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Product Specification

Strawberry Whole 25-35mm Manufacturing

Date: 8th October 2010

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PACK SIZE

1 x 10kg

ORIGIN:

China / Turkey / Poland

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

Strawberries 100%

Declare as: Strawberries
(*Fragaria virginiana*)

PROCESSING

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

PACKING

During packing the strawberries are inspected before being weighed and filled 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

The material shall conform to the following physical standards:-

Assessed on 1000g sample (frozen)

<u>Defect</u>	<u>Tolerance</u>
Welding (number)	8
Foreign Matter (FM)	Nil
Foreign Extraneous Vegetable Matter (FEVM)	Nil
Extraneous Vegetable Matter (EVM)	2
Under-ripe Berries	15
Major Blemishes	6
Minor Blemishes	12
Damaged	4
Malformed	4
Attached Calyx/Stalk	10
Total Defects (excluding Welding)	35

Definitions of Defects**Welding**

This is where two or more strawberries are welded together, and which cannot be readily separated without causing damage to the product. The number of the berries affected shall be recorded. These strawberries shall then be separated and assessed for the remainder of the defects.

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Foreign Matter:

This includes any material not derived from the strawberry plant nor defined as FEVM. Examples of foreign matter include insects, pieces of insects, wood, glass, mineral stones, metal, slugs etc.

Foreign Extraneous Vegetable Matter

This includes any vegetable material not derived from the strawberry plant, and which is non-toxic.

EVM:

This includes any extraneous vegetable material derived from the strawberry plant, other than the strawberry berry. This includes unattached calyces and part calyces, leaves and leaf pieces.

Under-ripe Berries

This includes berries which are white or green for more than 25% of their surface area, as a result of immaturity.

Major Blemishes

This includes strawberries which are blemished to the extent that the area affected is equal to, or greater than, an equivalent circle of 6mm in diameter, either as a single blemish or an aggregate of blemishes on the same berry.

Minor Blemishes

This includes strawberries which are blemished to the extent that the area affected is equal to an equivalent circle of between 2mm and 6mm in diameter, either as a single blemish or an aggregate of blemishes. Blemishes less than 2mm in diameter shall be ignored. Obviously over-ripe berries shall be included in this category.

Damaged

These are berries which have been broken, or badly squashed, causing a reduction in the diameter of the berry.

Malformed

These are berries which are seriously malformed, for example those with monkey faces (noses) caused by faulty fertilisation (see Figures 1 and 2).

Attached Calyx/Stalk

These are berries where the removal of the calyx is incomplete, and the calyx, part calyx or stalk remains attached to the berry (see Figures 3, 4 and 5).

Size Grading

The recommended size range is, maximum diameter, 15mm to 25mm. 90% by weight of berries shall fall within any specified size range.

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Illustration of Defects**(i) Malformed**

Figures 1 and 2 illustrate monkey face (nose) malformation

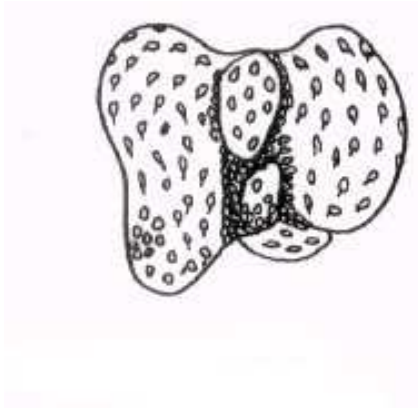


Figure 1



Figure 2

(j) Attached Calyx/Stalk

Figures 3, 4 and 5 illustrate berries from which the calyx has not been completely removed

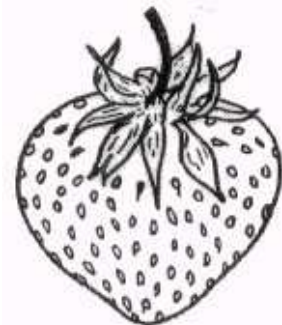


Figure 3 - Calyx attached



Figure 4 - Part of Calyx attached

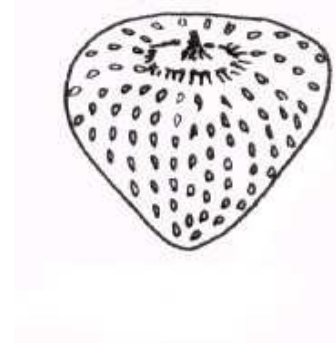


Figure 5 - Stalk point attached

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ORGANOLEPSIS (Carried out on a thawed sample.)**COLOUR** Red, typical of the variety.**FLAVOUR** Full, natural and characteristic strawberry flavour.**TEXTURE** Berries shall be firm but tender, and shall have substantially retained their shape.

Average sample

MICROBIOLOGICAL

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

ANALYTICALBrix 7 - 12
pH 3.2 - 3.6

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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 4.5mm ferrous & non-ferrous and 6.3mm stainless steel.

CODING

Best Before End shall be twenty four months following the month of packing e.g. if packed 1st May 2010 then BEST BEFORE END MAY 2012, or BEST BEFORE 2012/05/01.

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 2010/01/01.

