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**PROPOSALS TO REVISE UNECE STANDARDS
HAZELNUT KERNELS**

Submitted by Turkey^(*)

At its fifty-third session, the Specialized Section decided to amend the text of the Standard for Hazelnut Kernels to align it to the new Standard Layout. The Rapporteur (Turkey) has prepared this document based on the current Standard in force.

^(*) The present document has been submitted after the official documentation deadline by the Trade and Timber Division due to resource constraints.

UNECE STANDARD DDP-04

concerning the marketing and commercial quality control of

HAZELNUT KERNELS

I. DEFINITION OF PRODUCE

This standard applies to whole hazelnut kernels of varieties grown from *Corylus avellana L.* and *Corylus maxima Mill.* and their hybrids intended for direct consumption.

It does not apply to hazelnut kernels 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 of hazelnut kernels at the export control stage, after preparation and packaging.

A. Minimum requirements¹

In all classes subject to the special provisions for each class and the tolerances allowed, the hazelnut kernels must display the following characteristics:

- Intact; the absence of part of the tegument or a scratch less than 3 mm in diameter and 1.5 mm in depth shall not be regarded as a defect;
- Free from abnormal external moisture;
- Clean; practically free of any visible foreign matter;
- Sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- Sufficiently developed; shrivelled kernels, when the affected part represents more than 25 per cent of the kernel are excluded;
- Free from rancidity;
- Free from blemishes, areas of discolouration or spread stains in pronounced contrast with the rest of the kernel affecting in aggregate more than 25 per cent of the surface of the kernel;²

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>.

² This requirement does not apply to internal or external blemishes consisting of an alteration of the odour or taste of the hazelnuts, always provided that the hazelnuts remain fit for consumption.

- 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 from mould filaments visible to the naked eye;
- Free of foreign smell and/or taste.

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

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

B. Moisture content³

The hazelnut kernels shall have a moisture content of not greater than 6.0 per cent.

C. Classification

In accordance with the defects allowed in section “IV. Provisions concerning tolerances”, hazelnut kernels are classified in three classes defined below:

“Extra” Class
Class I
Class II

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

III. PROVISIONS CONCERNING SIZING

Sizing or screening is compulsory for Extra Class and Class I, but is optional for Class II.

Size is determined by the maximum diameter of the equatorial section.

The minimum size is 9 mm for hazelnut kernels in Extra Class and Class I, with the exception of hazelnuts kernels of the piccolo type or hazelnuts having a similar designation, for which a diameter of 6 mm to 9 mm is allowed.

Uniformity in size is expressed by:

³ 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 (nuts) <www.unece.org/trade/agr/info/layout/layout.htm>. The laboratory reference method shall be used in cases of dispute.

- A size range defined by a maximum size and a minimum size, or
- Screening defined a minimum size in diameter.

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

DEFECTS ALLOWED	Tolerances allowed per cent of defective hazelnut kernels by number or weight (with regard to the total hazelnut kernel weight basis)		
	Extra	Class I	Class II
(a) Tolerances for hazelnut kernels not satisfying the minimum requirements for the kernel^a	5	10	15
Of which no more than			
- Rancid or damaged by pests, rotting or deterioration ^b	1	2	3
- Mouldy ^b	0.5	1	2
- Not sufficiently developed including shrunken and shrivelled, stained and yellowish kernels	2	4	6
- Mechanically damaged and pieces ^c	3	8	10
- Live insects and mites	0	0	0
(b) Tolerances for other defects			
- Foreign matter, including shell fragments, fragments of hull or dust	0.25	0.25	0.25
- Twin kernels	2	5	8
- Hazelnut kernels belonging to other varieties (or commercial types ⁴) than that indicated on the package (by number)	10	10	10
(c) Size tolerances	10	10	10

^a Total tolerance for old crop shall be 6 per cent, 13 per cent and 18 per cent respectively in Extra Class, Class I and Class II provided that the marking indicates the crop year or the mention "Old Crop".

^b For hazelnuts of an old crop, these tolerances are increased to 2 per cent, 4 per cent and 6 per cent respectively in Extra Class, Class I and Class II, provided that the marking indicates the crop year or "old crop".

^c The percentage of pieces may not exceed 0.5 per cent, 1 per cent and 2 per cent respectively in Extra Class, Class I and Class II.

⁴ Commercial type means that the hazelnuts in each container are of the similar general type and appearance or belong to a mix of varieties officially defined by the producing country.

B. Size tolerances

For all classes, 10 per cent by weight of hazelnuts not satisfying the size range indicated. (An exception exists for kernels sized with 1 mm intervals. Tolerances for these kernels are 15 per cent.) The presence of hazelnuts 0.2 mm above or below the size laid down shall not be regarded as a defect.

V. PROVISIONS CONCERNING PRESENTATION

A. Uniformity

The contents of each package must be uniform and contain only hazelnut kernels of the same origin, quality, crop year (if indicated), variety or commercial type (if indicated) and size (if sized).

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

B. Packaging

Hazelnut kernels 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 the printing or labelling has been done with non-toxic ink or glue.

Stickers individually affixed on the produce shall be such that, when removed, they neither leave visible traces of glue, nor lead to skin defects.

Packages must be free of all foreign matter.

C. Presentation

Hazelnut kernels must be presented in bags or solid containers. All consumer packages within each package must be of the same weight and contain hazelnut kernels of the same class, variety or commercial type.

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:

A. Identification

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

B. Nature of produce

- "Hazelnut Kernels"
- Name of the variety or commercial type for classes "Extra" and I (optional for Class II)

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) expressed by:
 - The minimum and maximum diameters, or
 - The minimum diameter followed by the words "and above", or "and +"
 - The maximum diameter followed by the words "and less", or "and -";
- Size name (optional);
- Crop year according to the legislation of the importing country ⁷;
- "Best before" followed by the date (optional);

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.

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.

⁷ Reservation by Turkey and Romania requesting that the crop year be marked.

- Weight (gross or net)⁸. If the gross weight is indicated, the tare must not exceed 1.5 per cent for sacks more than 50 kg and 2.0 per cent for sacks of 50 kg and less. If the nuts are presented in double sacks other than paper or polyethylene, the net weight must be indicated. Net weight, or number of pre-packages followed by net unit weight for packages containing pre-packages.

E. Official control mark (optional)

This Standard was first published as UNECE Standard for Decorticated Hazel Nuts in 1970

Revised 1991, 2000

Inclusion of new Annex I 2002

⁸ Net weight has to be indicated at the request of the importer or the importing country.