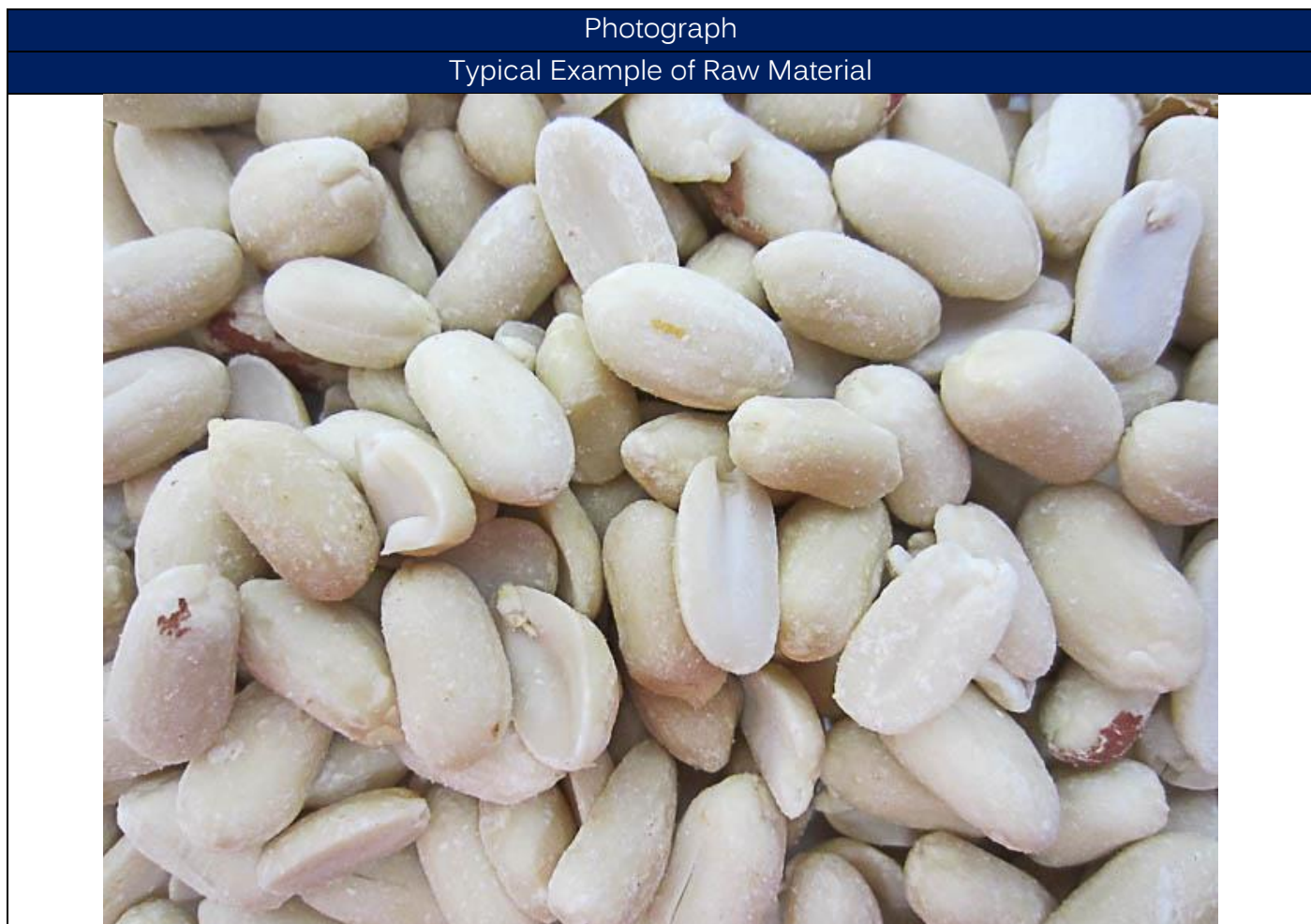


	Regency Foods <small>established 1995</small>	TEL:02082081200 EMAIL :office@regencyfoods.com
	Product Specification	

Product Information				
Product Name	Blanched Peanuts			
Product Description	Blanched groundnut kernels			
Ingredient	% in Mixing Bowl		Country of Origin	
Peanuts	100		China, Nicaragua	
Ingredient Declaration				
Ingredients: Peanuts				
Pack Size(s) - Bulk	Product Code		Pack Size	
	0060125		25kg	
Pack Size(s) - Repacked	Product Code	Pack Size	Product Code	Pack Size
	0060101	1kg	0060396	6 x 1kg
	0060400	10 x 1kg		



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	

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	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	<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%	6.75%	>6.75%
FFA	<1%	1%	>1%
Peroxide Value	<5%	10%	>10%
Aflatoxin Total	<4 ppb	4 ppb	>4 ppb
Aflatoxin B1	<2 ppb	2 ppb	>2 ppb

Sensory Details	
Appearance	White to cream, free from blemishes or dirt
Aroma	Typical of peanuts, free from any off or foreign odours
Taste	Typical of peanuts, free from any off or stale taints
Texture	Peanuts shall have firm, crisp texture free from oily, rubbery or soft nuts

Physical Standards			
Parameter	Target	Acceptable	Reject
Damaged	<0.5%	1%	>1%
Minor Defected Kernels	<0.5%	0.5%	>0.5%
Immature Kernels	<1%	1%	>1%
Split Kernels	<15%	35%	>35%
Brown Spots after roast test	<2%	2%	>2%
Retained Skin	<1%	5%	>5%
Discoloured	<0.5%	1%	>1%
Shell / EVM	Absent	0.5%	0.5%
Mineral Stones / Mud Balls	Absent	1 piece per tonne	>1 piece per tonne
Foreign Matters (Glass, metal etc)	Absent	Absent	Present
Live Infestation	Absent	Absent	Present

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	Product Specification	

Bulk Packaging		
	Primary	Secondary
Material	Woven or Polypropylene sack	N/A
Closure Method	Stitching	N/A
Repacked Packaging		
	Primary	Secondary
Material	Clear food grade plastic	Corrugated Cardboard
Closure Method	Heat Seal / Sellotape	Brown Gum Tape or Clear Sticky Tape

Nutritional Information	
Parameter	Per 100g
Energy (kJ)	2604
Energy (Kcal)	628
Protein (g)	25.8
Available Carbohydrates (g)	16.3
Of Which Sugars (g)	3.9
Fat (g)	49.2
Of Which Saturates (g)	6.8
Salt (g)	0.1
Fibre (g)	8.5
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	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	Y	Y	<input checked="" type="checkbox"/>	Peanuts
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 type="checkbox"/>	
Mustard	N	N	<input 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				

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	Product Specification	

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 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>	01.02.21

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