

	UN RATIONS STANDARD	DATE: 01/08/2016
	NUTS PEANUTS UNSALTED DRY ROASTED SHELLED	ED No: 03
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- PRODUCT NAME**
NUTS PEANUTS UNSALTED DRY ROASTED SHELLED
- DESCRIPTION**

PRODUCT RISK		
LOW	MEDIUM	HIGH



Peanuts belong to the species *Arachis hypogaea* which belong to the family Fabaceae. They are roasted without the addition of salt.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Peanuts

3.2. OTHER PERMITTED INGREDIENTS

None permitted

4. PROCESSING

Processing

- 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.
- CODEX STAN 200-1995 CODEX STANDARD FOR PEANUTS
- CAC/RCP 59-2005: "Code of practice for the prevention and reduction of aflatoxins in Tree nuts".

5. MICROBIOLOGICAL CRITERIA

FOOD SAFETY PARAMETERS	MAXIMUM LIMITS
<ul style="list-style-type: none"> 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	MAXIMUM LIMITS
Moisture content	2.0% (Max)
Aflatoxins	≤10µg/Kg
Fat Content	50-55%

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
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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;
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
Defects	
Nuts with defects	≤ 1.0%
Nuts with dissimilar varieties	≤5.0%
Discoloured nuts	≤3.0%
Broken Pieces	≤ 1.0%

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	587calories
Protein	24.35 g
Carbohydrates	21.26 g
Fat	49.66 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade polyethylene or equivalent packing material that maintains product's organoleptic qualities and sanitary integrity. Able to withstand the rigors of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigors of transport and handling.
Primary packaging net weight	Up to 2 Kg
Warranty at delivery location	4 Months

11. LABELLING

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

12. OTHER REQUIREMENTS

- 12.1. UNSTD-GEN-03: "UN Inspection"
- 12.2. UNSTD-GEN-04: "UN Certification"