



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

Product Specification

Sliced Banana

Date: 17th August 2010

Page 1 of 9

PACK SIZE 1 x 10kg

ORIGIN: Costa Rica, Ecuador, Guatemala

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 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

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

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 Product shall be checked at least hourly against the following tolerances for defects: -

Per 5000g

Clumps	10% w/w
Sticky Product	15% w/w
Foreign Material	Nil
EVM	Nil
Broken Slices	5% w/w
Diameter	Minimum 20mm
Thickness	10mm +/- 1mm
Brix	16-25°

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.

Sticky Product

This is where 2 or 3 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.

EVM

This includes any vegetable matter that is derived from the banana other than the banana flesh.

Broken Slices

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

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

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

MICROBIOLOGICAL

Organism	Target	Maximum
T V C @ 30°C	1×10^3	1×10^5
Total Coliforms	1×10^2	5×10^2
E. coli	Nil	1×10^1
Yeasts & Moulds	1×10^2	1×10^3
Salmonella	Absent in 25g	Absent in 25g
Listeria monocytogenes	Absent in 25g	1×10^2

ANALYTICAL

Brix 16 – 25°
 Ascorbic acid 1.5% (the slices are dipped in this solution)
 pH 4.0 – 5.0

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

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.

CODING

Best Before End shall be twenty four months following the month of packing e.g. if packed 1st May 2010 then BEST BEFORE END MAY 2012 or BEST BEFORE 01/05/2012.

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 2010 = 0001 or 01/01/2010.

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

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 th Edition
Energy - kJ	403	McCance & Widdowson 6 th Edition
Moisture	75.1g	McCance & Widdowson 6 th Edition
Carbohydrate	23.2g	McCance & Widdowson 6 th Edition
- as sugars	20.9g	McCance & Widdowson 6 th Edition
- as polyols	0.0g	McCance & Widdowson 6 th Edition
- as starch	2.3g	McCance & Widdowson 6 th Edition
Fat	0.3g	McCance & Widdowson 6 th Edition
- as saturates	0.1g	McCance & Widdowson 6 th Edition
- as mono unsaturates	Trace	McCance & Widdowson 6 th Edition
- as poly unsaturates	0.1g	McCance & Widdowson 6 th Edition
Protein	1.2g	McCance & Widdowson 6 th Edition
Fibre	1.1g	McCance & Widdowson 6 th Edition
Sodium	1mg	McCance & Widdowson 6 th Edition
Cholesterol	79g	McCance & Widdowson 6 th Edition
Vitamin A	3.5µg	McCance & Widdowson 6 th Edition
Vitamin B6	0.29mg	McCance & Widdowson 6 th Edition
Vitamin B12	0.0µg	McCance & Widdowson 6 th Edition
Vitamin C	11mg	McCance & Widdowson 6 th Edition
Vitamin D	0.0µg	McCance & Widdowson 6 th Edition
Vitamin E	0.27mg	McCance & Widdowson 6 th Edition
Thiamin	0.4mg	McCance & Widdowson 6 th Edition
Riboflavin	0.6mg	McCance & Widdowson 6 th Edition
Niacin	0.7mg	McCance & Widdowson 6 th Edition
Folic Acid	14µg	McCance & Widdowson 6 th Edition
Biotin	2.6µg	McCance & Widdowson 6 th Edition
Pantothenic Acid	0.36mg	McCance & Widdowson 6 th Edition
Calcium	6mg	McCance & Widdowson 6 th Edition
Phosphorus	28mg	McCance & Widdowson 6 th Edition
Iron	0.3mg	McCance & Widdowson 6 th Edition
Magnesium	34mg	McCance & Widdowson 6 th Edition
Zinc	0.2mg	McCance & Widdowson 6 th Edition
Iodine	8µg	McCance & Widdowson 6 th Edition
Potassium	400mg	McCance & Widdowson 6 th Edition

Code Number	Issue Date	Version Number	Issued By	Complied By
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: 17th August 2010

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: 17th August 2010

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.

