

UNECE Standard on the marketing
and commercial quality control of



Dried Apricots Standard DDP-15

Explanatory Brochure

UNECE Standard on the marketing
and commercial quality control of











Dried Apricots Standard DDP-15

Explanatory Brochure

Note

Contents

I. Definition of Produce	1	
II. Provisions concerning Quality	9	
III. Provisions concerning Sizing	29	
IV. Provisions concerning Tolerances	33	
V. Provisions concerning Presentation	35	
VI. Provisions concerning Marking	39	
Annex I Poster on Marketing Quality of Dried Apricots, UNECE DDP - 15	42	
Annex II UNECE STANDARD DDP – 15 Concerning the marketing and commercial quality control of Dried Apricots	43	

The official text of the standard is indicated in blue bold; the interpretative text of the standard is indicated in black. References to photos representing the visual interpretation are printed in black bold. The entire text of the standard without the interpretative text appears in Annex II.



Definition of Produce

I. Definition of Produce

This standard applies to dried apricots of varieties (cultivars) grown from *Prunus armeniaca* L., intended for direct consumption. This standard 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.

Interpretation: This standard also applies to dried apricots of varieties grown from *Armeniaca vulgaris* Lam.

Examples related to varieties of dried apricots are shown in **Photos 1 to 3**.



Photo 1
Definition of produce
- Variety I



Photo 2
Definition of produce
- Variety II



Photo 3
Definition of produce
- Variety III

Dried apricots may be presented in one of the following styles:

- Whole, unpitted
- Whole, pitted
- halves (cut longitudinally into two parts before drying)
- 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.

Examples related to forms of dried apricots are shown in **Photos 4 to 7**.



Photo 4

Definition of produce
- Whole, unpitted

Photo 5

Definition of produce
- Whole, pitted



Photo 6

Definition of produce
- Halves

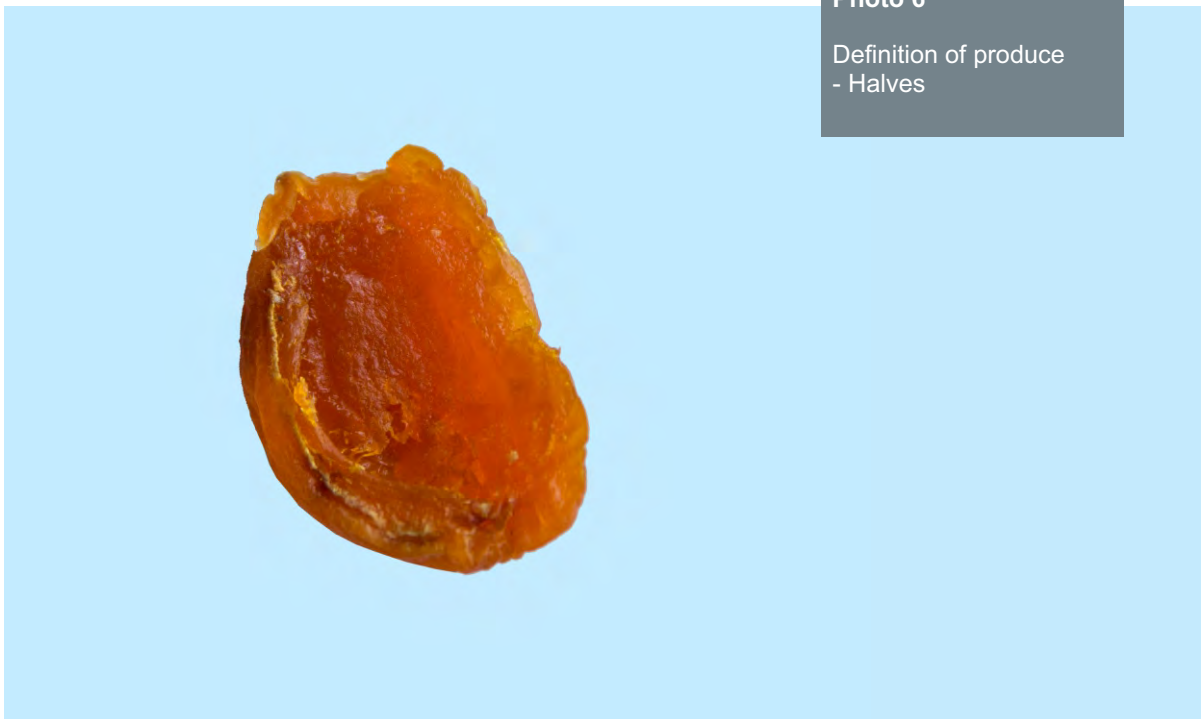


Photo 7

Definition of produce
- slabs





Provisions concerning Quality

II. Provisions concerning Quality

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

However, if applied at stages following export, the holder/seller 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 requirements¹

In all classes, subject to the special provisions for each class and the tolerances allowed, the dried apricots must display the following characteristics:

- intact; however, slight superficial damage is not considered as a defect; the fruit may be pitted or cut into halves

Interpretation: The dried apricots must have no damage or injury which means complete fruits, free of damage and physical defects on the surface.

