

The background of the slide is a close-up photograph of numerous almonds. The almonds are light brown with a distinct, textured surface. They are piled together, filling the right side and bottom of the frame, while the left side is mostly white space where the text is located.

Economic Commission for Europe

Committee on Trade

Working Party on Agricultural Quality Standards

Specialized Section on Standardization

of Dry and Dried Produce

Sixty – seventh session

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Item 4 (d) of the provisional agenda

Proposal to develop new standard for Apricots Kernels

Proposals submitted by Central Asian Working Group

to promote the export of agricultural products from Central Asia

Background

Central Asian Working Group to promote the export of agricultural products from the region agreed to coordinate with UNECE WG 7 the **development of a new standard for apricot kernels** (September 25-26 ,2019 Tashkent)



Definition of produce



- Kernels of Apricot kernels are from common apricot, or *Prunus Armeniaca*, belong to the internal seed of an apricot kernel. They can be bitter or sweet.
- The difference is due to the various types of apricot, which, as a rule, is determined by the region of growth.



The composition and content of the produce*

- vitamins (B17, PP);
- calorie content - 520 kcal;
- fats - 45.4 g;
- proteins - 25 g;
- carbohydrates - 2.8 g;
- ash substances - 2.6 g;
- water - 5.4 g;
- magnesium - 196 mg;
- potassium - 802 mg;
- phosphorus - 461 mg;
- sodium - 90 mg;
- calcium - 93 mg;
- iron - 7 mg.
- fatty acids (linoleic 11%, palmitic, oleic 29%);
- phospholipids;
- tocopherols.

* Источник: Ямалетдинова М.Ф., Нарзиев М.С. Анализ физических характеристик косточек абрикоса // Universum: Технические науки: электрон. научн. журн. 2019. № 5(62). URL: <http://7universum.com/ru/tech/archive/item/7255>

1. Apricot kernels are produced in large volumes in the CA region (about 20 000 tons in Tajikistan and Uzbekistan)

| | Total | | Uzbekistan * | | Tajikistan ** | |
|--------------------------|-----------|-----------|--------------|----------|---------------|----------|
| | 2017 г. | 2018 г. | 2017 г. | 2018 г. | 2017 г. | 2018 г. |
| Production area, ha | 76 605,4 | 91 571,8 | 44 970 | 46 910 | 31 635,4 | 44 661,8 |
| Gross yield, tons | 679 023,0 | 663 288,0 | 532 565 | 493 842 | 146 458 | 169 446 |
| Apricot kernels, tons*** | 19 250,3 | 18 804,2 | 15 098,2 | 14 000,4 | 4 152,1 | 4 803,8 |

Source: * State Committee on Statistics of Uzbekistan; ** MoA of Tajikistan; *** Calculations by average output.

2. There is a strong demand for export (cooking, medicine and cosmetology)

Main export markets (TOP 5)

| Export from Tajikistan | Export from Uzbekistan |
|------------------------|------------------------|
| Germany | China |
| Turkey | Turkey |
| Russia | Kazakhstan |
| Kazakhstan | Afghanistan |
| China | Poland |



3. There are not any international standards for apricot kernels:

Producers use UNECE standards DDP – 06 и DDP – 21 related to the almond kernels.

Goals and expectations of producers

- Uniform requirements for product quality will facilitate the trading procedure of apricot kernels for producers and exporters;
- Facilitation of entry to alternative, more profitable markets will in turn increase production and export volumes.

