

## **INF.6 Proposal for a new UNECE Standard: Peanut Kernels**

### **Contribution from the United States of America**

**Note by the secretariat:** This text is a revised proposal for a new UNECE Standard for Peanut Kernels reproduced as received from the United States.

**UNECE STANDARD**  
concerning the marketing and commercial  
quality control of  
**PEANUT KERNELS**

**I. DEFINITION OF PRODUCE**

This standard applies to certain peanut kernels of varieties (cultivars) grown from *Arachis hypogaea L* from which the shell has been removed; intended for direct consumption or for mixing with other products for direct consumption without further processing. This standard does not apply to roasted, sugared or salted peanut kernels. Peanut kernels for industrial processing are excluded.

Peanut kernels may be presented in:

- a) whole
- b) splits (separated halves of the kernel)
- c) pieces or parts of a peanut kernel other than whole or splits

**II. PROVISIONS CONCERNING QUALITY**

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

**A. Minimum requirements**

(i) **General provisions**

Subject to the special provisions for each class and the tolerances allowed, peanut kernels must be:

- sufficiently dry to ensure keeping quality
- intact (only for whole kernels); 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;
- practically free from pests;
- practically free from damage caused by pests;
- free from mould visible to the naked eye
- free from rancidity
- free of abnormal external moisture;
- free of any objectionable or offensive foreign smell and/or taste.

The development and condition of the peanut kernels must be such as to enable them:

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

(ii) **Moisture content**

Peanut kernels shall have a moisture content not exceeding 9 percent.

**B. Classification**

Peanut kernels are classified in the classes defined below

(i) ***"Extra" Class***

Peanut kernels in this class must be of superior quality. They must be characteristic of the variety and/or commercial type.

They must be:

- Free from defects with the exception of very slight superficial defects. The defects allowed in Chapter IV, Provision Concerning Tolerances must not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package
- Whole

(ii) ***Class I***

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

The defects allowed in Chapter IV, Provision Concerning Tolerances must not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

- This class consists of peanut kernels that are whole, split or
- Broken ( more than one-fourth (1/4) of the kernel missing)
- Slight defects in shape, color or development, and superficial scratches are allowed.

(iii) ***Class II***

This class includes shelled peanuts kernels which do not qualify for inclusion in the higher classes but Satisfy the minimum requirements specified above. The defects allowed in Chapter IV, Provision Concerning Tolerances must not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

- They may be whole, split or broken, or
- A mixture of whole split and broken

### **III. PROVISIONS CONCERNING SIZING**

Sizing is optional in all Classes.

When sized, Sizing is determined by:

- Diameter: the maximum diameter of the equatorial section of the kernel, by means of a round- holed or elongated screens or by
- Count: the number of peanut kernels per 100 g or per ounce (28.3495 g);
- (i) When a range in count is specified, the peanut kernel shall be fairly uniform in size having an average count within the rage specified

### **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**

Tolerances Peanut Kernels (Percentages by weight)

Defects Allowed	Tolerances allowed per cent by weight of kernels		
	Extra	Class I	Class II
<b>Total tolerances</b>	<b>9</b>	<b>10</b>	<b>12</b>
a) Total tolerances for peanut kernels not satisfying the minimum requirements, of which no more than:			
- Rancid, rotten, mouldy, having a bad smell or taste, damaged by insects or attacked by rodents of which:	1	2	3
- mouldy			
- living pest	.05	.05	1
- Not fully developed, including shrunken and shrivelled, stained kernels	0	0	0
- Other type of peanuts	2	3	4
- Sound whole undersize kernels	1	2	3
- Split, halves and broken among whole kernels	5	no limit	no limit
- Shells or tegument fragments, dust and foreign matter skin fragments,	.5		
	.25	.25	.5
b) Other defects ( not included in total tolerances)			
- kernels with adhering skins	2	3	6
- chipped and scratched kernels	5	10	15

**B. Size tolerances**

For all classes, when sizing is indicated the following tolerances are applied:

Large peanut kernel varieties:

Whole kernels - 3 per cent by weight of peanut kernels not satisfying the requirements as regards sizing, Split and broken kernels- 6 per cent by weight of kernels not satisfying the requirements as regards sizing.

Small peanut kernel varieties:

Whole kernels - 6 percent, by weight, of peanut kernels not satisfying the size indicated on the marking but belonging to the size below.

Split and broken kernels - 6 per cent by weight of peanut kernels not satisfying the requirements as regards sizing.

**V. PROVISIONS CONCERNING PRESENTATION**

**A. Uniformity**

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

The visible part of the contents of the package must be representative of the entire contents.

**B. Packaging**

Peanut kernels must be packed in such a way as to protect the product 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 the printing or labeling has been done with non-toxic ink or glue.

Packages must be free of all foreign matter.

**C. Presentation**

Peanut kernels must be presented in solid containers or sacks. All consumer packages within each transport package must be of the same weight.

**VI. PROVISIONS CONCERNING MARKING**

Each package<sup>1</sup> 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**

- Peanut kernels (type/variety)

**C. Origin of produce**

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

**D. Commercial specifications**

- Class

- Size or screen (optional)

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<sup>1</sup> The national legislation of a number of European countries requires the explicit declaration of the name and address. 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.

- Net or gross weight, (at the request of the importing country) or number of consumer packages followed by net unit weight in the case of transport packages containing such units.
- Crop year (optional); mandatory according to legislation of importing country.
- Expiration date (best before) (optional), mandatory according to legislation of importing country.

**E. Official control mark (optional)**

ANNEX

DEFINITIONS OF TERMS AND DEFECTS FOR  
PEANUT KERNELS

- Peanut Type:* Peanuts belonging to the *Arachis hpyogaea L* classification
- Whole:* The kernel is not split or broken
- Split:* The separated half of a peanut kernel
- Broken:* More than one- fourth (1/4) of the peanut kernel is broken off
- Foreign Material:* Pieces or loose particles of any substance other than peanut kernels or skins
- Defects:* Any specific defect described in this section; or any other defect, or combination of defects which materially detracts from the edible quality of the peanut:
- (a) Rancidity or decay
  - (b) Mold
  - (c) Insects, worm cuts, web or frass
  - (d) Freezing injury causing hard, translucent, or discolored flesh and
  - (e) Dirt when the surface of the kernel is heavily smeared, thickly flecked, or coated with dirt, seriously affecting its appearance
- The peanut kernel is not damaged but is affected by one or more of the following covering more than one-fourth (1/4) of the surface:
- (a) Skin Discoloration which is:
    - Dark Brown
    - Dark Gray
    - Dark Blue or
    - Black
  - (b) Flesh Discoloration which is darker than a light yellow color or consists of more than a slight yellow pitting of the flesh
  - (c) Sprout extending more than 3.18mm {one eighth (1/8) of an inch} from the tip of the kernel; and
  - (d) Dirt- when the surface of the shell is distinctly dirty, and its appearance is materially affected
- Unshelled:* A peanut kernel with part or the entire hull (shell) attached