United States Department of Agriculture

Marketing and Regulatory Programs

Agricultural Marketing Service

Specialty Crops Program

Specialty Crops Inspection Division

Milled Peanuts

Inspection Instructions

April 2023

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These instructions contain information and guidelines to help personnel of the U.S. Department of Agriculture's (USDA) Specialty Crops Inspection (SCI) Division uniformly apply and interpret U.S. grade standards, other similar specifications, and special procedures.

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Inspection instructions are issued by USDA after careful consideration of all data and views submitted. The Department welcomes suggestions for improving the inspection instructions in future revisions.

Comments may be submitted to:

Director, Specialty Crops Inspection Division
Specialty Crops Program
USDA, Agricultural Marketing Service
1400 Independence Avenue, SW, STOP 0240
Washington, DC 20250

These instructions replace the Milled Peanuts Inspection Instructions dated June 2019, and include the EU 2019 Corrective Actions, and all other previous correspondence, memos, inspection instructions, or procedures.

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INSPECTION INSTRUCTIONS FOR MILLED PEANUTS

PART I – INSPECTION OF MILLED PEANUTS

GENERAL

The Milled peanuts Inspection Instructions (shelled stock and cleaned Virginia type in the shell) are specifically developed and designed by the Specialty Crops Inspection (SCI) Division to assist officially licensed inspectors in the interpretation and application of the following standards:

- U.S. Standards for Grades of Shelled Runner Type Peanuts, 7 CFR §51.2710;
- U.S. Standards for Grades of Shelled Spanish Type Peanuts, 7 CFR §51.2730;
- U.S. Standards for Grades of Shelled Virginia Type Peanuts, 7 CFR §51.2750; and
- U.S. Standards for Grades of Cleaned Virginia Type Peanuts in the Shell, 7 CFR §51.1235.

Part I of these instructions addresses the basic guidelines for sampling and grading shelled peanuts and cleaned peanuts in the shell. Any portion of these instructions beginning with §51 and followed with **bold** print is material copied directly from the U.S. grade standards for the above mentioned types of peanuts.

NOTE: The inspection of peanuts differs from that of most fresh fruits and vegetables because peanut samples are usually drawn in one place and analyzed in another.

DESCRIPTION OF TYPES

Always show the type of peanuts inspected on the inspection certificate. Do this by either quoting the wording on the PLI tags or by declaration of the applicant. For example, “Applicant States Runner Type,” etc. However, never certify the type or variety on the certificate.

SPANISH TYPE

Kernels of older varieties are generally small, while newer varieties are mostly medium size. All are inclined to be rounder than other types of peanuts. The skin is smooth and has a delicate texture. Kernel color ranges from pale pinkish buff when fresh to light brown during storage.

RUNNER TYPE

Kernels are small to medium and mostly somewhat elongated, many having blunt, flattened ends. The skin is usually a little thicker and less smooth than Spanish type peanuts. The color ranges from pinkish-brown when fresh to reddish brown during storage.

VIRGINIA TYPE

Pods are large, plump, and usually contain two kernels. Kernels are medium to large and generally elongated. Most kernels have a distinct taper at each end and a tendency to be pointed at the sprout end. The skin has about the same texture as Runners. Color ranges from light pinkish-tan when fresh to reddish-brown during storage.

VALENCIA TYPE

Pods are cylindrical, slender, and contain 2 to 4 kernels. Kernels are small to medium, with blocky, flattened ends. Color ranges from bright red when fresh to darker red during storage. Valencias are grown almost exclusively in New Mexico for cleaned in-shell trade.

INSPECTION EQUIPMENT

Ensure that all equipment has been officially approved for use by the SCI Division and that it is functioning properly. If there is any doubt as to approval or accuracy, consult the Federal Program Manager or State Supervisor.

The following is a list of items used in sampling and grading milled peanuts:

- Trier (13 to 15 inches in length) for shelled peanuts in sacks.
- Dickens Pneumatic Grade sampler.
- Dickens Pneumatic Aflatoxin sampler.
- Whitaker/Slate Sampler.
- Dickens Aflatoxin Subsampling Mill.
- Vertical Cutter Mill.
- Farmers' Stock Sheller.
- Electronic Kernel Counter.

- Buckets or sacks to hold samples.

- Scales sensitive enough to accurately weigh and display weights in graduations of 0.1 gram and which have a capacity of 5,000 grams with overload protection for up to 15,000 grams (see following section on Scales for detailed specifications).

- Hand divider and Dickens Mechanical Rotating divider.

- Screens of various size openings (depending on the type of peanuts graded).

- Mechanical screen shaker for shelled kernels.

- Electronic Moisture Meter.

- Kernel Splitter.

- Computer and applicable USDA-SCI approved software.

SCALES

Accurate scales are required for determining percentages of defects. Any digital scale meeting the following specifications may be used for milled peanut inspections:

1. Equipped to interface with a computer or have provisions for installation of an interface.

2. Equipped to interface with an on-line printer or have provisions for installation of an interface.

3. Instant “taring” capacity which automatically adjusts to zero balance. Tare ranges of 0 to 1500 grams. Less than 1.5 seconds required to tare.

4. Display readings in graduations of 0.1 gram.

5. Capable of weighing unknown weights up to 5,000 grams with over-load protection for loads up to 15,000 grams.

6. Contain a calibration mode by which it can accurately standardize to zero balance with official test weights. Always carry out calibration in the same manner regardless of the weight unit selected.

7. Ensure digital display panel is at least 8 square inches and digits are at least 1/2 inch in height. Must contain a stability detector that signals the final reading.

8. Designed to function properly in non-laboratory conditions during operation.

- Temperatures 0° to 40° C.
- Altitude 0 - 4000 m.
- Relative humidity 15 to 85%.
- Vibration 0.3 m/second.

9. Other technical requirements:

- Stabilization time less than 3.0 seconds.
- Sensitivity drift 8 x 10 - 5 C.
- Display sequence less than 0.5 seconds.
- Power supply 115v/230v with a tolerance of ±10%.
- Frequency of 50 Hz to 60 Hz.
- Weighing to be reproducible within 0.05 grams.

SAMPLING

REPRESENTATIVE SAMPLING

Obtaining representative samples is essential. Accurate certification is possible only if the samples examined are truly representative of the entire lot or accessible portion. Sample all portions of a lot or load even if it is difficult to reach all layers or parts. If you cannot access the entire lot for sampling, restrict the inspection and certificate to the accessible portion. Ensure Federal-State Inspection Service (FSIS) employees who are involved in the sampling process are trained and knowledgeable in sampling requirements.

COMPLETION OF SAMPLING

When sampling is begun on any lot, complete it within 30 days. If not, the original portion of the sample must be discarded and the lot resampled.

SHELLED PEANUTS IN BURLAP SACKS

Sample all lots of shelled peanuts in burlap sacks by means of a trier unless the lot can be sampled continuously by an approved, in-plant automatic sampler while sacks are

being filled. A “trier” is a 13- to 15-inch-long hollow probe that tapers to a sharp point. The end opposite the point is open, allowing for sampled peanuts to be poured from the probe.

TRIER SAMPLING

Sample at least 25% of the sacks (one out of four) throughout the lot, doubling this rate for appeals.

Sampling must be “representative.” For example, divide proportionately between the top, middle, and bottom portions of different sacks.

Raise or twist the sacks in such a way as to relieve any tautness and to provide for some slack in the burlap near the area to be probed. This relieves some of the pressure on the peanuts, thereby reducing the likelihood of any kernels splitting. This is especially important when sampling larger peanuts, such as Extra Large Virginias.

Insert the probe into the sack in an approximately horizontal position with the open side up.

Force the trier in until only the last few inches remain exposed. If it appears sacks are under pressure in the stack where it is not possible to obtain any slack in the burlap, discard the first half-handful of peanuts that comes through the trier. This should eliminate kernels that may have been split only by the pressure of the trier.

Take approximately the same amount of peanuts from each sack sampled to ensure the sampling rate is uniform for all sacks. Small lots may require more than one full trier per sack. In such cases, all sacks sampled must be sampled in the same uniform and representative manner.

Visually observe the peanuts sampled in your hand as they come out of the trier before putting them into the sample. By doing this, it is possible to notice if the peanuts in the sack being sampled are of a decidedly different quality than those in the rest of the sacks. If such sacks are found and can be identified by different markings, any sample from them must be kept and graded separately from the others. Also, if a lot has some containers having identical markings, but are of a distinctly different quality (e.g., splits mixed in a lot of U.S. No. 1s or No. 1s with splits), notify the applicant that the containers with the distinctly different quality peanuts cannot be sampled and combined into a composite sample with the other containers. Therefore, the shipper must remove all sacks from the lot that have peanuts of a distinctly different quality.

After sampling, close the hole left by insertion of the trier. A few strokes across the opening with the point of the trier will bring the burlap threads back into place sufficiently enough to fill the opening. Do this gently to avoid breaking additional threads and thus enlarging the size of the opening.

BULK LOADS, FIBERBOARD BINS, AND TOTE SACKS (SUPER SACKS)

When and where possible, sample peanuts using an approved in-line automatic sampler in the plant while the containers are being filled. Encourage each shelling plant/mill to install automatic samplers. However, "cup sampling" (by hand) is permitted on a temporary or emergency basis, but only if first authorized by the State Supervisor, the Federal Program Manager, or Federal-State Inspection Management (FSIM). Except for lots exceeding 120,000 pounds sampled prior to packaging, the sampling rate must be proportionately the same as that required for bagged lots. Under certain circumstances, bulk bins or cartons may be sampled with either the Dickens Pneumatic Grade Sampler or the Whitaker/Slate Sampler.

Sample size and sampling procedures for bulk containers are the same as previously outlined. A pneumatic sampler may be used to sample lots of oil stock in semi-trailers that have flat surface bottoms. Those with flat, multi-level surface bottoms may also be sampled provided the sampling tube will reach the bottom of each level. Semi-trailers having two or more hopper compartments tapering to a flat surface bottom may also be sampled provided they exhibit the FSIS Seal of Approval (see following page for Official Oilstock Probe Patterns for 2 and 3 Hopper Bottoms). Smaller vehicles, such as farm dryers, trailers, trucks, or grain wagons that have tapered or hopper compartments must not be sampled with the pneumatic sampler. Trailers must display the "FSIS Seal of Approval" or an "F&V cable" seal prior to sampling (see Farmers' Stock Inspection Instructions). Seals can be purchased through the SCI Division Supply Depot.

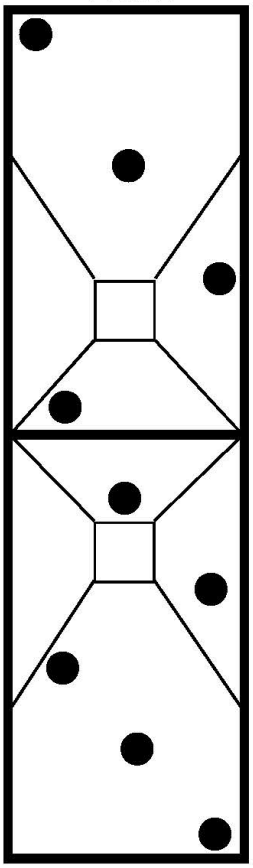
Official Oilstock Probe Patterns

2 & 3 HOPPER BOTTOMS

11/6/15

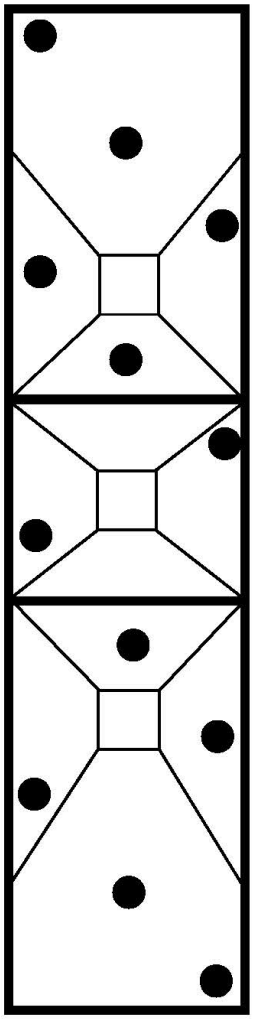
2 - Hopper

FRONT



3 - Hopper

FRONT



DRAWING SAMPLES FROM BULK CONTAINERS WITH A SHOP-VAC SAMPLER

SAMPLERS

There are three different types of shop-vac samplers available for sampling milled peanuts from bulk containers:

1. Aflatoxin sampler (1 inch diameter tube).

2. Dickens Pneumatic Grade Sampler (1-3/8 inch diameter tube with special padding).

3. Whitaker/Slate Sampler.

The Whitaker/Slate Sampler has a flexible hose extending from the top of the shop-vac attached to the sampling tube. It can be operated by setting the unit on the floor, reaching over the container, and inserting the tube into the peanuts.

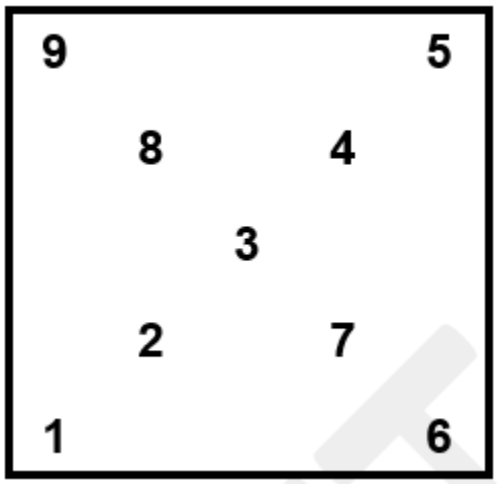
Both the aflatoxin sampler and the Dickens Pneumatic Grade Sampler have a sampling tube attached to the bottom of the shop-vac. The aflatoxin sampler can only be used for drawing aflatoxin samples. It may not be used for grade samples. The Dickens Pneumatic Grade Sampler may be used for aflatoxin-only samples, update inspections, oil stock lots, and seed peanut lots. It may not be used for any other purpose without prior approval from FSIM. Anytime the Dickens Pneumatic Grade Sampler is used to sample a lot where any grade factor is determined, make the following statement under "Remarks" on the certificate: "Above lot sampled at applicant's request with a Dickens Pneumatic Grade Sampler, which may bias grade factor accuracy."

Further, all seed peanut lots must have the following statement made on the certificate under "Remarks," "Applicant states certified/registered seed."

NOTE: If a lot originally failed human consumption requirements account of quality and/or size, any subsequent inspection must be considered an "appeal" inspection and not an "update." Appeals for quality and/or size may not be drawn with the Dickens Pneumatic Grade Sampler.

BULK CONTAINER SAMPLING PATTERN

Bulk containers must be sampled according to the following probe pattern. If more than 9 containers are sampled in a lot, repeat the probe pattern until sampling is completed.



TOP VIEW OF CONTAINER - FORKLIFT TO THIS SIDE

NOTE: For appeal aflatoxin sampling, each container in the lot must be probed twice.

DRAWING SAMPLES WITH THE WHITAKER/SLATE SAMPLER

The Whitaker/Slate shop-vac sampler is approved for all certifications including grade and size under the USDA Market Development Division (MDD) Domestic and Imported Peanut Regulations. The disclaimer statement made under "Remarks" when sampling with the Dickens Pneumatic Grade Sampler is not necessary when using this sampling device. This sampler may be used on bulk bins and mini bulk bags using the probe pattern above.

The Whitaker/Slate shop-vac sampler may also be used on totes or super sacks provided that the entire contents are accessible. Do this by either moving the throat of the sampler around or by making cuts in the sack, provided conditions are safe for sampling. If the person sampling cannot safely reach over the totes or super sacks, then some kind of safe platform must be provided. The Dickens Pneumatic Grade Sampler is not approved for use on totes or super sacks because the bulk of its weight is attached to the top of the sampling tube, making its use very dangerous for these types of containers.

NOTE: The Whitaker/Slate sampler is not meant to replace the in-line automatic sampler. Its use is only intended for updates and in facilities, such as seed mills and blanchers, where in-line automatic samplers are not installed because there is not a regular demand or need for one. Any facility where samples are drawn on a regular basis, are strongly encouraged to install an in-line automatic sampling device.

IN-LINE AUTOMATIC SAMPLING DEVICES

In-line automatic sampling devices must be officially approved by USDA/FSIS prior to being used to draw official samples. All sampling devices must bear the FSIS Seal of

Approval or F&V cable seal, which also carries an assigned accountability number. The seal is usually affixed in close proximity to the sampling device. Validate samplers annually as to the number of incremental samples and total amount of sample. Apply FV-648-1 stickers to each device to certify validation occurred. If the sampling device does not bear the seal of approval or is not marked to indicate official approval, promptly notify the immediate supervisor. Obtain sampler approval (following testing) through FSIM, which bases the decision to approve or reject a sampler on testing conducted by the Agricultural Research Service (ARS) office located in Dawson, Georgia.

Set the opening of the automatic sampler at not less than 1-1/2 inches to accurately determine the foreign material. Adjust in-line sampling devices to a minimum of 100 incremental samples (5 per tote in a 20-tote lot) per lot.

Draw samples in a manner that prevents adulteration and maintains custody. This means that samples are collected in a manner that ensures FSIS employees have sole access to samples. Thoroughly clean samplers after each lot. Ensure FSIS employees periodically monitor the sampling process.

Paper Bags

Multi-wall paper bags must not be sampled with a trier unless some method is available to ensure that bags will not leak or tear. Only sample paper bags by trier if a strong durable adhesive tape is available for sealing the holes left by the trier. Paper bags may be sampled by hand from the tops of each as described in the following paragraph. Another method for sampling paper bags is to use the short or long trier in the tops of bags while holding the bag at an angle approaching 90 degrees (practically horizontal or on its side).

In-Shell Peanuts

There is no alternate device similar to the trier for sampling cleaned in-shell peanuts. Sampling must be done by hand or by an approved automatic in-line sampler. Samples must be drawn from at least one-tenth (or more) of the bags/sacks in the lot, making sure to double the sampling rate for appeals. For hand-sampling, cut the stitches or loosen the sewing string to open the top of the bag/sack. Slip an open hand and sample from the top, middle, and bottom to obtain a representative sample. To reach the bottom, you may need to dump out the bag/sack. Repeat as necessary.

Mailing Samples for Inspection

Marking Samples

Record and submit all pertinent information about the lot with the sample. This is done by including a copy of the SC-187/SC-187-CG, Notice of Sampling (187) in each

sample container. Include on this form the brand, name, weight, and grade as marked on each of the containers being sampled, as well as the mill and lot number listed on the positive lot identification (PLI) tag. See Completing the 187 section.

MAILING SAMPLES

In some instances, such as in market offices, an inspection may be requested from an office not equipped with the equipment necessary for grading milled peanut samples. In such cases, inform the applicant that circumstances make it necessary to mail a sample to a properly equipped office that can weigh and screen the peanuts, and that this will probably delay the completion of the inspection for a day or two. If the applicant agrees to this procedure, draw the sample in the manner previously described.

Samples must be placed in a double paper bag or cloth sack, packed in a sturdy container with ample protective padding, and mailed to the nearest inspection office equipped for milled peanut analyses. Complete a 187 and mail to the office that will analyze the sample. Further, a copy of the 187 must also be enclosed in the mailed sample. If one is not available, complete a letter or memorandum containing the name and address of the applicant and shipper and the time and place of sampling. Enclose a copy of this letter in the sample with all other copies mailed to the analyzing office. The office receiving the sample will analyze it, issue the certificate, and report the results to the applicant via the inspection office that drew the sample. The certificate must quote the various identifying marks and count reported by the sampling inspector. Under "Remarks," the date the sample was drawn, the identification of the conveyance (rail car/truck number or warehouse name), and the name of the USDA inspector who drew the sample (or the inspection office they are from) must also be shown.

MIXING AND DIVIDING SAMPLES

Thoroughly mix and divide the sample drawn for grade and aflatoxin analysis by means of a Dickens Mechanical Rotating Divider. This device divides the sample into equal representative aflatoxin, grade, and check samples.

HAND DIVIDER

Pour the entire grade analysis sample into the divider hopper and level it off. Pull back the sliding gate rapidly to divide the sample into two approximately equal parts. Run the sample through the divider 2 or 3 times to ensure a thorough mixing. If the portion in one of the divider "drawers" is close in weight to the amount needed for sample analysis, no further cut is necessary. However, if each drawer contains about twice as many peanuts as needed for the analysis sample, the contents of one of the drawers must be emptied into the hopper and divided a second time. In rare instances, it may be necessary to cut down the sample a third time to arrive at the quantity needed for analysis. Retain a portion of the remainder of the sample equal to twice the size of the grade analysis sample as a check sample (see Check Sample section).

Cleaned Peanuts in the Shell

These peanuts cannot be readily mixed and divided in the sample divider used for shelled peanuts because of their large size. Instead, thoroughly mix cleaned peanuts in the shell by pouring them gently from one large container to another, four or five times. Then empty them onto a flat surface, "sweeping" the portion of the lot to be weighed for sample analysis into a scale pan. This ensures inclusion of a fair amount of any smaller material in the sample. Also, if available, a Farmers' Stock Peanuts sample divider may be used.

Weighing the Analysis Sample

After the mixed sample has been reduced to the approximate size required for analysis, the exact amount (in grams) required for analysis must be weighed. Sample size is based on the overall size of the lot (see following table).

NOTE: The minimum sample sizes listed in the following table pertain only to amounts required for grade analysis. Draw additional peanuts if aflatoxin samples or other types of "quality control" samples are requested by the applicant.

Sample Size Chart – Edible Quality Shelled and In-Shell Peanuts

Size of Load or Lot (Pounds)	Minimum Number Containers Sampled	Minimum Sample Drawn (Grams)	Minimum Sample Analyzed (Grams) [1, 2]
Up to 57,500	[3]	4,000	1,000
57,501 to 100,000	[3]	8,000	2,000
100,001 to 150,000	[3]	12,000	3,000
150,001 to 200,000	[3]	16,000	4,000

[1] The minimum sample size for grade analysis for all lots is 1,000 grams. However, for lots of U.S. Splits, "Virginia No. 2s" containing 70% or more splits, or blanched peanut lots that weigh over 57,500 pounds, the minimum sample analyzed may be reduced by one-half the amount shown in this column.

[2] Double the amount shown in this column (or "approximately double" for lots reported on computer-generated certificates) for the minimum sample size analyzed for foreign material for U.S. No. 1 or better grades. For grades lower than U.S. No. 1, the sample size may be doubled at an applicant's request and/or supervisors' discretion.

[3] Shelled peanut lots must be sampled at a 25% minimum sampling rate (1 out of every four containers), while in-shell lots must be sampled at a 10% minimum sampling rate (1 out of every 10 containers). For lots larger than 120,000 pounds sampled with an in-line

automatic sampling device prior to packaging, the minimum sampling rate is at least one sample cut per every 800 pounds of peanuts.

Analyzing Larger Samples

For appeals, double the analysis portions listed in the Sample Size Chart on the previous page. In instances where the analysis sample is adulterated, spilled, or otherwise unusable, cut another like-sized sample from the check sample; a larger sample is not required.

Check Samples

When the sample is mixed and divided to obtain an analysis portion, save another representative portion of the original sample, and hold as a "check sample." The size of the check sample must be twice that analyzed for grade, e.g., 2,000 grams if 1,000 grams was used for analysis.

Retain the check sample along with the foreign material, damage, and minor defects from the analysis sample for a period of 15 days. During that time, it is available for review if the inspection results are questioned. The container holding the sample must be marked with sufficient identification as well as the date. Store in such a way that it is protected as much as possible from rodents, insects, moisture, or heat. In addition, keep check samples under constant supervision or locked in a secure place. Discard at the end of the 15-day holding period. Where storage space is limited, supervisors may permit a shorter holding time. For lots not completed within 30 days, dispose of the sample, and resample the lot.

Analyzing Shelled Peanut Samples

Seed Peanuts Treated with Fungicide

Deny requests for sampling and/or inspection of seed peanuts that have been treated with a fungicide. The toxicity of fungicides presents a potential health hazard and both sampling and grading equipment could be contaminated by them. Further, size, moisture, and defects cannot be accurately determined on peanuts treated with fungicides.

Count per Pound or Ounce

Only the U.S. Virginia Type Peanut Standards have requirements for count per pound. However, even though count is not a requirement of the U.S. Runner or U.S. Spanish Grades, shellers frequently request that count per pound or ounce be determined.

Count determination includes all kernels in the sample before it is screened. Ensure counter is checked frequently for accuracy. Where available, an electronic eye counter

may be used for official grading work. Count per pound or ounce is specified to the nearest whole kernel, e.g., report 512.5 as 513 whole kernels per pound or 32 kernels per ounce.

SAMPLE SIZE FOR COUNT PER POUND OR OUNCE

Count a minimum sample size of 2 pounds from the total sample and base the count per pound or ounce on the number of kernels in the 2-pound sample. After counting, return the 2-pound sample to the original sample. If count is determined by an electronic counter to conserve time, use kernels from the check sample or the additional portion of the sample analyzed for foreign material.

COUNTING SPLITS

A split (half kernel) is counted as one-half, while two splits count as a whole kernel.

SCREENING

Samples are screened to determine the amount of kernels smaller than the minimum size specified for a given grade. When available, use a mechanical screen shaker. If not, hand screen the sample. Ensure to use the correct screen having the size opening prescribed for the type and grade of kernels. The sample used for screening must include the same kernels used in determining count per pound.

MECHANICAL SHAKER

The shaker is working properly when peanut kernels spread uniformly over the screen surface and do not noticeably "bounce." If not, it is possible that the peanuts will not be completely/accurately screened. Corrections of the screen action may be made by adjusting the length of the thrust developed by the eccentric. This is done by either changing the tension on the brace (in the center of the screen) that affects the up and down vibration or by changing the tilt of the entire shaker.

When using a screen with slot openings, always place the screen in the shaker head with the slots running lengthwise to the shaker. In other words, the long dimension of the slots must run in the same direction as the thrust of the shaker as indicated by the rod connecting the eccentric bearing with the shaker head.

Place only enough of the sample on the screen to partially cover it with a single layer of kernels. The best action is attained when the screen is about 3/4 to 4/5 covered. The size of the screen frame used on the shaker will govern the amount of peanuts that the machine can accommodate at one time. When using the 13 x 13-inch screen for a 1,000-gram sample, screen the sample in three separate portions to avoid overloading.

When using the slot screens specified for grades for whole peanuts, run the shaker for 20 seconds. When using the round-hole screens specified for Whole Kernels, Splits

and Twos, increase the shaking time to 40 seconds. The longer shaking time is required because of the difficulty of getting the elongated, small, whole kernels to pass through the round openings. The key to accurate screen sizing of shelled peanuts is to ensure that each peanut in the sample has an "opportunity" to pass through the screen openings. Again, do not to overload the screen.

HAND SCREENING

Offices where peanut inspections are rarely made usually are not equipped with a mechanical shaker. In such instances, do the screening by hand. Take care to use the screen with the proper size opening. Screen the sample in several portions so that the screen is not more than 2/3 to 3/4 covered with a single layer of kernels at any time.

The method of shaking the screen is important. Move the screen with a short, slow motion from side to side and from front to rear, tilting it slightly to aid the movement of kernels. Pause the shaking motion every few seconds to permit small kernels to fall through the openings. Continue the gentle shaking and stopping routine until no more kernels fall through.

If a large number of small kernels become wedged in the slotted screen, a slight up-and-down motion of the screen will help to dislodge some of them. Do not bump the screen against a hard surface and do not force the kernels lodged in the screen through in any other manner. Kernels which remain lodged in the screen when the process is over are kept with those that rode the screen.

In using the round-hole screen for Whole Kernels, Splits or Twos, it may be necessary to give the screen a lot of up-and-down motion in addition to horizontal shaking in order to induce the long slender kernels to pass through. Considerably more time is required to screen these types, especially Virginia Twos.

SORTING THE SCREENINGS

For shelled peanuts of any type or grade, sort all kernels passing through the screen into various categories. These separations will vary somewhat depending on the grade being worked. The various grade factors and how each is handled is described in the following paragraphs.

Splits

The standards define a "split" as the separated half of a peanut kernel. Sound splits are separated out when grading No. 1 Runner, Spanish, or Virginia types, or Medium or Extra Large grades of Virginia type. Splits are generally found in the screenings. Place any found riding the screen with the sound splits. If defective kernels are found in splits, separate them out and score as minor defects or damage (see Scoring Minor Defects and Damage section).

Broken Kernels

All kernels with more than 1/2, but less than 3/4 of the original kernel present are classed as “broken.” Small pieces consisting of less than 1/2 of a kernel are also classed as broken. Kernels having 1/4 or less of their original volume broken off are classed as whole kernels.

In grading No. 1 Runner, Spanish, or Virginia types, or Medium or Extra Large Virginias, sound broken kernels are placed with the sound splits. Any defective broken kernels are placed with the other defective kernels (see Scoring Minor Defects and Damage section).

Small Whole Kernels

Examine for defects small whole kernels that pass through the screen out of No. 1, Medium or Extra Large grades. Those which are visibly sound must be split to ascertain that they are in fact sound. After all defective kernels have been removed and placed with the other defects, those remaining are considered as the sound whole kernels (SWK) that pass through the screen.

Peanuts and Portions Passing Through the Screen

For grading U.S. Virginia Splits and U.S. No. 2 Virginia grades, all kernels that pass through the prescribed round-hole screen and are sound are counted against the tolerances for fall-through, regardless of whether they are whole kernels, small splits, or small pieces.

Whole Kernels in Splits

The U.S. Splits grade for Runner and Spanish peanuts requires that the kernels be practically all splits with only small tolerances for whole kernels. Whether the whole kernels ride or pass through the screen, they count against the SWK tolerance. Both the Runner and Spanish Splits grades provide a tolerance of 4.00% for SWK without regard to their size.

NOTE: Defective whole kernels are scored with the minor defects or damage and are not included with the sound whole kernels.

The Virginia Splits grade does not provide a tolerance for whole kernels, but does limit their number indirectly by requiring that at least 90.0%, by weight, must be splits. In determining the percentage of splits, all splits, including defective splits, and all fall-through splits are totaled together. After the percentage of splits has been calculated, any defective splits and/or fall-through splits are placed in their proper categories, i.e., with other defective and other fall-through kernels respectively.

SORTING KERNELS RIDING THE SCREEN

Examine all kernels riding the screen individually to determine those that are defective or those that are of another varietal type.

Kernels which are unmistakably of another type than the majority in the lot being graded, and which stand out in “conspicuous contrast” with the lot, are scored as “other types.” Such a contrast may be found when Runner kernels are mixed with Spanish. Exercise caution for mistaking minor variations of size, shape, or color of kernels as other varieties/types. Do not score kernels as other types unless approved to do so by your immediate supervisor.

When grading whole peanuts, pick out all externally visible defects before the whole kernels are run through the splitter. When a splitter is not used, analyze the sample, and pick out kernels that are externally defective before starting to cut the kernels to look for “concealed” defects.

MECHANICAL SPLITTING

Remove all externally defective kernels and borderline defects from the whole kernels before the lot is run through the kernel splitter. If not done, some of the external defects will become obliterated in the splitter, making them impossible to detect and score. Ensure the splitter is thoroughly cleaned out before and after each sample.

To ensure the greatest splitting efficiency, adjust the splitter speed control knob to as slow a speed as possible that will split a majority of the kernels. High speeds tend to excessively shatter or crush the kernels, making detection of small pieces of defective kernels difficult and likely to be overlooked. Some kernels do not split, possibly because of the position in which they strike the metal wall of the splitter. Pour these kernels back into the splitter and run through again at the same speed. If a few kernels still remain, unsplit after the second time through, increase the speed of the splitter, and run the remaining unsplit kernels through the splitter a third time. Any kernels that remain unsplit, usually small tough kernels, cut open manually using a sharp knife.

Examine both sides of each half of every split kernel to determine whether they are defective. Some splitters have a belt mechanism that automatically turns each split over, displaying both sides. For those that do not, turn each kernel over manually to see both sides of the split. Pick out all minor defects and damaged kernels.

SCORING MINOR DEFECTS AND DAMAGE (BASED ON U.S. STANDARDS)

Certain kinds of defects occurring in peanuts are considered less objectionable than others. These lesser defects are designated as “minor defects” while defective kernels of a more objectionable nature are designated as “damage.” If a peanut is affected by a damage factor as well as a minor defect factor, it is scored as damage. Special

tolerances are provided for minor defects and damage in each of the No. 1 grades and in the Virginia Medium and Extra Large grades.

For all grades, the tolerance for damage may not be increased by any "unused" portion of the minor defects tolerance. For example, the grade you are working has a 2.00% tolerance for total damage and minor defects, including up to 1.50% for damage. This means that in addition to 1.50% damaged kernels, the sample may also contain up to 0.50% minor defects and still meet grade requirements (1.50% + 0.50% = 2.00%). If the sample contained only 0.20% minor defects, the remaining 0.30% that was not used for minor defects cannot be "added" to the 1.50% tolerance for damaged kernels, for a total of 1.80% damage (in this instance, damage is "capped" at 1.50%).

However, if the sample contained only 0.20% damage, the remaining 1.30% can be added to the minor defects up to the total 2.00% tolerance (or whatever the tolerance is for the grade you are working) for damage and minor defects combined. In this case, if only 0.20% damage was found, the sample could contain up to 1.80% minor defects and still meet the 2.00% total tolerance for damage and minor defects.

Weighing Defects

Carefully weigh all defective kernels and other classes of kernels sorted from the sample to the nearest one-tenth gram and calculate percentages to the nearest hundredth (second decimal point). A high degree of precision is required in peanut grading because of the relatively small tolerances involved.

Defects of Shelled Peanut Samples

Adhering Material

Scoring Guide

Minor Defect: When the surface of the kernel (split, broken, or whole) is heavily smeared, thickly flecked, or coated with any material other than dirt so that its appearance is seriously affected. If it is predominantly dirt, score it as such.

Never score as Damage.

Visual Aids: PN-CP-5.

Dirt

Scoring Guide

Minor defect: When a kernel (split, broken, or whole) is distinctly covered with dirt which materially affects its appearance.

Damage: When the surface of the kernel is heavily smeared, thickly flecked, or coated with dirt so that its appearance is seriously affected.

Visual Aids: PN-CP-2.

FLESH DISCOLORATION

Peanuts exhibiting flesh discoloration sufficient to materially or seriously affect the appearance are scored as either minor defects or damage respectively. In some cases, the discoloration may actually be early stages of rancidity or decay, but due to the minute area affected, this is often difficult to determine. Flesh discoloration falls into the following three classes:

FLESH DISCOLORATION OCCURRING AS SPOTS OR PITS

Spots or pits sometime occur in peanuts from certain localities or in certain years and are more frequently found in Spanish peanuts than other types. Remove the kernel's skin to determine the extent of the injury. Most affected kernels will show very small, slightly sunken areas; puckered skins; or slightly off-colored areas of skin.

