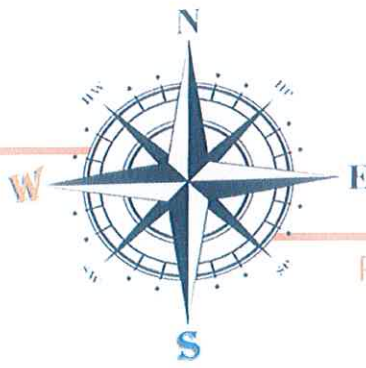


6 Sesmylspruit Street  
Sunderland Ridge  
Pretoria  
Reg No: 2023/139822/07  
Vat Reg No: 4420205546



Tel: 012-666 7480

Peanut Power "Passion for Peanuts"

Date: 15.02.2024

To whom it may concern

Dear valued customer.

Due to the outbreak and the concerns by consumers in relation to the re-call of Pick 'n Pay peanut butter brands because of high aflatoxin reading found.

Kalinda trading is assuring you the customers, that we take the matter very seriously, all our finished products, peanut butter, sprinkle nuts are tested per batch for aflatoxin, all batches dispatched from our facility are checked for this mycotoxin.

Point of advice.

We advise you, the client to always take a reasonable care for the product while in transit, storage and distribution, the labelling and COA does specify that product should be stored in a cool dry place, away from sunlight, moisture, and odour. While preparing for storeroom or distribution fleet, most logistics does forget about all warnings on the product and safe storage practices are violated.

We appreciate your support, please do not hesitate to contact us should you need any clarity, we would not be where we are without you, your concern is our priority.

Assured By:   
(Amelia Du Preez-CEO)

Supported By:   
(FSMS Team leader)



**BUREAU**  
**VERITAS**

## TEST REPORT

Report No.: 1448184

**KALINDA TRADING CC**  
**6 SESMYLSPRUIT,**  
**CENTURION PRETORIA, SOUTH AFRICA**

**Attn: SAM**

**Job/Sample No :** ML-2024-00657-001  
**Sample Source :** As Supplied  
**Date Received :** 30 Jan 2024  
**Date Tested :** 31 Jan 2024

**Container Type :** Original Packaging  
**Description :** Roasted Blanched Peanuts (Monkey Nut)  
**Batch/Barcode No :** Kal2076 PB:25.01.2024  
**Sample Receipt Temperature :** Acceptable Condition  
**Analysis Completed Date :** 06 Feb 2024

**Microbiology Date Reported: 06/02/2024**

Test	Method	Units	Results
Total Plate Count	SANS 4833	cfu/g	40
Salmonella	HM041-23-W	/25g	Not detected
Escherichia coli	ISO 16649-2	cfu/g	<10
Coliforms	SANS 4832	cfu/g	<10
S.aureus	SANS 6888-1	cfu/g	<10
Yeast and Mould	SANS 21527-1	cfu/g	<10
Enterobacteriaceae	SANS 21528-2	cfu/g	<10

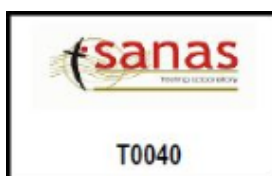
Tests marked with an (\*) indicate that those tests are not SANAS Accredited and are not included in the SANAS Schedule of Accreditation

<10 / <1 = Not detected / less than the lower detection limit of the test method, for the specified sample type / volume of sample tested

**Reported by**

**Nomthandazo Nkomo**

**Technical Signatory Micro**



# Analytical Certificate

Certificate Number: 2024-106735-104649

KALINDA TRADING CC  
PO BOX 10350  
CENTURION

0046

CONTACT PERSON: SAM TLOU

TEL: 012 666 7483

EMAIL: sam@kalindatrading.co.za; linda@kalindatrading.co.za;  
hr@kalindatrading.co.za.



# PPECB

PO BOX 17485, LYTTTELTON, 0140  
CENTURION CLOSE, 119 GERHARD STREET  
CENTURION, 0157  
SOUTH AFRICA  
TEL: +27 - 12 - 644 2076 / 0385  
FAX: +27 - 12 - 664 8571 / 7973  
EMAIL: lab@ppecb.com



T0248

## AFLATOXIN ANALYSIS: GROUNDNUTS (LOCAL MARKET ONLY)

Consignment information	Lot Weight (kg)	Additional information
KALINDA TRADING CC		Peanut Butter

