Regency Foods
established1995

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Product Specification

Product Information					
Product Name		Whole Blanc	hed Almonds		
Product Description		Whole Blanc	hed Almonds		
Ingredient	% in Mix	ing Bowl	Country	of Origin	
Almonds	100 USA (processed in Spain Australia		,		
Ingredient Declaration					
	Ingredi	ents: Almond (Nut)			
Pack Size(s) - Bulk	Product Code		Pack Size		
rack Size(s) - Bulk	0008110		10	kg	
	Product Code	Pack Size	Product Code	Pack Size	
Pack Size(s) - Repacked	0008101	1kg	0008396	6 x 10kg	
	0008400	10 x 1kg	0008516HP	12 x 160g	

Photograph Typical Example of Raw Material



Shelf Life & Storage Conditions				
Maximum Shelf at Packing	365	Days		
Minimum Life on Receipt (MLOR)	90	Days		
Storage Temperature on Delivery Ambient		nbient		
Storage Instructions Store in a cool dry place out of direct sunlight				

Product Code	Issue No.	Issue Date	Authorised By:	Page
23055	10	06.05.22	Laura Ciobotar	Page 1 of 4

Product Spe	cification

Microbiological Standards				
Test	Target	Acceptable	Reject	
TVC	<50,000 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	<100 cfu/g	1,000 cfu/g	>1,000 cfu/g	
Yeasts & Moulds	<500 cfu/g	1,000 cfu/g	>1,000 cfu/g	
Salmonella	Not Detected in 25g	Not Detected in 25g	Detected in 25g	

Chemical Standards				
Test	Target	Acceptable	Reject	
Moisture	<6.5%	6.5%	>6.5%	
Free Fatty Acids (FFA)	<1%	1%	>1%	
Peroxide Value (PV)	<4 meq/kg	4 meq/kg	>4 meq/kg	
Aflatoxin Total	<10 ppb	10 ppb	>10 ppb	
Aflatoxin B1	<8 ppb	8 ppb	>8 ppb	

Sensory Details		
Appearance	Creamy white split almonds	
Aroma	Characteristic of almonds, free from off or rancid odours	
Taste	Creamy, nutty, mild marzipan flavour	
Texture	Crisp, firm	

Physical Standards				
Parameter	Target	Acceptable	Reject	
Dissimilar / Other Varieties	<5%	5%	>5%	
Chipped/Scratched/Machine Damage	<20%	20%	>20%	
Broken / Incomplete / Split	<10%	10%	>10%	
Serious Defect (e.g., insect injury)	<2%	2%	>2%	
Doubles / Twins	<15%	15%	>15%	
Rancid/Bitter/Other Undesirable Flavours	<1%	1%	>1%	
Soft/Rubbery/Hard/Other Undesirable Textures	<1%	1%	>1%	
Rancid/Musky/Other Undesirable Odours	<1%	1%	>1%	
Skin	<1%	1%	>1%	
Foreign Matter including Shell	<0.4%	0.4%	>0.4%	
Other Defects (e.g., brown spot)	<8%	8%	>8%	
Skin Remains	<5%	5%	>5%	

Product Code	Issue No.	Issue Date	Authorised By:	Page
23055	10	06.05.22	Laura Ciobotar	Page 2 of 4

Product Spe	cification

Bulk Packaging					
	Primary	Secondary			
Material	Blue Food Grade Plastic	Corrugated Cardboard			
Closure Method	Folded	Clear Sticky Tape			
	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)	2600	
Energy (Kcal)	629	
Protein (g)	21.1	
Available Carbohydrates (g)	6.9	
Of Which Sugars (g)	4.2	
Fat	55.8	
Of Which Saturates	4.4	
Sodium (mg)	0.0	
Salt (g)	0.1	
Fibre (g)	7.4	
Source: McCance & Widdowson Seventh Summary Edition		

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

Product Code	Issue No.	Issue Date	Authorised By:	Page
23055	10	06.05.22	Laura Ciobotar	Page 3 of 4

