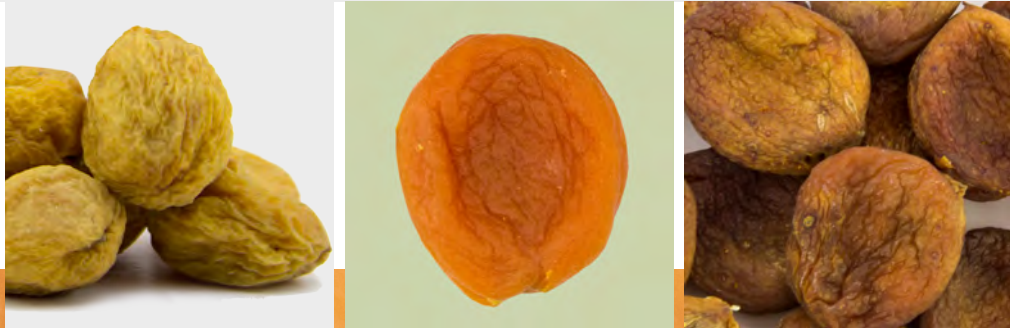


UNECE Standard on the marketing
and commercial quality control of



Dried Apricots Standard DDP-15

Explanatory Brochure

UNECE Standard on the marketing
and commercial quality control of



Dried Apricots Standard DDP-15

Explanatory Brochure

Notes

Commercial quality standards for agricultural produce are developed and approved by the United Nations Economic Commission for Europe through its Working Party on Agricultural Quality Standards. These international standards facilitate trade, encourage high-quality production, improve profitability and protect consumer interests. They are used by governments, producers, traders, importers and exporters, as well as international organizations. They cover a wide range of agricultural products, including fresh fruit and vegetables, dry and dried produce, seed potatoes, meat, cut flowers, eggs and egg products.

The Explanatory Brochure on the Standard for Dried Apricots has been developed to harmonize the interpretation of the standard, thereby facilitating international as well as national trade. It addresses producers and traders, as well as inspection authorities. It corresponds to the latest edition of the UNECE Standard for Dried Apricots (DDP-15), which was officially adopted in November 2016. Subsequent revisions to the standard will be placed on the website at: www.unece.org/trade/agr/standard/dry/ddp-standards.html

All members of the United Nations can participate on an equal footing in the activities of the Working Party on Agricultural Quality Standards.

For more information, please visit our website: www.unece.org/trade/agr/welcome.html

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Please contact the following address with any comments or enquiries:

Agricultural Standards Unit

United Nations Economic Commission for Europe
Palais des Nations
CH-1211 Geneva 10, Switzerland
e-mail: agristandards@unece.org

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The official text of the standard is indicated in blue bold; the interpretative text of the standard is indicated in black. References to photos representing the visual interpretation are printed in black bold. The entire text of the standard without the interpretative text appears in Annex II.



Definition of Produce

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: whole and half apricots of irregular shape, size and thickness, that have lost their normal contour and have become definitely flattened at the edge or rim.

Interpretation: Examples related to forms of dried apricots are shown in **Photos 1 to 4**.

