

GENERAL INFORMATION

| Issued date: | 29-04-2022 | | | Printed date: | 28/02/2024 |
|--------------|------------|---------------------------|--|---------------|------------|
| Completed by | | Quality Assurance Manager | | | |

| Product name | Peanuts Jumbo Sugar coated (red) - 166014 |
|--------------|---|
|--------------|---|

| Quality system | Supplier is BRC certified. |
|----------------|----------------------------|
|----------------|----------------------------|

PRODUCT CHARACTERISTICS

General

| Origin | Argentina, Brazil, Nicaragua, USA | | |
|--------|-----------------------------------|--|--|
| | | | |
| | | | |

| Product denomination (legal name) | English | Groundnuts sugar coated (red) |
|-----------------------------------|--|-------------------------------|
| Description of the product | Groundnuts sugar coated (red) | |
| Description of the process | Groundnuts are shelled, dried, cleaned, blanched, counted, coating machine, cooling down, packing. | |

| | | Components | % in the recipe | functionality* | country of origin |
|--|----|---|-----------------|----------------|----------------------|
| | 1. | Peanuts | 62.9 | | |
| List of ingredients in descending order by magnitude of weight. Also include additives and processing aids. | 2. | Sugar | 32.7 | | |
| | 3. | Glucose syrup | 2.4 | | |
| | 4. | Vegetable oil (sunflower HOSO), stabilizer (gum Arabic), Honey, emulsifier (sunflower lecithin), food colour (E120) | 0.1 | | |
| | 5. | | | | |

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Analytical / Organoleptical values

| Organoleptic | |
|--------------|---|
| Appearance | Fresh and sound |
| Colour | Characteristic brown for honey groundnuts |
| Flavour | Characteristic for honey groundnuts |
| Odour | Characteristic for groundnuts |
| Texture | Crispy, firm. |

| Analytical | Maximum | | |
|----------------------------|-----------------------|--|--|
| Peroxide value | <20 meq/kg | | |
| Free fatty acids | <1% | | |
| Moisture | 3.0 % | | |
| Pesticides | Acc to EU legislation | | |
| Heavy metals | Acc to EU legislation | | |
| Mycotoxins: • aflatoxin B1 | 2 ppb | | |
| aflatoxin tot. | 4 ppb | | |

| Microbiological | Maximum | Value |
|----------------------|----------|-------|
| Total plate count | <100.000 | cfu/g |
| Yeast | <1.000 | cfu/g |
| Mould | <1.000 | cfu/g |
| Staphylococcus Aures | <1.000 | cfu/g |
| Escherichia coli | <10 | cfu/g |
| Enterobacteriaceae | <100 | cfu/g |
| Salmonella | absent | /25g |

| Physical | Maximum |
|-------------------------------|---------|
| impurities / foreign material | 0.1% |

| metal detection (mm) | Fe | Non Fe | Sts | Method used to determine value |
|----------------------|-----|--------|-----|--------------------------------|
| | 2.0 | 2.0 | 3.0 | metal detector |

| Packaging | Bag with inner PE bag |
|------------------|-----------------------|
| weight per colli | 2 x 5 kg |

| Physical form (e.g. powder, liquid) | Nuts |
|-------------------------------------|--|
| shelf life | 6 months from production date under mentioned conditions in closed packaging |
| storage conditions | Cool, dry and out of direct sunlight. Temp. < 15°C RH < 70% |

GMO & Novell Foods

| Does the product or components hereof, contain GM micro-organisms or is it produced with GM micro-organisms (incl. processing aids and additives) | \checkmark | no | |
|--|--------------|-----|---------------|
| | | yes | specifically: |

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HEALTH ISSUES

| Nutritional information | | |
|--|-------------|------------|
| ☐ Not available | | |
| Available | | |
| | | |
| per ☐ 100 ml ☑ | 100 g | |
| Energy | 2280 544 | kJ kcal |
| Proteins | 17.1 | g |
| % vegetable source | - | <u>-</u> |
| % animal | - | <u>.</u> |
| source | - | =" = |
| Carbohydrates | 39.6 | g |
| • sugars | 36.2 | g |
| starch | - | g |
| polyols | - | g |
| Fibre | 6.2 | g |
| Total content of fat | 33.9 | g |
| % vegetable | | |
| % animal | - | - |
| saturated fatty acidsmono-unsaturated fatty acids | 4.5 17.2 | g |
| poly-unsaturated fatty acids | 10.5 | . g . g |
| cholesterol | - | mg |
| trans-fatty acids | - | mg |
| Calaires (Ca) | | |
| Calcium (Ca) Iron (Fe) | <u>-</u> | mg |
| Magnesium (Mg) | - | mg mg |
| Phosphorus (P) | - | mg |
| Sodium (Na) | 0 | g |
| Potassium (K) | - | mg |
| Zinc (Zn) | - | mg |
| Copper (Cu) | - | mg |
| Maganese (Mn) Selenium (Se) | - | mg |
| Salt (sodium x 2,5) | 0 | mcg mg |
| \ /-/ | - | |

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<u>Alergens:-</u>When purchased in bulk size original packaging, manufacturer allergen policy will apply.

When purchased in quantities that need re-packaging, our allergen policieis will apply.

| Component | | Manufacturer | | | Nuts in Bulk (Applies when bought in small quantities that need re-packaging) | | |
|--|-------------|----------------------|--------------------|-------------|---|--------------------|--|
| | In Product | Processed in Same | Handled on Site | In Product | Processed in Same | Handled on Site | |
| | | Equipment | Site | | Equipment | 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: | May contain | May contain | May contain | May contain | YES | YES | |
| CELERY, including celeriac and its derivatives | NO | NO | NO | NO | YES | YES | |
| MUSTARD, referring to all parts of the plant and derivatives | NO | NO | NO | NO | YES | YES | |
| thereof | | | | | | | |
| 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 | |

| _ | | | | | - | |
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| | | | | | | |

Use in production

If the goods or any part thereof supplied under the contract are processed, altered or tampered with in any way by the buyer or receiver of the goods or any other person, the quality of the goods shall be deemed to be acceptable to the buyer. All customer's quality control checks are to be completed on the entire load, prior to production and use.

Enclosed No enclosure Send to: Company name: Person : Department : Date : Signed & stamped:

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