ECE/TRADE/C/WP.7/GE.2/2012/INF.6
8 May 2012

Economic Commission for Europe

Committee on Trade

Working Party on Agricultural Quality Standards

Specialized Section on Standardization of Dry and Dried Produce
Fifty-ninth session
Geneva, 18-21 June 2012
Item 5 of the provisional agenda
Alignment with the 2011 Standards Layout

Dried Grapes

Proposal by the delegation of Turkey

The following proposal was submitted by the delegation of Turkey.

I. Definition of produce

This standard applies to processed dried grapes from seedless, seed-bearing and currant type varieties (cultivars) grown from *Vitis vinifera L.* intended for direct consumption.

II. Provisions concerning quality

The purpose of the standard is to define the quality requirements of dried grapes 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 requirements[1]

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

- intact; however, slight superficial damage 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;
- 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 mould filaments visible to the naked eye
- free of abnormal external moisture;

[1] Definitions of terms and defects are listed in Annex I to this standard.

- free of foreign smell and/or taste, except for a slight smell of permitted[2] preservatives/additives [slight smell of sulphur dioxide (SO_2) and slight smell and taste of vegetable oil are not considered abnormal]
- free from undeveloped berries;
- free from pieces of stem;
- free from capstems, except for Malaga Muscatel;
- free from damaged berries (in seeded forms, normal mechanical injury resulting from normal seeding operations is not considered "damage");
- free from evident sugar crystals;
- free from extraneous vegetable matter.

The condition of the dried grapes 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[3]

The dried grapes shall have a moisture content of not exceeding:

31 per cent for Malaga Muscatel type, 23 per cent for seed-bearing varieties and 18 per cent for seedless varieties and currants. [4]

Permitted ingredients and food additives:

Permitted ingredients and food additives to be used in processing of dried grapes to permit free-flowing and to provide longer shelf life will be in accordance with the legislation of the importing country.

C. Classification

In accordance with the defects allowed in Section IV. Provisions Concerning Tolerances, dried grapes are classified into the following three 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 is determined by:

- screening, i.e. minimum diameter; or
- count, i.e. maximum number of berries per unit of 100g

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[2] For more detailed information related to permitted additives please visit the “Codex General Standard for Food Additives” website <http://www.codexalimentarius.net/gsfaonline/index.html.>

[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/StandardLayoutDDP_e.pdf>. The laboratory reference method shall be used in cases of dispute.

[4] Reservation of Greece in favour of a moisture content of l5 per cent for Sultanas or Raisins and l6 per cent for Currants.

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

Permitted defective tolerances for dried grapes shown in the following tables are determined as a percent (by weight or count) in a minimum sample of 100 g., unless otherwise indicated.

Seedless

Tolerances for defective fruit						
Permitted defects [5]	*Percent by weight*			*by count*		
	Extra Class	*Class I*	*Class II*	*Extra Class*	*Class I*	*Class II*
Pieces of stem (per kg)	-	-	-	1	2	2
Capstem (per cent)	-	-	-	3	4	5
Undeveloped berries	2	3	4	-	-	-
Berries having seeds in seedless types (per cent)	-	-	-	2	2	2
Mouldy [6]	1	2	3	-	-	-
Damaged[7]	2	3	4	-	-	-
Sugared	8	12	15	-	-	-
Extraneous vegetable material	0.01	0.02	0.03	-	-	-
Mineral impurities	0.01	0.01	0.01	-	-	-

Seedbearing

Tolerances for defective fruit						
Permitted defects [8]	*Percent by weight*			*by count*		
	Extra Class	*Class I*	*Class II*	*Extra Class*	*Class I*	*Class II*
Pieces of stem (per kg)	-	-	-	1	2	3
Capstem (per cent)	-	-	-	4	5	8
Undeveloped berries	1	3	5	-	-	-
Mouldy [9]	2	3	4	-	-	-
Damaged[7]	3	4	5	-	-	-
Sugared	5	10	15	-	-	-
Extraneous vegetable material	0.01	0.02	0.03	-	-	-
Mineral impurities	0.01	0.01	0.01	-	-	-

Currants

Tolerances for defective fruit		
Permitted defects [10]	*Percent by weight*	*by count*

[5] Definitions of terms and defects are listed in Annex I of this standard.
[6] The national legislations of Germany of Switzerland do not permit tolerances for produce affected by mould, or the presence of dead or living insects.
[7] Definition of “damaged” fruit is defined in Annex I to this standard.
[8] Definitions of terms and defects are listed in Annex I of this standard.
[9] Poland considers that the tolerance for visible mould should be 0.5 per cent in all classes.

