

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON PROCESSED FRUITS AND VEGETABLES

working by correspondence through the Codex online-platform

REPORT OF THE ELECTRONIC WORKING GROUP ON PROPOSED DRAFT STANDARD FOR DRIED FRUITS

Prepared by the Electronic Working Group chaired by Thailand and co-chaired by Republic of Korea

Codex members and observers wishing to submit comments at Step 3 on this proposed draft should do so as instructed in CL 2019/90-PFV available on the Codex webpage/Circular letters 2019:

<http://www.fao.org/fao-who-codexalimentarius/circular-letters/en/>

BACKGROUND

1. The 41st Session of the Codex Alimentarius Commission (CAC)¹ endorsed the recommendations of the CCPFV Chairperson to establish the EWG for Dried Fruits chaired by Thailand and co-chaired by Republic of Korea with the following Terms of Reference:

“Elaborate General Standard for Dried Fruits, to include annexes for Dried Persimmons, Raisins, Dates, and Dried Apricots. (Could include Dried Longans which was identified in the proposal for new work for dried fruits.) Will work in English only.”

2. CAC41 also noted the work plan (CX/CAC 18/41/11 Add.2, June 2018) included an interim step, scheduled for December 2018, to review progress in EWGs and determine whether a physical meeting should be held. The CCPFV work plan calls for a mid-year progress review to be conducted by 15 December 2018.

WORK OF THE ELECTRONIC WORKING GROUP (EWG)

3. An invitation was sent to all Codex members and observers to participate in the EWG. The EWG was attended by 21 delegates from 10 member countries, 1 member organisation, and 2 observers, a full list of participants is contained in Appendix II

4. The EWG has undertaken three rounds of consultation.

5. The 1st draft of the Proposed Draft General Standard for Dried Fruits, including its annexes on Dried Apricots, Dates and Raisins was prepared by merging provisions of current individual Codex standards for Dried Apricots (CXS 130-1981), Dates (CXS 143-1985) and Raisins (CXS 67-1981) as a basis for discussion and providing additional input by EWG members. The structure of the document was in accordance with the structure of Codex Standards for Processed Fruits and Vegetables including the template for commodity standards laid down in Codex Procedural Manual. Thailand and Republic of Korea assisted in developing the 1st draft of Annexes on Dried Longans and Dried Persimmons, respectively, for comments.

6. The 1st draft of the Proposed Draft General Standard, including its 5 annexes, was amended based on responses from EWG members. The 2nd draft of the document was circulated again in December 2018 for comments. The 1st “Compilation of Comments Received and Recommendations” was also circulated for clarity.

7. Mid-Year Progress Report was submitted to the CCPFV in December 2018.

¹ REP18/CAC, para. 88

8. The 2nd and 3rd draft documents were amended after considering all comments received from European Union, Japan, Philippines, Republic of Korea, Thailand, United Kingdom, United States of America, United Nations Economic Commission for Europe (UNECE) and International Nut and Dried Fruit Council (INC). The Chairs have prepared a 4th draft document which takes into account majority supported comments. Issues or parts of the text that were not clear or were not agreed by some members have been simplified into options and/or putting them in square brackets for further consideration, rather than taking decisions. Regarding the provisions which have not received any input from the EWG, the Chair has taken them as EWG's concurrence and no change has been made.

9. A clean copy of the 4th draft document is provided in Appendix I and the final compilation of comments received and recommendations on each part of the document are provided in Appendix III.

MAIN DISCUSSION ISSUES IN EWG

10. The following paragraphs highlight the issues being discussed in the EWG.

A. The main text of the Proposed Draft General Standard for Dried Fruits:

11. The majority of responses received generally agreed with the main text. However, diverging opinions were received on the following provisions and therefore are identified by putting them in square brackets for further discussion:

3.1.2 Optional Ingredients

12. A concern was raised on the appropriateness to allow the use of coating or edible stuffing material and ingredients other than oil and flour in this standard. Some responses expressed a preference for the inclusion of optional ingredients. Therefore, to make it clearer on what kind of optional ingredients are allowed for general dried fruits and dried fruits specified in each annex, the proposed text is now included in the main text and annexes for consideration by the committee.

4. Food Additives

13. Several concerns were raised on the technical justifications and whether the food additives allowed should be color retention agents such as SO₂ only.

14. Technical justifications for the inclusion of functional classes listed in the standard were provided by EWG members. The provisions of food additives are now included in the main text and annexes for consideration by the committee.

15. In addition, one member suggested replacing "for further processing" at the end of the paragraph of Section 1. "Scope" with "for industrial processing". The rationale for rewording were that based on trade practices, dried fruit have dual uses-direct consumption and /or further processed into pastries and confections. In trade, both uses have the same quality requirements for dried fruits as an ingredient. However, as the language has been taken from that usually applied to Codex standards for processed fruits and vegetables therefore, no change has been made at this moment. The Committee may wish to consider this issue as it is also applicable to other Codex standards for processed fruits and vegetables.

B. Annex on Dried Apricots

16. Issues that were retained in square brackets are as follows:

2.1.2 Optional Ingredients

17. As a consequent of concern raised on the optional ingredients in the main text, Section 2.1.2 Optional Ingredients is inserted with the limited list of ingredients for consideration by the Committee.

2.2.2.2 Sizing

18. As a result of responses to the document, some possible options for sizing were identified. Therefore, these options are now placed in square brackets for further consideration by the Committee.

2.2.3 Size tolerance

19. Respondents proposed the Table on Defect Allowed in Section 2.2.5 that size tolerances were also included in the same table. Therefore, size tolerances are now moved from the table to be addressed in a new Section on Size tolerance for further consideration by the Committee.

2.2.5 Defects and Allowances

20. According to the provision in Section 3.2.3 (2) of the main text specified that dried fruits should be practically free of any visible foreign matter, therefore all proposed levels of foreign matter including the presence of pits or pit fragments in dried apricots, dates and dried persimmons are retained in square brackets for further consideration by the Committee.

3. FOOD ADDITIVES

21. As a consequence of concerns raised on Food Additives in the main text, Section 3 Food Additives is inserted to limit the use of food additives to preservatives only.

C. Annex on Dates

22. Issues retained in square brackets are as follows:

2.1.2 Optional Ingredients

23. As a result of concern raised on the optional ingredients in the main text, Section 2.1.2 Optional Ingredients is inserted with the limited list of ingredients for consideration by the Committee.

