

DEFINITION AND CLASSIFICATION

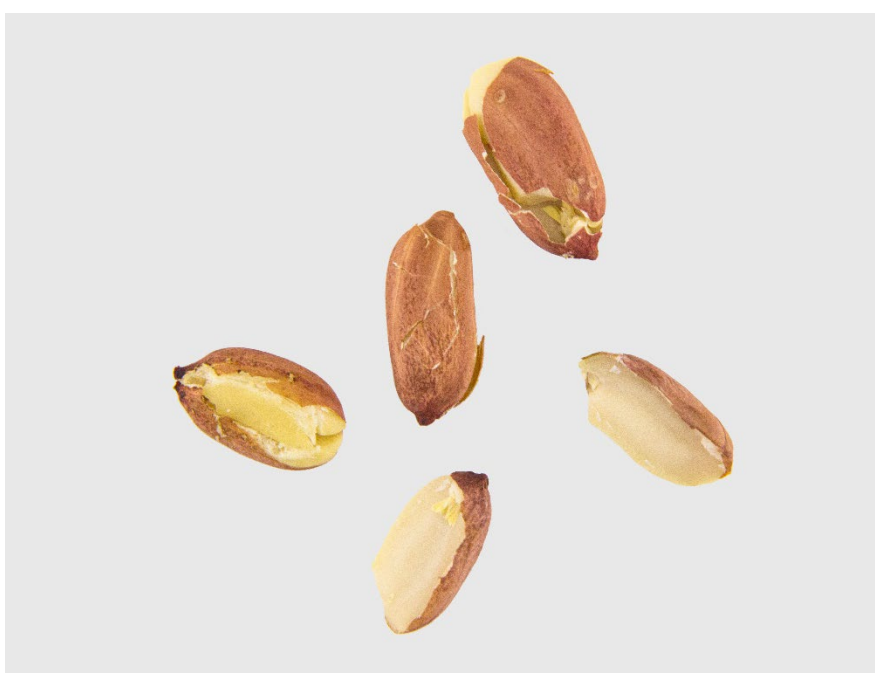


This poster applies to raw and roasted peanut kernels of varieties (cultivars) grown from *Arachis hypogaea* L. intended for direct consumption or for food when intended to be mixed with other products for direct consumption without further processing. The poster does not apply to peanut kernels processed by salting, glazing or flavouring or intended for industrial processing.

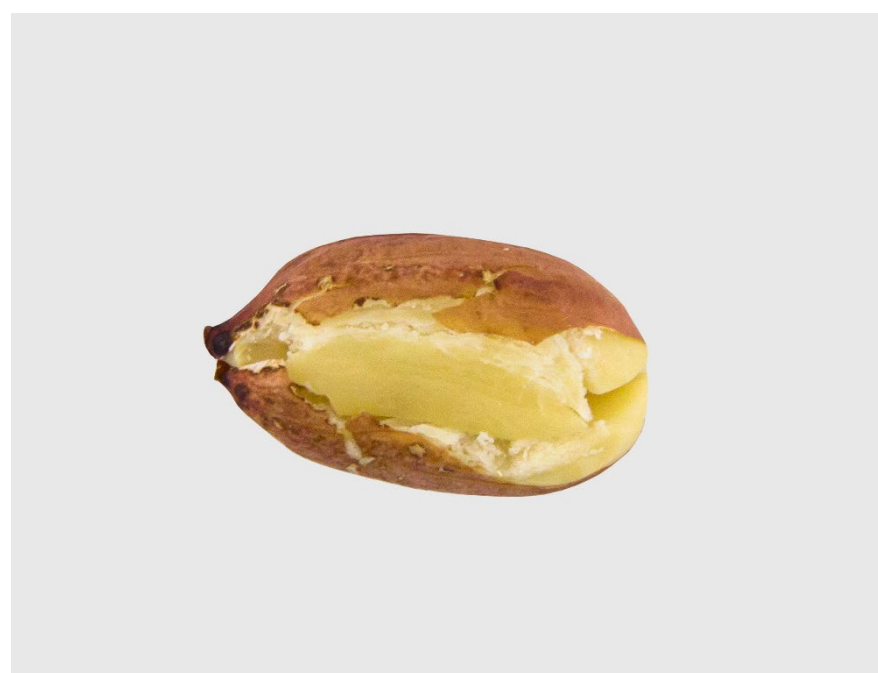


The poster has been developed on the basis of UNECE Standard DDP-36* concerning the marketing and commercial quality control of raw and roasted peanut kernels.