Examples related to the minimum requirement "intact" are shown in **Photos 8 to 9**.

¹ 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>.



Photo 8

Minimum requirement "intact". Slight superficial defect – limit allowed



Photo 9

Minimum requirement
"intact". Damaged
dried apricots –
not allowed

■ Explanatory Brochure on the DDP-15 Standard for Dried Apicots.....

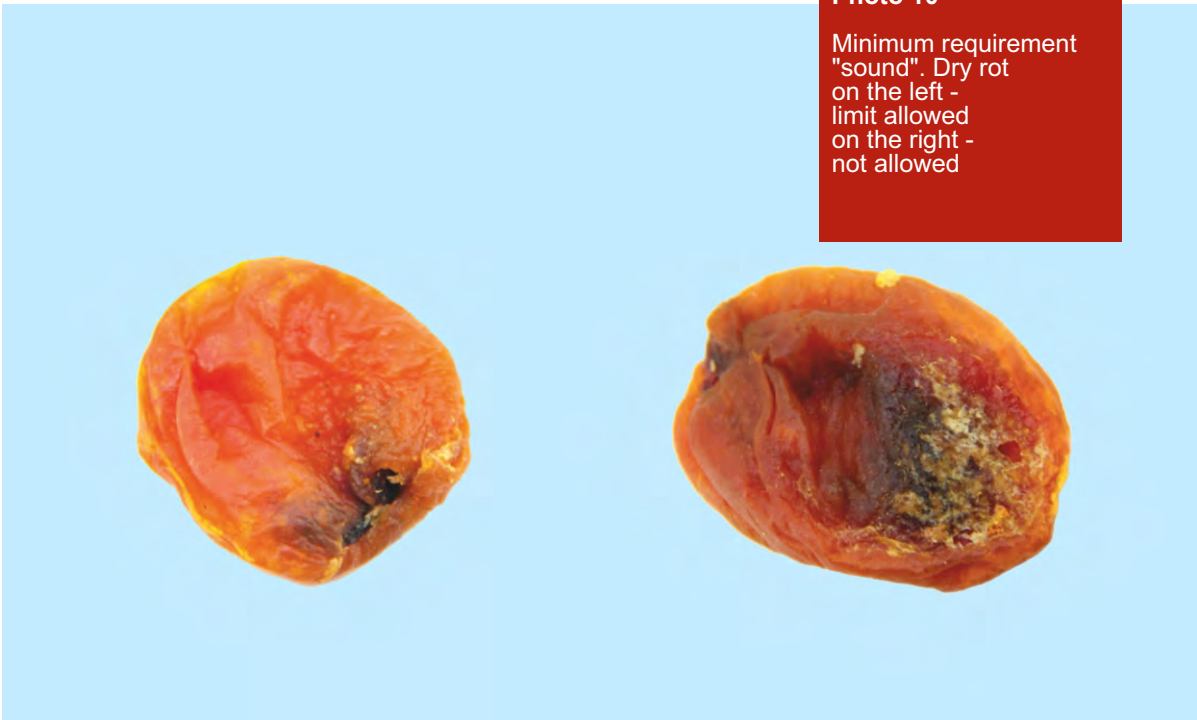
- sound; produce affected by rotting or deterioration such as to make it unfit for human consumption is excluded

Interpretation: Dried apricots must be free from disease, physiological disorders or serious deterioration, which appreciably affect their appearance, edibility or keeping quality.

Dried apricots with the following defects are excluded:

- rot, if the symptoms are very significant

Examples related to the minimum requirement "sound" are shown in **Photos 10 to 12.**



- clean; practically free of any visible foreign matter

Interpretation: The acceptable limit for "practically free" would be very slight traces of foreign matter. Extensive soiling or deposits are not allowed.

Examples related to the minimum requirement "clean" are shown in **Photos 13 to 14**.



Photo 11

Minimum requirement
"clean".
Practically clean
(presence of minor
extraneous impurities
of plant origin)
- limit allowed

Photo 12

Minimum requirement
"clean".
presence of significant
foreign substance
- Not allowed



Photo 13

Minimum requirement
"clean". Very slight
traces of soil –
limit allowed





Photo 14
Minimum requirement "clean". Serious soiling – not allowed

- sufficiently developed

Interpretation: Dried apricots must be sufficiently developed before drying. If they are not sufficiently developed, the dried produce is smaller in size and pale in colour compared to the typical characteristics of the commercial type. Dried apricots with insufficient development are to be excluded.

Examples related to the minimum requirement "sufficiently developed" are shown in **Photo 15**.



Photo 15
Minimum requirement "sufficiently developed".
on the right – fully developed;
on the left – not sufficiently developed – not allowed

- free from living pests whatever their stage of development

Interpretation: The presence of pests detracts from the commercial presentation and severely affects the acceptance and shelf life of the dried apricots. Therefore, a lot showing a single living pest is to be excluded. In this context the term pests covers insects and mites in their different stages of development such as eggs, larvae and imagines.

