

मूंगफली और मूंगफली उत्पादों के निर्यात की प्रक्रिया



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पृष्ठभूमि

व्यापार के सुचारू संचालन को सुनिश्चित करने और आयातक देश की आवश्यकताओं के अनुसार मानकों की निगरानी करने हेतु, मूंगफली और मूंगफली उत्पादों के निर्यात के लिए एक प्रक्रिया स्थापित करना आवश्यक है।

भारत सरकार, वाणिज्य और उद्योग मंत्रालय, वाणिज्य विभाग ने विदेशी व्यापार (विकास और विनियमन) अधिनियम, 1992 की धारा 5 के तहत जारी 3 जनवरी, 2013 की अधिसूचना संख्या 28 (आरई-2012) / 2009-2014 के अनुसार, जैसा कि भारत के राजपत्र में प्रकाशित है, एपीडा को प्रयोगशालाओं द्वारा जारी नियंत्रित एफ्लाटॉक्सिन स्तर प्रमाण पत्र के साथ एपीडा के साथ पंजीकरण के अधीन मूंगफली (मूंगफली) के निर्यात की अनुमति देने की शक्तियां प्रदान की हैं। इसके बाद, वाणिज्य एवं उद्योग मंत्रालय ने अपने पत्र संख्या 11/1/2013-ईपी (एग्री.IV) दिनांक 04/03/2015 के जरिए एपीडा को मूंगफली के निर्यात के लिए आवश्यक आदेश जारी करने का निर्देश दिया।

उपरोक्त का अनुपालन सुनिश्चित करने के लिए, एपीडा मूंगफली और मूंगफली उत्पादों (पीपीपी) के निर्यात के लिए प्रक्रियाएँ जारी कर रहा है, जिसकी अंतिम प्रक्रिया एपीडा/पीपीपी/क्यू/2025 दिनांक 24.01.2025 के अनुसार जारी की गई है। अब, 1 सितंबर 2026 से, मूंगफली और मूंगफली से बने उत्पादों के निर्यात के लिए नीचे दी गई प्रक्रियाओं का पालन किया जाएगा:

1.	उद्देश्य	1.1	मूंगफली और मूंगफली से बने उत्पादों (जिन्हें इस दस्तावेज़ में आगे PPP कहा गया है) के लिए, आयात करने वाले देशों द्वारा तय किए गए एफ्लाटॉक्सिन के ML (अधिकतम सीमा) और क्वालिटी मानकों का पालन सुनिश्चित करना।
		1.2	एक्सपोर्ट के लिए PPP के हर बैग/पैकेज/लॉट/पैलेट पर सही मार्किंग/लेबलिंग का सिस्टम बनाना।
		1.3	यह सुनिश्चित करना कि भारत से एक्सपोर्ट किए जाने वाले PPP, आयात करने वाले देशों द्वारा तय किए गए एफ्लाटॉक्सिन के ML और क्वालिटी मानकों को पूरा करते हों।
		1.4	Peanut.Net के जरिए इन प्रक्रियाओं के पालन की वेब-आधारित इलेक्ट्रॉनिक निगरानी को आसान बनाना, ताकि उत्पादों को ट्रेस और ट्रैक किया जा सके और ज़रूरत पड़ने पर उन्हें वापस मंगाया जा सके; इससे 'सिंगल विंडो क्लियरेंस' की सुविधा मिलेगी और कागज़ी काम कम होगा।
2(a)	कार्यक्षेत्र	2.1	पीपीपी (PPP) के सभी उत्पादक, प्रोसेसर और निर्यातक (निर्यात करने के इच्छुक मर्चेन्ट-निर्यातक सहित), पीपीपी प्रोसेसिंग यूनिट, एकीकृत मूंगफली प्रोसेसिंग यूनिट, मूंगफली छीलने वाली यूनिट, मूंगफली ग्रेडिंग यूनिट, मूंगफली छीलने और ग्रेडिंग करने वाली यूनिट, मूंगफली भंडारण गोदाम, प्रयोगशालाएं, राष्ट्रीय संदर्भ प्रयोगशाला, स्वास्थ्य और गुणवत्ता प्रमाण पत्र जारी करने वाले संगठन, पीएससी (PSC) जारी करने वाले संगठन, एनपीपीओ (NPPPO) और फ्यूमिगेशन प्रमाण पत्र जारी करने वाली एजेंसियां इस दस्तावेज़ के अंतर्गत आएंगी।
		2.2	यह प्रक्रिया सभी देशों को पीपीपी (PPP) के निर्यात पर लागू होगी। पीपीपी निर्यातकों को अनुमत अधिकतम सीमा (ML) के साथ-साथ आयातक देशों की खाद्य सुरक्षा और गुणवत्ता संबंधी अन्य आवश्यकताओं का पालन करना होगा।

		2.3	आयोग के नियम (EU) संख्या 2019/1793 दिनांक 22/10/2019 के अनुसार EU को PPP के निर्यात के लिए स्वास्थ्य प्रमाण पत्र जारी करने हेतु, स्वास्थ्य प्रमाण पत्र का प्रारूप परिशिष्ट-A में दिया गया है। यूरोपीय संघ (EU) के देशों में ऑस्ट्रिया, बेल्जियम, बुल्गारिया, क्रोएशिया, साइप्रस, चेक गणराज्य, डेनमार्क, एस्टोनिया, फिनलैंड, फ्रांस, जर्मनी, ग्रीस, हंगरी, आयरलैंड, इटली, लातविया, लिथुआनिया, लक्जमबर्ग, माल्टा, नीदरलैंड, पोलैंड, पुर्तगाल, रोमानिया, स्लोवाकिया, स्लोवेनिया, स्पेन, स्वीडन और यूनाइटेड किंगडम शामिल हैं। यह प्रक्रिया यूरोपीय संघ के खाद्य सुरक्षा मानकों का पालन करने वाले देशों पर भी लागू होगी।
		2.4	रूसी संघ को पीपीपी (PPP) के निर्यात के लिए, गुणवत्ता प्रमाण पत्र का प्रारूप परिशिष्ट-बी में दिया गया है। यदि किसी अन्य देश की कोई विशिष्ट आवश्यकताएं हैं, तो एपीडा द्वारा समय-समय पर अलग से सूचित किया जाएगा।
		2.5	इस प्रक्रिया के तहत निर्यात के लिए मूंगफली और मूंगफली से बने उत्पादों की निम्नलिखित श्रेणियों को शामिल किया जाएगा, जिनमें अधिकतम 7% नमी वाले उत्पाद के लिए एफ्लाटॉक्सिन का अधिकतम स्तर $\mu\text{g/kg}$ में निर्धारित किया गया है: (i) मूंगफली और उसके प्रसंस्कृत उत्पाद, जो सीधे मानव उपभोग के लिए या खाद्य पदार्थों में एक घटक के रूप में हैं, शोधन के लिए कच्चे वनस्पति तेलों और यूरोपीय संघ को निर्यात के लिए परिष्कृत वनस्पति तेलों के अपवाद के साथ; (ii) मानव उपभोग या खाद्य सामग्री में उपयोग से पहले मूंगफली को छांटना होगा या अन्य भौतिक उपचार या आगे की प्रक्रिया से गुजरना होगा, सिवाय उन मूंगफली के जिन्हें निर्यात के लिए परिष्कृत वनस्पति तेल के उत्पादन हेतु पेटा जाना है। (iii) यूरोपीय संघ को निर्यात के लिए पक्षी चारे के रूप में मूंगफली; (iv) रूसी संघ और सिंगापुर को निर्यात के लिए मूंगफली; (v) जापान और कोरिया को निर्यात के लिए मूंगफली; (vi) मलेशिया, इंडोनेशिया और कोडेक्स एमएल का पालन करने वाले देशों को निर्यात के लिए मूंगफली; (vii) थाईलैंड को निर्यात के लिए मूंगफली (viii) किसी भी अन्य देश को निर्यात के लिए मूंगफली और मूंगफली से बने उत्पाद
		2.7	निर्यातकों को उपरोक्त श्रेणियों के अनुसार उत्पादों को लेबल/चिह्नित करना होगा और उनके इच्छित उपयोग की घोषणा करनी होगी।

2.8	इस दस्तावेज़ के कार्यक्षेत्र में PPP से संबंधित HS कोड और विवरण वाले निम्नलिखित टैरिफ आइटम शामिल होंगे:		
		टैरिफ़ उत्पाद HS कोड	उत्पाद विवरण
		1202 30 10	बिना भुनी या पकी हुई बीज गुणवत्ता वाली एचपीएस मूंगफली
		1202 30 90	बिना भुनी या पकी हुई बीज गुणवत्ता वाली अन्य मूंगफली
		1202 41 10	बिना भुनी या पकी हुई छिलके वाली एचपीएस मूंगफली
		1202 41 90	बिना भुनी या पकी हुई अन्य छिलके वाली मूंगफली
		1202 42 10	बिना भुनी या पकी हुई एचपीएस मूंगफली के दाने
		1202 42 20	कच्ची मूंगफली के दाने, बिना भुने या उबाले हुए।
		1202 42 90	बिना भुनी और बिना पकी हुई मूंगफली
		2008 11 00	अन्य प्रकार से तैयार या संरक्षित मूंगफली, चाहे वे आपस में मिश्रित हों या नहीं, और चाहे उनमें चीनी, अन्य मिठास या स्पिरिट मिला हो या नहीं, जो अन्यत्र निर्दिष्ट या शामिल नहीं हैं। (इसमें पीनट बटर भी शामिल है)

2(b)	परिभाषाएं	2.9	Peanut.net: एपीडा द्वारा संचालित PPP के लिए एक वेब-आधारित ऑनलाइन ट्रेसेबिलिटी सिस्टम।
		2.10	मूंगफली प्रसंस्करण इकाइयाँ: भुनी हुई/छिलका उतरी हुई मूंगफली या मूंगफली आधारित प्रसंस्कृत उत्पाद बनाने में शामिल एक इकाई।
		2.11	एकीकृत मूंगफली प्रसंस्करण इकाइयाँ: वे इकाइयाँ जिनमें मूंगफली की ग्रेडिंग या छीलने-सह-ग्रेडिंग और प्रसंस्करण की सुविधाएँ उपलब्ध हों।
		2.12	मूंगफली छंटाई और ग्रेडिंग इकाइयाँ: वे इकाइयाँ जहाँ मूंगफली को छीलने और ग्रेड करने की सुविधा उपलब्ध हो।

		2.13	मूंगफली ग्रेडिंग इकाइयाँ: केवल मूंगफली ग्रेडिंग सुविधा वाली इकाइयाँ ऐसी इकाइयाँ ग्रेडिंग के लिए एपीडा पंजीकृत मूंगफली ग्रेडिंग सुविधाओं से ही प्राप्त करेंगी।
		2.14	मूंगफली छीलने वाली इकाइयाँ: केवल मूंगफली छीलने की सुविधा वाली इकाई। ऐसी इकाइयाँ केवल एपीडा पंजीकृत ग्रेडिंग सुविधाओं को ही अपने उत्पाद की आपूर्ति कर सकती हैं।
		2.15	मूंगफली गोदाम: निर्यातकों द्वारा निर्यात से पहले PPP खेप के भंडारण के लिए उपयोग की जाने वाली मूंगफली खेप के भंडारण की सुविधा वाली इकाइयाँ।
		2.16	प्रयोगशालाएँ: PPP में एफ्लाटॉक्सिन के विश्लेषण के लिए मूंगफली के नमूने लेने हेतु Peanut.Net की पहुँच वाली प्रयोगशालाएँ।
3.	पंजीकरण		
3.1	मूंगफली की खरीद और प्रापण	3.1.1	(i) निर्यात के लिए अच्छी गुणवत्ता वाली मूंगफली की खरीद की जिम्मेदारी निर्यातक की होगी। निर्यातक जहाँ तक संभव हो, सीधे किसानों से या किसी अन्य ऐसे स्रोत से मूंगफली प्राप्त करेंगे जो आयातक देशों द्वारा निर्धारित गुणवत्ता मानकों (एफ्लाटॉक्सिन स्तर सहित) को पूरा करते हों। (ii) निर्यात के लिए मूंगफली प्राप्त करने हेतु, जहाँ भी अनिवार्य हो और/या स्वेच्छा से, मूंगफली के खेतों को Peanut.net पर पंजीकृत किया जाएगा। (iii) किसान अपने खेतों में अच्छी कृषि पद्धतियों (GAP) का पालन करेंगे ताकि एफ्लाटॉक्सिन संदूषण को कम करने के लिए भूमि की तैयारी, पादप संरक्षण और खरपतवार प्रबंधन हेतु कृषि-रसायनों के प्रयोग, कटाई, सुखाने और भंडारण के दौरान निवारक उपाय सुनिश्चित किए जा सकें। (iv) एफ्लाटॉक्सिन के संदूषण को कम करने के लिए, किसान सुखाने की विपरीत विधि का उपयोग करेंगे, जहाँ फलियों को उखाड़ने के बाद धूप में सुखाने के लिए उल्टा पलट दिया जाता है। (v) (कटाई के बाद मूंगफली को इस तरह सुखाया जाना चाहिए कि उन्हें कम से कम नुकसान हो और उनमें नमी का स्तर इतना कम हो जाए कि भंडारण के दौरान फफूंद न पनप सके (आमतौर पर 8% से कम)।
3.2	पीपीपी प्रसंस्करण इकाइयों, एकीकृत प्रसंस्करण इकाइयों, शेलिंग इकाइयों, ग्रेडिंग इकाइयों, शेलिंग-सह-ग्रेडिंग इकाइयों, भंडारण गोदाम का पंजीकरण।	3.2.1	(i) सभी पीपीपी (PPP) पीपीपी प्रसंस्करण इकाइयों, एकीकृत मूंगफली प्रसंस्करण इकाइयों, मूंगफली शेलिंग इकाइयों, मूंगफली ग्रेडिंग इकाइयों, मूंगफली शेलिंग-सह-ग्रेडिंग इकाइयों, मूंगफली भंडारण गोदाम —जिनमें वे इकाइयाँ भी शामिल हैं जो पीपीपी को किसी भी रूप में सीधे मानव उपभोग के लिए, खाद्य पदार्थों में एक घटक के रूप में, या आगे की प्रोसेसिंग के लिए निर्यात करना चाहती हैं या सीधे निर्यातक को आपूर्ति करना चाहती हैं—को अपना आवेदन एपीडा के पास जमा करना होगा। (ii) यह आवेदन एपीडा वेबसाइट पर यूनिट पंजीकरण प्रणाली के माध्यम से ऑनलाइन जमा किया जाएगा।

