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Product Specification

10mm Diced Mixed Green & Red Pepper

Date: 6th April 2011

Page 1 of 9

PACK SIZE 1 x 10kg

ORIGIN: Spain / Turkey / 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

Green Peppers	50%	Declare as: Green Peppers
Red Peppers	50%	Declare as: Red Peppers (<i>Capsicum annuum</i>)

PROCESSING The peppers are delivered pre-cored and held in chill store at 2°C until required for processing. During processing the peppers are mixed, inspected, washed, diced, washed, blanched, cooled in chlorinated water, inspected, frozen (-18°C or below) and stored in bulk at -23°C or below.

PACKING During packing the mixed peppers 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, on arrival in the UK they are Q.C. inspected, cold store at -23°C, until despatched at -18°C.

Code Number	Issue Date	Version Number	Issued By	Complied By
FN1002	23 rd June 2007	Four	Foodnet Ltd	Alan Gosling

10mm Diced Mixed Green & Red Pepper**QUALITY CONTROL** Checks are carried out on the following: -

- Processing: - Raw material
Peroxidase
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: -

<u>Per 1000g</u>	<u>Target</u>	<u>Maximum</u>
Clumps	1% w/w	3% w/w
Foreign Material	Nil	Nil
EVM		
(i) Leaf stalk/Core	1	4
(ii) Seeds	5	15
<u>Per 250g</u>		
Major Blemish	2	6
Total Blemish (Major + Minor)	12	18
Colour Variants	2% w/w	5% w/w
Badly Cut >20mm	5	10
<u>Per 200g</u>		
Undersize <8mm wide	10% w/w	15% w/w
Green:Red Ratio	50:50% w/w	±12% w/w

DEFINITIONS OF DEFECTS**Clumps**

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

Foreign Material

This includes any material not derived from the pepper plant or defined as EVM, such as insects, pieces of insects, wood, glass, stones, metal, sand, grit, plastic or any other material which will render the product unacceptable.

Extraneous Vegetable Matter (EVM)

This includes any extraneous vegetable material, other than diced pepper, which is derived from the pepper plant.

- (i) Leaves and leaf pieces greater than 6mm in the largest dimension, stalk and/or core, or any other harmless vegetable material. Leaf pieces less than 6mm in the largest dimension shall be ignored.
- (ii) (ii) Pepper Seeds

Code Number	Issue Date	Version Number	Issued By	Complied By
FN1002	23 rd June 2007	Four	Foodnet Ltd	Alan Gosling

Major Blemish

This includes pepper dice that are blemished to the extent that the area affected is greater than 6mm in diameter, either as a single blemish or an aggregate of blemishes on the same die.

Minor Blemish

This includes pepper dice that are blemished to the extent that the area affected is between 2mm and 6mm in diameter, either as a single blemish or an aggregate of blemishes on the same die. Blemishes less than 2mm in diameter shall be ignored.

Colour Variants

This includes dice that are not a true colour, i.e. flamed.

Badly Cut

This includes any dice which have not been cleanly separated, or which are more than twice the nominal size in any dimension.

Undersize

Undersize pieces are those which fall through a sieve having square holes 8x8mm (BS Sieve Series 410:1976 with nominal aperture size of 8mm with nominal wire diameter of 2mm). The dice must be sieved

ORGANOLEPSIS**COLOUR**

Fairly bright green or red but may be slightly non-uniform.

FLAVOUR

Slightly weak characteristic pepper flavour, with only slight bitterness.

TEXTURE

Fairly uniform, flesh may be slightly soft, skins may be slightly tough.



Average Sample

Code Number	Issue Date	Version Number	Issued By	Complied By
FN1002	23 rd June 2007	Four	Foodnet Ltd	Alan Gosling

MICROBIOLOGICAL

Organism	Target	Maximum
T V C @ 30°C	1 x 10 ⁴	1 x 10 ⁵
Total Coliforms	1 x 10 ²	1 x 10 ³
E. coli	Nil	1 x 10 ¹
Yeasts & Moulds	1 x 10 ²	1 x 10 ³
Staph aureus	Absent/g	1 x 10 ²
Salmonella	Absent in 25g	Absent in 25g
Listeria sp.	Absent in 25g	1 x 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 hourly using 3.5mm ferrous and 3.5mm non-ferrous, and 4.5mm Stainless Steel test pieces.

CODING

Best Before End shall be twenty four months following the month of packing e.g. if packed 1st May 2011 then **BEST BEFORE END MAY 2011** or **BEST BEFORE 01/05/2013**.

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 2011 = 1001 or 01/01/2011.

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.

Code Number	Issue Date	Version Number	Issued By	Complied By
FN1002	23 rd June 2007	Four	Foodnet Ltd	Alan Gosling