Chalky White Spots or Pits

Scoring Guide

Minor defect: When the aggregate area of all spots exceeds 1/2 of the outer surface area of the kernel or split.

Damage: When exceeding 3/4 of the outer surface area.

Pale or Light Yellow Spots or Pits

Scoring Guide

Minor defect: When the aggregate area of all spots exceeds the area of a circle 3/16 inch in diameter on a whole kernel or 1/8 inch on a split.

Damage: When the aggregate area exceeds 1/4 the outer area or when any spot or pit penetrates a distance equal to 1/2 the greatest thickness of the kernel or split.

Dark Yellow or Brown Spots or Pits

Scoring Guide

Minor defect: When the aggregate area of all spots or pits exceeds the area of a circle 1/8 inch in diameter on a whole kernel, 3/32 inch on a split, or when any spot penetrates a distance equal to 1/4 of the greatest thickness of the kernel or split.

Damage: When the aggregate area exceeds 3/16 inch on a whole kernel, 1/8 inch on a split, or when any spot or pit penetrates a distance equal to 1/2 the greatest thickness of the kernel or split.

Dark Brown or Black Spots or Pits

Scoring Guide

Minor defect: When the aggregate area of all spots or pits exceeds the area of a circle 3/32 inch in diameter on a whole kernel, 1/16 inch on a split, or when any spot penetrates a distance equal to 1/4 of the greatest thickness of the kernel or split.

Damage: When the aggregate area exceeds 1/8 inch on a whole kernel, 3/32 inch on a split, or when any spot or pit penetrates a distance equal to 1/2 of the greatest thickness of the kernel or split.

SURFACE FLESH DISCOLORATION WITHOUT SPOTS OR PITS

Scoring Guide

Minor defect: When kernels or splits are darker than a light yellow color or some darker, more objectionable color, such as purple or green, on enough of the surface to materially affect the kernels' appearance. Do not confuse this yellow color with a separate, inner layer of the skin that is sometimes exposed and exhibits a yellowish-brown color.

Damage: When the appearance of the kernel or split is materially affected and the discoloration penetrates more than 1/16 inch into the flesh or a distance equal to 1/2 the thickness of the kernel or split.

Visual Aids: PN-CP-1, PNT-CP-9, PNT-CP-10, and PN-CC-1

FLESH DISCOLORATION OCCURRING IN PEANUTS WITH HOLLOW CENTERS

Do not consider the width, depth, and size of the hollow space in the center of the kernel as an important factor even though the cavity may be fairly large. Flesh color is the deciding factor. If the flesh is white or light yellow, pass up the kernel.

Scoring Guide

Minor defect: When the flesh has a definite mustard yellow color. Score light to dark brown color over a large area when conspicuous (readily noticeable). When the discoloration is present over a very small area, break the half-kernel crosswise and examine the inner flesh. If the discoloration penetrates into the flesh, score as a minor defect.

Damage: When the discoloration is dark brown or a darker, more objectionable, color and penetrates more than 1/16 inch into the flesh or a distance equal to 1/2 the thickness of the kernel or split.

SUMMARY FOR SCORING FLESH DISCOLORATION

Flesh Discoloration Occurring as Spots or Pits				
Type of Spotting or Pitting	**Type of Defect**	**Aggregate Area for Whole Kernels**	**Aggregate Area for Splits**	**Depth (Whole Kernels or Splits)**
Chalky White Spots or Pits	Minor Defect	Over 1/2 surface	Over 1/2 surface	N/A
	Damage	Over 3/4 surface	Over 3/4 surface	N/A
Pale or Light Yellow Spots or Pits	Minor Defect	Over 3/16" dia.	Over 1/8" dia.	N/A
	Damage	Over 1/4 surface	Over 1/4 surface	Any spot penetrates "distance" equal to 1/2 of greatest thickness.
Dark Yellow or Brown Spots or Pits	Minor Defect	Over 1/8" dia.	Over 3/32" dia.	1/4 "distance"
	Damage	Over 3/16" dia.	Over 1/8" dia.	1/2 "distance"
Dark Brown or Black Spots or Pits	Minor Defect	Over 3/32" dia.	Over 1/16" dia.	1/4 "distance"
	Damage	Over 1/8" dia.	Over 3/32" dia.	1/2 "distance"

Surface Flesh Discoloration without Spots or Pits

Minor Defect: Kernels/portions that are darker than a light yellow color *or* some darker, more objectionable color, such as purple or green, on enough of the surface to materially affect appearance, but does not penetrate more than 1/16" into the flesh (see Visual Aids PN-CP-1, PNT-CP-9, PNT-CP-10, and PN-CC-1).

Damage: Same as for Minor Defects above, except discoloration must penetrate more than 1/16" into the flesh OR a distance equal to 1/2 the thickness of the kernel or split.

Flesh Discoloration in Peanuts with Hollow Centers

Minor Defect:

1. Ignore width, depth, and size of hollow space.
2. Color of affected flesh must be mustard yellow, light brown, or a darker color over an area large enough to be READILY NOTICEABLE.
3. For borderline cases, a half kernel must be broken crosswise and examined. If discoloration penetrates into the flesh, score as a minor defect.

Damage: When discoloration is dark brown or a darker, more objectionable color AND penetrates more than 1/16"or more into the flesh OR a distance equal to 1/2 the thickness of the kernel or split.

FOREIGN MATERIAL (FM)

Foreign material is defined as anything other than peanut kernels. Materials most commonly found are stones, empty shells, sticks, pieces of vine (hay), lumps of dirt, seeds, and raisins or twisters. Raisins or twisters are names applied to very immature peanut shells that are small, shriveled, tough, and contain extremely small undeveloped kernels (see PN-CP-8 to identify raisins or twisters for both milled and Farmers' Stock peanuts).

Because of the very small amount of FM present in shelled peanuts, the majority of samples analyzed are found to contain no FM, although it is almost a certainty that every shipment of peanuts contains at least small traces.

MINIMUM SAMPLE SIZE FOR DETERMINING FM

Since FM tolerances are so small, in order to maintain accuracy in lots graded U.S. No. 1 or better, the minimum size sample for determining FM is double the amount required for grade analysis (or "approximately double" for grades reported on computer-generated certificates). When doubling the FM analysis portion, ensure the certificate shows that FM content was based on a 2,000-gram (or larger) analysis.

DESCRIBING FM

The kinds of FM and the number of pieces found in the sample may be reported on the certificate at applicant's request. If unusual FM, such as glass, metal, etc., is found, always note it on the inspection notesheet.

FREEZING INJURY

Kernels affected by freezing or having characteristics of freezing injury usually have an abnormal appearance of the skin. It is slightly faded and usually dull in color but is very different from the ordinary stain-type discoloration. The peanuts' veins are frequently brown and conspicuous. The flesh will have a glassy or an abnormal dull appearance and may also show a noticeable yellow, brownish, or grayish discoloration. Before scoring, review visual aid PEN-CP-6 and peel or split affected kernels to determine the extent of injury.

Scoring Guide

Damage: When the flesh of the half kernel has an indication of freeze damage or if the flesh has a definite rancid flavor.

NOTE: Kernels having a glassy appearance with no discoloration are scored as damage only if hard, brittle and/or have a distinctly objectionable taste.

Visual Aids: PEN-CP-6.

INSECTS, WORM CUTS, WEB, OR FRASS

Scoring Guide

Damage: When showing any definite effects of insects, including an insect in the kernel, frass or web attached to the kernel, worm holes, or worm "cuts."

NOTE: Do not score kernels whose surface shows only slight injury that could be either a worm cut or a mechanical abrasion, but cannot be positively identified as a worm cut.

MOLD

Scoring Guide

Damage: When present, score any amount. However, if there is any doubt that mold is present, do not score the kernel as damaged by mold. It may be scored for some other factor if it is otherwise defective.

SKIN DISCOLORATION

In all grades and types of shelled peanuts, kernels and splits with discolored skins are classed as minor defects.

Scoring Guide

Minor Defect: When more than 1/4 of the skin on the kernel or split appears dark as or darker than the brown, gray, blue, or purple colors shown on PN-1 (see illustration below). Lighter shades of skin discoloration are not scorable, regardless of the amount of the surface affected.

Whole Kernel **Split**

Never score as damage.

Visual Aids: Color comparator PN-1.

SPROUTED PEANUTS

To determine sprout length, measure from the tip end of the kernel where the sprout protrudes.

Scoring Guide

Minor defect: When the sprout is more than 1/8 inch long.

Damage: When any part of the sprout is affected by noticeable rancidity, mold, or decay, score the peanut as damage and report as rancid, mold, or decay.

Unshelled Kernels

The term "unshelled kernels" is applied to developed peanuts (not raisins or twisters) that have all or portions of the shell attached. The shell of an unshelled kernel is not considered foreign material. Therefore, the peanut and shell are weighed together with the damaged kernels when determining the percentage of damaged and unshelled kernels.

Rancid or Decay

In most cases, rancid and decayed kernels are easily detected by their appearance. However, kernels may only have a slightly translucent appearance in early stages of rancidity. This condition is frequently found following freezing injury (see Freezing Injury section). Taste a small portion of questionable kernels from time to time to guard against scoring peanuts with slightly abnormal flesh color and only a slightly stale flavor. Only score peanuts with a decidedly rancid flavor as rancid.

Scoring Guide

Damage: When present, score any amount.

Visual Aids: PNT-CP-11.

Analyzing Cleaned In-Shell Virginia Type Samples

Count per Pound

To determine count per pound, take at least 4 half-pound "sub" samples from the thoroughly mixed main sample. A half-pound is equal to 226.8 grams. Count the number of pods in each half-pound sample and base the count per pound on the average of these counts. A peanut with a hull only long enough to contain one kernel is counted as one-half peanut. Exclude any loose shelled kernels (LSKs) or FM found in the sample when weighing the half-pound portions, but include when the sample is analyzed.

WEIGHING THE ANALYSIS SAMPLE

As previously mentioned, the amount of sample drawn and analyzed is based on the overall size of the lot. For the minimum size sample for analysis (see Sample Size Chart in the Weighing the Analysis Sample section). Also, weigh a check sample twice the size of the grade analysis sample, set aside in a properly marked container, and hold in storage for a period of 15 days (see Check Samples section).

SCREENING

Because in-shell peanuts are difficult to size, they require a great deal of shaking to allow small peanuts the opportunity to fall through the sizing screen. Whether the sample analyzed is intended for a Fancy or Jumbo grade, ensure that the correct screen is used.

NOTE: Do not completely cover the screen with peanuts as it is shaken.

Move the screen gently from side to side and from front to back. Frequent short, up-and-down shaking motions are needed to dislodge peanuts that tend to become wedged in the screen slots. Shake the screen until no more peanuts fall through. When the screen shaking has been completed, test by hand any peanuts that remain lodged in the slots to determine whether they will pass through the screen slots when turned in another position.

NOTE: Do not force peanuts through the screen openings.

SORTING FOR SHELL DEFECTS

Peanuts that rode the screen and those that passed through the screen must be sorted to pick out those with grade defects affecting the shell. Pick up each peanut individually and turn over so that its entire surface may be seen. Any defective peanuts that rode the screen are combined and weighed with those defective peanuts that passed through the screen to determine total shell defects.

The standards require that the peanuts be “Virginia type,” which includes many different varieties. Do not mix Virginia type peanuts with Spanish, Runner, or Valencia types. The large screen openings usually prevent the smaller types from being mixed in a milled product, so this factor is rarely encountered.

UNDERSIZE KERNELS FREE FROM SHELL DEFECTS

After peanuts with external or shell defects (in addition to loose shelled peanuts and FM) have been picked out from the screenings, those remaining that have undamaged shells must be weighed and reported as “Peanuts with undamaged shells passing through [enter the prescribed screen for the grade being determined].”

Loose Shelled Kernels (LSKs)

Any shelled kernels found in a sample of in-shell peanuts are classed as grade defects. They must be examined to determine whether any are damaged (see Analyzing Shelled Peanut Samples section). If not damaged, the kernels are combined with the peanuts with defective shells, and both are weighed together.

Damaged LSKs

Pick out any damaged LSKs present and combine/weigh with peanuts having damaged kernels.

Foreign Material (FM)

Pick out and weigh separately any dirt or other FM found in the sample. The weight of the FM is then added to that of the peanuts scored for having defective shells. Although it is applied against the general tolerance for external defects, there is also a restrictive tolerance of 1/2 of 1% for FM. Also include broken, empty shells with the FM.

Weighing External Defects

When screening and sorting has been completed, weigh and record weights of all sorted items. This includes:

1. Undersize peanuts with shells that are not grade defects.

2. Foreign Material (Report zero if none present.)

3. Peanuts with defective shells and any undamaged LSKs. Those with defective shells that passed through the prescribed screen are weighed with those that rode the screen. Set aside damaged LSKs and later combine with peanuts having damaged kernels.

Examining Kernels for Defects when Machine Shelling

When machine shelling peanuts, it is practically impossible to keep the kernels and their corresponding shells together. Therefore, each time a damaged kernel is found among the shelled kernels, take one half of a peanut shell from the shells and place with the damaged kernel for scoring. This is done because most peanuts contain two kernels, thus making the ratio one half of a shell to one kernel.

To conserve time on bulk loads, weigh an additional sample of the exact same weight as the original to determine and report the kernel grade factors. This allows one sample to be shelled for the kernel grade factors while the original sample is used to determine external grade factors and size.

Weighing Peanuts with Damaged Kernels

Internally defective materials are only weighed once. This includes all kernels scored as damage, their shells, and any undamaged kernels that might have been contained in the same shell. In the case of machine shelled lots, shells must be placed with the damaged kernels at the ratio of 1/2 shell to 1 kernel. Also include any damaged LSKs found in the sample, but not sound or undamaged LSKs.

Shell Defects for In-Shell Virginia Type Samples

Adhering Dirt Affecting Shells

Scoring Guide

Damage: When readily apparent, caked, and its thickness is level with or above the natural veining of the shell.

Cracked or Broken Shells

Present methods used for handling peanuts cause many to have cracked or broken shells, a very common defect.

Scoring Guide

Damage: When cracks or broken areas cause conspicuous openings or when seriously weakening a large portion of the shell, especially if the kernel inside is easily visible without applying pressure to force the edges of the crack apart.

Visual Aids: PN-Photo No. 7.

Discolored or Stained Shells

A great majority of the shells in some lots show some light discoloration contrasting to the ideal buff color. The discoloration is generally due to either soil stain or to surface mildew that developed during the curing period.

Scoring Guide

Damage: When at least 50% of the shell surface, in the aggregate, is affected by discoloration of a medium gray, medium brown, or a darker, more objectionable color. A peanut with less than 50% of its surface affected cannot be scored as damage, even though the discoloration may be extremely dark and conspicuous.

Visual Aids: PEN-CP-4.

NOTE: Application of pale grayish talc powder to the shells to lighten the color and improve the appearance of in-shell lots was a very common practice in the past, and still may be done at the buyer's request. When grading lots that have been "powdered" in such a manner, do not remove the talc to determine the amount of shell discoloration. Instead, judge each peanut based on its appearance with the talc adhering to its surface.

POPS

Pops are peanut shells containing kernels that are so underdeveloped and/or badly shriveled as to be of practically no food value. In most cases, pops are removed from the heavier peanuts by suction during the milling process. Pops may be detected by the very light weight of a peanut when picked up individually. However, it is necessary to open the shell to verify that it is a pop. If a peanut contains one or more fairly well developed kernels, do not classify as a pop.

PAPER ENDS

This term refers to peanuts that failed to develop a normal shell at the end opposite the stem. In some lots, many peanuts have shells that are comparatively thin and weak at the tip end.

Scoring Guide

Damage: Score only when this condition is serious, i.e., when approximately 1/3 or more of the length of the peanut has a much undeveloped appearance and the shell is very thin and weak.

SHAPE OF SHELL

This is not a grade factor for in-shell peanuts and therefore is ignored, no matter how unusual a peanut's shape may be.

KERNEL DEFECTS FOR IN-SHELL VIRGINIA TYPE SAMPLES

The standards for cleaned in-shell peanuts list six different kinds of defects as damage. Except for skin discoloration, all defects previously mentioned for shelled peanuts are scored the same way for the In-shell Virginia Jumbo and Fancy grades.

DIRT

Scoring Guide

Minor defect: When a kernel (split, broken, or whole) is distinctly covered with dirt which materially affects its appearance.

Damage: When the surface of the kernel is heavily smeared, thickly flecked, or coated with dirt so that its appearance is seriously affected.

Visual Aids: PN-CP-2.

FLESH DISCOLORATION

SURFACE FLESH DISCOLORATION

Scoring Guide

Damage: When having a yellow or some darker, more objectionable color, such as purple or green, on enough of the surface to materially affect its appearance (definition of "damage" is the same as "minor damage" in Defects for Shelled Peanut Samples).

Visual Aids: PN-CP-1 (minor defects only).

PENETRATING FLESH DISCOLORATION

Scoring Guide

Damage: When having a dark yellow or darker color penetrating the flesh, or yellow pitting extending deep into the kernel. As a guide, use Summary for Scoring Flesh Discoloration in Defects for Shelled Peanut Samples.

FREEZING INJURY

Kernels affected by freezing or having characteristics of freezing injury usually have an abnormal appearance of the skin. It is slightly faded and usually dull in color, but is very different from the ordinary stain-type discoloration. The peanuts' veins are frequently brown and conspicuous. The flesh will have a glassy or an abnormal dull appearance and may also show a noticeable yellow, brownish, or grayish discoloration. Review visual aid PEN-CP-6 and peel or split affected kernels to determine the extent of injury before scoring.

Scoring Guide

Damage: When the flesh of the half kernel has an indication of freeze damage or if the flesh has a definite rancid flavor.

NOTE: Kernels having a glassy appearance with no discoloration are scored as damage only if hard, brittle and/or have a distinctly objectionable taste.

Visual Aids: PEN-CP-6.

INSECTS, WORM CUTS, WEB, OR FRASS

Scoring Guide

Damage: When showing any definite effects of insects, including an insect in the kernel, frass or web attached to the kernel, worm holes, or worm "cuts."

NOTE: Do not score kernels whose surface shows only slight injury that could be either a worm cut or a mechanical abrasion, but cannot be positively identified as a worm cut.

MOLD

Scoring Guide

Damage: When present, score any amount. However, if there is any doubt that mold is present, do not score the kernel as damaged by mold. It may be scored for some other factor if it is otherwise defective.

Scoring Guide

Damage: When present, score any amount.

SKIN DISCOLORATION

Discoloration of the peanut skin is not a grade factor in the standards for cleaned in-shell peanuts. Do not score peanuts having only discolored skins.

SPROUTED PEANUTS

To determine sprout length, measure from the tip end of the kernel where the sprout protrudes.

Scoring Guide

Minor defect: When the sprout is more than 1/8 inch long.

Damage: When any part of the sprout is affected by noticeable rancidity, mold, or decay, score the peanut as damage and report as rancid, mold, or decay.

RANCID OR DECAY

In most cases, rancid and decayed kernels are easily detected by their appearance. However, kernels may only have a slightly translucent appearance in early stages of rancidity. This condition is frequently found following freezing injury (see Freezing Injury section). Taste a small portion of questionable kernels from time to time to guard

against scoring peanuts with slightly abnormal flesh color and only a slightly stale flavor. Only score peanuts with a decidedly rancid flavor as rancid.

Scoring Guide

Damage: When present, score any amount.

STEP-BY-STEP GRADING PROCEDURE FOR IN-SHELL PEANUTS

To grade a sample of cleaned in-shell peanuts, use the following steps:

1. Thoroughly mix sample.
2. Set aside and mark check sample.
3. Weigh analysis sample.
4. Determine count per pound.
5. Screen analysis sample.
6. Sort out peanuts with defective shells from those passing through screen.
7. Weigh and record weight of peanuts with undamaged shells passing screen.
8. Sort out LSKs and separate into damaged and sound portions.
9. Sort out peanuts with defective shells from those riding screen.
10. Weigh and record weight of peanuts with defective shells plus undamaged LSKs.
11. Sort out, weigh, and record weight of FM.
12. Open all peanut shells for kernel examination.
13. Determine and record kernel moisture content.
14. *(Optional)* Weigh and record weight of split and broken kernels.
15. *(Optional)* Weigh and record total weight of kernels.
16. Pick out visibly damaged kernels and set aside. Ensure split and broken kernels have been set aside at this point if steps 14 and 15 were followed.

17. Split all remaining whole kernels and examine for damage.

18. Weigh and record weight of peanuts with damaged kernels plus damaged LSKs.

NOTE: Make a statement in the "Remarks" section of the certificate when showing the results of optional Steps 14 and 15, adding "determined and reported at applicant's request."

CERTIFYING LOTS OF VALENCIA TYPE PEANUTS

IN-SHELL VALENCIA

There are no established U.S. grade standards for grades of cleaned in-shell Valencia type peanuts. However, AMS-MDD has established minimum specification for moisture, FM, and damaged kernels for Valencia type peanuts shipped for human consumption.

For all lots of cleaned in-shell Valencia peanuts, base damaged kernels on the U.S. Standards for Grades of Cleaned Virginia Type Peanuts in the Shell. For determining shell discoloration, use USDA Visual Aid PN-2. For cracked/broken and other shell defects, unless otherwise specified by the applicant, apply USDA Visual Aid PN-Photo No. 7, "Guide for Scoring Virginia Type Peanuts in the Shell."

Make the following statements under "Remarks" on the peanut certificate for in-shell Valencia peanut lots:

"Cracked or broken shells, foreign material, and peanuts with damaged kernels based on U.S. Standards for Cleaned Virginia Type Peanuts in the Shell."

"Cracked or broken shells and discolored shells reported at applicant's request."

SHELLED VALENCIA

There are also no established U.S. standards for grades of shelled Valencia type peanuts. However, these peanuts can be certified based on the U.S. Standards for Grades of Shelled Spanish Type Peanuts at an applicant's request.

Make the following statement under "Grade" on the peanut certificate for shelled Valencia peanut lots:

"No Established U.S. Grade Standards."

In addition, make the following statement under "Remarks" on the peanut certificate for shelled Valencia peanut lots:

"Meets requirements of U.S. No. 1 grade based on U.S. Standards for Shelled Spanish Type Peanuts at applicant's request."

THE PEANUT CERTIFICATE: SC-184-9A / SC-184-9A-CG

Certificates used for peanuts may either be handwritten (SC-184-9A) or computer generated (SC-184-9A-CG). For the sake of simplicity, both certificates will hereafter be referred to simply as the "184-9A." This certificate differs from those used for most other commodities. The main differences include:

1. The hour/date sampling began and hour/date the analysis was completed is reported. In some cases, when the sheller is milling special sizes, it may take several days to accumulate enough containers for the desired lot size. The sampling time is the date and hour sampling first began.

2. Temperatures are not reported.

3. Grade factors are reported in tabular form.

4. File copies of these certificates must be retained for a minimum of three years.

LOT IDENTIFICATION

A full description of the tags attached to a lot of peanuts must be made part of the certificate covering the grade of given lot. This is a vital link in the positive lot identification (PLI) procedure. The description must quote the FSIS stamp as well as the mill number, lot number and crop year. Also, report the color of the tags.

MULTIPLE SCREEN SIZES

When reporting a percentage of whole kernels riding a specified screen size, report the total percentage riding that screen size, including any kernels riding a larger screen size. For example, an American Peanut Shellers Association (APSA) "Medium Runner" lot contains 10% riding the 21/64 x 3/4-inch screen and 1% riding the 22/64 x 3/4-inch screen, and the applicant requests this information be reported on the certificate. Report the lot as shown below.

SIZE 2.00% SOUND WHOLE KERNELS PASSING THROUGH 18/64 X 3/4 INCH SLOT SCREEN.

_____ SOUND WHOLE KERNELS PASSING THROUGH _____ INCH _____ SCREEN.

11% XXXXX WHOLE KERNELS RIDING 21/64 X 3/4 INCH SLOT SCREEN INCLUDING 1% XXXXX WHOLE KERNELS RIDING 22/64 X 3/4 INCH SLOT SCREEN.

1% XXXXXXXXXXXXXXXXX SOUND PORTIONS OF KERNELS PASSING THROUGH 17/64 INCH ROUND SCREEN.
_____% PEANUTS WITH UNDAMAGED SHELLS PASSING THROUGH _____ INCH _____ SCREEN.

COUNT AVERAGES _____ PER POUND / OUNCE.

If the applicant requests the percentage riding the larger screen not be included in the total percentage, add a statement under "Size" on the certificate as shown below.

SIZE _____ SOUND WHOLE KERNELS PASSING THROUGH _____ INCH _____ SCREEN.

_____ % SOUND WHOLE KERNELS PASSING THROUGH _____ INCH _____ SCREEN.

1% XXXXX WHOLE KERNELS RIDING 22/64 X 3/4 INCH SLOT SCREEN.

10% XXXXX WHOLE KERNELS RIDING 21/64 x 3/4 INCH SLOT SCREEN AND PASSING THROUGH 22/64 X 3/4 INCH SLOT SCREEN.

_____ % SOUND WHOLE KERNELS AND PORTIONS OF KERNELS PASSING THROUGH _____ INCH _____ SCREEN.

COUNT AVERAGES _____ PER POUND / OUNCE.

EXAMPLES OF GRADE AND REMARKS STATEMENTS

LOTS HAVING GRADE DESIGNATION ON TAGS

For all lots of peanuts offered for inspection that have U.S., MDD, or APSA-defined grades printed on the PLI tags or containers, apply the following:

The grade statement must show if the lot meets or fails to meet the designated grade and the "Remarks" statement must show compliance or non-compliance with the MDD minimum quality and handling standards for domestic and imported peanuts (7 CFR Part 996). If the lot fails to grade and/or fails MDD requirements, ensure "See Remarks" always follows the grade statement. Further, anytime a lot fails to meet either the tagged grade or the requirements of the MDD regulations, make a statement giving the reason the lot failed. If additional screen sizes are shown that are not requirements of the grade determined, or the MDD minimum quality requirements, show an asterisk (*) to the left of that screen size and note under "Remarks" that these sizes were reported at applicant's request. However, an asterisk is not needed if there is a letter on file with FSIS and/or FSIM from the applicant requesting this information be reported on all certificates.

Each certificate must indicate whether or not the lot meets MDD human consumption or non-edible quality requirements as referenced in the Regulations. If the certificate shows the lot meets a "human consumption" grade, then no further mention of human consumption quality is necessary. However, if the lot fails to grade for any reason or is certified as meeting human consumption requirements with no grade referenced, but the lot meets MDD Minimum Quality Standards, then make a statement under "Remarks" as follows: "Meets 7 CFR Part 996 for Human Consumption." If the lot is certified as meeting non-edible requirements, then have the "Remarks" statement read as follows: "Meets 7 CFR Part 996 for Non-Edible Quality."

Examples:

1. Tagged U.S. No. 1 Runner

Grade: "U.S. No. 1 Runner. See Remarks."

Remarks: "Meets requirements of 7 CFR Part 996 for Human Consumption."

2. Tagged for U.S. No. 1 Spanish

Grade: "Fails to grade U.S. No. 1 Spanish account splits or broken. See Remarks."

Remarks: "Meets requirements of 7 CFR Part 996 for Spanish with Splits."

3. Tagged U.S. Runner Splits and Runner Splits

Grade: "U.S. Runner Splits. Meets APSA "Runner Splits."

Remarks: "Meets requirements of 7 CFR Part 996 for Human Consumption."

OR

Grade: "U.S. Runner Splits. Fails to meet APSA requirements for Runner Splits account damage. See Remarks."

Remarks: "Meets requirements of 7 CFR Part 996 for Runner Splits."

4. Tagged U.S. No. 1 Runner & Jumbo Runner

Grade: "U.S. No. 1 Runner. Meets APSA Jumbo Runner."

Remarks: "Meets requirements of 7 CFR Part 996 for Human Consumption."

OR

Grade: "U.S. No. 1 Runner. Fails to meet APSA requirements for "Jumbo Runner" account fall through. See Remarks."

Remarks: "Meets requirements of 7 CFR Part 996 for Human Consumption."

5. Tagged U.S. No. 2 Virginia

Grade: "Fails to grade U.S. No. 2 Virginia account damage and minor defects. See Remarks."

Remarks: "Meets requirements of 7 CFR Part 996 for "No. 2 Virginia."

OR

Grade: "Fails to grade U.S. No. 2 Virginia account damage and minor defects. See Remarks."

Remarks: "Fails to meet requirements of 7 CFR Part 996 for "No. 2 Virginia" account damage."

OR

Grade: "U.S. No. 2 Virginia. See Remarks."

Remarks: "Fails to meet requirements of 7 CFR Part 996 for "No. 2 Virginia" account damage."

6. Tagged U.S. No. 1 Runner (applicant requested count be certified with grade)

Grade: "U.S. No. 1 Runner - 36 count per ounce."

Remarks: "Meets requirements of 7 CFR Part 996 for Human Consumption."

NOTE: If the above lot had been tagged to a higher count range, such as "38-42 count" or simply "38-42," then the lot would have failed to meet count as marked.

7. Tagged U.S. Runner Splits & Runner Splits

Grade: "Fails to grade U.S. Runner Splits and APSA Runner Splits" account damage and minor defects. See Remarks."

Remarks: "Fails requirements of 7 CFR Part 996 for Runner Splits account damage and minor defects."

OR

Grade: "Fails to grade U.S. Runner Splits and APSA Runner Splits account fall through. See Remarks."

Remarks: "Meets requirements of 7 CFR Part 996 for Runner Splits."

OR

Grade: "U.S. Runner Splits. Fails to meet APSA requirements for Runner Splits account damage. See Remarks."

Remarks: "Meets requirements of 7 CFR Part 996 for Runner Splits."

8. Tagged U.S. No. 2 Virginia and/or No. 2 Virginia

Grade: "U.S. No. 2 Virginia."

Remarks: "Meets requirements of 7 CFR Part 996 for "No. 2 Virginia."

LOTS HAVING NO GRADE DESIGNATION ON TAGS OR NO TAGS

For all lots of peanuts offered for inspection that have no grade designation on tags or for bulk lots without tags, apply the following:

The grade statement must show if the lot meets or fails to meet the grade requested by the applicant and the "Remarks" statement must show compliance or non-compliance with MDD Minimum Quality Regulations as well as any additional sizes reported at applicant's request. However, if the applicant requests that the best possible grade ("Jumbo Runner," "Medium Runner," "No. 1 Runner," etc.) be determined for a lot of peanuts, show only the highest grade the lot meets under the grade statement. In such cases, show an asterisk (*) next to the grade statement with an additional statement made under "Remarks" that the grade was determined at applicant's request. However, the asterisk is not needed if a letter from the applicant is on file requesting the highest grade be determined on all lots graded at that facility or for that company.

Examples:

1. Lot sized over the 21/64-inch screen for APSA "Jumbo Runner" and contained excess fall through for that grade, but met the requirements of the Medium Runner grade.

Grade: "*Meets APSA Medium Runner."

Remarks: "Meets requirements of 7 CFR Part 996 for Human Consumption. *Size and grade determined and reported at applicant's request."

OR

Grade: "*See Remarks."

Remarks: "Meets requirements of 7 CFR Part 996 for Runner with Splits. *Size and grade determined and reported at applicant's request."

2. For lots known to be destined for the FSA PP-9 peanut purchase program, use the following statement(s) under "Remarks" in addition to those listed above:

Remarks: "Meets requirements of 7 CFR Part 996 for Human Consumption. Meets requirements of FSA Announcement PP-9 for peanut butter (or peanut granules or roasted peanuts, whichever applies)."

CORRECTING OR VOIDING CERTIFICATES

Make every possible effort to enter accurate statements and data on certificates.

If a mistake is made on a handwritten certificate necessitating a correction, ensure to show that the change is official. Any change must be accompanied by the initials of the inspector. Do not erase or obliterate any incorrect data. Instead, draw a single line through the error, initial the error, and record the correct data, in ink, as close as possible to the change.

Void or supersede computer generated certificates and reprint with the correct information/data.

VOIDING CERTIFICATES

If a serious mistake or several minor mistakes have been made, it is preferable to void the certificate and subsequently issue another one. In such cases, write the word "Void" diagonally across the face of the certificate. Voids must be kept on file with copies of issued certificates.

If copies have been issued and left the sight of the inspector, do not void but supersede the certificate, regardless of whether or not all copies are returned.

REINSPECTIONS

CHANGE IN QUALITY

Although peanuts are a fairly stable commodity, there will be instances when changes occur between the time of inspection and their final use. Always check with the Federal Program Manager (FPM) or State Supervisor prior to reporting the results of a reinspection. If they are in doubt as to what position to take regarding reinspections, they will contact National Programs Mission Support (NPMS) in Washington, DC for guidance.

CONFIRMATION (UPDATE) INSPECTIONS

A receiver may request a subsequent inspection to ascertain that the quality of peanuts is satisfactory. In such cases, the applicant is not contesting the results of the original inspection, but only wants another inspection to ensure that the quality of the peanuts has not deteriorated since the original inspection.

When inspecting a shipment of peanuts showing evidence of a previous inspection, obtain information about the results of the first inspection. If the results of the second inspection are generally in agreement with those of the first inspection, the certificate may be issued with reference to the previous certificate made under "Remarks."

However, if the second inspection results are in conflict with the first inspection by a significant amount, contact the FPM for guidance, they will contact NPMS for a decision as to whether an "appeal situation" exists.

Generally, an appeal situation exists if the conflict between the two inspections is due to a factor(s) that could not have changed since the first inspection, or if the difference between the two inspections is due to a progressive "condition" factor (wetness, mold, etc.) that is so great that the elapsed time between the two inspections cannot account for the difference. In such instances, the results of the first inspection are discarded and the applicant is given the option of requesting an appeal inspection. If NPMS decides that an appeal situation does not exist, the results of the original inspection will stand.

If the identity of the lot is not clearly tied to the shipping point inspection certificate by some form of lot identification, the shipping point certificate may be ignored and a new certificate issued without reference to it.

APPEAL INSPECTIONS

Any financially interested party may request an appeal inspection if it is believed that the original inspection report is in error. In such cases, if lot identification cannot be established with a reasonable degree of certainty, i.e., via PLI, USDA/FSIS seals, tags, or in some cases, car numbers or trailer licenses, then there is not sufficient basis for handling the inspection as an appeal.

INTRASTATE SHIPMENTS

Appeal inspections on intrastate shipments (those remaining in the boundaries of a state) must be computer generated, typed, or legibly handwritten and reported on the 184-9A. Whenever possible, conduct appeals by two licensees, one of which must be approved for supervisory work.

