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Product Specification

Plum Halves

Date: 16th October 2009

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PACK SIZE 1 x 10kg

ORIGIN: Serbia

VARIETY: Stanley

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 Plum 100% Declare as: Plum
(*Prunus domestica*)

PROCESSING Plums are delivered fresh to the factory, each load is quality assurance sampled for foreign material and physical defects. The plums are washed, manually de-stoned, inspected, halved and frozen to -18°C or below.

PACKING During packing the plum halves 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 5000g**

Stones/Fragments of Stone ,3mm	2
Foreign Material	Nil
Leaf >5mm ²	5
Blemished >5mm ²	10
Mould	0
Stalk <10mm	1
Stalk >10mm	0

DEFINITIONS OF DEFECTS**Stones/Fragments of Stone**

These are whole, or parts of plum stones.

Foreign Material

This includes any material other than that derived from the plum tree 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.

Leaf

These are pieces of leaf from the plum tree measuring greater than 5 square mm.

Blemished

These are plum halves exhibiting blemishes greater than 5 square mm.

Mould

These are plum halves exhibiting any mould growth.

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Stalk

Any piece of plum stalk measuring under or greater than 10mm in length.

ORGANOLEPSIS (Carried out on a thawed sample.)

COLOUR Typical of the variety, no under / over ripe.

FLAVOUR Typical of plum, free from foreign odours.

TEXTURE Uniformly firm and tender, yielding to the bite.



Average Sample

MICROBIOLOGICAL

Organism	Target	Maximum
T V C @ 30°C	1×10^4	5×10^4
Total Coliforms	1×10^2	1×10^3
E. coli	1×10^1	1×10^2
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 & non-ferrous, 4.5mm stainless steel test pieces.

