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# **UNECE STANDARD DDP-33**

concerning the marketing and  
commercial quality control of

## **Sweet Apricot Kernels**

**2021 EDITION**



**UNITED NATIONS**  
New York and Geneva, 2021

## NOTE

### **Working Party on Agricultural Quality Standards**

The commercial quality standards developed by the United Nations Economic Commission for Europe (UNECE) Working Party on Agricultural Quality Standards help facilitate international trade, encourage high-quality production, improve profitability and protect consumer interests. UNECE standards are used by Governments, producers, traders, importers and exporters, and other international organizations. They cover a wide range of agricultural products, including fresh fruit and vegetables, dry and dried produce, seed potatoes, meat, cut flowers, eggs and egg products.

Any member of the United Nations can participate, on an equal footing, in the activities of the Working Party. For more information on agricultural standards, please visit our website <http://www.unece.org/trade/agr/welcome.html>.

The new Standard for Sweet Apricot Kernels is based on document ECE/CTCS/WP.7/2021/11, reviewed and adopted by the Working Party in 2021 (followed by a silence procedure in line with the special procedures during the COVID-19 period).

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# UNECE standard DDP-33 concerning the marketing and commercial quality control of Sweet Apricot Kernels

## I. Definition of produce

This standard applies to sweet apricot kernels of varieties (cultivars) grown from *Prunus armeniaca*, L., 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 bitter apricot kernels, apricot kernel halves, pieces, dices or to apricot kernels that are processed by salting, sugaring, flavouring, or roasting, that are blanched or for industrial processing.

## II. Provisions concerning quality

The purpose of the standard is to define the quality requirements of apricot kernels after preparation and packaging.

However, if applied at stages following export or dispatch, the holder/seller shall be responsible for observing the requirements of the standard. The holder/seller of products may not display such products or offer them for sale or deliver or market them in any manner other than in conformity with this standard.

### A. Minimum requirements<sup>1</sup>

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

The kernel must be:

- intact; however, kernels with less than 1/8 missing are considered as whole
- sound; produce affected by rotting or deterioration such as to make it unfit for human consumption is excluded
- clean; practically free of any visible foreign matter
- sufficiently developed. Shrunken or shrivelled kernels which are extremely wrinkled, or with desiccated, dried out or tough portions affecting more than 25 per cent of the kernel are to be excluded
- 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 excluding doubles or twins
- 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 and insect/mites/parasite damage visible to the naked eye
- free from rancidity
- free of abnormal external moisture

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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/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).

- free of foreign smell and/or taste.

The condition of the apricot 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<sup>2</sup>**

The apricot kernels shall have a moisture content not exceeding 6.5 per cent.

## **C. Classification**

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

“Extra” Class, Class I and Class II.

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

## **III. Provisions concerning sizing**

Sizing of apricot kernels is optional.

When sized, size is determined by the maximum diameter of the equatorial section of the apricot kernel, by means of round-holed or elongated-holed screens. Other sizing and screening systems may be used, such as those based in the number of apricot kernels per 100 g or per ounce (28,3495 g).

- Sizing is expressed by an interval defined by a minimum and maximum size in millimetres, which must not exceed 2 mm of difference. When a range in count is specified, the apricot kernels shall be fairly uniform in size, and the average count shall be within the range specified.
- Screening is expressed by a reference to a minimum size, in millimetres, followed by the words “and plus” or other equivalent wording, or by a reference to a maximum number of kernels per 100 g or per ounce, followed by the words “and less” or other equivalent wording.

Alternatively, screening could be expressed by a reference to a maximum size, in millimetres, followed by the words “and less” or other equivalent wording, or by a reference to a minimum number of kernels per 100 g or per ounce, followed by the words “and plus” or other equivalent wording. For produce presented to the final consumer under “screened”, this alternative reference is not allowed.

## **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.

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<sup>2</sup> 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 [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). The laboratory reference method shall be used in cases of dispute.

<i>Defects allowed</i>	<i>Tolerances allowed percentage of defective produce, by number or weight</i>		
	<i>Extra</i>	<i>Class I</i>	<i>Class II</i>
(a) Tolerances for produce not satisfying the minimum requirements	5	10	15
of which no more than:			
Not sufficiently developed, shrunken and shrivelled	1	2	4
Mouldy	0.5	0.5	1
Rancid or damaged by pests, rotten or deteriorated:	1	2	3
Gummy, brown spot, blemishes and discoloration	2	3	6
Pieces	1	1	3
Split and broken halves	1	3	5
Living pests	0	0	0
(b) Size tolerances (if sized)			
For produce not conforming to the size indicated, in total	10	10	15
(c) Tolerances for other defects			
Chipped and scratched with an area of larger than 6.4 mm or 0.25 inch	5	10	20
Doubles or twins	5	15	20
Bitter apricot kernels	1	1	1
Extraneous and foreign matter , loose shells, shell fragments, dust (by weight)	0.15	0.25	0.25

## V. Provisions concerning presentation

### A. Uniformity

The contents of each package must be uniform and contain only apricot kernels of the same origin, quality, size (if sized), variety (if indicated), crop year (if indicated).

The visible part of the contents of the package must be representative of its entire contents.

### B. Packaging

Apricot 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 practically free of all foreign and extraneous matter in accordance with the table of tolerances in section “IV. Provisions concerning tolerances”.

## VI. Provisions concerning marking

Each package<sup>3</sup> must bear the following particulars in letters grouped on the same side, legibly and indelibly marked and visible from the outside:

<sup>3</sup> These marking provisions do not apply to sales packages presented in packages.

## **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<sup>4</sup> if a country applying such a system is listed in the UNECE database.

## **B. Nature of produce**

- “Sweet apricot kernels” or “Apricot kernels”
- name of the variety (optional).

## **C. Origin of produce**

- country of origin<sup>5</sup> and, optionally, district where grown or national, regional or local place name.

## **D. Commercial specifications**

- class
- size (if sized); expressed in accordance with section III
- crop year (optional)
- “Best before” followed by the date (optional).

## **E. Official control mark (optional)**

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<sup>4</sup> 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.

<sup>5</sup> The full or a commonly used name should be indicated.