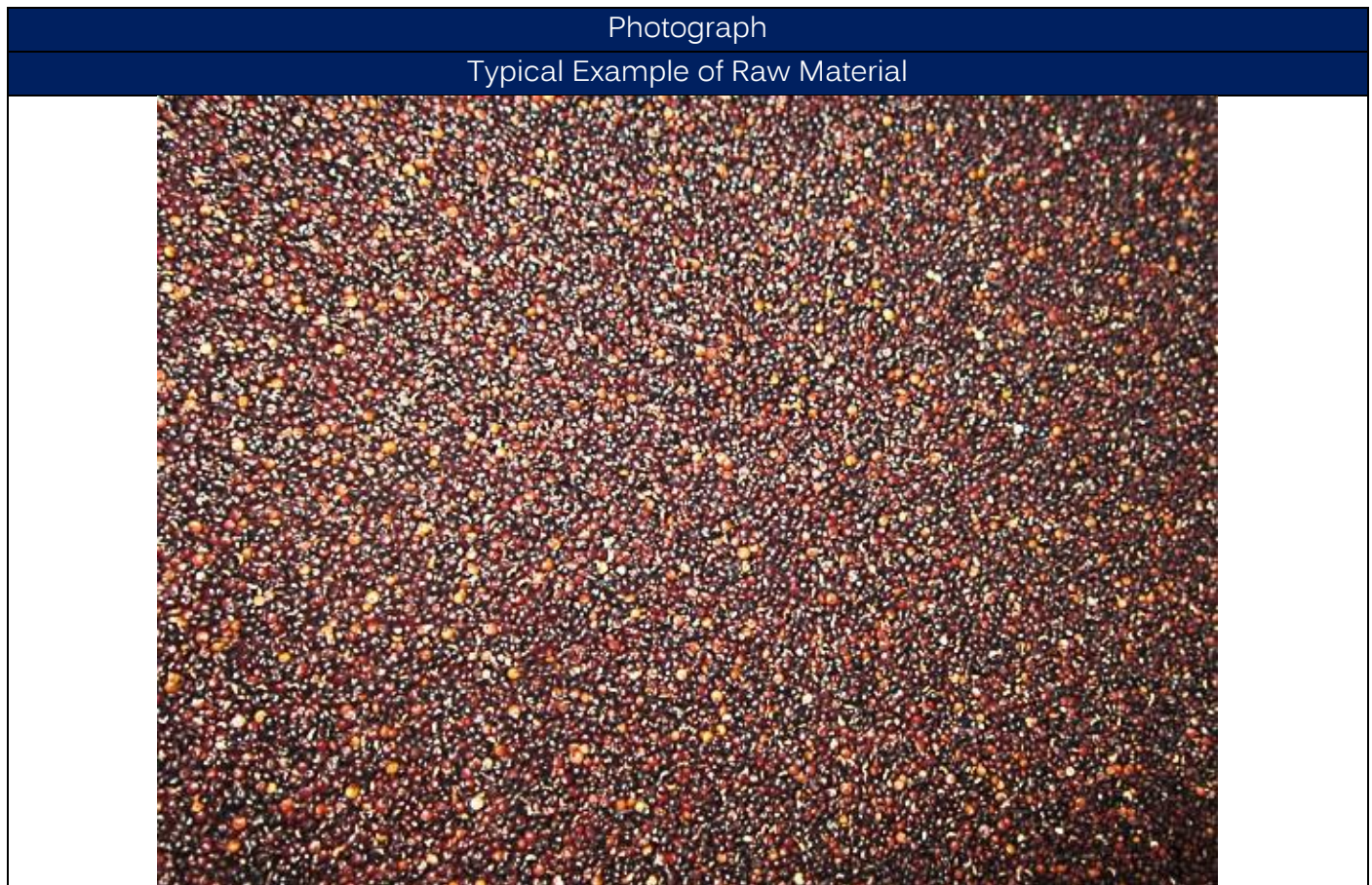


	<b>Regency Foods</b> <small>established 1995</small>	Tel: 02082081200 Email: office@regencyfoods.com
	<b>Product Specification</b>	

Product Information				
Product Name	Black Quinoa			
Product Description	Black Quinoa			
Ingredient	% in Mixing Bowl		Country of Origin	
Black Quinoa	100		Bolivia, Peru, Ecuador, Spain	
Ingredient Declaration				
Ingredients: Black Quinoa				
Pack Size(s) - Bulk	Product Code		Pack Size	
	0211125		25kg	
Pack Size(s) - Repacked	Product Code	Pack Size	Product Code	Pack Size
	0211101	1kg	0211103	3kg
	0211396	6 x 1kg	0211400	10 x 1kg
	0211550HP	12 x 500g		



Shelf Life & Storage Conditions		
Maximum Shelf at Packing	540	Days
Minimum Life on Receipt (MLOR)	90	Days
Storage Temperature on Delivery	Ambient	
Storage Instructions	Store in a cool dry place out of direct sunlight	

Product Code	Issue No.	Issue Date	Authorised By:	Page
05080	03	21.12.2023	Laura Ciobotar	Page 1 of 4

