Protected food, drink or agricultural product name

Product specification for [MANÍ DE TRANSKUTUKÚ]

A protected designation of origin (PDO)

Responsible country: Ecuador

GB number: F0092

Competent authority

Name: Ministerio de Producción, Comercio Exterior, Inversiones y Pesca

Address: Plataforma Gubernamental Financiera. Amazonas entre Unión Nacional de Periodistas y Alfonso Pereira.

Quito - Ecuador

Telephone: 593-2 394-8760

Email: dgarcia@produccion.gob.ec, jgranjaa@produccion.gob.ec

Applicant group

Name: Fundación Chankuap Recursos Para el Futuro

Address: Vidal Rivadeneira y Hernando de Benavente, Macas, Morona Santiago, Ecuador.

Telephone: 00593 72703457

Email: administracion@chankuap.org

Composition: Producers

Type of product (as in Annex XI Implementing Regulation 668/2014)

Class 1.8. other products listed in Annex I to the Treaty (spices etc.)

1. Product name(s)

Maní de Transkutukú

2. Description

¨Maní de Transkutukú' are peanuts of the Charak nuse and Tsuntsumanch nuse varities. They considered native varieties of the Achuar and Shuar nationalities, produced, harvested, processed and packaged according to the ancestral practices of the communities living in the Kutukú mountain range, located in the province of Morono Santiago and southern part of the province of Pastaza.

The Charak nuse is a large, elongated peanut whilst the Tsuntsumanch nuse is medium and square shaped. Both varieties are striped with colours ranging from pale pink to deep fuschia. The shells are deeply ridged, with pronounced alligator-skin-patterning, and are tougher to crack. They grow as a small bush, with lots of sprawling runners.

Although the following varieties are not currently commercially available it is hoped that they may be in the future and used for the production of Maní de Transkutukú.

- Ipiak nuse or red peanut (achiote), is a type of large peanut, elongated in shape and with red skin.
- Para nuse or white peanut is a medium to small size peanut, square in shape and with a white rind.

Whilst the colour of the fresh peanut varies depending on the variety, during the dehydration process all tend to turn to a tan and brown color.

Organoleptic, physicochemical and microbiological specifications

ORGANOLEPTIC CHARACTERISTICS

ANALYSIS DATA	RANGE	METHOD
Visual appearance	whole bean with husk	Visual
Colour dehydrated	beige and brown	Visual
Taste	Earthy, semi-sweet, nutty	gustation
Texture	Creamy, smooth	gustation
Odour	Odourless	Olfactory

Fresh peanuts, just harvested

Dehydrated peanut: this peanut is creamy, semi-sweet and odourless.

PHYSICOCHEMICAL CHARACTERISTICS

ANALYSIS DATA	RANGE	METHOD
Humidity (%)	3-5	PEE/LA/07 INEN ISO 172
Peroxide value (%)	≤ 5	INEN ISO 3960
Foreign matter (organic and inorganic)(%)	≤0.05	NTE INEN 1722

MICROBIOLOGICAL CHARACTERISTICS

ANALYSIS DATA	RANGE	METHOD
Mold and yeasts	104 UFC/g	PEEMi/LA/03 INEN 1529-10
Aerobic mesophiles	107 UPM/g	PEEMi/LA/01 INEN ISO 4833
Total coliform bacteria	102UPM/g	PEEMi/LA/20 INEN 1529-7
Escherichia coli	ABSENT	PEEMi/LA/20 INEN 1529-7

3. Geographical area

Peanut cultivation takes place in two areas: one in Achuar communities and the other in Shuar communities located in the provinces of Morona Santiago and Pastaza, which are part of Ecuador's Amazon Region.

Its geographic location is as follows: /UTM WGS84

Zone 18 M

North:

East coordinate 221684

South coordinate 9800171

South:

East coordinate 180558

South coordinate 9665884

East:

East coordinate 319337

South coordinate 9730306

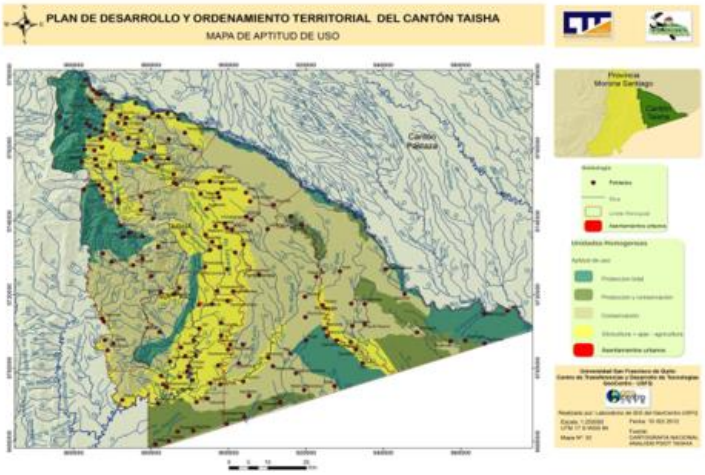
West:

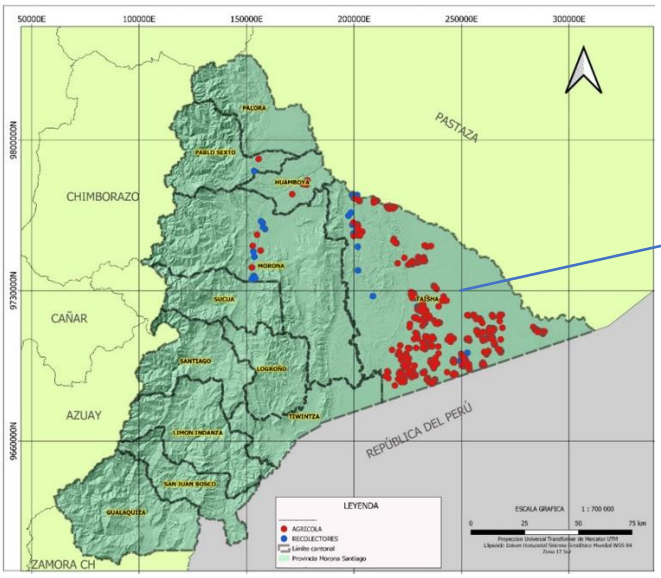
Zone 17 M

East coordinate 831641

South coordinate 9731615

MANI TRANSKUTUKÚ

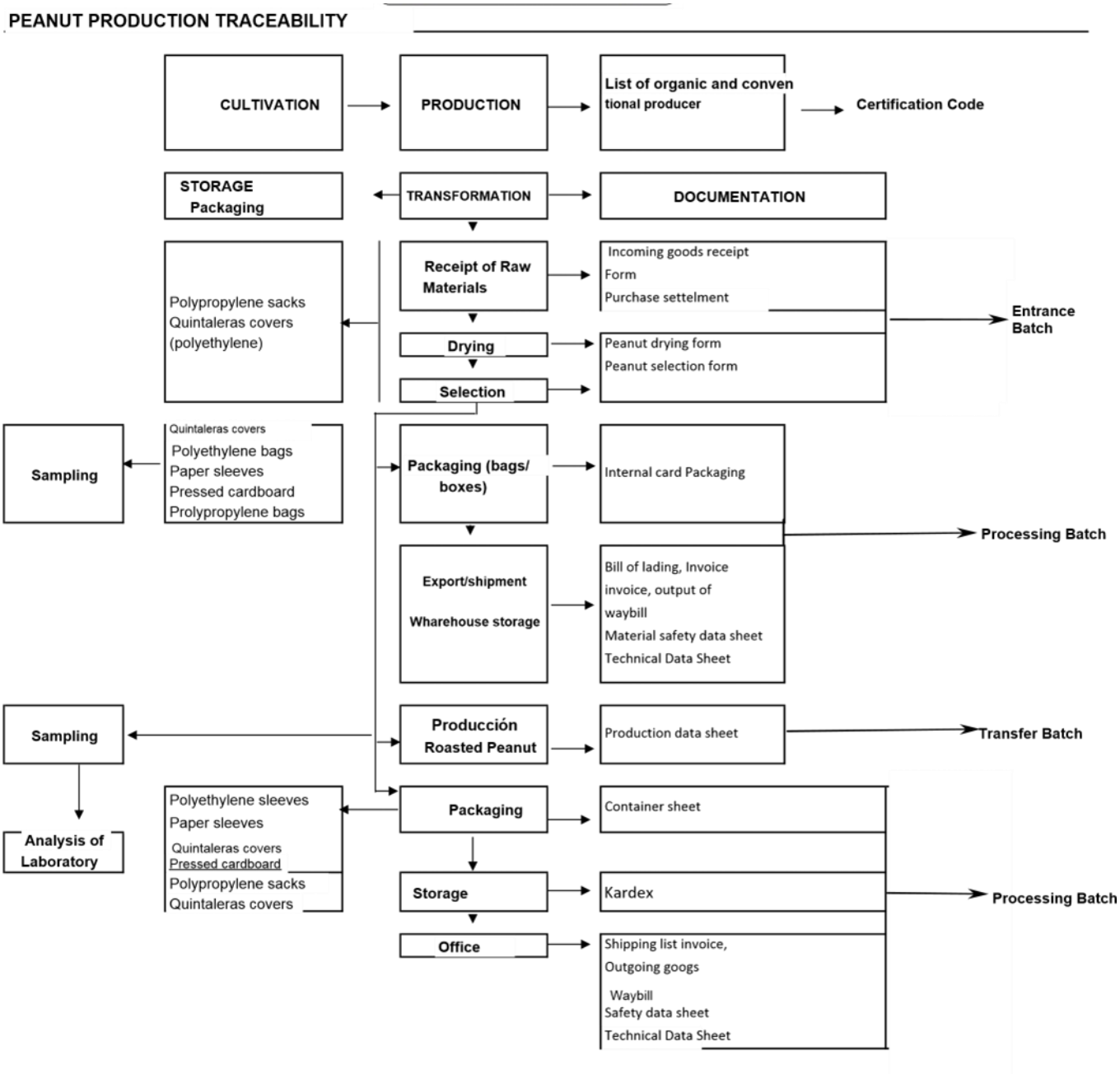




CANTON TAISHA

4. Proof of origin

All Mani de Transkutukú peanuts are produced organically. There is a traceability system in place from the producer to the final consumer, based on the organic certification that is maintained. Fundación Chankuap buys peanuts only from registered producers.



5. Method of production

5.1. COMMERCIAL VARIETIES

CHARAK NUSE : large striped peanut (Achuar).
TSUNSUMANCH NUSE: medium-sized striped peanut (Shuar)

5.2. AGRONOMIC MANAGEMENT OF THE CROP

5.2.1. Sowing Planning

Peanuts are traditionally planted according to the Shuar and Achuar ecological calendar during the time of the Pleiades (April). They start preparing the soil and then proceed to plant in May.

According to the agricultural calendar that was elaborated jointly with the Achuar and Shuar communities of the Transkutukú area in 2000, the appropriate dates for planting peanuts are the months of May and November. In fact, according to experience, the best productivity is obtained when planting is done in May. There are producers who plant in both seasons and there are those who plant in November only for seed conservation.

Choice of the site where to plant.

It must have the following characteristics: fertile, loose and black soils, as they contain a good amount of organic matter. It is worked through plot rotation, that is, when one plot is in production, the other is at rest. These are the soil characteristics required by the peanut crop for its development. The quality of the soil influences its development, size and productivity.

Soil preparation

This consists of agricultural work such as: chopping branches, cleaning and furrowing in fallow areas. All work is done by hand, with the help of a machete and hoe.