		3.2.2	(i) सभी पीपीपी (PPP) प्रसंस्करण इकाइयों, एकीकृत मूंगफली प्रसंस्करण इकाइयों, मूंगफली शेलिंग इकाइयों, मूंगफली ग्रेडिंग इकाइयों, मूंगफली शेलिंग-सह-ग्रेडिंग इकाइयों, मूंगफली भंडारण गोदामों के सभी निर्यातकों को निर्धारित मानदंडों के अनुसार एपीडा द्वारा पंजीकृत किया जाएगा। (ii) इकाइयों के भौगोलिक निर्देशांक एपीडा के यूनिट पंजीकरण प्रणाली में दर्ज किए जाएंगे। (iii) पीपीपी की सभी श्रेणियों के तहत निर्यात की अनुमति केवल एपीडा -पंजीकृत सुविधाओं से ही दी जाएगी।
		3.2.3	सभी पीपीपी प्रसंस्करण इकाइयों, एकीकृत मूंगफली प्रसंस्करण इकाइयों, मूंगफली छीलने वाली इकाइयों, मूंगफली ग्रेडिंग इकाइयों, मूंगफली छीलने-सह-ग्रेडिंग इकाइयों, मूंगफली भंडारण गोदाम जिनमें वे भी शामिल हैं जो सीधे मानव उपभोग के लिए या खाद्य पदार्थों में एक घटक के रूप में या आगे के प्रसंस्करण के लिए किसी भी रूप में पीपीपी निर्यात करने का इरादा रखते हैं और सीधे निर्यात करने या निर्यातक को आपूर्ति करने का इरादा रखते हैं, यह सुनिश्चित करेंगे कि (i) मूंगफली किसानों को 'मूंगफली में एफ्लाटॉक्सिन संदूषण की रोकथाम और कमी के लिए आचार संहिता CAC/RCP 55-2004' में बताए गए 'अच्छे कृषि अभ्यासों' (Good Agricultural Practices) पर आधारित अनुशंसित तौर-तरीकों के बारे में जागरूक किया जाता है। (ii) एग्रीगेटर्स से खरीदे गए मूंगफली में नमी की मात्रा और एफ्लाटॉक्सिन का स्तर स्वीकार्य सीमा के भीतर होता है।
		3.2.4	सभी पीपीपी प्रसंस्करण इकाइयों, एकीकृत मूंगफली प्रसंस्करण इकाइयों, मूंगफली छीलने वाली इकाइयों, मूंगफली ग्रेडिंग इकाइयों, मूंगफली छीलने-सह-ग्रेडिंग इकाइयों, मूंगफली गोदाम/भंडारण जिनमें वे भी शामिल हैं जो प्रत्यक्ष मानव उपभोग के लिए या खाद्य पदार्थों में एक घटक के रूप में या आगे के प्रसंस्करण के लिए किसी भी रूप में पीपीपी निर्यात करने का इरादा रखते हैं और सीधे निर्यात करने या निर्यातक को आपूर्ति करने का इरादा रखते हैं, यह सुनिश्चित करेंगे कि (i) मूंगफली प्रसंस्करण इकाइयों, एकीकृत प्रसंस्करण इकाइयों, छिलका निकालने वाली इकाइयों, ग्रेडिंग इकाइयों, छिलका निकालने और ग्रेडिंग करने वाली संयुक्त इकाइयों और भंडारण गोदामों में आधिकारिक नियंत्रण लागू किए जाते हैं। इनमें उन कारकों का आकलन भी शामिल है जो मूंगफली और मूंगफली उत्पादों में फफूंद और एफ्लाटॉक्सिन के विकास को प्रभावित करते हैं, जैसा कि मूंगफली में एफ्लाटॉक्सिन संदूषण की रोकथाम और कमी के लिए आचार संहिता CAC/RCP 55-2004 में वर्णित है। (ii) खाद्य स्वच्छता और सुरक्षा आवश्यकताओं का अनुपालन सुनिश्चित करने के लिए, इकाई को गुड हाइजीनिक प्रैक्टिसेज (GHP) और हैजर्ड एनालिसिस क्रिटिकल कंट्रोल पॉइंट (HACCP) को अपनाना और लागू करना चाहिए। (iii) निर्यातक यह सुनिश्चित करेंगे कि मूंगफली (बिना छिलके वाली) को साफ और सूखे बोरो में भरकर पैलेट पर रखा जाए, या फर्श और बोरो के बीच एक अभेद्य जल-रोधी परत लगाई जाए। मूंगफली (बिना छिलके वाली) को हवादार और सूखी स्थिति में संग्रहित किया जाना चाहिए।

		3.2.5	(i) सभी पीपीपी प्रसंस्करण इकाइयों, एकीकृत मूंगफली प्रसंस्करण इकाइयों, मूंगफली छीलने वाली इकाइयों, मूंगफली ग्रेडिंग इकाइयों और मूंगफली छीलने व ग्रेडिंग करने वाली इकाइयों को छीलने से पहले मूंगफली की फलियों पर पानी का छिड़काव नहीं करना चाहिए। (ii) निर्यात के लिए निर्धारित खेप को अलग से संग्रहित किया जाना चाहिए। (iii) यूनिट्स को अपने द्वारा अपनाए जा रहे निवारक उपायों का लॉगबुक और दस्तावेजीकरण भी बनाए रखना होगा।
4.	पीपीपी खेपों का नमूना विश्लेषण और स्टफिंग	4.1	(i) Peanut.Net सिस्टम में पंजीकृत सभी पीपीपी प्रसंस्करण इकाइयों, एकीकृत मूंगफली प्रसंस्करण इकाइयों, मूंगफली छीलने वाली इकाइयों, मूंगफली ग्रेडिंग इकाइयों और मूंगफली छीलने व ग्रेडिंग करने वाली इकाइयों को लॉग-इन करना होगा और ऑनलाइन PPP कंसाइनमेंट तैयार करना होगा। (ii) इसके पश्चात, नियमानुसार खेप से नमूना लेने और विश्लेषण रिपोर्ट जारी करने के लिए प्रयोगशाला को ऑनलाइन आवेदन अग्रेषित करें।
		4.2	(i) सभी श्रेणियों के पीपीपी (PPP) की सैंपलिंग केवल पीपीपी (PPP) पंजीकृत भंडारण गोदामों पर की जाएगी, जो पीपीपी (PPP) प्रसंस्करण इकाइयों, एकीकृत मूंगफली प्रसंस्करण इकाइयों, मूंगफली छिलाई इकाइयों, मूंगफली छंटाई इकाइयों और मूंगफली छिलाई-सह-छंटाई इकाइयों से संबंधित हों। (ii) पीपीपी भंडारण गोदाम यह सुनिश्चित करेगा कि नमूने के लिए रखे और प्रस्तुत किए गए पीपीपी का उत्पादन APEDA-पंजीकृत पीपीपी प्रसंस्करण इकाइयों, एकीकृत मूंगफली प्रसंस्करण इकाइयों, मूंगफली ग्रेडिंग इकाइयों और मूंगफली छीलने-सह-ग्रेडिंग इकाइयों में किया गया हो। (iii) वे सभी पीपीपी (PPP) स्टोरेज वेयरहाउस यूनिट्स जिनमें सैंपलिंग की जाती है, उनका पंजीकरण तय नियमों के अनुसार एपीडा के पास होना चाहिए, साथ ही उनके जियो-कोऑर्डिनेट्स को Peanut.net में दर्ज किया जाएगा। (iv) इकाई को प्रत्येक खेप के लिए सैम्पलर के दौरे और एफलाटॉक्सिन विश्लेषण के लिए नमूने निकालने का रिकॉर्ड बनाए रखना चाहिए।
		4.3	(i) सभी प्रयोगशालाएँ EU को निर्यात के लिए EU नियमों में दिए गए नमूनाकरण पद्धति के अनुसार और EU के अलावा अन्य देशों को निर्यात के लिए कोडेक्स (Codex) दिशानिर्देशों के अनुसार PPP के विश्लेषण के लिए नमूने एकत्र करेंगी। प्रयोगशालाओं की सूची Peanut.Net पर अद्यतन की जाती है। (ii) पैरा 2.6 में विस्तृत और नीचे वर्णित पीपीपी (PPP) की प्रत्येक श्रेणी के लिए लागू नमूनाकरण विधि, अनुबंध-I में दी गई है: क. (i) पैरा 2.6 में श्रेणी (i) और (ii) के अंतर्गत EU को निर्यात किए जाने वाले PPP की खेप के लिए, 14 दिसंबर 2023 का आयोग विनियमन (EC) सं. 2023/2782, जो 23 फरवरी 2006 के आयोग विनियमन (EC) सं. 401/2006 को निरस्त करता है। (ii) श्रेणी (iii) के अंतर्गत EU को निर्यात किए जाने वाले पशु आहार के PPP की खेप के लिए, 19 जुलाई 2013 का आयोग विनियमन 691/2013, जो 27 जनवरी 2009 के विनियमन (EC) सं. 152/2009 में संशोधन करता है।

		ख. पैरा 2.6 में श्रेणी (iv) से (viii) में उल्लिखित देशों के अलावा अन्य देशों को निर्यात किए जाने वाले पीपीपी (PPP) खेपों के लिए, नमूने लेने और विश्लेषण की विधि कोडेक्स दिशानिर्देशों पर आधारित होगी। प्रयोगशालाओं द्वारा अपनाई जाने वाली नमूने लेने और विश्लेषण की विधि के संबंध में आयातक देश की किसी विशिष्ट अनुपालन आवश्यकता के मामले में, निर्यातक उस विधि को प्राप्त करेंगे और राष्ट्रीय संदर्भ प्रयोगशाला (NRL) द्वारा समीक्षा और सत्यापन के लिए एपीडा को सौंपेंगे। (iii) सैम्पलर को Peanut.Net में सैंपलिंग स्थान के भौगोलिक निर्देशांक स्पष्ट रूप से दर्ज करने चाहिए।
4.4		सभी प्रयोगशालाओं को अनुबंध-II में निर्दिष्ट एफ्लाटाॉक्सिन की अधिकतम सीमा (MLs) के लिए पीपीपी (PPP) के नमूनों का विश्लेषण करना चाहिए। यदि किसी आयातक देश को निर्यात के लिए विशिष्ट MLs का पालन करना आवश्यक है, तो निर्यातक को प्रयोगशालाओं को सूचित करने के उद्देश्य से APEDA को उन MLs की जानकारी देनी होगी।
4.5		यदि श्रेणी (iii) के तहत निर्यात के लिए कंसाइनमेंट है, तो हर बोरी/पैकेट पर "Peanuts for bird feed only" लिखा होना चाहिए। इसमें इस्तेमाल होने वाली स्याही फूड ग्रेड होनी चाहिए।
4.6		(i) नमूने निकालने के बाद, प्रयोगशाला का नमूना लेने वाला कर्मचारी सभी श्रेणियों के लिए, लॉट में मौजूद PPP के प्रत्येक बैग/पैकेज/लॉट/पैलेट पर वन-टाइम यूज प्लास्टिक वायर लॉकिंग सील या उचित क्रमांकित स्टिकर की मदद से लेबल लगाएगा। (ii) बल्क-इन-कंटेनर के मामले में, श्रेणी (iii) से (viii) के लिए कंटेनर को भी सील किया जाएगा। श्रेणी (i) और (ii) के लिए निर्यात (एक्सपोर्ट) किए जाने वाले PPP बल्क कंटेनरों में नहीं होने चाहिए।
4.7		(i) नमूने लेने के बाद, प्रसंस्करण इकाई या निर्यातक (एक्सपोर्टर) संबंधित प्रयोगशाला की पूर्व अनुमति और एपीडा को स्थान परिवर्तन का उचित कारण बताते हुए सूचना दिए बिना, बैग/लॉट/पैलेट को किसी अन्य स्थान पर स्थानांतरित नहीं करेंगे। (ii) स्थानांतरण केवल प्रयोगशाला के कर्मचारियों की उपस्थिति में ही किया जाएगा और दोबारा सील करने की प्रक्रिया भी की जानी चाहिए।
4.8		प्रयोगशालाएं सभी श्रेणियों के लिए NRL द्वारा निर्धारित विश्लेषण विधि के अनुसार एफ्लाटाॉक्सिन के ML (अधिकतम स्तर) का पता लगाने के लिए PPP का परीक्षण करेंगी। साथ ही, वे यह सुनिश्चित करेंगी कि इस्तेमाल की गई विधि में सटीकता और रिकवरी आयात करने वाले देश की ज़रूरतों को पूरा करती हो।
4.9		(i) प्रयोगशालाएं, नमूना लेने के 96 घंटे के भीतर निर्यातक/प्रसंस्करण इकाई को अनुबंध-III में दिए गए प्रारूप के अनुसार विश्लेषण प्रमाण पत्र जारी करेंगी। (ii) प्रयोगशाला यह घोषित करेगी कि नमूनाकरण एपीडा पंजीकृत पीपीपी प्रसंस्करण इकाई, एकीकृत मूंगफली प्रसंस्करण इकाई, मूंगफली छीलने की इकाई, मूंगफली ग्रेडिंग इकाई, मूंगफली छीलने-सह-ग्रेडिंग इकाई, मूंगफली गोदामों/भंडारण में किया गया है।
4.10		यदि लॉट से लिए गए नमूनों में निर्धारित ML (अधिकतम सीमा) नहीं पाई जाती है, तो निर्यातक/प्रोसेसिंग यूनिट PPP का निर्यात नहीं करेंगे।

		4.11	यदि नमूनों में एफ्लाटॉक्सिन की मात्रा तय सीमा से अधिक हो, तो प्रयोगशालाओं को तुरंत (विश्लेषण पूरा होने के 24 घंटे के भीतर) निर्यातक/प्रोसेसर, NRL और एपीडा को सूचित करना होगा और टेस्ट रिपोर्ट की एक कॉपी भी देनी होगी जिसमें निर्यातक और एफ्लाटॉक्सिन के स्तर का ब्यौरा हो। इसके अलावा, NRL को क्रोमैटोग्राम भी उपलब्ध कराए जाने चाहिए।
		4.12	अस्वीकृत नमूनों के मामले में, प्रोसेसर/निर्यातक खेप का निर्यात नहीं करेंगे और प्रतिष्ठान से उत्पाद को हटा देंगे।
		4.13	यदि निर्यातक पीपीपी (PPP) खेप को वैक्यूम पैकिंग में भेजना चाहता है, तो अनुबंध-III के अनुसार प्राथमिक पैकिंग जैसे बोरी/पीपी (PP) बैग से नमूने लिए जाएंगे। प्रयोगशाला से मंजूरी मिलने के बाद, खेप को प्रयोगशाला की देखरेख में वैक्यूम पैक किया जाएगा।
		4.14	पसीजने और संघनन (कंडेनसेशन) को रोकने के लिए, निर्यातकों को सभी शिपमेंट के लिए कंटेनर में उपयुक्त नमी सोखने वाले पदार्थों का उपयोग करना चाहिए। निर्यातक द्वारा शिपिंग लाइन को यह निर्देश दिया जाना चाहिए कि कंटेनर के फ्लैप खुले रखे जाएं, कंटेनर को जहाज पर हवादार जगह पर रखा जाए और कंटेनर के सभी किनारों और ऊपर क्राफ्ट पेपर का उपयोग किया जाए।
		4.15	(i) निर्यातक या पंजीकृत प्रसंस्करण इकाई Peanut.net सिस्टम में एक स्व-घोषणा प्रदान करेगी, जिसमें प्रयोगशाला द्वारा नमूने लिए गए और सील किए गए खेप की भराई (स्टफिंग) की घोषणा की गई हो। (ii) निर्यातक Peanut.net में भराई के स्थान के भौगोलिक निर्देशांक (जियो-कोऑर्डिनेट्स) प्रस्तुत करेगा। (iii) यूरोपीय संघ, इंडोनेशिया, थाईलैंड, सिंगापुर, मलेशिया और एपीडा द्वारा समय-समय पर अधिसूचित किए जाने वाले अन्य देशों को भेजे जाने वाले शिपमेंट के लिए स्व-घोषणा प्रक्रिया अनिवार्य है।
		4.16	सभी निर्यातकों/पंजीकृत पीपीपी इकाइयों को 'सर्टिफिकेट ऑफ एनालिसिस' प्राप्त करने और Peanut.Net के माध्यम से कंटेनर स्टफिंग के लिए स्व-घोषणा जमा करने के बाद, एपीडा के पक्ष में ₹25/मीट्रिक टन के प्रसंस्करण शुल्क के साथ 'सर्टिफिकेट ऑफ एक्सपोर्ट' (COE) जारी करने के लिए एपीडा को आवेदन करना होगा।
		4.17	पीपीपी (PPP) के निर्यात के लिए निर्यात प्रमाण पत्र APEDA द्वारा केवल तभी जारी किया जाएगा जब क) विश्लेषण प्रमाण पत्र यह दर्शाता हो कि नमूने में एफ्लाटॉक्सिन का स्तर आयातक देश की निर्धारित अधिकतम सीमा (ML) के भीतर है ख) जहाँ भी आवश्यक हो, निर्यातक कंटेनर स्टफिंग के लिए स्व-घोषणा पत्र प्रस्तुत करे, जिसमें नमूना लेने के स्थान के अनुरूप जियो-टैग की गई तस्वीरें हों
5.	प्रयोगशालाओं का दायित्व	5.1	नमूने लेने और विश्लेषण के लिए Peanut.Net तक पहुंच चाहने वाली सभी प्रयोगशालाओं को ISO/IEC-17025 से मान्यता प्राप्त होनी चाहिए, साथ ही मूंगफली और मूंगफली उत्पादों में एफ्लाटॉक्सिन विश्लेषण के दायरे को भी इसमें शामिल किया जाना चाहिए।
		5.2	प्रयोगशालाओं को आयातक देश की आवश्यकताओं के अनुरूप पीपीपी (PPP) के नमूने लेने और विश्लेषण की विधि को प्रमाणित करना होगा।

