Application of Quality Standards

How to determine tolerances?
How to do sampling?

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Sampling plan for tree nuts and dried produce

UNECE Recommendation
ECE/TRADE/C/WP.7/2014/22

in trial until November 2015
OECD Operating Rules for Conformity Checks of Fruit and Vegetables Covered by a Standard

Guidelines of Inspection

Draft TAD/CA/FVS of April 2015 to be agreed in December 2015
Sampling of produce packed in the transport vehicle.
Unloading the transport vehicle.
Primary samples must be selected at random from the lot and they must be taken from different pallets of the lot. This means, at the arrival point the produce must have been unloaded and at dispatch point the produce must be inspected before it is loaded onto the transport vehicle.
2.5 Presentation of produce
The presentation of the lot is made by the trader as well as the supply of all information deemed necessary for the identification of the consignment or lot and for the inspection.

Thus, primary samples are selected by the inspector and presented by the trader.
Primary samples must be selected at random from the lot and they must be taken from different pallets of the lot.
2.8.2 Verification of marking
The marking shall be checked for correctness, completeness and readability according to the provisions of the standard. This shall be done on the basis of primary samples.
2.8.2 Verification of marking
Class and physical address of packer/dispatcher/exporter is missing.
2.8.2 Verification of marking
Correct and complete indications on the label attached to the bag.
2.8.2 Verification of marking
In case of sales packages presented in packages, it is checked whether the possible marking of the sales packages and that of the packages is not misleading.
Workflow of sampling a lot

**Primary samples**
initial 5 (or 10) packages

**Secondary samples**
300-1000 g each

**Composite sample**
minimum 3 kg

**Reduced sample**
minimum: 2 x 100 nuts in shell
1 kg + 1 kg nut kernels,
1 kg + 1 kg dried grapes
2 x 1 kg sticky and irregular dried produce
2.7.1 Initial Sampling
The inspector shall select a minimum of 5 samples for lots up to 1000 packages and a minimum of 10 samples for lots over 1000 packages to test conformity; however, at the discretion of the inspector, table 2.7.2 can be applied. If the result shows conformity, then a conformity certificate is issued. If the result indicates non-conformity, the inspection is continued in accordance with 2.7.2.
2.7. Sampling
The inspector selects at random the primary samples to be inspected. If secondary or reduced samples are required, these shall be identified at random by the inspector from the bulk sample (in this case 5 primary samples). All secondary samples constitute the composite sample.
2.8.3 Verification of characteristics of the produce
The characteristics of the produce shall be checked for conformity with the minimum requirements, classification, sizing, and uniformity according to the provisions of the standard. This shall be done on the basis of ... the composite sample.
2.8.3 Verification of sizing by diameter

Size indicated: 34 – 36 mm
Determine the size by using a 34 mm round hole screen and one of 36 mm

Nuts passing through the 34 mm are smaller than indicated
Nuts not passing through the 36 mm are larger than indicated

Sum up the smaller and the larger nuts and calculate the percentage of nuts not in conformity with the indicated size.

Decide whether the tolerance of 10 % is respected.
2.8.3 Verification of sizing by count (e.g. dried figs)

Size indicated: Size code 4

Determine the number of dried figs in 1 kg

Count: 53 – in conformity (Size 4 = 51-55)
Count: 46 – in conformity by applying the tolerance of 10% (size 3)
Count: 59 – in conformity by applying the tolerance of 10% (size 5)
Count: < 46 – not in conformity, exceeding tolerance of 10 %
Count: > 59 – not in conformity, exceeding tolerance of 10 %

Is it correct to apply a tolerance, when a size code is representing a size range by count?
2.8.3 Verification of characteristics of the produce
For internal defects, which means that the inspection method would destroy the produce, this inspection is carried out on the basis of the reduced sample: 2 x 100 in case of nuts in shell
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For internal defects, which means that the inspection method would destroy the produce, this inspection is carried out on the basis of the reduced sample: 2 x 100 in case of nuts in shell
2.8.1 Verification of packaging and presentation
The packaging, including the material used within the package, shall be checked for suitability and cleanliness according to the provisions of the relevant standard. This shall be done on the basis of primary samples.

How to determine the percentage of foreign matter or extraneous vegetable material in a package?
Empty each primary sample?
2 x 1 kg in case of sticky produce
The inspector takes records of the inspection results / the defects found. Once the decision has been taken whether the lot is in conformity or not, a conformity certificate may be issued or a non-conformity report must be issued.