

**INFORMAL DOCUMENT NO. 1 (ENGLISH)**

9 May 2007

**ECONOMIC COMMISSION FOR EUROPE**

COMMITTEE ON TRADE

Working Party on Agricultural Quality Standards

Specialized Section on Standardization of Dry and Dried Produce

Fifty-fourth session

Geneva, 25-29 June 2007

Item 4 (d) of the provisional agenda

**REVIEW OF THE UNECE RECOMMENDATIONS**

**INSHELL HAZELNUTS**

Document submitted by France

Document based on the recommendation in trial period until november 2007.

The proposed modifications appear in red (the additions are underlined and and the deletions are ~~crossed-out~~).

*The comments appear in blue and in italics.*

The version in French has been used as the reference.

**UNECE STANDARD DDP-03**  
concerning the marketing and commercial quality control of

**INSHELL HAZELNUTS**

**I. DEFINITION OF PRODUCE**

This standard applies to inshell hazelnuts free from involucre or husk of varieties (cultivars) grown from *Corylus avellana* L. and *Corylus maxima* Mill. and their hybrids, intended for direct consumption or for food when they are intended to be mixed with other products for direct consumption without further processing. It does not apply to inshell hazelnuts for industrial processing.

**II. PROVISIONS CONCERNING QUALITY**

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

**A. Minimum requirements <sup>1</sup>**

- (i) In all classes subject to the special provisions for each class and the tolerances allowed, inshell hazelnuts must display the following characteristics:
  - (a) The shell must be:
    - intact; however, slight superficial damage is not considered as a defect provided the kernel is physically protected;
    - clean; practically free of any visible foreign matter including residues of adhering husk affecting in aggregate more than 5 per cent of the total shell surface;
    - free from blemishes, areas of discoloration 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;
    - well formed; not noticeably misshapen.
  - (b) 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~~50 per cent of the kernel and empty

---

<sup>1</sup> 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](http://www.unece.org/trade/agr/info/layout/layout.htm)>.

shells are excluded;

*Estimating that a defect represent 25% of the kernel is very difficult during controls, autocontrols, lawsuits with buyers (wrinkled hazelnut).*

- free from blemishes, areas of discoloration 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.
- (c) 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;
  - free of foreign smell and/or taste.

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

- to withstand transport and handling, and
- to arrive in satisfactory condition at the place of destination.

## **B. Moisture Content <sup>2</sup>**

Inshell hazelnuts shall have a moisture content not exceeding 12.0 per cent for the whole nut and 7.0 per cent for the kernel.

## **C. Classification**

In accordance with the defects allowed in Section “IV. Provisions Concerning Tolerances” inshell hazelnuts are classified into the following classes:

“Extra” Class,  
Class I,  
Class II.

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

---

<sup>2</sup> 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](http://www.unece.org/trade/agr/info/layout/layout.htm)>. The laboratory reference method shall be used in cases of dispute.

### III. PROVISIONS CONCERNING SIZING

Sizing of inshell hazelnuts is compulsory in class Extra and class I and optional in class II. When sized, size is determined by the maximum diameter of the equatorial section by means of round-holed screens.

*Inshell hazelnuts have added value proportional to their size. Deleting the notion of compulsory sizing for classes EXTRA and I risk to disrupt the valuation made by the buyer about the quality of the products. Moreover, sizing is a necessary prior condition to efficiency of certain mechanical sortings (separation of empty nuts, shrivelled ones,...) which are used, in particular, to obtain classes EXTRA and I.*

The minimum size is 12 mm.

Uniformity in size is expressed by:

- at the following size range defined by a minimum size and a maximum size ~~which must not exceed 3 mm of difference~~ or
- screening defined as a minimum size or a maximum size in diameter.

<u>Size range</u>	<u>Screening</u>
<u>24 mm and more</u>	<u>24 mm and more (or and less)</u>
<u>22 to 24 mm</u>	<u>22 mm and more (or and less)</u>
<u>20 to 22 mm</u>	<u>20 mm and more (or and less)</u>
<u>18 to 20 mm</u>	<u>18 mm and more (or and less)</u>
<u>16 to 18 mm</u>	<u>16 mm and more (or and less)</u>
<u>14 to 16 mm</u>	<u>14 mm and more (or and less)</u>
<u>12 to 14 mm</u>	

*Insofar as the screening is allowed, the nuts which not respecting the range of 2 mm prescribed in the standard DDP03 may be marketed by using the sizing by screening. Moreover, business negotiations are based on the size range described in the standard DDP03 (paragraph III).*

### 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

<b>Defects allowed</b>	<b>Tolerances allowed</b> per cent of defective inshell hazelnuts by count/number or weight (with regard to the total inshell weight basis)
------------------------	--

	Extra	Class I	Class II
(a) Tolerance for inshell hazelnuts not satisfying the minimum requirements	5	10	15
<b>of which no more than</b>			
- not sufficiently developed or empty nuts (by number)	<del>4</del> 2	<del>6</del> 4	<del>8</del> 6
<i>Alignment on the european regulation concerning the empty nuts.</i>			
- option 1: mouldy, rancid, <u>shrivelled</u> , damaged by pests, rotting or deterioration	3	5	6
- <del>option 2: mouldy, rancid, damaged by pest, rotting or deterioration</del>	<del>3</del>	<del>5</del>	<del>6</del>
- <del>of which: mouldy must not exceed</del>	<del>1</del>	<del>3</del>	<del>4</del>
<i>The rancid and rotten hazelnuts are often also mouldy : choice of the option 1.</i>			
- <b>live insects and mites</b>	0	0	0
(b) Tolerances for other defects			
- foreign matter including loose shells, shell fragments, fragments of hull, dust	<del>1</del>	<del>3</del>	<del>5</del>
<i>A walnut (12 g) in a 400 g package of hazelnuts = 3% of foreign matter</i>			
- inshell hazelnuts belonging to varieties or commercial type other than that indicated on the package	12 <del>+10</del>	12 <del>+10</del>	12 <del>+10</del>
<i>The pollinators of hazel trees constitute between 8 and 12% of the pure varieties.</i>			
(c) Size tolerances for inshell hazelnuts not conforming to the provisions concerning sizing and the size indicated	10	<del>15</del> 10	<del>15</del> 10
<i>The american sizes are expressed in inches, the conversion requires to widen the tolerances.</i>			

## V. PROVISIONS CONCERNING PRESENTATION

### A. Uniformity

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

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

### B. Packaging

Inshell hazelnuts 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.

Packages must be free of all foreign matter in accordance with the table of tolerances in Section "IV. Provisions Concerning Tolerances".

### C. Presentation

Inshell hazelnuts must 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<sup>3</sup> 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 <sup>4</sup>

### B. Nature of produce

- "Hazelnuts" or "Inshell Hazelnuts" if the content is not visible from the outside.

*The natural product stemming from picking is a hazelnut. Having a shell is natural (apples are not marketed as "apples with skin"). Moreover, the shell is visible and no doubt may remain when the consumer sees the product.*

- Name of the variety (optional) or commercial type (optional).

*Ambiguous.*

<sup>3</sup> 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.

<sup>4</sup> 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.

**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 +” ; or
  - the maximum diameter followed by the words “and below” or “and -” ;
- Crop year (optional).
- “Best before” followed by the date (optional).

**E. Official control mark (optional)**