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ECONOMIC COMMISSION FOR EUROPE

COMMITTEE FOR TRADE, INDUSTRY AND  
ENTERPRISE DEVELOPMENT

Working Party on Standardization of  
Perishable Produce and Quality Development

Specialized Section on Standardization of  
Dry and Dried Produce (Fruit)

7-10 June 1999, Geneva

**REPORT OF ITS FORTY-SIXTH SESSION**

**Executive summary**

Delegations discussed the competitive advantage of meeting in the framework of UN/ECE (para. 3 and Appendix 2).

A draft for the revision of the standard layout was discussed and will be finalised at the next session (paras. 16-25 and Appendix 3). The new text for the annexes was introduced and will be discussed at the next session (para. 26).

UN/ECE recommendation for Walnut Kernels: A compromise on quality classes and the colour chart for walnut kernels was found. Because of substantial changes it will be forwarded to the Working Party for adoption as a UN/ECE recommendation for one further year (paras. 27-52).

UN/ECE recommendation for Cashew Kernels: The text was amended slightly and it was decided to forward it to the Working Party for adoption as a UN/ECE standard (paras 53-59).

UN/ECE recommendation for Inshell Walnuts: The text was discussed and amended. It was decided to forward it to the Working Party for adoption as a UN/ECE standard (paras 60-74).

It was decided not to elaborate a standard for pitted dates for the time being (para. 75)

The UN/ECE standards for pistachio nuts, the dictionary of defects and the elaboration of a sampling plan will be discussed at the next session (para. 77).

### **Opening of the session**

1. The meeting was held in Geneva from 7 to 10 June 1999.
2. The session was opened by the Deputy-Director of the UN/ECE Trade Division Mr. Hans Hansell, who welcomed the delegates to Geneva.
3. He said that UN/ECE Standards continued to be widely used in international trade within and beyond the UN/ECE region for the purpose of trade facilitation. UN/ECE member states accord a high priority to this task as confirmed at the annual session of the UN/ECE (3-6 May 1999). During that session all secretaries of working parties had been asked to prepare a document answering the following questions:
  - (a) Why do we have the activity in UN/ECE ? Why do delegations find it useful to discuss these questions in the framework provided by UN/ECE?
  - (b) What is the competitive advantage of our work ?
  - (c) How do we assure good coordination and avoid duplication of work with other international/regional institutions ?

He invited delegations to reflect on this issue to assist the secretariat.

4. He informed delegations that UN/ECE will play an active role in the reconstruction of the economies of the south-eastern European countries and invited them to reflect on how the Specialized Section might contribute to this task. He also said that the integration of economies in transition continued and that the secretariat would appreciate any ideas on how the Specialized Section might be able to contribute e.g. by organizing workshops and training courses.
5. He also informed delegations that at the same time as the specialized section, the third session of the Committee for Trade Industry and Enterprise Development (the parent body of WP.7 and its specialized sections) was taking place in Geneva. He invited all delegations to participate in the discussions on the work of WP.7.
6. Mr. Hansell wished the delegates all the best in their task to find compromises between different national customs and regulations, to make the standards transparent and to remove any barriers to trade.
7. Reflections of the group on its competitive advantage are included in Appendix 2. Possible assistance to south-eastern European countries and Economies in transition will be discussed at the next session.

### **Participation**

8. The session was attended by delegations from France; Finland; Germany; Greece; India<sup>1</sup>; Italy; Poland; Romania; Spain; Switzerland; Turkey; and the United States of America.
9. The European Commission also participated in the session.
10. Representatives of the following non-governmental organization also participated: International Nut Council (INC).

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<sup>1</sup>*Participating under Article 11 of the Commissions terms of reference. This article regulates participation of non-ECE member States and is mentioned here for administrative reasons only. According to the working procedures of WP.7 and its specialized sections any member State of the United Nations can participate in their work with the same rights.*

11. The list of participants is included as Appendix 1 to this report.

**Adoption of the Agenda (Item 1)**

Documents: TRADE/WP.7/GE.2/1999/1 and ../Add.1

12. The Meeting adopted the Provisional Agenda with the addition of the following documents
- TRADE/WP.7/GE.2/1999/NONE/1 (Walnut Kernels)
  - TRADE/WP.7/GE.2/1999/NONE/2 (Inshell Walnuts)

**Election of Officers (Item 2)**

13. The Specialized Section Meeting unanimously confirmed Mr. W. Staub (Germany) as Chairman and Mr. M. Sciannella (Italy) as Vice-Chairman. It was also decided to harmonize procedures with the Working Party in future sessions and to elect officers at the end of the session.

**Matters of Interest Arising Since the Sixth Session (Item 3)**

14. The Meeting took note of document TRADE/WP.7/GE.2/1999/2 summing up the relevant outcome of the second session of the Committee for Trade, Industry and Enterprise Development and the fifty-fourth session of the Working Party on Standardization of Perishable Produce and Quality Development.

15. The Chairman thanked the French delegation for organizing the 1998 session of the group as well as the interesting excursions in Grenoble.

**Revision of the Standard Layout for Dry and Dried Produce**

Discussion at the last session:	see TRADE/WP.7/GE.2/1998/14 para. 58
Discussion at the Working Party :	see TRADE/WP.7/1998/9 para. 19
Documents for this session:	TRADE/WP.7/GE.2/1999/7 (Germany)
	TRADE/WP.7/GE.2/1999/8 (Spain)
	TRADE/WP.7/GE.2/1999/11 (Spain)
Adopted text:	Reproduced in Appendix 3.

***Background***

16. At the last session of the Working Party it was agreed to revise the Standard Layout. The delegation of Germany offered to serve as Rapporteur for the revision of the text and the delegation of Spain for the revision of the Annexes

***Text of the standard layout***

17. The delegation of Germany presented document TRADE/WP.7/GE.2/1999/7 in which they had aligned the layout to the one used for fresh fruit and vegetables and adapted it. The text adopted by the Specialized Section is included in Appendix 3 to this report. In the discussion the French speaking delegations pointed out a number of problems with the French translation of the text which were also included in Appendix 3. The main issues raised in the discussion are given in the following paragraphs.

