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Economic Commission for Europe**Committee on Trade****Working Party on Agricultural Quality Standards****Specialized Section on Standardization
of Dry and Dried Produce****Sixty-first session**

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Item 4 (a) of the provisional agenda

Review of existing UNECE Standards and alignment with the 2011 Standard Layout**Revised draft Standard for Dried Grapes (by the delegations
of Germany, Turkey, the United States of America)****Submitted by the delegations of Germany, Turkey and the United
States of America**

The following revised draft standard for dried grapes and comments were submitted by the aforementioned delegations and consolidated by the delegation of Turkey. This draft includes changes agreed by the Specialized Section at its 2013 session and proposals discussed during an informal working group meeting in November 2013 (changes are marked; text in square brackets is open for discussion). The comments submitted by the delegation of Germany are integrated into the document and placed in square brackets (a summary can be found at the end of the document as well as in a separate informal document available on the Internet).

I. Definition of produce

This standard applies to seed-bearing and seedless dried grapes from varieties (cultivars) grown from *Vitis vinifera* L. intended for direct consumption.

II. Provisions concerning quality

The purpose of the standard is to define the quality requirements of dried grapes 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 grapes must display the following characteristics:

- intact; however, slight superficial damage is not considered as a defect
- sound; produce affected by rotting or deterioration such as to make it unfit for human consumption is excluded;
- clean, practically free of any visible foreign matter;
- 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 mould filaments visible to the naked eye
- 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 and taste of vegetable oil and preservatives/additives, including sulphur dioxide
- free from underdeveloped berries;
- free from pieces of stem;
- free from capstems, [except for lots presented with capstems];
- free from damaged berries (in seeded forms, normal mechanical injury resulting from normal seeding operations is not considered "damage");
- free from evident sugar crystals;

The condition of the dried grapes 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 grapes shall have a moisture content not exceeding:

18.0 per cent for seedless varieties and [20.0 per cent for] currants
[18.0] 23.0 per cent for seed-bearing varieties and]

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 <www.unece.org/trade/agr/standard/dry/StandardLayout/StandardLayoutDDP_e.pdf>.

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 <www.unece.org/trade/agr/standard/dry/StandardLayout/StandardLayoutDDP_e.pdf>. The laboratory reference method shall be used in cases of dispute.

31.0 per cent for Malaga Muscatel variety.³

Option C:

18.0 per cent for seedless varieties and seed-bearing varieties,

19.0 per cent for flame seedless,

20.0 per cent for currants,

31.0 per cent for Malaga Muscatel variety treated with preservatives.⁴

C. Classification

In accordance with the defects allowed in section IV. "Provisions concerning tolerances", dried grapes are classified into the following three classes:

"Extra" Class, Class I and 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

Size is determined by:

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

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

Permitted defective tolerances for dried grapes shown in the following tables are determined as a percent (by weight or count) in a minimum sample of 100 g., unless otherwise indicated.

The tolerance for capstems applies only to dried grapes presented without capstems.

³ Reservation of Greece in favour of a moisture content of 15 per cent for sultanas or raisins and 16 per cent for currants.

⁴ Reservation of Greece in favour of a moisture content of 15 per cent for sultanas or raisins and 16 per cent for currants.

[Seedless

<i>Defects allowed</i>	<i>Tolerances for defective fruit</i>					
	<i>Percent by weight</i>			<i>Pieces by count in 100 g</i>		
	<i>Extra Class</i>	<i>Class I</i>	<i>Class II</i>	<i>Extra Class</i>	<i>Class I</i>	<i>Class II</i>
Pieces of stem (per kg)	-	-	-	1	2	2
Capstem attached to berries (per cent)	[3	4	5]	[3	4]	5
				[4	6	8]
[Undeveloped berries]	2	3	4	-	-	-
Berries having seeds in seedless types (per cent)	-	-	-	[2	2	2]
Mouldy ⁵	[1	2	3]	-	-	-
[Damaged]	[2	3	4]	-	-	-
Sugared	8	12	15	-	-	-
Extraneous vegetable material	0.01	0.02	0.03	-	-	-
Mineral impurities	0.01	0.01	0.01	-	-	-