INTERSTATE SHIPMENTS

Report appeal inspections on interstate shipments (those moved to another state) on an SC-300 certificate and use an inspector who at the minimum has market licensee status. Prior to reporting the results to the applicant or issuing the appeal certificate, report the findings of the appeal inspection to the FPM, they will coordinate with NPMS regarding the outcome of the grade. Ensure the appeal inspection certificate includes a statement under "Remarks" showing whether the grade is sustained or reversed.

"REMARKS" STATEMENT EXAMPLES FOR APPEAL INSPECTIONS

Sustained Lot: "This certificate covers an appeal inspection of the above described lot that was previously inspected November 10, 2022, and reported on Georgia Federal-State certificate number _____ which is hereby sustained."

Reversed Lot: "This certificate covers an appeal inspection of the above described lot that was previously inspected November 10, 2022, and reported on Georgia Federal-State certificate number _____ which is hereby reversed as to percentage of damage and minor defects."

FEES FOR APPEAL INSPECTIONS

The standard procedure for billing appeal inspections is to make no charge for an inspection that reverses the original inspection except for mileage, per diem, overtime, or related expenses. However, if the original inspection is sustained, apply the customary fee charges.

SECOND INSPECTION IN MARKET

When a reinspection is requested on a lot previously inspected in the market, handle it as an appeal unless there are some unusual circumstances justifying a new inspection. Handle such an appeal inspection in the same manner as described for handling appeal inspections on interstate shipments, with an entirely new sample drawn for the inspection.

REPORTING MOISTURE CONTENT

There are no moisture requirements in the U.S. Standards for Grades of Shelled or Cleaned in the Shell Peanuts. However, a moisture determination is required on all peanuts subject to MDD Regulations or APSA grades. Use a well-mixed portion from the grade sample for the moisture test. Determine moisture content by an officially approved electric moisture tester and report the actual percentage in hundredths. For example: 6.45%.

SHIPPING POINT

All offices are equipped with electronic moisture testers for determining moisture content. Approved moisture testers include three Dickey-john models (GAC-II, GAC-2000, and GAC 2100) and four Steinlite models (DMP, SL-95, PT-2B, and G). Refer to the Farmers' Stock Inspection Instructions for details on the procedure for performing a moisture test. If a lot fails to meet the requirements of the MDD regulations account of moisture and is offered for reinspection at a later date, perform a complete grade analysis. Since the drying process can cause additional splits and/or fall-through, it is not permissible to restrict such subsequent inspections to "moisture only."

MARKET OFFICES

Moisture testers are not available in market inspection offices. Therefore, moisture determinations are made only upon request by an applicant. If so requested, place a moisture sample of at least 300 grams in an airtight, closed container for shipment to the laboratory. This will prevent any change in moisture content during the interval between sampling, transit, and analysis.

Analyses for moisture content can be made in one of two ways:

1. Electric meter: If the applicant requests analysis using an electric meter, send the sample to the FSIS office where the peanuts originated from. If unsure, contact FSIM for guidance.

2. Air oven (standard reference method): If the applicant requests analysis using the air oven method, send properly identified samples to the USDA, AMS, Science & Technology Program (S&T) Laboratory in Blakely, Georgia. Their contact information follows:

   Address: USDA, AMS, S&T
   NSL Blakely
   6567 Chancey Mill Road
   Blakely, GA 39823-2785
   Phone: (229) 723-4570
   Fax: (229) 723-3294

Moisture results are reported under the "Quality" heading on the certificate as follows: "Moisture content (by oven, if requested) 8.78%." Further, make a statement under "Remarks" that the applicant requested the moisture test. Charge an additional fee for moisture analysis (check with your immediate supervisor for the current fee schedule).

Federal-State Inspection Management will make provisions to transfer moisture test fees to the S&T. In cases where only a moisture determination is required, bill the applicant the current moisture analysis fee plus an hourly charge for the time required to draw the sample; and send it to the S&T Laboratory.

DELAY IN RUNNING MOISTURE TEST

In cases where a delay of more than one-half day transpires prior to analysis, moisture content might be affected due to warm, dry air in the grading room. Because of this, make every effort to run moisture analyses at the time samples are first brought into the office or grading room. However, when this cannot be done and the moisture test is run on a different date than the analysis date, report the following under "Remarks:" "Moisture determined on [date]."

DISTRIBUTION OF THE 184-9A CERTIFICATE

Use the following as a guide for distributing copies of computer generated 184-9A certificates (copy distribution may vary from one district or State to another):

1. Applicant

2. FSIS File (Main Office)

3. FSIS District Office / File

4. MDD / MDD Designee

5. Aflatoxin Laboratory

6. Aflatoxin Laboratory

7. Oil Analysis

NOTE: For computer generated 184-9As, 6 certificates are printed for all lots except oil analysis lots, for which 7 certificates are printed.

Send copies of all milled peanut inspection certificates to MDD in Washington, DC or, in lieu of that, to a representative designated by MDD. This includes lots that meet as well as those that fail to meet the requirements of 7 CFR Part 996.

At present, MDD has requested that certificate copies be sent to their designated representative, Tabb & Associates. Their address is:

Tabb & Associates
2537 Lafayette Plaza Drive
Suite A
Albany, GA 31707

If copies must be sent directly to MDD, their address is:

USDA, AMS, Specialty Crops Program
Market Development Division
1400 Independence Ave SW
Stop 0237, Room 1406-S
Washington, DC 20250

Check with your supervisor to ascertain where to send certificate copies for any specific growing and marketing season.

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PART II – POSITIVE LOT IDENTIFICATION OF MILLED PEANUTS

GENERAL

This section outlines the general procedure to follow for maintaining positive lot identification (PLI) of milled peanuts (cleaned in-shell and shelled stock). Included are instructions pertaining to the issuance of pre-stamped tags, tag accountability, assignment of lot numbers, and sampling. Any major deviation from these instructions must be approved by FSIM.

PURPOSE

Positive identification of a lot of shelled/in-shell peanuts in connection with inspection is intended to tie the inspection certificate to the lot. This is done so that there can be no doubt that the peanuts delivered are the same as those described on a certificate.

METHODS OF IDENTIFICATION

LOT NUMBERED TAGS FOR INDIVIDUAL BAGS

This method consists of attaching a lot-numbered tag bearing the official stamp of the Inspection Service to each filled bag in the lot. This is the only approved method of PLIing bags. Number PLI tags according to the amount issued. This means for a typical 20 tote lot, number PLI tags 1 through 20. For certificates that involve more than one lot, identify totes by lot and tote number as designated by numbering on PLI tag.

SEALING LOADED CONVEYANCES

This method of maintaining a lot's identity consists of loading a lot (other than bags) into a closed vehicle during or after sampling. After closing the door(s) of the vehicle, serially numbered seals are applied by the inspector or under their supervision. The serial numbers used are then reported on the certificate along with all other facts describing the lot. Only Use Federal or Federal-State issued seals. Under no circumstances will company or industry seals be permitted.

MDD AND COMMODITY CREDIT CORPORATION (CCC) LOT IDENTIFICATION REQUIREMENTS

All milled peanut lots shipped to the edible trade are required to be inspected and PLI'd.

NOTE: Lots that have been previously inspected and certified as meeting MDD regulations and are reconstituted at the request of the receiver do not have to be reinspected, nor do they have to be PLI'd when shipped.

SACK LOTS

For sacked peanuts, a lot-numbered tag bearing the official stamp of the Inspection Service must be attached to each filled sack in the lot. For shelled peanuts, the tag must be machine sewn into the closure of the sack. In-shell peanuts are permitted to be packed in hand sewn burlap or open mesh sacks. If heat-sealed plastic bags are used, the tag must be inserted inside the bag prior to sealing so that the official stamp is visible.

REUSE OF TAGS PROHIBITED

Do not use tags showing evidence of previous use, such as needle holes or a line perforation from a prior sewing. Any deviation from this policy must be approved by FSIM.

MDD regulations require that "the crop year that is shown on the positive lot tag must accurately describe the crop year in which the peanuts were produced rather than the calendar year." If the accuracy of the crop year listed on the PLI tags is questionable, notify the supervisor so that they can subsequently alert MDD or their designee.

BULK LOADS

Lots shipped in bulk, such as in hopper cars, must have their lot identity maintained by sealing the conveyance. A lot number must also be assigned.

NOTE: Lots that have been previously inspected and certified as meeting MDD regulations and are reconstituted at the request of the receiver do not have to be reinspected, nor do they have to be PLI'd when shipped.

PLI OF PEANUTS IN BULK BINS

The Inspection Service recognizes there is no fool proof method of identifying bulk bins. The present system of taping tags to the bins is satisfactory, provided the system is carefully monitored. It is the Inspection Service's responsibility to adequately train inspectors as well as industry personnel in properly applying tape and tags to lids and bins to ensure that PLI policies are followed. In order to maintain the credibility and integrity of PLI, adhere to the following basic requirements:

CONDITION OF BINS

Periodically check bins prior to use to ensure they are in a sanitary condition and free from filth, such as bird or rodent droppings, wood scraps, paper, plastic, or metal fragments, etc. If bins are found to be unsatisfactory, advise the appropriate plant personnel. If no attempt is made to correct this condition, notify the immediate supervisor.

While the Inspection Service does not require that bins be new, they must at least be in fairly good condition. PLI can be refused if the containers cannot properly hold peanuts or if the containers rigidity/shape has been compromised to the point that tags, tape and/or strapping cannot be properly applied. Contact your supervisor if unsure whether bins are in a suitable condition to receive product and be PLI'd.

PLI

Licensed inspectors are responsible for maintaining the PLI of each bulk lot certified to ensure that the certificate represents the same lot that was sampled and graded by FSIS.

Apply the PLI immediately after containers are filled, sampled, and lidded. If containers are moved unlidded to another area or location in the plant, it must be done under continuous surveillance of the Inspection Service.

To maintain and certify PLI of peanuts in large, bulk holding bins, follow the procedures below:

1. Check the container to see that is it empty prior to filling.

2. Check the top of the container to ensure peanuts are going into the correct container.

3. To maintain PLI, use an FSIS lock or seal to secure the bottom of the container.

4. During the production of the lot, periodically monitor the official sampler, sample bin, and the conveyer dumping peanuts into the container.

5. Upon completion of the lot, maintain PLI until the lot has been certified as meeting the USDA, MDD regulations for quality and aflatoxin, or until such time as the applicant reconstitutes a passing lot and requests that PLI no longer be maintained.

6. If the bulk container(s) have a lid, PLI it with a seal or lock. In lieu of this, the licensee at the inspection site must maintain surveillance of the lot to ensure PLI.

7. Any time the licensee is absent from the inspection site, secure and PLI the top of the container(s) or secure the conveyance (elevator/conveyor) that moves the product into the container(s) with an FSIS lock or seal to prevent movement of peanuts into any of the bulk containers.

8. After the lot has been certified by FSIS, licenses must maintain close communications with the applicant's representative concerning maintaining PLI, especially if the licensee(s) will be leaving the inspection site.

Supervisors must ensure that all licensees receive, read, and comply with these instructions.

APPLICATION OF NON-BAR CODED PLI TAGS

BULK BINS

For non-barcode-type PLI tags, individual containers are considered PLI'd when tagged with two (2) FSIS lot tags and taped. Tape can be applied over the tag and lid in one of two ways:

1. Tape on and over lids, over the tags and down the side of the container (see Bulk Bins Illustrations 1 and 3).

2. Tape is tucked under the lid allowing for expansion of the lid when containers are moved (see Bulk Bin Illustration 2).

Use a clear tape that allows the tag to be seen through any portion of the tape.

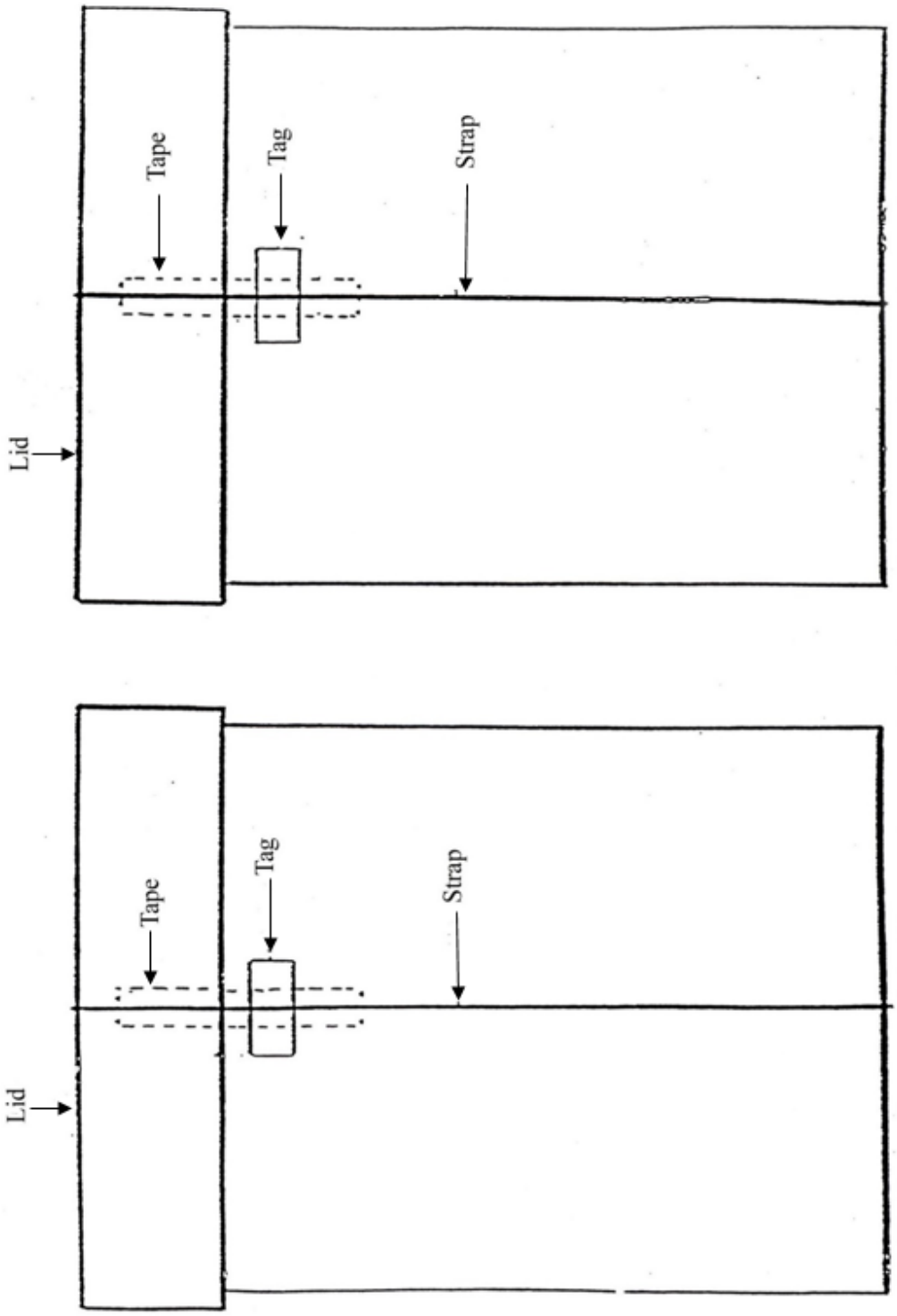
Apply two straps. Although strapping does not constitute PLI, it is necessary for PLI to be maintained. The only exception to this two strap requirement is for lots that are going for manufacture on the same premises as the shelling operation. For these lots, only one strap is required. If the tape comes loose from the containers, the lot will lose its PLI and must be resampled.

TOTE OR SUPER SACKS

Bring flaps together, twist, and tie with either twine or plastic clips that can be tightened over the TOP flap. The bottom opening is not sealed.

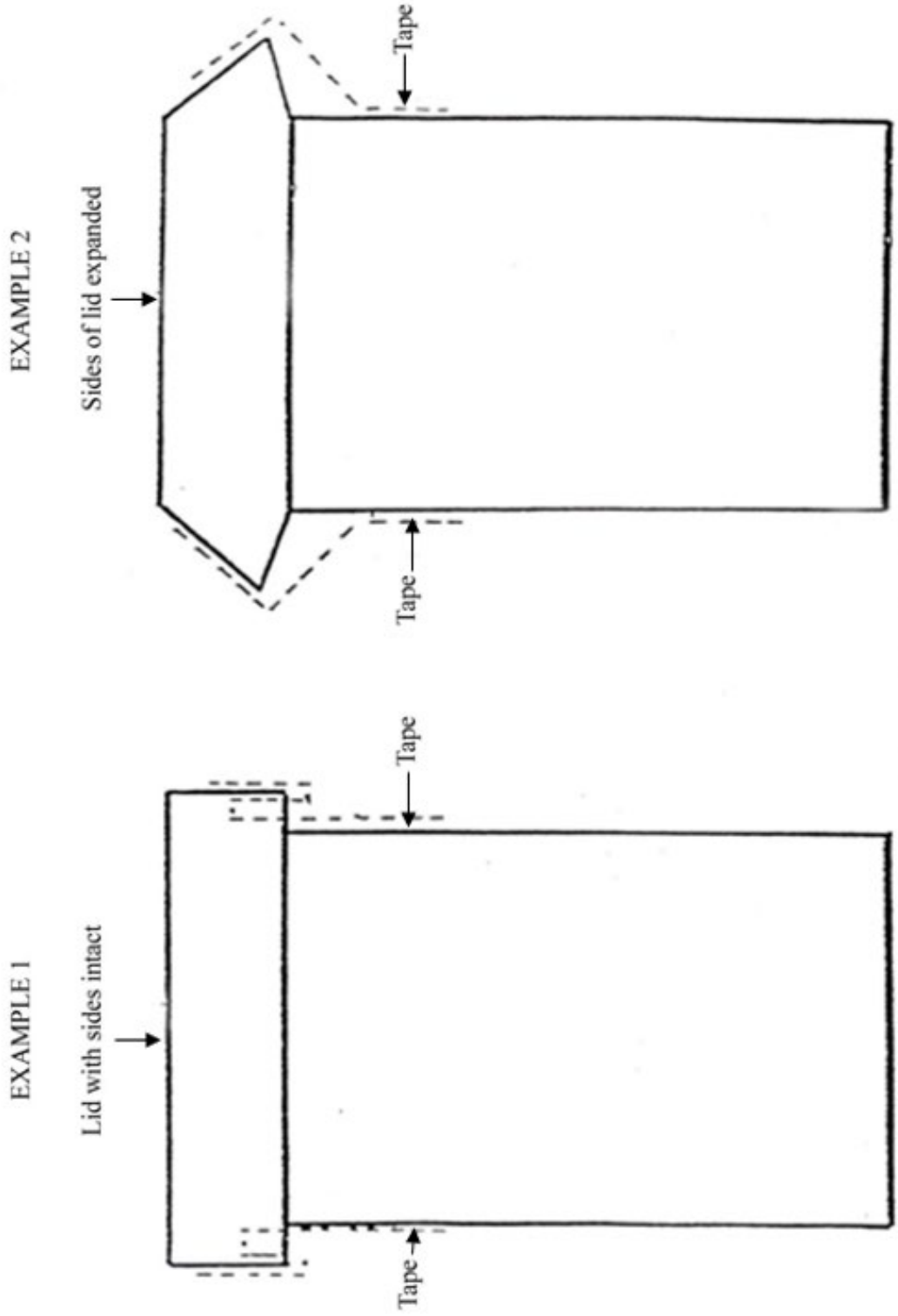
PLI is a critical factor with the peanut industry and its credibility and significance can only be maintained through alertness by all responsible for it. Do not take anything for granted. Even the most conscientious operator does not know where their help is at times. Inspection Service personnel must realize that the peanut industry places unqualified trust in us to manage PLI error free.

ILLUSTRATION 1: BULK BINS NON-BAR CODED PLI TAGS



The above boxes show tape on the lids, over the tags and on the boxes with straps over the tape and tags. The tags are approximately 3 to 5 inches below the lid to allow for additional tape under the lid sides as shown in Illustration 2.

ILLUSTRATION 2: BULK BINS NON-BAR CODED PLI TAGS



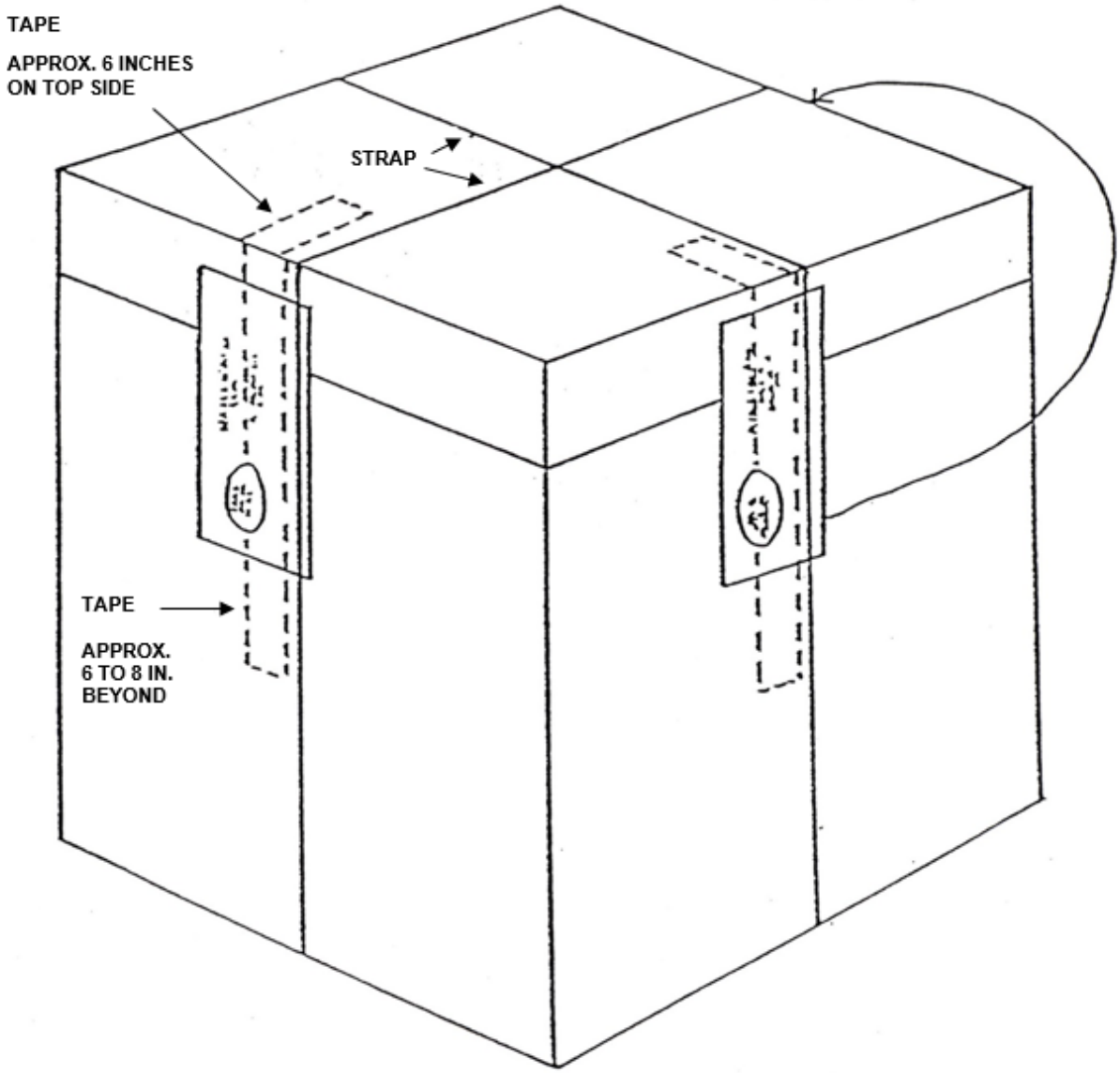
Example 1 illustrates 8 to 10 inches of tape being tucked under the sides of the lid so if the sides of the lid expands, as in Example 2, because of broken straps, poor construction, or any other reason, there will be a sufficient amount of tape to accomodate the expansion and still remain intact on the lid, tag, & box.

ILLUSTRATION 3: BULK BINS NON-BAR CODED PLI TAGS

Notice tag is attached by tape to lid & box.
Tag is put 1/2 under strap leaving room for tape to secure tag to box & lid.

DO NOT LET TAPE TOUCH STRAP

(OPTION)
Tag may be placed on this side of box.



APPLICATION OF BAR CODED PLI TAGS

TAGS

Some PLI tags have been designed to include bar coding as another way to monitor/track PLI tags and lots (see Illustration 4 below).

ILLUSTRATION 4: BAR CODED TAG

Bar coded PLI tags must include all the information required by the USDA for PLI and must include bar codes as determined by the e-Commerce Committee of the American Peanut Council. Generally, tags for tote/bulk sacks and bulk bins will have an adhesive backing, while bag tags will not.

BAGS

The bar coded PLI tag must be sewn onto each bag in the lot at the time the bag is sewn shut. Ensure the following:

- Stitching is approximately one inch from the edge of the tag on the end with the most space devoid of print.
- Tag is sewn parallel to the edge of the tag in such a way that it does not cross the bar code.
- Tag is securely fastened to the bag.

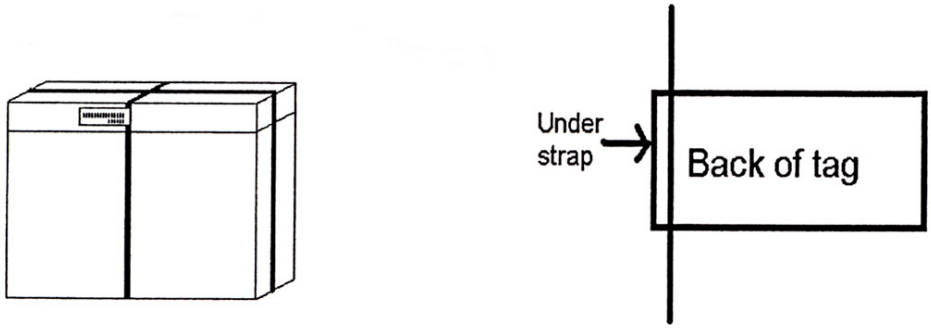
BULK BINS

Two tags must be applied to each bulk bin. One tag is used for PLI purposes and must also be accessible to a bar code reader. Ensure the following:

- Tag is placed on one side of the bin where the strap has been applied vertically around the bin.
- Tag is heat sealed or secured with a permanent seal.
- The adhesive backing is removed.
- End with the most space devoid of print is placed on the strap with approximately one inch of overlap.
- The overlap is folded back under the strap with at least 1/4 inch of the overlap adhering to the back of the tag.
- Remainder of the tag is pressed and adhered onto the side of the bulk bin's lid.

The second tag must be placed on the side of the lid of the bilk bin and on the opposite side of the tag used for PLI. This tag must be accessible to a bar code reader, but will not be acceptable for PLI purposes if not attached to the strap as mentioned in the above bullets (see Illustration 5 below).

ILLUSTRATION 5: BULK BINS LOCATION OF SECOND TAG

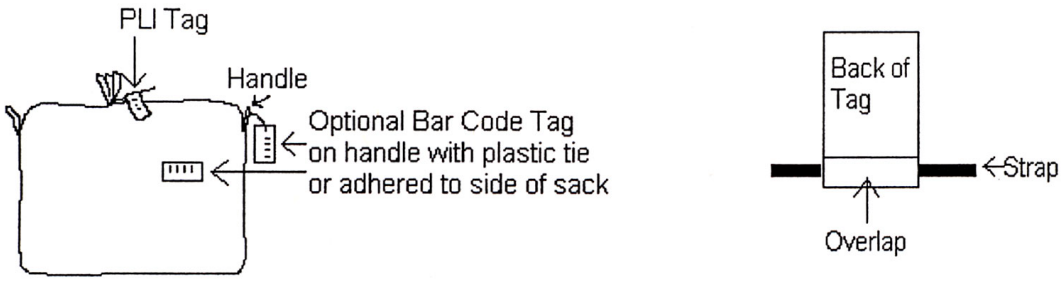


TOTE OR SUPER SACKS

Ensure one tag is placed on the tie-string used to close the sack. Once the sack is filled and closed, the tie-string must be tied as close to the sack as possible. The end of the tag with the most space devoid of print must have approximately 2 inches of backing removed and must be placed on the strap with approximately one inch of overlap. The overlap is then folded back under the tie-string with at least 1/4 inch of the tag being adhered onto the back of the tag. This allows the tag to be used for PLI purposes while

also allowing for bar code scanning. An additional tag may be used for bar code purposes only at an applicant's request. This tag may be applied in any way acceptable to the applicant (see Illustration 6 below).

ILLUSTRATION 6: TOTE OR SUPER SACK LOCATION OF TAGS



BULK LOTS IN RAIL CARS

Official USDA PLI car seals must be used for applying PLI to rail cars. One tag for each lot in an individual rail car must be provided to the applicant. These tags are subsequently required to be placed on the placard of the rail car for bar code reader accessibility.

ILLUSTRATION 7: CARDBOARD BINS LOCATION OF BAR CODED PLI

Locations for Bar Coded PLI Tag and Scannable Identification Tag on Cardboard Bins

(Both tags are identical with duplicate sequential numbers)

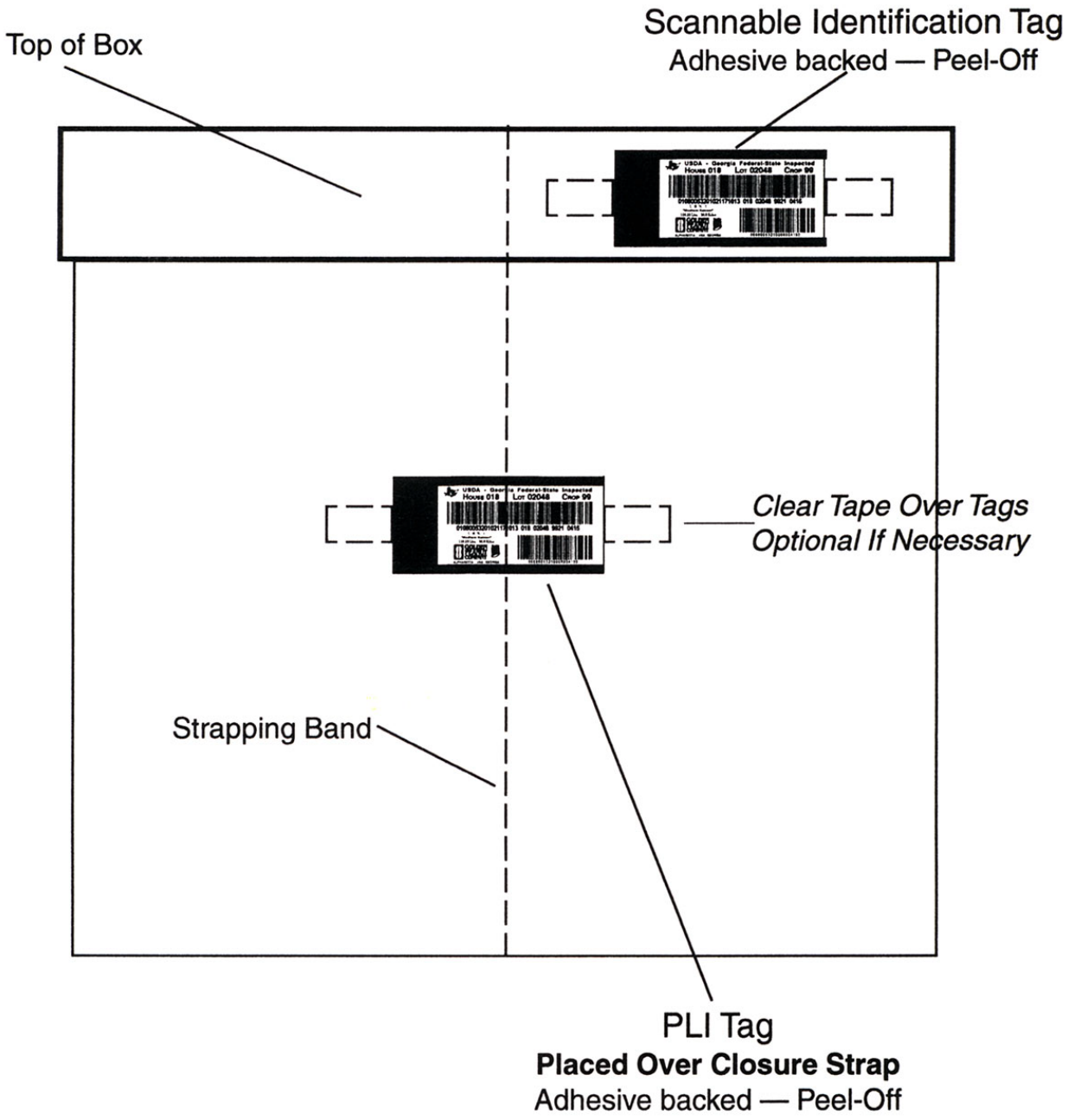
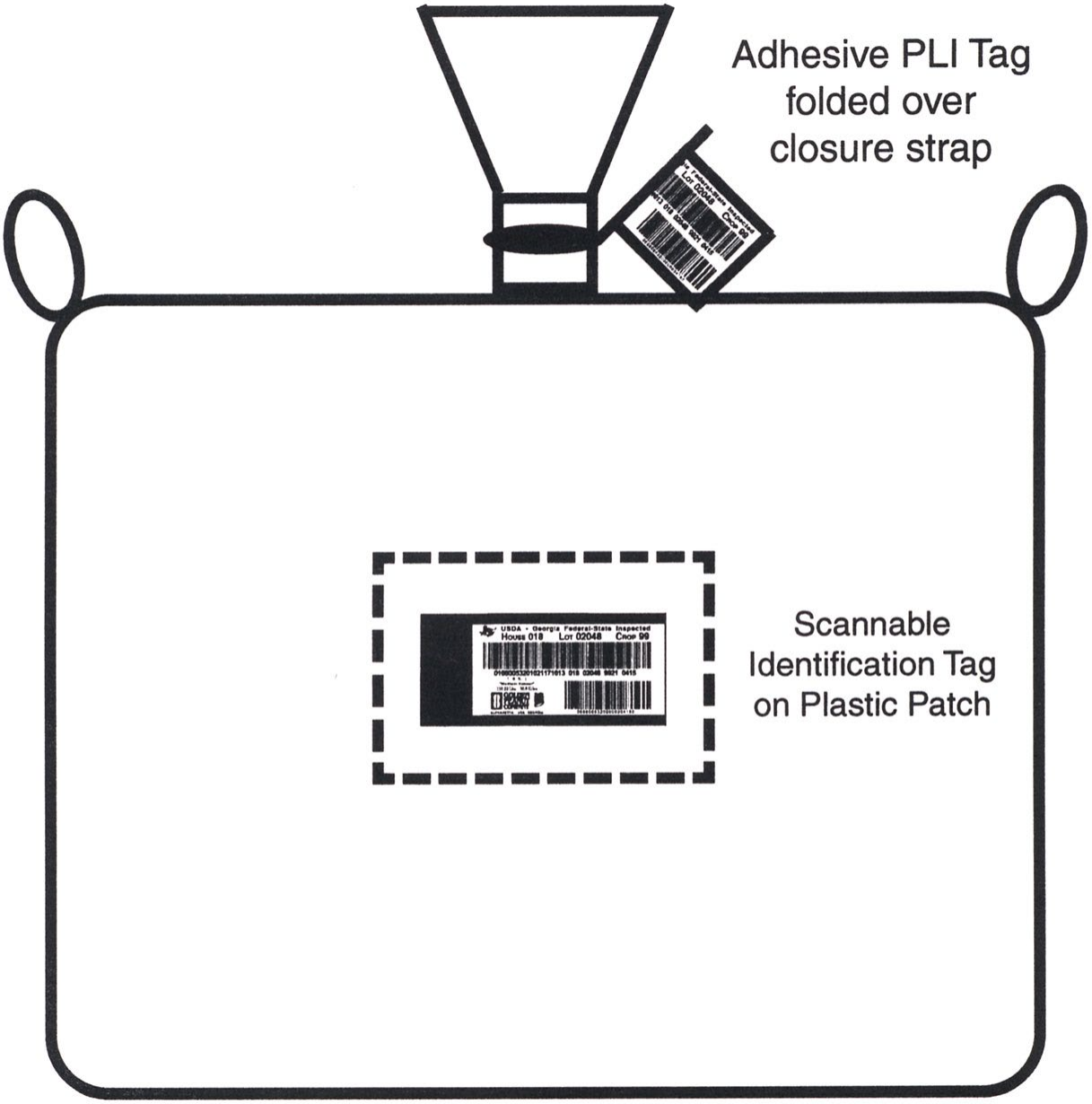


ILLUSTRATION 8: TOTE OR SUPER SACKS LOCATION OF BAR CODED PLI

Locations for Bar Code PLI & Scannable Identification Tag on Tote or Super Sacks

(Both tags are identical with duplicate sequential numbers)



Applying PLI Tags to Transferred Out-of-State Lots

Three methods of PLI are approved for tagging out-of-state peanut lots that are transferred from one type of container (bags, bins, totes, super sacks, etc.) to another.

