

# Nutrin

## Nutritional Ingredients

PO Box 65048, Washington, DC 20035  
 Tel (202)466-2990 Fax (815) 550-6246 Toll-Free (888) 718-3235  
<http://www.nutrin.com>

## Partially Defatted Peanut Flour, 14% Fat Medium Roast Product Code 14M

**Source** This product is produced from peanuts which have been shelled, electronically sorted, roasted, mechanically pressed, and ground to a specific particle size. The product is 100% natural.

**Description** This product comprises golden-brown powders possessing a flavor and aroma characteristic of lightly roasted peanuts. The flavor profile of this product contains freshly roasted notes. The product is intended for confectionery use, or as flavoring agent to add roasted peanut flavor to candy and nutrition bars. Can be used as a bulking agent and to reduce fat in reduced-fat peanut butter to make it meet standards of identity. Certified Gluten-Free and Kosher.

<b>Physicochemical (Typical Values)</b>	Moisture, %	1-3	AOAC 925.10
	Protein, %	42-46	GAFTA METHOD # 4
	Fat, %	12-15	GAFTA METHOD # 3
	Carbohydrates, %	35	(BY DIFFERENCE)
	Aflatoxin, ppb	<15	(AOAC 991.31)

This product is guaranteed to be sourced from peanuts containing not more than 4 parts per billion total aflatoxin. This product contains no solvent residue.

**Ingredient Label** Any one of the following: **Partially Defatted Peanut Flour, Peanut Meal, Peanut Oilcake.**

<b>Microbiological (Typical Values)</b>	Total APC	5,000 CFU/g Maximum	AOAC 990.12
	Yeast/Mold	200/g Maximum	FDA/BAM 8th Ed. Ch. 18
	Coliforms	10 MPN/g Maximum	AOAC 991.14
	E. Coli	Negative	FDA / BAM 8th Ed. Ch. 4
	Salmonella	Negative	FDA/BAM 8th Ed. Ch. 5

**Packaging** This product is packaged in 25 Kg cases, each case containing two vacuum-sealed 12.5 Kg barrier bags. Other packaging, including super sacs, is available.

**Shelf Life** To maximize useful life of this product, Nutrin ships and stores this product in vacuum-sealed bags under refrigeration. This product stores well at 55% - 65% relative humidity in the dark at 2-8°C for 10-12 months, or at 18°C for 6-9 months.

Certificates of analysis are issued for all lots, made from a composite sample of presscake drawn from each pressing cycle, and will state measured values for Fat, Color, Acidity, Peroxide Value, Moisture, APC, Yeast / Mold, Coliform, E. Coil, Salmonella. The specifications

# Nutrin

## Nutritional Ingredients

PO Box 65048, Washington, DC 20035  
 Tel (202)466-2990 Fax (815) 550-6246 Toll-Free (888) 718-3235  
<http://www.nutrin.com>

### Partially Defatted Peanut Flour

#### Product Code 14M

#### Nutritional Information

Nutrient	Units/ 100g	Typical Value
Water	g	2.50
Energy	kcal	364.44
Energy	kJ	1523.36
Protein	g	44.00
Total lipid (fat)	g	13.00
Carbohydrate, by difference	g	34.40
Fiber, total dietary	g	14.04
Ash	g	6.10

Minerals		
Calcium, Ca	mg	69.60
Iron, Fe	mg	2.96
Magnesium, Mg	mg	308.77
Phosphorus, P	mg	628.07
Potassium, K	mg	1154.39
Sodium, Na	mg	10.53
Zinc, Zn	mg	5.81
Copper, Cu	mg	1.18
Manganese, Mn	mg	3.65
Selenium, Se	mcg	13.16

Vitamins		
Vitamin C, total ascorbic acid	mg	0.00
Thiamin	mg	0.77
Riboflavin	mg	0.17
Niacin	mg	23.73
Pantothenic acid	mg	2.45
Vitamin B-6	mg	0.45
Folate, total	mcg	254.91
Vitamin B-12	mcg	0.00
Vitamin A, IU	IU	0.00
Vitamin A, RAE	mcg RAE	0.00
Vitamin E	mg ATE	2.03

Lipids		
Fatty acids, saturated	g	2.16
4:0	g	0.00
6:0	g	0.00
8:0	g	0.00

10:0	g	0.00
12:0	g	0.00
14:0	g	0.00
16:0	g	1.22
18:0	g	0.29
20:0	g	0.13
22:0	g	0.39
24:0	g	0.13
Fatty acids, monounsaturated	g	6.18
16:1	g	0.00
18:1	g	5.98
20:1	g	0.20
22:1	g	0.00
Fatty acids, polyunsaturated	g	4.68
18:2	g	4.68
18:3	g	tr
18:4	g	0.00
20:4	g	0.00
20:5	g	0.00
22:5	g	0.00
22:6	g	0.00
Cholesterol	mg	0.00

<b>Amino acids</b>		
Tryptophan	g	0.40
Threonine	g	1.42
Isoleucine	g	1.46
Leucine	g	2.69
Lysine	g	1.49
Methionine	g	0.51
Cystine	g	0.53
Phenylalanine	g	2.15
Tyrosine	g	1.69
Valine	g	1.74
Arginine	g	4.97
Histidine	g	1.05
Alanine	g	1.65
Aspartic acid	g	5.07
Glutamic acid	g	8.68
Glycine	g	2.50
Proline	g	1.83
Serine	g	2.05