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## **Product Specification**

### **10mm Diced Peach**

Date: 26<sup>th</sup> March 2010

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**PACK SIZE** 1 x 10kg

**ORIGIN:** France / Spain / China

**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** Yellow Cling Peach 100% Declare as: Peach  
(*Prunus persica*)

**PROCESSING** Peaches 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 washing, peeling, coring, inspection, dicing and freezing to -18°C or below.

**PACKING** During packing the diced peaches 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**

Clumps	15% w/w
Foreign Material	Nil
EVM	Nil
Discoloured	5% w/w
Skin <13mm	0.02% w/w
Major Blemish	1
Minor Blemish	2
Oversize (>15mm)	10%
Undersize (<5mm)	10% w/w

**Per 2000g**

Stone Fragments:	1
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**DEFINITIONS OF DEFECTS****Clumps**

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

**Foreign Material**

This includes any material other than that derived from the peach 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 free vegetable matter that is derived from the peach other than skin.

**Discoloured**

These are peach dice that have a brown colouration caused by oxidation.

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**Skin**

These are peach dice retaining pieces of skin.

**Major Blemish**

This includes dice which are blemished through damage by insects or mechanical means or which have blackened, decomposed or discoloured areas where the area affected is greater than 2 to 6mm in diameter or length either as a single blemish or an aggregate of blemishes which are considered objectionable.

**Minor Blemish**

This includes dice which are blemished through damage by insects or mechanical means or which have blackened, decomposed or discoloured areas where the area affected is at less than 2mm in diameter or length either as a single blemish or as an aggregate of blemishes and which is not considered to be a major defect.

**Oversize**

See defects tolerance table for sizes.

**Undersize**

See defects tolerance table for sizes.

**Stones/Fragments of Stone**

These are whole, or parts of peach stones.

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

Yellow coloured dice typical of the variety used.

**FLAVOUR**

Full characteristic flavour of fresh peach.

**TEXTURE**

Uniformly firm and tender, yielding to the bite.



Average Sample

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**MICROBIOLOGICAL**

Organism	Target	Maximum
T V C @ 30°C	1 x 10 <sup>3</sup>	1 x 10 <sup>4</sup>
Total Coliforms	Nil	1 x 10 <sup>1</sup>
E. coli	Nil	1 x 10 <sup>1</sup>
Listeria spp	Absent in 25g	1 x 10 <sup>2</sup>
Salmonella	Absent in 25g	Absent in 25g

**ANALYTICAL**

Brix 6 – 10°  
PH 3.3 – 3.9

**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 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.

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**NUTRITIONAL INFORMATION**

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

100g of uncooked peach typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	33	McCance & Widdowson 6 <sup>th</sup> Edition
Energy - kJ	142	McCance & Widdowson 6 <sup>th</sup> Edition
Moisture	88.9g	McCance & Widdowson 6 <sup>th</sup> Edition
Carbohydrate	7.6g	McCance & Widdowson 6 <sup>th</sup> Edition
- as sugars	7.6g	McCance & Widdowson 6 <sup>th</sup> Edition
- as polyols	0.0g	McCance & Widdowson 6 <sup>th</sup> Edition
- as starch	0.0g	McCance & Widdowson 6 <sup>th</sup> Edition
Fat	0.1g	McCance & Widdowson 6 <sup>th</sup> Edition
- as saturates	Trace	McCance & Widdowson 6 <sup>th</sup> Edition
- as mono unsaturates	Trace	McCance & Widdowson 6 <sup>th</sup> Edition
- as poly unsaturates	Trace	McCance & Widdowson 6 <sup>th</sup> Edition
Protein	0.6g	McCance & Widdowson 6 <sup>th</sup> Edition
Fibre	1.5g	McCance & Widdowson 6 <sup>th</sup> Edition
Sodium	1mg	McCance & Widdowson 6 <sup>th</sup> Edition
Cholesterol	0.0g	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin A	19µg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin B6	0.02mg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin B12	0.0µg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin C	31mg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin D	0.0µg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin E	0mg	McCance & Widdowson 6 <sup>th</sup> Edition
Thiamin	0.02mg	McCance & Widdowson 6 <sup>th</sup> Edition
Riboflavin	0.04mg	McCance & Widdowson 6 <sup>th</sup> Edition
Niacin	0.6mg	McCance & Widdowson 6 <sup>th</sup> Edition
Folic Acid	3µg	McCance & Widdowson 6 <sup>th</sup> Edition
Biotin	0.2µg	McCance & Widdowson 6 <sup>th</sup> Edition
Pantothenic Acid	0.17mg	McCance & Widdowson 6 <sup>th</sup> Edition
Calcium	7mg	McCance & Widdowson 6 <sup>th</sup> Edition
Phosphorus	22mg	McCance & Widdowson 6 <sup>th</sup> Edition
Iron	0.4mg	McCance & Widdowson 6 <sup>th</sup> Edition
Magnesium	9mg	McCance & Widdowson 6 <sup>th</sup> Edition
Zinc	0.1mg	McCance & Widdowson 6 <sup>th</sup> Edition
Iodine	3µg	McCance & Widdowson 6 <sup>th</sup> Edition
Potassium	160mg	McCance & Widdowson 6 <sup>th</sup> Edition

