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Economic Commission for Europe**Committee on Trade****Working Party on Agricultural Quality Standards****Specialized Section on Standardization
of Dry and Dried Produce****Sixty-second session**

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Item 4 (d) of the provisional agenda

**Review of existing UNECE Standards
and alignment with the 2011 Standard Layout****Revised draft Standard for Walnut Kernels (proposals by the
delegation of the United States of America)***

The following revised recommendation for walnut kernels was submitted by the delegation of the United States of America.

I. Definition of produce

This standard applies to walnut kernels from 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 Walnut 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 Walnut 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

* This document was submitted after the ten-week deadline to include proposed revisions of the Rapporteur.

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 Walnut 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
- 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 Walnut 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 walnut kernels shall have moisture content not exceeding 5.0 per cent².

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>

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”, Walnut 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, Walnut kernels are classified by style as follows:

i	halves:	kernels separated into two more or less equal and intact parts
ii	quarters:	kernels separated lengthways into four more or less equal pieces
iii	large pieces	portions smaller than a "chipped kernel" but larger than a "broken piece"
iv	broken pieces	portions of kernels which can pass through a 8mm sizing screen but not through a 3mm sizing screen;
v	large pieces and halves	a mixture of kernels corresponding to the styles large pieces (iii) and halves and of which the proportion of halves may be specified in the marking.

- The different styles are represented in the Annex relating to colour, shape and size.
- In addition to the designation of the style in the marking, an indication of the number of pieces per kg may be given optionally.

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]

Defects allowed	Tolerances allowed percentage of defective produce, by number or weight		
	Extra	Class I	Class II
(a) Tolerances for produce not satisfying the minimum requirements of which no more than:			
Not sufficiently developed, shrunken and shrivelled	4	6	8
Mouldy	0.5	1	2
Rancid or foreign smell or taste rotting or deterioration:	1	1	2
Damaged by pests	1	1	2

<i>Defects allowed</i>	<i>Tolerances allowe percentage of defective produce, by number or weight</i>		
	<i>Extra</i>	<i>Class I</i>	<i>Class II</i>
Living pests	0	0	0
Blemishes, areas of discoloration, of which no more than			
Fat diffusion or spread stains	1	1	1
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
Scuffing (halves only)	10	10	Not a defect

B. [Size/Style tolerance]

Style	Minimum percentage and tolerances allowed (per cent by weight of kernels)					
	Halves	Chipped kernels	Quarters	Large pieces	Broken pieces	Fragments
Halves	85 ^a	15 ^b		5 ^c	1 ^c	1 ^c
Quarters			85 ^a	15 ^b	5 ^c	1 ^c
Large pieces				85 ^a	15 ^b	1 ^c
Broken pieces				10 ^b	90 ^a	1 ^d
Large pieces and halves	20 ^b			65 ^a	15 ^b	1 ^c

a Minimum percentage

b Tolerances allowed

c Included in 15% tolerance

d Included in 10% tolerance

V. Provisions concerning presentation

A. Uniformity

The contents of each package must be uniform and contain only Walnut 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.

Color Uniformity³:

The following color uniformity apply in the respective classes

- Extra Class: Walnut kernels in this class must be of superior quality, uniformly light-coloured with practically no dark straw and/or lemon-yellow colour and with no dark brown.
- Class I: Walnut kernels in this class must be of good quality, of a colour not darker than light brown and/or lemon-yellow.
- Class II: Walnut kernels in this class must be of a colour not darker than dark brown. Darker kernels may be marketed in this class, provided the colour is indicated on the package

B. Packaging

Walnut 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 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

³ The official colour chart illustrating the colours is available at :
http://www.unece.org/fileadmin/DAM/trade/agr/standard/dry/Publications/ECE_DDP-02_WalnutKernels.pdf

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.

B. Nature of Produce

- “Walnut Kernels”.

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 in accordance with section III
- Crop year (optional)
- “Best before” followed by the date (optional).

E. Official control mark (optional)

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⁶ The full or a commonly used name should be indicated.