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Working Party on Agricultural Quality Standards

Specialized Section on Standardization of Fresh Fruit and Vegetables

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Revision of UNECE standards

Sweet chestnuts

Note submitted by the delegation of France

France requests that the Standard for sweet chestnuts (FFV-39) remain in the Section for Fresh Fruit and Vegetables.

Fresh sweet chestnuts and dried chestnuts are two different products.

Fresh sweet chestnuts cannot be stored and represent the majority of the market (60 to 70%). Dried sweet chestnuts are shelled and represent only a very small market. The majority go to flour production.



UNECE STANDARD FFV-39
concerning the marketing and
commercial quality control of

SWEET CHESTNUTS

2010 EDITION



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NOTE

Working Party on Agricultural Quality Standards

The commercial quality standards developed by the Working Party on Agricultural Quality Standards of the United Nations Economic Commission for Europe (UNECE) 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. They 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.

Any member of the United Nations can participate, on an equal footing, in the activities of the Working Party. For more information on agricultural standards, please visit our website <www.unece.org/trade/agr>.

The present revised Standard for Sweet Chestnuts is based on document ECE/TRADE/C/WP.7/GE.1/2010/INF.44, reviewed and adopted by the Working Party at its sixty-sixth session.

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UNECE Standard FFV-39 concerning the marketing and commercial quality control of sweet chestnuts

I. Definition of produce

This standard applies to sweet chestnuts in the shell but with the spiny husk removed¹ of varieties (cultivars) grown from *Castanea sativa* Mill. (sweet chestnuts), *Castanea crenata* Siebold et Zucc. (Japanese chestnuts) and their hybrids, to be supplied fresh to the consumer, sweet chestnuts for industrial processing being excluded.

II. Provisions concerning quality

The purpose of the standard is to define the quality requirements for sweet chestnuts at the export-control stage after preparation and packaging.

However, if applied at stages following export, products may show in relation to the requirements of the standard:

- a slight lack of freshness and turgidity
- for products graded in classes other than the “Extra” Class, a slight deterioration due to their development and their tendency to perish.

The holder/seller of products may not display such products or offer them for sale, or deliver or market them in any manner other than in conformity with this standard. The holder/seller shall be responsible for observing such conformity.

A. Minimum requirements

In all classes, subject to the special provisions for each class and the tolerances allowed, the sweet chestnuts must be:

- intact
- sound; produce affected by rotting or other deterioration such as to make it unfit for consumption is excluded
- clean, practically free of any visible foreign matter
- practically free from pests
- free from damage caused by pests affecting the flesh
- not germinated
- free of abnormal external moisture

¹ “Sweet chestnuts” means fruit ~~of generally ovoid shape, with non-protuberant apex, brown pericarp with darker veins from the apex to the hilum, which generally must be small and rectangular. The pulp of which is non-septate, and the integument is easily separated.~~ “Japanese chestnuts” means fruit ~~generally flat at least on one side and with conical apex. The pulp of which is septate, and the integument is very adhesive.~~

- free of any foreign smell and/or taste.

The development and condition of the sweet chestnuts must be such as to enable them:

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

B. Classification

Sweet chestnuts are classified in three classes, as defined below:

(i) “Extra” Class

Sweet chestnuts in this class must be of superior quality. They must be characteristic of the variety and/or commercial type.

They must be well developed, of normal shape, uniform colouring and of fresh appearance.

They must be free from defects, with the exception of very slight superficial defects, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

(ii) Class I

Sweet chestnuts in this class must be of good quality. They must be characteristic of the variety and/or commercial type.

They must be fairly well developed, of normal shape and of fresh appearance.

The following slight defects, however, may be allowed, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package:

- a slight defect in shape
- a slight defect in development
- slight defects in colouring.

(iii) Class II

This class includes sweet chestnuts that do not qualify for inclusion in the higher classes but satisfy the minimum requirements specified above.

The following defects may be allowed, provided the sweet chestnuts retain their essential characteristics as regards the quality, the keeping quality and presentation:

- defects in shape
- defects in development
- defects in colouring.

III. Provisions concerning sizing

Size is determined by the maximum and minimum number of nuts per kg or by [minimum or maximum] diameter expressed in mm.

The minimum size shall be 125 nuts per kg or 25 mm in diameter.

To ensure uniformity in size, the difference in weight between the 10 smallest and the 10 largest nuts taken in a sample of 1 kg in each package shall not be more than 80 g.

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 requirements of the class indicated.

A. Quality tolerances

(i) “Extra” Class

A total tolerance of 6 per cent, by number or weight, of sweet chestnuts not satisfying the requirements of the class but meeting those of Class I is allowed. Within this tolerance not more than 0.5 per cent in total may consist of produce satisfying the requirements of Class II quality. Within this tolerance, no more than 2 per cent of nuts with slight kernel defects are allowed.

However, in a consignment of sweet chestnuts no more than 20 per cent of septate nuts may be allowed.

(ii) Class I

A total tolerance of 10 per cent, by number or weight, of sweet chestnuts not satisfying the requirements of the class but meeting those of Class II is allowed. Within this tolerance not more than 1 per cent in total may consist of produce satisfying neither the requirements of Class II quality nor the minimum requirements, or of produce affected by decay. Within this tolerance, no more than 4 per cent of nuts with slight kernel defects are allowed.

However, in a consignment of sweet chestnuts no more than 20 per cent of septate nuts may be allowed.

(iii) Class II

A total tolerance of 15 per cent, by number or weight, of sweet chestnuts satisfying neither the requirements of the class nor the minimum requirements is allowed. Within this tolerance not more than 2 per cent in total may consist of produce affected by decay. Within this tolerance, no more than 7 per cent of nuts with slight kernel defects and no more than 5 per cent of nuts with slight germination are allowed.

However, in a consignment of sweet chestnuts no more than 20 per cent of septate nuts may be allowed.

B. Size tolerances

For all classes: a total tolerance of 10 per cent, by number per kg, of sweet chestnuts not satisfying the requirements as regards sizing is allowed.

V. Provisions concerning presentation

A. Uniformity

The contents of each package must be uniform and contain only sweet chestnuts of the same origin, variety or commercial type, quality and size and appreciably of the same degree of ripeness or development.

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

B. Packaging

The sweet chestnuts 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.

VI. Provisions concerning marking

Each package² 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/shipper:

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 authority³.

B. Nature of produce

- “Sweet chestnuts” or “Japanese chestnuts” if the contents are not visible from the outside
- Name of the variety or commercial type for the “Extra” Class.

² These marking provisions do not apply to sales packages presented in packages.

³ The national legislation of a number of countries requires the explicit declaration of the name and address. However, in the case 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/area code of the recognizing country, if not the country of origin.

C. Origin of produce

- Country of origin⁴ and, optionally, district where grown, or national, regional or local place name.

D. Commercial specifications

- Class
- Size expressed as minimum and maximum number of nuts contained in 1 kg or as the minimum diameter in mm.

E. Official control mark (optional)

Adopted 1983

Last revised 2010

⁴ The full or a commonly used name should be indicated.