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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)

Forty-ninth session, Geneva, 21 - 24 May 2002

REPORT OF THE FORTY-NINTH SESSION

Executive Summary

Walnuts: A few additional editorial changes to the UNECE Standard for Inshell Walnuts will be transmitted to the Working Party on Standardization of Perishable Produce and Quality Development for adoption.

The colour chart for walnut kernels will be printed as a co-edition in cooperation between UNECE and the OECD Scheme. A lemon coloured kernel was added to the chart.

Pistachios: The revisions of the standards for pistachios presented by the rapporteur (Turkey) were reviewed. Several items need further discussion (e.g. colour type for pistachio kernels and sizing for inshell pistachios). Delegations will send comments to the rapporteur, who will prepare revised proposals for the next session.

Almonds: The revisions of the standards for almonds presented by the rapporteur (Spain) were reviewed. Several items need further discussion (e.g. possible inclusion of blanched kernels in the standard for almond kernels, commercial type for inshell almonds). Delegations will send comments to the rapporteur who will prepare revised new proposals for the next session.

Executive Summary (cont'd)

Dried Prunes: An initial discussion was held on the revision of the UNECE standard for Dried Prunes. France will serve as rapporteur to prepare a consolidated document for the next session.

Determination of the moisture content for dry produce: The document presented by the rapporteur Spain was adopted with minor changes. The final text is contained in Addendum 1 to the report and will be transmitted to the Working Party for adoption.

Determination of the moisture content for dried produce: There is still work to be done concerning the rapid method because different methods might be required for different produce. Delegations were invited to send information about the current methods used in their country to the rapporteur (Spain)

Multilingual dictionary: The dictionary will be completed by the rapporteur (Italy) and forwarded to the secretariat as soon as possible.

Sampling plan: The rapporteur (United States) will liaise with the United Kingdom and prepare a proposal for presentation at the next session.

Preparation of the next session:

All rapporteurs were reminded of the importance to observe the deadline for submission of documents for the next session (7 April 2003).

The day before the next session of the Specialized Section will be reserved for working groups to meet and review the documents before discussing them in the plenary session.

Delegations were invited to bring samples and pictures to facilitate discussions.

Opening of the session

1. The meeting was held in Geneva from 21 to 24 May 2002. It was chaired by Mr. Wilfried Staub (Germany).
2. The session was opened by the Chief of the Trade Policy and Governmental Cooperation branch of the UNECE Trade Division, Ms. Virginia Cram-Martos who welcomed delegations to Geneva.
3. She informed delegations about the restructuring of the Trade Division. It had been decided to regroup all intergovernmental meetings in one section under her responsibility to create stronger links between the groups. She said that this did not create any changes to the servicing of the meetings which would continue to be done by the present Secretary, Mr. Tom Heilandt.
4. She said that the Trade Division was pleased to host the Specialized Section, which is the only body worldwide dealing exclusively with dry and dried produce.
5. She said further that the secretariat hoped that good progress could be made at the meeting on the updating of the UNECE Standards for Pistachios and Almonds and that it would be possible with the help of the International Nut Council (INC), to involve other important producer countries e.g. the Islamic Republic of Iran, in the work. It should also be examined whether the work might be of interest to the central Asian member States of UNECE.
6. She said further that it was important to finalize the colour chart for walnut kernels and to decide where to publish it.
7. The Chairman announced that he would retire in February 2003 and therefore not be available for another term as Chairman.

Participation

8. The session was attended by the delegations of: Finland; France; Germany; Hungary, Italy; Spain; Turkey; United Kingdom and the United States of America.
9. The European Community was also represented.
10. Representatives of the following non-governmental organizations also participated: International Nut Council.
11. At the invitation of the secretariat, a representative of the OECD Scheme for the Application of International Standards for Fruit and Vegetables participated in the session.

