Regency Foods established1995

Tel:

0208201200

Email:

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Product Specification

| Product Information | | | |
|---------------------|--|--|--|
| Product Name | Milk Chocolate Cocoa Dusted Almonds | | |
| Product Description | Almonds coated in milk chocolate with a dusting of cocoa | | |
| Ingredient | % in Mixing Bowl | Country of Origin | |
| Milk Chocolate: | 64.5% | | |
| Sugar | 25-35% | EU: mainly Belgium, France / Outside EU cane sugar | |
| Cocoa Butter | 8-14% | France, Netherlands | |
| Whole Milk Powder | 12-18% | EU | |
| Cocoa Liquor | 7-15% | France, Netherlands, UK, Germany | |
| Emulsifier: Soya | <0.1% | | |
| lecithin | | | |
| Roasted Almonds: | 34.3% | USA, Australia | |
| Almonds | 33.93% | | |
| Rapeseed Oil | 1.37% | | |
| Cocoa Powder | 1% | | |
| Glazing Agent: Gum | 0.2% | UK, Germany | |
| Arabic | U.270 | OK, Germany | |
| Manufactured: | | UK | |

Ingredient Declaration

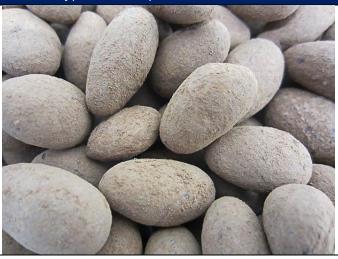
Ingredients: Milk Chocolate (65%) (Sugar, Cocoa Butter, Whole **Milk** Powder, Cocoa Liquor, Emulsifier: **Soya** Lecithin) Roasted **Almonds** (34%) (**Almonds**, Rapeseed Oil), Cocoa Powder, Glazing Agent: Gum Arabic

Cocoa Content

Milk Chocolate contains Cocoa Solids 30% minimum, Milk Solids 20% minimum.

| Pack Size(s) - Bulk | Product Code 0808103 | | Pack Size | | |
|-------------------------|-------------------------|-----------|--------------|-----------|--|
| Tack Size(s) - Dark | | | 3kg | | |
| Product Code Pack | | Pack Size | Product Code | Pack Size | |
| Pack Size(s) - Repacked | 0808101 | 1kg | | | |
| | | | | | |

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) | 90 | Days | | |
| Storage Temperature on Delivery Ambient | | nbient | | |
| Storage Instructions | Store in a cool dry pl | ace out of direct sunlight | | |

| Microbiological Standards | | | | |
|---------------------------|---------------|---------------|----------------|--|
| Test | Target | Acceptable | Reject | |
| TVC | <10,000 cfu/g | 50,000 cfu/g | >50,000 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 | <100 cfu/g | 10,000 cfu/g | >10,000 cfu/g | |
| Salmonella | Absent in 25g | Absent in 25g | Present in 25g | |

| Sensory Details | | |
|---|--|--|
| Appearance | Mid brown coating with red/brown dusting across the outer layer of the | |
| Appearance product. Product will vary in size. Chocolate coating thickness will vary. | | |
| Aroma Typical of milk chocolate with no off or rancid odours | | |
| Taste Typical of milk chocolate and almond with no off or rancid flavours | | |
| Texture Soft outer layer with a crunchy almond | | |

| Bulk Packaging | | | | |
|----------------|--------------------------|-------------------------------------|--|--|
| | Primary | Secondary | | |
| Material | Food Grade Polythene Bag | Corrugated Cardboard | | |
| Closure Method | Heat Seal | Clear Sticky Tape | | |
| | Repacked Packaging | | | |
| Primary Second | | Secondary | | |
| Material | Clear food grade plastic | Corrugated Cardboard | | |
| Closure Method | Heat Seal | Brown Gum Tape or Clear Sticky Tape | | |

| Physical Standards | | | | | |
|------------------------------------|-----|----|-----|--|--|
| Parameter Target Acceptable Reject | | | | | |
| Doubles | <5% | 5% | >5% | | |
| Uncoated | <1% | 1% | >1% | | |
| Broken Pieces | <1% | 1% | >1% | | |