Photo 1

Definition of produce
- Whole, unpitted



Photo 2

Definition of produce
- Whole, pitted



Photo 3

Definition of produce
- Halves

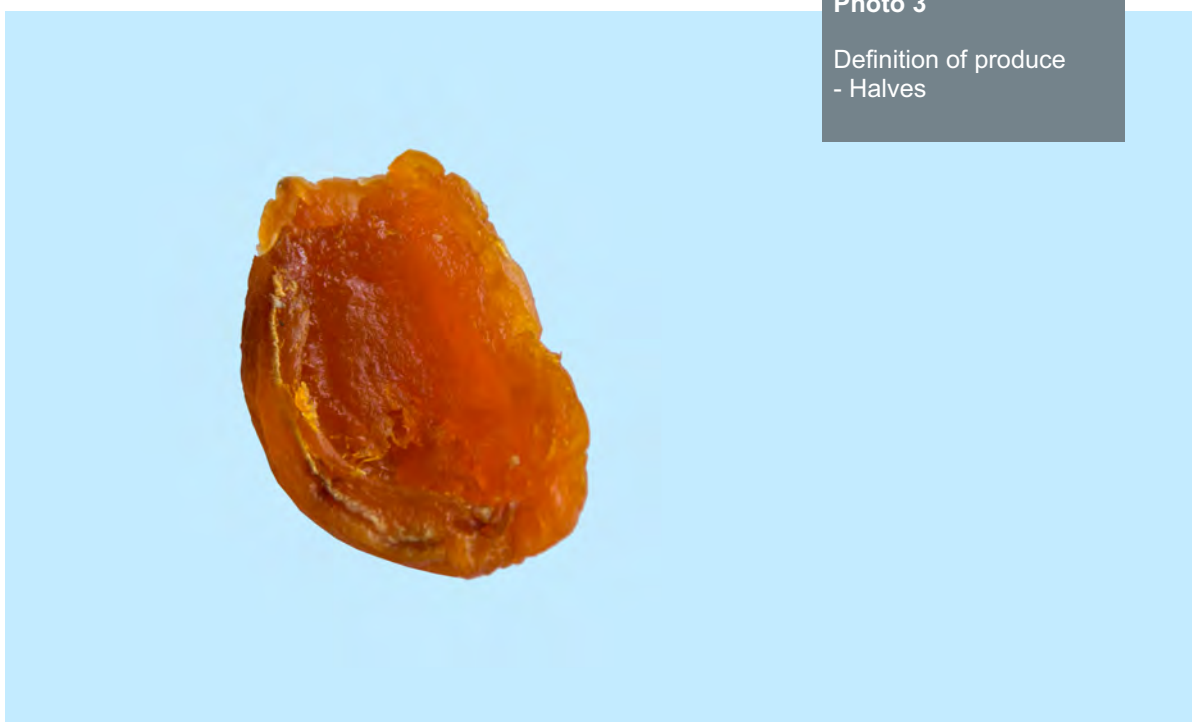


Photo 4

Definition of produce
- slabs





Provisions concerning Quality

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 requirements¹

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

Interpretation: The dried apricots must not have any damage or injury affecting the integrity of the fruit or halves which means complete fruits; free of damage and physical defect on the surface.

Examples related to the minimum requirement "intact" are shown in **Photos 5 to 6**.

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>.





Photo 6

Minimum requirement
"intact". Damaged
dried apricots –
not allowed

- **sound; produce affected by rotting or deterioration such as to make it unfit for human consumption is excluded**

Interpretation: Dried apricots must be free from disease, physiological disorders or serious deterioration, which appreciably affect their appearance, edibility or keeping quality. In particular, fruits affected by rotting, even if the signs are very slight but liable to make the produce unfit for consumption upon arrival at their destination, are to be excluded.

Example related to the minimum requirement "sound" are shown in **Photo 7**.



- **clean; practically free of any visible foreign matter**

Interpretation: The acceptable limit for “practically free” would be traces of foreign matter. Excessive dust, soiling or visible chemical residues are not allowed.

Examples related to the minimum requirement "clean" are shown in **Photos 8 to 11**.



Photo 8

Minimum requirement
"clean".
Practically clean
– traces of extraneous
impurities of plant
origin – limit allowed

Photo 9

Minimum requirement
"clean". Practically
clean – traces of soil
– limit allowed

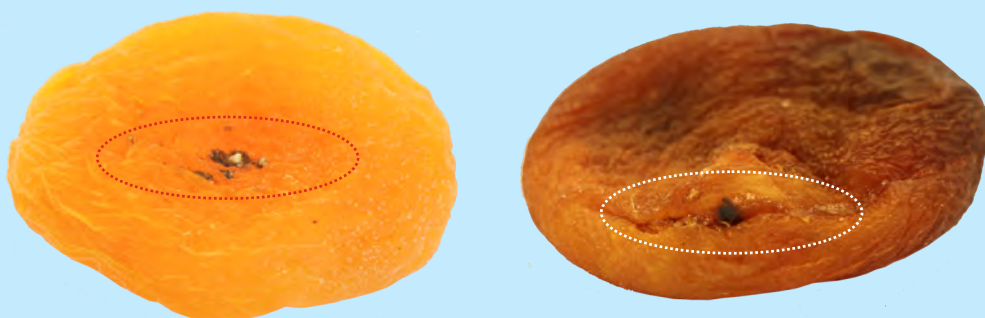


Photo 10

Minimum requirement
"clean".
presence of significant
foreign substance
- Not allowed