An example related to the minimum requirement "free from living pests" is shown in **Photo 16**.



Photo 16
Minimum requirement "free from living pests". presence of the living pests, regardless stages of their development – not allowed

-free from damage caused by pests, including the presence of dead insects and/or mites, their debris or excreta

Interpretation: Dried apricots must be free from pest damage, including feeding damages caused by rodents, insects and mites, dead insects and mites (eggs, larvae, imagines), or parts of dead pests as well as their debris and excreta.

An example related to the minimum requirement "damage caused by pests" is shown in **Photo 17**.



Photo 17
Minimum requirement
"free from damage
caused by pests".
product damaged
by pests
- not allowed

- free from blemishes, areas of discoloration 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

Interpretation: Dried apicots with blemishes, discoloration and/or pronounced staining that do not exceed the 5 per cent of the fruit surface are allowed in all classes. Dried apicots with blemishes and/or discoloration exceeding 5 per cent of the surface area are to be excluded.

Examples related to the minimum requirement "free from blemishes" are shown in **Photos 18 to 21**.



Photo 18
Minimum requirement "free from blemishes". Spread stains like *Clasterosporium carpophyllum* lesions not exceeding 5 % of the total surface – limit allowed

Photo 19

Minimum requirement
"free from blemishes".
Spread stains like
Clasterosporium
carpophyllum lesions
exceeding 5 %
of the total surface –
not allowed

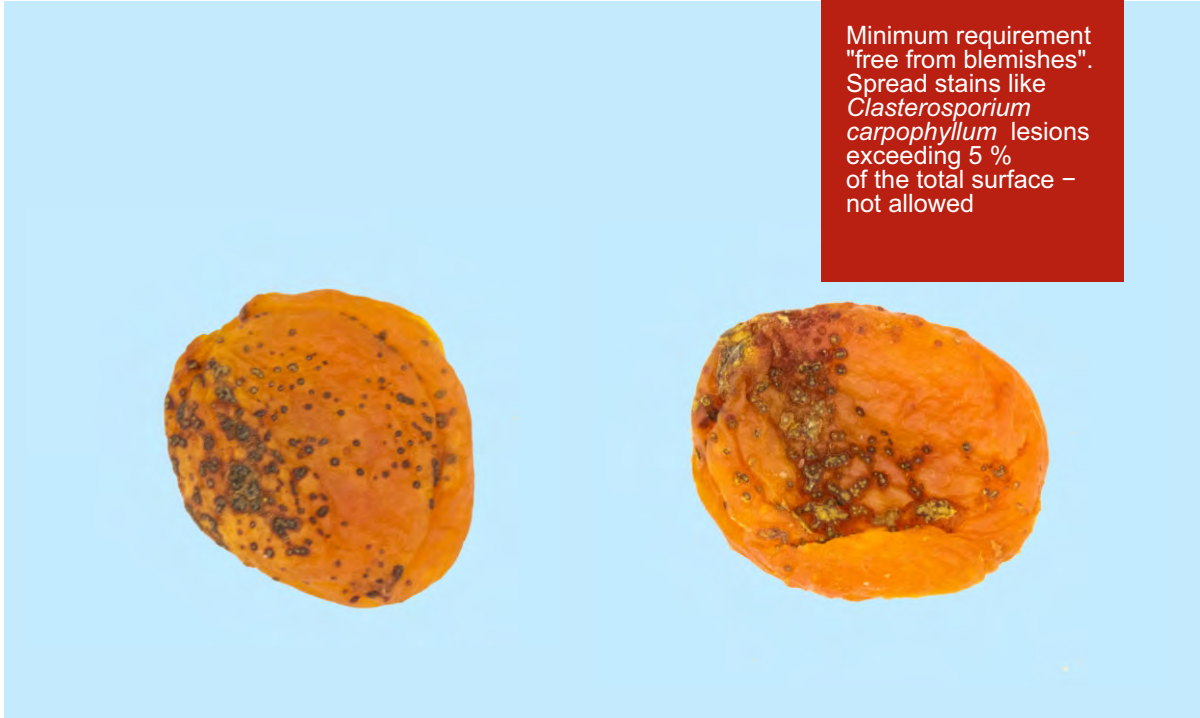


Photo 20

Minimum requirement
"free from blemishes".
sunscald not
exceeding 5 %
of the total surface –
limit allowed

