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Product Specification

Button Mushrooms 20-40mm Unblanched

Date: 30th July 2008

Page 1 of 9

PACK SIZE

1 x 10kg

ORIGIN:

Poland

GENERAL

The product shall be prepared from fresh sound raw material that is free from all toxic residues and taints. The final product shall comply with all current U.K. and E.C. Food Legislation.

INGREDIENTS

Mushroom 100%

Declare as: Mushroom
Agaricus bisporus

PROCESSING

Closed cap mushrooms are delivered fresh to the factory, each load is quality assurance sampled for foreign material and physical defects. The load is then put in a chill store (3°C) before washing, trimming, inspection before freezing to -18°C or below.

PACKING

During packing the mushrooms are inspected before weighing and filling into blue poly lined cartons. The cartons are Best Before and Production date coded, check weighed, metal detected, palletised and stretch-wrapped before being returned to store at -23°C to await despatch to the UK, at -18°C.

Code Number	Issue Date	Version Number	Issued By	Complied By
FN1002	23 rd June 2007	Four	Foodnet Ltd	Alan Gosling

Button Mushroom 20-40mm Unblanched**QUALITY CONTROL** Checks are carried out on the following: -

- Processing: - Raw material
 Final Product
 Temperature
- Packing: - Metal detection
 Check weighing
 Final product physical defect levels
 Organolepsis
 Case quantity
 Case sealing
 Case coding and print quality

DEFECT TOLERANCES Product shall be checked at least hourly against the following tolerances for defects: -**Per 1000g**

Clumps	1
Foreign Material	Nil
EVM	1
Major Blemish	3
Minor Blemish	5
Mechanical Damage	5% w/w
Colour Variants	1% w/w
Loose Stems & Caps	10% w/w
Stem Length (>10mm)	5% w/w
Cap Diameter (>40mm)	5% w/w
Cap Diameter (<20mm)	5% w/w

DEFINITIONS OF DEFECTS**Clumps**

These are two or more mushrooms fused together by freezing which cannot be separated without causing damage to the mushrooms.

Foreign Material

This includes any material other than that derived from the mushroom or defined as EVM, such as insects, pieces of insects, wood, glass, stones, metal, paint, grease, oil, foreign vegetable material or any other material which would render the product unacceptable.

EVM

This includes any free vegetable matter which is derived from the mushroom eg. root like hyphae.

Code Number	Issue Date	Version Number	Issued By	Complied By
FN1002	23 rd June 2007	Four	Foodnet Ltd	Alan Gosling

Major Blemish

This includes mushrooms that are blemished to the extent that the area affected is greater than 1/3rd of the cap area.

Minor Blemish

This includes mushrooms that are blemished to the extent that the area affected is between 6mm and 1/3rd of the cap area. Blemishes less than 6mm in diameter shall be ignored.

Colour Variants

This includes mushrooms with a dark colour significantly different to the rest of the sample.

Loose Stems & Caps

Pieces of mushroom cap or stem which are separated from each other.

Stem Length

This is measured from the bottom of the cap to the end of the stem and should not exceed 10mm.

Cap Diameter

These are mushrooms which when measured across the widest point measure greater than 40mm or when measured across the narrowest point measure less than 20mm.

ORGANOLEPSIS (Carried out on a cooked sample.)**COLOUR**

Cream to light brown coloured mushrooms. There may be very slight non-uniformity in colour amongst the mushrooms.

FLAVOUR

Full characteristic slightly mushroom flavour. May be slightly earthy, with no harsh flavours.

TEXTURE

Uniformly firm and tender, yielding to the bite.



