

# Regency Foods

established 1995

## Product specification

code°	Description	Date	Version
23300	X 6X5KG SOLIDPACK APPLE V.O.G.	1/02/2024	7

## Product description

### APPLES SOLIDPACK V.O.G.

Ingredient	Percent	Function	E-num	Country	Origin	variety
apple				Italy	apple	
water				Italy	water	
citric acid		Acidity regulator	E330			
ascorbic acid		Antioxidant	E300			

## Chemical and physical properties

Description	Minimum	Maximum	Unit
pH	3,5	3,9	
brix	7	13	°
acidity	2	6	g/kg
length	40	80	mm +/- 10%
width	10	30	mm +/- 10%
slices with blemishes		max. 8	/5kg
slices with skin		max. 16	/5kg
slices with rests of cores		max. 8	/5kg
feuille		max. 4	/5kg
slices with pips		max. 2	/5kg
stalks		max. 2	/5kg
slices < 2,5 cm mushy fruit		max. 6	%

## Nutritional values

Per 100 g

Energetical value (Kj)	202.00	Magnesium (mg)	
Energetical value (Kcal)	48.00	Phosphorus (mg)	

Total proteins (g)	0.40	Iodine (mg)	
Milk protein (g)		Iron (mg)	
Total carbohydrates (g)	10.10	Zinc (mg)	
of which sugars (mono+disaccharide) (g)	8.60		
of which added sugars (g)		VITAMIN A retinol (µg)	
of which polyols (g)		VITAMINE B1 thiamin (µg)	
of which starch (g)		VITAMIN B2 riboflavin (µg)	
Total fat (g)	0.20	VITAMIN B3/PP niacine/nicotin (µg)	
of which saturated fatty acids (g)	0.10	VITAMINE B5 pantoic acid (µg)	
of which mono unsaturated (g)		VITAMINE C L-ascorbic acid (µg)	
of which poly unsaturated (g)		VITAMIN D calciferol (µg)	
of which trans fatty acid (T.F.A.) total (g)		VITAMIN E alpha-tocopherol (µg)	
of which cholesterol (mg)		VITAMIN H biotin (µg)	
Dietary fibres (g)	1.90	VITAMINE M folic acid (µg)	
Alcohol (g)		Dry fat free cocoa solids (g)	
Sodium (mg)		Dry cocoa solids (g)	
Salt (g)	0.01	Dry milk solids (g)	
Potassium (mg)		Milk fat (g)	
Calcium (mg)		Lactose	

## Microbiological values

Parameter	Target	Tolerance	Unit	Method
Commercially sterile				
E.coli	< 10		cfu/g	4 days/37°C
Yeasts	< 10		cfu/g	4 days/37°C
Moulds	< 10		cfu/g	4 days/37°C
Totale aerobic plate count	< 10	< 100	cfu/g	4 days/37°C
Total anaerobic plate count	< 10	< 100	cfu/g	4 days/37°C

## Organoleptical properties

<b>Texture</b>	apple segments
<b>Color</b>	yellow-white
<b>Taste</b>	typical apple, free from foreign tastes
<b>Odor</b>	typical apple, free from foreign odeurs

## Storage conditions

BB-date on production date	36 months	
Optimum storage temperature	5 - 25°C	
Optimum relative humidity	< 75	% R.V.
Indication method best before date		
Location best before date	label OR on tin can/aseptical bag	
Indication method lotnumber		
Location lotnumber	label OR on tin can/aseptical bag	

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## Packaging

			Primary packaging	Secondary packaging	Tertiary packaging
Type			can	cardboard box	pallet Euro
Measurement	Length	/ cm			120.00
	Width	/ cm			80.00
	Height	/ cm			14.40
Weight	kg				18.000
Material			tin plate	Cardboard	wood

Number of primary packagings / secondary packaging	6.00
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Number of secondary packagings / layer type 1	5.00
Number of layers type 1 / palet	5.00

Number of secondary packagings/ layer type 2	
Number of layers type 2 / palet	

Number of primary packagings / palet	150.00
Number of secondary packagings/ palet	25.00

Gross weight		g
Net weight	4 600.000	g
Drained weight	4 050.000	g

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## Unit

Nett weight / unit	4 600.00	g
Number of units		
"e" applicable		
Applicable to	per primary packaging	

## G.M.O. declaration

To the best of our knowledge and based on the statements of our suppliers, we hereby declare that this article does not contain any ingredients of GMO origin as meant in the Regulation 1829/2003/EC and 1830/2003/EC. Therefore the product does not need GMO-labelling.