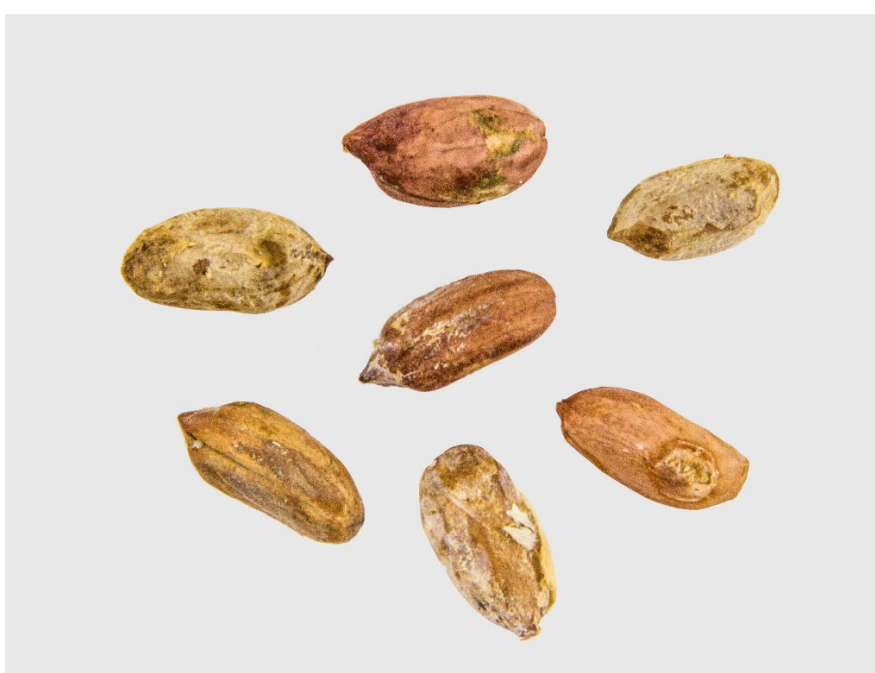
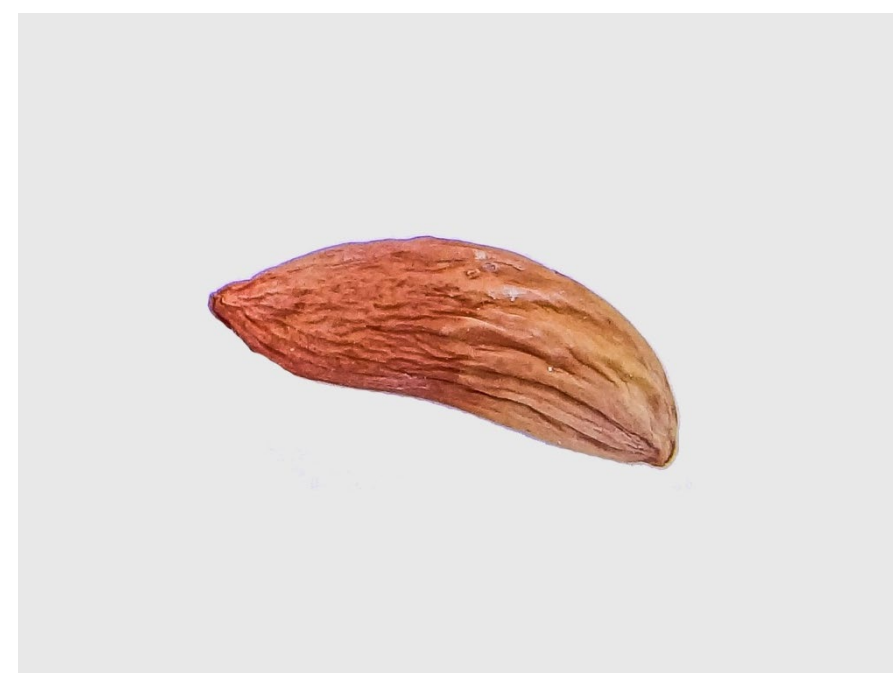
QUALITY DEFECTS



