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**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(f) of the provisional agenda

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

This standard applies to the peanut kernels 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 without further processing. The standard does not apply to peanut kernels processed by salting, sugaring or, flavouring or intended for industrial processing.

Peanut kernels may be presented:

- whole
- splits (separated halves of the kernel)

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**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 requirements <sup>1</sup>

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  $\frac{1}{4}$ , (25.0 per cent) missing are considered as whole.
- 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 shriveled 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.

The condition of the 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 content <sup>2</sup>

Raw peanut kernels shall have a moisture content not exceeding 10.0 per cent. Roasted peanut kernels shall have a moisture content not exceeding 4.0 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.

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<sup>1</sup> 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](http://www.unece.org/trade/agr/standard/dry/StandardLayout/StandardLayoutDDP_e.pdf)>.

<sup>2</sup> 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](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 peanut kernels per 500 g or per pound (453.6 g) or per ounce.

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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

**Commented [LD-A3]:** All new values highlighted in the table are accepted, they reflect trading practices.

Defects allowed	Tolerances allowed percentage of defective produce, by number or weight		
	Extra	Class I	Class II
(a) Tolerances for peanut kernels not satisfying the minimum requirements	<del>5</del> 10	<del>10</del> 15	<del>15</del> 20
of which no more than:			
Mouldy, rancid or damaged by pests, rotting or deterioration of which: mouldy not more than	2 0.5	<del>3</del> 3 1	<del>7</del> 3.5 1
Living pests	0	0	0
Kernels with superficial surface damages (only for whole kernels)	2	3	<del>6</del> 3.5
Split and broken halves (only for whole kernels) raw only	<del>1</del> 5	<del>3</del> 5	<del>5</del> 15
For peanut kernels not conforming to the size indicated, in total	<del>10</del> 6	<del>10</del> 6	<del>15</del> 6
c) Tolerances for other defects			
Foreign and extraneous matter, loose shells, shell fragments, fragments of hull, seed coat *, dust (by weight)	0.15	<del>0.25</del> 0.20	<del>0.25</del> 0.20
Peanut kernels belonging to varieties or commercial types other than that indicated	<del>5</del> 1	<del>5</del> 1	<del>5</del> 1

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**Deleted:** (Comment of the United States: The tolerances proposed are consistent with trade practices and also are based on the physical characteristic of peanut kernels to split easily due to a variety of causes.)

**Deleted:** b) Size tolerances (Comment of the United States: Due to the physical characteristics and the manner it is traded internationally, an off-size allowance of 10% is not practical and not consistent with trade practices. Therefore, the actual allowance used in international trade is inserted.)

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\* seed coat applies to blanched peanut kernels only.

## V. Provisions concerning presentation

### A. Uniformity

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

However, a mixture of different varieties and/or sizes of peanuts 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-A4]:** This text is needed because of the common retail practice of selling mixed peanut sizes and varieties.

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 package<sup>3</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 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.<sup>4</sup>

### B. Nature of Produce

- "Raw Peanut Kernels" or "Roasted Peanut Kernels"
- Name of variety or commercial type (optional)

<sup>3</sup> These marking provisions do not apply to sales packages presented in packages.

<sup>4</sup> 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 origin<sup>5</sup> 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)**

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<sup>5</sup> The full or a commonly used name should be indicated.