INF.5 Proposal for a new UNECE Standard: Inshell Peanuts

Contribution from the United States of America

Note by the secretariat: This text is a revised proposal for a new UNECE Standard for Inshell Peanuts reproduced as received from the United States.

UNECE STANDARD
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 hppogaea L,* with the shell intact. Inshell peanuts that are processed by salting, sugaring, flavoring, cooking or roasting are excluded

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

(i) In all classes, subject to the special provisions for each class and the tolerances allowed, the inshell peanuts must be:

(a) The Shell must be:

- intact; cracks, superficial damage and small outer parts of the shell missing are not considered as a defect providing the kernel is physically protected;
- Sound, free from defects likely to affect the natural keeping quality of the inshell peanut,
- clean, practically free of any visible foreign matter, adhering dirt or soil
- dry; free from abnormal external moisture
- practically free from pests;
- free from living insects or mites whatever their stage of development
- practically free from damage caused by pests, including the presence of dead insects, insect debris or excreta;
- free from blemishes, discoloration 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.
- free from mold visible to the naked eye

(b) The kernel must be:

- Sufficiently dry to ensure keeping quality
- intact
- sound; produce affected by rotting or deterioration such as making them unfit for human consumption are excluded
- clean, practically free of any visible foreign matter
- sufficiently developed; empty shells and shrunken or shriveled kernels excluded
- free from living 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 from mould filament visible to the naked eye
- free from rancidity
- free of foreign smell and/or taste

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

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

(ii) **Moisture content**

Inshell peanuts kernels shall have a moisture content not exceeding 10%

B. Classification

Inshell peanuts are classified in the two classes defined below

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

Inshell peanuts in this class must be of superior quality and must have similar characteristic and belong to the same variety and/or commercial type.

The defects allowed in Chapter IV: Provisions Concerning Tolerances must not affect the general appearance of the produce, the quality, keeping quality and presentation in the package.

(ii) ***Class I***

Inshell peanuts in this class must be of good quality and belong to the same variety and/or commercial type.

The defects allowed in Chapter IV: Provisions Concerning Tolerances must not affect the general appearance of the produce, the quality, keeping quality and presentation in the package

III. PROVISIONS CONCERNING SIZING

Sizing is optional in all classes.

When sized, Sizing is 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 100g or per ounce (28.3496 g)

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

Regular- Maximum of 14 nuts per 100g 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.

A. Quality Tolerances

Defects Allowed[1]	**Tolerances allowed percent of defective Inshell peanuts By weight**	
	Extra	**Class I**
Total tolerances for Inshell peanuts not satisfying the minimum requirements;	**10**	**11**
Of which no more than		
- Pops, Paper ends, Damaged shells, Loose undamaged peanut kernels;	10	11
of which 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
Undersize is determined by weight		
Jumbo- more than	11 nuts per 100g or per ounce	11 nuts per 100g or per ounce
Regular- more than	14 nuts per 100g per ounce	14 nuts per 100g per ounce

B. Size tolerances

- For both classes, 5 per cent by weight of Inshell peanuts not satisfying the sizing requirements is allowed.

V. PROVISIONS CONCERNING PRESENTATION

A. Uniformity

The contents of each package (or lot for produce presented in bulk) must be uniform and contain only Inshell peanuts of the same origin, crop year, quality, size and variety (if indicated).

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

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

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

bearing trade specifications is allowed provided the printing or labeling has been done with non-toxic ink or glue.

Packages must be free of all foreign matter.

C. Presentation

Inshell peanuts must be presented in solid containers or bags. All consumer packages within each master 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.

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) according to the system used.
- Net weight, or 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
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) Discolored shells – Shells with dark discoloration 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 discoloration beneath, but the peanut shall be judged as it appears with the talc. (c) Kernels which are rancid or decayed. (d) Moldy 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 color 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.