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**INDUSTRY STANDARD OF THE
PEOPLE'S REPUBLIC OF CHINA**

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Hazelnut nut

榛子坚果 平榛、平欧杂种榛

(English Translation)

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Foreword

This Standard references to part of contents of the EU 1284/2002 regulation (COMMISSION REGULATION (EC) No 1284/2002).

Annex A of this Standard is normative.

This Standard was proposed by and shall be under the jurisdiction of the State Forestry Administration.

Drafting organizations of this Standard. Economic Forest Research Institute of Liaoning Province.

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This Standard is released for first-time.

Hazelnut nut

1 Scope

This Standard specifies the quality requirements, test methods, test rules, packaging, labels, signs, transportation, and storage of hazelnut nuts.

This Standard applies only to the production and marketing of *Corylus heterophylla* Fisch. and *Corylus heterophylla* Fisch. x *Corylus avellana* L.

For European hazelnut nuts that are produced and sold in China, it shall use EU (EC) 1284/2002 regulation to assess.

2 Normative references

The provisions in following documents become the provisions of this Standard through reference in this Standard. For dated references, the subsequent amendments (excluding corrections) or revisions do not apply to this Standard, however, parties who reach an agreement based on this Standard are encouraged to study if the latest versions of these documents are applicable. For undated references, the latest edition of the referenced document applies.

GB/T 191 Packaging - Pictorial marking for handling of goods

GB/T 5009.11 Determination of total arsenic and abio-arsenic in food

GB/T 5009.12 Determination of lead in foods

GB/T 5009.17 Determination of total mercury and organic-mercury in foods

GB/T 5009.19 Determination of HCH and DDT residues in foods

GB/T 5009.20 Determination of organophosphorous pesticide residues in foods

GB 5491-1985 Inspection of grain and oilseeds - Methods for sampling and sample reduction

GB 7718 General standard for the labeling of prepackaged foods

GB 18406.2-2001 Safety qualification for agricultural product - Safety requirements for non-environmental pollution fruit

Where.

m - Mass of a single nut, in units of grams (g);

m₁ - Mass of sample nuts, in units of grams (g);

N - Number of sample nuts, in units of grain.

5.3 Kernel rate

In the samples, randomly WEIGH about 1000g of sample nuts. WEIGH the mass of sample nuts. Then BREAK the nutshells and TAKE the kernels one by one. And WEIGH the mass of kernels.

Kernel rate is calculated according to equation (2), accurate to the nearest integer.

Where.

X - Kernel rate, %;

m2 - Mass of sample kernels, in units of grams (g);

m1 - Mass of sample nuts, in units of grams (g).

5.4 Impurity content

Randomly WEIGH about 1000g of samples, and WEIGH the mass of samples. Then PUT the samples on a clean table, PICK out the fruit buds, leaves, twigs, weeds, and other impurities mixed in the nuts and weigh.

Impurity content is calculated according to equation (3), accurate to 0.1g.

Where.

I - Impurity content, %;

m3 - Mass of impurities in samples, in units of grams (g);

m4 - Mass of samples, in units of grams (g).

Where.

E - Empty nut rate, %;

N4 - Number of empty nuts, in units of grain;

N - Number of sample nuts, in units of grain.

5.8 Moisture

Determination method is shown in Annex A.

5.9 Hygienic inspection

Determination method is implemented according to the specifications of GB/T 5009.12, GB/T 5009.17, GB/T 5009.19, GB/T 5009.11, and GB/T 5009.20.

6.1 Batch

The hazelnuts of the same-origin, same-grade, and the same batch of acquisition, transportation, and marketing are deemed as a test batch.

6.2 Sampling

IMPLEMENT according to the specifications of 2.1, 2.2.1.4, 2.3.2, and 3.1 of GB 5491-1985.

6.3.1 If the products meet the requirements of Chapter 4 after test, then this batch of

products are determined as qualified products of the corresponding grades according to this Standard.

6.3.2 If there is one item not meeting the basic requirements of 4.1 and grade

requirements of 4.3, then this batch of products is determined as unqualified according to this Standard.

6.3.3 In special-grade nuts, the mass of first-grade nuts and second-grade nuts shall

not exceed 12% of the total mass. In first-grade nuts, the mass of second-grade nuts shall not exceed 12% of the total mass.

6.4 Re-inspection

Annex A

(Normative)

Determination of moisture content - direct drying method

A.1 Principle

DETERMINE the moisture content by calculating the mass differences of hazelnut nuts before and after being dried at 103°C ($\pm 2^\circ\text{C}$) in drying oven for 6h.

A.2 Appliances

A.1.1 Mortar.

A.2.2 Balance (sensitivity is 0.001g).