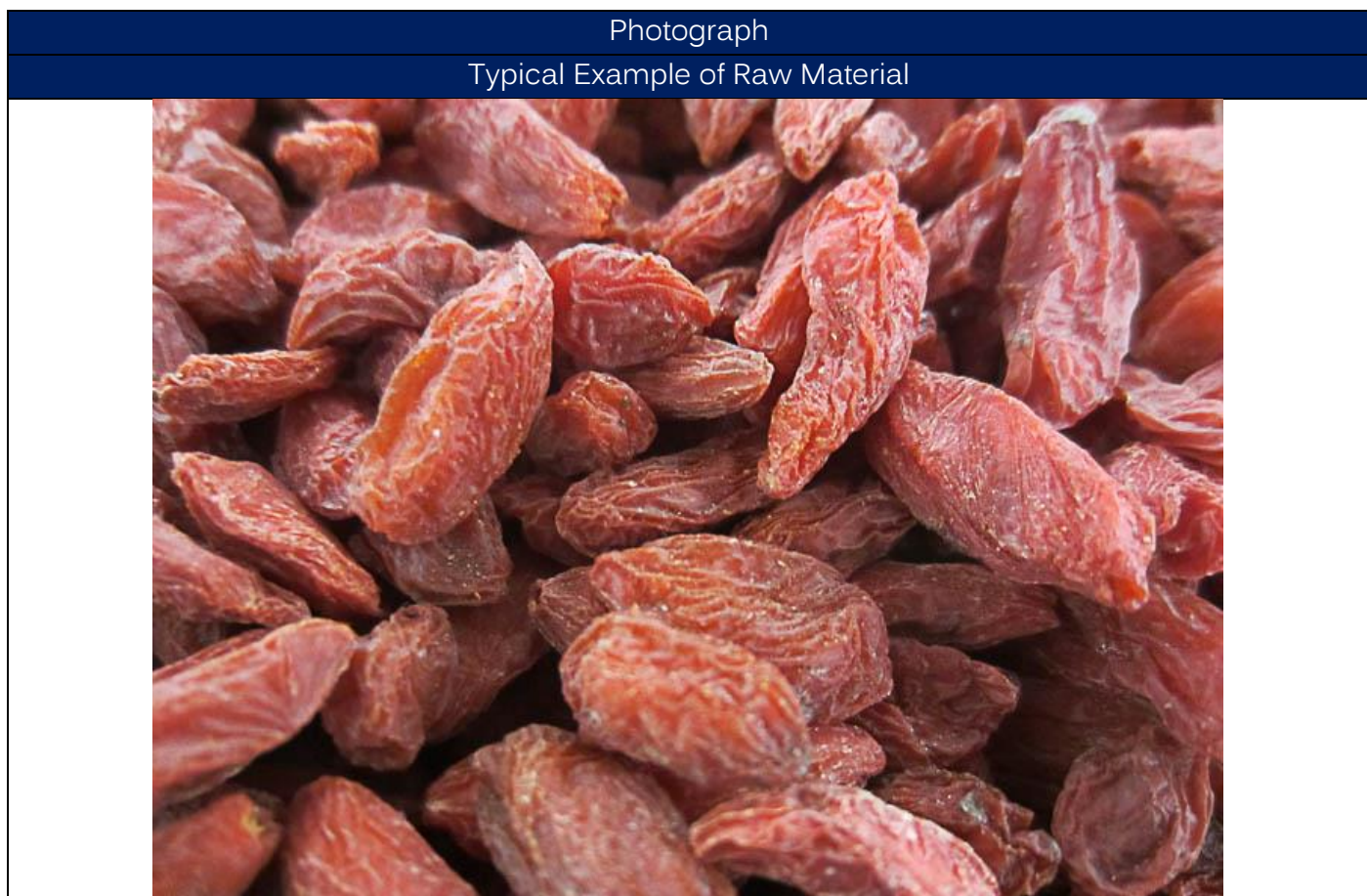


	<b>Regency Foods</b> <small>established 1995</small>	Tel: 02082081200 Email: office@regencyfoods.com
	<b>Product Specification</b>	

Product Information				
Product Name	Goji Berries			
Product Description	Goji Berries			
Ingredient	% in Mixing Bowl	Country of Origin		
Goji Berries	100%	China		
Ingredient Declaration				
Ingredients: Goji Berries				
Pack Size(s) - Bulk	Product Code	Pack Size	Product Code	Pack Size
	0537105	5kg	0537109	9kg
	0537120	20kg	0537125	25kg
Pack Size(s) - Repacked	Product Code	Pack Size	Product Code	Pack Size
	0537101	1kg	0537103	3kg
	0537314	4 x 3kg	0537396	6 x 1kg
	0537400	10 x 1kg	0537516HP	12 x 160g



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	

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	<b>Product Specification</b>	

Microbiological Standards			
Test	Target	Acceptable	Reject
TVC	<10,000 cfu/g	200,000 cfu/g	>200,000 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	<50 cfu/g	100 cfu/g	>100 cfu/g
Yeasts & Moulds	<500 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%	11-15%	Outside Range
Ochratoxin A	<8 ppb	8 ppb	>8 ppb
SO2	<10 ppm	10 ppm	>10 ppm
Aflatoxin Total	<4 ppb	4 ppb	>4 ppb
Aflatoxin B1	<2 ppb	2 ppb	>2 ppb

Sensory Details	
Appearance	Oval shaped goji berries varying from light red to dark red in colour. Whole dried berries, free flowing. Goji berry crop is from June to September. The berries may darken slightly towards the end of crop from February/March onwards.
Aroma	Typical of Goji Berries with no off or objectionable odours.
Taste	Mildly tangy taste that is slightly sweet and sour.
Texture	Firm and wholesome

Physical Standards			
Parameter	Target	Acceptable	Reject
Extraneous Vegetable Matter	<1%	1%	>1%
Imperfect (Discoloured / Damaged berries)	<5%	5%	>5%
Foreign Bodies	Absent	Absent	Present

Bulk Packaging		
	Primary	Secondary
Material	PE Liner or Aluminium Foil & Vacuum Bag	Corrugated Cardboard Box
Closure Method	Heat Seal	Tape
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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	<b>Product Specification</b>	

Nutritional Information	
Parameter	Per 100g
Energy (kJ)	1673
Energy (Kcal)	395
Protein (g)	14.3
Available Carbohydrates (g)	77.1
Of Which Sugars (g)	45.6
Fat (g)	0.4
Of Which Saturates (g)	0.0
Salt (g)	0.8
Fibre (g)	13.0
Source: Supplier Specification	

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 checked="" 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

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	<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 type="checkbox"/>	<input checked="" type="checkbox"/>	
Fruit & Fruit Derivatives	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Goji Berries
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>	20.01.23

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