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## Product Specification

### Raspberry Puree

Date: 1<sup>st</sup> March 2011

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**PACK SIZE** 1 x 10kg

**ORIGIN:** Belgium

**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** Raspberries 100% Declare as: Raspberries  
(*Rubus idaeus*)

**PROCESSING** Raspberries are delivered frozen to the factory, each load is quality assurance sampled for foreign material and physical defects. The raspberries are thawed, sieved, inspected and frozen to -18°C or below.

**PACKING** During packing the raspberries are inspected before passing over 0.5mm sieve and the puree produced being weighed and filled into polythene Buckets. The buckets 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  
Container quantity  
Containing sealing  
Container coding and print quality

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

**Per 5000g**

Foreign Material  
EVM

Nil  
1

**DEFINITIONS OF DEFECTS**

**Foreign Material**

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



**Average Sample**

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**ORGANOLEPSIS** (Carried out on a thawed sample.)**COLOUR** Red, viscous liquid puree, without seeds of the fruit.**FLAVOUR** Typical of raspberries, fruity/sharp. Free from taints**TEXTURE** Typical of fruit puree.**MICROBIOLOGICAL**

Organism	Target	Maximum
T V C @ 30°C	1 x 10 <sup>3</sup>	5 x 10 <sup>3</sup>
Total Coliforms	1 x 10 <sup>1</sup>	1 x 10 <sup>2</sup>
E. coli	Nil	1 x 10 <sup>1</sup>
Yeasts & Moulds	1 x 10 <sup>2</sup>	5 x 10 <sup>2</sup>
Listeria mono	Absent in 25g	1 x 10 <sup>2</sup>
Salmonella	Absent in 25g	Absent in 25g

**ANALYTICAL** N/A**WEIGHT CONTROL** The product shall be packed to minimum weight.**METAL DETECTION** All containers shall be passed through a metal detector. The system shall be tested at least hourly using 4.0mm ferrous, 4.8mm non-ferrous and 6.0mm 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 2011 then BEST BEFORE END MAY 2013 or BEST BEFORE 01/05/2013.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 2011 = 1001 or 01/01/2011.**CARTON LINERS** N/A.**CONTAINER** White Plastic Bucket, sealed with snap tight Lid.

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**NUTRITIONAL INFORMATION**

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

100g of uncooked raspberry typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	25	McCance & Widdowson 6 <sup>th</sup> Edition
Energy - kJ	109	McCance & Widdowson 6 <sup>th</sup> Edition
Moisture	87.0g	McCance & Widdowson 6 <sup>th</sup> Edition
Carbohydrate	4.6g	McCance & Widdowson 6 <sup>th</sup> Edition
- as sugars	4.6g	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	0.3	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	1.4g	McCance & Widdowson 6 <sup>th</sup> Edition
Fibre	2.5g	McCance & Widdowson 6 <sup>th</sup> Edition
Sodium	3mg	McCance & Widdowson 6 <sup>th</sup> Edition
Cholesterol	0.0mg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin A	1µg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin B <sub>6</sub>	0.6mg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin B <sub>12</sub>	0.0mg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin C	32mg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin D	0.0µg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin E	0.48mg	McCance & Widdowson 6 <sup>th</sup> Edition
Thiamin	0.3mg	McCance & Widdowson 6 <sup>th</sup> Edition
Riboflavin	0.05mg	McCance & Widdowson 6 <sup>th</sup> Edition
Niacin	0.5mg	McCance & Widdowson 6 <sup>th</sup> Edition
Folic Acid	33µg	McCance & Widdowson 6 <sup>th</sup> Edition
Biotin	1.9µg	McCance & Widdowson 6 <sup>th</sup> Edition
Pantothenic Acid	0.24mg	McCance & Widdowson 6 <sup>th</sup> Edition
Calcium	25mg	McCance & Widdowson 6 <sup>th</sup> Edition
Phosphorus	31mg	McCance & Widdowson 6 <sup>th</sup> Edition
Iron	0.7mg	McCance & Widdowson 6 <sup>th</sup> Edition
Magnesium	19mg	McCance & Widdowson 6 <sup>th</sup> Edition
Zinc	0.3mg	McCance & Widdowson 6 <sup>th</sup> Edition
Iodine	0.0µg	McCance & Widdowson 6 <sup>th</sup> Edition
Potassium	170mg	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: 1<sup>st</sup> March 2011

