

Recommendation on trial through 2012 for

## **UNECE STANDARD DDP-16**

concerning the marketing and  
commercial quality control of

### **DRIED APPLES**

**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 Apples is based on document ECE/TRADE/C/WP.7/2011/16, reviewed and adopted by the Working Party at its sixty-seventh session.

The designations employed and the presentation of the material in this publication do not imply the expression of any opinion whatsoever on the part of the United Nations Secretariat concerning the legal status of any country, territory, city or area or of its authorities, or concerning the delimitation of its frontiers or boundaries. Mention of company names or commercial products does not imply endorsement by the United Nations.

All material may be freely quoted or reprinted, but acknowledgement is requested.

Please contact us at the following address with any comments or enquiries:

Agricultural Standards Unit  
Trade and Timber Division  
United Nations Economic Commission for Europe  
Palais des Nations  
CH-1211 Geneva 10, Switzerland  
E-mail: [agrstandards@unece.org](mailto:agrstandards@unece.org)

# UNECE standard DDP-16 concerning the marketing and commercial quality control of Dried Apples

## I. Definition of produce

This standard applies to dried apples of varieties (cultivars) grown from *Malus domestica* Borkh, 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 apples that are processed by sugaring or flavouring, or for industrial processing.

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

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

## II. Provisions concerning quality

The purpose of the standard is to define the quality requirements of dried apples 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 apples must display the following characteristics:

- Intact (only for wholes and halves); however, slight superficial damage and slight scratches, coreless 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 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

---

<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 (in-shell nuts and nut kernels) and dried produce; see [http://www.unece.org/trade/agr/standard/dry/StandardLayout/StandardLayoutDDP\\_e.pdf](http://www.unece.org/trade/agr/standard/dry/StandardLayout/StandardLayoutDDP_e.pdf).

- 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 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/additives
- Not over-dried (burned)
- Not hollow, except for coreless

The condition of the dried apples 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 apples shall have a moisture content not exceeding:

- 22 per cent for untreated dried apples
- 25 per cent for dried apples 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 apples 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.

## **III. Provisions concerning sizing**

Sizing of dried apples is optional. However, when sized, the size of whole apples, halves and rings is determined by the diameter of the widest part.

The minimum size is 23 mm.

---

<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; see [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.

[The thickness of slices/rings and pieces may not exceed 7 mm]

The difference between the diameters of the largest fruit and the smallest fruit shall not exceed:

20 mm for wholes and halves;

10 mm for slices.

[Slices: not less than 90 per cent (by weight) of all units should be more than 10 mm wide].

## 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 (except for seeds) 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	5	10	15
of which no more than:			
[Bruised fruit]	3	5	10
Fermentation	0.5	1	2
Slightly affected by rotting	0	0.5	1
Mould	0	0.5	1
Damage by pests	2	4	6
(b) Size tolerances			
For produce not conforming to the size indicated, if sized	10	15	20
Presence of pieces among whole and halved apples	2	7	13
(c) Tolerances for other defects			
Colour and texture defects	2	5	10
Dried apples belonging to varieties other than that indicated	10	10	10
Foreign matter (weight)	1	2	3
Stem	1	2	3
Core-carpel (in case of cored fruit)	5	10	15
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 apples 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 and of the same colour.]

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

### **B. Packaging**

The dried apples 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>3</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:

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>4</sup>

### **B. Nature of produce**

- “Dried apples”
- Name of the variety (optional)
- Style

---

<sup>3</sup> These marking provisions do not apply to sales packages presented in packages

<sup>4</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 by the ISO 3166 alpha country code of the recognizing country, if not the country of origin.

**C. Origin of produce**

- Country of origin<sup>5</sup> 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
- Crop year (optional)
- Preservative (if used)
- “Naturally dried” (optional)
- “Best before” followed by the date (optional)

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

Adopted 1998

Last revised 2011

---

---

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