

DEFINITION



This poster applies to (ripe, peeled and seeded, dried) fruits of varieties (cultivars) grown from *Cucumis melo* L., intended for direct consumption and produced as a result of controlled drying of fresh melons.

The poster has been developed based on UNECE Standard DDP-30* concerning the marketing and commercial quality control of dried melons.



QUALITY DEFECTS



Injuries and cuts



Signs of fermentation



Rotting or deterioration



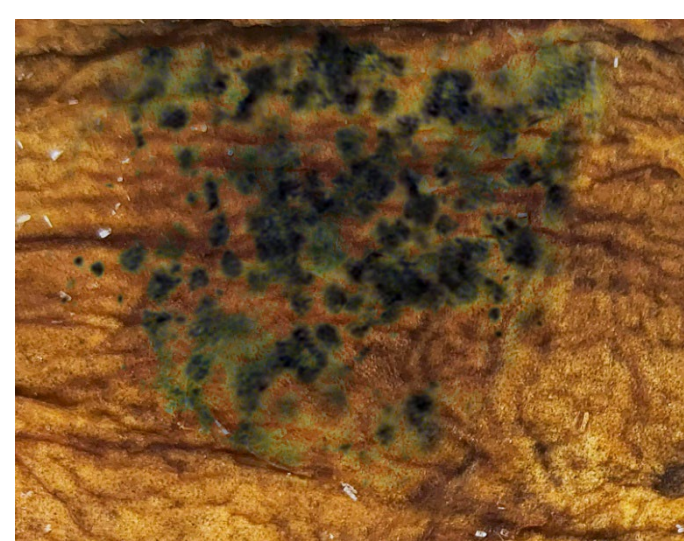
Damaged by pests



Extraneous matter - seeds and fragments



Sunburns



Mouldy

Moisture content

The dried melon shall have a moisture content:

- not exceeding 18.0 per cent for untreated dried melon
- above 18.0 per cent and not exceeding 25.0 per cent for dried melons treated with preservatives or preserved by other means (e.g., pasteurization)

* UNECE STANDARD DDP-30, concerning the marketing and commercial quality control of dried melons.