



**Economic and Social
Council**

Distr.
GENERAL

TRADE/WP.7/GE.2/2004/13
19 April 2004

ENGLISH ONLY

ECONOMIC COMMISSION FOR EUROPE

COMMITTEE FOR TRADE, INDUSTRY AND
ENTERPRISE DEVELOPMENT

Working Party on Agricultural Quality Standards

Specialized Section on Standardization of
Dry and Dried Produce (Fruit)

51st session, 15-18 June 2004, Geneva

Item 5(g) of the provisional agenda

**DRAFT NEW UNECE STANDARD FOR
SUN DRIED TOMATOES**

Transmitted by the United States

Note by the secretariat: The following text has been transmitted by the delegation of the United States of America and is reproduced as received.

UNECE STANDARD
concerning the marketing and commercial quality control of

SUN DRIED TOMATOES
moving in international trade between and to
UNECE member countries

I. DEFINITION OF PRODUCE

This standard applies to sun dried tomatoes of varieties (cultivars) grown from *Lycopersicon esculentum* Mill. intended for direct consumption. It does not apply to dried tomatoes for industrial processing or for use in the food industry except when intended to be mixed with other products for direct consumption without further processing.

Sun Dried Tomatoes may be presented in those different styles:

- Halves
- Julienne Strips
- Double Diced
- Triple Diced
- Finely Diced
- Ultra Finely Diced

II. PROVISIONS CONCERNING QUALITY

The purpose of the standard is to define the quality requirements of sun dried tomatoes at the export control stage, after preparation and packaging.

A. Minimum requirements

- (i) In all classes, subject to the special provisions for each class and the tolerances allowed, the sun dried tomatoes must be:
- intact (according with the style presentation);
 - 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;
 - practically free from pests;
 - practically free from damage caused by pests;
 - free of abnormal external moisture;
 - free of any foreign smell and/or taste;
 - possesses a good colour that is consistent with the product.

(ii) Dried Tomatoes shall have different moisture contents based on the following designations, and the texture of the Dried tomatoes shall vary according with the moisture content as follows:

MOISTURE OF SUN DRIED TOMATOES			
<u>MOISTURE DESIGNATION</u>	<u>MINIMUM</u>	<u>MAXIMUM</u>	<u>TEXTURE</u>
High Moisture	25%	35%	Soft & pliable
Regular Moisture	18%	25%	Firm but pliable
Reduced Moisture	12%	18%	Very firm
Low Moisture	6%	12%	Hard & brittle

(iii) Preservatives

Preservatives may be used in accordance with legislation of importing country.

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

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

B. Classification

Sun dried Tomatoes are classified in three classes defined below.

(i) ***"Extra" Class***

Sun dried tomatoes in this class must be of superior quality. They must be very uniform in appearance and characteristics, and belong to only one variety or commercial type.

They must be reasonable uniform in size and possess a good texture and colour.

They must be free from defects with the exception of very slight superficial defects provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

(ii) ***Class I***

Sun dried tomatoes in this class must be of good quality. When declared on the marking they must be characteristic of the variety and/or commercial type.

They must be reasonably free from defects and possess a good texture

(ii) ***Class II***

This class includes sun dried tomatoes which do not qualify for inclusion in higher classes but satisfy the minimum requirements specified above taking in to account the quality tolerances specified for this class.

III. PROVISIONS CONCERNING SIZING AND STYLES

Styles are determined by the shape and the length of each piece as follows:

Halves	-	Typical Dried Tomatoes, approximately 25 to 50 mm length.
Julienne Strips	-	Strips that are approximately 6-7 mm wide and lengths typical of dried tomatoes.
Double Diced	-	Random pieces which are approximately 12 to 25 mm length.
Triple Diced	-	Random pieces which are approximately 6 to 12 mm length.
Finely Diced	-	Random pieces which are approximately 3 to 6 mm length irregular cubes.
Ultra Finely Diced	-	A granular form of dried tomatoes, 1, 5 to 3 mm length.

Sizing is optional in all classes for Halves and Julienne Strips, and may be done by length or by the number of units or pieces by ounce or by kilogram.

IV. PROVISIONS CONCERNING TOLERANCES

Tolerances in respect of quality and size shall be allowed in each package (or in each lot for produce presented in bulk) for produce not satisfying the requirements of the class indicated.

A. Quality tolerances

Defects Allowed	Tolerances allowed (percent of defective dry tomatoes by weight)		
	Extra Class	Class I	Class II
a). Total tolerance for sun dried tomatoes not satisfying the minimum requirements, of which no more than:	10	12	15
- Blemishes and/or dirty fruit	2	3	4
- Mechanical injury, tears, calluses and scars	2	3	5
- Foreign matter and extra vegetable matter (leaves, wood, sticks and stem)	1	1	1
- Discoloration	2	3	5
- Insects or parts of (in any form)	1	2	2
- Soft, scars, blisters and other superficial defects (excluding abscissa of tomato)	1	2	3
- Decay, mould	1	1	1

For all classes, when the variety or commercial type is indicated in the marking, a maximum of 10 per cent is allowed, by weight, of dried tomatoes belonging to different varieties or commercial types, from the same local production area.

B. Mineral Impurities

Ashes insoluble in acid must not exceed 1 g/kg.

C. Size Tolerances

For all classes, when sizing or screening by length in millimetres, a maximum of 15%, by weight, of dried tomatoes not according to the size or screening indicated on the marking is allowed.

For all classes, when sizing or screening by the number of dried tomatoes per kilogramme, no tolerance for counts above or below the specific range or screen shall be allowed.

V. PROVISIONS CONCERNING PRESENTATION**A. Uniformity**

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

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

B. Packaging

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

The materials used inside the package must be new, 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 free of all foreign matter.

C. Presentation

Sun dried tomatoes may be presented in solid or flexible containers. All consumer packages within each master container must be of the same weight.

VI. PROVISIONS CONCERNING MARKING

Each package¹ must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside:

¹ *Consumer packages for direct sale to the consumer shall not be subject to these markings provisions but shall conform to the national requirements of the importing country. However the markings referred to shall in any event be shown on the transport packaging containing such packages units.*

A. Identification

Packer) Name and address or
and/or) officially issued or
Dispatcher) accepted code mark.²

B. Nature of produce

- “Sun dried tomatoes”, together with the specification: “Halves”, Julienne strips”, “Double diced”, “Triple diced”, “Finely diced”, or “Ultra finely diced”.
- Variety or commercial type (optional in all classes).

C. Origin of produce

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

D. Commercial specifications

- Moisture designation.
- Class.
- Size (if sized).
- Net weight, or (optional or at request of the importing country) number of consumer packages followed by the net unit weight in the case of transport packages containing such units.
- Crop year (optional); mandatory according to legislation of importing country.
- “Best before” followed by the date (optional); mandatory according to legislation of importing country.
- Preservatives (if used).

E. Official control mark (optional)

² *The national legislation of a number of countries requires the explicit declaration of the name and address. However, in the case where a code mark is used, the reference "packer and/or dispatcher (or equivalent abbreviations)" has to be indicated in close connection with the code mark.*