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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****Seventy-first session**

Geneva, 15–17 May 2024

Item 8 (b) of the provisional agenda

Explanatory material for almond kernels**Explanatory material for almond kernels****Submitted by the delegation of the United States of America***Summary*

At its 2023 session, the Specialized Section reviewed the draft explanatory material for almond kernels and agreed to remove the measurements for pieces and to add an area measure for the depiction of gummy and brown spots.

The Specialized Section is invited to review the revised draft explanatory material for almond kernels for correctness and to consider recommending it for adoption as ECE explanatory material.



COMMERCIAL AND MARKETING QUALITY OF ALMOND KERNELS*

DEFINITION & CLASSIFICATION



The UNECE standard applies to sweet whole almond kernels of varieties (cultivars) grown from *Prunus amygdalus* Batsch, syn. *Prunus dulcis* (Mill.) D.A. Webb. The standard does not apply to bitter almond kernels, almond halves, pieces, sticks, slices, dices or to almond kernels that are processed by salting, sugaring, flavouring, or roasting, that are blanched or for industrial processing.

Almond kernels are classified into the following **three classes: Extra Class, Class I and Class II.**

KERNEL DESCRIPTIONS AND QUALITY DEFECTS



WHOLE: Intact or less than 1/8 missing



PIECES: Greater than 1/8 missing



LARGE PIECES: 1/2-7/8 kernel



SMALL BROKEN PIECES: Less than 1/2 kernel



DOUBLES: Kernels that developed in shells containing two kernels.



MOULD: Mould filaments visible to naked eye



SHRUNKEN / SHRIVELED KERNEL (variety characteristic not a defect)



BLEMISHES AND DISCOLOURATION



FOREIGN, EXTRANEIOUS MATTER



INSECT / PEST DAMAGE



CHIPPED AND SCRATCHED



GUMMY: Resinous substance covering area > 32 mm² **BROWN SPOT:** Sunken discolored area > 8 mm²

The UNECE standard for almond kernels and an electronic version of this poster can be retrieved from the following addresses.

Standard: <https://www.unece.org/trade/agr/standard/dry/DDP-Standards.html>
 Poster: <https://unece.org/trade/wp7/brochures-and-posters>