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 strawberry typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	27	McCance & Widdowson 5 th Edition
Energy - kJ	116	McCance & Widdowson 5 th Edition
Moisture	88.9g	McCance & Widdowson 5 th Edition
Carbohydrate	6.2g	McCance & Widdowson 5 th Edition
- as sugars	6.2g	McCance & Widdowson 5 th Edition
- as polyols	0.0g	McCance & Widdowson 5 th Edition
- as starch	0.0g	McCance & Widdowson 5 th Edition
Fat	Trace	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	2.0g	McCance & Widdowson 5 th Edition
Sodium	2mg	McCance & Widdowson 5 th Edition
Cholesterol	0.0mg	McCance & Widdowson 6 th Edition
Vitamin A	30µg	McCance & Widdowson 6 th Edition
Vitamin B ₆	0.0mg	McCance & Widdowson 6 th Edition
Vitamin B ₁₂	0.0mg	McCance & Widdowson 6 th Edition
Vitamin C	60mg	McCance & Widdowson 6 th Edition
Vitamin D	0.0µg	McCance & Widdowson 6 th Edition
Vitamin E	0.2mg	McCance & Widdowson 6 th Edition
Thiamin	0.0mg	McCance & Widdowson 6 th Edition
Riboflavin	0.03mg	McCance & Widdowson 6 th Edition
Niacin	0.0mg	McCance & Widdowson 6 th Edition
Folic Acid	20µg	McCance & Widdowson 6 th Edition
Biotin	1.0µg	McCance & Widdowson 6 th Edition
Pantothenic Acid	0.0mg	McCance & Widdowson 6 th Edition
Calcium	22mg	McCance & Widdowson 6 th Edition
Phosphorus	23mg	McCance & Widdowson 6 th Edition
Iron	0.7mg	McCance & Widdowson 6 th Edition
Magnesium	12mg	McCance & Widdowson 6 th Edition
Zinc	0.1mg	McCance & Widdowson 6 th Edition
Iodine	0.0µg	McCance & Widdowson 6 th Edition
Potassium	160mg	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: 8th October 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: 8th October 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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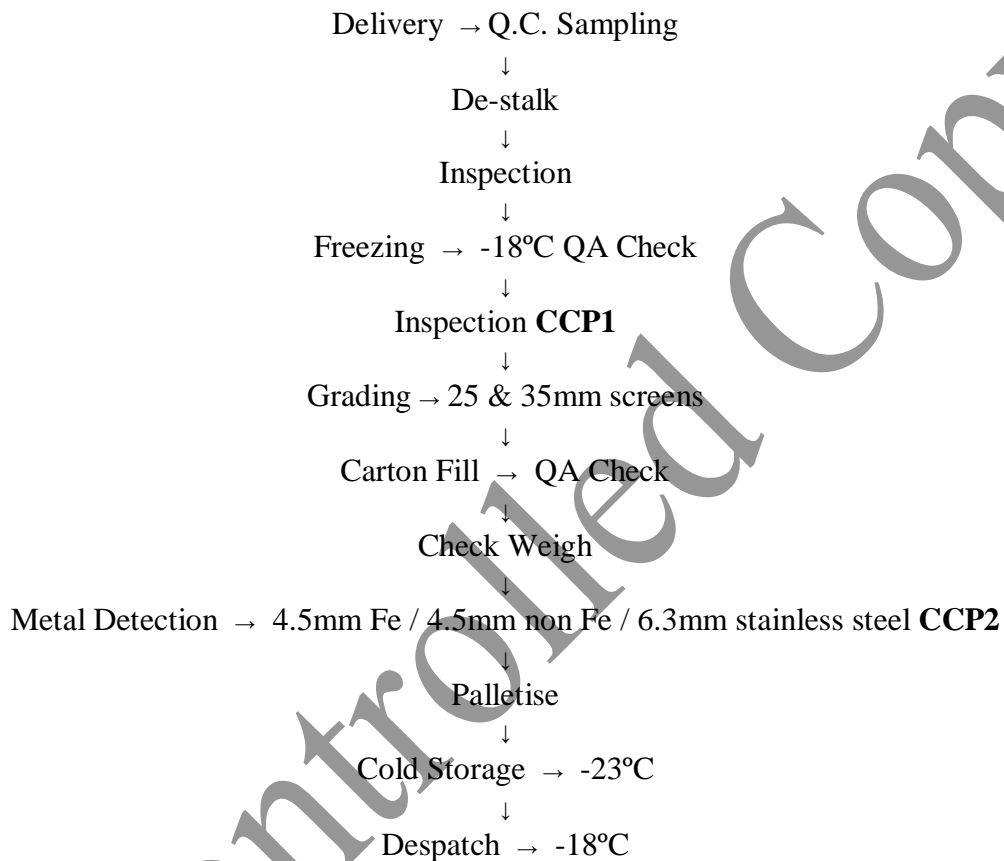
FOOD INTOLERANCE

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% strawberry
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****STRAWBERRIES****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 4.5mm Ferrous & non-Ferrous, 6.3mm 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 Fruits 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: 8th October 2010

Signed on behalf of the Customer:-

Name:

Job Title:

Signature:

Date:

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