

UNECE STANDARD DDP-14

concerning the marketing and
commercial quality control of

DRIED FIGS

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NOTE

Working Party on Agricultural Quality Standards

The commercial quality standards developed by the United Nations Economic Commission for Europe (UNECE) Working Party on Agricultural Quality Standards help facilitate international trade, encourage high-quality production, improve profitability and protect consumer interests. UNECE standards are used by Governments, producers, traders, importers and exporters, and other international organizations. They cover a wide range of agricultural products, including fresh fruit and vegetables, dry and dried produce, seed potatoes, meat, cut flowers, eggs and egg products.

Any member of the United Nations can participate, on an equal footing, in the activities of the Working Party. For more information on agricultural standards, please visit our website <http://www.unece.org/trade/agr/welcome.html>.

The new Standard for Dried Figs is based on document ECE/CTCS/WP.7/2016/6, reviewed and adopted by the Working Party at its seventy-second session.

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UNECE Standard DDP-15 concerning the marketing and commercial quality control of Dried Figs

I. Definition of produce

This standard applies to whole figs dried from ripe fruits of varieties (cultivars) grown from *Ficus carica* L., intended for direct consumption. This standard does not apply to dried figs for industrial processing.

II. Provisions concerning quality

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

However, if applied at stages following export, the holder/seller 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 figs must display the following characteristics:

- intact; the stem and the eye (ostiolum) ends of the figs may be cut off
- sound; produce affected by rotting or deterioration such as to make it unfit for human consumption is excluded
- clean, practically free of any visible foreign matter; however, naturally crystallized sugar is not considered foreign matter or a defect
- 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 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 slight salty taste of sodium chloride and or calcium chloride and a slight smell of preservatives/additives, including sulphur dioxide.

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/StandardLayoutDDP_e.pdf>.

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

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

B. Moisture content²

The dried figs shall have a moisture content:

- not exceeding 26.0 per cent for untreated dried figs
- above 26.0 and not exceeding 40.0 percent for high moisture dried figs provided they are labelled as high moisture or equivalent denomination and treated with preservatives or preserved by other means (e.g.pasteurization)

C. Classification

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

“Extra” Class, Class I and 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

Size for whole dried figs is determined by the number of fruit per kilogramme or by diameter.

A. Sizing by number of fruits per kilogramme:

When sized by number of fruits per kilogramme, the number of fruits in each size is shown in the following table³:

² 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/StandardLayoutDDP_e.pdf>. The Laboratory reference method shall be used in cases of dispute.

³ Reservation by Greece against the table on sizing which it considered created sub-divisions of quality classifications.

Size code	Number of fruit per kilogramme	<i>To ensure uniformity in size</i>
		the weight range (grams) between the largest and smallest figs should not exceed
1	Up to 40	12
2	41-45	
3	46-50	10
4	51-55	
5	56-60	
6	61-65	
7	66-70	8
8	71-80	
9	81-100	
10	101-120	6
11	121 and over	

Optionally the number of fruit per kilogramme may be limited to 65 for “Extra” Class and 120 for Class I.

B. Sizing by diameter

When sized by diameter, the minimum diameter is 18 mm for black fig varieties and 22 mm for white fig varieties. When diameter ranges are used, range must 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.

A. Quality tolerances

<i>Defects allowed</i>	<i>Tolerances allowed, percentage of defective produce, by number or weight ^a</i>		
	<i>Extra</i>	<i>Class I</i>	<i>Class II</i>
(a) Tolerances for produce not satisfying the minimum requirements	10	15	30
of which no more than:			
Damaged by pests	9	12	15
Seriously damaged by sunscald, split or torn, excessively dried	8	10	20
Mouldy, and fermented	3	4	5
Living pests	0	0	0
(b) Size tolerances			
For produce not conforming to the size indicated in total	20	20	20

<i>Defects allowed</i>	<i>Tolerances allowed, percentage of defective produce, by number or weight ^a</i>		
	<i>Extra</i>	<i>Class I</i>	<i>Class II</i>
(c) Tolerances for other defects			
Foreign matter, loose stems, eye (ostiolum) and dust (by weight)	0.5	0.5	0.5
Among white fig varieties (white to dark brown in colour) and among black fig varieties (from purple to black in colour), dried figs that are distinctly different in colour, by count	10	10	10

V. Provisions concerning presentation

A. Uniformity

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

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

B. Packaging

Dried figs must be packed in such a way so 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".

VI. Provisions concerning marking

Each package⁴ 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 authority⁵.

⁴ These marking provisions do not apply to sales packages presented in packages

⁵ 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

B. Nature of the produce

- “Dried figs”, which may be replaced (when appropriate) by high moisture or equivalent denomination
- Name of the variety (optional)
- Commercial type (optional).

C. Origin of the produce

- Country of origin⁶ and, optionally, district where grown or national, regional or local place name.

D. Commercial specifications

- Class
- Size⁷; expressed in accordance with section III; when sized by diameter, the size or size range should be indicated
- Crop year (optional)
- "Naturally dried" (optional)
- "Best before" followed by the date (optional).

E. Official control mark (optional)

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mark should be preceded with the ISO 3166 alpha country code of the recognizing country, if not the country of origin.

⁶ The full or commonly used name should be indicated

⁷ The delegate of Greece expressed its reservation in favour of optional marking for size and number of fruit per kilogramme.