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Working Party on Agricultural Quality Standards

Specialized Section on Standardization of

Dry and Dried Produce (Fruit)

Fifty-second session, 14 -17 June 2005, Geneva

REPORT ON ITS FIFTY-SECOND SESSION

Addendum 3

UNECE RECOMMENDATION FOR DRIED TOMATOES

Note by the secretariat: The Specialized Section decided at its 52nd session to transmit the amended text for dried tomatoes to the Working Party and proposed to adopt it as a new UNECE Recommendation for a 2-year trial period until November 2007.

UNECE RECOMMENDATION
concerning the marketing and commercial quality control of
DRIED TOMATOES

I. DEFINITION OF PRODUCE

This standard applies to dried tomatoes of varieties (cultivars) grown from *Lycopersicon esculentum* Mill. Dried tomatoes may be presented in these different styles:

- Halves
- Julienne Strips
- Double Diced
- Triple Diced
- Finely Diced
- Ultra Finely Diced

II. PROVISIONS CONCERNING QUALITY

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

A. Minimum requirements

(i) In all classes, subject to the special provisions for each class and the tolerances allowed, the dried tomatoes must be:

- intact (according with the style presentation)
- sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded
- clean, practically free of any visible foreign matter
- free from live insects or mites whatever their state of development
- free from damage caused by pests
- free of abnormal external moisture
- free of any foreign smell and/or taste¹
- free of mould

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

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

¹ A slight smell of Sulphur Dioxide (SO₂), or slight taste of salt Sodium Chloride is not considered as abnormal.

(ii) Moisture content

Dried Tomatoes shall have different moisture contents based on the following designations, and the texture of the dried tomatoes shall vary according with the moisture content as follows:

| MOISTURE OF DRIED TOMATOES | | | |
|------------------------------------|-----------------------|-----------------------|-----------------------|
| <u>MOISTURE DESIGNATION</u> | <u>MINIMUM</u> | <u>MAXIMUM</u> | <u>TEXTURE</u> |
| High Moisture | 25% | 50% | Soft & pliable |
| Regular Moisture | 18% | 25% | Firm but pliable |
| Reduced Moisture | 12% | 18% | Very firm |
| Low Moisture | 6% | 12% | Hard & brittle |

(iii) Preservatives and Anti Oxidants

Preservatives and anti-oxidants may be used in accordance with legislation of importing country.

B. Classification

Dried tomatoes are classified in three classes defined below.

(i) *"Extra" Class*

Dried tomatoes in this class must be of superior quality. They must be uniform in appearance and characteristics.

They must be reasonably uniform in size and possess a good texture and colour.

They must be free from defects with the exception of very slight superficial defects provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

(ii) *Class I*

Dried tomatoes in this class must be of good quality.

They must be reasonably free from defects and possess a good texture.

(ii) *Class II*

This class includes dried tomatoes which do not qualify for inclusion in higher classes but satisfy the minimum requirements specified above taking in to account the quality tolerances specified for this class.

III. PROVISIONS CONCERNING SIZING AND STYLES

Styles are determined by the shape and size of each piece as follows:

| | |
|----------------------|---|
| Halves - | Above 25 mm -in diameter |
| Julienne Strips- | Strips that are approximately 6-7 mm wide and lengths typical of dried tomatoes |
| Double Diced - | Random pieces which are approximately 12 to 25 mm length |
| Triple Diced - | Random pieces which are approximately 6 to 12 mm length |
| Finely Diced - | Random pieces which are approximately 3 to 6 mm length irregular cubes |
| Ultra Finely Diced - | A granular form of dried tomatoes, 1.5 to 3 mm length |

Sizing is optional in all classes

IV. PROVISIONS CONCERNING TOLERANCES

Tolerances in respect of quality and size shall be allowed in each package for produce not satisfying the requirements of the class indicated.

A. Quality tolerances

| Defects Allowed | Tolerances allowed (percent of defective dry tomatoes by weight) | | |
|--|--|---------|----------|
| | Extra Class | Class I | Class II |
| a) Total tolerance for dried tomatoes not satisfying the minimum requirements, of which no more than: | 5 | 10 | 15 |
| - Blemishes | 2 | 3 | 4 |
| - Dirty fruit | 0 | 0.5 | 1 |
| - Mechanical injury, tears, calluses and scars | 2 | 3 | 5 |
| - Foreign material and extra vegetable matter (leaves, wood, sticks and stem) | 0.5 | 1 | 1.5 |
| - Discolouration | 2 | 3 | 5 |
| - Live insects or mites | 0 | 0 | 0 |
| - Soft, scars, blisters and other superficial defects (excluding abscissa of tomato) | 1 | 2 | 3 |
| - Decay, mould, damage by pests of which mould not more than ² | 1 0.5 | 2 1 | 3 1 |

B. Size Tolerances

For all classes, when sizing or screening by length, a maximum of 10%, by weight, of dried tomatoes not according to the size or screening indicated on the marking is allowed.

V. PROVISIONS CONCERNING PRESENTATION

A. Uniformity

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

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

² *Reservation from Poland requesting 0.5 % tolerance for all classes.*

B. Packaging

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

The materials used inside the package must be new, 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 labeling has been done with non-toxic ink or glue.

Packages must be free of all foreign matter.

C. Presentation

Dried tomatoes may be presented in solid or flexible containers. All consumer packages within each master container must be of the same weight.

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 |) | Name and address or |
| and/or |) | officially issued or |
| Dispatcher |) | accepted code mark. ⁴ |

B. Nature of produce

- "Dried tomatoes", "Sun dried tomatoes", "Tunnel dried tomatoes" or other equivalent designation together with the specification: "Halves", "Julienne strips", "Double diced", "Triple diced", "Finely diced", or "Ultra finely diced".

C. Origin of produce

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

³ *Consumer packages for direct sale to the consumer shall not be subject to these markings provisions but shall conform to the national requirements of the importing country. However the markings referred to shall in any event be shown on the transport packaging containing such packages units.*

⁴ *The national legislation of a number of countries requires the explicit declaration of the name and address. However, in the case where a code mark is used, the reference "packer and/or dispatcher (or equivalent abbreviations)" has to be indicated in close connection with the code mark.*

D. Commercial specifications

- Class;
- Moisture designation (optional) ⁵
- Size (if sized)
- Net weight, or (optional or at request of the importing country) number of consumer packages followed by the net unit weight in the case of transport packages containing such units.
- Crop year (optional); mandatory according to legislation of importing country.
- “Best before” followed by the date (optional); mandatory according to legislation of importing country.
- Preservatives and/or Antioxidants if used in accordance with legislation of importing country.

E. Official control mark (optional)

⁵ *Depending on importing country legislation.*