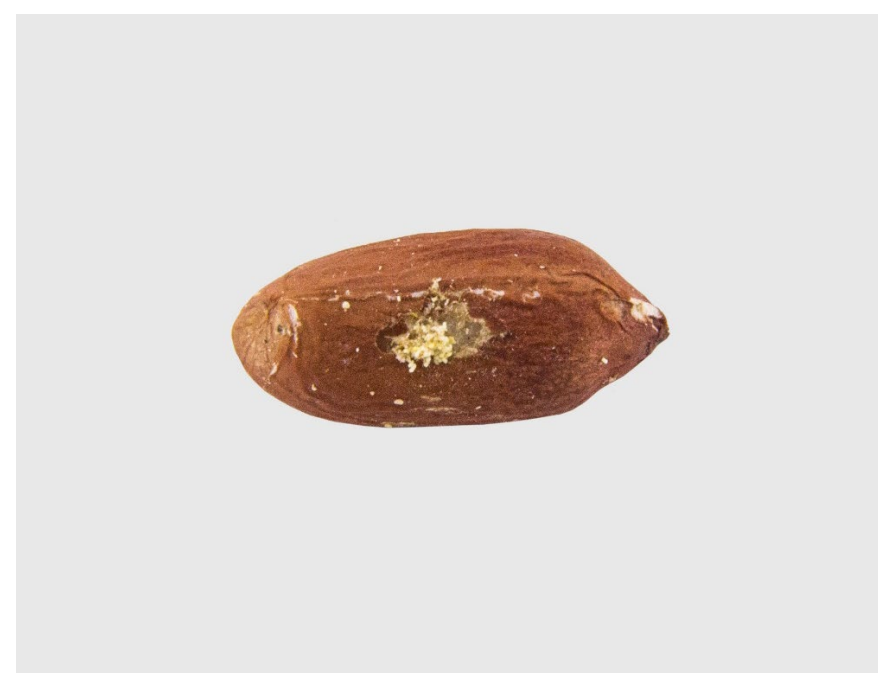
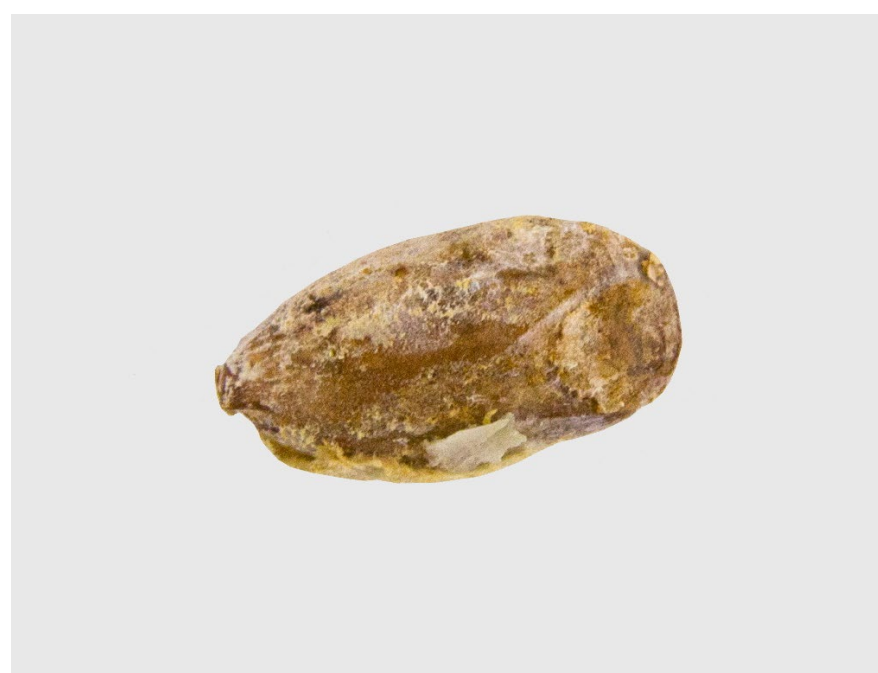
Product with damage



