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Specialized Section on Standardization of Dry and Dried Produce

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Item 5 (b) of the provisional agenda

**PROPOSALS TO REVISE UNECE STANDARDS**

**INSHELL WALNUTS (TRIAL UNTIL NOVEMBER 2007)**

Note from the secretariat

The delegation of Germany presented to the fifty-third session of the Section (2006) a revised version of the standard for inshell walnuts. The Specialized Section decided to keep the revised text as work in progress for one more year to let producers and exporters test the new figures in the table of tolerances. The question of including “crop year” as a mandatory or an optional commercial specification also needed to be clarified.

**UNECE STANDARD DDP-01**  
concerning the marketing and commercial quality control of

**INSHELL WALNUTS**

**I. DEFINITION OF PRODUCE**

This standard applies to inshell walnuts free from outer husks, of varieties (cultivars) grown from *Juglans regia L.*, intended for direct consumption or for food when they are intended to be mixed with other products for direct consumption without further processing. This Standard does not apply to inshell walnuts for industrial processing.

Inshell walnuts are classified in two types, as defined below:

- 'Fresh walnuts' or 'early walnuts' which have been marketed soon after harvesting and cannot be preserved for a long time, from which the husk has been removed and which have not been treated in any way that tends to change their natural moisture content.
- 'Dry walnuts' which can be preserved for a long time under normal conditions of storage.

**II. PROVISIONS CONCERNING QUALITY**

The purpose of the standard is to define the quality requirements of inshell walnuts 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 walnuts must display the following characteristics:

(a) The shell must be:

- Intact; however, slight superficial damage and partially open walnuts are 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;

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<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)>.

- 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.

The shells of dry walnuts must show no trace of hulling.

(b) The kernel must be:

- Free from rancidity and/or oily appearance;
- 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 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 what ever 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 walnuts should be such as to enable them:

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

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

The natural moisture content of whole fresh inshell walnuts shall be equal to or greater than 20.0 per cent.

Dry inshell walnuts shall have a moisture content not exceeding 12.0 per cent for the whole nut and 8.0 per cent for the kernel.<sup>3</sup>

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<sup>2</sup> 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 <[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) Minimum maturity requirements

The inshell walnuts must be sufficiently mature, which means that.

- In the case of “fresh walnuts”, it must be possible to peel off the skin of the kernel easily and the internal central partition must show signs of turning brown.
- In the case of “dry walnuts”, the internal central partition must be dry.

**C. Classification**

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

“Extra” Class, Class I and 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 is optional.] When sized, size is determined by the maximum diameter of the equatorial section of the shell.

The minimum size is 24 mm.

Uniformity in size is expressed by:

- A size range defined by a minimum and maximum size in millimetres which must not exceed 2 mm of difference [or 3 mm of difference for oblong varieties whose height is at least 1.25 times the maximum diameter of the equatorial section] or
- Screening defined as a minimum size in diameter (mm).

**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**

In the calculation of tolerances, whatever the class, two half-empty walnuts or four quarter-empty

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<sup>3</sup> Reservation from Romania, requesting 10% and 6% respectively.

walnuts are counted as one empty walnut.

Defects allowed	Tolerances allowed per cent of defective inshell walnuts by count or weight (with regard to the total inshell weight basis)		
	Extra	Class I	Class II
<b>(a) Tolerances for inshell walnuts not satisfying the minimum requirements of which no more than:</b>	7+8[5]	10+10[10]	15+15[15]
- Not sufficiently developed or empty nuts (by number)	[2]	[4]	[6]
- Mouldy	3	4	6
- Rancid, damaged by pests, rotting or deterioration	3	6	8
- Live insects and mites (by number)	0	0	0
<b>(b) Tolerances for other defects, not included in (a)</b>			
- Foreign matter including loose shells, shell fragments, fragments of husk, dust (by weight)	1	2	3
- Inshell walnuts belonging to other varieties than that indicated on the package	10	10	10
<b>(c) Size tolerances</b> - for produce not conforming to the provisions concerning sizing and the size indicated	10	10	10

## V. PROVISIONS CONCERNING PRESENTATION

### A. Uniformity

The contents of each package must be uniform and contain only inshell walnuts 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 its entire contents.

**B. Packaging**

Inshell walnuts 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 so as to avoid causing any external or internal damage to the produce. The use of materials, particularly of paper and 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 walnuts must be presented in bags or solid containers. All sales packages within each package must be of the same weight.

The shell may be washed and/or bleached, provided the treatment applied does not affect the quality of the kernel.

**VI. PROVISIONS CONCERNING MARKING**

Each package<sup>4</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>5</sup>

**B. Nature of produce**

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<sup>4</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>5</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.

- “Fresh walnuts” or “Early walnuts” (in the case of fresh walnuts);
- “Walnuts” or “Dry walnuts” (in the case of dry walnuts);
- Name of the 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:
  - The minimum and maximum diameters, or
  - The minimum diameter followed by the words “and above” or “and +”;
- [Crop year (mandatory for “Extra” Class and Class I)];
- “Best before” followed by the date mandatory for fresh walnuts (optional for dried inshell walnuts);
- Store in a cool place, or the indication “Preservation very limited, store in a cool place”, for fresh walnuts.

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

This standard was first published as UNECE Standard for Unshelled Walnuts in 1970  
Revised 1983, 1991, 1999, 2002, 2003