UNECE Standard on the marketing and commercial quality control of INSHELL WALNUTS
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NOTE

Commercial quality standards for agricultural produce are developed and approved by the United Nations Economic Commission for Europe through its Working Party on Agricultural Quality Standards. These international standards facilitate trade, encourage high-quality production, improve profitability and protect consumer interests. They are used by governments, producers, traders, importers and exporters, as well as 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.

The Explanatory Brochure on the Standard for Inshell Walnuts has been developed to harmonize the interpretation of the Standard, thereby facilitating international as well as national trade. It addresses producers and traders, as well as inspection authorities. It corresponds to the latest edition of the UNECE Standard for Inshell Walnuts (DDP-01), which was officially revised and adopted in November 2014. Subsequent revisions to the Standard will be placed on the website at: http://www.unece.org/trade/agri/standard/dry/ddp-standards.html

All members of the United Nations can participate, on an equal footing, in the activities of the Working Party on Agricultural Quality Standards.

For more information, please visit our website <http://www.unece.org/trade/agri/welcome.html>.

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ANNEX: UNECE STANDARD DDP-01 CONCERNING THE MARKETING AND COMMERCIAL QUALITY CONTROL OF INSHELL WALNUTS 29

Note: Throughout this brochure, the official text of the standard is indicated in Roman type; the interpretative text of the standard is indicated in black italic. References to photos representing the visual interpretation are printed in black bold. The entire text of the standard without the interpretative text appears in the annex.
UNECE would like to acknowledge the contributions of all delegations of the Specialized Section on Standardization of Dry and Dried Produce during the development of this publication.

UNECE would also like to thank the California Walnut Commission and the Walnut Board for preparing and printing the explanatory brochure on inshell walnuts.
This standard applies to inshell walnuts free from outer husks, of varieties (cultivars) grown from Juglans regia 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 inshell walnuts that are processed by salting, sugaring, flavouring or roasting, or for industrial processing.

INTERPRETATION

Inshell walnuts come in a range of colours, sizes and shapes.
II PROVISIONS CONCERNING QUALITY

The purpose of the standard is to define the quality requirements of inshell walnuts at the export control stage, after preparation and packaging. However, if applied at stages following export, the holder/seller 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 REQUIREMENTS

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

a) The shell must be:

- intact; however, broken shells when that area from which a portion of the shell is missing in aggregate is greater than the area of a circle one-fourth inch (6 mm) in diameter, or when the two halves of the shell have become completely broken apart and separated from each other are considered defects;

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 <http://www.unece.org/fileadmin/DAM/trade/agr/standard/dry/StandardLayout_e.pdf>.
I PROVISIONS CONCERNING QUALITY

INTERPRETATION

The whole inshell walnuts must have no damage or injury. Damages exposing the interior of the produce are not allowed.

Examples related to the minimum requirement “intact” are shown in Photos 1 to 4.

1. Minimum requirement (shell) “intact”. Superficial damage (hairline crack or fissure) – allowed

2. Minimum requirement (shell) “intact”. Slight superficial damage (surface crack) – limit allowed

3. Minimum requirement (shell) “intact”. Superficial damage on left and middle walnut - allowed; damage on right walnut - not allowed

4. Minimum requirement (shell) “intact”. Damaged shell, kernel exposed – not allowed
II PROVISIONS CONCERNING QUALITY

- clean; practically free of any visible foreign matter, including residues of adhering husk and dirt affecting in aggregate more than 10 per cent of the total surface area;

**INTERPRETATION**

The acceptable limit for "practically free" would be traces of adhering husk or dirt affecting in aggregate not more than 10% of the total surface area.

Examples related to the minimum requirement "clean" are shown in Photos 5 to 9.

---

Minimum requirement (shell) "clean":

- Adhering hull/husk affecting in aggregate more than 10% of the shell surface - limit allowed
- Adhering dirt affecting in aggregate more than 10% of the shell surface - not allowed

Examples:

- Photo 5: Clean shell
- Photo 6: Minimum requirement (shell) "clean". Adhering hull/husk affecting in aggregate 10% of the shell surface - limit allowed
- Photo 7: Minimum requirement (shell) "clean". Adhering hull/husk affecting in aggregate more than 10% of the shell surface - not allowed
- Photo 8: Minimum requirement (shell) "clean". Adhering dirt affecting in aggregate 10% of the shell surface - limit allowed
- Photo 9: Minimum requirement (shell) "clean". Adhering dirt affecting in aggregate more than 10% of the shell surface - not allowed
II PROVISIONS CONCERNING QUALITY

- free from blemishes, areas of discoloration or spread stains in pronounced contrast with the rest of the shell affecting in aggregate not more than 25 per cent of the surface of the shell.

