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of Perishable Produce and Quality
Development

Specialized Section on Standardization
of Dry and Dried Produce (Fruit)
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Item 7 of the provisional agenda

REVISION OF THE STANDARD LAYOUT FOR DRY AND DRIED FRUIT
ANNEX III: TERMS RECOMMENDED FOR USE IN STANDARDS FOR
DRY AND DRIED FRUIT AND DEFINITION OF DEFECTS

Proposal transmitted by Spain

Introduction: At the last session it had been agreed to revise the Standard Layout for UN/ECE Standards for Dry and Dried Fruit (rapporteur: Germany) and its annexes (rapporteur: Spain) (see document TRADE/WP.7/GE.2/1998/14, para. 48). This project was approved by the Working Party (TRADE/WP.7/1998/9), para. 19).

Most of the text has been redrafted; only the parts marked with an asterisk (*) appear in the earlier version of annex III.

All text to be deleted has been struck through and text to be changed appears against a grey background. The grey shading may not be fully highlighted owing to the reproduction process.

ANNEX III

TERMS RECOMMENDED FOR USE IN STANDARDS FOR DRY AND
DRIED FRUIT AND DEFINITION OF DEFECTS

1. Recommended terms

<i>Kernel:</i>	Edible part of the fruit in the shell, corresponding to the seed of the dry fruit, provided with an outer pellicle or integument (testa or episperm).
<i>Peeled kernel:</i>	Kernel with its outer integument or pellicle removed.
<i>Shell:</i>	Inedible woody part of a dry fruit protecting the kernel and corresponding to the endocarp (of drupes), the pericarp (of nutlets) or the testa (of a strobilus or cone-like fruit).
<i>Stone:</i>	Inedible part of dried drupes corresponding to the endocarp and the seed of the fruit.
<i>Direct consumption:</i>	Dry or dried fruit which should reach the final consumer in its present state, without undergoing any treatment other than packing or packaging. Operations such as sorting, selection and sizing shall not be considered as processing.
<i>Processing:</i>	An operation distinct from packing or packaging which involves a substantial modification of the product or its form of presentation, such as decortication, peeling ("repelado"), grilling or roasting, or the manufacture of sticks, pastes or flour, etc.
<i>Food industry:</i>	Any other operation involving either the manufacture of derived food products (oils, flavourings, seasonings, etc.) or the use of the produce as an ingredient in the manufacture of various food products.
<i>Sufficiently dry or dried:</i>	Dry or dried fruit which, as a result of its own development or of natural or artificial systems of drying, has attained a moisture content that ensures its preservation; the maximum moisture content should normally be indicated in such cases.
<i>Natural drying:</i>	Loss of moisture achieved solely by aeration and/or ambient heat, without the use of external heat sources, desiccants or dehydrating substances.

- Ripe:* Dry or dried fruit which has reached sufficient maturity, account being taken of its nature and destination (where appropriate, information concerning minimum sugar content, acidity, minimum colouration, stage of development, etc., may be provided).
- Preservative:* Additive which prolongs the shelf-life of food products by protecting them against deterioration caused by micro-organisms or biological alterations.
- Sizing:* Action and result of grading dry or dried fruit with reference to its size, weight or volume; it is defined by a range of grades or intervals determined by a maximum size and a minimum size which may be variously expressed in terms of the diameter of the equatorial section, the maximum diameter, the unit weight, the numbers of fruit per unit weight, etc.
- Screening:* Action and result of grading dry fruit with reference to a predetermined minimum or maximum size; it may be expressed by mentioning the minimum size followed by the words "and over" or the maximum size followed by the words "and less".
- Commercial type:* Fruit of different varieties but of similar general type and appearance, or belonging to a mix of varieties officially defined by the producing country.
- Lot:* Quantity of a product which, at the export control stage, presents uniform characteristics as regards the identity of the packer or dispatcher, the nature of the product and its origin, the commercial grade, type of packaging and presentation of the product and, where applicable, the variety and/or commercial type and the size or screen.

2. Definition of defects

(a) Generic definitions

- *Blemishes:* Apparent localized alterations of the external or internal colour and/or texture, from any cause or source whatsoever (intrinsic or extrinsic) (where appropriate, indicate the total maximum surface area allowed per unit).

<i>Discolouration:</i>	Significant alteration of the typical external or internal colour, including blackening and/or the appearance of very dark colours, from any cause or source whatsoever (intrinsic or extrinsic).
<i>*Mechanical lesions:</i>	Cracks, splits, tears, injury or bruising of a significant part of the skin, integument or shell, or of the flesh of the fruit or kernel (where appropriate, indicate the total maximum surface area or length allowed per unit).
<i>*Damage caused by insects or other animal parasites:</i>	Visible damage or contamination caused by insects, mites, rodents or other animal parasites, including the presence of dead insects or insect debris or excreta.
<i>Living parasites (insects, mites or others):</i>	Presence of living parasites at any stage of development (adult, nymph, larva, egg, etc.).
<i>*Decay:</i>	Significant decomposition caused by the action of micro-organisms; this is normally accompanied by changes in texture (soft or watery appearance) and/or changes in colour (initial appearance of brownish hues and eventually blackening).
<i>*Mould:</i>	Mould filaments visible to the naked eye, either on the inside or on the outside of the fruit or kernel.
<i>*Foreign abnormal odour and/or flavour:</i>	Any odour or flavour that is not characteristic of the product.
<i>*Staining:</i>	Adhering or embedded dirt, earth or powder.
<i>*Foreign material matter:</i>	Any visible and/or apparent matter or material not usually associated with the product, except mineral impurities (see definitions of extraneous vegetable material below).
<i>Abnormal external moisture:</i>	Presence of water or moisture directly on the surface of the product, from any source whatsoever, even condensation caused by the difference between the temperature of the product and the ambient temperature.
<i>Mineral impurities:</i>	Ash insoluble in hydrochloric acid.

