



Environmental product declaration

This EPD has been prepared in accordance with ISO 14025:2006

Blanched peanuts

Programme

The International EPD® System www.environdec.com

Programme operator

FPD International AB

EPD registration number

EPD-IES-0024770:001

Publication date

2025.07.22

Valid untill

2030.07.20

CPC Code

21421 - Groundnuts, shelled

An EPD should provide current information and may be updated if conditions change. The stated validity is therefore subject to the continued registration and THE INTERNATIONAL EPD® SYSTEM publication at www.environdec.com





Programme information

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THE INTERNATIONAL EPD® SYSTEM

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PRODUCT CATEGORY RULES

PCR 2011:03 - "Prepared and preserved vegetable and fruit products, including juice" - Version 2.0 - UN CPC 21421 "Groundnuts, shelled". PCR review was conducted by: RYU Koide, Norwegian University of Science and technology (NTNU). The review panel can be contacted via info@environdec.

LIFE CYCLE ASSESSMENT (LCA)

Leticia Tuninetti, Rodolfo Bongiovanni and María Raquel Cavagnaro - Members of INTI - INTA

THIRD PARTY VERIFICATION

Independent third-party verification of the declaration and data, according to Norma ISO 14025:2006, via:

EPD verification by individual verifier
Third-party verifier: Bárbara Civit - CONICET
Approved by: The International EPD ® System.

Procedure for follow-up of data during EPD validity involves third-party verifier: YES NO

About us

We are an agro-industrial company based in General Deheza, Córdoba, Argentina, specialized in the production and export of high-quality peanuts. We manage the entire value chain: from planting and cultivation to processing and international marketing.

With a strong commitment to sustainability, innovation, and excellence, we implement cutting-edge technology and strict controls at every stage of the production process to ensure quality and food safety.

We were the first peanut company in Argentina to certify BRCGS Food Safety, and we also hold Kosher and SMETA Sedex certifications, demonstrating our compliance with the highest international standards and customer requirements.









----- Vision

To be an innovative, profesional and efficient industry. We focus on the satisfaction and recognition of our stakeholders, committing ourselves to sustainable progress.

----- Values



Our guides

Responsability, honesty and humility are the guiding principles of our culture.



