



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

Product Specification

10mm Sliced Apple

Date: 1st May 2017

Page 1 of 10

PACK SIZE 1 x 10kg; 5 x 1kg; 4 x 2.5kg

ORIGIN: China/ Poland/ UK

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 Apple 100% Declare as: Apple
(*Malus domestica*)

PROCESSING Apples are delivered fresh to the factory, each load is quality assurance sampled for foreign material and physical defects. The apples are washed, cored, peeled, sliced, inspected, ascorbic acid dipped, blanched and frozen to -18°C or below.

PACKING During packing the sliced apples 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 customer, at -18°C.

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

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 2000g**

Clumps	3%
Foreign Material	Nil
EVM	0
Pips	8
Core/Septum	5
Minor Blemish/Discolouration	25
Stalk	1
Calyx	1

DEFINITIONS OF DEFECTS**Clumps**

These are where three or more slices are frozen together which cannot be readily separated without causing damage to the apple.

Foreign Material

This includes any material other than that derived from the apple tree 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

These are pieces of leaf from the apple tree. This does not include stalk.

Pips

These are apple pips.

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

Core/Septum

This refers to the apple core and the fibrous septum.

Minor Blemish/Discolouration

Any slice exhibiting a mark or brown discolouration.

Stalk

Apple stalk.

Calyx

These are leaves forming protective case of flower in bud and are found at the opposite end of the apple to the stalk.

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**

Clean white, slightly translucent being typical of the product.

FLAVOUR

Characteristic of the variety, free from taints.

TEXTURE

On thawing the product is slightly soft, with minimal juice.



Average sample

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

MICROBIOLOGICAL

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

ANALYTICAL

N/A

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: PRO-SPE	Issue date: 01.05.2017	Issue No: 2	Prepared by: G. Oberto	Authorised by: Rhys Owen
---------------------	---------------------------	----------------	---------------------------	-----------------------------

NUTRITIONAL INFORMATION

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

100g of uncooked apple typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	51	McCance & Widdowson 6 th Edition
Energy - kJ	216	McCance & Widdowson 6 th Edition
Moisture	85.4g	McCance & Widdowson 6 th Edition
Carbohydrate	11.2g	McCance & Widdowson 6 th Edition
- as sugars	11.2g	McCance & Widdowson 6 th Edition
- as polyols	0.0g	McCance & Widdowson 6 th Edition
- as starch	0.0g	McCance & Widdowson 6 th Edition
Fat	0.1g	McCance & Widdowson 6 th Edition
- as saturates	Trace	McCance & Widdowson 6 th Edition
- as mono unsaturates	0.0g	McCance & Widdowson 6 th Edition
- as poly unsaturates	Trace	McCance & Widdowson 6 th Edition
Protein	0.4g	McCance & Widdowson 6 th Edition
Fibre	2.4g	McCance & Widdowson 6 th Edition
Sodium	3mg	McCance & Widdowson 6 th Edition
Vitamin A	18µg	McCance & Widdowson 6 th Edition
Vitamin B6	0.06mg	McCance & Widdowson 6 th Edition
Vitamin B12	0.0mg	McCance & Widdowson 6 th Edition
Vitamin C	6mg	McCance & Widdowson 6 th Edition
Vitamin D	0.0µg	McCance & Widdowson 6 th Edition
Vitamin E	0.59mg	McCance & Widdowson 6 th Edition
Thiamin	0.03mg	McCance & Widdowson 6 th Edition
Riboflavin	0.02mg	McCance & Widdowson 6 th Edition
Niacin	0.01mg	McCance & Widdowson 6 th Edition
Folic Acid	1.0µg	McCance & Widdowson 6 th Edition
Biotin	1.2µg	McCance & Widdowson 6 th Edition
Pantothenic Acid	0.0mg	McCance & Widdowson 6 th Edition
Calcium	4mg	McCance & Widdowson 6 th Edition
Phosphorus	11mg	McCance & Widdowson 6 th Edition
Iron	0.1mg	McCance & Widdowson 6 th Edition
Magnesium	5mg	McCance & Widdowson 6 th Edition
Zinc	0.1mg	McCance & Widdowson 6 th Edition
Iodine	0.0µg	McCance & Widdowson 6 th Edition
Potassium	120mg	McCance & Widdowson 6 th Edition

Doc Ref: PRO-SPE	Issue date: 01.05.2017	Issue No: 2	Prepared by: G. Oberto	Authorised by: 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: 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

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

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	YES	Apple 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 / 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>		

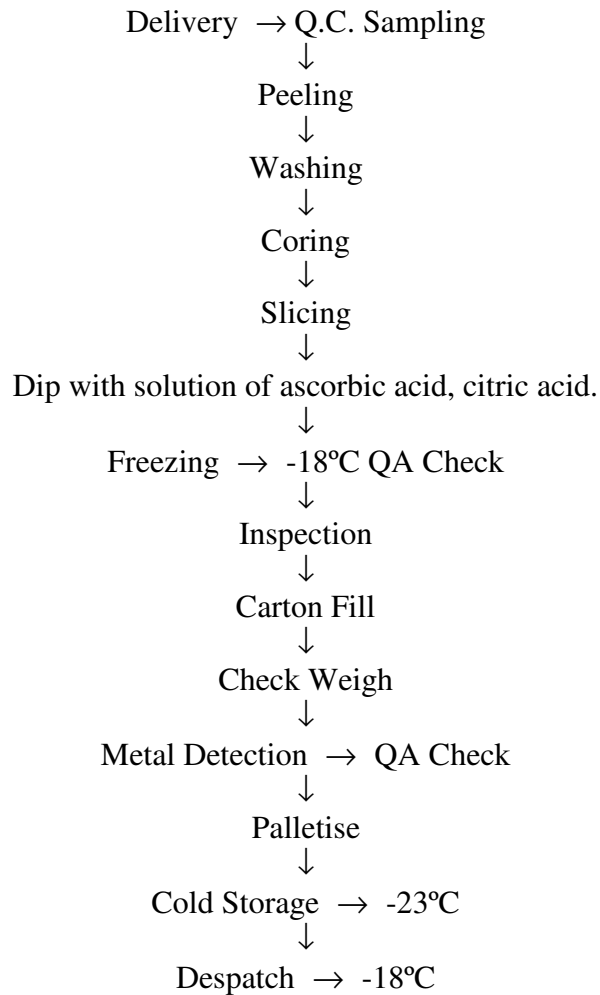
FOOD ADDITIVES

E. Number	Name	In Which Ingredient	Function in Ingredient	Function in Final Product	% In Final Product
E300	Ascorbic Acid	Apple	Prevent oxidation	Prevent oxidation	Trace
E330	Citric Acid	Apple	Prevent oxidation	Prevent oxidation	Trace

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

PROCESS INFORMATION**PROCESS FLOW CHART***

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

SLICED APPLE

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

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: 1st May 2017

Signed on behalf of the Customer:-

Name:

Job Title:

Signature:

Date:

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

Amendment Log

Amend No	Date	Amendments	Compiled by
1	01.02.2016	New Entry	G. Oberto

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