

JKT Foods Europe BV

Argentine Origin

- 1.1. Red Peanut
 - 1.1.1. Human Grade
 - 1.1.2. Bird Food Grade
- 1.2. Runner Peanut
 - 1.2.1. human Grade
 - 1.2.2. Bird food grade
- 1.3. Split Peanut
 - 1.3.1. Human Grade
 - 1.3.2. Bird Food Grade
- 1.4. Blanched Peanuts
 - 1.4.1. Human Grade
 - 1.4.2. Bird food grade
- 1.5. Red blanched split Peanuts
 - 1.5.1. Human Grade
 - 1.5.2. Bird food Grade

1.1 Peanut Type –Red peanuts

Human Grade

Physical - Chemical Characteristics

| | |
|-------------------------|---|
| ➤ Peanut Type un./oz | Runner 60/70, 70/80,80/100, 100/120 |
| ➤ Spotted , Discolored | Max 5.0% |
| ➤ Partially Blanched | Max 10.0 % |
| ➤ Splits | Max 6.0% |
| ➤ Damage Kernels | Max 2.0% |
| ➤ Foreign Materials | Absent |
| ➤ Moisture | Min 6.6% , Max 8.5% |
| ➤ Free Fatty Acids | Max 1.0% |
| ➤ Peroxide Value | Max 2.0 meq. |
| ➤ Aflatoxin | Total less than 4.0 ppb B1 less than 2.0 ppb |
| ➤ Packing | 1250 kgs big bulk bags 25 kgs Jute / PP bags 50 kgs Jute bags |

Microbiological Characteristics

| | |
|-------------------------------------|-----------------|
| ➤ Total Plate Count | Max 50000 UFC/g |
| ➤ Total Coliforms | Max 10 NMP /g |
| ➤ Salmonela sp | Absent (25 g) |
| ➤ Yeast & Mould | Max 1000 UFC/g |
| ➤ Estafilococcus Coagulasa Positive | Absent (0.1g) |
| ➤ E Coli | Absent (1g) |

Peanut Type –Red peanuts

Bird Food Grade

Physical - Chemical Characteristics

| | |
|-------------------------|---|
| ➤ Peanut Type un./oz | Runner 60/70, 70/80,80/100, 100/120 |
| ➤ Spotted , Discolored | Max 5.0% |
| ➤ Partially Blanched | Max 10.0 % |
| ➤ Splits | Max 6.0% |
| ➤ Damage Kernels | Max 2.0% |
| ➤ Foreign Materials | Absent |
| ➤ Moisture | Min 6.6% , Max 8.5% |
| ➤ Free Fatty Acids | Max 1.0% |
| ➤ Peroxide Value | Max 2.0 meq. |
| ➤ Aflatoxin | Total less than 15 ppb B1 less than 8 ppb |
| ➤ Packing | 1250 kgs big bulk bags 25 kgs Jute / PP bags 50 kgs Jute bags |

Microbiological Characteristics

| | |
|-------------------------------------|-----------------|
| ➤ Total Plate Count | Max 50000 UFC/g |
| ➤ Total Coliforms | Max 10 NMP /g |
| ➤ Salmonella sp | Absent (25 g) |
| ➤ Yeast & Mould | Max 1000 UFC/g |
| ➤ Estafilococcus Coagulasa Positive | Absent (0.1g) |
| ➤ E Coli | Absent (1g) |

1.2 Peanut Type –Runner peanuts

Human Grade

Physical - Chemical Characteristics

| | |
|-----------------------|---|
| ➤ Peanut Type | 38/42, 40/50, 50/60, 70/80 un./oz |
| ➤ Spoted , Discolored | Max 5.0% |
| ➤ Partially Blanched | Max 10.0 % |
| ➤ Splits | Max 6.0% |
| ➤ Damage Kernels | Max 2.0% |
| ➤ Dirty Kernels | Max 3.0% |
| ➤ Foreign Materials | Absent |
| ➤ Moisture | Min 6.6% , Max 8.5% |
| ➤ Free Fatty Acids | Max 1.0% |
| ➤ Peroxide Value | Max 2.0 meq. |
| ➤ Aflatoxin | Total less than 4.0 ppb B1 less than 2.0 ppb |
| ➤ Packing | 1250 kgs big bulk bags 25 kgs Jute / PP bags 50 kgs Jute bags |

Microbiological Characteristics

| | |
|-------------------------------------|-----------------|
| ➤ Total Plate Count | Max 50000 UFC/g |
| ➤ Total Coliforms | Max 10 NMP /g |
| ➤ Salmonela sp | Absent (25 g) |
| ➤ Yeast & Mould | Max 1000 UFC/g |
| ➤ Estafilococcus Coagulasa Positive | Absent (0.1g) |
| ➤ E Coli | Absent (1g) |

