

青岛欧克进出口有限公司
QINGDAO OKAY FOODS INDUSTRIAL I/E CORP

CREAMY/CRUNCHY PEANUT BUTTER

TEST SPECIFICATION

1. SENSORY:

Appearance	Uniformly Ground Peanut Butter
Color	Uniformly Golden Brown Color
Odour & Flavour	Typical Fresh Roasted Peanut Aroma & Flavour

2. INGREDIENTS:

Origin Produce Shandong Peanuts:	90%
Hydrogenated Vegetable Oil (Emulsifier) :	1.8-2.2%
Sugar:	7%
Salt:	0.8-1.2%

3. PHYSICAL & CHEMICAL TESTS:

Moisture:	2%Max
Crude Protein:	25%Min
Crude Fat:	48%Min
Acid Value:	3 Max
Peroxide Number:	0.25 Max(meg / kg)
Ash content:	3% Max
Mesh (exceed 100mesh) :	98% Min
Aflatoxin:	20 ppb Max(ug / kg)

4. MICROBIOLOGICAL:

TPC:	10000 / g Max
Coliform:	30 / g Max
E-coli:	Neg.
Yeast & Mould:	30 / g Max each
Salmonella:	Neg in 375g

Notes: If APC Count exceeds 1000 / g on any given sample, Coliform, Yeast & Mould must be performed.

5. PRODUCT SHELF TIME

18 months (To store up temp. 5°C—20°C).