		5.3	विश्लेषण का प्रमाण-पत्र (टेस्ट रिपोर्ट) जारी करते समय, प्रयोगशालाएं सैंपलिंग और विश्लेषण के संबंध में कोई अतिरिक्त बयान या डिस्क्लेमर नहीं जोड़ेंगी।
6.	नेशनल रेफरल लेबोरेटरी (NRL) का दायित्व	6.1	पुणे का राष्ट्रीय अंगूर अनुसंधान केंद्र (NRCG) राष्ट्रीय रेफरल प्रयोगशाला (NRL) होगा। NRL समय-समय पर निगरानी ऑडिट आयोजित करके प्रयोगशालाओं के काम की निगरानी करेगा, ताकि यह सुनिश्चित किया जा सके कि वे इस दस्तावेज़ में निर्धारित मानदंडों का पालन कर रहे हैं।
		6.2	NRL प्रयोगशालाओं द्वारा परीक्षण किए गए नमूनों के विश्लेषण दस्तावेजों में से कम से कम 10% का ऑडिट करेगा और रिकॉर्ड बनाए रखेगा। इस ऑडिट के आधार पर, NRL अगले वर्ष के लिए कार्ययोजना तैयार करेगा।
		6.3	NRL, सीजन के दौरान नियमित अंतराल पर, विश्लेषण के सत्यापन के उद्देश्य से प्रयोगशालाओं से कुल तैयार नमूनों का 2% प्राप्त करेगा।
		6.4	NRL अगले साल के लिए सुधारात्मक कार्रवाई और इन प्रक्रियाओं को लगातार बेहतर बनाने के मकसद से सांख्यिकीय डेटा का विश्लेषण पेश करेगा।
		6.5	सैंपलिंग और विश्लेषण का तरीका NRL द्वारा तय किया जाएगा।
		6.6	NRL इंडस्ट्री की मदद से उन देशों में एफ्लाटॉक्सिन के स्तर में होने वाले किसी भी बदलाव की जानकारी हासिल करेगा और उसे प्रयोगशालाओं तक पहुंचाएगा।
		6.7	प्रयोगशालाओं द्वारा उपलब्ध कराए गए डेटा के विश्लेषण के आधार पर, NRL प्रयोगशालाओं के लिए प्रशिक्षण और जागरूकता कार्यक्रमों का कैलेंडर तैयार और आयोजित करेगा।
		6.8	NRL प्रयोगशालाओं के लिए हर प्रदूषक या प्रदूषकों के समूह के संबंध में टेस्टिंग प्रक्रियाओं, विश्लेषण के तरीकों आदि पर प्रशिक्षण का कैलेंडर तैयार करेगा।
		6.9	NRL प्रयोगशालाओं के लिए एक कैलेंडर तैयार करेगा और दक्षता/अंतर-प्रयोगशाला परीक्षण आयोजित करेगा।
		6.10	जिन मामलों में एफ्लाटॉक्सिन की मात्रा निर्धारित स्तर से अधिक पाई जाती है, वहाँ अनुबंध-IV में दिए गए प्रारूप के अनुसार "आंतरिक सतर्कता सूचना" जारी की जाएगी। यह अलर्ट बिना किसी देरी के जारी किया जाएगा। यह निर्यातकों, एपीडा और प्रयोगशालाओं को आवश्यक कदम उठाने की सलाह देगा।
		6.11	यदि पुनः विश्लेषण के बाद नमूना आवश्यकताओं को पूरा करता है, तो NRL बिना किसी विलंब के आंतरिक अलर्ट की जानकारी को वापस ले लेगा, जो उसी दिन से प्रभावी होगी। इस संबंध में, NRL सभी संबंधित पक्षों को नई स्थिति से अवगत कराएगा।
7.	NRL की शक्तियाँ	7.1	NRL के पास पंजीकृत PPP और प्रयोगशालाओं द्वारा सुरक्षित रखे गए नियंत्रण नमूनों से नमूने निकालने का अधिकार होगा।

		7.2	NRL को प्रयोगशालाओं द्वारा लिए गए और/या परीक्षण किए गए नमूनों के विश्लेषण डेटा को सत्यापित करने का अधिकार होगा। NRL के पास बिना पूर्व सूचना के प्रयोगशालाओं और उनके विश्लेषण रिकॉर्ड का निरीक्षण/ऑडिट करने का भी अधिकार होगा।
		7.3	पीपीपी (PPP) के नमूने लेने और विश्लेषण की पद्धति का अनुपालन न करने की स्थिति में, एनआरएल (NRL) प्रयोगशालाओं की मान्यता वापस लेने के लिए एपीडा (APEDA) को सिफारिश करेगा।
8.	एपीडा के कार्य	8.1	NRL, प्रयोगशालाओं, निर्यातकों, पीपीपी (PPP) इकाइयों आदि के कामकाज की समग्र निगरानी एपीडा द्वारा की जाएगी। निर्यात के लिए निर्धारित पीपीपी (PPP) इकाइयों को एपीडा द्वारा निर्यात प्रमाण-पत्र जारी किए जाने के अधीन होगा।
		8.2	आवश्यकता पड़ने पर, नियमों के उल्लंघन की स्थिति में किसी पीपीपी (PPP) यूनिट/लैब की जांच करने के लिए एपीडा एक समिति का गठन करेगा, जिसमें एपीडा, NRL, राज्य सरकार, DGR आदि के प्रतिनिधि शामिल होंगे।
		8.3	एपीडा में निर्यात प्रमाणपत्र के लिए आवेदन प्राप्त होने पर, यह सुनिश्चित करने के बाद कि प्रसंस्करण और पैकेजिंग वैध पंजीकरण वाली मूंगफली प्रसंस्करण इकाई में की गई है, और प्रयोगशाला परीक्षण रिपोर्ट तथ्य जहाँ भी आवश्यक हो, स्व-घोषणा इस दस्तावेज की आवश्यकताओं को पूरा करते हैं, प्रमाणपत्र जारी किया जाएगा।
		8.4	निर्यात प्रमाण पत्र (COE) डिजिटल हस्ताक्षर के माध्यम से जारी किया जाता है। इसलिए, एक बार जारी होने के बाद COE को रद्द या संशोधित नहीं किया जा सकता है।
		8.5	(i) इकाई के पंजीकरण और नवीनीकरण की प्रक्रिया खाद्य सुरक्षा मानकों के सत्यापन को दर्ज करेगी। (ii) इकाइयों के नियमित निरीक्षण के अतिरिक्त, आयातक देशों द्वारा सूचित की गई कमियों के आधार पर प्रसंस्करण इकाइयों की निगरानी की आवृत्ति बढ़ाई जा सकती है। (iii) एपीडा प्रति वर्ष पंजीकृत मूंगफली छीलने/ग्रेडिंग और प्रसंस्करण इकाइयों का औचक निरीक्षण कर सकता है।
9.	निर्यातकों का दायित्व	9.1	PPP के निर्यातकों को आयात करने वाले देशों में एफ्लेटॉक्सिन के स्तर, खाद्य सुरक्षा, गुणवत्ता और क्वारंटीन संबंधी ज़रूरतों का पालन करना होगा।
		9.2	(i) पैरा 3.2.3 और 3.2.4 में बताए गए CAC/RCP 55-2004 के अनुसार, मूंगफली में एफ्लेटॉक्सिन संदूषण (contamination) को रोकने और कम करने के लिए 'अच्छी कृषि पद्धतियों' (Good Agriculture Practices) और 'कार्य-प्रणालियों की संहिता' (Code of Practices) की आवश्यकताओं का पालन करने की जिम्मेदारी निर्यातकों की होगी। (ii) निर्यातकों को मूंगफली के भंडारण के लिए पर्याप्त बुनियादी ढांचा विकसित करना चाहिए ताकि नमी के स्तर को नियंत्रित किया जा सके और एफ्लेटॉक्सिन के स्तर को कम किया जा सके। (iii) निर्यातकों को यह सुनिश्चित करना चाहिए कि निर्यात के लिए ले जाए जाने वाले पीपीपी (PPP) को ले जाते समय ट्रक और ट्रॉली जैसी परिवहन सुविधाएं साफ और कीटाणुमुक्त हों। (iv) फील्ड और प्रोसेसिंग/हैंडलिंग स्तर पर आयोजित क्षमता निर्माण और संवेदीकरण कार्यक्रमों के दस्तावेज निर्यातक/प्रोसेसर को सुरक्षित रखने होंगे।

		9.3	यह सुनिश्चित करने का दायित्व निर्यातक का होगा कि भेजा जाने वाला लॉट वही है जिसका प्रयोगशाला द्वारा नमूना लिया गया और विश्लेषण किया गया था; जहाँ भी निर्धारित हो, स्टफिंग के समय स्व-घोषणा के माध्यम से इसे प्रमाणित किया जाना चाहिए।
		9.4	पीपीपी (PPP) के निर्यात के लिए लागू एफलाटॉक्सिन और अन्य दूषित पदार्थों के स्तर के बारे में एपीडा को अपडेट करने और सूचित करने की जिम्मेदारी निर्यातकों की होगी, जो अपनी व्यापारिक समझ का उपयोग करेंगे। निर्यातक यह जानकारी एपीडा को सौंपेंगे ताकि प्रयोगशालाओं और अन्य हितधारकों को उचित संशोधन करने की सलाह दी जा सके।
		9.5	पीपीपी (PPP) के लिए आयातक देश के नियमों का पालन न होने की स्थिति में, किसी भी नुकसान का उत्तरदायित्व निर्यातक और संबंधित हितधारकों का होगा।
		9.6	आयात करने वाले देश की आवश्यकताओं और नियमों (ड्यू डिलिजेंस) का अनुपालन करने की संपूर्ण जिम्मेदारी निर्यातक की होगी। आयात करने वाले देश से नियमों के उल्लंघन की सूचना प्राप्त होने पर, एपीडा परिस्थितियों के अनुसार निर्यातक के खिलाफ उचित कार्रवाई करेगा।
10.	निर्यात प्रमाण-पत्र जारी करने की प्रक्रिया	10.1	निर्यातक को 'निर्यात प्रमाण पत्र'(COE) प्राप्त करने के लिए Peanut.Net ट्रेसेबिलिटी सिस्टम के माध्यम से ऑनलाइन आवेदन तभी जमा करना होगा, जब एपीडा द्वारा मान्यता प्राप्त प्रयोगशाला द्वारा ' अनुबंध III' के अनुसार 'विश्लेषण प्रमाण पत्र' जारी किया जा चुका हो और उसके बाद, जहाँ भी आवश्यक हो, ' अनुबंध V' के अनुसार कंटेनर स्टफिंग के लिए स्व-घोषणा (self-declaration) प्रस्तुत की जाए।
		10.2	(i) एपीडा में COE के लिए ऑनलाइन आवेदन प्राप्त होने पर, ट्रेसेबिलिटी सिस्टम में प्रक्रिया के अनुपालन की जांच की जाएगी और उसके बाद, डिजिटल हस्ताक्षर के साथ COE भी ऑनलाइन जारी किया जाएगा। (ii) जहाँ भी आवश्यक हो, संबंधित प्राधिकारी से स्वास्थ्य प्रमाण-पत्र जारी करने के लिए विश्लेषण प्रमाण-पत्र (सीओए) और निर्यात प्रमाण-पत्र (सीओई) प्रस्तुत किया जाएगा।
		10.3	एपीडा द्वारा निर्यातक को निर्यात प्रमाण-पत्र (COE) उस मात्रा के लिए जारी किया जाएगा जो एफलाटॉक्सिन स्तर की अर्हता पूरी करती हो। यह एपीडा द्वारा मान्यता प्राप्त प्रयोगशाला की परीक्षण रिपोर्ट और, जहाँ भी निर्धारित हो, कंटेनर स्टफिंग के लिए स्व-घोषणा पत्र के आधार पर होगा।
		10.4	सभी पीपीपी (PPP) निर्यातकों को, जहाँ भी आवश्यक हो, भारत सरकार द्वारा अधिसूचित फाइटो-सैनिटरी सर्टिफिकेट (PSC) जारी करने वाले प्राधिकारियों से अनुरोध करना होगा कि वे 'प्लान्ट प्रोटेक्शन एडवाइजर, भारत सरकार' द्वारा जारी एडवाइजरी के अनुसार PSC जारी करें। यह PSC, अनुबंध-VI (Annexure-VI) में निर्धारित प्रक्रिया के अनुसार निर्यातक/शिपर के घोषणा-पत्र (declaration) के साथ जारी किया जाना चाहिए।

11.	अनापत्ति प्रमाण-पत्र जारी करने की प्रक्रिया	11.1	यदि नियमों का पालन न करने वाली पीपीपी (PPP) खेप को वापस मंगाकर फिर से आयात किया जाता है, तो उसे भारतीय खाद्य सुरक्षा एवं मानक प्राधिकरण (FSSAI) और भारत सरकार के स्वास्थ्य एवं परिवार कल्याण मंत्रालय की आवश्यकताओं को पूरा करने के अधीन ही भारत में प्रवेश की अनुमति दी जाएगी।
12.	दंड संबंधी प्रावधान	12.1	आयात करने वाले देशों द्वारा पीपीपी (PPP) की खेप के खिलाफ त्वरित अलर्ट, अस्वीकृति और शिकायतों के मामले में, अस्वीकृति और शिकायतों की जांच से संबंधित एपीडा के दिशानिर्देश लागू होंगे।
		12.2	निर्धारित प्रक्रियाओं के उल्लंघन की स्थिति में, एपीडा निम्नलिखित के साथ-साथ एपीडा अधिनियम, 1985 के प्रावधानों के अनुसार कार्रवाई कर सकता है: (i) पंजीकरण-सह-सदस्यता प्रमाणपत्र को सीमित अवधि या स्थायी रूप से रद्द करना। (ii) ऐसे निर्यातकों को आवंटित आयात-निर्यात कोड संख्या को रद्द करने के लिए डीजीएफटी को सूचित करना। (iii) पीपीपी इकाई पंजीकरण का निलंबन/रद्दीकरण (iv) एपीडा द्वारा मान्यता प्राप्त प्रयोगशाला का निलंबन (v) कोई अन्य उचित कार्रवाई करना।