18. II.(i)(a) first indent: The addition of “very” was not adopted because several delegations felt this would impose too strict minimum requirements.
- third indent: Some delegations felt that the edible part was dealt with in (b) and should not be mentioned here but others maintained that even with an intact shell which is split (e.g. pistachio nuts) the edible part could be affected.
19. V.A. It was decided not to add provisions for the country of processing at this place.

20. VI. After a long discussion it was decided to keep the words “grouped on the same side”. It was said by some countries that it was common practice in trade to use different sides (e.g. name of the packer on the long side and other information on the short side). Others felt that because this provision was already included in the Geneva Protocol it could not easily be changed by the Specialized Section.
21. VI.A. It was decided not to accept marking of the “seller” as an alternative to “packer” or “dispatcher”. Some countries said that it was current practice in trade to mark the seller others felt that to allow this without additional obligations for the seller, might complicate traceability issues.
22. VI.C. It was decided not to mention the country of processing in the standard layout and that this question should be dealt with in individual standards because it was exceptional.
23. VI.D. It was decided not to require preservatives (if used) to be marked. Some countries said that they would prefer to require marking of the substance used for purposes of commercial specifications. Others said that this was not a quality issue.  
It was also decided not to add a provision for the optional marking “Naturally dried”. Some countries said that this could be good information for the consumer. Others said that the term would have to be carefully defined and could be better discussed in individual standards.
24. On a question from the delegation of the United States it was clarified that according to footnote 6 all marking requirements including the class did not apply to produce prepacked for direct sale to the consumer. For this type of packages national regulations apply.
25. It was decided to distribute the text with the report (see Appendix 3) for comments and to adopt it next year.

#### ***Text of the Annexes***

26. The delegation of Spain gave a short introduction to documents TRADE/WP.7/GE.2/1999/8 and TRADE/WP.7/GE.2/1999/11 containing Annexes 2 and 3 to the standard layout. It was mentioned that the decision on the drying temperature was most important. As these were complicated technical documents it was decided that delegations should review the documents and send comments to the rapporteur and the secretariat well before the next session.

#### **Consideration of UN/ECE Recommendations**

##### ***Walnut Kernels***

Discussion at the last session:	see TRADE/WP.7/GE.2/1998/14 paras. 40-45
Discussion at the Working Party :	see TRADE/WP.7/1998/9 paras. 17-18
Documents for this session:	TRADE/WP.7/GE.2/1999/3 (United States) TRADE/WP.7/GE.2/1999/9 (France) TRADE/WP.7/GE.2/1999/NONE/1 (Secretariat)
Adopted text:	Reproduced in Appendix 4.

*Background*

27. The trial period for this recommendation was extended for one year (until November 1999) because no consensus was found on links between colour and grading, definition of styles, tolerances and the definition of terms and defects. A small working group, composed of France, Germany and the United States was created to draw up a harmonized proposal that reflects the interest of all growers. A delegation from France visited California during the 1998 harvest season for information and further discussions on a new colour chart.

*Discussion*

28. It was decided to discuss the standard on the basis of document TRADE/WP.7/GE.2/1999/NONE/1 which had been prepared by the secretariat, combining the proposals from the United States and France.

29. I. It was decided to adopt the French proposal.

30. II.A.(i) fifth indent It was decided to adopt the addition proposed by France.

31. II.B. The following compromise was adopted - after a lengthy discussion - for the link between colour and grading of Walnut Kernels (the consolidated version of the standard is reproduced in Appendix 4 to this report):

32. **Extra Class:** Only kernels of a “uniformly light colour” (e.g. colour as shown in the top row of the 1997 Ctifl colour chart) are allowed in this Class. The term “extra light” will not be used in the standard but may be used as a commercial name.

33. **Class I:** Walnut kernels in this class must be of a colour not darker than “light brown” (e.g. colour as shown in the second row of the 1997 Ctifl colour chart) and/or of yellow-lemon colour. The terms “light” and “light amber” or “harlequin” will not be used in the standard but may be used as a commercial name.

34. **Class II:** Walnut kernels in this class must be of a colour not darker than dark brown (e.g. colour as shown in the third row of the 1997 Ctifl colour chart). The term “amber” is not used in the standard but may be used as a commercial name.  
Darker kernels may be marketed in this class provided the colour is indicated on the package.

35. It was also decided that mixtures of kernels could be included in Class II if marked by the words “mixed colours”.

36. It was decided that the new colour chart based on the 1997 Ctifl colour chart and a new chart prepared by the United States would be prepared by the United States in cooperation with France and the UN/ECE secretariat for publication (in photo quality) as an Annex to the standard.

37. The delegation of the United States had proposed to allow “kernel scuffing caused by machine processing” in all three quality classes. They said that machine cracking was increasingly done in the world and should not be ignored by the standard if it was to have any international value. They said that one part of the world should not be penalized for choosing to use these new methods. They suggested that if no solution could be found it might be necessary to create a separate standard for machine processed Walnut kernels.

38. All delegations agreed that it would not be desirable to create a second standard and that the issue should be addressed. It was felt though that the standard should look less at the way things were done than at the results. It was a fact that manually processed kernels were of a very high quality called for by the consumer who was also willing to pay a higher price for this kind of product.
39. While there was consensus that producers using machine cracking should not be penalized by not being able to market their products at all it was also felt that the quality criteria for "extra class" could not be lowered significantly as would be the case if unlimited scuffing was allowed.
40. It was decided as a compromise to include provisions in square brackets in the different classes which state that for Extra class, scuffing on less than 5% of the skin is not considered as a defect. (one-fifth: Class I, one-third: Class II)
41. The quality tolerances allow 8 % of the kernels in each class to show scuffing of any percentage of their skin.
42. The delegation of the United States felt that the tolerances for Class I and II were too low but they agreed to put the provisions in square brackets and come back at the next session with more information about how many kernels were affected and to which percentage.
43. II.C./D. The delegation of the United States withdrew their proposals for "colour classification" and "general product designations"
44. III. The text of the existing recommendation was confirmed with two additions proposed by France (see Appendix 4).
45. IV. The text of the existing recommendation was confirmed (see Appendix 4).
46. IV. A. The proposals from the United States to raise the tolerances for rotten and mouldy kernels were partly adopted for Class I and II. The delegation of Poland maintained their reservation. The delegation of Romania also entered a reservation because they considered the new tolerances as too high. They preferred lower tolerances to ensure high quality as well as consumer protection from toxins.  
The reservation from the United Kingdom was deleted because this country was not represented at the session.  
The delegation of India preferred to have higher tolerances for shell fragments or foreign matter and entered a reservation to this extent.  
Higher tolerances for kernels darker in colour were adopted.
47. IV.B. The United States withdrew their proposal for colour tolerances.  
The text on mineral impurities was maintained.
48. The proposal from France for a table for tolerances of styles was adopted with two additions from the United States for fragments (see Appendix 4).
49. V. The text of the existing recommendation was confirmed with slight amendments (see Appendix 4).
50. VI. The amendments proposed by France for this part were adopted (see Appendix 4).

