

Economic Commission for Europe
Steering Committee on Trade Capacity and Standards
Working Party on Agricultural Quality Standards
Specialized Section on Standardization of Dry and Dried Produce
Sixty-sixth session
Geneva, 24-26 June 2019
Item 8
Explanatory materials – Inshell Pistachios

The following draft poster for inshell pistachios was prepared by the delegations of Turkey and Iran as agreed at the 2018 meeting of the Specialized Section (ECE/CTCS/WP.7/GE.2/2018/2).

At the 2018 meeting, it was decided to change the poster layout to allow for use of photos that would better illustrate defects.

The Specialized Section is invited to review and finalize the revised version.

DEFINITION & CLASSIFICATION



The UNECE standard applies to inshell pistachio nuts* free from outer husks, of varieties (cultivars) grown from Pistachio (*Pistacia vera* 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 inshell pistachio nuts that are processed by salting, sugaring, flavouring, roasting or for industrial processing.

Inshell pistachio nuts 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".

QUALITY DEFECTS



SHELL DISCOLORATION



MOULD



DAMAGED BY PESTS



CRACKS AND LATERALLY SPLIT
NOT ON THE SUTURE



CRACKS AND LATERALLY SPLIT
SHELL EMPTY NUTS/BLANKS



NOT FULLY DEVELOPED,
SHRIVELLED KERNELS



UNSPLIT SHELLS



EMPTY NUTS/BLANKS



LOOSE KERNELS, LOOSE SHELLS
AND SHELL FRAGMENTS



ADHERING HULL AND BLEMISHES



EXTRANEOUS MATTER



FOREIGN MATTER