



THE REPUBLIC OF UGANDA
OFFICE OF THE PRIME MINISTER

DEVELOPMENT INITIATIVE FOR NORTHERN UGANDA (DINU)



EUROPEAN UNION

CODE OF PRACTICE FOR HYGIENIC PRACTICE FOR GROUNDNUTS (PEANUTS)

US CAC/RCP 22-1979



© 2021

CARITAS Social
Justice
Leadership
Innovators

Advance
AFRIKA
Where Dignity Matters

AFARD
The Quest for a Better Society

GWED-G
Gulu Women's Economic
Development & Globalization

Hygienic requirements in growing/harvesting areas

Growing

Groundnuts should be grown in areas without:

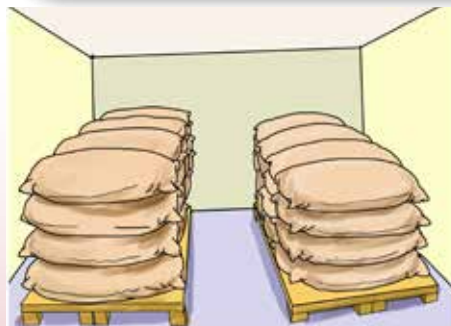
- Potentially harmful substances;
- Waste;
- Pest infestation;

Application of pesticide should be under the supervision of a technical person.



Harvesting and processing

- Dry immediately after harvesting to avoid mould growth;
- Excessive heat can lead to splitting of the nuts;
- Do not dry the nuts on bare ground;
- Closely monitor moisture content;
- Equipment and containers should be clean, disinfected and not contain toxic materials;
- Remove all groundnut kernels unfit for use (broken shell, insect-infected kernels);
- Dispose of unfit kernels in such a manner as to avoid contamination of water supplies, sound nuts and other crops;
- Store the nuts in dry and covered areas to protect them from contamination;
- When chemicals are used during storage, they should be approved and applied under the supervision of a technical person.



Transportation

- Groundnuts should be transported in well-ventilated, clean and dry vessels;
- The vessels should be enclosed or covered with tarpaulin to keep out rain or water;
- Avoid contamination.



Shelling plant

- Groundnuts should be inspected on arrival;
- Transportation vessels should be inspected;
- Routine testing for aflatoxin is recommended;
- Storage areas should be routinely inspected for leakage, pests etc.
- The equipment, processing and surrounding areas should be Periodically cleaned;
- Pest control measures should be carried out;
- Processing equipment should be easy to clean and disinfect;
- Equipment should not accumulate dirt and dust;
- The groundnuts should be cleaned before shelling;
- Shelled groundnuts should be sorted to remove debris and defected kernels;
- Foreign material and defected kernels should be bagged separately and tagged as unsuitable for human or animal consumption.



Where Dignity Matters



Hygienic practices

Personnel, equipment, containers and the environment must be kept clean.



Where Dignity Matters

Advance

—• A F R I K A •—

Where Dignity Matters

ACKNOWLEDGEMENTS

This booklet was prepared with guidance from Uganda National Bureau of Standards and in collaboration with a group of interested stakeholders, including:

- Applied Agribusiness Innovations
 - Chemiphar Uganda Ltd
 - Consumer Education Trust
 - East African Basic Foods Ltd
 - House of Dauda
 - Kyambogo University
 - Makerere University, School of Agricultural Sciences
 - Makerere University, School of Food Technology, Nutrition and Bio-Engineering
 - Ministry of Agriculture, Animal Industry & Fisheries, Department of Entomology
 - Ministry of Trade, Industries and Cooperatives
 - Nakku Food Safety Consult Ltd
 - National Agricultural Advisory Services
 - National Agricultural Research Organisation
 - Ugachick Poultry Breeders Ltd
 - Uganda Fruits and Vegetable Exporters and Producers Association (UFVEPA)
 - Uganda National Farmers Federation (UNFFE)
 - Uganda Poultry Breeders Limited
-

**For further information:
Uganda National Bureau of Standards
Standards House**

Plot 2-12 Bypass Link Bweyogerere Industrial and
Business Park P.O. Box 6329 Kampala
Tel: 0414 505 995 Toll Free: 0800133133
info@unbs.go.ug; www.unbs.go.ug