



## ASEAN STANDARD FOR PEANUTS (ASEAN Stan 36:2014)

### 1. DEFINITION OF PRODUCE

This standard applies to peanuts or groundnuts either in the pod or in the form of kernels obtained from commercial varieties of *Arachis hypogaea* L. of the *Leguminosae* family to be supplied to the consumer.

### 2. PROVISIONS CONCERNING QUALITY

#### 2.1 MINIMUM REQUIREMENTS

In all classes, subject to the special provisions for each class and the tolerances allowed, the peanuts must be:

- whole (in-pod and/or kernel);
- characteristics of the variety;
- dry;
- moisture content not more than 9% by weight for kernels and 10% by weight for peanuts in-pod<sup>1</sup>;
- clean, practically free of any visible foreign matter;
- sound, free of defect and deterioration in quality that may make it unfit for consumption;
- practically free of physical damage;
- practically free of abnormal external moisture;
- practically free from mycotoxin producing mould;
- free of pests and damage caused by them affecting the general appearance of the produce;
- free of any foreign smell and/or taste.

2.1.1 The peanut must be harvested and have reached an appropriate degree of maturity, in accordance with the variety, season and the area in which they are grown.

The development and condition of the peanut must be such as to enable them to withstand transportation and handling and arrive in satisfactory condition at the place of destination.

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<sup>1</sup> 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 (Codex Stan 200-1995)

## 2.2 CLASSIFICATION

Peanuts are classified in three classes defined below

### 2.2.1 "Extra" Class

Peanuts in this class must be of superior quality. It must be practically free of defects as indicated in Table 2, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

### 2.2.2 Class I

Peanuts in this class must be of good quality. The following defects as indicated in Table 2, however, may be allowed, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

### 2.2.3 Class II

Peanuts in this class does not qualify for inclusion in the higher classes, but satisfy the minimum requirements specified in Section 2.1 above. The following defects as indicated in Table 2, however, may be allowed provided the peanut retains its essential characteristics as regards the quality, the keeping quality and presentation.

## 3. PROVISIONS CONCERNING SIZING

Size is determined either by diameter of the kernel (mm) or kernel count per 100g weight, in accordance with the following tables:

Table 1. Size determination based on diameter and kernel count

### A. By Diameter

Size Code	Diameter per kernel (mm)
1	>8
2	> 7-8
3	> 6-7
4	> 5-6
5	<5

## B. Kernel Count/100g

Size Code	Count / 100g
1	≤20
2	>20 – 50
3	>50 – 150
4	>150 – 200
5	>200

### 4. PROVISIONS CONCERNING TOLERANCES

Tolerances in respect of quality and size shall be allowed in each package (or in each lot for produce presented in bulk) for produce not satisfying the requirements of the class indicated.

#### 4.1 QUALITY TOLERANCE

**Table 2: Allowed Defects (%)**

Factor/Description	Extra Class	Class I	Class II
<b>1. In-pod Defects</b>			
Empty Pod	≤3%	≤4%	≤5%
Damaged pods (include shriveled pods)	≤3.5%	≤5%	≤10%
Discoloured Pods	2%	2%	2%
<b>2. Kernel Defects</b>			
2.1 Damaged Kernels			
a) those affected by freezing injury causing hard, translucent or discoloured flesh;	0.5%	1.5%	<3%
b) shriveled kernels which are imperfectly developed and shrunken;	2%	3%	5%
c) those damaged by insects, worm cuts;	0	1%	2%
d) mechanical damage	0.5%	1%	2%

e) germinated kernels	0	1%	2%
2.2 Discoloured kernels			
a) Flesh discolouration which is darker than a light yellow colour or consists of more than a slight yellow pitting of the flesh	0	2%	3%
b) Skin discolouration which is dark brown, dark grey, dark blue, or black and covers not more than 25% of the kernel	3%	5%	10%
2.3 Broken and split kernels	3%	5%	10%
2.4 Mouldy, rancid or decayed kernels	0.2%	1%	2%

#### **4.2 SIZE TOLERANCES**

For Extra Class, 5% and for Class I and II, 10% by number or weight for kernels corresponding to the size immediately above and/or below that indicated on the package.

