
UNECE STANDARD DDP-35

concerning the marketing and
commercial quality control of

RAW AND ROASTED INSHELL PEANUTS

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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.

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The new standard for raw and roasted inshell peanuts is based on document ECE/CTCS/WP.7/2022/11, 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-35 concerning the marketing and commercial quality control of raw and roasted inshell peanuts*

I. Definition of produce

This standard applies to the inshell peanuts of varieties (cultivars) derived from *Arachis hypogaea* L. in the raw stage or roasted, which are intended for direct consumption or mixing with other products for direct consumption. The standard does not apply to inshell peanuts processed by salting, sugaring, or flavouring or intended for industrial processing.

II. Provisions concerning quality

The purpose of this standard is to define the quality requirements for raw and roasted inshell peanuts 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 the standard.

A. Minimum requirements¹

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

The shell must be:

- intact; however, minor surface damage is not considered a defect provided that the core is physically protected
- clean; practically free of any visible foreign matter, including the remains of pericarp, covering in total more than 10 per cent of the total shell surface
- free from blemishes, areas of discolouration or spread stains in pronounced contrast with the rest of the shell affecting in aggregate no more than 25 per cent of the surface of the shell
- well formed; not noticeably misshapen.

The kernel must be:

- free from rancidity
- sufficiently developed. The presence of shrunken or shrivelled inshell kernels that are extremely flat and cracked, or inshell kernels with areas that have been dehydrated, dried out or tough portions affecting more than 25 per cent of the kernel
- free from blemishes, areas of discoloration 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.

* The use of “inshell peanuts” in this standard is a shortened form for “raw and roasted inshell peanuts.

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.

The whole produce (shell and kernel) must be:

- sound; produce affected by rotting or deterioration such as to make it unfit for human consumption is excluded
- free from mould filaments visible to the naked eye
- free from living pests, whatever their stage of development
- free from damage caused by pests, including the presence of dead insects and/or mites, their debris or excreta
- free of abnormal external moisture
- free of foreign smell and/or taste
- free from empty whole shells or blanks.

The condition of the inshell peanuts 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 inshell peanuts shall have moisture content not exceeding 9.0 per cent.

Roasted inshell peanuts shall have moisture content not exceeding 4.0 per cent.

C. Classification

In accordance with the defects allowed in section “IV. Provisions concerning tolerances”, inshell peanuts 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 inshell peanuts 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 (with regard to the total inshell weight basis)</i>		
	<i>“Extra”</i>	<i>Class I</i>	<i>Class II</i>
(a) Tolerances for produce not satisfying the minimum requirements of which no more than:	10	14	18

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 (with regard to the total inshell weight basis)</i>		
	<i>“Extra”</i>	<i>Class I</i>	<i>Class II</i>
Not sufficiently developed or empty shells	7	10	12
Mouldy, rancid or damaged by pests, rotten or deteriorated	2	3	3.5
of which mouldy			
in raw peanuts	0.5	1	2
in roasted peanuts	0.1	0.1	0.25
Living pests	0	0	0
(b) Size tolerances (if sized)			
For produce not conforming to the size indicated, in total – depending on the characteristics of the product	15	15	15
(c) Tolerances for other defects			
Extraneous matter i.e. loose shells, shell fragments, fragments of hull, seed coat, leaves, dust (by weight)			
– raw inshell peanuts	3	3	3
– roasted inshell peanuts*	5	5	5
Foreign matter i.e. stones, metal, and glass (by weight)	0.5	1	1
Cracked and broken	11	12	12
Inshell peanuts belonging to varieties or commercial types other than that indicated – depending on the characteristics of the product	5	5	5

* The shells of roasted inshell peanuts are more brittle and prone to breaking.

V. Provisions concerning presentation

A. Uniformity

The contents of each package⁴ must be uniform and contain only inshell peanuts raw or roasted of the same origin, quality, size (if sized), variety (if indicated), crop year (if indicated).

However, a mixture of raw or roasted inshell peanuts of different sizes and/or varieties 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

Inshell peanuts 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

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

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:

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

- “Inshell peanuts” or “Peanuts in the shell”, “Raw inshell peanuts” or “Roasted inshell peanuts” or equivalent denomination
- Name of the variety (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)

Adopted 2022

Aligned with the Standard Layout 2022

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

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.