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**Specialized Section on Standardization
of Dry and Dried Produce**

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Item 4 (d) of the provisional agenda

Review of UNECE Recommendations

Revised Recommendation for Inshell Pistachio Nuts*

The following document was submitted by the delegation of the United States. Proposed changes and comments are highlighted. Text in brackets is open for discussion since the last session.

* This document was submitted on the above date due to delayed input from delegations.

I. Definition of produce

This standard applies to inshell pistachio nuts free from outer husks, of varieties (cultivars) grown from Pistachio (*Pistacia vera* L.) intended for direct consumption or for food when intended to be mixed with other products for direct consumption without further processing. This Standard does not apply to inshell pistachio nuts that are processed by salting, sugaring, flavouring, or roasting or for industrial processing.

II. Provisions concerning quality

The purpose of the standard is to define the quality requirements of inshell pistachios 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

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

The shell must be:

- Intact; however, slight superficial damage and partially open pistachio nuts 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 or dirt affecting in aggregate more than 10.0 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 25.0 per cent of the surface of the shell;

The shells of inshell pistachio nuts must show no trace of hulling. The kernel must be:

- Free from rancidity;
- Sufficiently developed
- Free from blemishes, areas of discoloration or spread stains in pronounced contrast with the rest of the kernel affecting in aggregate more than 25.0 per cent of the surface of the kernel;

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 whatever their stage of development;

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 http://www.unece.org/trade/agr/standard/dry/StandardLayout/StandardLayoutDDP_e.pdf

- Free from damage caused by pests including the presence of dead insects and/or mites, their debris or excreta;
- Free of abnormal external moisture;
- Free of foreign smell and/or taste.

The condition of the inshell pistachio nuts 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

Inshell pistachio nuts shall have a moisture content not exceeding 6.5 per cent. ³

C. Classification

In accordance with the defects allowed in Section “IV Provisions Concerning Tolerances”

Inshell pistachio nuts 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 and optional for Class II.

Inshell pistachio nuts may be sized by number of nuts per ounce or per 100 grams or by screening based on diameter.

When size is determined by the number of inshell pistachio nuts per ounce or per 100 grams ~~to~~ the following table applies as a guide, **other size ranges are permitted and must be labelled accordingly:**

<i>Number of pistachio nuts per ounce</i>	<i>Number of pistachio nut per 100 grams</i>
Less than 20	Less than 71
20-24 [26]	[71-85]
[26]24-28	[85-99]
28-32	99-113
More than 32	More than 113

Note: U.S. comments: Changes are proposed to sizing to reflect the changes in market place; and the differing individual weights among pistachio varieties.

² Reservation by the Netherlands and the United Kingdom for a maximum level of 6.0 per cent moisture.

³ The moisture content is determined by one of the methods given in Annex II of the Standard Layout – determination of Moisture content for dry produce (nuts) – http://www.unece.org/fileadmin/DAM/trade/agr/standard/dry/StandardLayout/StandardLayoutDDP_e.pdf. The laboratory reference method shall be used in cases of dispute

Broken nuts and blanks or empty nuts shall not be used in determining counts.

When sized, inshell pistachio nuts shall be fairly uniform size. It means that, in a representative sample, the weight of 10 per cent, by count, of the largest pistachio nuts shall not exceed 1.50 times the weight of 10 per cent, by count, of the smallest pistachio nuts.

Screened (or weighed) inshell pistachio nuts mean inshell pistachio nuts whose number is over or under a stated figure per ounce or per 100 grams.

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]

<i>Defects allowed</i>	<i>Tolerances allowed Percentage of defective fruit by [weight or count]</i>		
	<i>Extra</i>	<i>Class I</i>	<i>Class II</i>
(a) Total tolerances for shells no satisfying the minimum requirements, of which no more than:	5	10	15
[Dark stained shells exceeding 25 per cent of the shell surface]	2	3	4
cracks and laterally split shells	3	6	20 ^a
cracks and laterally split not on the suture (in case of mechanically opened)	20[3]	20[6]	20
adhering hull and blemishes	1	4	5
unsplit shells	2	3	5
(b) Total tolerances for kernels not satisfying the minimum	3	6	12
not fully developed, shrivelled and stained kernels	3	6	10
rancid, decay, having a foreign smell or taste,	1	2	3
damaged by pests	1	2	2
mould	0,5	0,5	1
empty nuts/ blanks	1	3 2	5 4
living pests	0	0	0
(c) For produce not conforming to the size indicated, in total	10	10	10
(d) Tolerances for other defects			
Loose shells and shell fragments	4.5 2	3 4	6
Extraneous matter including dust and fragments of husk	0.2	0.2	0.2
Foreign matter	0.1	0.1	0.1
Loose kernels	4	5	6

Notes to table:

^a In Class “II”, when the marking indicates “mechanically opened” pistachios or nuts, this tolerance is increased to 20 per cent.

- **Empty nuts/blanks = a nut that never had a kernel due to poor pollination etc.**
- **Shell fragments = less than half a shell.**

Note: **U.S. Comments:**

- **The tolerances in Classes I and II were reduced to better reflect trade practices.**
- **Tolerances for Loose shell and Shell fragments are combined and increased in Extra Class and Class I to better reflective of trade practices and varieties grown in the U.S. in which the kernel naturally split the shell thereby making the shells more susceptible to fall off; resulting in increased loose shells and kernels.**
- **Tolerance for foreign matter was included, reflecting trade practices**

V. Provisions concerning presentation

A. Uniformity

The contents of each package must be uniform and contain only Inshell pistachio nuts of the same origin, quality, [crop year- if indicated], 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 pistachio nuts 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 practically free of foreign matter in accordance with the table of tolerances in Section “IV Provisions concerning tolerances”.

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 pre-packed 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 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

- “Inshell Pistachio Nuts”
- Name of the variety or commercial type, i.e. oblong or round (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:
 - The minimum and maximum diameters, or
 - The minimum diameter followed by the words “and above” or “and +”;
 - **The number of nuts per ounce (as a range) :**

Note: **U.S. Comment: included for consistency with Sizing provisions**

- Crop year (optional)
- “Best before” followed by the date (optional)
- Mechanically opened (when appropriate)

E. Official control mark (optional)

Adopted 1990

Revised 20xx

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