51. Annex II: Most amendments proposed by France were adopted. Regarding several amendments from the United States and the amendment from France for rancidity it was decided to maintain the text presently in the standard layout and come back to it when discussing the revised Annexes of the standard layout.

52. The trial period for this standard (which was extended in 1998) ends in November 1999. Because of the significant amendments decided at this session it was decided to propose the text to the Working Party for adoption as a UN/ECE recommendation for one year. The deadline for the production of documents is 25<sup>th</sup> August 1999. It will be necessary that the United States, France and the UN/ECE secretariat cooperate to produce a revised colour chart before that date.

### ***Cashew Kernels***

Discussion at the last session: see TRADE/WP.7/GE.2/1998/14 paras. 28-31

Discussion at the Working Party : see TRADE/WP.7/1998/9 paras. 14-15

Documents for this session: TRADE/WP.7/GE.2/1999/5 (Secretariat)

TRADE/WP.7/GE.2/1999/6 (India)

### ***Background***

53. The trial period for this recommendation was extended for one year (until November 1999) because no consensus was found on the indication of the country of origin because for processing the kernels from different countries of origin are mixed.

### ***Discussion***

54. The rapporteur from India introduced document TRADE/WP.7/GE.2/1999/6.

55. II.A(i), third indent. It was decided to maintain the text of the standard layout reading “free from insects or mites whatever their stage of development”.

56. IV. The delegation of India said that for broken kernels it was not easily possible to determine the amount of rancid kernels. It was agreed to add a footnote to the figures for Class I and Class II in this row which give a quantitative measure for rancidity as follows:

“For broken kernels, rancidity is to be determined as free fatty acid and/or peroxide value. The maximum tolerated for free fatty acid is 1% (expressed as oleic acid) and for peroxide, the maximum tolerated is 5 meq/kg (milliequivalents of oxygen per kilogram), both on the basis of extracted oil.”

57. VI.C. India receives shipments of raw cashews for processing without clear indication of the country of origin and proposed therefore to allow the country of processing to be marked alternatively. This was not agreed by other delegations who considered the country of origin as important information for traceability and consumer safety.

It was finally agreed not to make any reference to the country of processing and to maintain the text as in the standard layout to read:

“Country of origin and, optionally, district where grown or national, regional or local place name”

58. Several minor editorial comments were made and it was also decided not to mention weight in pounds in the standard. These amendments will be included in the text by the secretariat.

59. It was decided to recommend to the Working Party to adopt the UN/ECE recommendation on Cashew Kernels as a new UN/ECE standard.

### ***Inshell Walnuts***

Discussion at the last session: see TRADE/WP.7/GE.2/1998/14 para. 49  
 Documents for this session: TRADE/WP.7/GE.2/1999/4 (United States)  
 TRADE/WP.7/GE.2/1999/10 (France)  
 TRADE/WP.7/GE.2/1999/NONE/2 (Secretariat)  
 Adopted text: Reproduced in Appendix 5.

### ***Background***

60. This recommendation is in the trial period until November 1999. The delegation of the United States agreed to prepare a proposal on an enhancement of definitions, the variety issue, size, marking of the crop year and the moisture content.

### ***Discussion***

61. It was decided to discuss the standard on the basis of document TRADE/WP.7/GE.2/1999/NONE/2 which had been prepared by the secretariat, combining the proposals from the United States and France. The text adopted is reproduced in Appendix 5. The main issues raised in the discussion are given in the following paragraphs.

62. I. It was decided that the standard should not apply to inshell walnuts which are intended to be cracked for extraction of the kernels  
 The additions to the definitions of fresh and dry walnuts proposed by France were adopted.
63. II.A. After (c) a new paragraph was inserted to align the text with other standards:  
 "Walnuts must not be empty."
64. II.A.(ii) The moisture contents 12% for the whole nut and 8% for the kernel were adopted. It was mentioned that the values for moisture content also depended on the method used. New methods could lead to higher values. Nevertheless Spain and Romania entered a reservation requesting 10% and 6%.  
 The percentage for the moisture content for whole fresh walnuts was adopted.
65. II.B.(i) It was decided to maintain the last sentence. It was mentioned by some delegations that modern storage methods made it possible to store walnuts for a long time but most delegations felt that only very fresh produce should enter into Extra Class.
66. III. The new provisions for sizing proposed by France were adopted. The delegations of Spain and Greece said that especially for the domestic market it was sometimes necessary to market walnuts of less than 28mm in Class I. It was decided to add a footnote allowing this (for screening walnuts only).
67. IV.A. Higher tolerances were adopted in several parts of the table.
68. IV.B. The provisions for mineral impurities were maintained.
69. IV.C. The new provisions for size tolerances proposed by France were adopted.
70. VI. The amendments proposed by France for this part were adopted.



71. Annex II A. Instead of “blemishes” the terms “staining or discolouration” were used. Definitions for broken shells and perforated shells were not adopted. The definition for husking damages was maintained. Regarding several amendments from the United States and the amendment from France for rancidity it was decided to maintain the text presently in the standard layout and come back to it when discussing the revised Annexes of the standard layout.
72. Annex II B. The French proposals for “shrivelling”, “ripening and drying defects”, “rancidity” and “oily appearance” were not adopted. The proposal for “ripening defects for fresh fruit” was adopted.
73. Annex II C. A definition for “empty nuts” was included. The changes proposed by the United States were not adopted.
74. It was decided to transmit the recommendation to the Working Party for consideration to adopt it as a UN/ECE standard.

