

Regency Foods established 1995						EMAIL : office@regencyfoods.com phone : 02082081200	
	FINISHED PRODUCT SPECIFICATION						

Supplier information

Supplier information	
Company name:	LINGHAM & SONS (MALAYSIA) SDN BHD
Contact person:	MR CHARLES & MS TEE
Address:	LOT 1956, JALAN BANGI LAMA, BATU 1 ½, 43500 SEMENYIH, SELANGOR DARUL EHSAN, MALAYSIA
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Quality systems	Valid until	Others <small>Iso, Halal, Kosher, Laboratory, environment, Durability, etc.</small>	Valid until
GMP	13/01/2024	HALAL	31/07/2024
HACCP	13/01/2024	FSSC 22000	20/08/2024
BRC			
IFS			
ISO 22000			

Please provide a copy of your quality certificates

Approval No / EU No:	
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Please provide a copy of your certificate

PRODUCT NAME & Article number supplier	Lingham's Chilli Sauce 2.5kg
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Description	
Product name and net contents	Lingham's Chilli Sauce 2.5kg
General description:	Chilli Sauce

The product must apply to the following (GMP, HACCP) general properties.

- produced with food additives which are allowed according to council directive (EC) No 95/2, the commission directive (EC) No 95/45 and regulation (EC) No 1333/2008
- at least the net weight must be mentioned on the packaging.
- free of pathogens, toxins of pathogens, and pathogen viruses, including protozoa of parasites and must comply with commission regulation (EC) No 2073/2005
- free of GMO ingredients according to Regulation (EC) No 1829/2003 and Regulation (EC) No 1830/2003.
- packed in non-migrate able packaging's. Regulation (EC) No 10/2011 and regulation (EC) No 321/2011
- free of residues of chemicals like cleaning agents and lubricants
- free of pesticides, heavy metals.
- free of irradiated ingredients.
- comply with the maximum levels for nitrate, aflatoxins, ochratoxin A, patulin, deoxynivalenol, zearalenone, fumonisins, T-2 and HT-2 toxin, lead, cadmium, mercury, tin (inorganic), 3-mcpd, Dioxins, PCBs and Benzo(a)pyrene according to commission regulation (EC) No 1881/2006
- comply with legislation on biogenic amines.
- free of harmful foreign bodies such as wood, glass, metal, plastic, etc.
- free of pest or damage by pest (insects and rodents).
- free of illegal colourings (sudan red, etc.).

2.1 Ingredient declaration

Ingredient declaration on original packaging
Sugar, Red Chillies, Salt, and Vinegar.
Languages on original packaging

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2.2 Component list

[illegible]

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Please check if the quantity is 100%	TOTAL	100%

2.3 Additives declaration

Additives declaration		
E-number	Name	Category / way of use
NIL	NIL	NIL

2.4 Alcohol, halal, vegetarians

Is the product free from alcohol?	Yes	If yes, concentration: 0%
Is the product free of artificial additives? (Colourings, flavourings, preservatives, etc.)	Yes	
Is this product Halal?	Yes	If yes, institution: JAKIM
	Yes	Valid until: Renew every two year

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Is this product Kosher?	Yes	If yes, institution: Three Line K kosher certification
Is it mentioned on the packaging?	No	Valid until:
Is this product suitable for vegetarians?	Yes	
Is this product suitable for vegans?	Yes	
Is this product organic?	No	
Is this product part of a fair-trade program?	Yes	ANUGA GERMANY / GULFOOD / SIAL PARIS

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3 Storage, shelf life, Weight and Traceability Coding

3.1 Storage conditions, Shelf life and Weight

Storage conditions & shelf life					
Storage temperature:	Target	Min	Max	UoM	Comment
	21	20	25	°C	
Storage conditions:	Cool and dry place				
Total shelf life:	Target	Min	Max	UoM	Comment
	24	12	24	months	

