Regency Foods established1995

Product Specification

Product Information					
Product Name	Shelled Pistachios				
Product Description		Raw Pistac	hio Kernels		
Ingredient	% in Mix	ing Bowl	Country	of Origin	
Pistachios	10	00	USA,	Iran	
	Ingre	dient Declaration			
	Ingredier	ts: Shelled Pistachic	os		
	Product Code	Pack Size	Product Code	Pack Size	
Pack Size(s) - Bulk	0039110	10kg	0039425	11.34kg	
	0039212	12.5kg	0039430	13.6kg	
	Product Code	Pack Size	Product Code	Pack Size	
Pack Size(s) - Repacked	0039101	1kg	0039103	3kg	
	0039336	6 x 1kg	0039400	10 x 1kg	
	0039516HP	12 x 160g	0039716HP	6 x 160g	

Photograph

Typical Example of Raw Material



Shelf Life & Storage Conditions			
Maximum Shelf at Packing	730	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	250,000 cfu/g	>250,000 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	<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	
Free Fatty Acids (FFA)	<1.5%	1.5%	>1.5%	
Peroxide Value (PV)	<5 meq/kg	10 meq/kg	>10 meq/kg	
Aflatoxin Total	<4 ppb	10 ppb	>10 ppb	
Aflatoxin B1	<2 ppb	8 ppb	>8 ppb	

Sensory Details		
Appearance	Pistachio kernel with a dry purple/green skin. It may be slightly wrinkled but not	
	shrivelled. Internally the colour is a light creamy yellow/white	
Aroma	A fresh aroma with mild nutty tones typical of Pistachio. Free from foreign	
	odours, taints, rancidity and staleness	
Taste	A fresh, clean and aromatic taste, typical of pistachio product, which is sweet,	
	perfumed and creamy. Free from foreign taints and off-flavours	
Texture	The nut has a relatively dry, uneven surface with a crunchy exterior which gives	
	way to an almost rubbery interior which is oily and smooth	

Physical Standards				
Parameter	Target	Acceptable	Reject	
Serious Damage	<2.5%	2.5%	>2.5%	
Damaged Nut	<2%	2%	>2%	
Insect Damage	<0.4%	0.4%	>0.4%	
Kernels Dust/ Skin	<0.5%	0.5%	>0.5%	
Broken / Splits	<10%	20%	>20%	
Foreign Objects	Absent	0.05%	>0.05%	
EVM	Absent	1%	>1%	
Shell (per 25kg)	Absent	1	>1	

Bulk Packaging					
	F	Primary		Secondary	
Material	Food grade line	Food grade liners		Corrugated Cardboard	
Closure Method	Folded or Heat	Sealed	Sticky Tape	Sticky Tape	
Repacked Packaging					
	F	Primary		Secondary	
Material	Clear food grade	Clear food grade plastic		Corrugated Cardboard	
Closure Method	Heat Seal / Clea	Heat Seal / Clear Sticky Tape		Brown Gum Tape or Clear Sticky Tape	
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Nutritional Information		
Parameter	Per 100g	
Energy (kJ)	2469	
Energy (Kcal)	566	
Protein (g)	21.0	
Available Carbohydrates (g)	29.0	
Of Which Sugars (g)	8.0	
Fat	45.0	
Of Which Saturates	5.5	
Salt (g)	0.0	
Fibre (g)	9.9	
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	Ν	Ν	\boxtimes	
Fish	Ν	Ν		
Peanuts	Ν	MC	\boxtimes	
Soybeans	Ν	Ν	\boxtimes	
Milk	Ν	Ν	\boxtimes	
Nuts	Y	Y	\boxtimes	Pistachios
Celery	Ν	Ν	\boxtimes	
Mustard	Ν	Ν	\boxtimes	
Sesame	Ν	MC	\boxtimes	
Sulphur Dioxide >10 mg/kg	Ν	Ν	\boxtimes	
Lupin	Ν	Ν		
Molluscs	Ν	Ν		
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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Other Intolerances and/or Food Groups					
Composit	Contains		Commonista		
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			
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			
Сосоа		\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

NI	D. Market	O's set as	
Name	Position	Signature	Date
LAURA CIOBOTAR		Laura Ciobotar	26.05.23

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