

Creamy Peanut Butter

PRODUCT DESCRIPTION:

Natural American Foods' peanut butter is prepared from high-quality peanuts. Every lot for raw peanuts is sampled, inspected, and tested prior to processing. The peanuts are mechanically cleaned and electronically sorted to remove any foreign material. The peanuts are then dry-roasted to meet our specification for flavor, taste, and color. After roasting, the peanuts are mechanically blanched to remove the peanut skins and then ground into a smooth paste.

Ingredients are added during the milling process to produce Creamy Peanut Butter. After filling, all lots are sampled and tested to ensure the peanut butter meets our customers' specifications.

INGREDIENT DECLARATION:

Peanuts, sugar, hydrogenated vegetable oil, salt, and molasses.

COUNTRY OF ORIGIN:

Product of Canada

ALLERGEN & SENSITIVE COMPONENT:

Peanuts – On file for customer review

MATERIAL SAFETY DATA SHEET:

Not required

HACCP PLAN:

On file for customer review

KOSHER CERTIFICATION:

- 1. Orthodox Rabbinical Council of Canada
- 2. The BCK symbol shall appear on each product container:

PHYSICAL PROPERTIES:

Color (Hunterlab Value)	46.7 – 49.4 L
Flavor	Good, fresh, no off
	flavor
Grind	4 – 6 Precision Gage &
	Tool bar

CHEMICAL PROPERTIES:

Moisture	2.0%, max
Free Fatty Acid (Oleic)	1.0%, max
Peroxide Value	10.0 meq/kg, max
Fat Content	55%, max
Crude Protein	25%, max
Ash	3.5%, max

MICROBIOLOGICAL:

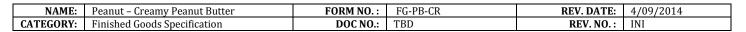
Standard Plate Count	< 10,000 CFUs/g
Yeast & Mold	< 1,000 CFUs/g
Coliforms	< 50 CFUs/g
E. Coli	< 10 CFUs/g
Staphylococcus Aureus	< 10 CFUs/g
Aflatoxin	< 20 ppb
Salmonella	Negative / 25 g
Listeria	Negative

CODE DATE/LOT INFORMATION:

All Natural American Foods' industrial packaging sized peanut butter lots are identified as follows:

Manufacture Date & Lot No.	0014 or 0014 M-16:03	
1 st Digit (0)	Year (2010)	
	Julian Date (14 th day of	
2 nd , 3 rd , 4 th Digit (014)	year)	
On 5 lb containers, an additional time	Military time corresponds	
stamp is added behind the date code:	to the time of day during	
Time Digits (16:03)	the shift the product was	
	packaged.	
35 lb containers: 0014	Jan 14, 2010	
5 lb containers: 0014 M-16:03	Jan 14, 2010 at 4:03 PM	
M indicates produced at Markham Facility/Plant on time stamp		
codes.		





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SHIPPING:

- 1. All trucks used for transporting the material must be clean, dry and free from conditions that could result in contamination of the material.
- 2. Less than truckload (LTL) quantities must not ship with product that may be harmful or of deleterious nature.
- 3. A packing slip must be included with each shipment.

PACKAGE LABELING:

- 1. The outside of the container will be labeled with:
 - Distributer's name and location
 - Product type and container type
 - Nutrition Facts
 - Product Bar Code
 - Ingredients
- 2. Shipping label will be placed on each pallet

STORAGE:

Store in a cool, clean, dry area not above 50% relative humidity.

SHELF LIFE GUIDELINES ~ FOODSERVICE:

Guide lines when stored at proper temperatures:

Best Used By	12 months
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NUTRITIONAL INFORMATION ~ FOODSERVICE:

Serving Size: 32 g	% Г	% Daily Value	
Calories	190		
Total Fat	16 g	25%	
Saturated Fat	2.5 g	13%	
Trans Fat	0 g		
Cholesterol	0 mg	0%	
Sodium	140 mg	6 %	
Total Carbohydrates	8 g	3%	
Dietary Fiber	2 g	8%	
Sugars	3 g		
Protein	7 g		
Iron		4%	
Calcium		2%	
Not a significant source of saturated far	t. dietarv fiber, vitamins, &	minerals.	

PACKAGING ~ FOODSERVICE:

PLEX#	SIZES	CONTAINER	PALLET
		Recyclable,	
PB-CR-0605	6/5 lb.	plastic tub -	56
	corrugated box		