INTERPRETATION
Whether the produce is bleached or not must be taken into account when checking for blemishes.
Examples related to the minimum requirement "free from blemishes" are shown in Photos 10 to 11.

Minimum requirement (shell) "free of blemishes". Discoloured or spread stain affecting less than 25% of the shell surface – allowed
NOTE: The two photos show both sides of the same walnut. Each quadrant in 3-D approximates 12.5%.

Minimum requirement (shell) "free of blemishes". Discoloured or spread stain affecting in aggregate more than 25% of the shell surface – not allowed

INTERPRETATION
An example related to the minimum requirement "free of dried tough portions" is shown in Photo 13.

Minimum requirement (kernel) "sufficiently developed".

b) The kernel must be:
- free from rancidity;
- sufficiently developed;
- free of dried tough portions affecting more than 25 per cent;

INTERPRETATION
Inshell walnuts must be sufficiently developed at harvest. The kernel has not shrunk sufficiently from the maximum size so that the pellicle is noticeably wrinkled.
An example related to the minimum requirement “sufficiently developed” is shown in Photo 12.

Minimum requirement (kernel) "free of tough portions". Tough or shrivelled kernels affecting in aggregate more than 25% of the kernel – not allowed
NOTE: Each quadrant approximates 25%.
II PROVISIONS CONCERNING QUALITY

• sufficiently mature for fresh walnuts, i.e. it must be possible to peel off the skin of the kernel easily and the internal central partition must be turning brown;

• free from blemishes, areas of discoloration 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 except for sun burnt kernels provided the taste is not affected.

INTERPRETATION

The range of colouration is explained in the walnut gauge colour chart see: http://www.unece.org/tradewelcome/areas-of-work/tradeagr/brochures-and-publications/walnut-kernels.html

NOTE: In contrast to the colour gauge for the UNECE standard on walnut kernels, for inshell walnuts the produce is not classified by the colour of the kernel.

Sunburn on kernels is not considered a defect, provided the taste is not affected.

An example related to the minimum requirement “free from blemishes” is shown in Photo 14.

Minimum requirement (shell) “free from mould filaments”. Mould filaments on shell – not allowed

Minimum requirement (kernel) “free from blemishes or discolouration”. Stained or discoloured kernel affecting more than 25% of the kernel – not allowed

Minimum requirement (kernel) “free from mould filaments”. Mould filaments on kernel – not allowed

The whole produce (shell and kernel) must be:

• sound; produce affected by rotting or deterioration such as to make the produce unfit for human consumption is excluded.

INTERPRETATION

Inshell walnuts must be free from disease (caused by fungi, bacteria or viruses), physiological disorders or serious deterioration, which appreciably affect their appearance, edibility or keeping quality. In particular inshell walnuts affected by rotting, even if the signs are very slight but liable to make the inshell walnuts unfit for consumption upon arrival at their destination, are to be excluded.

• free from mould filaments visible to the naked eye;

Mould filaments visible to the naked eye, either on the shell or on the kernel, are not allowed. Inshell walnuts and kernels must be free of visible mould filaments or mycelia. Mould filaments grow and develop when walnuts are packaged and stored with excess moisture. Mould filaments and mycelia come from microorganisms (usually fungus) growing and developing on internal and external parts of fruits. Excess moisture of walnuts and/or warm conditions during storage promote and increase the presence and contamination with fungus resulting in high levels of visible filaments and mycelia spores, causing deterioration of colour, texture, moisture content, flavour, smell and taste of produce.

Examples related to the minimum requirement “free from mould filaments” are shown in Photos 15 and 16.
II PROVISIONS CONCERNING QUALITY

The shells may be washed and bleached provided that the treatment applied does not affect the quality of the kernels.

The condition of the inshell walnuts must be such as to enable them:

• to withstand transportation and handling
• to arrive in satisfactory condition at the place of destination.

Minimum requirement (shell and kernel) “free from damage caused by pests” — not allowed

INTERPRETATION
An example related to the minimum requirement “free from pests” is shown in Photo 17.

