

Regency Foods <small>established1995</small>	TEL:0282081200 EMAIL: office@regencyfoods.com
Product Specification	

Product Information

Product Name	Raw Thick Chipped Coconut
Product Description	Raw Thick Chipped Coconut
Ingredient	Country of Origin
Coconut	Indonesia, Philippines, Sri Lanka
Sulphur Dioxide	

Ingredient Declaration

Ingredients: Coconut, Preservative: **Sulphur Dioxide**.

Pack Size(s) - Bulk	Product Code	Pack Size	Product Code	Pack Size
		0018110	10kg	0018425
Pack Size(s) - Repacked	Product Code	Pack Size	Product Code	Pack Size
	0018101	1kg	0018396	6 x 1kg
	0018400	10 x 1kg	0018510HP	12 x 100g
	0018810	6 x 100g		

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	
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	5,000 cfu/g	>5,000 cfu/g
Salmonella	Not Detected in 25g	Not Detected in 25g	Detected in 25g

Chemical Standards			
Test	Target	Acceptable	Reject
Moisture	<4%	4%	>4%
Free Fatty Acids (FFA)	<0.15%	0.15%	>0.15%
Aflatoxin Total	<4 ppb	4 ppb	>4 ppb
Aflatoxin B1	<2 ppb	2 ppb	>2 ppb

Sensory Details	
Appearance	White flakes of coconut
Aroma	Natural coconut aroma, free from off or foreign odours
Taste	Mild and fresh coconut flavour, free from foreign or off taints
Texture	Free flow long chip coconut

Physical Standards			
Parameter	Target	Acceptable	Reject
Thickness	1.05 mm	0.7 – 1.4 mm	Outside Range
Foreign Bodies	Absent	Absent	Present
Impurities (per 100 gr)	>4 pcs	4 pcs	>4 pcs
Fiber / Husk	>10 fibers	10 fibers	>10 fibers

Bulk Packaging		
	Primary	Secondary
Material	LDPP / Polyethylene liner	Corrugated Cardboard / Multi-layer Kraft Paper Bag
Closure Method	Folded / Heat Seal	Tape / Glue
Repacked Packaging		
	Primary	Secondary
Material	Clear food grade plastic	Corrugated Cardboard
Closure Method	Heat Seal / Clear Tape	Brown Gum Tape or Clear Sticky Tape

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Nutritional Information

Parameter	Per 100g
Energy (kJ)	3037
Energy (Kcal)	735
Protein (g)	6.9
Available Carbohydrates (g)	23.7
Of Which Sugars (g)	7.4
Fat (g)	64.5
Of Which Saturates (g)	57.2
Salt (g)	0.1
Fibre (g)	16.3

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	N	MC	<input checked="" type="checkbox"/>	
Soybeans	N	N	<input checked="" type="checkbox"/>	
Milk	N	N	<input checked="" type="checkbox"/>	
Nuts	N	MC	<input checked="" type="checkbox"/>	
Celery	N	N	<input checked="" type="checkbox"/>	
Mustard	N	N	<input type="checkbox"/>	
Sesame	N	MC	<input checked="" type="checkbox"/>	
Sulphur Dioxide >10 mg/kg	Y	Y	<input checked="" type="checkbox"/>	Sulphur Dioxide
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 type="checkbox"/>	<input checked="" type="checkbox"/>	
Fruit & Fruit Derivatives	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Coconut
Flavouring, Colours or Preservatives	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Preservative: Sulphur Dioxide
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"/>	

Please note: we are declaring Sulphur Dioxide as an ingredient. However, due to multiple sources product may not contain Sulphur Dioxide.

Signed for and on behalf of		Signature	Date
Name	Position		

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>	03.11.20

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