



UNECE

MARKETING QUALITY OF DRIED APRICOTS*

DEFINITION & CLASSIFICATION



The UNECE Standard for Dried Apricots* applies to SO₂ treated dried apricots or untreated dried apricots for direct consumption.

Dried apricots are classified into **three classes: Extra Class, Class I, Class II.**

The classification is determined in accordance with the defects allowed in the Standard's section «IV. Provisions concerning tolerances».



TREATED DRIED APRICOTS

UNTREATED DRIED APRICOTS

QUALITY DEFECTS

<p>MOULDY APRICOTS</p>			<p>SPOTTED APRICOTS</p>		
<p>ROTTEN APRICOTS</p>			<p>LESIONS AND CALLUSES</p>		
<p>DAMAGE CAUSED BY PESTS</p>			<p>FOREIGN MATTER AND EXTRANEOUS VEGETABLE MATERIALS (EXCEPT PITS, PIT FRAGMENTS IN PITTED FRUIT)</p>		
<p>FERMENTED APRICOTS</p>			<p>PRESENCE OF PITS, PIT FRAGMENTS AND PEDICELS IN PITTED FRUIT</p>		
<p>DIRTY APRICOTS</p>			<p>PRESENCE OF PIECES AMONG WHOLE FRUIT AND HALVES</p>		
<p>INJURY AND SUNBURN</p>			<p>* The UNECE Standard for Dried Apricots and the electronic version of this poster can be downloaded from the following web site: www.unece.org/trade/agr/welcome.html</p>		