

## **Economic and Social Council**

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#### **Economic Commission for Europe**

Steering Committee on Trade Capacity and Standards

Working Party on Agricultural Quality Standards

Specialized Section on Standardization
of Dry and Dried Produce
Seventieth session
Geneva, 14–16 June 2023
Item 8 (a) of the provisional agenda
Explanatory materials:
Explanatory material developed by the Central Asian
Working Group to Promote Exports of Agricultural Produce

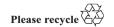
#### **Explanatory material for dried melons**

# Submitted by the Central Asian Working Group to Promote Exports of Agricultural Produce

#### Summary

At the 2022 session of the Specialized Section, the representative of the Central Asian Working Group to Promote Exports of Agricultural Produce (CAWG) informed that CAWG had developed many promotional materials in local languages. In follow-up to this discussion, the CAWG submitted the explanatory materials it had developed for dried melons, dried persimmons, inshell peanuts and peanut kernels for the review of the Specialized Section.

The Specialized Section is invited to review the draft posters, along with the corresponding texts contained in document ECE/CTCS/WP.7/GE.2/2023/6, for correctness. It is also invited to consider the potential development of explanatory materials for those products by the Specialized Section.





### **DRIED MELONS**

#### **DEFINITION AND CLASSIFICATION**





This poster applies to (ripe, peeled and seeded, dried) fruits of varieties (cultivars) grown from *Cucumis melo* L., intended for direct consumption and produced as a result of controlled drying of fresh melons of certain varieties derived from *Cucumis melo* L.

The poster has been developed on the basis of UNECE Standard DDP-30\* concerning the marketing and commercial quality control of dried melons.



#### **QUALITY DEFECTS**









**Product with damage** 











Product damaged by rotting or deterioration

Product damaged by pests









#### Product with extraneous matter, seeds and fragments

Discolouration, stains





Mould

#### Moisture content

The dried melon shall have a moisture content:

- not exceeding 18.0 per cent for untreated dried melon
- above 18.0 per cent and not exceeding 25.0 per cent for dried melons treated with preservatives or preserved by other means (e.g., pasteurization)

\* UNECE STANDARD DDP-30, concerning the marketing and commercial quality control of dried melons.

An electronic version of the poster is available from: https://ca-wg.net/publications/