

UNECE STANDARD DDP-26

concerning the marketing and
commercial quality control of

INSHELL BRAZIL NUTS

2013 EDITION



UNITED NATIONS
New York and Geneva, 2013

NOTE

Working Party on Agricultural Quality Standards

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The new Standard for Inshell Brazil Nuts is based on document ECE/TRADE/C/WP.7/2013/25, reviewed and adopted by the Working Party at its sixty-ninth session.

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UNECE standard DDP-26 concerning the marketing and commercial quality control of Inshell Brazil Nuts

I. Definition of produce

This standard applies to Inshell Brazil nuts of varieties (cultivars) grown from *Bertholletia excels* (L.), 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 Inshell Brazil nuts that are processed by salting, sugaring, flavouring, or roasting or for industrial processing.

II. Provisions concerning quality

The purpose of the standard is to define the quality requirements of Inshell Brazil nuts 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 requirements¹

In all classes, subject to the special provisions for each class and the tolerances allowed, the Inshell Brazil nuts must display the following characteristics:

The shell must be:

- intact; however, slight superficial damage is not considered as a defect, provided the kernel is physically protected
- clean; practically free of any visible foreign matter, including residues of adhering hull affecting in aggregate more than 10 per cent of the total shell surface
- free from blemishes, areas of discolouration or spread stains in pronounced contrast with the rest of the shell affecting in aggregate more than 20 per cent of the surface of the shell
- well formed; not noticeably misshapen.

The kernel must be:

- free from rancidity
- sufficiently developed
- free from blemishes, areas of discoloration oil stains or spread stains in pronounced contrast with the rest of the kernel affecting in aggregate more than 20 per cent of the surface of the kernel.

The whole produce (shell and kernel) must be:

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>.

- sound; produce affected by rotting or deterioration such as to make it unfit for human consumption is excluded
- free from mould filaments visible to the naked eye
- 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 of abnormal external moisture
- free of foreign smell and/or taste.

The condition of the Inshell Brazil nuts 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 Inshell Brazil nuts shall have a moisture content not exceeding 4.5 per cent for the kernel or 12.0 per cent for the whole nut.

C. Classification

In accordance with the defects allowed in Section “IV, Provisions concerning tolerances”, Inshell Brazil nuts 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.

III. Provisions concerning sizing

Sizing is optional. However when sized, size is determined by one of the following:

- Screening, i.e. minimum diameter (mm, inch);

| <i>Size code</i> | <i>Diameter in inches</i> | <i>Diameter in mm</i> |
|------------------|---------------------------|-----------------------|
| Extra Large | > 78/64” | >31 mm |
| Large | 73/64 – 78/64 | 29 – 31 mm |
| Medium | 59/64 – 73/64 | 23 – 29 mm |

² 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.

- Count, i.e. the number units/pieces per unit of weight.

| <i>Size code</i> | <i>Nuts per lb</i> | <i>Nuts per kg</i> |
|------------------|--------------------|--------------------|
| Extra Large | 40/45 | 88-99 |
| Large | 46/50 | 101-110 |
| Medium | 51 – 65 | 112 - 143 |

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

| <i>Defects allowed</i> | <i>Tolerances allowed percentage of defective produce, by number or weight (with regard to the total inshell weight basis)</i> | | |
|--|--|----------------|-----------------|
| | <i>Extra</i> | <i>Class I</i> | <i>Class II</i> |
| (a) Tolerances for produce not satisfying the minimum requirements, of which no more than | | | |
| Not sufficiently developed or empty shells | 7 | 10 | 15 |
| Cracked/punctures | 1 | 2 | 3 |
| Broken/split shells | 1 | 2 | 3 |
| Mouldy | 1 | 1 | 2 |
| Rancid or slight foreign flavour, rotting or deterioration | 3 | 3 | 5 |
| Damaged by pests | 1 | 1 | 2 |
| Living pests | 1 | 2 | 2 |
| Oil stains | 0 | 0 | 0 |
| (b) Size tolerances (if sized) | | | |
| For produce not conforming to the size indicated, in total | 2 | 3 | 3 |
| (c) Tolerances for other defects | | | |
| Foreign matter, loose shells, shell fragments, fragments of hull, dust (by weight) | 1 | 2 | 2 |

V. Provisions concerning presentation

A. Uniformity

The contents of each package must be uniform and contain only Inshell Brazil nuts of the same origin, quality, and size (if sized).

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

B. Packaging

Inshell Brazil nuts 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 package³ 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 authority⁴.

B. Nature of the produce

- "Inshell Brazil Nuts".

C. Origin of the produce

- Country of origin⁵ and, optionally, district where grown or national, regional or local place name.

D. Commercial specifications

- Class
- Size (if sized), expressed in accordance with section III
- Crop year (optional)
- "Best before" followed by the date (optional).

³ These marking provisions do not apply to sales packages presented in packages.

⁴ 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.

⁵ The full or a commonly used name should be indicated.

E. Official control mark (optional)

Adopted 2013
