



## PRODUCT INFORMATION

### IRMM – 481

### Peanut Test Material Kit

#### DESCRIPTION

IRMM-481 consists of a kit with six different vials containing non-salted peanut powders with a nominal particle size from 0.5 to 1.0 mm. Five of the vials are filled with approximately 2 g of each variety treated as described in Table 1. The sixth vial contains a mixture of all five varieties provided in IRMM-481a to 481e. This mixture, IRMM-481f, has been prepared by careful weighing of  $1.000 \pm 0.015$  g of each variety into the larger vial. Exact gravimetric information of the mixture can be obtained on request. All vials have been filled with argon prior to capping to provide a protective atmosphere. The sample can also be directly identified through the colour coding on the cap.

**Table 1** Detailed information of the contents in each vial provided in the kit

Number	Peanut variety, origin	Peanut treatment	Nominal net weight of peanut powder	Colour code on cap
IRMM-481a	Runners, Argentina	blanched, air-roasted at 140 °C for 20 min.	2 g	blue
IRMM-481b	Common Natal, South-Africa	raw, air-roasted at 160 °C for 13 min.	2 g	green
IRMM-481c	Virginia, USA,	blanched, oil roasted at 145 °C for 25 min.	2 g	gold
IRMM-481d	Virginia, China	blanched, oil-roasted at 140 °C for 9 min.	2 g	red
IRMM-481e	Jumbo Runners, USA,	blanched only	2 g	brown
IRMM-481f	Mixture of 481a to 481e	all above	5 g (1 g of each variety 481a - 481e)	silver

## INSTRUCTIONS FOR USE

The peanut mixture IRMM-481f has been designed for a single use. In order to obtain a representative subsample, the whole content of the vial should be submitted to a extraction procedure at the same time.

Moisture contents of the argon-filled vials, as determined by Karl Fischer Titration, are reported in Table 2. If required, the user should verify the moisture content at the time of use employing an appropriate method.

Table 2. Moisture content determined by Karl Fischer Titration

Number	Moisture (g/100 g) by KFT	Peanut treatment
IRMM-481a	1.4 ± 0.2	blanched, air-roasted at 140 °C for 20 min.
IRMM-481b	1.8 ± 0.3	raw, air-roasted at 160 °C for 13 min
IRMM-481c	1.8 ± 0.2	blanched, oil roasted at 145 °C for 25 min.
IRMM-481d	2.3 ± 0.3	blanched, oil- roasted at 140 °C for 9 min.
IRMM-481e	2.9 ± 0.3	blanched only
IRMM-481f	2.4 ± 0.3	all above

## STORAGE

The peanut test material must be kept at -20 °C.

The European Commission cannot be held responsible for changes that can take place during storage of the material at the customer's premises, especially of opened samples.

## DISCLAIMER

The IRMM peanut test material is **not** a reference material, because it could not be tested for homogeneity and stability. The intention is to make a standard peanut matrix available to the research community who may wish to conduct wider studies on similar matrices pre-treated in different ways. At present only the nominal particle size and the pre-treatment applied to the peanuts before milling can be guaranteed as well as the tolerances of weighing of 1.000 ± 0.015 g of each variety in the peanut mixture provided in the kit.

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