Regency Foods established1995

Tel: 02082081200 Email:office@regencyfoods.com

Product Specification

Product Information					
Product Name		Pumpkii	n Seeds		
Product Description		Pumpkin Seeds	Kernels (GWS)		
Ingredient		% in Mixing Bowl	Country	of Origin	
Pumpkin Seeds		100	Chi	ina	
Ingredient Declaration					
	Ingredi	ents: Pumpkin Seeds			
Pack Size(s) - Bulk	Product Code		Pack	Size	
1 ack 3126(3) - Daik	0102125		25kg		
	Product Code	Pack Size	Product Code	Pack Size	
Pack Size(s) - Repacked	0102101	1kg	0102103	3kg	
	0102396	6 x 1kg	0102400	10 x 1kg	
	0102516HP	12 x 160g			



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

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Microbiological Standards				
Test	Target	Acceptable	Reject	
TVC	<50,000 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	<100 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	Absent in 25g	Absent in 25g	Present in 25g	

Chemical Standards				
Test	Target	Acceptable	Reject	
Moisture	<8.0%	8.0%	>8.0%	
Aflatoxin Total	<4 ppb	4 ppb	>4 ppb	
Aflatoxin B1	<2 ppb	2 ppb	>2 ppb	

Sensory Details			
Appearance	Dark green flat oval seeds, pointed at one end, rounded at the other		
Aroma	A clean, fresh, nutty aroma typical of pumpkin seeds. Free from any taint or off		
Aloma	odour		
Taste	A clean, fresh, nutty flavour typical of pumpkin seeds. Free from any taint or off		
Taste	taste		
Texture	Firm, Crisp		

Physical Standards				
Parameter	Target	Acceptable	Reject	
Purity	>99.99%	99.95%	<99.95%	
Broken Seeds (<1/2)	<5%	10%	>10%	
Discoloured	<5%	8%	>8%	
Mineral Stones (per 100kg)	Absent	1	>1	
EVM	<0.05%	0.2%	>0.2%	
Other Foreign Material	Absent	0.05%	>0.05%	
Rancid	<0.5%	0.8%	>0.8%	
In shell	<0.1%	1%	>1%	
White / Silver Kernels	<3%	5%	>5%	

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

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Nutritional Information		
Parameter	Per 100g	
Energy (kJ)	2403	
Energy (Kcal)	579	
Protein (g)	24.4	
Available Carbohydrates (g)	15.2	
Of Which Sugars (g)	1.1	
Fat	45.6	
Of Which Saturates	7.0	
Salt (g)	0.1	
Fibre (g)	5.3	

Source: McCance & Widdowson's Seventh Summary Edition (kJ and Kcal calculated in accordance with Regulation (EU) No 1169/2011)

	Aller	gens		
Component (and products thereof)	Contains (Bulk)	Contains (Repack)	Handled at REGENCY	Comments
Cereals containing gluten	N	MC	\boxtimes	
Crustaceans	N	N		
Eggs	N	N	\boxtimes	
Fish	N	N		
Peanuts	N	MC	\boxtimes	
Soybeans	N	N	\boxtimes	
Milk	N	N	\bowtie	
Nuts	N	MC	\bowtie	
Celery	N	N	\bowtie	
Mustard	N	N	\bowtie	
Sesame	N	MC	\bowtie	
Sulphur Dioxide >10 mg/kg	N	N	\boxtimes	
Lupin	N	N		
Molluscs	N	N		
Y = Contains	, N = Does Not	Contain, MC	= May Contai	in

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

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Other Intolerances and/or Food Groups					
Company	Contains		Comments		
Component	Yes	No	Comments		
Genetically Modified Organisms (GMO)		\boxtimes			
Irradiated Materials		\boxtimes			
Hydrogenated Fat/Oil		\boxtimes			
Palm Oil		\boxtimes			
Maize or Maize Derivatives		\boxtimes			
Vegetable & Vegetable Derivatives		\boxtimes			
Yeast & Yeast Derivatives		\boxtimes			
Seeds, Seed Oil & Seed Derivatives	\boxtimes		Pumpkin Seeds		
Fruit & Fruit Derivatives		\boxtimes			
Flavouring, Colours or Preservatives		\boxtimes			
Beef, Pork, Lamb, Poultry & Derivatives		\boxtimes			
Gelatine		\boxtimes			
Other Animal Derivatives		\boxtimes			
Added Sugar		\boxtimes			
Added Salt		\boxtimes			
Mono Sodium Glutamate (MSG)		\boxtimes			
Artificial Colours Including Azo Dyes		\boxtimes			
BHA/BHT		\boxtimes			
Kiwi		\boxtimes			
Cinnamon		\boxtimes			
Cocoa		\boxtimes			
Coriander		\boxtimes			

Customer			
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		Laura Ciobotar	12.12.2023	

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