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TEXTS FOR ADOPTION AS NEW/REVISED UNECE STANDARDS

Dried Tomatoes

Note by the secretariat

This text is submitted to the Working Party for approval as a new UNECE Standard for Dried Tomatoes.

It is based on document ECE/TRADE/C/WP.7/GE.2/2007/3, the text of which was agreed upon at the June 2007 session of the Specialized Section on Standardization of Dry and Dried Produce.

UNECE STANDARD DDP-19
concerning the marketing and commercial quality control of

DRIED TOMATOES

I. DEFINITION OF PRODUCE

This standard applies to 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:

- Whole
- Halves: Cut in two equal parts along the longitudinal axis;
- 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 in length;
- Triple Diced: Random pieces which are approximately 6 to 12 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 cuts: To be defined.

II. PROVISIONS CONCERNING QUALITY

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

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

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:

- 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
- 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 not more than 5 per cent of the surface of the produce
- free from mould filament 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/additives².

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.

¹ Definitions of terms and defects are listed in annex III of the Standard Layout – Recommended terms and definition of defects for standards of dry (Inshell Nuts and Nut Kernels) and dried produce <http://www.unece.org/trade/agr/standard/dry/StandardLayout/StandardLayout_DDP_e.doc>.

² A slight smell of sulphur dioxide (SO₂) is not considered as “abnormal”.

B. Moisture content³

The dried tomatoes shall have different moisture contents based on the following designations. The texture of the dried tomatoes shall vary according with the moisture content as indicated:

Moisture of Dried Tomatoes			
Moisture designation	Minimum percentage	Maximum percentage	Texture
High moisture ⁴	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

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.

III. PROVISIONS CONCERNING SIZING

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

IV. PROVISIONS CONCERNING TOLERANCES

Tolerances in respect of quality and size are allowed in each lot for produce not satisfying the minimum requirements of the class indicated.

³ The moisture content is determined by one of the methods given in annex I of the Standard Layout – Determination of the moisture content for dried produce
http://www.unece.org/trade/agr/standard/dry/StandardLayout/StandardLayout_DDP_e.doc. The laboratory reference method shall be used in cases of dispute.

⁴ It is recommended that high moisture product be treated to avoid microbiological activity.

A. Quality tolerances

Defects allowed	Tolerances allowed percentage of defective dry tomatoes by weight		
	Extra	Class I	Class II
(a) Tolerances for dried tomatoes not satisfying the minimum requirements,	5	10	15
Of which no more than:			
- Fermentation, decay, mould or damage by pests, Of which not more than	1	2	3
- mould	0.5	1	1
- fermentation	0.5	1	1
- [Blemishes and discolouration]	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			
- For produce not conforming to the size indicated, if sized	10	10	10
(c) Tolerance for other defects			
- [Mechanical injury, tears, calluses and scars]	2	3	5
- Foreign material and extra vegetable matter (leaves, wood, sticks and stem)	0.5	1	1.5
- Living pests	0	0	0

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).

- In "Extra" Class, dried tomatoes must be similar in shape and appearance, with a distinct uniform colour.
- In Class I, dried tomatoes must be reasonable uniform in colour.

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 free of all foreign matter in accordance with the table of tolerances in section "IV. Provisions concerning tolerances".

C. Presentation

Dried tomatoes must be presented in solid or flexible containers. All sales packages within each package must be of the same weight.

VI. PROVISIONS CONCERNING MARKING

Each package⁵ 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 authority⁶.

B. Nature of produce

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

⁵ 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 packaging containing such package units.

⁶ 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.

C. Origin of produce

- country of origin 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); mandatory according to the legislation of the importing country
- moisture content/designation (optional/mandatory for high moisture produce).
- “Best before” followed by the date (optional); mandatory according to the legislation of the importing country.

E. Official control mark (optional)

Adopted 2007

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