

	Regency Foods <small>established 1995</small>	
	Product Specification	

Product Information				
Product Name	Macadamia Nuts			
Product Description	Style 2 Macadamia Nuts (50% Whole, 50% Halves)			
Ingredient	% in Mixing Bowl		Country of Origin	
Macadamia Nuts	100		South Africa, Kenya, Malawi	
Ingredient Declaration				
Ingredients: Macadamia Nuts				
Pack Size(s) - Bulk	Product Code		Pack Size	
	0022425		11.34kg	
Pack Size(s) - Repacked	Product Code	Pack Size	Product Code	Pack Size
	0022101	1kg	0022396	6 x 1kg
	0022400	10 x 1kg	0022712HP	12 x 125g

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	

Product Code	Issue No.	Issue Date	Authorised By:	Page
23019		29.05.23	<i>Laura Ciobotar</i>	Page 1 of 4

	Regency Foods <small>established 1995</small>	
	Product Specification	

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	20,000 cfu/g	>20,000 cfu/g
Salmonella	Not Detected in 25g	Not Detected in 25g	Detected in 25g

Chemical Standards			
Test	Target	Acceptable	Reject
Moisture	2%	2%	>2%
FFA	<1%	1%	>1%
Aflatoxin Total	<4 ppb	4 ppb	>4 ppb
Aflatoxin B1	<2 ppb	2 ppb	>2 ppb

Sensory Details	
Appearance	Even creamy, beige coloured nuts
Aroma	Typical of macadamias, free from off or foreign odours
Taste	Typical, clean macadamia flavour, free from off or foreign taints
Texture	Crisp to the bite

Physical Standards			
Parameter	Target	Acceptable	Reject
EVM	<0.05%	0.05%	>0.05%
Impurities/Foreign Material	Absent	0.1%	>0.1%
Discolouration, shrivelled	<2.0%	2.0%	>2.0%
Loose Shell (per 11.34kg)	Absent	2 pieces	>2 pieces
Impacted Shell (w/w)	>1%	1%	>1%
Insect Damage	<3%	3%	>3%

Bulk Packaging		
	Primary	Secondary
Material	Vacuum Pack/Food Grade Foil Bag	Corrugated Cardboard Box
Closure Method	Heat Seal/ Folded	Tape
Repacked Packaging		
	Primary	Secondary
Material	Clear food grade plastic	Corrugated Cardboard
Closure Method	Heat Seal/Clear Tape	Brown Gum Tape or Clear Sticky Tape

Product Code	Issue No.	Issue Date	Authorised By:	Page
23019		29.05.23	<i>Laura Ciobotaru</i>	Page 2 of 4

	Regency Foods <small>established 1995</small>	
	Product Specification	

Nutritional Information	
Parameter	Per 100g
Energy (kJ)	3239
Energy (Kcal)	785
Protein (g)	7.79
Available Carbohydrates (g)	13.4
Of Which Sugars (g)	4.1
Fat (g)	76.1
Of Which Saturates (g)	11.9
Salt (g)	0.1
Fibre (g)	8
Source: Suppliers Data	

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	MC	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"/>	Macadamia 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

Product Code	Issue No.	Issue Date	Authorised By:	Page
23019	06	29.05.23	<i>Laura Ciobotar</i>	Page 3 of 4

	Regency Foods <small>established 1995</small>	
	Product Specification	

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"/>	

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

Product Code	Issue No.	Issue Date	Authorised By:	Page
23019		29.05.23	<i>Laura Ciobotar</i>	Page 4 of 4