

Specification of Blanched Peanut Seeds

HS Code	12024210
Packing	20/25/50 Kg HDPE/PP/Vacuum/Jute Bags or Customized
Loading	18 MTS (20 FT), 26 MTS (40FT)
Supply Period	All Year Around
Origin	Gujarat - India
Physical Analysis	
Appearance/Color	Creamy Brown
Count	40-50, 50-60, 60-70, 70-80, 80-90
Quality	Premium
Odor	Creamy and Nutty
Taste	Original (Nutty)
Chemical Analysis	
	Maximum Allowable limit
Moisture content	8.00%
Foreign matter	1.00%
AdMixture	1.00%
Moulds and Live Insects	Nil
Mycotoxins	
Aflatoxin (B1+B2+G1+G2)	4 PPB (Max)
Microbiological analysis	
Total Plate Count (TPC)	10000 cfu/gm
Coliform Germs	100 cfu/gm
E- Coli	10 cfu/gm
Yeast & Molds	1000 cfu/gm
Salmonella	Absent in 25 gm
Bacillus Cereus	10 cfu/gm
Staphylococcus Aureus	10 cfu/gm
Storage Condition	
Temperature	Store at 10 - 20°C Temperature
Humidity	Store in a Dry Place
Self-Life	1 Year from the date of production



 **Registered Office :**
 G-15 Sahyog Complex, Nr. Citizen Guest House, Mahuva - 364290, India

 **Manufacturing Unit :**
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