Photo 11

Minimum requirement
"clean". Serious
soiling – not allowed



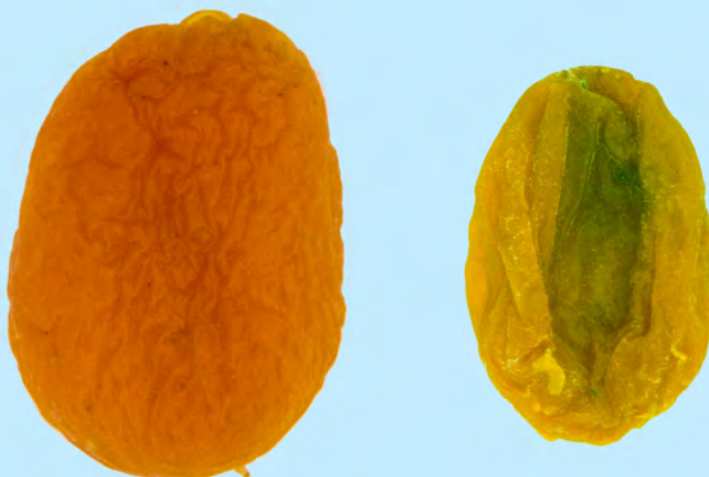
- **sufficiently developed**

Interpretation: Dried apricots must be sufficiently developed before drying. If they are not sufficiently developed, the dried produce is smaller in size, pale in colour and less fleshy compared to the typical characteristics of the commercial type. Dried apricots with insufficient development are to be excluded.

Examples related to the minimum requirement "sufficiently developed" are shown in **Photo 12**.

Photo 12

Minimum requirement
"sufficiently developed".
on the left – fully
developed;
on the right – not
sufficiently developed –
not allowed



- **free from living pests whatever their stage of development**

Interpretation: The presence of pests detracts from the commercial presentation and severely affects the acceptance and shelf life of the dried apicots. Therefore, a lot showing a single living pest is to be excluded. In this context the term pests covers insects and mites in their different stages of development such as eggs, larvae and imagines.

An example related to the minimum requirement "free from living pests" is shown in **Photo 13**.

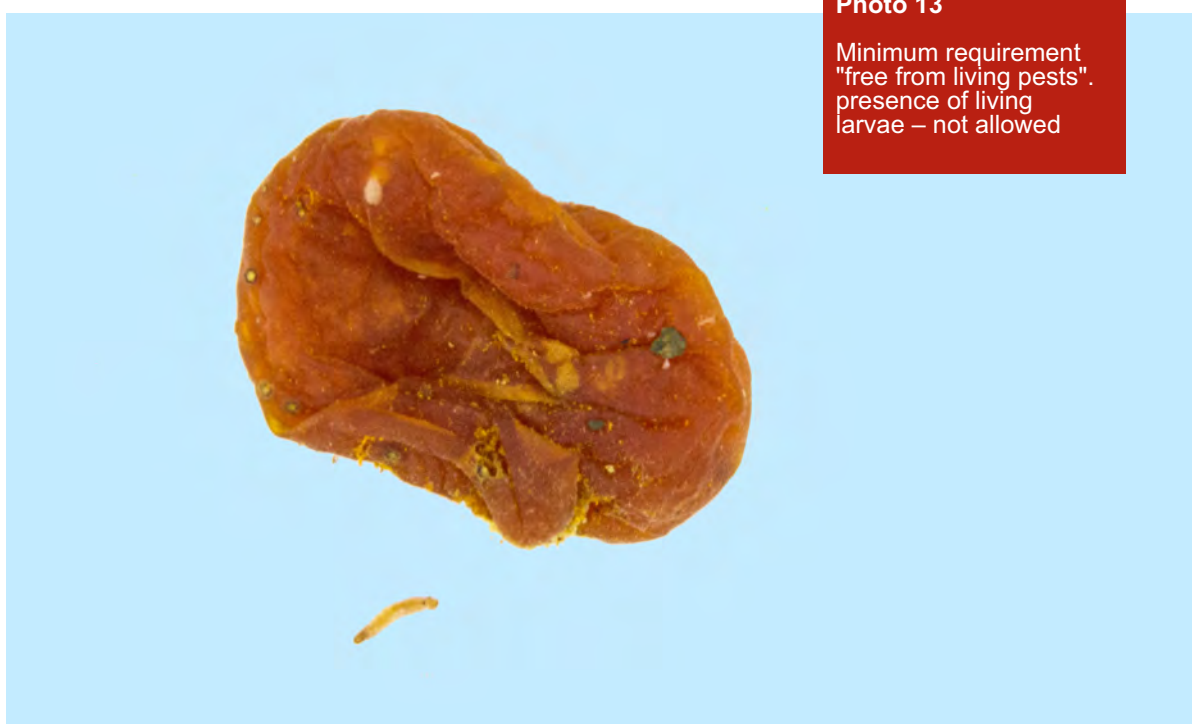


Photo 13

Minimum requirement
"free from living pests".
presence of living
larvae – not allowed

