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Explanatory Brochure

ECE/CTCS/WP.7/GE.2/2017/INF.3

9 June 2017

Note by the secretariat:

The following draft brochure was submitted by the delegation of the United States.



UNECE Standard on the marketing and commercial quality control of

WALNUT KERNELS



NOTE

Commercial quality standards for agricultural produce are developed and approved by the United Nations Economic Commission for Europe through its Working Party on Agricultural Quality Standards. These international standards facilitate trade, encourage high-quality production, improve profitability and protect consumer interests. They are used by governments, producers, traders, importers and exporters, as well as international organizations. They cover a wide range of agricultural products, including fresh fruit and vegetables, dry and dried produce, seed potatoes, meat, cut flowers, eggs and egg products.

The *Explanatory Brochure on the Standard for Walnut Kernels* has been developed to harmonize the interpretation of the Standard, thereby facilitating international as well as national trade. It addresses producers and traders, as well as inspection authorities.

All members of the United Nations can participate, on an equal footing, in the activities of the Working Party on Agricultural Quality Standards.

For more information, please visit our website <<http://www.unece.org/trade/agr/welcome.html>>.

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Note: Throughout this brochure, the official text of the standard is indicated in Roman type; the interpretative text of the standard is indicated in black italic. References to photos representing the visual interpretation are printed in black bold. The entire text of the standard without the interpretative text appears in the annex.

ACKNOWLEDGEMENTS

UNECE would like to acknowledge the contributions of all delegations of the Specialized Section on Standardization of Dry and Dried Produce during the development of this publication.

UNECE would also like to thank the California Walnut Commission and the California Walnut Board for preparing and printing the explanatory brochure on walnut kernels.



I

DEFINITION OF
PRODUCE



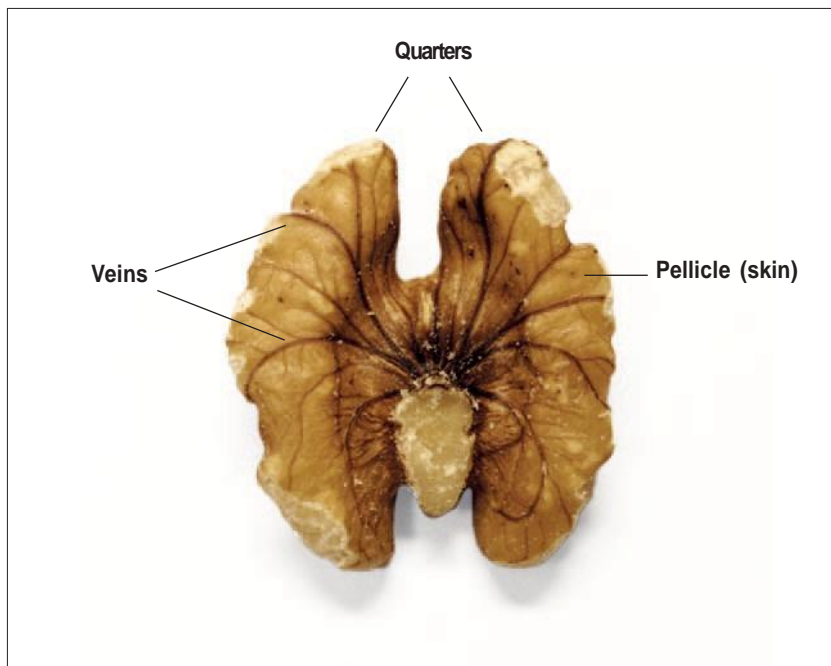
I

DEFINITION OF
PRODUCE

This standard applies to walnut kernels from varieties (cultivars) grown from *Juglans regia* 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 Walnut kernels that are processed by salting, sugaring, flavouring, or roasting or for industrial processing.

