

Protected food, drink or agricultural product name

# Single document for MANÍ DE TRANSKUTUKÚ

GB number: F0092

A protected designation of origin (PDO)

## 1. Product name(s)

Maní de Transkutukú

## 2. Country

Ecuador

## 3. Description of the agricultural product or foodstuff

### 3.1. 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.)

### 3.2. Description of the product

“Maní de Transkutukú” are peanuts of the Charak nuse and Tsuntsumanch nuse varieties. 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 fuchsia. 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

#### 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
------------------	--------	-------------------------

### **3.3 Feed (for products of animal origin only) and raw materials (for processed products only)**

N.A.

### **3.4. Specific steps in production that must take place in the identified geographical area**

The entire production takes place in/within the area.

### **3.5. Specific rules concerning slicing, grating, packaging, etc. of the product the registered name refers to**

#### 3.5.1. Storage

The peanuts are packed in polyester / polyethylene bags with a thickness of 12 / 50 microns. Material suitable for packaging products for human consumption approved by the Food and Drug Administration and European Union, sealed against humidity.

#### 3.5.2 Transportation

After drying the peanuts well, pods are shelled manually extracting the peanut kernels. This classification is made separating damaged, diseased, rotten, garbage and other foreign materials to be stored in sacks and labeled with the origin for subsequent transport to the Collection Center in Macas.

### **3.6. Specific rules concerning labelling of the product the registered name refers to**

N.A.

## 4. Concise definition of the 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

## 5. 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 color with depths of 5 to 25 cm.

### **Hydrology.**

The Achuar and Shuar territory has the following climatological characteristics:

Average Annual Precipitation: 2500 mm.

Average Annual Temperature: 22.2- 35°C.

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 °C 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.

## **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.

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.

In the Transkutukú area, no chemical fertilizers or pesticides are used on the crops.

## **6.3 Peanuts**

There are 4 varieties of cultivated peanuts:

- Charak nuse or Achuar striped peanut, is a large-sized, elongated type of peanut with a pink shell and brown or purple stripes.
- Tsuntsumanch nuse or Shuar striped peanut is a medium sized peanut, square in shape and with a shell of the same color as the Charak.
- 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.

The commercial varieties are Charak and Tsuntsumanch nuse.

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

The peanut is planted at various distances, according to the experience and knowledge of the producer and the variety to be planted, since it can have a creeping or erect growth habit.

Thus, 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).

With this technique, planting was better organized in the plot and furrows or rows are made at 0.50 meters apart, and planting is done between sites at distances that vary from 30 to 50 centimeters.

Generally, two plantings are made during the year, in May and November. Two weeding operations are carried out. The first one takes place in June and December, one month after planting, and favors the growth of the peanut plants by eliminating competition from weeds. The second is done in August or January, about 15 days before harvest, to facilitate harvest. The cultivation cycle before harvest lasts 3 to 4 months in total.

The cultivated areas vary between 500 and 2500 m<sup>2</sup> and the average is about 5000 m<sup>2</sup>. Yields vary between 2.5 and 4 quintals per planted area, with an average of 7qq/ha.

ENDS