

DEFINITION

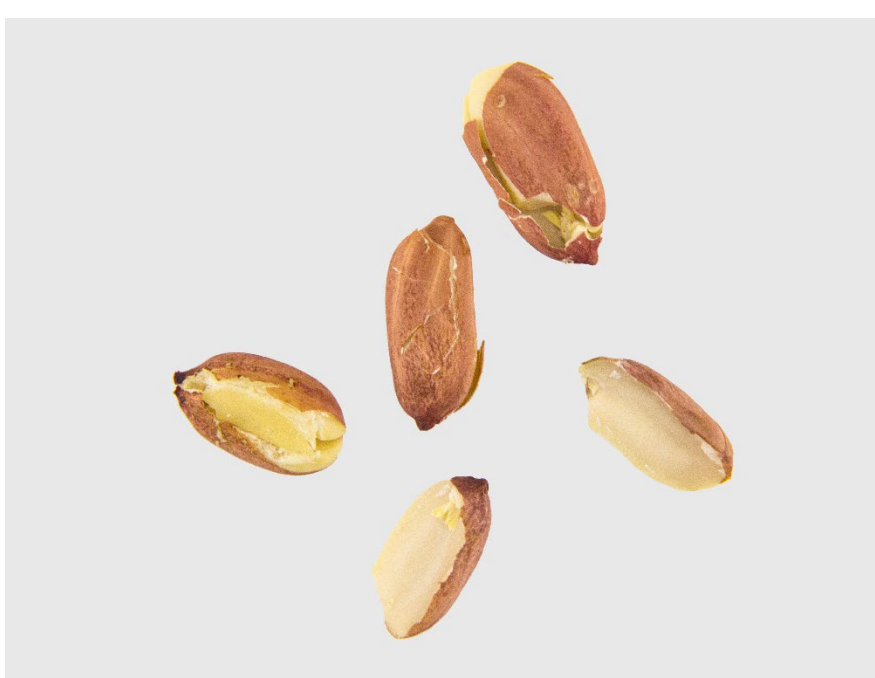


This poster applies to raw and roasted peanut kernels of varieties (cultivars) grown from *Arachis hypogaea* L. intended for direct consumption or for food when intended to be mixed with other products for direct consumption without further processing. The poster does not apply to peanut kernels processed by salting, glazing or flavouring or intended for industrial processing.

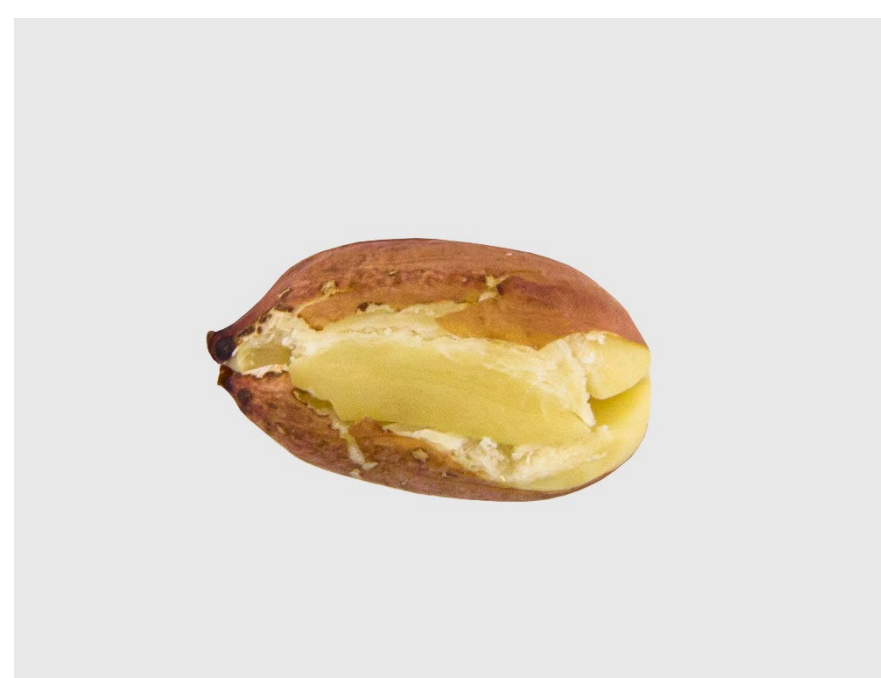


The poster has been developed based on UNECE Standard DDP-36* concerning the marketing and commercial quality control of raw and roasted peanut kernels.