2.2.3 Size tolerance

24. Respondents proposed the Table on Defect Allowed in Section 2.2.4 that size tolerances were also included in the same table. Therefore, size tolerances are moved from the table to be addressed in a new Section on Size tolerance and put it in square brackets for further consideration.

2.2.4 Defects and Allowances

25. According to the provision in Section 3.2.3 (2) of the main text specified that dried fruits should be practically free of any visible foreign matter, therefore all proposed levels of foreign matter including the presence of pits or pit fragments in dried apricots, dates and dried persimmons are retained in square brackets for further consideration by the Committee.

3. FOOD ADDITIVES

26. As a result of concern raised on Food Additives in the main text, Section 3 Food Additives is inserted to limit the use of food additives to preservatives only.

D. Annex on Raisins

2.1.2 Optional Ingredients

27. As a result of concern raised on the optional ingredients in the main text, Section 2.1.2 Optional Ingredients is inserted with the limited list of ingredients for consideration by the Committee.

2.2.4 Defects and Allowances

28. Due to the lack of input from EWG on the classification of raisins and their defects and allowances, the table of tolerances for defective fruits based on the requirements for class II of the UNECE Standard for Dried Grape with minor amendments is introduced in square brackets for further consideration by the committee

3. FOOD ADDITIVES

29. As a result of concern raised on Food Additives in the main text, Section 3 Food Additives is inserted to limit the use of food additives to preservatives only.

E. Annex on Dried Longans

2.1.2 Optional Ingredients

30. As a result of concern raised on the optional ingredients in the main text, Section 2.1.2 Optional Ingredients is inserted with the limited list of ingredients for consideration by the Committee.

3. FOOD ADDITIVES

31. As a result of concern raised on Food Additives in the main text, Section 3 Food Additives is inserted to limit the use of food additives only for "Dried longan flesh" but for "Dried whole longan" and "Freeze dried longan flesh", use of food additives are not permitted.

F. Annex on Dried Persimmons

1.2(1) Style

32. Different views were raised on style of dried persimmons. Therefore, styles proposed in subsections 1.2 (2) and (3) are retained in square brackets for further consideration by the Committee.

2.1.2 Optional Ingredients

33. As a result of concern raised on the optional ingredients in the main text, Section 2.1.2 Optional Ingredients is inserted with the limited list of ingredients for consideration by the Committee.

2.2.1. Colour, Flavour, Odour and Texture

34. The last sentence of this section is placed in square brackets for further consideration after the decision on Section 2.1.2 has been made.

2.2.2 Moisture content

35. There were different proposals on the level of moisture content for “Dried whole persimmon including flesh and seed”. Therefore, Section 2.2.2 Moisture content is retained in square brackets for further consideration by the Committee.

2.2.3 Size tolerance

36. Respondents proposed the Table on Defect Allowed in Section 2.2.7 that size tolerances were also included in the same table. Therefore, size tolerances are moved from the table to addressed in a new Section on Size tolerance and put it in square brackets for further consideration.

2.2.7 Defects and Allowances

37. The provision in Section 3.2.3 (2) of the main text specified that dried fruits should be practically free of any visible foreign matter. Therefore, all proposed levels of foreign matter including the presence of pits or pit fragments in dried apricots, dates and dried persimmons are retained in square brackets for further consideration by the Committee.

3. FOOD ADDITIVES

38. As a result of concern raised on Food Additives in the main text, Section 3 Food Additives is inserted to limit the use of food additives to preservatives only.

RECOMMENDATIONS

39. The Committee is invited to consider the 4th draft: Proposed Draft General Standard for Dried Fruits presented in Appendix I.

PROPOSED DRAFT GENERAL STANDARD FOR DRIED FRUITS

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.

2. DESCRIPTION

2.1 Product Definition

Dried fruits are the products:

- (1) prepared from substantially sound fruits reasonably mature¹, sufficiently developed or ripe fruits, according to type of dried fruits and as defined in the corresponding Annexes;
- (2) processed by drying either by the sun or by other recognized methods of drying and or dehydration into a form of marketable dried products, with or without sweetening solution and may be coated with one or more of the ingredients as defined in Section 3 and in the corresponding Annexes;
- (3) they may undergo operations such as washing or pasteurizing, peeling, coring, pitting, seed removing, stemming, slicing, cutting, sorting, grading, etc., depending on the type of product. However, none of their essential characteristic elements should be removed. Dried fruits being prepared by frying are excluded;
- (4) packaged in suitable containers to assure preservation and protection of the product;
- (5) that may be considered as “Untreated Dried Fruits” or “Treated Dried Fruits” as follows:
 - “Untreated Dried Fruits” – Products processed by drying without processing before or after drying. The products are not treated with preservatives or preserved by other means)e.g. pasteurization(.
 - “Treated Dried Fruits”- Products processed by drying and undergone processing before or after drying)e.g. salting, sugaring, flavouring(. The products may be treated with preservatives or preserved by other means)e.g. pasteurization(.

2.2 Styles

In addition to the styles defined below and in the corresponding Annexes, any other styles should be permitted as indicated in Section 2.2.1.

- (1) Whole - peeled and unpeeled, with core and coreless/unpitted or pitted of an entire fruit;
- (2) Halves -peeled and unpeeled, with core and coreless/unpitted or pitted fruits that have been cut longitudinally into two approximately equal parts;
- (3) Quarters - peeled and unpeeled, with core and coreless/unpitted or pitted fruits that have been cut into four approximately equal parts;
- (4) Slices - peeled and unpeeled with coreless /pitted fruits that have been cut longitudinally into slices or rings;
- (5) Half slices - uniformly cut, approximately semi-circular halves of slices;
- (6) Broken Slices-arc-shaped portions which are not required to be uniform in size and /or shape;
- (7) Tidbits- reasonably uniform wedge-shaped sectors;
- (8) Chunks- short and thick units;
- (9) Dices or cubes- reasonably uniform, cube-shaped units;
- (10) Strips - long fine narrow pieces;
- (11) Sticks – long thin straight pieces;
- (12) Spears- slender sectors cut radially and lengthwise;
- (13) Pieces-)or mixed pieces or irregular pieces(irregular shapes and sizes not identifiable as a specific style;

- (14) Flattened- flattened whole, half or portions of fruits of irregular shape, size and thickness;
- (15) Sheets- a large pieces of thin dried fruits;
- (16) Shreds/ Chips -small, thin pieces and irregular shapes and sizes;
- (17) Granules- broken shreds/chips or small pieces and irregular shapes and sizes;
- (18) Coins – small flat round pieces.