Average sample

Code Number	Issue Date	Version Number	Issued By	Complied By
FN1002	23 rd June 2007	Four	Foodnet Ltd	Alan Gosling

MICROBIOLOGICAL

Organism	Target	Maximum
T V C @ 30°C	1 x 10 ⁶	5 x 10 ⁶
Total Coliforms	5 x 10 ³	5 x 10 ⁴
E. coli	1 x 10 ¹	1 x 10 ²
Yeasts & Moulds	5 x 10 ³	2 x 10 ⁴
Salmonella	Absent in 25g	Absent in 25g
Listeria monocytogenes	Absent in 25g	1 x 10 ²

ANALYTICAL

Water Loss – 100g of mushrooms shall be placed into boiled water for 45 seconds. The mushrooms shall be removed from the water, strained and placed onto paper towelling for 2 minutes, the mushrooms shall be patted dry and re-weighed. The weight loss should not exceed 35%.

WEIGHT CONTROL

The product shall be packed to minimum weight.

METAL DETECTION

All cartons shall be passed through a metal detector. The system shall be tested at least hourly using 3.5mm ferrous and non-ferrous, & 4.5mm stainless steel test pieces.

CODING

Best Before End shall be twenty four months following the month of packing e.g. if packed in May 2008 then BEST BEFORE END MAY 2010.

Production / Traceability Code Four figure International date code (Year number, Day number) plus factory identification code and shift code e.g. product packed 1 January 2008 = **8001**.

CARTON LINERS

Dark blue food grade polythene liner of a **minimum** thickness of 45µm.

CARTONS

Corrugated fibreboard of glued construction, no metal staples to be used. Shall be sealed using dark blue adhesive tape.

Code Number	Issue Date	Version Number	Issued By	Complied By
FN1002	23 rd June 2007	Four	Foodnet Ltd	Alan Gosling

NUTRITIONAL INFORMATION

This data conforms to the requirements of EC Council Directive 90/496/EEC

100g of uncooked mushroom typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	13	McCance & Widdowson 5 th Edition
Energy - kJ	56	McCance & Widdowson 5 th Edition
Moisture	92.6g	McCance & Widdowson 5 th Edition
Carbohydrate	0.4g	McCance & Widdowson 5 th Edition
- as sugars	0.2g	McCance & Widdowson 5 th Edition
- as polyols	0.0g	McCance & Widdowson 5 th Edition
- as starch	0.2g	McCance & Widdowson 5 th Edition
Fat	0.5g	McCance & Widdowson 5 th Edition
- as saturates	0.1g	McCance & Widdowson 5 th Edition
- as mono unsaturates	0.1g	McCance & Widdowson 5 th Edition
- as poly unsaturates	0.3g	McCance & Widdowson 5 th Edition
Protein	1.8g	McCance & Widdowson 5 th Edition
Fibre	1.1g	McCance & Widdowson 5 th Edition
Sodium	5mg	McCance & Widdowson 5 th Edition
Vitamin A	0.0µg	McCance & Widdowson 5 th Edition
Vitamin B ₆	0.18mg	McCance & Widdowson 5 th Edition
Vitamin B ₁₂	0.0µg	McCance & Widdowson 5 th Edition
Vitamin C	1mg	McCance & Widdowson 5 th Edition
Vitamin D	0.0µg	McCance & Widdowson 5 th Edition
Vitamin E	0.12mg	McCance & Widdowson 5 th Edition
Thiamin	0.09mg	McCance & Widdowson 5 th Edition
Riboflavin	0.31mg	McCance & Widdowson 5 th Edition
Niacin	3.2mg	McCance & Widdowson 5 th Edition
Folic Acid	44µg	McCance & Widdowson 5 th Edition
Biotin	12.0µg	McCance & Widdowson 5 th Edition
Pantothenic Acid	2.0mg	McCance & Widdowson 5 th Edition
Calcium	6mg	McCance & Widdowson 5 th Edition
Phosphorus	80mg	McCance & Widdowson 5 th Edition
Iron	0.6mg	McCance & Widdowson 5 th Edition
Magnesium	9mg	McCance & Widdowson 5 th Edition
Zinc	0.4mg	McCance & Widdowson 5 th Edition
Iodine	3µg	McCance & Widdowson 5 th Edition
Potassium	320mg	McCance & Widdowson 5 th Edition

