


	Regency Foods <small>established 1995</small>	Tel: 02082081200 email: office@regencyfoods.com
	Product Specification	

Product Information				
Product Name	Cocktail Mix			
Product Description	A blend of nut kernels and seasoned almonds			
Ingredient	% in Mixing Bowl		Country of Origin	
Salsa Mesquite Almonds	30%		Manufactured in UK	
Roasted & Salted Cashews	30%		India, Vietnam, Africa, Brazil. Processed in the UK	
Whole Roasted Blanched Hazelnuts	20%		Turkey	
Salted Peanuts	20%		China, USA, Argentina, Brazil, Nicaragua. Processed in the UK.	
Ingredient Declaration				
Ingredients: Salsa Mesquite Almonds: Almonds (94%), Sugar, Salt (Including Smoked Salt), Garlic Powder, Dried Bell Pepper, Tomato Powder, Rice Flour, Spices: Cumin, Cayenne; Citric Acid, Natural Flavourings, Natural Colour: Paprika. Roasted & Salted Cashews: Cashew Nuts (94%), Rapeseed Oil, Salt. Hazelnuts: Roasted & Blanched Hazelnuts . Roasted & Salted Peanuts: Peanuts (95%), Rapeseed Oil, Salt.				
Pack Size(s)	Product Code	Pack Size	Product Code	Pack Size
	0705101	1kg	0705103	3kg
	0705212	12.5kg	0705396	6 x 1kg
	0705400	10 x 1kg	0705516	12 x 160g

Photograph	
Typical Example of Raw Material	
	

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	

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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
Aflatoxin Total	<10 ppb	10 ppb	>10 ppb
Aflatoxin B1	<5 ppb	5 ppb	>5 ppb

Sensory Details	
Appearance	A blend of nut kernels and seasoned almonds
Aroma	Typical of nut mixes, with no off or rancid odours
Taste	Typical of nut mixes, with no off or rancid flavours
Texture	Crisp nuts

Physical Standards			
Parameter	Target	Acceptable	Reject
EVM (per 12.5kg)	Absent	1	>1
Stones (per 100kg)	Absent	1	>1
Shell Pieces / Fragments (per 12.5kg)	Absent	1	>1

Packaging		
	Primary	Secondary
Material	Food grade plastic	Corrugated Cardboard
Closure Method	Heat Seal / Folded	Brown Gum Tape or Clear Sticky Tape

Nutritional Information	
Parameter	Per 100g
Energy (kJ)	2594
Energy (Kcal)	627.3
Protein (g)	21.5
Available Carbohydrates (g)	11.5
Of Which Sugars (g)	5.2
Fat	53.5
Of Which Saturates	7.0
Salt (g)	0.7
Fibre (g)	6.8

Source: Calculated

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Allergens			
Component (and products thereof)	Contains (Repack)	Handled	Comments
Cereals containing gluten	MC	<input checked="" type="checkbox"/>	
Crustaceans	N	<input type="checkbox"/>	
Eggs	N	<input checked="" type="checkbox"/>	
Fish	N	<input type="checkbox"/>	
Peanuts	Y	<input checked="" type="checkbox"/>	Peanuts
Soybeans	N	<input checked="" type="checkbox"/>	
Milk	N	<input checked="" type="checkbox"/>	
Nuts	Y	<input checked="" type="checkbox"/>	Almonds, Cashews, Hazelnuts
Celery	N	<input checked="" type="checkbox"/>	
Mustard	N	<input checked="" type="checkbox"/>	
Sesame	MC	<input checked="" type="checkbox"/>	
Sulphur Dioxide >10 mg/kg	N	<input checked="" type="checkbox"/>	
Lupin	N	<input type="checkbox"/>	
Molluscs	N	<input type="checkbox"/>	
Y = Contains, N = Does Not Contain, MC = May Contain			

Suitable for	
Vegetarian	Yes
Vegan	Yes
Kosher (Certified)	No
Halal (Certified)	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 checked="" type="checkbox"/>	<input type="checkbox"/>	Dried Bell Pepper, Garlic Powder
Yeast & Yeast Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Seeds, Seed Oil & Seed Derivatives	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Rapeseed Oil
Fruit & Fruit Derivatives	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Tomato Powder
Flavouring, Colours or Preservatives	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Natural Colours & Flavours
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
Added Salt	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Salt & Smoked Salt
Mono Sodium Glutamate (MSG)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	

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Other Intolerances and/or Food Groups			
Component	Contains		Comments
	Yes	No	
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>	07.01.22

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