हस्ताक्षर/-

स्थान: नई दिल्ली
दिनांक: 11 अगस्त 2026

(अभिषेक देव)
अध्यक्ष-एपीडा

Method of sampling & analysis for export of Peanuts and Peanut Products

Following reference to method of sampling shall apply:

- (i) For consignments of PPP for categories (i) and (ii) meant for exports to the EU Commission Regulation (EC) No. 2023/2782 of 14 December 2023 repealing Commission Regulation (EC) No. 401/2006 of 23 February 2006.
- (ii) For consignments of PPP for category (iv) to (viii) Codex guidelines (Codex Stan 193-1995)

Primary responsibility of the laboratories shall be draw and test samples as per instructions and declare that the PPP sampled and tested pertaining to respective batches qualify for either of the following categories. Levels of aflatoxins shall be reported in □g/kg and moisture content shall be reported in % age. Following are the categories of PPP for exports:

- (i) Groundnuts (peanuts) and processed products thereof, intended for direct human consumption or as an ingredient in foodstuffs, with the exception of crude vegetable oils destined for refining and refined vegetable oils for exports to EU;
- (ii) Groundnuts (peanuts) to be subjected to sorting or other physical treatment or further processing, before human consumption or use as an ingredient in foodstuffs with the exception of groundnuts (peanuts) for crushing for refined vegetable oil production for exports to EU;
- (iii) Groundnuts (peanuts) as bird feed for exports to EU;
- (iv) Groundnuts (peanuts) for exports to Russian Federation and Singapore;
- (v) Groundnuts (peanuts) for exports to Japan and Korea;
- (vi) Groundnuts (peanuts) for exports to Malaysia, Indonesia and countries following Codex MLs;
- (vii) Groundnuts (peanuts) for exports to Thailand
- (viii) Groundnuts (peanuts) and groundnut products for exports to any other country

of sampling:

- (i) For consignments of PPP for categories (i) and (ii) meant for exports to the EU Commission Regulation (EC) No. 2023/2782 of 14 December 2023 repealing Commission Regulation (EC) No. 401/2006 of 23 February 2006.

1.1 Requirement of sampling

The laboratories shall follow validated method of sampling and analysis for determination of aflatoxins in PPP.

1.2 Requirements of analysis

The method of analysis for aflatoxins B1 and B1+B2+G1+G2 shall be validated and confirmatory only. With regards to analysis of moisture %age validated method of analysis shall be followed and the same shall be declared by the laboratories. The laboratories shall use HPLC equipment with immunoassay fluorescent detector (FLD) for determination of aflatoxins keeping in view accuracy, applicability (matrix and concentration range). Limit of detection, limit of quantification, precision, repeatability, recovery, reproducibility, selectivity, sensitivity, linearity, measurement uncertainty and other criteria shall be selected as recommended by the NRL.

1.3 The laboratories shall clearly label the respective lots of consignments for the above categories of PPP.

1.4 Exporters, processors and laboratories shall follow the guidelines pertaining to sampling, which are as follows:

1.5 Different types of lots: Commodities traded in bulk, containers, or individual packing, such as sacks, bags, retail packing. The method of sampling shall be applied to all the different forms in which the commodities are put on the market.

Without prejudice to the specific provisions, following formula shall be used as a guide for the sampling of lots traded in individual packs, such as sacks, bags, retail packing.

Sampling frequency (SF) $n = \frac{\text{Weight of the lot} \times \text{Weight of the incremental sample}}{\text{Weight of the aggregate sample} \times \text{Weight of individual packing}}$

- Weight: in kg
- Sampling frequency (SF): every n^{th} sack or bag from which an incremental sample must be taken (decimal figures should be rounded to the nearest whole number).

1.6 The sampling procedure with regards the subdivision of lots into sub lots, the number of (base) samples to be taken from the sub lot, the aggregate sample weight (kg) and the preparation of the laboratory sample.

1.7 For each lot, the incremental samples of peanut and peanut products from each subplot are pooled, and thoroughly mixed to yield the aggregate sample.

1.8 In case of sampling from jute bags the sampling will be carried out provided the jute bags are fresh and inner coated. In case of big bags sampling will be carried out only from PP bags provided they are leak proof so as to maintain <7% moisture until delivery at destination. The required number of base samples can be obtained in the following manner, with the objective of acquiring a representative collective sample:

Samples shall be taken from 100 different individual bags in case of 50 kg bags

Samples shall be taken from all big bags from all sides as well as from top, middle and bottom

1.9 Sampling method: This method of sampling is for application for control of maximum levels of aflatoxin B1 and total aflatoxins in groundnuts (peanuts and their products).

1.10 Weight of the incremental sample

The weight of the incremental sample shall be about 200 grams, unless otherwise defined.

In the case of lots in retail packings, the weight of the incremental sample depends on the weight of the retail packing.

In the case of retail packs of more than 200 grams, this will result in aggregate samples weighing more than 20 kg. If the weight of a single retail pack is much more than 200 grams, then 200 grams shall be taken from each individual retail pack as an incremental sample. This can be done either when the sample is taken or in the laboratory. However, in cases where such method of sampling would lead to unacceptable commercial consequences resulting from damage to the lot (because of packaging forms, means of transport, etc.), then an alternative method of sampling can be applied. For example, in case where a valuable product is marketed in retail packs of 500 grams or 1 kg, the aggregate sample can be obtained by the aggregation of a number of incremental samples that is smaller than the number indicated in tables 1, 2 and 3, on the condition that the weight of the aggregate sample corresponds to the required weight of the aggregate sample mentioned in tables 1, 2 and 3.

- 1.11 Where the retail pack is less than 200 grams and if the difference is not very large, one retail pack shall be considered as one incremental sample, resulting in an aggregate sample of less than 20 kg. If the weight of the retail pack is much less than 200 grams, one incremental sample shall consist of two or more retail packs, whereby the 200 grams are approximated as closely as possible

General method of sampling:

Table 1

Subdivision of lots into sublots depending on product and lot weight

Commodity	Lot weight (tonne)	Weight or number of sublots	No incremental samples	Aggregate sample weight (kg)
Groundnuts (peanuts)	> 500	100 tonnes	100	20
	> 125 & <500	5 sublots	100	20
	≥ 15 and ≤ 125	25 tonnes	100	20
	< 15	---	10-100 (*)	≤ 20

*Depending on the lot weight – see table 2

- 1.12 On condition that the subplot can be separated physically, each lot shall be subdivided into sublots following table 1. Taking into account that the weight of the lot is not always an exact multiple of the weight of the sublots, the weight of the subplot may exceed the mentioned weight by a maximum of 20 %.

- Each subplot shall be sampled separately
- Number of incremental samples: 100
- Weight of the aggregate sample = 20 kg which shall be mixed and to be divided into two equal laboratory samples of 10 kg before wet grinding (this division into two laboratory samples is not necessary in case of groundnuts (peanuts) subjected to further sorting or

- other physical treatment and of the availability of equipment which is able to homogenize a 20 kg sample).
- Each laboratory sample of 10 kg groundnut kernels mixed with 10 liter of potable water in a container shall be wet grinded at ambient temperature in one go finely in less than ten minutes time mixed thoroughly to achieve complete homogenization.

1.13 Method of sampling for groundnuts (peanuts) (lots < 15 tonnes)

The number of incremental samples to be taken depends on the weight of the lot, with a minimum of 10 and a maximum of 100.

The figures in the following table 2 may be used to determine the number of incremental samples to be taken and the subsequent division of the aggregate sample.

Table 2

Number of incremental samples to be taken depending on the weight of the lot and number of subdivisions of the aggregate sample

Lot weight (tonnes)	No. of incremental samples	Aggregate sample Weight (kg) (in case of retail packings, weight of aggregate sample can diverge	No of laboratory samples from aggregate sample
$\leq 0,1$	10	2	1 (no division)
$> 0,1 - \leq 0,2$	15	3	1 (no division)
$> 0,2 - \leq 0,5$	20	4	1 (no division)
$> 0,5 - \leq 1,0$	30	6	1 (no division)
$> 1,0 - \leq 2,0$	40	8 (- < 12 kg)	1 (no division)
$> 2,0 - \leq 5,0$	60	12	2
$> 5,0 - \leq 10,0$	80	16	2
$> 10,0 - \leq 15,0$	100	20	2

- Weight of the aggregate sample ≤ 20 kg which shall be mixed and if necessary divided into two equal laboratory samples of ≤ 10 kg before wet grinding (this division into two laboratory samples is not necessary in case of, groundnuts (peanuts) subjected to further sorting or other physical treatment and of the availability of equipment which is able to homogenize up to 20 kg samples).

In cases where the aggregate sample weights are less than 20 kg, the aggregate sample shall be divided into laboratory samples according to following guidance:

- < 12 kg: no division into laboratory samples;
- ≥ 12 kg division into two laboratory samples.
- Each laboratory sample shall be separately ground finely and mixed thoroughly to achieve complete homogenisation, in accordance with the provisions laid down.
- If it is not possible to carry out the method of sampling described above because of the unacceptable commercial consequences resulting from damage to the lot (because of

packaging forms, means of transport, etc.) an alternative method of sampling may be applied provided that it is as representative as possible and is fully described and documented.

1.14 Method of sampling for derived products, with the exception of vegetable oil, and compound foods.

1.14.1 Derived products (other than vegetable oil) with small particle size, i.e. flour, peanut butter (homogeneous distribution of aflatoxin contamination)

Number of incremental samples: 100; for lots of under 50 tons the number of incremental samples shall be 10 to 100, depending on the lot weight (see table 3),

Table 3

Number of incremental samples to be taken depending on the weight of the lot

Lot weight (tonnes)	No of incremental samples	Aggregate sample weight (kg)
≤ 1	10	1
$> 1 - \leq 3$	20	2
$> 3 - \leq 10$	40	4
$> 10 - \leq 20$	60	6
$> 20 - \leq 50$	100	10

- The weight of the incremental sample shall be about 100 grams. In case of lots in retail packing, the weight of the incremental sample depends on the weight of the retail packing,
- Weight of aggregate sample = 1-10 kg sufficiently mixed,

1.14.2 Derived products with are relatively large particle size (heterogeneous distribution of aflatoxin contamination).

1.15 Sampling at retail stage: Sampling of foodstuffs at the retail stage shall be done where possible in accordance with the provisions set out.

Where that is not possible, other effective methods of sampling at retail stage may be used provided that they ensure that the aggregate sample is sufficiently representative of the sampled lot and is fully described and documented. In any case, the aggregate sample shall be at least 1 kg. In case the portion to be sampled is so small that it is impossible to obtain an aggregate sample of 1 kg, the aggregate sample weight might be less than 1 kg.

1.16 Specific method of sampling for groundnuts (peanuts) and derived products traded in vacuum packs

For lots equal to or more than 15 tonnes at least 50 incremental samples resulting in a 20 kg aggregate sample shall be taken and for lots of less than 15 tonnes, 50 % of the number of incremental samples mentioned in table 2 shall be taken resulting in an aggregate sample of which the weight corresponds to the weight of the sampled lot (see table 2). The laboratories shall sample peanuts from gunny bags. The labs shall also supervise vacuum packing.

1.17 Products derived from groundnuts (peanuts) with small particle size

For lots equal to or more than 50 tonnes at least 25 incremental samples resulting in a 10 kg aggregate sample shall be taken and for lots less than 50 tonnes, 25 % of the number of incremental samples mentioned in table 3 shall be taken resulting in an aggregate sample of which the weight corresponds to the weight of the sampled lot (see table 3).

- 1.18 In case of products manufactured using peanuts and the derived products category, irrespective of different varieties of derived peanut products like sweet, salted, pepper, namkeen, gud, bhujia, etc. the lab shall draw number of incremental samples as given in table 3. The exporter shall create the lot as single consignment in Peanet.Net. Compliance to the sampling requirements shall be of the exporter.

1.19 Acceptance of a lot or subplot

For groundnuts (peanuts) subjected to a sorting or other physical treatment:

- Acceptance if the aggregate sample or the average of the laboratory samples conforms to the maximum limit, taking into account the correction for recovery and measurement uncertainty,
- Rejection if the aggregate sample or the average of the laboratory samples exceeds the maximum limit beyond reasonable doubt taking into account the correction for recovery and measurement uncertainty,

For groundnuts (peanuts) intended for direct human consumption:

- Acceptance if none of the laboratory samples exceeds the maximum limit, taking into account the correction for recovery and measurement uncertainty,
- Rejection if one or both of the laboratory samples exceeds the maximum limit beyond reasonable doubt taking into account the correction for recovery and measurement uncertainty,

In cases where the aggregate sample is 12 kg or less:

- Acceptance if the laboratory sample conforms to the maximum limit, taking into account the correction for recovery and measurement uncertainty,
- Rejection if the laboratory sample exceeds the maximum limit beyond reasonable doubt taking into account the correction for recovery and measurement uncertainty.

- (ii) For consignments of PPP for category (iii) for feed stuffs meant for export to EU, Commission Regulation 691/2013 of 19 July 2013 amending Regulation (EC) No. 152/2009 of 27 January 2009.

1 Purpose and scope:

Samples intended for the official control of feed shall be taken according to the methods described below. Samples thus obtained shall be considered as representative of the sampled portions.

The purpose of representative sampling is to obtain a small fraction from a lot in such a way that a determination of any particular characteristic of this fraction will represent the mean value of the characteristic of the lot. The lot shall be sampled by repeatedly taking incremental samples at various single positions in the lot. These incremental samples shall be combined by mixing to

form an aggregate sample from which representative final samples shall be prepared by representative dividing.

If by a visual inspection, portions of the feed to be sampled show a difference in quality from the rest of the feed from the same lot, such portions shall be separated from the rest of the feed and treated as a separate subplot. If it is not possible to divide the feed into separate sublots, the feed shall be sampled as one lot. In such cases, mention shall be made of this fact in the sampling report.

Where a feed sampled in accordance with the provisions identified as not satisfying EU requirements, is part of a lot of feed of the same class or description, it shall be presumed that all of the feed in that lot is so affected, unless following a detailed assessment there is no evidence that the rest of the lot fails to satisfy the EU requirements

2 Definitions:

- Lot (or batch): an identified quantity of feed determined to have common characteristics, such as origin, variety, type of packaging, packer, consignor or labelling, and in case of a production process, a unit of production from a single plant using uniform production parameters or a number of such units, when produced in continuous order and stored together.
- Sampled portion: A lot or an identified part of the lot or subplot.
- Sealed sample: a sample sealed in such a manner as to prevent any access to the sample without breaking or removing the seal.
- Incremental sample: A quantity taken from one point in the sampled portion.
- Aggregate sample: An aggregate of incremental samples taken from the same sampled portion.
- Reduced sample: A part of the aggregate sample, obtained from the latter by a process of representative reduction.
- Final sample: A part of the reduced sample or of the homogenised aggregate sample.
- Laboratory sample: a sample intended for the laboratory (as received by the laboratory) and can be the final, reduced or aggregate sample.