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

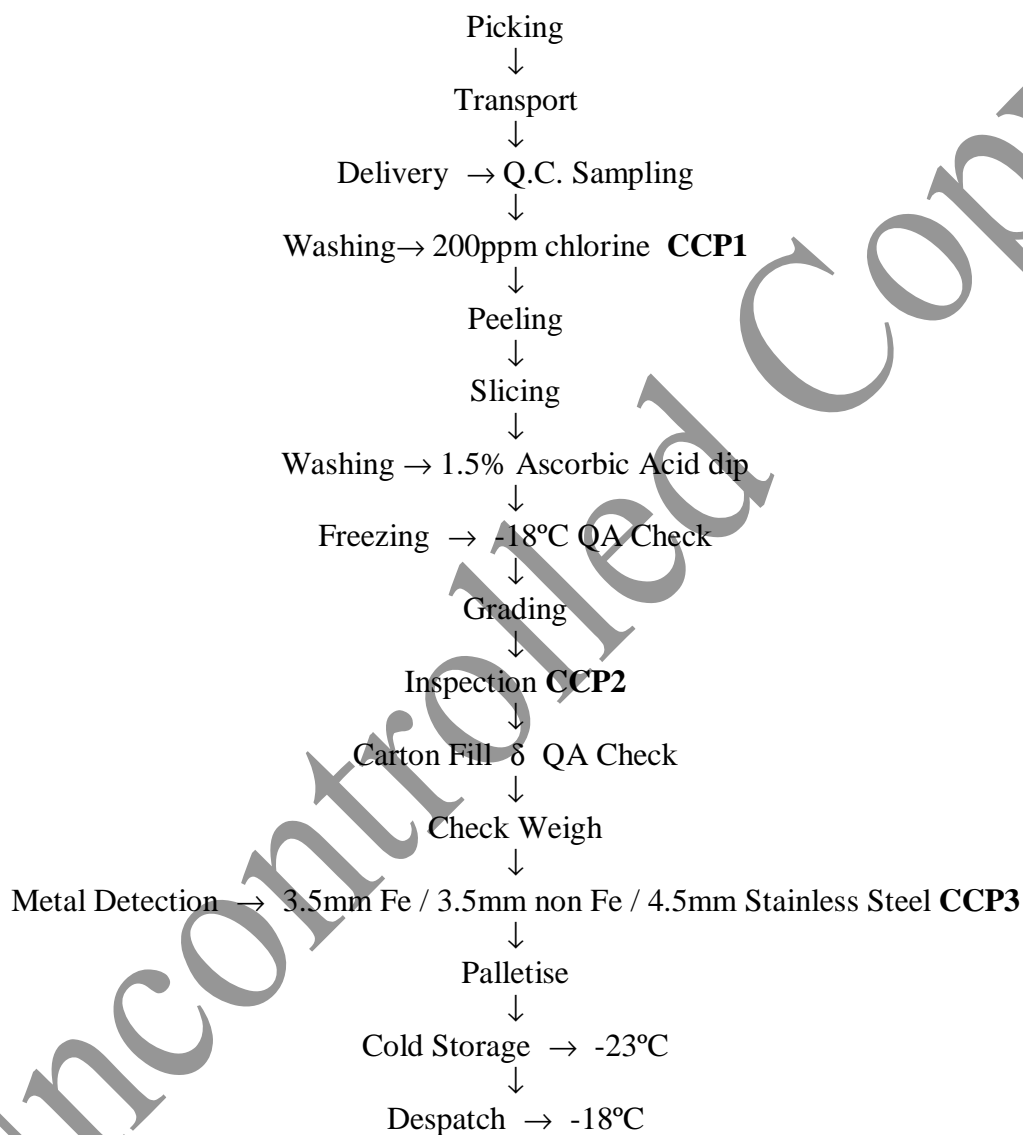
FOOD INTOLERANCE

Food Intolerance Data		
Does the material supplied contain any of the following? (NO) Absent, (YES) Present		
Allergen	NO / YES	Reason for presence if YES
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	100% banana
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	YES	E300 antioxidant product dipped in 1.5% soln.
Added Salt	NO	
Nuts/Nut Oils	NO	
Caffeine	NO	
Sesame Products	NO	
Garlic	NO	
Poppy Seeds	NO	
Mustard	NO	
Celery/Celериac	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

E. Number	Name	In Which Ingredient	Function in Ingredient	Function in Final Product	% In Final Product
E300	Ascorbic Acid	Bananas	Antioxidant	Antioxidant	Neg

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****SLICED BANANAS****CRITICAL CONTROL POINTS:**

CCP Number	Process Step	Controls in place
CCP1	Ensure raw material is free from foreign material, contamination & excess pesticides. Every delivery.	Visual inspection of load. Auditing of growers to ensure correct usage of pesticides. Pesticide screening regime.
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, 4.5mm Stainless Steel.

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

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

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: 17th August 2010

Signed on behalf of the Customer:-

Name: Job Title:
Signature: Date:

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