

Recommendation on trial through 2012 for

# **UNECE STANDARD DDP-15**

concerning the marketing and  
commercial quality control of

## **DRIED APRICOTS**

**2011 EDITION**



**UNITED NATIONS**  
New York and Geneva, 2011

**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](http://www.unece.org/trade/agr)>.

The new Standard for Dried Apricots is based on document ECE/TRADE/C/WP.7/2011/17, reviewed and adopted by the Working Party at its sixty-seventh session.

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## **UNECE standard DDP-15 concerning the marketing and commercial quality control of Dried Apricots**

### **I. Definition of produce**

#### **UNECE Standard DDP-15 concerning the marketing and commercial quality control of Dried Apricots**

##### **Note by the secretariat**

This text is submitted to the Working Party for adoption as a Recommendation for Dried Apricots for a 1-year trial period.

### **I. Definition of produce**

This standard applies to dried apricots of varieties (cultivars) grown from *Prunus armeniaca* L., intended for direct consumption. This standard does not apply to dried apricots that are processed or for industrial processing, except when mixed with other products for direct consumption without further preparation.

Dried apricots may be presented:

- Whole, unpitted;
- Whole, pitted;
- In halves (cut longitudinally into two parts before drying);
- In slabs, made up in pieces of sound apricots of a colour appropriate to their variety, but of irregular shape, size and thickness.

### **II. Provisions concerning quality**

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

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

- intact; however, slight superficial damage is not considered as a defect; the fruit may be pitted or cut (halves or slabs) according to marketing requirements
- 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 5 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 taste of sodium chloride and a slight smell of preservatives/additives
- Preparation from fruit that is sufficiently ripe
- Fleshy, with elastic or flexible flesh and very little moist flesh in the pit cavity;

The condition of the dried apricots 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>

The dried apricots (except for rehydrated dried apricots<sup>3</sup>) shall have a moisture content not exceeding 25.0 per cent.

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<sup>1</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 <[http://www.unece.org/trade/agr/standard/dry/StandardLayout/StandardLayoutDDP\\_e.pdf](http://www.unece.org/trade/agr/standard/dry/StandardLayout/StandardLayoutDDP_e.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 <[http://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.

High moisture dried apricots may have a moisture content between 25.0 and 40.0 per cent provided they are labelled as soft fruit and treated with preservatives or preserved by other means (e.g. pasteurization).

Preservatives may be used, in accordance with the legislation of the importing country. Rehydrated apricots normally contain preservatives.

### C. Classification

In accordance with the defects allowed in section “IV. Provisions concerning tolerances”, dried apricots 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 of dried apricots is mandatory only for “Extra” Class and Class I.

Size is determined by:

- diameter (diameter means the shortest measurement across the face of the apricot half when restored to its normal position) or
- the number of fruit per kilogramme (1,000g).

Uniformity in size is achieved according to the following scales:

#### A. By diameter

<i>Size Code</i>	<i>Range (mm)</i>	<i>Range (inches)</i>
[Jumbo]	34 mm and larger	1 3/8 or larger
[Extra fancy]	31-34 mm	1 1/4-1 3/8
[Fancy]	28-31	1 1/8-1 1/4
[Extra choice]	25-28	1 - 1 1/8
[Choice]	20-25	13/16 - 1
[Standard]	Less than 25 mm	Less than 13/16

<sup>3</sup> Rehydrated dried apricots may have a moisture content not exceeding 37.0 per cent, provided that rehydration is indicated on the marking.

## B. By number of fruit per kilogramme

<i>Size Code</i>	<i>Number of whole, unpitted fruit per kilogramme</i>	<i>Number of whole, pitted fruit per kilogramme</i>	<i>Number of fruit halves per kilogramme</i>
1	Less than 80	Less than 100	Less than 200
2	81 – 100	101 – 120	201 – 240
3	101 – 120	121 – 140	241 – 280
4	121 – 140	141 – 160	281 – 320
5	141 – 160	161 – 180	321 – 360
6	161 – 180	181 – 200	361 – 400
7	181 – 200	201 – 220	401 – 440
8	201 and over	221 and over	441 and over

## 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, by number or weight<sup>(a)</sup></i>		
	<i>Extra</i>	<i>Class I</i>	<i>Class II</i>
(a) Tolerances for produce not satisfying the minimum requirements	9	15	20
of which no more than:			
Mouldy fruits	1	1	1
Fermented or damaged by pests, rotting or deterioration:			
Rotting	1	1	2
Damage or contamination caused by insects and other dead parasites	1	2	4
Fermentation	2	4	5
Living pests	0	0	0
Substantial defects in colour or texture and heat injury	5	8	10
Spotted fruit	3	5	10
Lesion and calluses	3	6	8
Dirty fruit	2	5	8
(b) Size tolerances			
For produce not conforming to the size indicated, if sized	10	10	10

<i>Defects allowed</i>	<i>Tolerances allowed, percentage of defective produce, by number or weight<sup>(a)</sup></i>		
	<i>Extra</i>	<i>Class I</i>	<i>Class II</i>
(c) Tolerances for other defects			
Foreign matter, loose capstems, rachis, pits, fragments of pits and dust (by weight)	0.5	0.5	0.5
Presence of pits and fragments of pits in pitted fruit	[1	1	2]
Presence of slabs among whole fruit and halves	2	4	6
Dried apricots belonging to varieties other than that indicated	5	7	10

(a) A minimum sample unit of one kilogramme is required for the test.

## V. Provisions concerning presentation

### A. Uniformity

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

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

### B. Packaging

Dried apricots 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 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>4</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:

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

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 produce**

- "Dried Apricots", together with the particulars "whole unpitted", "whole pitted", "halves" or "oreillons", or "slabs".
- "Rehydrated" (when appropriate).
- Name of the variety (optional)

## **C. Origin of produce**

- Country of origin<sup>6</sup> and, optionally, 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 (optional);
- "Naturally" dried (optional when appropriate);
- "Best before" followed by the date (optional).

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

Adopted 1996

Last revised 2011

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<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 commonly used name should be indicated.