

UNECE STANDARD DDP-28

concerning the marketing and
commercial quality control of

DRIED PINEAPPLES

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NOTE

Working Party on Agricultural Quality Standards

The commercial quality standards developed by the United Nations Economic Commission for Europe (UNECE) Working Party on Agricultural Quality Standards help facilitate international trade, encourage high-quality production, improve profitability and protect consumer interests. UNECE standards are used by Governments, producers, traders, importers and exporters, and other international organizations. They cover a wide range of agricultural products, including fresh fruit and vegetables, dry and dried produce, seed potatoes, meat, cut flowers, eggs and egg products.

Any member of the United Nations can participate, on an equal footing, in the activities of the Working Party. For more information on agricultural standards, please visit our website <http://www.unece.org/trade/agr/welcome.html>.

The new Standard for Dried Pineapples is based on document ECE/TRADE/C/WP.7/2014/19, reviewed and adopted by the Working Party at its seventieth session.

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UNECE Standard DDP-28 concerning the marketing and commercial quality control of Dried Pineapples

I. Definition of produce

This standard applies to dried pineapples from varieties grown from *Ananas comosus* (L.) Merr., intended for direct consumption or for food when intended to be mixed with other products for direct consumption without further processing. This standard does not apply to dried pineapples that are processed by sugaring, flavouring, or for industrial processing.

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

- Whole slices – consist of uniformly cut circular slices or rings cut across the axis of the peeled, cored pineapple cylinders
- Half slices – consist of uniformly cut, approximately semi-circular halves of slices
- Broken slices – consist of arc-shaped portions which are not required to be uniform in size and/or shape
- Spears – consist of slender sectors cut radially and lengthwise from peeled cored pineapple cylinders
- Tidbits – consist of reasonably uniform wedge-shaped sectors cut from slices or portions thereof
- Chunks – consist of short, thick units cut from slices and/or from peeled, cored pineapple
- Cubes – consist of reasonably uniform, cube-shaped units

II. Provisions concerning quality

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

- intact (only for whole slices); however, edges that are slightly torn, slight superficial damage and slight scratches are not considered as a defect

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>.

- 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 discoloration or spread stains in pronounced contrast with the rest of the produce affecting in aggregate more than 20 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 of the dried pineapples 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

Dried pineapples shall have moisture content as follows:

- not exceeding 20.0 per cent for untreated dried pineapples
- above 20.0 per cent and not exceeding 44.0 per cent for dried pineapples treated with preservatives or preserved by other means (e.g. pasteurization). Products between 26.0 and 44.0 per cent should be labelled as soft fruit/high moisture.

C. Classification

In accordance with the defects allowed in section IV. "Provisions concerning tolerances", dried pineapples 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.

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.

III. Provisions concerning sizing

Sizing of dried pineapples is optional.

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</i>		
	<i>Extra</i>	<i>Class I</i>	<i>Class II</i>
(a) Tolerances for produce not satisfying the minimum requirements	10	15	20
of which no more than:			
Damage caused by heat during drying affecting the taste	5	8	10
Mouldy	0	0.5	1.0
Fermentation	0.5	1	2
Rotting	0	0.5	1
Pest damage	2	2	6
Living pests	0	0	0
(b) Size tolerances (if sized)			
For produce not conforming to the size indicated, in total	10	10	10
Presence of other styles among that indicated (by weight)	2	7	13
(c) Tolerances for other defects			
Foreign matter of organic origin such as core and skin fragments (pieces per kilo)	1	2	3
Foreign matter of mineral origin (by weight)	0.025	0.025	0.025

V. Provisions concerning presentation

A. Uniformity

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

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

B. Packaging

The dried pineapples 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 and 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 authority.⁴

B. Nature of produce

- “Dried Pineapples”, which may be replaced by “Soft pineapples” or equivalent denomination (when appropriate).
- Style

C. Origin of produce

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

D. Commercial specifications

- Class
- Size (if sized)
- Crop year (optional)
- “Sun Dried” etc. (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 a commonly used name should be indicated.

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

E. Official control mark (optional)

Adopted 2014