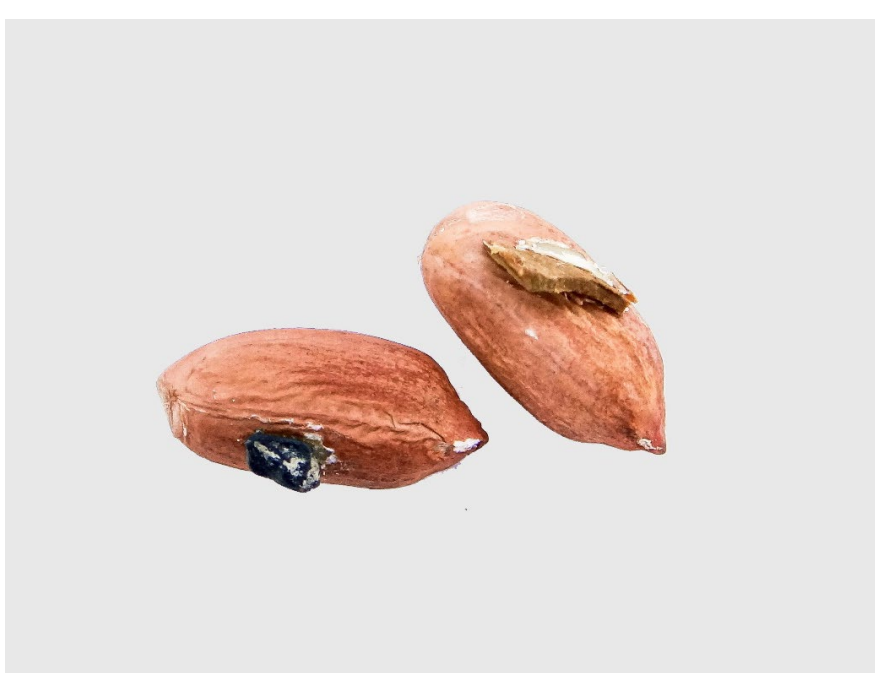
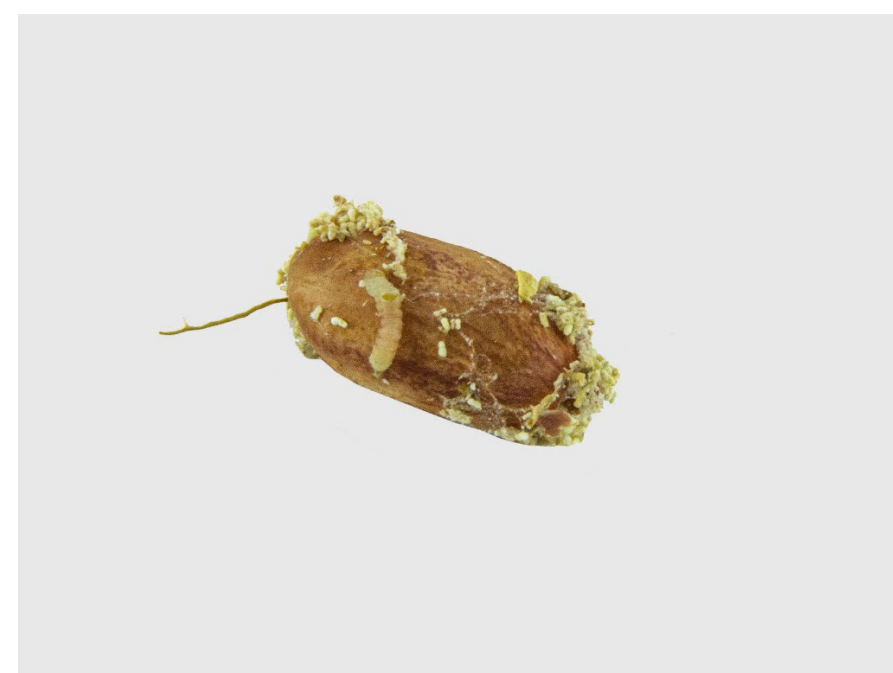
Underdeveloped shrunken seeds



