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Specialized Section on Standardization of Dry and Dried Produce

Revised standard for dried tomatoes

Submitted by the secretariat

Summary

The following document is submitted to the Working Party for adoption as the revised United Nations Economic Commission for Europe (UNECE) standard DDP-19 concerning the marketing and commercial quality control of dried tomatoes.

The document is based on the document ECE/TRADE/C/WP.7/2007/18 adopted by the Working Party at its sixty-third session in 2007. It incorporates revisions agreed by the Specialized Section on Standardization of Dry and Dried Produce (GE.2) at its seventy-first session, as contained in documents ECE/CTCS/WP.7/GE.2/2024/7 and ECE/CTCS/WP.7/GE.2/2024/2.

UNECE standard DDP-19 concerning the marketing and commercial quality control of dried or dehydrated tomatoes

I. Definition of produce

This standard applies to dried or dehydrated tomatoes, (hereon referred to as dried tomatoes) of varieties (cultivars) grown from *Lycopersicon esculentum* Mill and its hybrids, intended for direct consumption or for food when intended to be mixed with other products for direct consumption without further processing.

This standard does not apply to dried tomatoes for industrial processing.

Dried tomatoes may be presented in the following styles:

- Whole
- Halves: Cut in two equal parts along the longitudinal axis
- Julienne Strips: Strips that are approximately 6-7 mm wide and a maximum of 50 mm long (or otherwise stated)
- Double Diced: Random pieces which are approximately 6-7 mm wide and 12 to 25 mm in length (or otherwise stated)
- Triple Diced: Random pieces which are approximately 6-7 mm wide and 6-13 mm in length
- Finely Diced: Random pieces which are approximately 3 to 6 mm in length irregular cubes
- Ultra Finely Diced: A granular form of dried tomatoes, 1.5 to 3 mm in length
- Other styles distinctly different from those stated above are allowed, provided they are labelled accordingly.

II. Provisions concerning quality

The purpose of the standard is to define the quality requirements of dried tomatoes after preparation and packaging.

However, if applied at stages following export or dispatch, the holder/seller shall be responsible for observing the requirements of the standard. The holder/seller of products may not display such products or offer them for sale, or deliver or market them in any manner other than in conformity with this standard.

A. Minimum requirements¹

In all classes, subject to the special provisions for each class and the tolerances allowed, the dried tomatoes must display the following characteristics observed by the naked eye or corrected 20/20 vision² when appropriate:

- intact (only for wholes and halves); however, edges that are slightly torn, slight superficial damage and slight scratches are not considered as a defect
- sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded
- clean; practically free of any visible foreign matter

¹ Definitions of terms and defects are listed in Annex III of the Standard Layout – Recommended terms and definitions of defects for standards of dry (inshell nuts and nut kernels) and dried produce <https://unece.org/trade/wp7/DDP-Standards>.

² Loupe, binocular or other magnifying equipment should not be used when assessing defects.

- 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
- free from blemishes, areas of discolouration or spread stains in pronounced contrast with the rest of the produce affecting in aggregate no more than 5 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, except for a taste of sodium chloride and a slight smell of preservatives/additives³.

The condition of the dried tomatoes must be such as to enable them:

- to withstand transportation and handling
- to arrive in satisfactory condition at the place of destination.

B. Moisture content⁴

The dried tomatoes shall have a moisture content and texture in accordance with the following table:

Moisture of Dried Tomatoes			
Moisture designation	Minimum percentage	Maximum percentage	Texture
High moisture	25	50	Soft and pliable
Regular moisture	18	25	Firm but pliable
Reduced moisture	12	18	Very firm
Low moisture	6	12	Hard and brittle

Dried tomatoes treated with preservatives or preserved by other means (e.g. pasteurization) may have moisture content between 25 and 50 per cent.

C. Classification

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

“Extra” Class, Class I, Class II

The defects allowed must not affect the general appearance of the produce as regards quality, keeping quality and presentation in the package.

³ A slight smell of sulphur dioxide (SO₂) is not considered as “abnormal”. Preservatives may be used in accordance with the legislation of the importing country. Dried tomatoes may be sulphured in order to retain their original colour.

