The UNECE standard applies to walnut kernels* of varieties (cultivars) and wild walnuts 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. It does not apply to walnut kernels that are processed by salting, sugaring, flavouring, roasting or for industrial processing.

Inshell are classified into the following three classes: Extra Class, Class I and Class II.

The classification is determined in accordance with the defects allowed in the Standard's section "IV, Provisions concerning tolerances".

### COMMERCIAL AND MARKETING QUALITY OF WALNUT KERNELS

#### STYLES
- **Half Walnut Kernel**
- **Chipped Kernel**
- **Quarters**
- **Large Pieces**
- **Broken Pieces**

#### QUALITY DEFECTS
- **Sufficiently Developed Kernel**
- **Scuffed Kernel**
- **Shrunken/Shriveled Kernel**
- **Blemishes and Discolouration**
- **Insect/Pest Damage**
- **Foreign Matter**
- **Mold**

* The UNECE standard for walnut kernels and an electronic version of this poster can be retrieved from the following addresses.
  Poster: [https://www.unece.org/publications/oes/welcome.html](https://www.unece.org/publications/oes/welcome.html)
SH1 New photo showing adhering shell to come from US.
Stephen Hatem, 14/05/2020