



**Economic and Social
Council**

Distr.
GENERAL

TRADE/WP.7/GE.2/2002/11
7 March 2002

ENGLISH

Original: ENGLISH and FRENCH

ECONOMIC COMMISSION FOR EUROPE

COMMITTEE FOR TRADE, INDUSTRY AND
ENTERPRISE DEVELOPMENT

Working Party on Standardization of
Perishable Produce and Quality Development

Specialized Section on Standardization of
Dry and Dried Produce (Fruit)
49th session, 21 - 24 May 2002, Geneva

Item 4 (c) of the provisional agenda

REVISION OF THE STANDARD LAYOUT FOR DRY AND DRIED PRODUCE

ANNEX III: TERMS RECOMMENDED AND DEFINITION OF DEFECTS

Transmitted by Spain

Note by the secretariat: The rapporteur (Spain) has prepared a new document for this annex.

ANNEX III

~~TERMS RECOMMENDED FOR USE IN STANDARDS FOR DRY AND
DRIED FRUIT AND DEFINITION OF DEFECTS~~
RECOMMENDED TERMS AND DEFINITION OF DEFECTS
FOR STANDARDS OF DRY FRUITS (INSHELL NUTS AND NUT KERNELS)
AND DRIED FRUITS

1. Recommended terms

Kernel: edible part of the ~~fruit in the shell~~ **inshell nuts**, corresponding to the seed of the dry fruit, provided with an outer ~~skin pellicle~~ **skin** or integument (testa or episperm).

Peeled kernel (blanched ~~one~~): **nut** kernel with its outer ~~skin or~~ **skin** or integument ~~or pellicle~~ removed.

Shell: inedible woody part of a ~~dry fruit protecting~~ **the inshell nuts that protect** the kernel, ~~and~~ corresponding to the endocarp (~~of~~ drupes), the pericarp (~~of~~ nutlets) or the testa (~~of a~~ strobilus or cone-like fruit).

Stone (pit): inedible part of dried drupes corresponding to the endocarp and the seed of the fruit.

Direct consumption: ~~dry or dried fruit~~ **produce** which will reach the final consumer in its present state, without undergoing any treatment other than conditioning or packaging; operations such as sorting, selection, sizing and mixing shall not be considered as processing.

Processing: an operation distinct from conditioning or packaging which involves a substantial modification of the product or its form of presentation, such as ~~decortication~~ **decortication** (shelling), peeling (blanching), grilling or roasting, or the manufacture of sticks, pastes or flour, etc.

Food industry: any other operation involving either the manufacture of derived food products (oils, flavourings, seasonings, etc.) or the use of the produce as an ingredient in the manufacture of various food products.

Clean: **produce which is practically free from plainly visible adhering dirt or other foreign material.**

Sufficiently dry or dried: ~~dry~~ **inshell nut, nut kernel** or dried fruit which, as a result of its own development or of natural or artificial systems of drying, has attained a moisture content that ensures its keeping quality.
{the maximum moisture content should normally be indicated in relation with this subject}

- Natural drying:* loss of moisture achieved solely by aeration and/or ambient heat, without the use of external heat sources, desiccants or dehydrating substances.
- Ripe:* ~~dry~~ **inshell nut, nut kernel** or dried fruit which has reached sufficient maturity, account being taken of its nature and final use.
{where appropriate, information concerning minimum sugar content, acidity, minimum coloration, stage of development, etc., may be provided}
- Preservative:* additive which prolongs the shelf-life of food products by protecting them against deterioration caused by micro-organisms or biological alterations.
- Sizing:* action and result of grading ~~dry dry~~ **nuts** or dried fruits with reference to its size, weight or volume; it is defined by a range of grades or intervals determined by a maximum size and a minimum size which may be variously expressed in terms of the diameter of the equatorial section, the maximum diameter, the unit weight, the numbers of fruits per unit weight, etc.
- Screening:* action and result of grading ~~dry fruits dry~~ **nuts or dried fruits** with reference to a predetermined minimum or maximum size; it may be expressed by mentioning the minimum size followed by the words “or above” or the maximum size followed by the words “and less”.
- Commercial type:* ~~fruits of different varieties but of similar varietal type and characteristics, or belonging to~~ **inshell nuts, nut kernels or dried fruits which belong to different varieties that have similar technical characteristics and/or appearance, which belong to a similar varietal type, or which belong** to a mix of varieties officially defined by the producing country.
{when appropriate, select the more precise specification}
- Lot:* quantity of a product which, at the export control stage, presents uniform characteristics as regards the identity of the packer or dispatcher, the nature of the product and its origin, the commercial grade, type of packaging and presentation of the product and, where applicable, the variety and/or commercial type, the size or screen and the colour.

