



# **The draft of standard for dried rose hips**

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**Geneva 2024**

# Definition of the product

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Rose hip is the part of the rose flower just below the petals that contains the rose plant seeds.

This standard applies to whole dried rosehip of varieties (cultivars) grown from *Rosaceae Juss Rosa L*,



# **6th regional meeting of CAWG**

**request from the  
private sector about  
the need to develop a  
standard to expand  
markets**



# Defects

- intact; however, slight superficial damage is not considered as a defect
  - sound; produce affected by rotting or deterioration such as to make it unfit for human consumption is excluded
  - clean, practically free of any visible foreign matter
  - sufficiently developed
  - free from living pests whatever their stage of development
  - free from damage caused by pests, including the presence of dead insects and/or mites, their debris or excreta
  - calyx and stalks no more than 1 cm long
  - free from blemishes, sunburn, areas of discolouration or spread stains in pronounced contrast with the rest of the produce affecting in aggregate no more than 20 per cent of the surface of the produce
  - free from mould filaments visible to the naked eye
  - free of fermentation
  - free of abnormal external moisture
  - free of foreign smell and/or taste.
- The condition of the whole dried rosehip must be such as to enable them:
- to withstand transportation and handling
  - to arrive in satisfactory condition at the place of destination



# Tolerances

Tolerances allowed, percentage of defective produce, by number or weight

Defects allowed		“Extra”	Class I	Class II
(a)	Tolerances for produce not satisfying the minimum requirements	6	10	15
	of which no more than:			
	Not sufficiently developed (optional)	2	5	8
	Mouldy	2	3	4
	Fermented or damaged by pests, rotten or deteriorated	3	4	5
	Living pests	0	0	0
(b)	Size tolerances (if sized)			
	For produce not conforming to the size indicated, in total	10	10	10
(c)	Tolerances for other defects			
	Extraneous matter (of organic origin) such as loose shells, shell fragments, fragments of hull, leaves, dust (by weight)	0.25	0.25	0.25
	Foreign matter (of inorganic origin) such as stones, metal, and glass (by weight)	0.25	0.25	0.25
	<b>Dried rosehip belonging to varieties or commercial types other than that indicated</b>	<b>10</b>	<b>10</b>	<b>10</b>

# Classification and sizing

In accordance with the defects allowed in section “IV. Provisions concerning tolerances”, whole dried rosehip are classified into the following classes:

- “Extra” Class, Class I and Class II.

Sizing is optional. Size is determined by one of the following:

- screening, i.e. minimum diameter (mm). The minimum diameter is 0.6 mm of the maximum cross-section.
- count, i.e. the number units/pieces per 100 grams.





## Moisture and packaging

The whole dried rosehip shall have a moisture content:

not exceeding 15 per cent

above 15 per cent and not exceeding 25 per cent for whole dried rosehip should be labelled as high moisture or equivalent denomination.

The whole dried rosehip may be treated with preservatives or preserved by other means (e.g. pasteurization).

Whole dried rosehip must be packed in such a way as to protect the produce properly.



**THANK YOU**

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