

DEFINITION AND CLASSIFICATION



This poster applies to raw and roasted inshell peanuts of varieties (cultivars) grown from *Arachis hypogaea* L. which are intended for direct consumption or mixing with other products for direct consumption. The poster does not apply to inshell peanuts processed by salting, glazing or flavouring or intended for industrial processing.

The poster has been developed on the basis of UNECE Standard DDP-35* concerning the marketing and commercial quality control of raw and roasted inshell peanuts.



QUALITY DEFECTS



Product with damage



Underdeveloped shell



Product damaged by rotting or deterioration



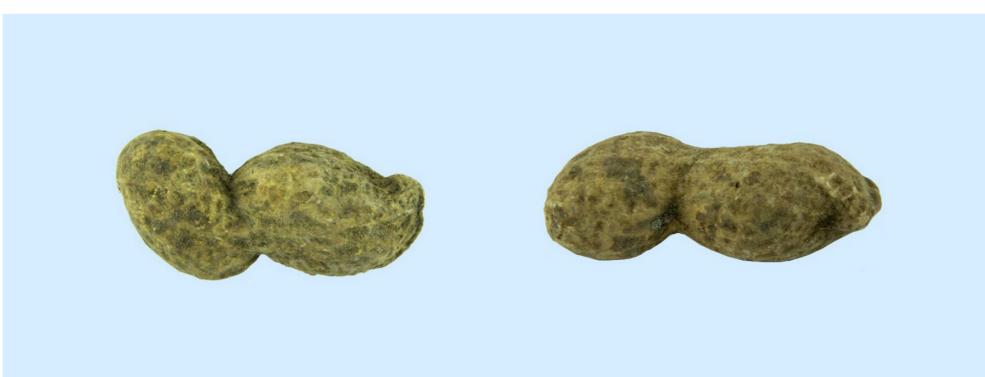
Product damaged by pests



Product with extraneous matter, seeds and fragments



Discolouration, stains



Mould

Moisture content

The inshell peanuts shall have a moisture content:

- not exceeding 10.0 per cent for raw inshell peanuts
- not exceeding 4.0 per cent for roasted inshell peanuts

* UNECE STANDARD DDP-35, concerning the marketing and commercial quality control of raw and roasted inshell peanuts