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Product Specification

Cherries Black Pitted

Date: 25th May 2010

Page 1 of 9

PACK SIZE 1 x 10kg

ORIGIN: Turkey

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 Cherries 100% Declare as:

PROCESSING Cherries 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 cherries 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.

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: -**Sample Size:-**

Foreign Material	Nil
FEVM	Nil
EVM	2
Clumps	2% w/w
Crushed Pieces	10% w/w
Rotten	8
Colour Variation	5% w/w
Stones	0.2% c/c
Insect damage	0.5% c/c

DEFINITIONS OF DEFECTS**Foreign Material**

This includes any material other than that derived from the cherry 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.

Foreign EVM

This includes any vegetable material not derived from the cherry plant, and which is non-toxic.

EVM

These are large pieces of vegetable material from the Cherry plant. This does not Leaf or Cap Stems.

Clumps

This is where 3 or more cherries are welded together which cannot be readily separated without causing damage.

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

Crushed Berries

These are cherries which have been broken, or badly squashed, causing a reduction in the diameter of the berry

Rotten

These are cherries that exhibit any discolouration caused by rotting.

Colour Variation

These are cherries that are undercoloured and do not possess at least a red – dark red colour, the over-all colour of the cherries is red – dark red.

Stones

These are whole, or parts of cherry stones

Insect Damage.

These are cherries that show signs of insect damage.

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

Bright uniform dark red as expected from the variety.

FLAVOUR

Characteristic of mature ripe cherries.

TEXTURE

Cherries shall be firm but tender, and shall have substantially retained their shape.



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 ³	5 x 10 ³
Total Coliforms	1 x 10 ¹	1 x 10 ²
E. coli	Nil	1 x 10 ¹
Yeast	1 x 10 ³	5 x 10 ³
Mould	1 x 10 ²	1 x 10 ³
Listeria mono	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 hourly using 4.5mm ferrous and 4.5mm 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 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 cherry typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	48	McCance & Widdowson 6th Edition
Energy - kJ	203	McCance & Widdowson 6th Edition
Moisture	82.8g	McCance & Widdowson 6th Edition
Carbohydrate	11.5g	McCance & Widdowson 6th Edition
- as sugars	11.5g	McCance & Widdowson 6th Edition
- as polyols	0.0g	McCance & Widdowson 6th Edition
- as starch	0.0g	McCance & Widdowson 6th Edition
Fat	0.6g	McCance & Widdowson 6th Edition
- as saturates	Trace	McCance & Widdowson 6th Edition
- as mono unsaturates	Trace	McCance & Widdowson 6th Edition
- as poly unsaturates	Trace	McCance & Widdowson 6th Edition
Protein	0.9g	McCance & Widdowson 6th Edition
Fibre	0.9g	McCance & Widdowson 6th Edition
Sodium	1mg	McCance & Widdowson 6th Edition
Cholesterol	0.0mg	McCance & Widdowson 6th Edition
Vitamin A	4.µg	McCance & Widdowson 6th Edition
Vitamin B6	0.05mg	McCance & Widdowson 6th Edition
Vitamin B12	0.0mg	McCance & Widdowson 6th Edition
Vitamin C	11mg	McCance & Widdowson 6th Edition
Vitamin D	0µg	McCance & Widdowson 6th Edition
Vitamin E	0.13mg	McCance & Widdowson 6th Edition
Thiamin	0.03mg	McCance & Widdowson 6th Edition
Riboflavin	0.03mg	McCance & Widdowson 6th Edition
Niacin	0.2mg	McCance & Widdowson 6th Edition
Folic Acid	5µg	McCance & Widdowson 6th Edition
Biotin	0.4µg	McCance & Widdowson 6th Edition
Pantothenic Acid	0.26mg	McCance & Widdowson 6th Edition
Calcium	13mg	McCance & Widdowson 6th Edition
Phosphorus	21mg	McCance & Widdowson 6th Edition
Iron	0.2mg	McCance & Widdowson 6th Edition
Magnesium	10mg	McCance & Widdowson 6th Edition
Zinc	0.1mg	McCance & Widdowson 6th Edition
Iodine	Trace/µg	McCance & Widdowson 6th Edition
Potassium	210mg	McCance & Widdowson 6th 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: 25th May 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: 25th May 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.

