

FARMER TO FARMER - SHARING ORGANIC PRACTICES

HARVESTING TO PROCESSING ORGANIC PEANUTS

It takes up to 100 days for peanuts to be mature and ready for harvesting. A systematic process of harvesting, drying, moisture tests and separation of nuts is strictly followed for the supply of organic peanuts that eventually make up the main ingredient of various peanut products, garlic, salted, sugar coated, roasted and chilli peanuts sold by Nasi Tuan Christian Services in Vanuatu and to markets in Australia and Noumea. This information sheets only covers the organic certified process from harvest to separation and storage of nuts for further processing.

Maturity Test

The first test to determine the maturity of a peanut plant (whether fruits are ready) is applied 80 days from when a seed is first planted.

See if the leaves of the plant are yellowing. This is one of the indicators the plant is ready. However, you must also uproot the plant and check the nuts. Remove the shell. If the outer skin of the peanut is brown, the nut is ready. If it is not, the plant is not yet mature.



Harvest

Some peanuts are ready for harvest at 80 days, some at 90 and some at 100 days. Uproot the plant, turn it downside up, exposing the nuts to the heat of the sun for a day. This is to dry up the soil that clings to the peanut shells.

When dry, the soil is easily shaken off, leaving the peanuts clean. Remove the peanuts from the plant and pack in a sack. (This usually happens in the field).



Drying

Spread out a black tarpaulin or plastic on the grass. It is important that any plastic used is FOOD GRADE QUALITY. Black absorbs heat and helps with drying the peanuts. Place unshelled peanuts on top of it and dry for a week.

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At the end of the week, shake a peanut to your ear. The peanut is dry when you can hear a rattling sound. It means the nut has separated from the shell.



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Moisture Test

Shell peanuts and place in grain moisture meter. A moisture reading of up to 13 percent shows the peanut is dry and ready to be sold. A reading above 13 percent indicates the peanuts are not dry enough and needs more time in the sun.



Moisture reading of 12.6% means peanuts are dry



Repack peanuts into clean sacks. Sacks must never have been used for inputs not allowed in organic farming.



Weighing and Storage

Dried peanut sacks should be weighed and the farmer paid. In Vanuatu a kilogram fetches 300 Vatu(2.80USD). Peanut sacks are to be tagged with labels that detail the name of farmer it was received from and its weight. Organic peanuts are stored away, separate from non-organic ones.

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Peeling and Separate

Peanuts are then deshelled and nuts separated. The big and shiny ones are stored in food grade containers for further cooking/processing. Damaged or poorly shaped, small nuts are fed to the chickens.

This information sheet is produced in partnership with the youth of Napil Rural Training Center, Farm Support Association, the Sustainable Development Goals Fund, UNDP Pacific, the International Fund for Agricultural Development, the Pacific Community and the Pacific Organic and Ethical Trade Community.



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