



Government  
of Canada

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du Canada

Canada

**FOOD QUALITY SPECIFICATIONS -  
FOOD PURCHASED BY FEDERAL GOVERNMENT  
DEPARTMENTS**

**Dried Fruits**

**April 1, 2018**

The following specifications are used by federal government departments purchasing the items listed below for their departmental food requirements

## FQS-16 – Dried Fruit

Any items listed in all Food Quality Specification that are **bolded and in brown** are part of the current National Standard Cycle Menu (NSCM) Standing Offer. Other items that are not on the NSCM but are on the Standing Offer may not be listed in **brown**.

### [Applicable Regulations and Resources for Dried Fruit](#)

#### Description

1. Dried fruit is fruit in which a major portion of the moisture has been removed to ensure preservation of the fruit. The final moisture content of dried fruit usually ranges from 15 to 25 percent. Drying fruit greatly concentrates both sweetness and flavour and the taste is much changed as from grape to raisin or from plum to prune. Fruit can be dried in the sun or by machine. Machine-drying usually takes no more than 24 hours. Sun-drying can take three to four times as long, causing additional loss of nutrients through heat and time. Before drying, fruits are often sprayed with sulfur dioxide gas.
2. Dried Fruit supplied must be in compliance with:
  - a. the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#) and the [Food and Drug Regulations \(C.R.C., c. 870\)](#); and
  - b. comply with food packaging and labelling requirements specified by the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#) and the [Food and Drug Regulations \(C.R.C., c. 870\)](#), the [Consumer Packaging and Labelling Act \(R.S.C., 1985, c. C-38\)](#), and the [Consumer Packaging and Labelling Regulations \(C.R.C., c. 417\)](#).
3. All dried fruit supplied shall:
  - a. be in full compliance with the requirements of the [Processed Products Regulations \(C.R.C., c. 291\)](#);
  - b. meet all the requirements as outlined in the [Codex Alimentarius - General Principles of Food Hygiene](#);
  - c. come from a facility that meets HACCP criteria as outlined in the Annex to the [Codex Alimentarius - General Principles of Food Hygiene](#);
  - d. meet the requirements of the [Codex Alimentarius – Code of Hygienic Practice for Dried Fruits](#);
  - e. not exceed the maximum amounts of sulphurous acid calculated as sulphur dioxide (in or upon dried fruit) permitted by the [Food and Drug Regulations \(C.R.C., c. 870\)](#);
  - f. meet the specifications as indicated in [Table 1](#), unless otherwise specified;
  - g. meet the USDA Grade standards, or equivalent, unless otherwise specified, where indicated; and
  - h. be prepared from sound, clean, properly ripened fruit that has been washed, sorted, trimmed, peeled, cored, stemmed, and cut into segments before drying.
4. All dried fruit supplied outside of Canada shall:
  - a. be in full compliance with the requirements of the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#) and the [Food and Drug Regulations \(C.R.C., c. 870\)](#) or its equivalent in the country of origin;
  - b. have originated in a country that has a system substantially equivalent to those prescribed by the [Processed Products Regulations \(C.R.C., c. 291\)](#);

- c. meet the equivalent specification of the product and the equivalent USDA Grade (unless otherwise specified) as indicated in [Table 1](#), for the specified fruit (or the equivalent grade of the country of origin);
- d. meet all the requirements as outlined in the [Codex Alimentarius - General Principles of Food Hygiene](#);
- e. come from a facility that meets HACCP criteria as outlined in the Annex to the [Codex Alimentarius - General Principles of Food Hygiene](#); and
- f. meet the requirements of the [Codex Alimentarius – Code of Hygienic Practice for Dried Fruits](#); and
- g. meet all the requirements of applicable local food legislation, whenever those requirements are stricter. All dried fruit shall be obtained by sources approved by the applicable local and international laws, regulations, procedures and requirements.

