

Economic Commission for Europe

Steering Committee on Trade Capacity and Standards

Working Party on Agricultural Quality Standards

Specialized Section on Standardization of Fresh Fruit and Vegetables

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Item 5 of the provisional agenda

Development of new standards

Proposal by the delegation of Uzbekistan

The following proposal to develop a new standard for dried melons was submitted by the delegation of the Uzbekistan.

UNECE STANDARD DDP- ...

concerning the marketing and

commercial quality control of

DRIED MELONS

NOTE

Working Party on Agricultural Quality Standards

The given draft standard was developed by Uzbekistan for the marketing and commercial quality control of
DRIED MELONS

I. Definition of produce

This standard applies to dried melons from varieties (cultivars) grown from *Cucumis melo* L., intended for direct consumption or for food generated as a result of controlled drying of fresh melons certain types derived from *Cucumis melo* L., fruits of which can be dried

Addition of sweeteners or sugar is not allowed.

The given standard does not apply to dried ripe melons, processed by salting, sugaring, aromatizing, frying or intended for industrial processing.

Dried melons may be presented for sales in one of the following styles¹:

- Longitudinal slices, cut by full length of fruits or its part
- Braid

Bars and/or cubes

Flat parts or flat irregular shape, and not of same size, and thickness, obtained from sound ripe fruits of melons

In addition, any other form of cutting is allowed if it is indicated in marking and is different from other forms of cutting, e.g. tubes, small figures, plates.

II. Provisions, concerning quality

The purpose of the standard is to define the quality requirements of dried melons 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.

A. Minimum requirements¹

In all classes, subject to the special provisions for each class and the tolerances allowed, the

dried melons must display the following characteristics:

- intact (only for 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, 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 slight salty taste of sodium chloride and/or calcium chloride or a slight sour taste of citric acid and a slight smell of preservatives/additives, including sulphur dioxide.

The condition of the dried melons 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

The dried melons shall have the following moisture content:

- not exceeding 18.0 per cent for untreated dried melons;
- not exceeding 25.0 per cent for dried melons 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 melons 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 melons is optional. However, when sized, size is determined by diameter of the widest part depending on form of produce.

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)

*Allowed tolerances, percentage
share of defect produce
by quantity or weight*

Defects allowed	“Extra” Class	Class I	Class II	Notes
a) Tolerances for produce not satisfying the minimum requirements of which no more than:				
Injuries calluses and damage caused by heat during drying	5,0	10,0	15,0	
Mouldy and mildew spots	1,0	5,0	10,0	
Product subject to insignificant rotting	0,5	1,5	3,0	
Of which not more than:				
Product subjected to fermentation	0,5	1,0	2,0	
Product subjected to insignificant rotting	-	0.5	1,0	
Product with living pests or damages caused by pests, of which not more than:	2,0	2,0	6,0	
Product with living pests	Not allowed			
b) Size tolerances (if sized)				
For produce not conforming to the size indicated, in total	10,0	15,0	20,0	
Availability of parts among dried slices of melons (by weight)	2,0	8,0	15,0	
c) Tolerances for other defects				
Foreign, non-food matters, separated seeds and skin fragments	3,0	8,0	14,0	
Unripe/ripe parts among ripe/unripe melons	1,0	5,0	10,0	
By color	Bright	Medium	Brown	

V. Provisions concerning presentation

A. Uniformity (of uniform origin, quality and size)

The contents of each package must be uniform and contain only dried melons 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 its entire contents.

B. Packaging

The dried melons 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

Uniformity (of uniform origin, quality and size)

Packaging (one-time consumer packaging)

Product outlook (consumer packaging stacked in transporting packages – polymer and/or paper boxes)

Dried melons can be supplied in bags or hard packaging. All consumer packages contained in one unit of transport packaging must have the uniform weight.

-for produce, intended for immediate consumption, smaller packaging may be used (preliminary packaging)

-sizes and number in a box must be agreed with buyer and seller.

VI. Provisions concerning marking

Each package 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.

B. Nature of the produce

- "Dried melons"
- Name of the variety (optional)
- Style
- "Soft fruit" or equivalent denomination (when appropriate)
- "Sun Dried" etc. (optional).

C. Origin of the 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
- "Best before" followed by the date (optional).

E. Official control mark (optional)

Annex

Definitions of terminology and defects for dried ripe melons

- a) Halves, melons cut in almost equal longitudinal parts;
- b) Melon slices, melons cut in almost equal longitudinal slices;
- c) Melon pasts: melon fruits, cut in almost equal pieces by its parts/cubes;
- c) Rotting: significant decay of any part of melon fruits, caused by activity of microorganisms;
- d) Mold: existence of visible by naked eye of mold fibers;
- e) Fermentation conditioned by fermentation of damage, which is significantly reflected on outer look and/or taste of produce;
- f) Mineral additives: ashes, not dissolved in acid;
- g) Foreign matters of growing origin: any matter except for dried melon fruits
- h) Damages, caused by pests: significant damages caused by pests or parasites, or existence of pest remains;
- j) Rust: spots of reddish-brown color;
- k) Ripe: fully ripe fruits
- l) Over-dried: excessively dried

These indicators of quality: Optional

Calories, cal: 341, proteins, gr: 0.7, oils, gr: 0.1, carbohydrates, gr: 82.2