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ECONOMIC COMMISSION FOR EUROPE

COMMITTEE FOR TRADE, INDUSTRY AND
ENTERPRISE DEVELOPMENT

Working Party on Agricultural Quality Standards

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

Fifty-first session

Geneva, 15-18 June 2004

REPORT ON ITS FIFTY-FIRST SESSION

Executive Summary:

Dried Figs: Corrections were made to the UNECE Standard for Dried Figs.

Inshell Almonds: The recommendation was reviewed. The delegation of Germany highlighted a number of problems with the practical application of this text and the standards in general. They also proposed to simplify the texts, which – if adopted – would lead to extensive changes in the standard layout. The proposals were discussed and the Specialized Section agreed to try the result out in practice. It is therefore proposed to the Working Party to extend the trial period for the amended recommendation for one further year (see TRADE/WP.7/GE.2/2004/14/Add.1).

Pistachio Kernels and Peeled Pistachio Kernels: The recommendation was reviewed and a correction concerning the position of the colour classification was made. Following a request from the United States the trial period for this recommendation was extended for one further year.

Inshell Pistachios: No changes were made to the recommendation. The Specialized Section decided to propose the text to the Working Party as a revised UNECE Standard for Pistachio Kernels.

Executive Summary (cont'd):

Blanched Almonds, Dried Peaches (rapporteur:Spain)

Inshell Macadamia Nuts, Macadamia Kernels, Inshell Peanuts, Peanut Kernels, Inshell Pecans and Pecan Kernels, Dried Tomatoes (rapporteur United States)

Draft proposals were presented by the rapporteurs, which were discussed and revised at the session or in working groups (with the exception of peanuts). Delegations were invited to send comments to the rapporteurs who will prepare new texts for the next session based on the discussions at the session and the contributions received.

Dried Peppers: A proposal will be made by the rapporteur (Spain) as soon as the relevant information can be collected.

Elaboration of a sampling plan: The draft provided by UNECE has been adopted by the OECD Scheme with minor amendments, for inclusion into the guide on implementation of quality control.

UNECE General Conditions of Sale: The text will be scanned and put on the UNECE website.

Capacity building: The secretariat is in contact with the Moldovan authorities concerning future cooperation on the organization of seminars and meetings.

Pulses: Some delegations expressed their interest in the development of standards for pulses. The secretariat will contact the Codex secretariat to confirm the status of the Codex Committee on Cereals, Pulses and Legumes.

Website: All draft texts will be posted on a special page of the UNECE website that only contains information on dry and dried produce (www.unece.org/trade/agr/wgroups/ge_02/list.htm)

Opening of the session

1. The meeting was held in Geneva from 15 to 18 June 2004. It was chaired by Mr. Bruno Cauquil (France). Informal meetings were held on 14 June 2004
2. The session was opened by the Chief of the Trade Policy and Governmental Cooperation branch of the UNECE Trade Development and Timber Division, Ms. Virginia Cram-Martos, who welcomed delegations to Geneva. She said that the work of the Working Party and its Specialized Sections was important to many actors in the supply chain to give an indication of which produce was acceptable on international markets.
3. Concerning dry and dried produce she said that the group remained unique - the only one worldwide that regularly defined the commercial quality of a wide range of such products.

4. She recalled that UNECE was cooperating with the World Health Organization on the implementation of their global strategy on diet, physical activity and health. As fresh fruit and vegetables and dry and dried products were considered essential for a healthy diet their consumption would be promoted through the strategy. For example it had been shown that walnuts not only provide many nutrients but help to reduce cholesterol.

5. She said that UNECE would prepare a series of promotional cards together with WHO – promoting consumption of fresh fruit and vegetables and dry and dried fruit and containing the message that standards are important to ensure quality.

6. She said there was a huge interest, especially in countries in transition and developing countries, in exporting dry or dried products because these were high value products where the value addition such as drying and shelling could be done without too much industrialization. A recent workshop, organized by UNECE in Moldova, had shown that there was great potential to develop Moldovan exports of dry and dried produce and that there is need for information on the standards in force, and on how to establish stable business relationships.

7. She hoped that the Specialized Section could contribute to follow-up activities to this workshop.

8. She wished the group success in making progress with the heavy workload containing not less than twelve new standards to be looked at.

Participation

9. The session was attended by the delegations of the following countries: France; Germany; Hungary; Italy; Romania, Spain; Turkey; United Kingdom and the United States of America.

