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**DRAFT NEW UNECE STANDARD FOR  
DRIED PEACHES**

Transmitted by Spain

**Note by the secretariat:** In this document the delegation of Spain presents the draft for a new standard for dried peaches.

**UNECE STANDARD DF-...**  
concerning the marketing and commercial quality control of

**DRIED PEACHES**

**I. DEFINITION OF PRODUCE**

This standard applies to dried peaches and nectarines obtained with fruit from varieties (cultivars) grown from *Prunus persica* Sieb. y Zucc. intended for direct consumption. This standard does not apply to dehydrated peaches, nor to dried peaches intended for processing or for use in the food industry, except when they are intended to be mixed with other products for direct consumption without further preparation.

Dried peaches may be presented in:

- a) halves (pitted peaches cut longitudinally into two parts before drying)
- b) slices (predominantly parallel-cut strips of irregular size and thickness)
- c) slabs (pieces of pitted sound peaches of irregular shape, size and thickness)

**II. PROVISIONS CONCERNING QUALITY**

The purpose of the standard is to define the quality requirements of dried peaches at the export control stage, after preparation and packaging.

**A. Minimum requirements**

- (i) In all classes, subject to the special provisions for each class and the tolerances allowed, the dried peaches must be:
  - sufficiently dry to ensure keeping quality;
  - intact (only for halves); edges that are slightly torn, slight superficial damage and slight scratches are not considered as a defect;
  - sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
  - obtained from fruits sufficiently ripe and normally developed
  - fleshy; with elastic or flexible flesh and very little moist flesh in the pit cavity;
  - clean; practically free of any visible foreign matter;
  - free from insects or mites whatever their stage of development;
  - free of damage caused by pests;
  - free from blemishes and discoloration rendering them unfit for consumption;
  - free of fermentation;

- free from mould;
- free of abnormal external moisture;
- free of foreign smell and/or taste.<sup>1</sup>

The condition of the dried peaches must be such as to enable them:

- to withstand transport and handling, and
- to arrive in satisfactory condition at the place of destination.

(ii) Moisture content

Dried peaches shall have a moisture content not greater than 23,0 per cent.<sup>2</sup> Dried peaches treated with preservatives shall have a moisture content not greater than 25,0 per cent, by weight.<sup>3</sup>

(iii) Preservatives

Preservatives may be used in accordance with the legislation of the importing country.

## B. Classification

Dried peaches are classified in the three classes defined below:

(i) *"Extra" Class*

Dried peaches in this class must be of superior quality and have a bright and uniform colour.<sup>4 5</sup> When it is specified on the marking, they must have the characteristics of the variety and/or of the commercial type.

They must be free from defects with the exception of very slight superficial defects provided these do not affect the general appearance of the produce, the quality, keeping quality and presentation in the package.

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<sup>1</sup> *A slight smell of sulphur dioxide (SO<sub>2</sub>) is not considered as "abnormal".*

<sup>2</sup> *The moisture content is determined by one of the methods given in Annex I of the Standard Layout – Determination of Moisture content for Dried Fruits. The laboratory reference method shall be used in cases of dispute.*

<sup>3</sup> *Sulphur dioxide (SO<sub>2</sub>) is considered a preservative.*

<sup>4</sup> *This range of colours is considered as normal: white-yellowish, light yellow, yellow, yellow orange, orange, red orange and dark orange. For Extra class, a maximum range of three consecutive colours is allowed, and for Class I a maximum range of five consecutive colours is allowed.*

<sup>5</sup> *For dried peaches non treated with SO<sub>2</sub> or with a residual content below 500 ppm, darker shades amounting to even a dark brown colour are not considered as a defect.*

(ii) ***Class I***

Dried peaches in this class must be of good quality and have a reasonably uniform colour.<sup>4 5</sup> When it is specified on the marking, they must have the characteristics of the variety and/or of the commercial type.

The following slight defects may be allowed provided these do not affect the general appearance of the produce, the quality, keeping quality and presentation in the package.

- slight defects in shape and/or colour
- slight skin damages.

(iii) ***Class II***

This class includes dried peaches which do not qualify for inclusion in the higher classes but satisfy the minimum requirements specified above.

The following defects may be allowed provided the dried peaches retain their essential characteristics as regards the quality, keeping quality and presentation.

- defects in shape and/or colour
- superficial skin damages and injuries (cracks and rubbing)

**III. PROVISIONS CONCERNING SIZING**

Dried peaches halves can be either sized or screened. Sizing or screening is optional in all Classes. Sizing and screening is usually determined by the number of halves per kilogramme (1000 g),

- (i) Sizing is expressed by a range in count. When sizing is specified, the dried peaches shall be fairly uniform in size, and the average count shall be within the range specified.<sup>6</sup>
- (ii) Screening is expressed by a reference to a maximum number of kernels per kilogramme, followed by the words “and less” or other equivalent wording.

