

15 June 2011

Economic Commission for Europe

Committee on Trade

Working Party on Agricultural Quality Standards

Specialized Section on Standardization of Dry and Dried Produce

Fifty- eighth session

Geneva, 27-30 June 2011

Item 8 of the provisional agenda

Sampling and inspection procedures for dry and dried produce

Sampling and inspection procedures for dry and dried produce

Proposal by the delegation of the United States

The following proposal to revise the 2003 UNECE Sampling and Inspection procedure for Dry and Dried produce (see reference document TRADE/WP.7/GE.2/2003/15/Add.2) was submitted by the delegation of the United States.

Draft UNECE sampling and inspection procedure for dry and dried produce.

The intent of this document is to define a single minimum control method by which inspectors may assess the conformity of dry and dried fruit against UNECE standards. These methods are intended as a minimum level. Inspectors may choose the standard set by the unece dry and dried produce committee , however controls of produce should be based on at least the level of inspection described here.

The document defines the meaning of terms at point 1 and outlines the inspection procedure at point 2.

1. Definitions

a) Conformity check:

Inspection carried out by an inspector to check that dry and dried produce conform to the standards laid down.

This inspection includes:

- An identity and documentary inspection: an inspection of the documents or certificates accompanying the lot and an inspection of the goods and the particulars in these documents, to check that they match.
- A physical inspection, by means of sampling of the goods in the lot to ensure that it satisfies all the conditions laid down by the standard, including the provisions on the presentation and marking of packages and packaging.

- b) Inspector:
Person entrusted by the competent inspection body that has appropriate and regular training enabling them to undertake conformity inspections.
- c) Consignment:
Quantity of produce to be sold by a given trader found at the time of control and defined by a document. The consignment may consist of one or several types of produce: it may contain one or several lots of dry and dried produce.
- d) Lot:
Quantity of produce, which, at the time of control at one place, has similar characteristics with regard to:
- packer and/or dispatcher,
 - country of origin,
 - nature of produce,
 - class of produce,
 - size (if the produce is graded according to size),
 - variety or commercial type (according to the relevant provisions of the standard),
 - type of packaging and presentation.

However, if during the inspection of consignments, it is not possible to distinguish between different lots and/or presentation of individual lots is not possible, all lots of a specific consignment may be treated as one lot if they are similar in regard to type of produce, dispatcher, country of origin, class and variety or commercial type, if this is provided for in the standard.

- d1.) Type of packages:
- i. Packages of no more than 10 kg - product being loose in the package
 - ii. Packages of more than 10kg - product being loose in the package
 - iii. Packages containing sales units destined for final consumer.
- e) Sampling:
Collective sample drawn from a lot during conformity check inspection.
- f) Primary sample (sub sample):
Package taken from the lot, or, in the case of bulk produce, a quantity drawn by sample plan from the lot at random for inspection grading purposes. .
- g) Bulk sample:
Several representative primary (sub) samples taken from the lot at random by sample plan whose quantity meets the requirement of the sample to allow the assessment of the lot with regard to all grading criteria required by the UNECE product standard.
- h) Secondary sample:
A secondary sample is a representative quantity of product drawn from each primary bulk sample, weighing at least 1.5 kilo minimum. If the primary sample is made up of packaged foods, the secondary sample shall be one or more packages as designated by the sample plan that in aggregate are at least 1,5Kg. ?
- i) Composite sample:

A composite sample is a mix, weighing at least 3kg, of all the secondary samples several reduced samples may be taken from a composite sample in order to check the conformity of the lot against different criteria taken from the bulk sample. Products in the composite sample must be thoroughly randomized or mixed. .

j) Reduced samples:

Representative quantity of produce taken from the composite or bulk sample whose size is sufficient to allow the assessment of determining the grade standard for the product being evaluated. . In the case of nuts in the shell, the reduced sample shall include at least 100 nuts taken from the composite sample. In the case of small products (e.g. pine nuts, pistachios, hazelnuts, raisins, etc) a minimum weight of 300g must be taken. *Dbf Jeopardy?*

2. Implementation of conformity check:

a) General remark:

A physical check shall be made by assessing the bulk sample taken at random from different points in the lot to be controlled. It is based on the principle of presumption that the lot conforms to the bulk sample.

b) Identification of lots and/or assessing the consignment:

The identification of lots shall be carried out on the basis of their marking or type of product.. In the case of consignments that are made up of several lots it is necessary for the inspector to develop a general impression of the consignment with the aid of accompanying documents or declarations concerning the product consignments. The inspector then determines how e lots presented comply with the information in these documents when compared to the grade standard.

