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**Economic Commission for Europe****Committee on Trade****Working Party on Agricultural Quality Standards****Specialized Section on Standardization  
of Dry and Dried Produce****Sixty-second session**

Izmir, Turkey, 29 June – 3 July 2015

Item 3 (a) of the provisional agenda

**Review of UNECE Recommendations****Revised Recommendation for Dried Apricots (proposals by  
Turkey)\***

The following revised recommendation for dried apricots was submitted by the delegation of Turkey. Proposed changes are highlighted and underlined. Text in brackets is still open for discussion.

**I. Definition of produce**

This standard applies to dried apricots of varieties (cultivars) grown from *Prunus armeniaca* L., intended for direct consumption. This standard does not apply to dried apricots that are processed or for industrial processing, except when mixed with other products for direct consumption without further preparation.

Dried apricots may be presented in one of the following styles:

- Whole, unpitted
- Whole, pitted
- halves (cut longitudinally into two parts before drying)
- slabs: wholes and halves that have lost their normal contour and have become definitely flattened at the edge or rim.

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\* This document was submitted after the ten-week deadline to include proposed revisions of the Rapporteur.



## II. Provisions concerning quality

The purpose of the standard is to define the quality requirements of dried apricots 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 requirements<sup>1</sup>

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

- intact; however, slight superficial damage is not considered as a defect; the fruit may be pitted or cut into halves
- 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, 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 except for a slight salty taste of sodium chloride and or calcium chloride and a slight smell of preservatives/additives, including sulphur dioxide.

The condition of the dried apricots must be such as to enable them:

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

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<sup>1</sup> 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](http://www.unece.org/trade/agr/standard/dry/StandardLayout/StandardLayoutDDP_e.pdf)>.

## B. Moisture content<sup>2</sup>

The dried apricots shall have a moisture content as follows:

The dried apricots shall have a moisture content as follows: (\*)

- not exceeding 25.0 per cent for untreated dried apricots
- above 25.0 per cent and not exceeding 40.0 per cent for dried apricots treated with preservatives or preserved by other means (e.g. pasteurization) and products between 32.0 and 40.0 per cent should be labelled as soft fruit/high moisture.

## C. Classification

In accordance with the defects allowed in section “IV. Provisions concerning tolerances”, dried apricots 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 apricots is mandatory for “Extra” Class and Class I.

Size is determined by:

- the number of fruit per kilogramme (1,000g) or
- diameter (diameter means the shortest measurement across the face of the apricot half when restored to its normal position).

Uniformity in size can be achieved according to one of the following options:

A. By number of fruit per kilogramme:

<i>Size Code</i>	<i>Number of whole, unpitted fruit per kilogramme</i>	<i>Number of whole, pitted fruit per kilogramme</i>	<i>Number of fruit halves per kilogramme</i>
0	Less than 60	Less than 80	Less than 160
1	61-80	81-100	161-200
2	81 – 100	101 – 120	201 – 240
3	101 – 120	121 – 140	241 – 280
4	121 – 140	141 – 160	281 – 320
5	141 – 160	161 – 180	321 – 360
6	161 – 180	181 – 200	361 – 400
7	181 – 200	201 – 220	401 – 440
8	201 and over	221 and over	441 and over

<sup>2</sup> 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](http://www.unece.org/trade/agr/standard/dry/StandardLayout/StandardLayoutDDP_e.pdf)>. The laboratory reference method shall be used in cases of dispute.

## B. By diameter:

	<i>Range (mm)</i>	<i>Range (inches)</i>
	34 mm and larger	1 3/8 or larger
	31-34 mm	1 1/4-1 3/8
	28-31	1 1/8-1 1/4
	25-28	1 - 1 1/8
	20-25	13/16 - 1
	Less than 20 mm	Less than 13/16

C. Other size or size ranges other than A. or B. are allowed provided that the range used is labelled accordingly.

#### 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.

##### A. Quality tolerances

<i>Defects allowed</i>	<i>Tolerances allowed, percentage of defective produce, by number or weight<sup>(a)</sup></i>		
	<i>Extra</i>	<i>Class I</i>	<i>Class II</i>
(a) Tolerances for produce not satisfying the minimum requirements	9	15	20
of which no more than:			
Mouldy fruits	1	1	1
Rotting	1	1	2
Damage caused by pests	1	2	4
Fermentation	2	2	5
Living pests	0	0	0
Dirty fruit	2	5	8
Substantial defects in colour or texture and heat injury	5	8	10
Spotted fruit	3	5	10
Lesion and Calluses	3	6	8
(b) Size tolerances(*)			
For produce not conforming to the size indicated by diameter, (if sized), in total <b><u>(If the sizing is determined by the number of fruit per kilogramme, not applicable)</u></b>	10	10	10
(c) Tolerances for other defects			
Foreign matter, stems, pits, pit fragments in pitted fruit and dust (by weight)	1	1	2

<i>Defects allowed</i>	<i>Tolerances allowed, percentage of defective produce, by number or weight<sup>(a)</sup></i>		
	<i>Extra</i>	<i>Class I</i>	<i>Class II</i>
Presence of pieces among whole fruit and halves	2	4	6
Dried apricots belonging to varieties other than that indicated	10	10	10

(a) A minimum sample unit of one kilogramme is required for the test.

[(\*)If the sizing is determined by the number of fruit per kilogramme (1,000g), in all classes 25 per cent of the apricots may be of the next larger or next smaller size and 20 per cent of the apricots above this difference.]

[previous standard size tolerance]

## V. Provisions concerning presentation

### A. Uniformity

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

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

### B. Packaging

Dried apricots 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".

## VI. Provisions concerning marking

Each package<sup>3</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 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 authority<sup>4</sup>.

<sup>3</sup> These marking provisions do not apply to sales packages presented in packages.

## **B. Nature of produce**

- "Dried Apricots" which may be replaced by **high moisture** ~~"Soft apricots"~~ or equivalent denomination in the case of high-moisture product
- Style  
Name of the variety (optional)

## **C. Origin of produce**

- Country of origin<sup>5</sup> and, optionally, district where grown or the national, regional or local place name.

## **D. Commercial specifications**

- Class
- Size (if sized); expressed in accordance with section III
  - Size range, which may be replaced by the size code in case of option A.
- Crop year (optional)
- "Naturally" dried (optional)
- "Best before" followed by the date (optional).

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

Adopted 1996

Revised 20xx

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<sup>4</sup> 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.

<sup>5</sup> The full or commonly used name should be indicated.