



Head Office: The Old Grammar School, 3-7 Market Square, Amersham, Bucks. HP7 0DF  
Tel: (44) 1494 434600 Fax: (44) 1494 434435  
Email: foodnettechnical@foodnet.ltd.uk

## **Product Specification**

### **Sliced Bamboo Shoots**

Date: 1<sup>st</sup> May 2017

Page 1 of 10

**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** Bamboo Shoots 100% Declare as: Bamboo Shoots  
(*Phyllostachys pubescens*)

**CUT SIZE** 3mm thick, 30-50mm long, 10-15mm wide.

**PROCESSING** Bamboo shoots are delivered fresh to the factory, each load is sampled and assessed for foreign material and physical defects. The load is then cooked, peeled, trimmed, cut, washed, blanched, cooled, frozen and filled into bulk palletainers. The sliced bamboo shoots are sampled and assessed against specification. The palletainers are then labelled and transferred to the cold store, where they are stored at  $-18^{\circ}\text{C}$  until required for packing.

**PACKING** During packing the bamboo shoots 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  $-18^{\circ}\text{C}$  to await despatch to the UK at  $-18^{\circ}\text{C}$ .

|                     |                           |                |                           |                             |
|---------------------|---------------------------|----------------|---------------------------|-----------------------------|
| Doc Ref:<br>PRO-SPE | Issue date:<br>01.05.2017 | Issue No:<br>2 | Prepared by:<br>G. Oberto | Authorised by:<br>Rhys Owen |
|---------------------|---------------------------|----------------|---------------------------|-----------------------------|

**QUALITY CONTROL** Checks are carried out on the following: -

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

**DEFECT TOLERANCES****Per 500g**

|                      | <b>Maximum</b> |
|----------------------|----------------|
| Clumps               | 5%w/w          |
| Foreign Matter       | Nil            |
| Major discolouration | 1              |
| Minor discolouration | 10             |
| Blemish              | 5              |
| Broken Slices        | 8% w/w         |
| Out of Size          | 20%w/w         |

**DEFINITIONS OF DEFECTS****Clumps**

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

**Foreign Material**

This includes any material not derived from the bamboo plant or defined as EVM. Examples of Foreign Matter include insects, pieces of insects, wood, glass, stones, metal, toxic berries, seed or flower heads, snails, slugs or any other material which will render the product unacceptable.

**Major Discolouration**

This includes slices with black spots, dark brown colour over 6mm in length.

**Minor Discolouration**

This includes slices with a slight black spots, dark brown colour of between 3-6mm in length, tint of pink or discolouration of tissue (due to prolonged storage or cooking).

**Blemish**

This includes units which are blemished through damage by insects or mechanical means.

**Broken Slices**

|                     |                           |                |                           |                             |
|---------------------|---------------------------|----------------|---------------------------|-----------------------------|
| Doc Ref:<br>PRO-SPE | Issue date:<br>01.05.2017 | Issue No:<br>2 | Prepared by:<br>G. Oberto | Authorised by:<br>Rhys Owen |
|---------------------|---------------------------|----------------|---------------------------|-----------------------------|

This includes slices that are less than half their nominal declared size in any dimension.

### **Out of Size**

Any unit with a Length <30mm or >50mm, Width <10mm or >15mm or Thickness <2.5mm or >3.5mm

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

#### **COLOUR**

Light yellow or white.

#### **FLAVOUR**

Typical neutral taste of bamboo shoots with no off flavours.

#### **TEXTURE**

Shall be crisp without woodiness.



Average sample

|                     |                           |                |                           |                             |
|---------------------|---------------------------|----------------|---------------------------|-----------------------------|
| Doc Ref:<br>PRO-SPE | Issue date:<br>01.05.2017 | Issue No:<br>2 | Prepared by:<br>G. Oberto | Authorised by:<br>Rhys Owen |
|---------------------|---------------------------|----------------|---------------------------|-----------------------------|

**MICROBIOLOGICAL**

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

**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.

|                     |                           |                |                           |                             |
|---------------------|---------------------------|----------------|---------------------------|-----------------------------|
| Doc Ref:<br>PRO-SPE | Issue date:<br>01.05.2017 | Issue No:<br>2 | Prepared by:<br>G. Oberto | Authorised by:<br>Rhys Owen |
|---------------------|---------------------------|----------------|---------------------------|-----------------------------|

