### **Economic Commission for Europe**

Steering Committee on Trade Capacity and Standards

Working Party on Agricultural Quality Standards

Specialized Section on Standardization of Dry and Dried Produce Sixty-fourth session Geneva,

5-7 July 2017 Item 7 of the Provisional agenda Explanatory Posters

## **Explanatory Posters – Dried Apricots**

The following draft explanatory poster is an additional proposal based on the versions included in document (ECE/CTCS/WP.7/GE.2/2017/INF.1). It reflects the suggestion by Germany to show that there is a range of shades in both treated and untreated dried apricots.

The Specialized Section is invited to review the proposed drafts and decide on the final version for publication.



#### COMMERCIAL AND MARKETING QUALITY OF

# **DRIED APRICOTS\***

## **EXPLANATORY POSTER | DEFINITION & CLASSIFICATION**



The UNECE standard for dried apricots\* applies to SO2 treated dried apricots or untreated dried apricots for direct consumption.

Dried apricots are classified into the following three classes: Extra Class, Class I, Class II.

The classification is determined in accordance with the defects allowed in section «IV. Provisions concerning tolerances».



	QUALIT	Y DEFECTS A	ND TOLERANCES		
MOULDY APRICOTS	CLASS	TOLERANCE (% by number or weight)	SPOTTED APRICOTS	CLASS	TOLERANCE (% by number or weight)
	Extra	1		Extra	3
	Class I	1		Class I	5
	Class II	1		Class II	10
ROTTEN APRICOTS	CLASS	TOLERANCE (% by number or weight)	LESIONS AND CALLUSES	CLASS	TOLERANCE (% by number or weight)
	Extra	1		Extra	3
	Class I	1		Class I	6

	Class I	1		Class I	6
	Class II	2		Class II	8
DAMAGE CAUSED BY PESTS	CLASS	TOLERANCE (% by number or weight)	FOREIGN MATTER AND EXTRANEOUS  VEGETABLE MATERIALS  (EXCEPT PITS, PIT PRAGILENTS IN PITTED PRUIT)	CLASS	TOLERANCE (% by weight)
	Extra	1	(DICCHI HIS, HI FRAGIONIS IN HITED FRUIT)	Evtra	0.5

		(% by number or weight)	(EXCEPT PITS, PIT PRAGNENTS IN PITTED PRUIT)	ULNOO	(% by weight)
	Extra	1		Extra	0.5
	Class I	2		Class I	0.5
	Class II	4		Class II	0.5
		TOLERANCE	DESCRIPTION OF DITCHARMENTO AND		

FERMENTE	D APRICOTS	CLASS	(% by numb	per or weight)	PRESENCE OF PITS, PIT FRAGMENTS AND PEDICELS IN PITTED FRUIT	CLASS	TOLERANCE (% by number or weight)
	Extra	Treated 1	Untreated 2	7250225111112571011	Extra	1	
	Class I	1	3		Class I	1	
	100	Class II	2	5		Class II	2

DIR	YAPRICOTS	CLASS	TOLERANCE (% by number or weight)	PRESENCE OF PIECES AMONG WHOLE FRUIT AND HALVES	CLASS	TOLERANCE (% by number or weight)
THE PARTY		Extra	2	2000	Extra	2
	Class I	5		Class I	4	
	Class II	8		Class II	6	

INJURY AND SUNBURN

CLASS

TOLERANCE
(% by number or weight)

\* The UNECE standard for dried apricots and an electronic version of this poster can be retreived from the following addresses:

Standard: https://www.unece.org/trade/agr/standard/dry/DDP-Standards.html
Poster: https://www.unece.org/publications/oes/welcome.html



