

**STANDARD DDP-20**  
concerning the marketing and  
commercial quality control of

**DRIED PEACHES**

**2008 EDITION**



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## 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. United Nations 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.

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The present new Standard for Dried Peaches is based on document ECE/TRADE/C/WP.7/2008/14, adopted by the Working Party at its sixty-fourth session.

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**STANDARD DDP-20**  
**concerning the marketing and commercial quality control of**  
**DRIED PEACHES**

**I. DEFINITION OF PRODUCE**

This standard applies to dried and re-hydrated peaches of varieties (cultivars) grown from *Prunus persica* Sieb. and Zucc., 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 peaches that are processed by sugaring, flavoring, or for industrial processing.

Dried peaches may be presented in:

- Wholes (pitted)
- Halves (pitted peaches cut longitudinally into two equal parts before drying)
- Slices (predominantly parallel-cut strips of irregular size and thickness)
- Slabs (pieces of pitted sound peaches of irregular shape, size and thickness)

**II. PROVISIONS CONCERNING QUALITY**

The purpose of the standard is to define the quality requirements of dried peaches at the export-control stage, after preparation and packaging.

However, if applied at stages following export, the holder 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 peaches must display the following characteristics:

- intact (only for wholes and halves); however, edges that are slightly torn, slight superficial damage and slight scratches 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

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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)>.

- 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<sup>2</sup>.

The condition of the dried peaches 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>3</sup>**

The untreated dried peaches shall have a moisture content not exceeding 20.0 per cent.

The dried peaches treated with preservatives or preserved by other means (e.g. pasteurization) may have moisture content between 20.0 and 37.0 per cent.

## **C. Classification**

In accordance with the defects allowed in section “IV. Provisions concerning tolerances”, dried peaches 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.

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<sup>2</sup> A slight smell of sulphur dioxide (SO<sub>2</sub>) is not considered as “abnormal”. Preservatives may be used in accordance with the legislation of the importing country. Dried peaches may be sulphured in order to retain their original colour.

<sup>3</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.

### III. PROVISIONS CONCERNING SIZING

Sizing of dried peaches is optional in all classes. However, when sized, size is determined by:

- Diameter: the maximum diameter of the dried fruit
- Count: the number of pieces (halves) of dried fruit per 1000g or per pound (453.5 g).

### IV. PROVISIONS CONCERNING TOLERANCES

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

Defects allowed <sup>4</sup>	Tolerances allowed		
	percentage of defective dried peaches by count or weight <sup>5</sup>		
	Extra	Class I	Class II
<b>(a) Tolerances for dried peaches not satisfying the minimum requirements, of which no more than:</b>	<b>10</b>	<b>15</b>	<b>20</b>
- Fermented or damaged by pests, rotting or mouldy, of which	2	3	5
Mouldy <sup>6</sup> :	1	1	2
- Blemishes, discoloration and /or dirty fruits	3	5	10
- Mechanical injuries, scars and calluses	3	5	8
- Substantial defects in texture and heat injury	2	3	5
- Living pests	0	0	0
<b>(b) Size tolerances</b>			
For produce not conforming to the size indicated, if sized			
- When sizing by count (the number of units per kilogram/pound), a tolerance for counts above or below	2	2	2

<sup>4</sup> Standard definitions of the defects are listed in the annex III of the Standard Layout for Dry and Dried Produce.

<sup>5</sup> A minimum sample unit of one kilogramme is required for the test.

<sup>6</sup> Reservation from Poland requesting 0.5 per cent tolerance for mould in all classes.

Defects allowed <sup>4</sup>	Tolerances allowed		
	percentage of defective dried peaches by count or weight <sup>5</sup>		
	Extra	Class I	Class II
the specified range or screen is allowed			
- When sizing by diameter of the units, a tolerance, by count, for units not conforming to the indicated size or screen is allowed	10	10	10
<b>(c) Tolerance for other defects</b>			
- Presence of halves, slices or slabs among wholes	1	2	3
- Presence of wholes, slices or slabs among halves	1	2	3
- Foreign matter and extraneous vegetable material	0.5	0.5	0.5
- Presence of whole pits within whole dried peaches	0.25	0.5	0.75
- Presence of pit fragments among halves and pieces	1	3	5
- Dried peaches belonging to varieties or commercial types other than that indicated	10	10	10

## V. PROVISIONS CONCERNING PRESENTATION

### A. Uniformity

The contents of each package must be uniform and contain only dried peaches of the same origin, quality and size (if sized). In “Extra” Class, dried peaches must be similar in shape and appearance, with a distinct uniform colour.<sup>7</sup> In Class I, dried peaches must be reasonable uniform in colour.<sup>7</sup>

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

### B. Packaging

Dried peaches must be packed in such a way 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.

<sup>7</sup> For “Extra” Class, a maximum range of three consecutive colours is allowed, and for Class I a maximum range of five consecutive colours is allowed.

Packages must be free of all foreign matter in accordance with the table of tolerances in section “IV. Provisions concerning tolerances”.

### **C. Presentation**

Dried peaches must be presented in bags or solid containers. All sales packages within each package must be of the same weight.

## **VI. PROVISIONS CONCERNING MARKING**

Each package<sup>8</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>9</sup>.

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

- “Dried peaches”, together with the specification “wholes”, “halves”, “slices” or “slabs”
- “Re-hydrated” or equivalent denomination, if applicable
- Name of the variety and/or commercial type (optional).

### **C. Origin of produce**

- country of origin 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

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<sup>8</sup> Package units of produce prepacked for direct sale to the consumer shall not be subject to these marking provisions, but shall conform to national requirements. However, the markings referred to shall in any event be shown on the transport packaging containing such package units.

<sup>9</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.

- crop year (optional)
- moisture content (optional, but mandatory for high moisture)
- “Best before” followed by the date (optional).

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

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