2. Definition of defects

(a) Generic definitions

Minor defect or damage: defect or combination of defects which impairs the appearance of the product, including in particular slight superficial defects as blemishes, staining, scars, bruises, areas of discoloration, torn skin, mechanical injuries, sun-scald, etc., provided that they don't affect significantly the edibility, the keeping quality or the commercial quality of the product.

Serious defect or damage: defect or combination of defects which seriously impairs the appearance of the product, or which significantly affects its edibility, keeping quality or commercial quality, including in particular defects as mould, decay, insect damage, rancidity, very apparent dirt, crushing or serious mechanical injuries, excess of moisture, etc.

Intrinsic defect: abnormality with regard to the characteristics of mature and properly handled fruits, including immaturity, insufficient development, misshapen, germination, aborted fruits, excessive dehydration or desiccation, etc.

Blemishes: ~~Apparent localized alterations of the external or internal colour, from any cause or source whatsoever (intrinsic or extrinsic). {where appropriate, indicate the total maximum surface area allowed per unit}~~
noticeable and localized imperfection that significantly impairs the external appearance <of the shell, the kernel or the dried fruit>, from any cause or source, either intrinsic or extrinsic, including staining, dark spots, blotches, scars, hail marks, scabs, blisters, bruises and other similar defects, but excluding blemishes caused by a more serious defect such as mould, decay or damage by pests.
{where appropriate, add a definition of what is not considered as a defect and indicate the maximum total or aggregate area allowed per unit}

Staining : apparent and localized alteration of the external colour that significantly impairs the external appearance <of the shell, the kernel or the fruit>, from any cause or source, including dark spots, blotches etc. but excluding staining caused by a more serious defect such as mould, decay or damage by pests.
{where appropriate, add a definition of what is not considered as a defect and indicate the maximum total or aggregate area allowed per unit}

- Discolouration:* Significant alteration of the typical external or internal colour, including blackening and/or the appearance of very dark colours, from any cause or source whatsoever (intrinsic or extrinsic).
significant and widespread change of the typical external or internal colour, from any cause or source, either intrinsic or extrinsic, including in particular blackening and the appearance of very dark colours, but excluding discoloration caused by a more serious defect such as mould, decay or damage by pests. {where appropriate, add a definition of what is not considered as a defect and indicate the maximal total area allowed per unit}
- Mechanical injuries:* cracks, splits, tears, ~~injury or bruising~~ **bruising or any injury** affecting a significant part of **either** the skin, **the** integument or **the** shell, or the fruit **flesh** or **the** kernel flesh.
{where appropriate, **add a definition of what is not considered as a defect and** indicate the ~~total maximum surface~~ **maximum total or aggregate** area or length allowed per unit }
- Damage caused by pests:* visible damage or contamination caused by insects, mites, rodents or other animal pests, including the presence of dead insects, insect debris or excreta.
- Living pests:* presence of living pests (insects, mites or others) at any stage of development (adult, nymph, larva, egg, etc.).
- Decay (rotten):* significant decomposition caused by the action of micro-organisms or other biological processes; this is normally accompanied by changes in texture (soft or watery appearance) and/or changes in colour (initial appearance of brownish hues and eventually blackening).
- Mould:* mould filaments visible to the naked eye, either on the inside or on the outside of the fruit or kernel.
- Foreign odour and/or taste:* any odour or taste that is not characteristic of the product.
- Dirt:* ~~Any visible and/or apparent adhering or embedded dirt, soil, mud or dust.~~
very apparent adhering or embedded dirt, soil, mud or dust, producing a smudgy, smeared, flecked or coated effect, that seriously detracts the appearance of the produce.
- Foreign matter:* any visible and/or apparent matter or material not usually associated with the product, except mineral impurities.
{see definitions of extraneous vegetable material }
- Abnormal external*

