

# INF.1 Draft proposal to revise the Standard Layout for UNECE Standards

## Contribution from Germany

Draft for the revision of the  
**STANDARD LAYOUT FOR UNECE STANDARDS**  
concerning the marketing and commercial quality control of

### DRY AND DRIED PRODUCE

**NOTE by the secretariat:** In the text the following conventions are used:

- ..... : for the name of the produce
- { text } : For text which explains the use of the standard layout. This text does not appear in the standard.
- < text > : For optional texts or text for which several alternatives exist depending on the products.

**UNECE STANDARD DDP~~DF~~-...**  
concerning the marketing and commercial quality control of

...

## I. DEFINITION OF PRODUCE

This standard applies to ..... of varieties (cultivars) grown from .....{Latin botanical reference, followed where necessary by the author’s name }<sub>2</sub> intended for direct consumption.

~~<It does not apply to ..... for industrial processing or for use in the food industry.><sup>+</sup>~~  
~~<It does apply to ..... for industrial processing or for use in the food industry.><sup>+</sup>~~

## II. PROVISIONS CONCERNING QUALITY

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

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<sup>1</sup> ~~{One or the other of these sentences (or neither) could be used according to the nature of the produce.}~~

A. Minimum requirements<sup>2</sup>

~~(i) — General provisions~~

In all classes subject to the special provisions for each class and the tolerances allowed<sup>3</sup> the ..... must ~~be~~ display the following characteristics:

{The appropriate section should be included in the standard.}

(a) {Characteristics ~~of the shell~~ {only} applicable to dry fruit presented in the shell}

The shell must be:

- intact; slight superficial damage is not considered as a defect provided the kernel is physically protected  
~~sound; free from defects likely to affect the natural keeping quality of the fruit~~
- clean; practically free of any visible foreign matter including residues of adhering hull affecting in aggregate more than 5 per cent of the total shell surface  
~~free from residues of adhering hull~~
- ~~free of damage caused by pests;~~
- ~~dry; free of abnormal external moisture;~~
- 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
- well formed; not noticeably misshapen

The kernel must be:

- free from rancidity {provision for kernels only}
- firm
- sufficiently developed; shrunken or shrivelled kernels which are extremely flat and 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 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 <twinned or double kernels, i. e. kernels of characteristic shape with one side flat or concave, as a consequence of the development of two kernels in the same shell, are not considered as a defect>

The whole produce (shell and kernel) must be:

- sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded
- free from mould filaments visible to the naked eye

<sup>2</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 Fruits (Inshell Nuts and Nut Kernels) and Dried Fruits ([http://www.unece.org/trade/agr/info/layout\\_e.pdf](http://www.unece.org/trade/agr/info/layout_e.pdf)).

<sup>3</sup> ~~{This section will specify which of the minimum requirements are not subject to tolerances.}~~

- free from living insects or mites whatever their stage of development
- free from damage caused by pests, including the presence of dead insects, insect debris or excreta
- free of abnormal external moisture
- free of foreign smell and/or taste.

{additional provisions may be added depending on the nature of the produce}

- (b) {Characteristics of the kernel applicable for dry fruit presented without the shell; edible part of the dry fruit in the shell or the dried fruit}

The kernel must be:

- ~~sufficiently dry to ensure keeping quality;~~
- intact; slight superficial damage is not considered as a defect;  
{Individual standards may provide that the produce need not be intact, depending on the nature of the produce and its intended presentation.}
- sound; produce affected by rotting or deterioration ~~rendering them~~ such as to make it unfit for consumption are-is excluded;
- clean, practically free of any visible foreign matter; ~~;~~ {provisions may be made for the use of flour, sugar, salt or other permitted substances according to the nature of the product},
- firm
- sufficiently developed; shrunken or shrivelled kernels which are extremely flat and 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 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 insects or mites whatever their stage of development;
- free ~~of~~ from damage caused by pests, including the presence of dead insects, insect 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;

{additional provisions may be added depending on the nature of the produce}

- (c) {Characteristics of the dried produce}

The edible part must be:

