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Item 6 (c) of the provisional agenda

**DRAFT NEW UNECE STANDARDS
INSHELL MACADAMIA NUTS**

Submitted by the United States of America

At its fifty-third session, the Specialized Section decided to amend the text of the Standard for Inshell Macadamia Nuts to align it to the new Standard Layout. The Rapporteur (United States of America) has prepared this document based on the current draft of the new Standard.

UNECE STANDARD DDP-...
concerning the marketing and commercial quality control of
INSHELL MACADAMIA NUTS

I. DEFINITION OF PRODUCE

[This Standard applies to inshell macadamia nuts of varieties grown from *Macadamia integrifolia*, *Macadamia tetraphylla*, *Macadamia ternifolia* author's name -Maiden & E.Betche and their hybrids, intended for direct consumption. It does apply to inshell macadamia nuts for industrial processing or for use in the food industry].

II. PROVISIONS CONCERNING QUALITY

The purpose of the Standard is to define the quality requirements for inshell macadamia nuts at the export control stage, after preparation and packaging.

A. Minimum requirements¹

General provisions

Subject to the special provisions and the tolerances allowed, the inshell macadamia nuts must display the following characteristics:

The shell must be:

- Intact; however, superficial cracks or slight superficial damage are not considered a defect provided the kernel is physically protected;
- Clean; practically free of any visible foreign matter, including residues of adhering hull, affecting in aggregate more than 5 per cent of the total shell surface;
- Sound; free from defects likely to affect the natural keeping quality of the inshell macadamia nuts;
- Free from blemishes, areas of discolouration or spread stains in pronounced contrast with the rest of the shell affecting in aggregate more than 25 per cent of the total shell surface;

¹ Definitions of terms and defects are listed in annex III of the Standard Layout – Recommended terms and definition of defects for standards of dry (Inshell Nuts and Nut Kernels) and dried produce <www.unece.org/trade/agr/info/layout/layout.htm>.

- Well-formed; not noticeably misshapen;
- Free from mould filaments visible to the naked eye.

The Kernel must be:

- Free from rancidity;
- Sufficiently developed; shrivelled kernels, when the affected portion represents more than 25 per cent of the kernel and empty shells, are excluded;
- Free from blemishes, areas of discolouration or spread stains in pronounced contrast with the rest of the kernel affecting in aggregate more than 25 percent of the of the surface of the kernel;
- Well-formed.

The whole produce (shell and Kernel) must be:

- Dried in accordance with section “B. Moisture content”;
- Sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- Free from mould filaments visible to the naked eye;
- Free from live insects or mites whatever their stage of development;
- Free from damage caused by pests, including the presence of dead insects, insect debris or excreta;
- Free of abnormal external moisture.

The condition of the inshell macadamia nuts must be such as to enable them:

- To withstand transportation and handling;
- To arrive in satisfactory condition at the place of destination.

B. Moisture content²

Inshell macadamia nuts kernels shall have moisture content not exceeding 3.0 per cent.

² The moisture content is determined by one of the methods given in annex II of the Standard Layout - Determination of the moisture content for dry produce <www.unece.org/trade/agr/info/layout/layout.htm>. The laboratory reference method shall be used in cases of dispute.

C. Classification

In accordance with the defects allowed in section “IV. Provisions concerning tolerances”, inshell macadamia nuts are classified into the following two classes:

Class I

Class II

The defects allowed in each class must not affect the general appearance of the produce as regards quality, keeping quality and presentation in the package.

III. PROVISIONS CONCERNING SIZING

[Sizing is optional in all classes. However, when sized, size is determined by the diameter³ measured in (mm or inch) and done in accordance with the following parameters:

Size designations	Diameter (mm)
Extra large	28 mm and larger
Large	23 – 28 mm
Medium	18 – 23 mm
Small	15.87 – 18 mm
Under Size	Less than 15.87 mm

When sized, the minimum size of inshell macadamia nut must not be less than 15.87 mm (5/8 inch) in diameter.]

IV. PROVISIONS CONCERNING TOLERANCES

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

A. Quality tolerances

³ Diameter: the shortest axis of the shell.

Defects allowed	Tolerances allowed (per cent by number or weight of defective inshell macadamia nuts)	
	Class I	Class II
(a) Total tolerances for the shell not satisfying the minimum requirements of which no more than:	5	7
- Loose/foreign extraneous material	1	2
- Macadamia shells with adhering husk/hull	1	2
- Damage by pests (scars)	2	3
- Unopened cracks	1	2
(b) Total tolerances for the kernel not satisfying the minimum requirements of which no more than:	7	10
- Mould	0.5	1 ⁴
- Foreign smell and/or taste	2	3
- Shrunken or shrivelled kernel	2	3
- Gum or brown spot	2	3
[- Other types of unsound kernels]	2	3
- Deterioration, damage by pest	3	5
(c) Size Tolerances for other defects (not included in total tolerances):		
- Inshell macadamia nuts not conforming to the minimum size 15.87 mm (5/8 of an inch) diameter	0	0
- Not conforming to the size marked	10	10

[Standard definitions of the defects are listed in annex III of the Standard Layout, “Recommended terms and definition of defects for standards of dry (inshell nuts and nut kernels) and dried produce”.]

⁴ Reservation from Poland, requesting 0.5 per cent tolerance for all classes.

V. PROVISIONS CONCERNING PRESENTATION

A. Uniformity

The contents of each package must be uniform and contain only inshell macadamia nuts of the same origin, quality and size (if sized) and variety or commercial type (if indicated).

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

[Uniformity in size is expressed by:

- A size range defined by a maximum size and a minimum size which must not exceed ± 5 mm of difference, or;
- Screening defined as a minimum size in diameter.]

B. Packaging

Inshell macadamia nuts 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 must be free of all foreign matter in accordance with the Table of Tolerances in section “IV. Provision concerning tolerances”.

C. Presentation

Inshell macadamia nuts may be presented in bags or solid containers. All consumer packages within each package must be of the same weight.

VI. PROVISIONS CONCERNING MARKING

Each package ⁵ must bear the following particulars in letters grouped on the same side, legibly and indelibly marked and visible from the outside:

⁵ 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.

A. Identification

Packer)	Name and address or
and/or)	officially issued or
Dispatcher)	accepted code mark ⁶

B. Nature of produce

- Inshell macadamia nuts;
- Name of variety and /or commercial type (optional).

C. Origin of produce

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

D. Commercial specifications

- Class;
- Size (optional);
- Crop year (optional); mandatory according to the legislation of the importing country;
- Net weight, or the number of consumer packages, 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)

⁶ The national legislation of a number of countries requires the explicit declaration of the name and address. In cases where a code mark is used, the reference “packer and/or dispatcher” (or equivalent abbreviations) must be indicated in close connection with the code mark.