#### **Proposal to elaborate a Standard for Pitted Dates**

Discussion at the last session: see TRADE/WP.7/GE.2/1998/14 para. 55

75. The German delegation had proposed at the last session to elaborate a Standard for Pitted Dates. Delegations were requested to provide trade data to the German delegation. Only data from Spain and the United States had been received. No further action will be undertaken on this issue at present. It was suggested that it might be possible to examine inclusion of provisions for pitted dates in a future revision of the UN/ECE Standard for Whole Dates.

#### **Preparation of the 55th session of the Working Party on Standardization of Perishable Produce and Quality Development**

76. The adopted texts will be transmitted to the Working Party for adoption as UN/ECE standards (Inshell Walnuts, Cashew Kernels) and as a UN/ECE Recommendation for one year (Walnut Kernels).

#### **Future work**

77. Future work will include:
- Review of the UN/ECE standards on Unshelled Pistachio Nuts and Decorticated, and Decorticated Peeled Pistachio Nuts (Rapporteurs: Turkey, United States)
  - Review of the UN/ECE recommendations on Hazelnut kernels, Inshell Hazelnuts (Rapporteur: Turkey), Walnut kernels (Rapporteur: France)
  - Revision of the standard layout (Annexes)(Rapporteur: Spain)
  - Discussion on a Dictionary of Defects (Rapporteur: Italy)
  - Elaboration of a sampling plan

#### **Date and place of the next session**

78. The forty-seventh session has been tentatively scheduled to take place in Geneva from 19 to 22 June 2000.

### **Adoption of the report**

79. The Working Party adopted the report of its forty-sixth session on the basis of a draft prepared by the secretariat.

- Appendix 1: List of participants
- Appendix 2: Strategic role of the Specialized Section (to be discussed)
- Appendix 3: Revised Standard Layout
- Appendix 4: Recommendation on Walnut Kernels
- Appendix 5: Recommendation on Inshell Walnuts
- Appendix 6: Action list

## Appendix 1

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## **Appendix 2**

### **Strategic role of the Specialized Section**

UN/ECE provides a unique forum for delegations to gather in a neutral atmosphere away from politics to discuss technical matters. This is achieved by a long tradition in doing this work, an efficient secretariat, excellent meeting facilities and the expertise of the specialists attending the meetings. Standards are available on the Internet.

Every United Nations member State can participate in the work with the same rights. The concerns of smaller producer countries and countries in transition are addressed in the meetings.

Cooperation is maintained with other organizations to avoid duplication of work but there is no comparable international forum at present, discussing the commercial quality of dry and dried fruit.



### Appendix 3

**REVISED**  
**STANDARD LAYOUT FOR UN/ECE STANDARDS**  
concerning the marketing and commercial quality control of  
**DRY AND DRIED FRUIT**  
moving in international trade between and to  
UN/ECE member countries

**NOTE:** *This revision of the standard layout was adopted by the Specialized Section on Standardization of Dry and Dried Produce (Fruit) at its forty-sixth session and approved by the Working Party on Standardization of Perishable Produce at its fifty-fifth session in November 1999. It will provide the frame for current and future work on UN/ECE standards for dry and dried fruit.*

**NOTE by the secretariat:** In the text the following conventions are used:

{ text }	:	For text which explains the use of the standard layout. This text does not appear in the standard.
< text >	:	For optional texts or text for which several alternatives exist depending on the products.
[ text ]	:	Text not conclusively discussed.

#### I. DEFINITION OF PRODUCE

This standard applies to ..... of varieties (cultivars) grown from .....{Latin botanical reference, followed where necessary by the author's name } intended for direct consumption.

<It does not apply to ..... for industrial processing or for use in the food industry.><sup>1</sup>

<It does apply to ..... for industrial processing or for use in the food industry.><sup>1</sup>

#### II. PROVISIONS CONCERNING QUALITY

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

---

<sup>1</sup> { One or the other of these sentences (or neither) could be used according to the nature of the produce. }

**A. Minimum requirements****(i) General provisions**

In all classes subject to the special provisions for each class and the tolerances allowed <sup>2</sup> the ..... must be:

**(a) Characteristics of the shell** { only applicable to dry fruit presented in the shell }

- intact; slight superficial damage is not considered as a defect
- sound; free from defects likely to affect the natural keeping quality of the fruit
- clean; practically free of any visible foreign matter provided that the edible part of the fruit is not affected
- dry; free from abnormal external moisture
- free from residues of the pericarp.

{ additional provisions may be made for specific standards depending on the nature of the produce }

**(b) Characteristics of the edible part of the dry fruit in the shell or the dried fruit**

- sufficiently dry to ensure keeping quality,
- intact; slight superficial damage is not considered as a defect,  
{ Individual standards may provide that the produce need not be intact, depending on the nature of the produce and its intended presentation. }
- sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded
- sufficiently <normally> developed, and/or ripe as appropriate,
- clean, practically free from any visible foreign matter; (provisions may be made for the use of flour, sugar, salt or other permitted substances according to the nature of the product),
- free from insects or mites whatever their stage of development;
- free from visible traces of damage caused by insects, mites or other parasites,
- free from mould,
- free from rancidity,
- <free of fermentation>,
- free of abnormal external moisture,
- free of foreign smell and/or taste.

{ additional provisions may be made for specific standards depending on the nature of the produce }

---

<sup>2</sup> { This section will specify which of the minimum requirements are not subject to tolerances. }

- to withstand transport and handling [under normal conditions], and to arrive in satisfactory condition at the place of destination.

(ii)

The ..... shall have a moisture content not exceeding .....<sup>3</sup> per cent. <sup>4</sup>

### **Preservatives**

Preservatives may be used in accordance with the legislation of the importing country.

### **Classification**

..... are classified in two (or three) classes defined below:

#### ***"Extra" Class***

..... in this class must be of superior quality. They must be characteristic of the variety and/or

They must be:

- 
- .....
- .....

{ All provisions

may refer to the shell and to the kernels separately }

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

#### ***Class I***

..... in this class must be of good quality. They must be characteristic of the variety and/o commercial type.

*The method to be used should be one of the methods tested collaboratively and shown to give satisfactory results in inter-laboratory trials and which are given in Annexes I and II for dried and dry fruit. The laboratory reference method shall be used in cases of dispute.*

They must be:

- .....
- .....
- .....

{ All provisions depend on the nature of the produce. In the case of dry fruit in the shell these provisions may refer to the shell and to the kernels separately }

The following slight defects may be allowed provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

- .....
- .....
- .....

