


PRODUCT SPECIFICATIONS



115 Peanut Drive Edenton, NC 27932
252-482-2112 PH 252-482-7756 FX

DRY ROASTED PEANUT SPLITS

DESCRIPTION

Roasted Peanut Splits are prepared from US-Origin, high quality USDA grade runner peanuts that have been pre-cleaned and electronically sorted to remove damaged and/or discolored peanuts and foreign material. The peanuts are then roasted, split-nut blanched, optically sorted, metal detected, and packaged. Product of U.S.A. Product is certified .

SPECIFICATIONS

| | | |
|----|---|---|
| A. | <u>Chemical and Physical</u> | <u>Limits</u> |
| | 1. Color, Hunter L | 45 ± 2 |
| | 2. Aflatoxin, ppb | 15.0 Max |
| B. | <u>Microbiological</u> | |
| | 1. Aerobic Plate Count | 10,000 CFU/g Max |
| | 2. Yeast | 100 CFU/g Max |
| | 3. Mold | 100 CFU/g Max |
| | 4. Coliform | 50 CFU/g Max |
| | 5. E. coli | Negative (<3 CFU/g) |
| | 6. Salmonella | Negative / 375g |
| C. | <u>Organoleptic</u> | |
| | Aroma | Characteristic, Fresh, Roasted Peanuts. |
| | Flavor | Clean, Roasted Peanuts Free From Objectionable Off Flavors. |
| D. | <u>Packaging</u> | |
| | 2,000 lb poly-lined nitrogen-flushed bulk bags, corrugated slip sheet, 40"x48" heat-treated wood pallet, stretch-wrapped. | |

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E. Minimum Shelf Life and Storage Conditions for Maximum Freshness (as received)

| <u>Temperature</u> | <u>Relative Humidity</u> | <u>Shelf Life</u> |
|--------------------|--------------------------|-------------------|
| 34 - 40°F | 55 - 65% | 6 months |
| 70 - 75°F | 55 - 65% | 3 months |

F. Certificate of Analysis

Date of Manufacture, Olam Batch #, Aflatoxin Results, and Microbiological Results.

G. Ingredient Statement

Roasted Peanuts.

PRODUCT DISCLAIMER

This information is provided in good faith but is not warranted for actual performance limits. Some product variability is inherent and natural in agricultural based products such as Olam Edible Nuts Roasted Peanut Ingredients. Processing controls are put in place to minimize natural variability, but it cannot be fully controlled. Different cultivars, growing regions (soil types, climate, elevation, etc), change in weather patterns, and other natural factors can contribute to variability in raw materials, which can also affect finished goods. Product specifications are mutually developed with customers for specific requirements depending on product applications.