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Product Specification

20-40mm Asparagus Cuts & Tips Chinese

Date: 1st May 2017

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PACK SIZE 1 x 10kg

ORIGIN: China

GENERAL The product shall be prepared from fresh sound raw material that is free from all toxic residues and taints and shall comply with all current UK/EU Food Legislation. The product is intended to be used as ingredient that is further processed and heat-treated before final consumption.

INGREDIENTS Asparagus 100% Declare as: Asparagus
(*Asparagus officinalis*)

PROCESSING Asparagus Spears are harvested and delivered to the factory. Each load is sampled and assessed for foreign material and physical defects. The load is then cleaned, cut into 1" lengths, blanched and frozen and filled into bulk palletainers. The frozen asparagus cuts and tips are sampled and assessed against the attached specification. The palletainers are then labelled and transferred to the cold store, where they are stored at -18°C until required for packing.

PACKING During packing, the asparagus cuts and tips are inspected before weighing and filling into cartons. Cartons are printed, sealed, coded, metal detected, palletised and stretch-wrapped before being returned to store at -18°C to await despatch.

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QUALITY CONTROL Checks are carried out on the following: -

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

DEFECT TOLERANCES**1000g Sample**

Foreign Matter	Nil
E.V.M.	1

500g Sample

Fibrous Stalk	1
Major Blemish >6mm	2
Minor Blemish <6mm	6
Damaged/poorly cut	8%w/w
Long Pieces >40mm	10% (w/w)
Short Pieces <20mm	5% (w/w)
Stalk Thickness 7-16mm	90% (w/w)
Cuts to Tips Ratio	5:1 ±5% (w/w)

DEFINITIONS OF DEFECTS**Foreign Material**

This includes any material not derived from the asparagus plant or defined as EVM, such as insects, pieces of insects, wood, glass, stones, metal, toxic berries, snails, slugs or any other material which will render the product unacceptable.

Extraneous Vegetable Matter (EVM)

This includes any vegetable matter other than asparagus cuts & tips which is derived from the asparagus plant or other harmless vegetable material such as pieces of leaf etc.

Woody Stalk

These are pieces of asparagus on which the outer skin is very tough and/or woody and is unpalatable and/or unacceptable to eat.

Major Blemish

This includes asparagus cut & tips which are blemished through damage by insects or mechanical means or which have blackened, decomposed or discoloured areas where the area affected is greater than 6mm in diameter or length either as a single blemish or an aggregate of blemishes which are considered objectionable.

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Minor Blemish

This includes units which are blemished through damage by insects or mechanical means or which have blackened, decomposed or discoloured areas where the area affected is at least 2mm in diameter or length either as a single blemish or as an aggregate of blemishes and which is not considered to be a major defect. Single blemishes of less than 2mm shall be ignored.

Long Pieces

These are asparagus cuts & tips which are greater than 40mm in length when measured along the central axis between the cut surfaces.

Short Pieces

These are asparagus cuts & tips which are less than 20mm in length when measured along the central axis between the cut surfaces.

Cuts to Tips Ratio

This is the ratio of cut stalk to head and should be in the proportion of 5:1 \pm 5% (w/w).

The below minimum numbers of samples should be inspected and average result to be out-of-spec.

Quantity Delivered (Kg)	Minimum samples to be taken (1Kg of product per each item)		
	10Kg Boxes	20Kg Bags	25Kg Bags
<1000	4	2	2
<2000	8	5	4
<5000	10	7	5
<10000	15	10	8
<27000	20	15	12

ORGANOLEPSIS**COLOUR**

Pale to dark green typical of asparagus.

FLAVOUR

Full characteristic asparagus flavour.

TEXTURE

Fairly uniform, flesh may be slightly soft, skins may be slightly tough but not woody.



Average sample

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MICROBIOLOGICAL

Organism	Target	Maximum
T V C @ 30°C	1×10^4	1×10^6
Total Coliforms	1×10^2	1×10^3
E. coli	nil	1×10^2
Staph aureus	Absent/g	1×10^2
Yeast & Moulds	1×10^2	1×10^3
Salmonella	Absent in 25g	Absent in 25g
Listeria monocytogenes	Absent in 25g	1×10^2

ANALYTICAL

Product shall be blanched to give a trace positive peroxidase reaction (guaiacol test) between 60 and 90 seconds.

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 every 2 hours using ferrous, non-ferrous and stainless steel test pieces.

BEST BEFORE DATE

The product shall be twenty four months following the month of packing e.g. if packed in May 2017 then BEST BEFORE END MAY 2019. Minimum BB date on delivery: 3 months.

TRACEABILITY INFO

Production date or Lot number printed on the label as well as customer order number and/or delivery date.

**STORAGE
CONDITIONS**

Keep frozen at - 18°C at all times.

CARTON LINERS

Blue food grade polythene liner of a **minimum** thickness of 30µm.

