



ALMONDS

DRIED FRUITS

PRESERVED  
ALIMENTARY

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### **BLANCHED PEANUTS**

**INGREDIENTS:** 100% blanched peanuts

**ORIGIN:** Argentina

#### **CHEMICAL ANALYSIS:**

- Moisture	3,0 g
- Lipids	49,0 g
- Sugars	17,0 g
- Proteins	26,0 g
- Ashes	2,0 g
- Other solids	3,0 g
- Total solids	97,0 g

#### **PHYSICAL / ORGANOLEPTIC CHARACTERISTICS**

- Colour	Light brown
- Smell	Neutral
- Taste	Typical of the peanut
- Aspect	Whole seed

#### **MICROBIOLOGICAL CHARACTERISTICS: (max values expressed as u.f.c./g)**

- T.V.C.:	:	
- Coliforms	:	
- Esherichia coli	:	Absent
- Staphylococcus aureus	:	Absent
- Salmonella	:	Absent in 25g.
- Clostridium Perfinges	:	
- Bacillus Cereus	<	50
- Molds and yeasts	<	50
- Lactobacillus	:	
- Listeria Monocytogenes:		Absent

#### **GMOs:**

The product doesn't contain and is not made from genetically modified organisms in accordance with the provisions of EC Regulation 1829, and 1830 of 2003

#### **ALLERGEN:**

Peanuts and peanut products

#### **RULES 'OF STORAGE:**

Store in a cool, dry place away from heat and light