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**DRAFT NEW UNECE STANDARDS
PEANUT KERNELS**

Submitted by the United States of America

At its fifty-third session, the Specialized Section decided to amend the text of the Standard for Peanut Kernels 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

PEANUT KERNELS

I. DEFINITION OF PRODUCE

This Standard applies to certain peanut kernels of varieties (cultivars) grown from *Arachis hypogaea* L from which the shell has been removed, intended for direct consumption or for when they are intended to be mixed with other products for direct consumption without further processing. It does not apply to peanut kernels which are processed by salting, sugaring, flavouring, or roasting, or [for industrial processing].

Peanut kernels may be presented in the following styles:

- (a) Whole
- (b) Splits (separated halves of the kernel)
- (c) Pieces or parts of a peanut kernel other than whole or splits

II. PROVISIONS CONCERNING QUALITY

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

A. Minimum requirements¹

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

The kernels must be:

- Dried in accordance with section “B. Moisture content”;
- Intact; however, slight superficial damage is not considered as a defect;
- 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;

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

- Sufficiently developed; shrunken or shrivelled kernels which are extremely flat and wrinkled, or with desiccated, dried out or tough portions affecting more than 25 per cent of the kernel, are to be excluded;
- Free from blemishes, areas of discolouration or spread stains in pronounced contrast with the rest of the kernel affecting in aggregate more than [25] per cent of the surface of the kernel;
- Well-formed
- Free from living insects or mites, whatever their stage of development;
- Free from damage caused by pests, including the presence of dead insects and mites, their debris or excreta;
- Free from mould filaments visible to the naked eye;
- Free from rancidity;
- Free of abnormal external moisture;
- Free of foreign smell and/or taste.

The condition of the peanut kernels must be such as to enable them:

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

B. Moisture content ²

The peanut kernels shall have a moisture content not exceeding 9.0 per cent.

C. Classification

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

“Extra” Class
Class I
Class II

The defects allowed must not affect the general appearance of the produce as regards to the quality, keeping quality and presentation in the package.

III. PROVISIONS CONCERNING SIZING

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.

Sizing of peanut kernels is optional. However when sized, size is determined by:

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

Count: the number of peanut kernels per 100 g or per ounce (28.3495 g).

When a range in count is specified, the peanut kernel shall be fairly uniform in size having an average count within the range specified.

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

Tolerances Peanut Kernels (Percentages by weight)

Defects Allowed	Tolerances allowed per cent of defective produce by weight of kernels		
	Extra	Class I	Class II
(a) Tolerances for peanut kernels not satisfying the minimum requirements, of which no more than:	9	10	12
- Not fully developed, including shrunken and shrivelled, stained kernels	2	4	4
- Rancid, rotten, mouldy, having a bad smell or taste, damaged by insects or rodents	1	2	3
of which:			
- Mouldy	.05	.05	1
- Living pest	0	0	0
(b) Other defects (not included in total tolerances)			
- Belonging to other type/varieties of peanuts than that indicated on the package	1	2	3
- Kernels with adhering skins	2	3	6
- Chipped and scratched kernels	5	10	15
[(c) Style tolerances			
- Sound whole undersize kernels	5	no limit	no limit
- Split, halves and broken among whole kernels	5	10	10
- Shells or tegument fragments, dust and foreign matter skin fragments]	.25	.25	.5

B. Size tolerances

For all classes, when size is indicated the following tolerances are applied:

Large peanut kernel varieties:

Whole kernels: 3 per cent by weight of peanut kernels not satisfying the requirements as regards sizing,

Split/broken kernels: 6 per cent by weight of peanut kernels not satisfying the requirements as regards sizing.

Small peanut kernel varieties:

Whole kernels: 6 per cent, by weight, of peanut kernels not satisfying the size indicated on the marking but belonging to the size below;

Split/broken kernels: 6 per cent by weight of 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 peanut kernels of the same origin, quality crop year (if indicated), size and variety (if indicated).

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

B. Packaging

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 in accordance with the Table of Tolerances in section "IV. Provisions concerning tolerances".

C. Presentation

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

VI. PROVISIONS CONCERNING MARKING

Each package³ 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 ⁴

B. Nature of produce

- "Peanut kernels"
- Name of the 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) expressed in accordance with section III;
- Crop year (optional);
- "Best before" (optional).

E. Official control mark (optional)

³ Package units of produce prepacked 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.

⁴ 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.

ANNEX**DEFINITIONS OF TERMS AND DEFECTS FOR PEANUT KERNELS**

- Peanut type:* Peanuts belonging to the *Arachis hypogaea L* classification.
- 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.
- Defects:* 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:
- (a) Rancidity or decay;
 - (b) Mould;
 - (c) Insects, worm cuts, web or frass;
 - (d) Freezing injury causing hard, translucent, or discoloured flesh;
 - (e) Dirt when the surface of the kernel is heavily smeared, thickly flecked, or coated with dirt, seriously affecting its appearance.
- 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 discolouration which is:
 - Dark Brown
 - Dark Gray
 - Dark Blue, or
 - Black
 - (b) Flesh discolouration 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 3.18 mm {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.