

Item: **Peanut Butter, Regular, Smooth, Stabilized, Fortified, Salted, Conventional**

Document: **A-A-20328, Nut Butters and Nut Spreads and PKG&QAP**

Approximate Caloric Value Per Serving: **178** Component Classification: **Primary**

Estimated Shelf Life: **36 months at 80°F**

Item Characteristics

Appearance: Light brown color with a slight surface sheen without evidence of excessive heating or oiling off.

Odor: Freshly roasted and ground peanut.

Flavor: Freshly roasted and ground peanut.

Texture: Very fine, very even, and spreads easily. Not thin or not more than slightly stiff. Free of perceptible grainy nut particles.

Possible Deteriorative Changes

Appearance: Darkening of color, moderately oily/oiled off.

Odor: Musty, rancid, stale.

Flavor: Moderately bitter, rancid, stale.

Texture: Moderate oiling off (separation of the emulsion); hard and dry core, or product surrounded by extreme oiling off (product cannot be kneaded back into emulsion).

Unique Examination/Test Procedures:

For open package inspection, evaluate half of the samples from the same producer without kneading and the other half after kneading the content IAW package instructions. This will assist the inspector in assessing the effect oil separation has on the product before and after kneading.

Special Notes: