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Specialized Section on Standardization of Dry and Dried Produce

Texts for extension as UNECE recommendations

UNECE Standard DDP-13 concerning the marketing and commercial quality control of dried pears

Note by the secretariat

This text is submitted to the Working Party for approval as a UNECE Recommendation for Dried Pears for a one-year trial period.

This document is being issued pursuant to paragraph 5 of the Working Party's Terms of Reference.

I. Definition of produce

This standard applies to dried pears of varieties (cultivars) grown from *Pyrus communis* L and intended for direct consumption or for food when intended to be mixed with other products for direct consumption without further processing. This standard does not apply to dried pears that are processed by sugaring, flavoring, or for industrial processing.

Dried pears may be presented:

- Peeled and unpeeled
- With core and coreless
- Whole, halves, sliced and pieces.

II. Provisions concerning quality

The purpose of the standard is to define the quality requirements of dried pears 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 requirements¹

In all classes subject to the special provisions for each class and the tolerances allowed, the dried pears 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 5.0 per cent of the surface of the produce- except for pear varieties having blushed surfaces
- 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/additives²
- [Not gritty].

The condition of the dried pears 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>.

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 pears may be sulphured in order to retain their original colour.

B. Moisture content³

The dried pears shall have a moisture content as follows:

- maximum of 22.0 percent for untreated dried pears
- maximum of 25.0 percent for dried pears treated with preservatives or preserved by other means (e.g. pasteurization)
- between 25.0 and 40.0 per cent for high moisture dried pears provided they are labelled as soft fruit and 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 pears 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

Sizing of dried pears is optional in all classes. However, when sized, size is determined by diameter of the widest part. [When presented sliced and in sizing is not required].

- [The minimum size for whole and halves both peeled and unpeeled in all classes is 18 mm.]
- [The maximum difference between the diameters of the largest and smallest fruit in any package is 20 mm.]

IV. Provisions concerning tolerances

Tolerances in respect of quality and size shall be allowed in each lot for produce not satisfying the requirements of the class indicated.

³ The moisture content is determined by one of the methods given in annex II of the Standard Layout – Determination of the moisture content for dry produce <http://www.unece.org/trade/agr/standard/dry/StandardLayout/StandardLayoutDDP_e.pdf>. The Laboratory reference method shall be used in cases of dispute.

A. Quality tolerances

| <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, of which no more than: | 10 | 15 | 20 |
| Bruised fruit | 3 | 5 | 10 |
| Injuries calluses and damage caused by heat during drying | 5 | 8 | 10 |
| - Mouldy and Mildew Spots, of which no more than: | 1 | 4.5 | 9 |
| - mouldy | 0.5 | 0.5 | 1.0 |
| - Fermented, rotting or deterioration, of which no more than: | 0.5 | 1.5 | 3 |
| - fermentation | 0.5 | 1 | 2 |
| - slightly affected by decay | 0.5 | 0.5 | 1 |
| - Pest damage | 2 | 2 | 6 |
| - Living pests | 0 | 0 | 0 |
| - [Gritty pears] | 1 | 2 | 3 |
| (b) Size tolerances | | | |
| - For produce not conforming to the size indicated, if sized | 10 | 15 | 20 |
| - Presence of pieces among whole and halved pears (by weight) | 2 | 7 | 13 |
| (c) Tolerances for other defects | | | |
| - [Foreign matter] | 0.25 | 0.25 | 0.5 |
| - Foreign matter of plant origin, loose stems, loose seeds, rachis, pits, fragments of pits and dust (by weight), of which : | 3 | 7 | 10 |
| - stems and seeds among cored fruit | 2 | 5 | 7 |

V. Provisions concerning presentation

A. Uniformity

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

For “Extra” Class and Class I, the dried pears 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 pears 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 pears 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 package⁴ 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 authority⁵.

⁴ 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.

⁵ 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

B. Nature of produce

- "Dried pears"
- Name of the variety and/or commercial type (optional)
- "High moisture dried pears" or equivalent denomination
- "[Sun Dried]" etc. (when appropriate).

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
- Moisture content/designation (mandatory for high moisture produce)
- "Best before" followed by the date (optional).

E. Official control mark (optional)

This standard was first adopted as UNECE Standard for Dried Pears in 1996.

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mark should be preceded by the ISO 3166 alpha country code of the recognizing country, if not the country of origin.