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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****Seventy-first session**

Geneva, 15–17 May 2024

Item 8 (c) of the provisional agenda

**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 its 2023 session, the Specialized Section reviewed the draft explanatory material for dried melons, dried persimmons, inshell peanuts and peanut kernels which had been developed by the Central Asian Working Group to Promote Exports of Agricultural Produce (CAWG). The Specialized Section proposed several changes and agreed that the CAWG would revise the explanatory posters and submit them to the 2024 session of the Specialized Section.

The Specialized Section is invited to review the draft explanatory material for whole dried persimmons for correctness and to consider recommending it for adoption as ECE explanatory material.



# COMMERCIAL QUALITY

# WHOLE DRIED PERSIMMONS

## DEFINITION

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 based on UNECE Standard DDP-34\* concerning the marketing and commercial quality control of dried persimmons.



## QUALITY DEFECTS

<p><b>Product with damage</b> (pulp rupture on the left, without a calyx on the right)</p>		<p><b>With spots</b></p>	
<p><b>Rotting or deterioration</b></p>		<p><b>Mould</b></p>	
<p><b>Extraneous matter - seeds and fragments</b></p>		<p><b>Signs of fermentation</b></p>	
<p><b>With live pests</b></p>		<p><b>Moisture content</b>                  The dried persimmons shall have a moisture content:</p> <ul style="list-style-type: none"> <li>• not exceeding 25.0 per cent for untreated dried persimmons</li> <li>• 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)</li> </ul>	
<p><b>Damaged by pests</b></p>			

\* 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/>