**FQS-16-01 – Table 1: Dried Fruit**

Product	Specifications and Description	Grade Standards
<b>Dried Apricots</b>	<p>Pitted, cleanly cut, not torn, dehydrated to remove moisture. Bright colour typical of well-matured apricots. May have pale yellow areas around the stem as per the guidelines for U.S. Grade A or U.S. Fancy as per the <a href="#">USDA Grades and Standards for Dried Apricots</a>. The dried product shall not exceed 26% moisture by mass. The product may be sulfured, as per the <a href="#">Food and Drug Regulations (C.R.C., c. 870)</a>.</p> <p>Unacceptable dried apricots are those that:</p> <ul style="list-style-type: none"> <li>- possess pits or pieces of pits;</li> <li>- are damaged by sunburn, hail marks, scab, disease, insect injury or other similar defects,</li> <li>- show indications of mold, dirt or other foreign material and/or signs of decay; and/or</li> <li>- have been excessively darkened.</li> </ul>	<p><i>U.S. Grade A or U.S. Fancy as per the <a href="#">USDA Grades and Standards for Dried Apricots</a></i></p>
Dried Prunes	<p>Prune plums from which the greater portion of moisture is removed by drying are know as prunes or as dried plums. They may be treated with water or steam or a preservative may be added.</p> <p>Prunes supplied shall:</p> <ul style="list-style-type: none"> <li>- be of the style and count-size specified;</li> <li>- be of uniform size;</li> <li>- not exceed the moisture limits for U.S. Grade A or U.S. Fancy prunes as indicated in <i>Table IV - Moisture Allowances for Dried Prunes</i>; and</li> <li>- not exceed the total allowances and limits for defects as indicated in <i>Table I, U.S. Grade A or U.S. Fancy; Allowances for Defects of the <a href="#">USDA Grades and Standards for Dried Prunes</a></i>.</li> </ul>	<p><i>U.S. Grade A or U.S. Fancy as per the <a href="#">USDA Grades and Standards for Dried Prunes</a></i></p>
Dried Apples	<p>Dried apples are cored and sliced apples with skin on or off and dried to remove moisture. The product is dried sufficiently to remove the greater portion of moisture to produce a semi-dry texture. The dried product does not contain more than 24% moisture by mass. The product may be sulfured</p>	<p><i>U.S. Grade A as per the <a href="#">USDA Grades and Standards</a></i></p>

Product	Specifications and Description	Grade Standards
	<p>as per the <a href="#">Food and Drug Regulations (C.R.C., c. 870)</a>.</p> <p>Dried apples supplied shall be:</p> <ul style="list-style-type: none"> <li>- be a uniform bright, light yellow to white colour;</li> <li>- uniform in size (as per U.S. Grade A as per the <a href="#">USDA Grades and Standards for Dried Apples</a>);</li> <li>- free from defects;</li> <li>- are generally pliable and limited hard and dry units;</li> <li>- have a clean, typical dried apples flavour and odour free from any objectionable flavour or objectionable odour (flavour and/or odour from sulfur treatment is not considered objectionable); and</li> <li>- shall not exceed the total allowance and limits for defects as indicated in the guidelines for U.S. Grade A Dried Apples as per the <a href="#">USDA Grades and Standards for Dried Apples</a>.</li> </ul> <p>Unacceptable dried apples are those that:</p> <ul style="list-style-type: none"> <li>- possess variability in colour that affects the appearance, edibility or keeping quality of the product. Texture varies in pliability including hard and dry unit;</li> <li>- have small pieces of slices or rings that are less than 1 inch in their longest dimension;</li> <li>- contains any part of an apple core that approximates one-half or more of the apparent original core including the seed cells and carpel tissue (any hard tissue surrounding the seed cells), with or without seeds;</li> <li>- is damaged by bruising or discolouration or damage by other means affecting the appearance or eating quality; and</li> <li>- has varied texture including hard and dry units.</li> </ul>	<p><a href="#">for Dried Apples</a></p>
<p><b>Dried Cherries</b></p>	<p>Cherries are available dried in two types, sweet and tart. Dried cherries have the stems and pits removed. The product is dried sufficiently to remove the greater portion of moisture to produce a semi-dry texture. The dried product does not contain more than 25% moisture by mass.</p> <p>Unacceptable dried cherries are those that:</p> <ul style="list-style-type: none"> <li>- possess pits or pieces of pits;</li> <li>- are damaged by sunburn, hail marks, scab, disease, insect injury or other similar defects,</li> </ul> <p>show indications of mold, dirt or other foreign material and/or signs of decay; and/or have been excessively darkened.</p>	<p><i>U.S. Grade A and <a href="#">USDA Commodity Specification for Dried Fruit</a></i></p>
<p><b>Dried Currants</b></p>	<p>There are two distinctly different fruits called currant. Dried currants are not made from fresh currants but from a specific variety of grape. These currants resemble a tiny, dark raisin and are from the seedless, dried Zante grape (champagne grapes). In cooking, this type of currant, like raisins, is used mainly in baked goods.</p> <p>Currants supplied shall:</p>	<p><i>U.S. Grade A as per the <a href="#">USDA Standards for Grades of Processed</a></i></p>