Item 1 Adoption of the agenda

Document: TRADE/WP.7/GE.2/2002/1

12. The Meeting adopted the provisional agenda with the deletion of the following documents which had not been received: TRADE/WP.7/GE.2/2002/4, 5, 6, 9, 10, 12, 13
13. The following documents were added to the agenda:
 - TRADE/WP.7/GE.2/2002/INF.1 (Turkey) - Pistachio kernels
 - TRADE/WP.7/GE.2/2002/INF.2 (Turkey) - Inshell Pistachios
 - TRADE/WP.7/GE.2/2002/INF.3 (France) - Dried Prunes

- TRADE/WP.7/GE.2/2002/INF.4 (Spain) - Background paper to determination of the moisture content for dried fruit
- TRADE/WP.7/GE.2/2002/INF.5 (Spain) - Proposal for determination of the moisture content for dried fruit
- TRADE/WP.7/GE.2/2002/INF.6 (France) - Determination of the moisture content for inshell nuts

14. A new version of the colour chart for walnut kernels was distributed by the United States.

Item 2 Matters of interest arising since the forty-eighth session

Document: TRADE/WP.7/GE.2/2002/2

15. The meeting took note of document TRADE/WP.7/GE.2/2002/2 summing up the relevant outcome of the fifty-seventh session of the Working Party on Standardization of Perishable Produce and Quality Development.

16. The Working Party had adopted the revision to the UNECE Standard for Walnut Kernels. As there had been some minor questions concerning the colour chart it was decided to form an editorial group, which would be responsible for deciding on the final layout of the chart before printing it.

17. The proposal to include automatically the current version of annexes I and II of the standard layout in the standards was also adopted.

Item 3 Revision of UNECE standards

Item 3(a) Inshell Walnuts

Document for this session: TRADE/WP.7/GE.2/2002/3 (Secretariat) - amendments to the standard

18. A number of editorial changes had been decided at the last session of the Specialized Section. The changes contained in the document had not yet been transmitted to the Working Party for adoption. It was decided that this should be done so that the revision of the standard could be adopted.

Item 3(b) Walnut Kernels (Colour Chart)

Background document: TRADE/WP.7/2001/9/Add.8 (Secretariat) - *Text of the standard in force*

Document for this session: Colour chart for walnut kernels (United States)

19. The editorial group formed at the working party met with other delegations. The following changes were agreed:

- The second kernel in the row "Dark straw and/or lemon color" was deleted.
- The first kernel of that row was moved to the position of the deleted kernel.
- A photograph of a lemon coloured kernel (to be provided by France) will be included in the first position of that row.

20. The delegation of the INC had on several occasions offered to print 1,000 copies of the colour chart. The Specialized Section thanked INC for their offer but felt that to stress the official character of the chart it might be preferable if it was printed under the auspices of intergovernmental organizations.

21. It was decided that UNECE and the OECD Scheme should work together to print the colour chart as a joint publication as soon as possible. To speed up the procedure, the secretariat of the OECD Scheme will seek approval on this matter by the plenary meeting through the written procedure. The delegation of France will provide the photo of the lemon coloured kernel to the delegation of the United States who will revise the draft and send it to the members of the Specialized Section for review and then forward it to the OECD and UNECE secretariats.

Item 3(c) Pistachio Kernels and Peeled Pistachio Kernels

Document for this session: TRADE/WP.7/GE.2/2002/INF.1 (Turkey) - Revised proposal

22. The delegation of Turkey introduced their document. They said that some comments from Spain had been received last year and recently comments from the United States. They said that it had not been possible to get comments from the Islamic Republic of Iran but they felt that it was extremely important to get their country and other important producers involved in the work of the Specialized Section.

23. The delegation of the United States said that their contacts with their industry had shown that there was an urgent need for an extensive revision of these standards because trade practices had changed since the creation of the standard. New products have arrived on the market which should be covered by the standard. They felt that more time was needed for the revision.