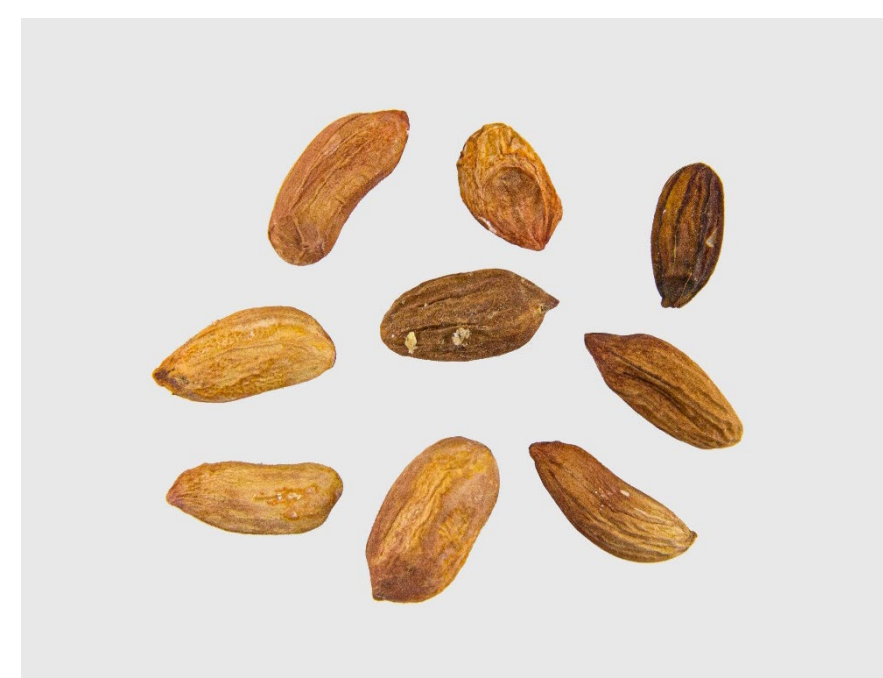
QUALITY DEFECTS



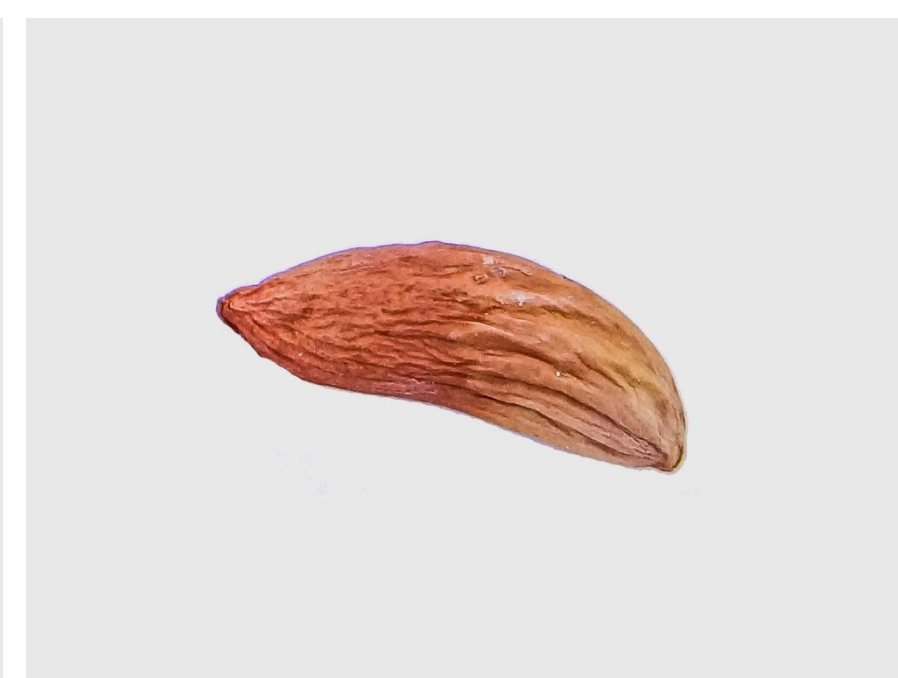
Mechanical damage



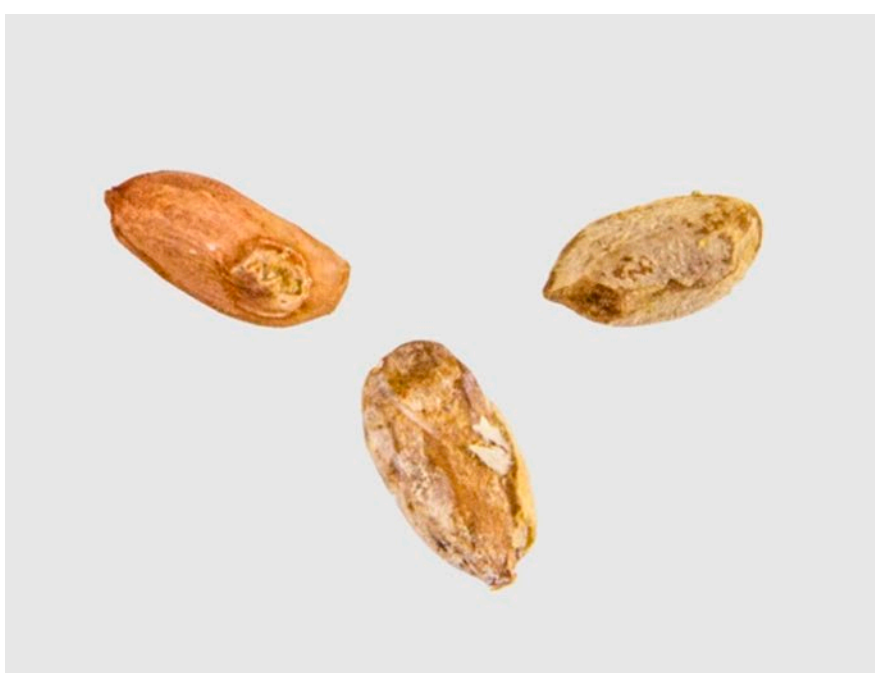
Shrunken kernels



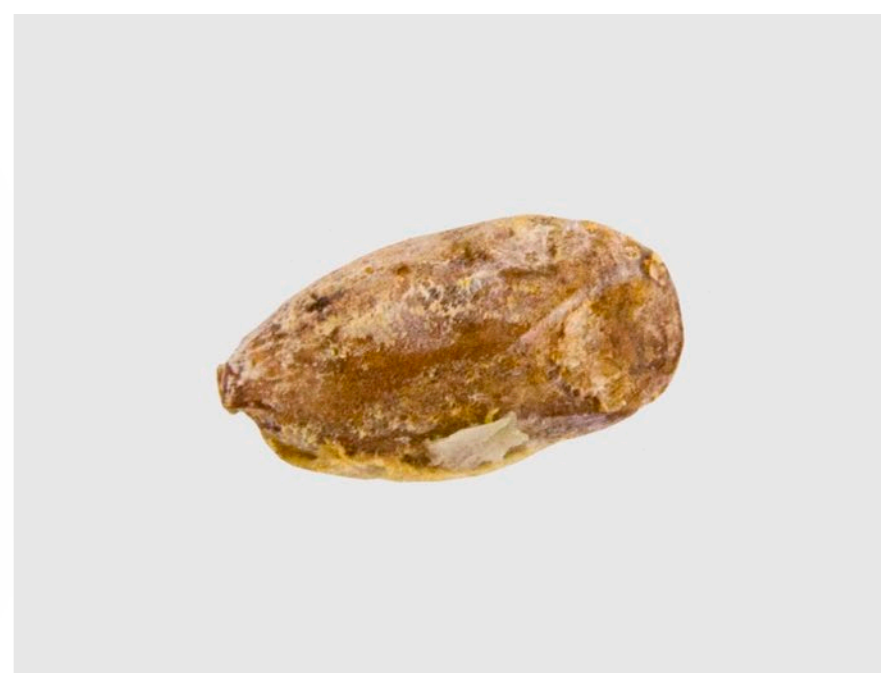
Rotting or deterioration