2.2.1 Other Styles

Any other presentation of the product should be permitted provided that the product:

- (1) is sufficiently distinctive from other forms of presentation laid down in the Standard;
- (2) meets all relevant requirements of the Standard, including requirements relating to limitations on defects, net weight, and any other requirements which are applicable to that style which most closely resembles the style or styles intended to be provided for under this provision; and
- (3) is adequately described on the label to avoid confusing or misleading the consumer.

2.3 Species and Varietal Types

Any commercially cultivated variety or type suitable for drying may be used.

Example of species/Scientific's name of fruit covered by this standard are listed in the Table below.

Name of Fruits	Species /Scientific names
Apple	<i>Malus domestica</i> Borkh.
Apricots	<i>Prunus armeniaca</i> L.
Banana	<i>Musa</i> spp
Bilberry	<i>Vaccinium mvrJlfls</i> L.
Blackcurrant	<i>Ribes nigrum</i> L.
Blackberry	<i>Rubus fruticosus</i> L.
Cherry	<i>Prunus avium</i> L. (sweet cherry including <i>Bigarreaux</i>); <i>Prunus cerasus</i> L., var. <i>austera</i> L. (sour cherry including <i>griottes</i>).
Coconut	<i>Cocos Nucifera</i> L.
Common jujube	<i>Zizyphus vulgaris</i> Lam.
Cranberry	<i>Vaccinium macrocarpon</i> Ait.
Date	<i>Phoenix dactylifera</i> L.
Dragon Fruit)pitahayas(<i>Selenicereus</i> sp. and <i>Hylocereus</i> spp.
Durian	<i>Durio zibethinus</i> Murr.
Figs	<i>Ficus carica</i> L.
Grapes	<i>Vitis vinifera</i> L. or <i>Vitis labrusca</i> L.
Golden berries	<i>Physallis</i> spp.
Goji berry	<i>Lycium barbarum</i>
Guava	<i>Psidium guajava</i>
Jackfruit	<i>Artocarpus heterophyllus</i> Lamk
Japanese plum	<i>Prunus salicina</i>
Jujube, Chinese date	<i>Rhamnus jujube</i> L., <i>Zizyphus.jujube</i>)L.(Gaertn.
Kiwifruit	<i>Actinidia chinensis</i> Planch, <i>Actinidia deliciosa</i>)A. Chev.(C.F. Liang and A.R. Ferguson
Kumquat	<i>Fortunella margarita</i> ., <i>Fortunella japonica</i>
Lime	<i>Citrus aurantifolia</i>)Christm(Swingle. and <i>Citrus latifolia</i>)Yu.Tanaka(
Lemon	<i>Citrus limon</i> (L).Burm. f.
Longan	<i>Dimocarpus longan</i> Lour

Name of Fruits	Species /Scientific names
Lychee,	<i>Litchi chinensis</i> ;s Sonn.
Mango	<i>Mangifera spp.</i>
Mangoesteen	<i>Garcinia mangostana L.</i>
Melon	<i>Cucumis melo L.</i>
Mulberry	<i>Morus spp.</i>
Nectarine	<i>Prunus persica)L) Batch</i>
Orange	<i>Citrus reticulata Blanco</i>
Papaya)pawpaw(<i>Carica spp.</i>
Peach	<i>Prunus persica L.</i>
Pear	<i>Pyrus communis L. or Pyrus sinensis L.</i>
Persimmon	<i>Diospyros kaki Thunb</i>
Plum	<i>Prunus spp,</i>
Pineapple	<i>Ananas spp.</i>
Pomelo	<i>Citrus Grandis)L.(Osbeck</i>
Rambutan	<i>Nephelium lappaceum L.</i>
Raspberry	<i>Rubus idaeus L.</i>
Rose apple	<i>Syzygium jambos)L(Alston</i>
Red currant, White currant	<i>Ribes rubrum L, syn. Ribes silvestre Lam</i>
Star Fruit)Carambola(<i>Averrhoa carambola L.</i>
Strawberry	<i>Fragaria x ananassa Duchene</i>
Tamarind	<i>Tamarindus indica L.</i>
Watermelon	<i>Citrullus lanatus)Thunb.(Matsum. et Nakai</i>

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Composition

3.1.1 Basic Ingredients

Fruits as defined in Section 2 and the corresponding Annexes.

3.1.2 Optional Ingredients

[In 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:

- 1) (Sugars and/or other foodstuffs with sweetening properties such as honey as defined in the *Standards for Sugars*)CXS 212-1999(and *Honey*)CXS 12-1981(respectively;
- 2) Flour)e.g., rice flour, corn flour(;
- 3) Edible vegetable oils;
- 4) Spices and culinary herbs and /or their extracts²;
- 5) Chocolate, and other edible stuffing material;
- 6) Salt as defined in the *Standard for food Grade Salt*)CXS 150-1985(;
- 7) Fruit juice.]

3.2 Quality Criteria

3.2.1 Colour, Flavour, Odour and Texture

² In accordance with the relevant Codex standards for spices and culinary herbs when available.

Dried fruits shall have normal colour³, flavour and odour characteristic of dried fruit, corresponding to the variety of fruits, the type of treatment and added optional ingredients used and shall possess texture characteristic of the product.

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 $a_w \leq 0.65$.

3.2.3 Dried fruits should be

- (1) clean;
- (2) practically free of any visible foreign matter;
- (3) free from mouldy fruits ; and
- (4) free from living pests whatever their stage of development, including the presence of dead insects and/or mites, their debris or excreta.

3.2.4 Uniformity

In addition to the relevant provisions in the corresponding Annexes, the contents of each package shall be uniform and contain only dried fruits of the same origin, quality and variety. The visible part of the contents of the package shall be representative of the entire contents.

However, a mixture of dried fruits of distinctly different species may be packed together in a sales package, provided they are uniform in quality and, for each species concerned, in origin. However, in case of those mixtures uniformity in size among species is not required.