Dried peaches halves can be sized according with the following scale:

Group	Number of pitted halves
1	70 or less
2	71-100
3	101-130
4	131-160
5	161-200
6	201 and over

<sup>6</sup> *Fairly uniform in size means that, in a representative sample, the weight of 10 per cent, by count, of the largest halves shall not exceed 2 times the weight of the 10 per cent, by count, of the smallest halves.*

#### IV. PROVISIONS CONCERNING TOLERANCES

Tolerances in respect of quality and size shall be allowed in each package for produce not satisfying the requirements of the class indicated.

##### A. Quality tolerances

Defects allowed <sup>7</sup>	Tolerances allowed (per cent of defective dried peaches by weight) <sup>8</sup>		
	Extra	Class I	Class II
a) Total tolerance for dried peaches not satisfying the minimum requirements, of which no more than:	10	15	20
- Rotten, mouldy, fermented and damaged or contaminated by insects or other pests <sup>a</sup> of which mouldy and/or rotten:	2	3	5
- Blemishes, discoloration and /or dirty fruits	1	1	2
- Mechanical injuries, scars and calluses	3	5	8
- Substantial defects in texture and heat injury	3	5	8
- Fruits with adhered pits or fragments of pit	2	3	5
- Foreign matter and extraneous vegetable material	2	4	6
- Foreign matter and extraneous vegetable material	0,5	0,5	0,5
b) Other defects (not included in the total tolerances):			
- Presence of slabs and slices among halves	2	4	6
- Presence of slabs and halves among slices	2	4	6

<sup>a</sup> *Living pests are inadmissible in any class.*

For all Classes, when the variety or commercial type is indicated in the marking, a maximum tolerance of 10 per cent is allowed, by weight, of dried peaches belonging to different varieties or commercial types, from the same local production area.

##### B. Mineral impurities

Ashes insoluble in acid must not exceed 1g/kg.

<sup>7</sup> *Standard definitions of the defects are listed in the Annex of this document.*

<sup>8</sup> *A minimum simple unit of one kilogramme is required for the test.*

**C. Size tolerances**

For all classes, when sizing or screening by the number of dried peaches per kilogramme, no tolerance for counts above or below the specified range or screen shall be allowed.

**V. PROVISIONS CONCERNING PRESENTATION**

**A. Uniformity**

The contents of each package must be uniform and contain only dried peaches of the same origin, quality and size (if sized). For "Extra" Class the dried peaches must be similar in shape and appearance.

The visible part of the contents of the package must be representative of the entire contents.

**B. Packaging**

Dried peaches must be packed in such a way as to protect the produce properly.

The materials used inside the package must be new, clean and of a quality such as to avoid causing any external or internal damage to the produce. The use of materials, particularly of paper or stamps bearing trade specifications is allowed provided that the printing or labelling has been done with non-toxic ink or glue.

Packages must be free of all foreign matter.

**C. Presentation**

Dried peaches must be presented in solid containers. All consumer packages within each package must be of the same weight.

**VI. PROVISIONS CONCERNING MARKING**

Each package <sup>9</sup> must bear the following particulars in letters grouped on the same side, legibly and indelibly marked and visible from the outside:

**A. Identification**

Packer	)	Name and address or
and/or	)	officially issued or
Dispatcher	)	accepted code mark <sup>10</sup>

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<sup>9</sup> *Consumer packages for direct sale to the consumer shall not be subject to these marking provisions but shall conform to national requirements of the importing country. However the markings referred to shall in any event be shown on the transport packaging containing such package units.*

<sup>10</sup> *The national legislation of a number of European countries requires the explicit declaration of the name and address. In the case where a code mark is used, the reference "packer and/or dispatcher" (or equivalent abbreviations) has to be indicated in close connection with the code mark.*

**B. Nature of produce**

- “Dried peaches”, together with the specification “halves”, “slices” or “slabs”.
- Variety or commercial type (optional in all Classes)

**C. Origin of produce**

- Country of origin and, optionally, district where grown or national, regional or local place name

**D. Commercial specifications**

- Class;
- Size or screen (optional in all Classes).
- Net weight, or (optional or at the request of the importing country) number of consumer packages followed by the net unit weight in the case of transport packages containing such units.
- Crop year (optional); mandatory according to the legislation of the importing country.
- "Best before" followed by the date (optional); mandatory according to the legislation of the importing country.
- Preservatives (if used)

