

CODEX ALIMENTARIUS COMMISSION



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Organization

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME CODEX COMMITTEE ON PROCESSED FRUITS AND VEGETABLES

29th Session, working by correspondence

COMMENTS ON THE PROPOSED DRAFT GENERAL STANDARD FOR DRIED FRUITS

(Comments submitted by Australia, Egypt, Iran, Iraq, Malaysia, Thailand, United States of America and Organisation internationale de la vigne et du vin (OIV), Collagen Casings Trade Association (CCTA))

BACKGROUND

This document compiles the comments on the proposed draft general standard for dried fruits to at Step 3 of the Procedure, submitted through the Codex Online Commenting Systems (OCS). The comments are as shown in the Appendix.

The Online Commenting System (OCS) is an online tool that enables contact points to submit comments on draft texts in a standardised way thus providing more transparency and better management of comments on different Codex texts as requested through Circular Letters. Since its launching at CAC39 (2016), the OCS has been used for different Codex Committees.

EXPLANATORY NOTES ON THE APPENDIX

Structure of Comments

The Comments submitted have been presented in a table format, with each Table divided into the following two Columns as follows:

First Column – Provides the proposed changes made by contact points on the text, and is divided into general comments and comments specific to a paragraph.

Second Column – Provides its author and the rationale (explanation) of the comment. For general comments, only the author of the comment is included.

COMMENTS ON THE PROPOSED DRAFT GENERAL STANDARD FOR DRIED FRUITS

General Comments	Members or observers
we have no comments about proposed draft so we agree with proposed.	Iraq

Specific comments	Members or observers/Rational
Title	
PROPOSED DRAFT GENERAL STANDARD FOR DRIED FRUITS	<p>Australia It is appreciated to be able to make comments relating specifically to the sections relating to food additives in the draft standards, especially to make them relevant to future alignment of any food additive provisions in these standards with the GSFA.</p> <p>The CCFA Information document Guidance to Commodity Committees on the Alignment of Food Additive Provisions http://www.fao.org/fileadmin/user_upload/codexalimentarius/committee/docs/INF_CC_FA_e_01.pdf, provides useful background information as well as specific minimum requirements for active Commodity Committees, such as CCPFV relating to alignment. This relates to updating the food additive requirements in Commodity standards as well as developing new standards. The suggested requirements are provided in para 11 of the document. If CCPFV are able to do more than the minimum that would obviously be of considerable benefit. Such additional assistance would be considering what proposed amendments to Tables 1, 2 and 3 of the GSFA due to the draft Standards would be.</p> <p>There seemed to be editing issues in the documents. Use of () and [] when not needed. It is assumed that these are mistakes and will be fixed when the drafts are finalised.</p> <p>Specific comments have been provided</p>
1. Scope	
This Standard applies to dried fruits, as defined in Section 2 below and in the corresponding Annexes and offered for direct consumption, including for catering purposes or for repackaging if required. It does not apply to the product when indicated as being intended for further processing.	<p>Malaysia Malaysia supports this sentence (for further processing) without change.</p>
This Standard applies to dried fruits, as defined in Section 2 below and in the corresponding Annexes and offered for direct consumption, including for catering purposes or for repackaging if required. It does not apply to the product when indicated as being intended for further f processing.	<p>USA Based on trade practices, dried fruit have dual uses- direct consumption and/or further processing into an ingredient for pastries and confections. In trade, both uses have the same quality requirements. The exclusion should be "industrial processing."</p>
2.1 Product Definition	