3.2.5 Defects

3.2.5.1 Definition of Defects

Defects	Definitions
Blemished unit	Scars, discoloration, sunburn, dark spots, blacknose or similar abnormalities in surface appearance.
Mouldy fruit	Fruit affected internally or externally by mould filaments, visible to the naked eye.
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.
Foreign matter	All organic and inorganic materials other than extraneous vegetable material.
Extraneous Vegetable Material)EVM(Harmless vegetable matter associated with the product)such as, but not limited to a leaf or portion thereof or a stem or portion thereof(.

3.2.5 2 Defects and Allowances

Dried fruits should be practically free from visible defects such as blemished units, mouldy fruits and damage caused by pest.

Certain common defects should not be present in amounts greater than the limitations as fixed in the corresponding Annexes.

3.3 Classification of “Defectives”

3.3.1 A container that fails to meet one or more of the applicable quality requirements, as set out in Section 3.2)except those based on sample averages(, should be considered as a “defective”.

³ On certain types of fruits, slight browning or a darker color may occur.

3.3.2 Any standard sample unit, which fails to comply with the quality requirements, as set out in Section 3.2.5 shall be regarded as a “defective”.

3.4 Lot Acceptance

A lot should be considered as meeting the applicable quality requirements referred to in Section 3.2 when:

1) (for those requirements which are not based on averages, the number of “defectives”, as defined in Section 3.3, does not exceed the acceptance number)c(of the appropriate sampling plan with an Acceptable Quality Level)AQL(of 6.5; and

2) (the requirements of Section 3.2, which are based on sample averages, are complied with.

4. FOOD ADDITIVES (optional)

In accordance with the relevant provisions in the corresponding Annexes. Food additives for dried fruits other than those specified in corresponding Annexes may include:

4.1]Acidity Regulators, Preservatives, Sweetener, Colour, Glazing agent, Antioxidant and Sequestrant] 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([and 04.1.2.7)Candied fruit(] or listed in Table 3 of the *General Standard for Food Additives* (GSFA, CXS 192-1995) are acceptable for use in foods conforming to this Standard.

4.2 Flavourings used in products covered by this Standard shall comply with the *Guidelines for the Use of Flavourings*)CXG 66-2008(.

5. CONTAMINANTS

5.1 The products covered by this Standard shall comply with the maximum levels of the *General Standard for Contaminants and Toxins in Food and Feed*)CXS 193-1995(.

5.2 The products covered by this Standard shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission.

6. HYGIENE

6.1 It is recommended that the products covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of the *General Principles of Food Hygiene*)CXC 1-1969(and other relevant Codex texts such as codes of hygienic practice and codes of practice.

6.2 The products should comply with any microbiological criteria established in accordance with the *Principles and Guidelines for the Establishment and Application of Microbiological Criteria related to Foods*)CXG 21-1997(.

7. WEIGHTS AND MEASURES

7.1 Fill of Container

7.1.1 Net weight

The container should be filled with product as full as commercially practicable without impairment of quality and shall be consistent with a proper declaration of contents for the product.

7.1.2 Lot Acceptance

The requirements for net weight should be deemed to be complied with when the average net weight of all containers examined is not less than the declared weight, provided that there is no unreasonable shortage in individual containers.

8. LABELLING

8.1 The products covered by the provisions of this Standard shall be labelled in accordance with the *General Standard for the Labelling of Prepackaged Foods*)CXS 1-1985(. In addition, the following specific provisions apply:

8.2 Name of the Product

8.2.1 The names of the dried fruits shall appear on the label, such as “Dried XXX”, “Dehydrated XXX” and/or “Freeze dried XXX” where XXX is the name of the fruit; or as defined in the corresponding Annexes.

8.2.2 When the fruits are sized, the size)or sizes when sizes are mixed(, as defined in the corresponding Annexes, may be declared as part of the name or in close proximity to the name of the product.

8.2.3 The name of the product shall the include indication of the style as set out in Section 2.2.

8.2.4 Other styles - If the product is produced in accordance with the other styles provision)Section 2.2.1(, the label should contain in close proximity to the name of the product such additional words or phrases that will avoid misleading or confusing the consumer.

8.2.5 If an added ingredient, as defined in Section 3.1.2, alters the flavour characteristic of the product, the name of the food shall be accompanied by the term “flavoured with X” or “X flavoured” as appropriate.

8.2.6 The name of the product may include the varietal type.

8.2.7 Where a characteristic coating or similar treatment has been used, appropriate terms shall be included as part of the name of the product or in close proximity to the name: e.g. "Sugar Coated", "Coated with X".

8.3 Labelling of Non-Retail Containers

Information for non-retail containers shall be given either on the container or in accompanying documents, except that the name of the product, lot identification, and the name and address of the manufacturer, packer, distributor or importer, as well as storage instructions, shall appear on the container. However, lot identification, and the name and address of the manufacturer, packer, distributor or importer may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying documents.

9. METHODS OF ANALYSIS AND SAMPLING

For checking the compliance with this standard, the methods of analysis contained in the *Recommended Methods of Analysis and Sampling*)CXS 234-1999(relevant to the provisions in this standard, shall be used.

Sampling Plans

The appropriate inspection level is selected as follows:

Inspection level I - Normal Sampling

Inspection level II - Disputes,)Codex referee purposes sample size(, enforcement or need for better lot estimate

SAMPLING PLAN 1)Inspection Level I, AQL = 6.5(**NET WEIGHT IS EQUAL TO OR LESS THAN 1 KG)2.2 LB(**

Lot Size)N(Sample Size)n(Acceptance Number)c(
4,800 or less	6	1
4,801 – 24,000	13	2
24,001 – 48,000	21	3
48,001 – 84,000	29	4
84,001 – 144,000	38	5
144,001 – 240,000	48	6
more than 240,000	60	7

NET WEIGHT IS GREATER THAN 1 KG)2.2 LB(BUT NOT MORE THAN 4.5 KG)10 LB(

Lot Size)N(Sample Size)n(Acceptance Number)c(
2,400 or less	6	1
2,401 – 15,000	13	2
15,001 – 24,000	21	3
24,001– 42,000	29	4
42,001 – 72,000	38	5
72,001 – 120,000	48	6
more than 120,000	60	7

NET WEIGHT GREATER THAN 4.5 KG)10 LB(

Lot Size)N(Sample Size)n(Acceptance Number)c(
600 or less	6	1
601 – 2,000	13	2
2,001 – 7,200	21	3
7,201 – 15,000	29	4
15,001 – 24,000	38	5
24,001 – 42,000	48	6
more than 42,000	60	7

