Peanutbutter PCD Jar

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Product

Coarsely ground peanut butter in jar

Description of process

Peanuts are roasted, blanched, milled and packed

Ingredients

Roasted peanuts (90%), Argentina, USA, Sunflower oil, hardened palm fat, sugar, salt

Nutritional value (100 g)

Energy:	2625kJ (639 kCal)
Fat:	53 g
Of which saturated:	8,0 g
Carbohydrates:	8,5 g
Of which sugars:	5,4g
Dietary fiber:	8,4g
Protein:	27 g
Salt	0,8g

Chemical en physical data

Moisture:	≤ 2 %
Ash:	3,8%
F.F.A.:	≤ 2 %

Peroxide: ≤ 5,0 meq/kg fat Aflatoxin B1: ≤ 2 microgram/kg Aflatoxin B1+B2+G1+G2: ≤ 4 microgram/kg

Microbiological values

Total plate count	≤100.000	cfu/g	
Enterobacteriaceae:	≤100	cfu/g	
Yeast and mould:	≤ 100	cfu/g	
St. aureus:	≤ 100	cfu/g	
Salmonella:	not present in 25 g		

Packaging information

Package	Kg	Material
Jar	350g $oldsymbol{e}$ net weight	Glass
Jar	500g $oldsymbol{e}$ net weight	Glass

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Storage and transport conditions

 $0 - 20 \, ^{\circ}\text{C}$ Temperature: Relative humidity: max. 70 %

Vertically, with closure on top Transport instructions:

Shelf life

Max. from date of production: 12 months in closed original packaging

Intended use

To spread on bread or preparation of meal components

Known inproper use

None

Instructions for use / specific claims

Keep cool and dry

Critical point in use/ storage

None

Relevant regulation

Max. permitted amount of Aflatoxin B1 is 2 micrograms / kg Max. permitted amount of Aflatoxin sum is 4 micrograms / $\ensuremath{\text{kg}}$

Genetic modified components

Product is GMO-free and delivered according EU Regulation No. 1829/2003 and No. 1830/2003.

Critical points in use / storage

None

Irradiation

This product is not irradiated

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Allergen information

Allergen information Allergen	Present in recipe	Used on same production line	Present in production location
1. Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	-	-	-
2. Crustaceans and products thereof	-	-	-
3. Eggs and products thereof	-	-	-
4. Fish and products thereof	-	-	-
5. Peanuts and products thereof	YES	YES	YES
6. Soybeans and products thereof	-	-	-
7. Milk and products thereof (including lactose)	-	-	-
8. Nuts, i.e. almonds (<i>Amygdalus communis L.</i>), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoiesis (Wangenh.) K. Koch</i>), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia nuts and Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof	-	-	YES
9. Celery and products thereof	-	-	-
10. Mustard and products thereof	-	-	-
11. Sesame seeds and products thereof	-	-	-
12. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO2	-	-	-
13. Lupin and products thereof	-	-	-
14. Molluscs and products thereof	-	-	-