	<b>UN RATIONS STANDARD</b>	DATE: 01/04/2024
	<b>NUTS PEANUTS UNSALTED DRY ROASTED SHELLED</b>	ED No: 05
	<b>CODE: UNSTD-COM 1204</b>	Page 1 of 2

## 1. PRODUCT NAME

NUTS PEANUTS UNSALTED DRY ROASTED SHELLED

## PRODUCT RISK

LOW

MEDIUM

HIGH

## 2. DESCRIPTION



Peanuts belong to the species *Arachis hypogaea* L which belongs to the family *Fabaceae*. The seeds are dry roasted (heating, shelling and peeling) without the addition of salt.

## 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.

## 5. MICROBIOLOGICAL CRITERIA

### FOOD SAFETY PARAMETERS


- 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

PARAMETER	LIMITS
Moisture content	≤ 4.0 %
Aflatoxins	≤ 10 µg/Kg
Fat Content	48 - 55 %
Ash	≤ 3.0 %

## 7. PHYSICAL CRITERIA

PARAMETER	LIMITS
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
Flavour and odour	Shall be free from abnormal flavour and rancid odour; free from living insects and mites; 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.

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Size 1.0-2.0 cm  
Style Whole  
Storage and Transportation Temperature 15° - 25°C

## 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	587 kcal
Protein	24.4 g
Carbohydrates	21.3 g
Fat	49.7 g

## 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade polyethylene or equivalent recyclable/ biodegradable packing material that maintains product's organoleptic qualities and sanitary integrity. Able to withstand the rigor of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigor of transport and handling.
Primary packaging net weight	From 500 g to 1 Kg
Warranty at delivery location	Minimum 4 Months

## 11. LABELLING

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

## 12. OTHER REQUIREMENTS

- 12.1. CAC/RCP 55-2004: "Code of practice for the prevention and reduction of aflatoxins in Peanuts".
- 12.2. CODEX STANDARD 200-1995 STANDARD FOR PEANUTS
- 12.3. UNECE STANDARD DDP Raw and Roasted Peanut Kernels
- 12.4. UNSTD-GEN-03: "UN Inspection"
- 12.5. UNSTD-GEN-04: "UN Certification"