



Latest update: 12/05/2021

Virginia type kernels blanched specification

Grade

Country of origin: China

Count/Oz.	Count/100g	Uniform in size
21/25	74-88	10-12
25/27	88-95	12-13
25/29	88-102	12-14
29/33	102-116	14-16
35/39	124-138	15-19
39/43	138-152	18-22

Defects and aflatoxin

Ingredients	100% peanut
Skin Residue: Skin residue >25%: Skin residue > 50%: Low temperature for drying, 2 nd time drying for materials is not acceptable in principle.	3% max 0.5% max.
Minor defected kernels:	1.5% max.
Damaged Kernels:	0.5%
Immature Kernels:	1% max.
Brown Spots after roast test:	2% max.
Foreign matters (free from glasses, metals and stones)	0.01% max.
Moisture:	5.5% max.
Splits:	25% max
Aflatoxin B1	<2PPB
Aflatoxin B1+B2+G1+G2	<4PPB

Sensoric

appearance	texture	odor	taste
Long shaped, Characteristic creamy to brownish color.	Normal, firm, firm to the bite.	Fresh peanut flavor without flat, stale, rancid or foreign odors.	Fresh, typical, aromatic, no off-taste, not rancid.

Microbiological standard value

Testing items	Target value cfu/g
Aerobic mesophilic colony count	1x 10 ⁵
Mould	10 ⁴
Salmonella	Absent in 25g
E-Coli	10

Physical-chemical Parameter

Peroxide Value	5.0 meq/kg Max.
Free Fatty Acid	Less than or equal to 1.0%

	Max. mg/kg
Lead (Pb)	<0.2
Cadmium (Cd)	<0.5
Pesticides	As per EU regulation
Bromide (inorganic)	<10

Allergens table

ALLERGENS	IN CONTAIN	CROSS CONTAMINATION	ALLERGENS	IN CONTAIN	CROSS CONTAMINATION
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	No	No	Nuts, i.e. almonds, hazelnuts, walnuts , cashews, pecan nuts , Brazil nuts, pistachio nuts, macadamia nuts and Queensland nuts, and products thereof,	No	No
Crustaceans and products thereof.	No	No	Celery and products thereof.	No	No
Eggs and products thereof.	No	No	Mustard and products thereof	No	No
Fish and products thereof	No	No	Sesame seeds and products thereof	No	No
Peanuts and products thereof.	Yes	Yes	Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO 2	No	No
Soybeans and products thereof	No	No	Lupin and products thereof.	No	No
Milk and products thereof (including lactose)	No	No	Molluscs and products thereof	No	No

Qualification of Suppliers:

The suppliers have to be BRC, ISO and/or HACCP certified and have good experience for exporting to EU for more than 5 years.

Equipment for processing and admixture-removing:

The goods have to be processed by color Sortex, X-ray machine and Metal-detector to ensure no glass, no stones and no metals.

Hand selection by well-trained employees under adequate lightening is required to remove undesired, imperfect kernels/admixtures.

Packing:

All packing materials have to meet the standards of EU. This needs to be proven with a packaging migration test.

Outer packing has to be new poly woven bags and the knitting density factor should be 67g and up per square meter, the inner packing is vacuumed without putting oxygen absorber.

Shipping mark:

The suppliers are not allowed to put their own communications and websites on the Packing/labels. Only name of the commodity, size, production date, import country, lot no. and best before date are allowed to be stated on labels, or just use CIQ labels. Special shipping mark, if needed, will be informed otherwise.

Storage:

The goods has to be stored in dry conditions, clean, without any off-flavor, without pest.

From April till October, the goods must be stored into cold warehouse with temperature between 2 to 10 °C.

Fumigation:

The goods have to be fumigated for at least 72 hours with aluminum phosphide (mephylbromide not allowed) one week before loading during April to Oct. No fumigant is allowed in containers.

Container examine and loading:

Container should be strictly examined before loading to ensure no rust trace, no off odor, no contaminations etc. people should be present in the whole course of container loading so that to avoid the enter of rats. Night loading is not allowed for live worm/insect flying in. No loading is allowed without sufficient water proof cover in rainy days. All 6 sides of containers should be put with card boards.

Vessel booking requirements:

Vessel is requested in principle with 14 days of free demurrages and containers detention. The shipping company need to promise ETA before shipment. In case of transshipment, the supplier need to inform the buyer in advance how long time it will need for transshipment.

Test report

For each lot of peanuts shipped, the supplier should provide test report stating the major quality specifications including best before date.

GMO & NON-Irradiation:

No GMO according 1829/2003 and 1830/2003

Supplier declares that the products supplied to Hebei Cofco is free from GMO's and not treated with ionized radiation.

Shelf life

18 months from processing date in its original packaging, in cold storage under 10°C..

Shipping documents sending

The supplier is requested to send the relative shipping documents to the buyers or present to the collecting bank (according to the contract) within 2 weeks after B/L date, especially for goods to UK. Delay in sending documents might cause extra port charges, if any, should be for the supplier's account.

Nutritional table (100g)

Principle	Nutrient value		Electrolytes	Nutrient value
Energy	2.285 kJ (570 kcal)		Sodium	18 mg (1)
Carbohydrates	18 g		Potassium	332 mg (7%)
Protein	26.5 g			
Sugars	4.7 g			
Dietary fiber	9 g			
Total Fat	45 g			
Saturated	6.15 g			
Monounsaturated	22.89 g			
Polyunsaturated	13.82 g			
Cholesterol	0 mg			
Vitamins	Nutrient value		Minerals	Nutrient value
Folate (Vit B9)	246 µg (62%)		Calcium	62 mg (6%)
Niacin (Vit B3)	12.9 mg (86%)		Copper	1.14 mg (121%)
Pantothenic acid (Vit B5)	1.8 mg (36%)		Iron	2 mg (15%)
Pyridoxine (Vit B6)	0.31 mg (27%)		Magnesium	184 mg (52%)
Riboflavin (Vit B2)	0.14 mg (25%)		Manganese	1.93 mg (84%)
Thiamine (Vit B1)	0.64 mg (52%)		Phosphorous	72 mg (48%)
Vitamin A	0		Selenium	7.2 µg (13%)
Vitamin C	0		Zinc	3.3 mg (35%)
Vitamin E	8.25 mg (52%)			
Amino acids	Nutrient value		Amino acids	Nutrient value
Tryptophan	0.2445 g		Valine	1.052 g
Threonine	0.859 g		Arginine	3.001 g
Isoleucine	0.882 g		Histidine	0.634 g
Leucine	1.627 g		Alanine	0.997 g
Lysine	0.901 g		Aspartic acid	3.060 g
Methionine	0.308 g		Glutamic acid	5.243 g
Cysteine	0.321 g		Glycine	1.512 g
Phenylalanine	1.300 g		Proline	1.107 g
Tyrosine	1.020 g		Serine	1.236 g

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