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Item 5(c) of the provisional agenda

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

**Hazelnut Kernels**

Note by the secretariat

The Specialized Section has recommended to the Working Party to extend the trial period for this revised text of the UNECE Standard for Hazelnut Kernels for one more year.

It is based on informal document INF.3, the text of which was agreed upon at the June 2007 session of the Specialized Section on Standardization of Dry and Dried Produce.

Comments submitted by the Working Group are placed in boxes.

**UNECE STANDARD DDP-04**  
concerning the marketing and commercial quality control of

**HAZELNUT KERNELS**

**I. DEFINITION OF PRODUCE**

This standard applies to whole hazelnut kernels of varieties grown from *Corylus avellana L.* and *Corylus maxima Mill.* and their hybrids, intended for direct consumption.

This standard does not apply to hazelnut kernels for industrial processing or for use in the food industry.]

**II. PROVISIONS CONCERNING QUALITY**

The purpose of the standard is to define the quality requirements of hazelnut kernels 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 hazelnut kernels must display the following characteristics:

The kernel must be:

- dried in accordance with section “B. Moisture content”
- [intact; however, the absence of part of the tegument or a scratch/chafing and scraping less than 3 mm in diameter and 1.5 mm in depth shall not be considered as a defect]
- 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

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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; shrivelled kernels, when the affected part represents more than 50 per cent of the kernel 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; the presence of hazelnut kernels with a brown or dark brown centre, normally accompanied by a small separation of the cotyledons, that does not affect the taste or smell is not regarded as a defect <sup>2</sup>
- 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 on the outside or inside the kernel
- free from rancidity
- free of abnormal external moisture
- free of foreign smell and/or taste.

The condition of the hazelnut 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 content** <sup>3</sup>

The hazelnut kernels shall have a moisture content not exceeding 6.0 per cent.

#### **C. Classification**

In accordance with the defects allowed in section “IV. Provisions concerning tolerances”, hazelnut kernels are classified into the following classes:

“Extra” Class, Class I, 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 or screening is mandatory for Extra Class and Class I.

Size is determined by the maximum diameter of the equatorial section of the kernel.

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<sup>2</sup> This requirement does not apply to internal or external blemishes consisting of an alteration of the odour or taste of the hazelnuts, always provided that the hazelnuts remain fit for consumption.

<sup>3</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 minimum size is 9 mm for hazelnut kernels in Extra Class and Class I, with the exception of hazelnut kernels of the piccolo type or types of equivalent denomination for which a diameter of 6 mm to 9 mm is allowed.

Uniformity in size is expressed by:

- a size range not exceeding 3 mm or
- screening, i.e. a minimum or maximum size in diameter.

#### 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.

##### A. Quality tolerances

| Defects allowed   | Tolerances allowed<br>percentage of defective hazelnut kernels,<br>by number or weight<br>(with regard to the total hazelnut kernel<br>weight basis) |         |          |
|---|--|---------|----------|
|   | Extra  | Class I | Class II |
| <b>(a) Tolerances for hazelnut kernels not satisfying the minimum requirements<sup>a</sup><br/>Of which no more than</b>          | 5  | 12      | 15       |
| - Not sufficiently developed including shrunken and shrivelled kernels  | 2  | 4       | 6        |
| - [Mouldy <sup>b</sup>  | 0.5  | 1       | 2        |
| - Rancid or damaged by pests, rotting, deterioration <sup>b</sup> ]   | 1  | 2       | 3        |
| - [Mechanically damaged and pieces not passing through a 5 mm round meshed sieve <sup>c</sup> ]                                   | 3  | 8       | 10       |
| - Living pests  | 0  | 0       | 0        |
| <b>(b) Size tolerances</b>  |  |         |          |
| For produce not conforming to the size indicated, if sized  | 10   | 10      | 10       |
| <b>(c) Tolerances for other defects</b>   |  |         |          |
| - Foreign matter including shell fragments, fragments of hull, pieces passing through a 5 mm round meshed sieve, dust (by weight) | 0.25   | 0.25    | 0.25     |
| - [Twin kernels]  | 2  | 5       | 8        |
| - Hazelnut kernels belonging to varieties or commercial types other than that indicated   | 10   | 10      | 10       |

