

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

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Item 3 of the provisional agenda

Review of existing standards

POST SESSION DOCUMENT – 12 JULY 2018

Comments and proposal by the delegation of the United States

The following comments and proposals were submitted by the delegation of the United States.

Prunes/ **Dried Plums** ¹[add footnote about name]

I. Definition of produce

[Use text of SL] This standard applies to prunes of varieties (cultivars) grown from *Prunus domestica* L. 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 prunes that are processed by salting, sugaring, flavouring or roasting or for industrial processing.

Prunes may be presented in one of the following styles:

- **Whole, unpitted from which pits have not been removed**
- **Whole, pitted; from which pits have been removed**

II. Provisions concerning quality

The purpose of the standard is to define the quality requirements for prunes at the export-control stage, after preparation and packaging.

However, after 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.

¹ Either “prunes” or “dried plums” may be used. For ease of reading, the word “prune” is used throughout the text. Anywhere it appears in the standard, the words “dried plums” can be substituted, including in the marking provisions.

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Deleted: **Dried Plums/**

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A. Minimum requirements²

In all classes, subject to the special provisions for each class and the tolerances allowed, the prunes must display the following characteristics.

The prunes must be:

- ~~Intact without peduncles; however, slight superficial damage is not considered as a defect; the fruit may be pitted,~~
- ~~▼~~
- fleshy, the flesh being elastic and pliable
- covered with a wrinkled skin
- sound, produce being affected by ~~rotting or deterioration such as to make it unfit for human consumption is excluded~~
- clean, ~~practically free from any visible~~ foreign matter³
- 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 damage to skin and/or flesh such as:~~
 - ~~callous growth-cracks, occurring at the ends of prunes, scars, splits or breaks~~
 - ~~Splits or breaks exposing a substantial part of the flesh and seriously affecting the appearance of the fruit~~
 - ~~[Cracks, splits or breaks down to the stone in unpitted prunes]~~
- ~~affecting in aggregate more than 20 mm in diameter]▼~~
- 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][~~check all against SL~~]

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

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

Deleted: intact; however, slight superficial damage is not considered as a defect {Individual standards may provide that the produce need not be intact, depending on the nature of the produce and its intended presentation.}

Deleted: whole or without pits, without peduncles

Deleted: decay (rot) or damaged

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Deleted: areas of discolouration or spread stains in pronounced contrast with the rest of the produce

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² 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. See http://www.unece.org/fileadmin/DAM/trade/agr/standard/dry/StandardLayout/StandardLayout_DDP_e.pdf.

³ Added ingredients are not considered as foreign material, provided they are not prohibited by the legislation of the importing country.

B. Moisture content⁴

Untreated prunes shall have a moisture content not exceeding 35.0 [30.0, 25.0] per cent.

Prunes with a moisture content exceeding 35.0 [25.0] per cent and treated with preservatives or preserved by other means (e.g. pasteurization) should be labelled as high moisture or equivalent denomination.

C. Classification

[follow SL text] In accordance with the defects permitted in section “IV. Provisions concerning tolerances”, prunes are classified into the following classes:

“Extra” Class, Class I and 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 prunes is done by the number of prunes in 500 g (or in 1 lb (453 g)),

Pitted prunes must be sized after pitting. To ensure uniformity in size, one of the following must be applied.

Size Nomenclature

Designation per 500 g

Designation	Number of prunes per 500 g
Super giant	not more than 33 prunes
Giant	from 34 to 44 prunes
Very large	from 44 to 55 prunes
Large	from 55 to 66 prunes
Medium	from 66 to 77 prunes
Small	from 77 to 99 prunes
Very small	more than 99 prunes

Designation per pound

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Deleted: For prunes with a high moisture content, preservatives may be used, taking into consideration the regulations applicable in the importing country.

Deleted: <#>Whole un-pitted Prunes in Class I only¶
<#>Whole un-pitted prunes must be of good quality and characteristic of the variety or commercial type of plum. They may show slight superficial defects and colour defects, provided that these do not affect the general appearance of the produce or its quality, keeping quality or presentation in the package.

