

**Product Specification**

**Product Information**

Product Name	Nibbed Almonds			
Product Description	Blanched Almonds, cut into pieces			
Ingredient	% in Mixing Bowl	Country of Origin		
Almonds	100	USA, Processed in Spain		
Ingredient Declaration				
Ingredients: <b>Almond (Nut)</b>				
Pack Size(s) - Bulk	Product Code		Pack Size	
	0005110		10kg	
Pack Size(s) - Repacked	Product Code	Pack Size	Product Code	Pack Size
	0005101	1kg	0005103	3kg
	0005396	6 x 1kg	0005400	10 x 1kg
	0005516HP	12 x 160g		

**Photograph**

**Typical Example of Raw Material**



**Shelf Life & Storage Conditions**

Maximum Shelf at Packing	365	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	

<b>Regency Foods</b> <small>established 1995</small>	<b>Product Specification</b>
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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	<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	<6.5%	6.5%	>6.5%
Free Fatty Acids (FFA)	<1%	1%	>1%
Peroxide Value (PV)	<2 meq/kg	2 meq/kg	>2 meq/kg
Aflatoxin Total	<10 ppb	10 ppb	>10 ppb
Aflatoxin B1	<8 ppb	8 ppb	>8 ppb

Sensory Details	
Appearance	Off-white to yellow-brown uniform pieces of blanched almond kernel
Aroma	Characteristic of almonds, free from off or rancid odours
Taste	Creamy, nutty, mild marzipan flavour
Texture	Firm, crisp

Physical Standards			
Parameter	Target	Acceptable	Reject
Size >6mm (w/w)	<10%	10%	>10%
Size 3-6mm (w/w)	>80%	80%	<80%
Size <3mm (w/w)	<10%	10%	>10%
Rancid/Bitter/Undesirable Flavours	<1%	1%	>1%
Soft/Rubbery/Hard Texture	<1%	1%	>1%
Rancid Musky Odour	<1%	1%	>1%
Shell & Shell Fragments, EVM	Absent	1 per 100kg	>1 per 100kg

Bulk Packaging		
	Primary	Secondary
Material	Blue Food Grade Plastic	Corrugated Cardboard
Closure Method	Folded	Clear Sticky Tape
Repacked Packaging		
	Primary	Secondary
Material	Clear food grade plastic	Corrugated Cardboard
Closure Method	Heat Seal	Brown Gum Tape or Clear Sticky Tape

Product Code	Issue No.	Issue Date	Authorised By:	Page
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**Nutritional Information**

Parameter	Per 100g
Energy (kJ)	2600
Energy (Kcal)	629
Protein (g)	21.1
Available Carbohydrates (g)	6.9
Of Which Sugars (g)	4.2
Fat	55.8
Of Which Saturates	4.4
Sodium (mg)	0.0
Salt (g)	0.1
Fibre (g)	7.4

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"/>	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"/>	

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

**Signed for and on behalf of REGENCY FOODS**

Name	Position	Signature	Date
LAURA CIOBOTAR		<i>Laura Ciobotar</i>	04.01.23