



## Technical Data sheet

# PEANUT FLOUR

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

### 1. Physical Requirements

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 <sub>2</sub> / 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
Cadmium	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

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

### 5. Storage & Shelf life

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



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### 6. Packaging, Identification and Labeling

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

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

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<sup>1</sup>  
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

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.

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