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|--|---|------------------|
|  | <b>UN RATIONS STANDARD</b>                          | DATE: 30/10/2011 |
|  | <b>NUTS PEANUTS UNSALTED DRY<br/>ROASTED SHELLD</b> | ED No: 01        |
|  | <b>CODE: UNSTD-COM1204</b>                          | Page: 1 of 2     |

## 1. PRODUCT NAME

NUTS PEANUTS UNSALTED DRY ROASTED SHELLD

## 2. DESCRIPTION



Peanuts belong to the species *Arachis hypogaea* which belong to the family Fabaceae. They are roasted without the addition of salt.

### PRODUCT RISK

LOW

MEDIUM

HIGH

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Peanuts

### 3.2. OTHER PERMITTED INGREDIENTS

None permitted

## 4. PROCESSING

### Processing

- 4.1. CODEX "CAC/RCP 1-1969, Rev. 4-2003; Code of Practice- General Principles of Food Hygiene including annex on HACCP systems and guidelines for application.
- 4.2. CODEX STAN 200-1995CODEX STANDARD FOR PEANUTS
- 4.3. CAC/RCP 59-2005: "Code of practice for the prevention and reduction of aflatoxins in Tree nuts".

## 5. MICROBIOLOGICAL CRITERIA

### FOOD SAFETY PARAMETERS

### MAXIMUM LIMITS

- The product shall comply with any microbiological criteria established in accordance with Codex Guideline CAC/GL: 21-1997 "Principles for the Establishment and Application of microbiological criteria for food.
- The product shall be free from microorganisms in amounts which may represent a hazard to health and shall be free from any substance originating from microorganisms in amounts which may represent a hazard to health.

## 6. CHEMICALCRITERIA

### PARAMETER


### MAXIMUM LIMITS

|                  |          |
|------------------|----------|
| Moisture content | ≤10%     |
| Aflatoxins       | ≤10µg/Kg |
| Fat Content      | 40-50%   |
| Moisture content | ≥8%      |

## 7. PHYSICAL CRITERIA

### PARAMETER

### LIMITS

|  |   |                         |
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|                                |   |
|--------------------------------|---|
| Extraneous matter              | Shall be free from any impurities including pieces of shell;  |
| Quality Factors                | The product shall be free from any decay, insect injury and from damage caused by mould, gum and other spots; |
| Flavour and odour              | Shall be free from abnormal flavour and rancid odour; shall be clean, wholesome;                              |
| Filth                          | The product shall be free from filth such as impurities of animal origin and dead insects;                    |
| Colour                         | Shall be uniform, golden brown, light brown.  |
| Size                           | 1.5-2.5 cm  |
| Defects                        |   |
| Nuts with defects              | ≤ 1.0%  |
| Nuts with dissimilar varieties | ≤5.0%   |
| Discoloured nuts               | ≤3.0%   |

## 8. CONTAMINANTS

- 8.1. The product covered by this Standard shall comply with the Maximum Levels for contaminants that are specified for the product in the General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995).
- 8.2. The product covered by this Standard shall comply with maximum residue limits established by Codex Alimentarius (See: CAC / MRL: 2009 Maximum residue Limits (MRLS) for pesticides).

## 9. NUTRITIONAL FACTS (Approximate values per 100 g)

| NUTRIENTS     | AMOUNT PER 100 g OF PRODUCT |
|---------------|-----------------------------|
| Energy        | 594 calories                |
| Carbohydrates | 25 g                        |
| Protein       | 17g                         |
| Fat           | 51g                         |

## 10. PACKAGING


| PARAMETER                     | LIMITS  |
|-------------------------------|---|
| Primary packaging             | Food grade polyethylene or equivalent packing material that maintains product's both organoleptic qualities and sanitary integrity. Able to withstand the rigors of transport and handling. |
| Secondary packaging           | Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigors of transport and handling.   |
| Primary packaging net weight  | Up to 2 Kg  |
| Warranty at delivery location | 4 Months  |

## 11. LABELLING

- 11.1. UNSTD-GEN-02 "UN Product Labelling"

## 12. OTHER REQUIREMENTS

- 12.1. UNSTD-GEN-03: "UN Inspection"

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12.2. UNSTD-GEN-04: "UN Certification"