



Technical Data sheet

PEANUT FLOUR

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| Appearance – Color | Characteristic pale color from blanched peanuts. |
| Flavour & Odor | Fresh peanut taste, without rancid, stale, free from any off-notes. |
| GMO | Non-GM and therefore does not require labeling according. |
| Description | Powdered flour made from blanched peanuts, obtained by blanching and milling selected peanut kernels free of moldy, rotten decay, freeze and insect damaged kernels. |
| Origin | GFSI-recognized certified factories. |

1. Physical Requirements

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|----------------------------|-----------------------------------|
| Moisture | 4,0% MAX |
| Protein | 45%-50% |
| Total Fat | 8,0% MAX (<i>trans</i> fat free) |
| Carbohydrates | 2,0% MAX |
| Volatile matter | 1,0% MAX |
| Particle Size Distribution | ≥97% passing through 50mesh |

2. Chemical Requirements

| | | |
|----------------------------------|-------------------------------------|-------------|
| Free Fatty Acids | 1,0% MAX | ICA 37/1990 |
| Peroxide Value | 2,0 meq O ₂ / Kg oil MAX | |
| Aflatoxin B1 | 2 µg/kg MAX AFB1 | |
| Aflatoxin Total (B1, B2, G1, G2) | 4 µg/kg MAX AFB1 | |

3. Heavy Metals

| | | |
|-----------|----------------|-----------------|
| Lead | 0,10 mg/kg MAX | EU 2023/915 |
| Cadmiun | 0,20 mg/kg MAX | EU 2023/915 |
| Mercury | 0,05 mg/kg MAX | EU No 1881/2006 |
| Arsenic | 0,10 mg/kg MAX | EU No 1881/2006 |
| Sodium | 5,00 mg/kg MAX | - |
| Additives | None | EU 231/2012 |

4. Microbiology

| | | |
|-----------------------|----------|--------------|
| Salmonella sp. / 25g | Negative | ISO 6579-1 |
| Enterobacteriaceae /g | Negative | ISO 21528-1 |
| E. coli | Negative | ISO 166649-3 |

5. Storage & Shelf life

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|--------------------|--|
| Storage conditions | Under approved hygiene standards. Max 30°C, relative humidity ≤ 85%, protected from pests and contaminants |
| Shelf life | 1 year from production date |



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6. Packaging, Identification and Labeling

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| Packaging | Vacuum-sealed polyethylene bags inside 25 kg cardboard boxes |
| Product name, ingredient list, net weight, best before date, storage instructions, country of origin, nutritional info, allergen declaration, batch number | Each individual bag for the traceability systems |

7. Transportation

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|--------------------|---|
| Containers | Leak free, odor free, clean, dry units; free from infestation and free from potential contamination are utilized. |
| Cargo conditioning | Peanuts in the container will be protected against moisture migration to avoid damage during transport and possible condensation from the container ceiling onto the peanuts. |
| Fumigants | Fumigation of the container with Aluminum Phosphide. |

8. Documents

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| Bill of lading (consigned "to order", notify buyer) |
| Health certificate |
| Certificate of origin |
| Phytosanitary certificate |
| Certificate of quality analysis |
| Certificate of weight |
| Certificate of aflatoxin analysis ¹ |
| Fumigation certificate |
| Cleanliness and condition certificate |
| Packing declaration |
| Manufacturer's declaration |
| Ingredients declaration |
| Manufacturing date declaration |
| Genetically modified organism declaration |
| Shelf-life statement / Expiration date confirmation |

9. Other conditions

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| Arbitration : As Per FOSFA 39 Terms & Conditions |
| Port of Shipment : - |
| Port of Discharge : Rotterdam , The Netherlands |

All products produced are sorted, handled, processed, packed and storage in line with the Good Hygiene and Manufacturing Practices and under controlled environmental conditions as required for the product in agreement with General Principles of Food Hygiene, CAC/RCP 1-1969 (2003) Codex Alimentarius and GFSI-recognized for which the supplier is certified and also in concordance with the National Health Service and Food Quality Argentine regulations. EU Regulation Commission 178/2010 sampling method for the raw peanuts' material. Analysis of peanuts followed the Federation of Oils, Seeds and Fats Associations methods, and aflatoxin analysis method followed the specific requirement described in EU Commission Regulation.

¹ Sampling and analysis will be conducted by an agreed entity, duly approved and certified by the National Health Services.