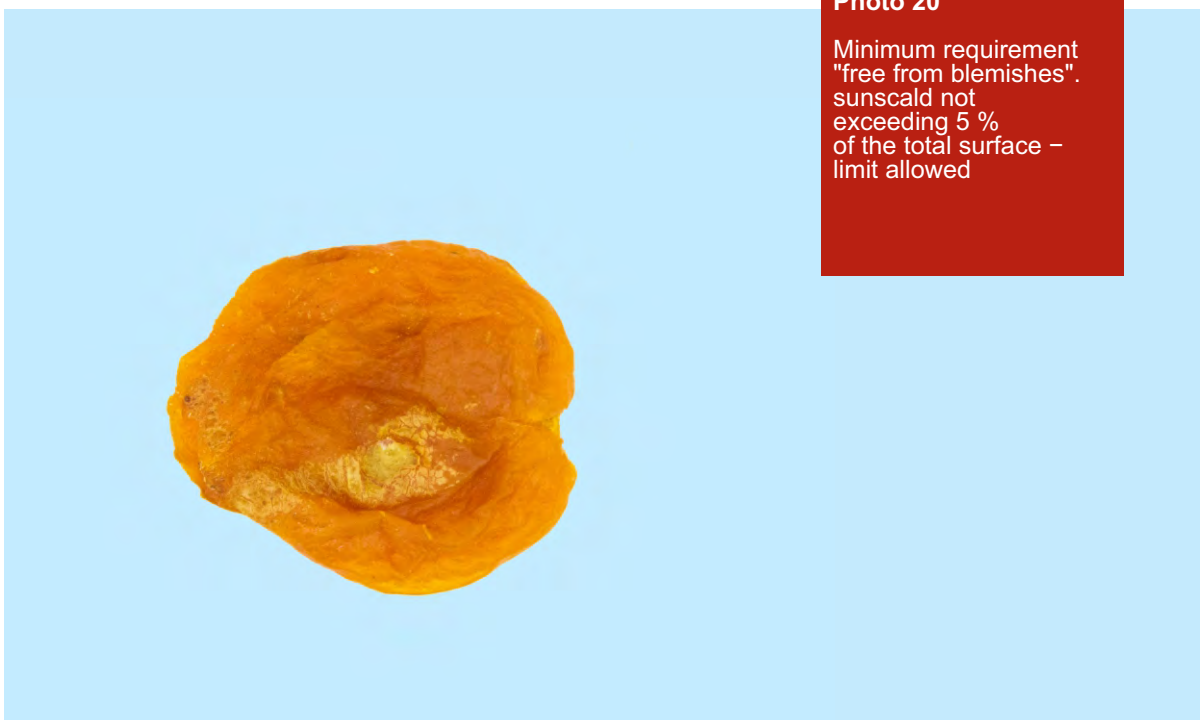


Photo 21

Minimum requirement
"free from blemishes".
sunscald
exceeding 5 %
of the total surface –
not allowed



- free from mould filaments visible to the naked eye

Interpretation: Excess moisture of produce and/or at storage room plus warm conditions during storage of dried apricots promote and increase the presence and contamination with fungi resulting in high levels of mould filaments and/or spores, causing deterioration of colour, texture, flavour, smell and taste of produce.

Examples related to the minimum requirement "free from mould" is shown in **Photos 22 to 23**.



Photo 22

Minimum requirement
"free from mould".
Insignificant and / or
small amount of mould –
limit allowed

Photo 23

Minimum requirement
"free from mould".
Excess amount
of mould –
not allowed



- free of fermentation

Interpretation: The process of enzymatic cleavage of carbohydrates by microorganisms under anaerobic conditions, as a result of which the structure and color of the surface and the flesh of the dried apricot changes.

Examples related to the minimum requirement "free of fermentation" is shown in **Photos 24 to 25**.

Photo 24

Minimum requirement
"free of fermentation".
Inconsequential and/or
small amount of
fermentation -
limit allowed



Photo 25

Minimum requirement
"free of fermentation".
A large number
of fermentation -
not allowed



- free of abnormal external moisture

Interpretation: This provision applies to excessive moisture, for example, free water lying inside the package.

Care must be taken that the maximum moisture content of the produce as specified in Section II.B is respected.

- free of foreign smell and/or taste except for a slight salty taste of sodium chloride and/or calcium chloride and a slight smell of preservatives/additives, including sulphur dioxide.

Interpretation: This provision applies to dried apricots stored or transported under poor conditions, which have consequently resulted in their absorbing abnormal smells and/or tastes, in particular through the proximity of other product which give off volatile odours.

The condition of the dried apricots must be such as to enable them:

- to withstand transportation and handling
- to arrive in satisfactory condition at the place of destination.

B. Moisture content²

The dried apricots shall have a moisture content as follows:

- not exceeding 25.0 per cent for untreated dried apricots
- above 25.0 per cent and not exceeding 40.0 per cent for dried apricots treated with preservatives or preserved by other means (e.g. pasteurization) and products between 32.0 and 40.0 per cent should be labelled as high moisture or equivalent denomination.

Interpretation: Maximum moisture content refers to the limits of moisture allowed for the produce in order to be commercialized. Moisture content varies with the commercial type and its flesh texture, but it is important to understand that excess moisture of the produce increases microorganism and insect development, contamination and deterioration of produce.

table 1

Product type	Maximum moisture content in % (by weight)
Dried apricots not treated with preservatives;	not more than 25.0%
Dried apricots treated with preservatives;	above 25.0%, but not more than 40.0%

² 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.
 The laboratory reference method shall be used in cases of dispute.

