RESOLUTION OIV-VITI 493-2013

OIV RECOMMENDATIONS FOR THE PRODUCTION OF DRIED GRAPES

THE GENERAL ASSEMBLY,

HAVING CONSIDERED the works of the Commission I "Viticulture", the Sub-commission “Table grapes, raisins and unfermented vine products” and the ad hoc group RSEC,

CONSIDERING the CODEX Standard for RAISINS, CODEX STAN 67-1981,

CONSIDERING that CODEX standards can be updated by means of a proposal from OIV, in the form of a project document, in order to suggest a new CODEX work item,

CONSIDERING the numerous scientific papers, as discussed during the meetings of the SCRAISIN and the ad hoc group RSEC,

CONSIDERING in the international market there is an increase in the interest for products of high nutritional value and which can travel long distances, while preserving the product’s quality,

CONSIDERING the Combined Nomenclature of the European Union [Regulation (EEC) No 2658/87, as ammended by Regulation (EU) No 927/2012, L 304/31-10-2012], and according to the Explanatory Notes of the combined Nomenclature,

DECIDES to adopt the following OIV recommendations for the production of DRIED GRAPES, and

ADOPTS the term “dried grapes” instead of “raisins” for the English version of the OIV relevant documents

OIV RECOMMENDATIONS FOR THE PRODUCTION OF DRIED GRAPES

1. SCOPE

This document applies to dried grapes of vine varieties, which have been suitably treated or processed and which are offered for direct consumption as dried grapes. It also covers dried grapes packed in bulk containers which are intended for manufacturing (for example bakeries) and/or repacking into smaller consumer size containers. This document includes a similar dried vine fruit known as dried currants (they are small, round, without stalks and almost seedless, dark purple in colour tending to black and very sweet). The “ready-to use” packaged dried grapes are

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included in this document (high moisture dried grapes - higher than 25%).

The production of these may take place with sun exposure or shaded and utilising passive “natural” ventilation i.e. generally without artificial ventilation, active heating or dehydration/atmospheric humidity management.

2. DESCRIPTION

2.1. Product definition

“Dried grapes” is the product prepared from the sound grapes of vine varieties processed in an appropriate manner into a form of marketable dried grape, with or without coating, with suitable optional ingredients.

The dried grapes:

1. should be properly cleaned, whether washed or unwashed;
2. should be stemmed, except for the cluster dried grapes (see “clusters” style, paragraph 2.3 part b);
3. should be cap-stemmed, except for “Malaga Muscatel” type, where pedicels may still be attached if the grapes are removed from the bunch manually;
4. may be dipped in an alkaline lye and oil solution as an aid to drying;
5. may be bleached by being subjected to bleach treatment by chemical means and are further processed by drying;
6. should be reduced in moisture to a level that will assure preservation of the product; and
7. may be coated with oil specified in paragraph 4.2 of these recommendations.

2.2. Product types

a. Seedless dried grapes - prepared from grapes that are naturally seedless or almost seedless;

b. Seed-bearing dried grapes - prepared from grapes that possess seeds.

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2.3. Styles (or Forms)

a. Non-Seeded (or Unseeded) - grapes with seeds not removed in seed-bearing types.

b. Seeded – with seeds removed mechanically in seed bearing types

c. Clusters - grapes with main bunch stem attached.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1. Quality criteria

3.1.1. Maturity characteristics

Dried grapes should show development characteristics of dried grapes prepared from properly matured grapes, as indicated by proper colour and texture for the type. Such dried grapes should include a substantial portion of berries that are fleshy and of high sugar content.

3.1.2. Minimum quality requirements

Dried grapes should be prepared from materials and under the practices listed above that the finished product should possess specific colour, flavour, and maturity characteristics, relevant to the seedless or seed-bearing types and in addition comply with the following requirements:

1. Moisture content	maximum
Malaga Muscatel type	35%
“Ready to use” dried grapes	25%
All other styles and/or types	18%

b. Mineral impurities - these may not be present to the extent that the eating quality or usability is materially affected (cf. paragraph 5.2 for some more recommendations).

c. Other defects – the grapes should be substantially free from stems, extraneous plant

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material and damage.

3.1.3. Definitions of defects

a. Piece of stem - Portion of the branch or main stem.

b. Cap-stem - Small woody stem exceeding 3 mm in length which attaches the grape to the branch of the bunch and whether or not attached to berry.

