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**REVISION OF THE STANDARD LAYOUT FOR
DRY AND DRIED FRUIT**

TERMS RECOMMENDED AND DEFINITION OF DEFECTS

Transmitted by Spain

Note by the secretariat: The rapporteur (Spain) has prepared a new document including comments from other delegations. The document is based on TRADE/WP.7/GE.2/2002/11, which was distributed at the last session. Additions to that document are shown in bold/underlined and deletions are crossed out.

ANNEX III

RECOMMENDED TERMS AND DEFINITION OF DEFECTS FOR STANDARDS OF DRY FRUITS (INSHELL NUTS AND NUT KERNELS) AND DRIED FRUITS

1. Recommended terms

<i>Kernel:</i>	edible part of the inshell nuts, corresponding to the seed of the dry fruit, provided with an outerskin or integument (testa or episperm).
<i>Peeled kernel (blanched):</i>	nut kernel with its outerskin or integument removed.
<i>Shell:</i>	inedible woody part of the inshell nuts that protect the kernel, corresponding to the endocarp (drupes), the pericarp (nutlets) or the testa (strobilus or cone-like fruit).
<i>Stone (pit):</i>	inedible part of dried drupes corresponding to the endocarp and the seed of the fruit.
<i>Direct consumption:</i>	produce which will reach the consumer in its present state, without undergoing any treatment other than conditioning or packaging; operations such as sorting, selection, sizing and mixing shall not be considered as processing.
<i>Processing:</i>	an operation distinct from conditioning or packaging which involves a substantial modification of the product or its form of presentation, such as decorticating (shelling), peeling (blanching), grilling or roasting, or the manufacture of sticks, pastes or flour, etc.
<i>Food industry:</i>	any other operation involving either the manufacture of derived food products (oils, flavourings, seasonings, etc.) or the use of the produce as an ingredient in the manufacture of various food products.
<i>Clean:</i>	produce which is practically free from any adhering foreign material and any visible adhering dirt.
<i>Sufficiently dry or dried:</i>	inshell nut, nut kernel or dried fruit which, as a result of its own development or of natural or artificial systems of drying, has attained a moisture content that ensures its keeping quality. {the maximum moisture content should normally be indicated in relation with this subject}
<i>Natural drying:</i>	loss of moisture achieved solely by aeration and/or ambient heat, without the use of external heat sources, desiccants or dehydrating substances.

<i>Ripe:</i>	inshell nut, nut kernel or dried fruit which has reached sufficient maturity, account being taken of its nature and final use. { where appropriate, information concerning minimum sugar content, acidity, minimum coloration, stage of development, etc., may be provided }
<i>Preservative:</i>	additive which prolongs the shelf-life of food products by protecting them against deterioration caused by micro-organisms or biological alterations.
<i>Sizing:</i>	action and result of grading inshell nuts, nut kernels or dried fruits with reference to its size, weight or volume; it is defined by a range of grades or intervals determined by a maximum size and a minimum size, which may be variously expressed in terms of the diameter of the equatorial section, the maximum diameter, the unit weight, the number of fruits per unit of weight, etc.
<i>Screening:</i>	action and result of grading inshell nuts, nut kernels or dried fruits with reference to a predetermined minimum or maximum size; it may be expressed by mentioning the minimum size followed by the words “or above” or the maximum size followed by the words “and less”.
<i>Commercial type:</i>	inshell nuts, nut kernels or dried fruits which belong to different varieties that have similar technical characteristics and/or appearance, which belong to a similar varietal type, or which belong to a mix of varieties officially defined by the producing country. { when appropriate, select the more precise specification }
<i>Lot:</i>	quantity of a product which, at the time of control, presents uniform characteristics as regards the identity of the packer or dispatcher, the nature of the product and its origin, the commercial grade, type of packaging and presentation of the product and, where applicable, the variety and/or commercial type, the size or screen and the colour.

2. Definition of defects

(a) Generic definitions

<i>Slight defect or damage:</i>	defect or combination of defects which impairs the appearance of the product, including in particular slight superficial defects as blemishes, staining, scars, bruises, areas of discoloration, torn skin, mechanical injuries, sun-scald, etc., provided that they don't affect significantly the edibility, the keeping quality or the commercial quality of the product.
<i>Serious defect or damage:</i>	defect or combination of defects which seriously impairs the appearance of the product, or which significantly affects its edibility, keeping quality or commercial quality, including in particular defects as mould, decay, insect damage, rancidity, abnormal taste, very apparent dirt, crushing or serious mechanical injuries, excess of moisture, etc.

