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**Product Specification**

**Whole Cranberries 4x2.5kg**

Date: 9<sup>th</sup> December 2010

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**PACK SIZE** 4 x 2.5kg

**ORIGIN:** Canada / USA

**VARIETY:** Vaccinium macrocarpons

**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** Cranberries 100% Declare as: Cranberries  
 (*Vaccinium macrocarpons*)

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

**PACKING** During packing the cranberries are inspected before being weighed and filled 2.5kg into heat sealed poly bags then packed four bags to a carton. The bags & 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

**DEFECT TOLERANCES** Product shall be checked at least hourly against the following tolerances for defects: -**Per 1000g**

Foreign Material	Nil
EVM	0.1% w/w
Broken, Crushed, Damaged, Rotted	<1% w/w
Under-ripe	1% w/w

**DEFINITIONS OF DEFECTS****Foreign Material**

This includes any material other than that derived from the cranberry 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 pieces of vegetable material from the cranberry plant. This includes pieces of stalk >3mm in length.

**Broken, Crushed, Damaged or Rotted**

These are cranberries which are broken, crushed, otherwise damaged or exhibit any discolouration caused by rotting.

**Under-ripe**

These are cranberries that are either pale pink or more than half white in the case of major or pale red in the case of minor.

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

**COLOUR** Deep bright red, typical of the variety.

**FLAVOUR** Typical of cranberries, fruity/sharp. Free from taints

**TEXTURE** Uniformly firm and tender, yielding to the bite.



Average Sample

**MICROBIOLOGICAL**

Organism	Target	Maximum
T V C @ 30°C	$1 \times 10^4$	$1 \times 10^5$
Total Coliforms	$1 \times 10^2$	$1 \times 10^3$
E. coli	Nil	$1 \times 10^1$
Listeria mono	Absent in 25g	$1 \times 10^2$
Salmonella	Absent in 25g	Absent in 25g

**ANALYTICAL** N/A

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**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 4.0mm 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 2010 then BEST BEFORE END MAY 2011, or BEST BEFORE 01/05/2011.

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 2009 = 9001 or 01/01/2009.

