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## Product Specification

### Strawberry 9mm Sliced

Date: 12<sup>th</sup> April 2011

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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. The final product shall comply with all current U.K. and E.C. Food Legislation.

**INGREDIENTS** Strawberries 100% Declare as: Strawberries  
(*Fragaria virginiana*)

**PROCESSING** Strawberries are delivered fresh to the factory, each load is quality assurance sampled for foreign material and physical defects. The strawberries are washed, de-stalked, sliced, inspected and frozen to -18°C or below.

**PACKING** During packing the sliced strawberries are inspected before being weighed then packed in to a poly lined carton. The cartons are Best Before and Production date coded, check weighed, metal detected, palletised and stretch-wrapped before being returned to store at -20°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

The material shall conform to the following physical standards:-

**Assessed on a 1000g sample (frozen)**

<b><u>Defect</u></b>	<b><u>Tolerance</u></b>
Clumps	3% w/w
Foreign Matter	Nil
Extraneous Vegetable Matter	2 (number)
Calyx	2 (number)
Pale	5% w/w
Un-ripe Berries	0.5% w/w
Overripe	3% w/w
Broken Fruit	1% w/w
Black or Brown Spots	2 (number)
Deformed	2% w/w
Size – width	6-20mm
Fruit with juice frozen on the outside	3% w/w

**Definitions of Defects****Clumps**

This is where two or more strawberries are welded together, and which cannot be readily separated without causing damage to the product. The number of the berries affected shall be recorded. These strawberries shall then be separated and assessed for the remainder of the defects.

**Foreign Matter:**

This includes any material not derived from the strawberry plant nor defined as FEVM. Examples of foreign matter include insects, pieces of insects, wood, glass, mineral stones, metal, slugs etc.

**EVM:**

This includes any extraneous vegetable material derived from the strawberry plant, other than the strawberry berry. This includes unattached calyces and part calyces, leaves and leaf pieces.

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**Calyx**

These are calyx or parts of calyx which may or may not be attached to the strawberry slice.

**Pale**

These are slices that are paler than the majority of the sample.

**Under-ripe Berries**

This includes berries which are white or green as a result of immaturity,

**Overripe**

This includes berries which are very dark red, with a very soft texture.

**Broken Fruit**

This is a slice that has more than 25% of the slice missing due to damage.

**Black or Brown Spots**

This includes strawberries which are blemished to the extent that the area affected is equal to, or greater than, an equivalent circle of 6mm in diameter, either as a single blemish or an aggregate of blemishes on the same berry.

**Deformed**

These are berries which have been seriously malformed.

**Size**

The size between the cut surface is 8-10mm, the width is 6-20mm measured at the narrowest part of the slice .

**Fruit with juice frozen on the outside**

Strawberry juice adhering to the slice.



**ORGANOLEPSIS** (Carried out on a thawed sample.)

**COLOUR**

Red to dark red.

**FLAVOUR**

Full, natural and characteristic strawberry flavour.

**TEXTURE**

Berries shall be firm but tender.

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**MICROBIOLOGICAL**

Organism	Target	Maximum
T V C @ 30°C	1 x 10 <sup>4</sup>	1 x 10 <sup>5</sup>
Total Coliforms	1 x 10 <sup>2</sup>	1 x 10 <sup>3</sup>
E. coli	10/g	1 x 10 <sup>2</sup>
Staph aureus	1 x 10 <sup>2</sup>	1 x 10 <sup>3</sup>
Yeasts & Moulds	5 x 10 <sup>3</sup>	1 x 10 <sup>4</sup>
Listeria sp.	Absent in 25g	1 x 10 <sup>2</sup>
Salmonella	Absent in 25g	Absent in 25g

**ANALYTICAL**

Brix 5 - 9  
pH 3.1 - 3.7

**WEIGHT CONTROL**

The product shall be packed to average weight.

**METAL DETECTION**

All cartons shall be passed through a metal detector. The system shall be tested at least hourly using 4.5mm ferrous & non-ferrous and 6.3mm stainless steel.

**CODING**

Best Before End shall be twenty four months following the month of packing e.g. if packed 1<sup>st</sup> May 2011 then BEST BEFORE END MAY 2013, 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 1st January 2011 = 1001 or 01/01/2011.

**BAGS**

Clear food grade polythene bags of a **minimum** thickness of 45µm, heat sealed.

