



Economic Commission for Europe**Steering Committee on Trade Capacity and Standards****Working Party on Agricultural Quality Standards****Specialized Section on Standardization of Dry and Dried Produce****Sixty-seventh session**

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Item 4(e) of the provisional agenda

Development of new standards**Post-session document****Proposal to develop a new standard for peanuts*****Submitted by the secretariat**

The following document (Inshell peanuts and peanut kernels) is submitted by the delegation from Tajikistan for review and consideration by the Specialized Section.

This document is submitted according to ECE/CTCS/2019/10 section IV, ECE/CTCS/2019/2 Decision 2019-8.6, and A/74/6 (Sect.20) and supplementary information.

Raw and Roasted Inshell Peanuts**I. Definition of produce**

This standard applies to the inshell peanuts of varieties (cultivars) derived from *Arachis hypogaea* V., *Arachis hypogaea* L in the raw stage or roasted, *Arachis hypogaea*, *Arachis hypogaea* H, which are intended for direct consumption or mixing with other products for direct consumption without further processing. The standard does not apply to inshell peanuts processed by salting, sugaring, or flavoring ~~or roasting~~, or intended for industrial processing.

II. Provisions concerning quality

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

* Submitted on the above date to finalize proposed standard.

However, if applied at stages following export, the holder/seller shall be responsible for observing the requirements of the standard. The holder/seller of products not in conformity with this standard may not display such products or offer them for sale, or deliver or market them in any other manner.

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:

The shell must be:

- intact; however, minor surface damage is not considered a defect provided that the core is physically protected.
- clean; practically free of any visible foreign matter, including the remains of pericarp, covering in total more than 10 per cent of the total shell surface
- 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 surface of the shell
- well formed; not noticeably misshapen.

The kernel must be:

- [free from rancidity](#);
- sufficiently developed. The presence of shrunken or shriveled inshell kernels that are extremely flat and cracked, or inshell kernels with areas that have been dehydrated, dried out or tough portions affecting more than 25 per cent of the kernel and empty shells, are to be excluded
- free from blemishes, areas of discoloration 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.

The whole produce (shell and kernel) must be:

- sound; produce affected by rotting or deterioration such as to make it unfit for human consumption is excluded.
- free from mould filaments visible to the naked eye;
- free from living pests, whatever their stage of development;
- free from damage caused by pests, including the presence of dead insects and/or mites, their debris or excreta;
- free of abnormal external moisture;
- free of foreign smell and/or taste.
- free from living pests, whatever their stage of development;

The 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.

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 <http://www.unece.org/trade/agr/standard/dry/StandardLayout/StandardLayoutDDP_e.pdf>.

B. Moisture content ²

Raw~~The~~ inshell peanuts shall have moisture content not exceeding 10 per cent.

[Roasted inshell peanuts shall have moisture content not exceeding 10 per cent.]

C. Classification

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

“Extra” Class, Class I and Class II.

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

III. Provisions concerning sizing

Sizing is optional.

When sized, size is determined by count, i.e. the number of inshell peanuts per ~~1000~~-500 g or per pound (453.6 g).

[IV. Provisions concerning tolerances] (To verify: if table below can be applied to roasted inshell peanuts)

At all marketing stages, tolerances in respect of quality and size shall be allowed in each lot for produce not satisfying the minimum requirements of the class indicated.

Quality tolerances

<i>Defects allowed</i>	<i>Tolerances allowed, percentage of defective produce, by number or weight (with regard to the total inshell weight basis)</i>		
	<i>Extra</i>	<i>Class I</i>	<i>Class II</i>
(a) Tolerances for inshell peanuts not satisfying the minimum requirements	5	10	15
of which no more than:			
Not sufficiently developed or empty shells	3	7	10
Mouldy, rancid or damaged by pests, rotting or deterioration	2	5	7
of which: mouldy not more than	0,5	1	2
Living pests	0	0	0
(b) Size tolerances			
For produce not conforming to the size indicated, if sized	10	10	10
(c) Tolerances for other defects			

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> http://www.unece.org/trade/agr/standard/dry/StandardLayout/StandardLayoutDDP_e.pdf. The laboratory reference method shall be used in cases of dispute.

Foreign matter, loose shells, shell fragments, fragments of hull, dust (by weight)	3	3	3
Inshell peanuts belonging to varieties or commercial types other than that indicated	5	5	5

V. Provisions concerning presentation

A. Uniformity

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

The visible part of the contents of the package must be representative of its 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 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 practically free of all foreign matter in accordance with the table of tolerances in section “IV Provisions concerning tolerances”.

