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Specialized Section on Standardization of  
Dry and Dried Produce (Fruit)

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**DRAFT NEW UNECE STANDARD FOR  
VIRGINIA TYPE PEANUT KERNELS**

Transmitted by the United States

**Note by the secretariat:** The following text has been transmitted by the delegation of the United States of America and is reproduced as received.

**UNECE STANDARD**  
concerning the marketing and commercial  
quality control of

**VIRGINIA TYPE PEANUT KERNELS**  
moving in international trade between and to  
UNECE member countries

**I. DEFINITION OF PRODUCE**

This standard applies to Virginia Type peanut kernels of varieties (cultivars) grown from *Arachis hypogaea* L from which the shell has been removed intended for direct consumption. This standard does not apply roasted, sugared or salted Virginia type peanut kernels. Virginia type peanuts kernels for industrial processing being excluded.

Virginia type peanut kernels may be presented in:

- a) Whole.
- b) Splits (separated halves of the kernel).

**II. PROVISIONS CONCERNING QUALITY**

The purpose of the standard is to define the quality requirements of Virginia type peanut kernels at the export control stage, after preparation and packaging.

**A. Minimum requirements**

- (i) In all classes, subject to the special provisions for each class and the tolerances allowed, the Virginia type peanut kernels must be:
- intact (only for whole kernels);
  - sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
  - clean, practically free of any visible foreign matter;
  - practically free from pests;
  - practically free from damage caused by pests;
  - free from mould;
  - free of abnormal external moisture;
  - free of any foreign smell and/or taste.

The development and condition of the Virginia type peanut kernels must be such as to enable them:

- to withstand transport and handling, and
- to arrive in satisfactory condition at the place of destination.

**B. Classification**

Virginia type peanut kernels are classified in five classes defined below :

### **Whole Kernels**

(i) ***"Extra" Class***

Virginia type peanut kernels in this class must be of superior quality. They must be characteristic of the variety and/or commercial type.

They must be:

- Whole.
- Peanuts in this class shall not average more than 113 kernels per 100g (512 kernels per pound).
- Free from defects with the exception of very slight superficial defects provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

(ii) ***Class I***

Virginia type peanut kernels in this class must be of good quality. They must be characteristic of the variety and/or commercial type.

- This class consists of peanuts kernels that are whole.
- Peanuts in this class shall not average more than 141 kernels per 100g (640 kernels per pound).

(iii) ***Class II***

This class includes whole Virginia type peanut kernels which do not qualify for inclusion in the higher classes but satisfy the minimum requirements specified above.

- This class consists of peanuts kernels that are whole.
- Peanuts in this class shall not average more than 190 kernels per 100g (864 kernels per pound).

### **Split Kernels**

(i) ***Class I***

Split Virginia type peanut kernels in this class must be of good quality. They must be characteristic of the variety and/or commercial type.

- This class consists of kernels that are split.
- Not less than 90 percent by weight shall be splits.

(ii) ***Class II***

Split Virginia type peanut kernels in this class must be of good quality. They must be characteristic of the variety and/or commercial type.

- They may be split or broken.

**III. PROVISIONS CONCERNING SIZING**

Virginia type peanut kernels shall be sized by screening. Screening is mandatory in all classes. Screening is based on:

Whole Kernels

- Extra Class must not pass through a screen having 7.9mm x 25.4mm (20/64 x 1 inch opening)
- Class I “ “ “ “ “ “ “ 7.14mm x 25.4 mm (8/64 x 1 inch opening)
- Class II “ “ “ “ “ “ “ 5.95mm x 25.4 mm (5/64 x 1 inch opening)

Splits

- Class I must not pass through a screen having 7.9mm (20/64 inch) round opening
- Class II “ “ “ “ “ “ “ 6.74mm (17/64 inch) round opening

**IV. PROVISIONS CONCERNING TOLERANCES**

Tolerances in respect of quality and size shall be allowed in each package for produce not satisfying the requirements of the class indicated.

