



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-eighth session**

Geneva, 16–18 June 2021

Item 4(e) of the provisional agenda

Development of new standards**Post-session document – Proposed Recommendation****Raw and Roasted Inshell Peanuts****I. Definition of produce**

This standard applies to the inshell peanuts of varieties (cultivars) derived from *Arachis hypogaea* L. in the raw stage or roasted, which are intended for direct consumption or mixing with other products for direct consumption. The standard does not apply to inshell peanuts processed by salting, sugaring, or flavoring or intended for industrial processing.

II. Provisions concerning quality

The purpose of this standard is to define the quality requirements for raw and roasted inshell peanuts 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 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.

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>.

- 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
- 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 empty whole shells or blanks
- 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.

B. Moisture content ²

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

Roasted inshell peanuts shall have moisture content not exceeding 4 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.

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.

III. Provisions concerning sizing

Sizing is optional.

When sized, size is determined by count, i.e. the number of inshell peanuts per 500g or per pound (453.6 g) or per ounce (28.35g).

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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

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Defects allowed	Tolerances allowed, percentage of defective produce, by number or weight (with regard to the total inshell weight basis)		
	Extra	Class I	Class II
(a) Tolerances for inshell peanuts not satisfying the minimum requirements	5 10	10 14	15 18
of which no more than:			
Not sufficiently developed or empty shells	3 7	7 10	10 12
Mouldy, rancid or damaged by pests, rotting or of which: mouldy not more than : in raw peanuts in roasted peanuts	2	5 3	7 3.5
	0.5 0.1	1 0.1	2 0.25
Living pests	0	0	0
(b) Size tolerances			
For produce not conforming to the size indicated, if sized	15	15	15
(c) Tolerances for other defects			
Foreign matter	0.5	1	1
Extraneous matter, loose shells, loose peanuts, shell fragments, fragments of hull, seed coat, dust (by weight) among: - raw inshell peanuts - roasted inshell peanuts*	3 5	3 5	3 5
Inshell peanuts belonging to varieties or commercial types other than that indicated	5	5	5

Deleted: deterioration (Comment of the United States: The allowance for any single defect in this group is too high if there are no others.)

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* The shells of roasted inshell peanuts are more brittle and prone to breaking.

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) and/or crop year (if indicated), and size (if sized).

However, a mixture of inshell peanuts of different sizes and/or varieties may be packed together in a sales package, provided they are uniform in quality and for each size and/or variety concerned, in origin.

Commented [LD-A3]: This is included to reflect a common practise..

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 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

- "Inshell peanuts" or "Peanuts in the shell" or "Roasted inshell peanuts" or equivalent denomination
- name of the variety (optional)

C. Origin of produce

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

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.

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

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)