3. General Provisions

- Sampling personnel: the samples shall be taken by persons authorised for that purpose by the competent authority.
- The sample has to be sealed in such a manner as to prevent any access to the sample without breaking or removing the seal. The seal's mark should be clearly identifiable and clearly visible. Alternatively, the sample can be put in a recipient which can be closed in such a manner that it cannot be opened without irreversibly damaging the receptacle or container, avoiding the re-use of the receptacle or container.
- Identification of the sample: the sample has to be indelibly marked and must be identified in such a way that there is an unambiguous link to the sampling report.
- From each aggregate sample at least two final samples are taken: at least one for control

(enforcement) and one for the feed business operator (defence). Eventually, one final sample may be taken for reference. In case the complete aggregate sample is homogenized, the final samples are taken from the homogenized aggregate sample, unless such procedure conflicts with Member States' rules as regards the right of the feed business operator.

4. Apparatus

4.1. The sampling apparatus must be made of materials which cannot contaminate the products to be sampled. Apparatus which is intended to be used multiple times must be easy to clean to avoid any cross-contamination.

4.2. Apparatus recommended for the sampling of solid feed

4.2.1 Manual sampling

4.2.1.1 Flat-bottomed shovel with vertical sides

4.2.1.2 Sampling spear with a long split or compartments. The dimensions of the sampling spear must be appropriate to the characteristics of the sampled portion (depth of container, dimensions of sack, etc.) and to the particle size of the feed.

In case the sampling spear has several apertures, in order to ensure that the sample is taken at the different locations alongside the spear, the apertures should be separated by compartments or sequentially staggered apertures.

4.2.2 Mechanical sampling

Appropriate mechanical apparatus may be used for the sampling of moving feed. Appropriate means that at least the whole section of the flow is sampled.

Sampling of feed in motion (at high flow rates) can be performed by automatic samplers.

4.2.3 Divider

If possible and appropriate, apparatus designed to divide the sample into approximately equal parts should be used for the preparation of reduced samples in a representative way.

5. Quantitative requirements as regards number of incremental samples

- The quantitative requirements in points 5.1 and 5.2 as regards the number of incremental samples are applicable for sampled portion sizes up to a maximum of 500 tonnes and which can be sampled in a representative way. The sampling procedure described is equally valid for quantities larger than prescribed maximum sampled portion size provided that the maximum number of incremental samples given in the tables below is ignored, the number of incremental samples being determined by the square-root formula given in the appropriate part of the procedure (see point 5.3) and the minimum aggregate sample size increased proportionally. This does not prevent a large lot being divided into smaller sublots and each sublot sampled in

accordance with the procedure described in points 5.1 and 5.2.

- The size of the sampled portion must be such that each of its constituent parts can be sampled.
- For very large lots or sublots (> 500 tonnes) and for lots which are transported or stored in such a way that sampling cannot be done in accordance with the sampling procedure provided
for in points 5.1 and 5.2 of this chapter, the sampling procedure as provided for in point 5.3 is to be applied.
- In case the feed business operator is required by legislation to comply with this Regulation within the frame of a mandatory monitoring system, the feed business operator may deviate
from the quantitative requirements as provided for in this chapter to take into account operational characteristics on the condition that the feed business operator has demonstrated to the satisfaction of the competent authority the equivalence of the sampling procedure as regards representativeness and after authorisation from the competent authority.
- In exceptional cases, if it is not possible to carry out the method of sampling set out as regards the quantitative requirements because of the unacceptable commercial damage to the lot
(because of packaging forms, means of transport, way of storage etc.) an alternative method of sampling may be applied provided that it is as representative as possible and is fully described and documented.

5.1. Quantitative requirements as regards incremental samples in relation to the control of substances or products uniformly distributed throughout the feed

5.1.1 Loose solid feed

Size of sampled portion	Minimum number of incremental samples
$\leq 2,5$ tonnes	7
$> 2,5$ tonnes	$\sqrt{20}$ times the number of tonnes making up the sampled portion (*), up to 40 incremental samples
(*) Where the number obtained is a fraction, it shall be rounded up to the next whole number.	

5.1.2 Packaged feed

Feed (solid and liquid) can be packaged in bags, sacks, cans, barrels etc. which are referred to in the table as units. Large units (≥ 500 kg or litres) have to be sampled in accordance with the provisions foreseen for loose feed (see points 5.1.1).

Size of sampled portion	Minimum number of units from which (at least) one incremental sample has to be taken (*)
1 to 20 units	1 unit (**)
21 to 150 units	3 units (**)
151 to 400 units	5 units (**)
> 400 units	$\frac{1}{4}$ of the $\sqrt{\text{number of units making up the sampled portion (***)}$, up to 40 units

(*) In the case where opening of an unit might affect the analysis
 (**) For units whose contents do not exceed 1 kg, an incremental sample shall be the contents of one original unit.
 (***) Where the number obtained is a fraction, it shall be rounded up to the next whole number.

5.2. Quantitative requirements as regards incremental samples in relation to the control of constituents or substances likely to be distributed non-uniformly in feed

These quantitative requirements as regards incremental samples are to be used in the following situations:

- Control of aflatoxins, other mycotoxins and harmful botanical impurities in feed materials;
- Control of cross contamination by a constituent, including GM material, or substance for which non-uniform distribution is expected in feed materials.

In case the control authority has strong suspicion that such a non-uniform distribution occurs also in case of cross contamination by a constituent or substance in a compound feed, the quantitative requirements as provided for in the table below can be applied.

Size of sampled portion	Minimum number of incremental samples
< 80 tonnes	See quantitative requirements under point 5.1. The number of incremental samples to be taken has to be multiplied by 2.5.
≥ 80 tonnes	100

5.3. Quantitative requirements as regards the incremental samples in the case of very large lots

In case of large sampled portions (sampled portions >500 tonnes), the number of incremental samples to be taken=40 incremental samples + $\sqrt{\text{tonnes}}$ in relation to the control of substances or products uniformly distributed throughout the feed or 100 incremental samples + $\sqrt{\text{tonnes}}$ in relation to the control of constituents or substances likely to be distributed non-uniformly in feed materials.

6. Quantitative requirements as regards aggregate sample

A single aggregate sample per sampled portion is required		
	Nature of feed	Minimum size of aggregate sample (*)
6.1	Loose feed	4 kg
6.2	Packaged feed:	4 kg (**)
(*) In case the sampled feed is of high value, a smaller quantity of aggregate sample can be taken on the condition this is described and documented in the sampling report.		
(**)In case of packaged feed, it may also not be possible to achieve the size of 4 kg for the aggregate sample depending of the size of the individual units.		

7. Quantitative requirements as regards final samples

Final samples: Analysis of at least one final sample is required. The amount in the final sample for

analysis shall be not less than the following:

Solid feed	500 g (*)
(*)In case the size of the aggregate sample is significantly less than 4 kg, also a smaller quantity of final sample can be taken on the condition this is described and documented in the sampling report.	

8. Method of sampling for very large lots or lots stored or transported in a way whereby sampling throughout the lot is not feasible

8.1. General principles

In case way of transport or storage of a lot does not enable to take incremental samples throughout whole lot, sampling of such lots should preferably be done when the lot is in flow.

In case of large warehouses destined to store feed, operators should be encouraged to install equipment in the warehouse enabling (automatic) sampling across the whole stored lot.

In case of applying the sampling procedures, the feed business operator or his representative is informed of the sampling procedure. In case this sampling procedure is questioned by the feed business operator or his representative, the feed business operator or his representative shall enable the competent authority to sample throughout the whole lot at his/her cost.

8.2. Large lots transported by ship

8.2.1 Dynamic sampling of large lots transported by ship

The sampling of large lots in ships is preferably carried out while the product is in flow (dynamic sampling).

The sampling is to be done per hold (entity that can physically be separated). Holds are however emptied partly one after the other so that the initial physical separation does no longer exist after transfer into storage facilities. Sampling can therefore be performed in function of the initial physical separation or in function of the separation after transfer into the storage facilities.

The unloading of a ship can last for several days. Normally, sampling has to be performed at regular intervals during the whole duration of unloading. It is however not always feasible or appropriate for an official inspector to be present for sampling during the whole operation of unloading. Therefore sampling is allowed to be undertaken of part (sampled portion) of the whole lot. The number of incremental samples is determined by taking into account the size of the sampled portion.

In the case of sampling a part of a lot of feed of the same class or description and that part of the lot has been identified as not satisfying EU requirements, it shall be presumed that all of the feed in that lot is so affected, unless following a detailed assessment there is no evidence that the rest of the lot fails to satisfy the EU requirements.

Even if the official sample is taken automatically, the presence of an inspector is necessary. However in case the automatic sampling is done with preset parameters which cannot be changed during the sampling and the incremental samples are collected in a sealed receptacle, preventing

any possible fraud, then the presence of an inspector is only required at the beginning of the sampling, every time the receptacle of the samples needs to be changed and at the end of the sampling.

8.2.2 Sampling of lots transported by ship by static sampling

In case the sampling is done in a static way the same procedure as foreseen for storage facilities (silos) accessible from above has to be applied.

The sampling has to be performed on the accessible part (from above) of the lot/hold. The number of incremental samples is determined by taking into account the size of the sampled portion. In the case of sampling a part of a lot of feed of the same class or description and that part of the lot has been identified as not satisfying EU requirements, it shall be presumed that all of the feed in that lot is so affected, unless following a detailed assessment there is no evidence that the rest of the lot fails to satisfy the EU requirements.

8.3. Sampling of large lots stored in warehouses

The sampling has to be performed on the accessible part of the lot. The number of incremental samples is determined by taking into account the size of the sampled portion. In the case of sampling a part of a lot of feed of the same class or description and that part of the lot has been identified as not satisfying EU requirements, it shall be presumed that all of the feed in that lot is so affected, unless following a detailed assessment there is no evidence that the rest of the lot fails to satisfy the EU requirements.

8.4. Sampling of storage facilities (silos)

8.4.1. Sampling of silos (easily) accessible from above

The sampling has to be performed on the accessible part of the lot. The number of incremental samples is determined by taking into account the size of the sampled portion. In the case of sampling a part of a lot of feed of the same class or description and that part of the lot has been identified as not satisfying EU requirements, it shall be presumed that all of the feed in that lot is so affected, unless following a detailed assessment there is no evidence that the rest of the lot fails to satisfy the EU requirements.

8.4.2. Sampling of silos not accessible from above (closed silos)

8.4.2.1 Silos not accessible from above (closed silos) without size > 100 tonnes

Feed stored in such silos cannot be sampled in a static way. Therefore in case the feed in the silo has to be sampled and there is no possibility to move the consignment, the agreement has to be made with the operator that he or she has to inform the inspector about when the silo will be unloaded in order to enable sampling when the feed is in flow.

8.4.2.2 Silos not accessible from above (closed silos) without size < 100 tonnes Sampling procedure involves the release into a receptacle of a quantity of 50 to 100 kg and taking the sample from it. The size of the aggregate sample corresponds to the whole lot and the number of incremental samples relate to the quantity of the silo released in a receptacle for sampling. In the case of sampling a part of a lot of feed of the same class or description and that part of the lot has been identified as

not satisfying EU requirements, it shall be presumed that all of the feed in that lot is so affected, unless following a detailed assessment there is no evidence that the rest of the lot fails to satisfy the EU requirements.

8.5. Sampling of loose feed in large closed containers

Such lots can often only be sampled when unloaded. It is in certain cases not possible to unload at the point of import or control and therefore the sampling should take place when such containers are unloaded.

9. Instructions for taking, preparing and packaging the samples

9.1. General

The samples must be taken and prepared without delay bearing in mind the precautions necessary to ensure that the product is neither changed nor contaminated. Instruments and also surfaces and containers intended to receive samples must be clean and dry.

9.2. Incremental samples

Incremental samples must be taken at random throughout the whole sampled portion and they must be of approximately equal sizes.

The incremental sample size is at least 100 grams or 25 grams in case of roughage or forage with low specific gravity.

In case that in accordance with the rules for the sampling procedure established in point 8 less than 40 incremental samples have to be taken, the size of the incremental samples shall be determined in function of the required size of the aggregate sample to be achieved.

In case of sampling of small lots of packaged feed where according to the quantitative requirements a limited number of incremental samples have to be taken, an incremental sample shall be the contents of one original unit whose contents do not exceed 1 kg.

In case of sampling of packaged feed composed of small units (e.g. < 250 g), the size of the incremental sample depends on the size of the unit.

9.2.1. Loose feed

Where appropriate, sampling may be carried out when the sampled portion is being moved (loading or unloading).

9.2.2. Packaged feed

Having selected the required number of units for sampling, part of the contents of each unit shall be removed using a spear or shovel. Where necessary, the samples shall be taken after emptying the units separately.

9.3. Preparation of aggregate samples

The incremental samples shall be mixed to form a single aggregate sample.

9.4. Preparation of final samples

The material in the aggregate sample shall be carefully mixed

- Each sample shall be put into an appropriate container/receptacle. All necessary precautions shall be taken to avoid any change of composition of the sample, contamination or adulteration which might arise during transportation or storage.

In case of the control of constituents or substances uniformly distributed throughout the feed, the aggregate sample can be representatively reduced to at least 20 kg (reduced sample)

preferably either by using a mechanical or automatic divider. From the reduced samples the final samples (for control, defence and reference) shall then be prepared of approximately the same amount and conforming to the quantitative requirements.

9.5. Packaging of samples

The containers or packages shall be sealed and labelled in such a manner that they cannot be opened without damaging the seal. The total label must be incorporated in the seal.

9.6. Sending of samples to the laboratory

The sample shall be sent without unnecessary delay to the designated analytical laboratory, together with the information necessary for the analyst.

10. Sampling record

A record must be kept of each sample, permitting each sampled portion and its size to be identified unambiguously.

The record shall also mention any deviation of the sampling procedure as provided for in this Regulation.

Besides making the record available to the official control laboratory, the record shall be made available to the feed business operator and/or the laboratory designated by the feed business operator.

11. General provisions on methods of analysis for feed - Preparation of samples for analysis

11.1 Purpose

The procedures described below concern the preparation for analysis of samples, sent to the control laboratories after sampling in accordance with the provisions as laid down.

The laboratory samples must be prepared in such a way that the amounts weighed out, as provided for in the methods of analysis, are homogeneous and representative of the final samples.

11.1 Precautions to be taken

The sample preparation procedure to be followed is dependent on the methods of analysis to be used and the constituents or substances to be controlled. It is therefore of major importance that it is ensured that the followed sample preparation procedure is appropriate for the used method of analysis and for constituents or substances to be controlled.

All the necessary operations must be performed in such a way as to avoid as far as possible contamination of the sample and changes of its composition.

Grinding, mixing and sieving shall be carried out without delay with minimal exposure of the sample to the air and light. Mills and grinders likely to appreciably heat the sample shall not be used.

Manual grinding is recommended for feed which are particularly sensitive to heat. Care shall also be taken to ensure that the apparatus itself is not a source of contamination.

If the preparation cannot be carried out without significant changes in the moisture content of the sample, determine the moisture content before and after preparation according to the method as laid down.

11.3 Procedure

11.3.1 General procedure

The test aliquot is taken from the final sample. Coning and quartering is not recommended because this might provide test aliquots with high splitting error.

11.3.2 Feed which can be ground as such

Mix the sieved final sample and collect it in a suitable clean, dry container fitted with an air-tight stopper. Mix again in order to ensure full homogenisation, immediately before weighing out the amount for analysis (test aliquot).

