



# SPECIFICATION

<b>Product name</b>	FL_Katjang Pedis 1kg		
		Version date	13-09-2019

## Reason for update

New recipe

## Product Description

Coated peanuts with seasoning

## Process Description

Dosing - coating - frying (3min / 150°C) - cooling- seasoning - packing

## Recipe

Ingredients	Percentage in product	Additive number	Function	Countr(y) (ies) of origin
peanuts	75.00			Argentina, Brazil, Chili, China, India, United States, South Africa
wheat flour	12.80		flour	Denmark, Germany, France, United Kingdom, Sweden
potato starch	6.00		starch	Germany, Poland
Katjang pedis seasoning [spices (chillies, paprika powder), wheat flour, colour (E160c), salt, antioxidant (E306), natural flavour]	3.00			the Netherlands
sunflower oil	2.00		vegetable oil	South Africa, South America, Eastern Europe, West Europe
salt	0.24			China, United Kingdom
sugar	0.24			United Kingdom, Non-EU countries
garlic powder	0.24			China
Sodium bicarbonate	0.24	E500	stabiliser	France
natural flavour enhancer (contains wheat)	0.24			Germany, France, Japan, Mexico

## Remarks

May contain nuts.

## Ingredient and Allergen Declaration according EU-legislation

75% **peanuts**, **wheat** flour, potato starch, 3% katjang pedis seasoning (spices [chillies, paprika powder], **wheat** flour, colour [E160c], salt, antioxidant [E306], natural flavour), sunflower oil, garlic powder, salt, sugar, stabiliser (E500), natural flavour enhancer (contains **wheat**).

**Average Nutritional Values (in grams per 100 gram)**

kJoule	2400	Trans fatty acids	0,0	Dietary Fiber	9,7
kcal	579	Available Carbohydrates	20,6	Sodium (mg)	327,0
Fat	43,8	o.w. sugars	5,6	Salt	0,8
o.w.saturated	10,0	Protein	20,7		
o.w. mono unsaturated	25,9				
o.w. poly unsaturated	7,7				

**Dietary Intolerance Information**

Allergy and Food Intolerance Information according to European legislation	
	Present / Absent / May contain
Cereals containing gluten (wheat, rye, barley, spelt, kamut) and products thereof	+
Crustaceans and products thereof	-
Eggs and product thereof	-
Fish and products thereof	-
Peanuts and products thereof	+
Soybeans and products thereof	-
Milk and products thereof (including lactose)	-
Nuts (almond, hazelnut, walnut, cashew, pecan, Brazil nut, pistachio, macadamia) and products thereof	+/-
Celery and products thereof	-
Mustard and products thereof	-
Sesame and product thereof	-
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg expressed as SO <sub>2</sub>	-
Lupine and products thereof	-
Molluscs and products thereof	-
Poultry and poultry products	-
Beef and beef products	-
Pork and pork products	-
Honey	-
Cocoa	-
Flavour Enhancers (E621-E635)	-
Flavourings according to regulation 1334/2008/EC	+
Flavouring preparations	-
Natural flavouring substances	+
Process flavourings	-
Smoke flavourings	-
Substances according to Annex III regulation 1334/2008/EC	-
Flavouring substances	-
Nature identical flavouring substances	-
Artificial flavouring substances	-
Maize and maize products	-
Coriander	-
Carrots	-

+ = Present, +/- = May contain, - = Absent, ? = Unknown

### Chemical and Physical Requirements

Parameter	Value / limit	Dimension
Foreign bodies (metal, glass)	absent	
Foreign bodies (others)	1	per 1000 kg
Moisture	<9	%
Peroxide (ex factory)	<10	meq O <sub>2</sub> /kg fat
FFA	1	%
Sudan & Para red	Absent	
Heavy metals - Lead	<0,2	ppm
Heavy metals - Cadmium	<0,2	ppm
Heavy metals - Mercury	<0,2	ppm
Pesticides	Acc EU Reg	
Aflatoxin B1	<2	ppb
Aflatoxin B1 + B2 + G1 + G2	<4	ppb

### 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
Enterobacteriaceae	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	Coated peanuts with seasoning
Colour	Brown/red
Texture	Crunchy
Taste	Peanut, spicy

### GMO-Statement

	Y / N
Does the product contain or is it (in part) produced from any Genetically Modified Organism.	N
Does the product contain or is it (in part) derived from any Genetically Modified Organism.	N
Is the product (in part) produced with the aid of any Genetically Modified Organism.	N

### Transport and Storage Conditions

Store in a cool, dark and dry place.
--------------------------------------

### Shelf Life (in months after production in original, closed packaging)

9
---

### Packaging

Type	Description	Weight
Primary	Plastic blue bag	1

Secondary	Carton box	
-----------	------------	--