

 WWW.FRUTEX.COM.AU 18 ST ALBAN'S RD KINGSGROVE NSW 2208 AUSTRALIA PH 02-9502-6500 FX 02-9502-6511	PRODUCT SPECIFICATION	Product Code:	PEAN040 / PEAN070
	PEANUTS MEDIUM ROAST GRANULES	Issue No:	8
		Change Notice No:	7
		Date Issued:	22/06/2023

Product Identification	
Product Name	Peanuts Medium Roast Granules
Country of Origin	Product of Australia.
Description	Roasted and blanched hi-oleic Australian grown and naturally bred peanuts, which have been cut to a specific size. Possible varieties: Virginian Kernel, White Spanish, Red Spanish, Florunners.
Intended Use	Food may be used as an ingredient, or may be retail-ready finished product
Ingredient List	Peanuts (100%).

Personal Diet & Regulations	
Allergens due to ingredient nature	Peanuts Medium Roast Granules contains peanut, and/or derivatives thereof.
Allergen cross-contact statement	N/A
GMO statement	Peanuts Medium Roast Granules is a non GM product.
Halal accreditation	Peanuts Medium Roast Granules is Halal suitable (validation means: Certified).
Kosher accreditation	Peanuts Medium Roast Granules is Kosher suitable (validation means: Certified).

Nutritional Information			
Nutrient		Average quantity per 100g	Units
Energy		2456	kJ
Protein		24.35	g
Fat	Total	49.7	g
	Saturated	7.7	g
	Trans	0.027	g
	Polyunsaturated	9.773	g
	Monounsaturated	26.181	g
Cholesterol		0	mg
Carbohydrate	Total	21.26	g
	Sugars	4.9	g
Dietary Fibre		8.4	g
Sodium		6	mg
Potassium		634	mg
Data from theoretical source (USDA National Nutrient Database for Standard Reference - Peanuts all types, dry roasted, without salt (16390)).			

Organoleptic Specification(s)	
Test / Parameter	Specification

Appearance	Free flowing granules
Colour	Light brown
Flavour / odour	Fresh tasting, free from rancid or

Physical Specification(s)		
Test / Parameter	Specification	Units
Foreign Material:Critical-metal, glass, wood, stones, hard plastic, other nuts, live infestation, rodent droppings	Absent	N/A
Foreign Material:Major-pliable plastic, fibres, strings	Absent	N/A
Foreign Material:minor-stalks, stems, extraneous vegetable matter	<0.005%	N/A
Count	See	RF-04-03-04
Splits	See	RF-04-03-04
Unblanched %	See	RF-04-03-04
Part Blanched %	See	RF-04-03-04
Rejects (Total discoloured nut + damaged kernels + Insect damaged kernels	See	RF-04-03-04

Microbiological Specification(s)		
Test / Parameter	Specification	Units
Salmonella	Absent/25g	N/A

Chemical Specification(s)		
Test / Parameter	Specification	Units
Moisture	1.3 - 3.5	%
Aflatoxin	≤ 15	ppb
P.V.	≤ 5	meq/kg

Packaging description:	Product shall be packed with polyethylene inner liner inside cardboard carton, or in 1 Kg food grade plastic bag. . No staples, wire closure or castrating rings to be used.
Traceability comments:	Lot Number, Production / Best Before Date
Delivery temperature:	Delivery temperature is ambient temperature.
Pack size:	10 & 1kg
Storage and shelf life:	Before opening, the product should be stored at 4 - 12°C. Additionally, ideal conditions for storage of roasted peanuts are within temperature range and 60-70% RH. Avoid - Dampness, Mould, Insect infestation, Rodent Damage, Staleness and Odours and Taints (See RF-04-03-02) If stored as advised, the shelf life in original, unopened packaging should be 12 months from the date of production.

The information contained in this specification is based on data considered to be accurate and reliable as at the date of the specification to the best of the supplier's knowledge and belief. It is user's obligation to determine the safe use of the product for its own applications or suitability for use since the conditions of use, handling, storage and disposal are beyond the supplier's control. The user should therefore take all necessary precautions to ensure the safe and suitable use of the product described in the specification.

Quality: Evangeline Theresa	Signature:	Date: 22/06/2023
Authorised by: Sandy Tsoutsas	Signature:	Date: 22/06/2023