[<sup>a</sup> *Total tolerance for old crop shall be 6 per cent, 14 per cent and 18 per cent respectively in Extra Class, Class I and Class II provided that the marking indicates the crop year or the mention "Old Crop".*

<sup>b</sup> *For hazelnuts of an old crop, these tolerances are increased to 2 per cent, 4 per cent and 6 per cent respectively in Extra Class, Class I and Class II, provided that the marking indicates the crop year or "old crop".*

<sup>c</sup> *The percentage of pieces may not exceed 0.5 per cent, 1 per cent and 2 per cent respectively in Extra Class, Class I and Class II.]*

Remark for footnotes a and b: Especially in Turkey and in the world, hazelnut has a huge amount of carried product for the next and/or future years. During this long storing period, changes in colour and chemical composition of the hazelnut product has naturally occurred. It is therefore necessary to take into consideration different tolerance levels for old and new crops from those considered until now. For this reason Turkey has compulsory proposed "the crop year".

Remark for footnote c: Deterioration of hazelnut pieces is much faster than of sound hazelnuts but mechanically damaged and pieces rate is the same for new and old crops. Additionally, using of hazelnut pieces in industry which uses sound hazelnuts is inconvenient. For this reason it is necessary to determine and to limit the rates of hazelnut pieces in the standards. There is no difference between old and new crops for hazelnut pieces.

## **B. Size tolerances**

[For all classes, 10 per cent by weight for round nuts and 15 per cent for pointed and oblong nuts, by weight of hazelnuts not satisfying the size range indicated. (An exception exists for kernels sized with 1 mm intervals. Tolerances for these kernels are 15 per cent for round nuts and 20 per cent for pointed and oblong nuts.) The presence of hazelnuts 0.2 mm above or below the size laid down shall not be regarded as a defect.]

Remark: Turkey exports round, pointed and oblong nuts as commercial types. Because of the differences in shapes of these commercial types, it is necessary to use different size tolerances for these commercial types. In addition, when sizing is carried out based on 1 mm intervals, these differences among commercial types are increasing because of technical reasons.

## **V. PROVISIONS CONCERNING PRESENTATION**

### **A. Uniformity**

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

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

## **B. Packaging**

Hazelnut 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".

## **C. Presentation**

Hazelnut kernels must be presented in bags or solid containers. All sales packages within each package must be of the same weight and contain Hazelnut Kernels of the same class, variety or commercial type.

## **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**

- "Hazelnut Kernels"
- Name of the variety and/or commercial type for classes "Extra" and I
- "Piccolo" type or equivalent denomination, where appropriate.

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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.

**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
  - the minimum diameter followed by the words "and above", or "and +"
  - the maximum diameter followed by the word "and less" or "and -".
- size name (optional)
- crop year (optional) according to the legislation of the importing and exporting country.<sup>6</sup>
- "Best before" followed by the date (optional)
- weight (gross or net)<sup>7</sup>. If the gross weight is indicated, the tare must not exceed 1,5 per cent for sacks more than 50 kg and 2.0 per cent for sacks of 50 kg and less. If the nuts are presented in double sacks other than paper or polyethylene, the net weight must be indicated.

Remark for weight (gross or net): sixty-five per cent of Turkish hazelnuts are exported as natural. A large part of this natural product is mostly packed in sacks as gross weight. In order to protect the consumers' rights and benefits and to prevent unfair competition among the exporter countries, it is necessary to mention the "tare limits" for the sacks in the standards.

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

This standard was first published as UNECE Standard for Decorticated Hazelnuts in 1970

Revised 1991, 2000

Inclusion of new Annex I 2002

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<sup>6</sup> Reservation by Romania requesting that the crop year be marked.

<sup>7</sup> Net weight has to be indicated at the request of the importer or the importing country.