

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

Product Information	
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Product Name	Roasted & Salted Pistachio Nuts
Product Description	Roasted & Salted Pistachios in Shell
Ingredient	Country of Origin
Pistachios	Iran, USA
Salt	

Ingredient Declaration	
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Ingredients: **Pistachio Nuts, Salt**

Pack Size(s) - Bulk	Product Code		Pack Size	
	0038110		10kg	
	0038425		11.34kg	
Pack Size(s) - Repacked	Product Code	Pack Size	Product Code	Pack Size
	0038101	1kg	0038103	3kg
	0038396	6 x 1kg	0038400	10 x 1kg
	0038516HP	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	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	<500 cfu/g	1,000 cfu/g	>1,000 cfu/g
Salmonella	Not Detected in 25g	Not Detected in 25g	Detected in 25g

Chemical Standards			
Test	Target	Acceptable	Reject
Moisture	<3%	5.0%	>5.0%
Free Fatty Acids (FFA)	<2.0%	2.0%	>2.0%
Peroxide Value (PV)	<10 meq/kg	30 meq/kg	>30 meq/kg
Aflatoxin Total	<10 ppb	10 ppb	>10 ppb
Aflatoxin B1	<8 ppb	8 ppb	>8 ppb

Sensory Details	
Appearance	A roasted golden-yellow brown shell which should be opened and of the correct grade. The shell is oval or 'eye-shaped' and a green-purple nut kernel should be protruding inside. The kernel is slightly wrinkled and dry-looking with darker, muted mauve and green colours than raw. It is about 15mm in length
Aroma	A relatively fresh and roasted aroma with mild nutty tones. Free from foreign and burnt odours, taints, rancidity and staleness
Taste	A salty, roasted, fresh, clean and oily-aromatic taste, typical of a pistachio product which is sweet, perfumed and creamy. It will be free from foreign or burnt taints and off-flavours
Texture	The shell should be hard and dry, and break crisply when opened. The nut has a relatively dry, uneven surface skin with a crunchy exterior which gives way to a crispy interior which is oily and smooth

Physical Standards			
Parameter	Target	Acceptable	Reject
Salt	<1.0%	0.5 - 2.5%	>2.5%
External Shell Defects:			
Non-Splits and Not Split Along Suture	<6.0%	6.0%	>6.0%
Adhering Hull	<1.0%	1.0%	>1.0%
Stained Nuts	<25%	25%	>25%
Other Damage	<2.0%	2.0%	>2.0%
Total Internal or Kernel Damage:	<9.0%	9.0%	>9.0%
Damaged (Immature Kernels/Spotting)	<6.0%	6.0%	>6.0%
Serious Damage (Max. Insect Damaged 2%)	<4.0%	4.0%	>4.0%

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Physical Standards			
Parameter	Target	Acceptable	Reject
Other Defects:			
Shell pieces and blanks	<2.0%	2.0%	>2.0%
Particles and dust	<0.25%	0.25	>0.25%
Loos Kernels	<6.0%	6.0%	>6.0%
Closed	<5%	5%	>5%
Empty Shells	<1%	2%	>2%
Foreign Material	Absent	0.25	>0.25%
EVM	Absent	1%	>1%

Bulk Packaging		
	Primary	Secondary
Material	Food Grade Polythene Liner/MDPE Liner	Corrugated Cardboard Box
Closure Method	Heat Seal/Folded	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

Nutritional Information	
Parameter	Per 100g
Energy (kJ)	2542
Energy (Kcal)	615
Protein (g)	17.9
Available Carbohydrates (g)	8.2
Of Which Sugars (g)	5.7
Fat (g)	55.4
Of Which Saturates (g)	7.4
Salt (g)	1.3
Fibre (g)	6.1

Source: 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 Food	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"/>	

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Allergens				
Component (and products thereof)	Contains (Bulk)	Contains (Repack)	Handled at REGENCY	Comments
Nuts	Y	Y	<input checked="" type="checkbox"/>	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

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 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"/>	

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Product Specification		

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>	29.05.23