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**DRAFT NEW UNECE STANDARDS
INSHELL PEANUTS**

Submitted by the United States of America

At its fifty-third session, the Specialized Section decided to amend the text of the Standard for Inshell Peanuts to align it to the new Standard Layout. The Rapporteur (United States of America) has prepared this document based on the current draft of the new Standard.

UNECE STANDARD DDP-...
concerning the marketing and commercial quality control of

INSHELL PEANUTS

I. DEFINITION OF PRODUCE

This Standard applies to Inshell peanuts of varieties (cultivars) grown from *Arachis hypogaea L* intended for direct consumption or for food when they are intended to be mixed with other products for direct consumption without further processing. This Standard does not apply to inshell peanuts that are processed by salting, sugaring, flavouring, cooking or roasting, or [for industrial purposes].

II. PROVISIONS CONCERNING QUALITY

The purpose of the standard is to define the quality requirements of inshell peanuts at the export control stage, after preparation and packaging.

A. Minimum requirements ¹

In all classes, subject to the special provisions for each class and the tolerances allowed, the inshell peanuts must display the following characteristics:

- (a) The shell must be:
- Intact; however, slight superficial damage and missing small parts of the shell are not considered as a defect provided that the kernel is physically protected;
 - Clean; practically free of any visible foreign matter, adhering dirt or soil affecting in aggregate not more than [10] per cent of the total shell surface;
 - Free of abnormal external moisture;
 - Free from blemishes, areas of discolouration or spread stains in pronounced contrast with the rest of the shell affecting in aggregate more than 25 per cent of the shell's surface;

¹ Definitions of terms and defects are listed in annex III of the Standard layout - Recommended terms and definitions of defects for standards of dry (Inshell Nuts and Nut Kernels) and dried produce <www.unece.org/trade/agr/info/layout/layout.htm>.

- Well-formed; not noticeably misshapen.
- (b) The kernel must be:
- Free from rancidity;
 - Sufficiently developed; shrunken or shrivelled kernels, which are extremely flat and wrinkled or with desiccated, dried out or tough portions affecting not more than [25] per cent of the kernels and empty shells are to be excluded;
 - Free from blemishes, areas of discolouration or spread stains in pronounced contrast with the rest of the kernel affecting an area in aggregate not more than [25] per cent of the kernel's surface intact;
 - Well-formed, [however, twin or double kernels, i.e. kernels of characteristic shape with one side flat or concave, as a consequence of the development of two kernels in the same shell, are not considered as a defect];
 - Free of abnormal external moisture
 - Free of foreign smell and/or taste
- (c) The whole produce (shell and kernel) must be:
- Dried in accordance with section "B. Moisture content";
 - Sound; produce affected by rooting or deterioration such as to make it unfit for consumption is excluded;
 - Free from mold filament visible to the naked eye;
 - Free from live insects or mites whatever their stage of development;
 - Free of damage caused by pests, including the presence of dead insects, insect debris or excreta;
 - Free of abnormal external moisture;
 - Free of foreign smell and/or taste.

The development and condition of the inshell peanuts must be such as to enable them:

- To withstand transportation and handling;
- To arrive in satisfactory condition at the place of destination.

B. Moisture content²

Inshell peanuts kernels shall have a moisture content not exceeding 10.0 per cent.

C. Classification

In accordance with the defects allowed in section “IV. Provisions concerning tolerances”, inshell peanuts are classified in the following classes:

“Extra” Class
Class I

The defects allowed in each class must not affect the general appearance of the produce, the quality, keeping quality and presentation in the package.

III. PROVISIONS CONCERNING SIZING

Sizing of inshell peanuts is optional. However, when sized, size determined by:

Diameter: the maximum diameter of the equatorial section of the inshell peanut, by means of a round- holed or elongated screens, or by;

Count: the number of inshell peanuts per 100 g or per ounce (28.3496 g) with the following designations:

Jumbos - Maximum of 11 nuts per 100 g or per ounce (28.3496 g)

Regular - Maximum of 14 nuts per 100 g or per ounce (28.3496 g).

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.

² The moisture content is determined by one of the methods given in Annex II of the Standard Layout - Determination of the moisture content for dry produce <www.unece.org/trade/agr/info/layout/layout.htm>. The laboratory reference method shall be used in cases of dispute.

