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**ECONOMIC COMMISSION FOR EUROPE**

COMMITTEE ON TRADE

Working Party on Agricultural Quality Standards

Specialized Section on Standardization of Dry and Dried Produce

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Item 4(c) of the provisional agenda

**REVIEW OF UNECE RECOMMENDATIONS  
DRIED TOMATOES (TRIAL UNTIL NOVEMBER 2007)**

Note by the secretariat

The Specialized Section decided at its fifty-third session to amend the text of the revised UNECE Recommendation for Dried Tomatoes to align it with the new Standard Layout. The Rapporteur (United States of America) has prepared this document based on the current Recommendation in force.

**UNECE RECOMMENDATION DDP-...**  
concerning the marketing and commercial quality control of

**DRIED TOMATOES**

**I. DEFINITION OF PRODUCE**

This standard applies to dried tomatoes of varieties (cultivars) grown from *Lycopersicon esculentum* Mill and its hybrids intended for direct consumption or for food when they are intended to be mixed with other products for direct consumption without further processing. [This standard does not apply to dried tomatoes for industrial processing.]

Dried tomatoes may be presented in:

- Halves
- Julienne Strips
- Double Diced
- Triple Diced
- Finely Diced
- Ultra Finely Diced

**II. PROVISIONS CONCERNING QUALITY**

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

**A. Minimum requirements**

In all classes, subject to the special provisions for each class and the tolerances allowed, the dried tomatoes must display the following characteristics:

- Dried in accordance with section "B. Moisture content";
- Intact (only for wholes and 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;
- [Have normal colour and texture];
- Clean; practically free of any visible foreign matter;
- Sufficiently developed;
- Sufficiently ripe;
- Free from live insects or mites whatever their stage of development;

- Free of damage caused by pests, including the presence of dead insects and mite, their debris or excreta;
- Free from blemishes, areas of discolouration or spread stains in pronounced contrast with the rest of the produce affecting in aggregate not more than 5 per cent of the surface of the produce;
- Free of fermentation;
- Free from mould filament visible to the naked eye;
- Free of abnormal external moisture;
- Free of foreign smell and/or taste, except for sodium chloride and other preservatives and additives<sup>1</sup>.

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

- To withstand transportation and handling;
- To arrive in satisfactory condition at the place of destination.

## **B. Moisture content**

Dried Tomatoes shall have different moisture contents based on the following designations. The texture of the dried tomatoes shall vary according with the moisture content as indicated:

<b>Moisture of Dried Tomatoes</b>			
<b>Moisture designation</b>	<b>Minimum percentage</b>	<b>Maximum percentage</b>	<b>Texture</b>
High moisture	25	50	Soft and pliable
Regular moisture	18	25	Firm but pliable
Reduced moisture	12	18	Very firm
Low moisture	6	12	Hard and brittle

## **C. Classification**

In accordance with the defects allowed in Section IV, "Provisions Concerning Tolerances", dried tomatoes are classified into the following classes:

"Extra" Class  
Class I  
Class II

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

### III. PROVISIONS CONCERNING SIZING

Sizing of dried tomatoes is optional in all classes. However, when sized, the following size designations apply:

Halves:	Greater than 25 mm in diameter;
Julienne Strips:	Strips that are approximately 6-7 mm wide and lengths typical of dried tomatoes;
Double Diced:	Random pieces which are approximately 12 to 25 mm in length;
Triple Diced:	Random pieces which are approximately 6 to 12 mm in length;
Finely Diced:	Random pieces which are approximately 3 to 6 mm in length (irregular cubes);
Ultra Finely Diced:	A granular form of dried tomatoes, 1.5 to 3 mm in length.

### 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	Tolerances allowed (per cent of defective dry tomatoes by weight)		
	Extra Class	Class I	Class II
<b>Total tolerance for dried tomatoes not satisfying the minimum requirements,</b>	<b>5</b>	<b>10</b>	<b>15</b>
<b>of which no more than:</b>			
- Decay, mould or damage by pests, of which mould not more than <sup>2</sup>	1 0.5	2 1	3 1
- Blemishes	2	3	4
- Dirty fruit	0	0.5	1
- Discolouration	2	3	5

<sup>2</sup> Reservation from Poland requesting 0.5 per cent tolerance for all classes.

Defects allowed	Tolerances allowed (per cent of defective dry tomatoes by weight)		
	Extra Class	Class I	Class II
- Soft, scars, blisters and other superficial defects (excluding abscissa of tomato)	1	2	3
<b>Tolerance for other defects</b>			
- Mechanical injury, tears, calluses and scars	2	3	5
- Foreign material and extra vegetable matter (leaves, wood, sticks and stem)	0.5	1	1.5
- Live insects or mites	0	0	0

#### **B. Size tolerances**

For all classes, when sized by length, a maximum tolerance of 10 per cent by weight is allowed for dried tomatoes belonging to other sizes than the size marked.

### **V. PROVISIONS CONCERNING PRESENTATION**

#### **A. Uniformity**

The contents of each package must be uniform and contain only dried tomatoes of the same origin, quality and size (if sized).

- In "Extra" Class, dried tomatoes must be similar in shape and appearance, with a distinct uniform colour.
- In Class I, dried tomatoes must be reasonable uniform in colour.

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

#### **B. Packaging**

Dried tomatoes 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 the printing or labelling has been done with non-toxic ink or glue.

Packages must be free of all foreign matter in accordance with the Table of Tolerances in Section IV - Provisions Concerning Tolerances.

### **C. Presentation**

Dried tomatoes must be presented in solid or flexible containers. All sales packages within each package must be of the same weight.

## **VI. PROVISIONS CONCERNING MARKING**

Each package<sup>3</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>4</sup>

### **B. Nature of produce**

- Name of the produce: Dried tomatoes.
- Name of variety and or commercial type/style: "Dried tomatoes", "Sun-dried tomatoes", "Tunnel dried tomatoes" or other equivalent designation, together with the specification "Halves", "Julienne strips", "Double diced", "Triple diced", "Finely diced", or "Ultra finely diced".

### **C. Origin of produce**

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

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<sup>3</sup> Package units of produce prepacked for direct sale to the consumer shall not be subject to these marking provisions but shall conform to national requirements. However, the markings referred to shall in any event be shown on the transport packaging containing such package units.

<sup>4</sup> The national legislation of a number of 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.

**D. Commercial specifications**

- Class
- Size (if sized; expressed in accordance with Section III)
- Crop year (optional); mandatory according to the legislation of the importing country
- Moisture content/designation (optional)
- “Best before” followed by the date (optional); mandatory according to the legislation of the importing country.

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

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