Food Safety CODEX HACCP SAIGLOBAL	TH & CO-TRADING PTY LTD Suite 3C, level 2, 58 Victor Crescent Narre Warren 3805	Product Specification	
Origin	ARGENTINA	Date of issue	29.5.2020
Product Code(s)	DF2266, DF2267, DF2269	Supersedes	13.5.2020
Product	ROASTED PEANUTS	Page 1 of 5	

Product Description:

Roasted Peanuts are derived by blanching and dry roasting the ripe fruit from the small herbaceous plant Arachis hypogaea from the legume family Fabaceae.

Organoleptic properties:

Colour – from light brown to golden yellow brown. Odour/Taste - no rancid or foreign flavour or smell.

Physical /Grade Parameters:

Description	Tolerances	Moisture
Roasted	Damaged kernels Max 2%	<3.5%
Whole	Minor defects Max 5%	
	Broken kernels max 3%	
	Split Kernels max 50%	
	Residual skin Max 5%	
	Foreign matter (glass, metal, timber) Absent	
Roasted splits	Damaged particles 1% max	
	Peanut powder 3% max	
	Skin residue 0.02% max	3.0%
Roasted diced	Foreign matter glass/metal 0%	
2-6mm	Impurities 1 piece per 1000kg	
	Colour 52/54L	
	Damages 2%	

Microbial Parameters:

Parameters	Quality Standard.
Total plate count	10,000cfu/g
Yeast and Mould	<1000cfu/g
Coliforms	<100cfu/g
Salmonella	Absent in 25g
E. Coli	<10cfu/g
Aflatoxin	<15PPB

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Chemical Parameters:

As per limits derived from the Australia New Zealand Food Standards Code – Standard 1.4.2 – Maximum Residue Limits (Australia Only).

Nutrition Information				
Servings per package: 100.00				
Serving size:	100.00			
	Average	Average		
	Quantity	Quantity		
	per serving	per 100g		
Energy	2247.67kj	2247.67kj		
Protein	24.3g	24.3g		
Fat total	48.3g	48.3g		
- saturated	7.3g	7.3g		
Carbohydrates	13.33g	13.33g		
- sugars	4.33g	4.33g		
Sodium	7.0mg	7.0mg		
1				

Nutritional Information:

Nutritional information is to be used as an average representative example only.

Shelf Life:

Product shelf life is 12 months when stored under the correct conditions. Once opened 2-3 months.

Storage and Handling:

Product should be stored in ambient conditions (<20°C) with a maximum relative humidity of 59%. Product should be kept free from direct sunlight in air tight containers/bags. Storage areas should be clean and regularly treated against pests.

Allergen	Present in Product
	YES / NO
Cereals containing gluten & their products (wheat,rye,barley,oats,spelt)	NO
Crustacea & Crustacea products	NO
Egg & egg products	NO
Fish & Fish Products (including molluscs w/out shells & fish oils)	NO
Lupin & Lupin products	NO
Milk & Milk products	NO
Peanuts & Peanut Products	YES
Sesame Seeds & sesame products	NO
Soy & soybean products	NO
Tree nuts & tree nut products	NO
Sulphites, present in ingredients, additives or processing aids*	NO

Food Safety CODEX HACCP	RAT	TH & CO-TRADING PTY LTD Suite 3C, level 2, 58 Victor Crescent Narre Warren 3805	Product Specification	
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Packaging/Weight:

Vacuum sealed bags in 20kg cartons or bulk bags 1000-1250kg.

Intended Use:

Food supplied as an ingredient for use in further manufacturing or processing.

Non Irradiation & Ethylene Oxide Statement:

This product is declared free from exposure or treatment from sources of irradiation and ethylene oxide.

Genetic Modification:

This product and any processing aids used in the preparation of this product are declared free from genetic modification.

Coding:

To comply with Commonwealth of Australia Regulations (food Standards Code, Quarantine, Department of Primary Industry), all external packaging will be labelled with:-

- 1. Product Name
- 2. Batch code or lot number (if coded, interpretation must be supplied.)
- 3. Production and Best before date
- 4. Net weight
- 5. Country of Origin

General Requirements:

- Products must meet all Australian legal importation requirements outlined in the 'Imported Food Control Act 1992' and 'Imported Food Control Regulations 1993'.
- 2. Product must meet all requirements outlined in the 'Food Standards Code' (FSANZ), (as relevant at the time of consignment supply).
- 3. Product shall have been manufactured, packaged, stored and shipped in accordance with good manufacturing practices based on the provisions of the Commonwealth of Australia Food and Drug Regulations (including amendments).
- 4. Material must arrive in a sanitary and undamaged condition.



RATH & CO-TRADING PTY LTD

Suite 3C, level 2, 58 Victor Crescent Narre Warren 3805 **Product Specification**

SAI GLOBAL			
Origin	ARGENTINA	Date of	29.5.2020
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- 5. Acceptance of shipment shall be dependent on conformance to this specification and contract terms.
- 6. Suppliers manufacturing facilities are subject to periodic inspection. Failure to allow such inspection may result in cancellation of contracts.

Restrictions:

- 1. Where poly bags are the primary container, no twist ties, rubber bands or other similar bag sealing devices will be permitted unless agreed.
- 2. Where corrugated boxes are utilised, all seams must be glued, not stapled.
- 3. Where jute, woven polypropylene (or similar) or multi-walled bags are used, seams are to be neatly sewn. Binder wire, wire or plastic fasteners, clips or staples must not be used.
- 4. All packaging must be of an approved food grade.
- 5. Damaged or dirty containers may be rejected if in the opinion of our receiving department such condition is likely to contaminate the contents.

Conditions of Supply:

Supply of product to Rath & Co-Trading Pty Ltd is subject to compliance with this specification, the Rath & Co-Trading Pty Ltd Standard Conditions of Supply, Purchase Contract and any other specified requirements.

Suppliers Authorisation:

The supplier of this product to Rath & Co-Trading Pty Ltd hereby agrees to supply in compliance with this product specification.

SUPPLIER:	
NAME (POSITION):	
SIGNATURE:	
DATE:	