<p>prepared from substantially sound fruits reasonably maturel, sufficiently developed or ripe fruits, according to type of dried fruits and as defined in the corresponding Annexes;</p>	<p>Iran The phrase“ Dried fruits being prepared by frying are excluded” transfer from clause(3) to clause(2) as below: (2) processed by drying either by the sun or by other recognized methods of drying and or dehydration into a form of marketable dried, with or without sweetening solution and may be coated with one or more of the ingredients as defined in Section 3. Products, Dried fruits being prepared by frying are excluded and in the corresponding Annexes</p>
<p>- “Treated Dried Fruits”- Products processed by drying and undergone processing<u>treated with preservatives or preserved by other means</u> before or after drying (e.g. salting, sugaring, flavouring). The products may be treated with preservatives or preserved by other means (e.g. pasteurization).</p>	<p>USA The standard should exclude product treatments that alter the normal taste characteristic of the product or changes the product from dried fruit a confection.</p>
2.3 Species and Varietal Types	
<p>Example Non Exhaustive list of species<u>examples of fruits covered by this standard - common and scientific names.</u> Scientific's name of fruit covered by this standard are listed in the Table below.</p>	<p>USA It should be indicated that the list is non exhaustive in case there are new fruits being discovered or developed or new driving methods developed and applied to fruits that were not previously dried. it also avoids the possibility of discriminating against fruits that were not mentioned in the list.</p>
<p>Example of species/Scientific's<u>scientific</u> name of fruit covered by this standard are listed in the Table below.</p>	<p>USA</p>
<p><i>Vaccinium</i> myrtillus<u>myrtillus</u> L.</p>	<p>CCTA</p>
<p><i>Litchi</i> chinensis<u>chinensis</u> Sonn.</p>	<p>CCTA</p>
<p>3.1.2 Optional Ingredients</p>	<p>Thailand We consider that the list of optional ingredients is necessary for dried fruits in general and suggest that square brackets on this Section should be removed. Consequently, Sections 2.1.2 Optional Ingredients of Annex on Dried Apricots, Raisins and Dried Persimmons should be deleted to avoid redundant.</p>
<p>In<u>In</u> accordance with the relevant provisions in the corresponding Annexes. Optional ingredients for dried fruits other than those specified in corresponding Annexes may include, but is not limited to:</p>	<p>Thailand see comment in Section 3.1.2.</p>
<p>[In accordance with the relevant provisions<u>addition to those specified</u> in the corresponding Annexes. Optional, optional ingredients for dried fruits other than those specified in corresponding Annexes may include, but is not limited to: ;</p>	<p>Malaysia Malaysia proposes this sentence to be reworded as follow: “In addition to those specified in corresponding Annexes, optional ingredients for dried fruits may include, but is not limited to:”</p>
<p>[In accordance with the relevant provisions in the corresponding Annexes. Optional ingredients for dried fruits other than are limited to those specified in corresponding Annexes <u>used as processing aids which</u> include, but is not limited to:</p>	<p>USA</p>
<p>(1) Sugars and/or other foodstuffs with sweetening properties such as honey as defined in the <i>Standards for Sugars</i> (CXS 212-1999) and <i>Honey</i> (CXS 12-1981) respectively;</p>	<p>Thailand see comment in Section 3.1.2.</p>

(2) Flour (e.g., rice flour, corn flour);	Thailand see comment in Section 3.1.2.
(3) Edible vegetable oils;	
(4) Spices and culinary herbs and /or their extracts ¹ ;	
(4) Spices and culinary herbs and /or their extracts ¹ ;	USA The optional ingredients from 4-7 makes the dried fruit into a confectionary condiment or preserve, which is not part of the scope; therefore, they should be deleted.
(4) Spices and culinary herbs and /or their extracts¹;	USA
(5) Chocolate, and other edible stuffing material;	Thailand see comment in Section 3.1.2.
(5) Chocolate, and other edible stuffing material;	USA
(6) Salt as defined in the <i>Standard for food Grade Salt</i> (CXS 150-1985);	Thailand see comment in Section 3.1.2.
(6) Salt as defined in the <i>Standard for food Grade Salt</i> (CXS 150-1985);	USA
(7) Fruit juice.]	Thailand see comment in Section 3.1.2.
(7) Fruit juice.]	Malaysia Malaysia appreciates if could give more information for the use of fruit juice in dried fruit.
(7) Fruit juice.]	USA
3.2.2 Moisture Content and Water Activity (a_w)	
Dried fruits shall comply with the maximum moisture content as defined in the corresponding Annexes. Dried fruits other than those specified in corresponding Annexes shall be sufficiently dried and have water activity (a_w) ≤ 0.65.	USA CCPFV standards only have a minimum and maximum moisture content and this practice should be maintained.
3.2.5.1 Definition of Defects	
Visible damage or contamination caused by insects, mites, rodents or other animal pests; including the presence of dead insects and /or mites and their debris or excreta.	Thailand Our concern is on the tolerances allowed for “Damage caused by pest” in Dried Apricots and Dates which are quite high. “Damage caused by pest” by its definition includes both visible damage and contamination caused by insects, mites, rodents or other animal pest, including the presence of dead insects and/or mites and their debris or excreta which can cause an adverse health effect. We would, therefore, like to propose to amend the definition of “Damage caused by pest” by deleting the issue on contaminations which are already defined in Section 3.2.3 (4) of the main text. The amended definitions would then read as follows: “Defect Definition Damage caused by pests – Visible damage caused by insects, mites, rodents or other animal pests.” Consequently, the amended definition for “Damage caused by pests” should be replaced the definitions of “Damage caused by pests” defined in Section 2.2.4 of an Annex on Dried Apricots and Section 2.2.3 of an Annex on Dates.
4. FOOD ADDITIVES	