- **free from damage caused by pests, including the presence of dead insects and/or mites, their debris or excreta**

Interpretation: Dried apricots must be free from pest damage, including feeding damages caused by rodents, insects and mites, dead insects and mites (eggs, larvae, imagines), or parts of dead pests as well as their debris and excreta.

An example related to the minimum requirement "damage caused by pests" is shown in **Photo 14**.



- free from blemishes, areas of discoloration 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

Interpretation: Dried apricots with blemishes, discolouration and/or pronounced staining that in total do not exceed the 5 per cent of the fruit surface are allowed in all classes. Dried apricots with blemishes and/or discolouration exceeding 5 per cent of the surface area are to be excluded.

Examples related to the minimum requirement "free from blemishes" are shown in **Photos 15 to 18**.



Photo 15

Minimum requirement
"free from blemishes".
Lesions or blemishes
up to 5% of the total
surface – limit allowed

Photo 16

Minimum requirement
"free from blemishes".
Sunscauld up to 5%
of the total surface –
limit allowed



Photo 17

Minimum requirement
"free from blemishes".
Lesions or blemishes
exceeding 5% of the
total surface –
not allowed



Photo 18

Minimum requirement
“free from blemishes” –
left: corky tissue,
right: serious colour
defect – both defects
exceeding 5%.
- not allowed.



- **free from mould filaments visible to the naked eye**

Interpretation: Excess moisture of produce and/or at storage room plus warm conditions during storage of dried apricots promote and increase mould filaments and/or spores, causing deterioration of colour, texture, flavour, smell and taste of produce.

Examples related to the minimum requirement "free from mould" is shown in **Photos 19 to 20**.

Photo 19

Minimum requirement
"free from mould visible
to the naked eye" –
Early sign of mould
– not allowed.



- **free of fermentation**

Interpretation: The process of enzymatic cleavage or carbohydrate by microorganisms under anaerobic conditions changes structure and colour of the surface and the flesh of the dried apricot.

Examples related to the minimum requirement "free of fermentation" is shown in **Photo 21**



Photo 21

Minimum requirement
"free of fermentation".
Dried apricot with
early signs of
fermentation
– not allowed

- **free of abnormal external moisture**

Interpretation: This provision applies to excessive moisture, for example, free water lying inside the package.

Care must be taken that the maximum moisture content of the produce as specified in Section II.B is respected.

- **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.**

Interpretation: This provision applies to dried apricots stored or transported under poor conditions, which have consequently resulted in their absorbing abnormal smells and/or tastes, in particular through the proximity of other product which give off volatile odours.

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.**

B. Moisture content²

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 high moisture or equivalent denomination.

Interpretation: Maximum moisture content refers to the limits of moisture allowed for the produce in order to be commercialized. Moisture content varies with the commercial type and its flesh texture, but it is important to understand that excess moisture of the produce increases microorganism and insect development, contamination and deterioration of produce.

table 1

Product type	Maximum moisture content in % (by weight)
Dried apricots not treated with preservatives;	not more than 25.0%
Dried apricots treated with preservatives;	above 25.0%, but not more than 40.0%

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.

Interpretation: Examples related to classification are shown on **Photos 23 to 26**. This classification has to respect section IV. Provisions concerning tolerances, see **page 29**.

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.

Photo 23

Example of natural dried apricots.



Photo 24

Example of natural dried apricots.



Photo 25

Example of SO₂
treated dried apicots.