INTERPRETATION

Walnut kernels come in a range of colours, sizes and shapes (Photos 2, 3)



1

Halfwalnut kernel anatomy

II

DEFINITION OF PRODUCE



2

Representation of kernel colors



3

Representation of halves

II

DEFINITION OF PRODUCE



II

PROVISIONS CONCERNING QUALITY

II

PROVISIONS CONCERNING QUALITY

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

However, if applied at stages following export, the holder/seller 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 REQUIREMENTS¹

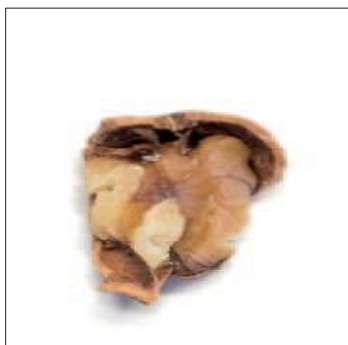
In all classes, subject to the special provisions for each class and the tolerances allowed, the Walnut kernels must display the following characteristics:

The kernel must be:

- sound; produce affected by rotting or deterioration such as to make it unfit for human consumption is excluded
- clean; practically free of any visible foreign matter including the residues of adhering shell (Photo 4)

INTERPRETATION

The acceptable limit for “practically free” would be traces of adhering husk or dirt affecting in aggregate not more than 10 % of the total surface area.



4

Foreign matter including adhering shell

- sufficiently developed (Photo 5).
- NOTE: Mechanical scuffing is not considered a defect.



5

Left: Sufficiently developed (allowed)
Right: Rotten kernel (Not Allowed)

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/fileadmin/DAM/trade/agr/standard/dry/StandardLayout/ Standard-LayoutDDP_e.pdf](http://www.unece.org/fileadmin/DAM/trade/agr/standard/dry/StandardLayout/Standard-LayoutDDP_e.pdf)>

II

PROVISIONS CONCERNING QUALITY

- Shrunken or shriveled kernels which are extremely wrinkled, or with desiccated, dried out or tough portions affecting more than 25 per cent of the kernel and empty shells, are to be excluded (Photo 6).



6

Shrunken/shriveled (More than 25% of the kernel-Not Allowed)

- free from blemishes, areas of discoloration (fat diffusion 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. NOTE: Scuffing is not a blemish (Photo 7)



7

Blemishes and discoloration (More than 25% of the kernel-Not Allowed). Right: Scuffing (allowed)

- free from living pests, whatever their stage of development.
- Free from damage caused by pests, including the presence of dead insects and/or mites, their debris or excreta (Photo 8).

II

PROVISIONS CONCERNING QUALITY



10

Insect/pest damage
(Not Allowed)

- free from mould filaments visible to the naked eye (Photo 9)



9

Mould

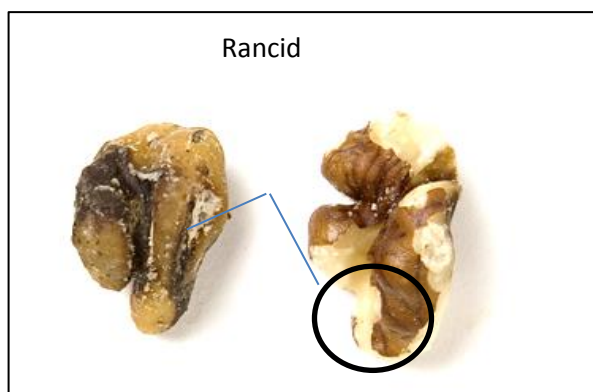
- free from rancidity.

INTERPRETATION

Rancidity is a condition where a product has a disagreeable odor or taste of decomposed oils or fat. Some products may display a dark, or oily appearance, a bitter taste and a stale odor (Photo 10)

II

PROVISIONS CONCERNING QUALITY



10

Rancid

- free of abnormal external moisture.

INTERPRETATION

This provision applies to excessive moisture, for example, free water lying inside the package. Care must be taken that the maximum moisture content of the produce as specified in Section II.B is respected.

- free of foreign smell and/or taste.

INTERPRETATION

This provision applies to inshell walnuts stored or transported under poor conditions, which have consequently resulted in their absorbing abnormal smells and/or tastes, in particular through the proximity of other product which give off volatile odours.

The condition of the Walnut kernels must be such as to enable them:

- to withstand transportation and handling
- to arrive in satisfactory condition at the place of destination

B. MOISTURE CONTENT²

The Walnut kernels shall have moisture content not exceeding 5.0 per cent².

INTERPRETATION

Maximum moisture content refers to the limits of moisture allowed for the produce in order to be commercialized.

C. CLASSIFICATION

In accordance with the defects allowed in section “IV. Provisions concerning tolerances”, Walnut kernels 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.

