

COMMERCIAL AND MARKETING QUALITY OF

WALNUT KERNELS

DEFINITION & CLASSIFICATION



The UNECE standard applies to walnut kernels* of varieties (cultivars) and wild walnuts from *Juglans regia* L., intended for direct consumption or for food when intended to be mixed with other products for direct consumption without further processing.

It does not apply to walnut kernels that are processed by salting, sugaring, flavouring, roasting or for industrial processing.

Inshell are classified into the following three classes: Extra Class, Class I and Class II.

The classification is determined in accordance with the defects allowed in the Standard's section "IV, Provisions concerning tolerances".

STYLES



HALF WALNUT KERNEL

QUALITY DEFECTS



SUFFICIENTLY SCUFFED KERNEL DEVELOPED KERNEL Allowed

SUBJENCE NEW PROPERTY OF THE P

SHRUNKEN/SHRIVELED KERNEL
> 25 % Not allowed

SH1





BLEMISHES AND DISCOLOURATION
> 25 % Not allowed



ADHERING SHELL Not allowed



CHIPPED KERNEL

QUARTERS



INSECT/PEST DAMAGE Not allowed



MOULD Not allowed



LARGE PIECES



BROKEN PIECES



FOREIGN MATTER Not allowed



COLOUR

* The UNECE standard for walnut kernels and an electronic version of this poster can be retreived from the following addresses.

Standard:

https://www.unece.org/trade/agr/standard/dry/DDP-Standards.html

Poster:

https://www.unece.org/publications/oes/welcome.html

Slide 1

SH1 New photo showing adhering shell to come from US.

Stephen Hatem, 14/05/2020