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 plum typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	36	McCance & Widdowson 5 th Edition
Energy - kJ	155	McCance & Widdowson 5 th Edition
Moisture	83.9g	McCance & Widdowson 5 th Edition
Carbohydrate	8.8g	McCance & Widdowson 5 th Edition
- as sugars	8.8g	McCance & Widdowson 5 th Edition
- as polyols	0.0g	McCance & Widdowson 5 th Edition
- as starch	0.0g	McCance & Widdowson 5 th Edition
Fat	0.1g	McCance & Widdowson 5 th Edition
- as saturates	Trace	McCance & Widdowson 5 th Edition
- as mono unsaturates	Trace	McCance & Widdowson 5 th Edition
- as poly unsaturates	Trace	McCance & Widdowson 5 th Edition
Protein	0.6g	McCance & Widdowson 5 th Edition
Fibre	2.1g	McCance & Widdowson 5 th Edition
Sodium	2mg	McCance & Widdowson 5 th Edition
Cholesterol	0.0mg	McCance & Widdowson 6 th Edition
Vitamin A	376µg	McCance & Widdowson 6 th Edition
Vitamin B6	0.05mg	McCance & Widdowson 6 th Edition
Vitamin B12	0.0mg	McCance & Widdowson 6 th Edition
Vitamin C	4mg	McCance & Widdowson 6 th Edition
Vitamin D	0.0µg	McCance & Widdowson 6 th Edition
Vitamin E	0.61mg	McCance & Widdowson 6 th Edition
Thiamin	0.05mg	McCance & Widdowson 6 th Edition
Riboflavin	0.03mg	McCance & Widdowson 6 th Edition
Niacin	1.1mg	McCance & Widdowson 6 th Edition
Folic Acid	3µg	McCance & Widdowson 6 th Edition
Biotin	Trace	McCance & Widdowson 6 th Edition
Pantothenic Acid	0.15mg	McCance & Widdowson 6 th Edition
Calcium	13mg	McCance & Widdowson 6 th Edition
Phosphorus	23mg	McCance & Widdowson 6 th Edition
Iron	0.4mg	McCance & Widdowson 6 th Edition
Magnesium	8mg	McCance & Widdowson 6 th Edition
Zinc	0.1mg	McCance & Widdowson 6 th Edition
Iodine	Trace	McCance & Widdowson 6 th Edition
Potassium	240mg	McCance & Widdowson 6 th 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: 16th 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: 16th 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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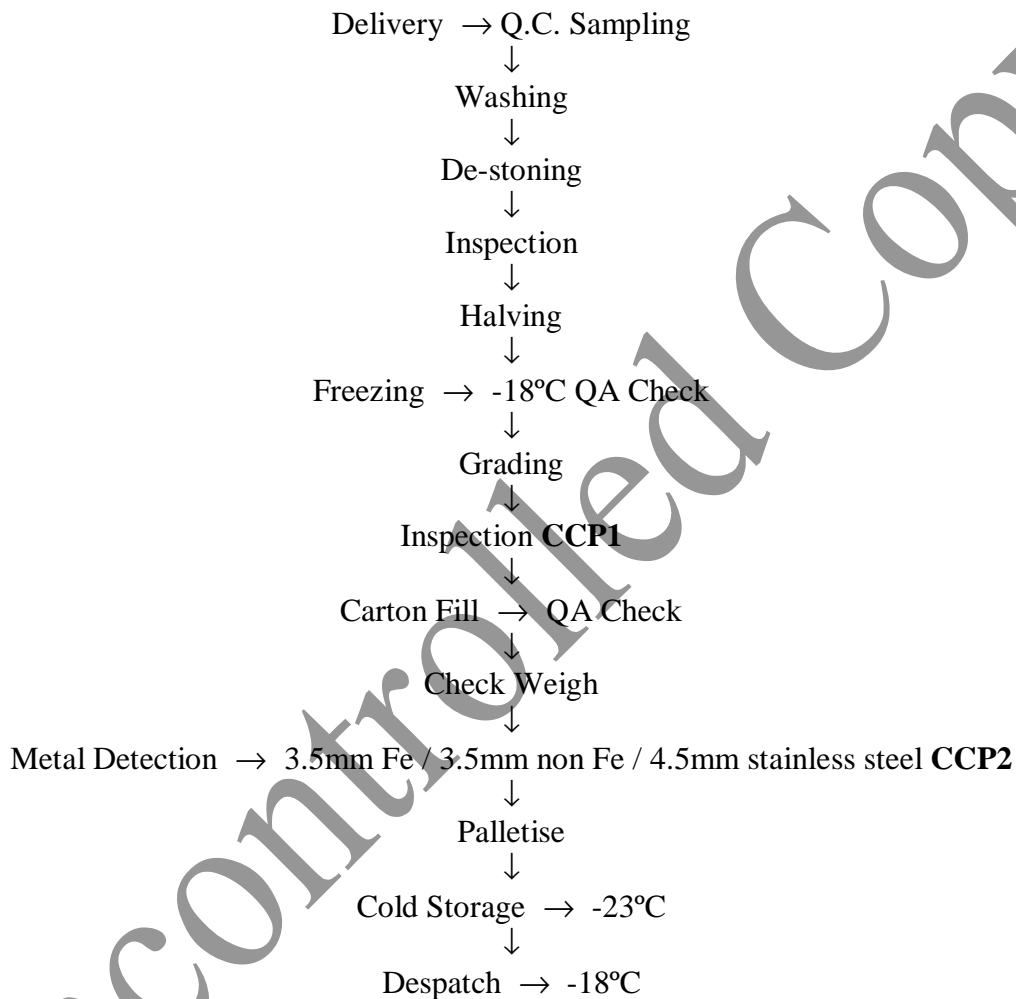
FOOD INTOLERANCE

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/Crustaceans/Molluscs	NO	
Cereals (**)	NO	
Gluten	NO	
Yeast/Yeast Extract	NO	
Soya/Soya Derivatives	NO	
Fruit & Fruit Derivatives	YES	100% Plums
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 / Celeriac	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****PLUM Halves****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 and 4.5 Stainless Steel.

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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 fruit wear gloves.

Care should be used when lifting full cases of frozen fruits.

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: 16th October 2009

Signed on behalf of the Customer:-

Name:

Job Title:

Signature:

Date:

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