²) The method to be used should be one of the methods tested collaboratively and shown to give satisfactory results in inter-laboratory trials for the determination of the moisture content for dry fruit (inshell nuts and kernels) which are given in the standard layout and are reproduced in the annex to this document. The laboratory reference method shall be used in cases of dispute.

II

PROVISIONS CONCERNING QUALITY



III

PROVISIONS CONCERNING SIZING

Walnut kernels are classified by style as follows:

| | | |
|-----|-------------------------|-----------------------------------------------------------------------------------------------------|
| i | halves: | kernels separated into two approximately equal/intact parts |
| ii | chipped kernels | Any half kernel with not more than ¼ broken off or missing |
| iii | quarters: | kernels separated lengthways into four more or less equal pieces |
| iv | large pieces | portions smaller than a "chipped kernel" but larger than a "broken piece" |
| v | broken pieces | portions of kernels which can pass through a 8mm sizing screen but not through a 3mm sizing screen; |
| vi | large pieces and halves | a mixture of kernels corresponding to the styles large pieces (iii) and halves |

- The different styles are represented in Photos 11 through 15.
- For halves only, the number of pieces per kilo is optional.
- When styles are mixed, the proportion of each style must be indicated.



11 Representation of Halves (Kernels separated into two more or less equal and intact parts)



12

Representation of Quarters (Kernels separated lengthways into four more or less equal pieces)



13

Representation of Large Pieces

(Portions smaller than a "chipped kernel" but larger than a "broken piece")



14

Representation of Broken Pieces

(Portions of kernels which can pass through a 8 mm sizing screen but not through a 3 mm sizing screen)



15

Representation of Large Pieces and halves

(Indicate the proportion of halves vs large pieces)



IV

PROVISIONS CONCERNING TOLERANCES

IV PROVISIONS CONCERNING TOLERANCES

At all marketing stages, tolerances in respect of quality and size shall be allowed in each lot for produce not satisfying the minimum requirements of the class indicated.

INTERPRETATION

Tolerances are provided to allow for deviation in handling and for natural deterioration of produce over time.

Conformity with tolerances should be determined using at a minimum the operating rules for the conformity checks as set out in Annex II of the Council Decision Revising the OECD "Scheme" for the Application of International Standards for Fruit and Vegetables [C(2006)95] (downloadable from <http://www.oecd.org/agriculture/code/19517729.PDF>).

Decision on conformity of the lot is taken depending on the percentage of non-conforming produce in the bulk sample (Photo 16).

A. QUALITY TOLERANCES

| DEFECTS ALLOWED | Tolerances allowed percentage of defective produce, by weight | | |
|---------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------|----------|----------|
| | EXTRA | CLASS I | CLASS II |
| (a) Tolerances for produce not satisfying the minimum requirements of which no more than: | 4 | 6 | 8 |
| Not sufficiently developed, shrunken and shriveled | | | |
| Mouldy | 0.5 | 1 | 2 |
| Rancid or foreign smell or taste rotting or deterioration | 1 | 1 | 2 |
| Rotting or deterioration | 0.5 | 1 | 2 |
| Damaged by pests | 1 | 1 | 2 |
| Living pests | 0 | 0 | 0 |
| (b) Tolerances for other defects Foreign matter, shell fragments, fragments of hull, dust (by weight): | 0.5 | 1 | 1 |
| Colour, percent darker than respective class tolerance | 15 | 15 | 15 |

ND = No defect

IV PROVISIONS CONCERNING TOLERANCES

B. SIZE/STYLE TOLERANCE

| STYLE | Minimum percentage and tolerances allowed (per cent by weight of kernels) | | | | | |
|-------------------------|---------------------------------------------------------------------------|-----------------|-----------------|-----------------|-----------------|----------------|
| | HALVES | CHIPPED KERNELS | QUARTERS | LARGE PIECES | BROKEN PIECES | FRAGMENTS |
| Halves | 85 ^a | 15 ^b | 5 ^c | | 1 ^c | 1 ^c |
| Chipped Kernels | | 85 ^a | 15 ^b | 5 ^c | 5 ^c | 1 ^c |
| Quarters | | | 85 ^a | 15 ^b | 5 ^c | 1 ^c |
| Large pieces | | | | 85 ^a | 15 ^b | 1 ^c |
| Broken pieces | | | | 10 ^b | 90 ^a | 1 ^d |
| Large pieces and halves | 20 ^a | | | 65 ^a | 15 ^b | 1 ^c |

