



# Economic and Social Council

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## Economic Commission for Europe

### Committee on Trade

### Working Party on Agricultural Quality Standards

#### Specialized Section on Standardization of Dry and Dried Produce

#### Sixtieth session

Geneva, 17-20 June 2013

Item 5 (a) of the provisional agenda

#### Review of proposed new draft Standards

## Revised Draft Standard for Dried Cranberries

### Submitted by the secretariat

The following document contains the changes and amendments agreed during the 2012 session of the Specialized Section.

## I. Definition of produce

This standard applies to dried cranberries of varieties (cultivars) grown from *Vaccinium macrocarpon* (and their hybrids, intended for direct consumption or for food when intended to be mixed with other products for direct consumption without further processing. It does not apply to cranberries for industrial processing

Dried cranberries may be presented:<sup>1</sup>

- Whole (deseeded)
- Halves
- Sliced
- Pieces.

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<sup>1</sup> [Defined in the annex.]

## II. Provisions concerning quality

The purpose of the standard is to define the quality requirements of dried cranberries 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<sup>2</sup>

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

- intact (only for wholes and halves); however, edges that are slightly torn, slight superficial damage and slight scratches are 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
- 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 [15]20 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.

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

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

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<sup>2</sup> 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 <[www.unece.org/trade/agr/standard/dry/StandardLayout/StandardLayoutDDP\\_e.pdf](http://www.unece.org/trade/agr/standard/dry/StandardLayout/StandardLayoutDDP_e.pdf)>.

**[B. Moisture content<sup>3</sup>**

The dried cranberries shall have a moisture content:

- not exceeding 18.0 per cent for untreated dried cranberries
- between 19.0 and 30.0 per cent for dried cranberries 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 cranberries are classified into the following classes:

“Extra” Class, Class I, 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 is optional for dried cranberries, however, when sized; size is determined by diameter of the widest part or by count (number of pieces or number of fruit per ounce or per 100 grams).]

**IV. Provisions concerning tolerances**

At all marketing stages, tolerances in respect of quality and size shall be allowed lot for produce not satisfying the requirements of the class indicated.

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<sup>3</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 < [www.unece.org/trade/agr/standard/dry/StandardLayout/StandardLayoutDDP\\_e.pdf](http://www.unece.org/trade/agr/standard/dry/StandardLayout/StandardLayoutDDP_e.pdf)>. The laboratory reference method shall be used in cases of dispute.

**[A. Quality tolerances]**

| <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,<br>of which no more than | 5   | 10             | 10[15]          |
| Injuries calluses and damage by heat during drying   | 3   | 5              | 5               |
| Mouldy and mildew spots of which no more than  | 1   | 2              | 3               |
| Mouldy   | 0   | 0.5            | 3               |
| Fermented or damaged by pests, rotting or deterioration of which no more than:               | 0.5   | 1.5            | 3               |
| Fermentation   | 0.5   | 1              | 2               |
| Slightly affected by decay   | 0   | 0.5            | 1.0             |
| Damage caused by pests   | 2   | 2              | 6               |
| living pest  | 0   | 0              | 0               |
| [Stained fruits :  | 1   | 2              | 3               |
| Damaged fruits   | 5   | 10             | 15              |
| Coloration defects (pink berries)  | 3   | 6              | 9]              |
| (b) Size tolerances (if sized)   |   |                |                 |
| For produce not conforming to the size indicated, in total                                   | 10  | 10             | 10              |
| Presence of pieces among halved cranberries (by weight)                                      | 2   | 7              | 13              |
| Presence of whole among halves and/or pieces   | ?   | ?              | ?               |
| (c) Tolerances for other defects   |   |                |                 |
| Foreign matter, loose stems, seed, fragment, skin fragments (by weight)                      | 3   | 7              | 10              |
| Unripe fruit/ripe among ripe fruit/unripe  | 4   | 9              | 10              |

**V. Provisions concerning presentation****A. Uniformity**

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

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

**B. Packaging**

The dried cranberries 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 and 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>4</sup> or compartmented package 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>5</sup>

**B. Nature of the produce**

- "Dried cranberries"
- Name of the variety (optional)
- Style
- "Rehydrated" "Sun Dried" etc. (when appropriate).

**C. Origin of the produce**

- Country of origin<sup>6</sup> 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

<sup>4</sup> These marking provisions do not apply to sales packages presented in packages.

<sup>5</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>6</sup> The full or a commonly used name should be indicated

- Crop year (optional)
- “Best before” followed by the date (optional).

**E. Official control mark (optional)**

Adopted 20xx

## [Annex

### Definitions of defects

#### Definitions of terms and defects of dried cranberries

- (a) **Halved:** the Cranberries have been cut longitudinally into approximately equal halves
  - (c) **Sliced Cranberries:** the cranberries have been cut longitudinally into several slices
  - (d) **Cherry Pieces:** the cherry have been cut into approximately equal-sized slice/cubes
  - (e) **Decay:** visible decomposition of any portion of cranberries caused by micro-organisms
  - (f) **Mouldy:** mould filaments visible to the naked eye
  - (g) **Fermentation:** damage by fermentation to the extent that the characteristic appearance and/or flavour is substantially affected
  - (h) **Mineral impurities:** acid insoluble ash
  - (i) **Foreign matter of plant origin:** any matter other than dried cranberries
  - (j) **Damage caused by insects:** visible damage caused by insects and animal parasites or presence of dead insects or insect residues
  - (k) **Russet:** reddish brown discoloration
  - (l) **Maturity:** fully ripe
  - (m) **Excessively dried:** over-dried (burned) or hollow]
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