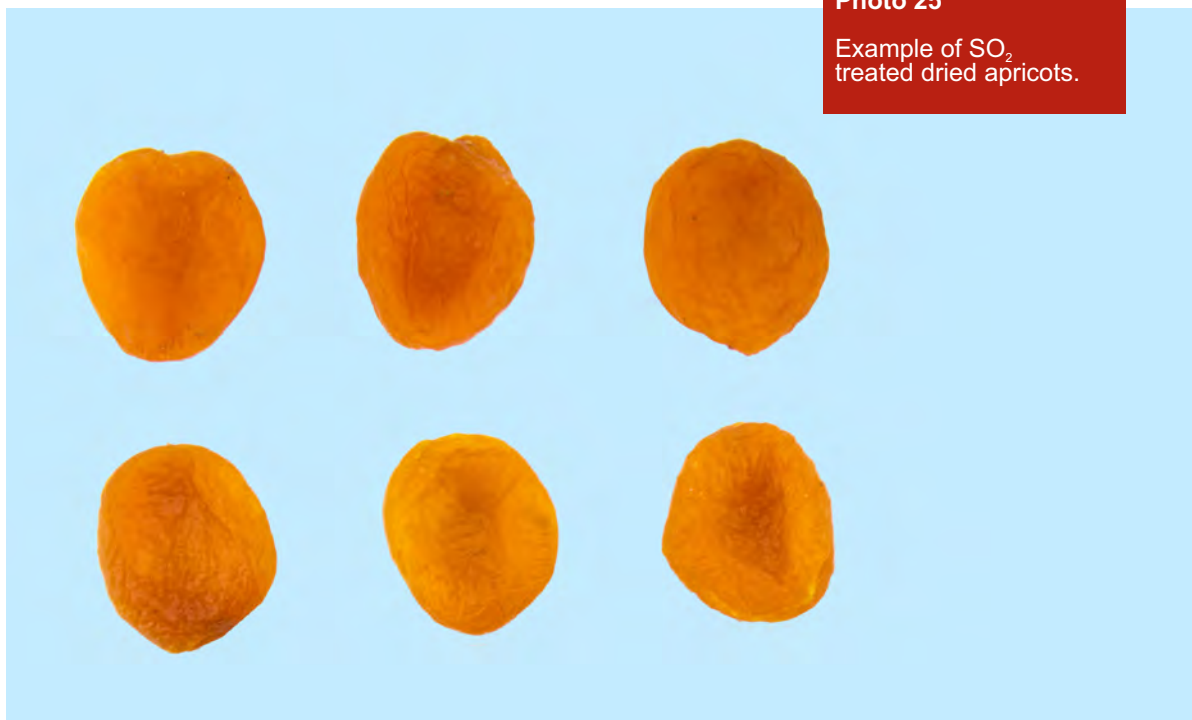
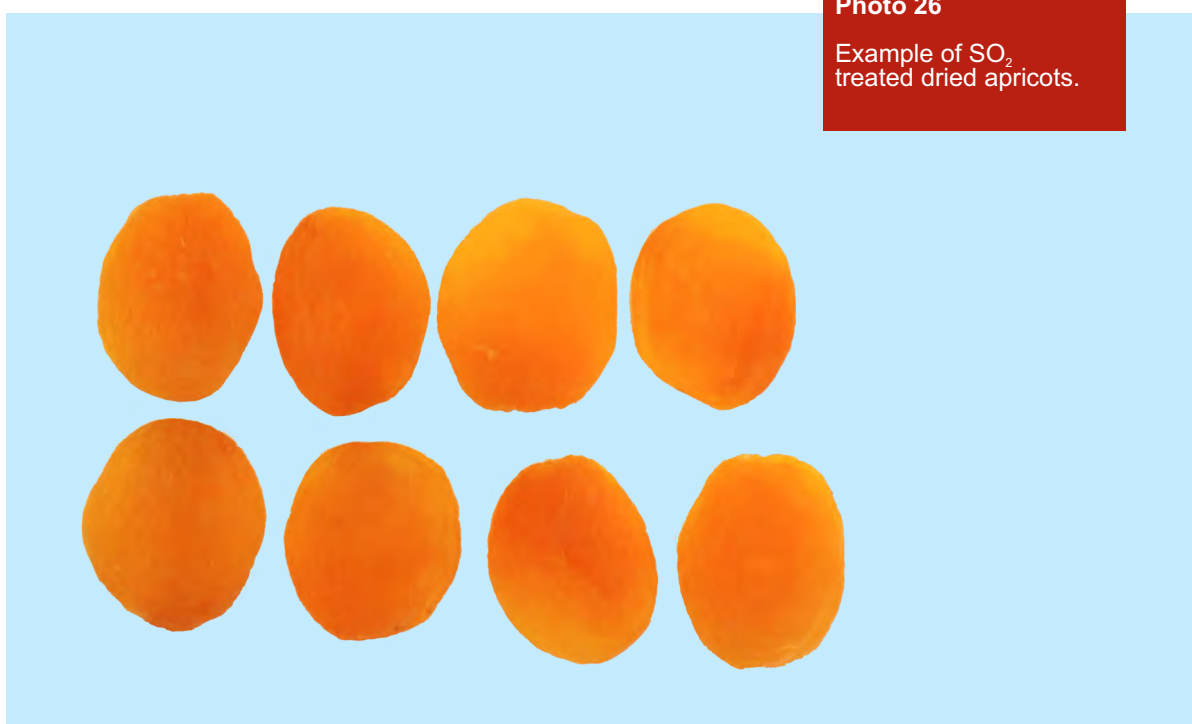


Photo 26

Example of SO₂
treated dried apicots.



