ANSI/ASAE S521 DEC1991 (R2016)
Method of Determining Peanut Blanchability

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Keywords: Blanchability, Food, Peanut, Test

1 Purpose

1.1 The purpose of this Standard is to:

1.1.1 Establish uniformity and consistency in terms used to describe the blanchability of peanuts.

1.1.2 Define a test procedure that can be used to quantify the blanchability of a sample of peanuts for comparison with other samples.

1.1.3 Describe test equipment that ensures accurate control of the test parameters.

2 Terminology

2.1 Blanchability: Ease of skin removal and cleaning of the peanut kernel surface.

2.2 Test: Exposure of peanut sample to conditions in the blancher for a specified interval of time.

2.3 Preheating: Exposure of peanut sample to a specified temperature for a specified time prior to test.

2.4 Blancher: Laboratory-scale machine for conducting the blanchability test. The blancher includes a blanching chamber, pneumatic system, and timing control circuit.

2.5 Whole blanched kernels: Peanut kernels with halves still intact and 100% skin removed.

2.6 Split blanched kernels: Peanut kernels with halves separated and 100% skin removed.

2.7 Partially blanched kernels: Peanut kernels (whole or split) with some portion of skin removed.

2.8 Unblanched kernels: Peanut kernels (whole or split) with none of the skin removed.

2.9 Blanching time: Time peanut sample is exposed to skin removal action in the blancher, in seconds.

3 Test Equipment

3.1. Blancher. This Standard includes the specifications to construct a blancher which will provide the required test conditions since a commercial model of the blancher is not currently available. A schematic of the blancher is shown in Figure 1. Function and construction detail of the blancher components are described below.