Peanut Type –Runner peanuts

Bird Food Grade

Physical - Chemical Characteristics

| | |
|------------------------|---|
| ➤ Peanut Type | 38/42, 40/50, 50/60, 70/80 un./oz |
| ➤ Spotted , Discolored | Max 5.0% |
| ➤ Partially Blanched | Max 10.0 % |
| ➤ Splits | Max 6.0% |
| ➤ Damage Kernels | Max 2.0% |
| ➤ Dirty Kernels | Max 3.0% |
| ➤ Foreign Materials | Absent |
| ➤ Moisture | Min 6.6% , Max 8.5% |
| ➤ Free Fatty Acids | Max 1.0% |
| ➤ Peroxide Value | Max 2.0 meq. |
| ➤ Aflatoxin | Total less than 15 ppb B1 less than 8 ppb |
| ➤ Packing | 1250 kgs big bulk bags 25 kgs Jute / PP bags 50 kgs Jute bags |

Microbiological Characteristics

| | |
|-------------------------------------|-----------------|
| ➤ Total Plate Count | Max 50000 UFC/g |
| ➤ Total Coliforms | Max 10 NMP /g |
| ➤ Salmonella sp | Absent (25 g) |
| ➤ Yeast & Mould | Max 1000 UFC/g |
| ➤ Estafilococcus Coagulasa Positive | Absent (0.1g) |
| ➤ E Coli | Absent (1g) |

1.3 Peanut Type –Split peanuts

Human Grade

Physical - Chemical Characteristics

| | |
|-----------------------|---|
| ➤ Peanut Type | 40/50 un./oz |
| ➤ Spoted , Discolored | Max 5.0% |
| ➤ Partially Blanched | Max 10.0 % |
| ➤ Splits | Max 6.0% |
| ➤ Damage Kernels | Max 2.0% |
| ➤ Dirty Kernels | Max 3.0% |
| ➤ Foreign Materials | Absent |
| ➤ Moisture | Min 6.6% , Max 8.5% |
| ➤ Free Fatty Acids | Max 1.0% |
| ➤ Peroxide Value | Max 2.0 meq. |
| ➤ Aflatoxin | Total less than 4.0 ppb B1 less than 2.0 ppb |
| ➤ Packing | 1250 kgs big bulk bags 25 kgs Jute / PP bags 50 kgs Jute bags |

Microbiological Characteristics

| | |
|-------------------------------------|-----------------|
| ➤ Total Plate Count | Max 50000 UFC/g |
| ➤ Total Coliforms | Max 10 NMP /g |
| ➤ Salmonela sp | Absent (25 g) |
| ➤ Yeast & Mould | Max 1000 UFC/g |
| ➤ Estafilococcus Coagulasa Positive | Absent (0.1g) |
| ➤ E Coli | Absent (1g) |

1.4 Peanut Type –Split peanuts

Bird Food Grade

Physical - Chemical Characteristics

| | |
|------------------------|---|
| ➤ Peanut Type | 40/50 un./oz |
| ➤ Spotted , Discolored | Max 5.0% |
| ➤ Partially Blanched | Max 10.0 % |
| ➤ Splits | Max 6.0% |
| ➤ Damage Kernels | Max 2.0% |
| ➤ Dirty Kernels | Max 3.0% |
| ➤ Foreign Materials | Absent |
| ➤ Moisture | Min 6.6% , Max 8.5% |
| ➤ Free Fatty Acids | Max 1.0% |
| ➤ Peroxide Value | Max 2.0 meq. |
| ➤ Aflatoxin | Total less than 15 ppb B1 less than 8 ppb |
| ➤ Packing | 1250 kgs big bulk bags 25 kgs Jute / PP bags 50 kgs Jute bags |

Microbiological Characteristics

| | |
|-------------------------------------|-----------------|
| ➤ Total Plate Count | Max 50000 UFC/g |
| ➤ Total Coliforms | Max 10 NMP /g |
| ➤ Salmonela sp | Absent (25 g) |
| ➤ Yeast & Mould | Max 1000 UFC/g |
| ➤ Estafilococcus Coagulasa Positive | Absent (0.1g) |
| ➤ E Coli | Absent (1g) |

1.5 Peanut Type –Blanched peanuts

Human Grade

Physical - Chemical Characteristics

| | |
|------------------------|---|
| ➤ Peanut Type | 38/42, 40/50 or 50/60 un./oz |
| ➤ Spotted , Discolored | Max 30.0% |
| ➤ Red Nose | Max 4.0 % |
| ➤ Partially Blanched | Max 2.0% |
| ➤ Unblanched | Max 1.0% |
| ➤ Damage Kernels | Max 1.5% |
| ➤ Dirty Kernels | Max 2.0% |
| ➤ Foreign Materials | Absent |
| ➤ Moisture | Min 4.5% , Max 7.0% |
| ➤ Free Fatty Acids | Max 0.4% Oleic acid |
| ➤ Peroxide Value | Max 2.0 meq. 02/kg oleic acid |
| ➤ Aflatoxin | Total less than 4.0 ppb B1 less than 2.0 ppb |
| ➤ Packing | 1250 kgs big bulk bags 25 kgs Jute / PP bags 50 kgs Jute bags |

