

## **Explanatory materials for DDP**

# **Central Asian Working Group to Promote Exports of Agricultural Produce**

2022 - 2023

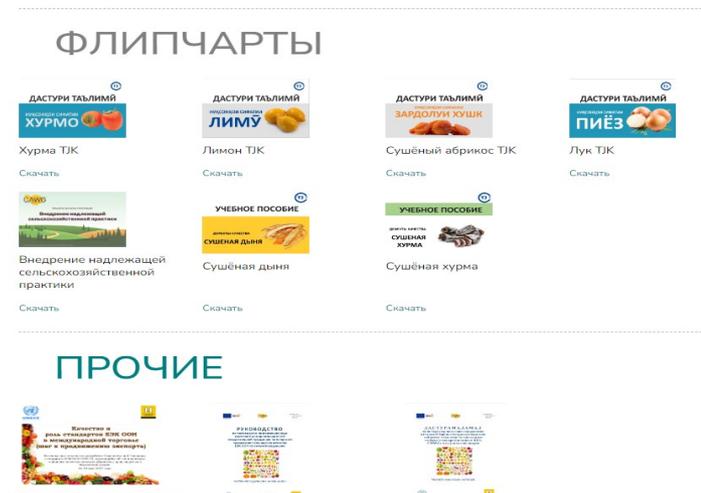


# Summary

The CAWG “Central Asian Working Group to Promote Exports of Agricultural Produce” developed promotional materials in local languages

(Tajik, Kyrgyz, Uzbek & Kazakh).

There is an active web site used <https://ca-wg.net/publications/> for promotion.



# Summary

The CAWG submitted the explanatory materials to the UNECE WP.7 - Specialized Section on Standardization of Dry and Dried Produce.

The developed posters are for dried melons, dried persimmons, in-shell peanuts, and peanut kernels for the review of the Specialized Section and its Delegations.

# Summary

The Specialized Section is invited to review the draft posters along with the corresponding texts contained in documents for correctness.



# Raw and roasted peanut kernels and in-shell peanuts



**COMMERCIAL QUALITY**

**RAW AND ROASTED PEANUT KERNELS**

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**DEFINITION AND CLASSIFICATION**

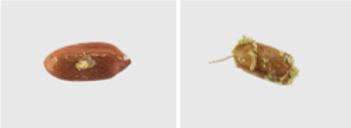


This poster applies to raw and roasted peanut kernels of varieties (cultivars) grown from *Arachis hypogaea* L. intended for direct consumption or for food when intended to be mixed with other products for direct consumption without further processing. The poster does not apply to peanut kernels processed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



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

**QUALITY DEFECTS**

	
<b>Product with damage</b>	<b>Underdeveloped shrunken seeds</b>
	
<b>Product damaged by rotting or deterioration</b>	<b>Product damaged by pests</b>
	
<b>Product with extraneous matter, seeds and fragments</b>	<b>Discolouration, stains</b>
	<p><b>Moisture content</b> The peanut kernels shall have a moisture content:</p> <ul style="list-style-type: none"> <li>• not exceeding 10.0 per cent for raw peanut kernels</li> <li>• not exceeding 4.0 per cent for roasted peanut kernels</li> </ul>
<b>Mould</b>	<p><small>* UNECE STANDARD DDP-36, concerning the marketing and commercial quality control of raw and roasted peanut kernels.</small></p> <p><small>An electronic version of the poster is available at: <a href="https://cawg.net/publications/">https://cawg.net/publications/</a></small></p>



**COMMERCIAL QUALITY**

**RAW AND ROASTED INSHELL PEANUTS**

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**DEFINITION AND CLASSIFICATION**

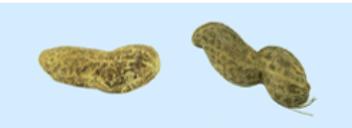


This poster applies to raw and roasted inshell peanuts of varieties (cultivars) grown from *Arachis hypogaea* L. which are intended for direct consumption or mixing with other products for direct consumption. The poster does not apply to inshell peanuts processed by salting, glazing or flavouring or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



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

**QUALITY DEFECTS**

	
<b>Product with damage</b>	<b>Underdeveloped shell</b>
	
<b>Product damaged by rotting or deterioration</b>	<b>Product damaged by pests</b>
	
<b>Product with extraneous matter, seeds and fragments</b>	<b>Discolouration, stains</b>
	<p><b>Moisture content</b> The inshell peanuts shall have a moisture content:</p> <ul style="list-style-type: none"> <li>• not exceeding 10.0 per cent for raw inshell peanuts</li> <li>• not exceeding 4.0 per cent for roasted inshell peanuts</li> </ul>
<b>Mould</b>	<p><small>* UNECE STANDARD DDP-35, concerning the marketing and commercial quality control of raw and roasted inshell peanuts.</small></p> <p><small>An electronic version of the poster is available from: <a href="https://cawg.net/publications/">https://cawg.net/publications/</a></small></p>

# Dried persimmons and dried melons



**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>Product with damage</p> 	<p>Product with signs of fermentation</p> 
<p>Product damaged by rotting or deterioration</p> 	<p>Product damaged by pests</p> 
<p>Product with extraneous matter, seeds and fragments</p> 	<p>Mould</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://cawg.net/publications/>



**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**

 <p>Product with damage</p>	 <p>Product with signs of fermentation</p>
 <p>Product damaged by rotting or deterioration</p>	 <p>Product damaged by pests</p>
 <p>Product with extraneous matter, seeds and fragments</p>	 <p>Discolouration, stains</p>

**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)

**Mould**



\* UNECE STANDARD DDP-30, concerning the marketing and commercial quality control of dried melons.  
An electronic version of the poster is available from: <https://cawg.net/publications/>

**Thank you!**