SAMPLING PLAN)Inspection Level II, AQL = 6.5(**NET WEIGHT IS EQUAL TO OR LESS THAN 1 KG)2.2 LB(**

Lot Size)N(Sample Size)n(Acceptance Number)c(
4,800 or less	13	2
4,801 – 24,000	21	3
24,001 – 48,000	29	4
48,001 – 84,000	38	5
84,001 – 144,000	48	6
144,001 – 240,000	60	7
more than 240,000	72	8

NET WEIGHT IS GREATER THAN 1 KG)2.2 LB(BUT NOT MORE THAN 4.5 KG (10 LB(

2,400 or less	13	2
2,401 – 15,000	21	3
15,001 – 24,000	29	4
24,001– 42,000	38	5
42,001 – 72,000	48	6
72,001 – 120,000	60	7
more than 120,000	72	8

NET WEIGHT GREATER THAN 4.5 KG)10 LB(

600 or less	13	2
601 – 2,000	21	3
2,001 – 7,200	29	4
7,201 – 15,000	38	5
15,001 – 24,000	48	6
24,001 – 42,000	60	7
more than 42,000	72	8

ANNEX ON DRIED APRICOTS

In addition to the general provisions applicable to dried fruits, the following specific provisions apply:

1. DESCRIPTION

1.1 Product Definition

Dried apricots is the product:

)1(prepared from clean, sound ripe fruit of a quality suitable for human consumption, of varieties of *Armeniaca vulgaris Lam. (Prunus armeniaca L.)*; and

)2(processed by drying either by the sun or by other recognized methods of dehydration, which may be preceded by sulphuring, into a form of marketable dried product.

1.2 Styles

The product shall be presented in one of the following styles:

- (1) Whole, unpitted ;
- (2) Whole, pitted ;
- (3) Halves - unpitted or pitted fruits that have been cut longitudinally into two approximately equal parts;
- (4) Quarters - unpitted or pitted fruits that have been cut into four approximately equal parts;
- (5) Granules- broken shreds/chips or small pieces and irregular shapes and sizes;
- (6) Slabs -whole and half apricots of irregular shape, size and thickness, that have lost their normal contour and have become definitely flattened at the edge or rim.

2. ESSENTIAL COMPOSITION AND QUALITY FACTORS

2.1 Composition

2.1.1 Basic Ingredients

Apricots as defined in Section 1.1 Product definition

[2.1.2 *Optional Ingredients*

- (1) Flour (e.g., rice flour, corn flour);
- (2) Edible vegetable oils.]

2.2 Quality Criteria

2.2.1 Moisture Content

- (1) Untreated dried apricots not more than 25%)by mass(;
- (2) Above 25.0 %)by mass(and not exceeding 40.0 %)by mass(for dried apricots treated with preservatives or preserved by other means)e.g. pasteurization(;
- (3) Products between 32.0 %)by mass(and 40.0 %)by mass(should be labelled as high moisture or equivalent denomination”.

2.2.2 Uniformity

2.2.2.1 Generally uniform in size within any count category, where declared.

2.2.2.2 Sizing)Optional(

Dried apricots may be sized by:

- (1) the number of fruits per kg (1,000g);
- (2) diameter (diameter means the shortest measurement across the face of the apricot half when restored to its normal position);
- (3) or in accordance with existing trade practices. When sized in accordance with existing trade practices, the method used and sized must be indicated.

[The following tables are guides; However, Uniformity in size can be achieved according to one of the following options:

(1) by count:

Size Code	No. of unpitted wholes per kg	No. of pitted wholes per kg	No. of halves per kg
1	Over 205	241 – 500	481 – 800
2	150 – 205	166 – 240	331 – 480
3	115 – 149	131 – 165	261 – 330
4	95 – 114	100 – 130	200 – 260
5	Less than 95	Less than 100	Less than 200

(2) By diameter:

Range (mm)	Range (inches)
34 and larger	1 3/8 and larger
31-34	1 1/4 - 1 3/8
28-31	1 1/8 - 1 1/4
25-28	1 - 1 1/8
20-25	13/16 - 1
Smaller than 20	Smaller than 13/16

(3) Size ranges other than option (1). or (2). and size codes other than option (1) are allowed provided that the range used is labelled accordingly such as

Grade code	Number of whole fruits without stones per kg		
A	140 and less	or	32 mm and bigger
B	141-180	or	29 mm - 32 mm
C	181-220	or	25 mm - 29 mm
D	221-260	or	21 mm - 25 mm
E	261 and more	or	Less than 20 mm

Or [by count]

Size Code	Number of Fruits per kg
1	<100
2	101- 120
3	121- 140
4	141- 160
5	161- 180
6	181- 200
7	201- 220
8	> 221

2.2.3 Size tolerance

[Size tolerance 10% by weight or number for produce not conforming to the size indicated by diameter)if sized((If the sizing is determined by the number of fruits per kilogramme, not applicable[).

2.2.4 Definition of Defects

- (1) Damaged fruit - fruit affected by any damage or blemish on the surface resulting from factors such as hail, etc., affecting more than 5 mm² of fruit surface.
- (2) Broken fruit - fruit affected by any damage resulting from improper halving or other mechanical action.
- (3) Immature fruit - fruit which is generally deficient in sugar and may be sour in taste.

(4) 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.

(5) Dirty fruit - fruit affected by imbedded dirt or any other foreign material.

2.2.5 Defects and Allowances

(1) Free from damaged, broken, mouldy and immature fruit for styles 1.2)1(to (3) as described in sub-section 2.2.4 and subject to tolerances provided for in Section 2.2.5(2);

)2(The following allowances for defects shall apply to all the styles with the exception of the "Slab" style:

This table does not apply to dried apricots that are processed or for industrial processing, except when mixed with other products for direct consumption without further preparation.

Defects Allowed	Tolerances allowed
	Percentage defective produce by number or weight
1.Tolerances for produce not satisfying the following minimum requirements, of which no more than:	20
1.1 Mouldy	1
1.2 Rotten	2
1.3 Damage caused by pests	4
1.4 Fermented)untreated(5
1.5 Fermented)treated(2
1.6 Substantial defects in colour or texture, heat injury and sunburn	10
1.7 Spotted	10
1.8 Lesion and Calluses	8
2.Tolerance for other defects	
2.1 Foreign matter and extraneous vegetable materials except pits, pit fragments in pitted fruit)by mass)	0.5
2.2 Presence of pits, pit fragments and pedicels in pitted fruit	[2]
2.3 Presence of pieces among whole fruit and halves	6
2.4 Dried apricots belonging to varieties other than that indicated	10

Note: A minimum sample unit of 1 kg is required for the test

3. 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.]

