


	<b>Regency Foods</b> <small>established 1995</small>	TEL: 02082081200 EMAIL : office@regencyfoods.com
	<b>Product Specification</b>	

Product Information				
Product Name	Large White Cashew Pieces			
Product Description	Large White Pieces of Cashew Nut Kernels			
Ingredient	% in Mixing Bowl		Country of Origin	
Cashew Nut	100		Vietnam, India, Brazil, Africa, Cambodia, Mozambique, Burkina Faso	
Ingredient Declaration				
Ingredients: <b>Cashew Nut</b>				
Pack Size(s) - Bulk	Product Code		Pack Size	
	0012450		22.68kg	
Pack Size(s) - Repacked	Product Code	Pack Size	Product Code	Pack Size
	0012101	1kg	0012103	3kg
	0012396	6 x 1kg	0012400	10 x 1kg
	0012516HP	12 x 160g		

Photograph	
Typical Example of Raw Material	
	

Shelf Life & Storage Conditions		
Maximum Shelf at Packing	730	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
23076	09	23.09.22	Laura Ciobotar	Page 1 of 4

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

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	<4 ppb	4 ppb	>4 ppb
Aflatoxin B1	<2 ppb	2 ppb	>2 ppb

Sensory Details	
Appearance	Reasonably uniform in shape. Light yellow, pale ivory or light ash grey pieces of Cashew Nut Kernel
Aroma	Typical of cashew nuts, free from off or rancid odours
Taste	Typical of cashew nuts, free from off or rancid flavours
Texture	Reasonably crisp

Physical Standards			
Parameter	Target	Acceptable	Reject
Insect Damaged	<1%	1%	>1%
Mould rancidity, decay, adhering matter	<1%	1%	>1%
Foreign matter (Shell, Stones, Dirt etc.)	<0.01%	0.01%	>0.01%
Skins attached	<3%	3%	>3%
<b>Defects:</b>	<b>&lt;11%</b>	<b>11%</b>	<b>&gt;11%</b>
Third Grade Special scorched/colour variation	<5%	5%	>5%
Lightly Blemished Pieces	<5%	5%	>5%
Superficial Damage (scrapes)	<2%	2%	>2%
Adhering Testa	<3%	3%	>3%

Bulk Packaging		
	Primary	Secondary
Material	Vacuum Pack / Polyethylene	Corrugated Cardboard
Closure Method	Vacuum Sealed	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
23076	09	23.09.22	<i>Laura Ciobotar</i>	Page 2 of 4

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

Nutritional Information	
Parameter	Per 100g
Energy (kJ)	2555
Energy (Kcal)	615
Protein (g)	15.3
Available Carbohydrates (g)	32.7
Of Which Sugars (g)	4.6
Fat	46.4
Of Which Saturates	9.2
Salt (g)	0.1
Fibre (g)	3.0
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"/>	Cashew Nut
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
23076	09	23.09.22	<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

Signed for and on behalf of REGENCY FOODS Ltd			
Name	Position	Signature	Date
LAURA CIOBOTAR		<i>Laura Ciobotar</i>	23.09.22

Product Code	Issue No.	Issue Date	Authorised By:	Page
23076	09	23.09.22	<i>Laura Ciobotar</i>	Page 4 of 4