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Working Party on Agricultural Quality Standards

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

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Item 5(c) of the provisional Agenda

**DRAFT UNECE STANDARD FOR PEANUT KERNELS**

Transmitted by the United States

**Note by the secretariat:** This text is a revised proposal for a new UNECE Standard for Peanut  
Kernels reproduced as received by the United States.

**UNECE STANDARD**  
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 v.* (*Spanish Type peanuts*), *Arachis hypogaea l* (*Virginia Type peanuts*) and *Arachis hypogaea h* (*Runner Type peanuts*) from which the shell has been removed.. This standard does not apply to roasted, sugared or salted peanut kernels. The peanut kernels varieties described there in for industrial processing are excluded.

Peanut kernels may be presented in:

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

**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 requirements**

(i) **General provisions**

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

- sufficiently dry to ensure keeping quality
- intact (only for whole kernels)
- sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- sufficiently developed
- 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 objectionable or offensive foreign smell and/or taste.

The development and condition of the 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.

(ii) **Moisture content**

Peanut kernels shall have a moisture content not exceeding 9%.

**B. Classification**

Peanut kernels are classified in the classes defined below

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

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.
- In accordance with the size tolerances <sup>1</sup>

(ii) ***Class I***

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 peanut kernels that are split or
- Broken ( more than one-fourth (1/4) of the kernel missing)

(iii) ***Class II***

This class includes shelled peanuts 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

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<sup>1</sup> See Section III Provision Concerning Sizing.

(iv) **Virginia Type (Whole Kernels)**

***Class I***

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

- This class consists of whole peanut kernels ( not more than one-fourth (1/4) of the kernel missing)

Not more than 3 percent by weight shall be splits/broken

***Class II***

This class includes Shelled Virginia Type whole peanut kernels which do not qualify for inclusion in the higher classes but satisfy the minimum requirements specified above.

- Not more than 3 percent shall be splits and/or broken

**III. PROVISIONS CONCERNING SIZING**

Peanuts kernels shall be sized by screening; and by count per weight only for Virginia Type peanuts. Screening is mandatory in all classes and is variety specific:

Runner Type: Screening

- Extra Class, whole kernels must not pass through a of 6.35mm x 19.05mm (16/64 X ¾ inch slot)
- Class I, split or broken kernels must not pass through a round screen of 6.75mm (17/64 inch)
- Class II, split or broken kernels must not pass through a round screen of 6.75mm (17/64 inch)

Spanish Type: Screening

- Extra Class, whole kernels must not pass through a slotted screen of 23.8mm x 19.05mm (15/64 x ¾ inches)
- Class I, split/broken kernels must not pass through a round screen of 6.35mm (16/64 inch) opening
- Class II “ “ “ “ “ round screen of 6.35mm (16/64 inch) opening

Virginia Type: Screening Whole Kernels

- Extra Class must not pass through a screen of 7.81mm x 25mm (20/64 x 1 inch slot) opening
- Class I “ “ “ “ “ “ “ “7.03mm x 25mm (18/64 x 1 inch slot) opening
- Class II “ “ “ “ “ “ “ “5.86mm x 25mm (15/64 x 1 inch slot) opening

Count per weight (unless otherwise specified)

- Extra Class- not less than 113 kernels per 100g or 512 kernels per lb.
- Class I-not less than 141 kernels per 100g or 640 kernels per lb.
- Class II-not less than 190 kernels per 100g or 864 kernels per lb.

Virginia Type: Screening Split Kernels

- Class I whole and split/broken kernels must not pass through a screen having 7.9mm (20/64 inch) round opening
- Class II “ “ “ “ “ “ “ “ 6.74mm (17/64 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

Tolerances Peanut Kernels (Percentages by weight)

Defects Allowed	Tolerances allowed per cent of defective peanut kernels by weight										
	RUNNER TYPE			SPANISH TYPE			VIRGINIA TYPE				
	UNECE Grades	Extra Class	Class I	Class II	Extra Class	Class I	Class II	Whole Kernels		Split Kernels	
Extra Class								Class I	Class II	Class I	Class II
Total tolerances for peanuts which fail to meet requirements of Grade/class	9	10	12	8	10	10	8	9	9	7	10
Other Types of peanuts	1	2	2	1	2	2	0.75	1	1	2	2
Peanuts that are split or broken	3 sound	No limit	No limit	3	No limit	No limit	3 sound	3 sound	3 sound	Not less than 90%	Any amount
Total Damage or Unshelled & Minor Defects	2.00	2.00	2.50	2.00	2.00	2.50	1.75	2.00	2.00	2.00	2.50
Damage/unshelled	1.50		--	1.50	0.5	---	1.00	1.25	1.25	--	--
Foreign Material	0.20	0.20	0.20	0.10	0.10	0.20	0.10	0.10	0.20	0.20	0.20
Sound/whole kernels(SWK)	No limit	4.00	No Limit	N/A	4	No Limit	No limit	No limit	No limit	N/A	No Limit
Sound Undersize Kernels (SWK) - Fall-thru	3 SWK	2 split/broken	6 SWK&split/broken	2 SWK	2 split/broken	6 SWK & Split/broken	3 SWK	3 SWK	3 SWK	3 SWK & split/broken	6 SWK & split/broken
Minimum diameter	16/64x 3/4 inch slot	17/64 inch round	17/64 inch round	15/64x 3/4 inch slot	16/64 inch round	16/64 inch round	20/64x 1 inch slot	18/64x1 inch slot	15/64x1 inch slot	20/64 inch round	17/64 inch round

**B. Size tolerances**

Runner Type Peanuts- For Extra Class, and Class I, 3 per cent and Class II 6 percent, by weight, of products not according to the size indicated on the marking but belonging to the size below.

Spanish Type Peanuts- 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.

Virginia Type Peanuts For whole kernels in Extra Class, Class I and Class II, 3 per cent by weight Virginia type peanut kernels not satisfying the requirements as regards sizing, and

- For split kernels in Class I, 3 percent and Class II, 6 per cent by weight of Virginia 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 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.

**B. Packaging**

Peanut kernels must be packed in such a way as to protect the product 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**

Peanut kernels must be presented in solid containers or sacks. All consumer packages within each transport package must be of the same weight.

## VI. PROVISIONS CONCERNING MARKING

Each package<sup>2</sup> 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

- Peanut kernels (type/variety)

### 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 or gross weight, (at the request of the importing country) 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) (optional), mandatory according to legislation of importing country.

### E. Official control mark (optional)

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<sup>2</sup> 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  
PEANUT KERNELS**

- Peanut Type:* Peanuts belonging to the Runner, Spanish or Virginia type 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) Mold
  - (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
- 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

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