<i>Intrinsic defect:</i>	abnormality with regard to the characteristics of mature and properly handled fruits, including immaturity, insufficient development, misshapen, germination, aborted fruits, excessive dehydration or desiccation, etc.
<i>Blemish:</i>	<p>noticeable and localized imperfection that significantly impairs the external appearance <of the shell, the kernel or the dried fruit>, from any cause or source, either intrinsic or extrinsic, including staining, dark spots, blotches, scars, hail marks, scabs, blisters, bruises and other similar defects, but excluding blemishes caused by a more serious defect such as mould, decay or damage by pests.</p> <p>{where appropriate, add a definition of what is not considered as a defect and indicate the maximum total or aggregate area allowed per unit}</p>
<i>Staining:</i>	<p>apparent and localized alteration of the external colour that significantly impairs the external appearance <of the shell, the kernel or the fruit>, from any cause or source, including dark spots, blotches etc. but excluding staining caused by a more serious defect such as mould, decay or damage by pests.</p> <p>{where appropriate, add a definition of what is not considered as a defect and indicate the maximum total or aggregate area allowed per unit}</p>
<i>Discolouration:</i>	<p>significant and widespread change of the typical external or internal colour, from any cause or source, either intrinsic or extrinsic, including in particular blackening and the appearance of very dark colours, but excluding discoloration caused by a more serious defect such as mould, decay or damage by pests.</p> <p>{where appropriate, add a definition of what is not considered as a defect and indicate the maximal total area allowed per unit}</p>
<i>Mechanical injuries:</i>	<p>cracks, splits, tears, bruising or any injury affecting a significant part of either the skin, the integument or the shell, or the fruit flesh or the kernel flesh.</p> <p>{where appropriate, add a definition of what is not considered as a defect and indicate maximum total or aggregate area or length allowed per unit}</p>
<i>Damage caused by pests:</i>	visible damage or contamination caused by insects, mites, rodents or other animal pests, including the presence of dead insects, insect debris or excreta.
<i>Living pests:</i>	presence of living pests (insects, mites or others) at any stage of development (adult, nymph, larva, egg, etc.).
<i>Decay (rotten):</i>	significant decomposition caused by the action of micro-organisms or other biological processes; this is normally accompanied by changes in texture (soft or watery appearance) and/or changes in colour (initial appearance of brownish hues and eventually blackening).
<i>Mould:</i>	mould filaments visible to the naked eye, either on the inside or on the outside of the fruit or kernel.

<i>Foreign odour and/or taste:</i>	any odour or taste that is not characteristic of the product.
<i>Dirt:</i>	very apparent adhering or embedded dirt, soil, mud or dust, producing a smudgy, smeared, flecked or coated effect, that seriously detracts the appearance of the produce.
<i>Foreign matter:</i>	any visible and/or apparent matter or material not usually associated with the product, except mineral impurities. {see definitions of extraneous vegetable material}
<i>Abnormal external moisture:</i>	presence of water, moisture or condensation, directly on the surface of the product or inside the product .
<i>Mineral impurities:</i>	ash insoluble in hydrochloric acid.

(b) Specific definitions for nuts (inshell nuts and nut kernels)

Defects of the shell:

Any defects which adversely affect the appearance or the quality of the shell, such as:

<i>Broken shell:</i>	broken, split or seriously mechanically damaged shells; the absence of a very small part of the shell or a slight crack shall not be considered as a defect provided that the kernel is still protected.
<i>Mechanically damaged:</i>	shells with very apparent mechanical injuries, even if superficial, such as pronounced marks caused by husking equipment. {where appropriate, add a definition of what is not considered as a defect and indicate the maximum total or aggregate area or length allowed per unit}
<i>Extraneous vegetable material:</i>	harmless vegetable matter associated with the product.

Defects of the kernel:

Any defect which adversely affects the appearance, edibility, keeping quality or quality of the kernel, such as:

<i>Empty or hollow nuts:</i>	nuts in which the kernel has aborted.
<i>Mechanically damaged:</i>	kernel which has superficial mechanical lesions (chipped or scratched) or which is incomplete (partially broken), plus halved, split or broken kernels; the absence of a small part of the integument and/or very superficial abrasions or lesions <less than ... mm in diameter or length, and/or up to ... mm deep> shall not be considered as a defect. {where appropriate, insert specific definitions and tolerances for incomplete, halved, split and broken kernels, and exclude them from the mechanically damaged definition}

*Incomplete (**chipped**):*

~~Kernels with less than one third of the whole kernel missing. {where appropriate, indicate a different proportion}~~
chipped, partially split or broken kernel, with less than one third of the whole kernel missing.
{where appropriate, indicate a different proportion or reference and/or add a definition of what is not considered as a defect}
{incomplete is an optional definition, as incomplete kernels can be grouped into the mechanically damaged definition}

Broken:

