UNECE STANDARD DDP-12

concerning the marketing and commercial quality control of

PINE NUT KERNELS

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NOTE

Working Party on Agricultural Quality Standards

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The new Standard for Pine Nut Kernels is based on document ECE/TRADE/C/WP.7/2013/31, reviewed and adopted by the Working Party at its sixty-ninth session.

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UNECE Standard DDP-12

concerning the marketing and commercial quality control of Pine Nut Kernels

I. Definition of produce

This standard applies to decorticated pine nuts kernels of species (cultivars) grown from *Pinus pinea* L., *Pinus koraiensis, Pinus sibirica, Pinus yunnanensis, Pinus wallichiana, Pinus gerardiana* and *Pinus pumila*, intended for direct consumption or for food when intended to be mixed with other products for direct consumption without further processing ¹. This standard does not apply to pine nut kernels that are processed by salting, sugaring, or flavouring, or for industrial processing.

II. Provisions concerning quality

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

However, if applied at stages following export, the holder/seller 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 requirements²

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

The kernels must be:

- 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
- sufficiently developed; no shrunken or shrivelled kernels which are extremely flat and wrinkled, or with desiccated, dried out or tough portions affecting more than 20 per cent of the kernel

¹ Pinus armandii and Pinus massoniana are excluded from this standard.

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>.

- free from blemishes, areas of discolouration or spread stains in pronounced contrast
 with the rest of the kernel affecting in aggregate more than 10 per cent of the surface
 of the kernel
- · well formed
- · 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.

The condition of the pine nut 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 content³

Pine nut kernels should have a moisture content not exceeding 3.5 per cent, except for *Pinus pinea*, which should not exceed 6.0 per cent and *Pinus gerardiana*, which should not exceed 7.0 per cent.

C. Classification

In accordance with the defects allowed in section "IV. Provisions concerning tolerances", pine nut kernels 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.

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 is optional. When sized, size is determined by count i.e. the number kernels per unit of weight according to the following table.

Species	Size	Kernels per 100 grams
Pinus pinea, Pinus gerardiana		600-700
		more than 700
Pinus koraiensis	550	500-600
	650	600-750
Pinus sibirica	850	800-900
	1100	1000-1200
Pinus yunnanensis	850	800-900
	1200	1000-1500
Pinus wallichiana, Pinus griffithii	400	350-550
Pinus pumila	1800	1700-2400

IV. Provisions concerning tolerances

At all marketing stages, 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

	Tolerances allowed percentage of defective produce, by number or weight		
Defects allowed	Extra	Class I	Class II
(a) Tolerances for produce not satisfying the minimum requirements,	3	5	7
of which no more than			
Not sufficiently developed, shrunken and shrivelled	1	3	5
Mouldy	0.5	0.5	1
Rancid or damaged by pests, rotting or deterioration	0.5	2	3
Living pests	0	0	0
Oily, mottled, yellow peak	1	2	2
Pine nuts in the germination stage	1	2	4
Pine nuts with superficial defects or traces of seed coat	2	4	6
(b) Size tolerances			
For produce not conforming to the size indicated, in total	5	10	10
(c) Tolerances for other defects			

Foreign matter- empty shell, loose shell, shell fragments, fragments of hull, dust (by weight)	Tolerances allowed percentage of defective produce, by number or weight		
	0.05	0.05	0.05
of which no more			
Empty shells, loose shell (number of pieces in 2.5 kilograms)	1	1	1
Broken kernels	1	3	10
Pine nut kernels belonging to other species covered by this standard (excluding <i>Pinus pinea</i>)	2	5	5

V. Provisions concerning presentation

A. Uniformity

The contents of each package must be uniform and contain only pine nut kernels of the same origin, quality, size (if sized) and species.

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

B. Packaging

Pine nut 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".

VI. Provisions concerning marking

Each package⁴ 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 authority⁵.

⁴ These marking provisions do not apply to sales packages presented in packages.

B. Nature of produce

- "Pine nut kernels"
- Botanical name of the species.

C. Origin of produce

• country of origin⁶ and, optionally, district where grown or national, regional or local place name.

D. Commercial specifications

- class
- size expressed in accordance with section III
- crop year (optional)
- "Best before" followed by the date (optional).

E. Official control mark (optional)

Adopted 1993 (as UNECE Standard for Decorticated, Peeled Pine Nuts) Revised 2013

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.

⁶ The full or commonly used name should be indicated