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Working Party on Agricultural Quality Standards

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

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**DRAFT UNECE STANDARD FOR INSHELL VIRGINIA TYPE PEANUTS**

Transmitted by the United States

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

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

**INSHELL VIRGINIA TYPE PEANUTS**

**I. DEFINITION OF PRODUCE**

This standard applies to Inshell Virginia type peanuts of varieties (cultivars) grown from *Arachis hypogaea* H, with the shell intact.. This standard does not apply roasted, Inshell Virginia type peanuts.

Inshelled Virginia type peanuts must be presented whole .

**II. PROVISIONS CONCERNING QUALITY**

The purpose of the standard is to define the quality requirements of Inshell Virginia type 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 Virginia type peanuts must be:
- intact (free from damage from any cause)
  - dry
  - mature
  - 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 Inshell Virginia type 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 Virginia peanuts kernels shall have a moisture content not exceeding 10%

**B. Classification**

Inshell Virginia type peanuts are classified in the two classes defined below

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

Inshell Virginia type peanuts 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 loose kernels
- free of damage to the kernel by any cause
- free from paper ends
- free from damage caused by cracks, broken shells and discoloration
- 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***

This class includes Inshell Virginia type peanuts which do not qualify for inclusion in the higher class but satisfy the minimum requirements specified above.

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

They must be:

- Whole
- free from loose kernels
- free from paper ends
- free from damage caused by cracks, broken shells and discoloration

**III. PROVISIONS CONCERNING SIZING**

Inshell Virginia type peanuts shall sized by screening and by weight. Sizing is mandatory in all classes, and based on: Screening is based on:

- Extra Class  
Minimum screen size of (14.45mm x 75mm) 37/64 x 3 inch perforations and a  
Maximum of 176 nuts per pound or 387nuts/kg
- Class I  
Minimum screen size of (12.5mm x75mm) 32/64 x 3 inch perforations and a  
Maximum of 225 nuts per pound or 495nuts/kg

**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 Inshell Virginia type peanuts By weight	
	Extra	Class I
Total tolerances for Inshell Virginia type peanuts not satisfying the minimum requirements;	10	11
- Pops, Paper ends, Damaged shells, Loose undamaged peanut kernels; of which	10	11
Dirt or other foreign material	0.5	0.5
Undersize	5.0	5.0
Damaged kernels and damaged loose kernels	3.5	4.5
Undersize is determined either by Screening -Peanuts that will pass through a screen of	37/64 x 3 inches (14.45mm x 75mm)	32/64 x 3 inches (12.5mm 75mm)
Or by - weight	176 nuts / lb 387 nuts / kg	225 nuts /lb 495 nuts /kg

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

**B. Size tolerances**

- For both classes, 5 per cent per cent by weight of Inshell Virginia type peanuts not satisfying the requirements as regards sizing,

**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 Virginia type peanuts 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**

Inshell Virginia type 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 the printing or labeling has been done with non-toxic ink or glue.

Packages must be free of all foreign matter.

**C. Presentation**

Inshell Virginia type 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. 3

**B. Nature of produce**

- Inshell Virginia type peanuts.

**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  
INSHELL VIRGINIA TYPE 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 materially 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 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 pound:* The number of peanuts in a pound.  
N.B. When determining the count per pound, one single kernel peanut shall be counted as one-half peanut.

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