

TECHNICAL DATA SHEET

PEANUT / GROUNDNUT FROM MADAGASCAR

1 - PRODUCT ILLUSTRATION



2 - PRODUCT IDENTIFICATION

Trade name	: Peanut / Groundnut from Madagascar
Scientific name	: <i>Arachis hypogaea</i>
Family	: Fabaceae
Origin	: Madagascar
Used part	: Dried seed (whole pod or shelled)
HS Code (Customs)	: 1202.42 (shelled peanut), 1202.41 (peanut in shell)

3 - ORIGIN AND PRODUCTION AREAS

Main production areas	: South-West and South-East of Madagascar (Toliara, Fianarantsoa, Fort-Dauphin, Morombe); North-West (Majunga Province); Central Highlands; etc.
Cultivation method	: Open-field planting on sandy or loamy soils; frequent crop rotation.
Harvesting period	: March – June depending on region and variety.
Harvesting and processing method	: a) Manual or mechanical harvesting of underground pods; b) Natural sun drying or ventilated drying until moisture content $\leq 8\%$; c) Manual or mechanical shelling depending on packaging.

4 - PRODUCT PHYSICO-CHEMICAL CHARACTERISTICS

Appearance	: Whole, uniform seeds, beige to light brown color, free from mold or sprouts.
Odor	: Light, fresh, typical peanut aroma.
Taste	: Mild, slightly sweet, typical of groundnuts.
Quality characteristics	: Moisture content: $\leq 8\%$ Foreign matter: $\leq 1\%$ Moldy or sprouted seeds: $\leq 2\%$ Size and uniformity: homogeneous by lot Protein content: 25–28% Fat content: 45–50% Aflatoxins: ≤ 2 ppb (export standard)

5 - PRODUCT PACKAGING AND STORAGE

Common packaging	: Jute or polypropylene bags (25 kg) for peanuts in shell. Double PE-lined bags or cartons (5–10 kg) for shelled peanuts.
Storage conditions	: Dry, cool, and well-ventilated place Relative humidity $\leq 65\%$ Temperature: 15–25 °C Protection against insects, rodents, and odorous.
Shelf life	: 12–18 months under good conditions.

6 - PRODUCT USES AND TARGET MARKETS

Direct consumption	: Snack, confectionery, cooked dishes, peanut butter.
Food industry	: Peanut oil, pastes, energy bars, confectionery, snacks.
Main markets	: France, Netherlands, Germany, United States, Japan, Middle East.
Trend	: High demand for organic, traceable, and premium-quality peanuts.

7 - COMPETITIVE ADVANTAGES

Competitive advantages	: Mild and natural taste, firm and uniform seeds. Natural or ventilated drying → low mold risk and quality preservation. Easy traceability for approved exporters. Suitable for premium and organic markets.
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8 - DOCUMENTS REQUIS POUR L'EXPORTATION DU PRODUIT

Généralité	: 1. Commercial invoice 2. Packing list 3. Customs declaration (DDE) 4. Phytosanitary certificate (Plant Protection Department) 5. Certificate of origin (CCI or authorized body) 6. Quality analysis certificate (moisture, purity, absence of contaminants) 7. Exporter license or Authorization from Ministry of Trade and Industry.
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