

CODE OF PRACTICE FOR THE PREVENTION AND REDUCTION OF AFLATOXIN CONTAMINATION IN PEANUTS (CXC 55-2004)

Document Location: Raw Ingredients - Processing of Ingredients (Prior Purchase)

Alternate Name: CXC 55-2004

Date Document Last Updated: 2004

Date Uploaded to Website: May 30, 2024

Other relevant information: Checked by DK

Overview

CXC 55-2004 is the Code of Practice for the prevention and reduction of aflatoxin contamination in peanuts. This document provides guidance for all interested parties producing and handling peanuts for entry to international trade for human consumption. CXC 55-2004 provides definitions and an in depth guide on recommended practices for each processing step. A brief guide on HACCP system recommendations is also featured, emphasizing the importance of following Good Agricultural Practices (GAP) and Good Manufacturing Practices (GMP). Stakeholders should produce and handle peanuts in accordance with the Recommended International Code of Practice - General Principles of Food Hygiene, ensuring that peanuts are safe for human consumption and trade.

Following this standard ensures that the potential for contaminants such as aflatoxin are greatly reduced.

Link to Document

[AFLATOXIN CONTAMINATION IN PEANUTS](#)