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

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Item 5 of the provisional agenda

Alignment of standards with 2009 Standard Layout**UNECE Standard DDP-14 concerning the marketing and commercial quality control of Dried Figs****Submitted by the Secretariat and the delegation of Germany**

The following draft proposal for an alignment of the UNECE Standard for Dried Figs 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 figs dried from ripe fruits of varieties (cultivars) grown from *Ficus carica* L., intended for direct consumption. This standard does not apply to dried figs for industrial processing. .

II. Provisions concerning quality

The purpose of the standard is to define the quality requirements of dried figs 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 figs must display the following characteristics:

- intact; the stem and the eye (ostiolium) ends of the figs may be cut off, and the fruit itself may be cut through as required by marketing and manipulating practices (i.e. layer);
- 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;²
- 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;³ except for a slight smell of sulphur dioxide (SO₂) and a slight smell of preservatives/additives

The presence of the pollinating bee (*Blastophaga psenes* L.) very occasionally trapped within the figs is not considered as a defect

The condition and development of the dried figs must be such as to enable them:

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

B. Moisture content⁴

The dried figs shall have a moisture content not exceeding 26.0 per cent unless treated with suitable preservatives in accordance with the legislation of the importing country, in which case the moisture content should not exceed 30.0 per cent⁵.

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>.

² Ingredients such as sugar or flour are not considered as foreign matter, and may be used subject to the legislation of the importing country.

³ A slight smell of sulphur dioxide (SO₂) is not considered “abnormal”.

⁴ 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 f e.

C. Classification

In accordance with the defects allowed in section “IV. Provisions concerning tolerances”, dried figs including dried figs shaped by hand are classified into the following classes:

“Extra” Class, Class I and 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

Size is determined by the number of fruit per kilogramme according to the following table:⁶

Size is determined by the number of fruit per kilogramme. The number of fruits in each size are shown in the following table:

<i>Size Number</i>	<i>Number of fruit per kilogramme</i>
1	Up to 40
2	41-45
3	46-50
4	51-55
5	56-60
6	61-65
7	66-70
8	71-80
9	81-100
10	101-120
11	121 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.

⁵ Reservation of Greece in favour of 24 per cent for untreated dried figs (26 per cent for treated dried figs).

⁶ Reservation by Greece against the table on sizing which it considered created sub-divisions of quality classifications.

A. Quality tolerances *

<i>Defects allowed</i>	<i>Tolerances allowed percentage of defective produce , by weight</i>		
	<i>Extra</i>	<i>Class I</i>	<i>Class II</i>
(a) Tolerances for produce not satisfying the minimum requirements,	10	15	30
Of which no more than			
- Damaged by insects	9	12	16
- Sunscald,	8	10	25
- Split or torn, Excessively dried			
- Mouldy or rancid	3	4	5
- Living pests	0	0	0
(b) Size tolerances			
For produce not conforming to the size indicated, if sized	20	20	20
(c) Tolerances for other defects			
- Foreign matter, loose capstems, rachis, pits, fragments of pits and dust (by weight)	0.5	0.5	0.5

* The table of tolerances was corrected in line with the original decision of the Specialized Section concerning this standard (see document AGRI/WP.1/GE.2/R.91/Rev.1).

V. Provisions concerning presentation**A. Uniformity**

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

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

B. Packaging

Dried figs 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 figs 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 package⁷ 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 authority⁸.

B. Nature of the produce

- "Dried figs",
- Name of the variety and/or commercial type (optional)

C. Origin of the produce

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

D. Commercial specifications

- Class;
- Size or number of figs per kg; ⁹ expressed in accordance with section III

⁷ Package units of produce repacked 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.

⁸ 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.

- Crop year (optional);
- Preservative (if used);
- "Naturally dried" (optional);
- "Best before" followed by the date (optional).

E. Official control mark (optional)

Adopted in 1996

Last revised 2011 [Note: Annex deleted]

⁹ The delegate of Greece expressed its reservation in favour of optional marking for size and number of fruit per kilogramme.