a) Minimum percentage

b) Tolerances allowed

c) Included in 15% tolerance

d) Included in 10% tolerance



16 Foreign matter including adhering shell, stones, twigs and field debris

IV PROVISIONS CONCERNING TOLERANCES

A close-up photograph of several light-colored, wrinkled walnut kernels resting on a dark brown, textured walnut shell. The background is a soft-focus field of more walnut shells.

V

PROVISIONS CONCERNING PRESENTATION

A. UNIFORMITY

The contents of each package must be uniform and contain only walnut kernels of the same origin, quality, 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.

INTERPRETATION

Presentation should not be misleading, i.e. concealing in the lower layers of the package produce inferior in quality and size to that displayed and marked. Examples related to uniformity are shown in Photo 21.

Color Uniformity³: The following color uniformity apply in the respective classes.

- **Extra Class:** Extra Class: Walnut kernels in this class must be of superior quality, uniformly light-coloured with practically no dark straw and/or lemon-yellow colour and with no dark brown unless marked to an acceptable variety (Photo 17).
- **Class I:** Walnut kernels in this class must be of good quality, of a colour not darker than light brown and/or lemon-yellow unless marked to an acceptable variety (Photo 18).
- **Class II:** Walnut kernels in this class must be of a colour not darker than dark brown. Darker kernels may be marketed in this class, provided the colour is indicated on the package unless marked to an acceptable variety (Photo 19).
- **Livermore:** Red coloured kernel varieties are exempted from the colour requirements (Photo 20).

The following color uniformity apply in the respective classes.

- **Extra Class:**



17

Representation of Extra Class

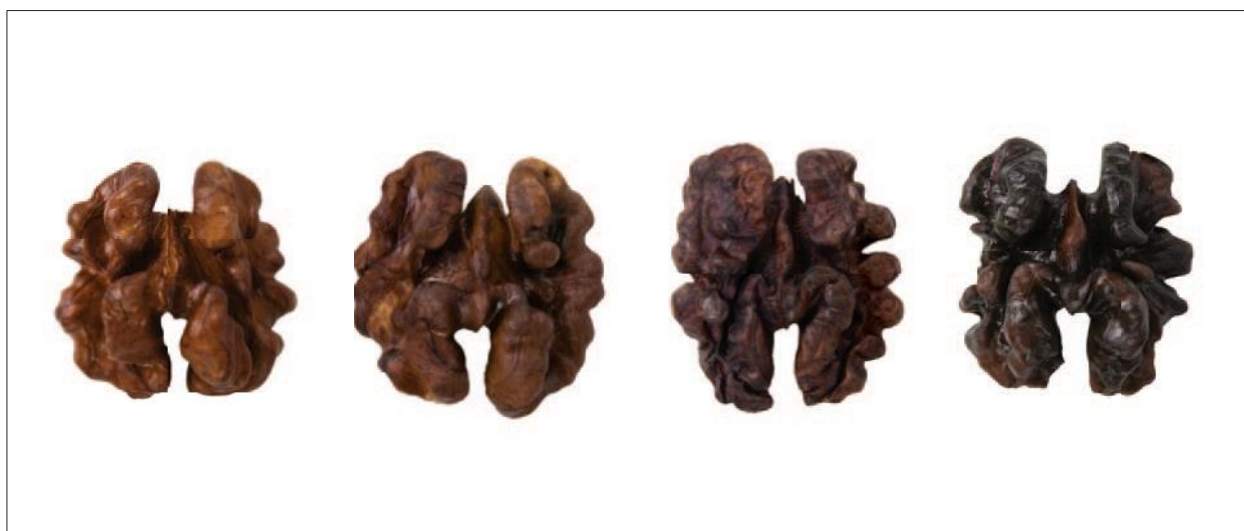
3) The official colour chart illustrating the colours is available at:
http://www.unece.org/fileadmin/DAM/trade/agr/standard/dry/Publications/ECE_DDP-02_WalnutKernels.pdf

