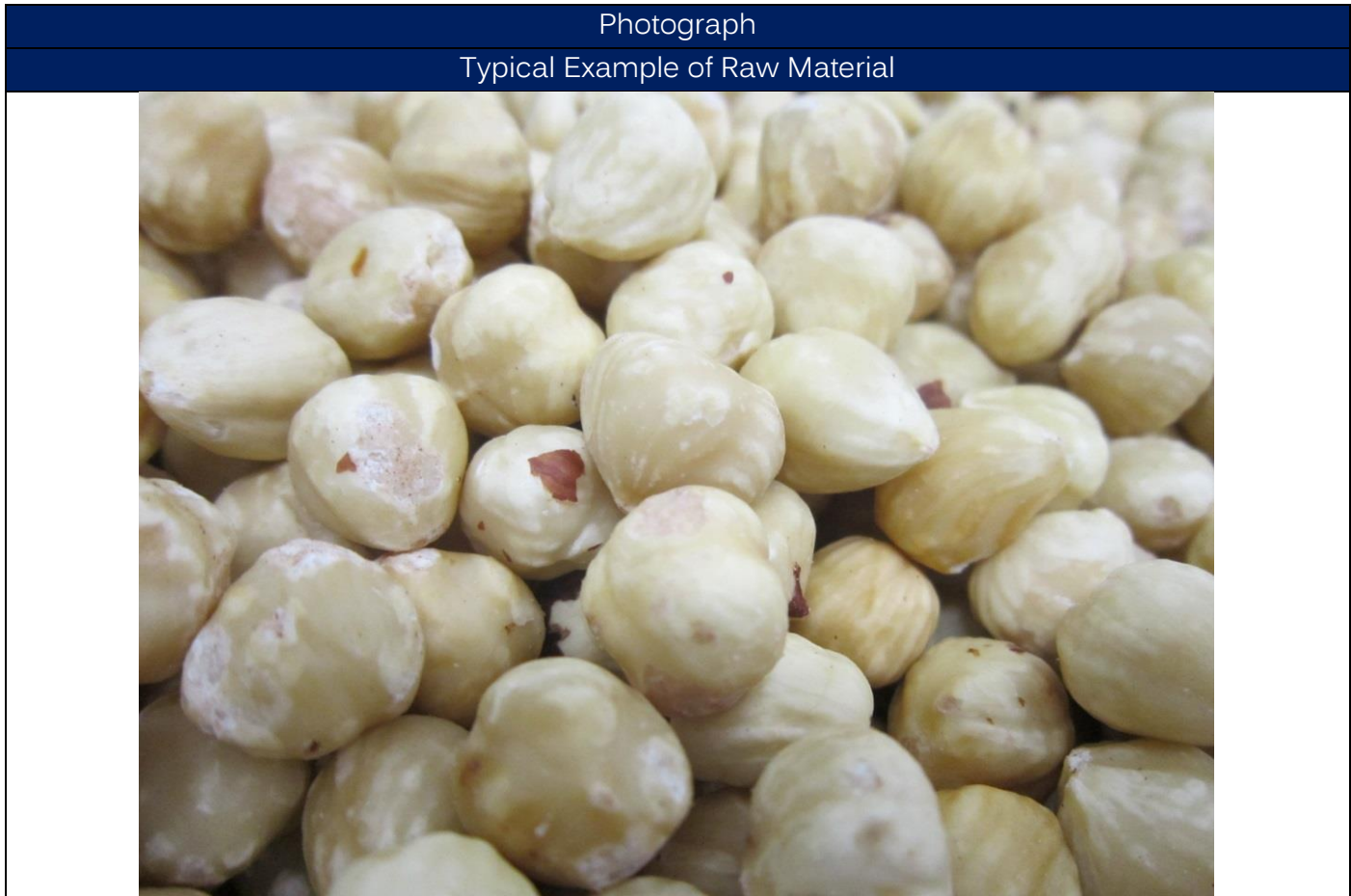


Regency Foods established 1995	Tel:02082081200 Email:office@regencyfoods.com
Product Specification	

Product Information				
Product Name	Whole Roasted & Blanched Hazelnuts			
Product Description	Roasted Hazelnuts are obtained after blanching and roasting hazelnuts under stringent selection and manufacturing process			
Ingredient	% in Mixing Bowl	Country of Origin		
Hazelnuts	100	Turkey		
Ingredient Declaration				
Ingredients: Hazelnuts				
Pack Size(s) - Bulk	Product Code	Pack Size	Product Code	Pack Size
	0020120	20kg	0020125	25kg
Pack Size(s) - Repacked	Product Code	Pack Size	Product Code	Pack Size
	0020101	1kg	0020396	6 x 1kg
	0020400	10 x 1kg	0020516HP	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	

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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	<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	4%	3 - 5%	Outside Range
Free Fatty Acids (FFA)	<1.0%	1.0%	>1.0%
Peroxide Value (PV)	<2 meq/kg	7 meq/kg	>7 meq/kg
Aflatoxin Total	<10 ppb	10 ppb	>10 ppb
Aflatoxin B1	<5 ppb	5 ppb	>5 ppb

Sensory Details	
Appearance	Typical of roasted hazelnuts with light brown/cream colour. Round with one end slight pointed
Aroma	Roasted hazelnut smell with no objectionable or off odours
Taste	Wholesome, distinct roasted, nutty taste with no adverse flavour or taint
Texture	Crisp, crunchy, not soft

Physical Standards			
Parameter	Target	Acceptable	Reject
Mechanical Damaged / Touched	<2%	10%	>10%
Broken	<2.0%	4.0%	>4.0%
Rotten / Mouldy	<1.5%	2.0%	>2.0%
Adhering skin (Over 30% covered)	<10%	20%	>20%
Foreign Material	Absent	0.05%	>0.05%
Shrivelled	<2.0%	4.0%	>4.0%
Stones	Absent	1 per 100kg	>1 per 100kg
Glass	Absent	Absent	Present
Shell Pieces/Fragments	Absent	0.05%	>0.05%
Dust	Absent	0.5%	>0.5%
In Shell	Absent	0.5%	>0.5%
Insect Damage	<1%	2%	>2%

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Product Specification		
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Bulk Packaging		
	Primary	Secondary
Material	PE/PA Vacuum Pack / Food Grade Plastic Bag	Corrugated Cardboard Box
Closure Method	Heat Seal / Folded	Glue and/or tape
Repacked Packaging		
	Primary	Secondary
Material	Clear food grade plastic	Corrugated Cardboard
Closure Method	Heat Seal	Brown Gum Tape or Clear Sticky Tape

Nutritional Information	
Parameter	Per 100g
Energy (kJ)	2743
Energy (Kcal)	665
Protein (g)	14.1
Available Carbohydrates (g)	6.0
Of Which Sugars (g)	4.0
Fat (g)	63.5
Of Which Saturates (g)	4.6
Salt (g)	0.1
Fibre (g)	6.5
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	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"/>	Hazelnut
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				
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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

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	Product Specification	

LAURA CIOBOTAR		<i>Laura Ciobotar</i>	12.12.2023
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