**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: 1<sup>st</sup> March 2011

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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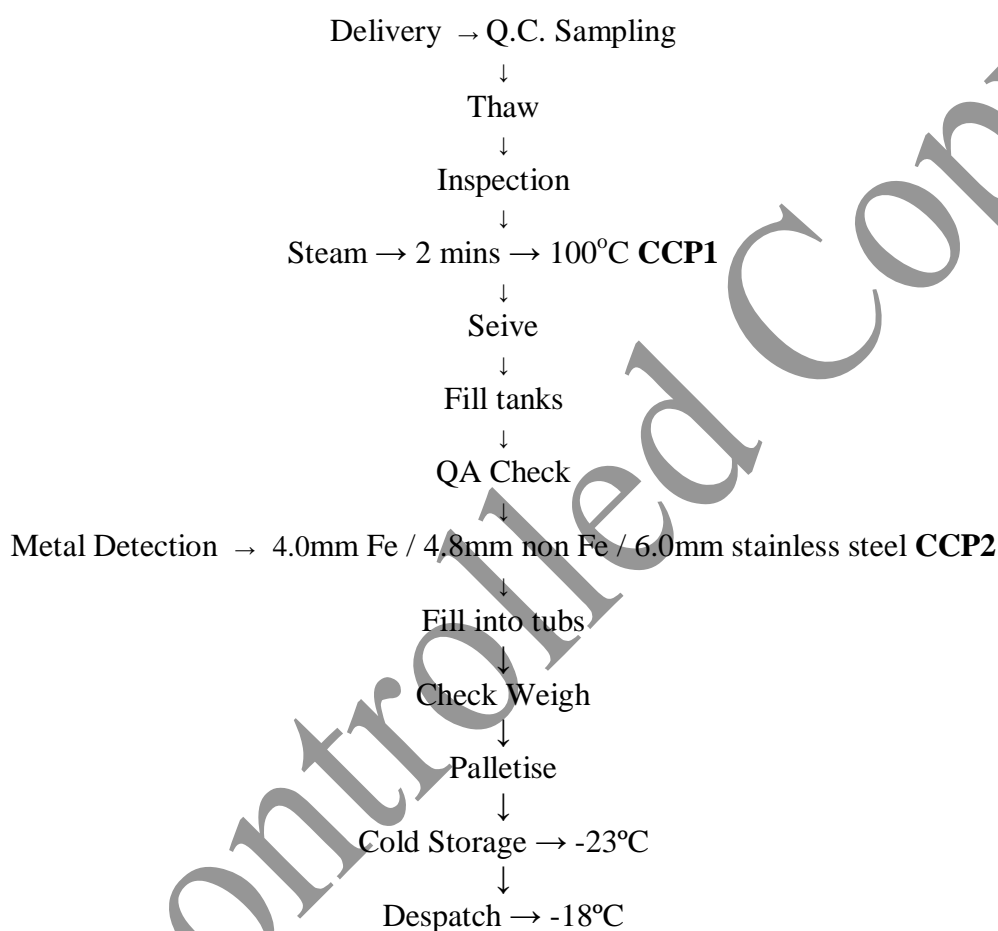
**FOOD INTOLERANCE**

<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	YES	100% Raspberry
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**

<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****RASPBERRIES****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 4.0mm Ferrous and 4.8mm non-Ferrous 6.0mm 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: 1<sup>st</sup> March 2011

Signed on behalf of the Customer:-

Name:

Job Title:

Signature:

Date:

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