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## **Product Specification**

### **Sliced Banana**

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

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**PACK SIZE** 1 x 10kg

**ORIGIN:** Ecuador

**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** Banana 100% Declare as: Banana  
(*Musa spp.*)

**PROCESSING** Bananas 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 peeling, slicing, washing through an ascorbic acid dip and freezing to -18°C or below.

**PACKING** During packing the sliced bananas 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.

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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****Per 10,000g**

Clumps	10% w/w
Foreign Material	Nil
Stalks >3mm	2
Leaf Fragments >3 & <10mm	1

**Per 1000g**

Skin Fragments >3mm & <10mm	1
Blemished	2
Over-ripe	2.0% w/w
Unripe	0.1% w/w
Damaged	5% w/w
Broken Slices	2% w/w
Diameter	20mm to 40mm
Thickness	10mm to 15mm
Brix	19-25°

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

This is where 4 or more slices are welded together which cannot be readily separated without causing damage to the slices.

**Foreign Material**

This includes any material other than that derived from the banana 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.

**Stalks**

This includes pieces banana stalk between 3 and 10mm in length.

**Leaf Fragments**

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This includes pieces of banana leaf between 3 and 10mm in size.

### **Blemished**

This includes slices showing black or brown discoloured spots.

### **Over-ripe**

This includes slices that have brown discolouration due to over-ripeness.

### **Unripe**

These are slices that are very pale in colour and have a hard texture.

### **Damaged**

These are slices that squashed or deformed.

### **Broken Slices**

These are banana slices which are less than half the original size.

### **Size**

See defects tolerances table for definitions.

*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 thawed sample.)

#### **COLOUR**

Creamy coloured slices typical of the variety used.

#### **FLAVOUR**

Full characteristic flavour of fresh banana.

#### **TEXTURE**

Uniformly firm and tender, yielding to the bite.



Average sample

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**MICROBIOLOGICAL**

Organism	Target	Maximum
T V C @ 30°C	1 x 10 <sup>3</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>
Yeasts	1 x 10 <sup>3</sup>	1 x 10 <sup>4</sup>
Moulds	1 x 10 <sup>3</sup>	1 x 10 <sup>4</sup>
Salmonella	Absent in 25g	Absent in 25g
Listeria monocytogenes	Absent in 25g	1 x 10 <sup>2</sup>

**ANALYTICAL**

Brix	19 – 25°
Ascorbic/Citric acid	1.5% (the slices are dipped in this solution)
pH	4.5 – 5.1

**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 banana typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	95	McCance & Widdowson 6 <sup>th</sup> Edition
Energy - kJ	403	McCance & Widdowson 6 <sup>th</sup> Edition
Moisture	75.1g	McCance & Widdowson 6 <sup>th</sup> Edition
Carbohydrate	23.2g	McCance & Widdowson 6 <sup>th</sup> Edition
- as sugars	20.9g	McCance & Widdowson 6 <sup>th</sup> Edition
- as polyols	0.0g	McCance & Widdowson 6 <sup>th</sup> Edition
- as starch	2.3g	McCance & Widdowson 6 <sup>th</sup> Edition
Fat	0.3g	McCance & Widdowson 6 <sup>th</sup> Edition
- as saturates	0.1g	McCance & Widdowson 6 <sup>th</sup> Edition
- as mono unsaturates	Trace	McCance & Widdowson 6 <sup>th</sup> Edition
- as poly unsaturates	0.1g	McCance & Widdowson 6 <sup>th</sup> Edition
Protein	1.2g	McCance & Widdowson 6 <sup>th</sup> Edition
Fibre	1.1g	McCance & Widdowson 6 <sup>th</sup> Edition
Sodium	1mg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin A	3.5µg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin B6	0.29mg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin B12	0.0µg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin C	11mg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin D	0.0µg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin E	0.27mg	McCance & Widdowson 6 <sup>th</sup> Edition
Thiamin	0.4mg	McCance & Widdowson 6 <sup>th</sup> Edition
Riboflavin	0.6mg	McCance & Widdowson 6 <sup>th</sup> Edition
Niacin	0.7mg	McCance & Widdowson 6 <sup>th</sup> Edition
Folic Acid	14µg	McCance & Widdowson 6 <sup>th</sup> Edition
Biotin	2.6µg	McCance & Widdowson 6 <sup>th</sup> Edition
Pantothenic Acid	0.36mg	McCance & Widdowson 6 <sup>th</sup> Edition
Calcium	6mg	McCance & Widdowson 6 <sup>th</sup> Edition
Phosphorus	28mg	McCance & Widdowson 6 <sup>th</sup> Edition
Iron	0.3mg	McCance & Widdowson 6 <sup>th</sup> Edition
Magnesium	34mg	McCance & Widdowson 6 <sup>th</sup> Edition
Zinc	0.2mg	McCance & Widdowson 6 <sup>th</sup> Edition
Iodine	8µg	McCance & Widdowson 6 <sup>th</sup> Edition
Potassium	400mg	McCance & Widdowson 6 <sup>th</sup> 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: 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**FOOD INTOLERANCE**

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<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	YES	Banana 100%
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/Celeryiac	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 / <del>N</del> Halal? Y / <del>N</del> (Not Certified)      Organic? <del>Y</del> / N Vegans? Y / <del>N</del> Kosher? Y / <del>N</del> (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>		

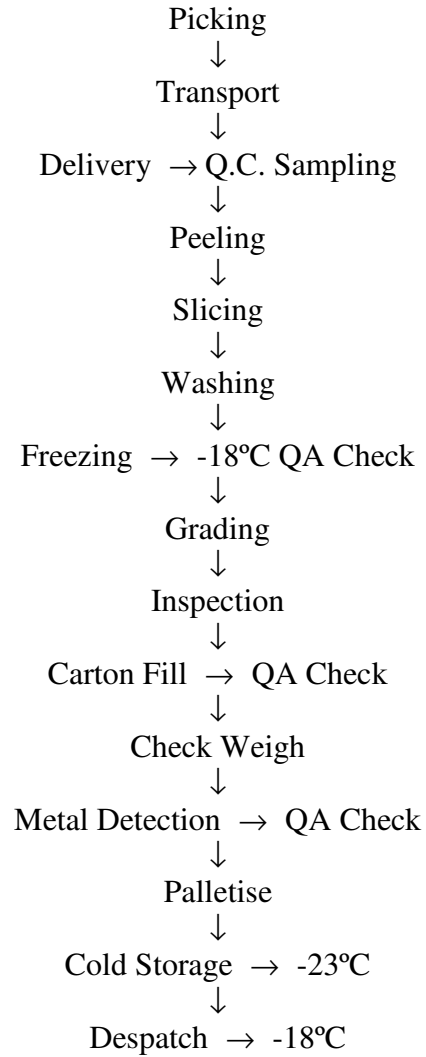
**FOOD ADDITIVES**

<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>
E300/E330	Ascorbic Acid/Citric Acid	Bananas	Antioxidant	Antioxidant	Trace

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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.

**SLICED BANANAS**

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**COSHH Data For Frozen Fruits**

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

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


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

**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: 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:

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## Issues & Amendments

Issue N°	Amend. N°	Date	Amendments	Compiled by
1	1	01/02/2016	New entry	G. Oberto
2	1	01/05/2017	Defect tolerances – minimum ref samples; Reviewed BB and Traceability info. Added Storage Conditions. Reviewed Food Intolerance table, Flow Chart and Amendment table.	G. Oberto

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