Weight: (content Consumer unit)	Target	Min	Max	UoM	Solid products in g, liquids in ml, Comment
	280	270	290	ml	
Drained weight:				gram	(if applicable)

SECONDARY SHELF LIFE: Storage conditions & shelf life AFTER OPENING					
Storage temperature after opening:	Target	Min	Max	UoM	Comment
	21	20	25	°C	
Storage conditions after opening:					
Total shelf life after opening:	Target	Min	Max	UoM	Comment
	180	180	180	days	

3.2 Code for traceability

Codes	
Traceability Code	Best Before Date
Date Code	DD/MMM/YYYY

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4. Allergens, GMO and Irradiation

4.1 Allergen declaration

LeDa code	GS1 code	Allergen	Recipe without (Z)	Recipe contains (M)	May contain (and recipe without) (K)	Unknown (O)
		Legal allergens				
1.1	UW	Wheat	Z	N	N	N
1.2	NR	Rye	Z	N	N	N
1.3	GB	Barley	Z	N	N	N
1.4	GO	Oats	Z	N	N	N
1.5	GS	Spelt	Z	N	N	N
1.6	GK	Kamut	Z	N	N	N
1	AW	*) Gluten	Z	N	N	N
2.0	AC	Crustaceans	Z	N	N	N
3.0	AE	Egg	Z	N	N	N
4.0	AF	Fish	Z	N	N	N
5.0	AP	Peanuts	Z	N	N	N
6.0	AY	Soy	Z	N	N	N
7.0	AM	Cow's milk	Z	N	N	N
8.1	SA	Almonds	Z	N	N	N
8.2	SH	Hazelnuts	Z	N	N	N
8.3	SW	Walnuts	Z	N	N	N
8.4	SC	Cashews	Z	N	N	N
8.5	SP	Pecan nuts	Z	N	N	N
8.6	SR	Brazil nuts	Z	N	N	N
8.7	ST	Pistachio nuts	Z	N	N	N
8.8	SM	Macadamia/ Queensland nuts	Z	N	N	N
8	AN	*) Nuts	Z	N	N	N
9.0	BC	Celery	Z	N	N	N
10.0	BM	Mustard	Z	N	N	N
11.0	AS	Sesame	Z	N	N	N
12.0	AU	Sulphur dioxide and sulphites (E220 - E228) at concentrations of more than 10 mg/kg or 10 mg/l, expressed as SO2	Z	N	N	N
13.0	NL	Lupin	Z	N	N	N
14.0	UM	Molluscs	Z	N	N	N
		Additional allergens	Z	N	N	N
20.0	ML	Lactose	Z	N	N	N
21.0	NC	Cocoa	Z	N	N	N
22.0	MG	Glutamate (E620 – E625)	Z	N	N	N
23.0	MK	Chicken meat	Z	N	N	N
24.0	NK	Coriander	Z	N	N	N
25.0	NM	Corn/ maize	Z	N	N	N
26.0	NP	Legumes /Pulses	Z	N	N	N
27.0	MC	Beef	Z	N	N	N
28.0	MP	Pork	Z	N	N	N
29.0	NW	Carrot	Z	N	N	N

(*) Only to be used in case of cross contamination (see explanation gluten and nuts in enclosure)

M / Recipe contains: The product contains the substance listed as an ingredient – or the substance is present in an ingredient – according to the method of preparation. The product will not be included in the proprietary brand list concerned.

Z / Recipe without: The product contains none of the substance mentioned according to the method of preparation. The product will be included in the proprietary brand list concerned.

K / May contain: The product may contain the substance mentioned because of cross-contamination (and recipe without) (see below). The product will be included in the proprietary brand list concerned but will be marked.

O / Unknown: There is insufficient data available concerning the presence of the substance in the product. The product will not be included in the proprietary brand list concerned.