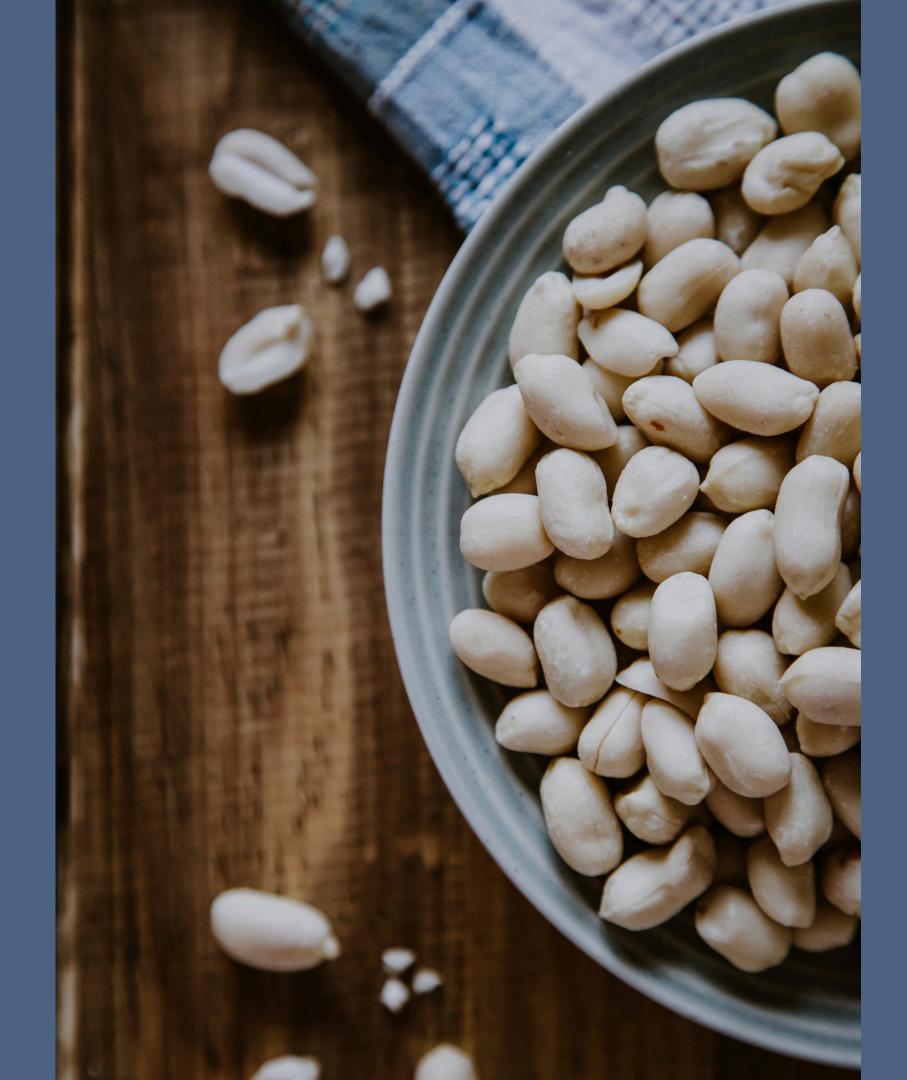
Team

We value truth, loyalty and commitment to our clients and collaborators. We promote a proactive attitude and strong sense of belonging within our team.



Challenges

We seek enthusiasm and a results-oriented mindset as drivers of sucess, always open to challenges and continuous growth.



Gastaldi around the world



From the province of Córdoba, we export our peanuts to over 80 countries across the Americas, Europe and Asia.



We export 99% of our production.



Export logistics involve multimodal transportation: land transport (by train or truck) is used to move the cargo to the port, followed by sea transport for international shipping.





Product information

Blanched peanuts

- Are selected peanuts without skin (whole or splits)
- This product will undergo further industrial processes before direct human consumption.
- > Count: 30-38, 38-42, 40-50, 50-60, Splits.
- Shelf life: 12 months from the production date under proper storage conditions: 45%-55%humidity and a temperature between 12°C-15°C



Nutritional information

1. NUT	RITIONAL COMPOSITION			
Atributes	Units	Values per 100 g.		
Calories	Kcal	570		
Proteins	g	26		
Total carbohydrates	g	16.6		
Fiber	g	7.9		
Fats	g	48		
Saturated fats	g	5.95		
Monounsaturated fats	g	38.54		
Polyunsaturated fats	g	3.51		
Trans fats	g	0.00		
Vitamin E	mg	8.10		
Vitamin B9 - Folate	mg	240		
Vitamin B3 - Niancin	mg	12.7		
Vitamin B1 - Thiamine	mg	0.64		
Vitamin B2 - Riboflavin	mg	9.13		
Vitamin B5 - Pantothenic Acid	mg	1.77		
Vitamin B6 - Pyridoxine	mg	0.35		
Zinc	mg	3.30		
Copper	mg	0.9		
Selenium	mcg	6.90		
Magnesium	mg	175		
Phosphorus	mg	395		
Potassium	mg	682		
Calcium	mg	65		
Sodium	mg	10		
Iron	mg	2.90		
Cholesterol	g	0.00		



LCA INFORMATION

Declared unit

One kilogram of blanched and packed peanuts. The weight of packaging not included in the weight.

Geographical scope



Global

Time representativeness

The reference period for the analysis is the 2022-2023 crop season and the year 2023 for industrial data.

Databases(s) and LCA Software

Ecoinvent V 3.10.1 // SIMAPRO 9.6.0.1 // Agri-Footprint V6.0

Impact assessment methodology

Environmental performance was evaluated through the Life Cycle Assessment (LCA). The product analysed is marketed under the Business-to-business (B2B) model, and the scope of the analysis is from "cradle to grave".

The results are calculated with reference to Version 3.0 of the default list of environmental performance indicators based on EF 3.1

The study considers the following impacts:

- Global warming potential
- Ozone layer depletion
- Acidification potential
- Eutrophication potential
- Photochemical oxidant creation potential
- Abiotic depletion potential (metals and minerals)
- Abiotic depletion potential (fossil fuels)
- Water deprivation potential



