

Powers Inc.

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



Inferno Peanuts Specifications



PRODUCT SPECIFICATIONS

PACKAGING:

Item # 61605 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, 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 **180**

% Daily Value*

Total Fat 15g 19%

Saturated Fat 2.5g 13%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 50mg 2%

Total Carbohydrate 5g 2%

Dietary Fiber 3g 11%

Total Sugars 1g

Includes 0g Added Sugars 0%

Protein 8g

Vitamin D 0mcg 0%

Calcium 19mg 2%

Iron 1mg 6%

Potassium 225mg 4%

*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.



Inferno Peanuts Specifications

PRODUCT DESCRIPTION:

Cooked peanuts with fiesta, garlic, cayenne, chile powder and salt.

GENERAL SPECIFICATION:

The product must have the aroma and flavor characteristics of spicy 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 spicy peanut aroma with no foreign odors.
	Color:	Golden brown to orange.
	Flavor:	Characteristic peanut flavor, free of Rancidity.
	Texture:	Firm and crisp, not brittle.
2. <u>CHEMICAL</u>	Moisture:	2.5% (max)
	Free Fatty Acid:	0.5% max.
	Peroxide:	15 (meg/kg) max.
3. <u>DEFECTS</u>	Foreign Material and Shell:	0.05% by weight (max)

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: Peanuts, Vegetable Oil (High Oleic Sunflower), Seasoning Blend (Salt, Onion, Sugar, Hydrolyzed Corn Protein, Chili Pepper, Spices, Monosodium Glutamate, Garlic, Citric Acid, Jalapeno, Bell Pepper, Paprika Extract, Disodium Guanylate and Disodium Inosinate, Natural Flavor, less than 2% Silicon Dioxide and Vegetable Oil [Sunflower] added to prevent caking), Cayenne Pepper, Chile De Arbol Chili Pepper, Spices, Chile Powder, Hot, Garlic Powder, Salt.

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