- Class I:



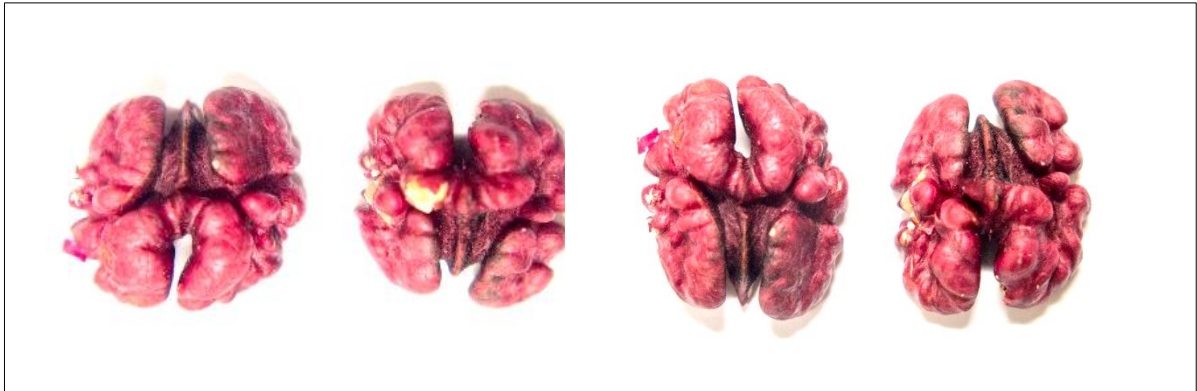
18 Walnut kernels (Class I)

- Class II:



19 Walnut kernels (Class II)

- Livermore:



20

Walnut kernels (Livermore)

V

PROVISIONS CONCERNING PRESENTATION



21

Uniform color in the package

V

PROVISIONS CONCERNING PRESENTATION

B. PACKAGING

Walnut kernels 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”.

INTERPRETATION

Packaging must be of such quality and strength as to protect the kernels during transportation and handling.

This provision is designed to ensure that the materials inside the package protect the produce suitably. Clean materials should be used to protect the produce from foreign matter, such as leaves, sand or soil which could cause a negative impact on the produce and its presentation.

A visible lack of cleanliness in several packages could result in the goods being rejected.

Example of packaging is shown in Photo 22



22

Packaging (Left: Example of consumer package; Right: Example of 30 lbs carton)



VI

PROVISIONS CONCERNING MARKING

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:

INTERPRETATION

On each package, all particulars must be grouped on the same side of the package, either on a label attached to or printed on the package with water insoluble ink.

In case of re-used packages, all previous labels must be carefully removed and/or previous indications deleted.

Examples related to marking are shown in Photos 23 and 24.

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 authority⁵.

INTERPRETATION

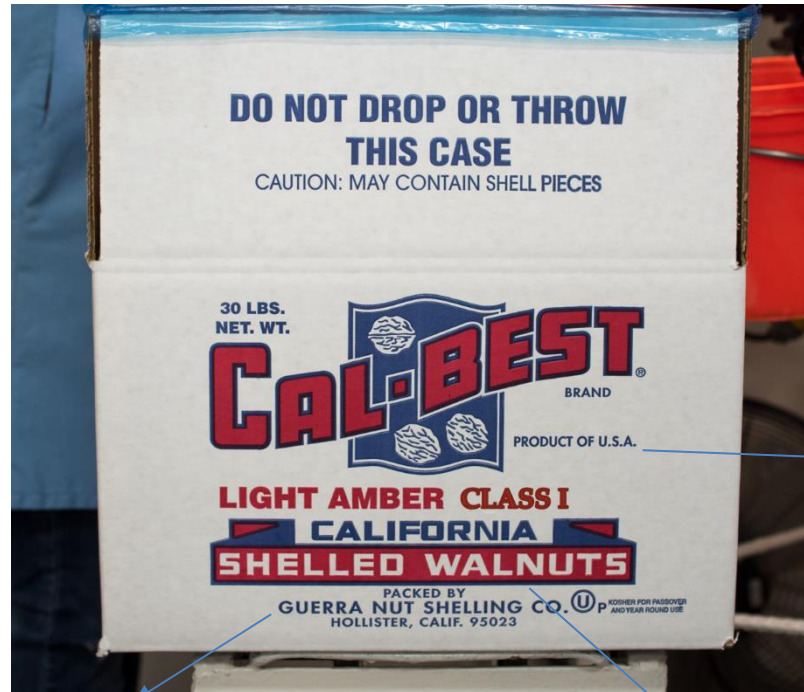
For inspection purposes, the “packer” is the person or firm responsible for the packaging of the produce (this does not mean the staff that actually carry out the work, who are responsible only to their employer). The code mark is not a trademark but an official control system enabling the person or firm responsible for packaging to be readily identified. The dispatcher (shipper or exporter) may, however, assume sole responsibility, in which case identification of the “packer” as defined above is optional.

