



## 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 Seventieth session

Geneva, 14–16 June 2023

Item 7 (b) of the provisional agenda

##### Review of existing standards:

##### Raw and roasted peanut kernels

### Proposal by the delegation of Germany to amend the standard for raw and roasted peanut kernels

#### Submitted by the delegation of Germany

#### I. Proposal 1

Under Section IV. Provisions concerning tolerances, to increase the tolerances for split and broken halves (only for whole raw kernels) to 20 per cent in “Extra” Class, 25 per cent in Class I and 30 per cent in Class II.

Table entry (a) would read as follows:

<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 produce not satisfying the minimum requirements	10	15	20
of which no more than:			
Mouldy, rancid or damaged by pests, rotten or deteriorated	2	3	3.5
of which mouldy	0.5	1	1
Living pests	0	0	0
Kernels with superficial surface damages (only for whole kernels)	2	3	3.5
Split and broken halves (only for whole raw kernels)	<del>5</del> 20	<del>5</del> 25	<del>4</del> 30
...			



## II. Justification for proposal 1

The tolerances for split and broken halves turned out to be too strict and not economically viable. The German industry reports an average of 25–30 per cent split and broken blanched peanut kernels. The tolerances for split and broken halves should therefore be increased, also to avoid food loss/waste.

Avoidance of food loss/waste is a key focus of the Working Party on Agricultural Quality Standards and there is an urgent and well-substantiated need to revise the standard.

## III. Proposal 2

Under Section IV. Provisions concerning tolerances, 1) to increase tolerances for foreign and extraneous matter to 1 per cent in Class I and Class II; and 2) to remove seed coats as foreign matter in case of blanched peanuts.

Table entry (c) would read as follows:

<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>
(c) Tolerances for other defects			
Foreign and extraneous matter i.e. loose shells, shell fragments, fragments of hull, <del>seed coat</del> <sup>*</sup> leaves, dust (by weight)	0.15	<del>10.20</del>	<del>10.20</del>
Peanut kernels belonging to varieties or commercial types other than that indicated – depending on the characteristics of the product	1	1	1

~~\* Seed coat applies to blanched peanut kernels only.~~

## IV. Justification for proposal 2

1) The tolerances for foreign and extraneous matter turned out to be too strict and not realistic and should therefore be increased.

2) The usual packaging for blanched peanuts is 1,250 kg big bags, which makes it impossible to adequately determine the quantity of seed coats.