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)

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* 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/](https://ca-wg.net/publications/)