

Economic Commission for Europe

Committee on Trade

Working Party on Agricultural Quality Standards

Specialized Section on Standardization of Dry and Dried Produce

Sixty-first session

Geneva, 29 June -3 July 2015

Item 3 (a) of the provisional agenda

Review of UNECE Recommendations

Revised Recommendation for Dried Apricots

Comments by the delegation of Germany

The following comments were submitted by the delegation of Germany (referring to document ECE/TRADE/C/WP.7/GE.2/2015/3):

Moisture content:

- The 1st line “The dried apricots shall have ...” must be deleted. It is a duplication of the next line.
- At the end of the 2nd line, the asterisk must be replaced by footnote 2.
- The term “soft fruit/high moisture” was approved for the standards on dried mangoes (2013) and dried pineapples (2014). Germany would like to keep this term. It might be helpful to discuss this in context with the revision of the Standard Layout.

Sizing – option C:

For linguistic reasons, the beginning of the sentence should read: “Size ranges other than a) or b) ...”. To be consistent with a), a last sentence should be added to c) reading “However, when a size code is indicated, the produce must comply with a).

Quality tolerances:

The tolerances for fermented fruits are too high as the defect is affecting the edibility. Germany is proposing to restrict these tolerances to 1 – 1 – 2 % for the respective classes.

Germany does not understand the term “heat injury” in tolerances for substantial defects. Is this a defect caused during the drying process?

- **Size tolerances:**

In order to follow the Standard Layout, b) should read:

1. line: Size tolerances (if sized)

2. line: for produce not conforming to the size indicated (when sized by diameter), in total 10 10 10
3. line: for produce not conforming to the size indicated (when sized by number), in total 20 20 20

As in other standards that have been revised, Germany is interested to add “in total” to the text on size tolerances, to make clear that there is no 10 % above and 10 % below the size indicated. (see the working document on dried figs). The same concept should be applied to size tolerances when sized by number. A tolerance of 25 % above and 10 % below the indicated size is no longer appropriate to the sizing facilities and the market requirements. Under the condition that the above mentioned proposal to amend the layout of the tolerances on sizing, the footnote marked with an asterisk should be deleted.

- With respect to the fact that the Specialized Section is developing (and hopefully agreeing on) a method on sampling including sample sizes, Germany recommends to delete the footnote a) below the table on tolerances.
- The line “[previous standard size tolerance]” should be deleted.
- **Tolerances for other defects:**

In this section we are dealing with the foreign material that is loose in the package. Having said this, Germany proposes to reduce this tolerance to 0.5 % in all classes – as in the standard for dried figs.

Uniformity:

It is indispensable to include “crop year” in the list of characteristics that must be uniform in a package or lot.
