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|  | PRODUCT SPECIFICATION | | | | |
| | Peanut Roasted Crumble | | | | |
| | Document No | Issued Date | Rev. No | Rev. Date | Page No |
| | IF 05-002 | 29.01.2025 | 06 | 29.01.2028 | 1 / 4 |

1. Product Information


| | |
|-------------------------------|---|
| Name | Roasted Peanut Crumble |
| Country of Origin | China |
| Profile | Variety: Various, but only as accepted and approved |
| Composition | 100% Peanut Allergens have been highlighted in Black |
| Production Description | Derived from raw peanuts harvested from the ground, shelled and blanched, before being sorted, chopped, roasted, sieved and packed. The product is free from any further additives or preservatives. |
| Quality Declaration | The product is handled, packed and stored under the manufacturing practices and processes of HACCP, GFSI Certified Standards and produced in compliance with the specified requirements of the Product Specification. |

2. Physical Appearance & Tolerance

| Parameters | Requirements/ Tolerance |
|---|--------------------------------------|
| Colour | Light Yellow to Brown |
| Cut Type | Crumbled |
| Aroma | Typical Characteristics of Peanut |
| Taste | Typical Characteristics of Peanut |
| Texture | Medium to firm, not gritty or spongy |
| Sieve Outside Spec | Max 10% by weight |
| Discoloured Pieces | Max 3% per 100g |
| Skin Flecks | Max 5% per 100g |
| Clumps (more than 3 pieces) | Max 4% by Weight |
| Moisture | Max 4% per 100g |
| Natural occurring FB | 0.1% |
| Organoleptic defects | Free from off taste or smell |
| Endogenous foreign matter (shell, etc) | Max 0.5% per 100g |
| Exogenous foreign matter – Insects / Larvae / worms | Nil |
| Foreign matter – wood, glass, metal, stone, plastic | Nil |

3. Size & Grade

| Tolerance | Size |
|-------------|----------------------|
| (+/- 0.2mm) | 0.8mm – 2.5mm pieces |
| (+/- 0.5mm) | 2mm – 6mm pieces |

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|---|-------------------------------|--------------------|----------------|------------------|----------------|
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| | Peanut Roasted Crumble | | | | |
| | Document No | Issued Date | Rev. No | Rev. Date | Page No |
| | IF 05-002 | 29.01.2025 | 06 | 29.01.2028 | 2 / 4 |

4. Microbiological Limits

| Parameters | Unit | Limits |
|--|--------------|----------|
| TVC | cfu/ g | < 50,000 |
| Yeast | cfu/ g | < 1,000 |
| Mould | cfu/ g | < 1,000 |
| Coliforms | cfu/ g | <10 |
| E Coli | cfu/ g | <10 |
| <i>Staphylococcus Aureus</i> | cfu/ g | < 50 |
| Salmonella | in 25 g | Negative |
| <i>Listeria Monocytogenes</i> | in 25 g | Negative |
| Norovirus | Lab Analysis | Absent |
| Peroxide | Lab Analysis | 10meq/Kg |
| Aflatoxin Total | ug/Kg | 4ppb |
| Complies with EU/ UK/ FDA Regulations; country of delivery | | |


5. Production Control

| | |
|----------------------------|---|
| X-Ray | To detect and reject test pieces, Metal: 0.8mm, Glass: 2.0mm & Ceramic: 2.0mm, Non-Fe: 0.8mm & SUS: 0.8mm, before being packed. |
| Laser Sorter | To detect and separate foreign bodies during production |
| Magnetic Separation | Magnetic force > 2000Gs, before being packed |
| Metal Detection | Detector to reject test pieces, Ferrous: 1.2mm, Non-ferrous: 1.5mm & Stainless steel: 1.5mm, before being packed. |
| Weight Control | Weighting tolerance – N/A. Minimum Net Weight as per Specification and carton label. |

6. Nutritional

| Nutritional Values* | Average per 100 g |
|----------------------------|--------------------|
| Energy (Kj/Kcal) | 2341 Kj / 564 Kcal |
| Total Fat (g) | 46.1 |
| of which Saturated Fat (g) | 8.7 |
| Carbohydrates (g) | 12.5 |
| Of which Sugar (g) | 6.2 |
| Protein (g) | 25.6 |
| Sodium (mg) | 2.0 |

*This nutritional disclaimer notifies that under no circumstances will we be responsible for any loss, damage or liability resulting from your reliance on nutritional information given. The approximate nutritional values given are only to be used as guidance.