Microbiological Characteristics

| | |
|------------------------------------|-----------------|
| ➤ Total Plate Count | Max 50000 UFC/g |
| ➤ Total Coliforms | Max 10 NMP /g |
| ➤ Salmonela sp | Absent (25 g) |
| ➤ Yeast & Mould | Max 1000 UFC/g |
| ➤ Estafilococus Coagulasa Positive | Absent (0.1g) |
| ➤ E Coli | Absent (1g) |

Peanut Type –Blanched peanuts

Bird Food Grade

Physical - Chemical Characteristics

| | |
|-----------------------|---|
| ➤ Peanut Type | 38/42, 40/50 or 50/60 un./oz |
| ➤ Spoted , Discolored | Max 30.0% |
| ➤ Red Nose | Max 4.0 % |
| ➤ Partially Blanched | Max 2.0% |
| ➤ Unblanched | Max 1.0% |
| ➤ Damage Kernels | Max 1.5% |
| ➤ Dirty Kernels | Max 2.0% |
| ➤ Foreign Materials | Absent |
| ➤ Moisture | Min 4.5% , Max 7.0% |
| ➤ Free Fatty Acids | Max 0.4% Oleic acid |
| ➤ Peroxide Value | Max 2.0 meq. 02/kg oleic acid |
| ➤ Aflatoxin | Total less than 15 ppb B1 less than 8 ppb |
| ➤ Packing | 1250 kgs big bulk bags 25 kgs Jute / PP bags 50 kgs Jute bags |

Microbiological Characteristics

| | |
|------------------------------------|-----------------|
| ➤ Total Plate Count | Max 50000 UFC/g |
| ➤ Total Coliforms | Max 10 NMP /g |
| ➤ Salmonela sp | Absent (25 g) |
| ➤ Yeast & Mould | Max 1000 UFC/g |
| ➤ Estafilococus Coagulasa Positive | Absent (0.1g) |
| ➤ E Coli | Absent (1g) |

1.6 Peanut Type –Red Blanched Split peanuts

Human Grade

Physical - Chemical Characteristics

| | |
|----------------------|---|
| ➤ Peanut Type | 38/42, 40/50 or 50/60 un./oz |
| ➤ Splits | Max 6.0% |
| ➤ Partially Blanched | Max 2.0% |
| ➤ Unblanched | Max 1.0% |
| ➤ Damage Kernels | Max 1.5% |
| ➤ Dirty Kernels | Max 2.0% |
| ➤ Foreign Materials | Absent |
| ➤ Moisture | Min 4.5% , Max 7.0% |
| ➤ Free Fatty Acids | Max 0.4% Oleic acid |
| ➤ Peroxide Value | Max 2.0 meq. 02/kg oleic acid |
| ➤ Aflatoxin | Total less than 4.0 ppb B1 less than 2.0 ppb |
| ➤ Packing | 1250 kgs big bulk bags 25 kgs Jute / PP bags 50 kgs Jute bags |

Microbiological Characteristics

| | |
|------------------------------------|-----------------|
| ➤ Total Plate Count | Max 50000 UFC/g |
| ➤ Total Coliforms | Max 10 NMP /g |
| ➤ Salmonela sp | Absent (25 g) |
| ➤ Yeast & Mould | Max 1000 UFC/g |
| ➤ Estafilococus Coagulasa Positive | Absent (0.1g) |
| ➤ E Coli | Absent (1g) |

Peanut Type –Red Blanched Split peanuts

Bird Food Grade

Physical - Chemical Characteristics

| | |
|----------------------|---|
| ➤ Peanut Type | 38/42, 40/50 or 50/60 un./oz |
| ➤ Splits | Max 6.0% |
| ➤ Partially Blanched | Max 2.0% |
| ➤ Unblanched | Max 1.0% |
| ➤ Damage Kernels | Max 1.5% |
| ➤ Dirty Kernels | Max 2.0% |
| ➤ Foreign Materials | Absent |
| ➤ Moisture | Min 4.5% , Max 7.0% |
| ➤ Free Fatty Acids | Max 0.4% Oleic acid |
| ➤ Peroxide Value | Max 2.0 meq. 02/kg oleic acid |
| ➤ Aflatoxin | Total less than 15 ppb |
| | B1 less than 4 ppb |
| ➤ Packing | 1250 kgs big bulk bags 25 kgs Jute / PP bags 50 kgs Jute bags |

Microbiological Characteristics

| | |
|-------------------------------------|-----------------|
| ➤ Total Plate Count | Max 50000 UFC/g |
| ➤ Total Coliforms | Max 10 NMP /g |
| ➤ Salmonella sp | Absent (25 g) |
| ➤ Yeast & Mould | Max 1000 UFC/g |
| ➤ Estafilococcus Coagulasa Positive | Absent (0.1g) |
| ➤ E Coli | Absent (1g) |