

PRESS RELEASE

Thokoman Foods – Thokoman Peanut Butter Safe to Consume!

All peanut butter products are subject to rigorous testing at all stages of production

Johannesburg, February 13, 2024: In response to the recent recall of certain peanut butter brands on the market, Thokoman Foods can confirm that the Thokoman peanut butter range of products are unaffected and safe to consume.

Our peanuts are tested at every stage of the manufacturing process with the SANAS approved methodology. The audit and testing starts at the time we buy the peanuts and finishes in a seamless 5 step process when the product is ready to be released for sale. Our focus is such that everything that has been produced at our accredited plant is of the highest quality and safe for consumers to enjoy.

‘As a company we are committed to maintaining the highest standard for all of our products and will entertain any requests from the NCC’, said Anis Tannir, General Manager for Thokoman Foods.

Thokoman Foods’ plant is a certified BRCS facility since 2022, which is one of the highest for food safety in the world, coupled with FSSC 22000 certification.

Contact: David Sieff | 0825753715

Thokoman Foods
17 Rain Street
Westhills Business Estate
Sunderland Ridge
Centurion



Thokoman Product Images:



Analytical Certificate

Certificate Number: 2024-106111-104332

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Reported results are representative of the analysed laboratory sub-samples

Consignment information	Lot Weight (kg)	Additional information
THOKOMAN FOODS		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: 106111 TEST = 140g Sample Description: Goody Creamy Peanut Butter Batch No: L3 CSL 010124 MD: 18.01.24 510g	Analysis	Results	Uncertainty	LOQ
	Aflatoxin B1 (µg/kg)	0.87	± 12 %	0.26
	Total Aflatoxins (µg/kg)	0.87	± 13%	0.71
	Free Fatty Acids (g/100g)	0.63	± 0.15%	0.11
	Peroxide Value (meq O ₂ /kg)	< 0.11	N/A	0.11

Tests marked * "Not SANAS Accredited".

Sampling By	Sampling Point	Sampling Date	Client Order Number	Service Request Authorisation
Customer	THOKOMAN FOODS DEFAULT	18/01/2024	PO123200	37690 30/01/2024

Technical Signatory
Laboratory Supervisor:

Certificate Audit Signatory
Mr. H. Engelbrecht

Date Received:	18/01/2024
Analysis Date:	23/01/2024
Certificate Date:	30/01/2024
Document Revision:	L81 Rev 12

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Results are based on information provided by the client and are only valid for specific samples tested.

Analytical Certificate

Certificate Number: 2023-105249-103507

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Reported results are representative of the analysed laboratory sub-samples

Consignment Information	Lot Weight (kg)	Additional Information
THOKOMAN FOODS		Peanut Butter

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LAB NO: 105249 TEST = 140g Product: Peanut Butter final product Sample Number: Goody 510 g creamy CSL 451123 MD (16/11/23)	Analysis	Results	Uncertainty	LOQ
	Aflatoxin B1(µg/kg)	3.19	± 12 %	0.26
	Total Aflatoxins(µg/kg)	3.79	± 13%	0.71
	Free Fatty Acids(g/100g)	0.77	± 0.15%	0.11
	Peroxide Value(meq O ₂ /kg)	< 0.11	N/A	0.11

Tests marked * "Not SANAS Accredited".

Sampling By	Sampling Point	Sampling Date	Client Order Number	Service Request Authorisation
Customer	THOKOMAN FOODS DEFAULT	11/12/2023	PO122634	37282 18/12/2023

1897

Technical Signatory
Laboratory Supervisor:

2492

Certificate Audit Signatory
Mr. H. Engelbrecht

Date Received:	11/12/2023
Analysis Date:	13/12/2023
Certificate Date:	18/12/2023
Document Revision:	L81 Rev 12

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Analytical Certificate

Certificate Number: 2023-104251-102592

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Consignment Information	Lot Weight (kg)	Additional information
THOKOMAN FOODS		Peanut Butter

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LAB NO: 104251 TEST = 140g Sample Description: Choppies Smooth Peanut Butter Batch No: L1 C.S.L 270923 MD: 23.09.23 1kg	Analysis	Results	Uncertainty	LOQ
	Aflatoxin B1(µg/kg)	1.34	± 12 %	0.26
	Total Aflatoxins(µg/kg)	1.34	± 13%	0.71

Tests marked * "Not SANAS Accredited".

Sampling By	Sampling Point	Sampling Date	Client Order Number	Service Request Authorisation
Customer	THOKOMAN FOODS DEFAULT	10/11/2023	PO122200	36927 13/11/2023


Technical Signatory
Laboratory Supervisor:


Certificate Audit Signatory
Mr. H. Engelbrecht

Date Received:	10/11/2023
Analysis Date:	14/11/2023
Certificate Date:	15/11/2023
Document Revision:	L81 Rev 12

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