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**SPECIALIZED SECTION ON STANDARDIZATION OF
DRY AND DRIED PRODUCE**

Texts for adoption as revised/new UNECE standards

Hazelnut kernels

Note by the secretariat

This text is submitted to the Working Party for approval as a revised Standard for Hazelnut kernels.

It is based on document ECE/TRADE/C/WP.7/2008/18, the text of which was agreed upon at the June 2009 session of the Specialized Section on Standardization of Dry and Dried Produce.

This document is being issued pursuant to paragraph 5 of the Working Party's Terms of Reference.

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 requirements¹

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:

- 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 human consumption is excluded
- clean; practically free of any visible foreign matter

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>.

- sufficiently developed; no shrunken or shrivelled kernels that are extremely flat and wrinkled, or with desiccated, dried out or tough portions affecting more than 50 per cent of the kernel
- 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, which does not affect the taste or smell is not regarded as a defect ²
- 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. However, pest damage caused by cimiciatto is allowed, provided that the flesh is not affected and the spot on the skin does not exceed 3 mm in diameter
- 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 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 ³

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.

² 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.

³ 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.

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.

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 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 hazelnut kernels, by number or weight (with regard to the total hazelnut kernel weight basis)		
	Extra	Class I	Class II
(a) Tolerances for hazelnut kernels not satisfying the minimum requirements of which no more than			
	5	14	18
- Not sufficiently developed including shrunken and shrivelled kernels	2	4	8
- Mouldy	0.5	1.5	2.5
- Rancid or damaged by pests, rotting, deterioration	2	4	6
- Of which rancid not more than	1	2	3
- Damaged kernels and pieces not passing through a 5 mm round meshed sieve	3	8	10
- Pieces passing through a 5 mm round meshed sieve	0.5	1	2
- Living pests	0	0	0

Defects allowed	Tolerances allowed percentage of defective hazelnut kernels, by number or weight (with regard to the total hazelnut kernel weight basis)		
	Extra	Class I	Class II
(b) Size tolerances⁴			
For produce not conforming to the size indicated, if sized			
For round	10	10	10
For pointed and oblong	15	15	15
If sized with 1mm intervals			
For round	15	15	15
For pointed and oblong	20	20	20
(c) Tolerances for other defects			
- Foreign matter, loose shells, shell fragments, fragments of hull, 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

V. PROVISIONS CONCERNING PRESENTATION

A. Uniformity

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

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.

⁴ The presence of hazelnuts 0.2 mm above or below the size laid down shall not be regarded as a defect.

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 package⁵ 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 authority⁶.

B. Nature of produce

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

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:

⁵ 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.

⁶ 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 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.⁷
- "Best before" followed by the date (optional)

E. Official control mark (optional)

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

Last revised 2009

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Reservation by France and Romania requesting that the crop year be marked.