

	<p style="text-align: center;">Regency Foods established 1995</p>	
	Product Specification	

Product Information				
Product Name	Californian Whole Almonds			
Product Description	Whole Californian Almond Kernels			
Ingredient	% in Mixing Bowl		Country of Origin	
Almonds	100		USA	
Ingredient Declaration				
Ingredients: Almond (Nut)				
Pack Size(s) - Bulk	Product Code		Pack Size	
	0001450		22.68kg	
Pack Size(s) - Repacked	Product Code	Pack Size	Product Code	Pack Size
	0001101	1kg	0001103	3kg
	0001396	6 x 1kg	0001400	10 x 1kg
	0001506MP	12 x 60g	0001516HP	12 x 160g



Shelf Life & Storage Conditions		
Maximum Shelf at Packing	720	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	3.5%	< 6%	>6%
Free Fatty Acids (FFA)	<1.5%	1.5%	>1.5%
Peroxide Value (PV)	<10 meq/kg	10 meq/kg	>10 meq/kg
Aflatoxin Total	<10 ppb	10 ppb	>10 ppb
Aflatoxin B1	<8 ppb	8 ppb	>8 ppb

Sensory Details	
Appearance	Tear drop, flat shape with smooth surface, brown skin and creamy white to pale yellow inner meat
Aroma	Wholesome, very mild, sweet, light buttery and nutty taste with no adverse odour
Taste	Wholesome, very mild, sweet, light buttery and nutty taste with no adverse flavour
Texture	Crisp, crunchy, not soft

Physical Standards			
Parameter	Target	Acceptable	Reject
Dissimilar Varieties	Absent	5%	>5%
Doubles	Absent	15%	>15%
Chipping / Scratching (of kernels)	Absent	10%	>10%
Foreign Materials	Absent	0.05%	>0.05%
Bitter Almonds	Absent	1%	>1%
Particles / Dust	Absent	0.1%	>0.1%
Other Defects	Absent	2%	>2%
Broken / Split Kernels	Absent	1%	>1%
Serious Damage (of kernels)	Absent	1.5%	>1.5%

Bulk Packaging		
	Primary	Secondary
Material	Corrugated Cardboard	N/A
Closure Method	Glue and or Tape	N/A
Repacked Packaging		
	Primary	Secondary
Material	Clear food grade plastic	Corrugated Cardboard
Closure Method	Heat Seal	Brown Gum Tape or Clear Sticky Tape

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Nutritional Information	
Parameter	Per 100g
Energy (kJ)	2655
Energy (Kcal)	641
Protein (g)	21.2
Available Carbohydrates (g)	21.7
Of Which Sugars (g)	3.9
Fat (g)	49.4
Of Which Saturates (g)	3.7
Salt (g)	0.1
Fibre (g)	12.2
Source: USDA (kJ and Kcal calculated in accordance with Regulation (EU) No 1169/2011)	

Allergens				
Component (and products thereof)	Contains (Bulk)	Contains (Repack)	Handled	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"/>	Almond
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"/>	

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	Quality Manager	<i>Laura Ciobotar</i>	13.12.2023

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