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PROPOSALS TO REVISE UNECE STANDARDS

HAZELNUT KERNELS

Document submitted by Germany

This document contains a clean version of the draft prepared by Turkey, i.e. all amendments accepted and the amendments proposed by Germany highlighted.

UNECE STANDARD DF-04
concerning the marketing and commercial
quality control of

HAZELNUT KERNELS
moving in international trade between and to
UNECE member countries

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

- (i) In all classes subject to the special provisions for each class and the tolerances allowed, the hazelnut kernels must ~~display the following characteristics~~ be:
- 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; = duplication, see second last indent~~
 - 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;
question: the existing standard allows a wrinkling of 50 % of the total surface; the provision in this draft is more strict; this would be acceptable for Germany, but is this the intention of Turkey?
 - free from rancidity;
 - ~~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; the presence of hazelnut kernels with a brown or dark brown centre, normally accompanied by a small separation of the cotyledons, that does not affect the taste or smell is not regarded as a defect²~~
 - free from live insects or mites whatever their stage of development;

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 Fruits (Inshell Nuts and Nut Kernels) and Dried Fruits (http://www.unece.org/trade/agr/info/layout_e.pdf)

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 damage caused by pests, including the presence of dead insects or mites; ~~insect as well as their~~ debris or excreta;
remark: dead insects or mite debris should be covered by this minimum requirement too; the same proposal is made for the Standard Layout
- free from mould filaments visible to the naked eye on the outside or inside the kernel;
remark: the addition to this minimum requirement is necessary to better reflect the situation in hazelnut kernels
- free of abnormal external moisture;
- 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; and
- to arrive in satisfactory condition at the place of destination.

(ii) Moisture content

The hazelnut kernels shall have a moisture content of not greater than 6.0 per cent.³
remark: it is necessary to give the limit with one decimal point to be as precise as possible.

B. Classification

In accordance with the defects allowed in Section IV. PROVISIONS CONCERNING TOLERANCES, ~~Hazelnut hazelnut~~ kernels are classified in into the following ~~three~~-classes-~~defined below~~:

“Extra” Class,
Class I,
Class II.

The defects allowed ~~in Section IV. PROVISIONS CONCERNING TOLERANCES~~ must not affect the general appearance of the produce, the quality, keeping quality and presentation in the package.
remark: The deletion proposed is in accordance with ECE/TRADE/C/WP.7/GE.2/2006/10/Add.1

III. PROVISIONS CONCERNING SIZING

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

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

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

Uniformity in size is expressed by:

- a size range ~~defined by a maximum size and a minimum size~~ not exceeding 2mm or

³ *The moisture content is determined by one of the methods given in Annex II of the Standard Layout – Determination of Moisture content for dry ~~produce (nuts)~~ fruit (http://www.unece.org/trade/agr/info/layout/laydry_e.pdf). The laboratory reference ~~method~~ method shall be used in cases of dispute.*

- screening, i.e. 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) Total tolerances <u>Tolerances</u> for hazelnut kernels not satisfying the minimum requirements for the kernel ^a Of which no more than	5	10	15
- rancid or damaged by pests, rotting, 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 <u>not passing through a 5 mm round meshed sieve</u>	3	8	10
- live insects and mites	0	0	0
(b) Tolerances for other defects (not included in total tolerances)			
- foreign matter including shell fragments, fragments of hull, <u>pieces passing through a 5 mm round meshed sieve</u> , dust (<u>by weight</u>)	0,25	0,25	0,25
- twin kernels	2	5	8
- hazelnut kernels belonging to other varieties (or commercial types) than that indicated on the package [(by number)]	10	10	10
(c) Size tolerances			
<u>For produce not conforming to the size indicated</u>	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.~~

remark to footnotes a and b: the standards and classification serve as a basis for transparency. Therefore, the "old crop" should respect the same tolerances as the new crop.

remark to footnote c: The existing standard allows for a certain percentage of pieces only and at the same time the annex defining terms and defects defines the size of a piece that obviously may be allowed. For simplification, it is proposed, to use the definition of the piece to distinguish between those pieces that may be accepted within the tolerances and those very small pieces that are part of the tolerance for "foreign matter".

~~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.~~

remark: The size tolerances are covered by the table. Therefore, the special tolerance for kernels sized with a maximum range of 1mm is proposed for deletion.

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~~ 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.~~

remark: the deletion proposed is in accordance with ECE/TRADE/C/WP.7/GE.2/2006/10/Add.1

Packages must be free of all foreign matter in accordance with the table of tolerances in Section IV. PROVISIONS CONCERNING TOLERANCES.

C. Presentation

Hazelnut ~~Kernels~~ kernels must be presented in bags or solid containers. All ~~consumer sales~~ 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 package⁴ 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 ⁵

B. Nature of produce

- "Hazelnut Kernels".
- Name of the variety or commercial type for ~~classes~~ Classes "Extra" and I (~~optional for Class II~~)
- "Piccolo" type or equivalent denomination, where appropriate
remark: the "piccolo" type must be given because of the special provisions concerning sizing

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 "~~.
 - remark: deletion in accordance with Section III SIZING
 - ~~Size name (optional)~~
 - Crop year (optional) according to the legislation of the importing country.⁶
 - Best before followed by the date (optional)
 - ~~Weight (gross or net)⁷. 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~~

⁴ ~~Consumer packages~~ 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 of the importing country. However, the markings referred to shall in any event be shown on the transport packaging containing such package units.

⁵ The national legislation of a number of countries requires the explicit declaration of the name and address. However, in the case where a code mark is used, the reference "packer and/or dispatcher (or equivalent abbreviations)" has to be indicated in close connection with the code mark.

⁶ Reservation by Turkey and Romania requesting that the crop year be marked.

⁷ Net weight has to be indicated at the request of the importer or the importing country.

~~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. remark: the specifications on the net weight should be deleted (in accordance with the Standard Layout) as this avoids any conflict with the~~

E. Official control mark (optional)

This standard was first published as UN/ECE Standard for Decorticated Hazel Nuts in 1970

Revised 1991, 2000

Inclusion of new Annex I 2002