Product Specification		

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

Component Yes No Genetically Modified Organisms (GMO) □ Irradiated Materials □ Hydrogenated Fat/Oil □ Palm Oil □ Maize or Maize Derivatives □ Vegetable & Vegetable Derivatives □ Yeast & Yeast Derivatives □ Seeds, Seed Oil & Seed Derivatives □ Fruit & Fruit Derivatives □ Flavouring, Colours or Preservatives □ Beef, Pork, Lamb, Poultry & Derivatives □ Gelatine □ Other Animal Derivatives □ Added Sugar □ Added Salt □ Mono Sodium Glutamate (MSG) □ Artificial Colours Including Azo Dyes □ BHA/BHT □ Kiwi □ Cinnamon □ Cocoa □ Coriander	Other Intolerances and/or Food Groups					
Genetically Modified Organisms (GMO) Irradiated Materials Hydrogenated Fat/Oil Palm Oil Maize or Maize Derivatives Vegetable & Vegetable Derivatives Yeast & Yeast Derivatives Seeds, Seed Oil & Seed Derivatives Fruit & Fruit Derivatives Flavouring, Colours or Preservatives Beef, Pork, Lamb, Poultry & Derivatives Gelatine Other Animal Derivatives Added Sugar Added Salt Mono Sodium Glutamate (MSG) Artificial Colours Including Azo Dyes BHA/BHT Kiwi Cinnamon Cocoa	Component	Contains		Comments		
Irradiated Materials □	Component	Yes	No	Comments		
Hydrogenated Fat/Oil	Genetically Modified Organisms (GMO)		\boxtimes			
Palm Oil □ ⊠ Maize or Maize Derivatives □ ⊠ Vegetable & Vegetable Derivatives □ ⊠ Yeast & Yeast Derivatives □ ⊠ Seeds, Seed Oil & Seed Derivatives □ ⊠ Fruit & Fruit Derivatives □ ⊠ Flavouring, Colours or Preservatives □ ⊠ Beef, Pork, Lamb, Poultry & Derivatives □ ⊠ Gelatine □ ⊠ Other Animal Derivatives □ ⊠ Added Sugar □ ⊠ Added Salt □ ⊠ Mono Sodium Glutamate (MSG) □ ⊠ Artificial Colours Including Azo Dyes □ ⊠ BHA/BHT □ ⊠ Kiwi □ ⊠ Cocoa □ ⊠	Irradiated Materials		\boxtimes			
Maize or Maize Derivatives Image: Comparison of the property of the proper	Hydrogenated Fat/Oil		\boxtimes			
Vegetable & Vegetable Derivatives Image: Cocoa Yeast & Yeast Derivatives Image: Cocoa Yeast & Yeast Derivatives Image: Cocoa Yeast & Yeast Derivatives Image: Cocoa Seeds, Seed Oil & Seed Derivatives Image: Cocoa Yeast & Yeast Yeast	Palm Oil		\boxtimes			
Yeast & Yeast Derivatives Image: Seed Seed Oil & Seed Derivatives Fruit & Fruit Derivatives Image: Seed Oil & Seed Derivatives Flavouring, Colours or Preservatives Image: Seed Oil & Seed Derivatives Flavouring, Colours or Preservatives Image: Seed Oil & Seed Derivatives Beef, Pork, Lamb, Poultry & Derivatives Image: Seed Oil & Seed Derivatives Gelatine Image: Seed Oil & Se	Maize or Maize Derivatives		\boxtimes			
Seeds, Seed Oil & Seed Derivatives	Vegetable & Vegetable Derivatives		\boxtimes			
Fruit & Fruit Derivatives □ ⊠ Flavouring, Colours or Preservatives □ ⊠ Beef, Pork, Lamb, Poultry & Derivatives □ ⊠ Gelatine □ ⊠ Other Animal Derivatives □ ⊠ Added Sugar □ ⊠ Added Salt □ ⊠ Mono Sodium Glutamate (MSG) □ ⊠ Artificial Colours Including Azo Dyes □ ⊠ BHA/BHT □ ⊠ Kiwi □ ⊠ Cinnamon □ ⊠ Cocoa □ ⊠	Yeast & Yeast Derivatives		\boxtimes			
Flavouring, Colours or Preservatives	Seeds, Seed Oil & Seed Derivatives		\boxtimes			
Beef, Pork, Lamb, Poultry & Derivatives	Fruit & Fruit Derivatives		\boxtimes			
Gelatine Other Animal Derivatives Added Sugar Added Salt Mono Sodium Glutamate (MSG) Artificial Colours Including Azo Dyes BHA/BHT Kiwi Cinnamon Cocoa Diameter Signature Signat	Flavouring, Colours or Preservatives		\boxtimes			
Other Animal Derivatives Added Sugar Added Salt Mono Sodium Glutamate (MSG) Artificial Colours Including Azo Dyes BHA/BHT Kiwi Cinnamon Cocoa	Beef, Pork, Lamb, Poultry & Derivatives		\boxtimes			
Added Sugar Added Salt Mono Sodium Glutamate (MSG) Artificial Colours Including Azo Dyes BHA/BHT Kiwi Cinnamon Cocoa	Gelatine		\boxtimes			
Added Salt □ □ Mono Sodium Glutamate (MSG) □ □ Artificial Colours Including Azo Dyes □ □ BHA/BHT □ □ Kiwi □ □ Cinnamon □ □ Cocoa □ □	Other Animal Derivatives		\boxtimes			
Mono Sodium Glutamate (MSG) □ Artificial Colours Including Azo Dyes □ BHA/BHT □ Kiwi □ Cinnamon □ Cocoa □	Added Sugar		\boxtimes			
Artificial Colours Including Azo Dyes BHA/BHT Kiwi Cinnamon Cocoa D M Cocoa	Added Salt		\boxtimes			
BHA/BHT □ □ Kiwi □ □ Cinnamon □ □ Cocoa □ □	Mono Sodium Glutamate (MSG)		\boxtimes			
Kiwi □ □ Cinnamon □ □ Cocoa □ □	Artificial Colours Including Azo Dyes		\boxtimes			
Cinnamon □ □ Cocoa □ □	BHA/BHT		\boxtimes			
Cocoa	Kiwi		\boxtimes			
	Cinnamon		\boxtimes			
Coriander	Cocoa		\boxtimes			
	Coriander		\boxtimes			

Cust	omer		
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			06.05.22

Product Code	Issue No.	Issue Date	Authorised By:	Page
23055	10	06.05.22	Laura Ciobotar	Page 4 of 4