24. The text presented by Turkey was reviewed in detail:

25. Section I and Section II A. (i) were agreed.

26. Section II A. (ii): Turkey proposed to lower the figure for the maximum moisture content to 6%. Several delegations welcomed this proposal as they felt that this would prevent mould and growth of aflatoxins. The delegation of the United States was in favour of 7% . They said that aflatoxin growth was due to water activity and 7% moisture content kept the water activity sufficiently low. It was decided to keep the figure at 6.5% as had been decided at the last session. The reservations of Germany, the Netherlands and the United Kingdom were maintained.

27. Section II B.: Quality classification: There was an extensive discussion about the quality classification for both peeled pistachio kernels and pistachio kernels. The introduction of a new Class I for peeled pistachio kernels was welcomed but the text not yet finalized. It was decided to maintain the words “of normal shape” as well as the figure for the tolerance in square brackets. It was agreed that when referring to colour, the term “colour type” should be used throughout the whole standard.

28. Some delegations felt that colour classification should only be mandatory for peeled kernels and optional for kernels. It was also felt that the colour definitions might have to be changed to apply also to peeled kernels. There was no consensus on this matter. Delegations were invited to send proposals to the rapporteur (Turkey) who would prepare a new version for the next session.

29. The delegation of the United States felt that it might be useful to develop visual aids for this standard and to include a definition of “peeled”.

30. Section IV A. Quality tolerances : Several corrections were made to the table. The delegation of the United States proposed to increase the tolerances for halved and broken pistachio kernels significantly: from 1% to 10% in Extra Class, from 2% to 20% in Class I and from 3% (halves) and 4% (broken) to 20% in Class II. The reason for this increase was given as the introduction of new automated production methods. There was no consensus on this proposal and the figures remain in square brackets.

31. Annex II: Definition of broken: The words “or half kernel” were deleted.
32. The rapporteur (Turkey) will prepare a new version for the next session based on the discussions held. All delegations were invited to send comments to Turkey before the end of the year.
33. It was stressed that it was important to have an official document to review at the next session. All rapporteurs were thus reminded of the importance of observing the deadlines for submission of documents given by the secretariat. Only then it is possible to produce the documents on time in all official languages.
34. The delegation of the United States proposed to reserve the first day of the next session for informal working groups which could finalize proposals and come to a consensus on difficult items before the plenary session. They said that this practice had been used successfully in the Specialized Section on Standardization of Fresh Fruit and Vegetables in the last five years. The proposal was agreed by the Specialized Section.
35. The working group for pistachios consists of: Turkey (as rapporteur), Germany, Italy, Spain, United Kingdom and the United States.
- (d) Inshell Pistachio Nuts**
Document for this session: TRADE/WP.7/GE.2/2002/INF.2 (Turkey) - Revised proposal
36. The rapporteur (Turkey) introduced the revised document, which had been prepared after the discussions at the last session. The text was reviewed in detail:
37. Section II A.(i) Minimum requirements: It was confirmed that the provision concerning presence of abnormal moisture should be maintained for both shell and kernel.
38. Section II A. (ii) Moisture content: Germany maintained their reservation asking for 6%. The United Kingdom changed their reservation and said that they could also accept 6%.
39. Section III. Provisions concerning sizing: In the table Turkey had included new columns concerning sizing by number of pistachios per ounce. As in the columns for sizing by diameter and count per 100g, a difference had been made for round and long kernels.
40. The delegation of the United States said that the main part of their pistachio production neither fitted the round nor the long definition. They felt that round holed screens were not appropriate to measure these nuts and that sizing needed to be looked at more in detail. They proposed to delete the two columns concerning diameter sizing and the two remaining columns concerning long pistachios.
41. The delegation of Turkey said 80% of their pistachio production were long kernels.
42. The delegation of the United Kingdom said that the Codex standard does not use sizing differences in distinguishing between long and round type nuts and suggested that the Codex standard could be looked at more closely when preparing the next revision of the draft.
43. All of section III was put into square brackets. All delegations were asked to comment on this issue and send written comments to the rapporteur and the secretariat.