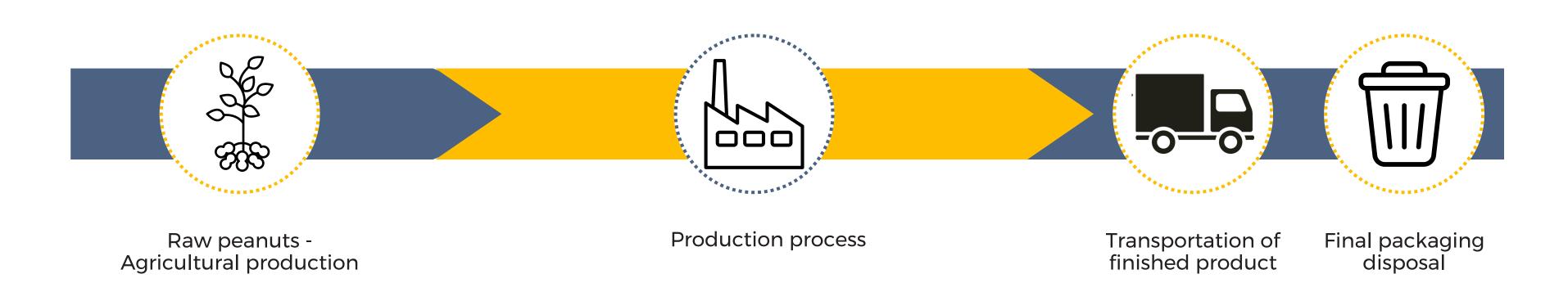


System boundaries: From "cradle to grave"

Declared unit



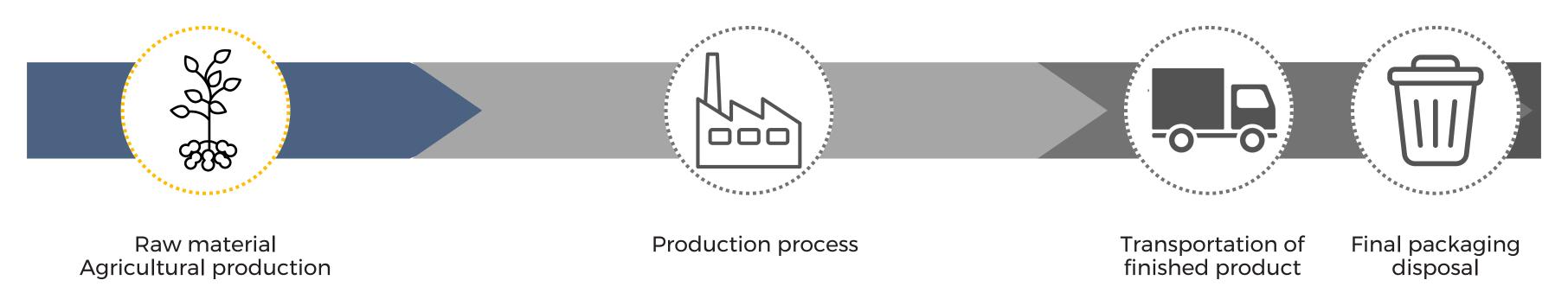
One kilogram of blanched and packed peanuts. The weight of packaging not included in the weight.



The mass or biophysical allocation criterion was used, as indicated for industrial processes in the reference PCR.



Upstream process: agricultural process

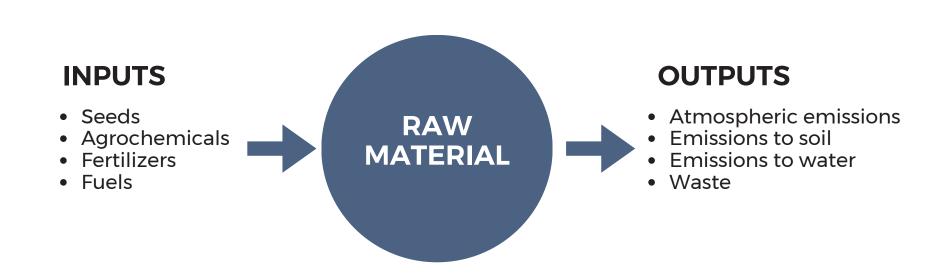


Agricultural production - Raw peanuts

The agricultural data corresponds to the 2022/2023 crop year and the industry data corresponds to 2023.

