agricultural Materials Inspection Center

Contents		Page
1	Scope	1
2	Terms and definitions	1
3	Controls for extending vase life	2
	Maintenance and inspection	
	Lahaling	1

Foreword

This Japanese Agricultural Standard has been established by the Minister of Agriculture, Forestry and Fisheries through deliberations at the Council for the Japanese Agricultural Standards based on of the Act on Japanese Agricultural Standards, etc.

Attention is drawn to the possibility that some parts of this Standard may conflict with patent rights, applications for a patent after opening to the public, utility model rights, or applications for a utility model registration after opening to the public. The Minister of Agriculture, Forestry and Fisheries and the Council for the Japanese Agricultural Standards are not responsible for identifying any of such patent rights, applications for a patent after opening to the public, utility model rights, or applications for a utility model registration after opening to the public.

JAPANESE AGRICULTURAL STANDARD (Tentative Translation)

JAS 0001 : 2018

Cut flowers produced under controls for vase life in growers

1 Scope

This document specifies requirements for control of flower cultivation and controls from gathering to shipment of flowers conducted by flower producers for extending vase life of cut flowers.

2 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

2.1

gathering

harvesting of flowers

2.2

cut flower

flower after gathering (2.1)

2.3

vase life

period in which cut flowers (2.2) can be appreciated

2.4

flower field

place for flower cultivation

2.5

water absorption

making cut flowers (2.2) absorb water

2.6

quality-keeping agent

agent for keeping quality of flowers, such as ethylene inhibitor, antibacterial agent and sugars etc.

2.7

preprocessing

adding quality-keeping agents (2.6) to extend vase life of cut flowers (2.2) after gathering

2.8

workplace

place for adjusting, binding, packing and other work processes conducted after gathering and before shipment of flowers

2.9

shipment

transporting by producers of cut flowers to places for picking up or wholesale markets etc.

2.10

wet transportation

transport method of cut flowers (2.2) being soaked in water etc.

3 Controls for extending vase life

3.1 Cultivation control

Flower fields shall:

- a) be weeded; and
- **b)** not be left with diseased flowers that can cause diseases and pests, any parts of such flowers, and trash, etc.

In case of cultivation in facilities, a certain temperature to be kept during a cultivation period shall be determined in advance, and the facilities shall be kept at the temperature.

3.2 Controls at the time of gathering

Work at the time of gathering under a strong sun lights or gathering of flowers with withering leaves shall not be conducted.

3.3 Water absorption and preprocessing control

Water absorption and preprocessing shall:

- a) be conducted in clean environments;
- **b)** be conducted with tap water; provided, however, that this does not apply to cases where using clean water to which an antibacterial agent is appropriately added;
- c) be conducted appropriately using quality-keeping agents as necessary.

3.4 Workplace control

Workplace shall not be left with diseased flowers that can cause diseases and pests, any parts of such flowers, and trash, etc.

3.5 Controls from gathering to before shipment

Controls from gathering to before shipment shall meet one of the following methods.

- a) The temperature during work is kept under 25°C, work is completed within approximately 24 hours from gathering, and when work is not conducted, cut flowers are stored in an environment under 15°C. The time from gathering to before shipment is within 72 hours.
- b) If the temperature control during work is difficult, work is completed within approximately 12 hours from gathering, and when work is not conducted, cut flowers are stored in an environment under 15°C. The time from gathering to before shipment is within 72 hours.
- c) If the temperature control during storage is difficult, the temperature during work is kept under 25°C, and the time from gathering to before shipment is within 24 hours.
- **d)** If the temperature control during work and storage is difficult, the time from gathering to before shipment is within 12 hours.

3.6 Shipment control

3.6.1 Shipment

To reach a destination, a transport method that prevents cut flowers from being exposed to direct sunlight or winds and rain and enables temperature control under 15°C shall be used; provided, however, that this does not apply to the temperature control in the case where the time needed for transport to a destination is within about one hour.

3.6.2 Wet transportation

When conducting wet transportation, quality-keeping agents composed mainly of antibacterial agents shall be used.

4 Maintenance and inspection

4.1 Equipment

Daily and periodic inspections of the operation of machines and apparatus in flower fields shall be conducted.

4.2 Places for cool storage

0001 : 2018

When cut flowers are stored in places for cool storage, the places for cool storage shall be controlled appropriately.

4.3 Apparatus

4.3.1 Gathering and adjusting

Scissors and other apparatus shall be sterilized before use.

4.3.2 Water absorption and preprocessing

Apparatus used for water absorption and preprocessing shall be kept clean.

5 Labeling

The date of shipment shall be specified near the grade label in a form that people can understand that the specified date is the date of shipment.