Product	Specifications and Description	Grade Standards
	<ul style="list-style-type: none"> <li>- be sweet;</li> <li>- have chewy flesh with wrinkled skins around them;</li> <li>- be of the type and size specified as per <a href="#">USDA Standards for Grades of Processed Raisins</a>;</li> <li>- be properly capstemmed;</li> <li>- have a characteristic colour and flavour;</li> <li>- contain no more than 20 percent moisture by weight;</li> <li>- shall not exceed the total allowance and limits for defects (pieces of stem, capstems, sugar, discolouration, damaged or moldy currants, substandard development, discolouration, fermentation) as per the <a href="#">USDA Standards for Grades of Processed Raisins, Table V</a>.</li> </ul> <p>Unacceptable currants contain grit, and or silt.</p>	<a href="#">Raisins</a>
<b>Dried Figs</b>	<p>The dried product shall not exceed 30% moisture by mass. May or may not be sulphured. There are white or black type figs dependent on the variety of figs. Figs supplied shall:</p> <ul style="list-style-type: none"> <li>- be uniform in colour and size;</li> <li>- have a typical dried fig odour and flavour;</li> <li>- be free from foreign material; and</li> <li>- have an interior that has a good sugary tissue development that is gummy but slightly fibrous in consistency and texture.</li> </ul> <p>Unacceptable figs are those that:</p> <ul style="list-style-type: none"> <li>- are seriously damaged by scars or by sunburn (any substantial damage from excessive heat to the skin evidenced by dry and tough surface areas) or other similar defects; and</li> <li>- contain foreign material.</li> </ul>	<i>U.S. Grade A as per the <a href="#">USDA Grades and Standards for Dried Figs</a></i>
<b>Dried Dates</b>	<p>The dried product of the fruit of the date palm. Fully mature ripened dates that are sun dried. Dates supplied shall:</p> <ul style="list-style-type: none"> <li>- have a wrinkly outer skin and a chewy, sweet interior flesh;</li> <li>- be of the style specified (whole, pitted, pieces, or macerated);</li> <li>- be of uniform colour; and</li> <li>- be uniform in size (whole and pitted);</li> </ul> <p>Unacceptable dates are those that:</p> <ul style="list-style-type: none"> <li>- are not pitted;</li> <li>- are damaged by discoloration, broken skin, water, puffiness, scars, sunburn, improper hydrating, mashing, lack of pollination, blacknose, sidespot; as described in the <a href="#">USDA Grades and Standards for Dates</a> (52.1008);</li> <li>- are damaged by black scald (blackening of the flesh along the side of the date with a bitter taste in the affected area);</li> <li>- show signs of improper ripening (puffy flesh, rubbery texture);</li> <li>- show signs of heavy sugari;</li> <li>- have presence of visible mold; and</li> <li>- contain foreign material (dirt, insects, parts or excret; and show signs of decay).</li> </ul>	<i>U.S. Grade A or U.S. Fancy as per the <a href="#">USDA Grades and Standards for Dates</a></i>

