

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 posters were developed by the delegations from Tajikistan and Turkey with input from Kyrgyzstan and Uzbekistan. The delegations from Germany, South Africa and the United States of America submitted comments. The Specialized Section is invited to review the proposed drafts and decide on the final version for publication.

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».



SO₂ TREATED DRIED APRICOTS

UNTREATED DRIED APRICOTS

QUALITY DEFECTS AND TOLERANCES

MOULDY APRICOTS	CLASS	TOLERANCE (% by number or weight)	
	Extra	1	
	Class I	1	
	Class II	1	
ROTTEN APRICOTS	CLASS	TOLERANCE (% by number or weight)	
	Extra	1	
	Class I	1	
	Class II	2	
DAMAGE CAUSED BY PESTS	CLASS	TOLERANCE (% by number or weight)	
	Extra	1	
	Class I	2	
	Class II	4	
FERMENTED APRICOTS	CLASS	TOLERANCE (% by number or weight)	
	Extra	1	2
	Class I	1	3
	Class II	2	5
DIRTY APRICOTS	CLASS	TOLERANCE (% by number or weight)	
	Extra	2	
	Class I	5	
	Class II	8	
INJURY AND SUNBURN	CLASS	TOLERANCE (% by number or weight)	
	Extra	5	
	Class I	8	
	Class II	10	
SPOTTED APRICOTS	CLASS	TOLERANCE (% by number or weight)	
	Extra	3	
	Class I	5	
	Class II	10	
LESIONS AND CALLUSES	CLASS	TOLERANCE (% by number or weight)	
	Extra	3	
	Class I	6	
	Class II	8	
FOREIGN MATTER AND EXTRANEOUS VEGETABLE MATERIALS (EXCEPT PITS, PIT FRAGMENTS IN PITTED FRUIT)	CLASS	TOLERANCE (% by weight)	
	Extra	0.5	
	Class I	0.5	
	Class II	0.5	
PRESENCE OF PITS, PIT FRAGMENTS AND PEDICELS IN PITTED FRUIT	CLASS	TOLERANCE (% by number or weight)	
	Extra	1	
	Class I	1	
	Class II	2	
PRESENCE OF PIECES AMONG WHOLE FRUIT AND HALVES	CLASS	TOLERANCE (% by number or weight)	
	Extra	2	
	Class I	4	
	Class II	6	

* The UNECE standard for dried apricots and an electronic version of this poster can be retrieved 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>

EXPLANATORY POSTER | DEFINITION & CLASSIFICATION

























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QUALITY DEFECTS

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<p>ROTTEN APRICOTS</p>			<p>LESIONS AND CALLUSES</p>		
<p>DAMAGE CAUSED BY PESTS</p>			<p>FOREIGN MATTER AND EXTRANEEOUS VEGETABLE MATERIALS <small>(EXCEPT PITS, PIT FRAGMENTS IN PITTED FRUIT)</small></p>		
<p>FERMENTED APRICOTS</p>			<p>PRESENCE OF PITS, PIT FRAGMENTS AND PEDICELS IN PITTED FRUIT</p>		
<p>DIRTY APRICOTS</p>			<p>PRESENCE OF PIECES AMONG WHOLE FRUIT AND HALVES</p>		
<p>INJURY AND SUNBURN</p>			<p>* The UNECE standard for dried apricots and an electronic version of this poster can be retrieved 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</p>		

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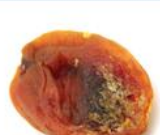
















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SO₂ TREATED DRIED APRICOTS

UNTREATED DRIED APRICOTS

QUALITY DEFECTS

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