



PRODUCT SPECIFICATION

GENERAL INFORMATION

Issued date:	18-12-2023		Printed date:	06/02/2024
Completed by	Quality Assurance Manager			
Product name	Wasabi peanuts - 158175			

PRODUCT CHARACTERISTICS

General

Origin	China		
Product denomination (legal name)	English	Peanuts with wasabi coating NR – without E635	
Description of the product	Peanuts with wasabi coating – without E635		
Description of the process	Aflatoxin inspection raw peanuts, hand selection of raw peanuts (removing foreign materials & rotten pieces), coating flour over the peanuts, roasting (150±20°C, 7~8 min. and 170±20°C, 7~8 min.), seasoning, cooling, metal detection, hand selection of broken pieces, packing with nitrogen gas flush.		

List of ingredients in descending order by magnitude of weight. Also include <u>additives</u> and <u>processing aids</u> .	Components	% in the recipe	functionality*	country of origin
	1. PEANUT	27.4635	Center	China
	2. WHEAT FLOWER	22.0937	Coating	China
	3. Sugar	20.0881	Coating	China
	4. Corn starch	16.6261	Coating	China
	5. Corn flour	7.1255	Coating	China
	6. Palm oil (RSPO SG)	4.6039	Flavouring	Malaysia
	7. Salt	0.6588	Flavouring	China
	8. SOY sauce powder (WHEAT, SOY BEAN, dextrin, salt, koji, colouring (E150c))	0.6290	Flavouring	China
	9. Seasoning (maltodextrin, thickener (E414), mustard flavour, palm oil, anti-oxidant (E392))	0.3145	Flavouring	South Korea
10. Raising agent (E500)	0.2335	Coating-expansion	China	

PRODUCT SPECIFICATION

	11. Potato starch	0.1376	Coating	China
	12. Food acid (E330)	0.0165	Flavouring-acidity regulator	China
	13. Colouring (E141)	0.0062	Colouring	China
	14. Wasabi	0.0031	Flavouring	China

Analytical / Organoleptical values

Organoleptic	
Appearance	Fresh and sound
Colour	Green
Flavour	Spicy wasabi
Texture	Crispy

Analytical	Maximum
Moisture	6.7%
Pesticides	According to EU legislation
Heavy metals	According to EU legislation
mycotoxins: <ul style="list-style-type: none"> • aflatoxin B1 • aflatoxin tot. 	According to EU legislation
	According to EU legislation

Microbiological	Maximum	Value
Total plate count	1.000.000	cfu/g
Yeasts & mould	100.000	cfu/g
E.Coli	100	cfu/g
Listeria	absent	/0.01g
Salmonella	absent	/25g

Physical	Maximum
Broken	3%
impurities / foreign material	0.0%

metal detection (mm)	Fe	Non Fe	Sts	Method used to determine value
	0.6	1.0	1.0	metal detector

Packaging	Carton box with PE bag
weight per colli	7,5 kg

Physical form (e.g. powder, liquid)	nuts
shelf life from the crop	12 months from production date under mentioned conditions in closed packaging
storage conditions	Cool, dry and out of direct sunlight. Temp. < 15°C RH < 70%

PRODUCT SPECIFICATION

GMO & Novel Foods

Does the product or components hereof, contain GM micro-organisms or is it produced with GM micro-organisms (incl. processing aids and additives)	<input checked="" type="checkbox"/>	no	
	<input type="checkbox"/>	yes	specifically:

Is the product or components hereof, irradiated or is it produced with irradiated components (incl. processing aids and additives)	<input checked="" type="checkbox"/>	no	
	<input type="checkbox"/>	yes	specifically:

PRODUCTSPECIFICATION

HEALTH ISSUES

Nutritional information

Not available Available

Source: supplier, analysis, calculated or literature

per 100 ml 100 g

energy 1926 kJ
459 kcal

total proteins 9.9 g

• % vegetable source _____

• % animal source -

Total of carbohydrates 60.0 g

• sugars 22.2 g

• added sugar 20.1 g

• starch 37.8 g

content of fibre 2.7 g

total content of fat 19.3 g

• % vegetable _____

• % animal -

• saturated fatty acids 4.4 g

• mono-unsaturated fatty acids 10.7 g

• poly-unsaturated fatty acids 3.3 g

• cholesterol 0 mg

• trans-fatty acids 0 mg

Calcium (Ca) _____ mg

Iron (Fe) _____ mg

Magnesium (Mg) _____ mg

Phosphorus (P) _____ mg

Sodium (Na) 403.7 mg

potassium (K) _____ mg

Zinc (Zn) _____ mg

Copper (Cu) _____ mg

Maganese (Mn) _____ mg

Selenium (Se) _____ mg

Salt 1.0092 g

Allergen information

Please indicate presence or absence of listed allergens

W: Recipe with

C: Can contain

-: Recipe without

cross contamination

PRODUCT SPECIFICATION

Allegens: When purchased in bulk size original packaging, manufacturer allergen policy will apply.
When purchased in quantities that need re-packaging, our allergen policies will apply.

Component	Manufacturer			Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	YES	YES	YES	YES	YES	YES
EGGS or its derivatives	NO	NO	NO	NO	NO	NO
FISH or its derivatives	Can contain	Can contain	Can contain	Can contain	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO
MOLLUSCS	Can contain	Can contain	Can contain	Can contain	NO	NO
PEANUTS or derivatives	YES	YES	YES	YES	YES	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	YES	YES
NUTS , tree nuts:	YES	YES	YES	YES	YES	YES
CELERY, including celeriac and its derivatives	YES	YES	YES	YES	YES	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	YES	YES
SESAME SEEDS or derivatives	YES	YES	YES	YES	YES	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO

Remarks

Use in production

If the goods or any part thereof supplied under the contract are processed, altered or tampered with in any way by the buyer or receiver of the goods or any other person, the quality of the goods shall be deemed to be acceptable to the buyer. All customer's quality control checks are to be completed on the entire load, prior to production and use.

Enclosed

No enclosure

Send to:

Company name :

Person :

Department :

Date :

Signed & stamped:

Product specification	
-----------------------	--