4. FOOD ADDITIVES (optional)	Thailand We propose to deleted the term optional from the title to be in line with the format used in Codex Committee on Processed Fruits and Vegetables.
4. FOOD ADDITIVES (optional)	Australia Suggest not optional, but needed
4.1 [Acidity Regulators, Preservatives, Sweetener, Colour, Glazing agent, Antioxidant and Sequestrant]Food additives used in accordance with Tables 1 and 2 of the <i>General Standard for Food Additives</i> (CXS 192-1995) in food category 04.1.2.2 (Dried fruit)[and 04.1.2.7 (Candied fruit)] or listed in Table 3 of the <i>General Standard for Food Additives</i> (GSFA, CXS 192-1995) are acceptable for use in foods conforming to this Standard.	Egypt Egypt considers refer to "General standards for food additives CODEX STAN 192-1995" (canned fruits).
4.1 [Acidity Regulators, Preservatives, Sweetener, Colour, Glazing agent, Antioxidant and Sequestrant] used in accordance with Tables 1 and 2 of the <i>General Standard for Food Additives</i> (CXS 192-1995) in food category 04.1.2.2 (Dried fruit) and 04.1.2.7 (Candied fruit) or listed in Table 3 of the <i>General Standard for Food Additives</i> (GSFA, CXS 192-1995) are acceptable for use in foods conforming to this Standard.	Thailand We propose that the square brackets on this Section should be removed as this Section is in line with the template laid down in the Procedural Manual and containing a limited list of functional classes of food additives that GSFA allows for used in dried fruits which are fall under food categories 04.1.2.2 and 04.1.2.2.
4.1 [Acidity Regulators, Preservatives, Sweetener, Colour, Glazing agent, Antioxidant and Sequestrant Antioxidants, Colours, Glazing agents, Preservatives, Sweeteners, Colour, Glazing agent, Antioxidant and SequestrantSequestrants] used in accordance with Tables 1 and 2 of the <i>General Standard for Food Additives</i> (CXS 192-1995) in food category 04.1.2.2 (Dried fruit) and 04.1.2.7 (Candied fruit) or listed in Table 3 of the <i>General Standard for Food Additives</i> (GSFA, CXS 192-1995) are acceptable for use in foods conforming to this Standard.	Australia Put the list in alphabetical order, and plural Table 3 - Is this what is proposed, that all acidity regulators, antioxidants, colours, glazing agents, preservatives, sweeteners and sequestrants in Table 3 have provisions for products conforming to FC 04.1.2.2 and 04.1.2.7?
4.1 [Acidity Regulators, Preservatives, Sweetener, Colour, Glazing agent, Antioxidant and Sequestrant] used in accordance with Tables 1 and 2 of the <i>General Standard for Food Additives</i> (CXS 192-1995) in food category 04.1.2.2 (Dried fruit) and 04.1.2.7 (Candied fruit) or listed in Table 3 of the <i>General Standard for Food Additives</i> (GSFA, CXS 192-1995) are acceptable for use in foods conforming to this Standard.	USA The US believes that the standards should only include dried fruits without any optional ingredients (sugar, chocolate, stuffing or glazing, etc). The only food additives allowed should be color retention agents such as S02.
4.2 Flavourings used in products covered by this Standard shall <u>should</u> comply with the <i>Guidelines for the Use of Flavourings</i> (CXG 66-2008).	Australia
ANNEX A ON DRIED APRICOTS	Australia Maybe add identifiers, so clear which annex is being referred, ie A, B, C, D and E
[2.1.2 Optional Ingredients	Egypt Egypt prefers to include an item for optional ingredients
[2.1.2 Optional Ingredients	Thailand see comment in Section 3.1.2.
[2.1.2 Optional Ingredients	Malaysia Malaysia is of the view optional ingredient in this individual annexes could be deleted as all the optional ingredients has been listed in Section 3.1.2 of Proposed Draft of General Standard For Dried Fruit.
(1) Flour (e.g., rice flour, corn flour); (2) Edible vegetable oils.]	Thailand see comment in Section 3.1.2.
2.2.1 Moisture Content	