⁴) These marking provisions do not apply to sales packages presented in packages.

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

VI

PROVISIONS CONCERNING MARKING



Country
Of
origin

Packer Name and Address

Product

23

Example of marking (30 lbs carton)

B. NATURE OF PRODUCE

- "Walnut Kernels" or

C. ORIGIN OF PRODUCE

- Country of origin⁶ and, optionally, district where grown or national, regional or local place name.

INTERPRETATION

Marking must include the country of origin, i.e. the country in which the walnuts were grown (e.g. “Produce of the USA” or “Produce of France”). Optionally, the district of origin in national, regional or local terms e.g. “Californian Walnuts” or “Noix du Périgord” or “Noix de Grenoble” may also be shown.

D. COMMERCIAL SPECIFICATIONS

- Class
- Style; when styles are mixed, the proportion of each style must be indicated.
- Number of halves per kg (optional)
- Crop year (optional)
- “Best before” followed by the date (optional).

E. OFFICIAL CONTROL MARK (OPTIONAL)

Adopted 2016 (as UNECE Standard for Walnut Kernels).

VI PROVISIONS CONCERNING MARKING

Marking (retail pack)



ANNEX



UNECE STANDARD DDP-02 CONCERNING THE MARKETING AND COMMERCIAL QUALITY CONTROL OF WALNUT KERNELS

I. DEFINITION OF PRODUCE

This standard applies to walnut kernels from varieties (cultivars) grown from *Juglans regia* 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 Walnut kernels 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 walnut kernels at the export control stage, after preparation and packaging.

However, if applied at stages following export, the legal holder shall be responsible for observing the requirements of the standard. The legal holder 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 REQUIREMENTS¹

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

The kernel must be:

- sound; produce affected by rotting or deterioration such as to make it unfit for human consumption is excluded
- clean; practically free of any visible foreign matter including the residues of adhering shell
- sufficiently developed. Shrunken or shriveled kernels which are extremely wrinkled, or with desiccated, dried out or tough portions affecting more than 25 per cent of the kernel, are to be excluded.
- free from blemishes, areas with discoloration (fat diffusion 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; scuffing is not regarded as a blemish.
- free from living pests, whatever their stage of development
- free from damage caused by pests, including the presence of dead insects and/or mites, their debris or excreta
- free from mould filaments visible to the naked eye
- free from rancidity
- free of abnormal external moisture
- free of foreign smell and/or taste.

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/fileadmin/DAM/trade/agr/standard/dry/StandardLayout/StandardLayoutDDP_e.pdf>

The condition of the Walnut kernels must be such as to enable them:

- to withstand transportation and handling
- to arrive in satisfactory condition at the place of destination

B. MOISTURE CONTENT²

The Walnut kernels shall have moisture content not exceeding 5.0 per cent².

C. CLASSIFICATION

In accordance with the defects allowed in section "IV. Provisions concerning tolerances", Walnut kernels 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 (STYLES)

Walnut kernels are classified by style as follows:

| | | |
|-----|-------------------------|-----------------------------------------------------------------------------------------------------|
| i | halves: | kernels separated into two more or less equal and intact parts |
| ii | quarters: | kernels separated lengthways into four more or less equal pieces |
| iii | large pieces | portions smaller than a "chipped kernel" but larger than a "broken piece" |
| iv | broken pieces | portions of kernels which can pass through a 8mm sizing screen but not through a 3mm sizing screen; |
| v | large pieces and halves | a mixture of kernels corresponding to the styles large pieces (iii) and halves |

- Chipped kernels are half kernels with no more than 25% missing.
- For halves only, the number of pieces per kilo is optional.
- When styles are mixed, the proportion of each style must be indicated.