11.3.2 Feed which can be ground after drying

Unless otherwise specified in the methods of analysis, dry the final sample to bring its moisture content down to a level of 7 %, according to the preliminary drying procedure described under point method of determination of moisture.

11.3.3 Other feed

Final samples which cannot be prepared according to one of the above procedures shall be treated by any other procedure which ensures that the amounts weighed out for the analysis (test aliquot) are homogeneous and representative of the final samples.

11.4 Specific procedure in case of examination by visual inspection or by microscopy or in cases where the whole aggregate sample is homogenised

- In case of an examination by visual inspection (without making use of microscope), the whole

laboratory sample is used for examination.

- In case of a microscopic examination, the laboratory may reduce the aggregate sample, or further reduce the reduced sample. The final samples for defence and eventually reference purposes are taken following a procedure equivalent to the procedure followed for the final sample for enforcement.
- In case the whole aggregate sample is homogenized, the final samples are taken from the homogenized aggregate sample.

11.5 Storage of samples

Samples must be stored at a temperature that will not alter their composition. Samples intended for the analysis of vitamins or substances which are particularly sensitive to light shall be stored in such conditions that the sample is not adversely affected by light.

Provisions relating to reagents and apparatus used in methods of analysis

11.6 Unless otherwise specified in the methods of analysis, all analytical reagents must be analytically pure. When trace analysis is carried out, the purity of the reagents must be checked by a blank test. Depending upon the results obtained, further purification of the reagents may be required.

11.7 Any operation involving preparation of solutions, dilution, rinsing or washing, mentioned in the methods of analysis without indication as to the nature of the solvent or diluents employed, implies that water must be used. As a general rule, water shall be demineralised or distilled. In particular cases, which are indicated in the methods of analysis, it must be submitted to special procedures of purification.

11.8 In view of the equipment normally found in control laboratories, only those instruments and apparatus which are special or require specific usage are referred to in the methods of analysis. They must be clean, especially when very small amounts of substances have to be determined.

Application of methods of analysis and expression of the results

11.9 Extraction procedure

Several methods determine a specific extraction procedure. As a general rule, other extraction procedures than the procedure referred to in the method can be applied on the condition that the used extraction procedure has been proven to have the equivalent extraction efficiency for the matrix analysed as the procedure mentioned in the method.

11.10 Clean-up procedure

Several methods determine a specific clean-up procedure. As a general rule, other clean-up procedures than the procedure referred to in the method can be applied on the condition that the used clean-up procedure has been proven to result in equivalent analytical results for the matrix analysed as the procedure mentioned in the method.

11.11 Number of determinations

In case of the analysis of undesirable substances, if the result of the first determination is significantly (>50 %) lower than the specification to be controlled, no additional determinations are necessary, on the condition that the appropriate quality procedures are applied. In other cases a duplicate analysis (second determination) is necessary to exclude the possibility of internal cross-contamination or an accidental mix-up of samples. The mean of the two determinations, taking into account the measurement uncertainty is used for verification of compliance.

In case of the control of the declared content of a substance or ingredient, if the result of the first determination confirms the declared content, i.e. the analytical result falls within the acceptable

range of variation of the declared content, no additional determinations are necessary, on the condition that the appropriate quality procedures are applied. In other cases a duplicate analysis (second determination) is necessary to exclude the possibility of internal cross-contamination or an accidental mix-up of samples. The mean of the two determinations, taking into account the measurement uncertainty is used for verification of compliance.

In some cases this acceptable range of variation is defined in legislation such as in Regulation (EC) No 767/2009 of the European Parliament and of the Council of 13 July 2009 on the placing on the market and use of feed, amending European Parliament and Council Regulation (EC) No 1831/2003 and repealing Council Directive 79/373/EEC, Commission Directive 80/511/EEC, Council Directives 82/471/EEC, 83/228/EEC, 93/74/EEC, 93/113/EC and 96/25/EC and Commission Decision 2004/217/EC.

12. Reporting of the method of analysis used: The analysis report shall mention the method of analysis used.

13. Reporting of the analytical result

The analytical result shall be expressed in the manner laid down in the method of analysis to an appropriate number of significant figures and shall be corrected, if necessary, to the moisture content of the final sample prior to preparation.

14. Measurement uncertainty and recovery rate in case of analysis of undesirable substances

As regards undesirable substances within the meaning of Directive 2002/32/EC, a product intended for animal feed shall be considered as non-compliant with the established maximum content, if the analytical result, relative to a feed with a moisture content of 12 %, is deemed to exceed the maximum content taking into account expanded measurement uncertainty and correction for recovery. In order to assess compliance, the analysed concentration is used after being corrected for recovery and after deduction of the expanded measurement uncertainty. This procedure is only applicable in cases where the method of analysis enables the estimation of measurement uncertainty and correction for recovery (e.g. not possible in case of microscopic analysis).

The analytical result shall be reported as follows (in so far the used method of analysis enables to estimate the measurement uncertainty and recovery rate):

- corrected for recovery, the level of recovery being indicated. The correction for recovery is not necessary in case the recovery rate is between 90-110 %.
- as 'x +/- U', whereby x is the analytical result and U is the expanded measurement

uncertainty, using a coverage factor of 2 which gives a level of confidence of approximately 95 %.

However, if the result of the analysis is significantly (> 50 %) lower than the specification to be controlled, and on the condition that the appropriate quality procedures are applied and the analysis serves only the purpose of checking compliance with legal provisions, the analytical result might be reported without correction for recovery and the reporting of the recovery rate and measurement uncertainty might be omitted in these cases.

(iii) For consignments of PPP for category (iv) to (viii) the sampling shall be as per Codex Guidelines (Codex Stan 193-1995):

1. It would be primary responsibility of the laboratories to draw and test samples as per instructions and declare that the PPP sampled and tested pertaining to respective batches qualifies for exports.
2. Different types of lots: Food commodities may be traded in bulk, containers, or individual packing, such as sacks, bags, retail packing. The method of sampling may be applied to all the different forms in which the commodities are put on the market.
3. The sampling plan shall be for a single 20 kg laboratory sample of shelled peanuts (27 kg of unshelled peanuts) to be taken from a peanut lot (sub-lot) and tested for compliance of aflatoxins.
4. This sampling plan is for total aflatoxins in bulk consignments of peanuts for exports to the markets other than the above.
5. Definitions: Lot: an identifiable quantity of a food commodity delivered at one time and determined by the official to have common characteristics, such as origin, variety, type of packing, packer, consignor or markings.

Sub lot: designated part of a large lot in order to apply the sampling method on that designated part. Each sub lot must be physically separate and identifiable.

Sampling plan: is defined by an aflatoxin test procedure and an accept/reject limit. An aflatoxin test procedure consists of three steps: sample selection, sample preparation and aflatoxin quantification. The accept/reject limit is a tolerance usually equal to the Codex maximum limit.

Incremental sample: a quantity of material taken from a single random place in lot/sub lot.

Aggregate sample: the combined total of all the incremental samples taken from the lot or sub lot. The aggregate sample has to be at least as large as the 20 kg laboratory sample.

Laboratory sample: smallest quantity of peanuts comminuted in a mill. The laboratory sample may be a portion of or the entire aggregate sample. If the aggregate sample is larger than 20 kg, a 20 kg laboratory sample should be removed in a random manner from the aggregate sample. The sample should be finely ground and mixed thoroughly using a process that approaches as complete a homogenization as possible.

Test portion: portion of the comminuted laboratory sample. The entire 20 kg laboratory sample should be comminuted in a mill. A portion of the comminuted 20 kg sample is randomly removed for the extraction of the aflatoxin for chemical analysis.

6. Sampling and material to be sampled: Each lot, which is to be examined, must be sampled separately. Large lots should be subdivided into sub lots to be sampled separately. The subdivision can be done following provisions laid down in Table 1 below.
7. Taking into account the weight of lot is not always an exact multiple of weight of the sub lots, the weight of the sub lot may exceed the mentioned weight by a maximum of 20 %.

Table 1: Subdivision of Large Lots into Sub lots for Sampling

Commodity	Lot weight – tonne (T)	Weight or number of sub lots	Number of incremental samples	Laboratory Sample Weight (kg)
Peanuts	≥500	100 tonnes	100	20
	> 100 and < 500	5 sublots	100	20
	≥ 25 and ≤ 100	25 tonnes	100	20
	> 15 and ≤25	1 subplot	100	20

Number of Incremental Samples for Lots of Less than 15 Tonnes

8. The number of incremental samples to be taken depends on the weight of the lot, with a minimum of 10 and a maximum of 100. The figures in the following Table 2 may be used to determine the number of incremental samples to be taken. It is necessary that the total sample weight of 20 kg is achieved.

Table 2: Number of incremental samples to be taken depending on the weight of the lot Lot weight tonnes – (T)

No. of incremental samples

Lot weight tones – (T)	No. of incremental samples
T≤1	10
1<T≤ 5	40
5<T≤10	60
10<T≤15	80

9. Incremental Sample Selection: Procedures used to take incremental samples from a peanut lot are extremely important. Every individual peanut in the lot should have an equal chance of being chosen. Biases will be introduced by the sample selection methods if equipment and procedures used to select the incremental samples prohibit or reduce the chances of any item in the lot from being chosen.
10. Since there is no way to know if the contaminated peanut kernels are uniformly dispersed throughout the lot, it is essential that the aggregate sample be the accumulation of many small portions or increments of the product selected from different locations throughout the lot. If the aggregate sample is larger than desired, it should be blended and subdivided until the desired laboratory sample size is achieved.
11. Static Lots: A static lot can be defined as a large mass of peanuts contained either in a single large container such as a wagon, truck, or railcar or in many small containers such as sacks or boxes and

the peanuts are stationary at the time a sample is selected. Selecting a truly random sample from a static lot can be difficult because the container may not allow access to all peanuts.

Taking aggregate sample from a static lot usually requires the use of probing devices to select product from the lot. The probing devices used should be specially designed for the type of container. The probe should (1) be long enough to reach all products, (2) not restrict any item in the lot from being selected, and (3) not alter the items in the lot. As mentioned above, the aggregate sample should be a composite from many small increments of product taken from many different locations throughout the lot.

12. For lots traded in individual packages, the sampling frequency (SF), or number of packages that incremental samples are taken from, is a function of the lot weight (LT), incremental sample weight (IS), aggregate sample weight (AS) and the individual packing weight (IP), as follows:

Equation 1: $SF = (LT \times IS) / (AS \times IP)$. The sampling frequency (SF) is the number of packages sampled. All weights should be in the same mass units such as kg.

13. Dynamic Lots: True random sampling can be more nearly achieved when selecting an aggregate sample from a moving stream of peanuts as the lot is transferred, for example, by a conveyor belt from one location to another. When sampling from a moving stream, take small increments of product from the entire length of the moving stream; composite the peanuts to obtain an aggregate sample; if the aggregate sample is larger than the required laboratory sample, then blend and subdivide the aggregate sample to obtain the desired size laboratory sample.
14. Automatic sampling equipment such as cross-cut samplers are commercially available with timers that automatically pass a diverter cup through the moving stream at predetermined and uniform intervals. When automatic equipment is not available, a person can be assigned to manually pass a cup through the stream at periodic intervals to collect incremental samples. Whether using automatic or manual methods, small increments of peanuts should be collected and composited at frequent and uniform intervals throughout the entire time peanuts flow past the sampling point.
15. Cross-cut samplers should be installed in the following manner: (1) the plane of the opening of the diverter cup should be perpendicular to the direction of flow; (2) the diverter cup should pass through the entire cross sectional area of the stream; and (3) the opening of the diverter cup should be wide enough to accept all items of interest in the lot. As a general rule, the width of the diverter cup opening should be about three times the largest dimensions of the items in the lot.
16. The size of the aggregate sample (S) in kg, taken from a lot by a cross cut sampler is:

Equation 2: $S = (D \times LT) / (T \times V)$. D is the width of the diverter cup opening (in cm), LT is the lot size (in kg), T is interval or time between cup movement through the stream (in seconds), and V is cup velocity (in cm/sec).

17. If the mass flow rate of the moving stream, MR (kg/sec), is known, then the sampling frequency (SF), or number of cuts made by the automatic sampler cup is:
Equation 3: $SF = (S \times V) / (D \times MR)$.
18. Equation 2 can also be used to compute other terms of interest such as the time between cuts (T). For example, the required time (T) between cuts of the diverter cup to obtain a 20 kg aggregate sample from a 30,000 kg lot where the diverter cup width is 5.08 cm (2 inches), and the cup velocity

through the stream 30 cm/sec. Solving for T in Equation 2 $T = (5.08 \text{ cm} \times 30,000 \text{ kg}) / (20 \text{ kg} \times 30 \text{ cm/sec}) = 254 \text{ sec}$

19. If the lot is moving at 500 kg per minute, the entire lot will pass through the sampler in 60 minutes and only 14 cuts (14 incremental samples) will be made by the cup through the lot. This may be considered too infrequent, in that too much product passes through the sampler between the times the cup cuts through the stream.
20. Weight of the Incremental Sample: The weight of the incremental sample should be approximately 200 grams or greater, depending on the total number of increments, to obtain an aggregate sample of 20 kg.
21. Packaging and transmission of samples: Each laboratory sample shall be placed in a clean, inert container offering adequate protection from contamination and against damage in transit. All necessary precautions shall be taken to avoid any change in composition of the laboratory sample, which might arise during transportation or storage.
22. Sealing and labeling of samples: Each laboratory sample taken for official use shall be sealed at the place of sampling and identified. A record must be kept of each sampling, permitting each lot to be identified unambiguously and giving the date and place of sampling together with any additional information likely to be of assistance to the analyst.
23. Sample Preparation Precautions: Daylight should be avoided as much as possible during the procedure, since aflatoxin gradually breaks down under the influence of ultra-violet light.
24. The sample should be finely ground and mixed thoroughly using a process that achieves complete homogenisation without much change of product temperature as quickly as possible. Use of fast speed spindle type homogenizer (approx. 18,000-20,000 RPM) provides better homogenisation resulting in a lower sample preparation variance.
25. Homogenisation: As the distribution of aflatoxin is extremely non-homogeneous, lab samples should be taken from the prepared wet slurry for homogenization with extreme care. Laboratory sample obtained (approx. 500 g) from wet slurry is to be used for homogenization.
26. Test portion: A minimum test portion size of 100 g taken rest homogenized material can be stored for future reference.
27. Analytical Method: A criteria-based approach, whereby a set of performance criteria is established with which the analytical method used should comply, is appropriate. The criteria-based approach has the advantage that, by avoiding setting down specific details of the method used, developments in methodology can be exploited without having to reconsider or modify the specified method. The performance criteria established for methods should include all the parameters that need to be addressed by each laboratory such as the detection limit, repeatability coefficient of variation, reproducibility coefficient of variation, and the percent recovery necessary for various statutory limits. Utilizing this approach, laboratories would be free to use the analytical method most appropriate for their facilities. Analytical methods that are accepted by chemists internationally (such as AOAC) may be used. These methods are regularly monitored and improved depending upon technology.

