

Recommendation on trial through 2012 for

UNECE STANDARD DDP-13

concerning the marketing and
commercial quality control of

DRIED PEARS

2011 EDITION



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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 <www.unece.org/trade/agr>.

The new Standard for Dried Pears is based on document ECE/TRADE/C/WP.7/2011/20, reviewed and adopted by the Working Party at its sixty-seventh session.

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UNECE standard DDP-13 concerning the marketing and commercial quality control of Dried Pears

I. Definition of produce

This standard applies to dried pears of varieties (cultivars) grown from *Pyrus communis* L. 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 pears that are processed by sugaring, flavoring, or for industrial processing.

Dried pears may be presented in one of the following styles:

- Peeled and unpeeled
- With core and coreless
- Whole, halves, sliced and pieces.

II. Provisions concerning quality

The purpose of the standard is to define the quality requirements of dried pears 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 pears 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

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>.

- free from blemishes, burns, areas of discolouration or spread stains in pronounced contrast with the rest of the produce affecting in aggregate more than 5.0 per cent of the surface of the produce – except for pear varieties having blushed surfaces
- 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 taste of sodium chloride [and/or calcium chloride] and a slight smell of preservatives/additives²
- Not gritty, except when grittiness is characteristic of the variety.

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

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

B. Moisture content³

The dried pears shall have a moisture content as follows:

- maximum of 22.0 per cent for untreated dried pears
- maximum of 26.0 per cent for dried pears treated with preservatives or preserved by other means (e.g. pasteurization)
- between 26.0 and 40.0 per cent for high moisture dried pears provided they are labelled as soft fruit 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 pears 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.

² A slight smell of sulphur dioxide (SO₂) is not considered as “abnormal”. Preservatives may be used in accordance with the legislation of the importing country. Dried pears may be sulphured in order to retain their original colour.

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.

III. Provisions concerning sizing

Sizing of dried pears is optional. However, when sized, size for wholes and halves is determined by diameter of the widest part.

The minimum size for whole and halves both peeled and unpeeled is 18 mm.

The maximum difference between the diameters of the largest and smallest fruit in any package is 20 mm.

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 (except for seeds), 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	10	15	20
of which no more than:			
Bruised fruit	3	5	10
Injuries calluses and damage caused by heat during drying	5	8	10
Mouldy and Mildew Spots, of which no more than:	1	4.5	9
mouldy	0.5	0.5	1.0
[Fermented, rotting or deterioration, of which no more than:]	0.5	1.5	3
fermentation	0.5	1	2
rotting	0.5	0.5	1
Pest damage	2	2	6
Living pests	0	0	0
Grittiness among non-gritty pear varieties	1	2	3
(b) Size tolerances			
For produce not conforming to the size indicated, if sized	10	15	20
Presence of pieces among whole and halved pears (by weight)	2	7	13
(c) Tolerances for other defects			
Dried pears belonging to varieties other than that indicated	10	10	10
Foreign matter, including dust	0.25	0.25	0.5
Stems among cored fruit	1	2	3
Seeds (in case of cored fruit) by number per kilogramme	9	14	22

V. Provisions concerning presentation

A. Uniformity

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

[For “Extra” Class and Class I, the produce must be of the same variety.]

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

B. Packaging

The dried pears 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 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.

B. Nature of produce

- “Dried pears”
- Style
- Name of the variety (optional)
- “High moisture dried pears” or equivalent denomination (when appropriate)

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

- “Sun Dried” etc. (when appropriate) (optional).

C. Origin of produce

Country of origin⁶ 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

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

E. Official control mark (optional)

Adopted 1996

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⁶ The full or commonly used name should be indicated.