

ECE/CTCS/WP.7/2016/INF.1

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Specialized Section on Standardization of Dry and Dried Produce

Inshell Pistachio Nuts (ECE/CTCS/WP.7/2016/10) – Comments by the delegation of Iran

The delegation of Iran (Iran Pistachio Association's (IPA)) would like to submit the following comments on the proposed revisions to the UNECE Standard for Inshell Pistachio Nuts.

UNECE Standard DDP-09 concerning the marketing and commercial quality control of inshell pistachio nuts

I. Definition of produce

This standard applies to **dried open** inshell pistachio nuts free from outer **husks/hulls**, 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. **This Standard applies to dried open inshell pistachio nuts that are packed and shipped in bulk containers that shall be labelled as a "Commercial Lot"**.

Comment [p1]: For the purpose of specificity, it would be best if the words "dried open" were inserted in to this part of the text of the definition.

Comment [p2]: The term "hull" is consistently used in referencing to the outer husk of pistachio nuts throughout the rest of this document; So, for consistency and accuracy, it would be best if the word "hulls" was also used at the outset of the text of this document in place of the word "husks".

Comment [p3]: Since the title of this document clearly implies that this is a commercial as well as a marketing standard, then this section of the text of the definition is a necessary addition.

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:

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

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- 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;
- 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~~6.0 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-storage quality and presentation in the package.

D. Kernel Content (Meat Content)

The percentage weight ratio of pistachio kernel to the open inshell nut is called “Kernel Content”. Numerical measurement indicators of Kernel Content (also referred to as “Meat Content”) should be rounded and specified to the closest integer figure.

~~2 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~~
~~3 Reservation by the Netherlands and the United Kingdom for a maximum level of 6.0 per cent moisture.~~

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 the following table applies as a guide, other size ranges are permitted and must be labelled accordingly:

~~2 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~~
~~3 Reservation by the Netherlands and the United Kingdom for a maximum level of 6.0 per cent moisture.~~

Comment [p4]: Iran is of the opinion that a moisture content level not exceeding that of 6.0% as per the methods defined 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 would be the appropriate moisture level under Subsection II. B. of this Standard.

Comment [p5]: The term “storage” conveys the meaning of this phrase better than the word “keeping”.

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No. of Pistachios per Ounce	No. of Pistachios per 100 Grams
Over 32	Over 113
30 to 32	104-113
27 to 29	94-103
24 to 26	84-93
21 to 23	74-83
Under 21	Under 74

Number of pistachio nuts per ounce *Number of pistachio nut per 100 grams*
~~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~~

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

When sized, inshell pistachio nuts shall be of fairly uniform size. ~~This~~ means that, in a representative sample, the weight of 10 per cent, by count, of the largest pistachio nuts shall not exceed ~~1.50~~ 1.70 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]

Tolerances allowed
Percentage of defective fruit by [weight or count]
Defects allowed Extra Class I Class II

(a) Total tolerances for shells not satisfying the minimum requirements, ~~[5 10 15]~~ of which no more than:
 Dark stained shells exceeding 25 per cent of the shell surface ~~2 3 4~~
 cracks and laterally split shells ~~3 6 10~~
 cracks and laterally split not on the suture (in case of mechanically opened) ~~[20] 3 [20] [6] 20 [15] [20] [25]~~
 adhering hull and blemishes ~~1 4 5~~
 unsplit shells ~~2-3~~ ~~[4]~~ ~~[5]~~ 5

(b) Total tolerances for kernels not satisfying the minimum requirements, ~~3 6 12~~

Comment [p6]: Iran is of the conviction that the replacement table provided herein, is superior in its capacity to differentiate between the different size classes present in the international trade of pistachio nuts, to the table currently in place in this document.

Comment [p7]: Iran is of the firm opinion that the ratio of 1.70 as substituted in this sentence in place of a ratio of 1.50 would better reflect the realities of international trade in pistachio nuts.

Comment [p8]: In view of the suggested changes by Iran for the subcategories in section (a) of this table, it would be necessary to change the total tolerance figures for the three main classes described herein, as is appropriate.

Comment [p9]: Iran is of the opinion that for the subcategory of "cracks and laterally split not on the suture (in case of mechanically opened)" the percentages of 15, 20 and 25 would be appropriate for the Extra, Class I and Class II divisions respectively.

Comment [p10]: Iran is of the opinion that for the subcategory of "unsplit shells" the percentages of 4 and 5 would be appropriate for the Extra and Class I divisions respectively.

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 2 4
living pests 0 0 0

Tolerances allowed

Percentage of defective

fruit by [weight or count]

Defects allowed Extra Class I Class II

(c) For produce not conforming to the size
indicated, in total 10 10 10

(d) Tolerances for other defects
Loose shells and shell fragments 2 4 6
Extraneous matter including dust
and fragments of [husk-hull](#) 0.2 0.2 0.2
Foreign matter 0.1 0.1 0.1
Loose kernels 4 5 6

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 Labeling](#)

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

Comment [p11]: Iran is of the opinion that the term "Labeling" is a more established terminology in the trade of food commodities than the word "marking" for this title to section VI of this Standard.

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 or per 100 g (as a range)
- Crop year (optional)
- “Best before” followed by the date (optional)
- Mechanically opened (when appropriate)
- Kernel Content (Expressed as an integer percentage)

E. Official control mark (optional)

Adopted 1990
Revised 2016

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

Comment [p12]: Given the addition of subsection II.D. in page 3 of the text of this standard, by Iran, then the specified additional bullet item under subsection VI.D. is also required to provide clarification as concerns labeling.