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**DRAFT NEW UNECE STANDARDS
INSHELL PECANS**

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 Pecans 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 PECANS

I. DEFINITION OF PRODUCE

This standard applies to inshell pecans of varieties (cultivars) grown from *Carya illoinoensis* (Wangenh.) K. Koch intended for direct consumption and for use in the food industry when they intended to be mixed with other products for direct consumption without further processing. This standard does not apply to inshell pecans for industrial processing.

The pecan shells may have colours displaying the following characteristics:

- (a) Natural
- (b) Natural and polished
- (c) Bleached- dyed red-waxed and polished
- (d) Bleached-dyed-waxed and polished

II. PROVISIONS CONCERNING QUALITY

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

A. Minimum requirements ¹

In all classes subject to the special provisions for each class and the tolerances allowed inshell pecans must be:

The shell must be:

- Intact; however, slight superficial damage is not considered as a defect provided the kernel is 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;
- Free from abnormal external moisture;

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>.

- 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 surface of the shell;
- Uniform in colour;
- Free from mould filaments visible to the naked eye.

The Kernel must be:

- Free from rancidity;
- Sufficiently developed; shrunken or shrivelled kernels which are extremely flat and wrinkled, or with desiccated, dried out or tough portions affecting more than 25 per cent of the kernel and empty shells are to be 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 per cent 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 and mites, their debris or excreta;
- Free of abnormal external moisture;
- Free of foreign smell and/or taste.

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

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

B. Moisture content ²

Inshell pecans shall have a moisture content not exceeding 5.0 per cent.

C. Classification ³

In accordance with the defects allowed in section “IV. Provisions concerning tolerances”, inshell pecans are classified in two classes defined below:

Class I

Class II

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

(iii) Kernel Colour Classification

Colour classification for inshell pecans is optional. When classified, this is done in accordance with the following definitions:

Light: the outer surface of the kernel is mostly **golden** colour or lighter, with not more than 25 per cent of the outer surface darker than **golden**, none of which is darker than **light brown**.

Light amber: more than 25 per cent of the outer surface of the kernel is **light brown**, with not more than 25 per cent of the outer surface darker than **light brown**, none of which is darker than **medium brown**.

Amber: more than 25 per cent of the outer surface of the kernel is **medium brown**, with not more than 25 per cent of the outer surface darker than **medium brown**, none of which is darker than **dark brown** (very dark-brown or blackish-brown discolouration).

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.

³ The Classes therein are equivalent with North American industry designations.

Dark amber: more than 25 per cent of the outer surface of the kernel is **dark brown**, with not more than 25 per cent of the outer surface darker than **dark brown** (very dark brown or blackish-brown discolouration).]

III. PROVISIONS CONCERNING SIZING

Sizing of inshell pecans is optional. However, when sized, size is determined by count and weight the number of nuts per kilogram or pound along with the following size denominations:

Size Denomination	Number of nuts	
	Per pound	Per kilogram
Oversize	55 or less	121 or less
Extra Large	56 – 63	121 – 138
Large	64 – 77	138 – 169
Medium	78 – 95	169 – 209
Small	96 – 120	209 – 264

IV. PROVISIONS CONCERNING TOLERANCES

Tolerances in respect to 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

Defects Allowed	Tolerance allowed (per cent)/ by count	
	Class I	Class II
Total tolerance for pecans shells not satisfying the minimum requirements, of which no more than	10	15
- Adhering Hull	5	10
- Split/Broken Shells	5	10
- Worm Holes (worms not present)	3	5
- Mould	1	2
Total tolerance for stained shells ⁴	5	20
Total Tolerances for pecan kernels; not satisfying the minimum requirements of which no more than	12	30
- Skin colour or any colour darker than the specified colour	7	10
- Shrunken, shrivelled, or underdeveloped	12	30
- Rancid decay, mouldy or injured by insects	6	7
- Kernels failing to meet colour requirements for the grade but not seriously damaged by dark discolouration	8	10
- Loose, foreign, extraneous material (by weight)	0.5	0.5

B. Size tolerances

For all classes, 7 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.

⁴ Striations in the texture of pecan shells make them more susceptible to staining or turning dark.

V. PROVISIONS CONCERNING PRESENTATION

A. Uniformity

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

- In Class I, shells must be uniform in colour.
- Uniformity of shell colour is optional in Class II.

The visible part of the contents of the package (consumer packages) must be representative of the entire contents.

Size uniformity

When sized, for each size denomination the 10 smallest nuts per 100 must weight at least 7 per cent of the total weight of the lots representative 100 nut sample

B. Packaging

Inshell pecans 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.

C. Presentation

Inshell pecans must be presented in flexible or solid containers. All consumer packages within each master container must be of the same weight.

VI. PROVISIONS CONCERNING MARKING

Each package⁵ 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 mark⁶

B. Nature of produce

- “Inshell pecans”
- Variety 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 (if sized);
 - Expressed by count per pound or per kilogram
 - Size denomination (optional)
- Crop year (optional) mandatory according to the legislation of the importing country;
- Net weight, or the number of pre-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.

ANNEX I**DEFINITIONS OF TERMS AND DEFECTS
FOR INSHELL PECANS**

<i>Fairly uniform in colour:</i>	Shells do not show sufficient variation in colour to materially detract from the general appearance of the lot.
<i>Loose extraneous or foreign material:</i>	Loose hulls, empty broken shells, or any substance other than pecans in the shell or pecan kernels.
<i>Well-developed:</i>	The kernel has a large amount of meat in proportion to its width and length.
<i>Fairly well developed:</i>	The kernel has at least a moderate amount of meat in proportion to its width and length. Shriveling and hollowness shall be considered only to the extent that they have reduced the meatiness of the kernel.
<i>Poorly developed:</i>	The kernel has a small amount of meat in proportion to its width and length.
<i>Well-cured:</i>	The kernel separates freely from the shell; breaks cleanly when bent, without splintering, shattering or loosening the skin; and appears to be in good shipping or storage condition in terms of its moisture content.

ANNEX II
OPTIONAL DETERMINATIONS
FOR
FOR INSHELL PECANS

The determinations set forth herein are not requirements of these standards. They may be performed upon request in connection with the grade determination or as a separate determination. Samples of pecans for these determinations shall be taken at random from a composite sample drawn throughout the lot.

Edible kernel content: A minimum sample of at least 500 grams of inshell pecans shall be used for determination of edible kernel content. After the sample is weighed and shelled, edible-appearing half kernels and pieces of kernels shall be separated from shells, centre wall and other non-kernel material, as well as inedible kernels and pieces of kernels, and weighed to determine edible kernel content for the lot.

Poorly developed kernel content: A minimum sample of at least 500 grams of inshell pecans shall be used for determination of poorly developed kernel content. The amount of poorly developed kernels and pieces of kernels shall be weighed to determine poorly developed kernel content of the lot.

Colour classification: The amount of “Light”, “Light amber”, “Amber”, “Dark amber” and “darker” shades of skin colour shall be determined according to Colour Classification. The total weight of edible kernels and pieces of kernels shall be the basis for determining Colour Classification content for the lot.

Kernel moisture content: The sample of pecans for determination of kernel moisture content shall be shelled immediately before analysis, and all shells, centre wall and other non-kernel material removed. The air-oven or other methods or devices, which give equivalent results, shall be used for moisture content determination.