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PROPOSALS TO REVISE UNECE STANDARDS

HAZELNUT KERNELS

Document submitted by Turkey

This document was prepared by Turkey based on the last recommendations of Germany and Turkish Hazelnut Experts.

UNECE STANDARD DDPF-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 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;
 - 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 50 per cent of the kernel are excluded;
 - 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;
 - free from damage caused by pests, including the presence of dead insects or mites as well as their debris or excreta;
 - free from mould filaments visible to the naked eye on the outside or inside the kernel;
 - free of 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 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 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.

(H)B. Moisture content

The hazelnut kernels shall have a moisture content of not greater than 6.0 per cent.³

BC. Classification

In accordance with the defects allowed in Section IV. PROVISIONS CONCERNING TOLERANCES, hazelnut kernels 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.

III. PROVISIONS CONCERNING SIZING

Sizing or screening is compulsory for Extra Class and Class I.

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

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

Uniformity in size is expressed by:

- a size range not exceeding 3mm or
- screening, i.e. a minimum or maximum 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

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 fruit (http://www.unece.org/trade/agr/info/layout/laydry_e.pdf). The laboratory reference method shall be used in cases of dispute.

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 ^a Of which no more than	5	12	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 kernels	2	4	6
- mechanically damaged and pieces not passing through a 5 mm round meshed sieve ^c	3	8	10
- live insects and mites	0	0	0
(b) Tolerances for other defects			
- foreign matter including shell fragments, fragments of hull, pieces passing through a 5 mm round meshed sieve, dust (by weight)	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 weight)]	10	10	10
(c) Size tolerances			
For produce not conforming to the size indicated	10	10	10

^a Total tolerance for old crop shall be 6 per cent, 14 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 for footnotes a and b: Especially in Turkey and in the world, hazelnut has a huge amount of carried product for the next and/or future years. During this long storing period, changes in color and chemical composition of the hazelnut product has naturally occurred. Therefore it is necessary to take into consideration different tolerance levels for old and new crops as it has been considered till now. For this reason Turkey has compulsory proposed "the crop year".

Remark for footnote c: Deterioration of hazelnut pieces is much faster than sound hazelnuts but mechanically damaged and pieces rate is same for new and old crops. Additionally, using of hazelnut pieces in industry which uses sound hazelnut is inconvenient. For this reason it is necessary to determine and to limit the rates of hazelnut pieces in the standards. There is no difference between old and new crops for hazelnut pieces.

B. Size tolerances

For all classes, 10 per cent by weight for round nuts and 15 per cent for pointed and oblong nuts, 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 for round nuts and 20 per cent for pointed and oblong nuts.) The presence of hazelnuts 0.2 mm above or below the size laid down shall not be regarded as a defect.

Remark: Turkey exports round, pointed and oblong nuts as commercial type. Because of the differences in shapes of these commercial types, it is necessary to use different size tolerances for these commercial types. In addition, when sizing is carried out based on the 1 mm intervals, these differences among commercial types are increasing because of technical reasons.

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.

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 must be presented in bags or solid containers. All 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

⁴ 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.

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 "Extra" and I
- "Piccolo" type or equivalent denomination, where appropriate

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 word "and less" or "and –".
- Size name (optional)
- Crop year (optional) according to the legislation of the importing and exporting 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 double sacks other than paper or polyethylene, the net weight must be indicated.

Remark for Weight (gross or net): 65 per cent of Turkish hazelnuts are exported as natural. A large part of this natural product is mostly packed in sacks as gross weight. In order to protect the consumer rights and benefits and also to prevent unjust competition among the exporter countries, it is necessary to mention the "tare limits" for the sacks in the standards.

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

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 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.