snackfood us, llc

800 High Street
Hackettstown, N.J. 07840
Telephone 908-852-1000

Raw Material Specification

Spec Name: White Blanched Runner Lrg. Split HOAP
Spec Number: 1R959-2
Master Part No:
GRD No: 1139210
GRD Description: Peanuts Wht Blanch Runner Lrg Split HOAP

Spec Status: Approved
Status Date: 09/10/2012

AXP/CR No.: 20100351

SIGNATURES:
Originator *Mark A. Kline*
Sr. Mgr. *Chithra P. Panchapakesan*
Commercial Buyer *Anne Marie M. DeLorenzo*

Specification

NOTES

April 2011 - Added Spec No. 3R846 as a raw material that Spec No. 1R959 can be produced from.

GENERAL INFORMATION

All materials and manner of preparation shall comply with the Food Laws of Canada, Mexico and the United States of America, as well as their State, Provincial and Local laws. Transporting vehicles, packaging materials or containers shall not impart off-odors or off-flavors nor expose the material to adulteration, infestation, insanitary conditions, water damage or extremes of heat, cold and relative humidity. Bulk containers, tankers and trailers containing unit shipments shall arrive with all seals intact. Seals shall be affixed such that the product is inaccessible without evidence of tampering. The carrier must afford the necessary protection to ensure that the ingredients arrive in a condition satisfactory to Mars Chocolate North America, LLC and/or Mars Canada, Inc.

DESCRIPTION

These white blanched split runner HOAP peanuts shall be prepared from Spec No. 3R846: Peanut Raw Runner Splits FQ Lrg HOAP, Spec No. 1R957: Raw Jumbo Runner HOAP, Spec No. 1R956: Raw Runner Splits First Quality HOAP, Spec No. 1R955: Raw Runner Splits US Grade HOAP, Spec No. 1R953: Raw Medium Runner Peanuts HOAP. Raw peanuts used to produce this spec must meet the split piece count of less than or equal to 340 pieces per 100 grams. All peanuts must have been shelled by a Mars Snackfood approved sheller. The raw peanuts shall be exposed to warm air sufficient to loosen the skin without changing the kernel color. The air temperature used to blanch the peanuts should not exceed 200 F (93.3 C) due to rapid oxidation of the nuts at temperatures above 200 F. Air blanching temperatures in excess of 200 F must be approved by Raw Material R&D or Vendor Assurance. Blanching should ensure efficient splitting of whole peanuts. Also, all lots must be free from off-odors, off-flavors, mold and infestation.

Peanuts being identified using this Spec No. must be grown from seed of a high oleic acid peanut variety. Peanut varieties that produce less than 10% linoleic acid in the growing area, are considered to be a high oleic acid peanut variety for that area. The peanuts must be industry standard identity preserved through storage and shelling. Certificates of analysis from suppliers must indicate that these peanuts are identity preserved high oleic acid peanuts.

In the event that the formulation and/or the legal status of any component(s) is changed, the vendor must supply a written notification and recommended alternative

action(s) prior to agreement for implementation Component changes in amount, addition and/or deletion must be explicitly approved by Mars Chocolate North America, LLC and/or Mars Canada, Inc. in writing. Such changes include, but are not limited to, processing aids, flow agents, antioxidants, colorants, allergens, etc.

CHEMICAL SPECIFICATIONS

Parameter	Specification	Methodology
Linoleic Acid Content	Target <10.0%	AOAC 18th Edition, Method 965.49 or equivalent
Moisture	4.0% Min (loss during blanching should be between 1.0 and 2.5% Max)	USDA Milled Peanut Inspection Instruction (Steinlite Moisture Meter and Dickey-John Moisture Meter calibrated semi-annually); FCC, 5th Edition, pp. 851 or equivalent.
Peroxide Value	1.0 meq/kg Max	AOAC, 18th Edition, Method 965.33 or equivalent
Aflatoxin	5 ppb Max	AOAC, 18th Edition, Method 991.31 or equivalent

(Samples for evaluation must be representative of the entire lot with minimum of 50 Kg)

PHYSICAL SPECIFICATIONS

(Percent weight of representative 1000g sample using official Federal State flat-bed screens
for grading)

