

**Specialized Section on Standardization  
of Dry and Dried Produce**

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Item 5 (d) of the provisional agenda  
**Revision of UNECE Standards**  
**Inshell Walnuts**

## **Inshell Walnuts**

### **Submitted by Germany**

This document has been prepared following the decision of the Specialized Section to review the Standard for Inshell Walnuts (ECE/TRADE/C/WP.7/GE.2/2009/5, paragraph 53). It is a reproduction of document ECE/TRADE/C/WP.7/2007/21 - the post-session document of the 2009 session of the Specialized Section on Dry and Dried Produce.



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**TEXTS FOR ADOPTION/EXTENSION AS UNECE RECOMMENDATIONS**

**Inshell Walnuts**

Note by the secretariat

This text is submitted to the Working Party for approval as a revised UNECE Standard for Inshell Walnuts for a one-year trial period.

It is based on informal document INF.9, the text of which was agreed upon at the June 2007 session of the Specialized Section on Standardization of Dry and Dried Produce.

**UNECE STANDARD DDP-01**  
concerning the marketing and commercial quality control of

**INSHELL WALNUTS**

**I. DEFINITION OF PRODUCE**

This standard applies to inshell walnuts free from outer husks, of 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 inshell walnuts for industrial processing.

**II. PROVISIONS CONCERNING QUALITY**

The purpose of the standard is to define the quality requirements of inshell walnuts at the export control stage, after preparation and packaging.

However, if applied at stages following export, the holder 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 requirements<sup>1</sup>**

In all classes, subject to the special provisions for each class and the tolerances allowed, the inshell walnuts must display the following characteristics:

- (a) The shell must be:
- intact; however, slight superficial damage and partially open walnuts are not considered as a defect, provided the kernel is physically protected
  - clean; practically free of any visible foreign matter, including residues of adhering husk affecting in aggregate more than 5 per cent of the total shell surface
  - free from blemishes, areas of discoloration or spread stains in pronounced contrast with the rest of the shell affecting in aggregate more than 25 per cent of the surface of the shell.

The shells of dry walnuts must show no trace of hulling.

- (b) The kernel must be:

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<sup>1</sup> 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/StandardLayout\\_DDP\\_e.doc](http://www.unece.org/trade/agr/standard/dry/StandardLayout/StandardLayout_DDP_e.doc)>.

- sufficiently developed; at least 50 per cent of the kernel must be fully developed
- not desiccated; kernels with dried out or tough portions affecting more than 25 per cent of the surface are excluded
- free from blemishes, areas of discoloration 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.
- free from living pests, whatever their stage of developments
- free from rancidity
- free of abnormal external moisture
- free of foreign smell and/or taste.

Fresh Inshell Walnuts must be sufficiently mature, so it is possible to peel off the skin of the kernel easily and the internal central partition must be turning brown.

(c) The whole produce (shell and kernel) must be:

- dried in accordance with section “B. Moisture content”
- sound; produce affected by rotting or deterioration such as to make it unfit for human consumption is excluded
- free from mould filaments visible to the naked eye
- 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 of abnormal external moisture
- free of foreign smell and/or taste.

The condition of the inshell walnuts must be such as to enable them:

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

## **B. Moisture content**<sup>2</sup>

The fresh inshell walnuts shall have a natural moisture content of at least 20 per cent.

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<sup>2</sup> 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/StandardLayout\\_DDP\\_e.doc](http://www.unece.org/trade/agr/standard/dry/StandardLayout/StandardLayout_DDP_e.doc). The laboratory reference method shall be used in cases of dispute.

The dry inshell walnuts shall have a moisture content not exceeding 12.0 per cent for the whole nut or 8.0 per cent for the kernel.<sup>3</sup>

### **C. Classification**

In accordance with the defects allowed in section “IV. Provisions concerning tolerances” the inshell walnuts 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 mandatory for Extra Class and Class I but optional for Class II. When sized, size is determined by the maximum diameter of the equatorial section of the shell.

The minimum size is 24 mm.

Uniformity in size is expressed by:

- A size range defined by a minimum and maximum size in millimetres which must not exceed 3 mm of difference or
- Screening defined as a minimum size in diameter (mm).

### **IV. PROVISIONS CONCERNING TOLERANCES**

Tolerances in respect of quality and size are allowed in each lot for produce not satisfying the minimum requirements of the class indicated.

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<sup>3</sup> Reservation from Romania, requesting 10% and 6% respectively.

**A. Quality tolerances**

<b>Defects allowed</b>	<b>Tolerances allowed</b> percentage of defective inshell walnuts by count or weight (with regard to the total inshell weight basis)		
	<b>Extra</b>	<b>Class I</b>	<b>Class II</b>
<b>(a) Tolerances for inshell walnuts not satisfying the minimum requirements, Of which no more than:</b>	10	15	20
- Not sufficiently developed or empty nuts (by number)	3	5	8
- Mouldy	3	4	6
- Rancid, damaged by pests, rotting or deterioration	3	6	8
- Living pests	0	0	0
<b>(b) Size tolerances</b>			
- For produce not conforming to the provisions concerning sizing and the size indicated	10	10	10
<b>(c) Tolerances for other defects</b>			
- Foreign matter, loose shells, shell fragments, fragments of husk, dust (by weight)	2	3	4
- Inshell walnuts belonging to other varieties or commercial types than that indicated	10	10	10

**V. PROVISIONS CONCERNING PRESENTATION**

**A. Uniformity**

The contents of each package must be uniform and contain only inshell walnuts of the same origin, quality, crop year, size (if sized) and variety or commercial type (if indicated).

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

**B. Packaging**

Inshell walnuts 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 so as to avoid causing any external or internal damage to the produce. The use of materials, particularly of paper and 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”.

### **C. Presentation**

Inshell walnuts must be presented in bags or solid containers. All sales packages within each package must be of the same weight.

<The walnut shell may be cleaned/treated with authorized agents, provided that they do not affect the quality of the kernel.>

## **VI. PROVISIONS CONCERNING MARKING**

Each package<sup>4</sup> 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<sup>5</sup>.

### **B. Nature of produce**

- “Fresh walnuts” or “Early walnuts” (in the case of fresh walnuts);
- “Walnuts” or “Dry walnuts” (in the case of dry walnuts);
- Name of the variety and/or commercial type (optional).

### **C. Origin of produce**

- country of origin and, optionally, district where grown or national, regional or local place name.

### **D. Commercial specifications**

- class
- size (if sized); expressed by:
  - The minimum and maximum diameters, or

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<sup>4</sup> Package units of produce prepacked for direct sale to the consumer shall not be subject to these marking provisions, but shall conform to national requirements. However, the markings referred to shall in any event be shown on the transport packaging containing such package units.

<sup>5</sup> 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.

- The minimum diameter followed by the words “and above” or “and +”
- crop year (optional)
- “Best before” followed by the date; mandatory for fresh walnuts (optional for dried inshell walnuts)
- store in a cool place, or the indication “Preservation very limited, store in a cool place”, for fresh walnuts.

**E. Official control mark (optional)**

This standard was first published as UNECE Standard for Unshelled Walnuts in 1970  
Revised 1983, 1991, 1999, 2002, 2003