C. Classification

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

Interpretation: Examples related to classification are shown on the **table 2** and **Photos 26 to 31**. (for section IV., Provisions concerning tolerances, see page 34.)

table 2

Classification	Description
Extra Class	<p>This sort of Extra class shall have following characteristics:</p> <ul style="list-style-type: none"> • uniform in color and size • minor surface defects within limit tolerances
Class I	<p>This sort of First class shall have following characteristics:</p> <ul style="list-style-type: none"> • slight color defects • slight defects in appearance
Class II	<p>This class includes dried apricots that cannot clarify as Extra class and Class I, but meet minimum quality requirements that indicated above .</p>

Photo 26

Classification:
«Extra Class»
(natural)



Photo 27

Classification:
«Extra Class»
(SO₂ treated)

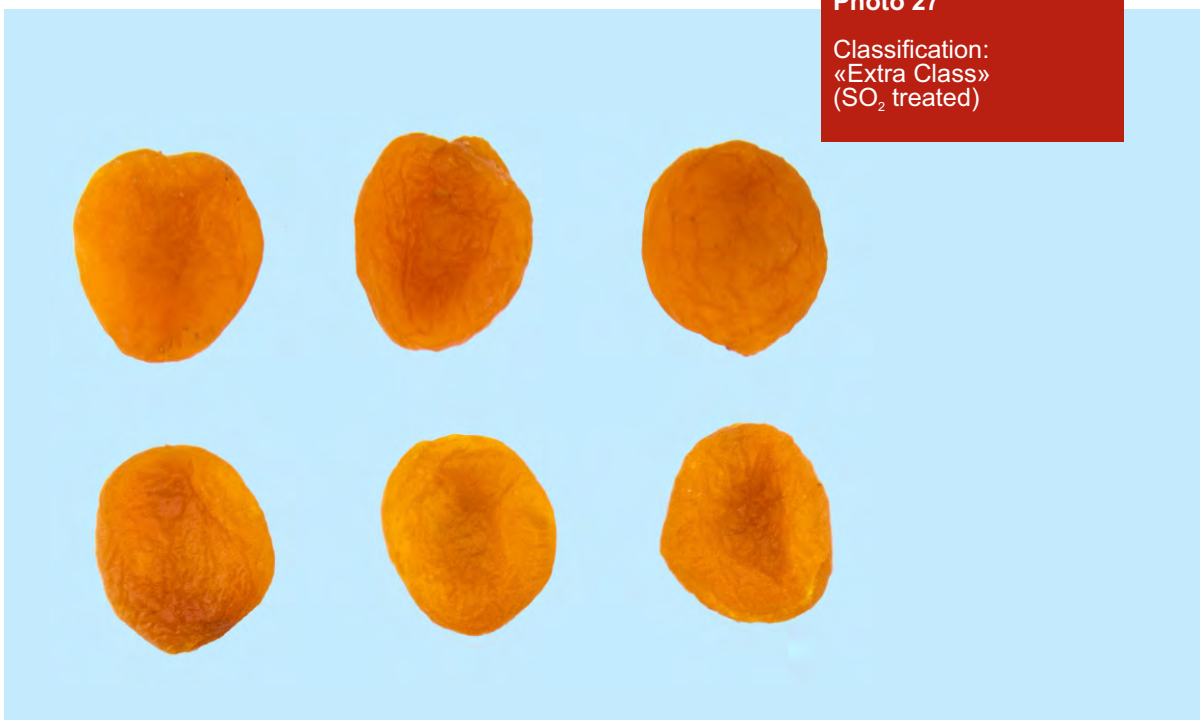




Photo 28
Classification:
«Class I»
(natural)



Photo 29
Classification:
«Class I»
(SO₂ treated)

Photo 30

Classification:
«Class II»
(natural)



Photo 31

Classification:
«Class II»
(SO₂ treated)



Provisions concerning Sizing



III. Provisions concerning sizing

Sizing of dried apricots is mandatory for “Extra” Class and Class I.
Size is determined by:

- the number of fruit per kilogramme (1,000g) or
- diameter (diameter means the shortest measurement across the face of the apricot half when restored to its normal position).

Uniformity in size can be achieved according to one of the following options:

A. By number of fruit per kilogramme:

Size Code	Number of whole, unpitted fruit per kilogramme	Number of whole, pitted fruit per kilogramme	Number of fruit halves per kilogramme
0	Less than 60	Less than 80	Less than 160
1	61–80	81–100	161–200
2	81–100	101–120	201–240
3	101–120	121–140	241–280
4	121–140	141–160	281–320
5	141–160	161–180	321–360
6	161–180	181–200	361–400
7	181–200	201–220	401–440
8	201 and over	221 and over	441 and over

To ensure uniformity in extra class, the weight of the heaviest 10 pieces of dried apricots of the same size code should not exceed two times the weight of the lightest 10 pieces of dried apricots of the same size code.

