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Perishable Produce and Quality Development

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

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REVISED STANDARD LAYOUT FOR UN/ECE STANDARDS
CONCERNING THE MARKETING AND COMMERCIAL QUALITY CONTROL OF
DRY AND DRIED FRUIT

Proposal transmitted by Germany

Introduction: At the last session it had been agreed to revise the Standard Layout for UN/ECE Standards for Dry and Dried Fruit (rapporteur: Germany) and its annexes (rapporteur: Spain) (see TRADE/WP.7/GE.2/1998/14 para. 58). This was agreed by the Working Party (TRADE/WP.7/1998/9 para. 19).

REVISED
STANDARD LAYOUT FOR UN/ECE STANDARDS
concerning the marketing and commercial quality control of
DRY AND DRIED FRUIT
moving in international trade between and to
~~European countries~~
UN/ECE member countries

NOTE: *This standard layout was adopted by the Working Party on Standardization of Perishable Produce at its forty-first session in October 1985 and approved by the Committee on Agricultural Problems at its thirty-seventh session in 1986. It was elaborated in close coordination with the revision of the Geneva Protocol on Standardization of Fresh Fruit and Vegetables and Dry and Dried Fruit. This standard layout will provide the frame for current and future work on UN/ECE standards for dry and dried fruit.*

I. DEFINITION OF PRODUCE

This standard applies to ~~from~~ of varieties (cultivars) grown from(Latin botanical ~~botanic latin~~ reference, followed where necessary by the author's name ~~as appropriate by the name of the author~~) intended for direct consumption.

[It does not apply to for industrial processing or for use in the food industry.]¹

[It does apply to for industrial processing or for use in the food industry.]¹

~~[It also applies to produce destined for use in the food industry.]~~

II. PROVISIONS CONCERNING QUALITY

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

¹ *One or the other of these sentences (or neither) ~~to~~ could be used according to the nature of the produce.*

A. Minimum requirements

(i) **General provisions**

In all classes subject to the special provisions for each class and the tolerances allowed ² the must be:

(a) **Characteristics of the shell** (only applicable to nuts presented in the shell)

- intact; very slight superficial damage is not considered as a defect
- sound; free from defects likely to affect the natural keeping quality of the fruit
- clean; practically free of any visible foreign matter provided that the edible part of the fruit is protected not affected
- dry; free from abnormal external moisture
- free from residues of the pericarp.

(additional provisions may be made for specific standards depending on the nature of the produce)

(b) **Characteristics of the kernels, the edible part of the nuts in the shell or the dried fruit**

- [sufficiently dry to ensure conservation],
- intact; very slight superficial damage is not considered as a defect,

(Individual standards may provide that the produce need not be intact, depending on the nature of the produce and its intended presentation.),

- sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded free from defects likely to affect the natural quality of the fruit,
- sufficiently [normally] developed, and/or ripe as appropriate,
- clean, practically free from any visible foreign matter; (provisions may be made for the use of flour, sugar, salt or other permitted substances according to the nature of the product),
- free from living insects or mites whatever their stage of development;
- free from visible [traces of] damage caused by insects, mites or other parasites,
- free from mould,
- free from rancidity,

² *This section will specify which of the minimum requirements are not subject to tolerances.*

- [free of fermentation],
- free of abnormal external moisture,
- free of foreign smell and/or taste.

(additional provisions may be made for specific standards depending on the nature of the produce)

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

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

(ii) **Moisture content**

The shall have a moisture content of not greater than not exceeding³ per cent.⁴

(iii) **Preservatives**

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

B. Classification

..... are classified in two (or three) classes defined below:

(i) **"Extra" Class**

..... in this class must be of superior quality. They must be characteristic of the variety and/or commercial type.

They must be:

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-
-

³ Different values could be fixed for the whole nut and the nut kernels (dried fruit).

⁴ The method to be used should be one of the methods tested collaboratively and shown to give satisfactory results in inter-laboratory trials and which are given in Annexes I and II for dry and dried fruit respectively. The laboratory reference method shall be used in cases of dispute.

(Provisions depending on the nature of the produce. These provisions may in the case of nuts referring to the shell and to the kernels separately)

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

(ii) ***Class I***

..... in this class must be of good quality. They must be characteristic of the variety and/or commercial type.

They must be:

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(Provisions depending on the nature of the produce. These provisions may in the case of nuts referring to the shell and to the kernels separately)

The following slight defects may be allowed provided ~~that~~ these do not affect the general appearance of the produce, the quality, the keeping quality ~~or~~ and its presentation in the package.

