

STANDARD FOR PEANUTS CXS 200-1995

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

Alternate Name: CXS 200-1995

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Overview

CXS 200-1995 is the standard that applies to peanuts intended for processing for direct human consumption. The document defines peanuts (either in the pod or in the form of kernels) as the species *Arachis hypogaea* L. The document provides a range of requirements for a wide range of quality factors involved in processing, composition, allowable limits for rancidity, moisture, and extraneous matter. It also outlines how peanuts should be packaged and labelled. This standard also references other Codex documents that must be followed when handling peanuts to ensure the product meets standards and specifications and is safe to distribute such as the General Principles of Food Hygiene (CXC 1-1969), General Standard for the Labelling of Prepackaged Foods (CXS 1-1985) and Recommended Methods of Analysis and Sampling (CXS 234-1999).

Following this standard ensures that suppliers are processing, labelling and distributing peanuts safely, preventing consumers from being misled.

Link to Document

[STANDARD FOR PEANUTS CXS 200-1995 Adopted in 1995. Amended in 2019.](#)

