

FOOD SAFETY AND QUALITY ACT 2011
GROUNDNUTS AND GROUNDNUT PRODUCTS REGULATIONS

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SCHEDULE I

**FOOD SAFETY AND QUALITY ACT 2011
GROUNDNUTS AND GROUNDNUT REGULATIONS**

IN EXERCISE of the powers conferred on the Vice President under Section 59 of the Food Safety and Quality Act, 2011 these Regulations are made.

PART I - PRELIMINARY

1. Citation

These Regulations may be cited as Groundnuts and Groundnuts Products Regulations, 2023.

2. Interpretation

In these Regulations –

“**Act**” means the Food Safety and Quality Act 2011;

“**Aflatoxin**” means secondary metabolites emitted by fungi (*Aspergillus flavus* and *A.parasiticus*).

“**Competent Person**” means a public officer or private person who has the training, knowledge, skills and ability to perform an assigned task and who is subject to requirements specified by the Authority;

“**Trade**” includes the sale, distribution, import, export, use of, or other dealing in any article in the course of business;

“**Feed or feedstuff**” means any substance or product, including additives, whether processed, partially processed or unprocessed, intended to be used for oral feeding of animals;

“**Food or food stuff**” means any substance or product –

(a) whether processed, partially processed or unprocessed, intended to be or reasonably expected to be ingested by humans; or

(b) intentionally incorporated into the food during its manufacture, preparation or treatment.

“**Food Business Operator**” means the natural or legal persons responsible for ensuring that the requirements of this Act are met within the food business under their control;

“**Maximum Limits**” means maximum concentration of residue, toxin and contaminants legally tolerated in a food or safe for consumers;

“**Groundnut**” also known as peanut is the pod and/or kernel obtained from the variety of species of the plant *Arachis hypogea* L; and

“**Shelled groundnut**” the kernel or portion of kernels of Groundnut (peanuts) after the shells are removed.

3. Application

These Regulations apply to –

- (a) all stages of production, processing, distribution and marketing of groundnuts and groundnut products;
- (b) any stage, from the primary production of a food or feed, its storage, transport, sale or supply to the final consumer; and
- (c) where relevant, the importation, exportation, production, manufacture, storage, transport, distribution, sale and supply of groundnuts and their products.

4. Compliance

A food business operator who trades, produces, processes or distributes Groundnuts and their products for the purpose of human, or animal consumption shall ensure he or she is in accordance with the Act, these regulations and the standards set out in schedule 1.

5. Essential composition and quality factors

Groundnuts referred to under regulation 4 shall be safe and suitable for processing for human consumption or animal feed, free from abnormal taste, odours, living and dead insects, contaminants, toxins, mites and free from all other food safety and quality risks.

6. Duties of the Authority to monitor food business operators and distributors of groundnuts and groundnut products

The Authority shall monitor/ensure compliance of food business operators in accordance with the Act, guides and standards set out in the schedule.

7. Duties of food business operators

- (1) A food business operator engaged in producing, marketing (wholesale and retail), manufacturing, processing and distribution of groundnuts or their products shall not –
 - (a) expose groundnuts or their products to excessive humidity or moisture at any stage of its handling, storage, transportation or sale to prevent any food safety hazards;

- (b) supply groundnuts or their products for trade purposes unless the practices used to produce, handle, package, label, store and transport the products comply with standards on good agricultural practices, good hygienic practices, good manufacturing practices, Packaging and labelling for pre-packaged foods and good storage practices.

8. Penalties

A person who contravenes a provision under these regulations, shall be met with penalties, including fines or imprisonment consistent with those prescribed under the Act.

SCHEDULE I

Guides and Standards

1. General principles of food hygiene [GAMS CAC/RCP 1-1969]
2. Gambian standards for peanuts [Gams Codex Stan 200-1995]
3. Gambian standard on peanut butter [Gams 1-2015]
4. International code of hygienic practice for Groundnuts (Peanuts) [CAC/RCP 22-1979]
5. Code of practice for the prevention and reduction of aflatoxin contamination in peanuts [Gams CAC/RCP 55-2004]
6. General Standards for contaminants and toxins in food and feed [Codex Stan 193-1995]
7. Gambian Standards for Edible Fats and oils [Gams Codex Stan 19-1981]
8. Gambian Standards for Good Hygienic Practices
9. Gambian Standard on Packaging and Labelling for Prepackaged foods
10. Good Hygienic practices [GAMS 23 2020]
11. **ECOSTAND 46: 2015** Principles and guidelines for the establishment and application of microbiological criteria related to foods
12. Code of Practice on Good Animal Feeding (CXC 54-2004)

GROUNDNUTS AND GROUNDNUT PRODUCTS REGULATIONS, 2023

MADE THIS

DAY OF

2023

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**H.E MUHAMMAD B. S. JALLOW
VICE PRESIDENT OF THE REPUBLIC OF THE GAMBIA**