



MAKIN NUT CO.

HULLER - PROCESSOR - ROASTER - EXPORTER

SINCE 1983

Technical sheet

Product: Peanuts kernels

Commercial name: Greek peanuts Kernels

Product Description

Peanuts, either in the pod or in the form of kernels, are obtained from varieties of the species *Arachis hypogaea* L.



Physical parameters

Variety: Virginia

Appearance: Healthy and dried kernel

Taste and smell: Typical of Greek peanuts kernels (sweet)

Color: Rose, Light red

Physical Parameters(in weight)

Dissimilar	Shrived kernels	Mechanical damage	Germinated kernel	Discolored kernels	Split or broken	Other defects
5%	5%	2%	1 %	3%	0.5 %	2 %

Structure / Chemical parameter

Moisture content: 9% max.

Mold and Yeast: <1000 UFC/grs

Peroxide Values: <1,5 % meq/kg

Free acidity: 1,50%

Microbiological Specifications

E.Coli: <500 UFC/grs

Salmonela: Negative

Total Aflatoxine: max.4ppb

Aflatoxin B1: max.2ppb

Package Properties

Packages: Propylene sacks

Net Weight: 25 kg

Shelf-life: 24 months stored under recommended conditions.

Nutritional Information 100g

Toal calories (kcal)	565
Protein (g)	5,8
Total fat (g)	48,9
Trans fat (g)	0
Monounsaturated fat (%)	45,4
Polyunsaturated fat (%)	41,2
Cholesterol (g)	0
Carbohydrate (g)	25,3
Calcium (mg)	42
Magnesium (mg)	177
Phosphorus (mg)	1133

Reference

<http://nutrition.med.uoc.gr/greektables/Main/main.htm>

Comments

Crop Period: September – October

Processing Period: October - June

Product Labelling

Labels contain as minimum:

Name of product

Supplier name

Country origin

Net Weight

Packing date

Expire date

Storage and Manipulation

Cool, dry and good ventilation (optimal storage 7 degree of Celsius, 55-65%RH. Stored away from foodstuffs with an intense odor.