

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

Product Information		
Product Name	Salsa Mesquite Almonds	
Product Description	Baked Almonds coated with a salsa mesquite flavour seasoning	
Ingredient	% in Mixing Bowl	Country of Origin
Almonds	93 - 96	USA, Australia, Chile, Spain
Salsa Mesquite Flavour Seasoning	3 - 7	UK

Ingredient Declaration	
Ingredients: Almonds (96%), Smoke Flavour (4%) (salt, dextrose, rice flour, dried yeast, sugar, yeast extract powder, spice (smoked paprika, black pepper), onion powder, garlic powder, smoke flavouring, natural flavouring, acid (citric acid E330), anti-caking agent (silicon dioxide E551 (non-declarable processing aid)).	

Pack Size(s) - Bulk	Product Code		Pack Size	
	0079212		12.5kg	
Pack Size(s) - Repacked	Product Code	Pack Size	Product Code	Pack Size
	0079101	1kg	0079396	
	0079400	10 x 1kg	0079506MP	

Photograph
Typical Example of Raw Material



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Shelf Life & Storage Conditions		
Maximum Shelf at Packing	240	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			
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%	>5%
Free Fatty Acids (FFA)	0.5%	2%	>2%
Peroxide Value (PV)	<10 meq/kg	30 meq/kg	>30 meq/kg
Aflatoxin Total	<4 ppb	4 ppb	>4 ppb
Aflatoxin B1	<2 ppb	2 ppb	>2 ppb

Sensory Details	
Appearance	Whole Almond kernels coated in a brown/red seasoning
Aroma	Nutty, Tomato with no off aromas
Taste	Butty, Tomato, free from off or rancid Flavours
Texture	Crisp nut, slightly softer than raw Almonds due to coating

Physical Standards			
Parameter	Target	Acceptable	Reject
EVM	Absent	1 per 12.5kg	>1 per 12.5kg
Stones	Absent	1 per 50kg	>1 per 50kg
Other Foreign Material	Absent	Absent	Present

Bulk Packaging		
	Primary	Secondary
Material	Blue opaque MDPE food grade bags	Not applicable
Closure Method	Heat Sealed	Not applicable
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)	2538
Energy (Kcal)	613
Protein (g)	25.3
Available Carbohydrates (g)	10.4
Of Which Sugars (g)	6.3
Fat	49.7
Of Which Saturates	3.8
Sodium (mg)	0.36
Salt (g)	0.9
Fibre (g)	11.3
Source: Supplier Specification	

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	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"/>	Almond
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				

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 checked="" type="checkbox"/>	<input type="checkbox"/>	
Vegetable & Vegetable Derivatives	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Dried Bell Pepper in Seasoning
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 checked="" type="checkbox"/>	<input type="checkbox"/>	
Flavouring, Colours or Preservatives	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Natural colours & Flavours in Seasoning
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 checked="" type="checkbox"/>	<input type="checkbox"/>	Sugar in Seasoning
Added Salt	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Salt & Smoked Salt in Seasoning
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		Signature	Date
LAURA CIOBOTAR		<i>Laura Ciobotar</i>	08.12.19

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