Table 3: Specific Requirements with which Methods of Analysis should comply

Performance Criteria for Methods of Analysis

Criterion	Concentration Range	Recommended Value	Maximum Permitted Value
Blanks	All	Negligible	-
Recovery Aflatoxin Total	1- 15 µg/kg	70 to 110%	
	> 15 µg/kg	80 to 110%	
Precision RSD ^R	All	As derived from Horwitz Equation	2 × value derived from Horwitz Equation
Precision RSD _r may be calculated as 0.66 times Precision RSD _R at the concentration of interest			

- The detection limits of the methods used are not stated as the precision values are given at the concentrations of interest; The precision values are calculated from the Horwitz equation, i.e.: $RSDR = 2^{(1-0.5 \log C)}$ Where:
- RSDR is the relative standard deviation calculated from results generated under reproducibility conditions $[(sR / x) \times 100]$
- C is the concentration ratio (i.e. 1 = 100g/100g, 0.001 = 1,000 mg/kg)

This is a generalized precision equation, which has been found to be independent of analyte and matrix but solely dependent on concentration for most routine methods of analysis.

28. For determination residues of identified pesticides for identified markets, adequate portion of homogenized prepared sample shall be taken for analysis from the same batch/lot as taken for a batch/lot/consignment for determination of aflatoxins.
29. Sampling kit, material and other information required for performing sampling:
 - SoP and work instructions issued by the lab to the concerned sampler of lab preferably in local language
 - Clean food grade containers, pouches, bags of appropriate capacity
 - Disposable hand gloves, mouth cover, head gear, shoe covers, etc.
 - Spears, scoops, perforated sampling spears, spreading sheet, disinfectant (all food grade)
 - Seal, sealing wax, thread, labels, clothe, tape, stapler, cutter, etc.
 - Laboratory seal with number and identification
 - Pre printed labels
30. The sampling record shall be maintained both by the unit and laboratory as follows:
 - Name of exporter, unit, processor
 - Lot/batch number
 - Date of sampling
 - Signature of laboratory sampler drawing sample and authorized person of APEDA registered exporter/registered peanut unit.
31. Packaging and transmission of laboratory sample: The laboratory sample shall be placed in a clean, food grade container, which provides secure protection from contamination, damage and leakage. The container shall be sealed securely, labeled and the sampling record shall be attached.

MAXIMUM LEVELS (MLs) OF AFLATOXIN IN PEANUTS & PEANUT PRODUCTS

(EU, Russian Federation, Singapore, Japan, Korea, Malaysia, Indonesia, Thailand)

- (a) MLs of aflatoxins shall not exceed the followings in their respective categories. Laboratories shall analyze peanuts and peanut products for determination of aflatoxin levels for following categories:

Sl. No.	Product categories	^MLs of aflatoxins □g/kg	
		B1	*Sum of B1+B2+G1+G2
(i)	Groundnuts (peanuts) and processed products thereof, intended for direct human consumption or as an ingredient in foodstuffs, with the exception of crude vegetable oils destined for refining and refined vegetable oils for exports to EU (maximum levels of aflatoxins in □g/kg related to a product with maximum moisture content of 7%).	2	4
(ii)	Groundnuts (peanuts) to be subjected to sorting or other physical treatment or further processing, before human consumption or use as an ingredient in foodstuffs with the exception of groundnuts (peanuts) for crushing for refined vegetable oil production for exports to EU (maximum levels of aflatoxins in □g/kg related to a product with maximum moisture content of 7%).	8	15
(iii)	Groundnuts (peanuts) as bird feed for exports to EU (maximum levels of aflatoxins in □g/kg related to a product with maximum moisture content of 7%)	20	20
(iv)	Groundnuts (peanuts) for exports to Russian Federation, Singapore (maximum levels of aflatoxins in □g/kg related to a product with maximum moisture content of 7%)	5	5
(v)	Groundnuts (peanuts) for exports to Japan and Korea (maximum levels of aflatoxins in □g/kg related to a product with maximum moisture content of 7%)	10	10
(vi)	Groundnuts (peanuts) for exports to Malaysia, Indonesia** and countries following Codex MLs (maximum levels of aflatoxins in □g/kg related to a product with maximum moisture content of 7%)	-	15
(vii)	Groundnuts (peanuts) for exports to Thailand (maximum levels of aflatoxins in □g/kg related to a product with maximum moisture content of 7%)	-	20

^Onus of providing information to APEDA on lower/higher levels of aflatoxins for exports of PPP to an importing country, as mentioned above shall be of the exporter for the purpose of advising the laboratories.

* Value of B1 shall not exceed individually in sum of Total Aflatoxins.

Note:

- (i) Groundnuts reporting aflatoxin levels of more than 2 □g/kg for B1 and more than 4 □g/kg sum of B1+B2+G1+G2 in one representative analyte after taking into consideration recovery correction factor shall not qualify for category (i) export.

- (ii) Groundnuts reporting aflatoxin levels of more than 8 μ g/kg for B1 and more than 15 μ g/kg sum of B1+B2+G1+G2 in one representative analyte after taking into consideration recovery correction factor shall not qualify for category (ii) export.
- (iii) Groundnuts reporting aflatoxin levels of more than 20 μ g/kg for B1 and more than 20 μ g/kg sum of B1+B2+G1+G2 in one representative analyte after taking into consideration recovery correction factor shall not qualify for category (iii) export.
- (iv) Groundnuts reporting aflatoxin levels of more than 5 μ g/kg for B1 in one representative analyte after taking into consideration recovery correction factor shall not qualify for category (iv) export.
- (v) Groundnuts reporting aflatoxin levels of more than 10 μ g/kg for B1 and more than 10 μ g/kg sum of B1+B2+G1+G2 in one representative analyte after taking into consideration recovery correction factor shall not qualify for category (v) export.
- (vi) Groundnuts reporting aflatoxin levels of more than 15 μ g/kg sum of B1+B2+G1+G2 in one representative analyte after taking into consideration recovery correction factor shall not qualify for category (vi) export.
- (vii) Groundnuts reporting aflatoxin levels of more than 20 μ g/kg sum of B1+B2+G1+G2 in one representative analyte after taking into consideration recovery correction factor shall not qualify for category (vii) export.

**** (b)** In case of peanut consignments meant for exports to Indonesia, in addition to total Aflatoxins, following agrochemicals shall also be analyzed for their MRLs. Separate analysis certificate shall be issued by the labs for residues of agrochemicals with their determined value.

Sr.No.	Name of Agrochemical	MRL mg/kg.
1.	Aldicarb	0.02
2.	Azoxystrobin	0.2
3.	Bentazone	0.05
4.	Carbendazim	0.1
5.	Chlorothalonil	0.1
6.	Clethodim	5
7.	Diffubenzuron	0.1
8.	Disulfoton	0.1
9.	Fluopyram	0.03
10.	Fluxapyroxad	0.01
11.	Imidacloprid	1
12.	Indoxacarb	0.02
13.	Metalaxyl	0.1
14.	Methoxyfenozide	0.03
15.	Permethrin	0.1
16.	Propagite	0.1
17.	Tebuconazole	0.15
18.	Trifloxistrobin	0.02

CERTIFICATE OF ANALYSIS

(Issued from Peanut.Net software)

(i) General Details

1	Lab Test Certificate No.	
2	Certificate date	
3	Name & Address of the exporter	
4	APEDA RCMC No. of the exporter and validity	
5	Name & Address of the storage/godown of PPP processing units, integrated peanut processing units, peanut shelling units, peanut grading units and peanut shelling-cum-grading units from where sample to be drawn	
6	APEDA Registration No. of the storage/godown unit from where sample drawn and validity	
7	Geocoordinates of the sample location	
9	Type of commodity	
9	Method of sampling followed	
10	Country of exports (please refer sample slip)	
11	Consignment Details: Lot No. Number of bags/packages Quantity (MT)/container Date of sealing Seal No.	

(ii) Test Details (Test start date _____ Test end date _____)

Sr . No	Test parameter	Aflatoxin *levels & moisture % age for which sample analyzed	Equipment and detectors used	Limit of Quantification (LoQ)	Method of analysis	Aflatoxin level & moisture found after applying recovery correction factor	Uncertainty measurement (±)	Recovery %age
1	2	3	4	5	6	7	8	9
(a)	Aflatoxin B1							
	Total Aflatoxin B1+B2+G1+G2							

(b)	Aflatoxin B1							
	Total Aflatoxin B1+B2+G1+ G2							
(c)	Moisture! Content							

* Aflatoxins value in □g/kg

! Moisture value in %age

CERTIFICATE

1. This is to certify that the PPP sample pertaining to the above consignment was drawn by our sampler from the APEDA registered PPP storage/godown of PPP processing unit, integrated peanut processing unit, peanut shelling unit, peanut grading unit, peanut shelling-cum-grading unit, having APEDA Registration No. __ and has been analysed by us for the intended use mentioned on the sample slip. The sample was tested for the aflatoxin levels and the moisture %age in the sample is given in the above table.
2. The primary samples were drawn from ... bags weighing.... kg. per bag from thequantity/container load presented/selected as per the method of sampling. The drawn sample was thoroughly mixed and made up into composite samples. We shall retain one sealed sample for a period of 180 days from the date of sampling.
3. The APEDA authorization of this laboratory is valid as on date of analysis report.
4. **Result** – On the date of issue of this certificate, the above sample conforms/does not conform (*strike out whichever is not applicable*) for the following intended use:

(i)	Groundnuts (peanuts) and processed products thereof, intended for direct human consumption or as an ingredient in foodstuffs, with the exception of crude vegetable oils destined for refining and refined vegetable oils for exports to EU	
(ii)	Groundnuts (peanuts) to be subjected to sorting or other physical treatment or further processing, before human consumption or use as an ingredient in foodstuffs with the exception of groundnuts (peanuts) for crushing for refined vegetable oil production for exports to EU	
(iii)	Groundnuts (peanuts) as bird feed for exports to EU	
(iv)	Groundnuts (peanuts) for exports to Russian Federation and Singapore	
(v)	Groundnuts (peanuts) for exports to Japan and Korea	
(vi)	Groundnuts (peanuts) for exports to Malaysia & Indonesia	
(vii)	Groundnuts (peanuts) for exports to Thailand	
(viii)	Groundnuts (peanuts) and groundnut products for exports to----- (name of the country)	

5. This certificate is not valid if the seal numbers indicated above do not match with the seal numbers on the bags/packages/lots/pallet or if the seals are tampered.
6. Our analytical findings reflect the quality of the sample at the time of sampling. No responsibility can be expected for the possible consequences of further development of Aflatoxin, which may depend upon storage, handling and weather conditions that may influence the results at a later date/time.

Date:

Signature of authorized signatory of

Place:

Laboratory

INTERNAL ALERT INFORMATION

(TO BE ISSUED BY NATIONAL REFERRAL LABORATORY)

National Research Center for Grapes (NRCG) Pune 412 307

Tel.: +91-20-26956002, EPABX: +91-20-26956000 Fax: +91-20-26956099

Email: dirnrcg@gmail.com; dirnrcg@icar.org.in; nrcgrapes@gmail.com; apedanrl@gmail.com

Page: No _____ of _____ Pages

Sub: Detection of _____ aflatoxins beyond permissible levels

1. Name of processing unit/exporter :
2. APEDA RCMC No. of exporter
- (a) Peanut processing unit :
- (b) Integrated peanut processing unit :
- (c) Peanut shelling unit :
- (d) Peanut grading unit :
- (e) Peanut shelling-cum-grading unit :
- (f) Peanuts storage warehouse unit :
3. Code Number of the produce, if any :
4. Date of processing :
5. Date of sampling :
6. Place of sampling
Peanut processing unit Integrated peanut
processing unit Peanut shelling unit
Peanut grading unit
Peanut shelling-cum-grading unit Peanuts
godown/storage unit
7. Date of analysis :
8. Findings of the analysis

9. Recommendations by National Referral Laboratory

Date:

Signature of the Authorized

Place:

Signatory of the National Referral Laboratory along with
seal

Copies to:

1. Concerned unit/exporter
2. All laboratories
3. APEDA

**SELF-DECLARATION
(CONTAINER STUFFING / LOADING OF PEANUTS AND PEANUT PRODUCTS)**

I/We hereby declare that the consignment of Peanuts/Peanut Products has been stuffed/loaded into the container for export to _____(country name).

S. No.	Particulars	Details
1	Name & Address of Exporter	
2	Invoice No. & Date	
3	Country of Export	
4	Commodity Description	
5	Lot No.	
6	Quantity (MT)	
7	Number of Bags/Packages	
8	Certificate of Analysis (COA)	
9	Date of issuance of Certificate of Analysis (COA)	
10	Date of Stuffing/Loading	
11	Address of Stuffing Location (upload geotagged pictures)	
12	Container Seal No.	
13	Port of Discharge / Final Destination Country	
14	Fumigation Details (if applicable)	

DECLARATION BY EXPORTER

I undertake that

1. Stuffing/loading of the above consignment has been carried out at the place of sampling/resealing
2. The seal numbers of the bags are the same as those at the time of sampling/resealing
3. Stuffing/loading of peanuts and peanut products into the container has been carried out under hygienic and regulated conditions.
4. The container has been properly sealed after completion of stuffing/loading.
5. To prevent sweating and condensation, suitable moisture adsorbents have been placed inside the container.

Date: _____ Signature of Exporter: _____

Place _____ Name: _____

**FORMAT OF DECLARATION (TO BE GIVEN BY THE EXPORTER ON THEIR LETTERHEAD TO THE PSC
ISSUING AUTHORITY)**

- 1) I, _____ resident of _____, have/operate from PPP unit having APEDA Registration of unit No. _____ dated _____ valid up to _____ and which is located at the following address:
- 2) I/We, hereby, certify that _____ MTs of PPP have been processed/procured for export from APEDA Registration of unit No. _____ dated _____ valid up to _____ and which is located at the following address:
 - a) _____ renewed on _____
 - b) _____ renewed on _____
 - c) _____ renewed on _____ etc.
- 3) The laboratory analysis reports bearing No. _____ dated _____ pertains to the PPP quantities referred to in para (2) above.
- 4) I/We propose to effect export of the PPP referred to above to _____ (destination) and these have been processed and packed under my supervision in the registered unit referred to in para (1) above.
- 5) I/We certify that the PPP referred to above are contained in _____ number of bags/packs and that the laboratory analysis report establishes that the PPP do not contain exceeding MLs of aflatoxins with respect to the destination, referred to in para (4) above, stated in Annexure - IV of the "Procedures for Export of Peanuts and peanut products".
- 6) I/We certify that I/we have satisfied my/ourselves that the relevant Regulations of the importing countries as on date as regards the product quality, quarantine and food safety concerns have been complied with in respect of the PPP referred to above.
- 7) I/We certify that I/we have verified the registration records from where PPP have been sourced for this consignment and that the PPP fulfills the procedure laid down in the "Procedures for Export of Peanuts and peanut products".
- 8) I/We certify that the consignment covered by this declaration does not contain PPP from unregistered PPP units whose registration has been cancelled/suspended or units that have not cleared registration.
- 9) I/We certify that, as on this date, the NRL has not issued any Internal Alert Information in respect of the samples drawn by them from the PPP unit (referred to in para - 1 above).

OR

It is certified that the NRL had issued an alert for PPP Registration No. _____ vide Internal Alert Information No. _____ and, subsequently, the same has been revoked vide their Notification No. _____ after re-sampling. (strike out whichever is not applicable)

- 10) I/We certify that the inspection of the above consignment has been carried out by _____ (name of laboratory) inspection No. _____ pertains to the above consignment.
- 11) I/We certify that the above information/declaration is true and correct.

