

The White Stuff on Properly Stored Peanuts Identified, Need to Reassess Boundaries?

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Peanuts stored under low humidity (a_w 0.77) and high carbon dioxide (≥ 9000 mg/m³) conditions which normally would not support life, were exhibiting a white powder coat. This was identified at the NPRL as an extremophile fungus that had never been reported on peanuts before. Environmental conditions that effectively prevent growth of *Aspergillus flavus*, *A. parasiticus* and *A. niger* are not sufficient to stop growth of this extremophile which can thrive at much lower humidity than *Aspergillus* and in the absence of oxygen. Appropriate storage conditions for peanuts might need some adjustments to prevent extremophiles and preserve seed quality, those conditions are discussed.