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Peanuts — Specification

Arachides de bouche — Spécifications



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Foreword

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Introduction

The requirements specified in this International Standard are based on international trade practices followed by the major exporting/importing countries, and are intended to facilitate further the international trading of peanuts.

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Peanuts — Specification

1 Scope

This International Standard specifies requirements for peanuts (*Arachis hypogaea* Linnaeus), in the shell or in the form of kernels, for human consumption or for oil milling.

2 Normative reference

The following standard contains provisions which, through reference in this text, constitute provisions of this International Standard. At the time of publication, the edition indicated was valid. All standards are subject to revision, and parties to agreements based on this International Standard are encouraged to investigate the possibility of applying the most recent edition of the standard indicated below. Members of IEC and ISO maintain registers of currently valid International Standards.

ISO 1026:1982, *Fruit and vegetable products — Determination of dry matter content by drying under reduced pressure and of water content by azeotropic distillation.*

3 Definitions

For the purposes of this International Standard, the following definitions apply.

3.1 damaged pods/kernels: Pods/kernels which are damaged mechanically, or by mould or weevils, or those showing internal discoloration of kernels materially affecting the quality.

3.2 discoloured pods/kernels: Pods/kernels which are partially discoloured without materially affecting the quality.

3.3 empty pods: Pods in which there are no kernels.

3.4 shrivelled pods/kernels: Pods/kernels which are imperfectly developed and shrunken.

3.5 broken kernels: Kernels from which more than a quarter has been broken off.

3.6 skinned kernels: Kernels from which the complete skin (integument) has been removed.

3.7 split kernels: Kernels which have been split into halves.

4 Requirements

4.1 Peanuts in-shell

Peanuts in-shell shall have the appearance, configuration and constriction(s) characteristic of the variety. They shall be clean, and shall be light brown, creamy brown, dark brown or red/brown in colour; the colour shall be specified precisely in contracts. They shall be dry and reasonably uniform in size and shall comply with the requirements specified in table 1.

NOTE 1 It is strongly recommended that colour uniformity be specified for the grade contracted (see also clause 5).

4.2 Peanut kernels

The kernels shall be obtained by shelling selected peanut pods. They shall have the shape, size, configuration and appearance characteristic of the variety and shall be covered with a light pink to red skin which peels off easily and darkens with age. They shall have the taste characteristic of the variety and shall be free from foreign odours, bitter taste, rancidity and mustiness, and shall comply with the requirements specified in table 1.

4.3 Freedom from insects, moulds, mites, etc.

Peanuts in-shell and peanut kernels shall be free from living insects, moulds, dead insects, mites, insect fragments, excrement and rodent contamination visible to the naked eye (corrected, if necessary, for abnormal vision) or with such magnification as may be necessary in any particular

case. If the magnification exceeds $\times 10$, this fact shall be stated in the test report.

4.4 Extraneous matter

The proportion of extraneous matter, such as dust, dirt, stones, lumps of earth, chaff, pieces of stem and any other foreign matter, shall not exceed the value specified in table 1.

4.5 Moisture content

The maximum moisture content, expressed as a percentage by mass, shall be as follows:

- a) peanuts in-shell: 9
- b) peanut kernels: 7

4.6 Aflatoxin content

The aflatoxin content shall not exceed the value specified in table 1.

Table 1 — Requirements

Characteristic	In-shell	Kernels
Extraneous matter content, % (m/m) max.	2	1
Damaged pods/kernels, % (m/m) max.	0,5	0,5
Shrivelled pods/kernels, % (m/m) max.	3	3
Skinned kernels, % (m/m) max.	—	0,5
Broken and split kernels, % (m/m) max.	—	10
Empty pods, % (m/m) max.	2	—
Admixtures of other varieties, % (m/m) max.	5	5
Aflatoxin content, $\mu\text{g}/\text{kg}$ max.	5	5

5 Grading

The grades of peanuts in-shell or peanut kernels shall be specified on the basis of

- a) the number of pods/kernels per 25 g;
- b) the proportion of the physical defects specified in table 1.

NOTE 2 As a large number of varieties of peanut are grown in different countries, it has been found difficult to

specify uniform grades applicable to all peanut-growing as well as exporting/importing countries.

6 Sampling

Methods of sampling dry and dried fruit and vegetable products will form the subject of a future International Standard.

7 Methods of test

7.1 Moisture content

Determine the moisture content by the oven drying method specified in ISO 1026.

7.2 Visual examination

Examine visually samples of peanuts for conformity with the proportions of physical defects specified in table 1 and the grade designation.

8 Packing and marking

8.1 Packing

Peanuts in-shell or peanut kernels shall be packed in new clean jute bags, tinsplate containers or plastic or paper bags suitable for food products. The containers shall be sound, clean and dry, and free from any insect infestation or fungal contamination and any undesirable odour.

8.2 Marking

Each bag or container shall be marked or labelled with the following particulars:

- a) name of the product and the variety, and the trade-name or brand-name, if any;
- b) name and address of the producer or packer;
- c) net mass;
- d) grade;
- e) year of packing;
- f) producing country;
- g) any other marking required by the purchaser, such as the year of harvest, details of post-harvest treatment, method of drying;
- h) if necessary, a reference to this International Standard.

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