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**DRAFT NEW UNECE STANDARD FOR
RUNNER TYPE PEANUT KERNELS**

Transmitted by the United States

Note by the secretariat: The following text has been transmitted by the delegation of the United States of America and is reproduced as received.

UNECE STANDARD
concerning the marketing and commercial
quality control of

RUNNER TYPE PEANUT KERNELS
Moving in international trade between and to
UNECE member countries

I. DEFINITION OF PRODUCE

This standard applies to runner type peanut kernels of varieties (cultivars) grown from *A. hypogaea* intended for direct consumption.. It does not apply to runner type peanut kernels for industrial processing or for use in the food industry except when intended to be mixed with other products for direct consumption without further processing.

II. PROVISIONS CONCERNING QUALITY

The purpose of the standard is to define the quality requirements of runner type peanut kernels at the export control stage, after preparation and packaging.

A. Minimum requirements

(i) General provisions

In all classes subject to the special provisions for each class and the tolerances allowed¹ the runner type peanut kernels must be:

- sufficiently dry to ensure keeping quality;
- intact; slight superficial damage is not considered as a defect;
- sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- sufficiently developed, - clean, practically free of any visible foreign matter;
- free from insects or mites whatever their stage of development;
- free of damage caused by pests;
- free from mould;
- free from rancidity;
- free of abnormal external moisture;
- free of foreign smell and/or taste.

The condition of the Runner type peanut kernel must be such as to enable them:

- to withstand transport and handling, and
- to arrive in satisfactory condition at the place of destination.

¹ This section will specify which of the minimum requirements are not subject to tolerances.

(ii) **Moisture content**

The runner type peanut kernel shall have a moisture content not exceeding 6.5 per cent.²

B. Classification

Runner type peanut kernels are classified in two (or three) classes defined below:

(i) ***“Extra” Class***

Runner type peanut kernels in this class must be of good quality. They must be characteristic of the variety and/or commercial type.

They must be:

- Whole.
- Free from foreign material.
- Practically free from defects.

The following slight defects may be allowed provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

- Sound split or broken peanuts.
- Other varieties of peanuts.

(i) ***Class I (Runner Splits)***

Runner type peanut kernels in this class must be of good quality. They must be characteristic of the variety and/or commercial type.

Runner type peanut kernels in this class may be:

- Split or broken and
- Must not pass through a 4.76mm (12/64 inch) screen

They must be:

- Free from foreign material.
- Free from damage.
- Free from minor defects.

(iii) ***Class II***

This class includes runner type peanut kernels that do not qualify for inclusion in the higher classes but satisfy the minimum requirements specified above.

The following defects may be allowed provided the runner type peanut kernels retain their essential characteristics as regards the quality, keeping quality and presentation.

- Split or broken.
- Contain other peanut varieties.

² *The method to be used should be one of the methods tested collaboratively and shown to give satisfactory results in inter-laboratory trials and which are given in Annexes I and II for dried and dry fruit. The laboratory reference method shall be used in cases of dispute.*

III. PROVISIONS CONCERNING SIZING

Size is determined by screening in all classes:

- Extra Class, whole kernels will not pass through a screen having an opening of 6.35mm x 19.05mm (16/64 X ¾ inches) opening.
- Class I, split or broken kernels will not pass through a screen of 6.75mm (17/64 inch) round opening.
- Class II, split or broken kernels will not pass through a screen of 6.75mm (17/64 inch) round opening.

IV. PROVISIONS CONCERNING TOLERANCES

Tolerances in respect of quality and size shall be allowed in each package for produce not satisfying the requirements of the class indicated.

A. Quality tolerances

Defects allowed	Tolerances allowed (per cent by weight) of defective kernels		
	Extra Class	Class I	Class II
- Total tolerances for defects kernel	9	10	12
Of which			
- other peanut varieties	1	2	2
- Sound peanuts that are split or broken	3	2	1
- Damaged or unshelled peanuts	1.5	2	2.5
- Minor defects	0.5		0
- Foreign Material	0.1	0.2	0.2
- Sound peanuts passing through prescribed screen	3	0	3
- Sound whole peanuts	0	4	2
- Sound portions of peanuts passing through prescribed screen	0	2	3

B. Mineral impurities

Ashes insoluble in acid must not exceed 1g/kg.

C. Size tolerances

- For Extra Class, and Class I, 3 per cent and Class II 6 percent number or weight, of products not according to the size indicated on the marking but belonging to the size below.

V. PROVISIONS CONCERNING PRESENTATION

A. Uniformity

The contents of each package must be uniform and contain only runner type peanut kernels of the same origin, quality and size.

The visible part of the contents of the package (or lot for produce presented in bulk) must be representative of the entire contents.

B. Packaging

Runner type peanut kernels must be packed in such a way as to protect the produce properly.

The materials used inside the package must be new, clean and of a quality such as to avoid causing any external or internal damage to the produce. The use of materials, particularly of paper or stamps bearing trade specifications is allowed provided that the printing or labeling has been done with non-toxic ink or glue.

Packages (or lot if the produce is presented in bulk) must be free of all foreign matter.

C. Presentation

Runner type peanut kernels must be must be presented in solid containers. All consumer packages within each package must be of the same weight

VI. PROVISIONS CONCERNING MARKING

Each package³ must bear the following particulars in letters grouped on the same side, legibly and indelibly marked and visible from the outside:

A. Identification

- | | | |
|------------|---|----------------------|
| Packer |) | Name and address or |
| and/or |) | officially issued or |
| Dispatcher |) | accepted code mark |

B. Nature of produce

- Runner Type Peanut Kernels

³ *The national legislation of a number of countries requires the explicit declaration of the name and address; however, in the case where a code mark is used, the reference "packer and/or dispatcher (or equivalent abbreviations)" has to be indicated in close connection with the code mark.*

C. Origin of produce

- Country of origin and, optionally, district where grown or national, regional or local place name

D. Commercial specifications

- Class;
- Crop year;
- Net weight, or the number of pre-packages, followed by the net unit weight in the case of packages containing such units (optional or at the request of the importing country).
- "Best before" followed by the date (optional)

E. Official control mark (optional)

ANNEX

**DEFINITIONS OF TERMS AND DEFECTS FOR
RUNNER TYPE PEANUT KERNELS**

<i>Similar varietal characteristics:</i>	The peanut kernels in the lot are not of distinctly different varieties. For example, Spanish type shall not be mixed with Runners.
<i>Whole:</i>	Peanut kernel is not split or broken.
<i>Split:</i>	The separated half of a peanut kernel.
<i>Broken:</i>	More than one-fourth of the peanut kernel is broken off.
<i>Foreign material:</i>	Pieces or loose particles of any substance other than peanut kernels or skins.
<i>Unshelled:</i>	A peanut kernel with part or the entire hull (shell) attached.
<i>Minor defects:</i>	The peanut kernel is not damaged but is affected by one or more of the following: (a) Skin discoloration which is dark brown, dark grey, dark blue or black and covers more than one-fourth of the surface; (b) Flesh discoloration which is darker than a light yellow colour or consists of more than a slight yellow pitting of the flesh; (c) Sprout extending more than one-eighth of an inch from the tip of the kernel; and, (d) Dirt when the surface of the kernel is distinctly dirty, and its appearance is materially affected.
<i>Damage:</i>	The peanut kernel is affected by one or more of the following: (a) Rancidity or decay; (b) Mould; (c) Insects, worm cuts, web or frass; (d) Freezing injury causing hard, translucent or discoloured flesh; and (e) Dirt when the surface of the kernel is heavily smeared, thickly flecked or coated with dirt, seriously affecting its appearance.