

Technical Data Sheet

PRODUCT NAME Roasted Blanched Split Peanut		COUNTRY OF ORIGIN	Argentina	
BOTANICAL NAME/VARIETY	Arachis hypogaea	COUNTRY OF MANUFACTURE	Argentina	

PRODUCT COMPOSITION

Peanut 100%

CHEMICAL AND PHYSICAL PROPERTIES						
Criteria	Tolerance	Description				
Colour	38 - 40	Agtron				
Moisture	Max. 3%					
Type I damage	Max. 1.5% w/w	Sprouted, freeze damage, damaged by insect, internal mould,				
		contaminated with insects secretions				
Type II damage	Max. 0.5% w/w	Heat damage (burnt), rotten (decay), external mould				
Irregular appearance	Max. 5% w/w	Include stained, dirty, shrivelled, discoloured				
Kernels with skin	Max. 2% w/w					
Whole kernels	Max. 6% w/w					
Free fatty acids	Max. 1.5%	As oleic acid				
Peroxide value	Max. 5 mEqO2/kg					
lodine value	Max. 82 g/100g					
MUFAs	Min. 76%					
PUFAs	Max. 8%					
Sizes	76/84; 80/100; 100/120; 120/140					
Absent	Absent	Glass/hard plastic, insects/arachnids, other types				
Metallic foreign material	Absent					

MICROBIOLOGICAL PARAMETERS				
Total Plate Count	<5000 cfu/g			
Coliforms	<50 cfu/g			
E. coli	Absent			
Salmonella sp.	Absent/25g			
Yeast and Mould	<100 cfu/g			
Staphylococcus aureus	<10 cfu/g			
Enterobacteriaceae	<50 cfu/g			
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NUTRITIONAL INFORMATION (100g)					
Energy	2551	kcal			
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Carbohydrate	11	g			
of which sugars	8.6	g			
Fat	50	g			
of which saturates	6.5	g			
Fibre	9	g			
Protein	26	g			
Sodium	0	g			
Source: Manufacturer					

ALLERGENS					
Allergens present in product:	Peanuts. The above allergen info (from manufacturer) will only be applicable when purchased in bulk size original packaging. Allergens in the Nuts in Bulk website				
Allergens present in process:	Peanuts, applies when bought in small quantities that need re-packaging				

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STORAGE					
	Storage at max. 20°C and <65% RH.				
TRANSPORT INFORMATION					

Transport at ambient.

SHELFLIFE Unopened, handled properly and stored at the recommended temperature product has: 1. 16 months 2. 18 months 3. 6 months 4. 7 months

shelf life after production date

PACKAGING						
PRIMARY:	Polypropylene big bag with inner aluminium/EVOH liner hermetically sealed Barrier bag (EVOH) vacuum sealed Polypropylene bags 80µ/100µ Polyethylene bag sealed	SECONDARY:	2. Carton 4. Carton	NET WEIGHT:	1. 625 Kg, 750 Kg, 1000 Kg, 1100 Kg and 1250 kg 2. 13.6 Kg, 15 Kg, 20 Kg or 25 kg 3. 25 kg or 50 kg 4. 10 Kg, 15 Kg, 20 Kg or 25 kg	

SUITABILITY STATEMENT $Kosher \ (Parve), \ Halal, \ Vegetarian, \ Vegan, \ Coeliac, \ Diabetics, \ Lactose \ intolerant.$

CERTIFICATIONS BRCGS for Food Safety, Kosher, Halal

ADDITIONAL INFORMATION

LEGAL REGULATIONS

The finished product is not derived from nor contains GMO material
The finished product nor any of its ingredients have been subjected to ionising irradiation

Product meets EU Directive 1881/2006 with regard to contaminants in foodstuffs

Product meets EU Directive 396/2005 with regard to contaminants in foodstuffs

Product meets EU Directive 396/2005 with regard to pesticide residue levels in foodstuffs

Product meets EU Directives 10/2011 and 1935/2004 with regard to materials in contact with foodstuffs.

The manufacturing process is controlled in line with the requirements of HACCP/Codex Alimentarius

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