Regency Foods established1995

Product Specification

Product Information							
Product Name			Whole Pit	ted Dates			
Product Description			Pitted	Dates			
Ingredient	% in Mixing B	owl		Country	of Or	igin	
Dates	100%			Iran /	Pakista	ın	
	Ingredient Declaration						
	Ing	gredients: D	ates				
Pack Size(s) - Bulk Product Code Pack Size				Size			
rack Size(s) - Duik	0512	1110	110 10kg			kg	
	Product Code	Pack	Size	Product Co	ode	Pack Size	
Pack Size(s) - Repacked	0511101	1k	g	0511103	3	3kg	
Pack Size(s) - Repacked	0511314	4 x 3	3kg	0511396	<u> </u>	6 x 1kg	
	0511400	10 x	1kg	0511550⊦	HP	12 x 500g	

Photograph Typical Example of Raw Material



Shelf Life & Storage Conditions				
Maximum Shelf at Packing	540	Days		
Minimum Life on Receipt (MLOR)	90	Days		
Storage Temperature on Delivery Ambient				
Storage Instructions Store in a cool dry place out of direct sunligh				

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Microbiological Standards				
Test	Target	Acceptable	Reject	
TVC	<10,000 cfu/g	50,000 cfu/g	>50,000 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	<50 cfu/g	100 cfu/g	>100 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	<16%	20%	>20%	
Aflatoxin Total	<4 ppb	4 ppb	>4 ppb	
Aflatoxin B1	<2 ppb	2 ppb	>2 ppb	

Sensory Details			
Annoaranco	Characteristic Dark Brown in Colour, Oval in shape, split down one side for		
Appearance removal of pit.			
Aroma	Rich with caramel notes		
Taste	Sweet caramel flavour		
Texture Slightly stick with harder skin and softer chewy flesh			

Physical Standards				
Parameter	Target	Acceptable	Reject	
Count (per lb)	100	70 - 130	Outside Range	
Date Stone & Pits	Absent	0.5%	>0.5%	
Calyxes (per 10kg)	Absent	0.5%	>0.5%	
Hair (per 10kg)	Absent	1	>1	
Dead Infestation or parts thereof	Absent	4%	>4%	
Infestation	Absent	Absent	Present	
Impurity (per lb)	<1%	1%	>1%	
EVM	<1%	1%	>1%	
Open Fruits	<3%	3%	>3%	
Unclosed	<1%	1%	>1%	
Mechanically Damaged	<2%	2%	>2%	
Dust & Grit <0.5g (per 100kg)	Absent	1	>1	
Total Mineral Stones <0.5g (per 100kg)	Absent	1	>1	
Other Foreign Material	Absent	Absent	Present	
Discolouration	<1%	1%	>1%	

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Bulk Packaging					
	Primary	Secondary			
Material	Food Grade Liner	Corrugated Cardboard Box			
Closure Method	Folded	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)	1252	
Energy (Kcal)	295	
Protein (g)	3.3	
Available Carbohydrates (g)	68.0	
Of Which Sugars (g)	68.0	
Fat (g)	0.2	
Of Which Saturates (g)	0.1	
Salt (g)	0.1	
Fibre (g)	4.0	

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	Comments	
Cereals containing gluten	N	MC	\boxtimes		
Crustaceans	N	N			
Eggs	Ν	N	\boxtimes		
Fish	N	N			
Peanuts	Ν	MC	\boxtimes		
Soybeans	N	N	\boxtimes		
Milk	N	N	\boxtimes		
Nuts	N	MC	\boxtimes		
Celery	Ν	N	\boxtimes		
Mustard	N	N	\boxtimes		
Sesame	N	MC	\boxtimes		
Sulphur Dioxide >10 mg/kg	N	N	\boxtimes		
Lupin	N	N			
Molluscs	N	N			
Y = Contains, N = Does Not Contain, MC = May Contain					

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F	Product Spe	cification	

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

Other Intolerances and/or Food Groups						
Component	Contains		Comments			
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		Dates			
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				
Cocoa		\boxtimes				
Coriander		\boxtimes				

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

Name	Position	Signature	Date
		Laura Ciobotar	21.11.22

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