Provisions concerning Sizing

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:

Size Code	Number of whole, unpitted fruit per kilogramme	Number of whole, pitted fruit per kilogramme	Number of fruit halves per kilogramme
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

To ensure uniformity in extra class, the weight of the heaviest 10 pieces of dried apricots of the same size code should not exceed two times the weight of the lightest 10 pieces of dried apricots of the same size code.

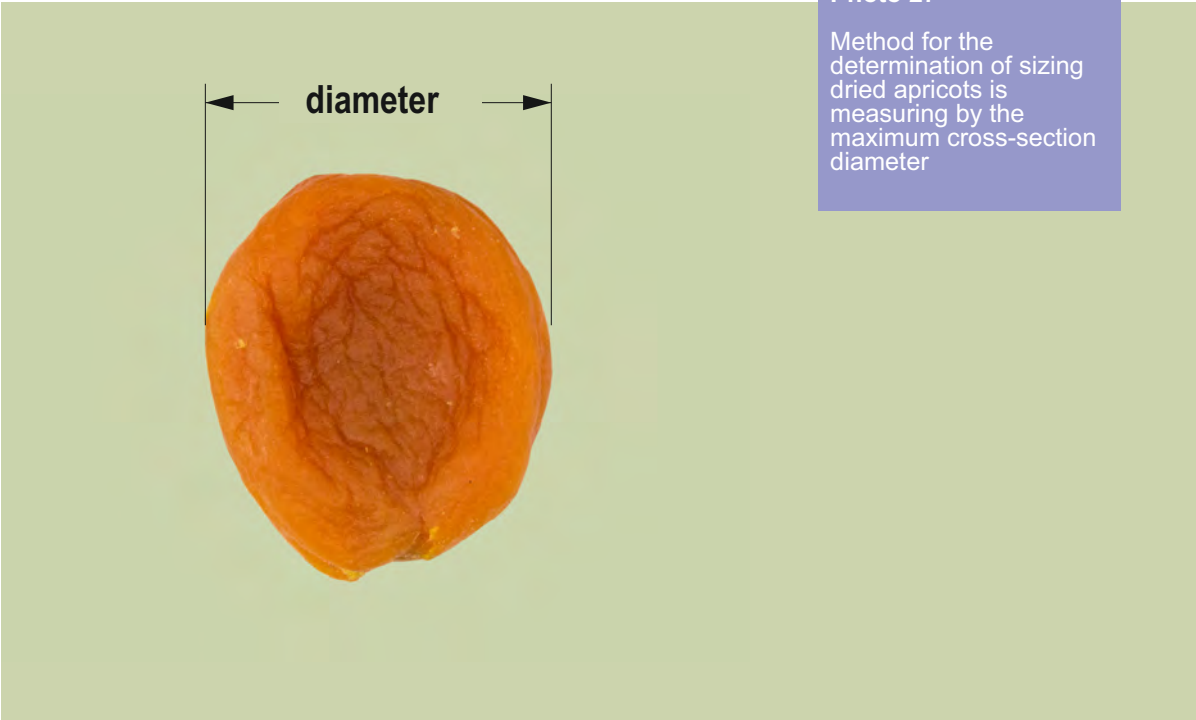
B. By diameter:

Range (mm)	Range (inches)
34 and larger	1 3/8 and larger
31–34	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
Smaller than 20	Smaller than 13/16

C. Size ranges other than option A. or B. and size codes other than option A. are allowed provided that the range used is labelled accordingly such as.

Grade code	Number of whole fruit without stones per per kilogramme		
A	140 and less	or	32 mm and bigger
B	141–180	or	29–32 mm
C	181–220	or	25–29 mm
D	221–260	or	21–25 mm
E	261 and more	or	Less than 20 mm

However, when a size code is indicated, it should not conflict with Option A.





