

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

Sixty-sixth session

Geneva, 25-27 June 2018

Item 5 of the provisional agenda

Development of new standards

POST SESSION DOCUMENT – 12 JULY 2018

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

I. Definition of produce

This standard applies to dried melons of varieties (cultivars) grown from *Cucumis melo* L., intended for direct consumption or for food when intended to be mixed with other products for direct consumption without further processing. The given standard does not apply to dried melons that are processed by salting, sugaring, flavouring, or roasting or for industrial processing.

Dried melons may be presented in the following styles¹:

- Longitudinal slices, cut by full length of fruits or its part
- Braid, longitudinal slices braided into rope-like form
- cubes
- Strips of regular or irregular shape
- Any other style of the product shall be permitted provided that the dried melon distinct from the above-mentioned styles and is sufficiently labelled.

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. 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 melons must display the following characteristics:

- intact; 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

Deleted: from

Deleted: generated as a result of controlled drying of fresh melons certain types derived from *Cucumis melo* L., fruits of which can be dried ¶

Deleted: Addition of sweeteners or sugar is not allowed. ¶

Deleted: ripe

Deleted: ,

Deleted: aromatizing, frying or intended for industrial processing

Deleted: for sales

Deleted: one of

Deleted: Bars and/or

Deleted: Flat parts

Deleted: flat

Deleted: , and not of same size, and thickness, obtained from sound ripe fruits of melons

Deleted: 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.

Deleted: ¶

Deleted: 1

Deleted:

Deleted: (only for halves)

Deleted: • sufficiently developed¶

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>.

- 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 content²

The dried melons shall have the following moisture content:

- not exceeding 18.0 per cent for untreated dried melons;
- between 18.0 and 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 along the longitudinal axis 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)

Tolerances allowed, percentage of defective produce, by number or weight^(a)

| Defects allowed | “Extra” Class | Class I | Class II | Notes |
|--|---------------|------------|------------|-------|
| a) Tolerances for produce not satisfying the minimum requirements | <u>5</u> | <u>10</u> | <u>15</u> | |
| of which no more than: | | | | |
| Injuries calluses and damage caused by heat during drying | 5,0 | 10,0 | 15,0 | |
| Mouldy and mildew spots | <u>0.5</u> | <u>4.5</u> | <u>9,0</u> | |
| <u>Of which no more than mouldy</u> | <u>0</u> | <u>0.5</u> | <u>1.0</u> | |

²

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>. The laboratory reference method shall be used in cases of dispute.

Deleted: ¶

Deleted: .

Deleted: not exceeding

Deleted: .

Deleted: ¶

Deleted:

Deleted: Page Break
¶

Deleted: 1,

Deleted: ,0

Deleted: 10

| | | | | |
|--|------|------|------|--|
| <u>Fermentation, rotting, or deterioration</u> | 0,5 | 1,5 | 3,0 | |
| Of which not more than: | | | | |
| Fermentation | 0,5 | 1,0 | 2,0 | |
| Rotting | - | 0,5 | 1,0 | |
| Damages caused by pests | 2,0 | 2,0 | 6,0 | |
| Living pests | 0 | 0 | 0 | |
| b) Size tolerances (if sized) | | | | |
| For produce not conforming to the size indicated, in total | 10,0 | 15,0 | 20,0 | |
| Pieces among dried slices of melons (by weight) | 2,0 | 8,0 | 15,0 | |
| c) Tolerances for other defects | | | | |
| Foreign matter, separated seeds and skin fragments | 1,0 | 1,0 | 1,0 | |
| Not fully ripe pieces among ripe dried melons | 0,0 | 1,0 | 3,0 | |
| Colouring, other than indicated | 10 | 10 | 10 | |

Deleted: Product subject to insignificant rotting

Deleted: Product subjected to f

Deleted: Product subjected to insignificant

Deleted: r

Deleted: Product with living pests or d

Deleted: , of which not more than:

Deleted: Product with l

Deleted: Not allowed

Deleted: Availability of parts

Deleted: , non-food

Deleted: s

Deleted: 3

Deleted: 8

Deleted: 4

Deleted: Unripe/

Deleted: parts

Deleted: /unripe

Deleted: 1

Deleted: 5

Deleted: 10

Deleted: By c

Deleted: Bright

Deleted: Medium

Deleted: Brown

Deleted: (of uniform origin, quality and size)

Deleted: sized

V. Provisions concerning presentation

A. Uniformity

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

[In addition, Extra class dried melon must be of bright colour.]

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".

VI. Provisions concerning marking

Each package³ 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:

Deleted: 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.¶

³ These marking provisions do not apply to sales packages presented in packages.

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.⁴

B. Nature of the produce

- “Dried melons”

• Style

- Name of the variety (optional)

• [“Soft fruit” or equivalent denomination (when appropriate)]

- “Sun Dried” or method of drying, (optional).

Moved (insertion) [1]

Moved up [1]: • Style¶

Deleted: etc.

C. Origin of the produce

- Country of origin⁵ 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

• Crop year (optional)

- “Best before” followed by the date (optional).

Deleted: c

E. Official control mark (optional)

Annex

Definitions of terminology and defects for dried ripe melons

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

⁴ 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.

⁵ The full or commonly used name should be indicated.

- 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

