
Recommendation on trial through 2023 for

UNECE STANDARD DDP-xx

concerning the marketing and
commercial quality control of

INSHELL PECANS

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NOTE

Working Party on Agricultural Quality Standards

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The recommendation for inshell pecans is based on document ECE/CTCS/WP.7/2022/13, reviewed and adopted by the Working Party in 2022 (followed by a silence procedure in line with the special procedures during the COVID-19 period) for extension for a 1-year period until November 2023.

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UNECE Standard DDP-xx concerning the marketing and commercial quality control of inshell pecans

I. Definition of produce

This standard applies to inshell pecans of varieties (cultivars) grown from *Carya illoinoensis* (Wangenh.) K. Koch 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 pecans that are processed by salting, sugaring, flavouring, or roasting or for industrial processing.

The pecan shells may have colours displaying the following characteristics:

- Natural
- Natural and polished
- Bleached-dyed red-waxed and polished
- Bleached-dyed-waxed and polished.

II. Provisions concerning quality

The purpose of the standard is to define the quality requirements of inshell pecans after preparation and packaging.

However, if applied at stages following export or dispatch, the holder/seller shall be responsible for observing the requirements of the standard. The holder/seller of products may not display such products or offer them for sale, or deliver or market them in any manner other than in conformity with this standard.

A. Minimum requirements¹

In all classes subject to the special provisions for each class and the tolerances allowed the inshell pecans 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 5 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 25 per cent of the surface of the shell
- well formed; not noticeably misshapen.

The kernel must be:

- free from rancidity

¹ Definitions of terms and defects are listed in Annex III of the Standard Layout – Recommended terms and definitions of defects for standards of dry (inshell nuts and nut kernels) and dried produce https://unece.org/sites/default/files/2020-12/DDP_StanLayout_2020_e_0.pdf.

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- sufficiently developed; shrunken or shrivelled kernels which are extremely flat and wrinkled, or with desiccated [dehydrated], dried out or tough portions affecting more than 25 per cent of the kernel and empty shells are to be excluded
 - free from blemishes, areas of discolouration 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
 - well formed, i.e. kernels of characteristic shape with one side flat or concave, as a consequence of the development of two kernels in the same shell, are not considered as a defect.

The whole produce (shell and kernel) must be:

- 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 pecans 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

Inshell pecans shall have a moisture content not exceeding 5.0 per cent.

C. Classification³

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

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.

[D. Kernel colour classification

Colour classification for inshell pecans is optional. When classified, this is done in accordance with the following definitions:

Light: the outer surface of the kernel is mostly golden colour or lighter, with not more than 25 per cent of the outer surface darker than golden, none of which is darker than light brown.

Light amber: more than 25 per cent of the outer surface of the kernel is light brown, with not more than 25 per cent of the outer surface darker than light brown, none of which is darker than medium brown.

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 https://unece.org/sites/default/files/2020-12/DDP_StanLayout_2020_e_0.pdf. The laboratory reference method shall be used in cases of dispute.

³ The classes therein are equivalent with North American industry designations.

Amber: more than 25 per cent of the outer surface of the kernel is medium brown, with not more than 25 per cent of the outer surface darker than medium brown, none of which is darker than dark brown (very dark-brown or blackish-brown discolouration).

Dark amber: more than 25 per cent of the outer surface of the kernel is dark brown, with not more than 25 per cent of the outer surface darker than dark brown (very dark brown or blackish-brown discolouration).]

III. Provisions concerning sizing

Sizing of inshell pecans is optional. However, when sized, size is determined by count and weight, the number of nuts per kilogram or pound along with the following size denominations:

Size Denomination	Number of nuts	
	Per pound	Per kilogram
Oversize	55 or less	121 or less
Extra Large	56–63	121–138
Large	64–77	138–169
Medium	78–100	169–209
Small	101 or more	209–264

When sized, for each size denomination the 10 smallest nuts per 100 must weigh at least 7 per cent of the total weight of the lots representative 100 nut sample.

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.

Defects allowed	Tolerances allowed, percentage of defective produce, by number or weight (with regard to the total inshell weight basis)	
	Class I	Class II
(a) Tolerances for produce not satisfying the minimum requirements	10	15
of which no more than:		
Not sufficiently developed or empty shells	10	15
Mouldy	1	2
Rancid or damaged by pests rotten or deteriorated	6	7
Living pests	0	0
(b) Size tolerances		
For produce not conforming to the size indicated, in total – depending on the characteristics of the product	7	7
(c) Tolerances for other defects		
Extraneous matter (of organic origin) such as loose shells, shell fragments, fragments of hull, leaves, dust (by weight)	3	4
Foreign matter (of inorganic origin) such as stones, metal, and glass (by weight)	0.5	0.5
Inshell pecans belonging to varieties or commercial types other than that indicated – depending on the characteristics of the product	10	10

V. Provisions concerning presentation

A. Uniformity

The contents of each package must be uniform and contain only inshell pecans of the same origin, quality, size (if sized), variety (if indicated), crop year (if indicated).

In-shell pecans in Class I must be uniform in colour; however, uniformity of shell colour is optional in Class II.

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

B. Packaging

Inshell pecans 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 and extraneous 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 if a country applying such a system is listed in the UNECE database.

B. Nature of produce

- “Inshell pecans”
- Colour type of kernels (optional)
- Name of the variety (optional).

C. Origin of produce

- Country of origin⁶ and, optionally, district where grown or national, regional or local place name.

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

⁵ 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 a commonly used name should be indicated.

D. Commercial specifications

- Class
- Size (if sized); expressed by:
 - count per pound or per kilogram or
 - size denomination in accordance with section III
- Crop year (optional) mandatory according to the legislation of the importing country
- “Best before” followed by the date (optional).

E. Official control mark (optional)

Recommendation