Raw and roasted peanut kernels, proposal by the delegation of Germany

Submitted by the delegation of Germany

The following proposal (underlined) is submitted for consideration by the Specialized Section.

This document is submitted according to ECE/CTCS/2021/2 Decision 2021-07-02 and Decision 2021-07-07, ECE/CTCS/ WP.7/2021/2 paragraph 66, and A/76/6 (Sect.20).

Proposal

The delegation from Germany would like to include the blanched unroasted peanut kernels in the standard recommendation. Specifically, the following changes would be necessary:

Section I. Definition of produce

This standard applies to the peanut kernels of varieties (cultivars) grown from *Arachis hypogaea* L. in the raw (blanched or unblanched) stage or roasted, intended for direct consumption or for food when intended to be mixed with other products for direct consumption without further processing.

Section II. B. Moisture content

Raw, unblanched peanut kernels shall have a moisture content not exceeding 10.0 per cent. Raw, blanched peanut kernels shall have a moisture content not exceeding 7.0 per cent. Roasted peanut kernels shall have a moisture content not exceeding 4.0 per cent.

Section V. A. Uniformity

The contents of each package must be uniform and contain only peanut kernels of the same type (i.e. unblanched, blanched or roasted), origin, quality, size (if sized), variety (if indicated), crop year (optional).
Section VI. B. Nature of produce

- “Raw Peanut Kernels” or “Raw Blanched Peanut Kernels” or “Roasted Peanut Kernels”

Justification

In the case of peanut kernels, blanched, unroasted kernels are often purchased in third countries. The kernels are purchased unroasted since that incurs a lower customs duty on import into the European Union and the goods stay fresh and have a longer shelf life if they are not roasted until they reach their destination.