

Recommendation on trial through 2009 for

STANDARD DDP-10

concerning the marketing and
commercial quality control of

PISTACHIO KERNELS AND PEELED PISTACHIO KERNELS

The present recommendation for Pistachio kernels and peeled pistachio kernels is based on document ECE/TRADE/C/WP.7/2008/15, adopted at the sixty-fourth session of the Working Party.



UNITED NATIONS
New York, Geneva 2008

STANDARD DDP-10
concerning the marketing and commercial quality control of
PISTACHIO KERNELS AND PEELED PISTACHIO KERNELS

I. DEFINITION OF PRODUCE

This standard applies to pistachio kernels and peeled pistachio kernels from varieties (cultivars) grown from pistachio (*Pistacia vera* L.) of which the protective pericarp has been removed, 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 pistachio kernels and peeled pistachio kernels that are processed by salting, sugaring, flavoring, or roasting or for industrial processing.

II. PROVISIONS CONCERNING QUALITY

The purpose of the standard is to define the quality requirements of pistachio kernels and peeled pistachio 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 ¹

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

- intact; however, slight superficial damage is not 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
- 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
- free from rancidity
- free of abnormal external moisture
- free of foreign smell and/or taste.

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.

The condition of the pistachio kernels and peeled pistachio 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 content²

The pistachio kernels and peeled pistachio kernels shall have a moisture content not exceeding 6.5 per cent.

C. Classification

In accordance with the defects allowed in section “IV. Provisions concerning tolerances”,

Pistachio kernels are classified into the following classes:

“Extra” Class, Class I, Class II.

Peeled pistachio kernels are classified into the following classes:

“Extra” Class, Class I.

The defects allowed must not affect the general appearance of the produce as regards quality, keeping quality and presentation in the package.

D. Colour Classification

Peeled pistachio kernels may be classified according to colour. In case of colour classification, four colour types are defined below:

(i) Green

The inside longitudinal section must be green or dark green in colour. Not more than 25 per cent of kernels, by count, may display light green and/or yellow sections.

(ii) Gulic (Light Green)

The inside longitudinal section must be light green in colour. Not more than 40 per cent of kernels, by count, may display yellow sections.

(iii) Yellow

² The moisture content is determined by one of the methods given in annex I of the Standard Layout – Determination of the moisture content for dried produce
<http://www.unece.org/trade/agr/standard/dry/StandardLayout/StandardLayoutDDP_e.pdf>. The laboratory reference method shall be used in cases of dispute.

The inside longitudinal section of the kernel must display a predominantly yellow colour. Not more than 25 per cent of kernels, by count, may display green and/or light green colour.

(iv) Mixed Colour

Lots not included in one of the above categories fall into this category.

III. PROVISIONS CONCERNING SIZING

Sizing of pistachio kernels and peeled pistachio kernels is optional. When sized, sizing is done by the number of kernels per 100 grams or per ounce.

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 ³	Tolerances allowed percentage of the defective produce, by weight ⁴				
	Pistachio kernels			Peeled pistachio kernels	
	Extra	Class I	Class II	Extra	Class I
(a) Tolerances for pistachio kernels and peeled pistachio kernels not satisfying the minimum requirements, of which no more than:	5	6	8	5	8
- Not sufficiently developed, shrunken and shriveled,	4	4.5	5.5	4	6.5
of which dark shrivelled kernels no more than:	-	-	-	3	3
- Mouldy	0.5	0.5	1.0	0.5	0.5
- Rancid or damaged by rotting	0.5	1	1.5	0.5	1
- Insect damage	[1.5]	[2]	[2.5]	[1]	[1.5]
- Living pests	0	0	0	0	0
(b) Size Tolerances					

³ Standard definitions of the defects are listed in the annex of this document.

⁴ A minimum sample unit of one kilogram is required for the test.

Defects allowed ³	Tolerances allowed percentage of the defective produce, by weight ⁴				
	Pistachio kernels			Peeled pistachio kernels	
	Extra	Class I	Class II	Extra	Class I
- For produce not conforming to the size indicated, if sized	10	10	10	10	10
(c) Tolerances for other defects					
- Foreign matter, loose shells, shell fragments, fragments of hull, dust	0.1	0.1	0.2	-	-
- Halves (split) and broken, if wholes are specified, of which broken no more than:	15 10	20 10	25 15	20 5	30 5
- Wholes, if halves or broken are specified	15	20	25	20	20
- Pistachio kernels and peeled pistachio kernels belonging to other varieties or commercial types other than that indicated	10	10	10	10	10
- Peeled pistachio kernels belonging to other colours than that indicated	-	-	-	5	20

V. PROVISIONS CONCERNING PRESENTATION

A. Uniformity

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

If indicated, the lot is considered to be uniform:

Whole: 80 % whole kernels
Split: 75 % halves
Whole and broken: any combination.

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

B. Packaging

Pistachio kernels and peeled pistachio kernels must be packed in such a way as to protect the produce properly. For green pistachios, special materials (light sensitivity bags) may be used for the protection of the colour of the kernels.

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

Pistachio kernels and peeled pistachio kernels must be presented in solid or flexible containers. When using textile or mesh bags, special attention should be paid to protect the produce against external moisture and contamination. All sales packages within each package must be of the same weight.

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

- “Pistachio kernels” or “peeled pistachio kernels”
- 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.

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.

D. Commercial specifications

- class
- colour type (for peeled pistachio kernels, in case of colour classification)
- size (if sized); expressed as number of kernels per 100 grams or per ounce
- crop year (optional)
- “Best before” followed by the date (optional).

E. Official control mark (optional)

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ANNEX

DEFINITIONS OF TERMS AND DEFECTS FOR PISTACHIO KERNELS AND PEELED PISTACHIO KERNELS

Fully developed	The condition of pistachio in which the kernel has developed fully.
Halved/split	Kernels separated longitudinally as two individual cotyledons.
Broken	More than 1/3 of kernel is missing.
Shrivelled	Kernel which is seriously shrunken, wrinkled and tough.
Rancid	Oxidation of lipids producing a disagreeable flavour. An oily appearance of the flesh does not necessarily indicate a rancid condition
Foreign smell or taste	Any odour or flavour that is not characteristic of the product.
Insect damage	Visible damage by insects or animal parasites, or the presence of dead insects or insect debris.
Mould	Mould filaments visible to the naked eye.
Decay	Significant decomposition caused by the action of micro-organisms.
Clean	Practically free from plainly visible adhering dirt or other extraneous matter.
Foreign matter	Any matter or material not usually associated with the product.

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