

Product description

Description	Peanuts, kernels with skin, general origin
Article subdivisions	The peanuts are assorted according to the number of kernels per ounce (oz = 28,35 g). One differs between „long type“ (Virginia or e.g. Chinese count) or „round type“ (Runner or e.g. Hsu Ji). The grades differ, depending if long or round.
Appearance	Blanched: off white Kernels with skin: reddish to brown
Smell	Characteristic, without strange smell
Consistency	Firm, characteristic
Taste	Normal, nutty

Physical microbiological Requirements

Living vermin	None
Mould	None
Impurities / foreign objects	Max. 1 %

Microbiological analysis

Total count	Max. 100.000 cfu/g (KbE/g)
Coliforms bacteria	Max. 1.000 cfu/g (KbE/g)
Enterobacteriaceae	Max. 10.000 cfu/g (KbE/g)
E. Coli	Max. 10 cfu/g (KbE/g)
Mould and yeasts	Max. 10.000 cfu/g (KbE/g)
Salmonellae	Negativ / 125g
Aflatoxin B1	Max. 2 ppb
Aflatoxin B1 + B2 + G1 + G2	Max. 4 ppb

Storage conditions

Temperature	Cool, 6 – 15 °Celsius
Air moisture	Abt. 65 %
General	Peanuts are a sensitive natural product. The peanuts should be stored in clean and dry premises. It is absolutely essential to check the stored good constantly
Shelf life	Minimum 12month from production date
Packaging	Big bags/ Small bags
Foodlaw Requirements	According to the EU-law and German food law in the corresponding valid versions
Allergen declaration	The raw material contains according to current legislation for food information regulation (EU) No. 1169/2011, Annex II ingredients with allergenic substances: Peanuts.
Additives and preservatives	None
GMO-status	Free of GMO. The raw material, ingredients, additives or flavourings of it are not genetically modified substances. No labelling required according to regulations (EC) No. 1829/2003 and No. 1830/2003.
Irradiation-status	Not treated with ionising rays.

Chemical Requirements

Moisture	Max. 9 %
Peroxide	Max. 2 mVAL / kg

Our certificates