ANNEX ON DATES

In addition to the general provisions applicable to dried fruits, the following specific provisions apply:

1. DESCRIPTION

1.1 Product Definition

Dates are the product prepared from sound fruit of the date tree (*Phoenix dactylifera* L.).

1.2 Styles

Whole: may be unpitted or pitted and capped. May be classified as sub-styles as follows:

- (1) in clusters (consisting mainly of the rachis and the stems to which the fruit is attached naturally);
- (2) in stems (stems which are separated from the rachis and to which the fruit is attached naturally);
- (3) separated in individual fruit, arranged in layers, or loose in the package. They may be compressed into layers.

Stems presented in clusters or separated from the rachis must be at least 10 cm in length and carry an average of four fruits per 10 cm of length.

Where the dates are presented in stems or clusters, there may be a maximum of 10 per cent of loose dates.

The ends of the stems must be cleanly cut.

2. ESSENTIAL COMPOSITION AND QUALITY FACTORS

2.1 Composition

2.1.1 Basic Ingredients

Dates as defined in Section 1.1 Product definition

[2.1.2 Optional Ingredients

- (1) Flour (e.g., rice flour, corn flour);
- (2) Edible vegetable oils.]

2.2 Quality Criteria

2.2.1 Moisture Content

Varietal Type	Maximum moisture content %)by mass(
Cane Sugar varieties	26
Daglat Nuur	30
)not processed in accordance with product definition concerning dried or dehydrated to adjust moisture content or washed and/or pasteurized(
Invert Sugar varieties	30

2.2.2 Sizing (Optional)

2.2.2.1 Dates may be sized in accordance with the table below or existing trade practices. When sized, size is determined by the unit weight of the fruit.

1(Unpitted dates

Size code	No. of Dates in 500 g	No. of Dates in 1kg
1	not less than 125	not less than 250
2	80 to 100	160 to 200
3	less than 80	less than 160

2(Pitted dates

Size code	No. of Dates in 500 g	No. of Dates in 1kg
1	not less than 125	not less than 250
2	90 to 110	180 to 220
3	less than 90	less than 180

2.2.2.2 Size (minimum)

The minimum size/weight of dates shall be: 4.0 g.

[2.2.2.3 Size tolerance

[Size tolerance 10% by weight or number for produce not conforming to the size indicated by diameter)if sized(]

2.2.3 Definition of Defects

- (1) Blemishes – Scars, discoloration, sunburn, dark spots, blacknose or similar abnormalities in surface appearance affecting an aggregate area greater than that of a circle 7 mm in diameter or 5 mm long or wide.
- (2) Damaged –)Unpitted dates only(– dates affected by mashing and/or tearing of the flesh exposing the pit or to such an extent that it significantly detracts from the visual appearance of the date.
- (3) Unpollinated Dates – Dates not pollinated as evidenced by thin flesh, immature characteristics and no pit in unpitted dates.
- (4) Dirt – Dates having embedded organic or inorganic material similar to dirt or sand in character and affecting an aggregate area greater than that of a circle 3 mm in diameter.
- (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.”
- (6) Scouring – Breakdown of the sugars into alcohol and acetic acid by yeasts and bacteria.
- (7) Decay – Dates that are in a state of decomposition and very objectionable in appearance.

2.2.4 Defects and Allowances

The maximum allowances for the defects defined in 2.2.3 shall be:

Defects Allowed	Tolerances allowed Percentage of defective produce by number or weight
1.Tolerances for produce not satisfying the following minimum requirements, of which no more than:	20
1.1 Immature or unpollinated fruit	4
1.2 Sour, decayed or mouldy fruit	1
1.3 Damaged by pest	12
1.3 Blemished, discoloured or blacknose, sunburnt, cracking of the flesh	7
2. Tolerance for other defects	
2.1 Foreign matter (by weight)	1
2.2 Unpitted among pitted fruit)by number(<u>2</u>
2.3 Dates belonging to other varieties than that indicated on the package)by number	<u>10</u>

3. LABELLING

3.1.1 The name of the product shall be “Dates” or “Dates coated with Glucose Syrup”.

3.1.2 The style shall be indicated as “pitted” or “unpitted”, as is applicable.

3.1.3 The name of the product may include the name of the varietal type, such as “Hallawi”, “Saher”, “khadhrawi”, “Daglat”, “Noor”, “Barhee”, or others, the sub-style as “pressed” or “unpressed”, and the size designation as “small”, “medium” or “large”.

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.]

5. METHODS OF ANALYSIS AND SAMPLING

5.1 Special Provisions for Sampling of Dates

5.1.1 Gross Sample

Select at random not less than 2 individual packages per each 1,000 kg portion of the lot. From each individual package draw a sample of 300g and in any case sufficient to obtain a gross sample of not less than 3,000g. Use the gross sample for checking carefully for live infestation and general cleanliness of the product prior to its examination for compliance with other provisions of the standard.

ANNEX ON RAISINS

In addition to the general provisions applicable to dried fruits, the following specific provisions apply:

1. DESCRIPTION

1.1 Product Definition

Raisins or sound dried grapes is the product:

- (1) prepared from fruits or bunch of berries of the varieties conforming to the characteristics of *Vitis vinifera* L.)but excluding currant types(;
- (2) processed by drying in an appropriate manner into a form of marketable raisin with or without coating. With suitable optional ingredients.

1.2 Style

1.2.1 Type Groups

- (1) Seedless – prepared from grapes that are naturally seedless or almost seedless.
- (2) Seed-bearing – prepared from grapes that possess seeds, which may or may not be removed in processing.

1.2.2 Forms

- (1) Non-Seeded)or Unseeded(– with seeds not removed in seed-bearing types.
- (2) Seeded – with seeds removed mechanically in seed-bearing types.
- (3) Clusters – with main bunch stem attached.

2. ESSENTIAL COMPOSITION AND QUALITY FACTORS

2.1 Composition

2.1.1 Basic Ingredients

Raisins as defined in Section 1.1 Product definition.