~~Kernels with more than one third of the whole kernel missing. {where appropriate, indicate a different proportion}~~
portion of the kernel which is bigger than a piece <but smaller than an incomplete kernel> (<more than one third of the whole kernel is missing but> it does not pass through a ... mm round {or square} meshed sieve).
{where appropriate, indicate a different proportion or reference}

Piece:

~~Part of a kernel constituting less than one third of the whole kernel. {where appropriate, add or replace with a reference to the size or diameter in mm}~~
kernel fragment or small kernel portion of irregular shape that passes through a ... mm round {or square} meshed sieve <but does not pass through a ... mm round {or square} meshed sieve>.
{where appropriate, indicate or replace with a different reference}

Half:

longitudinally split kernel from which the two cotyledons are separated.
{where appropriate, insert specific tolerances for halved or split kernels}

*Twin **or double**:*

kernel of characteristic shape as a consequence of the development of two kernels in the same shell.
{where appropriate, insert specific tolerances for twins or doubles}

Insufficiently developed:

~~kernel which is not perfectly developed <and does not sufficiently fill the shell cavity>. {the shape of the kernel may vary according to the variety or commercial type, but the kernel must not be misshapen or partially shrunken}~~
kernel which is badly developed, misshapen, abnormally small or partially aborted, including shrivelled and shrunken kernels.
{the shape and size of the kernel may change according to the growing conditions, but not to the extent that the kernel becomes misshapen, shrivelled or shrunken}
{where appropriate, insert specific definitions and tolerances for shrivelled or shrunken kernels, and exclude them from the insufficiently developed definition}
{for inshell nuts, where appropriate, a reference or specification can be inserted regarding the minimal edible content (edible kernel weight /inshell weight) or the minimal filling of the shell cavity}

<i>Shrivelled <u>and shrunk</u>:</i>	kernels which are extremely wrinkled, desiccated, shrunken or hard. <u>kernel which is abnormally wrinkled or flat, and/or desiccated, dried out or tough.</u>
<i>Blemishes or physiological alterations:</i>	discolouration of the kernel, and occasionally impairment of its texture or flavour.
<i>Callus:</i>	scars or deformities ^y due to mechanical lesions, viral or bacterial diseases, or physiological causes.
<i>Heat damage:</i>	damage caused by excessive heat during drying or processing that significantly affects the flavour, appearance or edibility of the product.
<i>Fermentation:</i>	damage by fermenting agents, enzymes or bacteria to the extent that the characteristic appearance and/or flavour is substantially affected.
<i>Rancidity:</i>	oxidation of lipids or free fatty acid production giving a characteristic disagreeable flavour; an oily appearance of the flesh does not necessarily indicate a rancid condition.
<i>Germination:</i>	apparent development of the germ, even if not visible from the outside.
<i>Extraneous vegetable material:</i>	harmless vegetable matter associated with the product, such as residues of shell, integument, etc.

(c) **Specific definitions for dried fruit**

<i>Mechanically damaged:</i>	dried fruit with <u>very</u> apparent mechanical injuries <u>that affect a significant part of the skin or the pulp, such as very noticeable tears or bruises, smashing, crushing, and other similar defects;</u> very superficial abrasions or injuries <less than ... mm in diameter or length, up to ... mm deep> shall not be considered as a defect. {in the case of fruit <u>dried fruits</u> from which the stone, pips, peduncle or pedicel have been removed, <u>or the cutting into slices, wedges, dices, slabs or pieces</u> , normal mechanical lesions resulting from these operations shall not be considered as defects}
<i>Heat damage:</i>	damage caused by solar radiation or excessive heat during drying that significantly affects the appearance, flavour or edibility of the product.
<i>Defects of texture:</i>	<u>dried</u> fruit with non-fleshy parts (hardened, shrivelled or hollow) affecting more than ... of the product.
<i>Callus:</i>	scars or deformities ^y due to mechanical injuries (hail, bruising, abrasion, etc.), viral or bacterial diseases, or physiological causes.
<i>Fermentation:</i>	damage by fermenting agents, enzymes or bacteria to the extent that the characteristic appearance and/or flavour is substantially affected.

Piece:

~~less than one third of the whole fruit.~~

~~{where applicable, specify a different proportion or replace by a reference to size in mm}~~

fragment or small portion of dried fruit of irregular shape <which passes through a ... mm round meshed sieve> <which is less than ... of the whole dried fruit>

{where appropriate, indicate or replace with a different proportion or reference}

{where appropriate, standards can consider pieces, cuts, slabs, etc. as types of presentation, and include specifications on its size and shape}

Extraneous vegetable material:

harmless vegetable matter associated with the product, such as residues of peduncles, pedicels, leaves or seeds.
