
UNECE STANDARD DDP-36

concerning the marketing and
commercial quality control of

RAW AND ROASTED PEANUT KERNELS

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NOTE

Working Party on Agricultural Quality Standards

The commercial quality standards developed by the United Nations Economic Commission for Europe (UNECE) Working Party on Agricultural Quality Standards help facilitate international trade, encourage high-quality production, improve profitability and protect consumer interests. UNECE standards are used by Governments, producers, traders, importers and exporters, and other international organizations. They cover a wide range of agricultural products, including fresh fruit and vegetables, dry and dried produce, seed potatoes, meat, cut flowers, eggs and egg products.

Any member of the United Nations can participate, on an equal footing, in the activities of the Working Party. For more information on agricultural standards, please visit our website <http://www.unece.org/trade/agr/welcome.html>.

The new standard for raw and roasted peanut kernels is based on document ECE/CTCS/WP.7/2022/12, reviewed and adopted by the Working Party in 2022 (followed by a silence procedure in line with the special procedures during the COVID-19 period).

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UNECE standard DDP-36 concerning the marketing and commercial quality control of raw and roasted peanut kernels*

I. Definition of produce

This standard applies to the peanut kernels of varieties (cultivars) grown from *Arachis hypogaea* L. in the raw (blanched or unblanched) stage or roasted, intended for direct consumption or for food when intended to be mixed with other products for direct consumption without further processing. The standard does not apply to peanut kernels that are processed by salting, sugaring or, flavouring or for industrial processing.

Peanut kernels may be presented:

- whole
- splits (separated halves of the kernel).

II. Provisions concerning quality

The purpose of the standard is to define the quality requirements of peanut kernels after preparation and packaging.

However, if applied at stages following export or dispatch, the holder/seller shall be responsible for observing the requirements of the standard. The holder/seller of products may not display such products or offer them for sale or deliver or market them in any manner other than in conformity with this standard.

A. Minimum requirements¹

In all classes, subject to the special provisions for each class and the tolerances allowed, the peanut kernels must display the following characteristics observed by the naked eye or corrected 20/20 vision² when appropriate:

The kernel must be:

- intact (only for whole kernels); however, kernels with less than ¼ (25.0 per cent) missing are considered as whole
- sound; produce affected by rotting or deterioration such as to make it unfit for human consumption is excluded
- clean; practically free of any visible foreign matter
- sufficiently developed. Shrunken or shrivelled kernels which are extremely wrinkled, or with desiccated, dried out or tough portions affecting more than 25 per cent of the kernel are to be excluded
- free from blemishes, areas of discolouration, yellowing, fat diffusion or spread stains in pronounced contrast with the rest of the kernel affecting in aggregate no more than 25 per cent of the surface of the kernel
- well formed
- free from living pests, whatever their stage of development

* Unless specified, the uses of the words “peanut kernels” refers to both raw and roasted peanut kernels.

¹ Definitions of terms and defects are listed in Annex III of the Standard Layout – Recommended terms and definitions of defects for standards of dry (inshell nuts and nut kernels) and dried produce <https://unece.org/trade/wp7/DDP-Standards>.

² Loupe, binocular or other magnifying equipment should not be used when assessing defects.

- free from damage caused by pests, including the presence of dead insects and/or mites, their debris or excreta
- free from mould filaments visible to the naked eye
- free of abnormal external moisture
- free of foreign smell and/or taste
- free from rancidity.

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

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

B. Moisture content³

Raw, unblanched peanut kernels shall have a moisture content not exceeding 10.0 per cent.

Raw, blanched peanut kernels shall have a moisture content not exceeding 7.0 per cent.

Roasted peanut kernels shall have a moisture content not exceeding 4.0 per cent.

C. Classification

In accordance with the defects allowed in section “IV. Provisions concerning tolerances”, peanut kernels are classified into the following classes:

“Extra” Class, Class I and Class II.

The defects allowed must not affect the general appearance of the produce as regards quality, keeping quality and presentation in the package.

