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Revision of UNECE standards

UNECE Standard for Edible Sweet Chestnuts (FFV-39) in the Standard Layout for Dry and Dried Produce

I. Definition of produce

This standard applies to edible sweet chestnuts (marrons and châtaignes) with the spiny husk removed,¹ of varieties (cultivars) grown from *Castanea vulgaris Lam.* or *Castanea sativa Miller*, (shelled chestnuts, peeled or unpeeled, being excluded) 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 sweet chestnuts that are processed by salting, sugaring, or flavouring, or for industrial processing.

II. Provisions concerning quality

The purpose of the standard is to define the quality requirements of edible sweet chestnuts 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

¹ "Marron" means fruit of generally ovoid shape, with non-protuberant apex, brown pericarp with darker veins from the apex to the hilum, which generally must be small and rectangular. The pulp is non-septate and the integument is easily separated. "Châtaigne" means fruit generally flat at least on one side and with conical apex. The pulp is septate and the integument is very adhesive the apex to the hilum, which generally must be small and rectangular. The pulp is non-septate and the integument is easily separated. "Châtaigne" means fruit generally flat at least on one side and with conical apex. The pulp is septate and the integument is very adhesive.

with this standard may not display such products or offer them for sale, or deliver or market them in any other manner.

A. Minimum requirements²

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

The edible sweet chestnuts must be:

- intact;
- 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;
- unspouted;
- 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 visible to the naked eye;
- free from rancidity;
- free of abnormal external moisture;
- free of foreign smell and/or taste.

The condition of the edible sweet chestnuts must be such as to enable them:

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

B. Moisture content³

The edible sweet chestnuts shall have moisture content not exceeding [XX] per cent

C. Classification

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

“Extra” Class, Class I and Class II.

² 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>

³ 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/trade/agr/standard/dry/StandardLayout/StandardLayoutDDP_e.pdf>. The laboratory reference method shall be used in cases of dispute.

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 is mandatory for all classes. Size is determined by:

- count, i.e. the number units/pieces per 1 kg. The minimum size is 125 nuts per kg.

Uniformity in size is expressed by:

- a size range not exceeding 80g between the 10 smallest and the 10 largest nuts in a sample of 1kg

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

<i>Defects allowed</i>	<i>Tolerances allowed percentage of defective produce, by weight</i>		
	<i>Extra</i>	<i>Class I</i>	<i>Class II</i>
(a) Tolerances for produce not satisfying the minimum requirements			
of which no more than:			
Not sufficiently developed, shrunken and shrivelled			
Mouldy/decay			
Rancid or damaged by pests, rotting or deterioration:			
Living pests	0	0	0
Unsprouted	0	0	0
(b) Size tolerances			
For produce not conforming to the size indicated, in total	10	10	10
(c) Tolerances for other defects			
Foreign matter, loose shells, shell fragments, fragments of hull, dust (by weight)			
<i>{name of produce} belonging to varieties or commercial types other than that indicated</i>			

V. Provisions concerning presentation

A. Uniformity

The contents of each package must be uniform and contain only Brazil nut kernels of the same origin, quality, and size (if sized).

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

B. Packaging

Edible sweet chestnuts 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 free of all foreign matter in accordance with the table of tolerances in section "IV. Provisions concerning tolerances".

VI. Provisions concerning marking

Each package⁴ 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.⁵

B. Nature of Produce

- "Marrons" or "châtaignes"
- Name of the variety and/or commercial type for class "Extra"

C. Origin of produce

- Country of origin⁶ and, optionally, district where grown or national, regional or local place name.

⁴ These marking provisions do not apply to sales packages presented in packages.

⁵ 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.

⁶ The full or a commonly used name should be indicated.

D. Commercial specifications

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

E. Official control mark (optional)

Adopted
