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**Economic Commission for Europe****Steering Committee on Trade Capacity and Standards****Working Party on Agricultural Quality Standards****Specialized Section on Standardization of Dry and Dried Produce****Sixty-ninth session**

Geneva, 15-17 June 2022

Item 6 of the provisional agenda

**Revision to the Standard Layout****Proposed revisions to the Standard Layout for UNECE  
Standards on Dry and Dried Produce****Submitted by the delegation of United States**

The following proposals (underlined/strikethrough) are submitted for consideration by the Specialized Section.

This document is submitted according to ECE/CTCS/2021/2 Decision 2021-07-02 and Decision 2021-07-07, ECE/CTCS/WP.7/2021/2 paragraph 66, and A/76/6 (Sect.20).

**II. Provisions concerning quality****A. Minimum requirements<sup>1</sup>**

In all classes, subject to the special provisions for each class and the tolerances allowed, the *{name of produce}* must display the following characteristics observed by the naked eye or corrected 20/20 vision<sup>2</sup> when appropriate:

{The appropriate section should be included in the standard}

[...]

**B. Moisture content<sup>3</sup>**

[...]

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<sup>1</sup> 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 <https://unece.org/trade/wp7/DDP-Standards> ~~[https://unece.org/sites/default/files/2020-12/DDP\\_StanLayout\\_2020\\_e\\_0.pdf](https://unece.org/sites/default/files/2020-12/DDP_StanLayout_2020_e_0.pdf)~~

<sup>2</sup> Loupe, binocular or other magnifying equipment should not be used when assessing defects.

<sup>3</sup> ~~The moisture content is determined by one of the methods given in <Annex I of the Standard Layout – Determination of the moisture content for dried produce> or <Annex II of the Standard Layout –~~



### III. Provisions concerning sizing

Sizing is <optional/mandatory>. Size is determined by one of the following:

- screening, i.e. minimum diameter (mm, inch)
- count, i.e. the number units/pieces per unit of weight <and larger/smaller, if specified>
- size range, i.e. minimum and maximum diameter (mm, inch); the size is determined by the maximum diameter of the equatorial section

<Size methods/ranges other than those specified above are allowed provided that the range used is labelled accordingly.>

{Any definition using fixed size scales or size codes should be avoided so that the standard can be used in different countries with different trade and sizing habits.}

{When the size is given in terms of a range of numbers of fruit per unit weight, special provision can be made in the specific standard if necessary. The standard may also prescribe a tolerance in relation to the minimum size.}

*Note: Proposed to be moved up from the bottom of Section IV. Provisions concerning tolerances. No change in wording.*

[...]

### V. Provisions concerning presentation

#### A. Uniformity

The contents of each package<sup>4</sup> must be uniform and contain only {name of produce} of the same origin, quality, <style>, size (if sized), variety <or commercial type> (if indicated), crop year (if indicated).

### Annex III

#### 1. Recommended terms

<i>Terms</i>	<i>Definitions</i>
<u>Packages</u>	<u>The term “packages” covers “sales packages” and “pre-packages”. Packages are individually packaged part of a lot, including contents. The packaging is</u>

~~Determination of the moisture content for dry produce>  
<[http://www.unece.org/trade/agr/standard/dry/StandardLayout/StandardLayoutDDP\\_e.pdf](http://www.unece.org/trade/agr/standard/dry/StandardLayout/StandardLayoutDDP_e.pdf)>. The laboratory reference method shall be used in cases of dispute. {only the appropriate annex should be mentioned} 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](http://www.unece.org/trade/agr/standard/dry/StandardLayout/StandardLayoutDDP_e.pdf)>. The laboratory reference method shall be used in cases of dispute {only the appropriate annex should be mentioned}. The moisture content is determined by Method 1 and/or 2 in <Annex I/ Annex II> of the Standard Layout for UNECE Standards on Dry and Dried Produce (show proper annex per produce type). The laboratory reference method shall be used in cases of dispute.~~

<sup>4</sup> ~~{Definitions: The term "packages" covers "sales packages" and "prepackages". Packages are individually packaged part of a lot, including contents. The packaging is conceived so as to facilitate handling and transport of a number of sales packages or of products loose or arranged, in order to prevent damage by physical handling and transport. The package may constitute a sales package. Road, rail, ship and air containers are not considered as packages. Sales packages are individually packaged part of a lot, including contents. The packaging of sales packages is conceived so as to constitute a sales unit to the final user or consumer at the point of purchase.}~~ Definitions: The term “packages” is defined in Annex III of the Standard Layout for UNECE Standards on Dry and Dried Produce.

<i>Terms</i>	<i>Definitions</i>
	<p><u>conceived so as to facilitate handling and transport of a number of sales packages or of products loose or arranged, in order to prevent damage by physical handling and transport. The package may constitute a sales package. Road, rail, ship and air containers are not considered as packages.</u></p> <p><u>Sales packages are individually packaged part of a lot, including contents. The packaging of sales packages is conceived so as to constitute a sales unit to the final user or consumer at the point of purchase.</u></p>

## 2. Definition of defects

### (a) Generic definitions

<i>Terms</i>	<i>Definitions</i>
Propose to add:	
<u>Visible to the naked eye (normal or adjusted 20/20 vision)</u>	<u>Loupe, binocular or other magnifying equipment should not be used when assessing other defects that do not mention visible to the naked eye.</u>