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Specialized Section on Standardization of Dry and Dried Produce

Pecan Kernels

Submitted by the secretariat

The following document is submitted to the Working Party for adoption as a UNECE Recommendation for Pecan Kernels for a one-year trial period. This document is prepared according to ECE/CTCS/2019/10 section IV, ECE/CTCS/2019/2 decision 2019-8.6, and A/74/6 (Sect.20) and supplementary information.

I. Definition of produce

This standard applies to pecan kernels of varieties (cultivars) grown from *Carya illinoensis* (Wangenh.) K. Koch, 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 pecan kernels that are processed by salting, sugaring, flavouring, or roasting or for industrial processing.

Pecan kernels may be presented in the following styles:

- Whole (separated halves of the kernel);
- Pecan kernel pieces.

II. Provisions concerning quality

The purpose of the Standard is to define the quality requirements of pecan kernels 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 requirements¹

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

The kernel must be:

- Intact; however, slight superficial damage is not considered as a defect;
- Sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- Clean, practically free of any visible foreign matter;
- Sufficiently developed; no shrunken or shrivelled kernels which are extremely flat and wrinkled, or with desiccated [dehydrated], dried out or tough portions affecting more than 25 per cent of the kernel;
- Free from blemishes, areas of discolouration 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;
- Well-formed;
- 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.

The condition of the pecan 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 content ²

The pecan kernels shall have a moisture content not exceeding 5.0 per cent.

C. Classification

In accordance with the defects allowed in section “IV. Provisions concerning tolerances”, pecan kernels are classified into the following classes:

Class I and Class II.

The defects allowed must not affect the general appearance of the produce as regards the quality, keeping quality and presentation in the package.

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 <www.unece.org/trade/agr/info/layout/layout.htm>.

² The moisture content is determined by one of the methods given in annex II of the Standard Layout – Determination of the moisture content for dry produce <www.unece.org/trade/agr/info/layout/layout.htm>. The laboratory reference method shall be used in cases of dispute.

D. Colour classification

Colour classification for pecan kernels is optional. However, when colour classified, pecan kernels are classified into the four colour types defined below.

Light: the outer surface of the kernel is mostly golden colour or lighter, with not more than 25 per cent of the outer surface darker than golden, none of which is darker than light brown.

Light amber: more than 25 per cent of the outer surface of the kernel is light brown, with not more than 25 per cent of the outer surface darker than light brown, none of which is darker than medium brown.

Amber: more than 25 per cent of the outer surface of the kernel is medium brown, with not more than 25 per cent of the outer surface darker than medium brown, none of which is darker than dark brown (very dark brown or blackish-brown discolouration).

Dark amber: more than 25 per cent of the outer surface of the kernel is dark brown, with not more than 25 per cent of the outer surface darker than dark brown (very dark-brown or blackish-brown discolouration).

III. Provisions concerning sizing

Sizing of pecan kernels is optional. However, when sized, size is determined by the following:

A. Whole pecan kernels

Size is determined by count, a number range of whole kernels per ounce or per 100 g in accordance with the following table:

<i>Size designation for kernels</i>	<i>Number of kernels per ounce</i>	<i>Number of kernels per 100 g</i>
Mammoth	16 or less	55 or less
Junior mammoth	16 – 19	55 – 66
Jumbo	19 – 22	66 – 77
Extra large	22 – 28	77 – 99
Large	28 – 34	99 – 121
Medium	34 – 40	121 – 143
Small (topper)	40 – 47	143 – 165
Midget	47 – or more	165 – or more

B. Pecan kernel pieces

Size is determined by screening, i.e. minimum diameter (mm, inch) in accordance with the following table.

Size designation for kernel pieces	Maximum diameter (will pass through round opening of following diameter):		Minimum diameter (will not pass through round opening of following diameter):	
	inches	mm	inches	mm
Mammoth pieces	No limit	No limit	8/16	12.5
Extra large pieces	9/16	14.28	7/16	11.11
Halves and pieces	No limit	No limit	5/16	7.9
Large pieces	8/16	12.7	5/16	7.9
Medium pieces	6/16	9.52	3/16	4.76
Small pieces	4/16	6.25	2/16	3.17
Midget pieces	3/16	4.76	1/16	1.58
Granules	2/16	3.17	1/16	1.58

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.

Quality Tolerances

Defects allowed	Tolerances allowed, percentage of defective produce, by number or weight			
	Whole Kernels		Kernel Pieces	
	Class I	Class II	Class I	Class II
(a) Tolerances for produce not satisfying the minimum requirements of which no more than:				
Not sufficiently developed, shrunken and shriveled	1.5	4	1.5	4
Mouldy	[1	2	1	2]
Rancid or damaged by pests, rotting or deterioration	3	8	3	8
Living pests	0	0	0	0
(b) Size tolerances				
For produce not conforming to the size indicated, if sized	5	5	7	7
Tolerance for pieces				
- Pieces less than ½ kernel	5	5[7]	-	-
- Pieces greater than ½ kernel	9	9	-	-
(c) Tolerances for other defects				
Foreign matter, loose shells, shell fragments, fragments of hull, dust (by weight)	1	1	2	2
Foreign matter of mineral origin	0.05	0.15	0.05	0.15
Pecan kernels belonging to varieties or commercial types other than that indicated	5	5	7	7

V. Provisions concerning presentation

A. Uniformity

The contents of each package must be uniform and contain only pecan kernels of the same origin, quality and size (if sized) and variety (if indicated). The visible part of the contents of the package must be representative of the entire contents.

B. Packaging

Pecan 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 such as to avoid causing any external or internal damage to the produce. The use of materials, particularly of paper or 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.

VI. Provisions concerning marking

Each package³ 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 authority.⁴

B. Nature of produce

- “Pecan kernels”
- Style
- Colour type (optional)
- Name of the variety (optional)

C. Origin of produce

- Country of origin⁵ and, optionally, district where grown or national, regional or local place name

³ These marking provisions do not apply to sales packages presented in packages.

⁴ 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.

⁵ The full or a commonly used name should be indicated.

D. Commercial specifications

- Class;
- Size (if sized); expressed as
 - count per 100 g or ounce or
 - minimum diameter followed by “and larger” or equivalent denomination or
 - minimum and maximum diameters [or]
 - size designation in accordance with Section III;
- Crop year (optional);
- “Best before” followed by the date (optional).

E. Official control mark (optional)