10mm Diced Mixed Green & Red Pepper**NUTRITIONAL INFORMATION**

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

100g of uncooked green & red pepper typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	24	McCance & Widdowson 5 th Edition
Energy - kJ	103	McCance & Widdowson 5 th Edition
Moisture	91.9g	McCance & Widdowson 5 th Edition
Carbohydrate	4.3g	McCance & Widdowson 5 th Edition
- as sugars	4.0g	McCance & Widdowson 5 th Edition
- as polyols	0.0g	McCance & Widdowson 5 th Edition
- as starch	0.1g	McCance & Widdowson 5 th Edition
Fat	0.4g	McCance & Widdowson 5 th Edition
- as saturates	0.1g	McCance & Widdowson 5 th Edition
- as mono unsaturates	0.0g	McCance & Widdowson 5 th Edition
- as poly unsaturates	0.2g	McCance & Widdowson 5 th Edition
Protein	0.9g	McCance & Widdowson 5 th Edition
Fibre	1.6g	McCance & Widdowson 5 th Edition
Sodium	4mg	McCance & Widdowson 5 th Edition
Cholesterol	0.0g	McCance & Widdowson 5 th Edition
Vitamin A	342µg	McCance & Widdowson 5 th Edition
Vitamin B6	0.33mg	McCance & Widdowson 5 th Edition
Vitamin B12	0µg	McCance & Widdowson 5 th Edition
Vitamin C	130mg	McCance & Widdowson 5 th Edition
Vitamin D	0µg	McCance & Widdowson 5 th Edition
Vitamin E	0.8mg	McCance & Widdowson 5 th Edition
Thiamin	0.01mg	McCance & Widdowson 5 th Edition
Riboflavin	0.02mg	McCance & Widdowson 5 th Edition
Niacin	0.7mg	McCance & Widdowson 5 th Edition
Folic Acid	29µg	McCance & Widdowson 5 th Edition
Biotin	0µg	McCance & Widdowson 5 th Edition
Pantothenic Acid	0.08mg	McCance & Widdowson 5 th Edition
Calcium	8mg	McCance & Widdowson 5 th Edition
Phosphorus	21mg	McCance & Widdowson 5 th Edition
Iron	0mg	McCance & Widdowson 5 th Edition
Magnesium	12mg	McCance & Widdowson 5 th Edition
Zinc	0mg	McCance & Widdowson 5 th Edition
Iodine	1µg	McCance & Widdowson 5 th Edition
Potassium	140mg	McCance & Widdowson 5 th Edition

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FN1002	23 rd June 2007	Four	Foodnet Ltd	Alan Gosling

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: 6th April 2011

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: 6th April 2011

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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FN1002	23 rd June 2007	Four	Foodnet Ltd	Alan Gosling

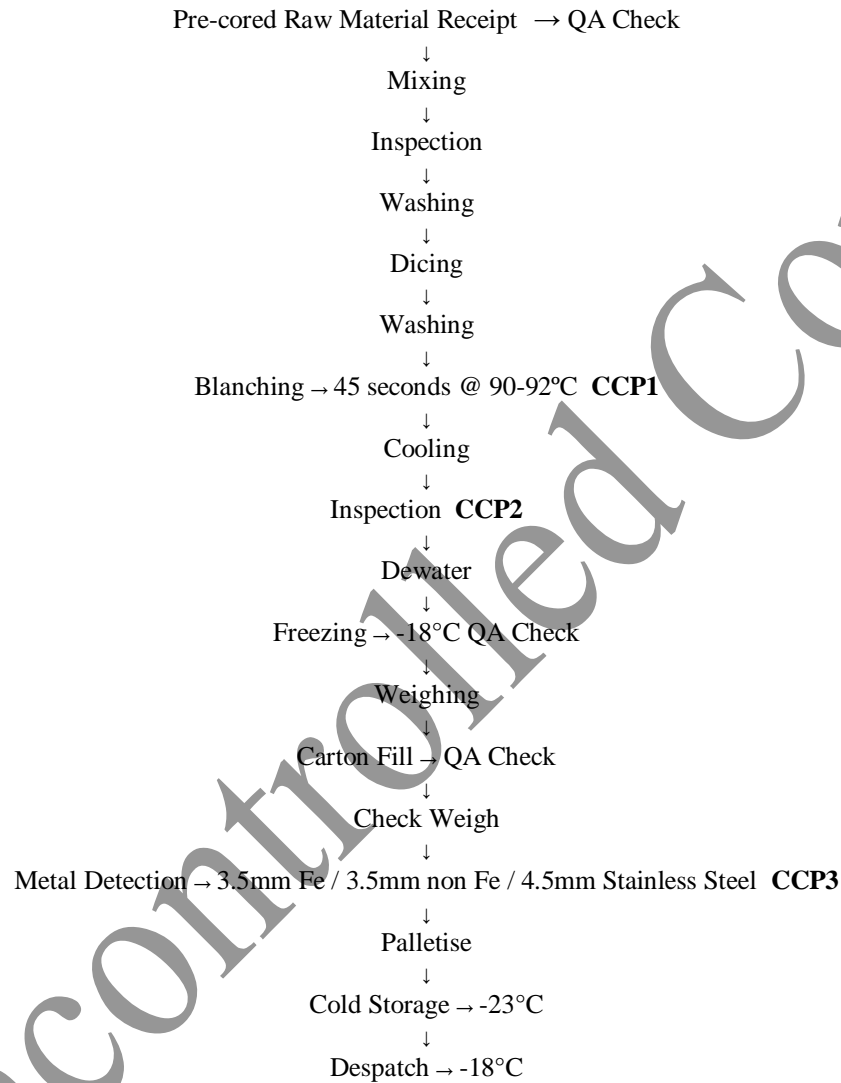
FOOD INTOLERANCE

Food Intolerance Data		
Does the material supplied contain any of the following? (NO) Absent, (YES) Present		
Allergen	NO / YES	Reason for presence if YES
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	
Egg & Egg Derivatives	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

Code Number	Issue Date	Version Number	Issued By	Complied By
FN1002	23 rd June 2007	Four	Foodnet Ltd	Alan Gosling

PROCESS INFORMATION**PROCESS FLOW CHART****DICED PEPPERS****CRITICAL CONTROL POINTS:**

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

CCP Number	Process Step	Controls in place
CCP1	Effective blanching to minimise microbiological loading. Half hourly checks.	Continuous chart recoding of temperature and guaiacol test for adequate blanching.
CCP2	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 3.5mm non-Ferrous, and 4.5mm Stainless Steel.

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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.

Signed on behalf of Foodnet Ltd:-

Name: Alan Gosling Job Title: Technical Consultant

Signature:  Date: 6th April 2011

Signed on behalf of the Customer:-

Name: Job Title:

Signature: Date:

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