B. By diameter:

Range (mm)	Range (inches)
34 mm and larger	1 3/8 and larger
31–34 mm	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 mm	Smaller than 13/16

C. Size ranges other than option A. or B. and size codes other than option A. are allowed provided that the range used is labelled accordingly such as.


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

However, when a size code is indicated, it should not conflict with Option A.



Photo 32

Method for the determination of sizing dried apricots is measuring by the maximum cross-section diameter



Provisions concerning Tolerances

IV. Provisions concerning Tolerances

At all marketing stages, 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	Tolerances allowed, percentage of defective produce, by number or weight ^(a)		
	Extra	Class I	Class II
(a) Tolerances for produce not satisfying the minimum requirements of which no more than:	9	15	20
Mouldy	1	1	1
Rotten	1	1	2
Damage caused by pests	1	2	4
Fermented (untreated)	2	3	5
Fermented (treated)	1	1	2
Living pests	0	0	0
Dirty	2	5	8
Substantial defects in colour or texture, heat injury and sunburn	5	8	10
Spotted	3	5	10
Lesion and Calluses	3	6	8
b) Size tolerances: Produce not conforming to the size indicated by diameter, in total (if sized by diameter)	10	10	10
© Tolerances for other defects: Foreign matter and extraneous vegetable materials except pits, pit fragments in pitted fruit (by weight)	0.5	0.5	0.5
Presence of pits, pit fragments and pedicels in pitted fruit	1	1	2
Presence of pieces among whole fruit and halves	2	4	6
Dried apricots belonging to varieties other than that indicated	10	10	10

^(a) A minimum sample unit of one kilogramme is required for the test.

The header features a light orange background on the left and a white background on the right. A horizontal bar across the middle contains four colored squares: light green, yellow, red, and a photo of cookies. The photo shows a wooden tray filled with round, golden-brown cookies. Below the header is a large orange background.

Provisions concerning Presentation

V. Provisions concerning Presentation

A. Uniformity

The contents of each package must be uniform and contain only dried apricots of the same origin, quality, style and size (if sized) and if indicated, variety and/or crop year.

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

Interpretation: Dried apricots must respect uniformity in colour as defined in section II.D and in sizing as defined in section III for the relevant class.

Presentation should not be misleading, i.e. concealing in the lower layers of the package produce inferior in quality and size to that displayed and marked.

Examples related to uniformity are shown in **Photos 33 to 35**.



Photo 33
Presentation:
«Uniformity».
Extra Class



Photo 34

Presentation:
«Uniformity».
Class I



Photo 35

Presentation:
«Uniformity».
Class II

B. Packaging

Dried apricots must be packed in such a way so 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.

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

Interpretation: Packaging must be of such quality and strength as to protect the dried apricots during transportation and handling.

This provision is designed to ensure that the materials inside the package protect the produce suitably. Clean materials should be used to protect the produce from foreign matter, such as leaves, sand or soil which could cause a negative impact on the produce and its presentation. A visible lack of cleanliness in several packages could result in the goods being rejected.

An example related to packaging is shown in **Photo 36**.



Photo 36
Example of dried apricots packed in a sales package

The background features a complex arrangement of colored rectangles. A large light orange rectangle occupies the top right. Below it, a horizontal row of four rectangles is visible: a light orange one on the left, a light blue one, a bright orange one, and a light grey one. The bottom half of the page is dominated by a dark olive green rectangle, with a vertical orange bar on the left side.

Provisions concerning Marking

VI. Provisions concerning Marking

Each package³ must bear the following particulars in letters grouped on the same side, legibly and indelibly marked and visible from the outside:

Interpretation: On each package, all particulars must be grouped on the same side of the package, either on a label attached to or printed on the package with water insoluble ink.

In case of re-used packages, all previous labels must be carefully removed and/or previous indications deleted.

In case of sales packages, the provisions on labelling of the country of destination (consumption) apply.

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 authority⁴.

Explanation: For the purposes of inspection, the term "packer" means the person or company responsible for the product packaging. The code mark is not a trademark, but an official control system that allows easily identifying the person or company responsible for packaging. Dispatcher (supplier or exporter) may assume sole responsibility and in which case the identification of the "packer" according to the above definition is optional.

B. Nature of produce

- "Dried Apricots" which may be replaced, when appropriate, by high moisture dried apricots or equivalent denomination.
- Style.
- Name of the variety (optional).

C. Origin of produce

Country of origin⁵ and, optionally, district where grown or the national, regional or local place name.

Interpretation: for the purposes of inspection, the term "packer" means the person or company responsible for the product packaging. The code mark is not a trademark, but an official control system that allows to easily identifying the person or company responsible for packaging. Dispatcher (supplier or exporter) may assume sole responsibility, in which case the reference "packer" as defined above is optional.

³ These marking provisions do not apply to sales packages presented in packages.

⁴ 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.

⁵ The full or commonly used name should be indicated.

D. Commercial specifications

- Class

Interpretation: Stating the class is compulsory.