The producers, with advice from the Chankuap Foundation, plan the planting date, the area to be planted, the number of seeds they need, and the harvest date, so that the seeds can be marketed in a single period and transported to the Foundation's Collection and Transformation Center in the Macas city.

The dates of sowing and harvesting are:
SOWING

- from April 15 to May 20
- from October 15 to November 20

HARVESTING

- from August 15 to September 30
- from February 15 to March 30

The crop cycle is 100 to 120 days.

5.2.3. Soil preparation

The Achuar and Shuar producers work under the zero mechanical tillage system; no soil movement is done; the soil is cleaned superficially with a machete and hoe.

5.2.4. Planting Density

Planting distances are 50 cm between rows and 30 cm between plants, which gives a density of 66,666 plants per hectare.

Sowing. - The planting density is 50 centimeters between rows and 30 centimeters between plants.

5.2.5. Seed selection and preparation

To improve the quality of the harvest, seed selection consists of separating the broken, damaged, diseased, insect-attacked and small seeds, leaving only the healthy pods with the largest number of grains and the largest size.

In addition, the seeds are soaked overnight in water to pre-germinate them so that those that germinate are sown in the field.

5.2.6. Sowing

After any slashing, felling and clearing, the soil is prepared by light hand tillage at the seed placement site.

Therefore, it can be done traditionally as the Achuar do in many cases, making localized breaks in the soil without an order of rows, without exceeding per site one meter of distance, where they place several seeds (5 to 10). Alternatively sowing is done in a density of 50 cm by 30 cm, making a hole with the tip of a machete or a wood where three seeds are placed at a depth of approximately 3 cm and covered with soil.
The cultivated areas vary between 500 and 2500 m². Yields vary between 2.5 and 4 quintals per planted area, with an average of 7qq/ha.

