



Economic Commission for Europe**Steering Committee on Trade Capacity and Standards****Working Party on Agricultural Quality Standards****Specialized Section on Standardization of Dry and Dried Produce****Sixty-seventh session**

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Item 4(c) of the provisional agenda

Development of new standards**Proposal to develop a new standard for dried persimmon *****Submitted by the secretariat**

The following document is submitted by the delegation from Tajikistan for review and consideration by the Specialized Section.

This document is submitted according to ECE/CTCS/2019/10 section IV, ECE/CTCS/2019/2 Decision 2019-8.6, and A/74/6 (Sect.20) and supplementary information.

I. Definition of produce

This standard applies to whole dried persimmons of varieties (cultivars) grown from *Diospyros kaki* L. and *Diospyros kaki Thunb* 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 persimmons that are processed by salting, sugaring, flavouring, or roasting or for industrial processing.

Dried persimmons can be red, orange, or yellowish and are presented as follows:

- Whole, peeled and unpeeled if marked on the package (with or without pits as a result of selection)
- Sliced into different peeled and unpeeled forms if marked on the package (unpitted, without stones as a result of selection or pitted)
- Any other presentation of the product shall be permitted, provided that the product is sufficiently labeled and distinctive from other forms.

* Submitted on the above date to finalize proposed standard.

II. Provisions concerning quality

The purpose of the standard is to define the quality requirements of dried persimmons 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 ¹

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

- intact (for whole unpeeled); however, slight superficial damage and cutting of the stems and cups (for whole peeled and unpeeled) is 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, but the presence of white plaque of natural origin is not considered unclean.
- 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 % of the surface of the produce
- free from mould filaments visible to the naked eye
- free of fermentation
- free of sun scald
- 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.

The condition of the dried persimmon 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 ²

The moisture content of dried persimmons should be within the indicated limits, depending on the species:

¹ Definitions of terms and defects are listed in Annex III of the Standard Layout – Recommended terms and definition of defects for standards of dried (Inshell Nuts and Nut Kernels) and dried produce

<http://www.unece.org/trade/agr/standard/dried/StandardLayout/StandardLayoutDDP_e.pdf>.

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> or http://www.unece.org/trade/agr/standard/dry/StandardLayout/StandardLayoutDDP_e.pdf The laboratory reference method shall be used in cases of dispute.

<i>Type</i>	<i>Moisture in untreated dried persimmons (per cent)</i>	<i>Moisture in treated dried persimmons (per cent)</i>
Whole, peeled and unpeeled if marked on the package (with or without pits as a result of selection)	25	35
Sliced into different peeled and unpeeled forms if marked on the package (unpitted, without stones as a result of selection or pitted)	20	25

C. Classification

In accordance with the defects allowed in section “IV - Provisions concerning tolerances”, dried persimmons are classified into the following class(es):

“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 dried persimmons is mandatory for the whole, peeled and unpeeled forms if marked on the package (with or without pits as a result of selection) for “Extra class”, Class I and Class II. The size is determined by:

A. Sizing by number of dried persimmons in one kilogram

For sizing dried persimmon according to the number of fruits in one kilogram, it is necessary to use the following table:

<i>Size</i>	<i>Unpeeled</i>	<i>Peeled</i>
A	20-30	15-24
B	30-40	25-34
C	40-50	34-45

B. Sizing by diameter

When sized by diameter, the minimum diameter is 23 mm. When diameter ranges are used, ranges must be indicated.

Sizing of sliced dried persimmons into different forms is optional.

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

<i>Defects allowed</i>	<i>Tolerances allowed, percentage of defective produce, by number or weight</i>		
	<i>"Extra" Class</i>	<i>Class I</i>	<i>Class II</i>
a) Tolerances for produce not satisfying the minimum requirements	10	15	25
of which no more than:			
Mouldy, and fermented	3	5	5
Significantly damaged by pests, sun scald, split or torn, excessively dried,	8	10	20
living pests	0	0	0
b) Size tolerances			
For produce not conforming to the size indicated in total	10	15	20
c) Tolerances for other defects			
Foreign matter, and dust (by weight)	0,5	1	3
Dried persimmons, which are related to other varieties or commercial types other than those indicated, sliced persimmons in the whole dried persimmons	10	10	10

V. Provisions concerning presentation

A. Uniformity

The contents of each package³ must be uniform and contain only dried persimmons of the same origin, quality, size and variety or commercial type.

For the "Extra" Class and Class I, the produce must be of the same variety and/or commercial type and crop year.

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

B. Packaging

Dried persimmon must be packed in such a way 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.

³ Definitions: 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.

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 package⁴ 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 authority⁵.

B. Nature of produce

- “Dried persimmons”, which may be replaced (when appropriate) by high moisture or equivalent denomination;
- name of the variety;
- type or style.

C. Origin of produce

- country of origin⁶ and, optionally, the 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;
- “Naturally dried” (optional);
- “Best before” followed by the date (optional).

E. Official control mark (optional)

⁴ These marking provisions do not apply to sales packages presented in packages.

⁵ 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.

⁶ The full or a commonly used name should be indicated.