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	SPREAD PEANUT BUTTER	ED No: 02
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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, Hydrogenated vegetable oil used as stabilizer

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 59-2005 "Code of practice for the prevention and reduction of aflatoxin contamination in tree nuts"

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	Shall be maintained at ≤30oC during storage and delivery.

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 that maintains the integrity, sanitary and organoleptic qualities of the product and withstands 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 1 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"