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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: 26<sup>th</sup> March 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: 26<sup>th</sup> March 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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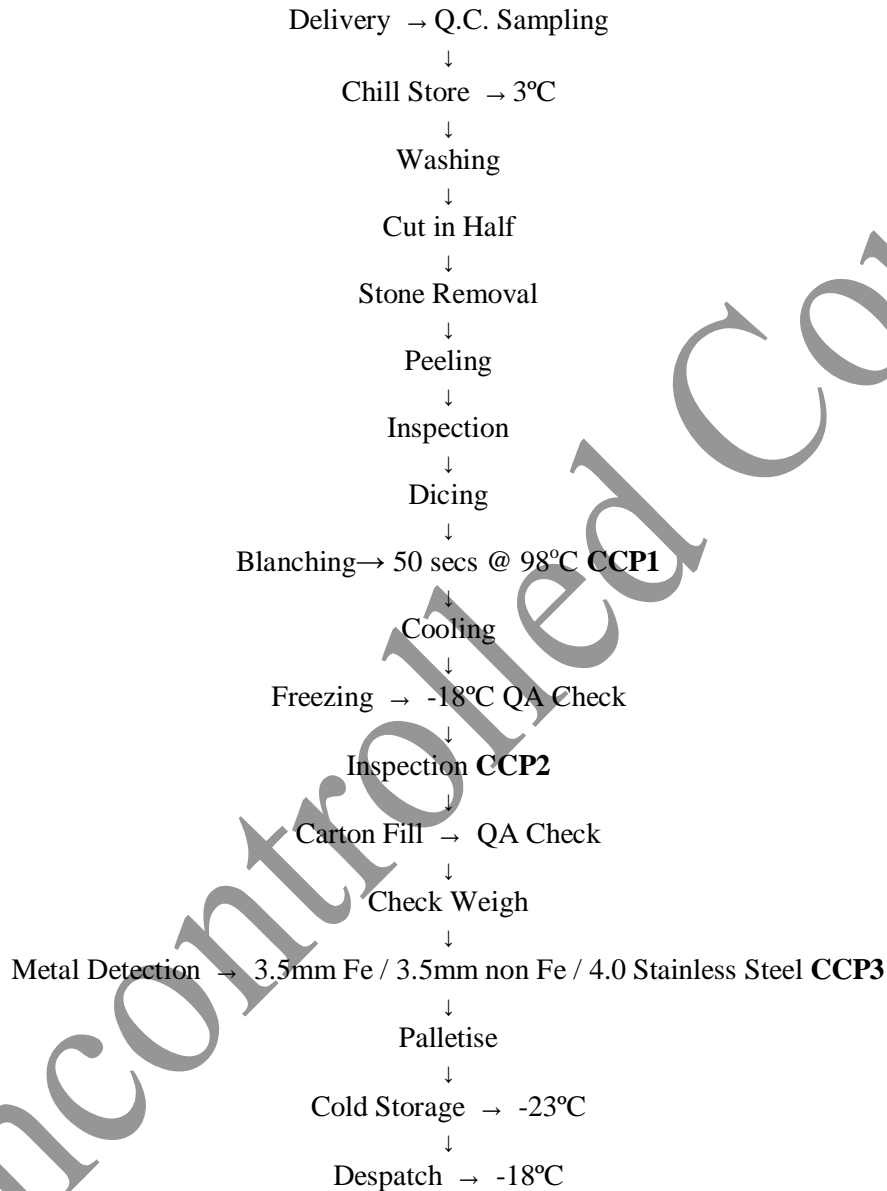
**FOOD INTOLERANCE**

<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/Crustaceans/Molluscs	NO	
Cereals (**)	NO	
Gluten	NO	
Yeast/Yeast Extract	NO	
Soya/Soya Derivatives	NO	
Fruit & Fruit Derivatives	NO	Peach
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**

<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****DICED PEACH****CRITICAL CONTROL POINTS:**

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

CCP Number	Process Step	Controls in place
CCP1	Effective blanching to minimise microbiological loading. Half hourly checks.	Continuous chart recoding of temperature and guaiacol test for adequate blanching.
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 non-Ferrous. and 4.0mm Stainless Steel.

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**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: 26<sup>th</sup> March 2010

Signed on behalf of the Customer:-

Name: Job Title:

Signature: Date:

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