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Product Specification

1st Choice Industrial Sliced Open Cap 40mm Mushroom Scalded

Date: 28th August 2008

Page 1 of 8

PACK SIZE 1 x 10kg

ORIGIN: Holland / Denmark / China

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
Sulphite (E222) ≤10ppm *Agaricus bisporus*

PROCESSING Mushrooms where the cap is slightly to fully open 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, scalding before slicing and 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

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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 500g

Clumps	3
Foreign Material	Nil
EVM	≤0.1%
Cap Diameter >40mm	5% w/w
Stem Length >30mm	10% w/w
Slice Thickness 5/7mm ±1mm	100% w/w
Colour	White/Cream

DEFINITIONS OF DEFECTS

Clumps

This is where 3 or more slices are welded together which cannot be readily separated without causing damage to the slice.

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.

Cap Diameter

This is the measurement of the cap and should be between 20 to 40mm.

Stem Length

This is measured from the bottom of the cap to the end of the stalk and should not exceed 30mm.

Slice Thickness

The slices shall be between 5 to 7mm thick with a tolerance of ±1mm.

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1st Choice Industrial Sliced Open Cap 40mm Mushroom Scalded

ORGANOLEPSIS (Carried out on a cooked sample.)

COLOUR White or creamy 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.



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

ANALYTICAL

SO₂ levels shall be no greater than 10ppm.

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 3.5mm 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.

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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
Cholesterol	0g	McCance & Widdowson 5 th Edition
Vitamin A	0µg	McCance & Widdowson 5 th Edition
Vitamin B ₆	0.18mg	McCance & Widdowson 5 th Edition
Vitamin B ₁₂	0 µg	McCance & Widdowson 5 th Edition
Vitamin C	1mg	McCance & Widdowson 5 th Edition
Vitamin D	0µg	McCance & Widdowson 5 th Edition
Vitamin E	0.12g	McCance & Widdowson 5 th Edition
Thiamin	0.9mg	McCance & Widdowson 5 th Edition
Riboflavin	0.31mg	McCance & Widdowson 5 th Edition
Niacin	3.2mg	McCance & Widdowson 5 th Edition
Folic Acid	44 µg	McCance & Widdowson 5 th Edition
Biotin	12.0 µg	McCance & Widdowson 5 th Edition
Pantothenic Acid	2.00 µg	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	3 µg	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: 28th August 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: 28th August 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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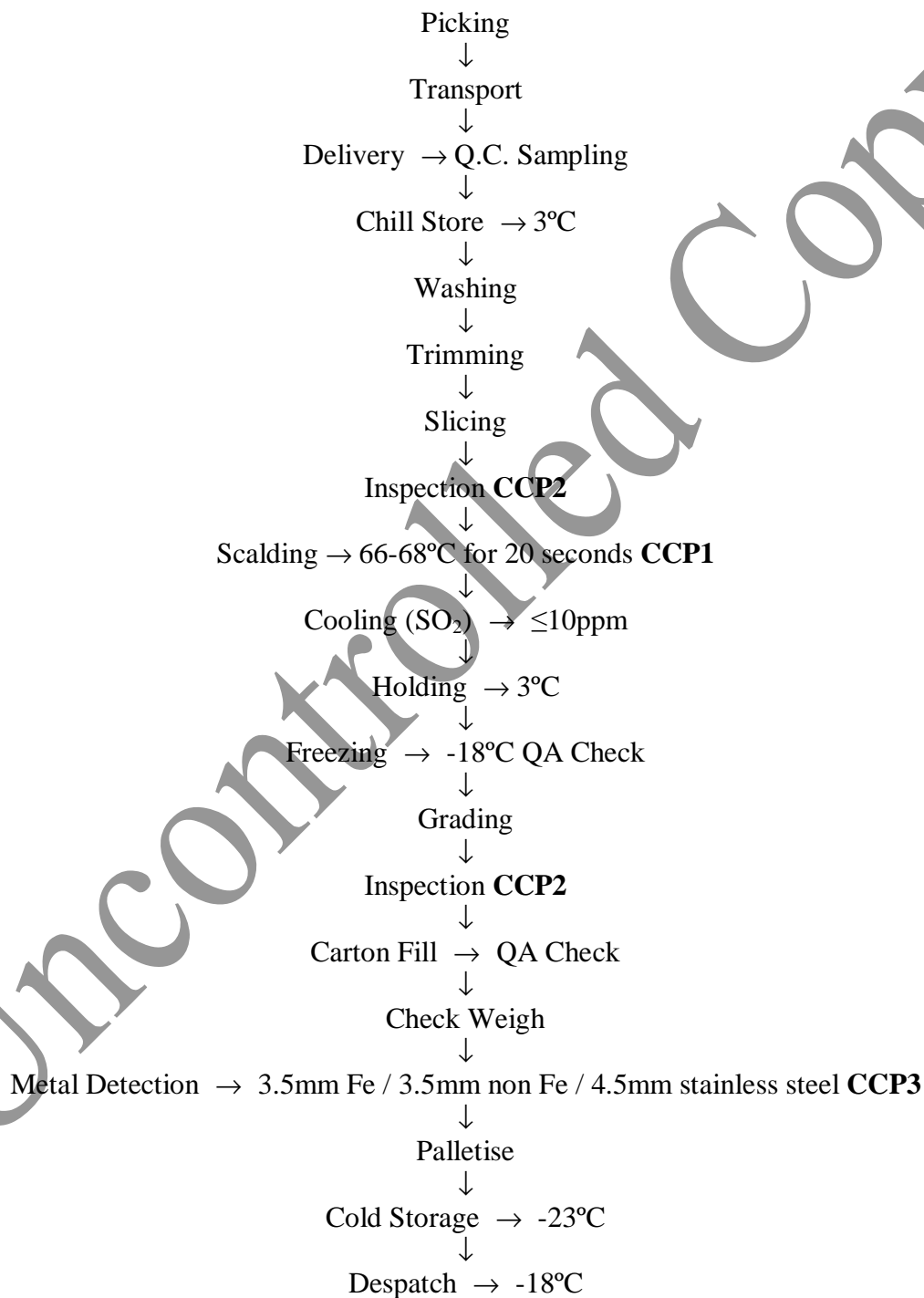
1st Choice Industrial Sliced Open Cap 40mm Mushroom Scalded**FOOD INTOLERANCE**

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
E222	Sulphite	Mushroom	Colour preservative	Colour preservative	≤10ppm

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

CCP Number	Process Step	Controls in place
CCP1	Effective scalding to minimise microbiological loading. Half hourly checks.	Continuous chart recoding of temperature.
CCP 2	Inspection of the product. Continuous control	To remove foreign material via manual inspection
CCP3	Metal detector efficiency. Hourly checks.	Testing of detector using certified test pieces of 3.5mm Ferrous and non-Ferrous, 4.5mm stainless steel.

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: 28th August 2008

Signed on behalf of the Customer:-

Name:

Job Title:

Signature:

Date:

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