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Specialized Section on Standardization of Dry and Dried Produce

Texts for adoption as UNECE recommendations

UNECE Standard DDP-01 concerning the marketing and commercial quality control of Inshell Walnuts

Note by the secretariat

This text is submitted to the Working Party for adoption as a Recommendation for a 1-year trial period.

I. Definition of produce

This standard applies to inshell walnuts free from outer husks, of varieties (cultivars) grown 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.

This standard does not apply to inshell walnuts that are processed by salting, sugaring, flavouring or roasting, or for industrial processing.

II. Provisions concerning quality

The purpose of the standard is to define the quality requirements of inshell walnuts 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 with this standard may not display such products or offer them for sale, or deliver or market them in any other manner.

A. Minimum requirements¹

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

- (a) The shell must be:
 - intact; however, slight superficial damage and partially open walnuts are not considered as a defect, provided the kernel is physically protected
 - clean; practically free of any visible foreign matter, including residues of adhering husk and dirt affecting in aggregate more than 10 per cent of the total surface area
 - free from blemishes, areas of discoloration or spread stains in pronounced contrast with the rest of the shell affecting in aggregate not more than 25 per cent of the surface of the shell
 - well formed; not noticeably misshapen.
- (b) The kernel must be:
 - free from rancidity
 - sufficiently developed
 - free of dried tough portions affecting more than 25 per cent
 - sufficiently mature for fresh walnuts; i.e. it must be possible to peel off the skin of the kernel easily and the internal central partition must be turning brown
 - 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.
- (c) The whole produce (shell and kernel) must be:
 - sound; produce affected by rotting or deterioration such as to make the produce unfit for human consumption is excluded
 - free from mould filaments visible to the naked eye
 - 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 of abnormal external moisture
 - free of foreign smell and/or taste.

The shells may be washed and bleached provided that the treatment applied does not affect the quality of the kernels.

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

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

¹ 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/StandardLayout_DDP_e.pdf>.

B. Moisture content²

The fresh inshell walnuts shall have a natural moisture content of at least 20.0 per cent.

The dry inshell walnuts shall have a moisture content not exceeding 12.0 per cent for the whole nut or 8.0 per cent for the kernel.³

C. Classification

In accordance with the defects allowed in section “IV. Provisions concerning tolerances” the inshell walnuts are classified into the following classes:

“Extra” Class, Class I and Class II.

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 Extra Class and Class I but optional for Class II.

Size is determined by

- screening, i.e. minimum diameter in mm measured by a round sieve, or
- size range, i.e. minimum and maximum diameter in mm which must not exceed 2 mm of difference. However, for oblong varieties having a height of at least 1.25 times of the equatorial section, the maximum size range shall not exceed 3mm.

The minimum size is 26 mm for Classes Extra and I and 24 mm for Class II.

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 per cent of defective inshell walnuts by count or weight (with regard to the total inshell weight basis)</i>		
	<i>Extra</i>	<i>Class I</i>	<i>Class II</i>
(a) Tolerances for defects affecting the external appearances of the shell such as shells with adhering husk/hull, dirt and blemishes, open, broken or damaged shells	7	10	15

² 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/StandardLayout_DDP_e.pdf>. The laboratory reference method shall be used in cases of dispute.

³ Reservation from Romania, requesting 10% and 6% respectively.

	<i>Tolerances allowed per cent of defective inshell walnuts by count or weight (with regard to the total inshell weight basis)</i>		
Mouldy affecting fresh walnuts only	5	5	5
(b) Tolerances for the edible part not satisfying the minimum requirements:	8	10	15
of which no more than:			
Mouldy	3	4	6
Not sufficiently developed, shrunken or shrivelled kernels *	8	10	15
Rancid or damaged by pests, rotting or deterioration	3	6	8
Living Pests	0	0	0
(c) Size tolerances (if sized)			
For inshell walnuts not conforming to the provisions concerning sizing and the size indicated in total	10	10	10
(d) Tolerances for other defects:			
of which no more than:			
Loose extraneous foreign material, fragments of hull, dust, etc. (by weight)	2	3	4
Inshell walnuts belonging to other varieties or commercial types than that indicated	10	10	10

* In the calculation of tolerances, whatever the class, two half-empty walnuts or four quarter-empty walnuts are counted as one empty walnut.

V. Provisions concerning presentation

A. Uniformity

The contents of each package must be uniform and contain only inshell walnuts of the same origin, quality, crop year, 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 walnuts 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 so as to avoid causing any external or internal damage to the produce. The use of materials, particularly of paper and 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 authority⁵.

B. Nature of produce

- “Walnuts” or “Dry walnuts”; or
- “Fresh walnuts” or equivalent denomination
- Name of the variety or commercial types (optional).

C. Origin of produce

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

D. Commercial specifications

- Class
- Size (if sized); expressed by:
 - The minimum diameter followed by the words “and above” or “and +”; or
 - The minimum and maximum diameters
- Crop year (mandatory for “Extra” class and class I, optional for class II)”
- “Best before” followed by the date (optional)
- “Store in a cool place”, or “preservation very limited, store in a cool place”, for fresh walnuts.

E. Official control mark (optional)

Adopted 1970 (as UNECE Standard for Unshelled Walnuts)

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.