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Product Specification

Whole Cranberries

Date: 13th October 2009

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PACK SIZE 1 x 10kg

ORIGIN: Canada

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 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: -**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	1×10^4	1×10^5
Total Coliforms	1×10^2	1×10^3
E. coli	Nil	1×10^1
Listeria mono	Absent in 25g	1×10^2
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 in May 2009 then BEST BEFORE END MAY 2011.

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 2009 = **9001**.

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 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: 13th October 2009

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: 13th October 2009

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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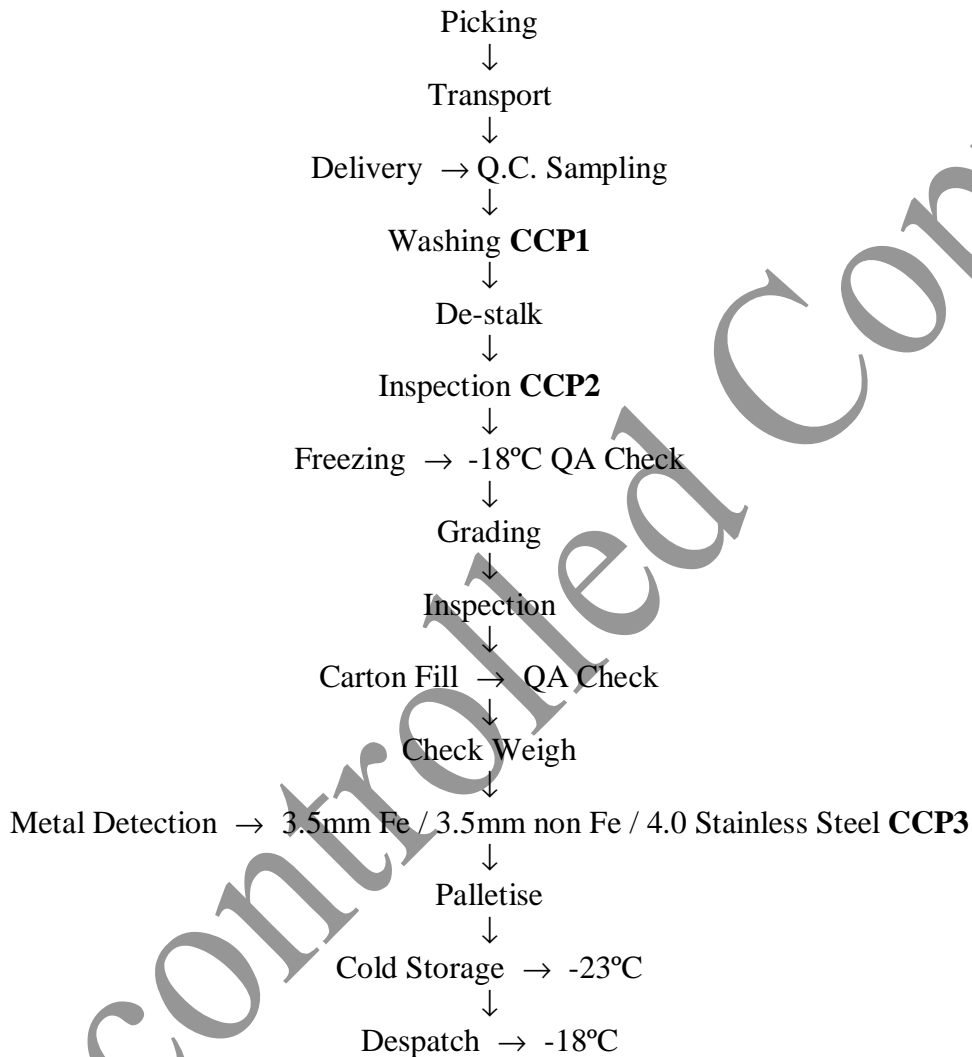
FOOD INTOLERANCE

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	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

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****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: *Alan Gosling*

Date: 14th October 2009

Signed on behalf of the Customer:-

Name:

Job Title:

Signature:

Date:

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