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**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 persimmons****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 PERSIMMONS

## 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

|   |  |  |  |
|---|--|--|--|
| <p><b>Product with damage</b></p>                                 |  | <p><b>Product with signs of fermentation</b></p> |  |
| <p><b>Product damaged by rotting or deterioration</b></p>         |  | <p><b>Product damaged by pests</b></p>           |  |
| <p><b>Product with extraneous matter, seeds and fragments</b></p> |  | <p><b>Mould</b></p>                              |  |

**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.

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