	Extra Class	*Class I*	*Class II*	*Extra Class*	*Class I*	*Class II*
Pieces of stem (per kg)	-	-	-	1	1	1
Capstem (per cent)	-	-	-	2	3	3
Undeveloped berries	0.1	0.7	1.5	-	-	-
Mouldy [6]	2	3	4	-	-	-
Damaged[7]	0.5	2	3	-	-	-
Sugared	5	10	15	-	-	-
Extraneous vegetable material	0.01	0.02	0.03	-	-	-
Mineral impurities	0.01	0.01	0.01	-	-	-

V. Provisions concerning presentation

A. Uniformity

The contents of each package must be uniform and contain only dried grapes of the same origin, quality, size, variety or commercial type (if indicated) and crop year except mixed packages.

The visible part of the contents of the package with the exception of top-layered muscatels must be representative of the entire contents

B. Packaging

Dried Grapes 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[11] 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[12] .

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[10] Definitions of terms and defects are listed in Annex I of this standard.

[11] Sales packages should bear the following particulars: name of the produce, net weight and origin.

[12] 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.

B. Nature of the produce

- name of the produce;
- name of the variety and/or commercial type (optional).

  The name of the dried grapes shall be[13]*:*

  - Seedless (the statement of “Raisin - Seedless” or the word of “Sultana” may be used whichever is appropriate to the country of export or import)
  - Seed bearing
    - Raisin – Seed bearing …… (X) ……. (the statement of “Raisin - Seedbearing” may be used when it is appropriate to the country of export or import).
    - Seeded…….(X)…….
    - Unseeded……(X)…….
    - ……(X)……clusters
  - Currants

  X The name of the variety or cultivar may be written.

C. Origin of the produce

- Country of origin[14] and, optionally, the district where grown or the national, regional or local place name.

D. Commercial specifications

- class
- size (if sized); expressed in accordance with section III
- crop year
- lot number
- “Best before” followed by the date (optional).
- net weight and/or the number of packages, followed by the unit weight in the case of packages containing such units;
- preservatives and/or additives (if any) (Optional) (Declaration of vegetable oils is not compulsory);
- "Naturally dried" (optional);

E. Official control mark (optional)

Adopted 1992

Last revised 20XX

[13] Reservation of Germany in favour of redefining the raisin, sultana and currant type varieties.
[14] The full or a commonly used name should be indicated.

Annex

Recommended terms and definitions of Dried Grapes

Specific definitions for dried grapes

Terms	*Definitions*
Pieces of Stem	Any portion of branch or main stem of the vine which is not a capstem.
Capstem	Small woody stem exceeding 3mm in length which attaches the grape to the branch of bunch whether or not attached to a berry. (Cap-stems shorter than 3mm are not taken into consideration as a defect while determining the tolerance.) In considering allowances for cap-stems on a "percentage by count" basis, cap-stems that are loose are counted as being on a berry. Capstems are not considered a defect in "unstemmed" *Malaga Muscatel* type grapes.
Undeveloped Berries	Berries that are extremely light weight, lacking in sugary tissue indicating incomplete development, completely shriveled with practically no flesh, and may be hard.
Damaged	Berries affected by sunburn, scars, mechanical injury, insect damage (bites etc.) or other similar means which seriously affect the appearance, edibility, keeping quality, or shipping quality. In seed bearing types (seeded forms) normal mechanical injury resulting from normal seeding operations is not considered "damage”. In seedless types, normal mechanical injuries resulting from removal of cap-stems is not considered "damage".
Sugared	Grapes with external or internal sugar crystals which are readily apparent and seriously affect the appearance of the raisin.
Mouldy	Mould filaments visible to the naked eye.
Foreign matter	Any visible and/or apparent matter or material not usually associated with the product.
Mineral Impurities	Any non-vegetable matter such as soil, stone, glass etc.
Extraneous vegetable material	Harmless vegetable matter associated with the product, such as residues of peduncles, pedicels, leaves or seeds.
Crop Year	The year the grape is harvested.