**CARTONS**

Corrugated fibreboard of glued construction, no metal staples to be used. Shall be sealed using dark 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 strawberry typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	27	McCance & Widdowson 6 <sup>th</sup> Edition
Energy - kJ	113	McCance & Widdowson 6 <sup>th</sup> Edition
Moisture	89.5g	McCance & Widdowson 6 <sup>th</sup> Edition
Carbohydrate	6.0g	McCance & Widdowson 6 <sup>th</sup> Edition
- as sugars	6.0g	McCance & Widdowson 6 <sup>th</sup> Edition
- as polyols	0.0g	McCance & Widdowson 6 <sup>th</sup> Edition
- as starch	0.0g	McCance & Widdowson 6 <sup>th</sup> Edition
Fat	0.1	McCance & Widdowson 6 <sup>th</sup> Edition
- as saturates	Trace	McCance & Widdowson 6 <sup>th</sup> Edition
- as mono unsaturates	Trace	McCance & Widdowson 6 <sup>th</sup> Edition
- as poly unsaturates	Trace	McCance & Widdowson 6 <sup>th</sup> Edition
Protein	0.8g	McCance & Widdowson 6 <sup>th</sup> Edition
Fibre	1.1g	McCance & Widdowson 6 <sup>th</sup> Edition
Sodium	6mg	McCance & Widdowson 6 <sup>th</sup> Edition
Cholesterol	0.0mg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin A	1.3µg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin B <sub>6</sub>	0.6mg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin B <sub>12</sub>	0.0mg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin C	77mg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin D	0.0µg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin E	0.20mg	McCance & Widdowson 6 <sup>th</sup> Edition
Thiamin	0.03mg	McCance & Widdowson 6 <sup>th</sup> Edition
Riboflavin	0.03mg	McCance & Widdowson 6 <sup>th</sup> Edition
Niacin	0.6mg	McCance & Widdowson 6 <sup>th</sup> Edition
Folic Acid	20µg	McCance & Widdowson 6 <sup>th</sup> Edition
Biotin	1.1µg	McCance & Widdowson 6 <sup>th</sup> Edition
Pantothenic Acid	0.34mg	McCance & Widdowson 6 <sup>th</sup> Edition
Calcium	16mg	McCance & Widdowson 6 <sup>th</sup> Edition
Phosphorus	24mg	McCance & Widdowson 6 <sup>th</sup> Edition
Iron	0.4mg	McCance & Widdowson 6 <sup>th</sup> Edition
Magnesium	10mg	McCance & Widdowson 6 <sup>th</sup> Edition
Zinc	0.1mg	McCance & Widdowson 6 <sup>th</sup> Edition
Iodine	0.0µg	McCance & Widdowson 6 <sup>th</sup> Edition
Potassium	160mg	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: Alan Gosling Job Title: Technical Consultant

Signature:  Date: 12<sup>th</sup> 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: 12<sup>th</sup> 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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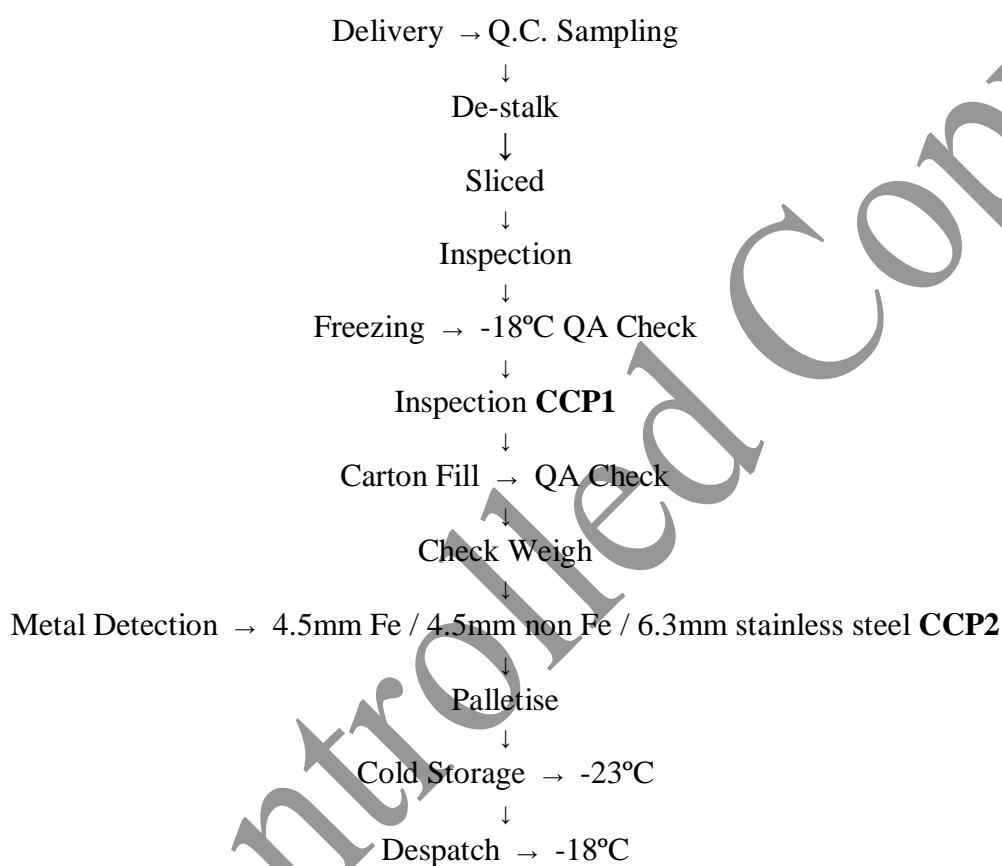
**FOOD INTOLERANCE**

<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/Crustaceans/Molluscs	NO	
Cereals (**)	NO	
Gluten	NO	
Yeast/Yeast Extract	NO	
Soya/Soya Derivatives	NO	
Fruit & Fruit Derivatives	YES	100% strawberry
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 / Celeriac	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	
Vegans?	Y / N	
Kosher?	Y / N	
Halal?	Y / N	
Organic?	Y / N	

**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					

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**PROCESS INFORMATION****PROCESS FLOW CHART****STRAWBERRIES****CRITICAL CONTROL POINTS:**

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

CCP Number	Process Step	Controls in place
CCP1	Inspection of the product. Continuous control	To remove foreign material via manual inspection
CCP2	Metal detector efficiency. Hourly checks.	Testing of detector using certified test pieces of 4.5mm Ferrous & non-Ferrous, 6.3mm stainless steel.

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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 Fruits 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: Alan Gosling

Job Title: Technical Consultant

Signature:



Date: 12<sup>th</sup> April 2011

Signed on behalf of the Customer:-

Name:

Job Title:

Signature:

Date:

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