

Powers Inc.

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



Butter Toffee Peanuts Specifications



PRODUCT SPECIFICATIONS

PACKAGING:

Item # 61602 8 oz. (6) 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.

SHELF LIFE: Sealed Bags 12 Months
Bulk Bags 6 Months

HANDLING & STORAGE:

For maximum freshness and quality, Toffee Peanuts should be stored in a cool, dry, odor-free area away from heat and sunlight. Temperature of storage should be 35 degrees Fahrenheit to 45 degrees Fahrenheit (60-70% Relative Humidity).

Country of Origin: USA

Nutrition Facts

8 servings per container

Serving size about 1/4 cup (30g)

Amount per serving

Calories **140**

% Daily Value*

Total Fat 7g **9%**

Saturated Fat 1g **5%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 65mg **3%**

Total Carbohydrate 19g **7%**

Dietary Fiber 1g **4%**

Total Sugars 17g

Includes 17g Added Sugars **34%**

Protein 3g

Vitamin D 0mcg **0%**

Calcium 8mg **0%**

Iron 0mg **0%**

Potassium 84mg **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.



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PRODUCT DESCRIPTION:

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

GENERAL SPECIFICATION:

The product must have the aroma and flavor characteristics of butter toffee 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 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 AND CHEMICAL 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: Peanuts, Sugar, Salt, Butter (Milk).

ALLERGENS: Peanuts and Milk.

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