

DEFINITION

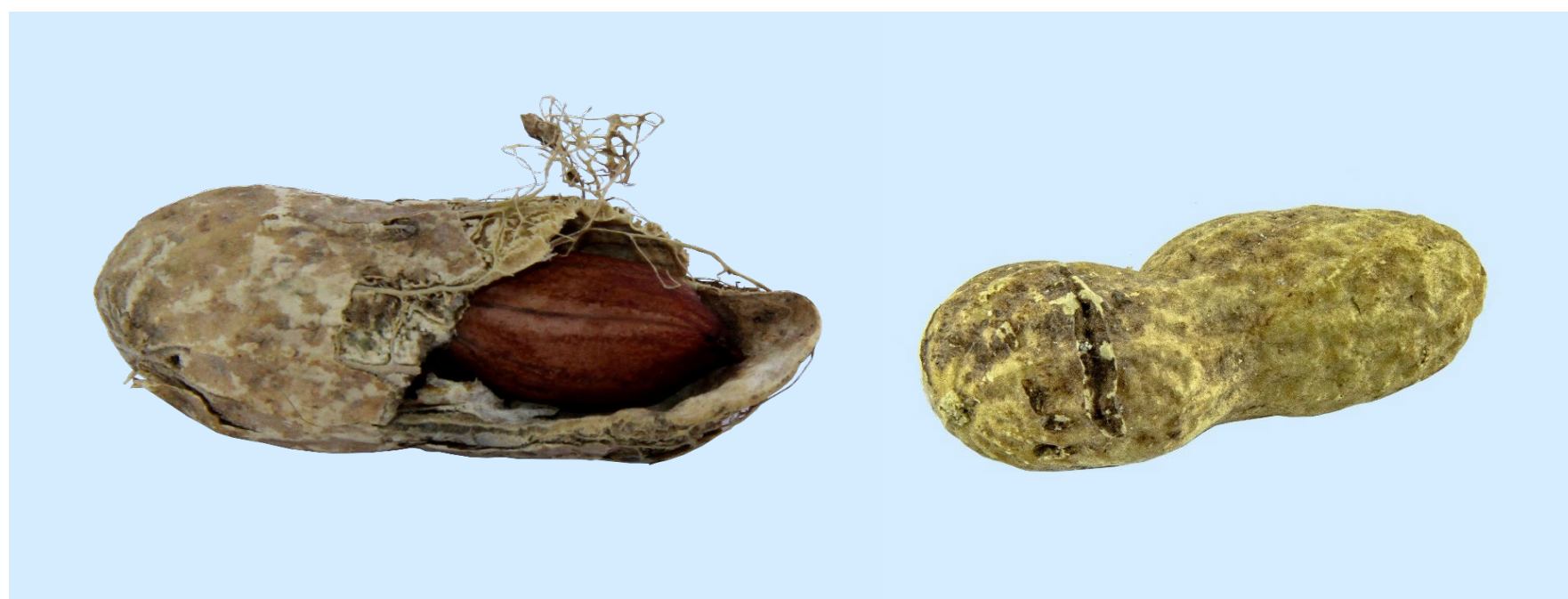


This poster applies to raw and roasted inshell peanuts of varieties (cultivars) grown from *Arachis hypogaea* L. which are intended for direct consumption or mixing with other products for direct consumption. The poster does not apply to inshell peanuts processed by salting, glazing, or flavoring or intended for industrial processing.

The poster has been developed based on UNECE Standard DDP-35* concerning the marketing and commercial quality control of raw and roasted inshell peanuts.



QUALITY DEFECTS



With a broken shell



Misshapen



Rotting



Damaged by pests



Extraneous matter – seeds, and fragments



Discolouration, stains



Mould (condition from inside from right)

Moisture content

The inshell peanuts shall have a moisture content:

- not exceeding 9.0 per cent for raw inshell peanuts
- not exceeding 4.0 per cent for roasted inshell peanuts

* UNECE STANDARD DDP-35, concerning the marketing and commercial quality control of raw and roasted inshell peanuts