

Peanuts

Origin: Nigeria



Appearance: Peanuts with typical odour, flavour and texture characteristics, free from foreign smell or off-flavour

Flavour: Fresh peanut taste without rancid, stale or foreign flavour

Odour: Fresh peanut odour without off or foreign odour

PHYSICAL CHATACTERISTICS

Damage Type 1	Internal mould, insect damage, decay, freeze damage, sprout	1.5% MAX
Damage Type 2	Decay, rotten, heat damage, external mould	0.5% MAX
Split/Broken	Split/Broken	6% MAX
Critical Impurities	Bones, glass, metals, stones	0% Pieces / Ton MAX
Non-Critical Impurities	Land balls, shells, in-shell kernels, sticks, other seeds, other naturals impurities	1 Piece(s) /Ton MAX
Minor Defects	Stained, dirty, discoloured	5% MAX

PEANUTS

CHEMICAL CHATACTERISTICS		
Moisture	Moisture	8% MAX
Number of Peroxides	Number of peroxides	1% MAX MeQO2/kg
Acidity/FFA	0/6 Oleic Acid	1% MAX
Aflatoxin BI	Aflatoxin BI	Negative
Total Aflatoxin	Total Aflatoxin	Negative (per EU regulations)

ALLERGEN		
Peanut or Other Allergen	Peanut allergen or other allergen	Absent/ No cross-contamination

MICROBIOLOGICAL CHATACTERISTICS		
Moulds	Moulds	5000 CFU/g MAX
Yeasts	Yeasts	5000 CFU/g MAX
Escherichia Coli	Escherichia Coli	10 CFU/g MAX
Enterobacteriaceae	Enterobacteriaceae	1000 CFU/g MAX
Oleic	Oleic	70% MIN