

# **UNECE STANDARD DDP-25**

concerning the marketing and  
commercial quality control of

## **DRIED MANGOES**

**2013 EDITION**



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## NOTE

### **Working Party on Agricultural Quality Standards**

The commercial quality standards developed by the United Nations Economic Commission for Europe (UNECE) Working Party on Agricultural Quality Standards help facilitate international trade, encourage high-quality production, improve profitability and protect consumer interests. UNECE standards are used by Governments, producers, traders, importers and exporters, and other 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.

Any member of the United Nations can participate, on an equal footing, in the activities of the Working Party. For more information on agricultural standards, please visit our website <http://www.unece.org/trade/agr/welcome.html>.

The new Standard for Dried Mangoes is based on document ECE/TRADE/C/WP.7/2013/27, reviewed and adopted by the Working Party at its sixty-ninth session.

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## **UNECE Standard DDP-25**

### **concerning the marketing and commercial quality control of Dried Mangoes**

#### **I. Definition of produce**

This standard applies to dried mangoes from varieties (cultivars) grown from *Mangifera indica*, intended for direct consumption or for food when intended to be mixed with other products for direct consumption without further processing. It does not apply to mangoes for industrial processing.

Dried mangoes may be presented in one of the following styles:

- Halves
- Sliced
- Pieces.

#### **II. Provisions concerning quality**

The purpose of the standard is to define the quality requirements of dried mangoes 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 requirements<sup>1</sup>**

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

- intact (only for halves); however, edges that are slightly torn, slight superficial damage and slight scratches are 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
- 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 20 per cent of the surface of the produce

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<sup>1</sup> 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](http://www.unece.org/trade/agr/standard/dry/StandardLayout/StandardLayoutDDP_e.pdf)>

- 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 or a slight sour taste of citric acid and a slight smell of preservatives/additives, including sulphur dioxide.

The condition of the dried mangoes 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<sup>2</sup>**

The dried mangoes shall have a moisture content:

- not exceeding 15.0 per cent for untreated dried mangoes
- above 15.0 per cent and not exceeding 35.0 per cent for dried mangoes treated with preservatives or preserved by other means (e.g. pasteurization). Products between 30.0 and 35.0 per cent should be labelled as soft fruit/high moisture.

## **C. Classification**

In accordance with the defects allowed in section “IV. Provisions concerning tolerances”, dried mangoes 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 mangoes is optional. However, when sized, size is determined by diameter of the widest part.

## **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.

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<sup>2</sup> 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](http://www.unece.org/trade/agr/standard/dry/StandardLayout/StandardLayoutDDP_e.pdf)>. The laboratory reference method shall be used in cases of dispute.

## A. Quality tolerances

<i>Defects allowed</i>	<i>Tolerances allowed percentage of defective produce, by number or weight</i>		
	<i>Extra</i>	<i>Class I</i>	<i>Class II</i>
(a) Tolerances for produce not satisfying the minimum requirements, of which no more than	10	15	20
Injuries calluses and damage caused by heat during drying	5	8	10
Mouldy and mildew spots	0.5	4.5	9
of which no more than mouldy	0	0.5	1.0
Fermentation	0.5	1	2
Rotting	0	0.5	1
Pest damage	2	2	6
Living pests	0	0	0
(b) Size tolerances (if sized)			
For produce not conforming to the size indicated, in total	10	10	10
(c) Tolerances for other defects			
Dried mangoes belonging to varieties other than that indicated	10	10	10
Presence of pieces among halved mangoes (by weight)	2	7	13
Foreign matter, loose stems, pit fragments, skin fragments (pieces per kilo)	3	7	10
Foreign matter of mineral origin (by weight)	0.25	0.25	0.25

## V. Provisions concerning presentation

### A. Uniformity

The contents of each package must be uniform and contain only dried mangoes of the same origin, quality, style and size (if sized) and variety (if indicated).

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

### B. Packaging

The dried mangoes 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 and 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 package<sup>3</sup> 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 authority<sup>4</sup>.

### **B. Nature of the produce**

- “Dried mangoes”
- Name of the variety (optional)
- Style
- “Soft fruit” or equivalent denomination (when appropriate)
- “Sun Dried” etc. (optional).

### **C. Origin of the produce**

- Country of origin<sup>5</sup> and, optionally, 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 (optional)
- “Best before” followed by the date (optional), but mandatory for soft fruit/high-moisture product.

### **E. Official control mark (optional)**

Adopted 2013

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<sup>3</sup> These marking provisions do not apply to sales packages presented in packages.

<sup>4</sup> 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.

<sup>5</sup> The full or commonly used name should be indicated.