N / Not entered: Nothing has been entered concerning the substance mentioned. This happens automatically if you do not choose one of the four other options. The product will not be included in the proprietary brand list concerned

If Product may Contain - What sort of control measures in place to stop contaminate the product :



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4.2 Irradiation and Genetically Modified Organisms (GMO)

Products containing irradiated ingredients or ingredients obtained from GMOs must be labelled as such.

Irradiation and GMO	
Is this product (and all its ingredients) free from irradiation?	Yes
Does the product contain ingredients which are a risk for GMO (e.g. soy, maize, wheat, rice)?	Yes
Is this product (and all its ingredients) free from GMO? According to 1829/2003/EC and 1830/2003/EC	Yes

5. Sensory Analysis

Sensory examination	Target	Accept	Reject
Appearance / colour: Photo Evidence	Dark Red 	As per target 	Out of target
Taste:	Hot Spicy	As per target	Out of target
Odour:	Fresh Chili, and vinegar	As per target	Out of target
Texture / consistency:	Liquid	As per target	Out of target

6. Chemical / Physical analysis

Please state chemical and physical values. The blank fields should be used for other relevant data for specific products. In "measuring frequency" the control frequency in the production shall be stated, e.g. 2 times / day. Also state the method in use.

Chemical / physical analysis						
	Target	Min	Max	UoM	Method	Measuring frequency
Viscosity						
Water activity *				Value		

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Moisture content				%		
PH	<3.8	3.0	3.8	Value	pH meter	Every batch
Brix				° Brix		
Ash				gram		
Density (20°C)				g/cm ³		
Dry matter				%		
Salt				%		
Aluminium				mg/kg	.	
Tin						
Zinc						
Copper						
Lead						
Arsenic						
Mercury						
Cadmium						
Aflatoxin						
Aflatoxin (B1)						
Ochratoxin A						
Sudan I-IV						

7. **Product defects**

Product defects	
Defect	UoM
Foreign material (product inherent)	0 %
Foreign material (not product inherent)	0 %
Sand	0 %
Fluid / drip / glaze	0 %
Damaged products	0 %
Percentage of remaining variances	0 %

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8. Microbiological analysis

Give microbiological values at "best before date" -BBD-. (*) M= the upper acceptable concentration of a test organism. A count above M for any sample unit is unacceptable. In sampling frequency" the control frequency in the production shall be stated, e.g. 2 times / day. Also state the used method.

Microbiological analysis					
	Accept	Reject	UoM	Method	Sampling frequency
Total aerobic plate count	100000 Max		cfu/g	FDA's BAM Chapter 3 (2001)	Twice a year
Enterobacteriaceae	Absent		cfu/g	AOAC Official Method 2003.01	Twice a year
Coliforms	200 Max		cfu/g	FDA's BAM Chapter 4 (2002)	Twice a year
Faecal coliforms	Absent		cfu/g	FDA's BAM Chapter 4 (2002)	Twice a year
Bacillus cereus	Absent		cfu/g	FDA's BAM Chapter 14 (2012)	Twice a year
Staphylococcus aureus	Absent		cfu/g	FDA's BAM Chapter 14 (2001)	Twice a year
Salmonella	Absent		cfu/25g	FDA's BAM Chapter 5 (2011)	Twice a year
Listeria monocytogenes	Absent		cfu/g	In House Method based on ISO 11290-1 and ISO 11290-2:2017	Twice a year
Clostridium perfringens	Absent		cfu/g	FDA's BAM Chapter 16 (2001)	Twice a year
Yeasts	<25		cfu/g	In House Method CLWI-TEC-M005, FDA's BAM Chapter 18 (2001)	Twice a year
Moulds	<25		cfu/g		Twice a year
Toxins	N/A		cfu/g	N/A	N/A
Sulphite reducing clostridium perfringens	Absent		cfu/g	FDA's BAM Chapter 16 (2001)	Twice a year

Is the analysing firm ISO 17025 or (EN 45001 for EU) qualified?	Yes (ISO 17025)
Is the analysing firm ISO 9001:2000 qualified?	No
Is the analysing firm UKAS certified?	No

