

STANDARD FOR PEANUTS

CODEX STAN 200-1995

1. SCOPE

This standard applies to peanuts as defined in Section 2 intended for processing for direct human consumption.

2. DESCRIPTION

2.1 Definition of the product

Peanuts, either in the pod or in the form of kernels, are obtained from varieties of the species *Arachis hypogaea* L.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Quality factors – general

3.1.1 Peanuts shall be safe and suitable for processing for human consumption.

3.1.2 Peanuts shall be free from abnormal flavours, odours, living insects and mites.

3.2 Quality factors – specific

3.2.1 Moisture content

	Maximum level
Peanuts in-pod	10%
Peanut kernels	9.0%

Lower moisture limits should be required for certain destinations in relation to the climate, duration of transport and storage. Governments accepting the Standard are requested to indicate and justify the requirements in force in their country.

3.2.2 **Mouldy, rancid or decayed kernels** 0.2% m/m max

- **Mouldy kernels** are defined as kernels with mould filaments visible to the naked eye.
- **Decayed kernels** are defined as those showing visibly significant decomposition.
- **Rancid kernels** are defined as those which have undergone oxidation of lipids (should not exceed 5 meq active oxygen/kg) or the production of free fatty acids (should not exceed 1.0%) resulting in the production of disagreeable flavours.

3.2.3 Organic and inorganic extraneous matter: is defined as organic or inorganic components other than peanuts and includes stones, dust, seeds, stems, etc.

3.2.3.1 Filth

Impurities of animal origin (including dead insects) 0.1% m/m max

3.2.3.2 Other organic and inorganic extraneous matter

Peanuts in-pod	0.5% m/m max
Peanut kernels	0.5% m/m max

4. CONTAMINANTS¹

4.1 Heavy metals

The products covered by the provisions of this standard shall be free from heavy metals in amounts which may represent a hazard to human health.

¹ A Proposed Draft Guideline Level for Total Aflatoxin in Peanuts intended for further processing is under elaboration.

4.2 Pesticide residues

Peanuts shall comply with those maximum residue limits established by the Codex Alimentarius Commission for this commodity.

5. HYGIENE

- 5.1 It is recommended that the product covered by the provisions of this standard should be prepared in accordance with the appropriate sections of the *Recommended International Code of Practice – General Principles of Food Hygiene* (CAC/RCP 1-1969), and other Codes of Practice recommended by the Codex Alimentarius Commission which are relevant to this product.
- 5.2 To the extent possible in good manufacturing practice, the product shall be free from objectionable matter.
- 5.3 When tested by appropriate methods of sampling and examination, the product:
- shall be free from micro-organisms in amounts which may represent a hazard to health.
 - shall be free from parasites which may represent a hazard to health; and
 - shall not contain any substance originating from micro-organisms, including fungi, in amounts which may represent a hazard to health.

6. PACKAGING

- 6.1 Peanuts shall be packaged in such manner which will safeguard the hygienic, nutritional, technological, and organoleptic qualities of the product. Packaging will be sound, clean, dry, and free from insect infestation or fungal contamination.
- 6.2 Packing material shall be made of substances which are safe and suitable for their intended use, including new clean jute bags, tinplate containers, plastic or paper boxes or bags. They should not impart any toxic substance or undesirable odour or flavour to the product.
- 6.3 When the product is packaged in sacks, these must be clean, sturdy, and strongly sewn or sealed.

7. LABELLING

In addition to the requirements of the Codex *General Standard for the Labelling of Prepackaged Foods* (CODEX STAN 1-1985), the following specific provisions apply:

7.1 The name of the product

The name of the product to be shown on the label shall be “peanuts” or “peanuts in-pod” and type of peanuts.

7.2 Labelling of non-retail containers

Information for non-retail containers shall either be given either on the container or in accompanying documents, except that the name of the product, lot identification and the name and address of the manufacturer or packer shall appear on the container. However, lot identification and the name and address of the manufacturer or packer may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying documents.

8. METHODS OF ANALYSIS AND SAMPLING

See relevant Codex texts on methods of analysis and sampling.

ANNEX

In those instances where more than one factor limit and/or method of analysis is given it is strongly recommended that users specify the appropriate limit and method of analysis.

Factor/Description	Limit	Method of analysis
1. In-Pod Defects		
1.1 Empty Pods: pods containing no kernels.	3% m/m	To be determined
1.2 Damaged Pods: include:a) shrivelled pods (pods which are imperfectly developed and shrunken); or b) pods having cracks or broken areas which cause conspicuous openings or which seriously weaken a large portion of the pod, especially if the kernel inside the pod is easily visible without any pressure forced upon the edges of the crack.	10% m/m	To be determined
1.3 Discoloured Pods: pods having dark discolouration caused by mildew, staining, or other means affecting 50% or more of the pod surface.	2% m/m	To be determined
2. Kernel Defects		
2.1 Damaged Kernels include:a) those affected by freezing injury causing hard, translucent or discoloured flesh; b) shrivelled kernels which are imperfectly developed and shrunken; and/or c) those damaged by insects, worm cuts; d) mechanical damage; e) germinated kernels.	1% m/m 5% m/m 2% m/m 2% m/m 2% m/m	To be determined
2.2 Discoloured Kernels: kernels are not damaged but are affected by one or more of the following:a) flesh (cotyledon) discolouration which is darker than a light yellow colour or consists of more than a slight yellow pitting of the flesh; and/or b) skin discolouration which is dark brown, dark grey, dark blue, or black, and covers more than 25% of the kernel.	3% m/m	To be determined
2.3 Broken and Split Kernels: broken kernels are those from which more than a quarter has been broken off. Split kernels have been split into halves.	3% m/m	To be determined
3. Peanuts other than the designated type.	5% m/m	To be determined