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	SPREAD PEANUT BUTTER		ED No: 04
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1. PRODUCT NAME

SPREAD PEANUT BUTTER

PRODUCT RISK

LOW	MEDIUM	HIGH
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2. DESCRIPTION



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

Type: Stabilized, to which any suitable ingredient(s) are added to reduce oil-meal separation.

The product shall be free from rancidity and bleaching agent.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Roasted peanuts (≥90%), Salt.

Optional: partially hydrogenated vegetable oil (as a stabilizing ingredient)

Sugar is not permitted.

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 22-1979 - Code of Hygienic Practice for Ground Nuts (Peanuts)

4.3. CAC/RCP 55-2004 - Code of Practice of prevention and Reduction of Aflatoxin Contamination in Peanuts.

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

SAFETY PARAMETERS	MAXIMUM LIMITS
Aflatoxin B1/ Total (B1, B2, G1, G2)	≤ 2 µg/kg / 4 µg/kg
QUALITY PARAMETERS	LIMITS
Moisture content	≤ 2 %
Salt content	≤ 2 %
Protein content (min)	≥ 23 %
Fat content	45 - 55 %
Total ash	≤ 5 %
Acid value of extracted fat	≤ 4 %

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7. PHYSICAL CRITERIA

PARAMETER	LIMIT
Appearance and colour	Shall be free from skins and shells with light brown colour.
Odour or flavour	Appropriate to the product, typical of fresh roasted peanut.
Texture	Creamy and homogeneous, good spreadable
Foreign matter	Shall have no foreign matter.
Storage and Transportation Temperature	15°C to 25°C

8. CONTAMINANTS

The products covered by this Standard shall comply with the Maximum Levels for contaminants that are specified for the product in 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	630 kcal
Proteins	24.5 g
Carbohydrates	21 g
Fats	50 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade glass/plastic containers or equivalent recyclable/biodegradable packaging that maintains the integrity, sanitary and organoleptic qualities of the product and withstands the rigor of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects the integrity of the primary packages and withstands the rigor of transport and handling.
Primary packaging net weight	From 300 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. CODEX STAN 200-1995 – Standard for Peanuts

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

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