<#>(ii) . Whole pitted prunes in Class I and Class II/Type E.¶
<#>Class I: Prunes in this class must be pitted by an appropriate process such as to minimize the damage to the skin, and the number of cuts necessary to depit the prunes is limited to two cuts¶

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Deleted: <#>Class II or Type E: Prunes in this class may be pitted by pressure. The number of cuts necessary to depit these prunes is not limited.¶
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Deleted: have undergone sizing determined by the minimum and maximum number of prunes in 500 g (or in 1 lb (453 g)), in relation to the moisture content marked on the package according to the following scales:¶

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Deleted: Number of prunes per 453 g

Deleted: not more than 30 prunes

Deleted: from 30 to 40 prunes

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Deleted: from 50 to 60 prunes

Deleted: from 60 to 70 prunes

Deleted: from 70 to 90 prunes

Deleted: more than 90 prunes

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⁴ 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. See <http://www.unece.org/fileadmin/DAM/trade/agr/standard/dry/StandardLayout/StandardLayoutDDP e.pdf>. The laboratory reference method shall be used in cases of dispute.

Designation	Number of prunes per <i>pound</i> (453 g)
Jumbo	Not more than 25 prunes
Extra large	from 25 [36] to 40 [43] prunes
Large	from 40 [43] to 60 [53] prunes
Medium	from 60 [53] to 85 [67] prunes
Small	from 85 [67] to 100 [85] prunes

Deleted: Number of prunes per 500 g

Deleted: **Not more than 28 prunes**

Deleted: from ~~28~~[39] to ~~44~~[47] prunes

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Deleted: from ~~66~~[58] to ~~94~~[73] prunes

Deleted: from ~~94~~[73] to ~~110~~[93] prunes

B. Numerical Categories

Size categories may also be described numerically by the range of average count per 500 g or per pound (453g), for example: 30/40; 35/45; 90/120 etc. .

Deleted: or the applicable equivalent metric count range (500g)

Deleted: , 40/50, 50/60, 60/70, 75/85, 80/90, 90/100, etc

D. “Pressure-Pitted Prunes”

Sizing of pressure-pitted prunes is optional.

Deleted: C. “Pitted Prunes” — “Class I”
For pitted prunes, the size is determined by the counts taken after the pits have been removed..

Deleted: — “Type E”, “Class II”

Deleted: not obligatory unless they are sold in small packages intended for the consumer.

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 characteristics of the class indicated.

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A. Quality tolerances – former table was replaced by a new one which is open for comments

Permitted defect ⁵ (percentages by weight or number)	Unpitted Prunes		Pitted prunes	
	Class I	Class II	Class I	Class II
A. Tolerance for produce not meeting the minimum requirements	10	[15]	10	15
Of which no more than				
Non-characteristic colour and texture	10	15	10	15
End cracks	10	15	10	15
Rotten, deterioration, mould	1	2	0.5	2
Skin or flesh damage, calluses, heat injury	[6]	10	2	4]
Pest damage	2	4	2	4
Fermentation /	1	2	1	2
Living pests	0	0	0	0

⁵ Standard definitions of terms and defects are listed in the annex of this document.

<i>Permitted defect⁵ (percentages by weight or number)</i>	<i>Unpitted Prunes</i>		<i>Pitted prunes</i>	
	<i>Class I</i>	<i>Class II</i>	<i>Class I</i>	<i>Class II</i>
Size tolerances	10	10	10	10
C. Other defects				
Foreign matter (of vegetable origin)	1	1	1	1
Foreign matter (of mineral origin)	0.1	0.1	0.1	0.1
Among pitted prunes, whole pits and pieces of pits			[0.5][2]	[2.0][4]
...				

B. Mineral impurities

Not greater than 1 g/kg acid insoluble ash.

C. Size tolerances

The method of determining sizing uniformity is specified in the annex to this standard.

Proposal — delete the reference to the annex and insert the information directly into the main text:

Prunes packed in accordance with the sizing methods established in this standard must be reasonably uniform in size.

In a sample of 5 kg of fruit taken from a given consignment, the difference between the number of the smallest prunes and that of the largest prunes per 500 g must not exceed:

- (a) 25 for consignments of prunes of sizes ranging from 44 to 55 prunes per 500 g;
- (b) 35 for consignments of prunes of sizes ranging from 55 to 77 prunes per 500 g;
- (c) 45 for consignments of prunes containing more than 77 prunes per 500 g.

The difference is calculated by reference to 10 per cent (by weight) of the sample for the smallest prunes and 10 per cent (by weight) for the largest.

V. Provisions concerning presentation

A. Uniformity

The contents of each package⁶ must be uniform and contain only prunes of the same origin, quality and size (if sized), and variety or commercial type if indicated.

⁶ {Definitions: The term “packages” covers “sales packages” and “pre packages”. Packages are individually packaged parts of a lot, including contents. The packaging is conceived so as to facilitate handling and transport of a number of sales packages or of loose or arranged produce, 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 parts of a lot, including contents. The packaging of

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

Prunes in Class I must be of the same variety or the same commercial type.