[2.1.2 Optional Ingredients

- (1) Flour (e.g., rice flour, corn flour);
- (2) Edible vegetable oils.]

2.2 Quality Criteria

2.2.1 Moisture Content

	Maximum moisture content %)by mass(
Malaga Muscatel type treated with preservatives or preserved by other means	31
Seeded seed bearing varieties	19
Seedless varieties except Monukka variety	18
Monukka variety	19

2.2.2 Sizing

Size is optional. However, when sized, size is determined by:

- (1) screening, i.e. minimum diameter; or
- (2) count, i.e. maximum number of berries per unit of 100g

2.2.3 Definitions of Defects

- (1) Piece of stem – portion of the branch or main stem.
- (2) Cap-stem – the dried small woody stem that attaches the individual grape to the bunch exceeding 3 mm in length which attaches the grape to the branch of the bunch and whether or not attached to a raisin.)Cap-stems are not considered a defect in “Unstemmed” Malaga Muscatel type raisins or lots presented with

cap stems. In considering allowances for cap-stems on a “percentage by count” basis, cap-stems that are loose are counted as being on a raisin(.

(3) Immature or Undeveloped Raisins – refers to raisins that:

i) are extremely light-weight berries, lacking in sugary tissue indicating incomplete development;

ii) are completely 20hriveled with practically no flesh, and

iii) may be hard.

(4) Damaged Raisins – raisins affected by sunburn, scars, mechanical injury, or other similar means which seriously affect the appearance, edibility, keeping quality, or shipping quality.

In “Seedless” type, normal mechanical injury resulting from removal of cap-stems is not considered “damage”.

(5) Sugared Raisins – raisins with external or internal sugar crystals which are readily apparent and seriously affect the appearance of the raisin. Raisins that are sugar-coated or to which sugar is added intentionally are not considered “sugared raisins”.

(6) Seeds)in seeded forms(– substantially whole, fully developed seeds which have not been successfully removed during processing of seeded forms.

2.2.4 Defects and Allowances

1) Raisins shall not contain excessive defects)whether or not specifically defined or as allowed in this standard(. Certain common defects as defined in paragraph 2.2.3 may not exceed the limitations specified as follows:

[Table 1: Seedless

Tolerances for defective fruits		
Defect allowed	Per cent by weight	Pieces by count in 100g
1.Tolerances for produce not satisfying the following requirements.		
Total tolerance	15	
1.1 undeveloped berries	5	
1.2 Damage by pests, sunburn, mechanical damage	5	
1.3 Berries having seeds in seedless types		2
1.4 Berries with cap stem attached (applies only to raisins presented without capstems)		5
2. Tolerances for other defects		
2.1 Extraneous vegetable material excluding pieces of stems	0.03	
2.2 Foreign matter	0.01	
2.3 Sugared	15	
2.4 Pieces of stem (in 1kg)		3

Table 2: Seed bearing

Tolerances for defective fruits		
Defect allowed	Per cent by weight	Pieces by count in 100g
1.Tolerances for produce not satisfying the following requirements.		
Total tolerance	15	

1.1 undeveloped berries	5	
1.2 Damage by pests, sunburn, mechanical damage	5	
1.3 Berries having seeds in seedless types		2
1.4 Berries with cap stem attached (applies only to raisins presented without capstems)		5
2. Tolerances for other defects		
2.1 Extraneous vegetable material excluding pieces of stems	0.03	
2.2 Foreign matter	0.01	
2.3 Sugared	15	
2.4 Pieces of stem (in 1kg)		3
]

3. 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.]

4. LABELLING

4.1 The Name of the Food

4.1.1 The name of the product shall be "Raisins"; or it shall be "Sultanas" in those countries where the name sultana is used to describe certain types of raisins.

4.1.2 If the raisins are bleached, part of the name shall include a meaningful term as customarily understood and used in the country of sale, such as "Bleached", "Golden", or "Golden Bleached".

4.1.3 If raisins are of the seed-bearing type, the name of the product shall include, as appropriate:

)1(the description "Seeded" or "With Seeds Removed";

)2(the description "Non-Seeded", "Unseeded", "With Seeds", or similar description indicating that the raisins are naturally not seedless, except in cluster form and Malaga Muscatel type.

4.1.4 If raisins are in cluster form, the name of the product shall include the description "Clusters", or a similar appropriate description.

4.1.5 If raisins intentionally do not have cap-stems removed, the name of the product shall include the description "Unstemmed" or a similar appropriate description, except in cluster form and Malaga Muscatel type.

4.1.6 Where a characteristic coating or similar treatment has been used, appropriate terms shall be included as part of the name of the product or in close proximity to the name: e.g. "Sugar Coated", "Coated with X".

4.2 Optional Declarations

4.2.1 Raisins may be described as "Natural" when they have not been subjected to dipping in

- an alkaline lye as an aid to drying nor subjected to bleach treatment or
- oil solution to facilitate free flowing and moisture retention in raisins"

4.2.2 Raisins may be described as "Seedless" when they are of that type.

4.2.3 The product name may include the variety or varietal type group of raisins.

ANNEX ON DRIED LONGANS

In addition to the general provisions applicable to dried fruits, the following specific provisions apply:

1. DESCRIPTION

1.1 Product Definition

Dried longan is the product prepared from fresh mature fruit of *Dimocarpus longan* Lour., of *Sapindaceae* family which has been peeled or unpeeled, pitted or unpitted and dehydrated without immersing longans in sugar solution prior to drying.

1.2 Style

-)1(Dried whole longan: Whole fruit, unpeeled and unpitted.
-)2(Dried longan flesh: Peeled and pitted whole fruit of irregular shape, size and thickness.
-)3(Freeze dried longan flesh: Peeled and pitted whole fruit of irregular shape, size and thickness and is processed by freeze drying.

2. ESSENTIAL COMPOSITION AND QUALITY FACTORS

2.1 Composition

2.1.1 Basic Ingredients

Fruits as defined in Section 1.1.

[2.1.2 Optional Ingredients

Edible stuffing material such as fruit paste.]

2.2 Quality Criteria

2.2.2 Moisture Content and Water Activity (a_w)

Dried Longans	Maximum moisture content %)by mass(
)1(Dried whole longans:	13.5)whole fruit including flesh, seed and peel(17)flesh only(
)2(Dried longan flesh	18
)3(Freeze dried longan flesh	5

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) be classified into the following classes:

)1(Dried whole longan

"Extra Class", "Class I", "Class II", "Class III".

