

DEFINITION AND CLASSIFICATION



This poster 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 poster has been developed on the basis of UNECE Standard DDP-30* concerning the marketing and commercial quality control of dried melons.



QUALITY DEFECTS



Product with damage



Product with signs of fermentation



Product damaged by rotting or deterioration



Product damaged by pests



Product with extraneous matter, seeds and fragments



Discolouration, stains



Mould

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)

* UNECE STANDARD DDP-30, concerning the marketing and commercial quality control of dried melons.