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UNECE STANDARD DDP-03
concerning the marketing and commercial quality control of

INSHELL HAZELNUTS

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NOTE

The Working Party on Agricultural Quality Standards

The commercial quality standards of the UNECE Working Party on Agricultural Quality Standards help facilitate international trade, encourage high-quality production, improve profitability and protect consumer interests. UNECE standards are used by Governments, producers, traders, importers and exporters, and other international organizations, and cover a wide range of agricultural products, including fresh fruit and vegetables, dry and dried produce, seed potatoes, meat, cut flowers, eggs and egg products. For more information on UNECE agricultural standards, please visit our website <www.unece.org/trade/agr>.

The present new Standard for Inshell Hazelnuts is based on document ECE/TRADE/C/WP.7/2007/19, adopted at the sixty-third session of the Working Party.

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UNECE STANDARD DDP-03
concerning the marketing and commercial quality control of
INSHELL HAZELNUTS

I. DEFINITION OF PRODUCE

This standard applies to inshell hazelnuts free from involucre or husk of varieties (cultivars) grown from *Corylus avellana* L. and *Corylus maxima* Mill. and their hybrids, 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 hazelnuts for industrial processing.

II. PROVISIONS CONCERNING QUALITY

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

However, if applied at stages following export, the holder 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 hazelnuts must display the following characteristics:

- (a) The shell must be:
- intact; however, slight superficial damage is not considered as a defect, provided the kernel is physically protected
 - clean; practically free of any visible foreign matter, including residues of adhering husk 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 surface of the shell
 - well formed; not noticeably misshapen.

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/StandardLayoutDDP_e.pdf.

- (b) The kernel must be:
- free from rancidity
 - sufficiently developed; kernels should fill at least 50 per cent of the shell cavity
 - not desiccated; kernels with dried out or tough portions affecting more than 25 per cent of the surface are to be 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
 - well formed.
- (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 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 condition of the inshell hazelnuts must be such as to enable them:

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

B. Moisture Content²

The inshell hazelnuts shall have a moisture content not exceeding 12.0 per cent for the whole nut or 7.0 per cent for the kernel.

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

C. Classification

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

“Extra” Class, Class I, 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 of inshell hazelnuts is mandatory for Extra Class and Class I, but optional for Class II. The size is determined by the maximum diameter of the equatorial section of the shell.

The minimum size is 12 mm in diameter.

Uniformity in size is expressed by:

- a size range defined by a minimum size and a maximum size which must not exceed 3 mm of difference or
- screening defined as a minimum size in diameter.

IV. PROVISIONS CONCERNING TOLERANCES

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

A. Quality tolerances

Defects allowed	Tolerances allowed percentage of defective inshell hazelnuts by count/number or weight (with regard to the total inshell weight basis)		
	Extra	Class I	Class II
(a) Tolerances for shells and kernels not satisfying the minimum requirements, Of which no more than	10	15	20
- Not sufficiently developed or empty shells (by number)	6	9	12
- Mouldy, rancid, damaged by pests, rotting or deterioration	3	5	6
- Living pests	0	0	0

(b) Size tolerances			
- For produce not conforming to the provisions concerning sizing and the size indicated	10	10	10
(c) Tolerances for other defects			
- Foreign matter, loose shells, shell fragments, fragments of hull, dust	1	1	2
- Inshell hazelnuts belonging to varieties or commercial types other than that indicated	10	10	10

Note: Total tolerances for defects allowed in each class can be used solely for defects affecting the shell, provided no other defects are present.

V. PROVISIONS CONCERNING PRESENTATION

A. Uniformity

The contents of each package must be uniform and contain only inshell hazelnuts 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 hazelnuts 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 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 matter in accordance with the table of tolerances in section “IV. Provisions concerning tolerances”.

C. Presentation

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

<The shell may be cleaned/treated with authorized agents, provided that they do not affect the quality of the kernel.>

VI. PROVISIONS CONCERNING MARKING

Each package³ 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 authority⁴.

B. Nature of produce

- “Inshell Hazelnuts” or, if visible from the outside, “Hazelnuts”
- Name of the variety and/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 by:
 - the minimum and maximum diameters , or
 - the minimum diameter followed by the words “and above” or “and +”
- crop year (optional)
- “Best before” followed by the date (optional).

E. Official control mark (optional)

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The OECD Scheme for the Application of International Standards for Fruit and Vegetables has published an explanatory illustrated brochure on the application of this standard. The publication may be obtained from the OECD bookshop at: www.oecdbookshop.org

³ 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.

⁴ 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.