**A. Quality Tolerances**

Defects Allowed <sup>1</sup>	Tolerances allowed percent of defective Virginia Type peanut kernels by weight				
	WHOLE KERNELS			SPLIT KERNELS	
	Extra Class	Class I	Class II	Class I	Class II
Total tolerances for Virginia type peanut kernels not satisfying the minimum requirements,	8	9	9	7	10
Of which no more than					
- Other types of peanuts	0.75	1	1	2	2
- Sound peanuts that are split or broken	3	3	3	---	-----
- Damaged or unshelled peanuts	1	1.25	1.25	2	2.5
- Minor defects	0.75 <sup>2</sup>	0.75	0.75	---	---
- Foreign material	0.1	0.1	0.2	0.2	0.2
- Peanuts that will pass through sizing screen	3	3	3	3	6

<sup>1</sup> Standard definitions of defects are listed in the Annex of this document.

<sup>2</sup> Provided that in addition any unused part of the tolerance for damaged or unshelled peanuts shall be allowed for minor defects.

**B. Size tolerances**

- For whole kernels in Extra Class, Class I and Class II, 3 per cent per cent by weight Virginia type peanut kernels not satisfying the requirements as regards sizing, and
- For split kernels in Class I, 3 percent and Class II, 6 per cent by weight of Virginia type peanut kernels not satisfying the requirements as regards sizing.

**V. PROVISIONS CONCERNING PRESENTATION**

**A. Uniformity**

The contents of each package must be uniform and contain only Virginia type peanut kernels of the same origin, quality and size.

The visible part of the contents of the package (or lot for produce presented in bulk) must be representative of the entire contents.

**B. Packaging**

Virginia type peanut kernels must be packed in such a way as to protect the produce properly.

The materials used inside the package must be new, 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.

**C. Presentation**

Virginia type peanut kernels must be presented in solid containers. All consumer packages within each package must be of the same weight.

**VI. PROVISIONS CONCERNING MARKING**

Each package<sup>3</sup> must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside:

**A. Identification**

Packer	)	Name and address or
and/or	)	officially issued or
Dispatcher	)	accepted code mark <sup>4</sup> .

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<sup>3</sup> *Consumer packages for direct sale to the consumer shall not be subject to these markings provisions but shall conform to the national requirements of the importing country. However the markings referred to shall in any event be shown on the transport packaging containing such packages units.*

<sup>4</sup> *The national legislation of a number of countries requires the explicit declaration of the name and address; however, in the case where a code mark is used, the reference "packer and/or dispatcher (or equivalent abbreviations)" has to be indicated in close connection with the code mark.*

**B. Nature of produce**

- Whole Virginia type peanut kernels.
- Split Virginia type peanut kernels

**C. Origin of produce**

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

**D. Commercial specifications**

- Class.
- Size or screen (optional).
- Net weight, or (at the request of the importing country) number of consumer packages followed by net unit weight in the case of transport packages containing such units.
- Crop year (optional); mandatory according to legislation of importing country.
- Expiration date (best before), mandatory according to legislation of importing country.

**E. Official control mark (optional)**

ANNEX

**DEFINITIONS OF TERMS AND DEFECTS FOR  
VIRGINIA TYPE PEANUT KERNELS**

- Virginia Type:* Peanuts of varieties belonging to the Virginia classification group and are free from kernels of Runner and other types of peanut.
- Whole:* The kernel is not split or broken.
- Split:* The separated half of a peanut kernel.
- Broken:* More than one-fourth (1/4) of the peanut kernel is broken off.
- Foreign Material:* Pieces or loose particles of any substance other than peanut kernels or skins.
- Damage:* Any specific defect described in this section; or any other defect, or combination of defects which materially detracts from the edible quality of the peanut. The following specific defects shall be considered as damage:
- (a) Rancidity or decay
  - (b) Mould
  - (c) Insects, worm cuts, web or frass
  - (d) Freezing injury causing hard, translucent, or discoloured flesh and
  - (e) Dirt when the surface of the kernel is heavily smeared, thickly flecked, or coated with dirt, seriously affecting its appearance
- Minor Damage:* The peanut kernel is not damaged but is affected by one or more of the following covering more than one-fourth (1/4) of the surface:
- (a) Skin Discoloration which is:
    - Dark Brown
    - Dark Gray
    - Dark Blue or
    - Black
  - (b) Flesh Discoloration which is darker than a light yellow colour or consists of more than a slight yellow pitting of the flesh
  - (c) Sprout extending more than one eighth (1/8) of an inch from the tip of the kernel; and
  - (d) Dirt- when the surface of the shell is distinctly dirty, and its appearance is materially affected
- Unshelled:* A peanut kernel with part or the entire hull (shell) attached