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**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****Seventy-first session**

Geneva, 15–17 May 2024

Item 8 (c) of the provisional agenda

**Explanatory material developed by the Central Asian****Working Group to Promote Exports of Agricultural Produce****Explanatory material for peanut kernels****Submitted by the Central Asian Working Group to Promote Exports of  
Agricultural Produce***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 peanut kernels for correctness and to consider recommending it for adoption as ECE explanatory material.



# COMMERCIAL QUALITY

# RAW AND ROASTED WHOLE PEANUT KERNELS

## DEFINITION



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 based on UNECE Standard DDP-36\* concerning the marketing and commercial quality control of raw and roasted peanut kernels.

## QUALITY DEFECTS



**Mechanical damage**



**Shrunken kernels**



**Rotting or deterioration**



**Damage caused by pests**



**Presence of live insect**



**Extraneous matter**



**Discolouration and stains**



**Kernels without discoloration and 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.

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