

Regency Foods

established 1995

Product specification

ArtN°	Description	Date	Version
00018054	X25KG BLACK SESAME SEEDS	23/06/2022	5

Product description

black SESAME seeds

Ingredient	Percent	Function	E-num	Country	Origin	variety
black SESAME seeds				Africa / Brazil / Bolivia / India	SESAME SEEDS	

Chemical and physical properties

Description	Minimum	Maximum	Unit
purity	99,9		%
extraneous vegetable matter (E.V.M.)		0,1	%
moisture content		10	%

Nutritional values

Per 100 g

Energetical value (Kj)	2 386.00	Magnesium (mg)	247.00
Energetical value (Kcal)	571.00	Phosphorus (mg)	778.00
Total proteins (g)	20.00	Iodine (mg)	
Milk protein (g)		Iron (mg)	10.00
Total carbohydrates (g)	10.20	Zinc (mg)	5.40
of which sugars (mono+disaccharide) (g)			
of which added sugars (g)		VITAMIN A retinol (µg)	720.00
of which polyols (g)		VITAMINE B1 thiamin (µg)	80.00
of which starch (g)	10.20	VITAMIN B2 riboflavin (µg)	
Total fat (g)	50.00	VITAMIN B3/PP niacine/nicotin (µg)	
of which saturated fatty acids (g)	7.00	VITAMINE B5 pantoic acid (µg)	
of which mono unsaturated (g)	21.00	VITAMINE C L-ascorbic acid (µg)	
of which poly unsaturated (g)	22.00	VITAMIN D calciferol (µg)	

of which trans fatty acid (T.F.A.) total (g)		VITAMIN E alpha-tocopherol (µg)	
of which cholesterol (mg)		VITAMIN H biotin (µg)	
Dietary fibres (g)	11.20	VITAMINE M folic acid (µg)	
Alcohol (g)		Dry fat free cocoa solids (g)	
Sodium (mg)	45.00	Dry cocoa solids (g)	
Salt (g)	0.11	Dry milk solids (g)	
Potassium (mg)	458.00	Milk fat (g)	
Calcium (mg)	783.00	Lactose	

Microbiological values

Parameter	Target	Tolerance	Unit	Method
Bacillus cereus	1000	10.000	cfu/g	
E.coli	100	1000	cfu/g	
yeasts	10.000	100.000	cfu/g	
Listeria monocytogenes	not detected/25g	<100/g		
Salmonella spp.	not detected	not detected	/25g	
moulds	10.000	100.000	cfu/g	
Staphylococcus aureus	100	1000	cfu/g	
total aerobe germs		10.000.000	cfu/g	

Organoleptical properties

Texture	oval flat, grain form, firm
Color	black
Taste	typical, nuts, free from foreign tastes
Odor	neutral - product specific - nutty

Storage conditions

BB-date on production date	12 maanden / mois / months	
Optimum storage temperature	6 - 20°C	
Optimum relative humidity	< 75	% R.V.
Indication method best before date	different possibilities	
Location best before date	label	
Indication method lotnumber	internal serial number	
Location lotnumber	label	

In a cool, dry and well ventilated environment, protected against direct sunlight.

Packaging

	Primary packaging	Secondary packaging	Tertiary packaging
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Type			paper bag with PE inliner		pallet Euro
Measurement	Length	/ cm	50.00		120.00
	Width	/ cm	15.00		80.00
	Height	/ cm	85.00		14.40
Weight	kg		0.025		18.000
Material			paper + PE		wood

Number of primary packagings / secondary packaging	1.00
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Number of secondary packagings / layer type 1	3.00
Number of layers type 1 / palet	10.00

Number of secondary packagings/ layer type 2	
Number of layers type 2 / palet	

Number of primary packagings / palet	30.00
Number of secondary packagings/ palet	30.00

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Unit

Nett weight / unit	25.00	kg
Number of units	1.00	
"e" applicable		
Applicable to	per primary packaging	

G.M.O. declaration

To the best of our knowledge and based on the statements of our suppliers, we hereby declare that this article does not contain any ingredients of GMO origin as meant in the Regulation 1829/2003/EC and 1830/2003/EC. Therefore the product does not need GMO-labelling.