(Cap-stems are not considered a defect in "Unstemmed" Malaga Muscatel type dried grapes. In considering allowances for cap-stems on a "percentage by count" basis, cap-stems that are loose are counted as being on a dried grape).

c. Immature or Undeveloped dried grapes refers to dried grapes that:
   i. are extremely light-weight berries, lacking in sugary tissue indicating incomplete development;
   ii. are completely shrivelled (dry) with practically no flesh, and
   iii. may be hard.

d. Damaged dried grapes - Dried grapes affected by sunburn, scars, mechanical injury, or other similar means which seriously affect the appearance, edibility, keeping quality, or shipping quality.

In "Seedless" type, normal mechanical injury resulting from removal of cap-stems is not considered "damage".

e. Sugared dried grapes - Dried grapes with external or internal sugar crystals which are readily apparent and seriously affect the appearance of the dried grapes.

f. Mouldy berries: filaments of fungi visible to the naked eye.

3.1.4. Allowances for defects

Dried grapes should not contain excessive defects (whether or not specifically defined or as allowed in these recommendations). Certain common defects as defined in paragraph 3.1.3 may not exceed the limitations specified in the following paragraph.

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Maximum admitted level		
Defects	Seedless types	Seed-bearing types
Pieces of stem (in stemmed forms)	2 per kg	2 per kg
Cap-stems (except in "Unstemmed" Malaga Muscatel type[1])	15 per 500 g	7 per 500 g
Immature or undeveloped berries	3 % by weight	2 % by weight
Damaged berries	3 % by weight	3 % by weight
Sugared berries	15% by weight	15% by weight
Seeds (only in seedless types[2])	4 per 500 g	
Mouldy berries	1% by weight	1% by weight

4. FOOD ADDITIVES

	Maximum level
4.1. Sulphur dioxide (applies to bleached dried grapes only[3])	2,000 mg/kg
4.2 Edible vegetable oil (food grade), in order to permit free flowing dried grapes	5 g/kg

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4.3 Sorbic acid and its salts (applies to "ready to use" dried grapes only)	refer to MRLs fixed by the relevant authority of the country importing the product, when the additive is permitted by national regulation

OIV wishes to promote studies that could suggest techniques and processes which aim at the significant reduction of use of SO_2 in order to further respect the health of consumers.

5. HYGIENE

5.1. It is recommended that the dried grapes be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969, Rev.4-2003) Codex Alimentarius Volume 1), and other Codes of Practice recommended by the Codex Alimentarius Commission which are relevant to this product.

5.2. To the extent possible in Good Manufacturing Practice, the product should be free from objectionable matter, in addition to those mentioned in paragraph 3.1.2.b.

5.3. When tested by appropriate methods of sampling and examination, the product:

- must be free from microorganisms in amounts which may represent a hazard to the health;
- must be free from parasites which may represent a hazard to the health; and
- must not contain any substance originating from microorganisms in amount which may represent a hazard to the health and must be under the current or future limits suggested by OIV, CODEX Alimentarius, etc.

6. LABELLING

In addition to the requirements of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985), (Rev.7-2010), Codex Alimentarius Volume 1, the following specific provisions should apply:

6.1. The name of the food

6.1.1. If the dried grapes are bleached, part of the name should include a meaningful

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term as customarily understood and used in the country of sale, such as "Bleached", "Golden", or "Golden Bleached".

6.1.2. If dried grapes are of the seed-bearing type, the name of the product should include, as appropriate:

- the description "Non-Seeded", "Unseeded", "With Seeds", or similar description indicating that the dried grapes are naturally not seedless, except in cluster form and Malaga Muscatel type.

6.1.3. If dried grapes are in cluster form, the name of the product should include the description "Clusters" or a similar appropriate description.

6.1.4. If dried grapes intentionally do not have cap-stems removed, the name of the product should include the description "Unstemmed" or a similar appropriate description, except in cluster form and Malaga Muscatel type.

6.2. Optional declarations

6.2.1. Dried grapes may be described as "Natural" when they have not been subjected to bleach treatment.

6.2.2. Dried grapes may be described as "Seedless" when they are of that type.

6.2.3. The product name may include the variety or the product type and form of dried grapes.

7. METHODS OF ANALYSIS AND SAMPLING

The measurable elements (mineral impurities, oil, moisture and sulphur dioxide) foreseen in the present OIV recommendations for dried grapes should be determined by relevant methods of Analysis that OIV will establish through specific technical annexes.

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[1] In case of currants, it can be up to 150 per 500g.

[2] In case of currants, it can be up to 150 per 500 g

[3] Maximum limit applicable immediately following treatment

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