



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****Seventieth session**

Geneva, 14–16 June 2023

Item 8 (a) of the provisional agenda

Explanatory materials:**Explanatory material developed by the Central Asian****Working Group to Promote Exports of Agricultural Produce****Explanatory material for dried melons****Submitted by the Central Asian Working Group to Promote Exports of
Agricultural Produce***Summary*

At the 2022 session of the Specialized Section, the representative of the Central Asian Working Group to Promote Exports of Agricultural Produce (CAWG) informed that CAWG had developed many promotional materials in local languages. In follow-up to this discussion, the CAWG submitted the explanatory materials it had developed for dried melons, dried persimmons, inshell peanuts and peanut kernels for the review of the Specialized Section.

The Specialized Section is invited to review the draft posters, along with the corresponding texts contained in document ECE/CTCS/WP.7/GE.2/2023/6, for correctness. It is also invited to consider the potential development of explanatory materials for those products by the Specialized Section.



COMMERCIAL QUALITY

DRIED MELONS

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.

An electronic version of the poster is available from: <https://ca-wg.net/publications/>