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**DRAFT NEW UNECE STANDARDS
DRIED PEACHES**

Submitted by the United States of America

At its fifty-third session, the Specialized Section decided to amend the text of the Standard for Dried Peaches to align it to the new Standard Layout. The Rapporteur (United States of America) has prepared this document.

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

DRIED PEACHES

I. DEFINITION OF PRODUCE

This Standard applies to dried and re-hydrated peaches and nectarines of varieties (cultivars) grown from *Prunus persica* Sieb. and Zucc. intended for direct consumption or for food when they are intended to be mixed with other product for direct consumption without further processing. [This Standard does not apply to dried peaches intended for industrial processing]

Dried peaches may be presented in:

- Wholes (pitted)
- Halves (pitted peaches cut longitudinally into two parts before drying)
- Slices (predominantly parallel-cut strips of irregular size and thickness)
- 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 requirements¹

In all classes, subject to the special provisions for each class and the tolerances allowed, the dried peaches 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;
- Clean; practically free of any visible foreign matter;
- Sufficiently developed;
- Sufficiently ripe;

¹ Definitions of terms and defects are listed in annex III of the Standard Layout – Recommended terms and definition of defects for standards of dry (Inshell Nuts and Nut Kernels) and dried produce <www.unece.org/trade/agr/info/layout/layout.htm>.

- Free from live insects or mites whatever their stage of development;
- Free of damage caused by pests including the presence of dead insects and mites, 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 rendering them unfit for consumption;
- Free from mould filament visible to the naked eye;
- Free of fermentation;
- Free of abnormal external moisture;
- Free of foreign smell and/or taste except for sodium chloride and other preservatives and additives ².

The condition of the dried peaches 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 ³

Untreated dried peaches shall have a moisture content not exceeding 20.0 per cent.

Dried peaches treated with preservatives or preserved by other means (e.g. pasteurization) may have moisture content between 20 and 37 per cent.

C. Classification

In accordance with the defects allowed in section “IV. Provisions concerning tolerances”, dried peaches are classified into the following classes:

“Extra” Class

Class I

Class II

² A slight smell of sulphur dioxide (SO₂) is not considered as “abnormal”. Preservatives may be used in accordance with the legislation of the importing country. Dried peaches may be sulphured in order to retain their original colour.

³ The moisture content is determined by one of the methods given in annex I of the Standard Layout – Determination of the moisture content for dried produce <www.unece.org/trade/agr/info/layout/layout.htm>. The laboratory reference method shall be used in cases of dispute.

The defects allowed in each class must not affect the general appearance of the produce, its keeping quality and the presentation in the package.

III. PROVISIONS CONCERNING SIZING

Sizing of dried peaches is optional in all classes. However, when sized, size is determined by:

- Diameter: the maximum diameter of the dried fruit
- Count: the number of pieces (halves) of dried fruit per 1000 g or per pound (453.5 g).

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 ⁴	Tolerances allowed (per cent of defective dried peaches by count or weight) ⁵		
	Extra	Class I	Class II
(a) Total tolerance for units not satisfying the minimum requirements,	10	15	20
of which no more than:			
- [Rotten/fermented, mouldy, and damaged by pests of which	2	3	5
mouldy ⁶ :]	1	1	2
- Blemishes, discoloration and /or dirty fruits	3	5	10
- Mechanical injuries, scars and calluses	3	5	8
- Substantial defects in texture and heat injury	2	3	5

⁴ Standard definitions of the defects are listed in the annex of this document.

⁵ A minimum sample unit of one kilogramme is required for the test.

⁶ Reservation from Poland requesting 0.5 per cent tolerance for mould in all classes.

(b) Tolerance for other defects			
- Presence of halves, slices or slabs among wholes	1	2	3
- Presence of wholes, slices or slabs among halves	1	2	3
- Foreign matter and extraneous vegetable material	0.5	0.5	0.5
- Presence of whole pits within whole dried peaches	0.25	0.5	0.75
- Presence of pit fragments among halves and pieces	1	3	5
- Live insects or mites	0	0	0
- Dried peaches belonging to other varieties/types than that indicated on the package.	10	10	10

B. Size tolerances

For all classes, when the sizing or count is indicated on the marking, the following tolerances are applied:

- When sizing by count (the number of units per kilogram/pound), a 2 per cent tolerance for counts above or below the specified range or screen shall be allowed.
- When sizing by diameter of the units, a 10 per cent tolerance, by count, for units not conforming to the indicated size or screen is 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). In “Extra” Class, dried peaches must be similar in shape and appearance, with a distinct uniform colour⁷. In Class I, dried peaches must be reasonable uniform in colour.

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

⁷ 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.

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 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 peaches must be presented in solid or flexible containers. All consumer pre-packages within each package must be of the same weight.

VI. PROVISIONS CONCERNING MARKING

Each package⁸ 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 ⁹

B. Nature of produce

- “Dried peaches”, together with the specification “wholes”, “halves”, “slices” or “slabs”;
- “Re-hydrated” or equivalent denomination, if applicable;
- Name of the variety or commercial type (optional).

⁸ 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.

⁹ The national legislation of a number of countries requires the explicit declaration of the name and address. In cases where a code mark is used, the reference “packer and/or dispatcher” (or equivalent abbreviations) must be indicated in close connection with the code mark.

C. Origin of produce

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

D. Commercial specifications

- Class
- Size (if sized expressed in accordance with section “III. Provisions concerning sizing”)
- Crop year (optional); mandatory according to the legislation of the importing country
- Moisture content (optional)
- “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

- Direct consumption:* 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.
- Processing:* 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.
- Food industry:* 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.
- Commercial type:* 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.
- Sufficiently dry:* Dried peaches which, after undergoing natural or artificial systems of drying, have attained a moisture content that ensures their keeping quality.
- Sufficiently ripe:* Dried peaches which have reached sufficient maturity, account being taken of their nature and final use; fruits having on their surface greenish or greyish tints and a hardened texture, together with less sweet or tart tastes, have to be considered as unripe.
- Normally developed:* Dried peaches with their characteristic varietal shape.
- Clean:* Practically free from plainly visible adhering dirt or other foreign material.
- Damage caused by pests:* Visible damage or contamination caused by insects, mites, rodents or other animal pests, including the presence of dead insects, insect debris or excreta.
- Living pests:* Presence of living pests (insects, mites or others) at any stage of development (adult, nymph, larva, egg, etc.).
- Blemish:* Noticeable and localized imperfection, affecting in aggregate an area of more than 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.
- Discolouration:* 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.
- Fermentation:* 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 units:</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 peaches 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 an area of more than 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 unit.
<i>Foreign matter:</i>	Any visible and/or apparent matter or material, including dust, not usually associated with the product.
<i>Extraneous vegetable material:</i>	Harmless vegetable matter associated with the product, such as residues of peduncles, pedicels, leaves, pits or seeds.