Attribute	Level	Method
Total Damage and Minor Defects	1.00% per 1,000 grams Maximum defect	Damage and defect definitions according to USDA Milled Peanut Inspection Instructions
Blanched Wholes	4.00% per 1,000 grams Maximum	Damage and defect definitions according to USDA Milled Peanut Inspection Instructions
Rednose	5% per 1,000 grams Maximum	Damage and defect definitions according to USDA Milled Peanut Inspection Instructions
Unblanched Wholes and Splits	1% per 1,000 grams Maximum	Defined as skin covering over 1/2 of kernel surface
Piece Count	340 per 100 grams Maximum	As Defined
Fines and Broken Pieces passing through a 10/64 inch round hole screen	0.5% Maximum	USDA Milled Peanut Inspection Instructions for Screening
Foreign Material	None, 0 pieces per 50 Kg	Evaluated on 50 Kg representative sample

SAMPLES: A representative properly marked sample must be prepared with each lot. Sample to be provided to Mars Snackfood US either prior to or accompany the lot as requested by Mars Chocolate North America, LLC and/or Mars Canada, Inc..

MICROBIOLOGICAL SPECIFICATIONS

Not Currently Specified

HACCP

Each supplier of a raw material to Mars Snackfood US is required to maintain a Hazard Analysis Critical Control Point (HACCP) Program. Specific requirements are outlined in a document available from the Mars Snackfood US Commercial Buyers. The HACCP Program must include controls for preventing cross-contact with allergenic ingredients and appropriate labeling of the materials to declare possible allergens. Any change

in the product formulation or the process that impacts allergen control or the risk of any unintended ingredient/substance must be reviewed with Mars Snackfood US.

SENSORY SPECIFICATIONS

Visual Inspection, no off-odors.

AGE HANDLING & STORAGE

30 days ambient storage less than 24 C (75 F)

INGREDIENT CONTAINERS

~850 kg totes

Ingredient containers must be clean, new or previously used for this ingredient only. The ingredient container must afford sufficient protection to insure that the ingredients arrive in a condition satisfactory to Mars Snackfood US. The container shall not permit extraneous matter to enter the ingredient. Containers shall not contribute to the generation of off-odors or off-flavors in the peanuts. Each container is to be properly sealed with the vendor's lot number, net weight, date of manufacture, code date, the Mars Chocolate North America, LLC and/or Mars Canada, Inc. identifying name and/or specification number.

TRANSPORTING VEHICLES: Any vehicle used to transport the peanuts must be inspected to ensure that it does not contain an environment that will impart off-odors or off-flavors to the peanuts nor expose the peanuts or the containers to infestation, unsanitary conditions or water damage. The vehicle must afford the necessary protection to ensure that the peanuts arrive in a condition satisfactory to Mars Snackfood US.

Transport vehicles must be capable of limiting air temperature within vehicle to a maximum of 21 +/- 3 degrees C (particularly in the warmer months of April through October). The vehicles cooling system may be turned off when weather conditions permit ambient cooling of the peanuts to reach 21 degrees C.

FUMIGATION: No lot will be treated with a fumigant unless directed by Mars Chocolate North America, LLC and/or Mars Canada, Inc. When a lot is fumigated, it shall be treated with a USDA approved fumigant so that the lot shall be free of any infestation. All fumigants and dosage levels must be approved in writing by Mars Snackfood US Quality Assurance prior to use. The use of methyl bromide to fumigate a peanut lot is prohibited by Mars Snackfood US. When using a fumigant, the processor must ensure that all regulations of the Federal Insecticide, Fungicide and Rodenticide Act of 1972 (FIFRA) and Rules of State Department of Agriculture are adhered to. Every processor must have a certified Pest Control Operator on the premises to verify that the above mentioned rules and regulations are adhered to.

KOSHER CERTIFICATION

N/A

REQUIRED REPORTS

The following test results are required for each product lot either before or with the raw material shipment using the method or equivalent given in this specification. Equivalent method must yield identical results. Parameters apply to individual production lots and each test result must fall within the range given in the specification. If multiple tests are performed, then the result must be averaged, compared to specification, and so stated.

Each shipment requires a Certificate of Analysis from the supplier. The certificate to include:

Mars Chocolate North America and/or Mars Canada, Inc. Raw Material Specification, Revision and GRD Number
Subparts Only: Include the Masterpart Raw Material Specification and Revision Number
Supplier Lot Number (and Specification Number if any)
Date of Manufacture and Required Test Data with Methodology
Statement of Compliance to Specification

Signature (or electronic signature) of Suppliers Senior Quality or Operations Manager

CHEMICAL

Linoleic Acid Content
Aflatoxin
Moisture
Peroxide Value

PHYSICAL

Foreign Material
  Total Damage and Minor Defects
  Unblanched Wholes and Splits
  Blanched Wholes
  Piece Count

MICROBIOLOGICAL

Not currently specified.

SENSORY

Visual Inspection, no off-odors