



Economic Commission for Europe

Steering Committee on Trade Capacity and Standards

Working Party on Agricultural Quality Standards

Specialized Section on Standardization of Dry and Dried Produce

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Item 8 (a) of the provisional agenda

Explanatory materials:**Explanatory material developed by the Central Asian****Working Group to Promote Exports
of Agricultural Produce****Text of the explanatory materials for standards for dried
melons, dried persimmons, inshell peanuts and peanut
kernels****Submitted by the Central Asian Working Group to Promote Exports of
Agricultural Produce***Summary*

This document contains the text of the explanatory materials developed by the Central Asian Working Group to Promote Exports of Agricultural Produce, which includes Kazakhstan, Kyrgyzstan, Tajikistan and Uzbekistan, to facilitate the quality assessment of dried melons, dried persimmons, inshell peanuts and peanut kernels.

The Specialized Section is invited to review the text of the explanatory material to verify that it is correct. It is also proposed that the Specialized Section consider the possibility of developing explanatory materials for these products.



I. Commercial quality of dried melon

A. Definition and classification

This material applies to (ripe, peeled and seeded, dried) fruits of varieties (cultivars) grown from *Cucumis melo* L., intended for direct consumption and produced as a result of controlled drying of fresh melons of certain varieties derived from *Cucumis melo* L.

The material has been developed on the basis of United Nations Economic Commission for Europe (UNECE) Standard DDP-30 concerning the marketing and commercial quality control of dried melons.

B. Quality defects

- (1) Product with damage
- (2) Product with signs of fermentation
- (3) Product damaged by rotting or deterioration
- (4) Product damaged by pests
- (5) Product with extraneous matter, seeds and fragments
- (6) Discolouration, stains
- (7) Mould

C. Moisture content

The dried melon shall have a moisture content:

- not exceeding 18.0 per cent for untreated dried melon
- above 18.0 per cent and not exceeding 25.0 per cent for dried melons treated with preservatives or preserved by other means (e.g., pasteurization)

II. Commercial quality of dried persimmons

A. Definition and classification

This material applies to dried whole persimmons of varieties (cultivars) grown from *Diospyros kaki Thunb*, *Diospyros lotus* L. and their hybrids and interspecific hybrids intended for direct consumption or for food when intended to be mixed with other products for direct consumption without further processing. This material does not apply to dried persimmons that are processed by salting, sugaring, flavouring or roasting or for industrial processing.

The material has been developed on the basis of UNECE Standard DDP-34 concerning the marketing and commercial quality control of dried persimmons.

B. Quality defects

- (1) Product with damage
- (2) Product with signs of fermentation
- (3) Product damaged by rotting or deterioration
- (4) Product damaged by pests
- (5) Product with extraneous matter, seeds and fragments

- (6) Mould

C. Moisture content

The dried persimmons shall have a moisture content:

- not exceeding 25.0 per cent for untreated dried persimmons
- above 25.0 per cent and not exceeding 35.0 per cent for dried persimmons treated with preservatives or preserved by other means (e.g., pasteurization)

III. Commercial quality of raw and roasted inshell peanuts

A. Definition and classification

This material applies to raw and roasted inshell peanuts of varieties (cultivars) grown from *Arachis hypogaea* L. which are intended for direct consumption or mixing with other products for direct consumption. The material does not apply to inshell peanuts processed by salting, glazing or flavouring or intended for industrial processing.

The material has been developed on the basis of UNECE Standard DDP-35 concerning the marketing and commercial quality control of raw and roasted inshell peanuts.

B. Quality defects

- (1) Product with damage
- (2) Underdeveloped shell
- (3) Product damaged by rotting or deterioration
- (4) Product damaged by pests
- (5) Product with extraneous matter, seeds and fragments
- (6) Discolouration, stains
- (7) Mould

C. Moisture content

The inshell peanuts shall have a moisture content:

- not exceeding 10.0 per cent for raw inshell peanuts
- not exceeding 4.0 per cent for roasted inshell peanuts

IV. Commercial quality of raw and roasted peanut kernels

A. Definition and classification

This material applies to the raw and roasted peanut kernels of varieties (cultivars) grown from *Arachis hypogaea* L. intended for direct consumption or for food when intended to be mixed with other products for direct consumption without further processing. The material does not apply to inshell peanut kernels processed by salting, glazing or flavouring or intended for industrial processing.

The material has been developed on the basis of UNECE Standard DDP-36 concerning the marketing and commercial quality control of raw and roasted peanut kernels.

B. Quality defects

- (1) Product with damage
- (2) Undeveloped shrunken seeds
- (3) Product damaged by rotting or deterioration
- (4) Product damaged by pests
- (5) Product with extraneous matter, seeds and fragments
- (6) Discolouration, stains
- (7) Mould

C. Moisture content

The peanut kernels shall have a moisture content:

- not exceeding 10.0 per cent for raw peanut kernels
 - not exceeding 4.0 per cent for roasted peanut kernels
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