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Specialized Section on Standardization of Dry and Dried Produce

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REPORT OF THE FIFTY-THIRD SESSION

Addendum 3

Revised UNECE Recommendation For Inshell Almonds

Note by the secretariat

The Specialized Section decided at its 53rd session to transmit the amended text for inshell almonds to the Working Party and proposed to extend the trial period for one further year until November 2007. The amended version of the standard is aligned to the new Standard Layout. This document is based on the document TRADE/WP.7/GE.2/2005/19/Add.1.

New text has been underlined and text to be deleted has been struck-out.

UNECE RECOMMENDATION
concerning the marketing and commercial quality control of
INSHELL ALMONDS

I. DEFINITION OF PRODUCE

This standard applies to sweet inshell almonds of varieties (cultivars) grown from *Prunus dulcis* (Mill.) D.A. Webb, from which the fleshy hull (epicarp and mesocarp) has been removed, intended for direct consumption or for food when they are intended to be mixed with other products for direct consumption without further processing. This standard does not apply to inshell almonds for industrial processing..

Inshell almonds are classified into two types according to the hardness of the shell, as defined below

- Soft/semi-soft:¹ inshell almonds which can be easily cracked with the fingers or with a nutcracker.
- Hard: inshell almonds which can be cracked only with a hammer or similar devices.

II. PROVISIONS CONCERNING QUALITY

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

A. Minimum requirements²

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

(a) The shell must be:

- intact; however, cracks, superficial damage and small outer parts of the shell missing are not considered as a defect provided the kernel is physically protected;
- clean, practically free of any visible foreign matter including residues of adhering hull affecting in aggregate more than 5 per cent of the total shell surface;
- free from blemishes, areas of discoloration or spread stains in pronounced contrast with the rest of the shell affecting in aggregate more than 25 per cent of the total shell surface;
- well formed; not noticeably misshapen;

(b) The kernel must be:

- free from rancidity
- sufficiently developed; shrivelled kernels, when the affected portion

¹ Other equivalent denominations commonly used in international trade for the soft/semisoft type are accepted, as are "Paper type", "Mollares", "Fitas", etc.

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 Fruits (Inshell Nuts and Nut Kernels) and Dried Fruits (http://www.unece.org/trade/agr/info/layout/laydry_e.doc).

represents more than 25 per cent of the kernel and empty shells
are

excluded;

- 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
- free from gum (resinous substance) exceeding an aggregate area of 6 mm in diameter;
- free from brown spot (slightly depressed brown spots, either single or multiple, caused by insects, exceeding an aggregate area of 3 mm in diameter;
- well formed; however, twin or double kernels, i. e. kernels of characteristic shape with one side flat or concave, as a consequence of the development of two kernels in the same shell, are not considered as a defect.

(c) The whole produce (shell and kernel) must be:

- dried in accordance with section B. “Moisture content”;
- sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- free from mould filaments visible to the naked eye;
- free from live insects or mites whatever their stage of development;
- free from damage caused by pests, including the presence of dead insects, insect debris or excreta;
- free of abnormal external moisture;
- free of foreign smell and/or taste.

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

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

(ii) Moisture content

Inshell almonds shall have a moisture content not exceeding 11.0 per cent for the whole nut, or 7.0 per cent for the almond kernel.³

B. Classification

In accordance with the defects allowed in Section IV. PROVISIONS CONCERNING TOLERANCES inshell almonds are classified into the following classes:

- “Extra Class”,
- “Class I”,
- “Class II”.

³ *The moisture content is determined by one of the methods given in Annex II of the Standard Layout - Determination of Moisture Content for Dry Fruit. (http://www.unece.org/trade/agr/info/layout/laydry_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, the quality, keeping quality and presentation in the package.

III. PROVISIONS CONCERNING SIZING

Sizing is optional.

When sized, size is determined by count, i. e. the number of inshell almonds per 1000 g or per pound (453.6 g).

IV. PROVISIONS CONCERNING TOLERANCES

Tolerances in respect of quality and size are allowed in each package for produce not satisfying the requirements of the class indicated.

Defects allowed	Tolerances allowed per cent of defective produce by count, unless otherwise specified		
	Extra	Class I	Class II
(a) Tolerances for produce not satisfying the minimum requirements	[8]	[12]	[20]
of which no more than			
- not sufficiently developed or empty nuts	3	5	10
- almonds kernels affected by gum or brown spot	3	7	10
- mouldy, rancid or damaged by pests, rotting or deterioration	2	5	7
of which: mouldy	1	2	4
- live insects and mites	0	0	0
(b) Tolerances for other defects, not included in (a)			
- foreign matter including loose shells, shell fragments, fragments of hull, dust (by weight)	1	2	3
- bitter almonds	1	3	4
- inshell almonds belonging to other varieties than that indicated on the package	10	10	10
- Size tolerances for produce not conforming to the size indicated (if sized)	10	10	10

⁴ Reservation of Poland that the tolerance for mould should be 0.5 per cent regardless of the class.

V. PROVISIONS CONCERNING PRESENTATION

A. Uniformity

The contents of each package must be uniform and contain only inshell almonds of the same origin, crop year, quality, and shell type (soft/semisoft, hard), 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 almonds must be packed in such a way as to protect the produce properly.

The materials used inside the package must be new, 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 material in accordance with the table of tolerances in Section IV. PROVISIONS CONCERNING TOLERANCES.

C. Presentation

Inshell almonds must be presented in bags or solid containers. All consumer packages within each package must be of the same weight.

The almond shell may be brushed and bleached, provided the treatment applied does not affect the quality of the kernel.

VI. PROVISIONS CONCERNING MARKING

Each package⁶ must bear the following particulars in letters grouped on the same side, legibly and indelibly marked and visible from the outside:

A. Identification

⁵ *Reservation of Poland that the tolerance for mould should be 0.5 per cent regardless of the class.*

⁶ *Package units of produce prepacked for direct sale to the consumer shall not be subject to these marking provisions but shall conform to national requirements. However, the markings referred to shall in any event be shown on the transport packaging containing such package units.*

Packer)	Name and address or
and/or)	officially issued or
Dispatcher)	accepted code mark ⁷

B. Nature of produce

- "Inshell almonds" or "Almonds in the shell" or equivalent denomination
- Shell type (optional)
- Name of the variety or commercial type (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 in accordance with Section III;
- Crop year (optional);
- "Best before" followed by the date (optional)

E. Official control mark (optional)

Adopted 1969 (as UNECE Standard for Unshelled Almonds)

Revised 1991

Revised 2003 and published as Recommendation for a one-year trial period

Recommendation revised 2004 and trial period extended for one year

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⁷ *The national legislation of a number of countries requires the explicit declaration of the name and address. In the case where a code mark is used, the reference "packer and/or dispatcher" (or equivalent abbreviations) has to be indicated in close connection with the code mark.*