Date:

Place:

Signature of Authorized Signatory

of Exporter/PPP unit Name and address

FORMAT OF APPLICATION TO OBTAIN NOC FOR REJECTED CONSIGNMENTS

The exporters on receipt of rejection/complaint intimation from APEDA shall submit the following information for obtaining NOC to import the rejected consignment(s) of PPP to APEDA.

1	Reason of rejection of consignment	
2	Name & Address of the exporter	
3	Name & Address of importer and country of imports	
4	APEDA RCMC No. and validity	
5	Laboratory analysis certificate No. and date	
6	Certificate of Export No. and date	
7	Invoice No. & date of consignment	
8	B/L No. & date of the rejected consignment	
9	Commodity exported under the category (<i>tick whichever is applicable</i>)	
(i)	Groundnuts (peanuts) and processed products thereof, intended for direct human consumption or as an ingredient in foodstuffs, with the exception of crude vegetable oils destined for refining and refined Groundnuts (peanuts) and processed products thereof, intended for direct human consumption or as an ingredient in foodstuffs, with the exception of crude vegetable oils destined for refining and refined vegetable oils for exports to EU;	
(ii)	Groundnuts (peanuts) to be subjected to sorting or other physical treatment or further processing, before human consumption or use as an ingredient in foodstuffs with the exception of groundnuts (peanuts) for crushing for refined vegetable oil production for exports to EU;	
(iii)	Groundnuts (peanuts) as bird feed for exports to EU;	
(iv)	Groundnuts (peanuts) for exports to Russian Federation and Singapore;	
(v)	Groundnuts (peanuts) for exports to Japan and Korea;	
(vi)	Groundnuts (peanuts) for exports to Malaysia, Indonesia and countries following Codex MLs;	
(vii)	Groundnuts (peanuts) for exports to Thailand	
(viii)	Groundnuts (peanuts) and groundnut products for exports to any other country --- ---- (name of country)	

11	Details of consignment at the time of exports: Lot No. Number of bags/ packages Quantity (MT)/container (<i>gross</i>) Date of sealing Seal No.	
12	Grade and variety of the produce	
13	Port of imports	
14	Country and port of exports	
15	Likely date of arrival of rejected consignment in Indian port	
16	Usage of the produce	

Date:

Signature of Exporter

Place:

(Name of Exporter)

CERTIFICATE

This is to certify that, the above information is correct to the best of my/our knowledge. On arrival of the rejected consignment in any border post of India, I/we undertake to follow the procedure for dealing with rejected consignments as established in this document and shall not undertake exports until having establishing appropriate food safety compliance as per the requirements of the importing country. I/we shall intimate to APEDA on arrival of the rejected consignment in Indian border post.

Date:

Signature of Exporter

Place:

(Name of Exporter)

UNDERTAKING

1. I/we undertake to inform to APEDA as soon as the rejected consignment arrives and shall allow drawl of samples as per procedure given in Annexure-III of this document at my own cost.

2. In case the produce or any batch of the produce of the consignment fails to aflatoxins levels of Indian national standards, I/we shall be responsible for destruction of the imported consignment.

3. I/we agree that in case I/we fail to comply with the procedure given in Annexure-XII of this document, APEDA may decide to deny issue of Certificate of Exports as well as subsequent NOC to import the rejected consignment and take any other action as deemed fit.

Date:

Signature of Exporter

Place:

(Name of Exporter)

COUNTRY				Official certificate to the EU			
Part 1: Details of dispatched consignment	I.1. Consignor/Exporter Name Address Tel. No			I.2. Certificate reference No		I.2.a IMSOC reference No	
				I.3. Central Competent Authority			
				I.4. Local Competent Authority			
				I.6. Operator responsible for the consignment Name Address Postal code			
	I.5. Consignee/Importer Name Address Postal code Tel. No						
	I.7. Country of origin	ISO	I.8. Region of origin	I.9. Country of destination	ISO	I.10.	
	I.11 Place of dispatch Name Address			I.12 Place of destination Name Address			
	I.13. Place of loading			I.14. Date and time of departure			
	I.15. Means of transport Aeroplane ☐ Vessel ☐ Other ☐ Road vehicle ☐ Railway ☐ Identification: I.18. Transport conditions Ambient ☐ Chilled ☐ Frozen ☐			I.16. Entry BCP I.17. Accompanying documents ☐ Laboratory report No. Date of issuance: ☐ Other Type No			
	I.19. Container No/Seal No						
I.20. Goods certified as Human consumption ☐ Feedingstuff ☐							
I.21.			I.22. For internal market: ☐				
I.23 Total number of packages	I.24. Quantity Total number		Total net weight (Kg)		Total gross weight (Kg)		
I.25. Description of goods No Code and CN title							
Species (Scientific name)			Net weight		Batch No		
Final consumer ☐			Number of packages		Type of packaging		

COUNTRY		Certificate for the entry into the Union of food or feed	
Part II: Certification	II. Health information	II.a Certificate reference No	II.b IMSOC reference No
	II.1. I, the undersigned, declare that I am aware of the relevant provisions of Regulation (EC) No 178/2002 of the and of the Council of 28 January 2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety (OJ L 31, 1.2.2002, p. 1), Regulation (EC) No 852/2004 of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuffs (OJ L 139, 30.4.2004, p. 1), Regulation (EC) No 183/2005 of the European Parliament and of the Council of 12 January 2005 laying down requirements for feed hygiene (OJ L 35, 8.2.2005, p. 1) and Regulation (EU) 2017/625 of the European Parliament and of the Council of 15 March 2017 on official controls and other official activities performed to ensure the application of food and feed law, rules on animal health and welfare, plant health and plant protection products, amending Regulations (EC) No 999/2001, (EC) No 396/2005, (EC) No 1069/2009, (EC) No 1107/2009, (EU) No 1151/2012, (EU) No 652/2014, (EU) 2016/429 and (EU) 2016/2031 of the European Parliament and of the Council, Council Regulations (EC) No 1/2005 and (EC) No 1099/2009 and Council Directives 98/58/EC, 1999/74/EC, 2007/43/EC, 2008/119/EC and 2008/120/EC and repealing Regulations (EC) No 854/2004 and (EC) No 882/2004 of the European Parliament and of the Council, Council Directives 89/608/EEC, 89/662/EEC, 90/425/EEC, 91/496/EEC, 96/23/EC, 96/93/EC and 97/78/EC and Council Decision 92/438/EEC (Official Controls Regulation) (OJ L 95, 7.4.2017, p. 1), and I certify that: (¹) Either [II.1.1. ☐ the food of the consignment described above with the identification code ... (indicate the identification code for the consignment referred to in Article 9(1) of Implementing Regulation (EU) 2019/1793) was produced in accordance with the requirements of Regulations (EC) No 178/2002 and (EC) No 852/2004 and in particular: — primary production of such food and associated operations listed in Annex I to Regulation (EC) No 852/2004 comply with the general hygiene provisions laid down in part A of Annex I to Regulation (EC) No 852/2004; — (¹) (²) and, in the case of any stage of production, processing and distribution after primary production and related operations: — it has been handled and, where appropriate, prepared, packaged and stored in a hygienic manner in accordance with the requirements of Annex II to Regulation (EC) No 852/2004 and, — it comes from (an) establishment(s) implementing a programme based on the hazard analysis and critical control points (HACCP) principles in accordance with Regulation (EC) No 852/2004;] (¹) Or [II.1.2. ☐ the feed of the consignment described above with the identification code ... (indicate the identification code for the consignment referred to in Article 9(1) of Implementing Regulation (EU) 2019/1793) was produced in accordance with the requirements of Regulations (EC) No 178/2002 and (EC) No 183/2005 and in particular: — primary production of such feed and associated operations listed in Article 5(1) of Regulation (EC) No 183/2005 comply with the provisions of Annex I to Regulation (EC) No 183/2005; — (¹) (²) and, in the case of any stage of production, processing and distribution after primary production and related operations: — it has been handled and, where appropriate, prepared, packaged and stored in a hygienic manner in accordance with the requirements of Annex II to Regulation (EC) No 183/2005 and, — it comes from (an) establishment(s) implementing a programme based on the hazard analysis and critical control points (HACCP) principles in accordance with Regulation (EC) No 183/2005.] and		

COUNTRY		Certificate for the entry into the Union of food or feed	
Part II: Certification	II. Health information	II.a Certificate reference No	II.b IMSOC reference No
	II.2 I, the undersigned, according to the provisions of Implementing Regulation (EU) 2019/1793 on the temporary increase of official controls and emergency measures governing the entry into the Union of certain goods from certain third countries implementing Regulations (EU) 2017/625 and (EC) No 178/2002 of the European Parliament and repealing Commission Regulations (EC) No 669/2009, (EU) No 884/2014, (EU) No 2015/175, (EU) No 2017/186 and (EU) 2018/1660, certify that:		
	(^a) Either		
	[II.2.1. ☐ Certification for food and feed of non-animal origin listed in Annex II to Implementing Regulation (EU) 2019/1793, as well as for compound food listed in that Annex, due to contamination risk by mycotoxins — from the consignment described above, samples were taken in accordance with: ☐ Commission Regulation (EC) No 401/2006 to determine the level of aflatoxin B1 and level of total aflatoxin contamination for food ☐ Commission Regulation (EC) No 152/2009 to determine the level of aflatoxin B1 for feed on (date), subject to laboratory analyses on (date) in the (name of the laboratory) with methods covering at least the hazards identified in Annex II to Commission Implementing Regulation (EU) 2019/1793 — The details of the methods of laboratory analyses and all results are attached and show compliance with Union legislation on maximum levels of aflatoxins.] (^a) Or [II.2.2. ☐ Certification for food and feed of non-animal origin listed in Annex II to Commission Implementing Regulation (EU) 2019/1793, as well as for compound food listed in that Annex, due to contamination risk by pesticide residues — from the consignment described above, samples were taken in accordance with Commission Directive 2002/63/EC on (date), subject to laboratory analyses on (date) in the (name of the laboratory) with methods covering at least the hazards identified in Annex II to Implementing Regulation (EU) 2019/1793 — The details of the methods of laboratory analyses and all results are attached and show compliance with Union legislation on maximum residue levels of pesticides.] (^a) Or [II.2.3. ☐ Certification for guar gum listed in Annex II to Implementing Regulation (EU) 2019/1793, including for compound food listed in that Annex, due to contamination risk by pentachlorophenol and dioxins — from the consignment described above, samples were taken in accordance with Commission Directive 2002/63/EC on (date), subject to laboratory analyses on (date) in the (name of the laboratory) with methods covering at least the hazards identified in Annex II to Implementing Regulation (EU) 2019/1793 — The details of the methods of laboratory analyses and all results are attached and show that the goods do not contain more than 0.01 mg/kg pentachlorophenol (PCP).] (^a) Or		

COUNTRY		Certificate for the entry into the Union of food or feed							
Part II: Certification	II. Health information	II.a Certificate reference No	II.b IMSOC reference No						
	[II.2.4. ☐ Certification for food of non-animal origin listed in Annex II to Commission Implementing Regulation (EU) 2019/1793, as well as for compound food listed in that Annex due to risk of microbiological contamination								
	— from the consignment described above, samples were taken in accordance with Annex III to Commission Implementing Regulation (EU) 2019/1793								
	on (date), subject to laboratory analyses on (date)								
	in the (name of the laboratory) with methods covering at least the hazards identified in Annex II to Implementing Regulation (EU) 2019/1793								
	— The details of the methods of laboratory analyses and all results are attached and show the absence of Salmonella in 25 g.								
	II.3 This certificate has been issued before the consignment to which it relates has left the control of the competent authority issuing it.								
	II.4 This certificate is valid during four months from the date of issue, but in any case no longer than six months from the date of the results of the last laboratory analyses.								
	Notes See notes for completion in this Annex.								
	Part II: (1) Delete or cross out as appropriate (e.g. if food or feed) (2) It applies only in the case of any stage of production, processing and distribution after primary production and related operations. (3) Delete or cross out as appropriate in the case where you do not select this point for providing the certification. — The colour of the signature shall be different to that of the printing. The same rule applies to stamps other than those that are embossed or are a watermark.								
Certifying officer: <table border="0" style="width: 100%;"> <tr> <td style="width: 50%;">Name (in capital letters):</td> <td style="width: 50%;">Qualification and title:</td> </tr> <tr> <td>Date:</td> <td>Signature:</td> </tr> <tr> <td>Stamp</td> <td></td> </tr> </table>				Name (in capital letters):	Qualification and title:	Date:	Signature:	Stamp	
Name (in capital letters):	Qualification and title:								
Date:	Signature:								
Stamp									

Format of Certificate of Quality for exports of PPP to Russian Federation Certificate of

Groundnut Quality No _____

Organization issuing certificate _____

Dated “ _____ ” _____ 200 _____

Normative document _____

Point of Loading _____ Consignor _____

Destination _____ Consignee _____

Bill of Lading No _____ Contract No _____

Weight, Kg _____ Number of bags _____

Name of the Milling Plant _____ Year of harvest _____

Transport facility _____

(Vessel, its name, container No) _____ Month & Year of Processing _____

Type _____ Moisture, % _____

Colour _____ Foreign matter, % _____

Smell _____ including inorganic and _____

_____ organic (summary), % _____

Insect infestation, exe/kg _____ Cultivated and plant wild seeds, % _____

_____ Oil-bearing crops admixture, % _____

_____ including broken, corroded _____

_____ and germinated, % _____

Conformation of compliance to the safety requirements

Special notes _____

Head of laboratory or authorized person's signature _____

(Signature)

(Name)

Stamp place

N.B. : This certificate of quality is accompanied by Appendix to the Groundnut Certificate of Quality

No.....dated.....

N.B. : In case of changes of regulations declaring the safety and quality parameters of groundnut, appropriate changes may be made in this document.

Purpose of analysis: safety requirements conformity assessment Name of product:

Result of testing: Protocol of testing No _____ Dated _____

No.	Testing	Units	Actual contains of toxic matters in rice	Maximum permissible level of toxic matters in groundnuts in accordance with Russian legislation)	Determination
1.	Pesticides	Mg/kg			
1.1	Hexachlorocyclohexane (□, □, □ - isomers)			0,5	
1.2	DDT and its metabolites			0,15	
1.3	Hexachlorbenzol			0,01	
1.4	Quicksilver-organic pesticides			*Not Allowed	
1.5.	2,4 – D Acid its salt and ether			*Not Allowed	
1.6	Phenitrothion			0,1	
2.	Mycotoxins	Mg/kg			
2.1.	Aflatoxin B1			0,005	
3.	Radionuclides	Bq/kg	According to the letter No AERB/VC/76/2008-14 dt 3.1.2008 from Atomic Energy Regulatory Board, Govt. of India regarding radio nuclides.		
3.1	Caesium-137			70	
3.2	Strontium-90			90	
4.	Toxic elements	Mg/kg			
4.1	Lead			1,0	
4.2	Arsenic			0,3	
4.3	Cadmium			0,1	
4.4	Quicksilver			0,05	
5.	Information about GMO components contain	According to the letter No. 16/3/2006-CS-II dated 04/12/2007 from Ministry of Environment & Forests, Government of India “no GM crops in Groundnut in commercial production in India”.			
6.	Information about pesticides treatment during growing, storage and date of last treatment	Specify			
7.	Other safety characteristics	Specify			

* Please state the Limit of Detection (LOD).

Head of laboratory or authorized person's signature _____
(Signature)

(Name)

Stamp place

NB: This Attachment is not valid without Certificate of quality.

* * * * *