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(iii) ***Class II***

This class includes which do not qualify for inclusion in the higher classes but ~~which~~ satisfy the minimum requirements specified above.

They must be:

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(Provisions depending on the nature of the produce. These provisions may in the case of nuts referring to the shell and to the kernels separately)

The following defects may be allowed provided that the retain their essential characteristics as regards ~~general appearance~~, the quality, keeping quality and presentation.

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III. PROVISIONS CONCERNING SIZING

~~Sizing~~ Size is determined by (requirements to be established according to the nature of the produce and/or the class).

(Provisions on minimum and maximum sizes and size range depending on the nature of produce, the variety, the commercial type and possibly the individual classes.)

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

Permitted defects ⁵	Tolerances allowed (per cent of defective fruit by number or by weight)		
	Extra	Class I	Class II
1. For nuts presented in shell			
a) Total tolerances for defects of the shell			
Individual defects of defects the shell (list)			
b) Total tolerances for defects of the edible part			
Individual defects of the edible part (list)			
2. For nut kernels and other dried fruit			
Total tolerances			
Individual defects (list)			

B. Mineral impurities

Where the nature of the produce requires, a tolerance for mineral impurities (defined as acid-insoluble ash) shall be allowed.

Not greater than 1g/kg.

C. Size tolerances

For all classes per cent, by number or weight of not satisfying the requirements as regards sizing. ~~the size range immediately above or below the size indicated.~~ When the size is given in terms of a range of numbers of fruit per unit weight, special provision can be made in the specific standard if necessary. [The standard may also prescribe a tolerance in relation to the minimum size.]

⁵ Standard definitions of the defects are listed in Annex III.

V. PROVISIONS CONCERNING PRESENTATION

A. Uniformity

The contents of each package (or lot for produce presented in bulk) must be uniform and contain only of the same origin, quality and size (if sized). (In addition, for individual standards, uniformity concerning variety and/or commercial type may be laid down depending on the nature of produce.) In exception for individual standards in case of the same origin the same country of processing may be requested.

(Other possible provisions depending on the nature of produce)

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The visible part of the contents of the package (or lot for produce presented in bulk) must be representative of the entire contents. For “Extra” Class and Class I the fruit produce must be of the same variety and/or commercial type. In addition, depending on the nature of the produce, the standard may require that the fruit produce shall be of the same crop year, shape and/or colour.

B. Packaging

..... 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 that the printing or labeling has been done with a non-toxic ink or glue.

Packages (or lot if the produce is presented in bulk) must be free of all foreign matter.

C. Presentation

Specific provisions relating to the presentation of the produce may be included at this point.

VI. PROVISIONS CONCERNING MARKING

Each package ⁶ or compartment package must bear the following particulars in letters ~~grouped on the same side;~~ legibly and indelibly marked and visible from the outside:

~~[For transported in bulk these particulars must appear on a document accompanying the goods and be attached in a visible position inside the transport vehicle.]~~

A. Identification

Packer)	Name and address ⁷ or
and/or)	officially issued or
Dispatcher)	accepted code mark ⁸
and/or Seller)	

Shipping mark (where applicable). The shipping mark must correspond with the shipping mark shown on the Bill of Lading.

B. Nature of produce

- Name of the produce;
- Name of the variety and/or ~~the~~ commercial type

(according to the nature of the produce)

- Type or style (according to the definitions of the standard)

C. Origin of produce

⁶ *Package units of produce prepacked for direct sale to the consumer shall not be subject to these marking provisions but shall conform to national requirements. However the markings referred to shall in any event be shown on the transport ~~packing~~ packaging containing such package units.*

⁷ *The indications must be such as to identify the responsible without any doubt.*

⁸ *In the case where a code mark is used, the reference "packer, dispatcher and/or buyer" (or equivalent abbreviations) has to be indicated in close connection with the code mark.*

- Country of origin and, optionally, district where grown or ~~the~~ national, regional or local place name (or country of processing).

D. Commercial specifications

- Class;
- Size (if sized);
- Crop year (optional);
- Net weight, or the number of package units, followed by the net unit weight in the case of packages containing such units (optional or at the request of the importing country).
- ~~Preservatives (if used)~~
- Naturally dried (optional, when appropriate)
- "Best before" followed by the date (optional)

E. Official control mark (optional)