2) The method to be used should be one of the methods tested collaboratively and shown to give satisfactory results in inter-laboratory trials for the determination of the moisture content for dry fruit (inshell nuts and kernels) which are given in the standard layout and are reproduced in the annex to this document. The laboratory reference method shall be used in cases of dispute.

IV. PROVISIONS CONCERNING TOLERANCES

At all marketing stages, tolerances in respect of quality and size shall be allowed in each lot for produce not satisfying the minimum requirements of the class indicated.

A. QUALITY TOLERANCES

| DEFECTS ALLOWED | Tolerances allowed percentage of defective produce, by weight | | |
|---------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------|----------|----------|
| | EXTRA | CLASS I | CLASS II |
| (a) Tolerances for produce not satisfying the minimum requirements of which no more than: | 4 | 6 | 8 |
| Not sufficiently developed, shrunken and shriveled | | | |
| Mouldy | 0.5 | 1 | 2 |
| Rancid or foreign smell or taste | 1 | 1 | 2 |
| Rotting or deterioration | 0.5 | 1 | 2 |
| Damaged by pests | 1 | 1 | 2 |
| Living pests | 0 | 0 | 0 |
| (b) Tolerances for other defects Foreign matter, shell fragments, fragments of hull, dust (by weight): | 0.5 | 1 | 1 |
| Colour, percent darker than respective class tolerance | 15 | 15 | 15 |

ND = No defect

B. SIZE/STYLE TOLERANCE

| STYLE | Minimum percentage and tolerances allowed (per cent by weight of kernels) | | | | | |
|-------------------------|---------------------------------------------------------------------------|-----------------|-----------------|-----------------|-----------------|----------------|
| | HALVES | CHIPPED KERNELS | QUARTERS | LARGE PIECES | BROKEN PIECES | FRAGMENTS |
| Halves | 85 ^a | 15 ^b | 5 ^c | | 1 ^c | 1 ^c |
| Quarters | | | 85 ^a | 15 ^b | 5 ^c | 1 ^c |
| Large pieces | | | | 85 ^a | 15 ^b | 1 ^c |
| Broken pieces | | | | 10 ^b | 90 ^a | 1 ^d |
| Large pieces and halves | 20 ^b | | | 65 ^a | 15 ^b | 1 ^c |

a) Minimum percentage

b) Tolerances allowed

c) Included in 15% tolerance

d) Included in 10% tolerance

V. PROVISIONS CONCERNING PRESENTATION

A. UNIFORMITY

The contents of each package must be uniform and contain only walnut kernels of the same origin, quality, 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.

Color Uniformity³:

The following color uniformity apply in the respective classes

- **Extra Class:** Walnut kernels in this class must be of superior quality, uniformly light-coloured with practically no dark straw and/or lemon-yellow colour and with no dark brown unless marked to an acceptable variety.
- **Class I:** Walnut kernels in this class must be of good quality, of a colour not darker than light brown and/or lemon-yellow unless marked to an acceptable variety.
- **Class II:** Walnut kernels in this class must be of a colour not darker than dark brown. Darker kernels may be marketed in this class, provided the colour is indicated on the package unless marked to an acceptable variety.
- **Livermore:** Red coloured kernel varieties are exempted from the colour requirements.

3) The official colour chart illustrating the colours is available at http://www.unece.org/fileadmin/DAM/trade/agr/standard/dry/Publications/ECE_DDP-02_WalnutKernels.pdf

B. PACKAGING

Walnut kernels 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”.

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 authority⁵.

B. NATURE OF PRODUCE

- “Walnut Kernels”

C. ORIGIN OF PRODUCE

- Country of origin⁶ and, optionally, district where grown or national, regional or local place name.

D. COMMERCIAL SPECIFICATIONS

- Class
- Style; when styles are mixed, the proportion of each style must be indicated.
- Number of halves per kg (optional)
- Crop year (optional)
- “Best before” followed by the date (optional).

E. OFFICIAL CONTROL MARK (OPTIONAL)

Adopted 2016

4) These marking provisions do not apply to sales packages presented in packages.

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

6) The full or a commonly used name should be indicated.