1. Apply your own State's PLI tag once the lot is transferred;

2. Request PLI tags from the originating State to apply to the transferred lot (this method may cause some delays); or

3. Create a PLI tag that actually states that the lot is a "transfer."

Option three may prove beneficial in cases where the transfer takes place at a cold storage facility for which no house number exists. At the supervisor's discretion, a house number may be assigned to a cold storage (CS) facility or, as an alternative, the abbreviation "CS" may be used as the house number.

Always make clear that the lot was originally graded and certified in another State to ensure the State of origin on the transferred lot is not misrepresented. To accomplish this, add the following statement in the "Remarks" section of the transfer certificate (SC-184-12): "Lot originally certified by [State or origin] Federal-State Inspection Service."

Method of Applying Tags

Stamp

Use an approved rubber stamp of uniform design, save for the name of the cooperating State, to mark the bag tags for identification. This stamp includes changeable plant numbers and lot numbers.

Inspector's Stamp

Each shipping point inspector who is required to PLI lots must be issued an inspection stamp. It will be assigned to the inspector for the duration of their assignment in that particular office or until the stamp is reassigned. Inspectors must keep the stamp exclusively in their possession and be responsible for it as long as it is on issue to them.

Mill Identification Number

Each peanut shelling plant in the State must be assigned a number. Plants are not permitted to use a mill number that has been assigned to another plant, even in the case of multi-plant operations under one company name. The PLI tags must show the plant number where the actual milling or remilling is being done.

LOT IDENTIFICATION NUMBER

Each lot must be assigned a number and the tag on every container in that lot must bear the same lot number. A specific lot number must **not** be used more than once at any one mill during a specific crop marketing year. This will ensure that every lot will have its own distinct number.

TAGS

The tags used to identify the containers in the lot must be supplied by the sheller (or other applicant for inspection). They may be printed with the sheller's name and the weight and grade of the peanuts, but the reverse side of the tags must bear no printing in order to allow room for the impression of the stamp.

STAMPING

The tag on every container in the lot must bear the inspection stamp mark. The tags may be stamped after they are sewn on the bags as the inspector draws the sample or they may be stamped before they are sewn on the bags. Whichever method is used, ensure it is agreed upon by the sheller and the Inspection Service and is subject to certain basic precautions to ensure the effectiveness of the system.

TAGS STAMPED WHEN INSPECTED

If the tags will be lot-number stamped as the lot is inspected, the sheller must stack the entire lot's tagged sacks so that both ends of each sack are exposed to view. Thus, all of the sewn-on tags will be accessible. The inspector must (a) sample the lot in the prescribed manner, (b) stamp every tag in the lot with the appropriate plant number and a specific lot number, and (c) determine the exact number of sacks in the lot to be reported on the certificate. Records on such lots must be maintained in the same manner as described for lots using pre-stamped tags.

If all of the sacks in the lot inspected and covered by the certificate are not shipped, the certificate will be just as valid for the lesser number, whatever it may be. However, the certificate cannot be used to represent a greater number of sacks than the number shown on its face. If some of the sacks in the lot are not shipped, they may be handled as instructed under Maximum Lot Size for Edible Shipments section.

TAGS STAMPED PRIOR TO INSPECTION

In most cases, it is impractical to attempt to stamp tags after they have been placed onto the containers. Consequently, a system has been devised whereby the sheller may be supplied with a specific number of pre-stamped tags to be sewn onto sacks or attached to bulk containers as they are filled and closed to await sampling and analysis by the inspector.

Follow the procedure outlined below:

- The sheller orders pre-stamped tags from the Inspection Service in advance, specifying the type, grade or quality, and the number of containers they intend to pack in each lot. Orders usually consist of sets of tags for several separate lots.

- Upon receipt of the order, all necessary information is recorded, and a lot number assigned to each lot (see Record Sheet section).

- The tags are then prepared by the Inspection Service. The FSIS inspection stamp, mill number, assigned lot number, and crop-year are imprinted on each tag. The tags are carefully counted to ensure the number conforms to the number requested by the applicant for that lot, plus a specified number (usually 15) of extra tags for FSIS or emergency use. Stamp and retain one additional tag for the office records. Also, record the date the tags are issued.

- Packaging the tags consists of binding each set securely together and, if several sets are placed in a larger package, the package must be marked to describe the sets of tags included therein. The sets of tags are then delivered to the sheller. The sheller (or their representative) must sign a form acknowledging receipt of the tags with each delivery. Ensure the receipt form lists and briefly describes each lot of tags and the date issued. The signed receipt form must be filed with the sample tag under the name of the shelling plant to which the tags were issued. Each inspection office must systematically maintain records of all transactions involving “pre-stamped” tags. These records must be entered in a book similar to the inspection car record or certificate record book.

Shellers must be advised that they are held accountable by the Inspection Service for all pre-stamped tags issued to them. When more than 10 tags cannot be accounted for, the applicant must provide a written explanation to the FSIS office as to why the tags are missing. Also, FSIS must forward a copy of the letter of explanation to FSIM.

Tags that are pre-stamped may be provided by the Inspection Service or by the sheller, depending upon local arrangements. Recommended material for the tags is strong, thin cardboard, approximately 4 x 8 inches in size. The color of tags may be varied to signify different types and/or grades of peanuts as designated by industry groups or individuals. One side of the tag may be printed in advance with information identifying the shipper and describing the quality and quantity of the contents of the container to which it will be attached.

ASSIGNING LOT NUMBERS

There are several methods of assigning PLI lot numbers. Two methods are shown in the following paragraphs. However, regardless of the method used, extreme care must be taken to avoid duplication of lot numbers.

- Starting at the beginning of the crop year with lot No. 1, the lot, grade, and type of peanuts from each mill is assigned a consecutive number. For example, a mill will have lot No. 1 - Extra Large Grade, and lot No. 1 - Medium Grade, and lot No. 1 - U.S. No. 1 Grade, etc. Similarly, another mill will have lots No. 1 for Spanish and Runner U.S. No. 1 Grade, etc. However, no two lots of the same grade and type from one mill must bear the same lot number during a single crop-year.

- To avoid confusion and possible duplication of lot numbers, separate record sheets must be used for listing lot numbers (and number of tags issued for that lot) assigned for each different type and grade at each shelling plant.

- Another method of assigning lot numbers to an individual mill is to start with lot No. 1 at the beginning of the crop-year and use consecutive numbering for the remainder of that year, regardless of type or grade of the lots.

- Even though lot tags are not issued on bulk carriers (hopper cars or bulk loads), it will be necessary to assign lot numbers in order to assist handlers and MDD in handling potential complaints. Therefore, a lot number must be assigned to each load by the Inspection Service or the applicant. The lot number must be preceded by the letter “B” to denote “bulk” and must also appear on the certificate.

ATTACHING TAGS

The sheller must attach a pre-stamped tag to each container as they are closed after filling. For sacks, the sewing machine operator holds the tag against the sack in front of the machine in a position so that it is firmly stitched to the sacks. Tags must be held so that the stitching will cross them about an inch or more from the end, thus reducing the likelihood of the tags being accidentally torn off in handling.

The sheller must stack containers together in such a way that they are easily accessible for sampling. For example, for sacks, expose both ends of each sack. This avoids potential confusion or commingling with other lots that may be stored in the same area.

Any stamped tags not attached to containers after the entire lot has been filled and closed must be returned to the inspector who will destroy them after they are properly counted and recorded. The lot number assigned to this lot will not be used again.

The inspector must do the following:

- Inspect and draw samples at random from containers scattered throughout the lot in the prescribed manner.
- At the same time, examine the PLI tags on as many or more containers than were sampled to ascertain that all bear tags with the same lot identification.
- Make a count of the containers, ensuring they do not exceed the number of pre-stamped tags previously prepared for the lot.
- Analyze a sample and issue a certificate reporting the grade, the brand marks on the containers, information on the tags, including the three identifying numbers, and the exact number of containers in the lot if sampled after packaging or an approximate count of containers in the lot if sampled with an in-line automatic sampler during packaging.

Collecting Unused Pre-Stamped Tags

Inspectors must obtain any unused pre-stamped tags for the lot being sampled from the sheller. The inspector must know in advance the exact number of tags issued to the sheller for that particular lot. For example, if the records show that the number of pre-stamped tags originally issued for lot No. 27 was 415 and there are only 400 sacks in lot No. 27, then the sheller must return the 15 unused tags or give a reasonable explanation of why some or all of them are missing.

Return all unused tags to the inspection office. The number of tags returned must be entered on the record sheet opposite the number of tags originally issued to the sheller. The number of sacks reported on the inspection certificate, plus the number of unused tags returned, must equal the number of pre-stamped tags originally issued to the sheller for that lot. Destroy unused tags after the records are complete. This must only be done by the Inspection Service, not by the sheller.

Recording Inspected Lots

Upon completion of the inspection, record the following information on the record sheet opposite the entries made when the pre-stamped tags were originally issued for that lot:

- Date of inspection
- Certificate number
- Conformity to MDD minimum quality and handling requirements
- Number of containers in the lot

- Number of unused tags returned

- Remarks (if any)

By law, lots that fail to meet MDD requirements may not be shipped to buyers for edible use. Failing lots must either be remilled in an attempt to bring them up to minimum MDD standards or diverted for domestic or export crushing. When a lot fails to meet MDD requirements, a notation stating this fact must be made on the record sheet in the appropriate space. Also, a copy of the grade certificate must be sent to MDD in Washington, DC (or their designated representative). If the lot is sold for oil stock or non-edible quality, the attached tags may be left on the sacks for identification purposes provided that a certificate is issued certifying that the lot meets MDD requirements for non-edible quality. The Inspection Service must inform applicants that PLI tags used on lots that are not inspected must be returned to FSIS for accountability.

Closing Out Tag Inventory

All unused lots of pre-stamped tags must be reclaimed, accounted for, and destroyed at the end of the crop-year milling operation. When a shelling plant has completed its milling operation for the crop-year, the Inspection Service must review the record sheets to determine whether any lot(s) or pre-stamped tags issued to that plant are unaccounted for.

Any such unused tags must be obtained from the mill by the local inspector or supervisor and taken to the inspection office where they are counted, recorded on the record sheet, and subsequently destroyed. As previously noted, the Inspection Service requires a written explanation from the sheller for any unused lot tags not accounted for at the time. If the Inspection Service feels that the sheller's explanation is insufficient, that steps have not been taken to rectify the problem, and/or that the integrity of the PLI program has been jeopardized, that facility may have to be issued a written warning requiring corrections to their PLI tag accountability system that are acceptable to AMS/FSIS or face the possibility that PLI tags will have to be issued for future lots on a lot-by-lot basis.

Record Sheet

A sample of a record sheet is illustrated on the following page. It shows the suggested arrangement of columns for recording the information necessary for use of the PLI system. In lieu of maintaining a physical (hard copy) PLI Record Sheet, records may be stored electronically on computers.

RECORD OF PEANUT POSITIVE LOT IDENTIFICATION TAGS

APPLICANT: _____ **LOCATION:** _____ **HOUSE #:** _____

Date Tags Issued	Grade & Type Tags	House No.	No. Tags Issued	Lot No.	Add. Tags Date	Cert. No.	Cert. Date	No. sacks or boxes	Tags Ret'd	Meets 7CFR, Part 996?	Trans. Cert. No.	Trans. Cert. Date	No. sacks or boxes	Tags Ret'd	Superced. Cert. No.	Date

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PART III – THE NOTICE OF SAMPLING – FORM SC-187 AND SC-187-CG

GENERAL

The Notice of Sampling is a form used for identifying a sample of peanuts being sent to a laboratory for aflatoxin analysis. It also serves to provide a detailed description of a peanut lot sampled for grade as well as other products sampled for grade and/or chemical analysis. The Notice of Sampling may either be handwritten (SC-187) or computer generated (SC-187-CG). For the sake of simplicity, both forms will hereafter be referred to simply as the "187."

Because of the large number of samples analyzed in marketing peanuts in the U.S., it is essential that complete information accompany each sample to the laboratory.

The 187 (or the 184-9A, which also incorporates an abridged version of the 187) must be issued by the Inspection Service for every sample of peanuts sent to a laboratory for aflatoxin analysis. This includes samples sent to USDA-approved laboratories as well as those operated by USDA-S&T. Review Part IV of these instructions for special instructions for the various types of samples that may be requested.

COMPLETING THE 187

Use the following instructions for completing the 187. The headings are mentioned in the order in which they appear on the form.

CAR, TRUCK OR SHIP

Leave blank if the lot is not loaded into the conveyance or write in "Lot Inspection."

APPLICANT

Enter here the name of the party to be billed for the laboratory analysis. In most cases, the name will be that of the sheller. In cases where the lot has been sold at the time of inspection, the buyer may be the applicant. Though unusual, if the request comes from MDD, they are considered the applicant.

RECEIVER

In many cases, the lot may not have been sold at the time of sampling. The inspector must obtain and write in the name of the buyer if one exists. Otherwise, enter "Not Given."

SHIPPER

The sheller and shipper will usually be the same entity, but under some circumstances could be different companies or individuals.

TYPE

Check the appropriate block to indicate the type of peanuts in the lot (Runner, Spanish, Virginia, or Valencia).

CONTRACT NUMBER

If the sheller has a sales contract covering the lot of peanuts, enter the number. Otherwise, leave this space blank.

WEIGHT OF LOT AND NUMBER OF SACKS

Always enter these figures on the form because they are important to financially interested parties. They will usually be the shellers' figures, but the inspector must still verify that the number of containers in the lot is generally accurate.

PLI MARKS

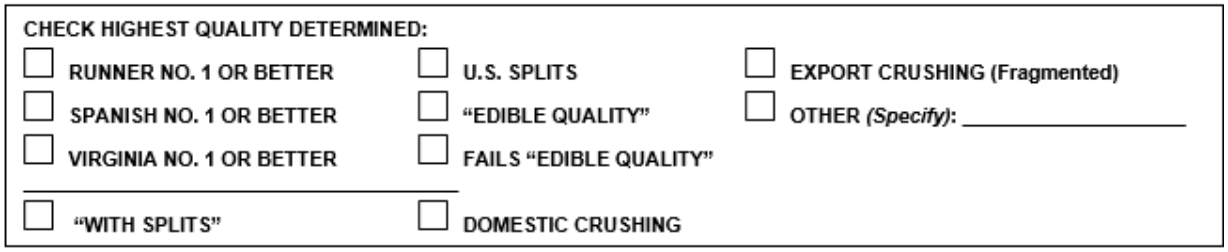
These 5 blocks are provided for quoting information from the PLI tags. As this information is extremely important, take great care to ensure these blocks are accurately completed.

QUALITY DESIGNATED BY SHIPPER

Provide an accurate description of the grade and size of the peanuts in each lot intended for the edible market.

Enter the description of the lot in the space for "Quality Designated by Shipper." The shipper's verbal statement or the printing on the tags may or may not adequately describe the grade/quality of the lot. If the lot fails to meet the designated grade, the lower quality must be noted by checking the block indicating the highest quality determined. Even though the lot meets the quality designated, check the appropriate block showing the highest quality determined.

Check one of the following quality blocks for each lot tested:



If a lot fails to meet the grade intended or as tagged, but qualifies for a lower grade, that lower grade must be shown on the 187. For example, a lot tagged U.S. No. 1 Runner fails to grade only account of having 10% splits would qualify as "Runner with Splits." However, if the lot contained more than 15% splits, the quality designation would drop to "Meets 7 CFR Part 996 for Human Consumption."

NOTE: PAC "With Splits" is no longer a valid grade. Instead, draw a line-through the word PAC and replace with MDD. Further, do not use "Domestic Crushing" and "Export Crushing (Fragmented)," since they are obsolete categories.

Report any lot(s) that are crushed, fragmented, destined for non-human consumption, wildlife feed, etc., using the "Other (*Specify*)" block. When using this block, also show some other form of descriptive term (if known) that further describes the lot, such as "LSKs," "fall through," "pick-outs," "screenings," etc. Examples: "Non-Edible Quality – screenings," "Non-edible quality - LSKs," or "Wildlife Feed - Pick-outs."

If the sample is stated to be from Segregation (Seg.) 3 Farmers' Stock, report this fact on the 187. For Example, "Applicant states above lot from Seg. 3 stock."

Inspection Certificate Number

The space provided for this item must be completed if the certificate number used for the lot is known. However, if the laboratory samples are packaged and shipped before the certificate number can be ascertained, this space may be left blank. In such cases, enter the certificate number on the 4 remaining copies of the 187 prior to distribution.

Sample Designations

This space is provided to indicate the type of sample sent to the laboratory for analysis. See Part IV of these instructions for details on sample designations.

Sample Sent To

Fill in these spaces with the name and address of the laboratory as well as the date the sample was sent.

Sample Weight

Record sample weights on each sample and on the SC-187 Notice of Sampling Certificate. Ensure they are not less than the recommended 48 lb. weight.

Fees and Postage

Charges for sampling services are determined by each individual FSIS program. In some cases, the service may be furnished in connection with inspection and without additional charge. In case a sample is drawn for the sole purpose of having it sent to the laboratory, charge a special fee at a previously established rate. Fees shown on this form do not include the inspection fee.

Show on the form any postage that is prepaid by the Inspection Service. If the cost of mailing a sample to a specific location is known at the time the 187 is completed, include the amount on the 187. If this information will not be available until the package is taken to the post office, then the copy of the form placed inside the sample container will show nothing in the space for "postage." In such instances, enter any mailing charges on the remaining four copies of the form prior to distribution.

Distribution of Copies

For the distribution of computer-generated copies, print 4 certificates for all edible, non-edible, appeal 1-6, and quality control samples. Distribute as follows:

- Applicant
- FSIS Office
- District FSIS Office / File
- Laboratory

Voided 187s

If a mistake is made in some critical section of the 187, void by the same method used for other certificates, e.g., writing **"VOID"** in large letters diagonally across the face of the 187. Critical items that cannot be changed or marked through are:

- Weight of lot
- Date
- Number of sacks/bins

- Mill number
- Lot number
- Crop year

Complete a new 187 to replace a voided 187. Since the 187 is serially numbered, any voided forms must be kept on file in numerical order with copies of the completed forms.

EXAMPLE OF COMPUTER GENERATED 187

FV-187-CG

UNITED STATES DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE
FRUIT AND VEGETABLE PROGRAMS
NOTICE OF SAMPLING
(FOR GRADE OR CHEMICAL ANALYSIS)

G9301501

THIS IS TO CERTIFY That, in compliance with the regulations of the Secretary of Agriculture governing the inspection of fruits, vegetables, and nuts pursuant to the Agricultural Marketing Act of 1946, as amended, (7 U.S.C. 1621 etseq.) I, the undersigned, a duly authorized inspector of the Untied States Department of Agriculture, do hereby certify that, on the date indicated, samples drawn believed by me to be representative of the lot were as described below:

Sampling Started: 11/13/2003 Sampling for: Chemical Analysis

Applicant: MCCLESKEY PEANUTS L.P.
13070 SMITHVILLE, GA

Sampled at: MCCLESKEY PEANUTS,L.P.
736 SMITHVILLE, GA

Receiver: NOT GIVEN

Shipper: MCCLESKEY PEANUTS,L.P.
SMITHVILLE, GA

Applicant States: 45,150 Lbs. Shelled Runner Type Peanuts in 21 Fiberboard Bins

Tagged Lot: Lot tagged with Pink tags inscribed:
USDA - GEORGIA Federal-State Inspected
House 93 Lot 8076 Crop 03
Product of USA
Splits (Runner Type) McCleskey Peanuts, L.P.
Smithville, GA

Quality Designated by Shipper: HUMAN CONSUMPTION Certificate: G9307200 Meets Quality Designated

Highest Quality Determined: U.S. Splits

Sample Designated as: 2-AB Sample

Results from Previous Samples:
11 ppb 1-AB

PLI and Returned to Applicant's Agent. 11/17/2003

Remarks:

Charges
10.00 2-AB

10.00 Total

SIGNATURE OF INSPECTOR:

FV-187-CG (10-99) (Previous editions may be used) 2 of 4 originals

PART IV – REQUIREMENTS OF THE USDA MARKET DEVELOPMENT DIVISION, USDA FARM SERVICE AGENCY, AND GRADES OF THE AMERICAN PEANUT SHELLERS ASSOCIATION

GENERAL

The following outlines procedures for inspecting milled peanuts subject to USDA Market Development Division (MDD) regulations, USDA Farm Services Agency (FSA) requirements for the peanut purchase program, and/or American Peanut Shellers Association (APSA) grades.

MDD MINIMUM QUALITY STANDARDS FOR HUMAN CONSUMPTION

AFLATOXIN SAMPLES AND SAMPLE DESIGNATIONS

Every lot of shelled peanuts marketed for edible trade as well as lots of cleaned in-shell peanuts that exceed 1.00% damaged kernels by mold, are required by MDD regulations to be pre-tested for the presence of aflatoxin. Samples are required to be sent to either a USDA or USDA-approved laboratory.

In addition to the official MDD samples, manufacturers may request that "Quality Control Samples" be analyzed for a more thorough check on the overall quality of the lot. The size of quality control samples vary from a single 5-pound sample to three 48-pound samples per lot. In order to furnish processors with additional samples upon request without drawing additional peanuts from a lot, most subsampling machines have been modified to provide an extra subsample of ground peanuts from the official Sample "#1" aflatoxin sample. However, such samples must not be furnished from official Samples "#2" or "#3" unless it can be confirmed by the laboratory performing the Sample #1 (official) analysis that these samples will not be needed. When reporting the various types of peanut samples on the 187, maintain uniformity regarding sample designation. Use the sample designations described in Category I or II on the following pages, which are reported under the "Remarks" heading of each 187.

SAMPLING AND GRINDING PEANUTS FOR LABORATORY ANALYSIS

The following paragraphs outline the procedures required when sampling shelled peanuts for aflatoxin.

Draw a representative sample from at least 25% of the bags to total approximately 160 pounds. Of this amount, 144 pounds is used for aflatoxin analysis, while the remaining 16 pounds is used for a grade and a grade check sample.

Prior to shipment to the laboratory, the 144-pound aflatoxin sample must be further divided into 3 smaller samples (approximately 48 pounds each) by use of the Dickens mechanical rotating divider. This device is designed to divide the sample into 4 parts. Each of the three 48-pound samples must be placed in new burlap sacks or other suitable approved containers and tagged by either inserting or sewing a PLI tag to each sample container, conspicuously identifying them as Sample "#1," Sample "#2," and Sample "#3." The inspector's signature or some other type of identification must appear on each tag to ensure that the samples are/have not been tampered with. The original handwritten copy (or any computer-generated copy) of the 187 must be enclosed with the first 48-pound sample and designated as Sample "#1." Per MDD Regulations, USDA or USDA-approved laboratories are permitted to grind Sample "#1" in lieu of the Inspection Service.

DISPOSITION OF SAMPLES

Detailed procedures for dividing and identifying the sample(s) are provided in the following paragraphs.

Sample "#1"

This sample must be taken directly to a grinding station and the ground subsample prepared for laboratory analysis unless the applicant specifically requests that the sample be returned for testing at a later date or that the sample be returned to the applicant so that they may send it to a laboratory of their choice.

Sample "#2"

This sample must be returned to the sheller at the time of sampling unless specifically requested to be taken to a grinding station at that time. In most cases, Sample "#2" will be left at the shelling plant and the sheller will either store or ship the sample with the lot of peanuts.

If the average results of laboratory tests "1-A" and "1-B" is 9 parts per billion (ppb) to and including 45 ppb, the applicant will request the Inspection Service to prepare for delivery and/or send Sample "#2" to the lab. If a high percentage of the sheller's lots are showing levels of aflatoxin requiring Sample "#2," the sheller may request both Sample "#1" and "#2" (and possibly Sample "#3") be taken to the grinding station at the same time to avoid delay in laboratory results.

NOTE: If a 187 is issued on a different date than the date the sample is sent to the laboratory, then the "issue date" must be stated under "Remarks."

Sample "#3"

The sheller's options for handling this sample are the same as for Sample "#2," except that Sample "#3" must be prepared for laboratory analysis when the average results of laboratory tests for "1-A," "2-A," "1-B" and "2-B" is 13 ppb to and including 23 ppb.

PREPARING AFLATOXIN SAMPLES

The 48-pound aflatoxin sample(s) must be prepared as follows: Grind the entire 48-pound sample with a Dickens Subsampling Mill. The amount from the subsample output should be about 1,100 grams. However, in order to allow for variation in sample size from the subsampling mill, ground samples between 900 and 1,300 grams will be accepted by the laboratory. USDA-approved laboratories have been instructed to return samples outside this range to the submitting inspection office and report all unacceptable samples to FSIM. The entire amount of the ground subsample must be placed in a plastic bag or other suitable container and marked or labeled with the appropriate sample number and other necessary identification such as lot number, mill number, date, etc. Keep in mind you are not permitted to discard any portion of the ground sample to comply with the above requirements. Complete a 187 or a 184-9A and enclose a copy with each subsample sent to the laboratory. The date entered in the upper right corner of the form must be the date sampling began. When the sampling date is different from the date the subsample is prepared, it must be noted on the 187 in the "Date Sent" block.

NOTE: Ground samples received with less than 900 or more than 1,300 grams may be returned, which could prove cause for the lot having to be resampled.

CLEANING THE SUBSAMPLING MILL

1. After grinding a sample, let the mill run long enough to completely clean out the grinding chamber before stopping.

2. Remove the grinding chamber and carefully remove and discard all material from the screen, funnel, etc. Some type of air pressure is necessary to clean these parts.

3. Lift the hinged cover over the subsampling section and use a long-handled brush to sweep all material from inside the subsampling section and spout into the subsample pan.

4. Remove the subsample pan with the subsample from the mill.

5. Clean the inside edges of the vertical vanes to make sure no loose particles fall onto the grinding chamber platform after cleaning or when the grinding chamber is replaced. Carefully sweep all material from the blades of the mill and from the

grinding chamber platform. The blades may be rotated by hand to expose the entire platform.

6. Reclean the hinged top, the subsampling section, and the spout to make sure no loose particles are present. Close the cover.

7. Replace the grinding chamber and lock it in place with thumbscrews.

8. Clean the subsampling pan and return it to the mill.

9. A complete cleaning of the subsampling mill is required after grinding each sample.

10. The 1/4-inch screen is the largest opening permitted for official samples.

Use of the Vertical Cutter Mill

In addition to the Dickens Subsampling Mill, the vertical cutter mill (VCM) is also approved for grinding aflatoxin samples. This device produces a paste-like substance as opposed to the peanut meal produced by the Dickens Mill. Unlike the Dickens Mill, the VCM has no subsampling capability. Once the entire 48-pound aflatoxin sample is ground, the inspector must use a spoon or spatula to take small amounts of paste from various locations of the resulting mixture, eventually obtaining a portion of approximately 1,100 grams (again, labs may return samples outside the 900 to 1,300-gram range). This sample must be placed in an airtight, non-leaking container (zip lock bag, etc.) for shipment to the lab for analysis. All other paperwork (187 or 184-9A) must be completed just as if using the Dickens Mill. Ensure that the entire VCM mixing apparatus is thoroughly cleaned before grinding the next sample.

Aflatoxin Sample Designations

The following designations are for ground subsamples and laboratory tests.

Category I

The designations in this category are the only aflatoxin samples officially recognized by SCI, MDD, and FSA.

MDD Sampling Plan for Shelled Peanut Subsamples

These are the ground subsamples from the initial three 48-pound official samples required by MDD for aflatoxin analysis.

Subsample "1-AB"

"1-AB" is the designation used to identify the ground subsample extracted from the 48-pound Sample "#1." The two laboratory tests from this sample are identified as "1-A" and "1-B" and are analyzed by a USDA or USDA-approved lab. The original copy of the 187 or designated copies of the 184-9A must be enclosed with subsample "1-AB." A fee charge must be shown on the 187, to be paid by the handler or receiver of the lot. If any additional costs are involved for sampling or preparation of subsample "1-AB," charge it on the 184-9A.

Subsample "1-CD"

"1-CD" must be used to identify the second subsample from the 48-pound Sample "#1," which is extracted at the same time as subsample "1-AB," by use of the two-spout grinder. The "1-CD" subsample is furnished only upon request. The two tests from this sample are identified as "1-C" and "1-D" and are analyzed by a USDA-approved manufacturers' lab. When subsample "1-CD" has been requested, the Inspection Service will hold Subsample "1-AB" until notified whether it will be required. The "1-AB" sample will be required when the average test results "1-C" and "1-D" is reported to be more than 8 ppb or at applicant's request. If this occurs, only a USDA-approved lab may be used to analyze Sample 1-AB.

Fill out a separate 187 for subsample "1-CD" and "1-AB." If known, the results of the two laboratory tests from subsample "1-CD" must be reported under the appropriate heading of the 187 for subsample "1-AB."

Example: If the average ppb for "1-C" + "1-D" is reported to be more than 8 ppb, the results must be reported on the 187 and the original enclosed with subsample "1-AB" for delivery to the laboratory. However, if the average ppb for "1-C" + "1-D" is reported to be 8 ppb or less, state the following on the 187 for "1-AB": "[Name of Lab] reported as negative on [Date]." The original copy of the 187 must be filed in the FSIS office. Then, with the applicant's approval, subsample "1-AB" may be discarded.

Subsample "2-AB"

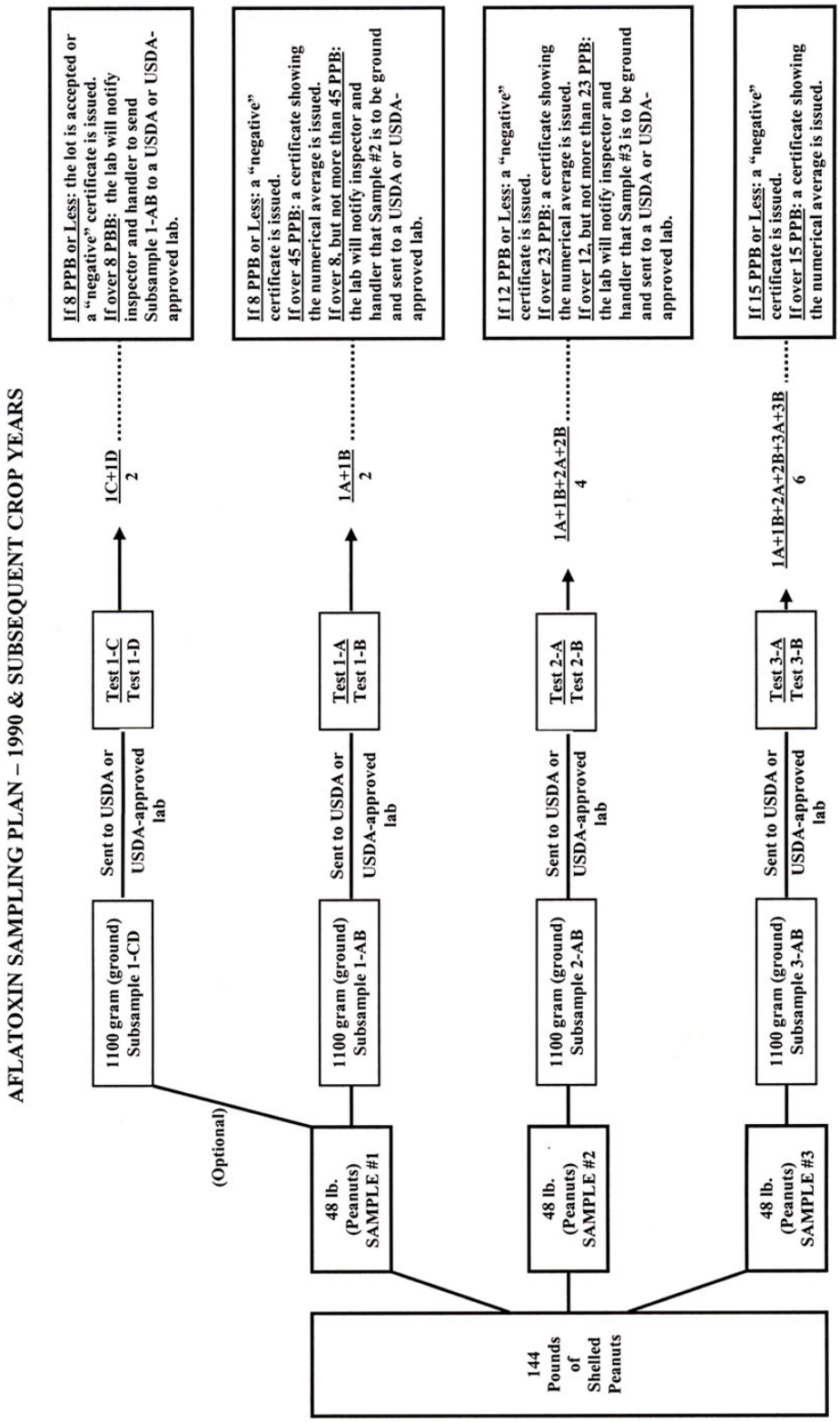
"2-AB" is used to identify the ground subsample extracted from the 48-pound "#2" sample. The two laboratory tests from this sample are identified a "2-A" and "2-B." This subsample must be sent to a USDA or USDA-approved lab when the average test results for "1-A" + "1-B" is reported to be 9 ppb up to and including 45 ppb.
Enter the sheller, or any other financially interested party requesting aflatoxin sampling, as the applicant on the 187 and charge for normal costs of sample preparation for subsample "2-AB." If extra expenses are involved due to retrieving the 48-pound sample from a location other than the sheller's premises, then the sheller must be charged the additional cost. Mail the original copy of the 187 to the applicant and a copy enclosed with subsample "2-AB."

