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".

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**STYLES**

- Half Walnut Kernel
- Chipped Kernel
- Quarters
- Large Pieces
- Broken Pieces

**QUALITY DEFECTS**

- Sufficiently Developed Kernel Allowed
- Insufficiently Developed Kernel Not allowed
- Scuffed Kernel Allowed
- Blemishes and Discolouration > 25% Not allowed
- Shrunked/Shriveled Kernel > 25% Not allowed
- Insect/Pest Damage Not allowed
- Foreign/Extraneous Matter Not allowed
- Mould Not allowed
- Insufficiently Developed Kernel Not allowed
- Natural Colours

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

- Poster: [https://www.unece.org/publications/oes/welcome.html](https://www.unece.org/publications/oes/welcome.html)