44. Section IV, Tolerances: Some of the defects were found to be difficult to distinguish and it was suggested to group them together taking into account the proposals in annex 3 of the standard layout. It was suggested to
- group e.g. blemishes and stains as well as cracks and laterally split and
 - a separate line for traces of hull which could be renamed “adhering hull”.
45. The delegation of the United Kingdom said that they would prefer a separate entry to address the issue of mechanically opened nuts and supported the INC’s proposal at last year’s session of 0% in Extra Class and Class I and 20% in Class II.
46. The delegation of Turkey drew attention to the difficulty of distinguishing mechanically split nuts from the others.
47. Section C. Size tolerances: This section was put into square brackets and will be discussed together with section III.
48. V A. Uniformity: This section should be aligned with other standards and include crop year, variety and commercial type.
49. Delegations were invited to send written comments on all unresolved issues to the rapporteur (Turkey) before the end of the year so that an official paper could be prepared for the next session and discussed in a working group on the first day of the session.

Item 3 (e) Almond Kernels

Document for this session: TRADE/WP.7/GE.2/2002/7 (Spain) - Revised proposal

50. The delegation of Spain introduced their document. They said that a lot of progress had been made with the help of comments received from Germany, INC and the United Kingdom. The text was reviewed in detail.
51. I. Definition of produce: The main point of discussion concerned blanched kernels. The delegation of Spain is in favour of including these in the standard because they represent an important part of Spanish exports in almonds (almost the same volume as for almond kernels). They also felt that blanched kernels could be easily included without too many special provisions. At the last session it was decided to leave the provisions in square brackets and to take a decision at this session.
52. The delegation of the United States said that blanched kernels were considered processed in the United States and they would have to consult with their industry before they could make a decision.
53. The delegation of Germany was not in favour of including blanched kernels because they consider these as already processed.
54. The delegation of Spain said that the blanching of almond kernels was a similar process to the peeling of pistachio kernels. They invited all delegations to find a position on this matter so that a decision could be taken at the next session.
55. II. A (i): Minimum requirements: The text following “intact” was aligned to the standard layout. It was decided to delete “brown spot” as this was included in “sound”.

56. II. A (ii): Moisture content: The Specialized Section agreed to set the level at 6.5 %. Germany withdrew their reservation.
57. II B: Classification, III. Sizing: The texts were agreed as proposed with only a few editorial changes.
58. IV A Quality tolerances : It was agreed to include separate tolerances for mouldy. In the indent the square brackets around “mouldy” were deleted and a new line added as follows:
- “of which mouldy: 0.5% (Extra Class and Class I), 1% (Class II)”.
59. IV C: Size tolerances: The proposal of the rapporteur, to add a sentence as in the USDA standard, was agreed.
60. V. C Presentation and VI. Marking: It was decided to delete all reference to “pre-packages” and “package units of produce prepacked”. The delegation of the European Community clarified that in their legislation “pre-packaged” meant a sealed package for sale to the consumer whereas “consumer packages” were not necessarily sealed.
61. The annex on terms and defects was agreed with minor editorial amendments. An error in the French text was pointed out (“discoloration” = “alternation de la couleur”). The rapporteur will point out other minor problems in the French translation to the secretariat for correction in the next proposal.
62. The rapporteur will prepare a new text for the next session. All delegations were invited to provide additional comments.

Item 3 (f) Inshell Almonds

Document for this session: TRADE/WP.7/GE.2/2002/8 (Spain) - Revised proposal

63. The delegation of Spain introduced their document and thanked the delegations of Germany, INC and the United Kingdom for their comments.
64. They said that the French version of document 2002/8 was the same as in 2001. Apparently it had not been translated.
65. The text was reviewed in detail: There was some discussion on whether to use “hull” or “husk”. It was mentioned that the standard layout uses “husk”. It was decided that “hull” was more appropriate and to change this in the text for inshell almonds. The standard layout would be changed when reviewing it at a later stage.
66. I. Definition of produce: It was decided to include a sentence to exclude fresh almonds with the hull attached from the standard.
67. There was some discussion on the definition of the three commercial types. It was felt by some delegations that two types (soft and semi-soft) would be sufficient as the “hard type” would not be sold to the consumer anyway. Other countries use the classification of soft and hard types.
68. The delegation of Turkey explained that the distinction was not only done to specify the cracking properties of the almonds but that soft, semi-soft and hard types contain a different percentage of kernel (soft types the most and hard types the least).