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9. Nutrition declaration

Liquid products in ml, solid products in g

Nutritional Values (per 100g /100ml*)			If Nutrition declaration for prepared product are used, fill in correct instructions at § 11.3, this has to be mentioned on the label
Property	Value	UoM	
<input type="checkbox"/> Per 100g	<input type="checkbox"/> Per 100ml		
<input type="checkbox"/> Raw (unprepared product)	<input type="checkbox"/> Prepared product		
Energy*	1166	KJ	
Energy*	279	Kcal	
Fat*	0.1	gram	
-saturated fat *	<0.1	gram	
-mono unsaturated fat		gram	
-poly unsaturated fat		gram	
-cholesterol		gram	
-trans fat		gram	
-salatrim		gram	
Carbohydrates*	68.4	gram	
-sugars*	64.8	gram	
-polyols		gram	
-erytritol		gram	
-starch		gram	
Fibre		gram	
Organic acids		gram	
Alcohol		gram	
Protein*	1.1	gram	Is the salt content is exclusively due to the presence of naturally occurring sodium? Yes
Salt*	4.5	gram	
Other values (than per 100g / 100ml) are not allowed in EU legislation! * these values are mandatory according To EU 1169/2011			

Vitamins and Minerals			
Vitamins and Minerals	Amount	UoM	% of recommended daily intake according to EU 1169/2011

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<div> <div>How are the nutritional values obtained?</div> <div>(literature/ calculated/ analysed by certified laboratory)</div> </div>	Analysed by certifiied laboratorium.
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10. Process description and metal detection

Metal detection						
Is the product metal detected?	Yes					
If yes, detection limits:	Ferrous	2.0mm	Non Ferrous	3.0mm	Stainless steel	4.0mm
Frequency of Check	Twice a day (morning and after lunch) & every changes of product					

Sieving	
Mesh size	N/A
Frequency of Check	N/A

Attach the copy of HACCP Process flow chart separately, please list the CCP and the copy of CCP validation.

Please refer to attachment: Process Flow Chart	
	CCP 1: pH ≤ 3.8
	CCP2:
	CCP3:
	CCP4:
	CCP5:
	CCP6:
	CCP7:

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11. Packaging and labelling

11.1 Preservation of consumer packaging

Packaging material and Preservation	
Packaging according to: Regulation (EC) No 10/2011 Regulation (EC) No 321/2011	Yes / No If yes, add test report

Atmosphere packing	No
- if yes, which method is used?	
Gas packing	No
- if yes, which gasses are used?	
Vacuum packing	No
Pasteurized	No
Sterilised	No
Active packaging	No
- which kind is used (e.g. oxygen absorber/ silica / other sorbents.)	
Is the Packaging Recyclable? Please declare the % and the evidence.	Yes
Is the packaging being Food Grade? If yes – Please attach the evidence.	Yes

11.2 Product storage

Discribe how to store the product before and after opening. (This will be mentioned on the label)	
Storage conditions before opening	Cool and dry place about 20-25 degrees C
Storage conditions after opening	Cool and dry place about 20-25 degrees C

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11.3 Method of preparation or Instruction for Use

Describe how consumers must prepare the product. (Cooking instructions). These instructions will be printed on the label if the nutritional values of the prepared product have been indicated.
Dipping sauce

11.4 Product label

Product label:	
Is a copy or photo of your own product label enclosed?	Yes / No Yes / No
 	

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11.5 Labelling requirements

Please make sure the labelling will be made according to Regulation (EU) No 1169/2011 of the European parliament and of the council of 25 October 2011

Product label	
The product label complies with the requirements mentioned above?	Yes

