

Regency Foods

established 1995

Product Specification**Product Information**

Product Name	Japanese Rice Crackers	
Product Description	A coloured mixture of several shapes of rice cracker	
Ingredient	% in Mixing Bowl	Country of Origin
Rice	86.08%	Thailand
Soy Sauce (Soy Sauce [Water, Soy Bean, Wheat, Salt], Fructose Syrup)	9.81%	Thailand
Sugar	3.24%	Thailand
Caramel E150a	0.32%	Malaysia
Modified Tapioca Starch	0.23%	Germany
Copper Complexes of Chlorophyllins E141ii	0.10%	Spain
Paprika Extract E160c	0.10%	India
Glucose Syrup	0.08%	Thailand
Carmines E120	0.02%	United States
Seaweed	0.02%	South Korea

Ingredient Declaration

Ingredients: Rice (86%), **Soy Sauce** (**Soy Sauce** [Water, **Soy Bean**, **Wheat**, Salt], Fructose Syrup), Sugar, Colours: E150a, E160c, E141, E120, Modified Tapioca Starch, Glucose Syrup, Seaweed.

Pack Size(s) - Bulk	Product Code		Pack Size	
	0749110		10kg	
Pack Size(s) - Repacked	Product Code	Pack Size	Product Code	Pack Size
	0749101	1kg	0749396	6 x 1kg
	0749400	10 x 1kg	0749509HP	12 x 90g

Photograph

Typical Example of Raw Material



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Shelf Life & Storage Conditions		
Maximum Shelf at Packing	365	Days
Minimum Life on Receipt (MLOR)	30	Days
Storage Temperature on Delivery	Ambient	
Storage Instructions	Store in a cool dry place out of direct sunlight	

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	<5%	5%	>5%

Sensory Details	
Appearance	Golden brown to white fried snacks in various shapes.
Aroma	Savoury aroma
Taste	Savoury and slightly salted
Texture	Crisp and crunchy

Physical Standards			
Parameter	Target	Acceptable	Reject
Foreign Bodies (metal, glass)	Absent	Absent	Present
Foreign Bodies (others) per 1000 kg	Absent	1	>1
Broken	<5%	5%	>5%

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

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Nutritional Information	
Parameter	Per 100g
Energy (kJ)	1623
Energy (Kcal)	382
Protein (g)	6.7
Available Carbohydrates (g)	87.4
Of Which Sugars (g)	3.5
Fat	0.5
Of Which Saturates	0.2
Salt (g)	1.8
Fibre (g)	0.8
Source: Suppliers Specifications	

Allergens				
Component (and products thereof)	Contains (Bulk)	Contains (Repack)	Handled	Comments
Cereals containing gluten	Y	Y	<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	Y	Y	<input checked="" type="checkbox"/>	
Milk	N	N	<input checked="" type="checkbox"/>	
Nuts	N	MC	<input checked="" type="checkbox"/>	
Celery	N	N	<input checked="" type="checkbox"/>	
Mustard	N	N	<input 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	No	No
Vegan	No	No
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 checked="" type="checkbox"/>	<input type="checkbox"/>	Colours: E150a, E160c, E141, E120
Beef, Pork, Lamb, Poultry & Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Gelatine	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Other Animal Derivatives	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Carmines E120
Added Sugar	<input checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input 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

Name	Position	Signature	Date
LAURA CIOBOTAR		<i>Laura Ciobotar</i>	30.09.21

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