The average ppb as reported by the laboratory for “1-A” + “1-B” must also be shown under the “Remarks” heading of the 187.

Subsample “3-AB”

“3-AB” is used to identify the ground subsample extracted from the 48-pound Sample “#3.” The two laboratory tests from this sample are identified as “3-A” and “3-B.” This subsample is to be sent to a USDA or USDA-approved lab when the average test results of “1-A” + “1-B” + “2-A” + “2-B” is reported to be 13 ppb up to and including 23 ppb. The sheller will be listed as the applicant on the 187 and charged for normal costs involving sample preparation. The original copy of the 187 must be mailed to the applicant and a copy enclosed with subsample “3-AB.” If the average ppb for “2-A” + “2-B” is reported by the lab, then this value must be shown in the “2-AB” heading in the sample designation area of the 187. If the *average* of “1-A” + “1-B” + “2-A” + “2-B” is given, then that value must be entered in the “2-AB” heading, including the word “average” (or the abbreviation “avg.”). See the following page for diagram of sampling plan.

AFLATOXIN SAMPLING PLAN



Costs

All costs involved in sampling and testing "Subsample 1-CD" are applied to the lot buyer(s)'s account. The cost of the assay on "Subsample 1-AB" and a portion of the cost of drawing the three 48-pound samples, grinding Sample #1, and preparation and delivery of "Subsample 1-AB" (or Sample #1) to the laboratory, are applied to the applicant's account. Also, apply the following costs to the applicant's account:

1. Cost of grinding and subsampling Sample #2 and delivering "Subsample 2-AB" to the lab.

2. Cost of lab analysis for tests "2-A" and "2-B."

3. Cost of grinding and subsampling Sample #3 and delivering "Subsample 3-AB" to the lab.

4. Cost of lab analysis for tests "3-A" and "3-B."

If any of the samples/subsamples are lost, misplaced, or spoiled, and replacement samples are needed, the entire cost of drawing new samples is applied to the applicant's account.

Packing Samples

Ensure that all containers are packed and closed securely before mailing or transporting to the laboratory.

Subsamples Given to Applicant

Discourage turning subsamples over to the applicant for delivery to the lab unless there is justification for doing so. When it is deemed necessary to give subsamples to the applicant for delivery to the lab, they must be bagged, sewn, and/or sealed in a manner in accordance with official PLI procedures.

Subsamples Designated as Appeal Sample "1-6"

These samples are analyzed when the result of the original analysis is in question. Such samples may be drawn at shipping point or at destination. The sampling procedure and sample preparation for "Appeal Samples" is basically the same as outlined for subsample "1-AB," "2-AB," and "3-AB," except as follows:

1. Draw sample from at least 50% of the bags (see Aflatoxin Appeals section for procedures when drawing samples from bulk containers or bulk trailers and cars).

2. Grind the entire 144-pound sample and send only 1 subsample (the total output from the subsampling mill - approximately 3,300 grams) to the lab for analysis. If a Dickens Subsampling Mill is not available at destination, the unground 144-pound sample may be sent to the lab. The laboratory will run 6 analyses for all appeals.

3. Mark the sample container "Appeal Sample 1-6." If the sample consists of more than one container, mark them as "1 of 6," "2 of 6," "3 of 6," etc.

4. Check the "Appeal" block under the "Sample Designated" section.

5. Charge all costs to the account of the applicant.

6. Send appeal samples only to USDA or USDA-approved laboratories. See the following for instructions.

AFLATOXIN APPEALS

FSA PEANUT PURCHASE PROGRAM

FSA requires that all lots offered for the Peanut Purchase Program must be pre-tested for aflatoxin in accordance with MDD regulations. If a lot's initial aflatoxin certificate was negative, it is acceptable for the Peanut Purchase Program and will not have to be updated. If the lot has been certified positive for aflatoxin, it may either be appealed or blanched. A failing lot that is blanched must have its PLI maintained throughout the blanching process and then must be retested for aflatoxin.

APPEAL AFLATOXIN SAMPLING PLAN

In addition to the initial sampling and testing pursuant to the official "Sampling Plan" on any lot of shelled peanuts, any financially interested party may request an "appeal" sample for aflatoxin purposes. Such requests must be made to a licensed inspector, FSIS, or the Federal Program Manager.

"Appeal" sampling may be applied to lots of peanuts packed in bags, bulk containers, or bulk railcars or trailers and before or after shipment from the handler's premises. For bagged lots, draw appeal samples from at least 50% of the bags in the lot. If the lot is packed in bulk containers, railcars, or trailers, the appeal sample may be drawn by using an in-line mechanical sampler (while the initial sample is being drawn) provided that the sampling rate is at least one sample cut from every 250 pounds of product at the handler's premises and held by the inspector or (under PLI procedures) by the handler. The appeal sample may also be drawn by the inspector at the manufacturer's plant provided that a mechanical device approved by the Inspection Service that is capable of extracting an appropriate sample is made available to the inspector and further provided that PLI has been maintained on the lot. PLI is considered to have been maintained on bulk carriers if the official seals remain intact on the latches of the

doors of all openings (normally used for unloading cargo) at the bottom of the bulk carrier.

The gross amount of peanuts drawn in each official appeal sample must be at least 144 pounds. The inspector must forward the entire 144-pound sample to the lab. If an approved subsampling mill is made available, the entire 144-pound sample may be ground and subsampled with the entire portion of the ground material diverted by the subsampling mill (approximately 3,300 grams) forwarded to the lab. In order to allow for variation in sample size from the subsampling mill, ground samples weighing between 2,700 and 3,900 grams will be acceptable. USDA and USDA-approved laboratories have been instructed to return samples outside this range to the submitting inspection office and report all unacceptable samples to FSIM.

Samples received with less than 2,700 or more than 3,900 grams may be returned by the lab, which would require the lot(s) to be resampled.

Either a 187 or a copy of the 184-9A must accompany the 144-pound sample (or 3,300-gram subsample) to the lab. Only USDA or USDA-approved labs are eligible to analyze official appeal samples.

The entire subsample can be analyzed as three subsamples of approximately 1,100 grams each with two tests on each subsample, or as six subsamples of half that size with a test on each subsample. Regardless of the analysis method, show six test results on the certificate, listing the individual test results as: Subsample #1, Subsample #2, Subsample #3, Subsample #4, Subsample #5, and Subsample #6.

All costs involved in appeal sampling and testing are applied to the applicant's account. Accordingly, lab certificates must be issued to them in their name.

APPEAL AFLATOXIN SAMPLING OF SHELLED PEANUTS IN CARTONS, BULK BINS, OR TOTE/SUPER SACKS WITH THE DICKENS PNEUMATIC AFLATOXIN SAMPLER

J. W. Dickens of ARS developed a method and procedure for drawing aflatoxin samples from bulk bins, cartons, or tote/super sacks. Samples drawn by this method must be used only for aflatoxin testing. It is the applicant's responsibility to furnish the sampler outside of peanut producing areas.

The approved sampler consists of a 5 foot by 1 inch (inside diameter) thin-walled aluminum (or steel) sample tube, a 15 foot by 1 inch (inside diameter) flexible hose with smooth bore, and a shop-vac with casters. The sample tube is connected to the flexible hose which is mounted to the intake of the shop-vac.

The sampling tube, flexible hose, and fittings to connect the flexible hose to the shop-vac may be purchased from Georgia Federal-State Shipping Point Inspection Service, Inc., P.O. Box 71767, Albany, Georgia, 31708-1767, Phone: 229-432-6201. The shop-

vac may be purchased directly from a supplier. Contact your local FSIS office for a list of suppliers.

The pneumatic grade sampler may also be used to draw aflatoxin samples. However, a pneumatic aflatoxin sampler cannot be used to draw grade samples.

For appeal samples to have official status, PLI containers. Inspectors must check containers prior to sampling to assure that PLI has been maintained and the cover and/or taping of the PLI tags has not been removed.

The applicant is responsible for making containers accessible so the Dickens or Whitaker/Slate Pneumatic sampler can be rolled to at least one side of the carton.

Use the following procedure when aflatoxin samples are drawn from bins, cartons, or tote/super sacks:

Make openings for the sample tube by cutting crosses in the tops of the containers. Ensure each cut is approximately 3 inches long. In addition to providing entry for the sample tube, the opening must also provide for entry of the air removed by the sampler; otherwise, the sampler will not function properly.

With the fan operating, insert the sample tube through the opening in the top of the container and take a vertical probe from top to bottom of the container. Push the tube downward rapidly enough to avoid extracting an excessive quantity of peanuts. When the tube reaches the bottom, the fan may be stopped to prevent drawing additional peanuts as the tube is retracted. If the extra peanuts will not make the sample too large, the tube may be extracted with the fan operating.

The quantity of peanuts taken per probe can be controlled by the rate at which the probe is inserted and withdrawn. Experience will enable the operator to draw the desired quantity of peanuts with one probe per container. The rate of sampling must be the same from top to bottom of a container and the same quantity must be taken from each container sampled. After probes are taken, close each opening with tape in order to maintain PLI of the lot.

CAUTION: The inspector must ensure that the Dickens or Whitaker/Slate Pneumatic sampler is operating properly prior to its use. If the sampler is leaking air or otherwise damaged, it will not sample the peanuts properly. If the inspector believes that the sampler is not sampling correctly, have the air velocity checked before resuming use.

Minimum Number of Probes per Container

Alternate the position of successive probes so they are taken either 1/4, 1/2, or 3/4 the distance from the center to one side of the container. If the first container is probed 1/4 distance, probe the second 1/2 distance, the third 3/4 distance, etc. Take the second probe in a container opposite the first probe and take successive probes in the

container on center lines equal distances from those of the previous probes. Take multiple probes from the same container at different distances from the center of the container.

MECHANICAL DEVICE FOR SAMPLING BULK LOTS

A mechanical device is approved for use in drawing official appeal samples from bulk railcars or trailers. Availability and use of the device are as follows:

1. The sampler tube and accessories may be purchased from: Georgia Federal-State Shipping Point Inspection Service, Inc., P.O. Box 71767, Albany, Georgia 31708-1767, PH: 229-432-6201. A shop-vac with casters is also required.

2. The 25-foot flexible hose on the sampler tube allows the sample to be collected in the shop-vac container while it is located on the ground beside the railcar or trailer. Four-foot sections of the sampling tube are added as the probe is made from top to bottom of the shipment. These sections are then removed as the tube is withdrawn.

3. With the fan operating, take vertical probes from top to bottom of the shipment. Push the tube downward rapidly enough to avoid taking an excessive quantity of peanuts. The amount taken per probe can be controlled by the rate of insertion and withdrawal of the tube. Experience will enable the operator to draw the desired quantity of peanuts.

4. The rate of sampling must be the same from top to bottom and must also be the same through every loading hatch. In other words, make at least one top-to-bottom probe through every loading hatch and make the same number of probes through all hatches. Have the first probe in the center of the hatch. If a second probe is necessary, take it at one side of the hatch.

5. If too much sample is drawn, the quantity may be reduced by properly subdividing the entire sample. If additional sample is needed after the first set of probes, make another probe through every hatch. Make the second set of probes more rapidly so the quantity of peanuts taken is less than taken by the first set of probes. The desired additional quantity of peanuts may be subdivided from those taken by the second set of probes and added to the peanuts taken by the first set.

DRAWING APPEAL AFLATOXIN SAMPLES ON SHELLED PEANUTS IN TERMINAL MARKETS

Sample a minimum of 50% of the containers from lots of bags and similar sized packages. However, if a request is made for both a grade and appeal aflatoxin samples, market inspectors must check with the appropriate shipping point office to determine if the lot was sampled with an automatic sampler. If an automatic sampler

was used at shipping point, sample 100% of the bags at the terminal market. Take at least one probe from every container on bulk bins and tote/super sack lots. Total sample weight must be approximately 144 pounds

Send the entire 144-pound sample or a ground subsample (approximately 3,300 grams) to an approved laboratory for analysis (see below). If requested to grind the 144-pound sample, the applicant must furnish a Dickens Subsampling Mill. The applicant (or their representative) may grind the sample, but it is the inspector's responsibility to ensure that the mill is thoroughly cleaned prior to grinding.

NOTE: Inspectors must observe the grinding process, with the subsample kept under their surveillance at all times.

For offices having not previously furnished ground subsamples, contact FSIM for additional instructions upon receiving the initial request to send a subsample in lieu of the 144-pound sample.

Issue a 187 for each lot sampled. See Part III of this handbook for instructions on completing and distributing copies of this form. Under the "Remarks" heading of the 187, state "Appeal sample 1-6 sent to (name of laboratory and address)." Use the designation "Appeal sample 1-6" for either the 144-pound sample or the ground subsample. If the applicant requests to be notified of the laboratory results, show the phone number, fax number, mailing address, or e-mail address of the contact person under "Remarks."

Unless instructed otherwise by FSIM, appeal samples may be sent to any USDA or USDA-approved laboratory for analysis. Pay cost of shipping the sample at the point of shipment. If possible, arrange for the applicant to pay the charges, especially if an air freight service is used. The packaged sample must be turned over directly to the carrier by the Inspection Service. If it is necessary for the inspector to prepay the charges, bill the applicant for the cost.

AFLATOXIN SAMPLING REQUIREMENTS AND PROCEDURE FOR CLEANED IN-SHELL PEANUTS

MDD regulations do not require cleaned in-shell peanuts be tested for aflatoxin unless they exceed 1.00% kernels damaged by mold.

However, if tested, whether prior to or after shipment, use the following plan:

1. The applicant must contact the Federal or Federal-State Inspection Service and request that a sample be drawn. Sample a minimum of 10% of the containers in the lot (20% for appeal samples). Ensure the in-shell sample drawn is large enough to provide for 48 pounds of shelled kernels (approximately 70 pounds of in-shell peanuts). This sample is designated as "Sample #1."

2. In the event “Sample #2” or “Sample #3” is later requested, the inspector must resample the lot and provide for 48 pounds of kernels for each sample requested.

3. In some instances, an applicant may request the inspector to draw a sample of sufficient size to provide for three 48-pound samples upon the initial sampling.

4. For appeals, draw all three samples at the same time.

5. In each case, the 48-pound samples are designated as “Sample #1,” “Sample #2,” or “Sample #3.” Analyze the samples using the existing pre-testing plan as described in the MDD Regulations.

AFLATOXIN SAMPLES FROM IMPORTED PEANUTS

Samples “1IMP,” “2IMP,” and “3IMP”

These designations are used only for imported peanuts and alert aflatoxin lab personnel to treat the samples as imports. Use three 48-pound samples.

AFLATOXIN SAMPLES FROM PEANUT MEAL

Samples “M-1,” “M-2,” “M-3,” and “M-4”

These are samples drawn from peanut meal. When requested to draw an aflatoxin sample from peanut meal, sample as follows:

Draw a sample from at least 25% of the bags of sufficient size to provide 20 pounds of meal for aflatoxin analysis. Divide the 20-pound sample into two 10-pound samples by using an officially approved divider. Pack the two 10-pound samples in suitable containers with proper identification and mark as samples “M-1” and “M-2.” Enclose the original copy of the 187 with sample “M-1.” Both samples are mailed to a USDA or USDA-approved laboratory.

Depending upon the laboratory results of sample “M-1” and “M-2” the sheller or crusher may request the meal be resampled. For such requests, follow the same procedure as outlined above, except the two new samples are designated as “M-3” and “M-4.” On the second 187, state the aflatoxin results (in ppb) for the “M-1” and “M-2” samples and send a copy with the sample marked “M-3.” When requested by applicant, samples “M-3” and “M-4” may be drawn at the same time samples “M-1” and “M-2” are drawn.

Apply all cost involved in the sampling, preparation, and delivery of the sample to the laboratory, and all testing for peanut meal, to the applicant’s account.

UNOFFICIAL AFLATOXIN SAMPLES

CATEGORY II

The sample designations in this category are used for "special request" samples. Even though these samples are officially drawn, they do not have official status as related to MDD pre-testing requirements. When special requests are made for aflatoxin samples, 1-AB, 2-AB, 3-AB, and numbers 1 through 6 are sample designations reserved only for samples officially recognized by MDD.

SUMMARY OF UNOFFICIAL AFLATOXIN SAMPLES

Below is a list of sample designation codes and corresponding meanings provided as a reference to the various sources and types of unofficial quality control samples.

Use the number "8" as the lowest "number" when referring to unofficial quality control samples, except when the "1-CD" is not requested, and an extra ground sample is furnished from the second spout of Sample #1. Then, it is designated as "AF-7-CD."

If only 1 analysis is requested, designate the sample using the letter "C." If 2 analyses are requested, designate the sample using the letters "CD."

CODE MEANING AND DESIGNATIONS

AF-7-CD: The ground subsamples from the second spout of a No. 1 aflatoxin sample when the "1-CD" has not been requested.

8: Whole peanuts drawn separately from the official 144-pound sample and submitted as whole peanuts. If peanuts are blanched, designate as "Blanched 8." This designation may also be used for samples submitted for lots destined for the European Union (E.U.).

8C: Same as above, except the sample has been ground and the 900-to-1,300-gram subsample is submitted for 1 analysis. If peanuts are blanched, designate as "Blanched 8C."

8CD: Same as above, except 2 analyses are requested. If peanuts are blanched, designate as "Blanched 8CD."

AF: Designations beginning with the prefix "AF" signifies samples from an unused portion of the official 144-pound sample. This designation may also be used for samples submitted for lots destined for the E.U.

AF-EX: Sample designations ending with the letters "EX" signifies that extra peanuts were drawn at the same time as the official 144-pound sample. These "extras" are in addition to the official 144-pound sample.

For the purpose of uniformity in reporting the various types of unofficial samples, the following designations have been adopted.

Samples "8," "9,", "10," etc.

These designations are used when additional peanuts are drawn separately from the official sample and the unground sample is sent to the laboratory. Begin the designations with number "8" and continue in numerical order. If peanuts are blanched, designate as "Blanched 8," "Blanched 9," "Blanched 10," etc. This designation may also be used for samples submitted for lots destined for the E.U.

Subsamples "8-CD," "9-CD," "10-CD," etc.

These designations are used when additional peanuts have been drawn separately from the three official samples and only the ground subsample is sent to the lab. Sending subsamples designated with the letters "CD" indicates to the lab that they are to run two separate analyses. If the applicant specifically requests that only one analysis be made, the samples are designated as "8-C," "9-C," "10-C," etc. If peanuts are blanched, designate as "Blanched 8-C," "Blanched 9-C," "Blanched 10-C," etc.

Samples "AF-8," "AF-9," etc.

When samples are furnished from an unused portion of the official 144-lb. aflatoxin sample, their designation must be prefixed with the letters "AF." For example, if official samples #2 and #3 were not required by the laboratory, but requested by the receiver, these samples would be designated "AF-8" and "AF-9" to indicate they were from the official aflatoxin samples 2 and 3. This designation may also be used for samples submitted for lots destined for the E.U.

Subsamples "AF-7CD," "AF-8CD," "AF-9CD," etc.

Ground subsamples furnished from a portion of the official 144-lb. aflatoxin sample are prefixed with the letters "AF" as follows: "AF-7CD," "AF-8CD," etc. This indicates that the subsample is from the second spout of the subsampling mill and was prepared at the same time as the "1-AB" sample. This subsample can only be furnished when the "1-CD" is not requested.

Subsamples "AF-8-CD-EX," "AF-9-CD-EX," etc.

When samples are furnished that are in addition to the official 144-lb. aflatoxin sample, they must be prefixed with the letters "AF" and end with the letters "EX." If an extra sample of whole peanuts (unground) is requested to be drawn at the same time as the

regular 144-lb. sample, designate as “AF-8-EX.” If a ground subsample is furnished, designate it as “AF-8-CD-EX.”

“AF-8C” indicates a ground subsample from the official sample was previously marked as #2, but the #2 was not required. In this case, since the sample is marked only with the letter “C,” the lab will run only one analysis. Regardless if one or two analyses are to be run, the amount of the total ground sample sent to the lab must be within the previously mentioned 900-to-1,300-gram range.

“AF-9CD” indicates a ground subsample from the official sample that was previously marked as #3, but not needed.

MOISTURE

The maximum moisture content permitted for human consumption under MDD Regulations is 9.00% for shelled and 10.00% for in-shell peanuts. Determine and report moisture content on every inspection certificate. Report “actual” moisture content. Do not round results to the nearest whole number. If moisture exceeds 9.00% for shelled or 10.00% for in-shell peanuts, the lot fails to meet MDD Outgoing Quality requirements. If the lot is offered for reinspection at a later date, perform a complete grade analysis to certify compliance with the MDD Regulations.

SIZE

All domestic lots of shelled peanuts shipped to edible trade must meet the tolerances for fall-through specified in the MDD Outgoing Quality Regulations. Further, they may also be certified to any U.S. (or APSA grade, if applicable) using the screen size and fall-through tolerances specified for those grades.

REPORTING SIZE

When reporting size on the certificate, state the size of the openings of the screen used as well as the percentage that passes through the screen in the space provided on the 184-9A. For example, “2.18% sound whole kernels passing 16/64 x 3/4-inch slot screen, 0.76% sound portions passing 17/64-inch round hole screen.”

MDD Minimum Quality Standards – Peanuts for Human Consumption

Lots of Whole Kernels or Whole Kernels with Splits – Maximum Limitations

Type and Grade Category	Unshelled Peanuts & Damaged Kernels and Minor Defects	Total Fall Through, Sound Whole Kernels and/or Sound Split & Broken Kernels	Foreign Material	Moisture
Runner	3.50%	6.00%; 17/64-inch round screen	0.20%	9.00%
Virginia (Except No. 2)	3.50%	6.00%; 17/64-inch round screen	0.20%	9.00%
Spanish & Valencia	3.50%	6.00%; 16/64-inch round screen	0.20%	9.00%
No. 2 Virginia	3.50%	6.00%; 17/64-inch round screen	0.20%	9.00%
Runner with Splits (Not more than 15% sound splits)	3.50%	6.00%; 17/64-inch round screen	0.20%	9.00%
Virginia with Splits (Not more than 15% sound splits)	3.50%	6.00%; 17/64-inch round screen	0.20%	9.00%
Spanish & Valencia with Splits (Not more than 15% sound splits)	3.50%	6.00%; 16/64-inch round screen	0.20%	9.00%

Lots of "Splits" – Maximum Limitations

Type and Grade Category	Unshelled Peanuts & Damaged Kernels and Minor Defects	Total Fall Through, Sound Whole Kernels and/or Sound Split & Broken Kernels	Foreign Material	Moisture
Runner (Not less than 90% splits)	3.50%	6.00%; 17/64-inch round screen	0.20%	9.00%
Virginia (Not less than 90% splits)	3.50%	6.00%; 17/64-inch round screen	0.20%	9.00%
Spanish & Valencia (Not less than 90% splits)	3.50%	6.00%; 16/64-inch round screen	0.20%	9.00%

SUMMARY OF TOLERANCES

U.S. Standards

Grade Category	Other Types	Foreign Material	Damaged Peanuts & Unshelled Kernels	Total Damaged, Unshelled, & Minor Defects
U.S. Extra Large Virginia	0.75%	0.10%	1.00%	1.75%
U.S. Medium Virginia	1.00%	0.10%	1.25%	2.00%
U.S. No. 1 Virginia	1.00%	0.10%	1.25%	2.00%
U.S. Virginia Splits	2.00%	0.20%	2.00%	2.00%
U.S. No. 2 Virginia	2.00%	0.20%	2.50% [1]	2.50% [1]
U.S. No. 1 Runner	1.00%	0.10%	1.50%	2.00%
U.S. Runner Splits	2.00%	0.20%	2.00%	2.00%
U.S. No. 2 Runner	2.00%	0.20%	2.50% [2]	2.50%
U.S. No. 1 Spanish	1.00%	0.10%	1.50%	2.00%
U.S. Spanish Splits	2.00%	0.20%	2.00%	2.00%

[1] The U.S. Standards for No. 2 Virginia-type peanuts provides for a tolerance of 2.50% for Total Damaged, Unshelled, and Minor defects, all of which may be strictly Damaged Peanuts and Unshelled Kernels. However, the 7 CFR Part 996 human consumption requirements provides for up to 3.50% for Total Damaged, Unshelled, & Minor Defects (column 5 above).

[2] The U.S. Standards for No. 2 Runner-type peanuts provides for a tolerance of 2.50% for Total Damaged, Unshelled, and Minor defects, all of which may be strictly Damaged Peanuts and Unshelled Kernels. While the 7 CFR Part 996 human consumption requirements provides for the same 3.50% for Total Damaged, Unshelled, & Minor Defects (column 5 above).

MDD Human Consumption Categories

Grade Category	Other Types	Foreign Material	Unshelled Peanuts & Damaged Kernels and Minor Defects	Moisture
Runner	No Limit	0.20%	3.50%	9.00%
Spanish & Valencia	No Limit	0.20%	3.50%	9.00%
Virginia (Except No. 2)	No Limit	0.20%	3.50%	9.00%
No. 2 Virginia	No Limit	0.20%	3.50%	9.00%
Runner Splits (Not less than 90% splits or broken)	No Limit	0.20%	3.50%	9.00%
Spanish & Valencia Splits (Not less than 90% splits or broken)	No Limit	0.20%	3.50%	9.00%
Virginia Splits (Not less 90% splits or broken)	No Limit	0.20%	3.50%	9.00%
Runner with Splits (Not more than 15% sound splits or broken)	No Limit	0.20%	3.50%	9.00%
Spanish & Valencia with Splits (Not more than 15% sound splits or broken)	No Limit	0.20%	3.50%	9.00%
Virginia with Splits (Not more than 15% sound splits or broken)	No Limit	0.20%	3.50%	9.00%

NOTE: “Splits” are what remains in the sample after separating out FM and any whole kernels.

Maximum Lot Size for Edible Shipments

When a sheller desires to stockpile either shelled or cleaned in-shell peanuts and ship them in small lots over a period of time, tag the lots with a lot number, inspect, and certify as previously mentioned. Such lots may not exceed 200,000 pounds. As portions of the lot are shipped, the Inspection Service must, if so requested, issue transfer certificates covering the number of bags shipped and identify them with the original certificate. The 200,000-pound limitation also applies to bulk containers or bulk rail cars or trailers.

MDD Regulations for "Non-Edible Quality" Shelled Peanuts

"Non-edible quality" applies to any lot that does not meet the minimum requirements for human consumption. The only requirement for non-edible quality lots of peanuts is that they be PLI'd using red tags. Further, make the following statement under "Remarks" on the 184-9A when certifying non-edible peanuts: "Meets 7 CFR Part 996 for non-edible quality."

Non-edible quality peanut lots that do not have an aflatoxin certificate or lots with aflatoxin certificates showing 300 ppb or higher may only be sent to a crusher or exported. Non-edible quality peanuts that have an aflatoxin certificate showing less than 300 ppb may be sent to any non-edible outlet, but are subject to action levels set by the Food and Drug Administration (FDA) for aflatoxin. Non-edible quality peanuts are not required to be fragmented or dyed.

Lots Packed for, but Failing Human Consumption Requirements

Lots that fail to meet the minimum requirements for "Human Consumption" cannot legally be shipped to the edible trade. Failing lots may be:

1. **Blanched:** Regardless of the amount of damage, FM, moisture, or fall-through present in the lot. Lots previously certified as exceeding aflatoxin tolerances may also be blanched. Lots that are moved under this provision must be PLI'd, accompanied by a valid grade inspection certificate, and the title retained by the handler until the peanuts are blanched and certified as meeting all quality specifications for any of the human consumption grades in the MDD Regulations, including fall-through. Lots that have been certified as meeting the minimum requirements for fall-through, damaged kernels, and/or minor defects prior to blanching are exempt from these requirements after blanching. However, in such instances, make a statement under "Remarks" as follows: "Meets 7 CFR Part 996 for Blanched Peanuts." If a lot fails on fall-through, damaged kernels, and/or minor defects prior to blanching, determine and certify these factors after blanching. Also determine all other factors after blanching.

NOTE: 7 CFR Part 996.50(e) stipulates that a handler's shelled peanuts may be moved without PLI and grade inspection to the handler's blanching facility that blanches only the handler's peanuts. Retain the title of such peanuts by the handler or importer until the peanuts have been certified by the Inspection Service as meeting MDD outgoing quality standards.

2. **Remilled:** By a USDA-approved remiller if failing "human consumption" for any reason. There are no limits for the amount of fall-through, damage, minor defects, or FM that a lot may contain before it is allowed to be remilled. Lots of peanuts that are moved to approved commercial remillers under this provision must be PLI'd and accompanied by a valid grade inspection certificate with title retained by the handler until the peanuts are remilled and certified as meeting specifications of any edible grade in the MDD Regulations. Any remilled lot must have a negative aflatoxin certificate before disposition for human consumption.

3. **Disposed of to any non-edible outlet:** Provided they are PLI'd and red tagged. An aflatoxin certificate is required unless the lot is going to be crushed.

   NOTE: Treat all residuals from failing lots that are blanched or remilled the same as non-edible quality peanuts (see MDD Regulations for "Non-Edible Quality" Shelled Peanuts).

ROASTED BLANCHED LOTS

Lots that have met all MDD quality requirements, but fail on aflatoxin, may be blanched and immediately roasted in the same process. This is only allowed by USDA-approved blanchers. The Inspection Service will then draw an aflatoxin sample from the roasted lot. Do this process under Inspection Service surveillance in order to maintain PLI. No determination of quality factors is made on roasted lots. Issue a transfer certificate on such lots to maintain PLI of the original red-skin lot and corresponding 184-9A. The aflatoxin sample must be accompanied by a 187 when sent to the lab and, under "Remarks," must state "above lot blanched and roasted."

"SHELLER OIL STOCK" QUALITY

This term applies to all peanuts or portions of peanuts that are separated from edible quality peanuts during the milling process by screening, sorting, or other means. The only requirement for "sheller oil stock" lots is that they be PLI'd using red tags or other methods acceptable to the Inspection Service (the same as for "non-edible quality"). FM and moisture may be determined on "sheller oil stock" lots at the applicant's request. Such lots may be disposed of in the same manner as any non-edible quality lot. Determine FM for sheller oil stock using the following procedure:

SAMPLE SIZE

For all lots of screenings, the minimum size sample for FM analysis is 500 grams. For all lots of screenings mixed with LSKs or pick-outs, the minimum size sample is 1,000 grams. For all straight lots of LSKs or pick-outs, follow the sampling guide listed under Weighing the Analysis Sample.

INSPECTION PROCEDURE

Determining FM in lots of oil stock is often a tedious and time-consuming job, especially in lots of screenings that contain large amounts of peanut particles and meal. Examine all lots closely and pick over by hand to remove FM. A Farmers' Stock peanut sheller may be used to separate very fine material. If unshelled peanuts, raisins, or twisters are present, remove the shells and weigh them with the FM.

Ensure all shelled stock offices have at least two screens, one having 1/8-inch openings and the other 1/16-inch openings (about the size of window-screen wire). After the sample has been picked by hand, pass it over these two screens. Examine closely the portion of the sample that passes through the 1/8-inch screen, but rides the 1/16-inch screen, for small pieces of FM. Check the meal that passes through the 1/16-inch screen for dirt.

NOTE: FM means all pieces or loose particles of any substance other than peanut kernels or skins.

SHELLED PEANUTS ORIGINATING FROM SEG. I, II OR III, FARMERS' STOCK

All shelled peanut lots, regardless of their original Farmers' Stock segregation, that are destined for human consumption must be PLI'd, certified to a MDD human consumption grade, and certified negative for aflatoxin. Lots that are sent to any non-edible outlet are only required to be PLI'd using red tags or other methods acceptable to the Inspection Service (same as for "non-edible quality"). An aflatoxin certificate is also required unless the lot is going to be crushed.

AFLATOXIN SAMPLES FOR NON-EDIBLE QUALITY PEANUTS

Aflatoxin testing requirements for non-edible quality depends upon the category of peanuts and the disposition of the lot. If requested to draw such samples, use the procedure as outlined for shelled peanuts for human consumption.

NOTE: Apply all costs involving sampling, sample preparation, delivery of the samples to the laboratory, and testing for non-edible quality to the applicant's account.

MDD Requirements for Cleaned In-Shell Peanuts for Human Consumption

Moisture: Not more than 10.00%.

Size: No requirement.

FM: Not more than 0.50%.

Defects: Not more than 2.00% peanuts with damaged kernels. Not more than 1.00% kernels damaged by mold, unless tested and found negative for aflatoxin (see Aflatoxin Sampling Plan for Cleaned In-Shell Peanuts).

Storage Lots

MDD regulations permit shellers to transfer lots of peanuts from one of their own plants to their own blanching facility which only blanches that handler's peanuts without having a valid grade certificate or PLI.

PLI tags may be issued prior to inspection for lots that the sheller plans to have graded and placed into storage at a location beyond the surveillance of the Inspection Service. Since the words "Federal-State Inspected" appears on the PLI tags, the Inspection Service and the sheller, if applicable, must maintain accurate records of all tags issued to ensure that all such lots are inspected and accounted for. Refer to Part II of these instructions for details on accountability of tags.

NOTE: Use of official FSIS PLI tags on lots of milled peanuts that have not been inspected is prohibited.