- The technical performance characteristics for the HPLC or UPLC method of analysis for the mycotoxin residues, as utilized by the laboratory of PPECB, meet the requirements of the regulations of the European Union Commission Directives and the Codex Alimentarius.
- The analytical results are reported with an expanded measurement of uncertainty calculated using a coverage factor of 2 which gives a level of confidence of approximately 95% and for all results the limit of quantification is indicated.
- The analytical data is not corrected for recovery or measurement uncertainty. For results below the LOQ the uncertainty shall be reported as N/A.
- The results are representative of the analyzed laboratory sub-samples.
- Please note that the results under "Uncertainty" and "LOQ" were generated as part of the laboratory's method validation.
- PPECB Laboratory Services is accredited for method LM102 (Mycotoxin analysis by HPLC/UPLC techniques), LM108 (Free Fatty Acids), LM106 (Peroxide Value).
- The technical signatories are represented by tertiary qualified analytical chemists, as follows: Tobias Ngobeza (1895); Sophie Mangena (2128) and Carol Malaka (1897).
- A signature of at least one of the technical signatories is required to certify the authenticity of the certificate. The second signature of the certificate audit signatory, additionally verifies the administrative correctness of the certificate, but may be absent without reducing the technical validation of the certificate.
- Results marked "Not SANAS Accredited" in this report are not included in the SANAS Schedule of Accreditation for this laboratory.

LAB NO: 106735 TEST = 140g Sample Description: Peanut Butter Batch: Kal2084 Packed Date: 06-Feb-20204	Analysis	Results	Uncertainty	LOQ
	Aflatoxin B1(µg/kg)	< 0.26	N/A	0.26
	Total Aflatoxins(µg/kg)	< 0.71	N/A	0.71

Tests marked \* "Not SANAS Accredited".

Sampling By	Sampling Point	Sampling Date	Client Order Number	Service Request Authorisation
Customer	Kalinda Trading Default	08/02/2024		37937 11/02/2024

Technical Signatory  
Laboratory Supervisor:

Certificate Audit Signatory  
Mr. H. Engelbrecht

Date Received:	08/02/2024
Analysis Date:	12/02/2024
Certificate Date:	14/02/2024
Document Revision:	L153 Rev 5

This report may not be reproduced, in full or in part, without the approval of the Laboratory Supervisor.  
Results are based on information provided by the client and are only valid for specific samples tested.



**BUREAU**  
**VERITAS**

## TEST REPORT

Report No.: 1447414

**KALINDA TRADING CC**  
**6 SESMYLSPRUIT,**  
**CENTURION PRETORIA, SOUTH AFRICA**

**Attn: SAM**

**Job/Sample No :** ML-2024-00628-001  
**Sample Source :** As Supplied  
**Date Received :** 29 Jan 2024  
**Date Tested :** 30 Jan 2024

**Container Type :** Plastic Container  
**Description :** Peanut Butter  
**Batch/Barcode No :** KAL2078 MD 28.01.2024 BB  
28.01.2025  
**Sample Receipt Temperature :** Acceptable Condition  
**Analysis Completed Date :** 06 Feb 2024

**Microbiology Date Reported: 06/02/2024**

Test	Method	Units	Results
Salmonella	HM041-48-W	/25g	Not detected
Escherichia coli	ISO 16649-2	cfu/g	<10
Enterobacteriaceae	SANS 21528-2	cfu/g	<10
Yeast and Mould	SANS 21527-1	cfu/g	<10

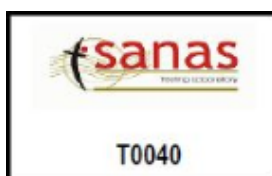
Tests marked with an (\*) indicate that those tests are not SANAS Accredited and are not included in the SANAS Schedule of Accreditation

<10 / <1 = Not detected / less than the lower detection limit of the test method, for the specified sample type / volume of sample tested

**Reported by**

**Nomthandazo Nkomo**

**Technical Signatory Micro**



# Analytical Certificate

Certificate Number: 2024-106344-104380



KALINDA TRADING CC  
PO BOX 10350  
CENTURION

0046

CONTACT PERSON: SAM TLOU

TEL: 012 666 7483

EMAIL: sam@kalindatrading.co.za; linda@kalindatrading.co.za;  
hr@kalindatrading.co.za.

