Summary

At its 2023 session, the Specialized Section reviewed the draft explanatory material for dried melons, dried persimmons, inshell peanuts and peanut kernels which had been developed by the Central Asian Working Group to Promote Exports of Agricultural Produce (CAWG). The Specialized Section proposed several changes and agreed that the CAWG would revise the explanatory posters and submit them to the 2024 session of the Specialized Section.

The Specialized Section is invited to review the draft explanatory material for raw and roasted inshell peanuts for correctness and to consider recommending it for adoption as ECE explanatory material.
COMMERCIAL QUALITY

RAW AND ROASTED INSHELL PEANUTS

DEFINITION

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 flavoring or intended for industrial processing.

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

QUALITY DEFECTS

With a broken shell

Misshapen

Rotting

Damaged by pests

Extraneous matter – seeds, and fragments

Discolouration, stains

Mould (condition from inside from right)

Moisture content

The inshell peanuts shall have a moisture content:
• not exceeding 9.0 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://cawg.net/publications/*