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GMO DECLARATION

Does the product, or any of its ingredients contain any genetically modified material (whether viable or not)? YES / NO

Is the product or any of its ingredients not substantially equivalent as a consequence of the use of genetic modification? YES / NO

Is the product or any of its ingredients produced from, but not containing any genetically modified material? YES / NO

Have genetically modified organisms been used as processing aids or additives used in connection with the production of the food or any of its ingredients? YES / NO

Have genetically modified organisms been used to produce processing aids or additives but where such genetically modified organisms are not present in the processing aid as used in connection with the production of the food or any of its ingredients? YES / NO

Name: Alan Gosling Job Title: Technical Consultant

Signature:  Date: 30th July 2008

IRRADIATION POLICY

I confirm that the product supplied by Foodnet Limited under this specification has not undergone any irradiation treatment or process. I further confirm that no ingredient or processing aid used in conjunction with this product has undergone irradiation treatment.

Name: Alan Gosling Job Title: Technical Consultant

Signature:  Date: 30th July 2008

Where any answer is YES, see details below.

Product or Material	Details of Genetic Modification

I confirm I have made any necessary enquiries and obtained relevant written assurances from suppliers to verify the accuracy of the details provided above. I confirm the above data supplied is correct and can be used without reservation to advise customers.

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FN1002	23 rd June 2007	Four	Foodnet Ltd	Alan Gosling

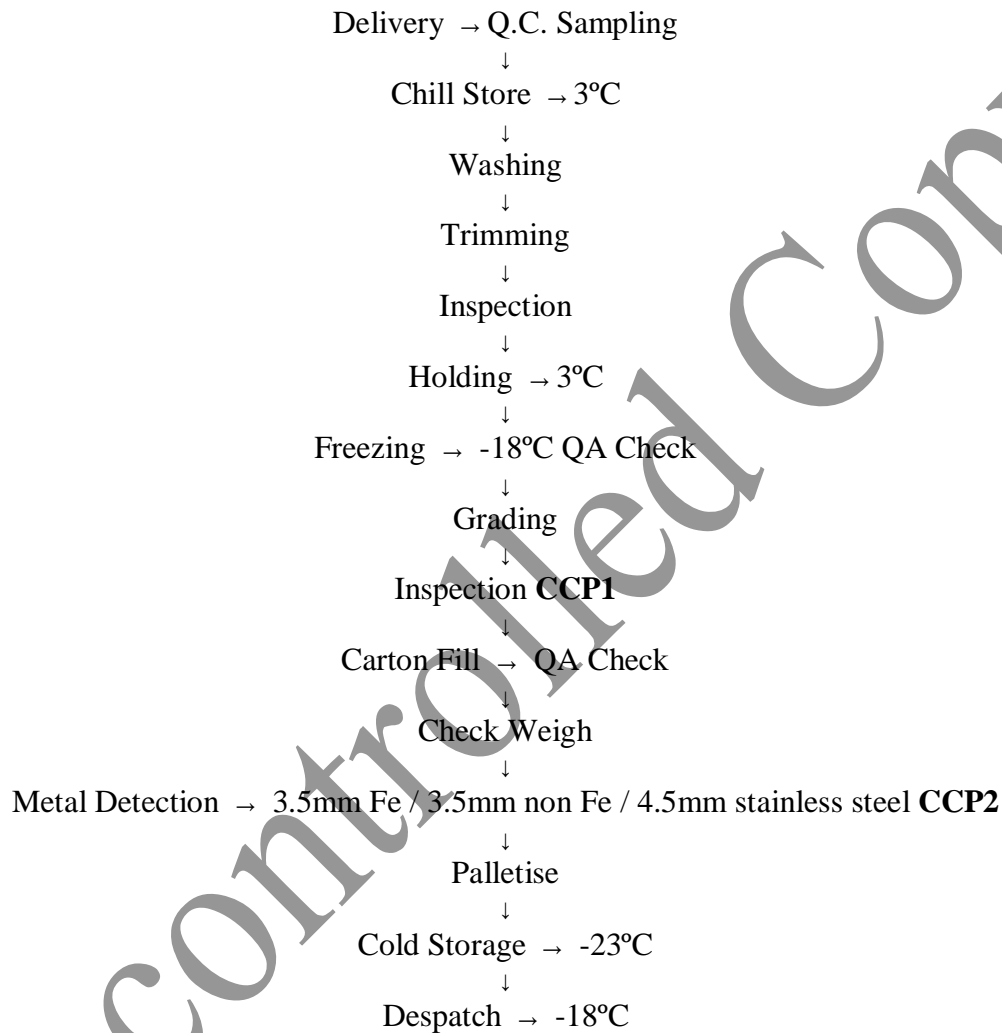
Button Mushroom 20-40mm Unblanched**FOOD INTOLERANCE**