- intact; slight superficial damage is not considered as a defect  
{Individual standards may provide that the produce need not be intact, depending on the nature of the produce and its intended presentation.}
- sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded
- clean, practically free of any visible foreign matter {provisions may be made for the use of flour, sugar, salt or other permitted substances according to the nature of the product}.
- sufficiently developed
- sufficiently ripe
- free from living insects or mites whatever their stage of development
- free from damage caused by pests, including the presence of dead insects, insect debris or excreta
- free from mould filaments visible to the naked eye
- free of fermentation {provision for dried fruit only}
- free of abnormal external moisture
- free of foreign smell and/or taste

{Provisions for inshell produce, kernels and dried produce}

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

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

**(ii)B. Moisture content<sup>4</sup>**

The ..... shall have a moisture content not exceeding .....<sup>5</sup> per cent.<sup>6</sup>

{The percentage should always be given with one decimal place, e. g. 10.0 per cent. For inshell dry fruit the moisture content has to be fixed for the whole fruit.}

~~(iii) — Preservatives~~

~~Preservatives may be used in accordance with the legislation of the importing country.~~

**BC. Classification**

..... are classified in two <or three> classes defined below:

(i) *"Extra" Class*

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

~~They must be:~~

- ~~.....~~
- ~~.....~~
- ~~.....~~

~~{The provisions depend on the nature of the produce. In the case of dry fruit in the shell these provisions may refer to the shell and to the kernels separately.}~~

~~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.~~

.... in this class must be of superior quality and uniform in shape and appearance.

The defects allowed in Section IV. PROVISIONS CONCERNING TOLERANCES must not affect the general appearance of the produce, the quality, keeping quality and presentation in the package.

<sup>4</sup> The moisture content is determined by one of the methods given in <Annex I of the Standard Layout – Determination of Moisture content for dried fruit> or <Annex II of the Standard Layout – Determination of Moisture content for dry fruit> ([http://www.unece.org/trade/agr/info/layout/laidry\\_e.pdf](http://www.unece.org/trade/agr/info/layout/laidry_e.pdf)). The laboratory reference method shall be used in cases of dispute {only the appropriate annex should be mentioned}

<sup>5</sup> ~~..... {For inshell dry fruit different values can be fixed for the whole fruit and the edible part.}~~

<sup>6</sup> ~~{The method to be used should be one of the methods tested collaboratively and shown to give satisfactory results in inter-laboratory trials and which are given in Annexes I and II for dried and dry fruit. The laboratory reference method shall be used in cases of dispute.}~~

(ii) **Class I**

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

~~They must be:~~

~~.....  
.....  
.....~~

~~{The provisions depend on the nature of the produce. In the case of dry fruit in the shell these provisions may refer to the shell and to the kernels separately.}~~

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

~~.....  
.....  
.....~~

.... in this class must be of good quality.

The defects allowed in Section IV. PROVISIONS CONCERNING TOLERANCES must not affect the general appearance of the produce, the quality, keeping quality and presentation in the package.

(iii) **Class II**

~~This class includes ..... which do not qualify for inclusion in the higher classes but satisfy the minimum requirements specified above.~~

~~They must be:~~

~~.....  
.....  
.....~~

~~{The provisions depend on the nature of the produce. In the case of dry fruit in the shell these provisions may refer to the shell and to the kernels separately.}~~

~~The following defects are allowed provided the ..... retain their essential characteristics as regards the quality, keeping quality and presentation.~~

~~.....  
.....  
.....~~

.... in this class must be of marketable quality.

The defects allowed in Section IV. PROVISIONS CONCERNING TOLERANCES must not affect the essential characteristics of the produce as regards the quality, keeping quality and presentation.

### III. PROVISIONS CONCERNING SIZING

Size ~~<or screen>~~ ~~{(if applied sized)}~~ is determined by ..... {requirements to be established according to the nature of the produce and/or the class}.

{Provisions on minimum and maximum sizes and size range depending on the nature of produce, the variety, the commercial type and the classes. Any definition using fixed size scales or size codes should be avoided to make the standard work in different countries with different trade and sizing habits.}

### IV. PROVISIONS CONCERNING TOLERANCES

Tolerances in respect of quality and size shall be allowed in each package ~~(or in each lot for produce presented in bulk)~~ for produce not satisfying the requirements of the class indicated.