CARTONS

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

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NUTRITIONAL INFORMATION

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

100g of uncooked asparagus typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	25	McCance & Widdowson 6 th Edition
Energy - kJ	103	McCance & Widdowson 6 th Edition
Moisture	91.4g	McCance & Widdowson 6 th Edition
Carbohydrate	2.0g	McCance & Widdowson 6 th Edition
- as sugars	1.9g	McCance & Widdowson 6 th Edition
- as polyols	0.0g	McCance & Widdowson 6 th Edition
- as starch	0.1g	McCance & Widdowson 6 th Edition
Fat	0.6g	McCance & Widdowson 6 th Edition
- as saturates	0.1g	McCance & Widdowson 6 th Edition
- as mono unsaturates	0.1g	McCance & Widdowson 6 th Edition
- as poly unsaturates	0.2g	McCance & Widdowson 6 th Edition
Protein	2.9g	McCance & Widdowson 6 th Edition
Fibre	1.7g	McCance & Widdowson 6 th Edition
Sodium	1mg	McCance & Widdowson 6 th Edition
Vitamin A	52.5µg	McCance & Widdowson 6 th Edition
Vitamin B ₆	0.09mg	McCance & Widdowson 6 th Edition
Vitamin B ₁₂	0.0µg	McCance & Widdowson 6 th Edition
Vitamin C	12.0mg	McCance & Widdowson 6 th Edition
Vitamin D	0.0mg	McCance & Widdowson 6 th Edition
Vitamin E	1.16mg	McCance & Widdowson 6 th Edition
Thiamin	0.16mg	McCance & Widdowson 6 th Edition
Riboflavin	0.06mg	McCance & Widdowson 6 th Edition
Niacin	1.0mg	McCance & Widdowson 6 th Edition
Folic Acid	175µg	McCance & Widdowson 6 th Edition
Biotin	0.4µg	McCance & Widdowson 6 th Edition
Pantothenic Acid	0.17mg	McCance & Widdowson 6 th Edition
Calcium	27mg	McCance & Widdowson 6 th Edition
Phosphorus	72mg	McCance & Widdowson 6 th Edition
Iron	0.7mg	McCance & Widdowson 6 th Edition
Magnesium	13mg	McCance & Widdowson 6 th Edition
Zinc	0.7mg	McCance & Widdowson 6 th Edition
Iodine	Trace	McCance & Widdowson 6 th Edition
Potassium	260mg	McCance & Widdowson 6 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: Gianluca Oberto


Job Title: Technical Manager

Signature: Date: 1st May 2017**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: Gianluca Oberto

Job Title: Technical Manager

Signature: Date: 1st May 2017

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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 Halal? Y / N (Not Certified) Organic? Y / N Vegans? Y / N Kosher? Y / N (Not Certified)		
<u>Please be aware the manufacturing sites we supply this item from may handle allergens in production. Procedures are in place to prevent cross-contamination.</u>		

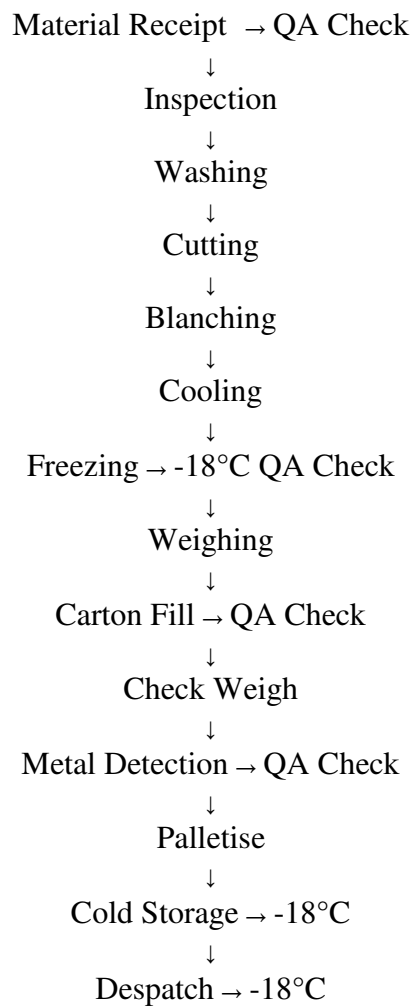
FOOD ADDITIVES

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

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PROCESS INFORMATION**PROCESS FLOW CHART***

Note: this is a generic flow chart which does not refer to any specific production site.

ASPARAGUS CUTS & TIPS

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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.**

Please check our website (www.foodnet.ltd.uk) for updates on this spec.

Signed on behalf of Foodnet Ltd:-

Name: Gianluca Oberto

Job Title: Technical Manager

Signature: 

Date: 1st May 2017

Signed on behalf of the Customer:-

Name:

Job Title:

Signature:

Date:

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