

DEFINITION



This poster applies to dried whole persimmons of varieties (cultivars) grown from *Diospyros kaki Thunb*, *Diospyros lotus L.* and their hybrids and interspecific hybrids intended for direct consumption or for food when intended to be mixed with other products for direct consumption without further processing. This material does not apply to dried persimmons that are processed by salting, sugaring, flavouring or roasting or for industrial processing.

The poster has been developed based on UNECE Standard DDP-34* concerning the marketing and commercial quality control of dried persimmons.



QUALITY DEFECTS

<p>Product with damage (pulp rupture on the left, without a calyx on the right)</p>		<p>With spots</p>	
<p>Rotting or deterioration</p>		<p>Mould</p>	
<p>Extraneous matter - seeds and fragments</p>		<p>Signs of fermentation</p>	
<p>With live pests</p>		<p>Moisture content The dried persimmons shall have a moisture content:</p> <ul style="list-style-type: none"> • not exceeding 25.0 per cent for untreated dried persimmons • above 25.0 per cent and not exceeding 35.0 per cent for dried persimmons treated with preservatives or preserved by other means (e.g., pasteurization) 	
<p>Damaged by pests</p>			

* UNECE STANDARD DDP-34, concerning the marketing and commercial quality control of dried persimmons.