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Specialized Section on Standardization of Dry and Dried Produce

Revised UNECE Recommendation for Dried Grapes (1 year trial period)

The following document is submitted to the Working Party for adoption as a revised UNECE Recommendation for Dried Grapes for a further 1 year trial period.

Revised UNECE Recommendation for Dried Grapes

I. Definition of produce

This standard applies to seed-bearing and seedless dried grapes from varieties (cultivars) grown from *Vitis vinifera L.* intended for direct consumption.

II. Provisions concerning quality

The purpose of the standard is to define the quality requirements of dried grapes 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 grapes must display the following characteristics:

- intact; however, slight superficial damage 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;
- 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 mould filaments visible to the naked eye
- free from underdeveloped berries;
- free from pieces of stem;
- free from capstems, except for lots presented with capstems;
- free from damaged berries (in seeded forms, normal mechanical injury resulting from normal seeding operations is not considered "damage");
- free from sugar crystals visible to the naked eye;
- 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 and taste of vegetable oil and 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
www.unece.org/trade/agr/standard/dry/StandardLayout/StandardLayoutDDP_e.pdf.

The condition of the dried grapes 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 grapes shall have a moisture content not exceeding:

- 18.0 per cent for seedless varieties except for Monukka variety at 19.0 per cent
- [20.0] per cent for currants
- [19.0] per cent for seed-bearing varieties and
- 31.0 per cent for Malaga Muscatel variety treated with preservatives or preserved by other means.³

C. Classification

In accordance with the defects allowed in section IV. "Provisions concerning tolerances", dried grapes are classified into the following three 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

[Size is optional in all classes.] Size is determined by:

- screening, i.e. minimum diameter; or
- count, i.e. maximum number of berries per unit of 100g.

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.

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

³ Reservation of Greece in favour of a moisture content of 15 per cent for sultanas or raisins and 16 per cent for currants.

A. Quality tolerances

[Seedless and seedbearing merged with currants– in one table?]

<i>Defects allowed</i>	<i>Tolerances for defective fruit</i>					
	<i>Per cent by weight</i>			<i>Pieces by count in 100 g</i>		
	<i>Extra Class</i>	<i>Class I</i>	<i>Class II</i>	<i>Extra Class</i>	<i>Class I</i>	<i>Class II</i>
(a) Tolerances for produce not satisfying the minimum requirements						
[Total tolerance]	[5]	[10 or 12]	[15]			
Underdeveloped berries	2	3	5	-	-	-
Mouldy ⁴	<u>2</u>	<u>3</u>	<u>4</u>	-	-	-
Damaged by pests, sunburn, mechanical damage	2	3	<u>5</u>	-	-	-
Living pests	0	0	0			
Berries having seeds in seedless types (per cent)	2	2	2			
Sugared	5	[10]	15	-	-	-
Berries with capstem* attached (per cent)	3	4	5			
(b) Size tolerances, if size is indicated						
For produce not conforming to the size indicated, in total	10	10	10			
(c) Tolerances for other defects						
Extraneous vegetable material excluding pieces of stem	0.01	0.02	0.03	-	-	-
Mineral impurities	0.01	0.01	0.01	-	-	-
Pieces of stem	-	-	-	1	2	2

* The tolerance for capstems applies only to dried grapes presented without capstems.

Seedbearing – [merge with tables for seedless and currant?]

<i>Defects allowed</i>	<i>Tolerances for defective fruit</i>					
	<i>Per cent by weight</i>			<i>Pieces by count in 100 g</i>		
	<i>Extra Class</i>	<i>Class I</i>	<i>Class II</i>	<i>Extra Class</i>	<i>Class I</i>	<i>Class II</i>
(a) Tolerances for produce not satisfying the minimum requirements						
[Total tolerance]	[5]	[10 or 12]	[15]			
Underdeveloped berries	2	3	5	-	-	-
Mouldy ⁵	2	3	4	-	-	-
Damaged by pests, sunburn, mechanical damage	3	4	5	-	-	-
Sugared	5	10	15	-	-	-
Berries with capstem* attached (percent)	3 or 4	6 or 5	8			

⁴ The national legislations of Germany and of Switzerland do not permit tolerances for produce affected by mould, or the presence of dead or living insects.

⁵ Poland considers that the tolerance for visible mould should be 0.5 per cent in all classes.

<i>Defects allowed</i>	<i>Tolerances for defective fruit</i>					
	<i>Per cent by weight</i>			<i>Pieces by count in 100 g</i>		
	<i>Extra Class</i>	<i>Class I</i>	<i>Class II</i>	<i>Extra Class</i>	<i>Class I</i>	<i>Class II</i>
(b) Size tolerances, if size indicated						
For produce not conforming to the size indicated, in total	10	10	10			
(c) Tolerances for other defects						
Extraneous vegetable material	0.01	0.02	0.03	-	-	-
Mineral impurities	0.01	0.01	0.01	-	-	-
[Pieces of stem (per kg)]	-	-	-	[1	2	2]

* The tolerance for capstems applies only to dried grapes presented without capstems.

Currants [merge with other two tables?]

<i>Defects allowed</i>	<i>Tolerances for defective fruit</i>					
	<i>Per cent by weight</i>			<i>Pieces by count in 100 g</i>		
	<i>Extra Class</i>	<i>Class I</i>	<i>Class II</i>	<i>Extra Class</i>	<i>Class I</i>	<i>Class II</i>
(a) Tolerances for produce not satisfying the minimum requirements						
[Total tolerance]	[5	10 or 12	15]			
[Underdeveloped berries]	1	2	5	-	-	-
Mouldy ⁵	2	3	4	-	-	-
Damaged by pests, sunburn, mechanical damage	1	2	3	-	-	-
Sugared	5	10	15	-	-	-
Berries with capstem* attached (per cent)	2	3	3			
(b) Size tolerances, if size indicated						
For produce not conforming to the size indicated, in total	10	10	10			
(c) Tolerances for other defects						
Extraneous vegetable material excluding pieces of stem	0.01	0.02	0.03	-	-	-
Mineral impurities	0.01	0.01	0.01	-	-	-
Pieces of stem (per kg)	-	-	-	1	2	2

* The tolerance for capstems applies only to dried grapes presented without capstems.

V. Provisions concerning presentation

A. Uniformity

The contents of each package must be uniform and contain only dried grapes of the same origin, quality, size, commercial type, and if indicated, crop year and/or variety.

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

B. Packaging

Dried grapes 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.

Packages must be practically free of all foreign matter in accordance with the table of tolerances in section IV. "Provisions concerning tolerances".

VI. Provisions concerning marking

Each package⁶ 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 authority⁷.

[B. Nature of the produce]

- "Dried grapes" or "Raisins" or "Currants"
- Commercial type expressed as
 - Seedless may be replaced by "Sultana" or Thompson Seedless, where appropriate.
 - Seed bearing
- Name of variety (optional)
- Type of presentation: "Clusters" (when appropriate)
- "With capstems" (when appropriate)

C. Origin of the produce

- Country of origin⁸ and, optionally, the district where grown or the national, regional or local place name.

⁶ Sales packages should bear the following particulars: name of the produce, net weight and origin.

⁷ 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.

⁸ The full or a commonly used name should be indicated.

D. Commercial specifications

- class
- size (if sized); expressed in accordance with section III
- crop year (optional)
- “Best before” followed by the date (optional)
- "Naturally dried" (optional).

E. Official control mark (optional)

Adopted 1992

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