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REVIEW OF THE UNECE RECOMMENDATIONS

PISTACHIO KERNELS AND PEELED PISTACHIO KERNELS

Document submitted by Turkey

The Working Group composed of Italy, Turkey (Rapporteur) and the United States of America presents this recommendation aligned to the new Standard Layout.

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

PISTACHIO KERNELS AND PEELED PISTACHIO KERNELS

I. DEFINITION OF PRODUCE

This standard applies to pistachio kernels and peeled pistachio kernels from varieties (cultivars) grown from pistachio (*Pistacia vera* L.) of which the protective pericarp has been removed and 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 pistachio kernels and peeled pistachio kernels, which are processed by salting, sugaring, flavoring or roasting or for industrial processing.

II. PROVISIONS CONCERNING QUALITY

The purpose of the Standard is to define the quality requirements of pistachio kernels and peeled pistachio kernels at the export control stage, after preparation and packaging.

A. Minimum requirements¹

In all classes, subject to the special provisions for each class and the tolerances allowed, the pistachio kernels and peeled pistachio kernels must display the following characteristics:

- Intact; slight superficial damage is not considered as a defect provided the kernel is physically protected;
- Sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- Clean; practically free of any visible foreign matter;
- Sufficiently dry to ensure keeping quality;
- Free from live insects or mites whatever their stage of development;
- Free of damage caused by pests including the presence of dead insects and mites, their debris or excreta;
- Free from mould filaments visible to the naked eye;
- 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 (Inshell Nuts and Nut kernels) and dried produce www.unece.org/trade/agr/info/layout/layout.htm.

- Free of foreign smell and/or taste;

The condition of the pistachio kernels and peeled pistachio kernels 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

Pistachio kernels and peeled pistachio kernels shall have a moisture content not exceeding 6.5 per cent.

C. Classification

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

Extra Class, Class I, Class II, and

peeled pistachio kernels are classified into the following classes:

Extra Class, Class I.

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

D. Colour Classification

Peeled pistachio kernels may be classified according to colour. In case of colour classification, four colour types are defined below:

(i) Green

The inside longitudinal section must be green or dark green in colour. Not more than 25 per cent of kernels, by count, may display light green and/or yellow sections.

(ii) Gulic (Light Green)

The inside longitudinal section must be light green in colour. Not more than 40 per cent of

² The moisture content is determined by one of the methods given in Annex I of the Standard Layout – Determination of Moisture Content for Dried Produces <www.unece.org/trade/agr/info/layout/layout.htm>. The laboratory reference method shall be used in cases of dispute.

kernels, by count, may display yellow sections.

(iii) Yellow

The inside longitudinal section of the kernel must display a predominantly yellow colour. Not more than 25 per cent of kernels, by count, may display green and/or light green colour.

(iv) Mixed Colour

Lots not included in one of the above categories fall into this category.

III. PROVISIONS CONCERNING SIZING

Sizing of pistachio kernels and peeled pistachio kernels is optional.

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 ³	Tolerances allowed (per cent of the defective fruit by weight) ⁴				
	Pistachio kernels			Peeled pistachio kernels	
	Extra	Class I	Class II	Extra	Class I
(a) Total tolerance for produce not satisfying the minimum requirements, of which no more than:	5	6	8	5	8
- Not sufficiently developed, shrunken and shriveled, of which dark shriveled kernels no more than:	4	4.5	5.5	4	6.5
- Mouldy	-	-	-	3	3
- Rancid or damaged by rotting	0.5	0.5	1.0	0.5	0.5
- Live insects (by number)	0.5	1	1.5	0,5	1
	0	0	0	0	0
(b) Tolerance for other defects					
- Foreign matter, including loose shells, shell fragments, fragments of hull, dust	0.1	0.1	0.2	-	-
- Halves (split) and broken if wholes are specified, of which broken no more than:	15	20	25	15	20
- Wholes if halves or broken are specified	10	10	15	5	5
- Pistachio kernels and peeled pistachio kernels belonging to other varieties/types than that indicated on the package.	15	20	25	20	20
- Peeled pistachio kernels belonging to other colours than that indicated on the package.	10	10	10	10	10
	-	-	-	5	20

³ Standard definitions of the defects are listed in the annex of this document.

⁴ A minimum sample unit of one kilogram is required for the test.

Defects allowed ³	Tolerances allowed (per cent of the defective fruit by weight) ⁴				
	Pistachio kernels			Peeled pistachio kernels	
	Extra	Class I	Class II	Extra	Class I
(c) Size Tolerances					
- For produce not conforming to the size indicated	10	10	10	10	10

V. PROVISIONS CONCERNING PRESENTATION

A. Uniformity

The contents of each package must be uniform and contain only pistachio kernels and peeled pistachio kernels of the same origin, crop year, quality and variety or commercial type (if indicated) and color type (if specified for peeled pistachio kernels) and size (if sized).

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

B. Packaging

Pistachio kernels and peeled pistachio kernels must be packed in such a way as to protect the produce properly. For green pistachios, special materials (light sensitivity bags) may be used for the protection of the colour of the kernels.

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 labeling 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

Pistachio kernels and peeled pistachio kernels must be presented in solid or flexible containers. When using textile or mesh bags, special attention should be paid to protect the produce against external moisture and contamination. All sales packages within each package must be of the same weight.

VI. PROVISIONS CONCERNING MARKING

Each package ⁵ 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 ⁶

B. Nature of produce

- "Pistachio kernels" or "peeled pistachio kernels"
- Name of the variety and/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
- Colour type (for peeled pistachio kernels, in case of colour classification)
- Size (if sized expressed in accordance with section III on Provisions Concerning Sizing)
- Crop year (optional); mandatory according to the legislation of the importing country
- "Best before" followed by the date (optional);

E. Official control mark (optional)

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.

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

**DEFINITIONS OF TERMS AND DEFECTS
FOR PISTACHIO KERNELS AND PEELED PISTACHIO KERNELS**

Fully developed	The condition of pistachio in which the kernel has developed fully.
Halvet/split	Kernels separated longitudinally as two individual cotyledons.
Broken	More than 1/3 of kernel is missing.
Shrivelled	Kernel which is seriously shrunken, wrinkled and tough.
Rancid	Oxidation of lipids producing a disagreeable flavour. An oily appearance of the flesh does not necessarily indicate a rancid condition.
Foreign smell or taste	Any odour or flavour that is not characteristic of the product.
Insect damage	Visible damage by insects or animal parasites, or the presence of dead insects or insect debris.
Mould	Mould filaments visible to the naked eye.
Decay	Significant decomposition caused by the action of micro-organisms.
Clean	Practically free from plainly visible adhering dirt or other extraneous matter.
Foreign matter	Any matter or material not usually associated with the product.