(b) Specific definitions for dry fruit (unshelled or kernels)

Defects of the shell:

*Any defects which adversely affect the appearance or the quality of the shell, such as:

**Broken shells:* Broken, split or mechanically damaged shells; the absence of a very small part of the shell or a slight crack shall not be considered as a defect provided that the kernel is still protected.

Mechanically damaged: Shells with very apparent mechanical lesions, even if superficial, such as pronounced marks caused by husking (operation of removing the husk).

**Extraneous vegetable material:* Harmless vegetable matter associated with the product, such as residues of the involucre (nutlets) or husk (drupes).

Defects of the kernel of the edible part:

Any defect which adversely affects the appearance, edibility, keeping quality or quality of the kernel, such as:

~~*Superficial damage:* damage adversely affecting the appearance of the product, including blemishes, areas of discolouration, torn skin, sun-scald, and adhering pericarp.~~

~~*Significant damage:* damage which significantly affects the appearance or the keeping quality of the product, including embedded dirt, cracks, splits, abrasions, crushing, and lesions from any cause whatsoever.~~

~~*Intrinsic defects:* abnormalities which are uncharacteristic of mature properly handled fruit of a given variety, including immaturity, insufficient development, germinated and aborted fruit.~~

Empty or hollow dry fruit: Dry fruit in which the kernel has aborted.

Incomplete: Kernels with less than one third of the whole kernel missing (where appropriate, indicate a different proportion).

**Broken:* Kernels fruit with more than one third of the whole kernel missing (where appropriate, indicate a different proportion).

**Pieces:* Part of a kernel constituting less than one third of the whole kernel fruit (where appropriate, add or replace with a reference to the size or diameter in mm).

- Mechanically damaged:* Kernels which are partially broken (incomplete), halved or split (separation of the cotyledons), or which have superficial mechanical lesions; absence of a small part of the integument and very superficial abrasions or lesions (less than ... mm in diameter or length, up to ... mm deep) shall not be considered as defects (where appropriate, insert precise specifications for halved or split kernels).
- Insufficiently developed:* The kernel must be perfectly developed and almost fill the shell cavity; the shape of the kernel may vary according to the variety or commercial type, but the kernel must not be misshapen or partially shrunken.
- Shrivelled:* Kernels which are extremely wrinkled, desiccated, shrunken or hard; various factors may account for this (storage conditions, varietal characteristics, or stress during the formation of the fruit resulting from high temperatures, drought, etc.).
- Blemishes or physiological alterations:* Discolouration of the kernel, and occasionally impairment of its texture or flavour; various factors may account for this (excessive heat during drying, ageing or storage under unfavourable conditions, etc.).
- Calluses:* Scars or deformities due to mechanical lesions, viral or bacterial diseases, or physiological causes.
- *Heat damage:* Damage caused by excessive heat during drying or processing that significantly affects the flavour, appearance or edibility of the product.
- *Fermentation:* Damage by fermentation fermenting agents, enzymes or bacteria to the extent that the characteristic appearance and/or flavour is substantially affected.
- *Rancidity:* Oxidation of lipids or free fatty acid production giving a characteristic disagreeable flavour; an oily appearance of the flesh does not necessarily indicate a rancid condition.
- *Germination:* Apparent development of the germ, even if not visible from the outside.
- Twins:* Kernels of characteristic shape as a consequence of the development of two seeds in the same shell.

**Extraneous vegetable material:* Harmless vegetable matter associated with the product, such as residues of shell, integument, etc.

(c) Specific definitions for dried fruit

Mechanically damaged: Dried fruit with apparent mechanical lesions; very superficial abrasions or lesions (less than ... mm in diameter or length, up to ... mm deep) shall not be considered as defects; in the case of fruit from which the stone, pips, peduncle or pedicel have been removed, normal mechanical lesions resulting from these operations shall not be considered as defects.

**Heat damage:* Damage caused by sunlight or excessive heat during drying that significantly affects the appearance, flavour or edibility of the product.

Defects of texture: Fruit with non-fleshy parts (hardened, shrivelled or hollow) affecting more than ... of the product.

Calluses: Scars or deformities due to mechanical lesions (hail, bruising, abrasion, etc.), viral or bacterial diseases, or physiological causes.

**Fermentation:* Damage by ~~fermentation~~ fermenting agents, enzymes or bacteria to the extent that the characteristic appearance and/or flavour is substantially affected.

**Rancidity:* Oxidation of lipids or free fatty acid production giving a characteristic disagreeable flavour.

**Pieces:* Less than one third of the whole fruit (where applicable, specify a different proportion or replace by a reference to size in mm).

**Extraneous vegetable material:* Harmless vegetable matter associated with the product, such as residues of peduncles, pedicels, leaves or seeds.