(iii) ***Class II***

This class includes ..... which do not qualify for inclusion in the higher classes but satisfy the minimum requirements specified above.

They must be:

- .....
- .....
- .....

{ All provisions depend on the nature of the produce. In the case of dry fruit in the shell these provisions may refer to the shell and to the kernels separately }

The following defects may be allowed provided the ..... retain their essential characteristics as regards the quality, keeping quality and presentation.

- .....
- .....
- .....

### **III. PROVISIONS CONCERNING SIZING**

Size [<or screen> {if applied}] is determined by ..... {requirements to be established according to the nature of the produce and/or the class}.

{Provisions on minimum and maximum sizes and size range depending on the nature of produce, the variety, the commercial type and possibly the individual classes.}

#### IV. PROVISIONS CONCERNING TOLERANCES

Tolerances in respect of quality and size shall be allowed in each package (or in each lot for produce presented in bulk) for produce not satisfying the requirements of the class indicated.

##### A. Quality tolerances

Permitted defects <sup>5</sup>		Tolerances allowed (per cent of defective fruit by number or by weight)		
		Extra	Class I	Class II
1.	For nuts presented in shell			
a)	Total tolerances for defects of the shell	[In general, tolerances for individual defects refer to the non-compliance with minimum requirements or to non-compliance with requirements of the individual classes. ]		
	Individual defects of the shell (list)			
b)	Total tolerances for defects of the edible part			
	Individual defects of the edible part (list)			
2.	For nut kernels and dried fruit			
	Total tolerances			
	Individual defects (list)			

##### B. Mineral impurities

Where the nature of the produce requires it, a tolerance for mineral impurities shall be allowed.

Not greater than 1 g/kg.

##### C. Size tolerances

For all classes ..... per cent, by number or weight of products not according to the size indicated on the marking <but belonging to the size range immediately above and/or below the size indicated> {depending on the nature of the product}

When the size is given in terms of a range of numbers of fruit per unit weight, special provision can be made in the specific standard if necessary. {The standard may also prescribe a tolerance in relation to the minimum size.}

<sup>5</sup> Standard definitions of the defects are listed in Annex III.

## **V. PROVISIONS CONCERNING PRESENTATION**

### **A. Uniformity**

The contents of each package (or lot for produce presented in bulk) must be uniform and contain only ..... of the same origin, quality and size (if sized). {In addition, for individual standards, uniformity concerning variety and/or commercial type may be laid down depending on the nature of produce.}

{Other possible provisions depending on the nature of produce}

- .....
- .....
- .....

The visible part of the contents of the package (or lot for produce presented in bulk) must be representative of the entire contents. For “Extra” Class and Class I the produce must be of the same variety and/or commercial type. In addition, depending on the nature of the produce, the standard may require that the produce shall be of the same crop year, shape and/or colour.

### **B. Packaging**

..... 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 that the printing or labelling has been done with non-toxic ink or glue. Packages (or lot if the produce is presented in bulk) must be free of all foreign matter.

### **C. Presentation**

Specific provisions relating to the presentation of the produce may be included at this point.

## **VI. PROVISIONS CONCERNING MARKING**

Each package <sup>6</sup> must bear the following particulars in letters grouped on the same side, legibly and indelibly marked and visible from the outside:

<For ..... transported in bulk these particulars must appear on a document accompanying the goods and be attached in a visible position inside the transport vehicle.>

### **A. Identification**

---

<sup>6</sup> *Package units of produce prepacked for direct sale to the consumer shall not be subject to these marking provisions but shall conform to national requirements. However the markings referred to shall in any event be shown on the transport packaging containing such package units.*

Packer	)	Name and address <sup>7</sup> or
and/or	)	officially issued or
Dispatcher	)	accepted code mark <sup>8</sup>

**B. Nature of produce**

- Name of the produce;
- Name of the variety and/or commercial type {according to the nature of the produce}
- Type or style {according to the definitions of the standard}

**C. Origin of produce**

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

**D. Commercial specifications**

- Class;
- Size (if sized);
- Crop year {according to the nature of the produce};
- Net weight, or the number of package units, followed by the net unit weight in the case of packages containing such units (optional or at the request of the importing country).
- "Best before" followed by the date (optional)

**E. Official control mark (optional)**

---

<sup>7</sup> *The indications must be such as to identify the responsible without any doubt.*

<sup>8</sup> *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.*

## **Appendix 4**

### **UN/ECE RECOMMENDATION DF-02** concerning the marketing and commercial quality control of

### **WALNUT KERNELS** moving in international trade between and to UN/ECE member countries

#### **I. DEFINITION OF PRODUCE**

This standard applies to walnut kernels from varieties (cultivars) grown from *Juglans regia L.*, intended to be supplied either directly to the consumer or to the food industry.

#### **II. PROVISIONS CONCERNING QUALITY**

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

##### **A. Minimum requirements <sup>1</sup>**

- (i) In all classes, subject to the special provisions for each class and the tolerances allowed, walnut kernels must be:
- sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
  - firm;
  - sufficiently developed; shrivelled kernels are to be excluded;
  - clean, practically free from any visible foreign matter and from shell;
  - free from insects or mites whatever their stage of development;
  - free from visible damage by insects, mites or other parasites;
  - free of any rancidity or oily appearance;
  - free from mould;
  - free of abnormal external moisture;
  - free of foreign smell and/or taste.

The condition of the walnut kernels must be such as to enable them:

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

---

<sup>1</sup>The definitions of defects are listed in Annex II to this document.



(ii) Moisture content

The walnut kernels shall have a moisture content of not greater than 5 per cent.<sup>2</sup>

**B. Classification**

Walnut kernels are classified in the three classes as defined below according to their quality and colour.<sup>3</sup>

(i) **"Extra" Class**<sup>4</sup>

Walnut kernels in this class must be of superior quality, uniformly light-coloured with practically no dark straw and/or lemon-yellow colour and with no dark brown.

They must be characteristic of the variety and/or commercial type. They must be practically free from defects with the exception of very slight superficial defects provided that these do not affect the general appearance of the produce, the quality, the keeping quality or its presentation in the package.

[Scuffing on less than 5% of the skin is not considered as a defect.]

