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Specialized Section on Standardization of Dry and Dried Produce

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

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

Revised UNECE Recommendation for Dried Apricots

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

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>.

- 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.

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:

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.

A. By number of fruit per kilogramme:

<i>Size Code</i>	<i>Number of whole, unpitted fruit per kilogramme</i>	<i>Number of whole, pitted fruit per kilogramme</i>	<i>Number of fruit halves per kilogramme</i>
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

B. By diameter:

<i>Range (mm)</i>	<i>Range (inches)</i>
34 mm and larger	1 3/8 or larger
31-34 mm	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
Less than 20 mm	Less than 13/16

C. Size ranges other than A. or B. are allowed provided that the range used is labelled accordingly. However, when a size code is indicated, it should not conflict with the size code in 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

<i>Defects allowed</i>	<i>Tolerances allowed, percentage of defective produce, by number or weight ^a</i>		
	<i>Extra</i>	<i>Class I</i>	<i>Class II</i>
(a) Tolerances for produce not satisfying the minimum requirements	9	15	20
of which no more than:			
Mouldy	1	1	1
Rotten	1	1	2
Damage caused by pests	1	2	4

<i>Defects allowed</i>	<i>Tolerances allowed, percentage of defective produce, by number or weight ^a</i>		
	<i>Extra</i>	<i>Class I</i>	<i>Class II</i>
Fermented (untreated)	2	2	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 ^b			
For produce not conforming to the size indicated by diameter, (if sized), in total (If the sizing is determined by the number of fruit per kilogramme, not applicable)	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 A minimum sample unit of one kilogramme is required for the test.

[^b If the sizing is determined by the number of fruit per kilogramme (1,000g), the weight of the heaviest 10 pieces of dried apricots should not exceed two times the weight of the lightest 10 pieces of dried apricots. In all classes a total of 20 per cent may be of the next larger or next smaller size.]

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 by "high moisture dried apricots" or equivalent denomination (when appropriate)
- 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.

D. Commercial specifications

- Class
- Size (if sized); expressed in accordance with Section III
 - Size range, which may be replaced by the size code in case of option A.
- Crop year (optional)
- "Naturally" dried (optional)
- "Best before" followed by the date (optional).

E. Official control mark (optional)

Adopted 1996

Revised 2015

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.