10. The European Community was also represented.

11. Representatives of the following non-governmental organizations also participated: International Nut Council.

12. A representative of the OECD Scheme for the Application of International Standards for Fruit and Vegetables also participated in the session.

Item 1: Adoption of the agenda

Document: TRADE/WP.7/GE.2/2004/1

13. The following documents were added to the provisional agenda:

Number	Subject	Author
TRADE/WP.7/GE.2/2004/8/Add.1	Macadamia Kernels	United States, English only
TRADE/WP.7/GE.2/2004/9/Add.1	Inshell Virginia Type Peanuts	United States, English only
TRADE/WP.7/GE.2/2004/9/Add.2	Virginia Type Peanut Kernels	United States, English only
TRADE/WP.7/GE.2/2004/9/Add.3	Runner Type Peanut Kernels	United States, English only
TRADE/WP.7/GE.2/2004/10/Add.1	Inshell Pecans	United States, English only
INF.1	Inshell Almonds	Germany, English and French
INF.2	Quality Classification	Germany, English and French
INF.3	General reflection on varieties	Germany, English and French

INF.4	Comments on 2004/11 (Peaches)	Germany, English only
INF.5	Comments on 2004/11 (Peaches)	United States, English only
INF.6	Revised proposal on inshell almonds (incorporating INF.1-3)	Working group
INF.7	Australian standards for Macadamia nuts	

14. The Meeting adopted the provisional agenda with the deletion of the following documents which had not been received: TRADE/WP.7/GE.2/2004/3, 4, 5, 6 and 12.

Item 2: Matters of interest arising since the last session

Document: TRADE/WP.7/GE.2/2004/2

UNECE

15. The meeting took note of document TRADE/WP.7/GE.2/2004/2 summing up the relevant outcome of the seventh session of the Committee for Trade, Industry and Enterprise Development and the fifty-ninth session of the Working Party on Agricultural Quality Standards.

OECD Scheme

16. The delegation of the OECD reported on the activities of the OECD Scheme.

17. Draft interpretative brochures for inshell hazelnuts and hazelnut kernels had been developed by the rapporteur (Turkey) and were still under discussion.

18. The plenary meeting had decided to develop explanatory brochures for the standards on pistachios (rapporteur: Turkey) and prunes (rapporteur: France) but work had not yet started.

19. The plenary meeting adopted the colour chart for walnut kernels developed by the UNECE that would be co-edited by both OECD and UNECE.

20. The plenary meeting was also working on the reform of the scheme notably improving the cooperation with other organizations.

Item 3: Revision/Correction of UNECE Standards

3(a) Dates

21. No discussion was held under this item as no proposal was available. The delegation of France said that they were in touch with the trade and might propose a revision for the next session.

3(b) Figs

22. Corrections to the UNECE Standard for Dried Figs as appears on the UNECE website in accordance with document AGRI/WP.1/GE.2/R.91/Rev.1.

23. The table of quality tolerances in this standard contains errors. The table was replaced with the following:

Permitted defect	Tolerances allowed (percentage of defective fruit, by weight in a minimum sample unit of 1000g)		
	Extra	Class I	Class II
Total tolerance	10	15	30
(1) Damage by			
(a) Insects	9	12	16
(b) Sunscald	8	10	25
(c) Split or torn			
(d) Excessively dried			
(e) Other similar defects			
(2) Mouldy or rancid	3	4	5
(3) Foreign matter	0.5	0.5	0.5

Item 4: Review of UNECE Recommendations

24. The following recommendations finish their trial periods in November 2004 and were therefore reviewed by the Specialized Section.

4(a) *Inshell Almonds*

INF.1, INF.2, INF.3, INF.6

25. The delegation of Germany proposed to reformat UNECE Standards for dry and dried produce and to try out the new format on the recommendation for inshell almonds.

26. They said that since the standards for inshell hazelnuts and inshell walnuts had become mandatory in all stages of distribution within the European Union, they now not only accepted these standards but also applied them and it had become apparent that some provisions were not clear enough. Further difficulties had become apparent during the development of the OECD explanatory brochures for hazelnuts.

27. They said that their proposals, if accepted, would lead to major revisions of the standard layout. For this reason they had preferred to discuss them on the basis of a text, which was in trial period at the moment so that the proposed changes could be tested and compared to the experiences with the existing text.