Seedbearing

<i>Defects allowed</i>	<i>Tolerances for defective fruit</i>					
	<i>Percent by weight</i>			<i>Pieces by count in 100 g</i>		
	<i>Extra Class</i>	<i>Class I</i>	<i>Class II</i>	<i>Extra Class</i>	<i>Class I</i>	<i>Class II</i>
[Pieces of stem (per kg)]	-	-	-	[1	2	3]
[Capstem (per cent)]	-	-	-	[4	5	8]
[Underdeveloped berries]	[1	3	5]	-	-	-
Mouldy ⁶	2[3]	3[4]	4	-	-	-
[Damaged]	3	4	5	-	-	-
Sugared	5	10	15	-	-	-
Extraneous vegetable material	0.01	0.02	0.03	-	-	-
Mineral impurities	0.01	0.01	0.01	-	-	-

⁵ The national legislations of Germany of Switzerland do not permit tolerances for produce affected by mould, or the presence of dead or living insects.

⁶ Poland considers that the tolerance for visible mould should be 0.5 per cent in all classes.

Currants

<i>Defects allowed</i>	<i>Tolerances for defective fruit</i>					
	<i>Percent by weight</i>			<i>Pieces by count in 100 g</i>		
	<i>Extra Class</i>	<i>Class I</i>	<i>Class II</i>	<i>Extra Class</i>	<i>Class I</i>	<i>Class II</i>
Pieces of stem (per kg)	-	-	-	1	1	1
Capstem (per cent)	-	-	-	2	3	3
[Underdeveloped berries]	0.1	0.7	1.5	-	-	-
Mouldy ⁵	2[3]	3[4]	4	-	-	-
[Damaged]	0.5	2	3	-	-	-
Sugared	5	10	15	-	-	-
Extraneous vegetable material	0.01	0.02	0.03	-	-	-
Mineral impurities	0.01	0.01	0.01	-	-	-]

[Proposal by the delegation of Germany for A. Quality Tolerances]**A. Quality tolerances**

Permitted defective tolerances for dried grapes shown in the following tables are determined as a per cent (by weight or count) in a minimum sample of 100 g., unless otherwise indicated.

The tolerance for capstems applies only to dried grapes presented without capstems.

[Seedless

<i>Defects allowed</i>	<i>Tolerances for defective fruit</i>					
	<i>Per cent by weight</i>			<i>Pieces by count in 100 g</i>		
	<i>Extra Class</i>	<i>Class I</i>	<i>Class II</i>	<i>Extra Class</i>	<i>Class I</i>	<i>Class II</i>
a) Tolerances for produce not satisfying the minimum requirements	5	10	10			
Pieces of stem (per kg)	-	-	-	1	2	2
Capstem attached to berries (per cent)	[3	4	5]	[3	4]	5
				[4	6	8]
[Undeveloped berries]	[2	3	4]	2	3	4
Mouldy ⁷	[1	2	3]	-	-	-
[Damaged berries]	[2	3	4]	-	-	-
Damaged by pests	0.5	0.5	0.5			
Sugared	8	12	15	-	-	-

⁷ The national legislations of Germany of Switzerland do not permit tolerances for produce affected by mould, or the presence of dead or living insects.

