



GASTALDI SPECIFICATIONS FOR BLANCHED PEANUTS

T.Cal.004

Versión:06a

Pág 1 de 4

BLANCHED							
	BL30-38	BL38-42	BL40-50	BL50-60	BLSPLIT	BLSPLIT	CRUSHING SPLITS
					PREMIUM	STANDARD	
PHYSICAL REQUIREMENTS							
Damage (% max)	1,5			1,5	2,0	10,0	
Heavy Dirty (% max)	1,5			1,5	5,0	25,0	
Ligth Dirty (% max)	2,0			2,0	10,0	50,0	
Damage & Minor Defects (% max) (*)	3,0			3,0	5,0	25,0	
Skin residue (% max)	5,0					25,0	
Unblanched (% max)	1,0					25,0	
Split or Broken / Wholes (% max)	35,0	30,0	25,0	5,0	10,0	N/A	
Critical Impurities (pieces in 250 kg max)	0,0						
Non Critical Impurities (pieces in 250 kg max)	3	6	3	15	100		
CHEMICAL REQUIREMENTS							
Aflatoxin Total (ppb max)	According to the regulation in the country of destination						
Moisture (% max)	7,0						
FFA (% max) (**)	1,0	1,5	3,0				
Peroxide Value (meq/kg max)	1,0					2,0	
Fat Content (% min)	N/A					44,0	
(*) Dirty not included							
(**) January onwards: 1,5 % max for kernels and 2,0% max for BL Splits and 5,0% for BL SPLIT R							

Fecha: 16/11/16









Motivo de Cambio: Ajuste de especificación por calidad de cosecha.




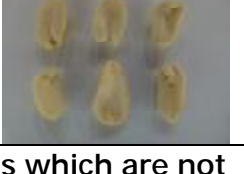






Generado y Emitido por: Equipo de SGSA




Aprobado por: Director División Maní

Definitions for Blanched Peanut

PHYSICAL REQUIREMENTS

Item	Definition	Illustration
DAMAGE	Peanut kernels or pieces of peanut kernels with alterations, which affect or influence their flavour-odour properties.	
Germinated	Those kernels which have visibly started the germination process (root emergence).	
Frozen	Kernels that as a consequence of frost show an abnormal aspect in their complexion (discolorations – brownish colors). Once they have been split and peeled, they have a bright aspect - translucent, discolored and gummy. They show a notable color alteration, even yellow, brownish gray or gray and have an unpleasant flavour.	
Insect	Kernels with defects (holes) produced by insects, like woodborers, weevils, etc.	
Mould	Kernels with visible fungi mass.	
Decay	Kernels with dark brown discoloration and changes in its structure, as a result of their decomposition.	
Burnt	Burnt grains. Grains showing a darkening of its internal and external coloring, as a result of fermentation.	
HEAVY DIRTY	Kernels which show severe dirty adherences.	
LIGHT DIRTY	Kernels which show signs of dirt, independently from the definition of DIRTY CAUSED BY HANDLING, which is referred to the lot as a whole.	
DEFECTS	Peanut kernels or pieces of peanut kernels with alterations, which do not affect or influence their flavour-odour properties. Dirty kernels are not included in this classification.	

Spotted & Discoloured	Kernels of different color o with areas covering more than a quarter of their surface. Violet tinted kernels are not considered spotted.	
SKIN RESIDUE	Red noses and kernels with some skin on their surfaces. Skin must cover 25% of them.	
UNBLANCHED	Kernels with their skin. The skin cover more than 50% of the kernel.	
SPLIT	Kernels which are split in halves, whatever the size.	
IMPURITIES	All those grains, pieces of grain or undefined particles which are not peanuts, such as sticks, stems, peanut shells and all other inert contents (excluding soil or dust).	
Critical	Stones	
	Metals	
	Glass	
	Bones	
No Critical	Land balls	
	Sticks	

	Shell and/or Inshell kernels	
	Other seeds	
	Others	

CHEMICAL REQUIREMENTS

Item	Definition
Aflatoxin	Aflatoxin content, B1 and Total, in parts per billion.
Moisture	Water content measured in percentage.
FFA	Free Fatty Acid in percentage.
PV	Peroxide Value in meq/kg