III. Provisions concerning sizing

Sizing is optional.

When sized, size is determined by count, i.e. the number of peanut kernels per 500 g or per pound (453.6 g) or per ounce (28.35 g).

IV. Provisions concerning tolerances

At all marketing stages, tolerances in respect of quality and size shall be allowed in each lot for produce not satisfying the minimum requirements of the class indicated.

<i>Defects allowed</i>	<i>Tolerances allowed, percentage of defective produce, by number or weight</i>		
	<i>“Extra”</i>	<i>Class I</i>	<i>Class II</i>
(a) Tolerances for produce not satisfying the minimum requirements	10	15	20
of which no more than:			
Mouldy, rancid or damaged by pests, rotten or deteriorated	2	3	3.5
of which mouldy	0.5	1	1
Living pests	0	0	0

³ The moisture content is determined by Method 1 and/or 2 in Annex II of the Standard Layout for UNECE Standards on Dry and Dried Produce. The laboratory reference method shall be used in cases of dispute.

<i>Defects allowed</i>	<i>Tolerances allowed, percentage of defective produce, by number or weight</i>		
	<i>“Extra”</i>	<i>Class I</i>	<i>Class II</i>
Kernels with superficial surface damages (only for whole kernels)	2	3	3.5
Split and broken halves (only for whole raw kernels)	5	5	15
(b) Size tolerances (if sized)			
For produce not conforming to the size indicated, in total	6	6	6
(c) Tolerances for other defects			
Foreign and extraneous matter i.e. loose shells, shell fragments, fragments of hull, seed coat,* leaves, dust (by weight)	0.15	0.20	0.20
Peanut kernels belonging to varieties or commercial types other than that indicated – depending on the characteristics of the product	1	1	1

* Seed coat applies to blanched peanut kernels only.

V. Provisions concerning presentation

A. Uniformity

The contents of each package⁴ of peanut kernels must be uniform and contain peanut kernels of the same type (i.e. unblanched, blanched or roasted), origin, quality, size (if sized), variety (if indicated), crop year (optional).

However, a mixture of different varieties and/or sizes of peanut kernels may be packed together in a sales package, provided they are uniform in quality and, for each size and/or variety concerned, in origin.

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

B. Packaging

Peanut kernels must be packed in such a way as to protect the produce properly.

The materials used inside the package must be 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 labelling has been done with non-toxic ink or glue.

Packages must be practically free of all foreign and extraneous matter in accordance with the table of tolerances in section “IV. Provisions concerning tolerances”.

VI. Provisions concerning marking

Each package⁵ must bear the following particulars in letters grouped on the same side, legibly and indelibly marked and visible from the outside:

⁴ The term “packages” is defined in Annex III of the Standard Layout for UNECE Standards on Dry and Dried Produce.

⁵ These marking provisions do not apply to sales packages presented in packages.

A. Identification

Packer and/or dispatcher:

Name and physical address (e.g. street/city/region/postal code and, if different from the country of origin, the country) or a code mark officially recognized by the national authority⁶ if a country applying such a system is listed in the UNECE database.

B. Nature of produce

- “Raw Peanut Kernels” or “Raw Blanched Peanut Kernels” or “Roasted Peanut Kernels”
- Name of the variety or commercial type (optional).

C. Origin of produce

- Country of origin⁷ and, optionally, district where grown or national, regional or local place name.

D. Commercial specifications

- Class
- Size (if sized); expressed in accordance with section III
- Crop year (optional)
- “Best before” followed by the date (optional).

E. Official control mark (optional)

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⁶ The national legislation of a number of countries requires the explicit declaration of the name and address. However, in cases where a code mark is used, the reference “packer and/or dispatcher” (or equivalent abbreviations) must be indicated in close connection with the code mark, and the code mark should be preceded with the ISO 3166 alpha country code of the recognizing country, if not the country of origin.

⁷ The full or a commonly used name should be indicated.