5.2.7. Cultivation tasks

Weeding
Due to the frequent rains and the speed with which weeds germinate, weeding must be done monthly, that is, four times during the crop cycle, using a machete.

Supports
This work is done in the second and third month of planting to prevent the plant from falling due to the constant rains and to develop a greater number of pods.

Pest and disease control
In this area, due to polyculture management, crop rotation, and the great biodiversity, the incidence of pests and diseases is minimal; if there is a high incidence, a repellent made from local species such as nettle or chili bell pepper is applied.

In case of any pest, the preparation (approved by the organic certifier) would be applied with a hand pump.

5.2.8. Harvest
After about 100 to 120 days, the peanut is ready for harvesting. The physiological sign of the plant is that it turns yellowish and when the pods are extracted, the furrows are well marked.
The harvesting process begins by carefully pulling up each plant with the help of a machete or a wood that is used to soften the soil around the plant, placing the plants in piles on the soil of the plot and leaving them for two days to dry out and remove the soil adhered to the pods, after which they are transported to a drying place where they remain for 4 to 5 more days.

5.2.9. Post-harvest.
After the peanuts are well dried, the pods are manually shelled, and the peanut kernels extracted. Damaged, diseased, rotten, trash and other foreign material are separated and discarded. The shelled peanuts are sorted and then stored in sacks and labeled with the origin for later transport to the Macas Collection Center.

6. Link with the geographical area

6.1 PHYSICAL CHARACTERISTICS OF THE AREA
Relief
Achuar communities are located on the eastern flank of the Transkutukú Mountain Range, with regular topography and slopes ranging from 0 to 20%, giving the

terrain a flat conformation. The Shuar communities are located in the highest part with slopes that can reach 30%.

Soil conditions

Soils throughout the territory have textures ranging from sandy loam (ph 5.5 to 6.5); silty (ph 5.8 to 6.5) and clay (ph 4.5 to 5.5). The soils of the Achuar zone of Pastaza are clayey, while the soils of the Achuar zone of Morona Santiago are silty-sandy and loamy, with the presence of clay soils. The soils are especially dark in colour with depths of 5 to 25 cm. The ph and characteristics of the soil are ideal for growing Maní de Transkutukú resulting in high yields of large well formed peanuts.

Hydrology.

The Achuar and Shuar territory has the following climatological characteristics:
Average Annual Precipitation: 2500 mm.
Average Annual Temperature: 22.2- 35ºC.
Average Relative Humidity: 95%.
Average Elevation: 400 meters above sea level.

Weather

Temperatures vary greatly, with a maximum annual average of 28 degrees in the lower Transkutukú area and minimum temperatures of 6 to 8℃ annual average are found in the higher parts approaching the highlands.

Environmental impact:

- The variety is endemic.
- The climatic conditions: temperature, rainfall and humidity are favourable for the development of this variety of peanut.
- The characteristics of the soil: sandy loam and clay loam allow this variety to have a good productivity-yield per hectare.
- Organic agriculture standards, such as crop rotation and association, ensure that these soils maintain their fertility. - The environment has soils with a good amount of organic matter, allowing this variety of peanut to develop well.

During the development of the plant, the soils are permeable and allow the absorption of rainfall which aids crop production. Being an endemic crop, it is resistant to the climatic factors of the area.

6.2. The Shuar and Achuar peoples of Transkutukú

The peanut is a product that has been cultivated for many years and the knowledge of its cultivation is part of the culture of the communities which is passed down through generations. These communities have developed a variety of skills related to cultivation, land preparation, mentoring, plant management and problem solving. These skills have evolved over time through hands-on experience, knowledge sharing and continuous learning.

The communities or "centers" are located in the Amazon rainforest. The Shuar and Achuar call the land where they have crops "the plot". All crops are traditionally planted after cutting down the jungle or forest with a biomass equivalent in quantity to that of a primary forest. Traditionally, indigenous people of the Amazon are horticulturalists, who have managed their land with a diversity of crops for food, medicinal and cultural purposes. Currently, each producer has established their own cultivable space, where they apply crop rotation.

In the Transkutukú area, no chemical fertilizers or pesticides are used on the peanut crop as they are grown organically. They are harvested by hand.

7. Inspection body

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8. Labelling

N.A.

ENDS