#### A. Quality tolerances

Defects allowed <sup>7</sup>	Tolerances allowed (per cent by number or weight of defective fruit)		
	Extra	Class-I	Class-II
1. — {For dry fruit presented in shell}			
a) — Total tolerances for defects of the shell Individual defects of the shell (list)			{In general, tolerances for individual defects refer to the non-compliance with minimum requirements or to non-compliance with requirements of the individual classes. }
b) — Total tolerances for defects of the edible part Individual defects of the edible part (list)			
2. — {For edible part of dry fruit and dried fruits} Total tolerances Individual defects (list)			

<sup>7</sup> Standard definitions of the defects are listed in Annex III.

**(a) Table for inshell produce**

<u>Defects allowed</u>	<u>Tolerances allowed</u> per cent of defective produce by number or weight (with regard to the total inshell weight basis)		
	<u>Extra</u>	<u>Class I</u>	<u>Class II</u>
<b><u>(a) Tolerances for produce not satisfying the minimum requirements</u></b>	<b><u>5</u></b>	<b><u>10</u></b>	<b><u>15</u></b>
<u>of which no more than</u>			
- <u>damaged, dirty, blemished or not well formed shells</u>	<u>1</u>	<u>3</u>	<u>5</u>
- <u>not sufficiently developed or empty nuts</u>	<u>2</u>	<u>5</u>	<u>7</u>
- <u>mouldy</u>	<u>0</u>	<u>1</u>	<u>2</u>
- <u>rancid or damaged by pests, rotting or deterioration</u>	<u>2</u>	<u>5</u>	<u>7</u>
- <u>living insects (by number)</u>	<u>0</u>	<u>0</u>	<u>0</u>
<u>{specify special tolerances where necessary}</u>			
<b><u>(b) Tolerances for other defects</u></b>			
- <u>foreign matter including loose shells, shell fragments, fragments of hull, dust (by weight)</u>	<u>1</u>	<u>3</u>	<u>5</u>
- <u>... belonging to other varieties {or types} than that indicated on the package (by number)</u>	<u>10</u>	<u>10</u>	<u>10</u>
<b><u>(c) Size tolerances</u></b>	<b><u>10</u></b>	<b><u>10</u></b>	<b><u>10</u></b>



**(b) Table for kernels {dry produce presented without the shell}**

<u>Defects allowed</u>	<u>Tolerances allowed</u> per cent of defective produce by number or weight		
	<u>Extra</u>	<u>Class I</u>	<u>Class II</u>
<b><u>(a) Tolerances for produce not satisfying the minimum requirements</u></b>	<u>5</u>	<u>10</u>	<u>15</u>
<u>of which no more than</u>			
- <u>not sufficiently developed</u>	<u>2</u>	<u>5</u>	<u>7</u>
- <u>mouldy</u>	<u>0</u>	<u>1</u>	<u>2</u>
- <u>rancid or damaged by pests, rotting or deterioration</u>	<u>2</u>	<u>5</u>	<u>7</u>
- <u>living insects (by number)</u>	<u>0</u>	<u>0</u>	<u>0</u>
<u>{specify special tolerances where necessary}</u>			
<b><u>(b) Tolerances for other defects</u></b>			
- <u>foreign matter including loose shells, shell fragments, fragments of hull, dust (by weight)</u>	<u>1</u>	<u>3</u>	<u>5</u>
- <u>... belonging to other varieties {or types} than that indicated on the package (by number)</u>	<u>10</u>	<u>10</u>	<u>10</u>
<b><u>(c) Size tolerances</u></b>	<u>10</u>	<u>10</u>	<u>10</u>