**NUTRITIONAL INFORMATION**

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

100g of uncooked bamboo shoots typically contains: -

| Parameter               | Value / 100g | Methodology                                 |
|-------------------------|--------------|---|
| Energy - kcal           | 11           | McCance & Widdowson 5 <sup>th</sup> Edition |
| Energy - kJ             | 45           | McCance & Widdowson 5 <sup>th</sup> Edition |
| Moisture                | 95.5g        | McCance & Widdowson 5 <sup>th</sup> Edition |
| Carbohydrate            | 0.7g         | McCance & Widdowson 5 <sup>th</sup> Edition |
| - as sugars             | 0.7g         | McCance & Widdowson 5 <sup>th</sup> Edition |
| - as polyols            | 0.0g         | McCance & Widdowson 5 <sup>th</sup> Edition |
| - as starch             | Trace        | McCance & Widdowson 5 <sup>th</sup> Edition |
| Fat                     | 0.2g         | McCance & Widdowson 5 <sup>th</sup> Edition |
| - as saturates          | Trace        | McCance & Widdowson 5 <sup>th</sup> Edition |
| - as mono unsaturates   | Trace        | McCance & Widdowson 5 <sup>th</sup> Edition |
| - as poly unsaturates   | 0.1g         | McCance & Widdowson 5 <sup>th</sup> Edition |
| Protein                 | 1.5g         | McCance & Widdowson 5 <sup>th</sup> Edition |
| Fibre                   | 1.7g         | McCance & Widdowson 5 <sup>th</sup> Edition |
| Sodium                  | 4mg          | McCance & Widdowson 5 <sup>th</sup> Edition |
| Vitamin A               | 2µg          | McCance & Widdowson 5 <sup>th</sup> Edition |
| Vitamin B <sub>6</sub>  | 0.00mg       | McCance & Widdowson 5 <sup>th</sup> Edition |
| Vitamin B <sub>12</sub> | 0µg          | McCance & Widdowson 5 <sup>th</sup> Edition |
| Vitamin C               | Trace        | McCance & Widdowson 5 <sup>th</sup> Edition |
| Vitamin D               | 0.0µg        | McCance & Widdowson 5 <sup>th</sup> Edition |
| Vitamin E               | 0.00mg       | McCance & Widdowson 5 <sup>th</sup> Edition |
| Thiamin                 | 0.09mg       | McCance & Widdowson 5 <sup>th</sup> Edition |
| Riboflavin              | 0.06mg       | McCance & Widdowson 5 <sup>th</sup> Edition |
| Niacin                  | 0.5mg        | McCance & Widdowson 5 <sup>th</sup> Edition |
| Folic Acid              | 0µg          | McCance & Widdowson 5 <sup>th</sup> Edition |
| Biotin                  | 0.0µg        | McCance & Widdowson 5 <sup>th</sup> Edition |
| Pantothenic Acid        | 0.00mg       | McCance & Widdowson 5 <sup>th</sup> Edition |
| Calcium                 | 13mg         | McCance & Widdowson 5 <sup>th</sup> Edition |
| Phosphorus              | 39mg         | McCance & Widdowson 5 <sup>th</sup> Edition |
| Iron                    | 0.4mg        | McCance & Widdowson 5 <sup>th</sup> Edition |
| Magnesium               | 3mg          | McCance & Widdowson 5 <sup>th</sup> Edition |
| Zinc                    | 1.1mg        | McCance & Widdowson 5 <sup>th</sup> Edition |
| Iodine                  | 0µg          | McCance & Widdowson 5 <sup>th</sup> Edition |
| Potassium               | 530mg        | McCance & Widdowson 5 <sup>th</sup> Edition |

|                     |                           |                |                           |                             |
|---------------------|---------------------------|----------------|---------------------------|-----------------------------|
| Doc Ref:<br>PRO-SPE | Issue date:<br>01.05.2017 | Issue No:<br>2 | Prepared by:<br>G. Oberto | Authorised by:<br>Rhys Owen |
|---------------------|---------------------------|----------------|---------------------------|-----------------------------|

**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: 1<sup>st</sup> 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: 1<sup>st</sup> May 2017

|                     |                           |                |                           |                             |
|---------------------|---------------------------|----------------|---------------------------|-----------------------------|
| Doc Ref:<br>PRO-SPE | Issue date:<br>01.05.2017 | Issue No:<br>2 | Prepared by:<br>G. Oberto | Authorised by:<br>Rhys Owen |
|---------------------|---------------------------|----------------|---------------------------|-----------------------------|