### **5. PROVISIONS CONCERNING PRESENTATION**

#### **5.1 UNIFORMITY**

The content of each package (or lot for produce presented in bulk) must be uniform and contain only peanut of the same origin, variety and/or commercial type, quality and size. The visible part of the content of each package (or lot for produce presented in bulk) must be representative of the entire content.

#### **5.2 PACKAGING**

Peanut must be properly packed in such a way as to protect the produce. The materials used inside the package must be clean and of good 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.

##### **5.2.1 Description of Containers**

The containers shall meet the quality, hygiene, ventilation and resistance characteristics to ensure suitable handling, shipping and preserving of the

peanut. Packages (or lot for produce presented in bulk) must be practically free of foreign matter and smell.

## **6. MARKING OR LABELLING**

### **6.1 NON-RETAIL CONTAINERS**

Each package must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside, or in the documents accompanying the shipment. For produce transported in bulk these particulars must appear on a document accompanying the goods.

#### **6.1.1 Identification**

Name and address of Exporter, Packer and/or Dispatcher. Identification code (optional).

#### **6.1.2 Nature of Produce**

Name of produce, variety and/or commercial type.

#### **6.1.3 Origin of Produce**

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

#### **6.1.4 Commercial Identification**

- Produce/Product name;
- Variety name (optional);
- Class;
- Size;
- Number of units (optional);
- Net weight (optional).

#### **6.1.5 Official Inspection Mark (optional)**

## **7. CONTAMINANTS**

### **7.1 PESTICIDE RESIDUES**

Peanut shall comply with those maximum residue limits established by the Codex Alimentarius Commission, ASEAN Harmonized MRLs for Pesticides, and/or by authority for this commodity.

### **7.2 OTHER CONTAMINANTS**

Peanut shall comply with those maximum levels for contaminants established by the Codex Alimentarius Commission and/or by authority for this commodity.

## **8. HYGIENE**

**8.1** It is recommended that the product covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 3-1997), Code of Practice for the Prevention and Reduction of Aflatoxin Contamination in Peanuts (CAC/RCP 55:2004) and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

**8.2** The product should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

## **9. METHODS OF ANALYSIS AND SAMPLING**

Analytical and sampling methods to be used for ascertaining conformance to the requirements of this specification shall be in accordance with relevant text in Codex Methods of Analysis and Sampling.

**References:**

ASEAN Harmonized MRLs for Pesticides

CODEX CAC/RCP 1-1969, Rev 4-2003. General Principles of Food Hygiene.

CODEX CAC/RCP 55:2004. Code of Practice for the Prevention and Reduction of Aflatoxin Contamination in Peanuts

CODEX STAN 1-1985, Revision 1-1991. Codex General Standard for the Labeling of Prepackaged Foods.

Department of Agriculture and Agrifood-Ministry of Industry and Primary Resources. Brunei Darussalam. Proposed Draft Brunei Standard for Peanuts. 2013.

Indonesian National Standard for Peanut (SNI 01-3921:1995)

Malaysian Standard 1875 : 2006 Groundnuts (Peanuts) – Specification (ICS : 67.060/67.080.10)

Philippine National Standard for Peanuts – Classification and Grading (PNS/BAFPS 107:2012, ICS 67.080.10)

Thai Agricultural Standard for Dried Peanut (TAS 4700-2011, ICS 67.080.10)

Vietnam National Standard for Peanuts (TCVN 2383:2008).

2011 Standard Layout for UNECE Standard on Dry and Dried Produce

## VERNACULAR NAMES OF PEANUT IN THE ASEAN REGION

<b>Country</b>	<b>Common Name</b>
Brunei Darussalam	Kacang tanah
Cambodia	Sandek dey
Indonesia	Kacang tanah
Lao PDR	Mak tour din
Malaysia	Kacang tanah
Myanmar	
Philippines	Mani
Thailand	Thualisong
Vietnam	Lac