Regency Foods	Tel:	02082081200
established1995	Email:	office@regencyfoods.com
Produc	t Specification	

Product Information						
Product Name			Driec	l Figs		
Product Description		Ν	Jaturally Su	n Dried Figs		
Ingredient	% in Mixing B	owl		Country	y of Ori	gin
Figs	100%			Τι	urkey	
Ingredient Declaration						
	In	gredients	: Figs			
Pack Size(s) - Bulk	Product Code	Pac	k Size	Product Co	ode	Pack Size
Fack Size(s) - Duik	0514110	10	Okg	0514212	2	12.5kg
	Product Code	Pac	k Size	Product Co	ode	Pack Size
Pack Size(s) - Repacked	0514101	1	.kg	0514103	3	3kg
rack Size(s) - Repacked	0514314	4 x	: 3kg	0514396	6	6 x 1kg
	0514400	10 :	x 1kg	0514525H	ΗP	12 x 250g

Shelf Life & Storage Conditions				
Maximum Shelf at Packing	365	Days		
Minimum Life on Receipt (MLOR)	90	Days		
Storage Temperature 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	100,000 cfu/g	>100,000 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	<1,000 cfu/g	50,000 cfu/g	>50,000 cfu/g		
Salmonella	Not Detected in 25g	Not Detected in 25g	Detected in 25g		

Chemical Standards					
Test Target Acceptable Reject					
Moisture	<26%	26%	>26%		
Ochratoxin A	<8 ppb	8ppb	>8 ppb		
Aflatoxin Total	<10 ppb	10 ppb	>10 ppb		
Aflatoxin B1	<6 ppb	6 ppb	>6 ppb		

Sensory Details			
Appearance	Light to medium Brown, uniform figs		
Aroma	Sweet & fruity with no off odours		
Taste	Sweet & fruity with no off flavours		
Texture	Soft to firm, but not tough		

Physical Standards					
Parameter	Target	Acceptable	Reject		
Dead Infestation	<0.5%	3%	>3%		
Insect Damage	<16%	16%	>16%		
Split, Torn, Sunscald, Excessively Torn	<10%	25%	>25%		
Mouldy and/or Fermented	<4%	5%	>5%		
Dirty	<2%	2%	>2%		
Undeveloped	<4%	4%	>4%		
Sugared (New Crop Prior to December)	<3%	3%	>3%		
Sugared (December – March)	<6%	6%	>6%		
Sugared (After March)	<50%	50%	>50%		
Stones <2mm	<2	2	>2		
Stones >2mm	Absent	Absent	Present		
EVM	Absent	0.5%	0.5%		
Live Infestation	Absent	Absent	Present		

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Product Specification

Size				
Parameter		Target		
		1	<41	
	Largo	2	41-45	
	Large	3	46-50	
	Large	4	51-55	
	Medium	5	56-60	
Number of whole fruit/kg		6	61-65	
		7	66-70	
		8	71-80	
	Small	9	81-100	
	Smail	10	101-120	
		11	>120	

Bulk Packaging					
	Primary Secondary				
Material	Food Grade LDPE/PE	Corrugated Cardboard Box			
Closure Method	Folded	Таре			
	Repacked Packaging				
	Primary	Secondary			
Material	Clear food grade plastic	Corrugated Cardboard			
Closure Method	Heat Seal	Brown Gum Tape or Clear Sticky Tape			

Nutritional Information		
Parameter	Per 100g	
Energy (kJ)	993	
Energy (Kcal)	235	
Protein (g)	3.3	
Available Carbohydrates (g)	48.6	
Of Which Sugars (g)	48.6	
Fat (g)	1.5	
Of Which Saturates (g)	0.1	
Salt (g)	0.2	
Fibre (g)	6.9	
Source: McCance & Widdowson's Seventh Summary Edition (kJ and Kcal calculated in accordance with Regulation (EU) No 1169/2011)		

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Product Spec	cification

Allergens						
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	Ν				
Peanuts	N	MC	\boxtimes			
Soybeans	N	Ν	\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	N	Ν	\boxtimes			
Lupin	N	Ν				
Molluscs	N	N				
Y = Contains, N = Does Not Contain, MC = May Contain						

T – 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		

Other Intolerances and/or Food Groups					
Component	Contains				
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		Product is Figs		
Flavouring, Colours or Preservatives		\boxtimes			
Beef, Pork, Lamb, Poultry & Derivatives		\boxtimes			
Gelatine		\boxtimes			
Other Animal Derivatives		\boxtimes			
Added Sugar		\boxtimes			
Added Salt		\boxtimes			

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Product Spe	cification

Other Intolerances and/or Food Groups					
Component	Con	tains	Comments		
Component	Yes	No	Comments		
Mono Sodium Glutamate (MSG)		\boxtimes			
Artificial Colours Including Azo Dyes		\boxtimes			
BHA/BHT		\boxtimes			
Kiwi		\boxtimes			
Cinnamon		\boxtimes			
Сосоа		\boxtimes			
Coriander		\square			

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

Name	Position	Signature	Date
LAURA CIOBOTAR		Laura Ciobotar	10.11.23

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