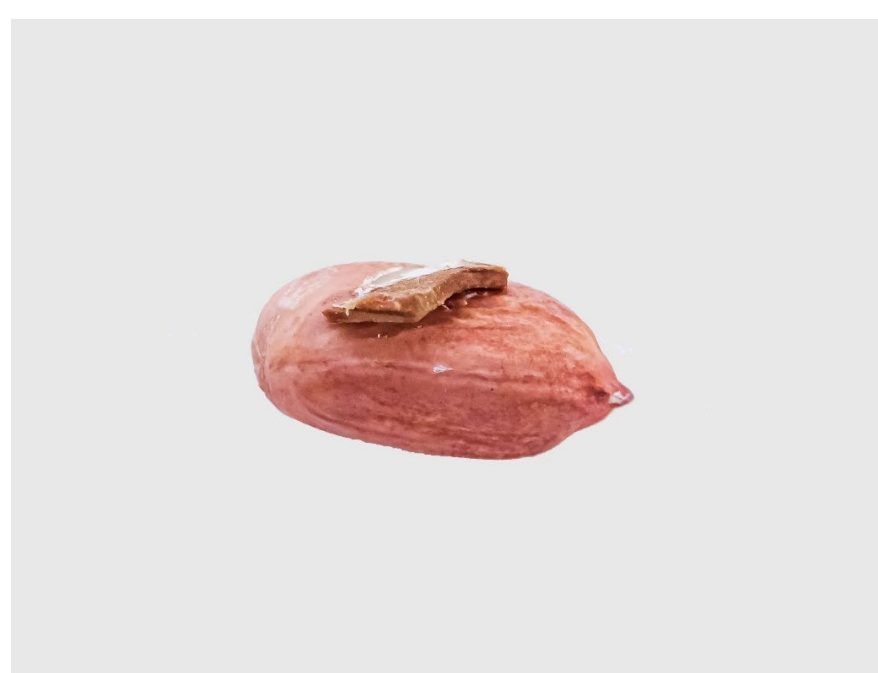
Product damaged by rotting or deterioration



Product damaged by pests



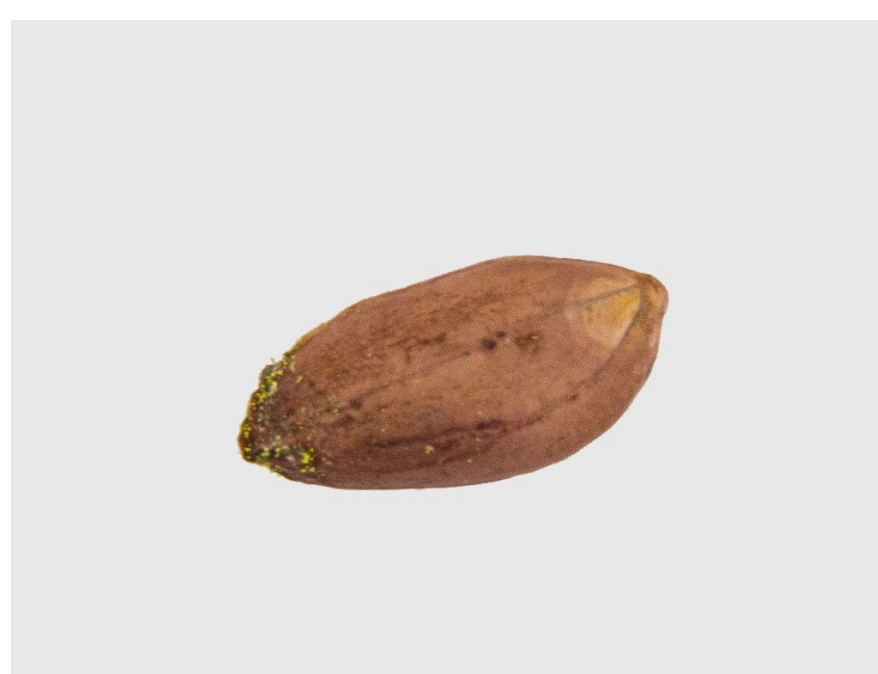
Product with extraneous matter, seeds and fragments



Discolouration, stains



Mould



Moisture content

The peanut kernels shall have a moisture content:

- not exceeding 10.0 per cent for raw peanut kernels
- not exceeding 4.0 per cent for roasted peanut kernels

* UNECE STANDARD DDP-36, concerning the marketing and commercial quality control of raw and roasted peanut kernels.