

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

Product Information	
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Product Name	Roasted & Salted Cashew Nuts		
Product Description	Baked cashew nuts drizzled with rapeseed oil and salt		
Ingredient	% in Mixing Bowl	Country of Origin	
Cashew Nuts	93 - 96%	Vietnam, Africa, Brazil	
Rapeseed Oil	2.5 - 5.5%	UK	
Salt	0.5 - 3.5%	UK	
Processed in the UK			

Ingredient Declaration			
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Ingredients: **Cashew Nuts (94%)**, Rapeseed Oil, Salt.

Pack Size(s) - Bulk	Product Code		Pack Size	
	0013212		12.5kg	
Pack Size(s) - Repacked	Product Code	Pack Size	Product Code	Pack Size
	0013016HP	160g	0013050	500g
	0013101	1kg	0013396	6 x 1kg
	0013400	10 x 1kg	0013516HP	12 x 160g

Photograph	
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Typical Example of Raw Material



Shelf Life & Storage Conditions		
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Maximum Shelf at Packing	240	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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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	<1000 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
Aflatoxin Total	<4 ppb	4 ppb	>4 ppb
Aflatoxin B1	<2 ppb	2 ppb	>2 ppb
FFA	0.5%	2%	>2%
PV	<10 meq/kg	10 meq/kg	>30 meq/kg

Sensory Details	
Appearance	White to Cream Whole Roasted Cashews with a salt coating
Aroma	Nutty / Roasted with no objectionable odours
Taste	Typical of salted cashews, with no objectionable or rancid flavours
Texture	Firm and crisp

Physical Standards			
Parameter	Target	Acceptable	Reject
Splits	<60%	60%	>60%
Retained Skin	<5%	5%	>5%
Discoloured	<3%	3%	>3%
Burnt Kernels	<2%	2%	>2%
Particles and Dust less than 3mm	<10%	10%	>10%
Foreign Bodies	Absent	Absent	Present

Bulk Packaging		
	Primary	Secondary
Material	Food Grade Plastic Bag	N/A
Closure Method	Heat Seal	N/A
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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Nutritional Information	
Parameter	Per 100g
Energy (kJ)	2577
Energy (Kcal)	622
Protein (g)	20.5
Available Carbohydrates (g)	18.8
Of Which Sugars (g)	5.6
Fat (g)	50.9
Of Which Saturates (g)	10.1
Salt (g)	0.7
Fibre (g)	3.2
Source: Source: McCance & Widdowson's Seventh Summary Edition (kJ and Kcal calculated in accordance with Regulation (EU) No 1169/2011)	

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	MC	MC	<input checked="" type="checkbox"/>	
Soybeans	N	N	<input checked="" type="checkbox"/>	
Milk	N	N	<input checked="" type="checkbox"/>	
Nuts	Y	Y	<input checked="" type="checkbox"/>	Cashew Nuts
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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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 checked="" type="checkbox"/>	<input type="checkbox"/>	Rapeseed Oil
Fruit & Fruit Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	Salt
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>	30.11.23

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