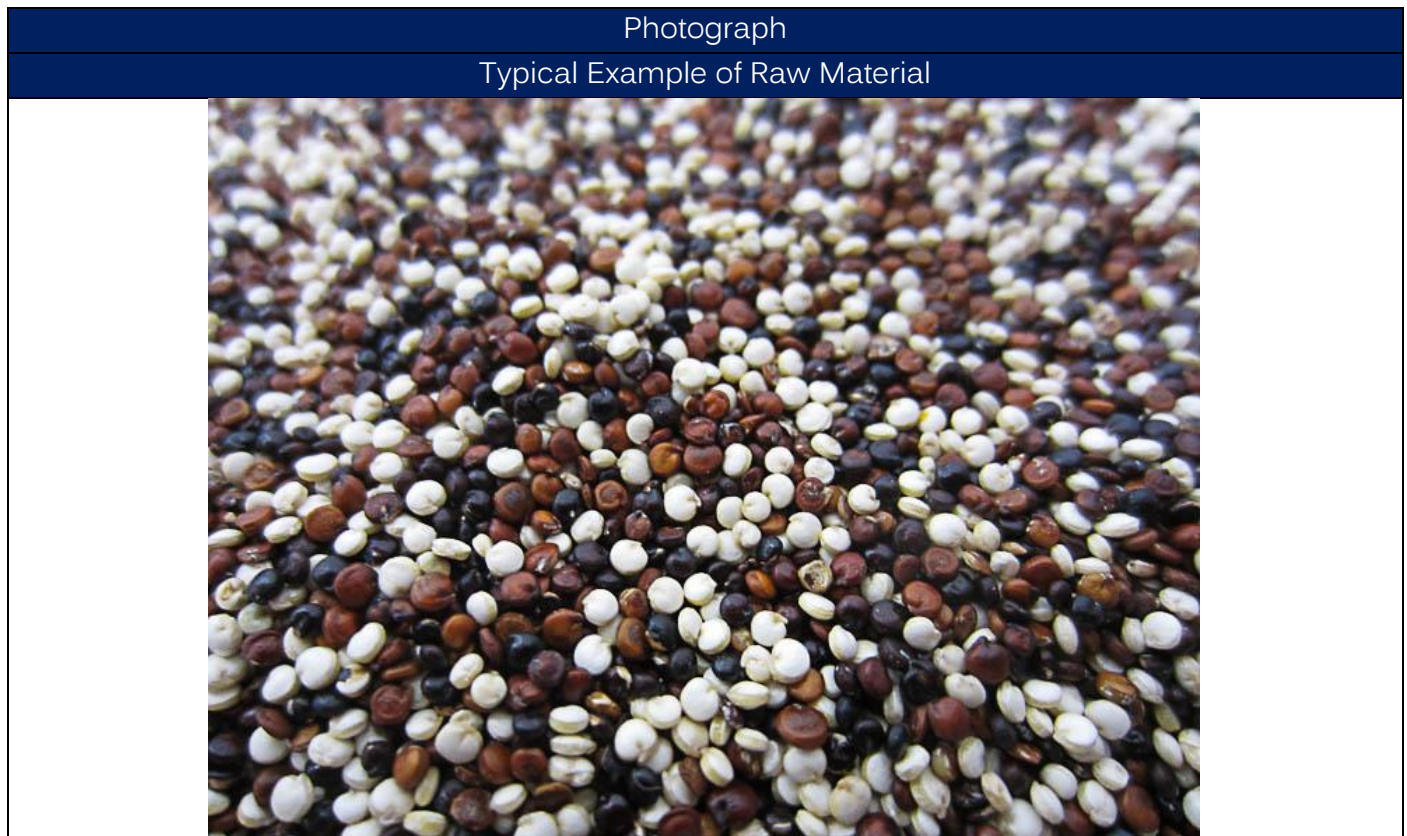


	<b>Regency Foods</b> <small>established 1995</small>	Tel: 02082081200 Email: office@regencyfoods.com
	<b>Product Specification</b>	

Product Information				
Product Name	Tricolour Quinoa			
Product Description	A blend of white, red and black quinoa.			
Ingredient	% in Mixing Bowl		Country of Origin	
White Quinoa	40%		UK, Peru, Spain	
Red Quinoa	30%		Bolivia, Peru, Ecuador, Spain	
Black Quinoa	30%		Bolivia, Peru, Ecuador, Spain	
Ingredient Declaration				
Ingredients: White Quinoa: (40%) Black Quinoa: (30%) Red Quinoa: (30%)				
Pack Size(s) - Repacked	Product Code	Pack Size	Product Code	Pack Size
	0213101	1kg	0213120	20kg
	0213396	6 x 1kg	0213400	10 x 1kg
	0213550HP	12 x 500g		



Shelf Life & Storage Conditions		
Maximum Shelf at Packing	330	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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	Product Specification	

Microbiological Standards			
Test	Target	Acceptable	Reject
TVC	<100,000 cfu/g	1,000,000 cfu/g	>1,000,000 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	<10 cfu/g	1,000 cfu/g	>1,000 cfu/g
Yeasts & Moulds	<1,000 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
Moisture	<13%	13%	>13%
Deoxynivalenol	<750 µg/kg	750 µg/kg	>750 µg/kg
Zearalenone	<75 µg/kg	75 µg/kg	>75 µg/kg
Aflatoxin Total	<4 µg/kg	4 µg/kg	>4 µg/kg
Ochratoxin A	<3 µg/kg	3 µg/kg	>3 µg/kg
Saponin	<0.01%	0.01%	>0.01%

Sensory Details	
Appearance	White/cream, red and black grains of quinoa
Aroma	Typical of quinoa, free from foreign odours
Taste	Typical of quinoa, free from foreign flavours
Texture	Firm when raw, soft and crunchy when cooked

Cooking Instructions	
Rinse 1 cup of grain and place in pan with 2 cups of water. Bring to boil, cover and simmer on low heat for 15-20 minutes or until water is absorbed. Leave covered for 5 minutes then fluff with a fork.	

Physical Standards			
Parameter	Target	Acceptable	Reject
Size (Diameter)	1.85mm	1.2 – 2.5mm	Outside Range
Impurities (EVM)	<0.1%	0.1%	>0.1%
Stones	Absent	1 per 100kg	>1 per 100kg
Live Infestation	Absent	Absent	Present
Damaged Grains	<1%	1%	>1%
Broken Grains	<1.5%	1.5%	>1.5%
Immature Grains	<0.5%	0.5%	>0.5%
Contrasting Grains	<0.2%	0.2%	>0.2%
Sprouted Grains	<0.15%	0.15%	>0.15%

Packaging		
	Primary	Secondary
Material	Food grade plastic	Corrugated Cardboard
Closure Method	Heat Seal / Folded	Brown Gum Tape or Clear Sticky Tape

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	<b>Product Specification</b>	

Nutritional Information	
Parameter	Per 100g
Energy (kJ)	1311
Energy (Kcal)	309
Protein (g)	13.8
Available Carbohydrates (g)	55.7
Of Which Sugars (g)	6.1
Fat (g)	5.0
Of Which Saturates (g)	0.5
Salt (g)	0.2
Fibre (g)	7.0
Source: Calculated	

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

Suitable for	
Group	Repacked
Vegetarian	Yes
Vegan	Yes
Kosher (Certified)	No
Halal (Certified)	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"/>	Quinoa is a seed
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 type="checkbox"/>	<input checked="" type="checkbox"/>	
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>	21.12.2023

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