Food Intolerance Data		
Does the material supplied contain any of the following? (NO) Absent, (YES) Present		
Allergen	NO / YES	Reason for presence if YES
Milk & Milk Derivatives	NO	
Egg & Egg Derivatives	NO	
Animal Products (*)	NO	
Fish/Shellfish/Crustaceans/Molluscs	NO	
Cereals (**)	NO	
Gluten	NO	
Yeast/Yeast Extract	NO	
Soya/Soya Derivatives	NO	
Fruit & Fruit Derivatives	NO	
Beef & Beef Products	NO	
Pork & Pork Products	NO	
Lamb & Lamb Products	NO	
Poultry & Poultry Products	NO	
Legumes	NO	
Peanuts	NO	
Sulphite >10ppm	NO	
MSG	NO	
BHA / BHT	NO	
Benzoates	NO	
Glutamates	NO	
Azo & Coal Tar Dyes	NO	
Added Colour	NO	
Added Flavour	NO	
Preservatives	NO	
Antioxidants	NO	
Added Salt	NO	
Nuts/Nut Oils	NO	
Caffeine	NO	
Sesame Products	NO	
Garlic	NO	
Poppy Seeds	NO	
Mustard	NO	
Celery/Celariac	NO	
Lupins	NO	
*Including any product derived from slaughtered animals, e.g. gelatine, rennet		
**Including wheat, corn, barley, rye, oats, etc.		
Is the material suitable for:		
Vegetarians?	Y / N	
Vegans?	Y / N	
Kosher?	Y / N	
Halal?	Y / N	
Organic?	Y / N	

FOOD ADDITIVES

E. Number	Name	In Which Ingredient	Function in Ingredient	Function in Final Product	% In Final Product
None					

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FN1002	23 rd June 2007	Four	Foodnet Ltd	Alan Gosling

PROCESS INFORMATION**PROCESS FLOW CHART****WHOLE MUSHROOMS****CRITICAL CONTROL POINTS:**

to include time / temperature / frequency / target and sensitivity of all process steps.

CCP Number	Process Step	Controls in place
CCP1	Inspection of the product. Continuous control	To remove foreign material via manual inspection
CCP2	Metal detector efficiency. Hourly checks.	Testing of detector using certified test pieces of 3.5mm Ferrous and non-Ferrous, 4.5mm stainless steel.

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FN1002	23 rd June 2007	Four	Foodnet Ltd	Alan Gosling

COSHH Data For Frozen Vegetables

Treat as you would any frozen material i.e. if engaged in prolonged handling of the vegetables wear gloves.

Care should be used when lifting full cases of frozen vegetables.

There are no other perceived COSHH implications regarding the use of frozen vegetables.

THE CONTENTS OF THIS SPECIFICATION ARE CONFIDENTIAL TO FOODNET LTD AND THE CUSTOMER, AND MAY NOT BE DISCLOSED TO ANY OTHER PARTY.

Signed on behalf of Foodnet Ltd:-

Name: Alan Gosling Job Title: Technical Consultant

Signature:  Date: 30th July 2008

Signed on behalf of the Customer:-

Name: Job Title:

Signature: Date:

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