Inspecting Peanuts for the FSA Peanut Purchase Program

SCI and FSIS Inspectors have the obligation for determining compliance with the FSA Peanut Purchase Program (Peanut Product Announcement PP-9 or simply, "PP-9"). Also, SCI and FSIS inspectors are involved in ascertaining these quality requirements. FSIS inspectors are responsible for determining quality and size requirements, drawing aflatoxin samples from red skin or blanched lots, and maintaining PLI for custom blanched lots. SCI inspectors are responsible for maintaining PLI from the time raw peanuts are delivered to a processing plant through the processing of the end product. To assist SCI in determining compliance of the raw product, it is important that both update and transfer certificates indicate whether a lot meets PP-9 requirements. When requested to perform an update inspection, determine from the applicant if the lot is intended for the FSA purchase program. If so, state on the certificate whether the lot meets or fails to meet PP-9 for roasting, peanut butter, or granules, whichever applicable (see item #9 on following pages).

To comply with PP-9, shelled peanuts used in the manufacture of peanut butter, roasted peanuts, and peanut granules must meet the following requirements:

1. Produced in the USA.

2. Produced from the current crop year stocks or as specified in the applicable bid invitation.

3. Pre-tested for aflatoxin at the contractor's expense in accordance with 7 CFR Part 996 by a USDA or USDA-approved laboratory and found to be negative.

4. If it is determined that the lot does not meet the aflatoxin requirements based on the original analysis or by means of an appeal inspection certificate, resample, and test the lot for aflatoxin after blanching (provided blanching is required).

5. The quality of the shelled peanuts utilized in this program must be within the requirements of the current grades shown in Tables 1 and 2 (following page), provided that a tolerance of not more than 2.00% by weight is permitted for minor defects and damaged combined, including therein not more than 1.25% for damage; and provided further for lots required to be U.S. No. 1 Grade or better, peanuts may contain no more than 3.00% split or broken kernels; or when peanuts are removed from cold storage or when remilled prior to usage, the lot of peanuts may contain no more than 6.00% split or broken kernels. Alternatively, manufacturers are authorized to use U.S. No. 2 Virginia lots containing a minimum of 80.0% splits.

   Grades listed in Tables 1 and 2 allow a damage tolerance in excess of the restricted 1.25% damage tolerance specified in the peanut purchase announcement. For example, a lot of Runner type peanuts containing 1.30% damage would grade U.S. No. 1 Runner and meet MDD Regulations for human consumption, but fail PP-9 purchase specifications.

NOTE: Tables 1 and 2 list the grades allowed for purchase under this announcement. All lots of peanuts meeting one of the grades in the following tables must also meet the requirements specified in item #5.

Table 1: Peanut grades that may be used for peanuts processed into peanut butter and peanut granules.

U.S. Grades	APSA Grades
U.S. No. 1 Runner	APSA Jumbo Runner
U.S. No. 1 Spanish	APSA Medium Runner
U.S. No. 1 Virginia	APSA No. 1 Runner
U.S. Runner Splits	APSA Runner Grades with Splits
U.S. Spanish Splits	APSA Runner Splits
U.S. Virginia Splits	APSA No. 2 or Small Runner
U.S. Extra Large Virginia	Valencia type
U.S. Medium Virginia	
U.S. No. 2 Virginia (minimum 80% splits)	

Table 2: Grade and minimum sizes for peanuts processed from roasted peanuts.

Grade	Minimum Screen Size
U.S. No. 1 Runner	16/64 x 3/4-inch slot
U.S. No. 1 Spanish	15/64 x 3/4-inch slot
U.S. No. 1 Virginia	18/64 x 1 inch slot
U.S. Extra Large Virginia	20/64 x 1 inch slot
U.S. Medium Virginia	18/64 x 1 inch slot
APSA Jumbo Runner	21/64 x 3/4-inch slot
APSA Medium Runner	18/64 x 3/4-inch slot
Valencia type	15/64 x 3/4-inch slot

6. The rail cars or trailers in which peanuts are loaded must be clean, sanitary, and in a condition to protect the commodity during transit so that the peanuts arrive at destination free from contamination.

7. Except for lots where the finished product is unblanched roasted Spanish type peanuts, the contractor may elect to blanch the peanuts en route, in which case it is their responsibility to inform custom blanchers that the Inspection Service must be given advance notice of any incoming lot. The notice must include:

    a. The dates the lot will arrive at the blanching facility;

b. The lot manifest;

c. The lot identification;

d. The name of the prime contractor; and

e. The announcement and invitation number under which the lot is being tendered as well as the type of end product to be manufactured for delivery.

The Inspection Service must monitor the lot for PLI. Manufacturers of commercial peanut butter may use any USDA-approved blanching facility. The Peanut Purchase Program does not require a lot be inspected after blanching as long as it has a valid inspection certificate showing size and grade factors met the requirements of the announcement prior to blanching and PLI has been maintained.

NOTE: The Memorandum of Understanding (MOU) between MDD and approved blanchers requires all lots that fail the Outgoing Quality Requirements for any reason be inspected and certified as meeting MDD requirements for grade, size (unless meeting size prior to blanching), and aflatoxin before the lot may be manufactured into finished product or shipped to a manufacturer.

Once a lot that has met the requirements of the announcement has been blanched and PLI has been maintained, issue a transfer certificate containing a statement showing compliance with the announcement.

8. The original certificates for grade and aflatoxin showing that grade factors and aflatoxin levels met the requirements of the announcement is all that is required. Updates will not be required. However, maintain PLI.

9. A statement showing compliance with the announcement will usually not appear on the grade certificate since it is not normally known at the time of inspection if the lot is destined for the peanut purchase program. However, if this fact is known at the time of the original inspection and the lot meets the requirements of the announcement, then a statement showing compliance with the announcement may be shown on the grade certificate under “Remarks” to read as follows: “Meets Quality Requirements of FSA Announcement (number) for (Peanut Butter/Peanut Granules/Roasted Peanuts).” For example, “Meets Quality Requirements of FSA Announcement PP-9 for Peanut Butter.”

PART V – GUIDELINES FOR LOTS PROCESSED BY USDA APPROVED BLANCHERS AND REMILLERS

OVERVIEW

Under the following provisions, blanching, remilling, and roasting may only be performed by those firms who agree to procedures acceptable to USDA (or their agent) and who are approved by USDA to do such blanching or remilling.

I. PEANUTS FAILING HUMAN CONSUMPTION REQUIREMENTS ACCOUNT QUALITY, SIZE, AND/OR AFLATOXIN (TO BE BLANCHED)

A. Sample at the same rate as other inspections for human consumption quality.

B. Determine all grade factors after blanching with the following exceptions:

1. Do not determine size, damage, and/or minor defects after blanching if the lot met these requirements before blanching. If not, determine size, damage, and minor defects after blanching.

2. When a lot meets these requirements before blanching, omit them on the certificate. However, if size, damage, or minor defects are requested to be shown on the certificate after blanching, include a statement in the "Remarks" section stating that they have been "determined and reported at applicant's request."

C. Require PLI after blanching.

D. Apply all costs to the blancher's account.

E. Place residuals (excluding hearts and skins) in containers suitable to USDA regulations and may be:

1. PLI'd using red tags and returned to the handler for further disposition; or

2. PLI'd and given to handlers who are crushers or to USDA approved crushers provided they comply will all requirements of USDA regulations.

F. Show under "Remarks" on the certificate:

1. Meets (or fails) Requirements of 7 CFR Part 996 for blanched peanuts.

2. Applicant states previous Lot No._____ and Certificate No._____.

II. PEANUTS FAILING HUMAN CONSUMPTION REQUIREMENTS ACCOUNT QUALITY, SIZE, AND/OR AFLATOXIN (TO BE REMILLED)

A. Sample at the same rate as other inspections for human consumption quality.

B. Meets all requirements of 7 CFR §996.31(a) after remilling.

C. Apply all costs to the remiller's account.

D. Place residuals using same options as on blanched lots.

E. Show under "Remarks" on the certificate:

1. Compliance or non-compliance with 7 CFR Part 996 for Human Consumption.

2. Applicant states previous Lot No._____ and Certificate No._____.

BLANCHING OUT-OF-GRADE LOTS – MEMORANDUM OF UNDERSTANDING

Memorandum of Understanding
Between the
Specialty Crops Program,
Agricultural Marketing Service,
United States Department of Agriculture and:

_____
(Blancher)

NAME OF PROJECT: Blancher Approval

OBJECTIVE: The purpose of this memorandum of understanding (Memorandum) is to authorize the United States Department of Agriculture (USDA) approved blanching facilities the opportunity to carry out blanching under the provisions of the Peanut Quality and Handling Standards.

LEGAL AUTHORITY: Section 1308 of the Farm Bill Security and Rural Investment Act of 2002 (Farm Bill) terminated the Peanut Administrative Committee (PAC), which locally administered the peanut marketing agreement and required the USDA to appoint a new Peanut Standards Board to consult with USDA on the development of peanut standards. Also, the Farm Bill required that all peanuts marketed in the United States must be officially inspected and graded by federal inspectors of federally licensed produced peanuts. The USDA has a Cooperative Agreement with Russ Tabb and Associates providing them the authority to serve as USDA Agents/Representatives with the ability to act on behalf of the USDA for purposes of peanut compliance. The terms of the program are specified in 7 CFR Part 996 Peanut Quality and Handling Standards for Domestic and Imported Peanuts Marketed in the United States (Standards), as published in the March 10, 2003, issue of the Federal Register.

REVISION: July 19, 2004

EFFECTIVE DATE: August 2, 2004

ORGANIZATION: USDA/AMS/Specialty Crops Program/ Market Development Division/DC Marketing Field Office

LOCATION: Washington, DC / Riverdale, MD / Albany, GA

RESPONSIBILITIES:

A. Blanching Facility:

1. Blancher will, on an individual lot basis, custom blanch lots of shelled peanuts which fail to meet Section 996.31 (a) of the Standards for disposition to human consumption outlets. For the purposes of this Memorandum, custom blanching means the process of removing the skins from peanut kernels and the subsequent removal of damaged kernels, kernels suspect of aflatoxin contamination, and foreign material.

2. Blancher agrees to blanch each lot of peanuts as a separate unit; or alternatively, lots of peanuts, owned by the same handler, may be combined with compatible lots of peanuts of similar type and grade category and similar aflatoxin content, in a composite blanching operation.

3. Blancher agrees to maintain complete records on each lot to be blanched, including the number of containers and weight of the lot, the positive lot identification, covering grade certificate, and any other information as required by the USDA Agent/Representative.

4. Blancher agrees to maintain complete records on the blanching process, whether each lot is blanched as a separate unit or is combined in composite with other lots. The records shall consist of the identification of all peanuts included in the blanching process and all blanching information including: the number of containers and weight of each blanched lot, the positive lot identification, covering grade and aflatoxin certificates, reject peanuts and other material, and any other information as required by the USDA Agent/Representative.

5. Blancher agrees that records applicable to the lot, before and after blanching, shall be retained by Blancher for at least two (2) years from the date of blanching of the lot and shall be available for examination by representatives of the USDA.

6. Blancher agrees that the blanched product shall be positive lot identified and placed in suitable containers acceptable to the USDA Agent/Representative and the handler who owns the peanuts.

7. Blancher agrees to cause each lot of blanched peanuts to be sampled by an in-line automatic sampler operating in a manner acceptable to the USDA Agent/Representative and an inspector of the Federal or Federal-State Inspection Service or, in the alternative, to cause samples to be drawn by the inspector. The sample shall be representative of the lot and the gross amount of the sample shall be large enough to provide for a

grade analysis, for grading check-sample, and the prescribed samples for aflatoxin assay.

8. Blancher agrees that no lot of blanched peanuts shall be manufactured into finished product or shipped to a manufacturer, until the results of the grade and aflatoxin analysis on the blanched lot are known and the covering certificates have been received and examined. Furthermore, to be eligible for disposal into human consumption outlets, the peanuts after blanching, must be certified as meeting the requirements for disposition to human consumption outlets specified in the table in Section 996.31 (a) of the Standards and must be accompanied by an aflatoxin certificate determined, by USDA criteria, to be negative.

9. Blancher agrees that the residual peanuts, excluding skins and hearts, resulting from blanching under these provisions, shall be placed in suitable containers acceptable to the USDA Agent/Representative and red-tagged and disposition shall be that the peanuts are returned to the handler for further disposition; or in the alternative, the residuals shall be positive lot identified by a Federal or Federal-State Inspection Service, and shall be disposed of by Blancher to handlers who are crushers or to crushers who are not handlers under the Standards only on the condition that they agree to comply with the terms of paragraph (b) of Section 996.50 and all other applicable requirements of the Standards.

10. Blancher agrees to maintain compliance with the provisions of Section 996.74 of the Standards.

11. Except as provided herein, Blancher agrees not to blanch any lot of peanuts unless the peanuts meet the grade and size requirements for human consumption as defined in the Standards.

12. Nothing contained herein shall obligate either the USDA Agent/Representative or Blancher to any specific lot or any number of lots.

13. Blancher may terminate this Memorandum by written notice to the USDA Agent/Representative, but such termination shall not apply as to any peanuts to which the Memorandum was applicable prior to the effective time of termination, which shall be thirty (30) days after written notice.

14. USDA Agent/Representative may amend, suspend, or terminate this Memorandum by written notice to Blancher and the effective time shall be as specified in the written notice, after the date of the written notice. Specifically, the USDA Agent/Representative may terminate, or suspend for a specified period of time, this Memorandum upon USDA's determination of Blancher's failure to comply with the provisions stated or referred to herein.

B. USDA

1. USDA Agent/Representative will supervise the blanching of the first five (5) lots under the applicable Standards.

2. USDA Agent/Representative will examine each lot and appropriate certificates and other documents and determine whether the lot has been satisfactorily handled and has been "Successfully Blanched."

3. USDA Agent/Representative will instruct the blanching facility management regarding the Standards as to blanching, record keeping, etc.

4. In carrying out its responsibilities, the USDA Agent/Representative reserves the right to take any corrective actions necessary to ensure that the blanching operations are properly administered in accordance with the Standards.

BASIS OF COOPERATION:

This Memorandum defines in general terms the basis on which the parties concerned will cooperate, and does not constitute a financial obligation to serve as a basis for expenditures. Each party will handle and expend its own funds. Any and all expenditures from Federal funds in the USDA made in conformity with the plans outlined in the Memorandum must be in accord with USDA rules and regulations and in each instance based upon appropriate finance papers. Expenditures made by any other cooperator will be in accord with its rules and regulations.

The responsibilities assumed by the cooperating parties under this Memorandum are contingent upon funds being available from which expenditures legally may be met.

DURATION:

This Memorandum shall be in force until terminated by either party upon thirty (30) days written notice or amended by mutual agreement of the undersigned.

We, the undersigned, agree to the terms of this agreement and understand the responsibilities outlined herein. It is further agreed that all parties can revise this agreement at any time upon mutual consent.

_____
USDA Agent/Representative

Title: _____

Date: _____

Sworn and subscribed before me this the ___ day of _____, _____
(For the USDA Agent/Representative)

_____
Blancher

Title: _____

Date: _____

Sworn and subscribed before me this the ___ day of _____, _____
(For the Blancher)

CUSTOM REMILLING – MEMORANDUM OF UNDERSTANDING

Memorandum of Understanding
Between the
Specialty Crops Program,
Agricultural Marketing Service,
United States Department of Agriculture and:

_____
(Remiller)

NAME OF PROJECT: Remiller Approval

OBJECTIVE: The purpose of this memorandum of understanding (Memorandum) is to authorize United States Department of Agriculture (USDA) approved remilling facilities the opportunity to carry out remilling under the provisions of the Peanut Quality and Handling Standards.

LEGAL AUTHORITY: Section 1308 of the Farm Bill Security and Rural Investment Act of 2002 (Farm Bill) terminated the Peanut Administrative Committee (PAC), which locally administered the peanut marketing agreement and required the USDA to appoint a new Peanut Standards Board to consult with USDA on the development of peanut standards. Also, the Farm Bill required that all peanuts marketed in the United States must be officially inspected and graded by federal inspectors of federally licensed produced peanuts. The USDA has a Cooperative Agreement with Russ Tabb and Associates providing them the authority to serve as USDA Agents/Representatives with the ability to act on behalf of the USDA for purposes of peanut compliance. The terms of the program are specified in 7 CFR Part 996 Peanut Quality and Handling Standards for Domestic and Imported Peanuts Marketed in the United States, as published in the March 10, 2003, issue of the Federal Register.

REVISION: July 19, 2004

EFFECTIVE DATE: August 2, 2004

ORGANIZATION: USDA/AMS/Specialty Crops Program/ Market Development Division/DC Marketing Field Office

LOCATION: Washington, DC / Riverdale, MD / Albany, GA

RESPONSIBILITIES:

A. Remilling Facility:

1. Remiller will, on an individual lot basis, custom remill lots of shelled peanuts which fail to meet Section 996.31 (a) of the Standards for disposition to human consumption outlets. For the purposes of this Memorandum, custom remilling means a mechanical process whereby lots of shelled raw peanuts are sized, sorted and otherwise processed for removal of undersize or broken or damaged kernels, kernels suspect of aflatoxin contamination and foreign material.

2. Remiller agrees to hold and remill peanuts owned by one handler separate and apart from all other peanuts. However, a single remilling operation may include a composite of more than one lot of peanuts owned by the same handler, provided that the integrity of the peanuts involved in the composite remilling is maintained throughout the remilling process.

3. Remiller agrees to maintain complete records on each lot to be remilled, including the number of containers and weight of the lot, the positive lot identification, covering grade certificate, and any other information as required by the USDA Agent/Representative.

4. Remiller agrees to maintain complete records on the remilling process, and the new lot (or lots) resulting from the remilling and peanuts removed in the remilling process, including: the number of containers and weights on each resulting lot, covering grade and aflatoxin certificates and any other information as required by the USDA Agent/Representative.

5. Remiller agrees that records applicable to the lot, before and after remilling, shall be retained by Remiller for at least two (2) years from the date of remilling of the lot and shall be available for examination by representatives of the USDA.

6. Remiller agrees that after remilling, each new lot of peanuts shall be positive lot identified and placed in commercial peanut burlap bags, or in other suitable containers acceptable to the USDA Agent/Representative and the handler who owns the peanuts.

7. Remiller agrees to cause each remilled lot of peanuts to be sampled by an in-line automatic sampler operating in a manner acceptable to the USDA Agent/Representative and an inspector of the Federal or Federal-State Inspection Service or, in the alternative, to cause samples to be drawn by the inspector. The sample shall be representative of the lot and the gross amount of the sample shall be large enough to provide for a grade

analysis, for grading check-sample, and the prescribed samples for aflatoxin assay.

8. Remiller agrees that no lot of peanuts remilled under these provisions shall be blanched or roasted or further processed, or manufactured into finished product or shipped to a manufacturer, until the results of the grade analysis and all aflatoxin certificates on the remilled lot are known and the covering certificates have been received and examined. Furthermore, to be eligible for disposal into human consumption outlets, the peanuts after remilling, must be certified as meeting the requirements for disposition to human consumption outlets specified in the table in Section 996.31 (a) of the Standards and must be accompanied by an aflatoxin certificate determined, by USDA criteria, to be negative. Remiller further agrees that any lot not eligible for disposal to human consumption outlets after remilling, shall be returned to the handler; or in the alternative, the lot shall be held by Remiller until further disposition, as requested by the handler, and is directed by the USDA Agent/Representative. Any further disposition shall also be reported to the USDA Agent/Representative as specified.

9. Remiller agrees that the residual peanuts removed in remilling under these provisions, shall be bagged and red-tagged and disposition shall be that the peanuts are returned to the handler for further disposition; Or, in the alternative, the residuals shall be positive lot identified by a Federal or Federal-State Inspection Service, and shall be disposed of by the Remiller to handlers who are crushers or to crushers who are not handlers under the Standards only on the condition that they agree to comply with the terms of paragraph (b) of Section 996.50 and all other applicable requirements of the Standards.

10. Except as provided herein, Remiller agrees not to remill any lot of peanuts unless the peanuts meet the grade and size requirements for human consumption as defined in the Standards.

11. Nothing contained herein shall obligate either USDA Agent/Representative or Remiller to any specific lot or any number of lots.

12. Remiller may terminate this Memorandum by written notice to the USDA Agent/Representative, but such termination shall not apply as to any peanuts to which the Memorandum was applicable prior to the effective time of termination, which shall be thirty (30) days after written notice.

13. USDA Agent/Representative may amend, suspend or terminate this Memorandum by written notice to Remiller and the effective time shall be as specified in the written notice, after the date of the written notice. Specifically, the USDA Agent/Representative may terminate, or suspend

for a specified period of time, this Memorandum upon USDA's determination of Remiller's failure to comply with the provisions stated or referred to herein.

B. USDA

1. USDA Agent/Representative will supervise the remilling of the first five (5) lots under the applicable Standards.

2. USDA Agent/Representative will examine each lot and appropriate certificates and other documents and determine whether the lot has been satisfactorily handled and has been "Successfully remilled."

3. USDA Agent/Representative will instruct the remilling facility management regarding the Standards as to remilling, record keeping, etc.

4. In carrying out its responsibilities, the USDA Agent/Representative reserves the right to take any corrective actions necessary to ensure that the remilling operations are properly administered in accordance with the Standards.

BASIS OF COOPERATION:

This Memorandum defines in general terms the basis on which the parties concerned will cooperate, and does not constitute a financial obligation to serve as a basis for expenditures. Each party will handle and expend its own funds. Any and all expenditures from Federal funds in the USDA made in conformity with the plans outlined in the Memorandum must be in accord with USDA rules and regulations and in each instance based upon appropriate finance papers. Expenditures made by any other cooperator will be in accord with its rules and regulations.

The responsibilities assumed by the cooperating parties under this Memorandum are contingent upon funds being available from which expenditures legally may be met.

DURATION:

This Memorandum shall be in force until terminated by either party upon thirty (30) days written notice or amended by mutual agreement of the undersigned.

We, the undersigned, agree to the terms of this agreement and understand the responsibilities outlined herein. It is further agreed that all parties can revise this agreement at any time upon mutual consent.

_____
USDA Agent/Representative

Title: _____

Date:_____

Sworn and subscribed before me this the ___ day of _____, _____
(For the USDA Agent/Representative)

_____
Remiller

Title: _____

Date:_____

Sworn and subscribed before me this the ___ day of _____, _____
(For the Remiller)

FURTHER PROCESSING OF LOTS PREVIOUSLY CERTIFIED AS MEETING HUMAN CONSUMPTION REQUIREMENTS

LOTS PREVIOUSLY CERTIFIED AS MEETING 7 CFR PART 996 HUMAN CONSUMPTION REQUIREMENTS AND PROCESSED AT THE HANDLER'S OWN PROCESSING FACILITY

Usually, these lots are being further processed for the account of an end-user (manufacturer) to meet their unique specifications. Because these lots are being commingled and/or reconstituted at the receiver's request, inspection and PLI are not required by the Regulations. The applicant may, however, request the Inspection Service to inspect and certify these lots and/or draw aflatoxin samples. Certification of such lots differs from lots that are required to be certified as meeting 7 CFR Part 996 regulations and must be certified under the following guidelines:

Lots may be certified as to compliance or non-compliance of any U.S. grade or APSA grade. Lots may also be certified as to compliance or non-compliance with 7 CFR Part 996 with the certification statement immediately followed by "and reported at applicant's request." This "applicant's request" statement need not be shown on certificates for lots that fail to meet 7 CFR, Part 996 human consumption requirements.

If an applicant requests an appeal for aflatoxin, designate samples for these lots as "Appeal Sample 1-6." If an applicant is not requesting an appeal, but is requesting an official quality control sample, designate those samples as "8" (unground), or "8C" (ground), or "8-CD" (ground). Only aflatoxin samples for lots handled under USDA Regulation 7 CFR Part 996 can be designated as "Sample 1" or "1-AB."

If the residue from these in-grade lots is commingled into a new lot and retained in the name of the Handler instead of being shipped with the good lot back to the receiver, then these new commingled lots must be inspected and certified for compliance or non-compliance with USDA Regulations for either human consumption or non-edible quality.

LOTS PREVIOUSLY CERTIFIED AS MEETING 7 CFR PART 996 HUMAN CONSUMPTION REQUIREMENTS AND FURTHER PROCESSED AT A CUSTOM BLANCHER/REMILLER

Usually, these lots are further processed to meet a customer's unique specifications. Since the "USDA Memorandum of Understanding" with a Custom Blancher/Remiller only covers lots that fail to meet MDD outgoing quality and aflatoxin requirements, these lots are not covered under USDA Regulations and must be certified as follows:

Lots may be certified as to compliance or non-compliance of any U.S. grade or APSA grade. These lots may also be certified as to compliance or non-compliance with edible quality and size requirements of the USDA Regulations with the certification statement immediately followed by "and reported at applicant's request" in the "Remarks" section

of the certificate. If a blancher requests an inspection to determine quality factors, except size, damage, and/or minor defects, on a lot that previously met the requirements of the USDA Regulations, then after the certification statement state “for blanching, and reported at applicant’s request.”

The residue from these lots is usually retained by the blancher and commingled into new lots. These commingled lots are not covered by the USDA Memorandum of Understanding and inspection is not required. However, the blancher may request a grade and aflatoxin certification on these lots. Such lots of commingled residue culled from in-grade lots may be certified as outlined above or may be certified to non-edible quality for the USDA Regulations with the certification statement showing that it is being reported at applicant’s request.

NOTE: In the above situation, always cross out the “Meets Requirements of …” and “Fail Requirements of …” on the 184-9A. This will help to prevent someone from interpreting the certificate as being a certification required under the USDA regulations.

If an applicant requests an aflatoxin sample on any of these lots, designate the sample as follows:

If the lot is being certified for compliance or non-compliance with the USDA regulations, then the aflatoxin sample may be designated as “Appeal 1-6” or an officially drawn “8” or “8-CD” sample. The designations “Sample No. 1” or “1-AB,” etc., cannot be used for these lots.

APPENDIX I – OFFICIAL TRADING RULES OF THE AMERICAN PEANUT SHELLERS ASSOCIATION (APSA)

The American Peanut Shellers Association (APSA) has established kernel size and grade classifications as part of the Association's Official Trading Rules. The following pages contain instructions pertaining to these grade classifications. They may also be accessed by visiting the following link:

http://www.peanut-shellers.org/pdf/tradingrules.pdf.

Use caution in determining the exact percentages of various classes of defective kernels even though they may exceed the U.S. grade tolerance or tolerances established by the Association. Adjustments in prices are sometimes made on the basis of the exact percentage reported on the certificate regardless of whether the percentage is within or exceeds a given tolerance.

AMERICAN PEANUT SHELLERS ASSOCIATION SHELLED, IN-SHELL TRADING RULES, REVISED MAY 19, 2021

APSA SHELLED RUNNER PEANUTS - GRADES

Section 1. Jumbo Runner. Jumbo Runner consists of shelled Runner type peanut kernels of similar varietal characteristics which are whole and free from foreign material, damage, and minor defects, and which will either meet an average of 38-42 count per ounce or which will not pass through a screen having 21/64 x 3/4-inch openings.

In order to allow for variations incident to proper grading and handling, the following tolerances, by weight, shall be permitted:

(1) 1.00 percent for other types of peanuts;
(2) 5.00 percent for sound peanuts which are split or broken;
(3) 3.50 percent for damage and minor defects combined;
(4) 0.20 percent for foreign material;
(5) 9.00 percent for moisture;
(6) 6.00 percent for sound whole kernels which will pass through the prescribed screen as to fall through; or if size is based on count per ounce, the average count per ounce shall be within the specified range.
(7) otherwise meet Minimum Quality Standards published in 7 CFR Part 996 as to fall through.

Section 2. Medium Runner. Medium Runner consists of shelled Runner type peanut kernels of similar varietal characteristics which are whole and free from foreign material, damage, and minor defects, milled through a screen having 21/64 x 3/4-inch openings and which will not pass through a screen having 18/64 x 3/4-inch openings. In order to

allow for variations incident to proper grading and handling, the following tolerances, by weight, shall be permitted:

(1) 1.00 percent for other types of peanuts;
(2) 5.00 percent for sound peanuts which are split or broken;
(3) 3.50 percent for damage and minor defects combined;
(4) 0.20 percent for foreign material;
(5) 9.00 percent for moisture;
(6) 6.00 percent for sound whole kernels which will pass through the prescribed screen as to fall through; and
(7) otherwise meet Minimum Quality Standards published in 7 CFR Part 996 as to fall through.

Section 3. APSA No. 1 Runner. No. 1 Runner consists of shelled Runner type peanut kernels of similar varietal characteristics which are whole and free from foreign material, damage, and minor defects, milled through a screen having 18/64 x 3/4-inch openings and which will not pass through a screen having 16/64 x 3/4-inch openings.

In order to allow for variations incident to proper grading and handling, the following tolerances, by weight, shall be permitted:

(1) 1.00 percent for other types of peanuts;
(2) 5.00 percent for sound peanuts which are split or broken;
(3) 3.50 percent for damage and minor defects combined;
(4) 0.20 percent for foreign material;
(5) 9.00 percent for moisture;
(6) 6.00 percent for sound whole kernels which will pass through the prescribed screen; and
(7) otherwise meet Minimum Quality Standards published in 7 CFR Part 996 as to fall through.

Section 4. Runner Grades with Splits. Runner grades described in foregoing Sections 1, 2 and 3 and further identified by the words “with splits” as follows: “Jumbo Runner with Splits,” “Medium Runner with Splits,” and “No. 1 Runner with Splits”. Tolerances to allow variations incident to proper grading and handling shall be the same as those set forth in the above sections; except 15.00 percent for sound peanuts which are split or broken, of which not over 6.00 percent will pass through a 17/64-inch round opening screen, shall be permitted.

Section 5. Runner Splits. Runner Splits consists of shelled Runner type peanut kernels of similar varietal characteristics which are split or broken, but which are free from foreign material, damage and minor defects and which will not pass through a screen having 17/64-inch round openings. Not less than 90.00 percent, by weight, shall be splits.

In order to allow for variations incident to proper grading and handling, the following tolerances, by weight shall be permitted:

(1) 2.00 percent for other types of peanuts;
(2) 3.50 percent for damage and minor defects combined;
(3) 0.20 percent for foreign material;
(4) 9.00 percent for moisture; and
(5) otherwise meet Minimum Quality Standards for splits published in 7 CFR Part 996 as to fall through and percent split and broken kernels.

Section 6. APSA No. 2 Runner. No. 2 Runner consists of shelled Runner type peanut kernels of similar varietal characteristics which may be split or broken, but which are free from foreign material, damage, and minor defects, and which will not pass through a screen having 17/64-inch round openings.

In order to allow for variations incident to proper grading and handling, the following tolerances, by weight, shall be permitted:

(1) 2.00 percent for other types of peanuts;
(2) 3.50 percent for damage and minor defects combined;
(3) 0.20 percent for foreign material;
(4) 9.00 percent for moisture; and
(5) otherwise meet Minimum Quality Standards published in 7 CFR Part 996 as to fall through.

Section 7. Application of Tolerances. The tolerances provided in these standards are on a lot basis and shall be applied to a composite sample representative of the lot. However, any container or group of containers in which peanuts are obviously of a quality materially different from that in the majority of containers shall be considered a separate lot, and shall be sampled separately.

APSA SHELLED SPANISH PEANUTS - GRADES

Section 1. Jumbo Spanish. Jumbo Spanish consists of shelled Spanish type peanut kernels of similar varietal characteristics which are whole and free from foreign material, damage and minor defects, and which will either meet an average of 42-58 count per ounce or which will not pass through a screen having 18x64 x 3/4 inch openings.

In order to allow for variations to proper grading and handling, the following tolerances, by weight, shall be permitted:

(1) 1.00 percent for other types of peanuts;
(2) 5.00 percent for sound peanuts which are split or broken;
(3) 3.50 percent for damage and minor defects combined;
(4) 0.20 percent for foreign material;

(5) 9.00 percent for moisture;
(6) 6.00 percent for sound whole peanuts which will pass through the prescribed screen; and
(7) otherwise meet Minimum Quality Standards published in 7 CFR Part 996 as to fall through.

Section 2. No. 1 Spanish. No. 1 Spanish consists of shelled Spanish type peanut kernels of similar varietal characteristics which are whole and free from foreign material, damage and minor defects, and which will not pass through a screen having 15x64 x 3/4-inch openings.

In order to allow for variations to proper grading and handling, the following tolerances, by weight, shall be permitted:

(1) 1.00 percent for other types of peanuts;
(2) 5.00 percent for sound peanuts which are split or broken;
(3) 3.50 percent for damage and minor defects combined;
(4) 0.20 percent for foreign material;
(5) 9.00 percent for moisture;
(6) 6.00 percent for sound whole peanuts which will pass through the prescribed screen; and
(7) otherwise meet Minimum Quality Standards published in 7 CFR Part 996 as to fall through.

Section 3. Spanish Splits. Spanish Splits consists of shelled Spanish type peanut kernels of similar varietal characteristics which are split or broken but are free from foreign material, damage and minor defects, and which will not pass through a screen having 16/64-inch round openings. Not less than 90.00 percent, by weight, shall be splits.

In order to allow for variations incident to proper grading and handling, the following tolerances, by weight shall be permitted:

(1) 2.00 percent for other types of peanuts;
(2) 3.50 percent for damage and minor defects combined;
(3) 0.20 percent foreign material;
(4) 9.00 percent for moisture; and
(5) otherwise meet Minimum Quality Standards published in 7 CFR Part 996 as to fall through and percent split and broken kernels.

Section 4. No. 2 Spanish. No. 2 Spanish consists of shelled Spanish type peanut kernels of similar varietal characteristics which may be split or broken, but which are free from foreign material, damage and minor defects, and which will not pass through a screen having 16/64-inch round openings.

In order to allow for variations incident to proper grading and handling, the following tolerances, by weight, shall be permitted:

(1) 2.00 percent for other types of peanuts;
(2) 3.50 percent damage and minor defects combined;
(3) 0.20 percent foreign material;
(4) 9.00 percent for moisture; and
(5) otherwise meet Minimum Quality Standards published in 7 CFR Part 996 as to fall through.

Section 5. Application of Tolerances. The tolerances provided in these standards are on a lot basis and shall be applied to a composite sample representative of the lot. However, any container or group of containers in which the peanuts are obviously of a quality materially different from that in the majority of containers shall be considered a separate lot, and shall be sampled separately.

APSA SHELLED VIRGINIA PEANUTS

Section 1. Extra Large Virginia. Extra Large Virginia consists of shelled Virginia type peanut kernels of similar varietal characteristics which are whole and free from foreign material, damage and minor defects, and which will not pass through a screen having 20/64 x 1-inch openings.

In order to allow for variations incident to proper grading and handling, the following tolerances, by weight, shall be permitted:

(1) 0.75 percent for other varieties of peanuts;
(2) 5.00 percent for sound peanuts which are split or broken;
(3) 3.50 percent damage and minor defects combined
(4) 0.20 percent for foreign material; and
(5) 9.00 percent for moisture
(6) 6.00 percent for sound, whole peanuts which will pass through the prescribed screen; and
(7) otherwise meet Minimum Quality Standards published in 7 CFR Part 996 as to fall through.