Untreated dried apricots shall have a moisture not more than 25% (by mass);	USA
Dried apricots treated with preservatives by other means (e.g. pasteurization) shall have a moisture content between Above 25.0 %(% by mass and 40) and not exceeding 40.0 % (by mass for dried apricots)-and shall be labelled as high moisture or equivalent denomination. for dried apricots treated with preservatives or preserved by other means (e.g. pasteurization);	USA
2.2.2 Uniformity	USA
2.2.2.1 Generally uniform in size within any count category, where declared.	USA This should be placed after the sizing requirements since it pertains to the sizing tables.
(2) By diameter:	Thailand We consider that size codes in the table need to be adjusted to avoid overlaps.
2.2.4 Definition of Defects	
Damage caused by pests- Visible damage or contamination damage caused by insects, mites, rodents or other animal pests, including the presence of dead insects and/or mites and their debris or excreta.	Thailand See comment on Section 3.2.5.1 of the main text.
2.1 Foreign matter and extraneous vegetable materials except pits, pit fragments in pitted fruit (by mass)	Thailand In view of the fact that the severity of an adverse health effect consequential to foreign matter is difference from extraneous vegetable material. Also, Section 3.2.3 of the main text states that dried fruits should be practically free of any visible foreign matter. Therefore, we propose to delete foreign matter from 2.1. The amended 2.1 would then read as follows: "2.1 Extraneous vegetable material except pits, pit fragments in pitted fruit (by mass)."
3. FOOD ADDITIVES	
{Preservatives used in accordance with Tables 1 and 2 of the <i>General Standard for Food Additives</i> (CXS 192-1995) in food category 04.1.2.2 (Dried fruit) or listed in Table 3 of the General Standard are acceptable for use in foods conforming to this Standard.}	Australia Table 3 _ The 8 preservatives in Table 3 are acceptable for use in these products? Same comment raised for other annexes
ANNEX ON DATES	
In addition to the general provisions applicable to dried fruits whole pitted and unpitted dates in their natural state , the following specific provisions apply:	USA For clarification, the standards should be limited to whole dates pitted and unpitted dates.
1.2 Styles	
Whole: may be unpitted or pitted and capped pitted. May be classified as sub-styles as follows:	USA Capped is not mentioned or explained anywhere else in the standard.
[2.1.2 Optional Ingredients	Thailand see comment in Section 3.1.2.
[2.1.2 Optional Ingredients	Malaysia Malaysia is of the view optional ingredient in this individual annexes could be deleted

	as all the optional ingredients has been listed in Section 3.1.2 of Proposed Draft of General Standard For Dried Fruit.
(1) Flour (e.g., rice flour, corn flour);	Thailand see comment in Section 3.1.2.
(2) Edible vegetable oils.]	Thailand see comment in Section 3.1.2.
2.2.2.1	
(1) Unpitted dates	Thailand Size code 1 and size code 2 for unpitted dates need to be reviewed to avoid gaps.
(2) Pitted dates	Thailand Size code 1 and size code 2 for pitted dates need to be reviewed to avoid gaps.
2.2.3 Definition of Defects	
(5) Damage caused by pests: Visible damage or contamination caused by insects, mites, rodents or other animal pests, including the presence of dead insects and/or mites and their debris or excreta.	Thailand See comment on Section 3.2.5.1 of the main text.
2.2.4 Defects and Allowances	Malaysia Malaysia notes some of definition defect are not described under this Section.
1.3 Damaged by pest 12	Malaysia Malaysia would like to seek clarification on the justification the increases of the tolerance percentage for "Damaged by pest"
2.1 option 1: delete "Foreign matter (by weight)" option 2 : Foreign matter (exclude mineral impurity) (by weight)	Thailand Section 3.2.3 of the main text states that dried fruits should be practically free of any visible foreign matter. Thus, defect allowed for 2.1 Foreign matter should be deleted or alternately should be revised to read "2.1 Foreign matter (exclude mineral impurity) (by weight)" to ensure food safety.
3.1.1 The name of the product shall be "Dates" or optionally "Dates coated with Glucose Syrup".	USA it is not customary for the coating to be part of the product's name, so this should be optional.
4. FOOD ADDITIVES	
[Preservatives used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 04.1.2.2 (Dried fruit) or listed in Table 3 of the General Standard are acceptable for use in foods conforming to this Standard.]	Malaysia Malaysia notes CXS 143-1985 Standard for Dates is referring to F.C. 4.1.1.2 of GSFA.
[Preservatives-Food additives used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 04.1.2.2 (Dried fruit) or listed in Table 3 of the General Standard are acceptable for use in foods conforming to this Standard.]	USA For consistency with other Codex standards, we recommend using food additives instead of preservatives
ANNEX ON RAISINS	
1.1 Product Definition	
prepared from fruits or bunch of berries of the varieties conforming to the characteristics of <i>Vitis vinifera</i> L. (but excluding currant types);	USA

