

# David Roberts

QMR 068

## FOOD PRODUCT SPECIFICATIONS

<b>Product Name</b>	Peanut Dry Roasted Chopped (No Salt)				
<b>Brand</b>	David Roberts Food Corporation				
<b>Manufacturer/ Packer</b>	David Roberts Food Corporation				
<b>Date Issued</b>	March 2010	<b>Date Revised</b>	July 21, 2021	<b>Replaces</b>	May 2, 2018
<b>Contact Name</b>	Sean Whitfield		<b>Title</b>	Plant Manager	
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Issued By: Sean Whitfield

Title: Plant Manager

Revised By: Bhavana Konda

Title: Quality Assurance

### Coding and Pack Size Information

Pack Size	Product Code	UPC Code	SCC Code	Box Dimensions (inches)
2 x 1.5 kg	PE065	N/A	10067261050653	11 x 9 x 5.5 Packaged in Poly Ziplock Bags in a corrugate box

<b>Location of Lot Code</b>	On each unit (when packed in bags) and on every carton label		
<b>Example of Lot Code</b>	1303	<b>Explanation of Lot Code</b>	1 (Year) 30 (Week of Year) 3 (Day of Week)

### Shelf Life Information

<b>Shelf Life</b>	6 months in unopened packaging under recommended storage conditions
<b>Shipping and Storage Information</b>	Products should be stored under dry cool conditions away from heat, direct light, and strong odours. Optimum temperature for storage of nuts is 35-40 degrees F, with a relative humidity of 60%.

## Ingredients

Peanuts.

**May contain** Tree nuts.

## Canadian Nutritional Information

05/10/2021

07/21/2021

<b>Nutrition Facts</b> <b>Valeur nutritive</b>	
Per 1/2 cup (50 g) pour 1/2 tasse (50 g)	
<b>Calories 290</b>	% Daily Value* % valeur quotidienne*
<b>Fat / Lipides 25 g</b>	33 %
Saturated / saturés 4 g	20 %
+ Trans / trans 0 g	
<b>Carbohydrate / Glucides 11 g</b>	
Fibre / Fibres 4 g	14 %
Sugars / Sucres 2 g	2 %
<b>Protein / Protéines 12 g</b>	
<b>Cholesterol / Cholestérol 0 mg</b>	
<b>Sodium 3 mg</b>	1 %
<b>Potassium 300 mg</b>	6 %
<b>Calcium 30 mg</b>	2 %
<b>Iron / Fer 0.75 mg</b>	4 %
*5% or less is a little, 15% or more is a lot *5% ou moins c'est peu, 15% ou plus c'est beaucoup	

<b>Nutrition Facts</b> <b>Valeur nutritive</b>	
Per 1 cup (100 g) pour 1 tasse (100 g)	
<b>Calories 590</b>	% Daily Value* % valeur quotidienne*
<b>Fat / Lipides 50 g</b>	67 %
Saturated / saturés 8 g	40 %
+ Trans / trans 0 g	
Polyunsaturated / polyinsaturés 10 g	
Monounsaturated / monoinsaturés 26 g	
<b>Carbohydrate / Glucides 21 g</b>	
Fibre / Fibres 8 g	29 %
Sugars / Sucres 5 g	5 %
<b>Protein / Protéines 24 g</b>	
<b>Cholesterol / Cholestérol 0 mg</b>	
<b>Sodium 5 mg</b>	1 %
<b>Potassium 650 mg</b>	14 %
<b>Calcium 50 mg</b>	4 %
<b>Iron / Fer 1.5 mg</b>	8 %
*5% or less is a little, 15% or more is a lot *5% ou moins c'est peu, 15% ou plus c'est beaucoup	

## Allergens / Ingredient Sensitivities (Please indicate with an 'X' all that apply)

Allergens	Milk	Eggs	Tree Nuts	Wheat & Gluten	Soy	Sesame	Peanuts	Mustard	Shellfish	Sulphite
In Product							x			
Other Products / Same Production Line*	x	x	x	x	x	x	x	x		x
In Plant**	x	x	x	x	x	x	x	x		x

\*reflected in Ingredients disclaimer

\*\*effective procedures to control/avoid cross-contamination of the product with identified allergens are in place

## Kosher Information

Certification available upon request.

## Physical Characteristics & Quality Parameters:

**Colour:**

Golden mostly evenly toasted peanuts

**Texture:**

Roasted Nuts should be firm and crunchy;

**Flavor/Aroma:**

Typical of dry roasted peanuts with no rancidity, burnt, or off flavors or odors.

**Type:**

U.S Split Peanuts diced 1/8".

**Foreign Material and Defects Tolerances:**

Extraneous material contamination (plant parts, stones, etc.) shall not exceed 0.1% by weight. No part of this percentage shall be allowed for glass and metal. Peanut dust tolerance: 5%.

Criteria and Limits/Tolerances provided by approved supplier/s. In the absence of supplier-specified limits/tolerances, Canadian, US or industry-recognized specifications will be used.

**Analytical Standard:**

Aflatoxin:	≤15.0 ppb
Total Plate Count	<10,000 cfu/g
E. coli (generic)	<10 cfu/g
Coliforms	< 100 cfu/g
Yeast/Mold	< 100 cfu/g
Salmonella	Negative/25 g

Analytical testing is performed randomly to monitor supplier performance and verify in-house GMPs. Frequency is determined by amounts received on any one shipment or annual receipts, by production volume or as per customer requirements. Additional cost may be incurred for customer-required testing.