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Product Specification

Wild Blueberries

Date: 17th January 2012

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PACK SIZE 1 x 30lb / 1 x 13.6kg / 4 x 2.5kg / 5 x 1kg

ORIGIN: Canada / USA

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 Blueberries 100% Declare as: Blueberries
(*Vaccinium corymbosum*)

PROCESSING Wild blueberries are harvested by hand and delivered fresh to the factory, each load is quality assurance sampled for foreign material and physical defects. The blueberries are washed, dried and de-stalked, inspected and frozen to -18°C or below.

PACKING During packing the blueberries 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 Product shall be checked at least hourly against the following tolerances for defects: -**Sample Size:-**

Foreign Material	Nil
Leaf	1/2in ²
Cap Stems	20
Green Berries	15
Underripe (Red/Purple)	5% w/w
Shriveled/Damaged	10% w/w

DEFINITIONS OF DEFECTS**Foreign Material**

This includes any material other than that derived from the blueberry plant 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 large pieces of vegetable material from the blueberry plant. This does not include Leaf or Cap Stems.

Leaf

Not more than a total of 2 whole leaves or large stems, provided such whole leaves and any other portions of leafy material do not exceed 1/2 square inch

Cap Stems

These are small stems which attach berries to the branch and means single cap stems or joined double cap stems with or without berries attached..

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Green Berries

These are blueberries that are undercoloured and do not possess at least a red-purple colour or that have a definite green cast, even though the over-all colour of the berries may not be a true green colour.

Under-ripe

These are blueberries that are either exhibit a red or purple colour and are significantly different to the rest of the sample.

Shrivelled/Damaged

These are mummified berries with wrinkled or tough skins or which may be pathologically defective, or have physical damage to the berry.

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

Dark blue/dark purple, typical of the variety.

FLAVOUR

Typical of blueberries. Free from taints/off odours.

TEXTURE

Uniformly firm and tender, yielding to the bite.



Average sample

MICROBIOLOGICAL

Organism	Target	Maximum
T V C @ 30°C	1×10^3	5×10^4
Total Coliforms	1×10^2	1×10^3
E. coli	1×10^1	1×10^2
Yeast & Mould	1×10^2	1×10^3
Listeria mono	Absent in 25g	2×10^1
Salmonella	Absent in 25g	Absent in 25g

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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 hourly using 3.5mm ferrous and 3.5mm non-ferrous and 4.5mm Stainless Steel.

CODING

Best Before End shall be twenty four months following the month of packing e.g. if packed 21st May 2012 then BEST BEFORE 21 /05/2014.

Production / TraceabilityCode If produced on 21st May 2012 then code will be 21/05/2012

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.

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NUTRITIONAL INFORMATION

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

100g of uncooked blueberry typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	51	USDA Nutrient Database Release 21
Energy - kJ	213	USDA Nutrient Database Release 21
Moisture	86.6g	USDA Nutrient Database Release 21
Carbohydrate	12.2g	USDA Nutrient Database Release 21
- as sugars	8.5g	USDA Nutrient Database Release 21
- as polyols	0.0g	USDA Nutrient Database Release 21
- as starch	Trace	USDA Nutrient Database Release 21
Fat	0.6g	USDA Nutrient Database Release 21
- as saturates	Trace	USDA Nutrient Database Release 21
- as mono unsaturates	Trace	USDA Nutrient Database Release 21
- as poly unsaturates	0.3g	USDA Nutrient Database Release 21
Protein	0.4g	USDA Nutrient Database Release 21
Fibre	2.7g	USDA Nutrient Database Release 21
Sodium	1mg	USDA Nutrient Database Release 21
Cholesterol	0.0mg	USDA Nutrient Database Release 21
Vitamin A	2µg	USDA Nutrient Database Release 21
Vitamin B6	0.06mg	USDA Nutrient Database Release 21
Vitamin B12	0.0mg	USDA Nutrient Database Release 21
Vitamin C	2.5mg	USDA Nutrient Database Release 21
Vitamin D	7µg	USDA Nutrient Database Release 21
Vitamin E	0.48mg	USDA Nutrient Database Release 21
Thiamin	0.03mg	USDA Nutrient Database Release 21
Riboflavin	0.04mg	USDA Nutrient Database Release 21
Niacin	0.5mg	USDA Nutrient Database Release 21
Folic Acid	7µg	USDA Nutrient Database Release 21
Biotin	0.0µg	USDA Nutrient Database Release 21
Pantothenic Acid	0.12mg	USDA Nutrient Database Release 21
Calcium	8mg	USDA Nutrient Database Release 21
Phosphorus	11mg	USDA Nutrient Database Release 21
Iron	0.2mg	USDA Nutrient Database Release 21
Magnesium	5mg	USDA Nutrient Database Release 21
Zinc	0.07mg	USDA Nutrient Database Release 21
Iodine	0.0µg	USDA Nutrient Database Release 21
Potassium	54mg	USDA Nutrient Database Release 21

