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Post-session document (31 July 2021)  
Proposed Recommendation on trial

**UNECE STANDARD DDP-xx**

concerning the marketing and  
commercial quality control of

**Dried Persimmons**

**2021 EDITION**



**UNITED NATIONS**  
New York and Geneva,

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Proposed Recommendation for

## UNECE Standard DDP-xx concerning the marketing and commercial quality control of Dried Persimmons

### Definition of produce

This standard applies to dried and dehydrated<sup>1</sup> persimmons (kaki) of varieties (cultivars) grown from *Diospyros kaki* Thunb., *Diospyros lotus* L. and inter-specific 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 in color and are presented in the following styles:--

- Whole, peeled or unpeeled; pitted or unpitted, with or without the calyx present.
- Cut into different sizes/styles (peeled and/or unpeeled, pitted or unpitted.)

### 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<sup>2</sup>

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, the presence of natural sugar<sup>3</sup> crystals on the surface is not considered as 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 <sup>4</sup>

Dried persimmons should have moisture content not exceeding the values in the following table:

| Type/Style  | Maximum <del>4</del> moisture content in untreated dried persimmons (per cent) | <del>4</del> Maximum <del>4</del> moisture content in treated dried persimmons (per cent) |
|---|--|---|
| Whole, <del>peeled and unpeeled or seedless</del> | 25   | 35  |
| Cut <del>peeled and unpeeled or seedless</del>    | 20   | 25  |

**Commented [LD-A1]:** Need to verify the moisture content for both whole peeled and unpeeled styles.

The dried persimmons may be treated with preservatives or preserved by other means (e.g. pasteurisation).

#### C. Classification

In accordance with the defects allowed in section “IV - Provisions concerning tolerances”, dried persimmons may be 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 whole dried persimmons is optional. However, when Extra class and Class I is indicated, sizing is mandatory.

Sizing of whole dried persimmons is determined by:

#### A. Sizing by count

The number of dried persimmons per kg. or by lb. (454g)

When sized by count dried whole persimmons are sized in accordance with the following table:

| Size code | Unpeeled number of fruit per kilogram | Peeled number of fruit per kilogram |
|-----------|---------------------------------------|-------------------------------------|
| A         | <del>up to 30</del> 29                | Up to 24                            |
| B         | 30-4039                               | 25-3433                             |

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|   |                               |                               |
|---|-------------------------------|-------------------------------|
| C | <del>40-50</del> 40 and above | <del>34-45</del> 34 and above |
|---|-------------------------------|-------------------------------|

**Commented [LD-A2]:** This table needs to be rechecked. Unpeeled fruit should be larger and heavier than peeled fruit. The table indicates the opposite.

[Note by secretariat: In reference to size by kilo, cross-check wording of other standards that have reference to alternate sizing methods ]

**B. Sizing by diameter**

When sized by diameter, size is determined based on the fruit widest diameter.

The minimum diameter is 23 mm.

When diameter ranges are used, ranges must be indicated.

**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.

Recommendation

## Quality tolerances

| Defects allowed   | Tolerances allowed, percentage of defective produce, by number or weight |                     |                     |
|---|--|---------------------|---------------------|
|   | "Extra" Class  | Class I             | Class II            |
| Tolerances for produce not satisfying the minimum requirements  | 10   | 15                  | 25                  |
| of which no more than:  |  |                     |                     |
| Mouldy, and fermented   | 3  | 5                   | 5                   |
| <u>Of which mouldy, no more than mouldy</u>   | <u>1</u>   | <u>1</u>            | <u>1</u>            |
| <u>Significantly damaged by pests. , [Divide defects into separate defects; allowance is too high if only 1 defect exists]</u>      | <u>[2]8</u>  | <u>[4]10</u>        | <u>[6]20</u>        |
| sun scald, sun burn, excessively dried  | [5   | 8                   | 10]                 |
| split or torn,  | [5   | 8                   | 10]                 |
| living pests  | 0  | 0                   | 0                   |
| b) Size tolerances  |  |                     |                     |
| For produce not conforming to the size indicated in total   | 10   | 15 <del>:[10]</del> | 20 <del>:[10]</del> |
|   |  | -                   | -                   |
| c) Tolerances for other defects   |  |                     |                     |
| Foreign matter, <del>and dust</del> (by weight)   | 0,5  | 1                   | 3                   |
| Dried persimmons <u>belonging to, which are related to other species,</u> varieties or commercial types other than those indicated. | <u>10</u>  | <u>10</u>           | <u>10</u>           |
| <u>Presence of pits and pit fragments among pitted</u>  | <u>5</u>   | <u>10</u>           | <u>10</u>           |
| <u>Presences of adhering peel/skin among peeled whole persimmon</u>   | <u>1</u>   | <u>2</u>            | <u>2</u>            |

## V --Provisions concerning presentation

### Uniformity

The contents of each package<sup>5</sup> must be uniform and contain only dried persimmons of the same origin, quality, style, size (if sized/indicated) and variety or commercial type (if indicated) and crop year (if indicated).

However, a mixture of dried persimmon of distinctly different varieties and/or different colours of the same species may be packed together in a sales package, provided they are uniform in quality and, for each variety and/or colour concerned, in origin .

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

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## 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.

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>6</sup> must bear the following particulars in letters grouped on the same side, legibly and indelibly marked and visible from the outside:

### 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>7</sup>.

### Nature of produce

- "Dried persimmons, (**kaki, kaki persimmon**)", which may be replaced (when appropriate) by high moisture or equivalent denomination;
  - name of the variety ([optional](#));
  - ~~type or~~ style ([in accordance with the styles indicated in the Definition of produce](#)).

### Origin of produce

- country of origin<sup>8</sup> and, optionally, the district where grown or national, regional or local place name.

### Commercial specifications

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

• **Official control mark (optional)wed by the date (optional).**

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