



## Product Specifications

### Carob Coated Peanuts (inv-AYAD)

**INGREDIENTS:** Carob Coating (sugar (sugar, cornstarch), hydrogenated palm kernel oil, carob powder, soy lecithin (an emulsifier), salt, natural vanilla flavor), Peanuts, Water, Gum Arabic, Confectioners Glaze, Modified Starch (tapioca), Vegetable Oil (coconut oil, canola oil). Contains Peanuts, Soy.

Manufactured in a plant that processes peanuts, tree nuts, soy, wheat (gluten), eggs and dairy products.

#### Description:

Roasted peanuts coated with sugar sweetened carob coating then polished with a gum Arabic solution and sealed with edible shellac.

#### Physical Characteristics:

1. Count	15 pieces per serving
2. Suggested Serving Size	29g
3. Color/Appearance	Brown to match standard
4. Size/Shape:	NA

#### Microbiological:

1. Standard Plate Count	< 5,000 / gram
2. Coliform	< 3.0 per gram, Max <6
3. Yeast and Mold	< 10 grams
4. E.Coli	< 3.0 per gram
5. Salmonella	negative in 25 grams

#### Extraneous Matter:

The product shall meet all FDA requirements for extraneous matter and shall be manufactured under strict adherence to Good Manufacturing Practices (GMPs). Shells, stems and pits are inherent to agricultural based products; this may be found on rare occasion.

#### Contamination:

Product shall be free of infestation or extraneous materials. Product contains no chemical, medicinal, or nutritional additives. Product shall be free of pesticide residues. Product is continually monitored for metal contamination. Non-Essential glass is prohibited within the facility; including personal belongings.

#### Packaging and Storage Requirements:

1. Packaging	5, 15, 20, 30 -lb poly lined carton & various retail options
2. Melting Point	60° F
3. Relative humidity	60% maximum
4. Shelf Life	18 Months for Confections

#### Shipping:

Products must not be shipped with other items that give off odors; odors may be absorbed by this product.

Confections: NMFC: 39970 Class: 70\* – Recommended shipment on temperature controlled trailer