

GMPs for materials

Peanuts used as a raw material

Peanuts should be evaluated to determine if pesticide residues comply with established standards.

Peanut facilities should have a pest control program; only trained personnel should apply pesticides and those chemicals should be approved for use.

Bait stations should only be installed outside of buildings at about 50 feet (15 meter) intervals and routinely monitored

Raw peanuts should only be stored in cold and dry warehouses. The temperature for stored shelled peanuts should be 55°F (13°C) or less and the relative humidity should be 65%. Do not store for more than a few days at temperatures above 60° F. (16°)

Peanuts should not be stored in the same room with other products that have an odor. Even faint odors can be absorbed by peanuts and affect flavors.

Peanuts should not be stored in the same space with other food products to prevent the potential for food allergy cross contamination.

A process should be followed to remove foreign material from peanut stock.