Minimum requirement (shell and kernel) “free from damage caused by pests, whatever their stage of development; free from living pests, including feeding damages caused by rodents, insects and mites, dead insects and mites (eggs, larvae, imagines), or part of dead pests as well as their debris and excreta.

INTERPRETATION
Inshell walnuts must be free from pest damage, including feeding damages caused by rodents, insects and mites, dead insects and mites, their debris or excreta.

INTERPRETATION
An example related to the minimum requirement “free from damage caused by pests” is shown in Photo 18.

B. MOISTURE CONTENT

The fresh inshell walnuts shall have a natural moisture content of at least 20.0 per cent.

The dry inshell walnuts shall have a moisture content not exceeding 12.0 per cent for the whole nut or 8.0 per cent for the kernel.

Minimum requirement (shell and kernel) “free from living pests”, whatever their stage of development; free from damage caused by pests, including feeding damages caused by rodents, insects and mites, their debris or excreta.

INTERPRETATION
Interpretation
This provision applies to excessive moisture, for example, free water lying inside the package. Care must be taken that the maximum moisture content of the produce as specified in Section II.B is respected.

INTERPRETATION
This provision applies to inshell walnuts stored or transported under poor conditions, which have consequently resulted in their absorbing abnormal smells and/or tastes, in particular through the proximity of other produce which give off volatile odours.

The shells may be washed and bleached provided that the treatment applied does not affect the quality of the kernels.

The condition of the inshell walnuts must be such as to enable them:

• to withstand transportation and handling
• to arrive in satisfactory condition at the place of destination.

The fresh inshell walnuts shall have a natural moisture content of at least 20.0 per cent.

The dry inshell walnuts shall have a moisture content not exceeding 12.0 per cent for the whole nut or 8.0 per cent for the kernel.

INTERPRETATION
Maximum moisture content refers to the limits of moisture allowed for the produce in order to be commercialized.

C. CLASSIFICATION

In accordance with the defects allowed in section “IV. Provisions concerning tolerances” the inshell walnuts 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.

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 <http://www.unece.org/fileadmin/DAM/trade/acre/standard/dry/StandardLayout/StandardLayoutDDP_e.pdf>. The laboratory reference method shall be used in cases of dispute.
PROVISIONS CONCERNING SIZING

Sizing is mandatory for "Extra" Class and Class I but optional for Class II. The minimum size is 26 mm for Classes Extra and I and, if sized, 24 mm for Class II.

Size is determined by:

- screening, i.e. minimum diameter in mm measured by a round sieve, or
- size range, i.e. minimum and maximum diameter in mm which must not exceed 2 mm of difference.
  However, for oblong varieties having a height of at least 1.25 times of the equatorial section, the maximum size range shall not exceed 3 mm.

INTERPRETATION

Each class type would need to meet the indicated size in order to be accepted for commercialization and to improve the uniformity within the package. The indicated size is checked with a sizing scale.

Examples related to sizing are shown in Photos 19 to 21.

19 Sizing: Spherical walnut

20 Sizing: Oblong walnut

21 Sizing: Sizing scale used for checking the indicated size
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.

INTERPRETATION

Tolerances are provided to allow for deviation in handling and for natural deterioration of produce over time.


Decision on conformity of the lot is taken depending on the percentage of non-conforming produce in the bulk sample.

An example related to tolerances is shown in Photo 22.

22 Tolerances. Left: 100-count sample for inshell quality evaluation Right: 100-count crack out sample for kernel quality evaluation
IV PROVISIONS CONCERNING TOLERANCES

A. QUALITY TOLERANCES

<table>
<thead>
<tr>
<th>DEFECTS ALLOWED</th>
<th>EXTRA</th>
<th>CLASS I</th>
<th>CLASS II</th>
</tr>
</thead>
<tbody>
<tr>
<td>(a) Tolerances for defects affecting the external appearances of the shell such as shells with adhering husk/hull, dirt and blemishes, open, broken or damaged shells</td>
<td>7</td>
<td>10</td>
<td>15</td>
</tr>
<tr>
<td>Mouldy affecting fresh walnuts (external) only</td>
<td>5</td>
<td>5</td>
<td>5</td>
</tr>
<tr>
<td>(b) Tolerances for the edible part not satisfying the minimum requirements (by count, based on a 100 nut sample)*:</td>
<td>8</td>
<td>10</td>
<td>15</td>
</tr>
<tr>
<td>of which no more than:</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mouldy</td>
<td>3</td>
<td>4</td>
<td>6</td>
</tr>
<tr>
<td>Not sufficiently developed, shrunken or shrivelled kernels **</td>
<td>8</td>
<td>10</td>
<td>15</td>
</tr>
<tr>
<td>Rancid or damaged by pests, rotting or deterioration</td>
<td>3</td>
<td>6</td>
<td>8</td>
</tr>
<tr>
<td>Living pests</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>(c) Size tolerances (if sized)</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>For inshell walnuts not conforming to the provisions concerning sizing and the size indicated, in total</td>
<td>10</td>
<td>10</td>
<td>10</td>
</tr>
<tr>
<td>(d) Tolerances for other defects:</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Foreign material including fragments of shell, hull, dust, etc. (by weight) of which no more than:</td>
<td>2</td>
<td>3</td>
<td>4</td>
</tr>
<tr>
<td>Foreign matter of mineral origin</td>
<td>0.25</td>
<td>1</td>
<td>2</td>
</tr>
<tr>
<td>Inshell walnuts belonging to other varieties or commercial types than that indicated</td>
<td>10</td>
<td>10</td>
<td>10</td>
</tr>
</tbody>
</table>

* In Turkey, tolerances for the edible part not satisfying the minimum requirements are determined by weight.

** In the calculation of tolerances, whatever the class, two half-empty walnuts or four quarter-empty walnuts are counted as one empty walnut.
A. UNIFORMITY

The contents of each package must be uniform and contain only inshell walnuts of the same origin, quality, crop year, size (if sized) and variety or commercial type (if indicated).

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

INTERPRETATION

Presentation should not be misleading, i.e. concealing in the lower layers of the package produce inferior in quality and size to that displayed and marked.

Examples related to uniformity are shown in Photos 23 to 24.
B. PACKAGING

Inshell walnuts 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 so as to avoid causing any external or internal damage to the produce. The use of materials, particularly of paper and 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. Provisions concerning tolerances".

INTERPRETATION

Packaging must be of such quality and strength as to protect the inshell walnuts during transportation and handling.

This provision is designed to ensure that the materials inside the package protect the produce suitably.

Clean materials should be used to protect the produce from foreign matter, such as leaves, sand or soil which could cause a negative impact on the produce and its presentation.

A visible lack of cleanliness in several packages could result in the goods being rejected.

Examples related to packaging are shown in Photos 25 to 28.
Each package must bear the following particulars in letters grouped on the same side, legibly and indelibly marked and visible from the outside:

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.

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.

B. NATURE OF PRODUCE

- “Walnuts” or “Dry walnuts” or “Fresh walnuts” or equivalent denomination
- Name of the variety or commercial types (optional).
VI PROVISIONS CONCERNING MARKING

C. ORIGIN OF PRODUCE

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

INTERPRETATION
Marking must include the country of origin, i.e. the country in which the inshell walnuts were grown (e.g. “Produce of the USA” or “Produce of France”). Optionally, the district of origin in national, regional or local terms e.g. “Californiaan Walnuts” or “Noix du Périgord” or “Noix de Grenoble” may also be shown.

D. COMMERCIAL SPECIFICATIONS

- Class

INTERPRETATION
Stating the class is compulsory.

- Size (if sized); expressed by:
  - The minimum diameter followed by the words “and above” or equivalent denomination; or
  - The minimum and maximum diameters

INTERPRETATION
The indication of the size is mandatory for all classes. The size may be indicated by the minimum diameter of the inshell walnuts in the package followed by “and above” (e.g. “30 mm and above” or “32 mm plus”) or by the size range of the inshell walnuts in the package (e.g. “30-32 mm”).

- Crop year (mandatory for “Extra” Class and Class I, optional for Class II)

INTERPRETATION
The crop year is the year of harvest of the inshell walnuts.

- “Best before” followed by the date (optional)
- “Store in a cool place”, or “preservation very limited, store in a cool place”, for fresh walnuts.

E. OFFICIAL CONTROL MARK (OPTIONAL)

Adopted 1970 (as UNECE Standard for Unshelled Walnuts).
Last revised 2014.
I. DEFINITION OF PRODUCE

This standard applies to inshell walnuts free from outer husks, of varieties (cultivars) grown from Juglans regia 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 inshell walnuts that are processed by salting, sugaring, flavouring or roasting, or for industrial processing.

II. PROVISIONS CONCERNING QUALITY

The purpose of the standard is to define the quality requirements of inshell walnuts at the export control stage, after preparation and packaging.

However, if applied at stages following export, the holder/seller 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 REQUIREMENTS

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

a) The shell must be:
   - intact; however, broken shells when that area from which a portion of the shell is missing in aggregate is greater than the area of a circle one-fourth inch (6 mm) in diameter, or when the two halves of the shell have become completely broken apart and separated from each other are considered defects
   - clean; practically free of any visible foreign matter, including residues of adhering husk and dirt affecting in aggregate more than 10 per cent of the total surface area
   - free from blemishes, areas of discolouration or spread stains in pronounced contrast with the rest of the shell affecting in aggregate not more than 25 per cent of the surface of the shell

b) The kernel must be:
   - free from rancidity
   - sufficiently developed
   - free of dried tough portions affecting more than 25 per cent
   - sufficiently mature for fresh walnuts, i.e. it must be possible to peel off the skin of the kernel easily and the internal central partition must be turning brown
   - 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 except for sun burnt kernels provided the taste is not affected

c) The whole produce (shell and kernel) must be:
   - sound; produce affected by rotting or deterioration such as to make the produce unfit for human consumption is excluded
   - free from mould filaments visible to the naked eye
   - 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 of abnormal external moisture
   - free of foreign smell and/or taste.

The shells may be washed and bleached provided that the treatment applied does not affect the quality of the kernels.

The condition of the inshell walnuts 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

The fresh inshell walnuts shall have a natural moisture content of at least 20.0 per cent.

The dry inshell walnuts shall have a moisture content not exceeding 12.0 per cent for the whole nut or 8.0 per cent for the kernel.

C. CLASSIFICATION

In accordance with the defects allowed in section “IV. Provisions concerning tolerances” the inshell walnuts 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.

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 <http://www.unece.org/fileadmin/DAM/trade/agr/standard/dry/StandardLayout/StandardLayoutDDP_e.pdf>

III. PROVISIONS CONCERNING SIZING

Sizing is mandatory for “Extra” Class and Class I but optional for Class II. The minimum size is 26 mm for Classes Extra and I and, if sized, 24 mm for Class II.

Size is determined by:

- screening, i.e. minimum diameter in mm measured by a round sieve, or
- size range, i.e. minimum and maximum diameter in mm which must not exceed 2 mm of difference. However, for oblong varieties having a height of at least 1.25 times of the equatorial section, the maximum size range shall not exceed 3 mm.

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.

A. QUALITY TOLERANCES

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<tr>
<th>DEFECTS ALLOWED</th>
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<th>CLASS I</th>
<th>CLASS II</th>
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</tr>
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<td>15</td>
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<td>Mouldy</td>
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* In Turkey, tolerances for the edible part not satisfying the minimum requirements are determined by weight.
** In the calculation of tolerances, whatever the class, two half-empty walnuts or four quarter-empty walnuts are counted as one empty walnut.
V. PROVISIONS CONCERNING MARKING

Each package 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.

B. NATURE OF PRODUCE

• "Walnuts" or "Dry walnuts";
• "Fresh walnuts" or equivalent denomination
• Name of the variety or commercial types (optional).

C. ORIGIN OF PRODUCE

• Country of origin and, optionally, district where grown or national, regional or local place name.

D. COMMERCIAL SPECIFICATIONS

• Class
• Size (if sized), expressed by:
  • The minimum diameter followed by the words "and above" or equivalent denomination; or
  • The minimum and maximum diameters
• Crop year (mandatory for “Extra” Class and Class I, optional for Class II)
• “Best before” followed by the date (optional)
• "Store in a cool place", or “preservation very limited, store in a cool place”, for fresh walnuts.

E. OFFICIAL CONTROL MARK (OPTIONAL)

Adopted 1970 (as UNECE Standard for Unshelled Walnuts)
Last revised 2014

VI. PROVISIONS CONCERNING PRESENTATION

A. UNIFORMITY

The contents of each package must be uniform and contain only inshell walnuts of the same origin, quality, crop year, size (if sized) and variety or commercial type (if indicated).
The visible part of the contents of the package must be representative of its entire contents.

B. PACKAGING

Inshell walnuts 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 so as to avoid causing any external or internal damage to the produce. The use of materials, particularly of paper and 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. Provisions concerning tolerances".