

## DEFINITION AND CLASSIFICATION



This poster 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 poster has been developed on the basis of UNECE Standard DDP-34\* concerning the marketing and commercial quality control of dried persimmons

## 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**



**Mould**



### 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)

\* UNECE STANDARD DDP-34, concerning the marketing and commercial quality control of dried persimmons.