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| | Peanut Roasted Crumble | | | | |
| | Document No | Issued Date | Rev. No | Rev. Date | Page No |
| | IF 05-002 | 29.01.2025 | 06 | 29.01.2028 | 3 / 4 |

7. Packaging Items and Labelling –

- **Packaging Items:** All packaging items to be agreed with Customers prior to production


| Items | Properties |
|--|--|
| Bag | Clean first use, food safe, Brown Kraft paper bag, Heat sealed or Stitched – No staples. With clean first use, food safe, (heat sealed) Blue PE bag liner. |
| Bulk | Clean, first use, food safe, White PP bag, Valve closure, Sewn or Tied – No Staples. With clean first use, food safe, (heat sealed) Silver Foil liner. |
| Tape seal | Brown / Blue, self-adhesive tape – No staples |
| Label | One per bag |
| Pallet | Unless specifically agreed otherwise – Standard first use industrial wooden (100x120cm) or euro (80x120cm), clean, free from damage and foreign materials. Floor loading = No pallets. |
| Pallet wrap | All pallets are wrapped. |
| Weight per case/unit | 25kg (55.2lb) Bag / 1 ton (220.5lb) Bulk |
| Number of cases per pallet | tbc |
| <i>Complies with related EU/ UK/ FDA legislations; country of delivery</i> | |

7.1 Labelling Detail: Each Carton – Pre-Approval required

- **Name of Product** : As per Specification Product Description
- **Material Number** : Customer Specific
- **Raw Material Origin** : Country
- **Batch No** : 0000
- **Production Date** : DDMMYY
- **Best Before Date** : DDMMYY
- **Net weight** : X Kgs (lbs)
- **Gross Weight** : X Kgs (lbs)
- **Manufacturer/ Packer** : Name
- **Item Code** : 17 Digit IF Code

8. Shelf-Life & Storage Conditions

- 12 months from production date if stored in original sealed packaging
- Ambient storage and transportation (Max 20°C)
- Store at appropriate temperature, in a clean and dry environment, away from direct sunlight and strong odours.
- The means of transport must ensure hygiene conditions and guarantee integrity and quality of the produce.
- Product shall be protected from weather, condensation, dust, infestation and any other contamination elements.
- Rotate stocks to use oldest first.

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| | Document No | Issued Date | Rev. No | Rev. Date | Page No |
| | IF 05-002 | 29.01.2025 | 06 | 29.01.2028 | 4 / 4 |

9. Consumer Group & Intended Use

- **Edible** – For general consumer consumption either as a snack or ingredient.

10. Regulatory Declarations

| | |
|-------------------------------------|--|
| Cultivation & Pesticides | Pesticide detected residues comply with the legislative maximum levels (MRL's) stipulated by EU/ UK/ FDA* |
| Total Heavy Metal | The product complies with legislative maximum levels in accordance with levels stipulated by EU/ UK/ FDA* |
| GMO | The product is free from any GMO material in accordance with EU/ UK/ US legislation. |
| Allergen | The final product contains Peanut allergen; and complies with EU/ UK/ FDA stipulated allergen list. |
| *Country of delivery | |

11. Sign off Approval On behalf of our supplier

| | IF Prepared by | IF Approved by | Supplier/Customer Approved |
|------------------|-------------------------|-----------------------|-----------------------------------|
| Signature | Anna Kaliszewska | Josias Nunes | |
| Position | Technical Administrator | Commercial Director | |
| Date | 29.01.2025 | 29.01.2025 | |

| Allergens:- When purchased in bulk size original packaging, manufacturer allergen policy will apply. When purchased in quantities that need re-packaging, our allergen policies will apply. | | | | | | |
|---|--------------|-----------------------------|-----------------|--|-----------------------------|-----------------|
| Component | Manufacturer | | | Nuts in Bulk (Applies when bought in small quantities that need re-packaging) | | |
| | In Product | Processed in Same Equipment | Handled on Site | In Product | Processed in Same Equipment | Handled on Site |
| Cereals containing GLUTEN and products thereof | NO | NO | NO | NO | YES | YES |
| EGGS or its derivatives | NO | NO | NO | NO | NO | NO |
| FISH or its derivatives | NO | NO | NO | NO | NO | NO |
| CRUSTACEANS / SHELLFISH | NO | NO | NO | NO | NO | NO |
| MOLLUSCS | NO | NO | NO | NO | NO | NO |
| PEANUTS or derivatives | YES | YES | YES | YES | YES | YES |
| SOYA BEANS or derivatives | NO | NO | NO | NO | YES | YES |
| MILK (LACTOSE) or its derivatives | NO | NO | NO | NO | YES | YES |
| NUTS , tree nuts: | NO | NO | NO | NO | YES | YES |
| CELERY, including celeriac and its derivatives | NO | NO | NO | NO | YES | YES |
| MUSTARD, referring to all parts of the plant and derivatives thereof | NO | NO | NO | NO | YES | YES |
| SESAME SEEDS or derivatives | NO | NO | NO | NO | YES | YES |
| SULPHITES >10ppm – Sulphite quantity to be given in ppm | NO | NO | NO | NO | YES | YES |
| LUPIN seeds or derivatives | NO | NO | NO | NO | NO | NO |