

**Abbreviation of the Draft Order of the Minister of Agriculture of the Republic of Lithuania  
amending the Order of the Minister of Agriculture of the Republic of Lithuania  
No. 3D-155 19th April 2006  
on Approval of Quality Requirements for Dried Fruits**

Draft Order of the Minister of Agriculture of the Republic of Lithuania amending the Order of the Minister of Agriculture of the Republic of Lithuania No. 3D-155 19th April 2006 on Approval of Quality Requirements for Dried Fruits introduces the new version of the Technical Regulation on Dried Fruits (hereinafter referred to as the Regulation).

The Regulation lays down requirements for the quality and commercial presentation of dried fruits. Its provisions are obligatory on all companies of the Republic of Lithuania engaged in the production, import and sale of the products specified in this Regulation. The Regulation also sets out a mutual recognition clause, that is, the "Single Market Clause" set out in 2017. December 19th See Commission Communication COM (2017) 787 final.

The requirements of the Regulation apply to dried fruits: apples, pears, pineapples, bananas, mangoes, peaches, apricots, plums, dates, figs, grapes, cherries, made from fresh fruits of the design species and intended for direct consumption (without additional heat treatment). The Regulation defines the concept of dried fruits. The Regulation shall not apply to freeze-dried, candied, salted, baked, flavoured, fermented or otherwise processed fruits.

For the purposes of the Regulation, dried fruits shall mean fruits produced from healthy, sound, ripe fruits, sun-dried or treated by other recognized dehydration techniques. The fruits may be treated with sulphur dioxide, sulphites or other permitted preservatives before drying.

The Regulation sets out the technical requirements for the preparation of raw materials. Dried fruits must be produced using clean, healthy fruits suitable for human consumption. They should be washed and then dried. If the fruits are cut, peeled, crushed or similar, these processes are carried out after washing the fruits. The Regulation specifies how specific fruits must be prepared before drying. For example, apples – peeled or unpeeled, with core or coreless, whole or cut into halves, rings, slices or pieces.

The provisions of the Regulation laying down requirements for the production and general quality requirements of dried fruits were drawn up in accordance with 2011 Standard Layout for UNECE Standards on Dry or Dried produce. The Regulation provides for the classification of specific dried fruits according to size and allowed defects. The defects allowed must not affect the general appearance of the produce as regards quality, keeping quality and presentation in the package. Size classes for dried apples, dried pears, dried pineapple, dried bananas, dried mangoes, dried peaches, dried grapes, dried cherries and dried cherries are optional. However, if these dried fruits are graded by size, the requirements of the Regulation must be complied with. Sizing of dried apricots is mandatory for "Extra Class" and "Class I". Classification of figs and prunes by size is mandatory. However, size grading of "pressure-pitted prunes" is not obligatory unless they are sold in small packages (500 g or less) intended for the consumer.

The Regulation lays down also specific quality requirements for individual dried fruits. Moisture content indicators are given for each type of dried fruit.

The Regulation specifies the legislation to be applied to the labelling of dried fruits. In addition to the mandatory requirements laid down by law, the information to be provided on the labelling of dried fruits shall include:

- 1) Class of dried fruits (if the dried fruits are classified in classes);
- 2) maximum moisture content for prunes (if more than 24%), peaches (if more than 20%);
- 3) in the labelling of fruits with high moisture content: dried pears, dried pineapple, dried mango, dried apricots and dried figs, the relevant provisions of the Regulation shall apply;
- 4) presentation of dried fruits: peeled or unpeeled (for apples and pears), with or without cores (for apples and pears), not cut or cut with indication of the shape (for apples, pears, pineapples, bananas,

mangoes, peaches), with or without pits (for prunes, dates, cherries, sweet cherries), with or without seeds (for grapes).

The Regulation refers to standards for test methods. Some of the test methods are given in the Annexes to the Regulation.