moisture: presence of water, moisture or condensation directly on the surface of the product.

Mineral impurities: ash insoluble in hydrochloric acid.

(b) Specific definitions for ~~dry fruit~~ nuts (inshell or nuts and nut kernels)**Defects of the shell:**

Any defects which adversely affect the appearance or the quality of the shell, such as:

Broken shells: broken, split or **seriously** mechanically damaged shells; the absence of a very small part of the shell or a slight crack shall not be considered as a defect provided that the kernel is still protected.

Mechanically damaged: shells with very apparent mechanical injuries, even if superficial, such as pronounced marks caused by husking **equipment**.
{where appropriate, add a definition of what is not considered as a defect and indicate the maximum total or aggregate area or length allowed per unit}

Extraneous vegetable material: harmless vegetable matter associated with the product.

Defects of the kernel:

Any defect which adversely affects the appearance, edibility, keeping quality or quality of the kernel, such as:

~~*Superficial damage:* damage adversely affecting the appearance of the product, including blemishes, areas of discoloration, torn skin, sun scald, and adhering pericarp.~~

~~*Significant damage:* damage which significantly affects the appearance or the keeping quality of the product, including embedded dirt, cracks, splits, abrasions, crushing, and lesions from any cause whatsoever.~~

~~*Intrinsic defects:* abnormalities which are uncharacteristic of mature properly handled fruit of a given variety, including immaturity, insufficient development, germinated and aborted fruit.~~

Empty or hollow nuts: nuts in which the kernel has aborted.

Mechanically damaged: ~~Kernels which are partially broken (incomplete), halved or split (separation of the cotyledons), or which have superficial mechanical lesions; absence of a small part of the integument and very superficial abrasions or lesions <less than ... mm in diameter or length, up to ... mm deep> shall not be considered as defects. {where appropriate, insert precise specifications for halved or split kernels}~~
a kernel which has superficial mechanical lesions (chipped or scratched) or which is incomplete (partially broken), plus halved, split or broken kernels; the absence of a small part of the

integument and/or very superficial abrasions or lesions <less than ... mm in diameter or length, and/or up to ... mm deep> shall not be considered as a defect.

{where appropriate, insert specific definitions and tolerances for incomplete, halved, split and broken kernels, and exclude them from the mechanically damaged definition}

*Incomplete (**chipped**):*

~~Kernels with less than one third of the whole kernel missing.~~

~~{where appropriate, indicate a different proportion}~~

a chipped, partially split or broken kernel, with less than one third of the whole kernel missing.

{where appropriate, indicate a different proportion or reference and/or add a definition of what is not considered as a defect}

{incomplete is an optional definition, as incomplete kernels can be grouped into the mechanically damaged definition}

Broken:

~~Kernels with more than one third of the whole kernel missing. {where appropriate, indicate a different proportion}~~

the portion of the kernel which is bigger than a piece <but smaller than an incomplete kernel> (<more than one third of the whole kernel is missing but> it does not pass through a ... mm round {or square} meshed sieve).

{where appropriate, indicate a different proportion or reference}

Pieces:

~~Part of a kernel constituting less than one third of the whole kernel.~~

~~{where appropriate, add or replace with a reference to the size or diameter in mm}~~

a kernel fragment or small kernel portion of irregular shape which passes through a ... mm round {or square} meshed sieve <but does not pass through a ... mm round {or square} meshed sieve>.

