



snackfood us, llc

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Raw Material Specification

Spec Name: DRY BLANCH, SINK FLOAT-OIL DRY RUNNER PN
Spec Number: 03012-7
Master Part No: 03012
GRD No: 1057383
GRD Description: Peanut Dry Blanch SFloat Oil Runner

Spec Status: Approved
Status Date: 08/06/2015
AXP/CR No.: 20150116

SIGNATURES:

Originator *Doug P. Malefyt*
Sr. Mgr. *Chris A. Caulfield*

Commercial Buyer *Robert F. Guarraci*

Specification

NOTES

June 2015 - AXP - 20150116 - IMR - 03012 Raw Material - Revised for Partially Hydrogenated Oil Removal Project. No longer using 06041 Soybean Oil. Now using Palm Oil Med Hard Fat 4r341

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

The white blanched, oil dried splits shall be prepared from blanched peanuts conforming to specifications ORO23 White Blanched Split Runner Peanuts, ORO14 White Blanched Runner Peanuts - Large or raw peanuts that are listed for use in the preparation of specifications ORO23 or ORO14. The raw peanuts must meet the requirements stated in each Mars Snackfood US specification and the specification of the Marketing Agreement for peanuts issued by the Peanut Advisory Committee(PAC) of USDA. The product will be free of off-odors and off-flavors. Prepared from the ripe underground pods with seeds of *Arachis hypogae*, L. leguminosae, Habit. Product shall be oil dried using approved oil (Spec 4r341) or an equivalent oil.

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
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Moisture	0.9 - 2.1%	AOAC 18th Edition, Method 925.40 or equivalent
Peroxide Value	5.0 meq/kg Max	AOAC 18th Edition, Method 965.33 or equivalent
Free Fatty Acid (as Oleic)	0.5% Max	AOAC 18th Edition, Method 940.28 or equivalent
Aflatoxin	5 ppb Max	AOAC 18th Edition, Method 991.31 or equivalent

(Samples for evaluation must be representative of the entire lot)

PHYSICAL SPECIFICATIONS

Parameter	Specification	Methodology
Color (L* Value)	49 +/- 4.0 units	Hunter surface color per Albany Standard Method
Fine Material Fall through 17/64", ride 10/64" round hole screen Fall through 6/64" round hole screen	5.0% Max 2.0% Max	Tyler sieve shaker (2 min with tapper) with U.S. Standard sieves with a 1000g representative sample or equivalent
Foreign Material	None Detected	Visual Inspection
Total Damage	1.0% Max	USDA Milled Peanut Inspection Instruction
Dark Defective	0.3% Max	Visual inspection per Albany Methods
Peanut Bag Off Temperature	18.0-27.0°C	Center Tote Probe Temperature

(Samples for evaluation must be minimum 1000g samples and be representative of the entire lot - aut

MICROBIOLOGICAL SPECIFICATIONS

Salmonella	Negative/ 375g	FDA BAM, Current
Listeria	Negative/ 25g	FDA BAM, Current
Aerobic Plate Count	Maximum 10,000/g	FDA BAM, Current
Yeast & Mold	Maximum 100/g	FDA BAM, Current
Coliforms	Maximum 10/g	FDA BAM, Current
E. coli	Maximum 1/g	FDA BAM, Current
Coagulase Positive Staphylococcus aureus	Maximum 10/g	FDA BAM, Current
Staphylococcal Enterotoxin	Negative	FDA BAM, Current
Enterococcus faecalis (Fecal Streptococci)	Maximum 1,000/g	<i>Compendium of methods for the microbiological examination of food</i> . 2001. pp. 83-87 APHA, Washington, DC.

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

Peanuts should not have a raw/green character above very slight intensity. Peanuts should be void of earthy and burnt notes. Peanuts should be hard, not mealy. Typical for product, no off-flavors or off-odors.

AGE HANDLING & STORAGE

Maximum age of peanuts at time of use not to exceed 28 days from date of roast (ambient storage - <28°C), in spec# 020051-1 tote liner, nitrogen flushed to <1%

residual oxygen content and heat sealed.

TRANSPORTATION:

Any vehicles used to transport this ingredient must not contain an environment that will impart off-odors or off-flavors to the ingredient nor expose the ingredient or ingredient containers to infestation, insanitary conditions or water damage. Trailers and railcars must arrive with all seals intact. 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.

INGREDIENT CONTAINERS

03012 - Bulk Totes ~850 kg

Sub Part **3R395 - Partial Totes - Variable weight for EGM**

Sub Part **3R779 - drum**

All ingredient support containers must be either new or previously used only for this material. The support container must be clean and leakproof. All bulk totes must be lined with a new, clean, leakproof, disposable polyethylene film. Each container must be properly sealed and clearly marked with the vendor's lot number, net weight, date of roast, code date, the Mars Chocolate NA and/or Mars Canada, Inc identifying name and/or specification number and date of manufacture.

KOSHER CERTIFICATION

Group 2

This ingredient may or may not require an accompanying kosher certificate. If a Rabbinical authority is listed on the Schedule A (list of ingredients) adjacent to the Group 2 ingredient, then the ingredient requires an accompanying kosher certificate when it is delivered to M&M/MARS. If a Rabbinical authority is not listed next to the ingredient on the Schedule A, the ingredient must be from the specific source, but an accompanying kosher certificate is not required.

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 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

Aflatoxin (ppb value required)

PHYSICAL

Not currently specified.

MICROBIOLOGICAL

Salmonella

SENSORY

Sensory/Visual Inspection, no off-flavors or off-odors.
