

# David Roberts



QMR 068

## FOOD PRODUCT SPECIFICATIONS

<b>Product Name</b>	Peanut Blanched Roasted (With Salt)				
<b>Brand</b>	David Roberts Food Corporation				
<b>Manufacturer/ Packer</b>	David Roberts Food Corporation				
<b>Date Issued</b>	December 30, 2016	<b>Date Revised</b>	Jan 17, 2022.	<b>Replaces</b>	September 16, 2019
<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

<b>Pack Size</b>	<b>Product Code</b>	<b>UPC Code</b>	<b>SCC Code</b>	<b>Box Dimensions (inches)</b>
2 x 1.5Kg	PE015	067261050151	10067261050158	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>	3042	<b>Explanation of Lot Code</b>	3 (Year) 04 (Week of Year) 2 (Day of Week)

### Shelf Life Information

<b>Shelf Life</b>	6 months under recommended storage conditions
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<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%.
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**Ingredients**

Peanuts, Canola Oil, Salt.  Contains: Peanuts. May contain tree nuts.
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**Canadian Nutritional Information**

<b>Nutrition Facts</b>		
<b>Valeur nutritive</b>		
Per (100 g)		
pour (100 g)		
<b>Calories 570</b>		<b>% Daily Value*</b>
		<b>% valeur quotidienne*</b>
<b>Fat / Lipides 50 g</b>		<b>67 %</b>
Saturated / saturés 6 g		30 %
+ Trans / trans 0 g		
<b>Carbohydrate / Glucides 16 g</b>		
Fibre / Fibres 8 g		29 %
Sugars / Sucres 4 g		4 %
<b>Protein / Protéines 24 g</b>		
<b>Cholesterol / Cholestérol 0 mg</b>		
<b>Sodium 180 mg</b>		<b>8 %</b>
Potassium 650 mg		14 %
Calcium 100 mg		8 %
Iron / Fer 2.5 mg		14 %
*5% or less is a little, 15% or more is a lot		
*5% ou moins c'est peu, 15% ou plus c'est beaucoup		

Values are calculated from information provided to us by our raw material suppliers or from popular nutritional databases

**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**

COR 564 Certification available upon request.

**Physical Characteristics & Quality Parameters:**

**Colour:**

Golden Brown in color typical of medium oil roasted blanched peanuts.

**Texture:**

Roasted Nuts should be firm and crunchy;

**Flavor:**

Typical flavor for medium oil roasted peanuts.

**Type:**

U.S Blanched Jumbo Runner Peanuts, 38/42 per ounce

**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. Damage: 1.5%; Damage & Minor Defects: 2.5%.

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.