69. It was decided to leave this section in square brackets and that additional data would be gathered on the commercial types used by the various countries which will be presented at the next session.
70. II A (i) (b): Characteristics of the kernel: It was decided to align the text with the text contained in the standard for almond kernels.
71. II A (ii): Moisture content: A moisture content of 10% for the whole nut was agreed. The delegation of Germany asked to align this with the 6.5% used in the almond kernel standard. The delegation of Spain explained that 6.5 % was difficult to reach if the almond kernels are in the shell. It was decided to leave the current moisture content of 7% for the kernels in square brackets. The proposed amendment to the footnote was deleted.
72. II. B. Classification: The provisions for the newly introduced Extra Class were agreed.
73. IV. A. Quality tolerances: The delegation of Spain said that most changes to this section were due to the introduction of Extra Class. He recalled that most tolerances were given by count.
74. The delegation of Germany said that they would prefer lower total tolerances for kernels in Extra Class and for shrunken or shriveled and not sufficiently developed kernels and empty nuts as well as separate tolerances for mouldy. They confirmed that in their country testing was done by count.
75. The delegation of the United States recalled that the standard will be used in international trade beyond Europe and said that they preferred the values as put forward by Spain because they reflected current practices in international trade.
76. They also said that in the United States testing for defects is done by weight which they consider as more practical especially on huge consignments. They suggested to review this issue again.
77. The delegation of the United Kingdom suggested that both possibilities (testing by weight and by count) could be allowed but it was pointed out that two different sets of tolerances would then be required.
78. The Chairman suggested that each delegation should test samples of inshell almonds within their own countries, to see which values were appropriate. He also suggested that it might be useful to bring samples and images to the next session so that delegations could see the defects being discussed.
79. The delegation of Spain suggested putting the following values under discussion in square brackets:
- [8] for the total tolerances for kernels in Extra Class,
 - [3][5] for shrunken or shriveled and not sufficiently developed kernels and empty nuts in Extra Class and Class I.
 - [0.5][1] and [2] as separate tolerances for mouldy (initial proposal from Germany).
80. IV. C.: Size tolerances: The delegation of France suggested to add here the provisions specifying in which way nuts within the tolerances are allowed to deviate from the sizing provisions that are included in other standards.
81. V. C. Presentation and VI. Marking: the reference to pre-packages was changed to consumer packages as in the almond kernel standard.
82. Annex II: It was clarified that “empty nuts” referred to closed shells without kernels whereas empty shells meant shells that were split and empty.

83. The rapporteur (Spain) will prepare a new document for the next session. All delegations were invited to send comments.

Item (g) Dried Prunes

Document for this session: TRADE/WP.7/GE.2/2002/INF.3 (France) - Proposal

84. The delegation of France introduced their document in which they proposed some minor amendments to this standard as well as a change to the method to be used for determining the moisture content, namely the deletion of the vacuum oven method because of unreliable results and the inclusion of the method using electric conductivity, which is widely used.

85. The Specialized Section agreed in principle with the proposals made by France. There was no consensus on whether the standard should be amended now. It was felt by several delegations that a more comprehensive proposal was needed because the present version of the standard available on the UNECE web site dates from 1988 and changes adopted in 1993 had not been included in the current text.

86. It was also felt that while it might be necessary for some standards to contain special provisions concerning methods, the present revision of the annex on determination of the moisture content for all dried fruit should be completed before deciding changes to the annexes of individual standards.