28. Their proposals focused on 3 different areas:

(1) *Definitions and minimum requirements*

29. The definitions in the annex to the standards in many cases prescribe limits that are important to the correct application of the minimum requirements. At present both minimum requirements and definitions have to be looked at to apply the text correctly. The proposal is to:

- Integrate those definitions that are specific to the produce in question or contain limits into the standard at the appropriate places (mainly in the minimum requirements).
- Include all general definitions only in the annex to the standard layout.
- Delete the annex on definitions from the standard.

(2) *Quality classification*

30. Unlike for fresh fruit and vegetables, the quality classes for dry and dried produce are defined mainly through the quality tolerances. Even in classes Extra and I it is possible to have non-zero tolerances for those defects, which are excluded under the minimum requirements.

31. At present the text of the definition of the quality classes is closely aligned with the text for fresh fruit and vegetables (e.g. it contains phrases like: "They must be free from defects with the exception of..."). This may lead to confusion because there are no other defects defining the classes apart from the ones contained in the chapter for tolerances.

32. It was proposed to clarify this by making reference in the quality classes to the tolerance table and by shortening the texts.

(3) *Mixtures of varieties/ commercial types*

33. Different varieties of dry produce are often mixed in a lot because they are grown in the same orchard for technical reasons. They often present very similar characteristics. These mixtures are then marketed as an "officially defined mixture of varieties" defined as commercial type in the standards.

34. At the import stage it is near to impossible to control the composition of the lots, as many varieties are very similar or unknown.

35. It was proposed to clarify this situation by:

- Deleting "officially defined mixtures of varieties" from the definition of commercial types;
- Allowing mixtures of varieties (unknown or officially defined in all classes);
- Requesting uniformity of variety only if the variety is indicated;
- Making the indication of the variety optional in all classes;

(4) *Discussion of the proposals in the Working Group/Specialized Section*

36. The proposals from Germany were discussed in an informal working group (Germany, Spain, Turkey, United States and United Kingdom). The revised consolidated text (see INF.6) was presented to the Specialized Section by the rapporteur (Spain).

37. The text was discussed in detail and a number of changes were made to it (see addendum 1 to this report).

38. The rapporteur said that the values for the moisture content, which had been 10% (for the whole nut) and 7% (for the kernel) needed to be changed because tests had shown that if the moisture content was 7% for the kernel the moisture content for the whole nut was usually 10.5% or 11%. They said that either 6.5% and 10% or 7% and 11% would be more realistic. Alternatively it could be envisaged to have only one value.
39. It was agreed to set the values at 7% for the kernel and 11% for the whole nut.
40. The delegation of the United Kingdom stated that they were not opposed in principle to the new value but that their industry had accepted 7% and 10% and therefore they would need to consult with them again during the trial period.
41. There was some discussion concerning the crop year. The text contained in the present recommendation and in INF.7 makes the crop year optional in the marking requirements, but includes it as one of the criteria for the uniformity of a lot.
42. The delegation of the United States said, that in their opinion, this should be left to the buyer and seller because in their country crops from different years were sometimes mixed in one lot, e.g. when there was a very late season.
43. Other delegations felt that mixing crops from different years in a lot was not good practice.
44. The delegation of the United Kingdom stated that their industry preferred to have the marking of the crop year as mandatory.
45. The delegation of the United States said that in their opinion inshell almonds of the hard group could also be traded in Classes Extra and I. They will consult with their industry during the trial period. They reserved their position on the deletion of the annex of definitions as they considered this to be useful information for the inspectors.
46. The secretariat will ask Poland if they maintain their reservation concerning the tolerances for mould.
47. It was decided to propose to the Working Party to extend the trial period for the recommendation (as revised) for one further year. The text will be published in addendum 1 to this report (see TRADE/WP.7/GE.2/2004/14/Add.1).

4(b) *Pistachio Kernels and Peeled Pistachio Kernels*

48. The delegation of Turkey said that as they had already mentioned at the Working Party, the position of the section "Colour Classification" should be corrected. It should be moved to "II. Provisions Concerning Quality" as C. Colour Classification. This was agreed by the Specialized Section.
49. The delegation of the United States stated that the last two growing seasons had been exceptional and their industry had asked to extend the trial for one further year to see if adjustments were necessary.
50. This was agreed by the Specialized Section. It will be proposed to the Working Party to revise the recommendation as indicated above and to extend the trial period until November 2005.

