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### Economic Commission for Europe

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**Working Party on Agricultural Quality Standards**

**Specialized Section on Standardization  
of Dry and Dried Produce**

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**Development of new standards: Dried bananas**

### **Draft Standard for Dried Bananas**\*

The following document was prepared by the Rapporteur (United States) for review and comments by the Specialized Section.

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\* Submitted on the above date to allow for additional input from delegations.

## I. Definition of produce

This standard applies to [unripe and ripe, peeled and dried] bananas from varieties grown from *Musa acuminata* and *Musa balbisiana* and their hybrids 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 bananas that are processed by salting, sugaring, flavouring, or roasting or for industrial processing.

Dried bananas may be presented in the following styles: <sup>1</sup>

- Sliced;
  - rings - cut at right angles to the longitudinal axis into rings
  - oblong /oval rounded/ellipse shapes,
  - longitudinally (lengthwise) entire length or sections thereof.
- Diced into chunks and or cubes
- Chips and strips consisting of portions of sound, ripe bananas irregular in shape, size and thickness and excluding whole fruit; and
- Any other presentation of the product shall be permitted provided that the product is sufficiently labelled 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 bananas 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 requirements

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

- intact (only for round/oblong shapes); 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

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<sup>1</sup> Defined in the annex.

- 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/additives <sup>2</sup>.

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

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

## **B. [Moisture content] <sup>3</sup>**

The dried bananas shall have a moisture content not exceeding:

- 11-18: 15.0 per cent for Untreated dried bananas
- Between 18.0 and 25.0: 25.0 per cent for dried bananas 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 bananas 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 bananas is optional in all classes, however, when sized; size is determined by diameter of the widest part.

<sup>2</sup> A slight smell of sulphur dioxide (SO<sub>2</sub>) is not considered as “abnormal”. Preservatives may be used in accordance with the legislation of the importing country. Dried coconut pieces may be sulphured in order to retain their original colour.

<sup>3</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.

## IV. Provisions concerning 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.

### [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	5	10	15
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	0.5	1.0
Fermented or damaged by pests, rotting or deterioration of which no more than	0.5	1.5	3
Fermentation	0.5	1	2
Slightly affected by decay	0	0.5	1
Living pests and insect damage of which no more than	2	2	6
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 ripe bananas (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<sup>4</sup> (or lot for produce presented in bulk) must be uniform and contain only dried bananas of the same origin, quality and size (if sized) and variety or commercial type (if indicated)

For "Extra" Class and Class I, the dried bananas 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 bananas 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 bananas may be presented 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 package<sup>5</sup> or compartmented package must bear the following particulars in letters grouped on the same side, legibly and indelibly marked and visible from the outside:

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<sup>4</sup> The term "packages" covers "sales packages" and "prepackages". Packages are individually packaged part of a lot, including contents. The packaging is conceived so as to facilitate handling and transport of a number of sales packages or of products loose or arranged, in order to prevent damage by physical handling and transport. The package may constitute a sales package. Road, rail, ship and air containers are not considered as packages. Sales packages are individually packaged part of a lot, including contents. The packaging of sales packages is conceived so as to constitute a sales unit to the final user or consumer at the point of purchase.

<sup>5</sup> These marking provisions do not apply to sales packages presented in packages.

## **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>6</sup>.

## **B. Nature of produce**

- name of the produce
- name of the variety and/or commercial type (optional){according to the nature of the produce}
- type or style {according to the definitions of the standard}.
- Rehydrated” “Sun Dried” etc. (when appropriate).

## **C. Origin of 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 {according to the nature of the produce}
- “Best before” followed by the date (optional).

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

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<sup>6</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.

## Annex

### Definitions of terms and defects of dried bananas

- (a) **Halved:** the ripe bananas have been cut longitudinally into approximately equal halves
  - (c) **Sliced ripe bananas:** the ripe bananas have been cut longitudinally into several slices
  - (d) **Banana pieces:** the bananas have been cut into approximately equal-sized slice/cubes
  - (e) **Decay:** visible decomposition of any portion of ripe bananas 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 bananas
  - (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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