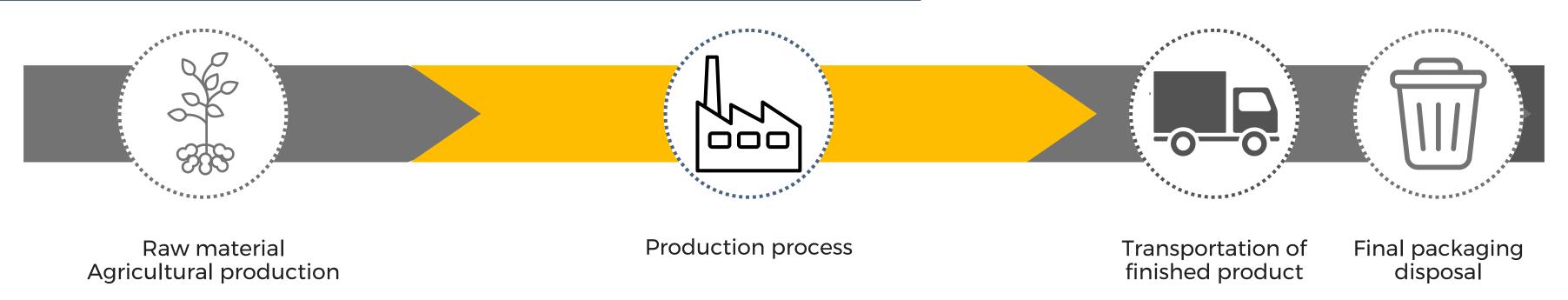
For raw peanuts production, emissions from the decomposition of aboveground and belowground crop residues were included in the study. Tier 2 (TIER 2) of the IPCC emissions calculation was used, which uses the IPCC default equations and calculates crop-specific emissions with country-specific emission factors taken from Argentina's Biennial Update Reports (MAyDS, 2019). Tier 2 uses disaggregated activity data.

The stages of planting, crop protection, digging, and harvesting are considered.



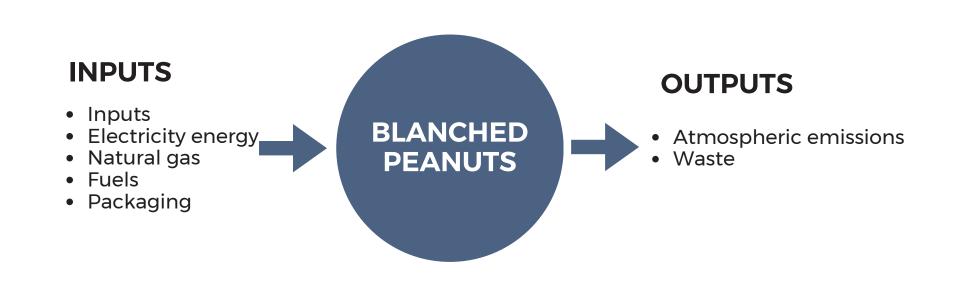


Production process: Industrial process in Plant



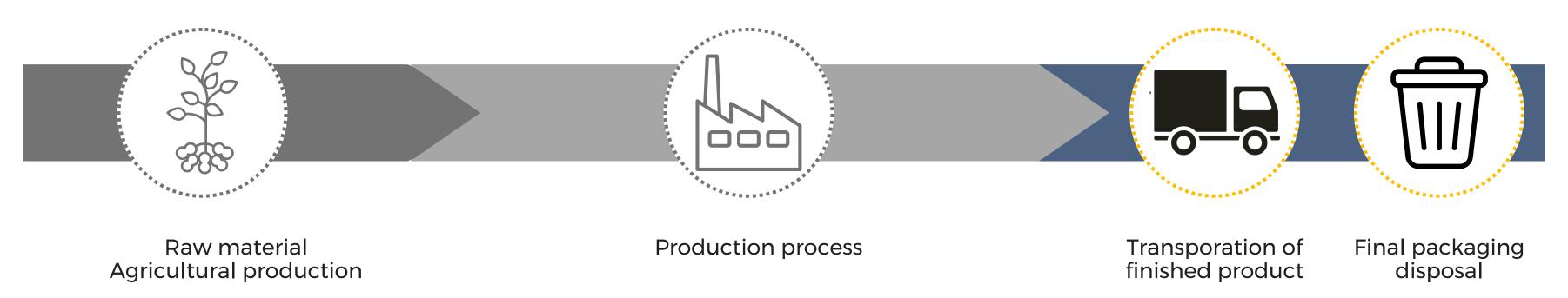
Principal production

In this stage of the industrialization of confectionery peanuts for the production of blanched peanuts, proprietary data from Gastaldi Hnos. was used. The inputs used, fuel and energy consumption, the suppliers involved, as well as the losses and by-products generated during the process were identified. The stages involved are: reception of confectionery peanuts, roasting, blanching, electronic sorting, packaging, and storage of the finished product.



