

INF.3 Proposal for a new UNECE Standard: Inshell Pecans

Contribution from the United States of America

Note by the secretariat: This text is a revised proposal for a new UNECE Standard for Inshell Pecans reproduced as received from the United States.

UNECE STANDARD
concerning the marketing and commercial quality control of

INSHELL PECANS

I. DEFINITION OF PRODUCE

This standard applies to inshell pecans of varieties (cultivars) grown from *Carya illoinoensis* (Wangenh.) K. Koch intended for direct consumption and for use in the food industry when they intended to be mixed with other products for direct consumption without further processing. This standard does not apply to inshell pecans for industrial processing.

The pecan shells may have colours displaying the following characteristics:

- a) natural
- b) natural and polished
- c) bleached- dyed red-waxed and polished
- d) bleached-dyed-waxed and polished

II. PROVISIONS CONCERNING QUALITY

The purpose of the standard is to define the quality requirements of inshell pecans at the export control stage, after preparation and packaging.

A. Minimum requirements

(i) General provisions

In all classes subject to the special provisions for each class and the tolerances allowed inshell pecans must be:

- (a) The shell must be:**
 - intact, slight superficial damage and superficial cracks are not considered as a defect provided the kernel is protected;
 - sound, free from defects likely to affect the natural keeping quality of the nut;
 - clean, practically free of any visible foreign matter;
 - dry, free from abnormal external moisture;
 - free from residue of adhering hull;
 - free of damage caused by pests;
 - free from live insects or mites whatever their stage of development;

- uniform in colour;
- free from mould filaments visible to the naked eye;

(b) **The Kernel must be:**

- sufficiently dry to ensure keeping quality;
- intact, slight superficial damage is not considered as a defect;
- sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- sufficiently developed;
- clean, practically free of any visible foreign matter;
- practically free from live insects or mites whatever their stage of development;
- practically free of damage caused by pests;
- free from mould visible to the naked eye;
- free from rancidity;
- free of foreign smell and/or taste.

The condition of the inshell pecans 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 kernel shall have a moisture content not exceeding 5 per cent.¹

B. Classification²

Inshell pecans are classified in two classes defined below:

Class I

Class II

¹ *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.*

² The Classes therein are Equivalent with North American Industry designations.

Classification is based on the defects allowed in Section IV. PROVISIONS CONCERNING TOLERANCES. The tolerances must not affect the general appearance of the produce, the quality, keeping quality and presentation in package.

(iii) Kernel Color Classification

Colour classification for pecan kernels is optional. When classified it is done in accordance with the following definition:

Light: the outer surface of the kernel is mostly **golden** colour or lighter, with not more than 25 percent of the outer surface darker than **golden**, none of which is darker than **light brown**.

Light amber: more than 25 percent of the outer surface of the kernel is **light brown**, with not more than 25 percent of the outer surface darker than **light brown**, none of which is darker than **medium brown**.

Amber: more than 25 percent of the outer surface of the kernel is **medium brown**, with not more than 25 percent of the outer surface darker than **medium brown**, none of which is darker than **dark brown** (very dark-brown or blackish-brown discolouration).

Dark amber: more than 25 percent of the outer surface of the kernel is **dark brown**, with not more than 25 percent of the outer surface darker than **dark brown** (very dark-brown or blackish-brown discolouration).

III. PROVISIONS CONCERNING SIZING

Sizing of inshell pecan is optional. When sized, size is determined by count and weight; the number of nuts per pound or kilogram.

Size Denomination	Number of nuts	
	Per pound	Per kilogram
Oversize	55 or less	121 or less
Extra Large	56 to 63	121 – 138
Large	64 to 77	138 -169
Medium	78 to 95	169 -209
Small	96 to 120	209 - 264

Size Uniformity

In each size denomination, the 10 smallest nuts per 100 must weight at least 7% of the total weight of a 100- nut sample

IV. PROVISIONS CONCERNING TOLERANCES

Tolerances in respect of quality and size shall be allowed in each package (or in each lot for produce presented in bulk) for produce not satisfying the requirements of the class indicated.

