

OREGON GRADE STANDARDS
HAZELNUT (FILBERT) KERNELS
(Effective August 1, 1980)

603-51-305 APPLICATION OF STANDARDS. The grade of a lot of hazelnut kernels shall be determined on the basis of a composite sample drawn from containers in various locations in the lot. However, any container or group of containers in which the hazelnuts are obviously of a quality, type, or size materially different from that in the majority of containers shall be considered a separate lot, and shall be sampled separately.

51-310 OFFICIAL GRADES.

(1) OREGON FANCY, which consists of whole hazelnut kernels meeting the following requirements:

- (a) Similar type, well dried and clean;
- (b) Free from foreign material, mold, rancidity, decay and insect injury;
- (c) Free from damage caused by chafing or scraping, shriveling, deformity, internal flesh discoloration or other means;
- (d) Free from serious damage caused by serious shriveling, broken kernels or other means; and
- (e) The size meets, and is declared as, those specified in connection with the grade, in accordance with one of the size classifications in Table I or Table II of OAR 603-51-311.

(2) OREGON NO. 1, which consists of whole hazelnut kernels meeting the following requirements:

- (a) Well dried and clean;
- (b) Free from foreign material, mold, rancidity, decay and insect injury;
- (c) Free from damage caused by chafing or scraping, shriveling, internal flesh discoloration or other means;
- (d) Free from serious damage caused by serious shriveling, broken kernels or other means; and
- (e) The size meets, and is declared as, those specified in connection with the grade, in accordance with one of the size classifications in Table I or Table II of OAR 603-51-311, or is declared in terms of minimum diameter or minimum and maximum diameters.

(3) OREGON NO. 1 WHOLE AND BROKEN, which consists of whole hazelnut kernels or portions of hazelnut kernel meeting the following requirements:

- (a) Well dried and clean;
- (b) Free from foreign material, mold, rancidity, decay or insect injury;
- (c) Free from serious damage caused by serious shriveling, or other means; and
- (d) Does not have to meet any size requirement.

51-311 SIZE CLASSIFICATIONS. The following size classifications are established for hazelnuts in Oregon:

TABLE I

Size classifications for kernels packed in containers holding more than 1 kilogram	<u>Maximum Size</u> Will pass through a round opening of the following size	<u>Minimum Size</u> Will not pass through a round opening of the following size
Giant	No Maximum	16 m.m.
Jumbo	17 m.m.	15 m.m.
Extra Large	16 m.m.	14 m.m.
Large	15 m.m.	13 m.m.
Medium	14 m.m.	12 m.m.
Small	13 m.m.	11 m.m.
Whole & Broken	No Maximum	No Minimum

TABLE II

Size Classifications for kernels packed in containers holding 1 kilogram or less	<u>Maximum Size</u> Will pass through a round opening of the following size	<u>Minimum Size</u> Will not pass through a round opening of the following size
Extra Large	No Maximum	14 m.m.
Large	15 m.m.	13 m.m.
Medium	14 m.m.	12 m.m.
Small	13 m.m.	11 m.m.
Whole & Broken	No Maximum	No Minimum

51-315 TOLERANCES. In order to allow for variations incident to proper grading and handling in each of the foregoing grades, the following tolerances, by weight, are permitted as specified:

- (1) For Foreign Material: 0.02 of one percent, for foreign material.
- (2) For Mixed Types: In the Oregon Fancy grade, 10 percent for kernels which are of a different type.

- (3) For Defects: In the Oregon Fancy and Oregon No. 1 grades, 10 percent for kernels which are below the requirements of these grades, provided that not more than one-half of this amount or 5 percent shall be allowed for serious damage caused by serious shriveling and broken kernels, including not more than one percent for moldy, rancidity, decay or insect injury.
- (4) For Defects: In Oregon No. 1 Whole and Broken grade, 5 percent for kernels or portions of kernels which are below the requirements of this grade, including not more than one percent for moldy, rancidity, decay or insect injury.
- (5) For Offsize: 15 percent for kernels which fail to meet the requirements for the size classifications specified, but not more than two-thirds of this amount or 10 percent shall consist of undersize kernels.

51-320 DEFINITIONS. As used in OAR 603-51-305 to 603-51-325:

- (1) "Similar type" means that the kernels are of the same general type and appearance (i.e., kernels of the round type shall not be mixed with those of the long type). Color of the kernels shall not be considered since there is often a marked difference in skin color of kernels of similar type.
- (2) "Well dried" means that the kernels are firm and crisp, not containing more than 6 percent moisture.
- (3) "Clean" means practically free from plainly visible adhering dirt or other foreign material.
- (4) "Foreign material" means any substance other than the filbert kernel, or portions of kernels. Loose skins, pellicles, or corky tissue which have become separated from the kernel shall not be considered as foreign material, provided that this material does not exceed .02 of one percent by weight.
- (5) "Damage" means any specific defect described in this section, or an equally objectionable variation of any one of these defects, or any other defect or any combination of defects, which materially detracts from the appearance of the edible or marketing quality of the individual portion of the kernel or of the lot as a whole. The following defects shall be considered as damage:
 - (a) "Chafing or scraping" means that more than one-eighth of the surface is affected.
 - (b) "Shriveling" means the kernel is materially shrunken, wrinkled, and tough.
 - (c) "Deformity" means that the kernel is deformed to the extent that the appearance is materially affected.

- (d) "Internal flesh discoloration" means any black discoloration within the kernel. The natural brown stain which occurs within the internal cavity of some types of kernels shall not be considered damage.
- (6) "Serious damage" means any specific defects described in this section or an equally objectionable variation of any of these defects, or any other defect, or any combination of defects, which seriously detracts from the appearance or the edible marketing quality of the individual portion of kernel or of the lot as a whole. The following defects shall be considered as serious damage.
- (a) "Serious shriveling" means that the kernel is seriously shrunken, wrinkled, and tough.
 - (b) "Broken kernels" means portions of kernels of which an estimated one-quarter or more of the original entire kernel has been broken off.
 - (c) "Moldy" means that there is a visible growth of mold either on the outside or inside of the kernel.
 - (d) "Rancidity" means that the kernel is noticeable rancid to the taste. An oily appearance of the flesh does not necessarily indicate a rancid condition.
 - (e) "Decay" means that any portion of the kernel is decomposed.
 - (f) "Insect injury" means that the insect, frass, or web is present, or the kernel or portion of kernel shows definite evidence of insect feeding.

51-325 LABELING REQUIREMENTS. (1) The principal display panel of each hazelnut (filbert) container shall state:

- (a) the name of the commodity, unless it can be easily identified through the wrapper or package;
- (b) the name and business address of the grower, packer, shipper, distributor, or dealer, including the zip code;
- (c) the grade and size of nuts in accordance with the standards set forth in OAR 603-51-305 to 603-51-320;
- (d) the net weight; and
- (e) the country of origin.