	PRODUCT SPECIFICATION				
	Peanut Roasted Splits				
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1. Product Information


Name	Roasted Peanut Splits
Country of Origin	China
	Variety: Various, but only as accepted and approved by our supplier
Composition	100% Peanut Allergens have been highlighted in Black
Production Description	Derived from raw peanuts harvested from the ground, shelled, blanched, cleaned before being sorted, sliced, roasted, sieved and packed. The product is free from any further additives or preservatives.
Quality Declaration	The product is handled, packed and stored under the manufacturing practices and processes of HACCP, GFSI Certified Standards and produced in compliance with the specified requirements of the Product Specification.

2. Physical Appearance & Tolerance

Parameters	Requirements/ Tolerance
Colour	Light Yellow to Brown
Cut Type	Splits
Aroma	Typical Characteristics of Peanut
Taste	Typical Characteristics of Peanut
Texture	Medium to firm, not gritty or spongy
Sieve Size	5% < 3mm
Discoloured Pieces	Max 3% per 100g
Skin Residue	Max 5% per 100g
Part Blanched	10%
Moisture	Max 2.5%
Organoleptic defects	Free from off taste or smell
Endogenous foreign matter (shell, etc)	Max 0.5% per 100g
Exogenous foreign matter – Insects / Larvae / worms	Nil
Foreign matter – wood, glass, metal, stone, plastic	Nil

3. Size & Grade

Size	Sliced / Splits

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4. Microbiological Limits

Parameters	Unit	Limits
TVC	cfu/ g	< 10,000
Yeast	cfu/ g	< 1,000
Mould	cfu/ g	< 1,000
Coliforms	cfu/ g	<10
E Coli	cfu/ g	<10
Salmonella	in 25 g	Negative
<i>Listeria Monocytogenes</i>	in 25 g	Negative
Norovirus	Lab Analysis	Absent
Peroxide	Lab Analysis	10meq/Kg
Aflatoxin Total	ug/Kg	4ppb
Free Fatty Acids	Mg KOH	<1
<i>Complies with EU/ UK/ FDA Regulations; country of delivery</i>		


5. Production Control

X-Ray	To detect and reject test pieces, Metal: 0.8mm, Glass: 2.0mm & Ceramic: 2.0mm, Non-Fe: 0.8mm & SUS: 0.8mm, before being packed.
Laser Sorter	To detect and separate foreign bodies during production
Magnetic Separation	Magnetic force > 2000Gs, before being packed
Metal Detection	Detector to reject test pieces, Ferrous: 1.2mm, Non-ferrous: 1.5mm & Stainless steel: 1.5mm, before being packed.
Weight Control	Weighting tolerance – N/A. Minimum Net Weight as per Specification and carton label.

6. Nutritional

Nutritional Values*		Average per 100 g
Energy	(Kj/Kcal)	2341 Kj / 564 Kcal
Total Fat	(g)	46.1
of which Saturated Fat	(g)	8.7
Carbohydrates	(g)	12.5
Of which Sugar	(g)	6.2
Protein	(g)	25.6
Sodium	(mg)	2.0

**This nutritional disclaimer notifies that under no circumstances will Nuts in Bulk be responsible for any loss, damage or liability resulting from your reliance on nutritional information given. The approximate nutritional values given are only to be used as guidance.*

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7. Packaging Items and Labelling –

- **Packaging Items:** All packaging items to be agreed with Customers prior to production

Items	Properties
Bag	Outside - Clean first use, food safe, Brown Kraft paper bag, Heat sealed or Stitched – No staples. Inside - With clean first use, food safe, (heat sealed) Blue PE bag liner.
Tape seal	Brown / Blue, self-adhesive tape – No staples
Label	One per bag
Pallet	Unless specifically agreed otherwise – Standard first use industrial wooden (100x120cm) or euro (80x120cm), clean, free from damage and foreign materials. Floor loading = No pallets.
Pallet wrap	All pallets are wrapped.
Weight per case/unit	25kg (55.2lb) Bag
Number of cases per pallet	tbc
<i>Complies with related EU/ UK/ FDA legislations; country of delivery</i>	

7.1 Our supplier Labelling Detail: Each Carton – Pre-Approval required

- **Name of Product** : As per Specification Product Description
- **Material Number** : Customer Specific
- **Raw Material Origin** : Country
- **Batch No** : **0000**
- **Production Date** : DDMMYY
- **Best Before Date** : DDMMYY
- **Net weight** : X Kgs (lbs)
- **Gross Weight** : X Kgs (lbs)
- **Manufacturer/ Packer** : Name
- **Item Code** : 17 Digit IF Code

8. Shelf-Life & Storage Conditions

- 12 months from production date if stored in original sealed packaging
- Ambient storage and transportation (8-15°C).
- Store at appropriate temperature, in a clean and dry environment, away from direct sunlight and strong odours.
- The means of transport must ensure hygiene conditions and guarantee integrity and quality of the produce.
- Product shall be protected from weather, condensation, dust, infestation and any other contamination elements.
- Rotate stocks to use oldest first.

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9. Consumer Group & Intended Use

- Edible – For general consumer consumption either as a snack or ingredient.

10. Regulatory Declarations

Cultivation & Pesticides	Pesticide detected residues comply with the legislative maximum levels (MRL's) stipulated by EU/ UK/ FDA*
Total Heavy Metal	The product complies with legislative maximum levels in accordance with levels stipulated by EU/ UK/ FDA*
GMO	The product is free from any GMO material in accordance with EU/ UK/ US legislation
Allergen	The final product contains Peanut allergen; and complies with EU/ UK/ FDA stipulated allergen list.
*Country of delivery	

11. Sign off Approval for our supplier

	IF Prepared by	IF Approved by	Supplier/Customer Approved
Signature	Anna Kaliszewska	Josias Nunes	
Position	Technical Administrator	Commercial Director	
Date	29.01.2025	29.01.2025	

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	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	NO	NO	NO	NO	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:	YES	YES	YES	YES	YES	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	YES	YES
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