(ii) **Class I**<sup>4</sup>

Walnut kernels in this class must be of good quality, of a colour not darker than light brown and/or lemon-yellow.

They must be characteristic of the variety and/or commercial type. Slight defects may be allowed provided that these do not affect the general appearance of the produce, the quality, the keeping quality or its presentation in the package.

[Scuffing on less than one-fifth of the skin is not considered as a defect.]

(iii) **Class II**<sup>4</sup>

This class includes kernels which do not qualify for inclusion in the higher classes, but satisfy the minimum requirements specified above. Walnut kernels in this class must be of a colour not darker than dark brown. Darker kernels may be marketed in this class, provided the colour is indicated on the package. Defects may be allowed, provided that the walnut kernels retain their essential characteristics as regards general appearance, quality, keeping quality and presentation.

---

<sup>2</sup>The moisture content is determined by the method given in Annex II to this document.

<sup>3</sup>The classification criteria are specified in the Annex relating to the colour, shape and size of kernels.

<sup>4</sup>The kernels may be designated by a commercial name, provided that the class is also expressed in the marking.

This class also includes mixtures of kernels of different colours and designated in the marking by the words 'mixed colours'.

[Scuffing on less than one-third of the skin is not considered as a defect.]

### III. PROVISIONS CONCERNING SIZING (STYLES)

Walnut kernels are classified by style as follows:

- (i) halves: kernels separated into two more or less equal and intact parts;
- (ii) quarters: kernels separated lengthways into four more or less equal pieces;
- (iii) large pieces: portions smaller than a "chipped kernel" <sup>5</sup> but larger than a "broken piece";
- (iv) broken pieces: portions of kernels which can pass through a 8mm sizing screen but not through a 3mm sizing screen;
- (v) large pieces and halves: a mixture of kernels corresponding to the styles large pieces (iii) and halves (i) and of which the proportion of halves may be specified in the marking.

The different styles are represented in the Annex relating to colour, shape and size.

In addition to the designation of the style in the marking, an indication of the number of pieces per kg may be given optionally.

### IV. PROVISIONS CONCERNING TOLERANCES

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

#### A. Quality and colour tolerances

Defects allowed <sup>a</sup>	Tolerances allowed (per cent by weight of kernels)		
	Extra	Class I	Class II
(1) Kernels not satisfying the minimum requirements such as:	4	6	8
- Rotten kernels	0.5	1 <sup>b c</sup>	2 <sup>b c</sup>
- Mouldy kernels	0.5	1 <sup>b c</sup>	2 <sup>b c</sup>
- Shell fragments or foreign matter <sup>d</sup>	0.1	0.1	0.1
(2) Kernels darker in colour,	8	9	10

---

<sup>5</sup>A "chipped kernel" means a portion representing at least three-quarters of a "half".

- a *The definitions of defects are listed in Annex II to this document.*  
b *Reservation of Poland in favour of a tolerance not exceeding 0.5 per cent.*  
c *Reservation of Romania in favour of a tolerance of 0.5% for Class I and 1% for Class II.*  
d *Reservation from India in favour of a tolerance of 0.25% for all classes.*

## **B. Mineral impurities**

Not greater than 1g/kg acid insoluble ash.

## **C. Size tolerances (styles)**

For all styles, a minimum percentage of kernels corresponding to the style indicated in the marking is required and a maximum percentage by weight of kernels different from the style indicated is tolerated:

Style	Minimum percentage and tolerances allowed (per cent by weight of kernels)					
	Halves	Chipped kernels	Quarters	Large pieces	Broken pieces	Fragments
Halves	85 <sup>a</sup>	15 <sup>b</sup>	5 <sup>c</sup>		1 <sup>c</sup>	1 <sup>c</sup>
Quarters			85 <sup>a</sup>	15 <sup>b</sup>	5 <sup>c</sup>	1 <sup>c</sup>
Large pieces				85 <sup>a</sup>	15 <sup>b</sup>	1 <sup>c</sup>
Broken pieces				10 <sup>b</sup>	90 <sup>a</sup>	1 <sup>d</sup>
Large pieces and halves	0.33333			65 <sup>a</sup>	15 <sup>b</sup>	1 <sup>c</sup>

- a *Minimum percentage*  
b *Tolerances allowed*  
c *Included in 15% tolerance*  
d *Included in 10% tolerance*

## **V. PROVISIONS CONCERNING PRESENTATION**

### **A. Uniformity**

The contents of each package may be uniform and contain only kernels of the same origin, crop year, quality, style and when applicable of the same variety and commercial style.

Uniformity of colour is compulsory for Extra Class and Class I.

However, with regard to shape, "halves" which pass through a 15 mm mesh and "chipped kernels" may be included without limitation in consignments of "large pieces".

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

## **B. Packaging**

Walnut kernels must be packed in such a way as to protect the produce properly.

If wooden packaging is used, the produce must be separated from the bottom, sides and lid by paper or suitable protective material.

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 and particularly of paper or stamps bearing trade specifications is allowed provided that the printing or labelling has been done with non-toxic ink or glue.

Kernels may be packed in air-tight sealed containers, in a vacuum or in an inert gas.

## **C. Presentation**

Kernels must be presented:

In small unit packages of uniform weight intended for sale directly to the consumer.<sup>6</sup>

Packaged in bulk.

# **VI. PROVISIONS CONCERNING MARKING**

Each package 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 <sup>7</sup>

## **B. Nature of produce**

- "Walnut kernels" if the contents are not visible from the outside.
- Name of the variety or commercial type for "Extra" class and class I where applicable (optional for class II).

## **C. Origin of produce**

---

<sup>6</sup>The regulations of certain importing countries require compliance with a specific range of net weights for closed packages.

<sup>7</sup>The national legislation of a number of European countries requires the explicit declaration of the name and address.

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

**D. Commercial specifications**

- Class and optionally a commercial name; the words “mixed colours” in class II where applicable;
- Style (“halves”, “quarters”, “large pieces”, “broken pieces” or “large pieces and halves”) and optionally the number of pieces per kg;
- Crop year (mandatory for “Extra” class and class I, optional for class II);
- Net weight;
- Best before followed by the date (optional).