**BAGS**

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

**CARTONS**

Corrugated fibreboard of glued construction, no metal tapes 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 cranberry typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	46	USDA Release 21
Energy - kJ	194	USDA Release 21
Moisture	87.1g	USDA Release 21
Carbohydrate	12.2g	USDA Release 21
- as sugars	3.5g	USDA Release 21
- as polyols	0.0g	USDA Release 21
- as starch	0.0g	USDA Release 21
Fat	Trace	USDA Release 21
- as saturates	0.1	USDA Release 21
- as mono unsaturates	0.02g	USDA Release 21
- as poly unsaturates	0.05g	USDA Release 21
Protein	0.4g	USDA Release 21
Fibre	4.6g	USDA Release 21
Sodium	2mg	USDA Release 21
Cholesterol	0.0g	USDA Release 21
Vitamin A	60µg	USDA Release 21
Vitamin B6	0.06mg	USDA Release 21
Vitamin B12	0.0µg	USDA Release 21
Vitamin C	13.3mg	USDA Release 21
Vitamin D	0.0µg	USDA Release 21
Vitamin E	1.2mg	USDA Release 21
Thiamin	0.12mg	USDA Release 21
Riboflavin	0.02mg	USDA Release 21
Niacin	0.101mg	USDA Release 21
Folic Acid	1µg	USDA Release 21
Biotin	µg	USDA Release 21
Pantothenic Acid	0.295mg	USDA Release 21
Calcium	8mg	USDA Release 21
Phosphorus	13mg	USDA Release 21
Iron	0.25mg	USDA Release 21
Magnesium	6mg	USDA Release 21
Zinc	0.10mg	USDA Release 21
Iodine	µg	USDA Release 21
Potassium	85mg	USDA 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: 9<sup>th</sup> December 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: 9<sup>th</sup> December 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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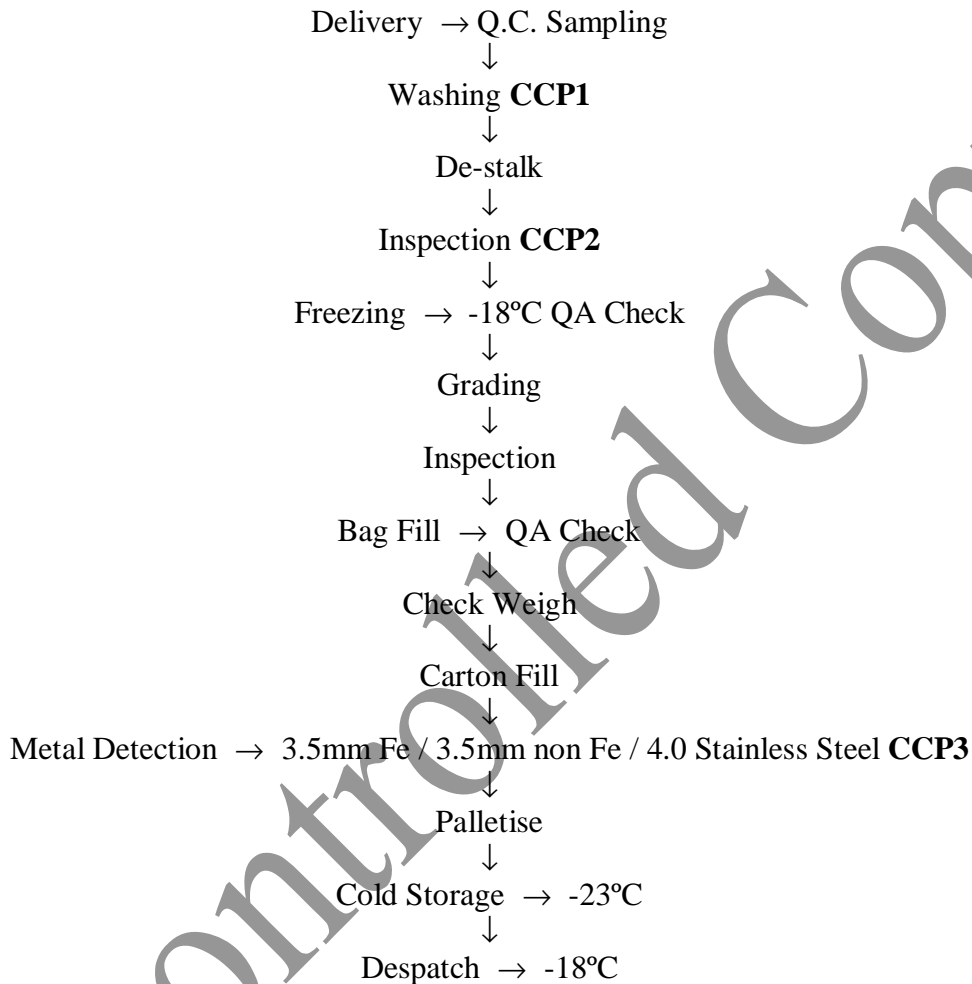
**FOOD INTOLERANCE**

<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	NO	
Cereals (**)	NO	
Gluten	NO	
Yeast/Yeast Extract	NO	
Soya/Soya Derivatives	NO	
Fruit & Fruit Derivatives	YES	Cranberries
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	
*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****CRANBERRIES****CRITICAL CONTROL POINTS:**

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

CCP Number	Process Step	Controls in place
CCP1	Chlorine added at 50ppm to minimise microbiological loading Half hourly checks.	Lovibond comparator checks.
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 4.0 Stainless Steel.

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## **COSHH Data For Frozen Fruit**

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 fruit.

There are no other perceived COSHH implications regarding the use of frozen fruit.

**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: 9<sup>th</sup> December 2010

Signed on behalf of the Customer:-

Name:

Job Title:

Signature:

Date:

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