

# Regency Foods

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established 1995

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## Product specification

ArtN°	Description	Date	Version
23345	3KG PEACH HALVES ALCURNIA	5/04/2023	7

## Product description

### PEACH HALVES/SYRUP ALCURNIA

Ingredient	Percent	Function	E-num	Country	Origin	variety
peach halves	56,60			Spain	peach	Yellow Clingstone
water	34,10			Spain	water	
sugar	9,25			Europe	sugar beet	
citric acid	0,05	Acid	E330	Europe		

## Chemical and physical properties

Description	Minimum	Maximum	Unit
pH	3,5	3,9	
brix	14	17	°
vacuum	10	30	inch Hg
stalks		5	pcs/tin can
number of pieces	40	50	pcs/tin

## Nutritional values

Per 100 g

Energetical value (Kj)	256.00	Magnesium (mg)	
Energetical value (Kcal)	60.00	Phosphorus (mg)	
Total proteins (g)	0.50	Iodine (mg)	
Milk protein (g)		Iron (mg)	
Total carbohydrates (g)	14.00	Zinc (mg)	
of which sugars (mono+disaccharide) (g)	13.00		
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)	0.00	VITAMIN B3/PP niacine/nicotin (µg)	
of which saturated fatty acids (g)	0.00	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)		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	
Yeasts	< 10		cfu/g	
Moulds	< 10		cfu/g	
Totale aerobic plate count	< 10	< 100	cfu/g	
Total anaerobic plate count	< 10	< 100	cfu/g	

## Organoleptical properties

<b>Texture</b>	peach halves
<b>Color</b>	typical peach, yellow / orange
<b>Taste</b>	typical for peach, free from foreign tastes
<b>Odor</b>	typical peach, free from foreign odours

## Storage conditions

BB-date on production date	30 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
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Type			can	tray	pallet Euro
Measurement	Length	/ cm	15.30	46.50	120.00
	Width	/ cm	15.30	30.00	80.00
	Height	/ cm	15.50	15.50	14.40
Weight	kg		0.270	0.120	25.000
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	9.00

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

Number of primary packagings / palet	270.00
Number of secondary packagings/ palet	45.00

Gross weight		
Net weight	2 650.000	g
Drained weight	1 500.000	g

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## Unit

Nett weight / unit	2 650.00	g
Number of units		
"e" applicable		
Applicable to		

## 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 is 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 its 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
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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.