**E. Official control mark (optional)**

## ANNEX

### DEFINITIONS OF TERMS AND DEFECTS FOR DRIED PEACHES

Based on Annex III of the Standard Layout

<i>Dehydrated peaches:</i>	low moisture dried peaches with a moisture content around 7,5 percent or lower.
<i>Direct consumption:</i>	produce which will reach the consumer in its present state, without undergoing any treatment other than conditioning or packaging; operations such as sorting, selection, sizing and mixing shall not be considered as processing.
<i>Processing:</i>	any operation distinct from conditioning or packaging which involves a substantial modification of the product or its form of presentation, such as chopping, grinding, or coating, the manufacture of pastes or flour, etc.
<i>Food industry:</i>	any other operation involving either the manufacture of derived food products or the use of the produce as an ingredient in the manufacture of various food products.
<i>Commercial type:</i>	dried peaches which belong to different varieties that have similar technical characteristics and/or appearance, which belong to a similar varietal type, or which belong to a mix of varieties officially defined by the producing country.
<i>Sufficiently dry:</i>	dried peach which, after undergoing natural or artificial systems of drying, has attained a moisture content that ensures its keeping quality.
<i>Sufficiently ripe:</i>	dried peach which has reached sufficient maturity, account being taken of its nature and final use; fruits having on their surface greenish or greyish tints and a hardened texture, together with less sweet or tart tastes, has to be considered as unripe.
<i>Normally developed:</i>	dried peach with its characteristic varietal shape.
<i>Clean:</i>	practically free from plainly visible adhering dirt or other foreign material.
<i>Damage caused by pests:</i>	visible damage or contamination caused by insects, mites, rodents or other animal pests, including the presence of dead insects, insect debris or excreta.
<i>Living pests:</i>	presence of living pests (insects, mites or others) at any stage of development (adult, nymph, larva, egg, etc.).
<i>Blemish:</i>	noticeable and localized imperfection, affecting in aggregate more than the equivalent of a circle of 6 mm in diameter, that significantly impairs the external appearance of the dried peach, from any cause or source, including staining, dark spots, blotches, scabs, blisters, rubbing, bruises and other similar defects, but excluding blemishes caused by a more serious defect such as mould, decay or damage by pests; the noticeable (more than 1 mm in diameter) reddish or black spots due to cryptogamic diseases are considered as a blemish.
<i>Discoloration:</i>	significant and widespread change of the typical external or internal colour from any cause or source, affecting more than one third of the unit, including in particular blackening and the appearance of very dark colours; brownish colours



	of dried peaches non treated with sulphur dioxide are not considered as a defect.
<i>Fermentation:</i>	damage by fermenting agents, enzymes or bacteria to the extent that the characteristic appearance and/or flavour is substantially affected.
<i>Mould:</i>	mould filaments visible to the naked eye, either inside or outside of the dried fruit.
<i>Abnormal external moisture:</i>	presence of water, moisture or condensation on the surface of the product.
<i>Foreign smell and/or taste:</i>	any odour or taste that is not characteristic of the product.
<i>Preservative:</i>	additive which prolongs the shelf life of food products by protecting them against deterioration caused by micro-organisms.
<i>Rotting:</i>	significant decomposition caused by the action of micro-organisms or other biological processes; it is normally accompanied by changes in texture (soft or watery appearance) and/or changes in colour (initial appearance of brownish hues and eventually blackening).
<i>Dirty fruits:</i>	very apparent adhering or embedded dirt, soil, mud or dust, producing a smudgy, smeared, flecked or coated effect, that seriously detracts the appearance of the produce.
<i>Mechanical injuries:</i>	dried peach with very apparent mechanical injuries that affect a significant part of the skin or the pulp, such as very noticeable tears or bruises, smashing, crushing, and other similar defects; superficial abrasions or injuries resulting from the elimination of the pit or the cutting shall not be considered as a defect.
<i>Scars and calluses:</i>	scar, scab or deformity due to mechanical injuries (hail damage, bruising, abrasion, etc.), viral or bacterial diseases, or physiological causes, affecting in aggregate more than the equivalent of a circle of 6 mm in diameter.
<i>Substantial texture defect:</i>	dried fruit with non-fleshy parts (hardened, shrivelled or hollow) affecting more than one quarter of the unit.
<i>Heat damage:</i>	damage caused by sunburn or excessive heat during drying, that significantly affects the appearance, flavour or edibility of the product.
<i>Adhered pit:</i>	pit or fragments of pits attached to the flesh of the dried peach.
<i>Foreign matter:</i>	any visible and/or apparent matter or material, including dust, not usually associated with the product, except mineral impurities.
<i>Extraneous vegetable material:</i>	harmless vegetable matter associated with the product, such as residues of peduncles, pedicels, leaves, pits or seeds.

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