



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 8 (a) of the provisional agenda

Explanatory materials:**Explanatory material developed by the Central Asian
Working Group to Promote Exports of Agricultural Produce****Explanatory material for inshell peanuts****Submitted by the Central Asian Working Group to Promote Exports of
Agricultural Produce***Summary*

At the 2022 session of the Specialized Section, the representative of the Central Asian Working Group to Promote Exports of Agricultural Produce (CAWG) informed that CAWG had developed many promotional materials in local languages. In follow-up to this discussion, the CAWG submitted the explanatory materials it had developed for dried melons, dried persimmons, inshell peanuts and peanut kernels for the review of the Specialized Section.

The Specialized Section is invited to review the draft posters, along with the corresponding texts contained in document ECE/CTCS/WP.7/GE.2/2023/6, for correctness. It is also invited to consider the potential development of explanatory materials for those products by the Specialized Section.



COMMERCIAL QUALITY

RAW AND ROASTED INSHELL PEANUTS

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

An electronic version of the poster is available from: <https://ca-wg.net/publications/>