**E. Official control mark (optional)**

This standard was first published in 1983  
Revised and adopted as a UN/ECE Recommendation on Walnut Kernels for a two year trial period 1996  
Trial Period extended for one year 1998  
Trial Period extended for one year 1999

## ANNEX II

### DEFINITION OF DEFECTS FOR WALNUT KERNELS

Any defect adversely affecting the appearance or edibility of the kernel including:

- staining or discolouration: abnormal colouration which covers more than one eighth of the surface of the kernel and which is of a colour in pronounced contrast with the colour of the rest of the kernel (dark blemishes or areas of discolouration);
- [torn skin: absence of skin from more than 5% of the surface of the kernel;]
- embedded dirt: kernels or portions of kernels with dirt or other foreign material embedded into the flesh of the kernel.
- crushing of more than 5% of the volume of the kernel;
- drying defect: the kernel is moist, soft or leathery.

Fragments: Kernel and skin fragments which can pass through a sizing screen of 3 mm diameter.

Shell: Outer shell and/or woody partition from between the halves of the kernel (internal central partition), and any fragments of either.

Shrivelled kernels: Kernel which is seriously shrunken, wrinkled and tough.

Mould: Mould filaments visible to the naked eye.

Decay: Significant decomposition caused by the action of micro-organisms.

Insect damage: Visible damage caused by insects or other animal parasites the presence of dead insects or insect debris.

Foreign matter: Any matter or material not usually associated with the product.

Mineral impurities: Acid insoluble ash.

Rancidity: Oxidation of lipids or free fatty acid production producing a disagreeable flavour.

Foreign smell or taste: Any odour or flavour that is not characteristic of the product.

## Appendix 5

### CONSIDERATION OF UN/ECE RECOMMENDATIONS: INSHELL WALNUTS

#### UN/ECE RECOMMENDATION DF-01 concerning the marketing and commercial quality control of

#### INSHELL WALNUTS

moving in international trade between countries members of  
UN/ECE and consigned to these countries

## I. DEFINITION OF PRODUCE

This standard applies to inshell walnuts free from outer husks, from varieties (cultivars) grown from *Juglans regia* L, to be supplied to the consumer, walnuts for making oil or to be cracked for extraction of the kernels being excluded.

The expression 'fresh walnuts' or 'early walnuts' means walnuts which have been marketed soon after harvesting and cannot be preserved for a long time, from which the husk has been removed and which have not been treated in any way that tends to change their natural moisture content.

The expression 'dry walnuts' means walnuts which can be preserved for a long time under normal conditions of storage.<sup>1</sup>

## II. PROVISIONS CONCERNING QUALITY

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

### A. Minimum requirements<sup>2</sup>

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

(a) Characteristics of the shell

- intact:
  - slight superficial damage is not considered as a defect;
  - partially open walnuts are considered to be intact provided that the kernel is physically protected;

---

<sup>1</sup>In the case of transport by closed container, special attention should be paid to air circulation in the container and to the moisture content of the produce.

<sup>2</sup>The definition of defects is given in Annex II to this document.

- sound;
- free from defects likely to affect the natural keeping quality of the fruits;
- free from attack by pests;
- clean; practically free of any visible foreign matter;
- dry; free from abnormal external moisture;
- free from husks.

The shells of dry walnuts must show no trace of hulling.

(b) Characteristics of the kernels

- sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- firm;
- clean, practically free from any visible foreign matter;
- free from living insects or mites whatever their stage of development;
- free from visible damage by insects, mites or other parasites;
- free from rancidity and/or oily appearance;
- free from mould;
- free of abnormal external moisture;
- free of foreign smell and/or taste;
- normally developed, shrivelled kernels are to be excluded.

(c) The inshell walnuts must be gathered when sufficiently mature.

Walnuts must not be empty.

In the case of “fresh walnuts”, it must be possible to peel off the skin of the kernel easily and the internal central partition must show signs of turning brown.

In the case of “dry walnuts”, the internal central partition must be dry .

The shells may be washed and bleached provided that the treatment applied does not affect the quality of the kernels and is permitted by the regulations of the importing country.

The condition of the inshell walnuts should be such as to enable them:

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

(ii) Moisture content

Dry walnuts shall have a moisture content not greater than 12% for the whole nut and 8% for the kernel.<sup>3 4</sup>

---

<sup>3</sup>The moisture content is determined by the method given in Annex II to this document.

<sup>4</sup>Reservation from Spain and Romania, requesting 10% and 6% respectively.



The natural moisture content of whole fresh walnuts shall be equal to or greater than 20%.

## **B. Classification**

Inshell walnuts are classified in three classes defined below:

### **(i) “Extra” class**

Inshell walnuts in this class must be superior quality. They must have the characteristics of the variety or of the mixture of certain varieties officially defined by the producing country and specified in the marking.

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

This class may not include inshell walnuts whose variety cannot be guaranteed, nor a mixture which is not defined.

Furthermore, only walnuts of the most recent harvest can be included in this class.

### **(ii) Class I**

Inshell walnuts in this class must be of good quality. They must embody the characteristics of the variety, of a commercial type or of a mixture of certain varieties officially defined by the producing country and specified in the marking.

Slight defects may be allowed provided that these do not affect the general appearance of the produce, the quality, the keeping quality or its presentation in the package.

This class may not include inshell walnuts whose variety cannot be guaranteed, nor a mixture which is not defined.

### **(iii) Class II**

This class comprises inshell walnuts which do not qualify for inclusion in the higher classes, but satisfy the minimum requirements specified above.

Defects may be allowed provided that the inshell walnuts retain their essential characteristics as regards general appearance, quality, keeping quality and presentation.

## **III. PROVISIONS CONCERNING SIZING**

Size is defined either by an interval determined by the minimum diameter and the maximum diameter (sizing) or by an indication of the minimum diameter followed by “and above” or “and +” (screening).

Class	Sizing <sup>a</sup>	Screening <sup>a</sup>
Extra and I	32 to 34 mm	34 mm and above
	30 to 32 mm	32 mm and above
	28 to 30 mm	30 mm and above
	27 to 30 mm for oblong varieties <sup>c</sup>	28 mm and above <sup>b</sup>
II	24 to 28 mm	27 mm and above for oblong varieties <sup>b c</sup>
	24 to 27 mm for oblong varieties <sup>c</sup>	24 mm and above

<sup>a</sup> *In addition to this sizing and screening table, provided that the size is also expressed in the marking, any size name may be used optionally.*

<sup>b</sup> *Products classified in Class I may exceptionally be marketed with a screening of 26mm and above.*

<sup>c</sup> *The varieties of oblong walnuts have a shell whose height is at least 1.25 times the maximum diameter of the equatorial section.*

#### 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

In the calculation of tolerances, whatever the class, two half-empty walnuts or four quarter-empty walnuts are counted as one empty walnut.

