

# Powers Inc.

6061 N Freya St. ♦ PO Box 6525 ♦ Spokane, WA 99217 ♦ (800) 727-9121 ♦ (509) 489-1955



## Butter Toffee Almond Peanut Specifications



### PRODUCT SPECIFICATIONS

#### PACKAGING:

Item # 05214 7.5 oz. (8) Form and Fill Bags

**Code Date** (Lot Number) printed on each bag and on cartons.  
(Bulk Code Date on carton only)

Atmospheric oxygen level = <5%. (Nitrogen Flushed)  
(Bulk not Nitrogen Flushed)

Bags packaged in corrugated double wall cartons with taped seals and glued joints.

<b>SHELF LIFE:</b>	Sealed Bags	12 Months
	Bulk Bags	6 Months

#### HANDLING & STORAGE:

For maximum freshness and quality, store in a cool, dry, odor-free area away from heat and sunlight. Temperature of storage should be 45 degrees Fahrenheit to 65 degrees Fahrenheit (60-70% Relative Humidity).

**Country of Origin:** USA

## Nutrition Facts

7 servings per container

**Serving size** about 1/4 cup (30g)

Amount per serving

**Calories** **150**

% Daily Value\*

**Total Fat** 8g **10%**

Saturated Fat 0.5g **3%**

Trans Fat 0g

**Cholesterol** 0mg **0%**

**Sodium** 70mg **3%**

**Total Carbohydrate** 18g **7%**

Dietary Fiber 2g **7%**

Total Sugars 16g

Includes 16g Added Sugars **32%**

**Protein** 3g

Vitamin D 0mcg **0%**

Calcium 26mg **2%**

Iron 1mg **6%**

Potassium 97mg **2%**

\*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



## Butter Toffee Almond Peanut Specifications

### PRODUCT DESCRIPTION:

Oven-Roasted Almonds & Peanuts and their deliciously sweet butter toffee flavors.

### GENERAL SPECIFICATION:

The product must have the aroma and flavor characteristics of butter toffee, almonds and peanuts. All deliveries shall conform in every respect to the provisions of the Federal Food, Drug & Cosmetic Act and regulations promulgated thereunder. The product shall be prepared, processed and packaged meeting the requirements of 21 CFR, Part 110, "Current Good Manufacturing Practice." There will be a HACCP program in place to eliminate physical, chemical and microbiological hazards. Transporting vehicles, packaging materials or containers shall neither impart off odors or off flavors nor expose product to adulteration, infestation or unsanitary conditions.

### PHYSICAL & CHEMICAL SPEC:

1. <u>ORGANOLEPTIC</u>	Odor:	Characteristic almond and peanuts with no foreign odors.
	Color:	Brown skin with creamy white to golden brown meat.
	Flavor:	Characteristic sweet flavor, free of rancidity, staleness, flatness or bitterness.
	Texture:	Firm and crisp.
2. <u>CHEMICAL</u>	Moisture:	4.5% (max)
	Peroxide Value:	5.0 mg/kg (max)
	Free Fatty Acid:	1.5% (max)
3. <u>DEFECTS</u>	Foreign Material and Shell:	0.02% by weight (max)
	Damage:	Less than 2%

### MICROBIOLOGICAL SPECIFICATIONS:

Standard Plate Count:	<10,000 CFU/gram
Coliform:	<300 CFU/gram
E. coli:	<10 CFU/gram
Salmonella:	Negative
Listeria:	Negative
Yeast & Molds	<1000 CFU/gram
Aflatoxin:	<20 PPB

**INGREDIENT DECLARATION:** Almonds, Peanuts, Sugar, Salt, Butter (Milk).

**ALLERGENS:** Peanuts, Tree Nuts (Almonds) and Milk.

Manufactured and packaged in a facility that also processes Peanuts, Tree nuts, Wheat, Soy and Dairy on shared equipment.