



UN RATIIONS STANDARD

DATE: 31/08/2018

SPREAD PEANUT BUTTER

ED No: 03

CODE: UNSTD-COM 3154

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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 ($\geq 90\%$), vegetable oil

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.

Sugar is not 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. 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

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. CHEMICAL CRITERIA

SAFETY PARAMETERS

MAXIMUM LIMITS

pH

6.28

QUALITY PARAMETERS

MAXIMUM LIMITS

The product shall be free from rancidity and bleaching agent.

Moisture content

1.5%



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Protein content	≥21%
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 and Transportation	Ambient temperature

8. CONTAMINANTS

Aflatoxins total 15µg/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	588 Kcal
Proteins	21.9 g
Carbohydrates	24.0 g
Fats	49.5 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	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"