	<b>Product Specification</b>	

Microbiological Standards			
Test	Target	Acceptable	Reject
TVC	<100,000 cfu/g	1,000,000 cfu/g	>1,000,000 cfu/g
E.coli	<10 cfu/g	100 cfu/g	>100 cfu/g
S.aureus	<10 cfu/g	100 cfu/g	>100 cfu/g
Enterobacteriaceae	<10 cfu/g	1,000 cfu/g	>1,000 cfu/g
Yeasts & Moulds	<1,000 cfu/g	10,000 cfu/g	>10,000 cfu/g
Salmonella	Not Detected in 25g	Not Detected in 25g	Detected in 25g

Chemical Standards			
Test	Target	Acceptable	Reject
Moisture	<13.5%	13.5%	>13.5%

Sensory Details	
Appearance	Black/brown grains of Quinoa
Aroma	Typical of back quinoa, free from any foreign or off odours
Taste	Typical of black quinoa, free from foreign flavours
Texture	Firm when raw, soft and crunchy when cooked

Cooking Instructions
Rinse 1 cup of grain and place in pan with 2 cups of water. Bring to boil, cover and simmer on low heat for 15-20 minutes or until water is absorbed. Leave covered for 5 minutes then fluff with a fork.

Physical Standards			
Parameter	Target	Acceptable	Reject
Size (Diameter)	1.7mm	1.2 – 2.1mm	Outside Range
Impurities	<0.5%	0.1%	>0.1%
Other Foreign Material (Glass, Metal, Wood etc.)	Absent	Absent	Present
Live Infestation	Absent	Absent	Present

Bulk Packaging		
	Primary	Secondary
Material	Food Grade Paper Bag	n/a
Closure Method	Stitched	n/a
Repacked Packaging		
	Primary	Secondary
Material	Clear food grade plastic	Corrugated Cardboard
Closure Method	Heat Seal	Brown Gum Tape or Clear Sticky Tape

Product Code	Issue No.	Issue Date	Authorised By:	Page
05080	03	21.12.2023	<i>Laura Ciobotar</i>	Page 2 of 4

		:
	<b>Product Specification</b>	

Nutritional Information	
Parameter	Per 100g
Energy (kJ)	1311
Energy (Kcal)	309
Protein (g)	13.8
Available Carbohydrates (g)	55.7
Of Which Sugars (g)	6.1
Fat (g)	5.0
Of Which Saturates (g)	0.5
Salt (g)	0.2
Fibre (g)	7.0
Source: McCance & Widdowson's Seventh Summary Edition (Nutritional values as raw)	

Allergens				
Component (and products thereof)	Contains (Bulk)	Contains (Repack)	Handled at REGENCY	Comments
Cereals containing gluten	N	MC	<input checked="" type="checkbox"/>	
Crustaceans	N	N	<input type="checkbox"/>	
Eggs	N	N	<input checked="" type="checkbox"/>	
Fish	N	N	<input type="checkbox"/>	
Peanuts	N	MC	<input checked="" type="checkbox"/>	
Soybeans	N	N	<input checked="" type="checkbox"/>	
Milk	N	N	<input checked="" type="checkbox"/>	
Nuts	N	MC	<input checked="" type="checkbox"/>	
Celery	N	N	<input checked="" type="checkbox"/>	
Mustard	N	N	<input type="checkbox"/>	
Sesame	N	MC	<input checked="" type="checkbox"/>	
Sulphur Dioxide >10 mg/kg	N	N	<input checked="" type="checkbox"/>	
Lupin	N	N	<input type="checkbox"/>	
Molluscs	N	N	<input type="checkbox"/>	
Y = Contains, N = Does Not Contain, MC = May Contain				

Suitable for		
Group	Bulk	Repacked
Vegetarian	Yes	Yes
Vegan	Yes	Yes
Kosher (Certified)	No	No
Halal (Certified)	No	No

Product Code	Issue No.	Issue Date	Authorised By:	Page
05080	03	21.12.2023	<i>Laura Ciobotar</i>	Page 3 of 4

	<b>Product Specification</b>	

Other Intolerances and/or Food Groups			
Component	Contains		Comments
	Yes	No	
Genetically Modified Organisms (GMO)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Irradiated Materials	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Hydrogenated Fat/Oil	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Palm Oil	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Maize or Maize Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Vegetable & Vegetable Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Yeast & Yeast Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Seeds, Seed Oil & Seed Derivatives	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Quinoa is a seed
Fruit & Fruit Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Flavouring, Colours or Preservatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Beef, Pork, Lamb, Poultry & Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Gelatine	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Other Animal Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Added Sugar	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Added Salt	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Mono Sodium Glutamate (MSG)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Artificial Colours Including Azo Dyes	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
BHA/BHT	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Kiwi	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Cinnamon	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Cocoa	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Coriander	<input type="checkbox"/>	<input checked="" type="checkbox"/>	

Signed for and on behalf of			
Name	Position	Signature	Date

Please sign and return a copy of this specification within two weeks of receipt. Failure to do so will be deemed as customer acceptance

Signed for and on behalf of REGENCY FOODS			
Name	Position	Signature	Date
LAURA CIOBOTAR		<i>Laura Ciobotar</i>	15.03.21

Product Code	Issue No.	Issue Date	Authorised By:	Page
05080	03	21.12.2023	<i>Laura Ciobotar</i>	Page 4 of 4