Provisions concerning Tolerances

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

Defects allowed	Tolerances allowed, percentage of defective produce, by number or weight*		
	Extra	Class I	Class II
(a) Tolerances for produce not satisfying the minimum requirements of which no more than:	9	15	20
Mouldy	1	1	1
Rotten	1	1	2
Damage caused by pests	1	2	4
Fermented (untreated)	2	3	5
Fermented (treated)	1	1	2
Living pests	0	0	0
Dirty	2	5	8
Substantial defects in colour or texture, heat injury and sunburn	5	8	10
Spotted	3	5	10
Lesion and Calluses	3	6	8
b) Size tolerances: Produce not conforming to the size indicated by diameter, in total (if sized by diameter)	10	10	10
c) Tolerances for other defects: Foreign matter and extraneous vegetable materials except pits, pit fragments in pitted fruit (by weight)	0.5	0.5	0.5
Presence of pits, pit fragments and pedicels in pitted fruit	1	1	2
Presence of pieces among whole fruit and halves	2	4	6
Dried apricots belonging to varieties other than that indicated	10	10	10

* A minimum sample unit of one kilogramme is required for the test.



Provisions concerning Presentation

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 if indicated, variety and/or crop year.

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

Interpretation: As uniformity in size is optional for Class II, dried apricots in this class must be uniform in size only when size is indicated on the package. Dried apricots in Classes Extra and I must be uniform in size in accordance with Section III and the size must be indicated.

Presentation should not be misleading, i.e. concealing in the lower layers of the package produce inferior in quality and size to that displayed and marked.

Examples related to uniformity are shown in **Photos 28 to 30**.



Photo 28

Presentation:
"Uniformity".
Example of presentation
in regular rows and
layers (single layer)
and quality for
Extra Class.



Photo 29

Presentation:
"Uniformity".
Example of presentation
in regular rows and
layers (single layer)
and quality for Class I



Photo 30

Presentation:
"Uniformity".
Example of presentation
loose in the package
and quality for Class II

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”.

Interpretation: Packaging must be of such quality and strength as to protect the dried apricots during transportation and handling.

This provision is designed to ensure that the materials inside the package protect the produce suitably. Clean materials should be used to protect the produce from foreign matter, such as leaves, sand or soil which could cause a negative impact on the produce and its presentation. A visible lack of cleanliness in several packages could result in the goods being rejected.

An example related to packaging is shown in **Photo 31**.



Photo 31

Example of dried apricots packed in a sales package

The background features a series of overlapping rectangular blocks in various shades of orange, a light blue block, a bright orange block, and a light grey block. The bottom half of the image is a solid dark olive green.

Provisions concerning Marking

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:

Interpretation: In case of re-used packages, all previous labels must be carefully removed and/or previous indications deleted.

In case of sales packages, the provisions on labelling of the country of destination (consumption) apply.

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 authority⁴.

Interpretation: For the purposes of inspection, the term "packer" means the person or company responsible for the product packaging. The code mark is not a trademark, but an official control system that allows easily identifying the person or company responsible for packaging. Dispatcher (supplier or exporter) may assume sole responsibility and in which case the identification of the "packer" according to the above definition is optional.

B. Nature of produce

- "Dried Apricots" which may be replaced, when appropriate, by high moisture dried apricots or equivalent denomination.
- Style.
- Name of the variety (optional).

C. Origin of produce

Country of origin⁵ and, optionally, district where grown or the national, regional or local place name.

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

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.

D. Commercial specifications

- **Class**

Interpretation: Stating the class is compulsory.

- **Size (if sized) expressed as;**
 - Option A – by numerical code (as defined in section III), and/or range; or
 - Option B – by diameter (as defined in section III); or
 - Option C – by alphabetical code and range

Interpretation: Indication of the size is compulsory in Classes Extra and I and optional for Class II. Size can be specified by size code, number of fruits per kilogram or by size range (in millimetres or inches).

- **Crop year (optional)**
- **"Naturally" dried (optional)**
- **"Best before" followed by the date (optional).**

E. Official control mark (optional)

Adopted 1996

Last Revised 2016

Examples of marking are shown in **Photos 32-34**.



■ Explanatory Brochure on the DDP-15 Standard for Dried Apicots.....

