

# SPECIFICATION

<b>Product name</b>	FL_Peancr RPB		
<b>Supplier name</b>	NutsinBulk	Version date	30-12-2020
<b>Supplier item code</b>	781238		

## Reason for update

Review

## Product Description

Red peanut cracker

## Process Description

Baking - Coating - Baking - Flavouring - Drying - Cooling - Selecting - Metal detection - Packing

## Recipe

Ingredients	Percentage in product	Additive number	Function	Countr(y) (ies) of origin
wheat flour	36.00		flour	China
peanuts	25.00			China
sugar	16.00			China
modified corn starch	12.00		modified starch	China, Italy
corn syrup	6.80			China
maltodextrin	1.60			China
salt	1.50			China
ammonium bicarbonate	0.40	E503ii	raising agent	China
soy sauce (water, soy beans, wheat, salt)	0.40			China
paprika extract	0.20	E160c	colour	India
seaweed	0.05			China
ammonia caramel	0.05	E150c	colour	China

## Remarks

## Ingredient and Allergen Declaration according EU-legislation

**Wheat** flour, 25% **peanuts**, sugar, modified corn starch, glucose syrup, maltodextrin, salt, soy sauce (water, **soy** beans, **wheat**, salt), colour (paprika extract, E150c), seaweed.

## Average Nutritional Values (in grams per 100 gram)

kJoule	1817	Trans fatty acids	0,5	Dietary Fiber	3,5
kcal	432	Available Carbohydrates	67,0	Sodium (mg)	620,0
Fat	12,5	o.w. sugars	23,0	Salt	1,5
o.w.saturated	2,2	Protein	11,0		
o.w. mono unsaturated	6,0				
o.w. poly unsaturated	3,8				

## Dietary Intolerance Information

<u>Allergens</u> :-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	YES	YES	YES	YES	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	YES	YES	YES	YES	YES	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	NO	YES
NUTS , tree nuts:	NO	NO	NO	NO	NO	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	NO	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	NO	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	NO	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	NO	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO

Allergy and Food Intolerance Information according to European legislation **Present / Absent / May contain**

Poultry and poultry products	-
Beef and beef products	-
Pork and pork products	-
Honey	-
Cocoa	-
Flavour Enhancers (E621-E635)	-
Flavourings according to regulation 1334/2008/EC	-
Flavouring preparations	-
Natural flavouring substances	-
Process flavourings	-
Smoke flavourings	-
Substances according to Annex III regulation 1334/2008/EC	-
Flavouring substances	-
Nature identical flavouring substances	-
Artificial flavouring substances	-
Maize and maize products	+
Coriander	-
Carrots	-

+ = Present, +/- = May contain, - = Absent, ? = Unknown

## Chemical and Physical Requirements

Parameter	Value / limit	Dimension
Foreign bodies (metal, glass)	absent	
Foreign bodies (others)	1	per 1000 kg
Moisture	<5	%
Heavy metals - Cadmium	<0,2	ppm
Heavy metals -	<0,2	ppm

Mercury		
Pesticides	Acc EU Reg	
Broken	<5	%
Aflatoxin B1	<2	ppb
Aflatoxin B1 + B2 + G1 + G2	<4	ppb

#### Microbiological requirements ex factory

	Units	N	C	Value (m)	Value (M)	Method
Aerobic Plate Count	cfu/g	5	2	10000	100000	ISO 4833
Mould	cfu/g	5	2	1000	10000	ISO 7954
Enterobactereacea	cfu/g	5	2	100	1000	ISO 21528-2
E.-coli	cfu/g	5	2	not present	10	ISO 16649-2
Staphylococcus Aureus	cfu/g	5	2	100	1000	ISO 6888
Salmonella	cfu/ 25g	5	0	not present	not present	ISO 6579

#### Sensory

Appearance	Round ball - coated peanut
Colour	Red
Texture	Crunchy
Taste	Peanutcracker with slight soy flavour

#### GMO-Statement

	Y / N
Does the product contain or is it (in part) produced from any Genetically Modified Organism.	N
Does the product contain or is it (in part) derived from any Genetically Modified Organism.	N
Is the product (in part) produced with the aid of any Genetically Modified Organism.	N

#### Transport and Storage Conditions

Store in a cool, dark and dry place.
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#### Shelf Life (in months after production in original, closed packaging)

10
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#### Packaging

Type	Description	Weight
Primary	Plastic blue bag	12.5
Secondary	Carton / box	

