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Item 5 (a) of the provisional agenda

REVISION OF UNECE STANDARDS

INSHELL WALNUTS

The delegation of France has resubmitted the comments that they have introduced in 2008 (informal document 2008 INF.4).

INFORMAL DOCUMENT NO. 4 (ENGLISH)

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ECONOMIC COMMISSION FOR EUROPE

COMMITTEE ON TRADE

Working Party on Agricultural Quality Standards

Specialized Section on Standardization of Dry and Dried Produce

Fifty-fifth session

Geneva, 23-27 June 2008

Item 5 (b) of the provisional agenda

REVISION OF UNECE STANDARDS

INSHELL WALNUTS

This note presents the proposal of the delegation of France on the revision of the UNECE Standard for inshell walnuts.

PROPOSALS TO REVISE UNECE STANDARDS

INSHELL WALNUTS

This document is based on the document INF.9/Rev.1 established after the 54th session of the specialized section on standardization of dry and dried produces and proposed to adoption as a new standard at the WP.7 of November 2007. This proposal was not approved at the WP.7 and the present document is a new proposal in order to bring the standard closer to the practises of the industry and to take in account the economic constraints.

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.

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.

However, if applied at stages following export, the holder shall be responsible for observing the requirements of the standard. The holder/seller of products not in conformity with this standard may not display such products or offer them for sale, or deliver or market them in any other manner.

A. Minimum requirements ¹

(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;
- 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;

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>.

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

(b) The kernel must be:

- Free from rancidity;
- Sufficiently developed; at least 50 per cent of the kernel must be fully developed
- Not desiccated ; kernels with dried out or tough portions affecting more than 25 per cent of the surface are excluded;
- Free from living pests whatever their stage of developments;
- 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;

Fresh Inshell Walnuts must be sufficiently mature, so it is possible to peel off the skin of the kernel easily and the internal central partition must be turning brown.

(c) The whole produce (shell and kernel) must be:

- 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 living pests what ever their stage of development;
- [Free from damage caused by pests including the presence of dead insects and/or mites, their debris or excreta;
It is extremely difficult to detect this defect : we suggest to delete this requirement and to include a tolerance in the section IV. A]
- 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 transportation and handling
- To arrive in satisfactory condition at the place of destination.

B. Moisture content ²

The Fresh Inshell walnuts shall have a natural moisture content of at least 20 per cent.

Dry inshell walnuts shall have a moisture content not exceeding 12.0 per cent for the whole nut or 8.0 per cent for the kernel.³

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

³ Reservation from Romania, requesting 10% and 6% respectively.

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 mandatory for Extra Class and Class I but optional for Class II.

Size is defined either by an interval determined by the minimum diameter and the maximum diameter (sizing) or by an indication of the minimum diameter followed by “and above” or “and +” (screening).

<u>Class</u>	<u>Sizing</u> ^a	<u>Screening</u> ^a
<u>Extra and I</u>	<u>34 mm and above</u> <u>32 to 34 mm</u> <u>30 to 32 mm</u> <u>28 to 30 mm</u> <u>27 to 30 mm for oblong varieties</u> ^c	<u>32 mm and above</u> <u>30 mm and above</u> <u>28 mm and above</u> ^b <u>27 mm and above for oblong varieties</u> ^{b,c}
<u>II</u>	<u>24 to 28 mm</u> <u>24 to 27 mm for oblong varieties</u> ^c	<u>24 mm and above</u>

^a In addition to this sizing and screening table, provided that the size is also expressed in the marking, any size name may be used optionally.

^b Products classified in Class I may exceptionally be marketed with a screening of 26mm and above.

^c The varieties of oblong walnuts have a shell whose height is at least 1.25 times the maximum diameter of the equatorial section.

~~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 3 mm of difference 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 lot for produce not satisfying the requirements of the class indicated.

A. Quality tolerances

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
(a) Tolerances for inshell walnuts not satisfying the minimum requirements of which no more than:			
- Not sufficiently developed or empty nuts (by number)	10 <u>5</u> / <u>8</u>	15 <u>10</u> / <u>12</u>	20
- Mouldy	3	4	6
- Rancid, damaged by pests, rotting or deterioration <i>[The tolerance "damaged by pest" should include dead insects]</i>	3	6	8
- Living pests	0	0	0
(b) Size tolerances			
- For produce not conforming to the provisions concerning sizing and the size indicated	10	10	10
(c) Tolerances for other defects			

	Tolerances allowed per cent of defective inshell walnuts by count or weight (with regard to the total inshell weight basis)		
- Foreign matter, loose shells, shell fragments, fragments of husk, dust (by weight)	2	3	4
- Inshell walnuts belonging to other varieties or commercial types than that indicated	10	10	10

B. Size tolerances

For all classes, a maximum of 10% of inshell walnuts not conforming to the size indicated in the marking is tolerated within the limits such that:

- the nuts correspond to the sizes immediately below or above when the size is designated by an interval determined by the minimum diameter and the maximum diameter (sizing);
- the nuts correspond to the size immediately below when the size is designated by an indication of the minimum diameter followed by “and above” or “and +” (screening).

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 (if sized) 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 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 walnut shell may be cleaned/treated with authorized agents, provided that they do not affect the kernel. >

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 and/or Dispatcher: Name and physical address (e.g. street/city/region/postal code and, if different from the country of origin, the country) or a code mark officially recognized by the national authority.⁵

B. Nature of produce

- “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 of the mixture defined for the “Extra” class; name of the variety, defined mixture or commercial type for class I. ~~Name of the variety or commercial type (optional).~~

[The indication of the variety or of the commercial type should stay mandatory : indeed, the price significantly changes according to the variety].

C. Origin of produce

- Country of origin and, optionally, district where grown or national, regional or local place name.

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.

⁵ 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, and the code mark should be preceded with the ISO 3166 alpha country code of the recognizing country, if not the country of origin.

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~~
Crop year (mandatory for “Extra” class and class I, optional for class II)
~~(optional)~~ ;
[The indication of the crop year avoids to deceive the consumer and favours a fair trade by informing the buyer of an important criteria of quality]
- “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