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10464 Bryan Hwy.
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www.groebfarms.com

Creamy Peanut Butter Specification Sheet

PRODUCT DESCRIPTION:

Groeb Farms peanut butter is prepared from peanuts having a USDA grade certificate. Our peanuts are processed with both electronic and visual cleaning and sorting in order to remove any foreign material. We then roast to our customer's specification for flavor, taste and color. After roasting, we blanch our peanuts to remove peanut skins and grind to produce the proper formula. Based on our customer's specification, other ingredients are added during the grinding process to meet your formula.

INGREDIENT STATEMENT:

Peanuts, sugar, hydrogenated vegetable oil (rapeseed, cottonseed and soyabean), salt and Molasses.

PHYSICAL PROPERTIES:

Color (Hunterlab Value) 46.7 – 49.4 L
Flavor Good, fresh, no off flavor
Grind (Particle Size) 4 – 6 Precision Gage & Tool bar

CHEMICAL PROPERTIES:

Moisture 2.0% max
Aflatoxin < 15 ppb
Free Fatty Acid (Oleic) 1.0% max
Peroxide Value 10.0 meq/kg max
Fat Content 55% max
Crude Protein 25.0% max
Ash 3.5% max

MICROBIOLOGICAL:

Standard Plate Count <10,000 cfu/g
Coliform <10 cfu/g
E. Coli <10 cfu/g
Staphylococcus Aureus <10 cfu/g
Yeast/Mold <10 cfu/g
Salmonella Negative

ALLERGEN: Peanuts

FORM#: FG600A	DATE: 02/10/10	REV: 3
REASON FOR CHANGE: update micro, chemical & physical to match new spec sheet, code date		
WRITTEN BY: Joyce S.		

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KOSHER CERTIFICATION:

1. Kashruth Council of Canada
2. The Circle COR 147 symbol shall appear on each product container.

MATERIAL SAFETY DATA SHEET: Not required

PACKAGING:

1. The outside of the container will be labeled with:
 - ❖ Product and Manufacturer's name
 - ❖ Manufacturer's lot number
 - ❖ Date of production
2. Container pack size and construction:

FOODSERVICE	CONTAINER	PALLET
2/5#	Plastic-corrugated box	147
6/5#	Plastic-corrugated box	56

SHIPPING:

1. All trucks used for transporting the material must be clean, dry and free from conditions that could result in contamination of the raw material.
2. Less than truckload (LTL) quantities must not be harmful or deleterious nature.
3. A packing slip must be included with each shipment.

STORAGE:

Store in cool, clean, dry area not above 50% relative humidity.

SHELF LIFE GUIDELINES:

12 months maximum shelf life under the above storage conditions.

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CODE DATE:

Each container and case is marked with Best by: date and LOT Number

Lot Number Example: 0014-16:03

0 = Year (2010)

014 = Julian Date (14th day of the year 2010)

16:03 = military time corresponds to the time of day during the shift that the product was packaged.

HACCP PLAN: On file for customer review

SPECIAL REQUIREMENTS:

All orders and invoices must be accompanied by an aflatoxin certificate.

NUTRITIONAL INFORMATION ~ FOODSERVICE:

Based on 2 Tbsp. (32g) % Daily Value*

Calories 200 **Calories from Fat 150**

Total Fat 16 g 25%

Saturated Fat 3 g 15%

Trans Fat 0 g

Cholesterol 0 mg 0%

Sodium 90 mg 4%

Carbohydrates 7 g 2%

Dietary Fiber 2 g 8%

Sugar 3 g

Protein 7 g

Vitamin A 0% Vitamin C 0%

Calcium 0% Iron 4%

*Percent Daily Values are based on a 2000 Calorie Diet.

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