

## TDS - SPECIFICATION PEANUT COCOA SPREAD

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 Spread
Origin of ingredients	Peanuts –Argentina. Other ingredients- EU/ NON EU
HS code	20 08 19/ 18 06 9060

### Ingredients:

50% roasted shelled peanuts, brown sugar, non-hydrogenated shea butter, 8% skimmed cocoa powder, rapeseed oil, sunflower lecithin, antioxidant rosemary extract, sea salt.

### Product description

Created from 50% carefully selected peanuts, this cream features a rich nut base that is perfectly complemented by the natural sweetness of brown sugar, high-quality cocoa powder and the creamy smoothness of non-hydrogenated shea butter.  
With a homogeneous texture, free from lumps and graininess!

### Product application

Peanut cocoa spread is widely used in the food industry as a natural flavour for butter creams, ice creams and gelato!

Ideal for filling protein and healthy pastries, as well as for the base of nuts and protein bars!

Suitable for extensive use in pastry 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, no added artificial flavors, colors or 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	Brown	Organoleptic
Appearance	Creamy texture with homogeneous consistency	Visual
Odor	Sweet peanut spread and cocoa	Organoleptic
Taste/Flavor	Peanuts and cocoa	Organoleptic

## TDS – Specification

Physicochemical indicators		
Parameter	Specification	Test Method
Moisture	1.8% Max.	
PRODUCT MICROBIOLOGICAL PARAMETERS		
B1+B2+G1+G2	<0,4 µg/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 Cocoa Spread 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 (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	100g.
Calories	628kcal.
Fats	48g.
Saturated fats	13g.
Protein	17g.
Total Carbohydrate	33g.
Total Sugars	31g.
Salt	0.27g .

### Food Signs