Photo 33

Marking printed on a carton



Photo 34

Example of labeling of a sales package in accordance with the country of destination (consumption)



Annex I



UNECE

MARKETING QUALITY OF DRIED APRICOTS*

DEFINITION & CLASSIFICATION



The UNECE Standard for Dried Apricots* applies to SO₂ treated dried apricots or untreated dried apricots for direct consumption.

Dried apricots are classified into three classes: Extra Class, Class I, Class II.

The classification is determined in accordance with the defects allowed in the Standard's section «IV. Provisions concerning tolerances».



TREATED DRIED APRICOTS

UNTREATED DRIED APRICOTS

QUALITY DEFECTS

MOULDY APRICOTS			SPOTTED APRICOTS		
ROTTEN APRICOTS			LESIONS AND CALLUSES		
DAMAGE CAUSED BY PESTS			FOREIGN MATTER AND EXTRANEEOUS VEGETABLE MATERIALS (EXCEPT PITS, PIT FRAGMENTS IN PITTED FRUIT)		
FERMENTED APRICOTS			PRESENCE OF PITS, PIT FRAGMENTS AND PEDICELS IN PITTED FRUIT		
DIRTY APRICOTS			PRESENCE OF PIECES AMONG WHOLE FRUIT AND HALVES		
INJURY AND SUNBURN			<p>* The UNECE Standard for Dried Apricots and the electronic version of this poster can be downloaded from the following web site:</p> <p>www.unece.org/trade/agr/welcome.html</p>		

Annex II

UNECE STANDARD DDP-15

concerning the marketing and commercial quality control of

DRIED APRICOTS

2016 EDITION

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: whole and half apricots of irregular shape, size and thickness, that have lost their normal contour and have become definitely flattened at the edge or rim.

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 requirements¹

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.

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>.

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.

B. Moisture content²

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 high moisture or equivalent denomination.

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:

Size Code	Number of whole, unpitted fruit per kilogramme	Number of whole, pitted fruit per kilogramme	Number of fruit halves per kilogramme
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

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.

To ensure uniformity in extra class, the weight of the heaviest 10 pieces of dried apicots of the same size code should not exceed two times the weight of the lightest 10 pieces of dried apicots of the same size code.

B. By diameter:

Range (mm)	Range (inches)
34 and larger	1 3/8 and larger
31–34	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
Smaller than 20	Smaller than 13/16

C. Size ranges other than option A. or B. and size codes other than option A. are allowed provided that the range used is labelled accordingly such as.

Grade code	Number of whole fruit without stones per per kilogramme		
A	140 and less	or	32 mm and bigger
B	141–180	or	29–32 mm
C	181–220	or	25–29 mm
D	221–260	or	21–25 mm
E	261 and more	or	Less than 20 mm

However, when a size code is indicated, it should not conflict with Option A.

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

Defects allowed	Tolerances allowed, percentage of defective produce, by number or weight ^(a)		
	Extra	Class I	Class II
(a) Tolerances for produce not satisfying the minimum requirements of which no more than:	9	15	20
Mouldy	1	1	1
Rotten	1	1	2
Damage caused by pests	1	2	4
Fermented (untreated)	2	3	5
Fermented (treated)	1	1	2
Living pests	0	0	0
Dirty	2	5	8
Substantial defects in colour or texture, heat injury and sunburn	5	8	10
Spotted	3	5	10
Lesion and Calluses	3	6	8
b) Size tolerances: Produce not conforming to the size indicated by diameter, in total (if sized by diameter)	10	10	10
© Tolerances for other defects: Foreign matter and extraneous vegetable materials except pits, pit fragments in pitted fruit (by weight)	0.5	0.5	0.5
Presence of pits, pit fragments and pedicels in pitted fruit	1	1	2
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.

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 if indicated, variety and/or crop year.

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 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:

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 authority⁴.

B. Nature of produce

- "Dried Apricots" which may be replaced, when appropriate, by high moisture dried apricots or equivalent denomination.
- Style.
- Name of the variety (optional).

C. Origin of produce

Country of origin⁵ and, optionally, district where grown or the national, regional or local place name.

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

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.

D. Commercial specifications

- Class

- Size (if sized) expressed as;
 - Option A – by numerical code (as defined in section III), and/or range; or
 - Option B – by diameter (as defined in section III); or
 - Option C – by alphabetical code and range
- Crop year (optional)
- "Naturally" dried (optional)
- "Best before" followed by the date (optional).

E. Official control mark (optional)

Adopted 1996.

Revised 2016.

Handwriting practice lines consisting of 20 horizontal dotted lines.

