

INTERNATIONAL STANDARD

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Peanuts — Specification

Arachides de bouche — Spécifications



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Foreword

ISO (the International Organization for Standardization) is a worldwide federation of national standards bodies (ISO member bodies). The work of preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

Draft International Standards adopted by the technical committees are circulated to the member bodies for voting. Publication as an International Standard requires approval by at least 75 % of the member bodies casting a vote.

International Standard ISO 6478 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*.

Introduction

The requirements specified in this International Standard are based on international trade practices followed by the major exporting/importing countries, and are intended to facilitate further the international trading of peanuts.

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Peanuts — Specification

1 Scope

This International Standard specifies requirements for peanuts (*Arachis hypogaea* Linnaeus), in the shell or in the form of kernels, for human consumption or for oil milling.

2 Normative reference

The following standard contains provisions which, through reference in this text, constitute provisions of this International Standard. At the time of publication, the edition indicated was valid. All standards are subject to revision, and parties to agreements based on this International Standard are encouraged to investigate the possibility of applying the most recent edition of the standard indicated below. Members of IEC and ISO maintain registers of currently valid International Standards.

ISO 1026:1982, *Fruit and vegetable products — Determination of dry matter content by drying under reduced pressure and of water content by azeotropic distillation*.

3 Definitions

For the purposes of this International Standard, the following definitions apply.

3.1 damaged pods/kernels: Pods/kernels which are damaged mechanically, or by mould or weevils, or those showing internal discoloration of kernels materially affecting the quality.

3.2 discoloured pods/kernels: Pods/kernels which are partially discoloured without materially affecting the quality.

3.3 empty pods: Pods in which there are no kernels.

3.4 shrivelled pods/kernels: Pods/kernels which are imperfectly developed and shrunken.

3.5 broken kernels: Kernels from which more than a quarter has been broken off.

3.6 skinned kernels: Kernels from which the complete skin (integument) has been removed.

3.7 split kernels: Kernels which have been split into halves.

4 Requirements

4.1 Peanuts in-shell

Peanuts in-shell shall have the appearance, configuration and constriction(s) characteristic of the variety. They shall be clean, and shall be light brown, creamy brown, dark brown or red/brown in colour; the colour shall be specified precisely in contracts. They shall be dry and reasonably uniform in size and shall comply with the requirements specified in table 1.

NOTE It is strongly recommended that colour uniformity be specified for the grade contracted (see also clause 5).

4.2 Peanut kernels

The kernels shall be obtained by shelling selected peanut pods. They shall have the shape, size, configuration and appearance characteristic of the variety and shall be covered with a light pink to red skin which peels off easily and darkens with age. They shall have the taste characteristic of the variety and shall be free from foreign odours, bitter taste, rancidity and mustiness, and shall comply with the requirements specified in table 1.

4.3 Freedom from insects, moulds, mites, etc.

Peanuts in-shell and peanut kernels shall be free from living insects, moulds, dead insects, mites, insect fragments, excrement and rodent contamination visible to the naked eye (corrected, if necessary, for abnormal vision) or with such magnification as may be necessary in any particular