4(c) *Inshell Pistachios*

51. There were no comments made and it was decided to propose to the Working Party to adopt the recommendation as a revised UNECE Standard for Inshell Pistachios.

Item 5: Draft new UNECE Standards

5(a) *Blanched Almonds*

TRADE/WP.7/GE.2/2004/7 (Spain)

52. The rapporteur (Spain) presented the draft new UNECE Standard for Blanched Almonds and said that the text was in principle a copy of the UNECE Standard for Almond Kernels with only a few different requirements related to the blanching.

53. A number of minor changes were agreed during the discussion and the text concerning sizing remained in square brackets because it was felt that it could be simplified. The secretariat raised the question if splits, sticks or slices, which were important in trade, could also be included in the standard as had been done for cashew kernels. The rapporteur will present a new document for the next session.

5(b) *Inshell Macadamia Nuts and Macadamia Kernels*

TRADE/WP.7/GE.2/2004/8 (United States)

TRADE/WP.7/GE.2/2004/8/Add.1 (United States)

INF.7 (Australian standard)

54. Due to lack of time the text was not discussed at the formal session. An informal working group consisting of Spain, Germany and the United States discussed the draft texts on inshell macadamia nuts. Delegations were asked to send any comments to the rapporteur (United States).

5(c) *Inshell Peanuts and Peanut Kernels*

TRADE/WP.7/GE.2/2004/9 (United States)

TRADE/WP.7/GE.2/2004/9/Add.1 (United States)

TRADE/WP.7/GE.2/2004/9/Add.2 (United States)

TRADE/WP.7/GE.2/2004/9/Add.3 (United States)

55. The delegation of the United States said that for their domestic market they had three different standards for peanut kernels and one for inshell peanuts. They had also proposed this on the international level following consultations with their industry. They proposed not to discuss the texts in detail at this session due to the lack of time. They invited delegations to study the texts and to consult with their trade. Any proposals should be sent to the rapporteur (United States).

5(d) *Inshell Pecans and Pecan Kernels*

TRADE/WP.7/GE.2/2004/10 (United States)

TRADE/WP.7/GE.2/2004/10/Add.1 (United States)

56. The delegation of the United States presented the draft text for inshell pecans, which was discussed in detail. It was decided to discuss the proposal for pecan kernels at the next session after making progress with the inshell pecan standard.

57. In the discussion a number of changes to the draft were agreed, many of them related to alignment to the standard layout and simplification of text. Substantive changes were:

- Deletion of the requirement uniformity of the shell colour from the minimum requirements because it was felt that this should rather be dealt with in the uniformity requirements.
- Deletion of the colour requirements for the kernel from the minimum requirements as colour classification was optional and not meant to exclude individual kernels or to classify them into quality classes. Colour of the kernel is an important commercial specification for pecans and if specified the colour should be sufficiently uniform. It was decided to include the colour definitions into a new section II C. as had been done for pistachio kernels.

58. The delegation of Spain said that they doubted whether it was practical to have a colour classification of the kernel for an inshell product, as this would be difficult to control in practice.

59. The delegation of the United States said that for the next session they would bring samples to facilitate discussions. This would allow experts who are less familiar with pecans to review the appearance of the inshell product and the kernel directly.

60. All comments on the text should be sent directly to the rapporteur (United States) who will prepare a new draft for the next session.

5(e) Dried Peaches

TRADE/WP.7/GE.2/2004/11 (Spain)

INF.4 (Germany)

INF.5 (United States)

61. The rapporteur (Spain) introduced the draft text for dried peaches, which was discussed in detail.

62. In addition to a number of simplifications some substantive changes were made to the document:

- *Definition of Produce*: Inclusion of whole (pitted) dried peaches; clarification of what is included in the standard (dried peaches for direct consumption and those to be included in mixtures without any further processing) and what is excluded (dried peaches intended for industrial processing and use in the food industry).
- *Moisture content*: Indication of three different levels for untreated dried peaches (not exceeding 20%), dried peaches treated with sulphur dioxide (not exceeding 25%) and treated rehydrated dried peaches (not exceeding 35%).

63. The provisions concerning sizing were completely revised to reflect sizing by range in count or range in diameter, or screening by reference to a maximum number of units per kilogramme, or by reference to the minimum diameter of the unit. The size scale used in the United States was included as a reference.