Section 2. Medium Virginia. Medium Virginia consists of shelled Virginia type peanut kernels of similar varietal characteristics which are whole and free from foreign material, damage and minor defects, and which will not pass through a screen having 18/64 x 1-inch openings.

In order to allow for variations incident to proper grading and handling, the following tolerances, by weight, shall be permitted:

(1) 1.00 percent for other varieties of peanuts;
(2) 5.00 percent for sound peanuts which are split or broken;

(3) 3.50 percent for damage and minor defects combined.
(4) 0.20 percent for foreign material
(5) 9.00 percent for moisture;
(6) 6.00 percent for sound, whole peanuts which will pass through the prescribed screen; and
(7) otherwise meet Minimum Quality Standards published in 7 CFR Part 996 as to fall through.

Section 3. No. 1 Virginia. No. 1 Virginia consists of shelled Virginia type peanut kernels of similar varietal characteristics which are whole and free from foreign material, damage and minor defects, and which will not pass through a screen having 15/64 x 1-inch openings.

In order to allow for variations incident to proper grading and handling, the following tolerances, by weight, shall be permitted:

(1) 1.00 percent for other varieties of peanuts;
(2) 5.00 percent for sound peanuts which are split or broken;
(3) 3.50 percent damage and minor defects combined;
(4) 0.20 percent for foreign material
(5) 9.00 percent for moisture
(6) 6.00 percent for sound, whole peanuts which will pass through the prescribed screen; and
(7) otherwise meet Minimum Quality Standards published in 7 CFR Part 996 as to fall through.

Section 4. Virginia Splits. Virginia Splits consists of shelled Virginia type peanut kernels of similar varietal characteristics which are free from foreign material, damage and minor defects, and which will not pass through a screen having 20/64-inch round openings. Not less than 90.00 percent, by weight, shall be splits.

In order to allow for variations incident to proper grading and handling, the following tolerances, by weight, shall be permitted:

(1) 2.00 percent for other varieties of peanuts;
(2) 3.50 percent for damaged or unshelled peanuts and minor defects;
(3) 0.20 percent for foreign material;
(4) 9.00 percent for moisture;
(5) otherwise meet Minimum Quality Standards published in 7 CFR Part 996 as to fall through and percent split and broken kernels.

Section 5. No 2 Virginia. No. 2 Virginia consists of shelled Virginia type peanut kernels of similar varietal characteristics which may be split or broken, but which are free from foreign material, damage and minor defects, and which will not pass through a screen having 17/64-inch round openings.

In order to allow for variations incident to proper grading and handling, the following tolerances, by weight, shall be permitted:

(1) 2.00 percent for other varieties of peanuts;
(2) 3.50 percent for damaged or unshelled peanuts and minor defects;
(3) 0.20 percent for foreign material;
(4) 9.00 percent for moisture; and
(5) otherwise meet Minimum Quality Standards published in 7 CFR Part 996 as to fall through.

Section 6. Application of Tolerances. The tolerances provided in these standards are on a lot basis and shall be applied to a composite sample representative of the lot. However, any container or group of containers in which the peanuts are obviously of a quality materially different from that in the majority of containers shall be considered a separate lot, and shall be sampled separately.

APSA IN-SHELL VIRGINIA PEANUTS - GRADES

Section 1. Jumbo Hand Picked. Jumbo Hand Picked shall consist of cleaned Virginia type peanuts in the shell which are mature, dry, and free from loose peanut kernels, dirt or other foreign material, pops, paper ends, and from damage caused by cracked or broken shells, discoloration or other means. The kernel shall be free from damage from any cause. In addition, the peanuts either shall not pass through a screen having 37/64 x 3-inch perforations or shall not average more than 176 count per pound.

In order to allow for variations incident to proper grading and handling, the following tolerances, by weight, shall be permitted:

1. 11.00 percent total for pops, peanuts having paper ends or damaged shells, loose undamaged peanut kernels, and dirt or other foreign material, but not more than one-twentieth of this amount, or 0.50 percent shall be allowed for dirt or other foreign material.

2. 15.00 percent for peanuts which will pass through the prescribed screen, but which are free from pops and from peanuts having paper ends or damaged shells, or if the size is based on count per pound, the average count per pound shall not be more than 176 count per pound.

3. 3.5 percent for peanuts with damaged kernels and damaged loose kernels.

Section 2. Fancy Hand Picked. Fancy Hand Picked shall consist of cleaned Virginia type peanuts in the shell which are mature, dry, and free of loose peanut kernels, dirt or other foreign material, pops, paper ends, and from damage caused by cracked or broken shells, discoloration or other means. The kernels shall be free from damage from any cause. In addition, the peanuts either shall not pass through a screen having 32/64 x 3-inch perforations, or shall not average more than 225 count per pound.

In order to allow for variations incident to proper grading and handling, the following tolerances, by weight, shall be permitted.

1. 12.00 percent total for pops, peanuts having paper ends or damaged shells, loose undamaged peanut kernels, and dirt or other foreign material, but not more than one twenty-second of this amount, or 0.50 percent, shall be allowed for dirt or other foreign material.

2. 15.00 percent for peanuts which will pass through the prescribed screen, but which are free from pops and from peanuts having paper ends or damaged shells, or if the size is based on count per pound, the average count per pound shall not be more than 225 count per pound.

3. 3.5 percent for peanuts with damaged kernels, and damaged loose kernels.

Section 3. Unclassified. Unclassified shall consist of cleaned Virginia type peanuts in the shell which fail to meet the requirements of either of the foregoing grades. The term “unclassified” is not a grade within the meaning of these standards but is provided as a designation to show that no definite grade has been applied to the lot.

Section 4. Application of Tolerances. The tolerances provided in these standards are on a lot basis and shall be applied to a composite sample representative of the lot. However, any container or group of containers in which peanuts are obviously of a quality materially different from that in the majority of containers shall be considered a separate lot, and shall be sampled separately.

SUMMARY OF SCREEN SIZES AND TOLERANCES (BY WEIGHT) FOR U.S. STANDARDS FOR SHELLED PEANUTS

January, 2004

SUMMARY OF SCREEN SIZE(S) AND TOLERANCES (BY WEIGHT)
FOR U. S . STANDARDS FOR SHELLED PEANUTS
- MAXIMUM LIMITATIONS -

USDA-FSIS
ALBANY, GA

Peanut Type and Category	Unshelled Peanuts & Damaged Kernels	Total Unshelled Peanuts, Damaged Kernels & Minor Defects	Sound Fall Through	Foreign Material	Other Types or Varities	Sound Splits or Sound Whole Kernels	Moisture
U. S. No. 1 Runner	1.50%	2.00%	3.00% SWK 16/64 x 3/4 Inch Slot	0.10%	1.00%	Splits 3.00%	No Requirement
U. S. No. 1 Spanish*	1.50%	2.00%	2.00% SWK 15/64 x 3/4 Inch Slot	0.10%	1.00%	Splits 3.00%	No Requirement
U. S. Extra Large Virginia (512 max. count per lb. UOS)	1.00%	1.75%	3.00% SWK 20/64 x 1 Inch Slot	0.10%	.75%	Splits 3.00%	No Requirement
U. S. Medium Virginia (640 max. count per lb. UOS)	1.25%	2.00%	3.00% SWK 18/64 x 1 Inch Slot	0.10%	1.00%	Splits 3.00%	No Requirement
U. S. No. 1 Virginia (864 max. count per lb. UOS)	1.25%	2.00%	3.00% SWK 15/64 x 1 Inch Slot	0.10%	1.00%	Splits 3.00%	No Requirement
U. S. Runner Splits	2.00%	2.00%	2.00% Sound Portions 17/64 Inch Round	0.20%	2.00%	SWK 4.00%	No Requirement
U. S. Spanish Splits*	2.00%	2.00%	2.00% Sound Portions 16/64 Inch Round	0.20%	2.00%	SWK 4.00%	No Requirement
U. S. Virginia Splits	2.00%	2.00%	SWK & Sound Portions 3.00% 20/64 Inch Round	0.20%	2.00%	MIN. 90% Splits	No Requirement
U. S. No. 2 Virginia	2.50%	2.50%	SWK & Sound Portions 6.00% 17/64 Inch Round	0.20%	2.00%	NO LIMIT	No Requirement

* * *

* Valencia may be certified on basis of Spanish Standards at Applicant's request.

SUMMARY OF SCREEN SIZES AND TOLERANCES (BY WEIGHT) FOR APSA GRADES FOR SHELLED SPANISH PEANUTS

SUMMARY OF SCREEN SIZE(S) AND TOLERANCES (BY WEIGHT) for APSA GRADES FOR SHELLED SPANISH PEANUTS

Grade & Minimum Screen Size	Fall-Thru Prescribed Screens for SWK	Fall-Thru 16/64" Round Screen For SWK and/or SS+Broken	Other Types	Splits	Damage & Minor Defects	Foreign Material	Moisture
Jumbo 18/64 x ¾" Slot or 42-58 count per Oz.	6.00%	6.00%	1.00%	5.00%	3.50%	0.20%	9.00%
No. 1 15/64 x 3/4" Slot	6.00%	6.00%	1.00%	5.00%	3.50%	0.20%	9.00%
SPLITS 16/64" Round	---	6.00%	2.00%	Not Less Than 90.00%	3.50%	0.20%	9.00%
No. 2 16/64" Round	---	6.00%	2.00%	---	3.50%	0.20%	9.00%

With Splits: Each of the above whole grades may be certified as "with splits" providing all requirements of the grade are met; except a tolerance of 15% is allowed for split kernels.

Revised May 19, 2021

SUMMARY OF SCREEN SIZES AND TOLERANCES (BY WEIGHT) FOR U.S. GRADES FOR SHELLED SPANISH PEANUTS

SUMMARY OF SCREEN SIZE(S) AND TOLERANCES (BY WEIGHT) FOR U.S. GRADES FOR SHELLED SPANISH PEANUTS

Grade & Minimum Screen Size	Fall Through Prescribed Screen	Other Types	SWK or Splits/Broken	Damage	Damage & Minor Defects	Foreign Material	Moisture
No. 1 (15/64 x 3/4" Slot) U.S.	2.00% SWK	1.00%	3.00%	1.50%	2.00%	0.10%	N/A
SPANISH SPLITS (16/64" Round) U.S.	2.00% Sound Portions	2.00%	Max. 4.00% SWK	2.00%	2.00%	0.20%	N/A
No. 2 (16/64" Round) U.S.	6.00% SWK & Sound Portions	2.00%	Not Restricted	2.50%	2.50%	0.20%	N/A

Revised August 31, 2016

SUMMARY OF SCREEN SIZES AND TOLERANCES (BY WEIGHT) FOR APSA GRADES FOR RUNNER PEANUTS

APSA GRADE CHARTS

Summary of Screen Sizes and Tolerances (by weight) for American Peanut Shellers Association's Grades for RUNNER PEANUTS

Grade & Minimum Screen Size	Fall-Thru Prescribed Screens for SWK	Fall-Thru 17/64" Round Screen for SWK and/ or SS+Broken	Other Types	Splits	Damage & Minor Defects	Foreign Material	Moisture
JUMBO, 21/64 x 3/4 " Slot or 38/42 Count per oz.	6.00%	6.00%	1.00%	5.00%	3.50%	0.20%	9.00%
MEDIUM 18/64 x 3/4" Slot (Report % riding 21/64 x 3/4" Slot)	6.00%	6.00%	1.00%	5.00%	3.50%	0.20%	9.00%
No. 1 16/64 x 3/4" Slot (Report % riding 18/64 x 3/4" Slot)	6.00%	6.00%	1.00%	5.00%	3.50%	0.20%	9.00%
No. 2 17/64" Round	---	6.00%	2.00%	---	3.50%	0.20%	9.00%
SPLITS 17/64" round	---	6.00%	2.00%	Not less than 90.00%	3.50%	0.20%	9.00%

With Splits: Each of the above whole grades may be certified as "with splits" providing all requirements of the grade are met; except a tolerance of 15% is allowed for split kernels.

Revised May 19, 2021

SUMMARY OF SCREEN SIZES AND TOLERANCES (BY WEIGHT) FOR APSA GRADES FOR SHELLED VIRGINIA PEANUTS

SUMMARY OF SCREEN SIZE(S) AND TOLERANCES (BY WEIGHT) FOR APSA GRADES FOR SHELLED VIRGINIA PEANUTS

Grade & Minimum Screen Size	Fall-Thru Prescribed Screens For SWK	Fall-Thru 17/64" Round Screen For SWK and/or SS+Broken	Other Types	Sound Split or Broken Kernels	Damage and Minor Defects	Foreign Material	Moisture
EXTRA LARGE 20/64" x 1" Slot	6.00%	6.00%	0.75%	5.00%	3.50%	0.20%	9.00%
MEDIUM VIRGINIA 18/64" x 1" Slot	6.00%	6.00%	1.00%	5.00%	3.50%	0.20%	9.00%
No. 1 VIRGINIA 15/64" x 1" Slot	6.00%	6.00%	1.00%	5.00%	3.50%	0.20%	9.00%
VIRGINIA SPLITS 20/64" Round	---	6.00%	2.00%	Not less than 90.00%	3.50%	0.20%	9.00%
No. 2 VIRGINIA 17/64" Round	---	6.00%	2.00%	---	3.50%	0.20%	9.00%

*Includes both sound split and broken and sound whole kernels which pass through prescribed screens.
With Splits: Each of the above whole grades may be certified as "with splits" providing all requirements of the grade are met; except a tolerance of 15% is allowed for split kernels.

Revised May 19, 2021

SUMMARY OF SCREEN SIZES AND TOLERANCES (BY WEIGHT) FOR U.S. GRADES FOR SHELLED VIRGINIA PEANUTS

SUMMARY OF SCREEN SIZE(S) AND TOLERANCES (BY WEIGHT) FOR U.S. GRADES FOR SHELLED VIRGINIA PEANUTS

Grade & Minimum Screen Size	Fall-Thru Prescribed Screens For	Other Types	Sound Split or Broken Kernels	Damage	Damage and Minor Defects	Foreign Material	Moisture	Count Per Pound Maximum
EXTRA LARGE 20/64" x 1" Slot	3.00% SWK	0.75%	3.00%	1.00%	1.75%	0.10%	N/A	512**
MEDIUM VIRGINIA 18/64" x 1" Slot	3.00% SWK	1.00%	3.00%	1.25%	2.00%	0.10%	N/A	640**
No. 1 VIRGINIA 15/64" x 1" Slot	3.00% SWK	1.00%	3.00%	1.25%	2.00%	0.10%	N/A	864**
VIRGINIA SPLITS 20/64" Round	3.00% SWK & Sound Portions	2.00%	Not less than 90.00%	2.00%	2.00%	0.20%	N/A	N/A
No. 2 VIRGINIA 17/64" Round	6.00% SWK & Sound Portions	2.00%	No Requirement	2.50%	2.50%	0.20%	N/A	N/A

** Unless otherwise specified

Revised August 31, 2016

SUMMARY OF SCREEN SIZES AND TOLERANCES (BY WEIGHT) FOR APSA GRADES FOR IN-SHELL VIRGINIA PEANUTS

SUMMARY OF SCREEN SIZE(S) AND TOLERANCES (BY WEIGHT) FOR APSA GRADES FOR IN-SHELL VIRGINIA PEANUTS

Grade & Minimum Screen Size	Fall-Thru Prescribed Screens For SWK	Cracked or Broken Shells, Pops, Paper & Foreign Material	Damage Kernels
JUMBO 37/64 x 3" or 176 count per pound	15.00%	*11.00%	3.50%
Fancy 32/64 x 3" or 225 count per pound	15.00%	*12.00%	3.50%

*.50% allowed for dirt or other foreign material.

Revised May 19, 2021

SUMMARY OF SCREEN SIZES AND TOLERANCES (BY WEIGHT) FOR MDD GRADES FOR HUMAN CONSUMPTION (7 CFR PART 996)

Summary of Tolerances (by weight) and Screen Size(s) for AMS-MOAB 7CFR, Part 996 Human Consumption

Type Peanut and Grade Category	Unshelled Peanuts & Damaged Kernels and Minor Defects	Total Fall Through SWK & Sound Splits & Broken Kernels	Foreign Material	Sound Splits/Broken or Sound Whole Kernels	Moisture
Runner	3.50%	6.00% 17/64 Inch Round	0.20%	NO LIMIT	9.00%
Spanish & Valencia	3.50%	6.00% 16/64 Inch Round	0.20%	NO LIMIT	9.00%
Virginia (Except No. 2 Virginia)	3.50%	6.00% 17/64 Inch Round	0.20%	NO LIMIT	9.00%
No. 2 Virginia	3.50%	6.00% 17/64 Inch Round	0.20%	NO LIMIT	9.00%
Runner with Splits	3.50%	6.00% 17/64 Inch Round	0.20%	Splits/Broken 15%	9.00%
Spanish with Splits	3.50%	6.00% 16/64 Inch Round	0.20%	Splits/Broken 15%	9.00%
Virginia with Splits	3.50%	6.00% 17/64 Inch Round	0.20%	Splits/Broken 15%	9.00%
Runner Splits (Not Less than 90% Split/Broken)	3.50%	6.00% 17/64 Inch Round	0.20%	Min. 90% Splits/Broken	9.00%
Spanish & Valencia* Splits (Not Less than 90% Split/Broken)	3.50%	6.00% 16/64 Inch Round	0.20%	Min. 90% Splits/Broken	9.00%
Virginia Splits (Not Less Than 90% Splits/Broken)	3.50%	6.00% 17/64 Inch Round	0.20%	Min. 90% Splits/Broken	9.00%

* VALENCIA MAY BE CERTIFIED ON BASIS OF SPANISH STANDARDS AT APPLICANT'S REQUEST.

Rev. August 31, 2016

SUMMARY OF SHELLER OIL STOCK REQUIREMENTS

SHELLER OIL STOCK

Type Peanut & Category	USDA - FSIS PLI	Damaged & Minor Defects	Foreign Material	Other Type or Variety	Splits or Whole Kernels	Moisture
Runner (LSK, Screenings, & Pickouts)	Required Using Red Tags or PLI Seals	Not Determined	No Restrictions	Not Determined	Not Determined	No Restrictions
Spanish & Valencia (LSK, Screenings, & Pickouts)	Required Using Red Tags or PLI Seals	Not Determined	No Restrictions	Not Determined	Not Determined	No Restrictions
Virginia (LSK, Screenings, & Pickouts)	Required Using Red Tags or PLI Seals	Not Determined	No Restrictions	Not Determined	Not Determined	No Restrictions

"REMARKS" Statement for MOAB Regulations: *"Meets 7 CFR, Part 996 for Non-Edible Quality."*

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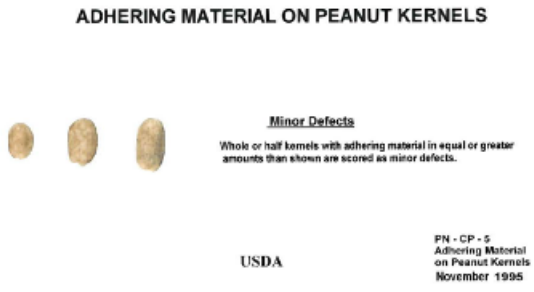
APPENDIX II – LIST OF OFFICIAL USDA PEANUT VISUAL AIDS

Do not use the reproduced photos below for color critical comparison, but use the official hardcopies of the visual aids. The photos below are for identification only (showing what the visual aid looks like).

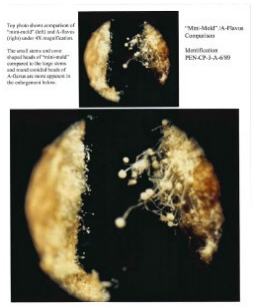
PN-2 (revised 1983)
Shell Discoloration on Valencia type peanuts.

PN-CP-1 and PN-CP-2 (August 1986)
Top photo: Surface Discoloration (PN-CP-1).
Bottom photo: Adhering Dirt on peanuts (PN-CP-2).



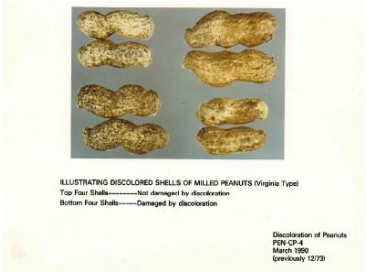
PN-CP-5 (January 1996)
Adhering material on peanut kernels.

PEN-CP-3 (revised September 1982)
Aspergillus Flavus Mold identification.

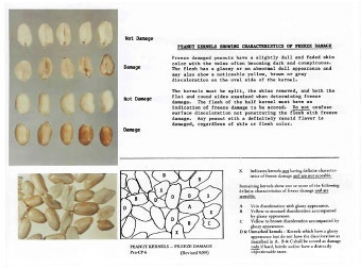


PEN-CP-3-A (June 1989)
“Mini-Mold” and A-Flavus comparison.

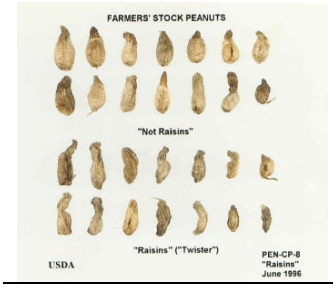
PEN-CP-3-B (June 1989)
“Mini-Mold” and A-Flavus comparison.



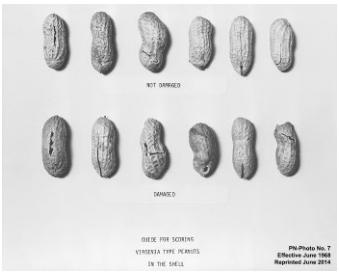
PEN-CP-4 (December 1973)
Shell Discoloration of Virginia type milled peanuts.



PEN-CP-6 (revised September 1989)
Peanut kernels showing freeze damage.



PEN-CP-8 (June 1996)
Farmers' stock peanuts showing "Not Raisins" and "Raisins" ("Twister").



PN Photo No.7 (June 1968)
Guide for scoring Virginia type peanuts in the shell showing "not damaged" and "damaged" shells.

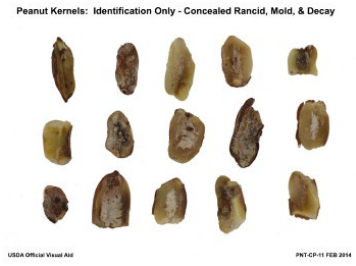
PN-1 (revised 2010)
Peanut Color Comparator for Brown, Gray, Blue-gray and Purple Skin Discoloration on peanuts.

PN-CC-1 (April 2014)
Peanut Color Comparator for minimum Light Yellow Color for scoring Flesh Discoloration.

PNT-CP-7 (September 1992)
High moisture foreign material for peanuts.

PNT-CP-9 (July 2000)
Visual aid for Purple Flesh Discoloration, maximum allowed before minor.

PNT-CP-10 (February 2003)
Visual aid for Green Flesh Discoloration, maximum allowed before minor.



PNT-CP-11 (February 2014)
Identification only for concealed Rancid, Mold, and Decay.

APPENDIX III – CERTIFICATE EXAMPLES

EXAMPLE 1: MEETS 7 CFR PART 996 FOR BLANCHED PEANUTS.

UNITED STATES DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE
FEDERAL-STATE INSPECTION SERVICE

SC-184-9A-CG **MILLED PEANUT INSPECTION CERTIFICATE** G9210989

This certificate is issued in compliance with the regulations of the Secretary of Agriculture governing the inspection of various products pursuant to the Agricultural Marketing Act of 1946, as amended (7 U.S.C. 1621 et.seq.) and is admissible as prima facie evidence in all courts of the United States. WARNING: any person who knowingly shall falsely make, issue, alter, forge or counterfeit this certificate, or participate in any such actions, is subject to a fine of not more than $1,000 or imprisonment for not more than one year, or both.

Sampling Started: 11/07/2017 @ 9:00 AM — Sample Analysis Completed: 11/07/2017 @ 10:19 AM

Applicant: — Sampled at:

Where Analyzed:

Receiver: NOT GIVEN — Shipper:

Applicant States: 29,970 Lbs. Blanched Runner Type Peanuts in 14 Film-Lined Tote Sacks

Tagged Lot: Lot tagged with Gray tags inscribed:
USDA - Georgia Federal-State Inspected
House 92 Lot 36591 Crop 16
Shelled Peanuts
American Blanching Co.
Fitzgerald, GA

32 Tags Issued
14 Tags Used
18 Tags Returned

Sample of Approximately 75,000 Grams Drawn, 1001.6 Grams Analyzed contained the following:

7.7 g	0.77 %	Damaged or Unshelled
3.2 g	0.32 %	Minor Defects
0.0 g	0.00 %	Foreign Material Based on 2008.4 grams
	5.30 %	Moisture

Grade: SEE REMARKS.

NO.1 Sample PLI and Returned to Shipper. 11/07/2017.

Remarks: Meets Requirements of 7CFR part 996 for Human Consumption Applicant states reference# B-69222.Above grade factors determined and reported at Applicant's request.

Charges

42.00 Shell Fees

10.00 No.1

52.00 Total Fees

SIGNATURE OF INSPECTOR:

I, the above, a duly authorized inspector of the United States Department of Agriculture, do hereby certify that at the request of the applicant and on the date indicated, samples of the above described products were inspected and the quality and/or condition as shown by said samples were as herein stated.

FV-184-9A-CG (10-99) (Previous editions may be used) (5 Originals)

EXAMPLE 2: RUNNER TYPE PEANUTS. MEETS 7 CFR PART 996 FOR HUMAN CONSUMPTION.

UNITED STATES DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE
FEDERAL-STATE INSPECTION SERVICE

SC-184-9A-CG

MILLED PEANUT INSPECTION CERTIFICATE

G3178427

This certificate is issued in compliance with the regulations of the Secretary of Agriculture governing the inspection of various products pursuant to the Agricultural Marketing Act of 1946, as amended (7 U.S.C. 1621 et.seq.) and is admissible as prima facie evidence in all courts of the United States. WARNING: any person who knowingly shall falsely make, issue, alter, forge or counterfeit this certificate, or participate in any such actions, is subject to a fine of not more than $1,000 or imprisonment for not more than one year, or both.

Sampling Started: 11/27/2017 @ 9:55 PM

Sample Analysis Completed: 11/27/2017 @ 11:13 PM

Applicant:

Sampled at:

Where Analyzed:

Receiver: NOT GIVEN

Shipper:

Applicant States: 44,000 Lbs. Shelled Runner Type Peanuts in 20 Polypropylene Tote Sacks

Tagged Lot: Lot tagged with Yellow tags inscribed:
USDA - Georgia Federal-State Inspected
House 31 Lot 42038 Crop 17
Product of USA
Shelled Peanuts (Runner Type) Birdsong Peanuts Sylvester, GA
BIRDSONG PEANUTS STRONGLY URGES THE PURCHASER OR RECIPIENT OF THE RAW PEANUTS IN THIS CONTAINER TO COOK THE PEANUTS BEFORE CONSUMPTION.

32 Tags Issued
20 Tags Used
12 Tags Returned

Sample of Approximately 75,000 Grams Drawn, 1001.4 Grams Analyzed contained the following:

	8.38 %	S/W Kernels Passing 16/64 x 3/4 Inch Slot
	45.49 %	Whole Kernels Riding 18/64 x 3/4 Inch Slot
	0.10 %	S/W Kernels and/or Sound Split & Broken Kernels Passing 17/64 Inch Round Count 72 Per Ounce
0.0 g	0.00 %	Other Types of Kernels
35.2 g	3.52 %	Split or Broken Kernels
2.1 g	0.21 %	Damaged or Unshelled
3.3 g	0.33 %	Minor Defects
0.0 g	0.00 %	Foreign Material Based on 2004.6 grams
	7.90 %	Moisture

Grade: SEE REMARKS.

NO.1 Sample PLI and Returned to Applicant's Agent. 11/27/2017.

Remarks: Meets Requirements of 7CFR part 996 for Human Consumption

Charges

42.00	Shell Fees
17.20	Handling
10.00	No.1
69.20	Total Fees

SIGNATURE OF INSPECTOR:

I, the above, a duly authorized inspector of the United States Department of Agriculture, do hereby certify that at the request of the applicant and on the date indicated, samples of the above described products were inspected and the quality and/or condition as shown by said samples were as herein stated.

FV-184-9A-CG (10-99) (Previous editions may be used)

(8 Originals)

EXAMPLE 3: U.S. NO. 1 RUNNER. MEETS APSA "MEDIUM RUNNER."

UNITED STATES DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE
FEDERAL-STATE INSPECTION SERVICE

SC-184-9A-CG

MILLED PEANUT INSPECTION CERTIFICATE

G3178432

This certificate is issued in compliance with the regulations of the Secretary of Agriculture governing the inspection of various products pursuant to the Agricultural Marketing Act of 1946, as amended (7 U.S.C. 1621 et.seq.) and is admissible as prima facie evidence in all courts of the United States. WARNING: any person who knowingly shall falsely make, issue, alter, forge or counterfeit this certificate, or participate in any such actions, is subject to a fine of not more than $1,000 or imprisonment for not more than one year, or both.

Sampling Started: 11/28/2017 @ 3:12 AM

Sample Analysis Completed: 11/28/2017 @ 4:19 AM

Applicant:

Sampled at:

Where Analyzed:

Receiver: NOT GIVEN

Shipper:

Applicant States: 44,000 Lbs. Shelled Runner Type Peanuts in 20 Polypropylene Tote Sacks

Tagged Lot: Lot tagged with Orange tags inscribed:
USDA - Georgia Federal-State Inspected
House 31 Lot 26180 Crop 17
Product of USA Shelled Peanuts (Runner Type)
Birdsong Peanuts Sylvester, GA
BIRDSONG PEANUTS STRONGLY URGES THE PURCHASER OR RECIPIENT OF THE RAW PEANUTS IN THIS CONTAINER TO COOK THE PEANUTS BEFORE CONSUMPTION.

32 Tags Issued
20 Tags Used
12 Tags Returned

Sample of Approximately 75,000 Grams Drawn, 1001.1 Grams Analyzed contained the following:

	0.27 %	S/W Kernels Passing 18/64 x 3/4 Inch Slot
	21.78 %	Whole Kernels Riding 21/64 x 3/4 Inch Slot Count 46 Per Ounce
0.0 g	0.00 %	Other Types of Kernels
29.2 g	2.92 %	Split or Broken Kernels
4.5 g	0.45 %	Damaged or Unshelled
0.8 g	0.08 %	Minor Defects
0.0 g	0.00 %	Foreign Material Based on 2003.3 grams
	7.70 %	Moisture

Grade: U.S. NO. 1 RUNNER MEETS APSA "MEDIUM RUNNER"

NO.1 Sample PLI and Returned to Applicant's Agent. 11/28/2017.

Remarks: Meets Requirements of 7CFR part 996 for Human Consumption

Charges

42.00 Shell Fees
17.20 Handling
10.00 No.1

69.20 Total Fees

SIGNATURE OF INSPECTOR:

I, the above, a duly authorized inspector of the United States Department of Agriculture, do hereby certify that at the request of the applicant and on the date indicated, samples of the above described products were inspected and the quality and/or condition as shown by said samples were as herein stated.

FV-184-9A-CG (10-99) (Previous editions may be used)

(8 Originals)

EXAMPLE 4: BLANCHED U.S. RUNNER SPLITS. MEETS APSA "RUNNER SPLITS."

UNITED STATES DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE
FEDERAL-STATE INSPECTION SERVICE

SC-184-9A-CG

MILLED PEANUT INSPECTION CERTIFICATE

G9210990

This certificate is issued in compliance with the regulations of the Secretary of Agriculture governing the inspection of various products pursuant to the Agricultural Marketing Act of 1946, as amended (7 U.S.C. 1621 et.seq.) and is admissible as prima facie evidence in all courts of the United States. WARNING: any person who knowingly shall falsely make, issue, alter, forge or counterfeit this certificate, or participate in any such actions, is subject to a fine of not more than $1,000 or imprisonment for not more than one year, or both.

Sampling Started: 11/07/2017 @ 12:00 PM

Sample Analysis Completed: 11/07/2017 @ 1:43 PM

Applicant:

Sampled at:

Where Analyzed:

Receiver: NOT GIVEN

Shipper:

Applicant States: 11,200 Lbs. Blanched Runner Type Peanuts in 6 Film-Lined Tote Sacks

Tagged Lot: Lot tagged with Gray tags inscribed:
USDA - Georgia Federal-State Inspected
House 92 Lot 36592 Crop 16
Shelled Peanuts
American Blanching Co.
Fitzgerald, GA

32 Tags Issued
6 Tags Used
26 Tags Returned

Sample of Approximately 75,000 Grams Drawn, 1002.6 Grams Analyzed contained the following:

	0.49 %	Sound Kernel Portions Passing 17/64 Inch Round
	0.49 %	S/W Kernels and/or Sound Split & Broken Kernels Passing 17/64 Inch Round
0.0 g	0.00 %	Other Types of Kernels
2.7 g	0.27 %	Damaged or Unshelled
1.4 g	0.14 %	Minor Defects
2.3 g	0.23 %	Sound Whole Kernels
0.0 g	0.00 %	Foreign Material Based on 2015.1 grams
	5.60 %	Moisture

Grade: U.S. RUNNER SPLITS MEETS APSA "RUNNER SPLITS"

NO.1 Sample PLI and Returned to Shipper. 11/07/2017.

Remarks: Meets Requirements of 7CFR part 996 for Human Consumption Above grade factors determined and reported at Applicant's request. Applicant states reference# B-69222SP.

Charges

28.00 Shell Fees

10.00 No.1

38.00 Total Fees

SIGNATURE OF INSPECTOR:

I, the above, a duly authorized inspector of the United States Department of Agriculture, do hereby certify that at the request of the applicant and on the date indicated, samples of the above described products were inspected and the quality and/or condition as shown by said samples were as herein stated.

FV-184-9A-CG (10-99) (Previous editions may be used)

(5 Originals)

EXAMPLE 5: SC-184-12-CG TRANSFER CLEARANCE CERTIFICATE

UNITED STATES DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE
FEDERAL-STATE INSPECTION SERVICE

FV-184-12-CG

TRANSFER CLEARANCE CERTIFICATE (PEANUTS)

G9603743

This certificate is issued in compliance with the regulations of the Secretary of Agriculture governing the inspection of various products pursuant to the Agricultural Marketing Act of 1946, as amended (7 U.S.C. 1621 et.seq.) and is admissible as prima facie evidence in all courts of the United States. WARNING: any person who knowingly shall falsely make, issue, alter, forge or counterfeit this certificate, or participate in any such actions, is subject to a fine of not more than $1,000 or imprisonment for not more than one year, or both.