VI. Provisions concerning marking

Each package ³ must bear the following particulars in letters grouped on the same side, legibly and indelibly marked and visible from the outside:

A. Identification

Packer and/or Dispatcher:

Name and physical address (e.g. street/city/region/postal code and, if different from the country of origin, the country) or a code mark officially recognized by the national authority;⁴

B. Nature of Produce

- “Inshell peanuts” or “Peanuts in the shell” or “Roasted inshell peanuts” or equivalent denomination
- name of the variety ~~and/or commercial type~~ (optional)
- ~~Shell type (optional)~~

³ These marking provisions do not apply to sales packages presented in packages.

⁴ The national legislation of a number of countries requires the explicit declaration of the name and address. However, 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, and the code mark should be preceded with the ISO 3166 alpha country code of the recognizing country, if not the country of origin.

C. Origin of produce

- Country of origin⁵ and, optionally, district where grown or national, regional or local place name.

D. Commercial specifications

- class
- size (if sized); expressed in accordance with section III
- crop year (optional)
- “Best before” followed by the date (optional).

E. Official control mark (optional)

Raw and Roasted Peanut Kernels

I. Definition of produce

This standard applies to the peanut kernels of varieties (cultivars) derived from *Arachis hypogaea* V., *Arachis hypogaea* L in the raw stage or roasted, *Arachis hypogaea*, *Arachis hypogaea* H, which are intended for direct consumption or mixing with other products for direct consumption without further processing. The standard does not apply to peanut kernels processed by salting, sugaring or, flavouring or roasting, or intended for industrial processing.

Peanut kernels may be presented in:

- whole
- splits (separated halves of the kernel)

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.

However, if applied at stages following export, the holder/seller shall be responsible for observing the requirements of the standard. The holder/seller of products not in conformity with this standard may not display such products or offer them for sale, or deliver or market them in any other manner.

A. Minimum requirements¹

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

The kernel must be:

- intact (only for whole kernels); however, kernels with less than ~~12.5~~ 1/8th per cent missing are considered as whole.

⁵ The full or a commonly used name should be indicated.

- sound; produce affected by rotting or deterioration such as to make it unfit for human consumption is excluded;
- clean; practically free of any visible foreign matter;
- sufficiently developed. Shrunken or shrivelled kernels which are extremely wrinkled, or with desiccated, dried out or tough portions affecting more than
- 25 per cent of the kernel and empty shells, are to be excluded;
- free from blemishes, areas of discoloration, yellowing, fat diffusion 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 pests, whatever their stage of development;
- free from damage caused by pests, including the presence of dead insects and/or mites, their debris or excreta;
- free from mould filaments visible to the naked eye;
- free of abnormal external moisture;
- free of foreign smell and/or taste
- free from rancidity (raw kernels only).

The condition of the ~~apricot~~ 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 content²

~~The~~Raw peanut kernels shall have moisture content not exceeding 9 per cent.

[Roasted peanut kernels shall have moisture content not exceeding -- 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 and Class II.

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

Note: “Extra” Class should contain only whole peanut kernels.

III. Provisions concerning sizing

Sizing is optional.

When sized, size is determined by count, i.e. the number of ~~inshell~~ peanut kernels per ~~1000~~ 500 g or per pound (453.6 g).

[IV. Provisions concerning tolerances]

At all marketing stages, tolerances in respect of quality and size shall be allowed in each lot for produce not satisfying the minimum requirements of the class indicated.

Quality tolerances

<i>Defects allowed</i>	<i>Tolerances allowed percentage of defective produce, by number or weight</i>		
	<i>Extra</i>	<i>Class I</i>	<i>Class II</i>
(a) Tolerances for peanut kernels not satisfying the minimum requirements	5	10	15
of which no more than:			
Mouldy, rancid or damaged by pests, rotting or deterioration	2	5	7
of which: mouldy not more than	0,5	1	1
Living pests	0	0	0
Kernels with superficial surface damages (only for whole kernels)	2	3	6
Split and broken halves (only for whole kernels)	1	3	5
b) Size tolerances			
For produce not conforming to the size indicated, in total	10	10	15
c) Tolerances for other defects			
Foreign matter, loose shells, shell fragments, fragments of hull, dust (by weight)	0,15	0,25	0,25
Peanut kernels belonging to varieties or commercial types other than that indicated	5	5	5

V. Provisions concerning presentation

A. Uniformity

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

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 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 practically free of all foreign matter in accordance with the table of tolerances in section “IV Provisions concerning tolerances”.

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 and/or Dispatcher:

Name and physical address (e.g. street/city/region/postal code and, if different from the country of origin, the country) or a code mark officially recognized by the national authority.⁴

B. Nature of Produce

- [“Raw Peanut Kernels” or “Roasted Peanut Kernels”]
- Name of variety ~~or commercial type~~ (optional)

C. Origin of produce

- Country of origin⁵ and, optionally, district where grown or national, regional or local place name.

D. Commercial specifications

- class
- size (if sized); expressed in accordance with section III
- crop year (optional)
- “Best before” followed by the date (optional).

E. Official control mark (optional)
