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Working Party on Agricultural Quality Standards**Specialized Section on Standardization
of Dry and Dried Produce****Sixty-first session**

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Item 3 (b) of the provisional agenda

Review of UNECE Recommendations**Revised Recommendation for Dried Figs (by the delegations
of Germany, Turkey, United States of America)****Submitted by the delegations of Germany, Turkey and the United
States of America**

The following revised recommendation for dried figs 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. Proposed changes are highlighted. Text in brackets is still open for discussion. Comments submitted by the delegations of Germany and the United States of America can be found at the end of this document.

I. Definition of produce

This standard applies to figs dried from ripe fruits of varieties (cultivars) grown from *Ficus carica* L., intended for direct consumption. This standard does not apply to dried figs for industrial processing.

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

- Whole
- ~~Pieces.~~

II. Provisions concerning quality

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

- intact; the stem and the eye (ostiolum) ends of the figs may be cut off
- 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; however, naturally crystallized sugar is not consider foreign matter or a defect
- 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.

The condition and development of the dried figs must be such as to enable them:

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

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>.

B. Moisture content²

The dried figs shall have a moisture content:

- not exceeding 26.0 per cent for untreated dried figs
- between 26.0 and 40.0 percent for high moisture dried figs provided they are labelled as soft fruit and treated with preservatives or preserved by other means (e.g.pasteurization)

C. Classification

In accordance with the defects allowed in section “IV. Provisions concerning tolerances”, dried figs are classified into the following 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 for whole dried figs is determined by the number of fruit per kilogramme or by diameter.

A. Sizing by number of fruits per kilogramme:

Minimum size: The number of fruit per kilogramme must not exceed 65 for “Extra” Class and 120 for Class I.

~~When sized by number of fruits per kilogramme,~~

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.

Uniformity in size: When sized by number of fruits per kilogramme, the number of fruits in each size are shown in the following table³:

<i>Size code</i>	<i>Number of fruit per kilogramme ^a</i>	<i>Size weight range in grams between the largest and smallest figs (grams)</i>
1	Up to 40	12
2	41-45	
3	46-50	10
4	51-55	
5	56-60	
6	61-65	
7	66-70	8
8	71-80	
9	81-100	
10	101-120	6
11	121 and over	

^a ~~The number of fruit per kilogramme must not exceed 65 for “Extra” Class and 120 for Class I. Dried figs in each class must also satisfy the minimum quality requirements specified in the table of “Quality Tolerances”.~~

~~[The maximum size range of dried figs in a sample of 1000 grams should be in accordance with the table below:~~

<i>[Number] Size Code</i>	<i>Size weight range in grams between the largest and smallest figs (grams)</i>
1-2	12
3-6	10
7-9	8
10-11	6

~~Dried figs exceeding the weight range given above should not be more than 20 per cent by weight in a minimum sample of 1000 g.]~~

B. Sizing by diameter (*)

Minimum size: The minimum diameter is 19 mm for mission variety and 22 mm for other varieties.

~~Uniformity in size: When sized by diameter, the maximum range in size between dried figs in the same package shall not exceed [...] mm.~~

When sized by diameter, i.e. the maximum diameter of the dried fruit.*

***Remark:** Delegation of Turkey: This information does not make sense without an indicative table that shows the ranges of dried figs.

(*)**Remark:** USA delegation will send more information regarding the sizing by diameter.

³ Reservation by Greece against the table on sizing which it considered created sub-divisions of quality classifications.

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

<i>Defects allowed</i>	<i>Tolerances allowed, percentage of defective produce, by number or weight ^a</i>		
	<i>Extra</i>	<i>Class I</i>	<i>Class II</i>
(a) Tolerances for produce not satisfying the minimum requirements	10	15	30
of which no more than:			
Damaged by pests [including pollinating bees]	9[2]	12[6]	[8]16
Sunscald, split or torn, excessively dried	8	10	25
Mouldy, or fermented	3	4	5
[of which fermented	1	1	2]
Living pests	0	0	0
(b) Size tolerances(**)			
For produce not conforming to the size indicated by diameter (if sized), in total	[20] [15]	[20] [10]	20 [10]
(c) Tolerances for other defects			
Foreign matter, loose stems, eye (ostiolum) and dust (by weight)	0.5	0.5	0.5
Among white fig varieties (white to dark brown in colour) and among black fig varieties (from purple to black in colour), dried figs that are distinctly different in colour, by count	10	10	10

(*) The presence of the pollinating bee (*Blastophaga psenes* L.) very occasionally trapped within the figs is not considered as a defect.

(**) If the sizing is determined by the number of fruit per kilogramme (1,000g), in all classes dried figs exceeding the weight range, expressed in accordance with section III, should not be more than 20 per cent by weight in a minimum sample of 1000 g

V. Provisions concerning presentation

A. Uniformity

The contents of each package must be uniform and contain only dried figs of the same origin, quality, size, and variety (if indicated).

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

B. Packaging

Dried figs 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 package⁴ 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 authority⁵.

B. Nature of the produce

- "Dried figs"
- "Soft fruit" or "Soft figs" or equivalent denomination (when appropriate)
- Name of the variety (optional)
- Commercial type (optional).

C. Origin of the produce

- Country of origin⁶ and, optionally, district where grown or national, regional or local place name.

D. Commercial specifications

- Class
- Size;⁷ expressed in accordance with section III

⁴ These marking provisions do not apply to sales packages presented in packages

⁵ 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.

⁶ The full or commonly used name should be indicated

- Crop year (optional)
- "Naturally dried" (optional)
- "Best before" followed by the date (optional).

E. Official control mark (optional)

Adopted 1996

Revised 20xx.

Comments submitted by the delegation of Germany

The delegation of Germany has a few editorial remarks.

Moisture content: The delegation of Germany proposes that the paragraph for treated produce follows the same layout in all standards for dried produce (could become part of the Standard Layout). Taking the proposed new dried apricots' standard as an example, the respective paragraph would read for dried figs:

"above 26.0 per cent and not exceeding 40.0 per cent for dried figs treated with preservatives or preserved by other means (e.g. pasteurization) and these products should be labelled as soft fruit/high moisture."

Sizing / size tolerances / labelling: We agree that sizing by diameter should either provide a size range or should be deleted. The tolerances of dried figs sized by diameter are of no use if no size range is specified. The reference for size labelling "expressed in accordance with section III" is obsolete for dried figs sized by diameter.

Comments submitted by the United States of America

The delegation of the United States of America believes that sizing requirements within the standard should be broad enough so that it poses no hindrance to trade; neither should a trader have to adjust/change his trading practices to comply with the requirements. Therefore the revised proposal is insupportable.

⁷ The delegate of Greece expressed its reservation in favour of optional marking for size and number of fruit per kilogramme.