



TDS - SPECIFICATION PEANUT BUTTER 90%

| General information | | | | |
|--------------------------|---|--|--|--|
| Company name | Valnuts Ltd | | | |
| Manufacturing address | Geo Milev 4 Str., Hisarya 4180, Bulgaria | | | |
| Food production facility | № 01682/31.03.17 | | | |
| Registration number | №16080039 | | | |
| Product Name | Peanut butter 90% | | | |
| Origin of ingredients | Peanuts - Argentina/ Other ingredients - EU/ NON EU | | | |
| HS code | 20 08 11 10 | | | |

Ingredients:

90% peanuts, brown sugar, non-hydrogenated shea butter and rapeseed oil, sunflower lecithin, sea salt, antioxidant rosemary extract.

Product description

Made from 90% roasted peanuts, the peanut butter is smooth and creamy. The perfect combination of brown sugar and sea salt, highlights the rich taste of peanuts. With a homogeneous texture, without lumps and graininess.

Product application

Peanut butter is widely used in the food industry for use in desserts, ice creams, protein bars, gelato and even as a dressing for meats and salads!

It's perfect for finish for croissants, pancakes and waffles.

It is suitable for use in pastry and baking and it's also easy and convenient to add to smoothies and shakes!

Target groups

Families with children, healthy food lovers, culinary experts, connoisseurs of quality and delicious food.





Advantages

High peanut content, excellent and intense nut taste, sweet and salty, without added artificial flavors, colors and preservatives.

No added hydrogenated fats and no GMO products! Easy to spread and suitable for baking!

| Product physical parameters | | | | | | |
|-----------------------------|---|--------------|--|--|--|--|
| Parameter | Specification | Test Method | | | | |
| Grade | Food Grade | Organoleptic | | | | |
| Color | Light to medium brown or beige with a yellowish tinge | Organoleptic | | | | |
| Appearance | Creamy texture | Visual | | | | |
| Odor | Typical Peanut | Organoleptic | | | | |
| Taste/Flavor | Sweet-salty | Organoleptic | | | | |

TDS – Specification

| Physicochemical indicators | s | |
|----------------------------|--|------------------|
| Parameter | Specification Sp | Test Method |
| Moisture | 1.8 <mark>% Max.</mark> | |
| PRODUCT MICROBIOLOGIC | CAL PARAME <mark>TERS</mark> | |
| B1+B2+G1+G2 | <0 <mark>,4 μΓ/κΓ</mark> | |
| Salmonella | NOT FOUND | ISO 6579-1:2017 |
| Coli Forms | NOT FOUND | ISO 16649-2:2001 |
| Yeast & Mould | 100 cfu/g | |
| Enterobacteriacea | 0 cfu/g (n = 5; c=2; M ≤ 1000; m ≤ 100) | |

Shelf Life

Peanut butter has a minimum shelf life of 12 months from the date of manufacture if retained in the original package, away from direct sunlight and moisture.

Packing

Buckets - 5 or 1kg Jars – generally in 300g there is a possibility for 200g





Allergens

Peanuts, may contain traces of other nuts or seeds

Storage

Dry and ventilated place without direct sunlight! Temperature up to 25C Humidity up to 75%

Label size:

200 g. - 210 x 53 mm 300g.- 210 x 79 mm

Logistic information:

Jars

| Packeging | Jars per Pack | Packs per Layer | Layers per Pallet | Total Jars per Pallet | Net Weight per Pack | Gross Weight per Pack | Net Weight per Pallet | Gross Weight per Pallet |
|-----------|------------------|-----------------------|-------------------------|-----------------------------|---------------------------|-----------------------------|-----------------------------|-------------------------------|
| | | | | | (kg) | (kg) | (kg) | (kg) |
| | | | 11 | 1914 | | | 383 | 720 |
| 200g | 6 | 29 | or | 1 | 1,2 | 2,25 | 1 | / |
| | | | 12 | 2088 | | | 418 | 785 |
| | | | 9 | 1566 | | | 470 | 805 |
| 300g | 6 | 29 | or | / | 1,8 | 3,08 | / | 1 |
| | | | 10 | 1740 | | | 522 | 895 |

Buckets

| Packeging | Buckets per Layer | Max Layers per Pallet | Total Buckets per Pallet | Net Weight per Bucket (kg) | Gross Weight per Bucket (kg) | Net Weight per Pallet (kg) | Gross Weight per Pallet (kg) |
|-----------|-------------------------|--------------------------------|--------------------------------|-------------------------------------|---------------------------------------|-------------------------------------|---------------------------------------|
| 1 kg | 55 | 10 | 550 | 1 | 1.05 | 550 | 580 |
| 5 kg | 18 | 7 | 126 | 5 | 5.20 | 630 | 660 |
| 10 kg | 15 | 5 | 75 | 10 | 10.38 | 750 | 780 |

Nutritional Value

| Nutrition facts | 100гр. |
|--------------------|----------|
| Calories | 627kcal. |
| Fats | 47g. |
| Saturated fats | 7g. |
| Protein | 25g. |
| Total Carbohydrate | 26g. |
| Total Sugars | 11g. |
| Salt | 0.69g. |

Food Signs