<i>Defects allowed</i>	<i>Tolerances for defective fruit</i>					
	<i>Per cent by weight</i>			<i>Pieces by count in 100 g</i>		
	<i>Extra Class</i>	<i>Class I</i>	<i>Class II</i>	<i>Extra Class</i>	<i>Class I</i>	<i>Class II</i>
b) Size tolerances, if sized						
For produce not conforming to the size indicated, in total	10	10	10			
c) Tolerances for other defects						
Foreign matter of organic origin	0.01	0.02	0.03	-	-	-
Foreign matter of mineral origin	0.01	0.01	0.01	-	-	-
Dried grapes belonging to commercial types other than that indicated	10	10	10	[2]	[2]	[2]

Seedbearing

<i>Defects allowed</i>	<i>Tolerances for defective fruit</i>					
	<i>Per cent by weight</i>			<i>Pieces by count in 100 g</i>		
	<i>Extra Class</i>	<i>Class I</i>	<i>Class II</i>	<i>Extra Class</i>	<i>Class I</i>	<i>Class II</i>
a) Tolerances for produce not satisfying the minimum requirements	5	10	10			
[Pieces of stem (per kg)]	-	-	-	[1	2	3]
[Capstem (per cent)]	-	-	-	[4	5	8]
[Underdeveloped berries]				1	3	5
Mouldy ⁸	2[3]	3[4]	4	-	-	-
[Damaged berries]	3	4	5	-	-	-
Damaged by pests	0.5	0.5	05			
Sugared	5	10	15	-	-	-
b) Size tolerances, if sized						
For produce not conforming to the size indicated, in total	10	10	10			
c) Tolerances for other defects						
Foreign matter of organic origin	0.01	0.02	0.03	-	-	-
Foreign matter of mineral origin	0.01	0.01	0.01	-	-	-
Dried grapes belonging to commercial types other than that indicated	10	10	10			

⁸ Poland considers that the tolerance for visible mould should be 0.5 per cent in all classes.

Currants

<i>Defects allowed</i>	<i>Tolerances for defective fruit</i>					
	<i>Per cent by weight</i>			<i>Pieces by count in 100 g</i>		
	<i>Extra Class</i>	<i>Class I</i>	<i>Class II</i>	<i>Extra Class</i>	<i>Class I</i>	<i>Class II</i>
a) Tolerances for produce not satisfying the minimum requirements	5	10	15			
Pieces of stem (per kg)	-	-	-	1	1	1
Capstem (per cent)	-	-	-	2	3	3
[Underdeveloped berries]	[0.1	0.7	1.5]	1	3	5
Mouldy ⁵	2[3]	3[4]	4	-	-	-
[Damaged berries]	0.5	2	3	-	-	-
Damaged by pests	0.5	0.5	0.5			
Sugared	5	10	15	-	-	-
b) Size tolerances, if sized						
For produce not conforming to the size indicated, in total	10	10	10			
c) Tolerances for other defects						
Foreign matter of organic origin	0.01	0.02	0.03	-	-	-
Foreign matter of mineral origin	0.01	0.01	0.01	-	-	-]
Dried grapes belonging to commercial types other than that indicated	10	10	10			

V. Provisions concerning presentation**A. Uniformity**

The contents of each package must be uniform and contain only dried grapes of the same origin, quality, size, variety or commercial type (if indicated) and crop year except mixed packages.

The visible part of the contents of the package with the exception of top-layered muscatels must be representative of the entire contents

B. Packaging

Dried grapes must be packed in such a way as to protect the produce properly.

The materials used inside the package must be clean and of a quality such as to avoid causing any external or internal damage to the produce. The use of materials, particularly of paper or stamps bearing trade specifications, is allowed, provided the printing or labelling has been done with non-toxic ink or glue.

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 package⁹ 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 authority¹⁰.

