

TDS - SPECIFICATION PEANUT TOFFEE CHRUNCH

General information	
Company name	Valnuts Ltd
Manufacturing address	Geo Milev 4 Str. , Hisarya 4180, Bulgaria
Food production facility	Nº 01682/31.03.17
Registration number	Nº16080039
Product Name	Peanut Toffee Crunch
Origin of ingredients	Peanuts- Argentina/ Other ingredients – EU/ NON EU
HS code	20 08 19/ 18 06 9060

Ingredients:

35% peanut paste, 7% peanut pieces, brown sugar, non-hydrogenated shea butter, caramel milk powder, cocoa powder, rapeseed oil, sunflower lecithin, antioxidant rosemary extract, sea salt.

Product description

Sweet peanut cream with a light chocolate taste, a rich caramel aftertaste and crunchy peanut pieces!

Homogeneous texture with crunchy nut pieces.

Product application

Peanut toffee is ideal for filling candies, bars, waffles or croissants.

Ready to add to your ice cream base and give a addictive crunchy taste!

Suitable for extensive use in confectionery and baking, it is 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, catchy and unique crunchy taste.

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	Organoleptic
Appearance	Creamy texture with pieces of nuts	Visual
Odor	Sweet caramel with peanut	Organoleptic
Taste/Flavor	Sweet caramel with peanut	Organoleptic

TDS – Specification

Physicochemical indicators		
Parameter	Specification	Test Method
Moisture	1.8% Max.	
PRODUCT MICROBIOLOGICAL PARAMETERS		
B1+B2+G1+G2	<0,4 µr/kg	
Salmonella	NOT FOUND	ISO 6579-1:2017
Coli Forms	NOT FOUND	ISO 16649-2:2001
Yeast & Mould	100 cfu/g	
Enterobacteriaceae	0 cfu/g (n = 5; c=2; M ≤ 1000; m ≤ 100)	

Shelf Life

Peanut Toffee 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, milk 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 (kg)	Gross Weight per Pack (kg)	Net Weight per Pallet (kg)	Gross Weight per Pallet (kg)
200g	6	29	11 or 12	1914 / 2088	1,2	2,25	383 / 418	720 / 785
300g	6	29	9 or 10	1566 / 1740	1,8	3,08	470 / 522	805 / 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	100rp.
Calories	538kcal.
Fats	39g.
Saturated fats	10g.
Protein	14g.
Total Carbohydrate	35g.
Total Sugars	30g.
Salt	0.2g.

Food Signs

