



**GAMBIAN STANDARD ON THE CODE OF PRACTICE FOR THE
PREVENTION AND REDUCTION OF AFLATOXIN CONTAMINATION IN
PEANUTS**

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DATE OF PUBLICATION

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THE GAMBIA STANDARDS BUREAU

The Gambia Standards Bureau is a statutory Government specialized Agency established by The Gambia Standards Bureau Act 2010 to standardize products, methods, systems and for connected matters. Hence, the Bureau is the sole National Standardization Body. As such, it has been a member of International Standardization Bodies such as the International Organization for Standardization (ISO) since 2011, International Electrotechnical Commission (IEC) and the Standards and Metrology Institute for Islamic Countries (SMIIC) from 2012.

The objectives of the Bureau, as specified in its Act, are to: establish and promulgate standards for imported and locally-produced goods; facilitate domestic and international trade; foster and promote standards both for industrial efficiency and advancing economic development; promote the health and safety of consumers; enhance international cooperation in relation to standards and standardization. Thus, the National Quality Policy details the responsibilities of the Bureau in Standardization, Metrology and Conformity Assessment services in Testing, Inspection and Certification.

Therefore, the functions, of the Bureau are to define, prepare, publish, modify or amend Standards Specifications as well information-dissemination of standards. In addition to providing Testing, Inspection and Certification services for goods, systems and processes independently or in relation to conformity with its Standards Mark, the Bureau also conducts training and research. In Metrology, the Bureau serves as the custodian of primary national reference measurement standards through its National Metrology Laboratories and conducts calibration of measurement devices and physical standards.

The development of Gambian Standards (GAMS) is carried out by the Bureau through Technical Committees composed of a balanced representation of stakeholders, as may be appropriate to the subject in question. The Bureau ensures that Standards are developed in accordance with the *ISO_IEC_Guide_21-1_2005: Regional or National adoption of International Standards and other International deliverables* and the *World Trade Organization Code of good practice for the preparation, adoption and application of standards*. To the greatest extent possible, Gambian Standards are aligned to or are adoptions of relevant international standards.

For further information on and copies of Gambian Standards, please contact The Gambia Standards Bureau.

Committee Representatives

The Technical Committee on National Food Standards which supervised the development of this Gambian Standard consists of representatives from the following organizations:

National Codex, Sanitary and Phytosanitary Committee (NCSPSC)

Food Safety and Quality Authority of The Gambia (FSQA)

National Nutrition Agency (NaNA)

Food Technology Unit of Department of Agriculture (FTU-DOA)

Animal Health and Production Services (AHPS)

Plant Protection Services (PPS)

National Agricultural Research Institute (NARI)

National Association of Food Processors (NAFP)

National Poultry Farmers Association of The Gambia (NPFA)

National Women Farmers Association (NAWFA)

Consumer Protection Association of The Gambia (CPAG)

Jawneh and Family Cashew Farm (JFCF)

Agribusiness Services and Production Association (ASPA)

Gambia Livestock Marketing Agency (GLMA)

Fisheries Department

Association of Fishing Companies

Gambia Groundnut Cooperation

The Working Group on plant base food products which developed this Gambian Standard consists of representatives from the following Organizations:

Jawneh and Family Cashew Farm (JFCF)

Agribusiness Services and Production Association (ASPA)

National Women Farmers Association (NAWFA)

National Agricultural Research Institute (NARI)

Plant Protection Services (PPS)

Gambia Groundnut Cooperation (GGC)

FOREWORD

The Gambia Standards Bureau (TGSB), in conformity with international best practice, coopted the National CODEX, Sanitary and Phytosanitary Committee (NCSPSC) as its Technical Committee (TC) on Food Standards. The Secretariat for this TC is the Bureau. This TC adopted the CODEX Standard on the Code of Practice for the Prevention and Reduction of Aflatoxin Contamination in Peanuts. The Procedure for adoption was the *ISO/IEC Guide 21-1 - Regional or national adoption of International Standards and other International Deliverables - Part 1: Adoption of International Standards*. The method of adoption was Direct Adoption.

This Gambian Standard applies to interested parties producing and handling peanuts for entry into international trade.

The Standard addresses the following:

- Scope and description;
- Good Agricultural Practices (GAP)
- Good Manufacturing Practices GMP
- A Complementary Management System to Consider in the Future

This Standard can be obtained from The Gambia Standards Bureau.

SCOPE

This document is intended to provide guidance for all interested parties producing and handling peanuts for entry into international trade for human consumption. All peanuts should be prepared and handled in accordance with the Recommended International Code of Practice – General Principles of Food Hygiene¹, which are relevant for all foods being prepared for human consumption. These codes of practice indicate the measures that should be implemented by all persons that have the responsibility for assuring that food is safe and suitable for consumption.

DEFINITIONS

2. **“Blows”** (Pops) means in-shell nuts which are unusually light in weight due to extensive damage from physiological, mould, insect, or other causes and which can be removed, for example, by an air-separation process.
3. **“Curing”** means drying of the in-shell peanuts to a safe moisture level.
4. **“Farmers stock”** peanuts means in-shell peanuts as they come from farms, after separation from the vines by hand and/or mechanical means.
5. **“Safe water activity”** means a water activity of in-shell peanuts and shelled peanuts that will prevent growth of micro-organisms normally present in the harvesting, processing, and storage environment.
6. Water activity (aw), is a measure of free moisture in a product and is the water vapour pressure of the substance divided by the vapour pressure of pure water at the same temperature. Water activities above 0.70 at 25 degrees Celsius (77 ° Fahrenheit) are ‘unsafe’ as far as growth of *Aspergillus flavus* and *Aspergillus parasiticus* and possible aflatoxin production are concerned.



Only the informative sections of standards are publicly available. To have access to the full standard, you will need to purchase the standard from The Gambia Standards Bureau. You can contact the Bureau on **TEL:** 4464210, **Email:** info@tgsb.gm