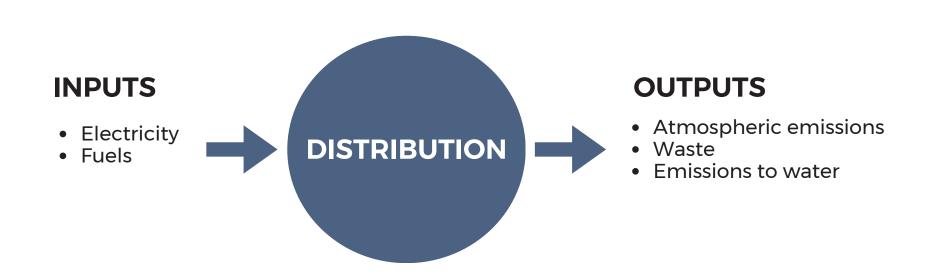


Downstream: transporation of finished product and final packaking



Regarding logistics, product packaging was considered, including additional packaging to accommodate containers. For each declared unit, a weighted average of the various routes by train and truck was calculated, and shipping was also included, also considering a weighted average according to the most important destinations: European Union.

It is assumed that all necessary packaging, including wrapping, plastic and cardboard wil be disposed of in a landfill at the end of its useful life. However, these materials are recyclabel.





Environmental results

Table 1: Impact category indicators for the UD 1 kilogram of blanched peanuts packaged and delivered to the customer.

PARAMETERS			UNIT	Upstream	Core	Downstream	Total
Fossil		kg CO2 eq.	3.83E-1	1.77E-1	1.64E-1	6.42E-1	
Global warming potential (GWP)	enic		kg CO2 eq.	1.74E-1	7.76E-3	5.67E-6	1.75E-1
	nd use and land transformation		kg CO2 eq.	2.94E-4	1.34E-3	4.74E-6	1.63E-3
TOTAL			kg CO2 eq.	4.75E-1	1.79E-1	1.64E-1	8.10E-1
Ozone layer depletion (OPD)		kg CFC 11 eq.	2.73E-6	2.88E-9	2.37E-9	2.74E-6
Acidification potential (AP)		mol H+ eq.	3.00E-3	3.26E-4	3.86E-3	7.19E-3	
Eutrophication potential (EP)	Aquatic 1	freshwater	kg P eq.	8.89E-5	2.78E-6	1.60E-6	9.32E-5
	al (EP) Aquatic i	marine	kg N eq.	9.60E-4	9.59E-5	9.91E-4	2.05E-3
	Aquatic t	terrestrial	mol N eq.	1.11E-1	1.04E-3	1.10E-2	1.23E-1
Photochemical oxidant creation potential (POCP)		kg NMVOC eq.	2.72E-3	5.29E-4	6.23E-3	9.48E-3	
Abiotic depletion potential (ADP)*		nd minerals	kg Sb eq.	1.03E-7	6.15E-9	3.81E-9	1.13E-7
	tial (ADP)* Fossil re	sources	MJ, net calorific value	4.24E+0	2.82E+0	2.06E+0	9.12E+0
Water deprivation poter	ntial (WDP)*		m3 world eq. deprived	2.42E-2	8.85E-2	1.06E-3	1.41E-1



