

Tel: 02082081200
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Product Specification

Product Information

Product Name	Medium Whole Brazil Nuts	
Product Description	Whole Brazil Nuts – Medium Size	
Ingredient	% in Mixing Bowl	Country of Origin
Brazil Nuts	100	Bolivia, Peru, Brazil

Ingredient Declaration

Ingredients: Brazil Nuts

Pack Size(s) - Bulk	Product Code	Pack Size	Product Code	Pack Size
	0011120	20kg		
Pack Size(s) - Repacked	Product Code	Pack Size	Product Code	Pack Size
	0011101	1kg	0011103	3kg
	0011396	6 x 1kg	0011400	10 x 1kg
	0011516HP	12 x 160g		

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 sunlight	

Microbiological Standards

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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	<4.5%	4.5%	>4.5%
Free Fatty Acids (FFA)	<1%	1%	>1%
Peroxide Value (PV)	<10 meq/kg	10 meq/kg	>10 meq/kg
Aflatoxin Total	<10 ppb	10 ppb	>10 ppb
Aflatoxin B1	<5 ppb	5 ppb	>5 ppb

Sensory Details

Appearance	Even shape, size and colour broken brazil nuts with off white to pale yellow/brown meat and brown adhering skin
Aroma	Earthy, characteristic of brazil nuts, free from off or rancid odours
Taste	Earthy, clean, characteristic of brazil nuts, free from off or rancid flavours
Texture	Crisp, firm

Physical Standards

Parameter	Target	Acceptable	Reject
Count (per lb)	120	110 - 140	-
Shell (per 20kg)	Absent	5	>5
Husk (per 20kg)	Absent	10	>10
Breakage (>25% of kernel missing)	<2%	2%	>2%
Brown Centres (Over dried kernels)	<5%	5%	>5%
Fat Diffusion (>20% of cross section)	<10%	10%	>10%
Blemishes (Slightly discoloured / dark spots)	<5%	5%	>5%
Visible Mould	Absent	Absent	Present
Live Infestation	Absent	Absent	Present

Bulk Packaging

	Primary	Secondary
Material	Foil Pack / Corrugated Cardboard	Corrugated Cardboard / n/a
Closure Method	Vacuum Sealed / Glue	Glue / n/a

Repacked Packaging

	Primary	Secondary
Material	Clear food grade plastic	Corrugated Cardboard
Closure Method	Heat Seal	Brown Gum Tape or Clear Sticky Tape

	Regency Foods <small>established 1995</small>	
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Nutritional Information	
Parameter	Per 100g
Energy (kJ)	2764
Energy (Kcal)	663
Protein (g)	14.3
Available Carbohydrates (g)	3.1
Of Which Sugars (g)	2.4
Fat	68.2
Of Which Saturates	17.4
Salt (g)	0.1
Fibre (g)	4.3

Source: McCance & Widdowson Seventh Summary Edition

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	Y	Y	<input checked="" type="checkbox"/>	Brazil Nut
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

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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 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"/>	

Customer			
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		<i>Laura Ciobotar</i>	21.11.22