



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****Seventieth session**

Geneva, 14–16 June 2023

Item 8 (c) of the provisional agenda

Explanatory materials:**Explanatory material for almond kernels****Draft poster for almond kernels****Submitted by the delegation of the United States of America***Summary*

At its 2022 session, the Specialized Section reviewed a proposal for explanatory material submitted by the delegation of the United States of America. The Specialized Section proposed several changes to it, including better depiction of splits, descriptions of what large pieces are, and some changes to the photos. The Specialized Section decided to work on a revised version for consideration at the next session of the Specialized Section in 2023.

The Specialized Section is invited to review the draft poster for almond kernels, submitted by the delegation of the United States.

Points for consideration: (i) the standard only covers whole almonds, (ii) the poster includes descriptions of broken pieces, (iii) the poster includes physical limits for gummy covered and sunken areas.

I. Text of the draft poster

Commercial and marketing quality of almond kernels

Definition and classification

The UNECE standard DDP-06* applies to sweet whole almond kernels of varieties (cultivars) grown from *Prunus amygdalus* Batsch, syn. *Prunus dulcis* (Mill.) D.A. Webb. The standard does not apply to bitter almond kernels, almond halves, pieces, sticks, slices, dices or to almond kernels that are processed by salting, sugaring, flavouring, or roasting, that are blanched or for industrial processing.

Almond 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.

Kernel descriptions and quality defects¹

- Whole: Intact or less than 1/8 missing
- Pieces: kernels with 1/8 or more missing [having a minimum size of 1/8” or 3 mm in diameter]
 - Large pieces: [1/2–7/8 kernel; > 1/8” or 3 mm in diameter]
 - Small broken pieces: [Less than 1/2 kernel; > 1/8” or 3 mm in diameter]
- Doubles: Kernels that developed in shells containing two kernels
- Mould: Mould filaments visible to naked eye
- Shrunken / shrivelled kernel (variety characteristic not a defect)
- Blemishes and discolouration
- Foreign, extraneous matter
- Insect / pest damage
- Chipped and scratched
- Gummy: [Resinous substance covering area > 6 mm diameter]
- Brown spot: [Sunken discoloured area > 3 mm diameter]

* The UNECE standard DDP-06 for almond kernels and an electronic version of this poster can be retrieved from the following addresses

- Standard: <https://unece.org/trade/wp7/DDP-Standards>
- Poster: <https://unece.org/trade/wp7/brochures-and-posters>.

¹ Note by the secretariat: Square brackets refer to measurements and descriptions that go into more detail than what is specified in the standard.

II. Layout of the draft poster



COMMERCIAL AND MARKETING QUALITY OF ALMOND KERNELS

DEFINITION & CLASSIFICATION



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KERNEL DESCRIPTIONS AND QUALITY DEFECTS



WHOLE: Intact or less than 1/8 missing



PIECES: Greater than 1/8 missing; > 1/8 “ diameter



LARGE PIECES: 1/2-7/8 kernel; > 1/8” diameter



SMALL BROKEN PIECES: Less than 1/2 kernel; > 1/8” diameter



DOUBLES: Kernels that developed in shells containing two kernels



MOULD: Mould filaments visible to naked eye



SHRUNKEN / SHRIVELLED KERNEL (variety characteristic not a defect)



BLEMISHES AND DISCOLOURATION



FOREIGN, EXTRANEIOUS MATTER



INSECT / PEST DAMAGE



CHIPPED AND SCRATCHED



GUMMY: Resinous substance covering area > 6 mm diameter
BROWN SPOT: Sunken discolored area > 3 mm diameter

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