

	<b>UN RATIONS STANDARD</b>	DATE: 31/08/2018
	<b>NUTS PEANUTS UNSALTED DRY ROASTED SHELLED</b>	ED No: 04
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## 1. PRODUCT NAME

NUTS PEANUTS UNSALTED DRY ROASTED SHELLED

## 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) with or without the addition of salt and eaten as a snack, can be used in cooking in certain savoury and pastry dishes.

PRODUCT RISK		
LOW	MEDIUM	HIGH

## 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	MAXIMUM LIMITS
<ul style="list-style-type: none"> <li>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.</li> <li>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.</li> </ul>	

## 6. CHEMICAL CRITERIA

PARAMETER	MAXIMUM LIMITS
Moisture content	≤3.0% (Max)
Aflatoxins	≤10µg/Kg
Fat Content	50-55%
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 spots;



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Flavour and odour	Shall be free from abnormal flavour and rancid odour; 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.
Size	1.0-2.0 cm

## 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	10.3 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	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. UNSTD-GEN-03: "UN Inspection"
- 12.3. UNSTD-GEN-04: "UN Certification"