Regency Foods established1995

0610400

TEL:02082081200 EMAIL:office@regencyfoods.com

12 x 100g

Product Specification

Product Information						
Product Name		Double Cut Mixed Peel				
Product Description	N	lixture of c	andied ora	ange and lemo	on peel	S.
Ingredient	% in Mixing B	owl		Country	of Or	igin
Orange Peel	46%			Į:	taly	
Glucose Fructose Syrup	21.5%			France, Belg	gium, G	ermany
Sugar	21.5%			Neth	erlands	5
Lemon Peel	11%			Italy		
Citric Acid	<1%			Belgium, China		
Country of Manufacture	Netherlands					
	Ingre	dient Dec	claration			
Ingredients: Orange Pe	el, Glucose-Fructose	Syrup, Su	ıgar, Lemo	n Peel, Acidity	Regula	ator: Citric Acid
Pack Size(s) - Bulk	Produc	Product Code		Pack Size		Size
rack Size(s) - Bulk	0610110				10	kg
	Product Code	Pack	< Size	Product Co	ode	Pack Size
Pack Size(s) - Repacked	0610101	1	kg	0610103	3	3kg
rack Size(s) - Repacked	0610314	4 x	3kg	0610396	5	6 x 1kg

Photograph Typical Example of Raw Material

10 x 1kg

0610510HP

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

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Product Specification

Microbiological Standards				
Test	Target	Acceptable	Reject	
TVC	<10,000 cfu/g	50,000 cfu/g	>50,000 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	2,000 cfu/g	>2,000 cfu/g	
Salmonella	Not Detected in 25g	Not Detected in 25g	Detected in 25g	

Chemical Standards				
Test	Target	Acceptable	Reject	
Brix @ 20°C (°Brix)	74.5	71 – 78	Outside Range	
pH (50% solution)	3.8	3.6 – 4.0	Outside Range	
SO2 (mg/kg)	<10	<10	>10	
Water Activity	<0.76	0.76	>0.76	

Sensory Details			
Appearance	Mix of diced orange, lemon peels.		
Aroma	Sweet, citrus with no off or rancid odours		
Taste	Sweet, citrus with no off or rancid flavours		
Texture	Firm		

Physical Standards				
Parameter	Target	Acceptable	Reject	
Leaf or Fragments (per kg)	Absent	4	>4	
Stem Fragments (per kg)	Absent	4	>4	
Pips or Fragments	Absent	5	>5	
Button / Eyes or Fragments	>50	50	>50	
Discoloured Pieces	>50	50	>50	
Size	Approx 4x4mm			

Bulk Packaging				
	Primary	Secondary		
Material	Food grade polythene liner	Corrugated Cardboard Box		
Closure Method	Folded	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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Product Specification

Nutritional Information		
Parameter	Per 100g	
Energy (kJ)	1332	
Energy (Kcal)	314	
Protein (g)	0	
Available Carbohydrates (g)	76	
Of Which Sugars (g)	70	
Fat (g)	0	
Of Which Saturates (g)	0	
Salt (g)	0.4	
Fibre (g)	5	
Source: Supplier specification		

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

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

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	Product Specification	

Other Intolerances and/or Food Groups					
Company	Contains		C		
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			
Fruit & Fruit Derivatives	\boxtimes		Citrus Fruit Peels		
Flavouring, Colours or Preservatives		\boxtimes			
Beef, Pork, Lamb, Poultry & Derivatives		\boxtimes			
Gelatine		\boxtimes			
Other Animal Derivatives		\boxtimes			
Added Sugar	\boxtimes		Glucose-Fructose Syrup, Sugar		
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			

Signed for an	d 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	Quality Manager	Laura Ciobotar	13.12.2023	

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