



Economic Commission for Europe

Steering Committee on Trade Capacity and Standards

Working Party on Agricultural Quality Standards**Specialized Section on Standardization
of Dry and Dried Produce****Seventy-first session**

Geneva, 15–17 May 2024

Item 8 (c) of the provisional agenda

Explanatory material developed by the Central Asian**Working Group to Promote Exports of Agricultural Produce****Explanatory material for dried melons****Submitted by the Central Asian Working Group to Promote Exports of
Agricultural Produce***Summary*

At its 2023 session, the Specialized Section reviewed the draft explanatory material for dried melons, dried persimmons, inshell peanuts and peanut kernels which had been developed by the Central Asian Working Group to Promote Exports of Agricultural Produce (CAWG). The Specialized Section proposed several changes and agreed that the CAWG would revise the explanatory posters and submit them to the 2024 session of the Specialized Section.

The Specialized Section is invited to review the draft explanatory material for dried melons for correctness and to consider recommending it for adoption as ECE explanatory material.

Alternative 1:



**COMMERCIAL
QUALITY**

DRIED MELONS

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.

An electronic version of the poster is available from: <https://ca-wg.net/publications/>

Alternative 2:



**COMMERCIAL
QUALITY**

DRIED MELONS

DEFINITION



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QUALITY DEFECTS



Injuries and cuts



Signs of fermentation



Rotting or deterioration



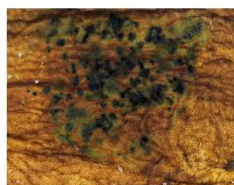
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Extraneous matter - seeds and fragments



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