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1. PRODUCT NAME

SPREAD PEANUT BUTTER

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Spread Peanut Butter is a creamy spread made from ground dry roasted peanuts without addition of sugar.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Roasted peanuts, Hydrogenated vegetable oil used as stabilizer

3.2. OTHER PERMITTED INGREDIENTS

Food Additives: See Codex General Standard for Food Additives (GSFA) Database and where permitted, only those individual additive(s) indicated for the product shall apply and only within the limits specified.

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. CAC/RCP 59-2005 "Code of practice for the prevention and reduction of aflatoxin contamination in tree nuts"

5. MICROBIOLOGICAL CRITERIA


FOOD SAFETY PARAMETERS	MAXIMUM LIMITS
<i>Salmonella spp.</i>	n=5, c=0, m= Absent 25 g.
<i>Listeria monocytogenes</i>	n=5, c=0, m= Absent 25 g.
<i>Clostridium botulinum</i>	n=5, c=0, m= Absent 25 g.

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. CHEMICAL CRITERIA

SAFETY PARAMETERS	MAXIMUM LIMITS
pH	6.28
QUALITY PARAMETERS	MAXIMUM LIMITS

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The product shall be free from rancidity and bleaching agent.

Moisture content	1.5%
Protein content	25%
Fat content	≥45%
Total ash	3.5%
Acid insoluble ash	0.3% (m/m)
Extracted oil acidity	1.8%, as oleic acid

7. PHYSICAL CRITERIA

PARAMETER	
Appearance and colour	Light brown.
Odour or flavour	Appropriate to the product.
Texture	Creamy and homogeneous.
Foreign matter	Shall have no foreign matter.
Storage	Shall be maintained at ≤30oC during storage and delivery.

8. CONTAMINANTS

Aflatoxins total (if nuts added) 15 µg/kg

The products 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).

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	589 Kcal
Proteins	24.1 g
Fats	50 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade glass/plastic containers that maintain the integrity of the product to protect product, maintaining sanitary and organoleptic qualities intact and withstands 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 1 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"

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