

DEFINITION & CLASSIFICATION



The UNECE standard applies to walnut kernels* of varieties (cultivars) and wild walnuts 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.

It does not apply to walnut kernels that are processed by salting, sugaring, flavouring, roasting or for industrial processing.

Walnut Kernels are classified into the following **three classes: Extra Class, Class I and Class II.**

The classification is determined in accordance with the defects allowed in the Standard's section "IV, Provisions concerning tolerances".

STYLES



HALF WALNUT KERNEL



CHIPPED KERNEL



QUARTERS



LARGE PIECES



BROKEN PIECES

QUALITY DEFECTS



SUFFICIENTLY DEVELOPED
KERNEL Allowed



BLEMISHES AND DISCOLOURATION
> 25 % Not allowed



INSECT/PEST DAMAGE Not allowed



FOREIGN/EXTRANEIOUS MATTER
Not allowed



NATURAL COLOURS



SCUFFED KERNEL
Allowed



SHRUNKEN/SHRIVELED KERNEL
> 25 % Not allowed



ADHERING SHELL Not allowed



MOULD Not allowed

* The UNECE standard for walnut kernels and an electronic version of this poster can be retrieved from the following addresses.

Standard:

<https://www.unece.org/trade/agr/standard/dry/DDP-Standards.html>

Poster:

<https://www.unece.org/publications/oes/welcome.html>

Slide 1

SH1 New photo showing adhering shell to
come from US.

Stephen Hatem, 5/14/2020