A. Quality tolerances

Defects allowed ³	Tolerances allowed per cent of defective inshell peanuts by number or weight (with regards to the total inshell weight basis)	
	Extra Class	Class I
(a) Tolerances for inshell peanuts not satisfying the minimum requirements	10	12
Of which no more than		
- Not sufficiently developed or empty nuts	3	6
- Pops, paper ends, damaged shells, loose undamaged peanut kernels;	10	11
of which no more than		
- Dirt or other foreign material	0.5	0.5
- Damaged and/or loose kernels	3.5	4.5
- Loose shells, shell fragments (including dust) by weight	1.5	2.5
- Mouldy (shell and/or kernel)	1	2
- Rancid or damaged by pests, rotting or deterioration	0.5	1
(b) Tolerances for other defects		
- Foreign matter	1.5	2.5
- Belonging to other varieties/types than that indicated on the package	5	7
(c) Size tolerances		
- For inshell peanuts not conforming to the size indicated, if sized	5	5
- Undersize (determined by weight)		
Jumbo - more than	11 nuts per 100 g or per ounce	11 nuts per 100 g or per ounce
Regular - more than	14 nuts per 100 g per ounce	14 nuts per 100 g per ounce

³ Standard definitions of defects are listed in the Annex of this document.

V. PROVISIONS CONCERNING PRESENTATION

A. Uniformity

The contents of each package must be uniform and contain only inshell peanuts of the same origin, quality, size (if sized), variety or/ commercial type (if indicated) and [crop year-optional].

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

B. Packaging

Inshell peanuts 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 that the printing or labelling has been done with non-toxic ink or glue.

Packages must be free of all foreign matter in accordance with the Table of Tolerances in section “IV. Provisions concerning tolerances”.

C. Presentation

Inshell peanuts must be presented in solid containers or bags. All sales packages within each package must be of the same weight.

VI. PROVISIONS CONCERNING MARKING

Each package ⁴ 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 ⁵

⁴ Package units of produce repacked for direct sale to the consumer shall not be subject to these marking provisions, but shall conform to national requirements. However, the markings referred to shall in any event be shown on the transport packaging containing such package units.

⁵ The national legislation of a number of countries requires the explicit declaration of the name and address. In cases where a code mark is used, the reference “packer and/or dispatcher” (or equivalent abbreviations) must be indicated in close connection with the code mark.

B. Nature of produce

- Inshell peanuts
- Variety (optional)

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);
- Crop year (optional);
- Expiration date (best before) optional.

E. Official control mark (optional)

ANNEX

DEFINITIONS OF TERMS AND DEFECTS FOR INSHELL PEANUTS

- Mature:* Shells are firm and well developed.
- Pops:* Fully developed shells which contain practically no kernels.
- Paper ends:* Peanuts which have very soft and/ or very thin ends.
- Foreign Material:* Pieces or loose particles of any substance other than peanut kernels or skins.
- Damage:* Any injury or defects which affects the appearance, edible or shipping quality of the individual peanut or lot as a whole. The following shall be considered as damage:
- (a) Cracked or broken shells - to the extent that the kernel within is plainly visible without minute examination and with no application of pressure, or the appearance of the individual peanut is materially affected.
 - (b) Discoloured shells – shells with dark discolouration caused by mildew, staining or other means affecting one-half or more of the shell surface. Talc powder or other similar material which may have been applied to the shells during the cleaning process shall not be removed to determine the amount of discolouration beneath, but the peanut shall be judged as it appears with the talc.
 - (c) Kernels which are rancid or decayed.
 - (d) Mouldy kernels.
 - (e) Kernels with visible sprouts extending more than one-eighth (1/8) inch or 3.125 mm from the end of the kernel.
 - (f) Distinctly dirty kernels.
 - (g) Kernels which are wormy, or have worm frass adhering, or have worm cuts which are more than superficial.
 - (h) Kernels with have dark yellow colour penetrating the flesh, or yellow pitting extending deep into the kernel.
- Count per 100 g/
per ounce* The number of peanuts in a 100 g or per ounce.
N.B. When determining the count per pound, one single kernel peanut shall be counted as one-half peanut.