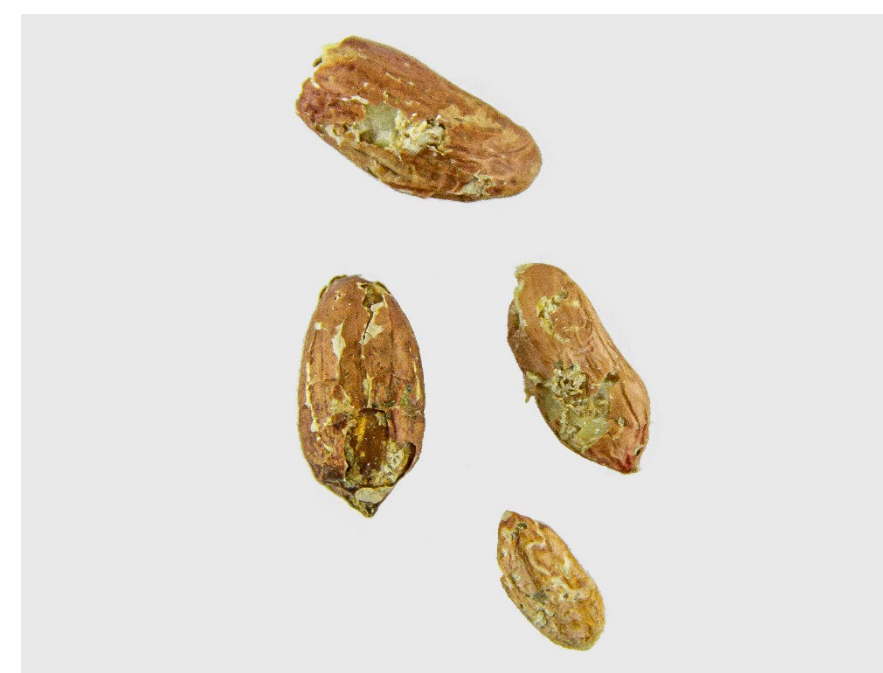
Damage caused by pests



Presence of live insect



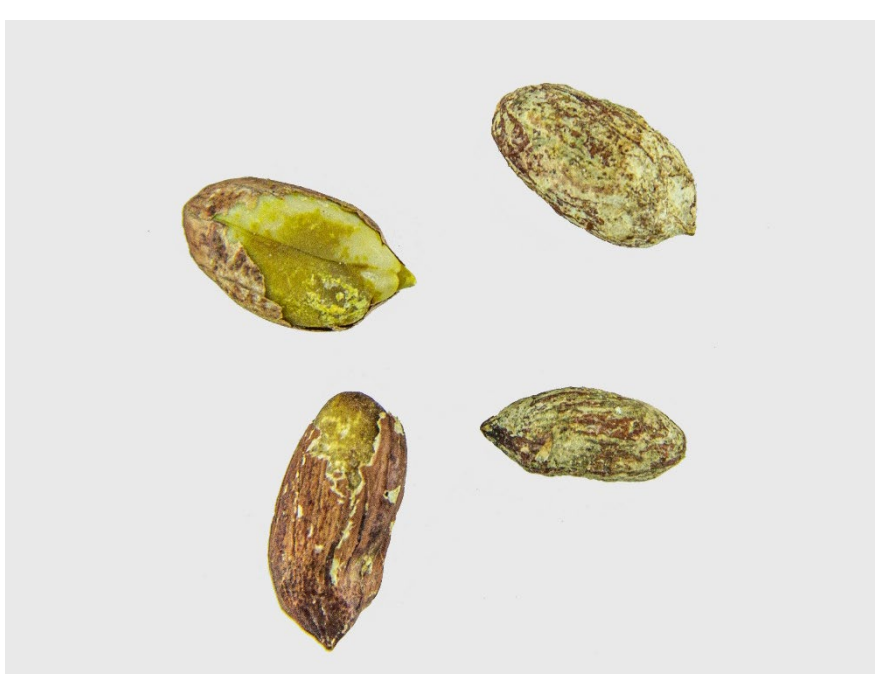
Extraneous matter



Discolouration and stains



Kernels without discolouration and stains



Mould

Moisture content

The peanut kernels shall have a moisture content:

- not exceeding 10.0 per cent for raw peanut kernels
- not exceeding 4.0 per cent for roasted peanut kernels

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