

UNECE STANDARD DDP-27

concerning the marketing and
commercial quality control of

BRAZIL NUT KERNELS

2013 EDITION



UNITED NATIONS
New York and Geneva, 2013

NOTE

Working Party on Agricultural Quality Standards

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The new Standard for Brazil Nut Kernels is based on document ECE/TRADE/C/WP.7/2013/26, reviewed and adopted by the Working Party at its sixty-ninth session.

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UNECE Standard DDP-27 concerning the marketing and commercial quality control of Brazil Nut Kernels

I. Definition of produce

This standard applies to Brazil nut kernels of varieties (cultivars) grown from *Bertholletia excelsa* (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 Brazil nut kernels 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 Brazil nut kernels 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 Brazil nut kernels must display the following characteristics:

The kernel must be:

- intact; however, kernels with less than 25 per cent missing are considered as whole
- sound; produce affected by rotting or deterioration such as to make it unfit for human consumption is excluded
- clean; practically free of any visible foreign matter including the residues of adhering shell
- sufficiently developed. Shrunken or shrivelled kernels which are extremely wrinkled, or with desiccated, dried out or tough portions affecting more than 25 per cent of the kernel and empty shells, are to be excluded
- free from blemishes, areas of discoloration, yellowing, fat diffusion 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
- 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

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>

- free from mould filaments visible to the naked eye
- free from rancidity
- free of abnormal external moisture
- free of foreign smell and/or taste.

The condition of the Brazil nut kernels 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 Brazil nut kernels shall have moisture content not exceeding 4.5 per cent.

C. Classification

In accordance with the defects allowed in section “IV. Provisions concerning tolerances”, Brazil nut kernels 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 optional. However, when sized, size is determined by:

- Count- i.e. the number units/pieces per unit of weight kilogram or pound in accordance with the following table:

<i>Size Code</i>	<i>Kernels per kg</i>	<i>Kernels per lb</i>
Large or Giants	176 – 242	80 – 110
Mediums	242 – 286	110 – 130
Smalls	308 – 352	140 – 160
Midgets	352 – 396	160 – 180
Tiny	396 – 484	180 – 220

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.

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.

A. Quality tolerances

<i>Defects allowed</i>	<i>Tolerances allowed percentage of defective produce, by number or weight</i>		
	<i>Extra</i>	<i>Class I</i>	<i>Class II</i>
(a) Tolerances for produce not satisfying the minimum requirements	8	12	15
of which no more than:			
Not sufficiently developed, shrunken and shrivelled	1	1	2
Mouldy	1	2	2
Rancid or foreign smell or taste rotting or deterioration:	1	2	3
Damaged by pests	1	1	2
Living pests	0	0	0
Blemishes, areas of discoloration, yellowing, brown centre	5	5	5
of which no more than			
Scorched - due to overheating while drying	1	1	1
Fat diffusion or spread stains	1	1	1
Superficial damage, chipped	5	5	5
Broken	1	3	5
Pieces	1	2	2
Adhering shell	1	2	3
(b) Size tolerances (if sized)			
For produce not conforming to the size indicated, in total	10	10	10
(c) Tolerances for other defects			
Foreign matter, loose shells, shell fragments, fragments of hull, dust (by weight)	0.5	1	1

V. Provisions concerning presentation

A. Uniformity

The contents of each package must be uniform and contain only Brazil nut kernels of the same origin, quality, and size (if sized).

The visible part of the contents of the package must be representative of its entire contents.

B. Packaging

Brazil nut kernels 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”.

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 authority.⁴

B. Nature of Produce

- “Brazil Nut Kernels”.

C. Origin of produce

- Country of origin⁵ 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 2013

³ These marking provisions do not apply to sales packages presented in packages.

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.

⁵ The full or a commonly used name should be indicated.