⁴ The moisture content is determined by Method 1 and/or 2 in Annex I of the Standard Layout for UNECE Standards on Dry and Dried Produce. The laboratory reference method shall be used in cases of dispute.

III. Provisions concerning sizing

Sizing of dried tomatoes is optional in all classes. If sized, the method of sizing should be indicated.

IV. Provisions concerning tolerances

At all marketing stages, tolerances in respect of quality and size shall be allowed in each lot for produce not satisfying the minimum requirements of the class indicated.

<i>Defects allowed</i>	<i>Tolerances allowed, percentage of defective produce, by number or weight</i>		
	<i>“Extra”</i>	<i>Class I</i>	<i>Class II</i>
(a) Tolerances for produce not satisfying the minimum requirements	5	10	15
of which no more than			
Damaged by pests, rotten or deteriorated	1	2	3
Mouldy	0.5	1	1
Fermented	0.5	1	1
Mechanical injury, tears, calluses and scars, for halves	2	3	5
Blemishes and discolouration for wholes and halves	4	6	9
Dirty fruit	0	0.5	1
Soft (low moisture produce), scars, blisters and other superficial defects (excluding abscissa of tomato)	1	2	3
(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 leaves, wood, sticks and stem, and foreign matter (of inorganic origin) such as stones, metal, and glass (by weight)	0.5	1	1.5
Living pests	0	0	0

V. Provisions concerning presentation

A. Uniformity

The contents of each package⁵ must be uniform and contain only dried tomatoes of the same origin, quality, and size (if sized).

- In “Extra” Class, dried tomatoes must be similar in shape and appearance, with a distinct uniform colour except for mixed colours
- In Class I, dried tomatoes must be reasonably uniform in colour.

However, a mixture of dried tomatoes of distinctly different colours or commercial types of may be packed together in a sales package, provided they are uniform in quality and, for each species and/or colour concerned, in origin.

⁵ The term “packages” is defined in Annex III of the Standard Layout for UNECE Standards on Dry and Dried Produce.

The visible part of the contents of the package must be representative of its entire contents.

B. Packaging

Dried tomatoes must be packed in such a way as to protect the produce properly.

The materials used inside the package must be clean and of a quality such as to avoid causing any external or internal damage to the produce. The use of materials, particularly of paper or stamps bearing trade specifications, is allowed, provided the printing or labelling has been done with non-toxic ink or glue.

Packages must be practically free of all foreign and extraneous matter under the table of tolerances in section “IV. Provisions concerning tolerances”.

VI. Provisions concerning marking

Each package⁶ must bear the following particulars in letters grouped on the same side, legibly and indelibly marked and visible from the outside:

A. Identification

Packer and/or dispatcher:

Name and physical address (e.g. street/city/region/postal code and, if different from the country of origin, the country) or a code mark officially recognized by the national authority⁷ if a country applying such a system is listed in the UNECE Code Mark Registry.

B. Nature of produce

- “Dried tomatoes”
- Name of variety and or commercial type/style (optional): “Dried tomatoes”, “Sun-dried tomatoes”, “Tunnel dried tomatoes” or other equivalent designation, together with the specification of style “Whole”, “Halves”, “Julienne strips”, “Double diced”, “Triple diced”, “Finely diced”, “Ultra finely diced” or other styles.

C. Origin of produce

- Country of origin⁸ and, optionally, district where grown or national, regional or local place name.

D. Commercial specifications

- Class
- Size (if sized); expressed in accordance with section III
- Crop year (optional)
- Moisture content/designation (mandatory for high moisture produce)

⁶ These marking provisions do not apply to sales packages presented in packages.

⁷ The national legislation of a number of countries requires the explicit declaration of the name and address. However, in cases where a code mark is used, the reference “packer and/or dispatcher” (or equivalent abbreviations) must be indicated in close connection with the code mark, and the code mark should be preceded with the ISO 3166 alpha country code of the recognizing country, if not the country of origin.

⁸ The full or a commonly used name should be indicated.

- “Best before” followed by the date (optional).

E. Official control mark (optional)

Adopted 2007

Revised 2024

Aligned with the Standard Layout 2022
