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Steering Committee on Trade Capacity and Standards

Working Party on Agricultural Quality Standards

Seventy-ninth session

Geneva, 11–13(a.m.) November 2024

Item 5 of the provisional agenda

Specialized Section on Standardization of Dry and Dried Produce

Explanatory material for almond kernels

Submitted by the secretariat

Summary

The following document is submitted to the Working Party for adoption as United Nations Economic Commission for Europe (UNECE) explanatory material for almond kernels.

The document is based on the document ECE/CTCS/WP.7/GE.2/2024/INF.3, and integrates modifications discussed and agreed at the seventy-first session of the Specialized Section on Standardization of Dry and Dried Produce (GE.2) and through intersessional approval.



I. Text of the explanatory material

Commercial and marketing quality of almond kernels

Definition

The UNECE standard 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 blanched almonds, almond halves, pieces, sticks, slices, dices or to almond kernels that are processed by salting, sugaring, flavouring, or roasting, that are blanched for industrial processing.

Kernel descriptions and quality defects

- Whole: Intact or less than 1/8 missing
- Pieces: Greater than 1/8 missing and larger than 3 mm in diameter
- Doubles: Two kernels in one shell
- Mould
- Blemishes and discolouration
- Extraneous and foreign matter
- Shrunken / shrivelled kernel
- Chipped and scratched
- Insect / pest damage
- Gummy: Resinous substance
- Brown spot: Sunken discolored area

The UNECE standard for almond kernels and an electronic version of this explanatory material can be retrieved from the following addresses:

Standard: <https://unece.org/trade/wp7/DDP-Standards>

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

II. Layout of the explanatory material



UNECE

COMMERCIAL AND MARKETING QUALITY OF ALMOND KERNELS*

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KERNEL DESCRIPTIONS AND QUALITY DEFECTS



WHOLE: Intact or less than 1/8 missing



PIECES: Greater than 1/8 missing and larger than 3 mm in diameter



DOUBLES: Two kernels in one shell



MOULD



BLEMISHES AND DISCOLOURATION



EXTRANEOUS AND FOREIGN MATTER



SHRUNKEN / SHRIVELLED KERNEL



CHIPPED AND SCRATCHED



INSECT / PEST DAMAGE



GUMMY:
Resinous substance



BROWN SPOT:
Sunken discolored area

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