B. Packaging

Prunes 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 so as to avoid causing any external or internal damage to the produce. The use of materials, particularly 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”.

C. Presentation

~~—Prunes must be presented either:~~

~~• in small packages of 0.125 kg, 0.250 kg, 0.500 kg or 1 kg; the use of other units of weight may be admitted depending on the regulations applicable in the importing country; or~~

~~• in packages weighing 1.5 kg or more.~~

VI. Provisions concerning marking

Each package⁷ 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/shipper: 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.⁸

~~sales packages is conceived so as to constitute a sales unit to the final user or consumer at the point of purchase.~~

Proposal to include definitions in the glossary of terms:

Package: Individual packages conceived to facilitate handling and transport of a number of sales packages or of produce loose or arranged, in order to prevent damage caused by handling, transport, or contaminants (for example cartons, plastic bags, pallet boxes, etc.). The package may constitute a sales package. Road, rail, ship and air containers are not considered as packages.

Sales package: Individual packages conceived to constitute a sales unit to the final user or consumer at the point of purchase.

Pre-packages are sales packages such as the packaging enclosing the foodstuff completely or only partially, but in such a way that the contents cannot be altered without opening or changing the packaging. Protective films covering a single produce are not considered as pre-packages.

⁷ These marking provisions do not apply to sales packages presented in packages.

⁸ 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) has to be indicated in close connection with the

B. Nature of the produce

- Name of the produce: the words “prunes” “dried plums”, “unpitted prunes” “prunes with pits” “pitted prunes” or “pressure-pitted prunes”
- ~~• For Class I: the name of the variety or commercial designation accepted in reputable commercial practice~~
- ~~• Moisture content indicated by:~~
 - ~~• When the moisture content is between 24 per cent and 29 per cent inclusive: “maximum moisture content 29 per cent” and/or “semi-dry”;~~
 - ~~• When the moisture content is between 29 per cent and 35 per cent inclusive: “maximum moisture content 35 per cent” and/or “ready to eat”;~~
 - ~~• For prunes with moisture content equal to or less than 24 per cent: no marking indicating moisture content is necessary.~~

C. Origin of produce

- Country of origin⁹ and, optionally, the district where grown or the national, regional or local place name

D. Commercial specifications

- class
- **size expressed in accordance with the provisions of section III, either:**
 - as the minimum and maximum number of prunes contained in 500g or 1 lb (453 g), by “X/Y prunes per 500 g”; or
 - by the corresponding designation, followed by the minimum and maximum number of prunes contained in 500 g or 1 lb (453 g)
- crop year (optional)
- “Best before” followed by the date (optional)
- net weight.

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E. Official control mark (optional)

code mark, and the code mark should be preceded with the ISO 3166 (alpha) country code of the recognizing country, if it is not the country of origin.

⁹ The full name or commonly used name should be given.

Annex **TO BE DELETED**

Definitions of terms and defects for prunes

Based on annex III of the Standard Layout

(a) **End cracks:** callous growth-cracks, occurring at the ends of prunes, whose total length may be more than 10 mm (25/64 inch) but less than 15 mm (38/64 inch).

(b) **Damage to skin or flesh:**

(1) Callous-like growth scars (except end cracks) whose total is more than 10 mm (25/64 inch).

(2) Cracks, splits or breaks down to the stone.

(3) Splits or breaks exposing a substantial part of the flesh and seriously affecting the appearance of the fruit.

(c) **Fermentation:** the existence of fermentation is evidenced by a distinctly sour taste or odour or by the darkening in colour associated with fermentation or acidity.

(d) **Callosities:** surface callosities (other than cracks) of more than 10 mm (25/64 inch) in diameter, and areas of thin lacy crackle of more than 20 mm (50/64 inch) in diameter.

(e) **Heat injury:** damage by sunburn or excessive heat during dehydration which substantially affects the appearance, flavour or normal edibility of the prune.

(f) **Insect damage:** visible damage caused by insects and animal pests.

(g) **Presence of dead insects and/or mites.**

(h) **Peduncle:** the part of the stem which attaches the plum to the branch.

(i) **Mould:** mould filaments visible to the naked eye.

(j) **Decay:** decomposition caused by bacteria or fungi making the flesh of the prune unfit for consumption.

(k) **Foreign matter of vegetable origin:** leaves, peduncles, twigs, bits of wood, soil or similar matter.

(l) **Mineral impurities:** acid insoluble ash.