[B. Nature of the produce]

- "Dried grapes" or "Raisins"
- Name of the variety (optional)
- Commercial type expressed as
 - Seedless (the statement of "Raisin - Seedless" or the word of "Sultana" may be used whichever is appropriate to the country of export or import)
 - Seed bearing (the statement of seed bearing should be indicated in case of seed bearing varieties) (e.g. Raisin-Seed Bearing)
 - ~~Raisin - Seed bearing (X) (the statement of "Raisin - Seed bearing" may be used when it is appropriate to the country of export or import).~~
 - Seeded (with seeds removed mechanically in seed-bearing types)
 - Currants
 - Unseeded (with seeds not removed in seed-bearing types)
 - Currants
- Type of presentation: "Clusters" (when appropriate)

[Proposal by the delegation of Germany for B. Nature of the produce]

B. Nature of the produce

- "Dried grapes" or "Raisins"
- Name of the variety (optional)
- Commercial type expressed as
- "Seedless" or "Sultana"

⁹ Sales packages should bear the following particulars: name of the produce, net weight and origin.

¹⁰ 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.

- “Seed bearing”
- “Seeded” (with seeds removed mechanically in seed-bearing types)
- “Currants”
- Type of presentation: “Clusters” or “with capstems” (when appropriate)

C. Origin of the produce

- Country of origin¹¹ and, optionally, the district where grown or the national, regional or local place name.

D. Commercial specifications

- class
- size (if sized); expressed in accordance with section III
- crop year (optional)
- “Best before” followed by the date (optional)
- “Naturally dried” (optional).

E. Official control mark (optional)

Adopted 1992

Last revised 20XX

¹¹ The full or a commonly used name should be indicated.

[Proposal by the delegation of Germany to delete the Annex as the definitions are contained in Annex III of the Standard Layout]

[Annex: Recommended terms and definitions of Dried Grapes]

Specific definitions for dried grapes

<i>Terms</i>	<i>Definitions</i>
Pieces of Stem	Any portion of branch or main stem of the vine which is not a capstem.
Capstem	Small woody stem exceeding 3mm in length which attaches the grape to the branch of bunch whether or not attached to a berry. (Cap-stems shorter than 3mm are not taken into consideration as a defect while determining the tolerance.) In considering allowances for cap-stems on a "percentage by count" basis, cap-stems that are loose are counted as being on a berry. Capstems are not considered a defect in "unstemmed" <i>Malaga Muscatel</i> type grapes.
Undeveloped Berries	Berries that are extremely light weight, lacking in sugary tissue indicating incomplete development, completely shrivelled with practically no flesh, and may be hard.
Damaged	Berries affected by sunburn, scars, mechanical injury, insect damage (bites etc.) or other similar means which seriously affect the appearance, edibility, keeping quality, or shipping quality. In seed bearing types (seeded forms) normal mechanical injury resulting from normal seeding operations is not considered "damage". In seedless types, normal mechanical injuries resulting from removal of cap-stems is not considered "damage".
Sugared	Grapes with external or internal sugar crystals which are readily apparent and seriously affect the appearance of the raisin.
Mouldy	Mould filaments visible to the naked eye.
Foreign matter	Any visible and/or apparent matter or material not usually associated with the product.
Mineral Impurities	Any non-vegetable matter such as soil, stone, glass etc.
Extraneous vegetable material	Harmless vegetable matter associated with the product, such as residues of peduncles, pedicels, leaves or seeds.
Crop Year	The year the grape is harvested.]

Summary of comments submitted by the delegation of Germany - Dried grapes

The delegation of Germany has some editorial as well as some substantial remarks:

Tolerances: The delegation of Germany accepts that the industry would prefer to have three different tables of tolerances for the three commercial types. But the delegation of Germany would like to see these tables aligned with the standard layout. Moreover, as underdeveloped berries are very light, their tolerance should be determined by number of berries in 100 g.

Sizing / size tolerances / uniformity / size labelling: It is not clear whether sizing is mandatory or not.

Labelling the commercial type: This section requires some editorial refinement (especially the indentation). There is no need to indicate "unseeded" - this is clear if "seed-bearing" is indicated. The currants appear twice.

Labelling the type of presentation: Provided it is agreed that the trade of dried grapes with capstems attached is possible, this type of presentation must be indicated.

Annex: can be deleted as the definitions should be in Annex III of the Standard Layout.