Transfer Started: 11/18/2017 @ 6:00 AM

Transfer Completed: 11/20/2017 @ 7:00 PM

Applicant:

Location:

Receiver: Not given

Shipper:

Applicant States: 30,800 Lbs. Blanched Runner Type Peanuts in 14 Film-Lined Tote Sacks

Tagged Lot: Lot tagged with Gray tags inscribed:
USDA - Georgia Federal-State Inspected
House 96 Lot 16167 Crop 17
OLAM Edible Nuts Sylvester, GA Shelled Peanuts

35 Tags Issued
14 Tags Used
21 Tags Returned

Certificate: G9360832 11/02/2017 GA House: 93 Lot: 10436
44,000 Lbs. Equivalent Weight

2.90 % S/W Kernels Passing 21/64 x 3/4 Inch Slot
0.00 % Other Types of Kernels
2.76 % Split or Broken Kernels
0.11 % Damaged or Unshelled
0.07 % Minor Defects
0.00 % Foreign Material
7.00 % Moisture
Count 35 Per Ounce

Grade: APSA "JUMBO RUNNER"

Remarks: FSIS personnel maintained positive lot identification and observed the blanching and transfer process of the above lot from 20 Polypropylene Tote Sacks into 14 Film-Lined Tote Sacks now being lot number 16167, GA House 96, Crop Year 2017. Meets Requirements of 7CFR part 996 for Human Consumption Applicant states above lot sorted to identify and remove split or broken kernels during transfer process. Applicant states 30800 lbs. of original weight transferred. Applicant states reference# 96-16167-17.

Charges

16.00 TRANSFER LOT(S)

16.00 Total Fees

SIGNATURE OF INSPECTOR:

This is to certify that the peanuts covered by this Transfer Clearance Certificate are part of a lot bearing inspection certificate and that satisfactory proof has been offered to show that said peanuts have been inspected and certified at the point of origin.

FV-184-12-CG (10-99) (Previous editions may be used)

(4 Originals)

EXAMPLE 6: SC-187-CG NOTICE OF SAMPLING. NO. 2 AFLATOXIN SAMPLE.

SC-187-CG

UNITED STATES DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE
FRUIT AND VEGETABLE PROGRAMS
NOTICE OF SAMPLING
(FOR GRADE OR CHEMICAL ANALYSIS)

G9205325

THIS IS TO CERTIFY That, in compliance with the regulations of the Secretary of Agriculture governing the inspection of fruits, vegetables, and nuts pursuant to the Agricultural Marketing Act of 1946, as amended, (7 U.S.C. 1621 etseq.) I, the undersigned, a duly authorized inspector of the United States Department of Agriculture, do hereby certify that, on the date indicated, samples drawn believed by me to be representative of the lot were as described below:

Sampling Started: 09/29/2017

Sampling for: Chemical Analysis

Applicant:

Sampled at:

Receiver: NOT GIVEN

Shipper:

Applicant States: 25,570 Lbs. Blanched Runner Type Peanuts in 12 Film-Lined Tote Sacks

Tagged Lot: Lot tagged with Gray tags inscribed:
USDA - Georgia Federal-State Inspected
House 92 Lot 36512 Crop 16
Shelled Peanuts
American Blanching Co.
Fitzgerald, GA

Quality Designated by Shipper: Human Consumption Certificate: G9210867 Meets Quality Designated.

Highest Quality Determined: Human Consumption

Sample Designated as: NO.2 Sample

Results from Previous Samples: 13 ppb 1-AB

Requested by Applicant's Agent 10/03/2017.

Remarks:

Charges

10.00 No.2

10.00 Total Fees

SIGNATURE OF INSPECTOR:

FV-187-CG (10-99) (Previous editions may be used)

(3 Originals)

EXAMPLE 7: MEETS 7 CFR PART 996 FOR NON-EDIBLE QUALITY.

UNITED STATES DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE
FEDERAL-STATE INSPECTION SERVICE

SC-184-9A-CG

MILLED PEANUT INSPECTION CERTIFICATE

G9210969

This certificate is issued in compliance with the regulations of the Secretary of Agriculture governing the inspection of various products pursuant to the Agricultural Marketing Act of 1946, as amended (7 U.S.C. 1621 et.seq.) and is admissible as prima facie evidence in all courts of the United States. WARNING: any person who knowingly shall falsely make, issue, alter, forge or counterfeit this certificate, or participate in any such actions, is subject to a fine of not more than $1,000 or imprisonment for not more than one year, or both.

Sampling Started: 11/01/2017 @ 2:52 PM

Sample Analysis Completed: 11/01/2017 @ 4:05 PM

Applicant:

Sampled at:

Where Analyzed:

Receiver: NOT GIVEN

Shipper:

Applicant States: 44,000 Lbs. Shelled Runner Type Peanuts in 22 Polypropylene Tote Sacks

Tagged Lot: Lot tagged with Red tags inscribed:
USDA - Georgia Federal-State Inspected
House 92 Lot 101 Crop 17
Oilstock
American Blanching Co.
Fitzgerald, GA

32 Tags Issued
22 Tags Used
10 Tags Returned

Sample of Approximately 75,000 Grams Drawn, 1003.8 Grams Analyzed contained the following:

71.57 % Whole Kernels Riding 16/64 x 3/4 Inch Slot

0.0 g 0.00 % Foreign Material Based on 1003.8 grams

5.60 % Moisture

Grade: SEE REMARKS.

1-AB & OIL Samples PLI and Returned to Shipper. 11/01/2017.

Remarks: Meets Requirements of 7CFR part 996 for Non-Edible Quality Applicant states reference# 1D01896.

Charges

42.00 Shell Fees

20.00 1-AB
7.50 Oil Sample

69.50 Total Fees

SIGNATURE OF INSPECTOR:

I, the above, a duly authorized inspector of the United States Department of Agriculture, do hereby certify that at the request of the applicant and on the date indicated, samples of the above described products were inspected and the quality and/or condition as shown by said samples were as herein stated.

FV-184-9A-CG (10-99) (Previous editions may be used)

(5 Originals)

EXAMPLE 8: SC-184-12CG TRANSFER CLEARANCE CERTIFICATE ON A NON-EDIBLE QUALITY LOT.

UNITED STATES DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE
FEDERAL-STATE INSPECTION SERVICE

SC-184-12-CG

TRANSFER CLEARANCE CERTIFICATE (PEANUTS)

G0400016

This certificate is issued in compliance with the regulations of the Secretary of Agriculture governing the inspection of various products pursuant to the Agricultural Marketing Act of 1946, as amended (7 U.S.C. 1621 et.seq.) and is admissible as prima facie evidence in all courts of the United States. WARNING: any person who knowingly shall falsely make, issue, alter, forge or counterfeit this certificate, or participate in any such actions, is subject to a fine of not more than $1,000 or imprisonment for not more than one year, or both.

Transfer Started: 12/19/2017 @ 8:57 AM

Transfer Completed: 12/19/2017 @ 9:00 AM

Applicant:

Location:

Receiver:

Shipper:

Applicant States: 42,000 Lbs. Shelled Runner Type Peanuts in Trailer(s) identified as LE 61125 GA
House 4 Lot B-102 Crop 16
Product of U.S.A.

Certificate: G0428044 12/19/2017 GA House: 4 Lot: 102
42,000 Lbs. Equivalent Weight

1.02 % Foreign Material Based on 1005.0 grams
5.50 % Moisture

Grade: SEE REMARKS.

Remarks: FSIS personnel maintained positive lot identification and observed the transfer process of the above lot from 21 Polypropylene Tote Sacks into Trailer(s) identified as LE 61125 GA now being lot number B-102, GA House 4, Crop Year 2016, and sealed with seal numbers B 142909 through B 142912. Meets Requirements of 7CFR part 996 for Non-Edible Quality

Charges

16.00 TRANSFER LOT(S)

16.00 Total Fees

Very G. Inspector

SIGNATURE OF INSPECTOR: Very G. Inspector

This is to certify that the peanuts covered by this Transfer Clearance Certificate are part of a lot bearing inspection certificate and that satisfactory proof has been offered to show that said peanuts have been inspected and certified at the point of origin.

FV-184-12-CG (10-99) (Previous editions may be used)

(1 Originals)

APPENDIX IV – 7 CFR PART 996, EFFECTIVE FEBRUARY 1, 2018

7 CFR, Agriculture, CHAPTER IX
AGRICULTURAL MARKETING SERVICE (Marketing Agreements and Orders; Fruits, Vegetables, Nuts), DEPARTMENT OF AGRICULTURE

PART 996 - MINIMUM QUALITY AND HANDLING STANDARDS FOR DOMESTIC AND IMPORTED PEANUTS MARKETED IN THE UNITED STATES

DEFINITIONS

Sec.

QUALITY AND HANDLING STANDARDS

REPORTS AND RECORDS

Authority: 7 U.S.C. 7958.

Source: 67 FR 57140, Sept. 9, 2002, unless otherwise noted.

DEFINITIONS

§ 996.1 Act and scope. *Act* means Public Law 107-171, or the Farm Security and Rural Investment Act of 2002, enacted May 13, 2002. None of the definitions or provisions of this part shall apply to any other part or program (including, but not limited to, any program providing for payments or loans to peanut producers or other persons interested in peanuts or peanut quotas) unless explicitly adopted in such other part or program.

§ 996.2 Conditional release. *Conditional release* means release from U.S. Customs Service custody to the importer for purposes of handling and USDA required sampling, inspection and chemical analysis.

[68 FR 1157, Jan. 9, 2003]

§ 996.3 Crop year. *Crop year* means the calendar year in which the peanuts were planted as documented by the applicant for inspection.

[81 FR 50287, Aug. 1, 2016]

§ 996.4 Handle. *Handle* means to engage in the receiving or acquiring, cleaning and shelling, cleaning in-shell, or crushing of domestic or imported peanuts and in the shipment (except as a common or contract carrier of peanuts owned by another) or sale of cleaned in-shell or shelled peanuts or other activity causing peanuts to enter into human consumption channels of commerce: *Provided,* That this term does not include sales or deliveries of peanuts by a producer to a handler or to an intermediary person engaged in delivering peanuts to handler(s): *And provided further,* That this term does not include sales or deliveries of peanuts by such intermediary person(s) to a handler.

§ 996.5 Handler. *Handler* means any person who handles peanuts, in a capacity other than that of a custom cleaner or dryer, an assembler, a warehouseman or other intermediary between the producer and the person handling peanuts.

§ 996.6 Importation. *Importation* means the arrival of foreign produced peanuts at a port-of-entry with the intent to enter the peanuts into channels of commerce of the United States.

§ 996.7 Importer. *Importer* means a person who engages in the importation of foreign produced peanuts into the United States.

[68 FR 1157, Jan. 9, 2003]

§ 996.8 Incoming inspection. *Incoming inspection* means the sampling, inspection, and certification of farmers stock peanuts to determine segregation and grade quality.
§ 996.9 Inshell peanuts. *Inshell peanuts* means peanuts, the kernels or edible portions of which are contained in the shell in their raw or natural state which are milled but unshelled.

[81 FR 50288, Aug. 1, 2016]

§ 996.10 Inspection Service. *Inspection Service* means the Federal Inspection Service, Specialty Crops Program, Agricultural Marketing Service, USDA or the Federal-State Inspection Service.

[81 FR 50288, Aug. 1, 2016]

§ 996.11 Negative aflatoxin content. *Negative aflatoxin content* means 15 parts per billion (ppb) or less for peanuts that have been certified as meeting edible quality grade standards.

§ 996.12 Outgoing inspection. *Outgoing inspection* means the sampling, inspection, and certification of either: shelled peanuts which have been cleaned, sorted, and otherwise prepared for further processing; or in-shell peanuts which have been cleaned, sorted, and otherwise prepared for further processing.

[81 FR 50288, Aug. 1, 2016]

§ 996.13 Peanuts. *Peanuts* means the seeds of the legume *Arachis hypogaea* and includes both in-shell and shelled peanuts produced in the United States or imported from foreign countries and intended for further processing prior to consumption by humans or animals, other than those intended for wildlife or those in green form for consumption as boiled peanuts.

(a) *Farmers Stock.* “Farmers stock peanuts” means picked and threshed peanuts which have not been shelled, crushed, cleaned or otherwise changed (except for removal of foreign material, loose shelled kernels, and excess moisture) from the form in which customarily marketed by producers.

(b) *Segregation 1.* “Segregation 1 peanuts” means farmers stock peanuts with not more than 3.49 percent damaged kernels nor more than 1.00 percent concealed damage caused by rancidity, mold, or decay and which are free from visible *Aspergillus flavus.*

(c) *Segregation 2.* "Segregation 2 peanuts" means farmers stock peanuts with more than 3.49 percent damaged kernels or more than 1.00 percent concealed damage caused by rancidity, mold, or decay and which are free from visible *Aspergillus flavus.*

(d) *Segregation 3.* "Segregation 3 peanuts" means farmers stock peanuts with visible *Aspergillus flavus.*

[67 FR 57140, Sept. 9, 2002, as amended at 81 FR 50288, Aug. 1, 2016; 82 FR 48758, Oct. 20, 2017]

§ 996.14 Person. *Person* means an individual, partnership, corporation, association, any other business unit or legal entity.

§ 996.15 Positive lot identification. *Positive lot identification* is a means of identifying those peanuts meeting outgoing quality regulations as defined in § 996.31 and relating the inspection certificate issued by the inspection service, as identified in § 996.10, to the lot covered so that there is no doubt that the peanuts in the lot are the same peanuts described on the inspection certificate.

[81 FR 50288, Aug. 1, 2016]

§ 996.16 Producer. *Producer* means any person in the United States engaged in a proprietary capacity in the production of peanuts for market.

§ 996.17 [Reserved]

§ 996.18 Secretary. *Secretary* means the Secretary of Agriculture of the United States or any officer, employee, or agent of the United States Department of Agriculture who is, or who may hereafter be authorized to act in the Secretary's stead.

§ 996.19 Shelled peanuts. *Shelled peanuts* means the kernels or portions of kernels of peanuts in their raw or natural state after the shells are removed.

§ 996.20 USDA. *USDA* means the United States Department of Agriculture, including any officer, employee, service, program, or branch of the Department of Agriculture, or any other person acting as the Secretary's agent or representative in connection with any provisions of this part.

§ 996.21 USDA laboratory. *USDA laboratory* means laboratories of the Science and Technology Programs, Agricultural Marketing Service, USDA, which chemically analyze peanuts for aflatoxin content.

§ 996.22 USDA-approved laboratory. *USDA-approved laboratory* means laboratories approved by the Science and Technology Programs, Agricultural Marketing Service, USDA that chemically analyze peanuts for aflatoxin content.

QUALITY AND HANDLING STANDARDS

§ 996.30 Incoming quality standards.

(a) All farmers stock peanuts received or acquired by a handler shall be officially inspected by the Inspection Service, and certified as to segregation, moisture content, and foreign material.

(b) Moisture. No handler or importer shall receive or acquire farmers stock peanuts for subsequent disposition to human consumption outlets containing more than 10.49 percent moisture: *Provided,* That peanuts of a higher moisture content may be received and dried to not more than 10.49 percent moisture prior to storing or milling; and *Provided further,* That Virginia-type peanuts used for seed may be received or acquired containing up to 11.49 percent moisture.

[67 FR 57140, Sept. 9, 2002, as amended at 68 FR 1157, Jan. 9, 2003; 70 FR 44046, Aug. 1, 2005; 81 FR 50288, Aug. 1, 2016]

§ 996.31 Outgoing quality standards.

(a) *Shelled peanuts:* No handler or importer shall ship or otherwise dispose of shelled peanuts for human consumption unless such peanuts are positive lot identified, chemically analyzed by a USDA laboratory or USDA-approved laboratory and certified “negative” as to aflatoxin, and certified by the Inspection Service as meeting the following quality standards:

Minimum Quality Standards: Peanuts for Human Consumption

Whole kernels and splits – Maximum limitations

Excluding Lots of "Splits"

Type and grade category	Unshelled peanuts and damaged kernels and minor defects	Total fall through sound whole kernels and/or sound split & broken kernels	Foreign materials	Moisture
Runner	3.50%	6.00%; 17/64 inch round screen	0.20%	9.00%
Virginia (Except No. 2)	3.50%	6.00%; 17/64 inch round screen	0.20%	9.00%
Spanish & Valencia	3.50%	6.00%; 16/64 inch round screen	0.20%	9.00%
No. 2 Virginia	3.50%	6.00%; 17/64 inch round screen	0.20%	9.00%
Runner with Splits (Not more than 15% sound splits)	3.50%	6.00%; 17/64 inch round screen	0.20%	9.00%
Virginia with Splits (Not more than 15% sound splits)	3.50%	6.00%; 17/64 inch round screen	0.20%	9.00%
Spanish & Valencia with Splits (Not more than 15% sound splits)	3.50%	6.00%; 16/64 inch round screen	0.20%	9.00%

Lots of "Splits"

Type and grade category	Unshelled peanuts and damaged kernels and minor defects	Total fall through sound whole kernels and/or sound split & broken kernels	Foreign materials	Moisture
Runner (Not less than 90% splits)	3.50%	6.00%; 17/64 inch round screen	0.20%	9.00%
Virginia (Not less than 90% splits)	3.50%	6.00%; 17/64 inch round screen	0.20%	9.00%
Spanish & Valencia (Not less than 90% splits)	3.50%	6.00%; 16/64 inch round screen	0.20%	9.00%

(b) *Cleaned in-shell peanuts:* No handler or importer shall ship or otherwise dispose of cleaned in-shell peanuts for human consumption unless such peanuts are Positive Lot Identified and are determined by the Inspection Service to contain:

(1) Not more than l.00 percent kernels with mold unless a sample of such peanuts, drawn by an inspector of the Inspection Service, is analyzed chemically by a USDA laboratory or a USDA-approved laboratory and certified "negative" as to aflatoxin;

(2) Not more than 2.00 percent peanuts with damaged kernels;

(3) Not more than 10.00 percent moisture; or

(4) Not more than 0.50 percent foreign material.

[67 FR 57140, Sept. 9, 2002; 67 FR 63503, Oct. 11, 2002, as amended at 68 FR 46924, Aug. 7, 2003; 68 FR 53490, Sept. 11, 2003; 81 FR 50288, Aug. 1, 2016]

§ 996.40 Handling standards.

(a) *Identification:* Each lot of shelled or cleaned in-shell peanuts intended for human consumption shall be identified by positive lot identification prior to being shipped or otherwise disposed of. Positive Lot Identification (PLI) methods are tailored to the size and containerization of the lot, by warehouse storage or space requirements, or by necessary further movement of the lot prior to certification. Positive Lot Identification is established by the Inspection Service and includes the following methods of identification. For domestic lots and repackaged import lots, PLI includes PLI stickers, tags or seals applied to each individual package or

container in such a manner that is acceptable to the Inspection Service and maintains the identity of the lot. For imported lots, PLI tape may be used to wrap bags or boxes on pallets, PLI stickers may be used to cover the shrink-wrap overlap, doors may be sealed to isolate the lot, bags or boxes may be stenciled with a lot number, or any other means that is acceptable to the Inspection Service. The crop year means the calendar year in which the peanuts were planted as documented by the applicant. All lots of shelled and cleaned in-shell peanuts shall be shipped under positive lot identification procedures. However, peanut lots failing to meet quality requirements may be moved from a handler's facility to another facility owned by the same handler or another handler without PLI so long as such handler maintains a satisfactory records system for traceability purposes as defined in § 996.73.

(b) *Sampling and testing shelled peanuts for outgoing Inspection:* Prior to shipment, the following sampling and inspection procedures shall be conducted on each lot of shelled peanuts intended for human consumption. The lot size of shelled or cleaned in-shell peanuts presented for outgoing inspection in bags or bulk shall not exceed 200,000 pounds.

(1) Each handler or importer shall cause appropriate samples, based on a sampling plan approved by the Inspection Service, of each lot of shelled peanuts intended for human consumption to be drawn by the Inspection Service. The gross amount of peanuts drawn shall be large enough to provide for a grade analysis, for a grading check sample, and for three 48-pound samples for aflatoxin chemical analysis. The three 48-pound samples shall be designated by the Inspection Service as "Sample 1," "Sample 2," and "Sample" and each sample shall be placed in a suitable container and positive lot identified by means acceptable to the Inspection Service. Sample 1 may be prepared for immediate testing or Sample 1, Sample 2, and Sample 3 may be returned to the handler or importer for testing at a later date. Imported peanuts shall be labeled "Sample 1IMP," "Sample 2IMP," and "Sample 3IMP" and handled accordingly.

(2) Before shipment of a lot of shelled peanuts to a buyer, the handler or importer shall cause Sample 1 to be ground by the Inspection Service, a USDA laboratory or a USDA-approved laboratory, in a "subsampling mill." The resultant ground subsample from Sample 1 shall be of a size specified by the Inspection Service and shall be designated as "Subsample 1-AB" and at the handler's, importer's or buyer's option, a second subsample may also be extracted from Sample 1. It shall be designated as "Subsample 1-CD." Subsample 1-CD may be sent as requested by the handler or buyer, for aflatoxin assay, to a USDA laboratory or USDA-approved laboratory that can provide analyses results on such samples in 36 hours. The cost of sampling and testing Subsample 1-CD shall be for the account of the applicant. Subsample 1-AB shall be analyzed only in a USDA laboratory or USDA-approved

laboratory. Both Subsamples 1-AB and 1-CD shall be accompanied by a notice of sampling or grade certificate, signed by the inspector, containing, at least, identifying information as to the handler or importer, and the positive lot identification of the shelled peanuts.

(3) The samples designated as Sample 2 and Sample 3 shall be held as aflatoxin check samples by the Inspection Service or the handler or importer and shall not be included in the shipment to the buyer until the analyses results from Sample 1 are known.

(4) Upon call from the laboratory, the handler or importer shall cause Sample 2 to be ground by the Inspection Service, USDA or USDA-approved laboratory in a "subsampling mill." The resultant ground subsample from Sample 2 shall be of a size specified by the Inspection Service and it shall be designated as "Subsample 2-AB." Upon call from the laboratory, the handler shall cause Sample 3 to be ground by the Inspection Service, USDA or USDA-approved laboratory in a "subsampling mill." The resultant ground subsample from Sample 3 shall be of a size specified by Inspection Service and shall be designated as "Subsample 3-AB." "Subsamples 2-AB and 3-AB" shall be analyzed only in a USDA laboratory or a USDA-approved laboratory and each shall be accompanied by a notice of sampling. The results of each assay shall be reported by the laboratory to the handler and to USDA.

(5) Handlers and importers may make arrangements for required inspection and certification by contacting the Inspection Service office closest to where the peanuts will be made available for sampling. For questions regarding inspection services, a list of Federal or Federal-State Inspection Service offices, or for further assistance, handlers and importers may contact: Specialty Crops Inspection Division, Specialty Crops Program, AMS, USDA, 1400 Independence Avenue SW., Room 1536-S, (STOP 0240), Washington, DC, 20250-0240; Telephone: (202) 720-5870; Fax: (202) 720-0393.

(6) Handlers and importers may make arrangements for required chemical analysis for aflatoxin content at the nearest USDA or USDA-approved laboratory. For further information concerning chemical analysis and a list of laboratories authorized to conduct such analysis contact: Science and Technology Program, AMS, USDA, 1400 Independence Avenue, SW. STOP 0270, Washington, DC 20250-0270; Telephone (202) 690-0621; Fax (202) 720-4631.

(c) Appeal inspections. Any "holder of the title" to any lot of peanuts may request an appeal inspection if it is believed that the original aflatoxin test results were in error. Appeal inspections would be conducted in accordance with Federal or Federal-State inspection procedures for milled peanuts. The aflatoxin appeal

sample would be drawn by Federal or Federal-State Inspection Service officials and the appeal analysis would be conducted by USDA or USDA approved laboratories. Any financially interested person may request an appeal inspection if it is believed that the original quality inspection is in error. Quality appeals would be conducted by Federal or Federal-State Inspection Service officials in accordance with the Federal or Federal-State inspection procedures of milled peanuts. The person requesting the appeal inspection would pay the cost of such appeals. The appeal inspection results shall be issued to the person requesting the appeal inspection and a copy shall be mailed to USDA or its agent.

[67 FR 57140, Sept. 9, 2002, as amended at 68 FR 1157, Jan. 9, 2003; 68 FR 46924, Aug. 7, 2003; 81 FR 50289, Aug. 1, 2016]

§ 996.50 Reconditioning failing quality peanuts.

(a) Lots of peanuts which have not been certified as meeting the requirements for disposition to human consumption outlets may be disposed for non-human consumption uses: *Provided,* That each such lot is positive lot identified using red tags, identified using a traceability system as defined in 996.73, or other methods acceptable to the Inspection Service, and certified as to aflatoxin content (actual numerical count), unless they are designated for crushing. However, on the shipping papers covering the disposition of each such lot, the handler or importer shall cause the following statement to be shown: "The peanuts covered by this bill of lading (or invoice, etc.) are not to be used for human consumption."

(b)

(1) Sheller oil stock residuals shall be positive lot identified using red tags, identified using a traceability system as defined by § 996.73, or other methods acceptable to the Inspection Service, and may be disposed of domestically or to the export market in bulk or bags or other suitable containers. Disposition to crushing may be to approved crushers. However, sheller oil stock residuals may be moved from a handler's facility to another facility owned by the same handler or another handler without PLI so long as such handler maintains a satisfactory records system for traceability purposes as defined in § 996.73.

(2) If such peanuts are not tested and certified as to aflatoxin content, pursuant to paragraph (a) of this section, the handler or importer shall cause the following statement to be shown on the shipping papers: "The peanuts covered by this bill of lading (or invoice, *etc.*) are limited to crushing only and may contain aflatoxin."

(c) *Remilling.* Handlers and importers may remill, or cause to have remilled, lots of shelled or cleaned-inshell peanuts failing to meet the applicable outgoing quality

standards in the table in § , 996.31(a). If, after remilling, such peanut lot meets the applicable quality standards in § 996.31, the lot may be moved for human consumption under positive lot identification procedures and accompanied by applicable grade and aflatoxin certificates.

(d) *Blanching.* Handlers and importers may blanch, or cause to have blanched, shelled peanuts failing to meet the outgoing quality standards specified in the table in § 996.31(a). If, after blanching, such peanut lot meets the quality standards in § 996.31(a), except fall through standards as specified below, the lot may be moved for human consumption under positive lot identification procedures and accompanied by applicable grade and aflatoxin certificates. Peanut lots certified as meeting fall through standards as specified in § 996.31(a) prior to blanching shall be exempt from fall through standards after blanching.

(e) Lots of shelled peanuts moved for remilling or blanching shall be positive lot identified and accompanied by valid grade inspection certificate, *Except* That, a handler's shelled peanuts may be moved without PLI and grade inspection to the handler's blanching facility that blanches only the handler's peanuts. Lots of shelled peanuts may be moved for remilling or blanching to another handler without PLI if the handler uses a traceability system as defined in § 996.73, *Except* That, any grade inspection certificates associated with these lots would no longer be valid. The title of such peanuts shall be retained by the handler or importer until the peanuts have been certified by the Inspection Service as meeting the outgoing quality standards specified in the table in §996.31(a). Remilling or blanching under the provisions of this paragraph shall be performed only by those remillers and blanchers approved by USDA. Such approved entities must agree to comply with the handling standards in this part and to report dispositions of all failing peanuts and residual peanuts to USDA unless they are designated for crushing.

(f) Residual peanuts resulting from remilling or blanching, of peanuts shall be red tagged, identified using a traceability system as defined in § 996.73, or identified by other means acceptable to the Inspection Service, and returned directly to the handler for further disposition or, in the alternative, such residual peanuts shall be positive lot identified by the Inspection Service and shall be disposed of two handlers who are crushers, or to approved crushers, *Except* That , a handler may move the residual peanuts without PLI to a facility for crushing owned by the handler. Handlers who are crushers and crushers approved by USDA must agree to comply with the terms and conditions of this part.

(g) *Re-inspection.* Whenever USDA has reason to believe that domestic or imported peanuts may have been damaged or deteriorated while in storage, USDA may reject the then effective inspection certificate and may require the owner of the peanuts to have a re-inspection to establish whether or not such peanuts may be disposed of for human consumption.

(h) The cost of transportation, sampling, inspection, certification, chemical analysis, and identification, as well as remilling and blanching, and further inspection of remilled and blanched lots, and disposition of failing peanuts, shall be borne by the applicant. Whenever peanuts are presented for inspection, the handler or importer shall furnish any labor and pay any costs incurred in moving, opening containers, and shipping samples as may be necessary for proper sampling and inspection. The Inspection Service shall bill the applicant or other responsible entity separately for applicable fees covering sampling and inspection, delivering aflatoxin samples to laboratories, positive lot identification measures, and other certifications as may be necessary to certify edible quality or non-edible disposition. The USDA and USDA-approved laboratories shall bill the applicant or other responsible entity separately for applicable fees for aflatoxin assays.

[67 FR 57140, Sept. 9, 2002, as amended at 68 FR 46924, Aug. 7, 2003]

§ 996.60 Safeguard procedures for imported peanuts.

(a) Prior to arrival of a foreign-produced peanut lot at a port-of-entry, the importer, or customs broker acting on behalf of the importer, shall submit information electronically to the United States Customs and Border Protection, which includes the following: The Customs Service entry number; the container number(s) or other identification of the lot(s); the volume of the peanuts in each lot being entered; the inland shipment destination where the lot will be made available for inspection; and a contact name or telephone number at the destination.

(b) *Additional standards.*

(1) Nothing contained in this section shall preclude any importer from milling or reconditioning, prior to importation, any shipment of peanuts for the purpose of making such lot eligible for importation into the United States. However, all peanuts entered for human consumption use must be certified as meeting the quality standards specified in §996.31(a) prior to such disposition. Failure to fully comply with quality and handling standards as required under this section, will result enforcement action by USDA.

(2) Imported peanut lots sampled and inspected at the port-of-entry, or at other locations, shall meet the quality standards of this part in effect on the date of inspection.

(3) A foreign-produced peanut lot entered for consumption or for warehouse may be transferred or sold to another person: *Provided,* That the original importer shall be the importer of record unless the new owner applies for bond and files Customs Service documents pursuant to 19 CFR 141.113

and 141.20: *And provided further,* That such peanuts must be certified and reported to USDA pursuant to §996.71 of this part.

(4) The provisions of this section do not supersede any restrictions or prohibitions on peanuts under the Federal Plant Quarantine Act of 1912, the Federal Food, Drug and Cosmetic Act, any other applicable laws, or regulations of other Federal agencies, including import regulations and procedures of the Customs Service.

[67 FR 57140, Sept. 9, 2002, as amended at 68 FR 1158, Jan. 9, 2003; 81 FR 50289, Aug. 1, 2016]

REPORTS AND RECORDS

§ 996.71 Reports and recordkeeping.

(a) Each handler and importer shall maintain a satisfactory records system for traceability purposes as defined in § 996.73.

(b) USDA shall maintain copies of grade and aflatoxin certificates on all peanut lots inspected and chemically tested. USDA and USDA-approved lab- oratories shall file copies of all aflatoxin certificates completed by such laboratories with the Southeast Marketing Field Office, Marketing Order and Agreement Division, Specialty Crops Program, AMS, USDA, 1124 1st Street South, Winter Haven, Florida 33880; Telephone (863) 324-3375, Fax: (863) 291-8614, or other address as determined by USDA.

[67 FR 57140, Sept. 9, 2002, as amended at 81 FR 50289, Aug. 1, 2016]

§ 996.72 Confidential information. All reports and records furnished or submitted by handlers and importers to USDA which include data or information constituting a trade secret or disclosing a trade position, financial condition, or business operations of the particular handlers or their customers shall be received by, and at all times kept in the custody and control of one or more employees of USDA, and, except as provided in § 996.74 or otherwise provided by law, such information shall not be disclosed to any person outside USDA.

§ 996.73 Verification of reports.

(a) For the purpose of checking and verifying reports kept by handlers and importers and the operation of handlers and importers under the provisions of this Part, the officers, employees or duly authorized agents of USDA shall have access to any premises where peanuts may be held at any time during reasonable business hours and shall be permitted to inspect any peanuts that meet outgoing quality regulations, so held by such handler or importer and any and all records of such handler with respect to the acquisition, holding, or disposition of all peanuts

meeting outgoing quality regulations, which may be held or which may have been disposed by handler.

(b) Reports shall be maintained by the handler for nonconforming products to assure traceability throughout the supply chain. The traceability system must include documented records, which enable a full product history to be produced in a timely manner and must ensure product can be traced forward (raw material to distribution) and backwards from distribution to the warehouse feeding the shelling plant, and ensure that all associated tests and all relevant records have been completed. The traceability system shall include identification of all raw materials, process parameters (for specific lot), packaging and final disposition. The handler shall be able to identify the warehouse in which the peanuts were stored immediately prior to shelling. Traceability must be maintained throughout production runs with specific lot codes, and there shall be complete linkage from raw material receipt through final disposition.

[81 FR 50289, Aug. 1, 2016]

§ 996.74 Compliance.

(a) A handler or importer shall be subject to withdrawal of inspection services, for a period of time to be determined by USDA, if the handler or importer:

(1) Fails to obtain outgoing inspection on shelled or cleaned-inshell pea- nuts, pursuant to § 996.31, and ships such peanuts for human consumption use;

(2) Ships failing quality peanuts, pursuant to § 996.31, for human consumption use;

(3) Commingles failing quality pea- nuts with certified edible quality pea- nuts and ships the commingled lot for human consumption use without meeting outgoing quality regulations;

(4) Fails to maintain positive lot identification, pursuant to § 996.40(a), on peanut lots certified for human consumption use;

(5) Fails to maintain and provide access to records, pursuant to § 996.71, and the standards for traceability and non- conforming product disposition pursuant to § 996.73, on the reconditioning or disposition of peanuts acquired by such handler or importer; and on lots that meet outgoing quality standards; or

(6) Otherwise violates any provision of section 1308 of the Act or any provision of this part.

(b) Any peanut lot shipped which fails to meet the outgoing quality standards specified in § 996.31, and is not reconditioned to meet such standards, or is not disposed to non-human consumption outlets as specified in § 996.50, shall be reported by USDA to the Food and Drug Administration and listed on an Agricultural Marketing Service Web site.

[67 FR 57140, Sept. 9, 2002, as amended at 81 FR 50290, Aug. 1, 2016]

§ 996.75 Effective time. The provisions of this part, as well as any amendments, shall apply to current crop year peanuts, subsequent crop year peanuts, and prior crop year peanuts not yet inspected, or failing peanut lots that have not met disposition standards, and shall continue in force and effect until modified, suspended, or terminated.

[81 FR 50290, Aug. 1, 2016]

Below is a link to 7 CFR Part 996:

https://www.ecfr.gov/current/title-7/subtitle-B/chapter-IX/part-996