Defects allowed <sup>a</sup>	Tolerances allowed (percentage by number of defective fruit)		
	Extra	Class I	Class II
(a) Total tolerances for defects of the shell	7	10	15
(b) Total tolerances for defects of the edible part <sup>b</sup>	8	10	15
of which rancid, rotten or damaged by insects <sup>c</sup>	3	6	8
of which mouldy walnuts	3	4	6

- <sup>a</sup> *The definitions of defects are listed in Annex II to this document.*
- <sup>b</sup> *For fresh walnuts, the tolerances for defects of the kernel are as follows: “Extra” Class: 8%; Class I: 12%; Class II: 15%.*
- <sup>c</sup> *Living insects or animal pests are not permitted in any class.*

**B. Mineral impurities**

Ashes insoluble in acid must not exceed 1 g/kg.

**C. Size tolerances**

For all classes, a maximum of 10% of inshell walnuts not conforming to the size indicated in the marking is tolerated within the limits such that:

- the nuts correspond to the sizes immediately below or above when the size is designated by an interval determined by the minimum diameter and the maximum diameter (sizing);
- the nuts correspond to the size immediately below when the size is designated by an indication of the minimum diameter followed by “and above” or “and +” (screening).

**V. PROVISIONS CONCERNING PRESENTATION**

**A. Uniformity**

The contents of each package must be uniform and contain only inshell walnuts of the same origin, crop year and quality. In a single package stated to contain a given variety, a defined mixture of varieties or commercial type, a maximum of 10% of inshell walnuts may belong to other varieties or commercial types.

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

**B. Packaging**

Inshell walnuts 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 and stamps bearing trade specifications, is allowed provided that the printing or labelling has been done with a non-toxic ink or glue.

Packages must be free of all foreign matter.

**C. Presentation**

The weight of the packages constituting a batch must be identical.<sup>5</sup>

**VI. PROVISIONS CONCERNING MARKING**

Each package 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<sup>6</sup>

**B. Nature of produce**

- "Fresh walnuts" or "Early walnuts" (in the case of fresh walnuts);  
"Walnuts" or "Dry walnuts" (in the case of dry walnuts).
- Name or variety or of the mixture defined for the "Extra" class; name of the variety, defined mixture or commercial type for class I.

**C. Origin of produce**

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

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<sup>5</sup>*The regulations of certain importing countries require compliance with a specific range of net weights for closed packages.*

<sup>6</sup>*The national legislation of a number of European countries requires the explicit declaration of the name and address.*

**D. Commercial specifications**

- Class;
- Size, which may be given either:
  - by the minimum and maximum diameters, or
  - by the minimum diameter followed by the words “and above” or “and +”;
- Crop year (mandatory for “Extra” class and class I, optional for class II);
- Net weight;
- Date of packaging mandatory for fresh walnuts and optional for dry walnuts;
- Best before followed by the date (optional); for fresh walnuts the indication “To be consumed quickly, store preferably in a cool place”, or the indication “Preservation very limited, store preferably in a cool place.

**E. Official control mark (optional)**

This standard was first published as UN/ECE Standard for Unshelled Walnuts in 1970  
Revised 1983  
Partially Revised 1991 (Standard Layout)  
Revised and adopted as UN/ECE Standard for Inshell Walnuts 1999

## ANNEX II

### DEFINITION OF DEFECTS FOR INSHELL WALNUTS

#### A. Defects of the shell:

Any defect affecting the appearance including:

- staining or discolouration: abnormal colour which covers 20% of the surface of the shell of an individual nut and which is of a brown, reddish brown, grey or other colour in pronounced contrast with the colour of the rest of the shell or the majority of shells in the lot;
- adhering dirt, when affecting more than 5 % of the shell surface;
- adhering husk, when affecting more than 10% of the shell surface;
- husking damages: pronounced marks on the shell caused by the operation of mechanically removing the husk.

#### B. Defects of the edible part (kernel):

Any defects affecting the appearance of the kernel, including blemishes or areas of discolouration: discolouration which affects more than one quarter of the kernel and which is in pronounced contrast with the colour of the rest of the kernel.

Shrivelled kernels: Kernel which is seriously shrunken, wrinkled and tough.

Ripening defects  
for fresh nuts      Kernel which is not sufficiently firm, of which for fresh walnuts: the skin cannot easily be peeled off and/or of which the internal central partition does not show signs of turning brown.

Rancidity:      Oxidation of lipids or free fatty acid production producing a disagreeable flavour.

Empty nuts:      Condition of the walnut in which the kernel has not developed.

#### C. Defects of the shell and kernel

Mould:      Mould filaments visible to the naked eye.

Decay:      Significant decomposition caused by the action of micro-organisms.

Insect damage:      Visible damage caused by insects or other animal parasites or the presence of dead insects or insect debris.

Foreign matter:      Any matter or material not usually associated with the product.

Mineral impurities:      Acid insoluble ash.

Foreign smell or taste:      Any odour or flavour that is not characteristic of the product.

## Appendix 6

### Action list

Action	Responsible	Date
Prepare documents for the Working Party (Walnut kernels, Inshell Walnuts and Cashew Kernels)	Secretariat	25 August 1999
Prepare a harmonized proposal for the review of the UN/ECE standards on Unshelled Pistachio Nuts and Decorticated, and Decorticated Peeled Pistachio Nuts	Turkey, United States	10 April 2000
Prepare the review of the UN/ECE recommendations on Hazelnut kernels, Inshell Hazelnuts	Turkey	10 April 2000
Send comments on the main text of the standard layout (see Annex 3)	all delegations (rapporteur Germany)	asap
Send comments on the annexes to the standard layout (TRADE/WP.7/GE.2/1999/8, TRADE/WP.7/GE.2/1999/11)	all delegations (rapporteur Spain)	asap
Send comments on the dictionary of terms and defects	all delegations (rapporteur Italy)	asap