

# HBS Foods Ltd

Nut Wharf, 90 Northfield Road, Dudley, West Midlands, DY2 9JQ  
Tel: 01384 457705

## Product specification for: Blanched Flaked Peanut

This product is not recommended for any person sensitive or allergic to any nut type.

It is processed in a factory that processes all nut varieties.

Peanuts are harvested from the ground, shelled and blanched >70°C at origin.

The product is food grade and is ready to eat or for further processing.



### Available Sizes

Sizes	Product codes	Ingredients	Origin
<b>Standard</b> Retained on a 3.35mm: Target >70% Pass through a 2mm: Target <5% Thickness: 1mm – 1.5mm	PN05B Organic: PN05B-O	Peanut 100%	Argentina, Brazil, South Africa, USA, China, India Processed in the UK
<b>Thin flaked</b> Retained on a 3.35mm: Target <5% Retained on a 2mm: Target <20% Thickness: 0.8mm -1.2mm	PN05BF Organic: PN05BF-O	Peanut 100%	Argentina, Brazil, South Africa, USA, China, India Processed in the UK
<b>Thick flaked</b> Retained on a 3.35mm: Target <5% Retained on a 2mm: Target <20% Thickness: 1.5mm -2.5mm	PN54B Organic: PN54B-O	Peanut 100%	Argentina, Brazil, South Africa, USA, China, India Processed in the UK

Process includes: Inspection, slicing process, sieving process, packed, weighed, metal detected.

### Special diet suitability

Diet	Suitable	Other
Coeliacs	Yes	
Diabetics	Yes	
Lactose Intolerance	Yes	
Vegetarian	Yes	
Vegan	Yes	
Kosher	Yes	Not accredited
Halal	Yes	Not accredited
Nut & Peanut allergy sufferers	No	All nuts processed

Genetic modification/organisms	No
Irradiation	No
Palm Oil	No
Added sugar	No
Added salt	No

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## Allergens

Present	As an ingredient	In the same facility	On the same line	Other
Nuts and nut derivatives	No	Yes	Yes	All nuts processed on-site
Peanut and Peanut derivatives	Yes			
Pine kernels and derivatives	No	Yes	No	
Celery and celery derivatives	No	No	No	
Garlic and garlic derivatives	No	No	No	
Fruit and fruit derivatives	No	Yes	No	
Mustard and mustard derivatives	No	No	No	
Yeast and yeast derivatives	No	No	No	
Fish/shell fish and derivatives	No	No	No	
Crustaceans/molluscs and derivatives	No	No	No	
Honey and honey derivatives	No	No	No	
Sesame and sesame derivatives	No	No	No	
Gluten and gluten derivatives	No	No	No	
Lupin and lupin derivatives	No	No	No	
Meat and meat derivatives	No	No	No	
Egg and egg derivatives	No	No	No	
Milk and milk derivatives	No	No	No	
Soya and soya derivatives	No	No	No	
Maize and maize derivatives	No	No	No	
Barley and barley derivatives	No	No	No	
Sulphur dioxide and sulphites	No	Yes	No	Present in dried fruit stored on site.
Alcohol and alcohol derivatives	No	No	No	

Chemical / Micro / Physical Standards		Maximum levels	Maximum levels organic	Test method
Aflatoxin B1	Supplier C of A. Surveillance tested.	2ppb	2ppb	HPLC
Aflatoxin Total		4ppb	4ppb	HPLC
Free fatty acid	Per batch	1%	1%	Lab Fat Analysis
Peroxide Value	Per batch	10meq/kg	10meq/kg	Lab Fat analysis
Moisture	Per batch	6%	6%	Infrared
Salmonella	Per batch	Abs/100g	Abs/100g	AOAC 993.07
Total viable count	Per batch	50,000Cfu/g	50,000Cfu/g	BS EN ISO 4833:
Enterobacteriaceae	Per batch	500Cfu/g	500Cfu/g	BS EN ISO 21528-2:
Yeast	Per batch	1000Cfu/g	1000Cfu/g	Rapid test
Mould	Per batch	1000Cfu/g	1000Cfu/g	Rapid test
Flavour	Per process	No rancidity	No rancidity	Organoleptic
Texture	Per process	Firm	Firm	Organoleptic
Colour	Per process	White/cream	White/cream	Visual
Shell	Per process	1/12.5kg	1/12.5kg	Visual inspection
Skin flecks	Per process	5%	5%	Visual inspection
Extraneous matter	Per process	0.01%	0.01%	Visual inspection
Naturally occurring foreign matter	Per process	0.1%	0.1%	Visual inspection
Discolouration	Per process	3%	3%	Visual inspection

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## Nutritional information per 100g – taken from Literature or Grower Specifications

Energy Value Kcal	564	Carbohydrate	12.5g	Copper	1.02mg
Kj	2341	Of which: Sugars	6.2g	Zinc	3.5mg
Fat: Total	46.1g	Starch	6.3g	Chloride	7.0mg
Saturated	8.2g	Protein	25.6g	Vitamin E	10.0mg
Polyunsaturated	14.3g	Sodium	2mg	Riboflavin	0.10mg
Monounsaturated	21.1g	Potassium	670mg	Thiamine	1.14mg
Dietary fibre	6.2g	Calcium	60mg	Vitamin B6	13.8mg

## Packaging weights

Weight (Minimum)	12.5kg	10kg	5kg	3.5kg	10x1kg	4x3kg
Primary	Red food grade liner – folded 25g 400x685x685	Red food grade liner – folded 25g 400x685x685	Red food grade liner – Folded 15g 300x530x530	Red food grade liner – Folded 15g 300x530x530	Red food grade bag Heat sealed 10g 200x350	Red food grade bag Heat sealed 20g 315x455
Secondary (can be recycled)	Corrugated carton Taped top and bottom 410g 270x270x370	Corrugated carton Taped top and bottom 300g 240x270x370	Corrugated carton Taped top and bottom 250g 210x230x310	Corrugated carton Taped top and bottom 250g 140x230x320	Corrugated carton Taped top and bottom 300g 240x270x370	Corrugated carton Taped top and bottom 512g 300x270x370
Labelling	Description/weight/origin/best before date – traceability code consists of 4 digits/5 digits					
Palletising	Standard euro pallet used, shrink wrapped, cardboard layers used top and bottom.					

## Metal detection

Type	Frequency	Where	Sensitivity
Magnets	Hourly	End of line	Rare earth - 10,000 pull
Metal detection	Hourly	After packing	3mm Fe/3.5mm Non Fe/4mm SS

## Shelf life/Storage

Shelf life	6 months from date of manufacture. Minimum life on delivery 5 months.
Storage details	Store in a cool dry place, ambient or below, away from heat sources and strong odours.
Special instructions	Edible nut products can be prone to infestation and should be kept sealed and checked at regular intervals whilst in storage.
Infestation	The company will not accept responsibility or claims in relation to infestation, pest contamination or activity after 28 days of delivery

Tariff code: 2008119190

Certification: A certificate of analysis can be supplied upon request.

Signed by: *Kenneth Omeke*

Date: As issue date below