processed by drying in an appropriate manner into a form of marketable raisin with or without coating. With suitable optional ingredients.	USA There are no optional ingredients in raisins.
[2.1.2 Optional Ingredients	Thailand see comment in Section 3.1.2.
[2.1.2 Optional Ingredients	Malaysia Malaysia is of the view optional ingredient in this individual annexes could be deleted as all the optional ingredients has been listed in Section 3.1.2 of Proposed Draft of General Standard For Dried Fruit.
(1) Flour (e.g., rice flour, corn flour); (2) Edible vegetable oils.]	Thailand see comment in Section 3.1.2.
2.2.1 Moisture Content	Organisation internationale de la vigne et du vin In OIV resolution OIV-VITI 493-2013 specifications of Moisture content are Malaga Muscatel type 35% "Ready to use" dried grapes 25% All other styles and/or types 18%
Malaga Muscatel type treated with preservatives or preserved by other means 3435	Organisation internationale de la vigne et du vin The OIV has adopted in 2013 recommendations for the production of dried grapes including some parameters on Moisture content
2.2.3 Definitions of Defects	
(ii) are completely hriveled <u>shriveled</u> with practically no flesh, and	CCTA
Table 1: Seedless	
1.1 undeveloped berries Seedless <u>5</u> Seed bearing <u>8</u> Mouldy <u>4</u>	USA adding these will eliminate Table 2
1.1 undeveloped berries -53	Organisation internationale de la vigne et du vin
1.2 Damage by pests, sunburn, mechanical damage 53	Organisation internationale de la vigne et du vin The OIV has adopted in 2013 recommendations for the production of dried grapes including some parameters on allowance for defects
1.3 Berries having seeds in seedless types -21 1.4 Berries with cap stem attached (applies only to raisins presented without capstems) 53 2.4 Pieces of stem (in 1kg) 32	Organisation internationale de la vigne et du vin
Table 2: Seed bearing Tolerances for defective fruits Defect allowed 4.Tolerances for produce not satisfying the following requirements. Total tolerance	USA

1.1 undeveloped berries	
1.1 undeveloped berries -53	Organisation internationale de la vigne et du vin
1.2 Damage by pests, sunburn, mechanical damage	USA
1.2 Damage by pests, sunburn, mechanical damage 53	Organisation internationale de la vigne et du vin
1.2 Damage by pests, sunburn, mechanical damage 5	USA
1.3 Berries having seeds in seedless types	
1.3 Berries having seeds in seedless types 2	
1.4 Berries with cap stem attached (applies only to raisins presented without capstems)	
1.4 Berries with cap stem attached (applies only to raisins presented without capstems) 1.5	Organisation internationale de la vigne et du vin
1.4 Berries with cap stem attached (applies only to raisins presented without capstems) 5	USA
2. Tolerances for other defects	USA
2.1 Extraneous vegetable material excluding pieces of stems	
2.1 Extraneous vegetable material excluding pieces -0.03	
2.2 Foreign matter 0.01	
2.3 Sugared 15	
2.4 Pieces of stem (in 1kg) 3	
2.4 Pieces of stem (in 1kg) 32	Organisation internationale de la vigne et du vin
4.1.6 Where a characteristic coating or similar treatment has been used, appropriate terms shall <u>may</u> be included as part of the name of the product or in close proximity to the name: e.g. "Sugar Coated", "Coated with X".	USA Most raisins are coated with oil and some type of powder to allow free flowing and not labelled accordingly. therefore the indication of coating should be optional.
4.2.1	
- oil solution to facilitate free flowing and moisture retention in raisins"	CCTA Last " can be deleted.
ANNEX ON DRIED LONGANS	
1.2 Style	
(1) Dried whole longan: Whole fruit, unpeeled and unpitted.	USA This is redundant.
(3) Freeze dried longan flesh: Peeled and pitted whole fruit of irregular shape, size and thickness and is processed by freeze drying.	USA The method of drying is not a style and there are no other provisions for freeze dried longan.
[2.1.2 Optional Ingredients	Malaysia Malaysia is of the view optional ingredient in this individual annexes could be deleted as all the optional ingredients has been listed in Section 3.1.2 of Proposed Draft of General Standard For Dried Fruit.