A. Quality tolerances

Defects Allowed	Tolerance allowed (percent)/ by count	
	Class I	Class II
Total tolerance for Pecans Shells not satisfying the minimum requirements, Of which no more than	10	15
- Adhering Hull	5	10
- Split/Broken Shells	5	10
- Worm Holes (worms not present)	3	5
- Mould	1	2
Total tolerance for stained shells ³	5	20
Total Tolerances for the Kernel; not satisfying the minimum requirements	12	30
Of which no more than		
- skin color or any color darker than the specified color	7	10
- Shrunken, shriveled, or underdeveloped	12	30
- rancid decay, moldy or injured by insects	6	7
- Kernels failing to meet color requirements for the grade but not seriously damaged by dark discoloration	8	10
- Loose, foreign, extraneous material (by weight)	0.5	0.5

³ Striations in the texture of Pecan shells make them more susceptible to staining or turning dark

B. Size tolerances

For all classes 7 per cent, by number or weight, of products not according to the size indicated on the marking but belonging to the size range immediately above and/or below the size indicated.

V. PROVISIONS CONCERNING PRESENTATION

A. Uniformity

The contents of each package must be uniform and contain only inshell pecans of the same origin (optional), [crop year,] quality and size (if sized).

- In Class I, shells must be uniform in colour.
- Uniformity of shell colour is optional in class II.

The visible part of the contents of the package (consumer packages) must be representative of the entire contents.

B. Packaging

Inshell pecans 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 that the printing or labelling has been done with non-toxic ink or glue.

Packages must be free of all foreign matter.

C. Presentation

Inshell pecans must be presented in flexible or solid containers. All consumer packages within each master container must be of the same weight.

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:

⁴ *Package units of produce repacked 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*

A. Identification

Packer) Name and address or
and/or) officially issued or
Dispatcher) accepted code mark⁵

B. Nature of produce

- "Inshell pecans"
- 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 count per pound or per kilogram
 - size denomination (optional)
- Crop year (optional) mandatory according to the legislation of the importing country
- Net weight, or the number of pre-packages, followed by the net unit weight in the case of packages containing such units (optional or at the request of the importing country).
- "Best before" followed by the date (optional)

E. Official control mark (optional)

⁵ *The national legislation of a number of countries requires the explicit declaration of the name and address. 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.*

ANNEX I

DEFINITIONS OF TERMS AND DEFECTS FOR INSHELL PECANS

<i>Fairly uniform in colour:</i>	shells do not show sufficient variation in colour to materially detract from the general appearance of the lot.
<i>Loose extraneous or foreign material:</i>	loose hulls, empty broken shells, or any substance other than pecans in the shell or pecan kernels
<i>Well developed:</i>	the kernel has a large amount of meat in proportion to its width and length
<i>Fairly well developed:</i>	the kernel has at least a moderate amount of meat in proportion to its width and length. Shriveling and hollowness shall be considered only to the extent that they have reduced the meatiness of the kernel
<i>Poorly developed:</i>	the kernel has a small amount of meat in proportion to its width and length (see Figure 1).
<i>Well cured:</i>	the kernel separates freely from the shell, breaks cleanly when bent, without splintering, shattering, or loosening the skin; and the kernel appears to be in good shipping or storage condition as to moisture content.

ANNEX II
OPTIONAL DETERMINATIONS
FOR
FOR INSHELL PECANS

The determinations set forth herein are not requirements of these standards. They may be performed upon request in connection with the grade determination or as a separate determination. Samples of pecans for these determinations shall be taken at random from a composite sample drawn throughout the lot.

Edible kernel content:

A minimum sample of at least 500 grams of in-shell pecans shall be used for determination of edible kernel content. After the sample is weighed and shelled, edible appearing half kernels and pieces of kernels shall be separated from shells, centre wall, and other non-kernel material, and inedible kernels and pieces of kernels, and weighed to determine edible kernel content for the lot.

Poorly developed kernel content:

A minimum sample of at least 500 grams of in-shell pecans shall be used for determination of poorly developed kernel content. The amount of poorly developed kernels and pieces of kernels shall be weighed to determine poorly developed kernel content of the lot.

Colour classification:

The amount of "Light," "Light amber," "Amber" "Dark amber" and "darker shades of skin colour shall be determined according to Colour Classification. The total weight of edible kernels and pieces of kernels shall be the basis for determining colour classification content for the lot.

Kernel moisture content:

The sample of pecans for determination of kernel moisture content shall be shelled immediately before analysis and all shells, centre wall and other non-kernel material removed. The air-oven or other methods or devices which give equivalent results shall be used for moisture content determination.

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