12. product safety and possible dangers

Pathogen micro organism Salmonella can occur Clostridium can occur Staphylococcus aureus can occur Campylobacter can occur Yersinia can occur Listeria monocytogenes can occur Vibrio can occur Clostridium can occur Bacillus cereus can occur Aeromas can occur Plesiomonas can occur Shigella can occur Miscellaneous entro's can occur Streptococcus can occur E-coli can occur Pseudomonaden can occur		Pesticides Fungicides can occur Herbicides can occur Insecticides can occur Nematicides can occur Rodenticides can occur Chloormequat can occur Organofosfates can occur Instant toxic pesticides can occur DDT can occur	
Pathogen toxins Staphylococcus aureus toxin can occur Clostridium botuline toxin can occur Bacillus cereus toxin can occur E-coli toxin can occur Clostridium perfringens toxin can occur Pseudomonas toxin can occur Salmonella Toxin can occur		Gaseous pesticide media Methylbromide can occur Fosfine can occur	
Pathogen viruses Hepatitis A virus not a possible danger Hepatitis E virus not a possible danger Rotavirus not a possible danger Norwalk virus group not a possible danger Other not a possible danger		Heavy metals Lead can occur Cadmium can occur Mercury can occur Arsenic can occur Iodine can occur	
Parasitical protozoa Giardia not a possible danger Entamoeba not a possible danger Cryptosporidium not a possible danger Cyclospora not a possible danger		Mycotoxins Ciguatera poisoning not a possible danger Shellfish toxins not a possible danger Scombroid poisoning not a possible danger Tetrodotoxin not a possible danger Mushroom toxins not a possible danger Aflatoxins not a possible danger Pyrrolizidine not a possible danger Phytohaemagglutinin not a possible danger Grayanotoxin not a possible danger Citrinine not a possible danger Ergotalkaloiden not a possible danger	

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Anisakis sp	not a possible danger	Fumonisine	not a possible danger
Diphyllobothrium	not a possible danger	Luteoskyrine	not a possible danger
Nanophyetus	not a possible danger	Ochratoxin	not a possible danger
Eustrongylides	not a possible danger	Patuline	not a possible danger
Acanthamoeba	not a possible danger	Penicillineacid	not a possible danger
Ascaris	not a possible danger	Sterigmatocystine	not a possible danger
		Trichothecenen	not a possible danger
Lubricants		Fusarium	not a possible danger
Oils	not a possible danger	Zearalenone	not a possible danger
Fats	not a possible danger	Ochratoxin A	not a possible danger
Lubricants	not a possible danger		
Cleaning and disinfectant	not a possible danger	Biogenic amine's	
		Histamine	not a possible danger
Indications of the authorities		Tryptamine	not a possible danger
Legislation	not a possible danger	Cadaverine	not a possible danger
Preservatives	not a possible danger	Putrescine	not a possible danger
Irradiated ingredients	not a possible danger	Spermine	not a possible danger
GMO	not a possible danger	Spermidine	not a possible danger
Miscellaneous		Physical dangers	
Migration of packaging	not a possible danger	Glass, rocks, wood, metal, etc.	not a possible danger
Dioxins	not a possible danger	Bone parts and/or splinters	not a possible danger
PAH's	not a possible danger		
3-MCPD	not a possible danger	Vermin	
Nitrofurans	not a possible danger	Excrement	not a possible danger
Nitrite - Nitrate	not a possible danger	Damage of vermin	not a possible danger
SRM	not a possible danger	Microbiological contamination of vermin	not a possible danger
Sudan red I, II, III and IV	not a possible danger		
Other illegal colours	not a possible danger		

Laura Ciobotar

Supplier Terms

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I, the supplier as mentioned above, declare that this product will be delivered according to this specification.

Signed:

Date: 27 JUL 2023

Name: TEE PEI SHEE

Position: INTERNATIONAL TRADE MANAGER

On behalf of: LINGHAM & SONS (MALAYSIA) SDN BHD
(Company Name)

Regency Foods Technical Sign Off:

Name:	LAURA CIOBOTAR	Position:	Purchasing Manager
Signed:	<i>Laura Ciobotar</i>	Date:	25.03.2024