



PRODUKTSPEZIFIKATION

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31/10/2019

Product name	PEANCR WASABI		

Reason for update

Revised

Product Description

Peanuts with wasabi coating

Process Description

materials inspection and receiving - stone removing machine - selecting - peanut material baking (155-165°C about 1 hour) - coating - baking (165-170°C, 18-20 mins) - flavouring - cooling - selecting - X-ray machine - metal detector - weighing and packing - warehousing - shipment

Recipe

Ingredients	Percentage in product	Sub Ingredients	Origin	Countr(y) (ies) of origin
wheat flour	36			China
peanuts	28,0		count 60/70	China
sugar	14,0		cane	China
modified corn starch	12,0		corn	Italy, China
corn syrup	4,0		corn	China
sunflower oil	2,7			China
salt	1,8		sea salt	China
wasabi seasoning	1,0	sugar, salt, maltodextrin, soy sauce powder [soy sauce (soybean, wheat), maltodextrin (corn)], wasabi flavour, anticaking agent E551, yeast extract, sunflower seed oil		China
seaweed	0,3			
wasabipowder	0,1	Maltodextrin, modified potato starch, flavourings, stabilizer E414, 1% wasabi powder, horseradish powder		China
colour E141ii	0,1			China

Remarks

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Ingredient and Allergen Declaration according EU-legislation

Ingredients: **Wheat** flour, 28% **peanuts**, sugar, modified corn starch, corn syrup, sunflower oil, wasabi seasoning (sugar, salt, maltodextrin, soy sauce powder [soy sauce (**soy** bean, **wheat**), maltodextrin], wasabi flavour, anticaking agent E551, yeast extract, sunflower seed oil), seaweed, wasabi powder (maltodextrin, modified potato starch, flavours, stabilizer E414, wasabi powder, horseradish powder), colour E414ii.

Average Nutritional Values (in grams per 100 gram)

kJoule	1884	Trans fatty acids	<0,5	Dietary Fiber	6,0
kcal	449	Cholesterol		Sodium (mg)	720,00
Fat	17,0	Available Carbohydrates	60,0	Salt	1,8
o.w.saturated	3,0	o.w. sugars	18,0	Moisture	3,7
o.w. mono unsaturated	7,4	o.w. starch		Ash	2,3
o.w. poly unsaturated	6,1	Protein	11,0		

Is the product suitable for

	Y / N
Vegetarians (free from animal products by products with the exception of egg, milk, milk products, rennet and honey)	Yes
Vegans (free from all animal products including egg, milk, milk products and honey)	Yes
Coeliacs (gluten free according to EU Regulation 41/2009)	No
Organic products	No
Kosher	No
Halal	No

Dietary Intolerance Information

Allergy and Food Intolerance Information according to European legislation	Present as ingredient	Traces (No trace < detection limit)	
	Yes / No	Yes mg/kg	No
Cereals containing gluten (wheat, rye, barley, spelt, kamut) and products thereof	Yes		no
Crustaceans and products thereof	No		no
Eggs and product thereof	No		no
Fish and products thereof	No		no
Peanuts and products thereof	Yes		no
Soybeans and products thereof	Yes		no
Milk and products thereof (including lactose)	No		no
Nuts (almond, hazelnut, walnut, cashew, pecan, Brazil nut, pistachio, macadamia) and products thereof	No		no
Celery and products thereof	No		no
Mustard and products thereof	No		no
Sesame and product thereof	No		no
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg expressed as SO ₂	No		no
Lupine and products thereof	No		no
Molluscs and products thereof	No		no

Dietary Information	Present as ingredient	Traces (No trace < detection limit)	
	Yes /No	Yes mg/kg	No
Poultry and poultry products	no		no
Beef and beef products	no		no
Pork and pork products	no		no
Honey	no		no
Cocoa	no		no
Flavour Enhancers (E621-E635)	no		no
Flavourings according to regulation 1334/2008/EC	yes		no
Flavouring preparations	no		no
Natural flavouring substances	yes		no
Process flavourings	no		no
Smoke flavourings	no		no
Substances according to Annex III regulation 1334/2008/EC	yes		no
Flavouring substances	no		no
Nature identical flavouring substances	no		no
Artificial flavouring substances	no		no
Maize and maize products	yes		no
Coriander	no		no
Carrots	no		no

Defects

Parameter	Value	Dimension	Tolerance	Method
Foreign bodies (glass, metal)	absent			Metal detection: metal. Visual: glass
Foreign bodies (others)	1	per 1000 kg		visual
Broken	10	%		visual

Chemical and Physical Requirements

Parameter	Value	Dimension	Tolerance	Method
Aflatoxin B1	2	mg/kg	max. 2,0	GB/T 18979-2003
Aflatoxin B1+B2+G1+G2	4	mg/kg	max. 4,0	GB/T 18979-2003
Peroxide	10	meq O2/kg fat (origine)	max 20 ex factory	GB5009.37-2003

Microbiological requirements ex factory

	Units	N	c	Value (m)	Value (M)	Method
Aerobic Plate Count	cfu/g	5	2	10000	100000	ISO 4833
Mould	cfu/g	5	2	1000	10000	ISO 7954
Enterobactereacea	cfu/g	5	2	100	1000	ISO 21528-2
E.-coli	cfu/g	5	2	not present	10	ISO 16649-2
Staphylococcus Aureus	cfu/g	5	2	100	1000	ISO 6888
Salmonella	cfu/ 25g	5	0	not present	not present	ISO 6579

Sensory

Appearance	Green and round coated peanuts
Colour	Green
Texture	Crunchy, crispy
Taste	Taste of peanutcrackers with wasabi flavour



GMO-Statement

	Y / N
Does the product contain or is it (in part) produced from any Genetically Modified Organism.	no
Does the product contain or is it (in part) derived from any Genetically Modified Organism.	no
Is the product (in part) produced with the aid of any Genetically Modified Organism.	no
Are certificates of Identity Preserved Ingredients available on demand.	no

Transport and Storage Conditions

Store in a cool, dark and dry place.

Shelf Life

10 months after production in original closed packaging

Packaging Requirements / Labelling

	Consumer unit	Sales unit
Description		
Dimensions (internal)	480x450 mm	385x280x250 mm
Dimensions (external)		
Material	Blue PE bag	carton
Supplier		
Weight (packaging material)		

	Transport unit
Pallet type	
No. units per case	
No. cases per pallet layer	
No. layers per pallet	

Comments

RSPO certificate number: CU-RSPO SCC-817920