[2.1.2 Optional Ingredients	USA
Edible stuffing material such as fruit paste.]	USA stuffing changes the product from a dried fruit to a confectionary.
2.2.3 Classification	
In accordance with the defects allowed in section 2.2.5 "Defects and Allowances", dried longans (excluding freeze dried longan flesh) <u>can</u> be classified into the following classes:	CCTA
(2) Dried longan flesh (excluding freeze dried longan flesh)	USA Are freeze dried longans exempt from sizing provisions? they are not included in the previous table and exempted from the second table.
2.2.6 Definition of Defects	
Extraneous Vegetable Material (EVM)	CCTA a closing ")" is lacking
(3) Freeze dried longan flesh	
The maximum allowance for broken flesh shall be 7% by mass.	USA There are no other defects allowed in freeze dried longans as indicated.
4. FOOD ADDITIVES	
Preservatives-Food Additives used in accordance with Tables 1 and 2 of the <i>General Standard for Food Additives</i> (CXS 192-1995) in food category 04.1.2.2 (Dried fruit) or listed in Table 3 of the General Standard are acceptable for use in foods conforming to this Standard.	USA
1.2 Style	
Dried whole persimmon: Whole fruit, peeled, including unpitted, pitted and flattened.	USA it should be indicated if unpeeled is traded.
[Semi-dried whole persimmon: Whole fruit, peeled, including unpitted and pitted.]	USA This deals with moisture, not style.
[2.1.2 Optional Ingredients	Thailand see comment in Section 3.1.2.
[2.1.2 Optional Ingredients	Malaysia Malaysia is of the view optional ingredient in this individual annexes could be deleted as all the optional ingredients has been listed in Section 3.1.2 of Proposed Draft of General Standard For Dried Fruit.
(1) Flour (e.g., rice flour, corn flour).	Thailand see comment in Section 3.1.2.
(2) Edible vegetable oils.	Thailand see comment in Section 3.1.2.
(3) Edible material as may be appropriate to stuffing the product.]	USA Stuffing changes the product to a confection which is not covered. This also has implications for carryover principle.
2.2.1 Colour, Flavour, Odour and Texture	

Dried persimmon shall have normal colour, flavour and odour characteristic of dried persimmons, corresponding to the variety of persimmons. [When stuffed, a slight taste and/or odour of the stuffing may be present. The type of treatment used and shall possess texture characteristic of the product.]	USA
[2.2.2 Moisture content	USA This table should be deleted as it is confusing. There should be a single maximum level for low moisture dried fruit, regardless of style. A moisture range for high moisture dried fruit could give a provision that it could be preserved by other means, eg pasteurization.
(1) Dried whole persimmon including flesh and seedseed (unpitted)	USA
- high moisture , semi-dried fruit	USA
2.2.4 Sizing	
Dried persimmons may be sized in accordance with Table 1:	USA
Table 1: Dried whole persimmon	Thailand Size codes in Table 1 need to be adjusted to avoid overlaps.
High Moisture/ Semi-dried whole persimmon (peeled and unpitted)- may be sized in accordance with Table 2	USA
Table 2: Semi-dried whole persimmon	Thailand Size codes in Table 2 need to be adjusted to avoid overlaps.
Table 2: High Moisture/ Semi-dried whole persimmon	USA
[2.2.7 Defects and Allowances	USA This section needs to be revised because the table as presented allows a total of 41.0% of defects. The U.S. believes that the format of the Table of Tolerances recommended for dried apricots and raisins. The working group should also consider standardizing the format of indicating defects and allowances as a table.
3. LABELLING	
3.1.1 The Name of the product shall be "Dried persimmon", "Dehydrated persimmon", Semi-dried "Semi-dried" whole persimmon" as appropriate.	CCTA