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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: 17th January 2012

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 January 2012

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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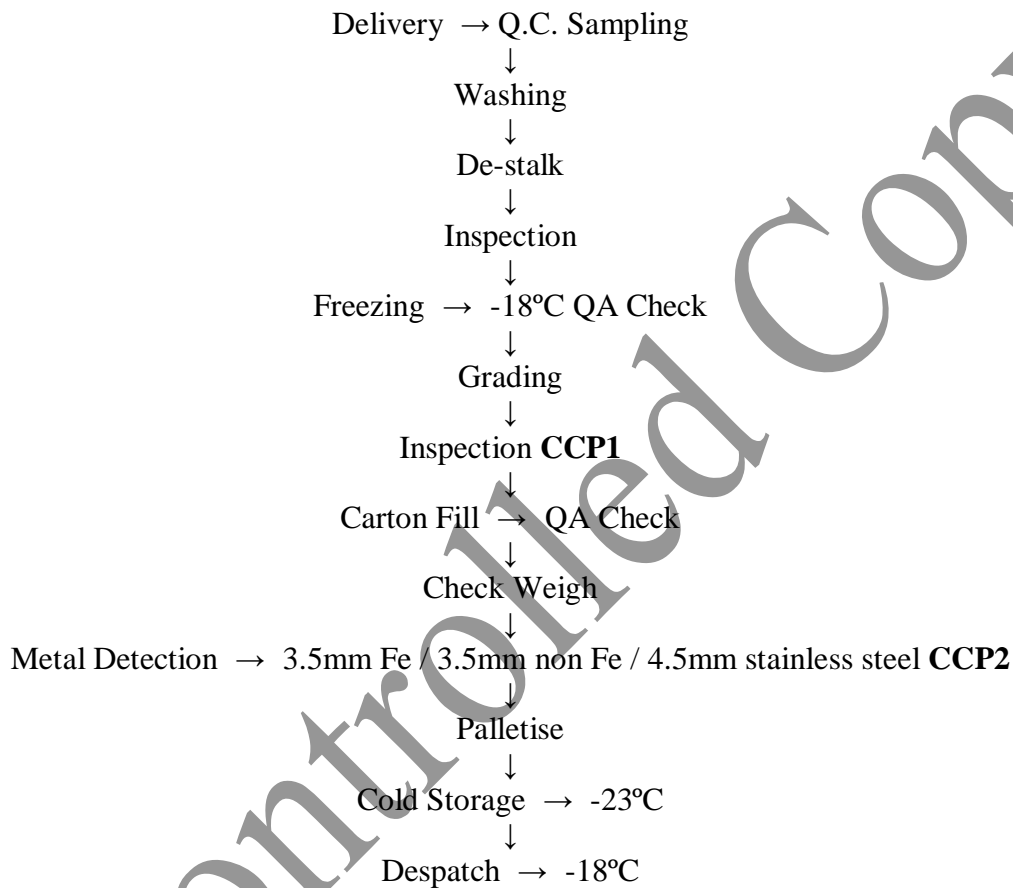
FOOD INTOLERANCE

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	100% Blueberries
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	
*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
None					

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PROCESS INFORMATION**PROCESS FLOW CHART****BLUEBERRIES****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 3.5mm Ferrous and 3.5mm non-Ferrous.

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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 fruit.

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: 17th January 2012

Signed on behalf of the Customer:-

Name:

Job Title:

Signature:

Date:

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