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|  | **ECOWAS** | **ECOSTAND 030: 2016** |
|  | **STANDARD** |  |

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|  |  | **D-ECOSTAND 030:2016** |

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|  | | **Specification for Groundnut** | |
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|  |  | | **Reference Number**  **ECOSTAND 015: 2016(E)**  **© ECOSTAND 2016** |
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**Foreword**

The Economic Community of West African States (ECOWAS) was established on 28th May 1975 by Heads of States and Governments of fifteen (15) Member States as an Economic Community of the Region. The Treaty was reaffirmed in 1993.

One of the important mandates of ECOWAS is to promote the establishment of Common Market, the development and harmonization of Standards and Conformity Assessment procedures and Measures in order to reduce Technical Barriers to Trade, encourage intra and international Trade as well as enhance the industrialization of the region.

ECOWAS Standards are drafted in accordance with the rules given in the ECOWAS Standards Harmonisation Procedures (ECOSHAM NO. ECOSHP-01) and ISO/IEC Directives, Part 1.

The work of preparing ECOWAS Standards is normally carried out through ECOWAS Technical Harmonisation 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 ECOWAS, also take part in the work.

The main task of the Technical Committees is to prepare ECOWAS Standards. Draft ECOWAS harmonized Standards adopted by the technical Committees are circulated to the member states for voting. Publication as an ECOWAS Standard requires approval by at least 75% of the member states casting a vote.

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. ECOWAS shall not be held responsible for identifying any or all such patent rights.

The work of preparing this standard was carried out by the ECOWAS Technical Harmonization Committee 1(THC1) *Agricultural Products*

This ECOWAS Standard is the regional modified version of the Codex Standard for Peanuts; **CODEX STAN 200-1995**.which has been technically modified to incorporate some changes.

**Introduction**

Groundnuts are widely produced, consumed and traded within the ECOWAS region.

In order to ensure the production of safe and quality groundnuts and to increase trade within the ECOWAS region and internationally, the ECOWAS Technical Harmonization Committee 1(THC1)- *Agricultural Products* considered it necessary to harmonise the standard for Groundnuts.

It is envisaged that the adoption of a Groundnuts harmonized regional standard will facilitate trade not only within ECOWAS, but also in international trade.

**ECOWAS REGIONAL STANDARD D-ECOSTAND 030:2016(E)**

**Standard for Groundnuts**

1. **Scope**

This ECOWAS Regional Standard specifies requirement for Groundnuts as defined in Section 3 .1 intended for processing for direct human consumption.

**2. Normative References**

The following referenced documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

1. *(CAC/RCP 1-1969 - Recommended International Code of Practice – General Principles of Food Hygiene*
2. *(CODEX STAN 1-1985) -Codex General Standard for the Labelling of Prepackaged Foods*
3. *(CODEX STAN 193-1995)* ***-*** *Codex General Standard For Contaminants And Toxins In Food And Feed*
4. **Terms and Definitions**

For the purpose of this standard the following definitions shall apply:

**3.1 Groundnuts**

either in the pod or in the form of kernels, are obtained from varieties of the species *Arachis hypogaea* L.

**3.2** **Mouldy kernels**

kernels with mould filaments visible to the naked eye

**3.3** **Decayed kernels**

kernels showing visibly significant decomposition.

**3.4 Rancid kernels**

kernels which have undergone oxidation of lipids (should not exceed 5 meq active oxygen/kg) or the production of free fatty acids (should not exceed 1.0%) resulting in the production of disagreeable flavours.

**3.5 Organic and inorganic extraneous matter**

organic or inorganic components other than peanuts and includes stones, dust, seeds, stems, etc

**3.6 Filth**

Impurities of animal origin (including dead insects)

**3.7 Empty Pods.**

pods containing no kernels

**3.8 Damaged Pods: include:**

a) shrivelled pods (pods which are imperfectly developed and shrunken); or

b) pods having cracks or broken areas which cause conspicuous openings or which seriously weaken a large portion of the pod, especially if the kernel inside the pod is easily visible without any pressure forced upon the edges of the crack.

**3.9 Discoloured Pods**:

pods having dark discolouration caused by mildew, staining, or other means affecting 50% or more of the pod surface.

**3.10 Damaged Kernels include**

a) shrivelled kernels which are imperfectly developed and shrunken; and/or

b) kernels damaged by insects, worm cuts;

c) mechanical damage;

d) germinated kernels

**3.11 Discoloured Kernels**

kernels which are not damaged but are affected by one or more of the following:

a) flesh (cotyledon) discolouration which is darker than a light yellow colour or consists of more than a slight yellow pitting of the flesh; and/or

b) skin discolouration which is dark brown, dark grey, dark blue, or black, and covers more than 25% of the kernel.