(c) Table for dried produce

<u>Defects allowed</u>	<u>Tolerances allowed</u> per cent of defective produce by number or weight		
	<u>Extra</u>	<u>Class I</u>	<u>Class II</u>
<u>(a) Tolerances for produce not satisfying the minimum requirements</u>	<u>5</u>	<u>10</u>	<u>15</u>
<u>of which no more than</u>			
- <u>not sufficiently developed</u>	<u>2</u>	<u>5</u>	<u>7</u>
- <u>mouldy</u>	<u>0</u>	<u>1</u>	<u>2</u>
- <u>fermented or damaged by pests, rotting or deterioration</u>	<u>2</u>	<u>5</u>	<u>7</u>
- <u>living insects (by number)</u>	<u>0</u>	<u>0</u>	<u>0</u>
<u>{specify special tolerances where necessary}</u>			
<u>(b) Tolerances for other defects</u>			
- <u>foreign matter including loose capstems, rachis, pits, fragments of pits and dust (by weight)</u>	<u>1</u>	<u>3</u>	<u>5</u>
- <u>... belonging to other varieties {or types} than that indicated on the package (by number)</u>	<u>10</u>	<u>10</u>	<u>10</u>
<u>(c) Size tolerances</u>	<u>10</u>	<u>10</u>	<u>10</u>

**B. Mineral impurities**

~~{Where the nature of the produce requires it, a tolerance for mineral impurities shall be allowed.}~~

~~Ashes insoluble in acid must not exceed 1g/kg.~~

**C. Size tolerances**

For all classes ~~.....~~ 10 per cent, by number or weight, of ~~products...~~ not according conforming to the size indicated ~~on the marking~~ <but meeting to the size range immediately above and/or below the size indicated> {depending on the nature of the product} are allowed.

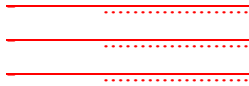
{When the size is given in terms of a range of numbers of fruit per unit weight, special provision can be made in the specific standard if necessary. The standard may also prescribe a tolerance in relation to the minimum size.}

**V. PROVISIONS CONCERNING PRESENTATION**

**A. Uniformity**

The contents of each package ~~(or lot for produce presented in bulk)~~ must be uniform and contain only ..... of the same origin, quality, ~~and~~ size (if sized) and variety or commercial type (if indicated). {In addition, for individual standards, uniformity concerning variety and/or commercial type may be laid down depending on the nature of produce.}

{Other possible provisions depending on the nature of produce}



The visible part of the contents of the package (~~or lot for produce presented in bulk~~) must be representative of the entire contents. <For “Extra” Class and Class I the produce must be of the same variety and/or commercial type.> {In addition, depending on the nature of the produce, the standard may require that the produce shall be of the same crop year, shape and/or colour. }

**B. Packaging**

..... must be packed in such a way as to protect the produce properly.

The materials used inside the package must be new, 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 ~~that~~ the printing or labelling has been done with non-toxic ink or glue.

<Stickers individually affixed on the produce shall be such that, when removed, they neither leave visible traces of glue, nor lead to skin defects.>

Packages (~~or lot if the produce is presented in bulk~~) must be free of all foreign matter.

## C. Presentation

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

{Specific provisions relating to the presentation of the produce may be included at this point.}

<The shell may be washed and bleached, provided the treatment applied does not affect the quality of the kernel and it is permitted by the relevant national regulations.>

## VI. PROVISIONS CONCERNING MARKING

Each package <sup>8</sup> must bear the following particulars in letters grouped on the same side, legibly and indelibly marked and visible from the outside:

~~<For ..... transported in bulk these particulars must appear on a document accompanying the goods and be attached in a visible position inside the transport vehicle.>~~

### A. Identification

Packer	)	Name and address or
and/or	)	officially issued or
Dispatcher	)	accepted code mark <sup>9</sup>

### B. Nature of produce

- Name of the produce;
- Name of the variety and/or commercial type (optional) {according to the nature of the produce}
- Type or style {according to the definitions of the standard} ???

### 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);
- Size name (optional)
- Crop year {according to the nature of the produce};

<sup>8</sup> ~~Package units of produce prepacked~~ Sales packages 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>9</sup> The national legislation of a number of ~~European~~ countries requires the explicit declaration of the name and address. In the case where a code mark is used, the reference "packer and/or dispatcher" (or equivalent abbreviations) has to be indicated in close connection with the code mark.

- ~~— Net weight, or the number of pre-packages, followed by the net unit weight in the case of packages containing such units (optional or at the request of the importing country).~~
- "Best before" followed by the date (optional)

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