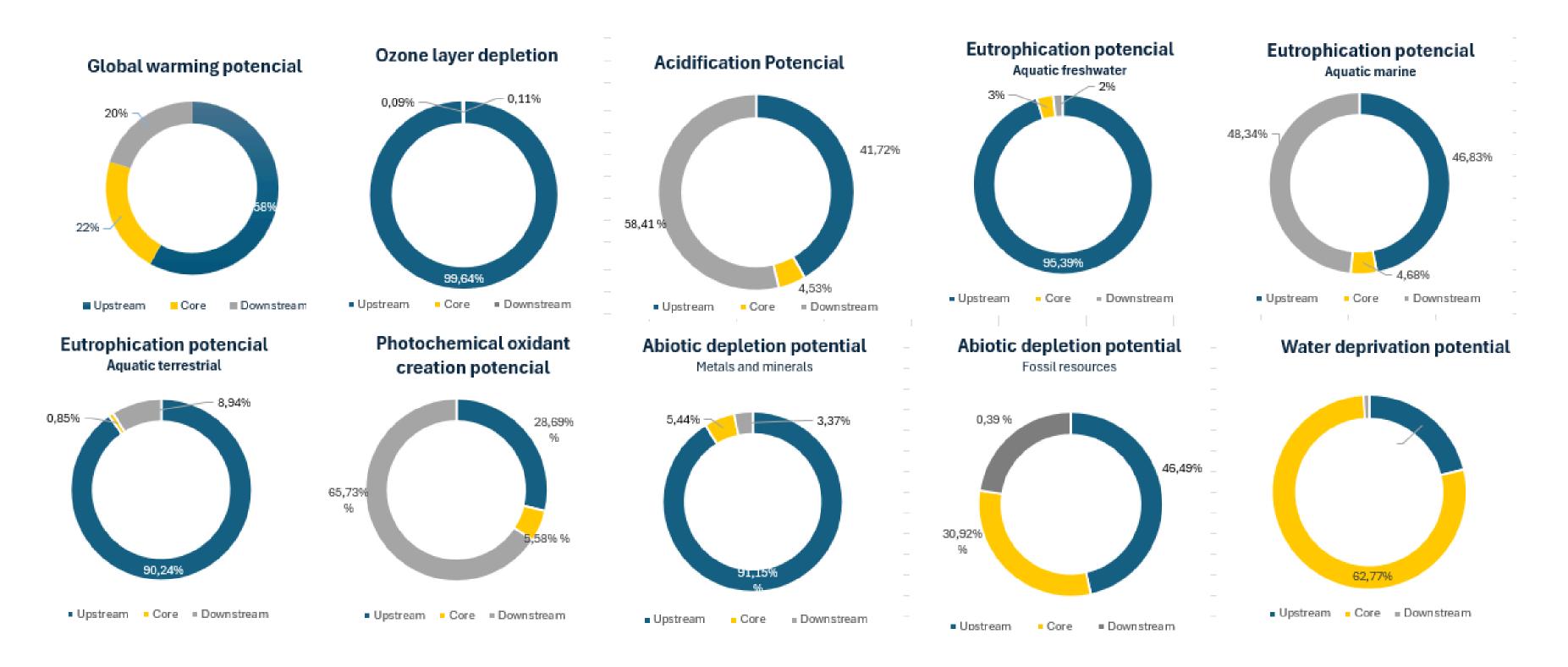
Environmental results

Table 1: Resource usage indicator for the UD 1 kilogram of blanched peanuts packaged and delivered to the customer.

PARAMETERS		Unit	Upstream	Core	Downstream	Total
Primary energy resources - Renewable	Use as energy carrier	MJ, net calorific value	8.72 E-2	2.39 E-1	3.46 E-3	3.29 E-1
	Used as raw materials	MJ, net calorific value	3.85 E-1	2.97 E-4	3.16 E-4	3.86 E-1
	TOTAL	MJ, net calorific value	4.72 E-1	2.39E-1	3.78 E-3	7.15 E-1
Primary energy resources - Non renewable	Use as energy carrier	MJ, net calorific value	8.20 E-5	9.00 E-7	2.52 E-6	8.55 E-5
	Used as raw materials	MJ, net calorific value	4.24 E+0	2.82 E+0	2.06 E+0	9.12E+0
	TOTAL	MJ, net calorific value	4.24E+0	2.82E+0	2.15 E+0	9.21 E+0



Analysis of the results





Our commitment to sustainable peanut production

Good Agricultural Practices (GAP)

We use less heavy machinery compared to other countries, which helps us reduce emissions associated with fossil fuel comsumption.

Favorable climate conditions

Our peanut-growing regions benefit from a climate that supports optimal crop development, reducing the need for additional inputs such as fertilizers and intensive irrigation.

Technology for efficient agriculture

We implement advanced technologies like precision agriculture, drone monitoring and variable-rate applications. These practices optimize resource use and minimize environmental impacts.

Crop rotation to protect soil healt

We rotate peanuts with crops like corn and soybeans to improve soil health and reduce the use of chemical fertilizers, which lowers greenhouse gas emissions.





References

ISO 14040:2006

Environmental management - Life cycle assessment - Principles and framework

ISO 14044:2006

Environmental management - Life cycle assesment - Requirements and guidelines.

ISO 14067:2006

Greenhouse gases. Carbon footprint of products. Requirements and guidelines for their quantification.

ISO 14025:2006

Environmental labels and declarations. Type III environmental declaration. Principles and procedure.

International EPD System

General Programme instructions (EPD) - Version 5.0.1

PCR 20011:03

Prepared and preserved vegatable and fruit products, including juices. Version: 2.0 - UP CPC 21421: Groundnuts, shelled

Life cycle assessment (LCA)

Life cycle assessment (LCA) applied to peantus. Report date: 10/03/2025



Environmental product declaration







