

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



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Method of Determining Peanut Blanchability

Developed by the ASAE Special Crops Processing Committee; approved by the ASAE Food and Process Engineering Institute Standards Committee; adopted by ASAE December 1991; approved as an American National Standard February 1993; reaffirmed December 1996; reaffirmed by ANSI March 1998; reaffirmed by ASAE December 2001, January 2007; reaffirmed by ANSI January 2007; reaffirmed by ASABE December 2011; reaffirmed by ANSI January 2012; reaffirmed by ASABE and ANSI December 2016.

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.