PO BOX 17485, LYTTTELTON, 0140  
CENTURION CLOSE, 119 GERHARD STREET  
CENTURION, 0157  
SOUTH AFRICA  
TEL: +27 - 12 - 644 2076 / 0385  
FAX: +27 - 12 - 664 8571 / 7973  
EMAIL: lab@ppecb.com



T0248

## Reported results are representative of the analysed laboratory sub-samples

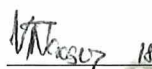
Consignment information	Lot Weight (kg)	Additional information
KALINDA TRADING CC	2.1 Metric Tons	Peanut Butter

- The technical performance characteristics for the HPLC or UPLC method of analysis for the mycotoxin residues, as utilized by the laboratory of PPECB, meet the requirements of the regulations of the European Union Commission Directives and the Codex Alimentarius.
- The analytical results are reported with an expanded measurement of uncertainty calculated using a coverage factor of 2 which gives a level of confidence of approximately 95% and for all results the limit of quantification is indicated.
- The analytical data is not corrected for recovery or measurement uncertainty. For results below the LOQ the uncertainty shall be reported as N/A.
- The results are representative of the analyzed laboratory sub-samples.
- Please note that the results under "Uncertainty" and "LOQ" were generated as part of the laboratory's method validation.
- PPECB Laboratory Services is accredited for method LM102 (Mycotoxin analysis by HPLC/UPLC techniques), LM108 (Free Fatty Acids), LM106 (Peroxide Value).
- The technical signatories are represented by tertiary qualified analytical chemists, as follows: Tobias Ngobeza (1895); Sophie Mangena (2128) and Carol Malaka (1897).
- A signature of at least one of the technical signatories is required to certify the authenticity of the certificate. The second signature of the certificate audit signatory, additionally verifies the administrative correctness of the certificate, but may be absent without reducing the technical validation of the certificate.
- Results marked "Not SANAS Accredited" in this report are not included in the SANAS Schedule of Accreditation for this laboratory.

LAB NO: 106344 TEST = 20kg Sample Description: 108 X 20Kg Smooth Peanut Butter Batch No: BOTK2078 Mnf date: 28.01.2024 B.B date: 28.01.2025	Analysis	Results	Uncertainty	LOQ
	Aflatoxin B1(µg/kg)	< 0.26	N/A	0.26
	Total Aflatoxins(µg/kg)	< 0.71	N/A	0.71

Tests marked \* "Not SANAS Accredited".

Sampling By	Sampling Point	Sampling Date	Client Order Number	Service Request Authorisation
1958	SAFRINUT SUNDERLANDRIDGE	29/01/2024		37813 01/02/2024

  
Technical Signatory  
Laboratory Supervisor:

  
Certificate Audit Signatory  
Mr. H. Engelbrecht

Date Received:	29/01/2024
Analysis Date:	01/02/2024
Certificate Date:	02/02/2024
Document Revision:	L81 Rev 12

This report may not be reproduced, in full or in part, without the approval of the Laboratory Supervisor.  
Results are based on information provided by the client and are only valid for specific samples tested.



The Food Safety Management System of  
**Kalinda Trading cc**

No 6 Sesmylspruit Street, Sunderland Ridge, Centurion, 0157, South Africa

has been assessed and determined to comply with the requirements of

**Food Safety System Certification 22000**  
**FSSC 22000**

**Certification scheme for food safety management systems consisting of the following elements:  
ISO 22000:2018, ISO/TS 22002-1:2009 and Additional FSSC 22000 requirements (version 5.1)**

**The certificate is applicable for the scope of:**

The manufacture of raw, flavoured, light and dark roasted/blanched peanuts, sprinkle nuts, peanut flour, peanut butter, and nut butters.

**Food Chain Subcategory:**

CIV - Processing of ambient stable products

**COID:** ZAF-1-9277-126336  
**Certificate Number:** FSS099  
**Initial Certification Date:** 12 November 2020  
**Date of Current Certification Decision:** 06 October 2023  
**Current Issue Date:** 06 October 2023  
**Valid Until:** 11 November 2026



MS E. GIARD  
HEAD OF CERTIFICATION

**Issued by: Aspirata Auditing Testing and Certification (Pty) Ltd**  
Portion 5, Gazelle Close, Corporate Park South, Midrand, 1685  
Tel: 087 330 3792 | E-mail: certification@assurecloud.co.za | www.assurecloud.co.za

*This certificate remains valid subject to satisfactory annual surveillance audits.  
The validity and authenticity of this certificate can be verified in the FSSC 22000 database of Certified Organisations available on [www.fssc22000.com](http://www.fssc22000.com), the JAS-ANZ register of Certified Organisations available on <https://register.jas-anz.org/certified-organisations> and the Aspirata Directory of Certified Clients on <https://assurecloud.co.za/g08-aspirata-certification-client-registry/>.*