64. The definitions were not reviewed at the session due to lack of time.

65. All comments on the text should be sent directly to the rapporteur (Spain) who will prepare a new draft for the next session.

5(f) Dried Peppers

66. The rapporteur (Spain) reported that it had not been possible to collect the necessary information to create a draft standard (other members of the working group: Greece and Hungary). A proposal will be made once further information is available.

5(g) Dried Tomatoes

TRADE/WP.7/GE.2/2004/13 (United States)

67. The rapporteur (United States) presented the document. The main substantive changes made to the text in the discussion are:

Definition of produce: It was decided not to restrict the standard to sun dried tomatoes. The word “sun” before “tomatoes” was deleted from the title and text of the draft. Several delegations mentioned that dried tomatoes were mainly used for further processing or in the food industry. They also said that the standard layout gave the possibility to include this kind of product. Other delegations felt reluctant to open standards for products destined to further processing and said that these products would require different tolerances. It was decided not to specify the use of the dried tomatoes at present and to wait for comments from the industry.

Classification: The paragraph mentioning variety and commercial type in classes I and Extra was deleted.

Quality tolerances: The paragraph mentioning the commercial type was deleted.

Marking: Under commercial specification a new indent concerning the drying method was included.

68. An annex on recommended terms and definition of defects still has to be developed.

69. All comments on the text should be sent directly to the rapporteur (United States) who will prepare a new draft for the next session.

Item 6: Simplification of the provisions of the standards

70. Discussions on this issue were held under agenda item 4(a).

Item 7: Elaboration of a sampling plan – review of the work done by the OECD Scheme

71. The OECD Secretariat informed the Specialized Section that the text concerning sampling of dry fruit submitted by the specialized section had been adopted for inclusion in the OECD guide on implementation of quality control. Two minor changes had been made: the inclusion of a definition for “primary sample” and a summary table for the sampling procedure.

Item 8: UNECE General conditions of sale for dry (shelled and unshelled) and dried fruit
ECE/AGRI/41 (Secretariat)

72. The delegation of Spain informed the meeting that they had not been able to scan the document due to the bad print quality. The secretariat will provide them with the original text.

73. The delegation of Germany said that they had consulted their trade concerning the use of these provisions. They had found that their trade had contributed to the text and was satisfied with its contents but there had never been the need to try out the provisions in practice.

Item 9: Cooperation with the OECD Scheme

74. The delegation of the OECD Scheme said they would give further information on the reform of the Scheme at the Working Party meeting in November.

Item 10: Application of UNECE Standards

75. The secretariat informed the meeting that they had prepared a document on acceptances for the Specialized Section on Standardization of Fresh Fruit and Vegetables. Based on the results of that exercise the secretariat will prepare a document on the application of the standards for dry and dried produce which will be presented at the next session.

Item 11: Capacity building for the application of quality standards

76. The secretariat informed the meeting that during the seminar in Moldova (as mentioned at the opening session) participants had shown particular interest in trade of dry and dried produce. The secretariat is in contact with the Moldovan authorities to define future cooperation (e.g. workshops, hosting of meetings).

Item 12: Other business

12(a) Equipment in the meeting room

77. The Specialized Section highly appreciated the new equipment (computer with Internet access and beamer) available in the meeting room because this had greatly facilitated the discussion and amending of the draft new standards.

12(b) Efforts to increase participation

78. The delegation of the European Community said that an effort should be made to increase participation of countries with an interest in the produce discussed by the Specialized Section. They suggested that the secretariat identify those countries and contact them for comments and participation.

12(c) Homepage

79. The secretariat will put the revised texts for the draft standards for Blanched Almonds, Inshell Pecans, Dried Peaches and Dried Tomatoes on the Internet on the dry and dried fruit homepage at:
http://www.unece.org/trade/agr/wgroups/ge_02/list.htm

12(d) Pulses

80. The delegations of France and Spain expressed their interest in creating standards for pulses, as the trade volume of these products was high. A standard for pulses had been prepared by UNECE fifteen to twenty years ago but never finalized because the relevant work was continued in the Codex Committee on Cereals,

Pulses and Legumes (hosted by the United States) and published as CODEX STAN 171-1989 (Rev. 1 - 1995). This Codex Committee is at present adjourned sine die.

81. It was decided to contact the Codex secretariat for more information on the status of the Committee and the present Codex standard.

82. The item will be included in the agenda for the next meeting.

Item 13: Future work and meetings

13(a) Date and place of the next session

83. The next session of the Specialized Section has been tentatively scheduled from 14 to 17 June 2005 (informal working groups on 13 June). Should the meeting be held outside Geneva delegations will be informed at least five months ahead of the meeting.

13(b) Future work

84. A draft agenda for the next meeting, including the tasks to be accomplished, will be annexed to the report of the Specialized Section.

85. The delegation of Germany informed the meeting that beyond the ongoing work, they were interested in creating standards for:

- Desiccated coconut slices;
- Brazil nuts;
- Dried exotic fruit (e.g. mango, papaya, melon, ginger)
- Apples chips, melon chips etc.

86. The Specialized Section recognized the value of samples when discussing new products and encouraged providing samples whenever possible.

13(c) Preparation of the next session of the Working Party

87. The secretariat will submit to the Working Party the proposals to adopt the UNECE Recommendation for Inshell Pistachios as a revised UNECE Standard and to extend the trial periods for the recommendations for Pistachio Kernels and Peeled Pistachio Kernels (as amended) and Inshell Almonds (as amended) for one further year until November 2005.

Item 14: Election of officers

88. The Specialized Section re-elected Mr. B. Cauquil (France) as Chairman and Mr. P. Marzabal (Spain) as Vice-Chairman.

Item 15: Adoption of the report

89. The Specialized Section adopted the report of its fifty-first session on the basis of a draft prepared by the secretariat.

ANNEX

PROVISIONAL AGENDA FOR THE FIFTY-SECOND SESSION

to be held in the Palais des Nations, Geneva, (14-17 June 2005)
commencing at 10.00 hrs on Tuesday, 14 June 2005 (13 June informal meetings)

1	Adoption of the agenda	TRADE/WP.7/GE.2/2005/1
2	Matters of interest arising since the last session	TRADE/WP.7/GE.2/2005/2
	Review of the UNECE Standard for Inshell Hazelnuts	TRADE/WP.7/GE.2/2005/3
3	Review of UNECE Recommendations	
	(a) Inshell Almond – proposals	TRADE/WP.7/GE.2/2005/4
	(b) Pistachio Kernels and Peeled Pistachio Kernels - proposals	TRADE/WP.7/GE.2/2005/5
4	Draft new UNECE Standards	
	(a) Blanched Almonds	TRADE/WP.7/GE.2/2005/6 (Spain)
	(b) Inshell Macadamia Nuts Macadamia Kernels	TRADE/WP.7/GE.2/2005/7 (United States) TRADE/WP.7/GE.2/2005/8 (United States)
	(c) Inshell Peanuts and Peanut Kernels	TRADE/WP.7/GE.2/2005/9 (United States) TRADE/WP.7/GE.2/2005/10 (United States) TRADE/WP.7/GE.2/2005/11 (United States) TRADE/WP.7/GE.2/2005/12 (United States)
	(d) Inshell Pecans Pecan Kernels	TRADE/WP.7/GE.2/2005/13 (United States) TRADE/WP.7/GE.2/2005/13 (United States)
	(e) Dried Peaches	TRADE/WP.7/GE.2/2005/14 (Spain)
	(f) Dried Peppers	TRADE/WP.7/GE.2/2005/15 (Greece, Spain, Hungary)
	(g) Dried Tomatoes	TRADE/WP.7/GE.2/2005/16 (United States)
5	Revision of the standard layout	TRADE/WP.7/GE.2/2005/17
	(a) Annex on recommended terms and definitions of defects definitions	Rapporteur Spain
	(b) Quality classification	Rapporteur Germany
	(c) Mixtures of varieties, commercial types	Rapporteur Germany and Spain
	(d) Rehydrated products	Rapporteur Germany
6	Pulses	TRADE/WP.7/GE.2/2005/18
7	Elaboration of a sampling plan – review of the work done by the OECD Scheme	
8	UNECE General conditions of sale for dry (shelled and unshelled) and dried fruit)	
9	Cooperation with the OECD Scheme	
10	Efforts to increase participation	
11	Application of UNECE Standards	
12	Capacity building for the application of quality standards	
13	Other business	

14	Future work and meetings	
	(a) Date and place of the next session	
	(b) Future work	
	(c) Preparation of the next session of the Working Party	
15	Election of officers	
16	Adoption of the report	