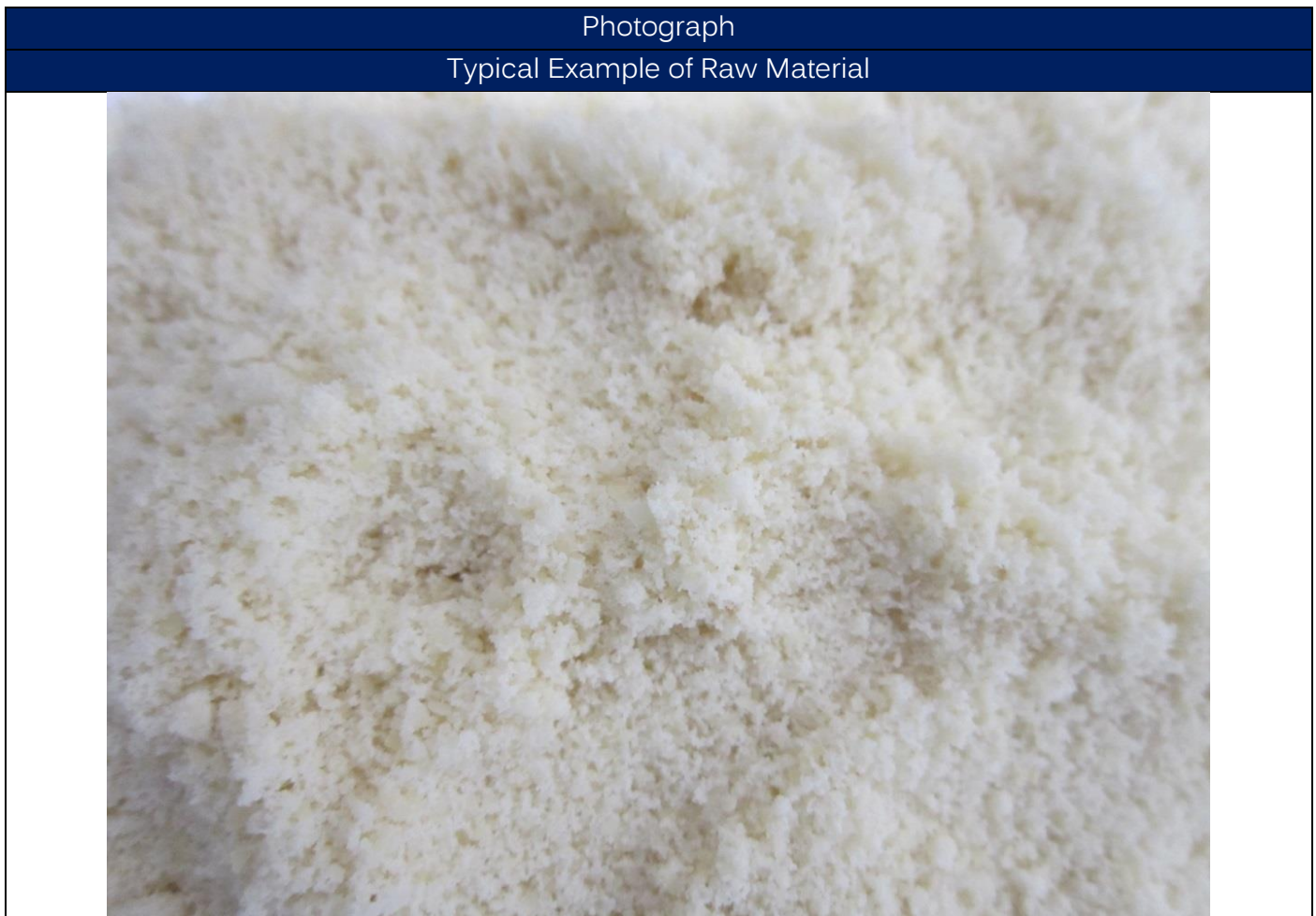


<b>Regency Foods</b> <small>established 1995</small>	TEL:0282081200 EMAIL:office@regencyfoods.com
<b>Product Specification</b>	

Product Information				
Product Name	Ground Almonds			
Product Description	Blanched Almonds, ground into a free flowing powder			
Ingredient	% in Mixing Bowl	Country of Origin		
Almonds	100	USA, Spain, Italy		
Ingredient Declaration				
Ingredients: <b>Almond (Nut)</b>				
Pack Size(s) - Bulk	Product Code		Pack Size	
	0004110		10kg	
Pack Size(s) - Repacked	Product Code	Pack Size	Product Code	Pack Size
	0004101	1kg	0004396	6 x 1kg
	0004400	10 x 1kg	0004516HP	12 x 160g



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	

Product Code	Issue No.	Issue Date	Authorised By:	Page
23060		17.11.22	<i>Laura Ciobotar</i>	Page 1 of 4

**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	<6.5%	6.5%	>6.5%
Free Fatty Acids (FFA)	<1%	1%	>1%
Peroxide Value (PV)	<3 meq/kg	3 meq/kg	>3.5 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 powder
Aroma	Characteristic of almonds, free from off or rancid odours
Taste	Creamy, nutty, mild marzipan flavour
Texture	Free Flowing Granulated Powder

**Physical Standards**

Parameter	Target	Acceptable	Reject
Retained on 1mm sieve	>60%	60%	<60%
Remaining Skin	<3%	3%	>3%
Shell	Absent	1 per 100kg	>1 per 100kg

**Bulk Packaging**

	Primary	Secondary
Material	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

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

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 Food	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

Product Code	Issue No.	Issue Date	Authorised By:	Page
23060	15	17.11.22	<i>Laura Ciobotar</i>	Page 3 of 4

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

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

Shepcote Distributors Ltd			
Name	Position	Signature	Date
LAURA CIOBOTAR	Quality Manager	<i>Laura Ciobotar</i>	17.11.22

Product Code	Issue No.	Issue Date	Authorised By:	Page
23060	15	17.11.22	<i>Laura Ciobotar</i>	Page 4 of 4