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Product Specification

| Nutritional Information | | |
|--|------|--|
| Parameter Per 100g | | |
| Energy (kJ) | 2336 | |
| Energy (Kcal) | 561 | |
| Protein (g) | 14.1 | |
| Available Carbohydrates (g) | 39.1 | |
| Of Which Sugars (g) | 36.4 | |
| Fat | 37.7 | |
| Of Which Saturates | 13.7 | |
| Salt (g) | 0.1 | |
| Fibre (g) | 2.1 | |
| Source: Source: Supplier Specification | | |

| Allergens | | | | | |
|----------------------------------|--------------------|----------------------|-----------------------|---------------|--|
| Component (and products thereof) | Contains (Bulk) | Contains (Repack) | Handled at Regency | Comments | |
| Cereals containing gluten | N | MC | \boxtimes | | |
| Crustaceans | N | N | | | |
| Eggs | N | N | \boxtimes | | |
| Fish | N | N | | | |
| Peanuts | MC | MC | \boxtimes | | |
| Soybeans | Y | Υ | \boxtimes | Soya Lecithin | |
| Milk | Y | Υ | \boxtimes | Milk Powder | |
| Nuts | Y | Y | \bowtie | Almonds | |
| Celery | N | N | \bowtie | | |
| Mustard | N | N | \bowtie | | |
| Sesame | N | N | \bowtie | | |
| Sulphur Dioxide >10 mg/kg | N | N | \boxtimes | | |
| Lupin | N | N | | | |
| Molluscs | N | N | | | |

| Suitable for | | | | |
|--------------------|------|----------|--|--|
| Group | Bulk | Repacked | | |
| Vegetarian | Yes | Yes | | |
| Vegan | No | No | | |
| Kosher (Certified) | No | No | | |
| Halal (Certified) | No | No | | |

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|-------------------------------|-----------------------|--|--|
| Product Specifi | Product Specification | | |

| Other Intolerances and/or Food Groups | | | | | |
|---|-------------|-------------|-----------------------------------|--|--|
| Company | Contains | | 2 | | |
| Component | Yes | No | Comments | | |
| Genetically Modified Organisms (GMO) | | \boxtimes | | | |
| Irradiated Materials | | \boxtimes | | | |
| Hydrogenated Fat/Oil | | \boxtimes | | | |
| Palm Oil | | \boxtimes | | | |
| Maize or Maize Derivatives | | \boxtimes | | | |
| Vegetable & Vegetable Derivatives | \boxtimes | | Rapeseed Oil | | |
| Yeast & Yeast Derivatives | | \boxtimes | | | |
| Seeds, Seed Oil & Seed Derivatives | \boxtimes | | | | |
| Fruit & Fruit Derivatives | \boxtimes | | | | |
| Flavouring, Colours or Preservatives | \boxtimes | | | | |
| Beef, Pork, Lamb, Poultry & Derivatives | | \boxtimes | | | |
| Gelatine | | \boxtimes | | | |
| Other Animal Derivatives | \boxtimes | | Milk Powder | | |
| Added Sugar | \boxtimes | | Sugar | | |
| Added Salt | | \boxtimes | | | |
| Mono Sodium Glutamate (MSG) | | \boxtimes | | | |
| Artificial Colours Including Azo Dyes | | \boxtimes | | | |
| BHA/BHT | | \boxtimes | | | |
| Kiwi | | \boxtimes | | | |
| Cinnamon | | \boxtimes | | | |
| Cocoa | \boxtimes | | Cocoa Butter, Cocoa Liqour, Cocoa | | |
| | | | Powder | | |
| Coriander | | \boxtimes | | | |

| 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 | | Laura Ciobotar | 08.02.24 |

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