**FOOD INTOLERANCE**

| <b>Food Intolerance Data</b>  |                 |                                   |
|---|-----------------|-----------------------------------|
| Does the material supplied contain any of the following? (NO) Absent, (YES) Present   |                 |                                   |
| <b>Allergen</b>   | <b>NO / YES</b> | <b>Reason for presence if YES</b> |
| Milk & Milk Derivatives   | NO              |                                   |
| Egg & Egg Derivatives   | NO              |                                   |
| Animal Products (*)   | NO              |                                   |
| Fish/Shellfish/Crustations/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<br>**Including wheat, corn, barley, rye, oats, etc.<br>Is the material suitable for:<br>Vegetarians? Y / N      Halal? Y / N (Not Certified)      Organic? Y / N<br>Vegans? Y / N      Kosher? Y / N (Not Certified) |                 |                                   |
| <b><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></b>  |                 |                                   |

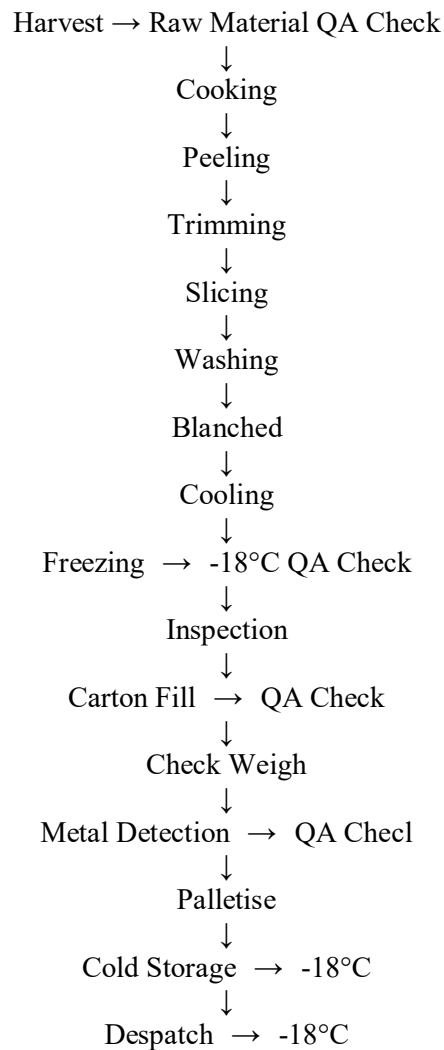
**FOOD ADDITIVES**

| <b>E. Number</b> | <b>Name</b> | <b>In Which Ingredient</b> | <b>Function in Ingredient</b> | <b>Function in Final Product</b> | <b>% In Final Product</b> |
|------------------|-------------|----------------------------|-------------------------------|----------------------------------|---------------------------|
| None             |             |                            |                               |                                  |                           |
|                  |             |                            |                               |                                  |                           |

|                     |                           |                |                           |                             |
|---------------------|---------------------------|----------------|---------------------------|-----------------------------|
| Doc Ref:<br>PRO-SPE | Issue date:<br>01.05.2017 | Issue No:<br>2 | Prepared by:<br>G. Oberto | Authorised by:<br>Rhys Owen |
|---------------------|---------------------------|----------------|---------------------------|-----------------------------|

**PROCESS INFORMATION****PROCESS FLOW CHART\***

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

**SLICED BAMBOO SHOOTS**

|                     |                           |                |                           |                             |
|---------------------|---------------------------|----------------|---------------------------|-----------------------------|
| Doc Ref:<br>PRO-SPE | Issue date:<br>01.05.2017 | Issue No:<br>2 | Prepared by:<br>G. Oberto | Authorised by:<br>Rhys Owen |
|---------------------|---------------------------|----------------|---------------------------|-----------------------------|



## **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](http://www.foodnet.ltd.uk)) for updates on this spec.*

Signed on behalf of Foodnet Ltd:-

Name: Gianluca Oberto

Job Title: Technical Manager

Signature: 

Date: 1<sup>st</sup> May 2017

Signed on behalf of the Customer:-

Name:

Job Title:

Signature:

Date:

|                     |                           |                |                           |                             |
|---------------------|---------------------------|----------------|---------------------------|-----------------------------|
| Doc Ref:<br>PRO-SPE | Issue date:<br>01.05.2017 | Issue No:<br>2 | Prepared by:<br>G. Oberto | Authorised by:<br>Rhys Owen |
|---------------------|---------------------------|----------------|---------------------------|-----------------------------|