{where appropriate, indicate or replace with a different proportion or reference}

Half:

a longitudinally split kernel from which the two cotyledons are separated.

{where appropriate, insert specific tolerances for halved or split kernels}

*Twins **or double:***

~~a kernels of characteristic shape as a consequence of the development of two kernels in the same shell.~~

{where appropriate, insert specific tolerances for twins or doubles}

Insufficiently developed:

~~kernel which is not perfectly developed <and does not sufficiently fill the shell cavity>. {the shape of the kernel may vary according to the variety or commercial type, but the kernel must not be misshapen or~~

~~partially shrunken}~~

a kernel which is badly developed, misshapen, abnormally small or partially aborted, including shrivelled and shrunken kernels.

{the shape and size of the kernel may change according to the growing conditions, but not to the extent that the kernel becomes misshapen, shrivelled or shrunken}

{where appropriate, insert specific definitions and tolerances for shrivelled or shrunken kernels, and exclude them from the insufficiently developed definition}

{for inshell nuts, where appropriate, a reference or specification can be inserted regarding the minimal edible content (edible kernel weight /inshell weight) or the minimal filling of the shell cavity}

*Shrivelled **and shrunken**:* ~~kernels which are extremely wrinkled, desiccated, shrunken or hard.~~
a kernel which is abnormally wrinkled or flat, and/or desiccated, dried out or tough.

~~*Blemishes or physiological alterations:* discolouration of the kernel, and occasionally impairment of its texture or flavour.~~

Calluses: scars or deformities due to mechanical lesions, viral or bacterial diseases, or physiological causes.

Heat damage: damage caused by excessive heat during drying or processing that significantly affects the flavour, appearance or edibility of the product.

Fermentation: damage by fermenting agents, enzymes or bacteria to the extent that the characteristic appearance and/or flavour is substantially affected.

Rancidity: oxidation of lipids or free fatty acid production giving a characteristic disagreeable flavour; an oily appearance of the flesh does not necessarily indicate a rancid condition.

Germination: apparent development of the germ, even if not visible from the outside.

Extraneous vegetable material: harmless vegetable matter associated with the product, such as residues of shell, integument, etc.

(c) Specific definitions for dried fruit

Mechanically damaged: dried fruit with very apparent mechanical injuries **that affect a significant part of the skin or the pulp, such as very noticeable tears or bruises, smashing, crushing, and other similar defects;**
~~very~~ superficial abrasions or injuries <less than ... mm in diameter or

length, up to ... mm deep> shall not be considered as a defect.
{in the case of ~~fruit~~ **dried fruits** from which the stone, pips, peduncle or pedicel have been removed, **or the cutting into slices, wedges, dices, slabs or pieces**, normal mechanical lesions resulting from these operations shall not be considered as defects}

Heat damage: damage caused by solar radiation or excessive heat during drying that significantly affects the appearance, flavour or edibility of the product.

Defects of texture: **dried** fruit with non-fleshy parts (hardened, shrivelled or hollow) affecting more than ... of the product.

Calluses: scars or deformities due to mechanical injuries (hail, bruising, abrasion, etc.), viral or bacterial diseases, or physiological causes.

Fermentation: damage by fermenting agents, enzymes or bacteria to the extent that the characteristic appearance and/or flavour is substantially affected.

Pieces: ~~less than one third of the whole fruit.~~
~~{where applicable, specify a different proportion or replace by a reference to size in mm}~~
a fragment or small portion of dried fruit of irregular shape <which passes through a ... mm round meshed sieve> <which is less than ... of the whole dried fruit>
{where appropriate, indicate or replace with a different proportion or reference}
{where appropriate, standards can consider pieces, cuts, slabs, etc. as types of presentation, and include specifications on its size and shape}

Extraneous vegetable material: harmless vegetable matter associated with the product, such as residues of peduncles, pedicels, leaves or seeds.
