DEFINITION

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.

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

QUALITY DEFECTS

- Injuries and cuts
- Signs of fermentation
- Rotting or deterioration
- Damaged by pests
- Extraneous matter - seeds and fragments
- Sunburns
- Mouldy

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/