(2) Dried longan flesh

"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.

2.2.4 Sizing

Sizing of dried longans are optional. However, when sized, size is determined as follows:

)1(Dried whole longan) unpeeled and unpitted)

Size is determined by diameter of the equatorial section of the fruit, in accordance with the following table:

Size Code	Diameter)cm(
1	≥ 2.8
2	< 2.8-2.5
3	< 2.5-.2.2
4	< 2.2-2.0

5 < 2.0-1.8

2(Dried longan flesh)excluding freeze dried longan flesh(

Size is determined by the number of fruits per 100 g in accordance with the following table:

Size Code	Number of peeled and pitted whole fruits per 100 g
1	50-60
2	61- 70
3	71-85
4	86 and over

2.2.5 Size tolerances

For all classes,10% tolerances by number or weight of dried longans corresponding to the size immediately above or below that indicated on the package.

2.2.6 Definition of Defects

Defects	Definition
Cracks	Broken on fruit surface, caused by mechanical actions.
Defect in shape	Deformation of peel caused by drying process affecting more than 20% of the total surface area of dried whole longans.
Syrup stains	Stains caused by the seeping of longan syrup through the cracks or peduncle during dehydration.
Broken flesh	In peeled and pitted dried whole fruit affected by tearing of the flesh into two or more parts.
Extraneous Vegetable Material)EVM(Harmless vegetable matter associated with the product)such as, but not limited to a leaf or portion thereof or a stem or portion thereof.

2.2.7 Defects and Allowances

The allowances for the defects defined in Section 2.2.4 shall be:

1(Dried whole longans)unpeeled and unpitted(

Defects	Maximum Allowed %)by mass(
	Extra Class	Class I	Class II	Class III
Crack	1	2	3	4
Defect in shape	3	5	7	10
Syrup Stains	1	5	10	15

2(Dried longan flesh)peeled and pitted(

Defects	Maximum Allowed %)by mass(
	Extra Class	Class I	Class II
Broken flesh	1	2	10
EVM	1	2	5

(3) Freeze dried longan flesh

The maximum allowance for broken flesh shall be 7% by mass.

3. LABELLING

3.1.1 The Name of the product shall be “Dried longan”, “Dehydrated longan”, “Freeze Dried longan” as appropriate.

3.1.2 The style shall be indicated as “Dried whole longan”, “Dried longan flesh”, “Freeze dried longan flesh” or “Freeze Dried longan flesh filled with...” as appropriate.

4. FOOD ADDITIVES

4.1 “Dried whole longan” and “Freeze dried longan flesh”

None permitted.

4.2 “Dried longan flesh”

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.

ANNEX ON DRIED PERSIMMONS

In addition to the general provisions applicable to dried fruits, the following specific provisions apply:

1. DESCRIPTION

1.1 Product definition

Dried persimmon is the product:

- (1) prepared from clean sound ripe fruit of a quality suitable for human consumption, of the varieties conforming to the characteristics of *Diospyros kaki Thunb.*; and
- (2) processed by drying either by the sun or by other ~~recognized~~ methods of dehydration into a form of marketable dried product.

1.2 Style

Styles may be classified as:

- (1) Dried whole persimmon: Whole fruit, peeled, including unpitted, pitted and flattened.
- (2) [Semi-dried whole persimmon: Whole fruit, peeled, including unpitted and pitted.]
- (3) [Sliced/pieces: Dried, peeled, pitted, and sliced persimmon flesh of irregular shape, size and thickness.]

2. ESSENTIAL COMPOSITION AND QUALITY FACTORS

2.1 Composition

2.1.1 Basic Ingredients

Fruits as defined in Section 1.1.

[2.1.2 Optional Ingredients

- (1) Flour (e.g., rice flour, corn flour).
- (2) Edible vegetable oils.
- (3) Edible material as may be appropriate to stuffing the product.]

2.2 Quality Criteria

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.]

[2.2.2 Moisture content

Dried persimmon	Moisture content %)by mass(
)1(Dried whole persimmon including flesh and seed - dried fruit - semi-dried fruit	Not less than]20[[25] and not more than 35 Not less than 35 and not more than 60
)2(Dried persimmon flesh, peeled, pitted and sliced	Not less than 15 and not more than 40

]

2.2.4 Sizing

Sizing of dried persimmons are optional. However, when sized, size are determined as follows:

- (1) Dried whole persimmon)peeled, unpitted [and flattened])

Dried persimmons may be sized in accordance with Table 1:

Table 1: Dried whole persimmon

Size code	No. of fruit per 1 kg
1	Over 33

2	25 -33
3	20 -25
4	16 -20
5	Less than 16

(2) Semi-dried whole persimmon)peeled and unpitted(

Semi-dried persimmons may be sized in accordance with Table 2

Table 2: Semi-dried whole persimmon

Size code	No. Of fruit per 1 kg
1	Over 20
2	14 – 20
3	13 – 14
4	11 -13
5	Less than 11

[2.2.5 Size tolerance

Size tolerance 10% for produce not conforming to the size indicated, if sized.]

2.2.6 Definition of Defects

(1) Cracks – Broken on fruit surface.

(2) Defect in shape – Deformation in circular shape caused by drying process affecting more than 20% of the total surface area of dried whole persimmons.

(3) Unclean fruit – fruit affected by imbedded dirt or any other visible foreign material.

[2.2.7 Defects and Allowances

Defects allowed	Tolerances allowed percentage of defective produce, by weight
1.Tolerances for produce not satisfying the following minimum requirements, of which no more than:	10
1.1 Injuries calluses and damage caused by heat during drying, cuts/broken flesh, cracks, defects in shape	5
1.2 Mouldy and Mildew spots of which no more than	3
1.3 Mouldy	1
1.4 Damaged by pests, rotting or deterioration of which no more than:	3
1.5 Extraneous matter, skin fragments among peeled	2
1.6 Foreign matter	[1]
2.Presence of pieces among whole peeled	10

Note-: A minimum sample unit of 1 kg is required for the test]

3. LABELLING

3.1.1 The Name of the product shall be “Dried persimmon”, “Dehydrated persimmon”, Semi-dried whole persimmon” as appropriate.

3.1.2 The style shall be indicated as

“Dried whole peeled persimmon”, “Dried peeled persimmon” as appropriate.

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.]

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