If the produce is to be or has been loaded onto a means of transport, the registration number of the latter may be used for identification of the consignment.

c) Presentation of produce:

The sample for all product graded or analyzed is governed by the sample plan and the grade standard controlling the product. s In the case of produce presented in bulk form the inspector determines from which points the samples should be taken. The procedure should include the presentation of the bulk sample. If reduced, secondary or composite samples are required; these are identified by the inspector from the bulk sample. Care should be taken to ensure that the removal of samples does not adversely affect the quality of the produce.

d) Physical check:

i) Assessment of packaging and presentation on the basis of primary samples:

The packaging, including the material used within the package, shall be tested for suitability and cleanliness according to the provisions of the standards. If only certain types of packaging are permitted, the inspector checks whether these are being used.

ii) Verification of marking on the basis of primary samples:

First, it is ascertained whether the produce is marked according to the standards. During control a check is made on the accuracy of marking and/or the extent of amendment required.

iii) Verification of conformity of the produce using bulk sampling or composite and/or reduced sampling:

The inspector shall determine the size of the bulk sample based on the sample plan . The inspector shall at random select the packages to be inspected or in the case of bulk produce the points of the lot from which individual samples shall be taken.

Damaged packages or wet product shall not be used as part of the bulk sample. They should be set-aside and may, if necessary, be subject to a separate examination and report.

The bulk sample should comprise the following *minimum* quantities whenever a consignment is declared unsatisfactory:

Packed produce

Number of packages in the lot	Number of packages to be taken (primary samples)
Up to 100	5
From 101 to 300	7
From 301 to 500	9
From 501 to 1000	10
More than 1000	15 (min.)

Bulk produce: If the produce is presented in bulk (loose in a vehicle) a minimum of 15 secondary samples must be taken.

If the inspector determines, after an inspection, that the product does not meet grade standard ? they may carry out another inspection and express the overall result as an average of the two checks.

Certain criteria on the degree of development on the presence or absence of internal defects may be checked on the basis of reduced samples; this applies in particular to controls that destroy the trade value of the produce. The size of the reduced sample shall be restricted to the minimum quantity necessary for the assessment of the lot; if, however, defects are ascertained or suspected the size of the reduced sample shall not exceed 10 percent of the sample initially taken for the inspection.

e) Control of produce:

Produce inspected has to be removed entirely from its packaging for the control. The inspection of uniformity, minimum requirements, quality classes and size shall be carried out on the basis of the composite sample. When defects are detected, the inspector shall ascertain the respective percentage of the produce not in conformity with the standard by *number or weight according to the specific standard*.

The criteria on the degree of development and/or moisture content can be checked using the instruments and methods laid down to this end in the standards or in accordance with accepted practice.

f) Report of control results:

If defects are found leading to non-conformity, the trader or their representative must be informed about these defects. If the compliance of produce with the standard is possible by a change in marking, the trader or their representative must be informed about it. If defects are found in a product, the percentage found not to be in conformity with the standard must be indicated. A control certificate (a sample of which is at annex) may be issued where appropriate.

g) Decline in value by conformity check:

After the control, the sample is put at the disposal of the inspector or his representative.

The inspection body is not bound to hand back the elements of the sample destroyed during the control.

h) Inspection may be appealed with the EU technical staff or the receiving port authorities ?

The existing samples of the product will be revaluated or new samples may be drawn according to the Standard and the sample plan contained in the body of this regulation. Reference samples may also be used for grading purposes.

i) Handling samples after inspection (food safety/defense (to be defined))

The samples will not be reincorporated into the original containers, but clearly marked and placed separately in cold storage holding areas for further evaluation if needed.

Annex: To contain sample UNECE / OECD Control Certificate.
