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of Dry and Dried Produce

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New UNECE Standards

**UNECE Draft Standard concerning the marketing and
commercial quality control of Dried Mangoes****Submitted by the Chair and the secretariat**

The following draft proposal for a new UNECE Standard for Dried Mangoes has been prepared by the Chair (United States) in cooperation with the secretariat for discussion by the Specialized Section.

I. Definition of produce

This standard applies to [peeled and unpeeled, coated and uncoated] dried mangoes from varieties (cultivars) grown from *Mangifera Indica*, intended for direct consumption or for food when intended to be mixed with other products for direct consumption without further processing. It does not apply to mangoes for industrial processing

Dried mangoes may be presented:¹

- Halves
- Sliced
- Cubes/Diced

¹ Defined in the annex.

- Slabs – Consisting of portions of sound, ripe mangoes of characteristic color, irregular in shape, size and thickness and excluding whole fruit;
- Chunks, chips and strips
- Any other presentation of the product shall be permitted provided that the product is sufficiently labeled and distinctive from other forms of presentation such as mango leather, sheets or rolls;

II. Provisions concerning quality

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

However, if applied at stages following export, the holder 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 requirements²

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

- intact (only for wholes and halves); however, 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 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, [burns], areas of discolouration or spread stains in pronounced contrast with the rest of the produce affecting in aggregate more than [20] 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/additives³.

² 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>

The condition of the dried mangoes 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 mangoes shall have a moisture content not exceeding:

- 15 per cent for untreated dried mangoes
- between 20.0 and 25.0 per cent for dried mangoes treated with preservatives or preserved by other means (e.g. pasteurization).

C. Classification

In accordance with the defects allowed in section “IV. Provisions concerning tolerances”, dried mangoes 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 mangoes is optional in all classes. However, when sized, size is determined by diameter of the widest part.

IV. Provisions concerning tolerances

[A. Quality tolerances]

Tolerances in respect of quality and size shall be allowed in each package or in each lot (for produce presented in bulk) for produce not satisfying the requirements of the class indicated.

³ 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 mangoes may be sulphured in order to retain their original colour.

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 reference method shall be used in cases of dispute.

<i>Defects allowed</i>	<i>Tolerances allowed percentage of defective produce, by number or weight</i>		
	<i>Extra</i>	<i>Class I</i>	<i>Class II</i>
(a) Tolerances for produce not satisfying the minimum requirements,	10	15	20
of which no more than			
- Injuries calluses and damage caused by heat during drying	5	8	10
- Mouldy and mildew spots	1	4.5	9
of which no more than mouldy	0	.5	1.0
- Fermented or damaged by pests, rotting or deterioration	0.5	1.5	3
of which no more than:			
- - Fermentation	.5	1	2
- - Slightly affected by decay	0	.5	1
- Living pests and insect damage	2	2	6
- of which no more than living pest	0	0	0
(b) Size tolerances			
- For produce not conforming to the size indicated, if sized	10	15	20
- Presence of pieces among halved mangoes (by weight)	2	7	13
(c) Tolerances for other defects			
- Foreign matter, loose stems, seed, fragments, skin fragments (by weight)	3	7	10
- unripe fruit/ripe among ripe fruit /unripe	0	4	10

V. Provisions concerning presentation

A. Uniformity

The contents of each package (or lot for produce presented in bulk) must be uniform and contain only dried mangoes of the same origin, quality and size (if sized) and variety (if indicated) or commercial type

For "Extra" Class and Class I, the dried mangoes must be of the same variety and/or commercial type

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

B. Packaging

The dried mangoes 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 and 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 mangoes must be presented in bags or solid containers. All sales packages within each package must be of the same weight as specified below:

- For immediate consumption small packages (e.g. pre-packages) may be used
- the buyer and the seller must agree on the size and number of packages packed in a case.

VI. Provisions concerning marking

Each package⁵ or compartmented package 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.

B. Nature of the produce

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

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.

- Type or style
- “Rehydrated”, “Sun Dried” etc. (when appropriate).

C. Origin of the produce

- Country of origin and, optionally, the 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)
- “Best before” followed by the date (optional).

E. Official control mark (optional)

This standard was first adopted as UNECE Standard for Dried Mangoes in 201_

Annex

Definitions of terms and defects of dried mangoes

- (a) **Halved:** the Mangoes have been cut longitudinally into approximately equal halves
 - (c) **Sliced Mangoes:** the mangoes have been cut longitudinally into several slices
 - (d) **Mango Pieces:** the mango have been cut into approximately equal-sized slice/cubes
 - (e) **Decay:** visible decomposition of any portion of mangoes caused by micro-organisms
 - (f) **Mouldy:** mould filaments visible to the naked eye
 - (g) **Fermentation:** damage by fermentation to the extent that the characteristic appearance and/or flavour is substantially affected
 - (h) **Mineral impurities:** acid insoluble ash
 - (i) **Foreign matter of plant origin:** any matter other than dried mangoes
 - (j) **Damage caused by insects:** visible damage caused by insects and animal parasites or presence of dead insects or insect residues
 - (k) **Russet:** reddish brown discoloration
 - (l) **Maturity:** fully ripe
 - (m) **Excessively dried:** over-dried (burned) or hollow
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