- Size (if sized) expressed as;

- Option A – by numerical code (as defined in section III), and/or range; or
- Option B – by diameter (as defined in section III); or
- Option C – by alphabetical code and range

Interpretation: specify the sizing is compulsory for extra class and class I and optional for class II. Size can be specified by the number of fruits per kilogram or by diameter (in millimeters or inches).

- Crop year (optional)

- "Naturally" dried (optional)

- "Best before" followed by the date (optional).

E. Official control mark (optional)

Adopted 1996.

Revised 2016.

An example of marking is shown in **Photo 37**.

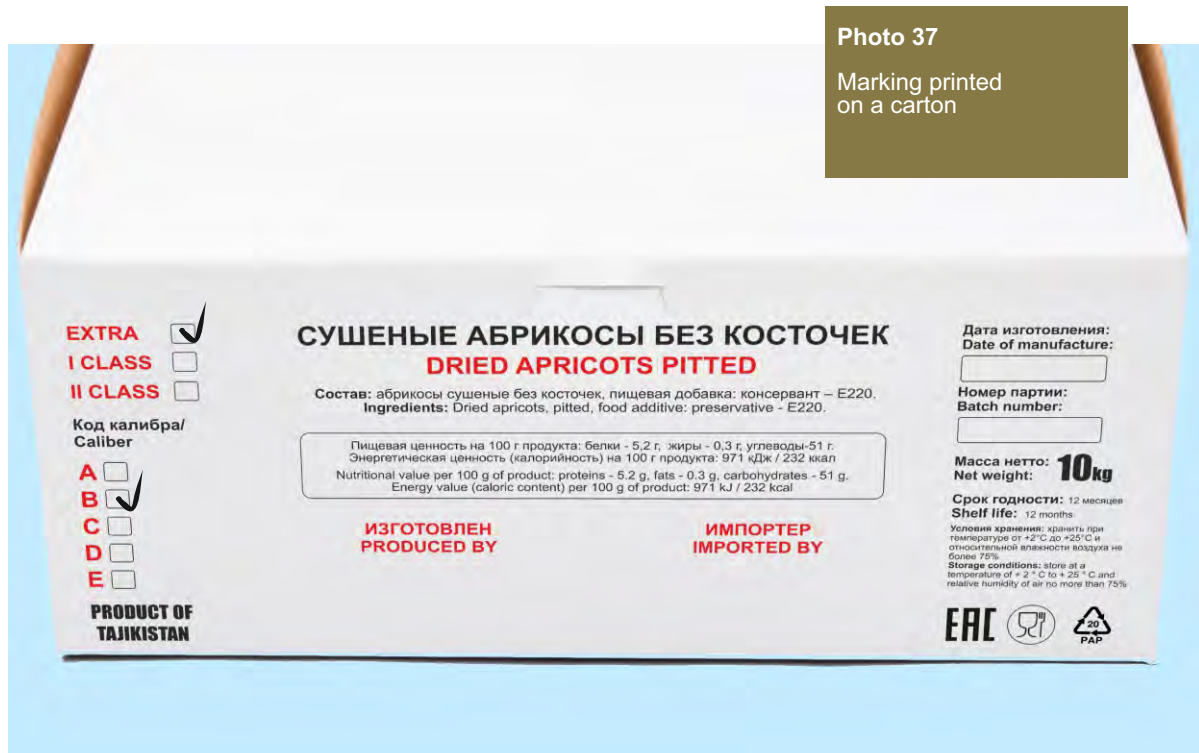


Photo 37

Marking printed
on a carton

Annex I



MARKETING QUALITY OF DRIED APRICOTS*

DEFINITION & CLASSIFICATION



The UNECE Standard for Dried Apricots* applies to SO₂ treated dried apricots or untreated dried apricots for direct consumption.

Dried apricots are classified into **three classes: Extra Class, Class I, Class II.**

The classification is determined in accordance with the defects allowed in the Standard's section «IV. Provisions concerning tolerances».



QUALITY DEFECTS

MOULDY APRICOTS			SPOTTED APRICOTS		
ROTTEN APRICOTS			LESIONS AND CALLUSES		
DAMAGE CAUSED BY PESTS			FOREIGN MATTER AND EXTRANEIOUS VEGETABLE MATERIALS <small>(EXCEPT PITS, PIT FRAGMENTS IN PITTED FRUIT)</small>		
FERMENTED APRICOTS			PRESENCE OF PITS, PIT FRAGMENTS AND PEDICELS IN PITTED FRUIT		
DIRTY APRICOTS			PRESENCE OF PIECES AMONG WHOLE FRUIT AND HALVES		
INJURY AND SUNBURN			<p>* The UNECE Standard for Dried Apricots and the electronic version of this poster can be downloaded from the following web site:</p> <p>www.unece.org/trade/agr/welcome.html</p>		

Annex II

UNECE STANDARD DDP-15

concerning the marketing and commercial quality control of

DRIED APRICOTS

2016 EDITION

I. Definition of Produce

This standard applies to dried apricots of varieties (cultivars) grown from *Prunus armeniaca* L., intended for direct consumption. This standard 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.

