

**Economic and Social Council**Distr.: General
15 April 2011

Original: English

Economic Commission for Europe

Committee on Trade

Working Party on Agricultural Quality StandardsSpecialized Section on Standardization
of Dry and Dried Produce

Fifty-eighth session

Geneva, 27-30 June 2011

Item 5 of the provisional agenda

Alignment of standards with 2009 Standard Layout**UNECE Standard DDP-15 concerning the marketing and commercial quality control of Dried Apricots****Submitted by the Secretariat and the delegation of Germany**

The following draft proposal for an alignment of the UNECE Standard for Dried Apricots with the 2009 Standard Layout has been prepared by the secretariat in cooperation with the delegation of Germany for discussion by the Specialized Section.

I. Definition of produce

This standard applies to dried apricots of varieties (cultivars) grown from *Prunus armeniaca* L., intended for direct consumption. This standard does not apply to dried apricots that are processed or for industrial processing, except when mixed with other products for direct consumption without further preparation.

Dried apricots may be presented:

- Whole, unpitted;
- Whole, pitted;
- In halves (cut longitudinally into two parts before drying);
- In slabs, made up in pieces of sound apricots of a colour appropriate to their variety, but of irregular shape, size and thickness.

II. Provisions concerning quality

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

However, if applied at stages following export, the holder/seller shall be responsible for observing the requirements of the standard. The holder/seller of products not in conformity with this standard may not display such products or offer them for sale, or deliver or market them in any other manner.

A. Minimum requirements¹

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

- intact; however, slight superficial damage is not considered as a defect; the fruit may be pitted or cut (halves or slabs) according to marketing requirements;
- sound; produce affected by rotting or deterioration such as to make it unfit for human consumption is excluded
- clean; practically free of any visible foreign matter
- sufficiently developed
- free from living pests whatever their stage of development;
- free from damage caused by pests, including the presence of dead insects and/or 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 more than [5] per cent of the surface of the produce
- free from mould filaments visible to the naked eye
- free of fermentation
- free of abnormal external moisture
- free of foreign smell and/or taste except for a taste of sodium chloride and a slight smell of preservatives/additives
- Preparation from fruit that is sufficiently ripe;
- Fleshy, with elastic or flexible flesh and very little moist flesh in the pit cavity;

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

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

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 <http://www.unece.org/trade/agr/standard/dry/StandardLayout/StandardLayoutDDP_e.pdf>.

B. Moisture content²

The dried apricots (except for rehydrated dried apricots³) shall have a moisture content not exceeding 22.0 per cent as a general rule, or 25.0 per cent when preservatives are used.⁴

Preservatives may be used, in accordance with the legislation of the importing country. Rehydrated apricots normally contain preservatives.

C. Classification

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

“Extra” Class, Class I, Class II

The defects allowed must not affect the general appearance of the produce as regards quality, keeping quality and presentation in the package.

III. Provisions concerning sizing

Sizing of dried apricots is mandatory only for Classes “Extra” and I.

Size is determined by the number of fruit per kilogramme (1,000g) according to the following scales:

<i>Group</i>	<i>Number of whole, unpitted fruit</i>	<i>Number of whole, pitted fruit</i>	<i>Number of fruit halves</i>
1	Less than 80	Less than 100	Less than 200
2	81 – 100	101 – 120	201 – 240
3	101 – 120	121 – 140	241 – 280
4	121 – 140	141 – 160	281 – 320
5	141 – 160	161 – 180	321 – 360
6	161 – 180	181 – 200	361 – 400
7	181 – 200	201 – 220	401 – 440
8	201 and over	221 and over	441 and over

IV. Provisions concerning tolerances

At all marketing stages, tolerances in respect of quality and size shall be allowed in each lot for produce not satisfying the minimum requirements of the class indicated.

² 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 <http://www.unece.org/trade/agr/standard/dry/StandardLayout/StandardLayoutDDP_e.pdf>. The laboratory reference method shall be used in cases of dispute.

³ Rehydrated dried apricots may have a moisture content not exceeding 37.0 per cent, provided that rehydration is indicated on the marking.

⁴ Sulphur dioxide (SO₂) is considered a preservative.

A. Quality tolerances

<i>Defects allowed</i>	<i>Tolerances allowed percentage of defective produce, by number or weight^a</i>		
	<i>Extra</i>	<i>Class I</i>	<i>Class II</i>
(a) Tolerances for produce not satisfying the minimum requirements, of which no more than:	9	15	20
- Mouldy fruits	1	1	1
- Fermented or damaged by pests, rotting or deterioration:			
- Rotting	1	1	2
- Damage or contamination caused by insects and other dead parasites	1	2	4
- Fermentation	2	4	5
- Living pests	0	0	0
- Substantial defects in colour or texture and heat injury	5	8	10
- Spotted fruit	3	5	10
- Lesion and Calluses	3	6	8
- Dirty fruit	2	5	8
(b) Size Tolerances			
- For produce not conforming to the size indicated, if sized	25	25	25
(c) Tolerances for other defects			
- Foreign matter, loose capstems, rachis, pits, fragments of pits and dust (by weight)	0.5	0.5	0.5
- Presence of pits in pitted fruit	1	1	2
- Presence of slabs among whole fruit and halves	2	4	6
- Dried apricots belonging to varieties or commercial types other than that indicated	10	10	10

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

V. Provisions concerning presentation

A. Uniformity

The contents of each package must be uniform and contain only dried apricots of the same origin, quality and size (if sized) and variety or commercial type (if indicated).

[For "Extra " Class and Class I the fruit must be of the same variety and/or commercial type.]

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

B. Packaging

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

The materials used inside the package must be 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 apricots must be presented in bags or solid containers. All sales packages within each package must be of the same weight.

VI. Provisions concerning marking

Each package⁵ must bear the following particulars in letters grouped on the same side, legibly and indelibly marked and visible from the outside:

A. Identification

Packer and/or Dispatcher:

Name and physical address (e.g. street/city/region/postal code and, if different from the country of origin, the country) or a code mark officially recognized by the national authority⁶.

⁵ 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.

⁶ The national legislation of a number of countries requires the explicit declaration of the name and address. However, 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, and the code mark should be preceded with the ISO 3166 alpha country code of the recognizing country, if not the country of origin.

B. Nature of the produce

- "Dried Apricots", together with the particulars "whole unpitted", "whole pitted", "halves" or "oreillons", or "slabs", if the contents are not visible from the outside.
- "Rehydrated" (when appropriate).
- Name of the variety and/or commercial type (optional)

C. Origin of the produce

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

D. Commercial specifications

- Class;
- Size (if sized); expressed in accordance with section III
- Crop year(optional);
- "Naturally" dried (optional when appropriate);
- "Best before" followed by the date (optional).

E. Official control mark (optional)

Adopted 1996

Last revised 201_
