

General Information:Product name: Groundnut kernelsType: Virginia whole blanchedOrigin: China**General Requirements:**Description: Chinese groundnut kernels Virginia blanched consists of shelled Virginia type groundnut kernels or of similar varietal characteristics which are blanched, whole and free from foreign material, damage and minor defects.Appearance: Long creamy white to ivory kernels without spots.Odour: Natural peanut odour without stale or foreign odours.Flavour: Natural peanut flavour without stale or foreign flavours.Structure: Kernels are firm, not brittle, pliable or leathery.Intended use: For further processing (human consumption).Shelf life: 2 years after production date*

GMO free

Radiation free

Sizes: Count per ounce

21/25, 25/27, 25/29, 29/33, 35/39 and 39/43

Ingredients: Groundnuts

* only under correct storage conditions.

Physical requirements:	Value	Dimension	Tolerance
Total damages*1	5	% (w/w)	Max.
Total defects*2	2	% (w/w)	Max.
Skin Residue	3	% (w/w)	Max.
Red nose	2	% (w/w)	Max.
Unblanched	2	% (w/w)	Max.
Splits	40	% (w/w)	Max.
Foreign material*3	0,1	% (w/w)	Max.

*1: Damages include: mould, insect damage, decay, freeze damage, burned.

*2: Defects include: discoloured, stained, dirty.

*3: Foreign material includes: plant material, stones, etc. Glass and metal not allowed.

Chemical requirements:	Value	Dimension	Tolerance
Aflatoxin B1*	2	µg / kg	Max.
Aflatoxin B1+B2+G1+G2*	4	µg / kg	Max.
Moisture	6	% (w/w)	Max.

* Parameters according EU regulation (EC) No 1881/2006 (consolidated version).

Other requirements:Microbiology: According to EU regulation (EC) No 2073/2005 (consolidated version)Pesticides: According to EU regulation (EC) No 396/2005 (consolidated version)

Nutritional values*1:	Value	Dimension	Tolerance
Energy	2370/567	KJ/Kcal	100 g
Protein	25,8	%	100 g
Total Lipid (fat)	49,2	%	100 g
Of which saturated	6,28	%	100 g

<i>Of which monounsaturated</i>	24,4	%	100 g
<i>Of which polyunsaturated</i>	15,6	%	100 g
<i>Of which trans</i>	0	%	100 g
Carbohydrates	16,1	%	100 g
<i>Of which sugars</i>	4,72	%	100 g
Fibre	8,5	%	100 g
Sodium (Na)	18	mg	100gr

*1 Based on: [FoodData Central \(usda.gov\)](http://FoodData Central (usda.gov))

Allergens: When purchased in bulk size original packaging, manufacturer allergen policy will apply. When purchased in quantities that need re-packaging, our allergen policies will apply.						
Component	Manufacturer			Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	YES	YES
EGGS or its derivatives	NO	NO	NO	NO	NO	NO
FISH or its derivatives	NO	NO	NO	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO
MOLLUSCS	NO	NO	NO	NO	NO	NO
PEANUTS or derivatives	YES	YES	YES	YES	YES	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	YES	YES
NUTS, tree nuts:	NO	NO	NO	NO	YES	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	YES	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	YES	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO

Storage conditions:

The product should be stored on pallets in a dark, clean, dry and well-ventilated storage facility. The facility should be free from foreign smell, free of pests and their residues and away from the wall, at least 0,5m away from heaters, sewers and water supply pipes. We advise storage temperature: 8-14 °C. Relative humidity should not exceed 75%. Store at a temperature not exceeding 20°C.