Dried apricots may be presented in one of the following styles:

- Whole, unpitted
- Whole, pitted
- halves (cut longitudinally into two parts before drying)
- 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.

II. Provisions concerning quality

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

However, if applied at stages following export, the holder/seller 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 requirements¹

In all classes, subject to the special provisions for each class and the tolerances allowed, the dried apricots must display the following characteristics:

- intact; however, slight superficial damage is not considered as a defect; the fruit may be pitted or cut into halves
- 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
- 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 slight salty taste of sodium chloride and/or calcium chloride and a slight smell of preservatives/additives, including sulphur dioxide.

¹ 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>.

The condition of the dried apricots must be such as to enable them:

- to withstand transportation and handling
- to arrive in satisfactory condition at the place of destination.

B. Moisture content²

The dried apricots shall have a moisture content as follows:

- not exceeding 25.0 per cent for untreated dried apricots
- above 25.0 per cent and not exceeding 40.0 per cent for dried apricots treated with preservatives or preserved by other means (e.g. pasteurization) and products between 32.0 and 40.0 per cent should be labelled as high moisture or equivalent denomination.

C. Classification

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

III. Provisions concerning sizing

Sizing of dried apricots is mandatory for “Extra” Class and Class I.

Size is determined by:

- the number of fruit per kilogramme (1,000g) or
- diameter (diameter means the shortest measurement across the face of the apricot half when restored to its normal position).

Uniformity in size can be achieved according to one of the following options:

A. By number of fruit per kilogramme:

Size Code	Number of whole, unpitted fruit per kilogramme	Number of whole, pitted fruit per kilogramme	Number of fruit halves per kilogramme
0	Less than 60	Less than 80	Less than 160
1	61–80	81–100	161–200
2	81–100	101–120	201–240
3	101–120	121–140	241–280
4	121–140	141–160	281–320
5	141–160	161–180	321–360
6	161–180	181–200	361–400
7	181–200	201–220	401–440
8	201 and over	221 and over	441 and over

² 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.
 The laboratory reference method shall be used in cases of dispute.

To ensure uniformity in extra class, the weight of the heaviest 10 pieces of dried apricots of the same size code should not exceed two times the weight of the lightest 10 pieces of dried apricots of the same size code.

B. By diameter:

Range (mm)	Range (inches)
34 mm and larger	1 3/8 and larger
31–34 mm	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 mm	Smaller than 13/16

C. Size ranges other than option A. or B. and size codes other than option A. are allowed provided that the range used is labelled accordingly such as.

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

However, when a size code is indicated, it should not conflict with Option A.

IV. Provisions concerning tolerances

At all marketing stages, 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	Tolerances allowed, percentage of defective produce, by number or weight ^(a)		
	Extra	Class I	Class II
(a) Tolerances for produce not satisfying the minimum requirements of which no more than:	9	15	20
Mouldy	1	1	1
Rotten	1	1	2
Damage caused by pests	1	2	4
Fermented (untreated)	2	3	5
Fermented (treated)	1	1	2
Living pests	0	0	0
Dirty	2	5	8
Substantial defects in colour or texture, heat injury and sunburn	5	8	10
Spotted	3	5	10
Lesion and Calluses	3	6	8
b) Size tolerances: Produce not conforming to the size indicated by diameter, in total (if sized by diameter)	10	10	10
© Tolerances for other defects: Foreign matter and extraneous vegetable materials except pits, pit fragments in pitted fruit (by weight)	0.5	0.5	0.5
Presence of pits, pit fragments and pedicels in pitted fruit	1	1	2
Presence of pieces among whole fruit and halves	2	4	6
Dried apricots belonging to varieties other than that indicated	10	10	10

^(a) A minimum sample unit of one kilogramme is required for the test.

V. Provisions concerning presentation

A. Uniformity

The contents of each package must be uniform and contain only dried apricots of the same origin, quality, style and size (if sized) and if indicated, variety and/or crop year.

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

B. Packaging

Dried apricots must be packed in such a way so 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.

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

VI. Provisions concerning marking

Each package³ 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 authority⁴.

B. Nature of produce

- "Dried Apricots" which may be replaced, when appropriate, by high moisture dried apricots or equivalent denomination.
- Style.
- Name of the variety (optional).

C. Origin of produce

Country of origin⁵ and, optionally, district where grown or the national, regional or local place name.

³ These marking provisions do not apply to sales packages presented in packages.

⁴ 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.

⁵ The full or commonly used name should be indicated.

D. Commercial specifications

- Class

- Size (if sized) expressed as;
 - Option A – by numerical code (as defined in section III), and/or range; or
 - Option B – by diameter (as defined in section III); or
 - Option C – by alphabetical code and range
- Crop year (optional)
- "Naturally" dried (optional)
- "Best before" followed by the date (optional).

E. Official control mark (optional)

Adopted 1996.
Revised 2016.

A series of horizontal dotted lines for writing notes.

