



**Economic and Social  
Council**

Distr.  
GENERAL

TRADE/WP.7/GE.2/2005/17  
5 April 2005

ORIGINAL : ENGLISH

---

ECONOMIC COMMISSION FOR EUROPE

COMMITTEE FOR TRADE, INDUSTRY AND  
ENTERPRISE DEVELOPMENT

Working Party on Agricultural Quality Standards

Specialized Section on Standardization of  
Dry and Dried Produce (Fruit)

Fifty-second session, 14-17 June 2005  
Item 5(g) of the provisional Agenda

**DRAFT UNECE STANDARD FOR DRIED TOMATOES**

Transmitted by the United States

**Note by the secretariat:** This text is a revised proposal for a new UNECE Standard for Dried Tomatoes reproduced as received by the United States. Changes to the previous version which was available in English only have been marked.

**UNECE STANDARD**  
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.

Dried tomatoes may be presented in these different styles:

- 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 sun dried tomatoes at the export control stage, after preparation and packaging.

**A. Minimum requirements**

- (i) In all classes, subject to the special provisions for each class and the tolerances allowed, the dried tomatoes must be:
- intact (according with the style presentation)
  - 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
  - practically free from pests
  - practically free from damage caused by pests
  - free of abnormal external moisture
  - free of any foreign smell and/or taste<sup>1</sup>

---

<sup>1</sup> A slight smell of Sulphur Dioxide (SO<sub>2</sub>), or slight taste of salt Sodium Chloride is not considered as abnormal.

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

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

(ii) Dried Tomatoes shall have different moisture contents based on the following designations, and the texture of the dried tomatoes shall vary according with the moisture content as follows:

| <b>MOISTURE OF DRIED TOMATOES</b>  |                       |                       |                       |
|------------------------------------|-----------------------|-----------------------|-----------------------|
| <b><u>MOISTURE DESIGNATION</u></b> | <b><u>MINIMUM</u></b> | <b><u>MAXIMUM</u></b> | <b><u>TEXTURE</u></b> |
| High Moisture                      | 25%                   | 35%                   | Soft & pliable        |
| Regular Moisture                   | 18%                   | 25%                   | Firm but pliable      |
| Reduced Moisture                   | 12%                   | 18%                   | Very firm             |
| Low Moisture                       | 6%                    | 12%                   | Hard & brittle        |

(iii) Preservatives [and Anti Oxidants](#)

Preservatives and anti-oxidants may be used in accordance with legislation of importing country.

## **B. Classification**

Dried tomatoes are classified in three classes defined below.

(i) ***"Extra" Class***

Dried tomatoes in this class must be of superior quality. They must be ~~very~~ uniform in appearance and characteristics.

They must be reasonably uniform in size and possess a good texture and colour.

They must be free from defects with the exception of very slight superficial defects provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

(ii) ***Class I***

Dried tomatoes in this class must be of good quality.

They must be reasonably free from defects and possess a good texture

(ii) ***Class II***

This class includes dried tomatoes which do not qualify for inclusion in higher classes but satisfy the minimum requirements specified above taking in to account the quality tolerances specified for this class.

**III. PROVISIONS CONCERNING SIZING AND STYLES**

Styles are determined by the shape and size of each piece as follows:

|                      |  |
|----------------------|--|
| Halves -             | Typical Dried Tomatoes, approximately 25 to 50 mm <del>length</del> -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 length                         |
| Triple Diced -       | Random pieces which are approximately 6 to 12 mm length                          |
| Finely Diced -       | Random pieces which are approximately 3 to 6 mm length irregular cubes           |
| Ultra Finely Diced - | A granular form of dried tomatoes, 1, 5 to 3 mm length                           |

Sizing is optional in all classes; ~~Halves and Julienne Strips may be sized by length or by the number of units or pieces by ounce or by 100 grams.~~

**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 (percent of defective dry tomatoes by weight) |         |          |
|---|--|---------|----------|
|   | Extra Class  | Class I | Class II |
| a). Total tolerance for dried tomatoes not satisfying the minimum requirements,<br><br>of which no more than: | 5  | 10      | 15       |
| - Blemishes   | 2  | 3       | 4        |
| - Dirty fruit   | 0  | 0.5     | 1        |
| - Mechanical injury, tears, calluses and scars  | 2  | 3       | 5        |
| - Foreign matter and extra vegetable matter ( leaves, wood, sticks and stem)                                  | ± 0.5  | 1       | ± 1.5    |
| - Discolouration  | 2  | 3       | 5        |
| - Insects or parts of (in any form)   | 0  | 0       | 0        |
| Except for Sun Dried Tomatoes   | 0  | .5      | 1        |
| - Soft, scars, blisters and other superficial defects ( excluding abscissa of tomato)                         | 1  | 2       | 3        |
| - Decay, mold,  | ± 0.5  | 1       | 1        |

~~For all classes, when the variety or commercial type is indicated in the marking, a maximum of 10 per cent is allowed, by weight, of dried tomatoes belonging to different varieties or commercial types, from the same local production area.~~

**B. Size Tolerances**

For all classes, when sizing or screening by length, a maximum of ~~7%~~ 15%, by weight, of dried tomatoes not according to the size or screening indicated on the marking is allowed.

~~For all classes, when sizing or screening by the number of dried tomatoes per ounce or 100g no tolerance for counts above or below the specific range or screen shall be allowed.~~

## 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).

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 labeling has been done with non-toxic ink or glue.

Packages must be free of all foreign matter.

### C. Presentation

Dried tomatoes may be presented in solid or flexible containers. All consumer packages within each master container must be of the same weight.

## VI. PROVISIONS CONCERNING MARKING

Each package<sup>2</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>3</sup> |

---

<sup>2</sup> Consumer packages for direct sale to the consumer shall not be subject to these markings provisions but shall conform to the to national requirements of the importing country. However the markings referred to shall in any event be shown on the transport packaging containing such packages units.

<sup>3</sup> The national legislation of a number of countries requires the explicit declaration of the name and address. However, 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.

**B. Nature of produce**

- “~~Dried tomatoes~~”, “Sun Dried, Tunnel Dried” 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).

**D. Commercial specifications**

- Class;
- Moisture designation (optional) <sup>4</sup>
- Size (if sized)/ style
- Net weight, or (optional or at request of the importing country) number of consumer packages followed by the net unit weight in the case of transport packages containing such units.
- Crop year (optional); mandatory according to legislation of importing country.
- “Sun dried” or other drying method as appropriate (~~optional~~)
- “Best before” followed by the date (optional); mandatory according to legislation of importing country.
- Preservatives and or Oxidants if used in accordance with legislation of importing country.

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

---

<sup>4</sup> Depending on importing country legislation.