**3.12 Broken and Split Kernels**

broken kernels from which more than a quarter has been broken off. Split kernels have been split into halves.

**4. Essential Composition and Quality Factors**

**4.1 Quality Factors**

**4.1.1 General Requirements**

Groundnuts shall meet the following general requirements:

(a) safe and suitable for processing for human consumption;

(b) free from abnormal flavours, odours, living insects and mitese; .

**4.1.2 Specific Requirements**

**Table 1 — Specific requirements**

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| **Characteristic** | | **Maximum limits** |
| **Mouldy, rancid or decayed kernels**  % m/m (max) | | 0.2 |
| **Filth** % m/m (max) | | 0.1 |
| **1Moisture content** % m/m (max) | Groundnuts in-pod | 10% |
| Groundnut kernels | 9.0% |
| **Other organic and inorganic extraneous matter**  % m/m (max) | Groundnuts nuts in-pod | 0.5 |
| Groundnut kernels | 0.5 |
| **In-Pod Defects**  % m/m (max) | Empty Pods | 3 |
| Damaged Pods | 10 |
| Discoloured Pods | 2 |
| **Kernel Defects**  % m/m (max) | **1 Damaged Kernels** | |
| 1. shrivelled kernels | 5 |
| 1. Kernels damaged by insects, worm cuts; | 2 |
| 1. Mechanical damage | 2 |
| 1. Germinated kernels. | 2 |
| **2 Discoloured Kernels** | |
| 1. Flesh (cotyledon) discolouration | 3 |
| 1. skin discolouration | Covers more than 25% of the kernel. |
| **3 Broken and Split Kernels** | 3 |
| **Groundnuts other than the designated type**.  % m/m (max) | | 5 |

*1Lower 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.*

**5.** **Contaminants**

**5.1 Heavy metals**

The Groundnuts covered by the provisions of this standard shall be free from heavy metals in amounts which may represent a hazard to human health and shall not exceed the limits specified in the Codex General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995).

**5.2 Pesticide residues**

The Groundnuts shall comply with those maximum residue limits established by the Codex Alimentarius Commission for this commodity.

**6. Hygiene**

**6.1** It is recommended that the product covered by the provisions of this standard should be prepared in accordance with the appropriate sections of the *Recommended International Code of Practice – General Principles of Food Hygiene* (CAC/RCP 1-1969), and other Codes of Practice recommended by the Codex Alimentarius Commission which are relevant to this product.

**6.2** To the extent possible in good manufacturing practice, the product shall be free from objectionable matter.

**6**.3 When tested by appropriate methods of sampling and examination, the product:

– shall be free from micro-organisms in amounts which may represent a hazard to health.

– shall be free from parasites which may represent a hazard to health; and

– shall not contain any substance originating from micro-organisms, including fungi, in amounts which may represent a hazard to health.

**7. Packaging and Labelling**

**7.1 Packaging**

**7.1.1** Peanuts shall be packaged in such manner which will safeguard the hygienic, nutritional, technological, and organoleptic qualities of the product. Packaging shall be sound, clean, dry, and free from insect infestation or fungal contamination.

**7.1.2** Packing material shall be made of substances which are safe and suitable for their intended use, including new clean jute bags, tinplate containers, plastic or paper boxes or bags. They shall not impart any toxic substance or undesirable odour or flavour to the product.

**7.1.3** When the product is packaged in sacks, these shall be clean, sturdy, and strongly sewn or sealed.

**7.2 Labelling**

In addition to the requirements of the Codex *General Standard for the Labelling of Prepackaged Foods* (CODEX STAN 1-1985), the following specific provisions shall apply:

**7.2.1** **The name of the product**

The name of the product to be shown on the label shall be “groundnuts” or “groundnuts in-pod” and type of peanuts

**7.2.2 Labelling of non-retail containers**

Information for non-retail containers shall either be given either on the container or in accompanying documents, except that the name of the product, lot identification and the name and address of the manufacturer or packer shall appear on the container. However, lot identification and the name and address of the manufacturer or packer may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying documents.

**8. METHODS OF ANALYSIS AND SAMPLING**

**See relevant Codex texts on methods of analysis and sampling**

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* + 1. *For the purposes of this Standard, this includes recycled material of food-grade quality.*
    2. *The national legislation of a number of countries requires the explicit declaration of the name and address. However, in the case where a code mark is used, the reference “packer and/or dispatcher (or equivalent abbreviations)” has to be indicated in close connection with the code mark.*