Product	Specifications and Description	Grade Standards
<b>Raisins</b>	<p>Raisins are dried grapes made from a variety of seedless grapes. The term "sultana" refers to golden-coloured dried grapes, which may also be called "golden raisins". These terms are interchangeable. Any kind of grape may be used to produce golden raisins, and any kind of golden raisins from any kind of grape may be marketed as "<b>sultanas</b>".</p> <p>Raisins supplied shall:</p> <ul style="list-style-type: none"> <li>- be sweet;</li> <li>- have chewy flesh with wrinkled skins around them;</li> <li>- be of the type and size specified as per <a href="#">USDA Standards for Grades of Processed Raisins</a>;</li> <li>- be properly capstemmed;</li> <li>- have a characteristic colour and flavour;</li> <li>- contain no more than 18 percent moisture by weight; and</li> <li>- shall not exceed the total allowance and limits for defects (pieces of stem, capstems, sugar, discolouration, damaged or moldy raisins, substandard development, discolouration, fermentation) as per the guidelines for <a href="#">USDA Standards for Grades of Processed Raisins</a> as per <i>Tables I, II, III, IV and V</i>.</li> </ul> <p>Unacceptable raisins contain grit, and or silt.</p>	<p><i>U.S. Grade A as per the <a href="#">USDA Standards for Grades of Processed Raisins</a></i></p>
Dried Pears	<p>Dried pears are the halved fruit of the pear tree (<i>Pyrus communis</i>) which may or may not be cored, from which the external stems and calyx cups have been removed, and from which the greater portion of the moisture has been removed. Before packing, the dried fruit is processed to cleanse the fruit and may be sulfured sufficiently to retain a characteristic color. Dried pears possess similar varietal characteristics; possess a practically uniform, bright typical color characteristic of well-matured pears; and are well shaped.</p> <p>Dried pears supplied shall be:</p> <ul style="list-style-type: none"> <li>- be a uniform bright, typical colour;</li> <li>- uniform in size (as per U.S. Grade A as per the <a href="#">USDA Grades and Standards for Dried Pears</a>);</li> <li>- free from defects;</li> <li>- are generally pliable and limited hard and dry units;</li> <li>- have a clean, typical dried pear flavour and odour free from any objectionable flavour or objectionable odour (flavour and/or odour from sulfur treatment is not considered objectionable); and</li> <li>- shall not exceed the total allowance and limits for defects as indicated in the guidelines for U.S. Grade A Dried Pears as per the <a href="#">USDA Grades and Standards for Dried Pears</a>.</li> </ul> <p>Unacceptable dried pears are those that:</p> <ul style="list-style-type: none"> <li>- possess variability in colour that affects the appearance, edibility or keeping quality of the product. Texture varies in pliability including hard and dry unit;</li> <li>- have small pieces of slices or rings that are less than 1 inch in their longest dimension;</li> <li>- contains any part of a pear core that approximates one-half or more of the</li> </ul>	<p><i>U.S. Grade A as per the <a href="#">USDA Grades and Standards for Dried Pears</a></i></p>

Product	Specifications and Description	Grade Standards
	<p>apparent original core including the seed cells and carpel tissue (any hard tissue surrounding the seed cells), with or without seeds;</p> <ul style="list-style-type: none"> <li>- is damaged by bruising or discolouration or damage by other means affecting the appearance or eating quality; and</li> <li>- has varied texture including hard and dry units.</li> </ul>	
<p>Banana Chips, Dried</p>	<p>Peeled, sliced and dried ripe (not overly ripe) bananas.</p> <p>Dried bananas supplied shall:</p> <ul style="list-style-type: none"> <li>- be crisp, sweet, and pale white in colour.</li> </ul> <p>Unacceptable dried banana chips are those that are small and/or with bruises or scarring.</p>	
<p><b>Cranberries, Dried</b></p>	<p>Dried cranberries are cranberries that have been sliced, infused with sugar and then dried. Dried cranberries may be lightly sprayed with oil to prevent them from sticking together.</p> <p>Dried cranberries supplied shall:</p> <ul style="list-style-type: none"> <li>- be a typical red colour;</li> <li>- have a typical cranberry flavour and odour; and</li> <li>- contain 12-18 percent moisture by weight.</li> </ul> <p>Unacceptable dried cranberries:</p> <ul style="list-style-type: none"> <li>- Contains foreign material;</li> <li>- Contains insect contamination;</li> <li>- Yeast &gt;100 ml/g; and</li> <li>- Mold &gt;100 ml/g.</li> </ul>	
<p><b>Mixed Dried Fruits</b></p>	<p>Mixed dried fruits shall contain a variety of dried fruits – plums, apricots, pears and apples that meet the requirements for each type of dried fruit as specified in this FQS.</p>	<p><i>U.S. Grade A and <a href="#">USDA Commodity Specification for Dried Fruit</a></i></p>

**Applicable Regulations and Resources for Dried Fruit**

[Processed Products Regulations \(C.R.C., c. 291\)](#)

[Food and Drug Regulations \(C.R.C., c. 870\)](#)

[Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#)

[Consumer Packaging and Labelling Act \(R.S.C., 1985, c. C-38\)](#)

[Consumer Packaging and Labelling Regulations \(C.R.C., c. 417\)](#)

[Codex Alimentarius - General Principles of Food Hygiene](#)

[Codex Alimentarius – Code of Hygienic Practice for Dried Fruits](#)

[Methods for the Analysis of Extraneous Materials in Foods - Health Canada, Food and Nutrition](#)

[USDA Grades and Standards for Dried Apples](#)

[USDA Grades and Standards for Dried Apricots](#)

[USDA Grades and Standards for Dried Figs](#)

[USDA Grades and Standards for Dates](#)

[USDA Grades and Standards for Dried Prunes](#)

[USDA Standards for Grades of Processed Raisins](#)

[USDA Grades and Standards for Dried Pears](#)

[USDA Commodity Specification for Dried Fruit](#)