87. It was decided that for the next session, France should prepare a consolidated proposal for the revision of the UNECE Standard for Dried Prunes, taking into account the format of the standard layout. Other interested parties were invited to send comments to France and to the secretariat.

Item 4 Revision of the Standard Layout for Dry and Dried Produce

Item 4(a) Annex I: Determination of the moisture content for dried fruit

Document for this session:

TRADE/WP.7/GE.2/2002/INF.4 Background paper (Spain)

TRADE/WP.7/GE.2/2002/INF.5 Revised annex (Spain)

88. The rapporteur (Spain) presented the documents briefly. He said that INF.4 contains a more detailed explanation of the task and the decisions to be taken. INF.5 contains the draft annex. He said that for the laboratory reference method the method AOAC 934.06 had been chosen and was considered the most appropriate.

89. For the rapid method the problem was that different products might need a different method. The rapporteur urged all delegations to consult with their industry to find out which methods are used for which products.

90. The Chairman said that a possible solution could be to include a table indicating which method was considered most appropriate for different produce.

91. The rapporteur (Spain) will prepare a new document for the next session based on comments received from other delegations up until the end of the year.

Item 4(b) Annex II : Determination of the moisture content for dry fruit

Background document: TRADE/WP.7/GE.2/2001/13/Add.2

Document for this session: TRADE/WP.7/GE.2/2002/10/Add.1 - Revised annex (Spain)

92. The delegation of Spain introduced their document. They said that there was an urgent need to adopt this paper, which had now been discussed in detail at several sessions.

93. After making a few amendments and additions, the Specialized Section unanimously agreed the text. It will be published as addendum 1 to this report (see TRADE/WP.7/GE.2/2002/14/Add.1) and transmitted to the Working Party for adoption. It was recalled that after adoption by the Working Party, the text would automatically be included in all standards for dry produce.

94. The Specialized Section thanked the delegation of Spain, which had done excellent work as rapporteur.

Item 4(c) Annex III : Terms recommended and definition of defects

Document for this session: TRADE/WP.7/GE.2/2002/11 Revised annex (Spain)

95. The rapporteur (Spain) introduced this document.

96. The Specialized Section thanked the rapporteur for the preparation of this excellent document. The delegation of France commended him on the fact that document had also been drafted in French.

97. Lack of time at the session prevented the document being reviewed completely. However, the rapporteur took note of a number of changes that were suggested.

98. All delegations were invited to study the document carefully and to send any comments to the rapporteur as soon as possible so that a new document could be prepared.

Item 5 Dictionary of Defects

Document for this session: TRADE/WP.7/GE.2/2002/12 Draft dictionary (Italy)

99. The Specialized Section thanked the rapporteur (Italy) for the work on this project. Owing to time constraints it was not possible to review the new draft in detail. The delegation of Italy reported that the document was being compiled with the terms in Turkish and would be sent to the secretariat as quickly as possible so that the translation into Russian could begin.

100. The delegation of Spain said that the terms used in the dictionary and annex III to the standard layout should be checked for consistency.

Item 6 Elaboration of a sampling plan

Documents for this session: TRADE/WP.7/GE.2/2002/13 Proposal (United States)

101. The rapporteur (United States) informed the Specialized Section that they had discussed a paper they had developed for tree nuts with the delegation of the United Kingdom, which in turn had prepared a paper integrating fruit and vegetables. The discussions had led to a better understanding of what was to be accomplished. They said they would continue to work with the United Kingdom and hopefully be able to present a paper at the next session.

Item 7 Technical cooperation

102. Owing to lack of time no discussion was held under this agenda item.

Item 8 Matters of interest arising from the work of other organizations

European Union

103. The delegation of the European Community reported that three products of interest to the group were being standardized by the Community: Walnuts, Hazelnuts and Almonds. Of these the standard for inshell walnuts entered into force on 1 September 2001. The standard for hazelnuts will enter into force shortly. The new Regulation on Quality Control entered into force on 1 January 2002. It will be amended to include the specificity of nuts, especially for sampling.