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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
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% cherries
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

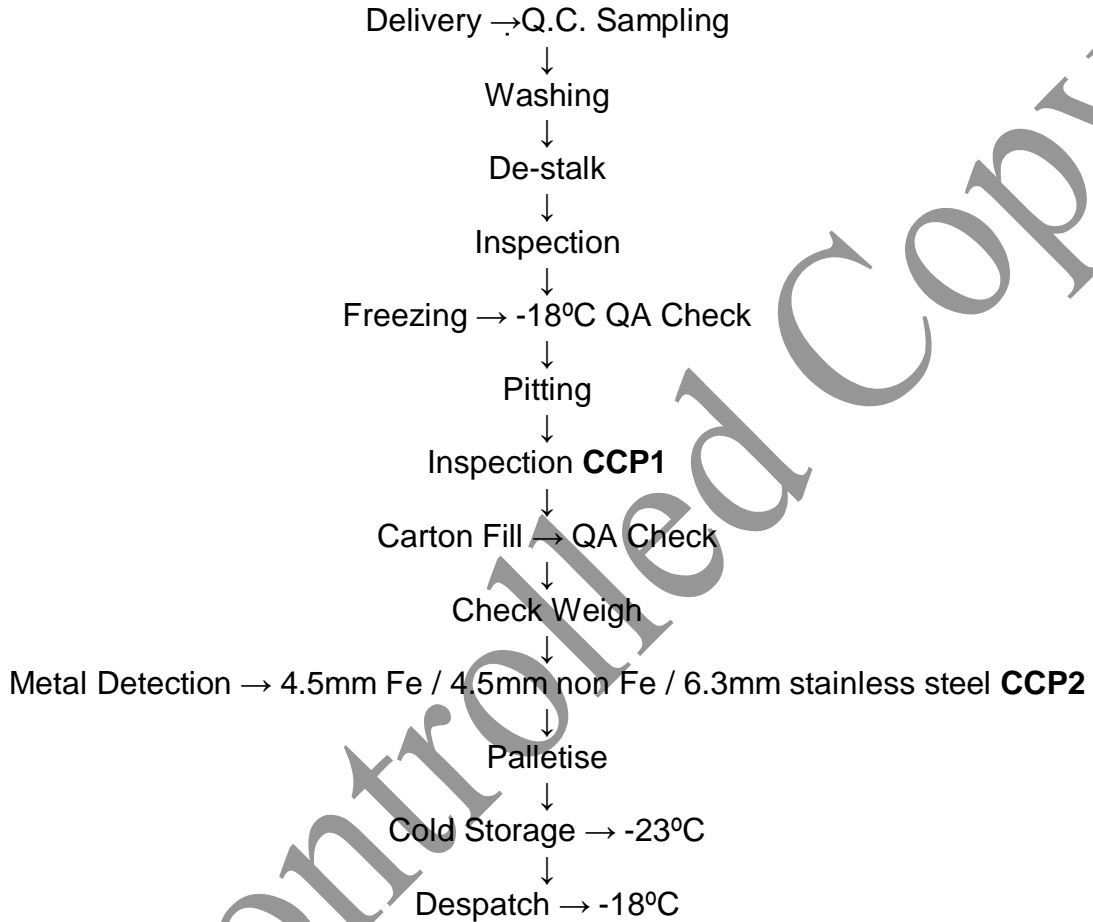
E. Number	Name	In Which Ingredient	Function in Ingredient	Function in Final Product	% In Final Product
None					

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

CHERRIES



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 and non-Ferrous, 6.3mm stainless steel.

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