



snackfood us, llc

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Raw Material Specification

Spec Name: White Blanched Runner Split Peanuts
Spec Number: 0R023-4
Master Part No: 0R023
GRD No: 1092090
GRD Description: Peanut Runner White Blanched Split

Spec Status: Approved
Status Date: 08/28/2008
AXP/CR No.: 20070685

SIGNATURES:

Originator *Brian A. Anthony*
Sr. Mgr. *Brian A. Anthony*

Commercial Buyer *Charley S. Ivy*

Specification

NOTES

Feb 2008 - updated pack size for radar

removed % fat from spec.

Modified 3/2003 to change the shelf life for low temperature blanching

GENERAL INFORMATION

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 M&M/MARS.

DESCRIPTION

DESCRIPTION: These white blanched split runner peanuts shall be prepared from Raw Split Runner Peanuts - First Quality (Spec 0R021), Raw Jumbo Runner Peanuts (Spec 0R022), Raw Medium Runner Peanuts (Spec 0R024), Runner Split Peanuts - U.S.

Grade (Spec 0R828) and/or Raw Cleaned and Sized Whole Runner Peanuts - Medium (Spec 03041). All peanuts must have been shelled by an M&M/Mars 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.

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 M&M/MARS in writing. Such changes include, but are not limited to, processing aids, flow agents, antioxidants, colorants, etc.

CHEMICAL SPECIFICATIONS

Parameter	Specification	Methodology
Moisture	Minimum blanched moisture to be equal to or greater than 4.0%. (To be a 1.0 - 2.5% moisture reduction from starting raw peanut.)	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, 17th Edition, Method 965.33 or equivalent
Aflatoxin	5 ppb Max	AOAC, 17th Edition, Method 991.31 or equivalent

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

PHYSICAL SPECIFICATIONS

Parameter	Specification	Methodology
Total Damage and minor defects	1.0% Max	USDA Milled Peanut Inspection Instruction
Blanched wholes	4.0% Max	"
Rednose	5.0% Max	"
Unblanched wholes and splits	1.0% Max	"
Piece count	280 - 420 per 100 grams	"
Fines and Broken Pieces passing through a 10/64 inch round hole screen	0.5% Max	"
Foreign Material	1 pieces max per 50 kg	"

Percent weight of representative 1000g sample using official Federal State flatbed screens for grading

SAMPLES: A representative properly marked sample must be prepared with each lot. Sample to be provided to M&M/Mars either prior to or accompany the lot as requested by Mars.

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

AGE/HANDLING/STORAGE: 30 days ambient storage less than 24 C (75 F)

INGREDIENT CONTAINERS

~850 kg tote

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 M&M/Mars. 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 M&M/MARS 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 M&M/Mars.

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 M&M/Mars. 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 M&M/Mars Quality Assurance prior to use. The use of methyl bromide to fumigate a peanut lot is prohibited by M&M/Mars. 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

Group 1

The Union of Orthodox Jewish Congregations of America have identified this ingredient as a Group 1 classification under kosher law. A Group 1 is from any source.

In the event the supplier's kosher status changes for this ingredient, the supplier must notify M&M/MARS immediately.

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 vendor. The certificate to include:

Mars Snackfood US and/or Mars Canada Inc. Raw Material Specification and
Revision Number
Vendor 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 Vendors Senior Quality or Operations
Manager

CHEMICAL

Aflatoxin (ppb value required)
Moisture
Peroxide Value

PHYSICAL

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

MICROBIOLOGICAL

Not currently specified.

SENSORY

Sensory/Visual Inspection, no off-odors