104. The delegation of INC asked whether the European Community would develop their own sampling plan or use the one to be developed by UNECE. The delegation of the European Community explained that when discussing this, the text distributed by the United States at the last session (see TRADE/WP.7/GE.2/2001/12), as well as texts from OECD and Codex concerning sampling of fresh fruit and vegetables, would be considered. Any future text from UNECE would also be taken into account.

OECD Scheme

105. The delegate of the OECD Scheme informed the meeting about the ongoing and future work of the Scheme which was of relevance to the group:

- The Plenary Meeting had decided to begin work on interpretative brochures for hazelnuts and pistachios.
- It had also agreed to revise the guide on quality control of fruits and vegetables and in particular to include sampling methods of nuts as well as internal quality and a definition of priorities of control.
- The document to facilitate the exchange of non-conformity information between the control services of importing and exporting countries was also being revised to make the information more detailed and precise.
- Work was being done on internal quality of fruit in particular concerning methods to determine maturity as well as sampling for the control of internal quality.

106. The 11th meeting of national heads of control services will be held from 3 to 5 September 2002 in the Netherlands. The agenda contains items on traceability, new methods to determine the maturity of fruit, as well as the joint organization of different types of control for fruits and vegetables. Technical visits to companies in the fruit and vegetable sector, as well as the possibility to visit the horticultural exhibition "floriade", will also be offered to the participants.

Item 9 Other Business

107. No discussion was held under this item.

Item 10 Preparation of the next session

(a) Future work/ Action list

108. The ongoing work will be continued according to the action list annexed to this report.

(b) Date and place of the next session

109. The next session has been tentatively scheduled to take place in Geneva from 17 to 20 June 2003 with a possibility of working groups meeting on Monday 16 June.

(c) Preparation of the 58th session of the Working Party on Standardization of Perishable Produce and Quality Development

110. The following documents will be transmitted to the Working Party for adoption:
- The amendments to the UNECE Standard for Inshell Walnuts contained in TRADE/WP.7/GE.2/2002/3.
 - The agreed annex II to the standard layout on determination of the moisture content for dry produce.
111. The Working Party will be informed about the publication of the colour chart for walnut kernels which will be done by UNECE and the OECD Scheme.

Item 11 Election of officers

112. The Chairman, Mr Wilfried Staub (Germany) had announced at the beginning of the session that he would not be able to accept another term because he will retire at the beginning of next year. The Specialized Section commended Mr. Staub for his excellent work as Chairman over the last five years in which he had led the work very successfully. Moreover it was recalled he had been participating in the work of the group for the last 17 years and thus contributed significantly to its results.

113. Following a proposal from Germany the Specialized Section elected Mr. Bruno Cauquil (France) as its Chairman and re-elected Mr. Mario Sciannella (Italy) as its Vice-Chairman.

Item 12 Adoption of the report

114. The Specialized Section adopted the report of its forty-ninth session on the basis of a draft prepared by the secretariat.

ANNEX

Task list

Task	Responsible	Date
Send image of a lemon coloured kernel to the United States	France	asap
Prepare final draft of the colour chart and send it to all delegations for review and then to the UNECE and OECD secretariats	United States	asap
Coordinate the publication of the colour chart	UNECE/OECD Secretariat	asap
Transmit changes to the UNECE Standard for Walnut Kernels to the Working Party	secretariat	2 August 2002
Send proposals concerning open questions for pistachios to the rapporteur (Turkey)	all delegations	31 December 2002
Send comments on dried prunes to France	all delegations	31 December 2002
Send proposals concerning open questions for almonds to the rapporteur (Spain)	all delegations	31 December 2002
Send information about rapid methods used for dried produce to the rapporteur (Spain)	all delegations	31 December 2002
Document deadline for all rapporteurs: Almonds, Annex I and III Pistachios Dried Prunes Dictionary Sampling plan	Spain, Turkey, France, Italy, United States	7 April 2003