

# Peanut Wasabi

Peanut Wasabi (2X5KG) 10KG

## Peanuts with wasabi coating

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Status: Definitive

Article code: 781239

Weight: 10.00 kilogram

## Ingredient declaration

Ingredients: **wheat** flour, 28% **peanuts**, sugar, modified corn starch, corn syrup, sunflower oil, sea salt, seasoning (maltodextrin, sugar, salt, soy sauce powder (**soy** bean, **wheat**, maltodextrin), wasabi flavouring, yeast extract, sunflower oil, modified potato starch, flavouring, stabiliser: gum arabic, wasabi powder, horseradish powder), seaweed, colour: E141.

## Nutritional value

Nutrition*	Per 100g
Energy	1886 kJ
Energy	449 kCal
Fats	17,0 g
- Saturated fatty acids	3,0 g
- Mono unsaturated fatty acids	7,4 g
- Poly unsaturated fatty acids	6,1 g
Carbohydrates	60,0 g
- Sugars	18,0 g
Fibers	6,0 g
Proteins	11,0 g
Salt	1,80 g
Sodium	0,72 g

\*Calculated value

## Allergens table

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	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

## Microbiological parameters

	Min	Target	Max
Bacillus cereus			1000 cfu/g
E. coli			10 cfu/g
Enterobacteriaceae			1000 cfu/g
Salmonella Absent in			25 g
Moulds			10000 cfu/g
Staphylococcus aureus			1000 cfu/g
Total aerobic plate count			100000 cfu/g

## Organoleptic parameters

Appearance: Round coated peanuts  
Colour: Green  
Texture: Crunchy  
Taste: Taste of peanut with wasabi flavour

## Packaging details

Primary packaging: Blue PE bag  
Secondary packaging: Carton  
Added oxygen absorbers yes/no: No  
Packed in a protective atmosphere yes/no: No

*Primary packaging is food grade conform EU Regulation 1935/2004*

## Storage advice

Keep cool, dark and dry.

## Shelf life

Shelf life from production (months): 10

## Process parameters

Receiving raw materials - unpacking - weighing - packing and metal detection - palletising - storage - distribution

## Physical parameters

Foreign material (glass, metal, brittle hard plastic, ceramics): Absent  
Foreign material (insects, rodents, etc): Absent  
Foreign material (organic & harmless): 0.1% (w/w)  
Impurities (other): 5 (n/1000kg)

## Ingredient breakdown

<b>Ingredient</b>	<b>Percentage</b>	<b>Allergens</b>	<b>Country of origin</b>
wheat flour	36.00%	Wheat	China
peanut	28.00%	Peanuts	China
sugar	14.00%		China
modified corn starch	12.00%		China; Italy; Mexico
corn syrup	4.00%		China
sunflower oil	2.70%		China
sea salt	1.80%		China
seasoning	1.10%		China
↳ maltodextrin	0.22%		China
↳ sugar	0.20%		China
↳ salt	0.20%		China
↳ soy sauce powder	0.20%		China
↳ soy bean	0.07%	Soya	China
↳ wheat	0.07%	Wheat	China
↳ maltodextrin	0.06%		China
↳ wasabi flavouring	0.10%		China
↳ thickener: E551 *	0.04%		China
↳ yeast extract	0.04%		China
↳ sunflower oil	0.02%		China
↳ modified potato starch	0.02%		China
↳ flavouring	0.02%		China
↳ stabiliser: gum arabic (acacia gum)	0.02%		China
↳ wasabi powder	0.01%		China
↳ horseradish powder	0.01%		China
seaweed	0.30%		China
colour: E141	0.10%		China

\*) Processing aid

## **GMO-information**

This product is free from genetically modified organisms (GMO) in accordance with EC regulation 1829/2003 and EC 1830/2003: Yes

## **Authorisation**

Function: Quality department  
Date: 2023-04-12