



# Economic and Social Council

Distr.: General  
5 September 2022

Original: English

## Economic Commission for Europe

### Steering Committee on Trade Capacity and Standards

#### Working Party on Agricultural Quality Standards

##### Seventy-seventh session

Geneva, 14–16 (a.m.) November 2022

Item 7 of the provisional agenda

##### Specialized Section on Standardization of Dry and Dried Produce (GE.2)

## Standard for dried persimmons

### Submitted by the secretariat

The following document is submitted to the Working Party for adoption as a new United Nations Economic Commission for Europe (UNECE) standard concerning the marketing and commercial quality control of dried persimmons.

The document is based on document ECE/CTCS/WP.7/2021/8 and incorporates revisions as contained in document ECE/CTCS/WP.7/GE.2/2022/4 and additional modifications agreed by the Specialized Section on Standardization of Dry and Dried Produce (GE.2) at its 2022 session.

This document is submitted according to ECE/CTCS/WP.7/2021/2 – paragraph 66, ECE/CTCS/2021/2 – Decision 2021-07-02 and Decision 2021-07-07, and A/76/6 Section 20.

## I. Definition of produce

This standard applies to dried and dehydrated persimmons (kaki) of varieties (cultivars) grown from *Diospyros kaki Thunb.*, *Diospyros lotus* L. and interspecific 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 persimmons that are processed by salting, sugaring, flavouring, or roasting or for industrial processing.

Dried persimmons can be red, orange, or yellowish in colour and are presented in the following styles:

- Whole – peeled or unpeeled; pitted or unpitted, with or without the calyx present.
- Pieces – cut into different sizes/styles, peeled and or unpeeled pitted or unpitted.

## II. Provisions concerning quality

The purpose of the standard is to define the quality requirements of dried persimmons 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 requirements<sup>1</sup>

In all classes, subject to the special provisions for each class and the tolerances allowed, the dried persimmons must display the following characteristics:

- intact (for whole unpeeled); however, slight superficial damage and cutting of the stems and cups (for whole peeled and unpeeled) is not considered as a defect
- 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; the presence of natural sugar crystals on the surface is not considered as unclean
- 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 no more than 5 per cent of the surface of the produce
- free from mould filaments and insect/mites/parasite damage visible to the naked eye
- free of fermentation
- free of sun scald
- 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/additives.

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

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

## B. Moisture content<sup>2</sup>

Dried persimmons should have moisture content not exceeding the values in the following table:

<i>Style</i>	<i>Untreated dried persimmons Maximum moisture content (per cent)</i>	<i>Treated dried persimmons* Maximum moisture content (per cent)</i>
Whole, pitted and unpitted or seedless	25.0	35.0

<sup>1</sup> Definitions of terms and defects are listed in Annex III of the Standard Layout – Recommended terms and definitions of defects for standards of dry (inshell nuts and nut kernels) and dried produce [https://unece.org/sites/default/files/2020-12/DDP\\_StanLayout\\_2020\\_e\\_0.pdf](https://unece.org/sites/default/files/2020-12/DDP_StanLayout_2020_e_0.pdf).

<sup>2</sup> 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 [https://unece.org/sites/default/files/2020-12/DDP\\_StanLayout\\_2020\\_e\\_0.pdf](https://unece.org/sites/default/files/2020-12/DDP_StanLayout_2020_e_0.pdf). The laboratory reference method shall be used in cases of dispute.

<i>Style</i>	<i>Untreated dried persimmons Maximum moisture content (per cent)</i>	<i>Treated dried persimmons* Maximum moisture content (per cent)</i>
Pieces; pitted and unpitted or seedless	20.0	25.0

\* The dried persimmons may be treated with preservatives or preserved by other means (e.g. pasteurisation).

### C. Classification

In accordance with the defects allowed in section “IV. Provisions concerning tolerances”, dried persimmons 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

Sizing of whole dried persimmons is optional in Class II.

Sizing of whole dried persimmons is determined by:

### A. Sizing by count

The number of dried persimmons per kg or by lb (454 g).

When sized by count dried whole persimmons are sized in accordance with the following table:

<i>Size code</i>	<i>Peeled number of fruits per kilogram</i>	<i>Unpeeled number of fruits per kilogram</i>
A	up to 29	up to 24
B	30–39	25–33
C	40 and above	34 and above

### B. Sizing by diameter

When sized by diameter, size is determined based on the widest diameter of the equatorial section.

The minimum diameter is 23 mm.

When diameter ranges are used, the ranges 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.

<i>Defects allowed</i>	<i>Tolerances allowed, percentage of defective produce, by number or weight</i>		
	<i>Extra</i>	<i>Class I</i>	<i>Class II</i>
(a) Tolerances for produce not satisfying the minimum requirements of which no more than:	10	15	25

<i>Defects allowed</i>	<i>Tolerances allowed, percentage of defective produce, by number or weight</i>		
	<i>Extra</i>	<i>Class I</i>	<i>Class II</i>
Mouldy, and fermented	3	5	5
of which mouldy, no more than	1	1	1
Damaged by pests	2	4	6
Sun scald, sun burn, excessively dried	5	8	10
Split or torn, in whole styles only	5	8	10
Living pests	0	0	0
Hardened areas exceeding 1/8 of the surface	5	10	10
Skin blemishes exceeding 5% of surface	10	10	10
(b) Size tolerances (if sized)			
For produce not conforming to the size indicated, in total	10	10	10
(c) Tolerances for other defects			
Foreign matter (by weight)	0.5	1	1
Dried persimmons belonging to other species, varieties or commercial types other than those indicated	10	10	10
Presence of pits and pit fragments among pitted (by number per kilogram)	1	1	2
Presences of loose and/or adhering peel/skin among peeled whole persimmon	1	2	2

## V. Provisions concerning presentation

### A. Uniformity

The contents of each package must be uniform and contain only dried persimmons of the same origin, quality, style, size (if sized/indicated) and variety or commercial type (if indicated) and crop year (if indicated).

However, a mixture of dried persimmon of distinctly different varieties and/or different colours of the same species may be packed together in a sales package, provided they are uniform in quality and, for each variety and/or colour concerned, in origin.

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

### B. Packaging

Dried persimmon 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”.

## VI. Provisions concerning marking

Each package<sup>3</sup> 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 authority<sup>4</sup> if a country applying such a system is listed in the UNECE database.

### B. Nature of produce

- “Dried persimmons, (kaki, kaki persimmon)”, which may be replaced (when appropriate) by high moisture or equivalent denomination
- Name of the variety (optional)
- Style (in accordance with the styles indicated in the Definition of produce).

### C. Origin of produce

- Country of origin<sup>5</sup> 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)
- “Naturally dried” (optional)
- “Best before” followed by the date (optional).

### E. Official control mark (optional)

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<sup>3</sup> These marking provisions do not apply to sales packages presented in packages.

<sup>4</sup> 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.

<sup>5</sup> The full or a commonly used name should be indicated.