Ionisation declaration

To the best of our knowledge and based on the statements of our suppliers, we hereby declare that this product and the ingredients of this product aren't treated by any kind of irradiation.

Legal declarations

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ALLERGENS : Cross-contaminations are part of the HACCP plans. Preventive measures are taken in order to prevent allergen cross contamination through the production process such as strict cleaning procedures, staff training, separate production areas, etc. (852/2004/EC and amendments).

Definitions in the allergen list: "+"= present; "-"= absent.

Meaning in column cross-contamination: "+" = possible traces present; "-"= absent.

NUTRITIONAL VALUES : Regency Foods conscious of the importance of supplying correct nutritional information. All the nutritional values are based on calculation and are rounded off automatically within our specification management system. We reserve the right to update and fine-tune this information based upon new incoming information from our suppliers and/or changes in the nutritional value tables. Because of the presence of natural raw materials the nutritional values can fluctuate.

GENERAL LEGAL COMPLIANCE : This product is in conformity with the current EC legislation.

CONTAMINANTS DECLARATION : To the best of our knowledge and based on declarations of our suppliers, we herewith declare that this product complies with the current European legislation regarding contaminants (including heavy metals, pesticides, mycotoxins, etc.).

FOOD GRADE DECLARATION : The used primary packaging is in conformity with all the current Belgian and European legislations (1935/2004/EC, 2011/10/EC, 2023/2006/EC, ...).

The declaration of the flavours is in conformity with the European regulation 1334/2008/EC.

This product (and its ingredients) doesn't contain nano materials.

The geographical origin is purely indicative and given according to our current level of knowledge. The countries of origin can change depending on availability on the world market.

Analysis plan

Parameter	Frequency
info available on demand	

Instructions for use

Allergens

No	Code	Gs1Code	Name	Value	Cross contamination
	1.1	UW	Wheat	-	+
	1.2	No	Rye	-	+
	1.3	GB	Barley	-	+
	1.4	GO	Oats	-	+
	1.5	GS	Spelt	-	+

	1.6	GK	Khorasan wheat	-	+
	1.0	AW	glutes	-	+
	2.0	AC	Crustaceans	-	-
	3.0	AE	Egg	-	-
	4.0	AF	Fish	-	-
	5.0	AP	Peanuts	-	-
	6.0	AY	Soja	-	-
	7.0	AM	Cow's milk	-	-
	8.1	SA	Almonds	-	-
	8.2	SH	Hazelnuts	-	-
	8.3	SW	Walnuts	-	-
	8.4	SC	Cashews	-	-
	8.5	SP	Pecan nuts	-	-
	8.6	SR	Brazil nuts	-	-
	8.7	ST	Pistachio nuts	-	-
	8.8	SM	Macadamia/ Queensland nuts	-	-
	8.0	AN	Nuts	-	-
	9.0	BC	Celery	-	-
	10.0	BM	Mustard	-	-
	11.0	ash	Sesame	+	+
	12.0	AU	Sulfur dioxide and sulpher	-	-
	13.0	NL	Lupin	-	-
	14.0	UM	Molluscs	-	-
	20.0	ML	Lactose	-	-
	21.0	NC	Cocoa	-	-
	22.0	MG	Glutamate (E620 – E625)	-	-
	23.0	MK	Chicken meat	-	-
	24.0	NK	Coriander	-	-
	25.0	NM	Corn/ maize	-	-
	26.0	NP	Legumes	-	-
	27.0	MC	Beef	-	-
	28.0	MP	Pork	-	-
	29.0	NW	Carrot	-	-

This specification was drawn up as correct, accurate and complete as possible based on our knowledge and our experience at the moment of making this product specification. Regency Foods can't be put responsible for the total correctness and completeness of this specification. This product specification is strictly confidential. This specification can not be copied or multiplied without permission of Regency Foods. If the product is repacked by the client the information above isn't valid anymore after opening the original packaging.