## Ionisation declaration

To the best of our knowledge and based on the statements of our suppliers, we hereby declare that this product and the ingredients of this product aren't treated by any kind of irradiation.

## Legal declarations

ALLERGENS : Cross-contaminations are part of the HACCP plans. Preventive measures are taken in order to prevent allergen cross contamination through the production process such as strict cleaning procedures, staff training, separate production areas, etc. (852/2004/EC and amendments).

Definitions in the allergen list: "+"= present; "-"= absent.

Meaning in column cross-contamination: "+" = possible traces present; "-"= absent.

NUTRITIONAL VALUES : Regency Foods conscious of the importance of supplying correct nutritional information. All the nutritional values are based on calculation and are rounded off automatically within our specification management system. We reserve the right to update and fine-tune this information based upon new incoming information from our suppliers and/or changes in the nutritional value tables. Because of the presence of natural raw materials the nutritional values can fluctuate.

GENERAL LEGAL COMPLIANCE : This product is in conformity with the current EC legislation.

CONTAMINANTS DECLARATION : To the best of our knowledge and based on declarations of our suppliers, we herewith declare that this product complies with the current European legislation regarding contaminants (including heavy metals, pesticides, mycotoxins, etc.).

FOOD GRADE DECLARATION : The used primary packaging is in conformity with all the current Belgian and European legislations (1935/2004/EC, 2011/10/EC, 2023/2006/EC, ...).

This product (and his ingredients) doesn't contain nano materials.

The geographical origin is purely indicative and given according to our current level of knowledge. The Countries of origin can change depending on availability on the world market.

## Analysis plan

Parameter	Frequency
microbiological analysis	declaration or 1x/year
pesticides analysis	1x/year
heavy metals analysis (Pb, Cd)	1x/year

## Instructions for use

## Allergens

No	Code	Gs1Code	Name	Value	Cross contamination
1	1.1	UW	Wheat	-	-
2	1.2	No	Rye	-	-
3	1.3	GB	Barley	-	-
4	1.4	GO	Oats	-	-
5	1.5	GS	Spelt	-	-
6	1.6	GK	Khorasan wheat	-	-
7	1.0	AW	glutes	-	-
8	2.0	AC	Crustaceans	-	-
9	3.0	AE	Egg	-	-
10	4.0	AF	Fish	-	-
11	5.0	AP	Peanuts	-	-
12	6.0	AY	Soja	-	-
13	7.0	AM	Cow's milk	-	-
14	8.1	SA	Almonds	-	-
15	8.2	SH	Hazelnuts	-	-
16	8.3	SW	Walnuts	-	-
17	8.4	SC	Cashews	-	-
18	8.5	SP	Pecan nuts	-	-
19	8.6	SR	Brazil nuts	-	-
20	8.7	ST	Pistachio nuts	-	-
21	8.8	SM	Macadamia/ Queensland nuts	-	-
22	8.0	AN	Nuts	-	-
23	9.0	BC	Celery	-	-
24	10.0	BM	Mustard	-	-
25	11.0	ash	Sesame	-	-
26	12.0	AU	Sulfur dioxide and sulphur	-	-
27	13.0	NL	Lupin	-	-
28	14.0	UM	Molluscs	-	-
29	20.0	ML	Lactose	-	-
30	21.0	NC	Cocoa	-	-
31	22.0	MG	Glutamate (E620 – E625)	-	-
32	23.0	MK	Chicken meat	-	-
33	24.0	NK	Coriander	-	-
34	25.0	NM	Corn/ maize	-	-
35	26.0	NP	Legumes	-	-
36	27.0	MC	Beef	-	-
37	28.0	MP	Pork	-	-
38	29.0	NW	Carrot	-	-

This specification was drawn up as correct, accurate and complete as possible based on our knowledge and our experience at the moment of making this product specification. Regency Foods can't be put responsible for the total correctness and completeness of this specification. This product specification is strictly confidential. This specification can not be copied or multiplied without permission of Regency Foods. If the product is repacked by the client the information above isn't valid anymore after opening the original packaging.

