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**DRAFT NEW UNECE STANDARD FOR
SPANISH 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

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

I. DEFINITION OF PRODUCE

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

Spanish 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 Spanish 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 Spanish 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 Spanish 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

Spanish type peanut kernels are classified in three classes defined below

(i) *"Extra" Class*

Spanish 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
- 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 (Spanish Splits)*

Spanish 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 split or
- Broken (not more than one-fourth (1/4) of the kernel missing).

(iii) *Class II*

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

- They may be: split and/or broken.

III. PROVISIONS CONCERNING SIZING

Shelled Spanish type peanuts shall be sized by screening. Screening is mandatory in all classes. Screening is based on:

- Extra Class must not pass through a screen of 23.8mm x 19.05mm (15/64 x ¾ inches) opening.
- Class I “ “ “ “ “ “ “ 6.35mm (16/64 inch) round opening.
- Class II “ “ “ “ “ “ “ 6.35mm (16/64 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 ¹	Tolerances allowed percent of defective Shelled Spanish type peanuts By weight		
	Extra Class	Class I	Class II
Total tolerances for Spanish type peanut kernels not satisfying the minimum requirements,	8	10	10
Of which no more than:			
- Other types of peanuts	1	2	2
- Sound peanuts that are split or broken	3	---	2.5
- Damaged or unshelled peanuts	1.5	2	---
- Minor defects	0.5 ²	0.5	0.2
- Foreign material	0.1	0.2	6
- Peanuts that will pass through sizing screen	2	2	---
- Undersize Sound whole kernels	---	4	---

B. Size tolerances

- For Extra Class and Class I, 2 per cent per cent by weight of Spanish type peanut kernels not satisfying the requirements as regards sizing, and
- For Class II, 6 per cent by weight of Spanish 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 Spanish type peanut kernels of the same origin, quality and size.

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

¹ Standard definitions of defects are listed in the Annex of this document.

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

B. Packaging

Spanish 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

Spanish 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 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. ³

B. Nature of produce

- Spanish 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)

³ The national legislation of a number of European countries requires the explicit declaration of the name and address. 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.

ANNEX

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

- Spanish Type:* Peanuts of varieties belonging to the Spanish classification group and are free from kernels of Runner, Virginia and other types.
- 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 3.18mm {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