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Product Specification

Haricot Beans

Date: 17th November 2009

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PACK SIZE 1 x 10kg / 1 x 20kg / 1 x 25kg

ORIGIN: 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 Haricot Beans 100% Declare as: Haricot Beans
(*Phaseolus vulgaris*)

PROCESSING Dried haricot beans delivered to the factory. Each load is sampled and assessed for foreign material, seed size and physical defects. The load is then soaked for 24 hours, cooked for a time sufficient to ensure that lectin levels to below 400 HU/g, frozen and filled into bulk palletainers. The frozen beans are sampled and assessed against this specification. The palletainers are then labelled and transferred to the cold store, where they are stored at -23°C until required for packing.

PACKING During packing, the beans are inspected & colour sorted before weighing and filling into blue poly lined cartons or sacks. The cartons/sacks 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.

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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: -**Assessed on 1000g Bean Sample**

Foreign Matter Nil

Assessed on 100g Bean Sub-sample

| | |
|-------------------------------|-------|
| E. V.M. | 0.02g |
| Stalks | 0.02g |
| Insect Damage | 0.5g |
| Mechanical Damage | 5.0g |
| Major Blemish | 0.5g |
| Minor Blemish | 5.0g |
| Colour Variants | 0.5g |
| Sprouting Beans | 0.0g |
| Split Skins > 1/2 bean length | 10.0g |
| Broken Beans | 3.0g |
| Uncooked Beans | 0.0g |

DEFINITIONS OF DEFECTS**Foreign Material**

This includes any material not derived from the haricot bean plant or defined as EVM, such as insects, pieces of insects, wood, glass, stones, metal, toxic berries, snails, slugs or any other material which will render the product unacceptable.

Extraneous Vegetable Matter (EVM)

This includes any vegetable matter other than the haricot bean that is derived from the bean plant or other harmless vegetable material such as pieces of leaf.

Stalks

This includes any stalk material derived from the haricot bean plant.

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Insect Damage

This includes any physical damage caused by insects.

Major Blemish

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

Minor Blemish

This includes units which are blemished through damage by disease or mechanical means or which have blackened, decomposed or discoloured areas where the area affected is at least 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. Single blemishes of less than 2mm shall be ignored.

Colour variants

This refers to any unit which is conspicuously different in colour from the normal colour of the rest of the sample.

Sprouting Beans

This includes any beans which have started to sprout.

Split Beans

This includes any bean that has a split in the testa that extends for greater than half the length of the bean.

Broken Beans

This includes beans that have a portion of the bean missing or are in halves.

Uncooked Beans

These are beans that are uncooked and inedible.

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

Creamy white, almost completely uniform throughout the sample.

FLAVOUR

Characteristic haricot bean flavour, no off flavours.

TEXTURE

Tender, firm but not hard.



Average sample

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MICROBIOLOGICAL

| Organism | Target | Maximum |
|------------------------|-------------------|-----------------|
| T V C @ 30°C | 0.5×10^5 | 1×10^5 |
| Total Coliforms | 5×10^2 | 1×10^3 |
| Yeasts & Moulds | 1×10^2 | 1×10^3 |
| Salmonella | Absent in 25g | Absent in 25g |
| Listeria monocytogenes | Absent in 25g | 1×10^2 |

ANALYTICAL

Lectin Haemagglutination Test shall give results <400 HU/g. The results from a test from an accredited laboratory shall be submitted to Foodnet prior to any deliveries being made.

WEIGHT CONTROL

The product shall be packed to minimum weight.

METAL DETECTION

All cartons/sacks shall be passed through a metal detector. The system shall be tested at least hourly using 2.0mm ferrous and 2.0mm non-ferrous & 3.0mm stainless steel test pieces.

CODING

Best Before End shall be twenty four months following the month of packing e.g. if packed in 1st May 2009 then BEST BEFORE END MAY 2011 or 01/05/2011.

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 or 01/01/2009.

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.

PLASTIC SACKS

Dark blue food grade polythene sacks which are either heat sealed or stitched. The sacks shall have a minimum gauge of 150µ.

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NUTRITIONAL INFORMATION

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

100g of uncooked Haricot beans typically contains: -

| Parameter | Value / 100g | Methodology |
|-------------------------|--------------|-----------------------------------|
| Energy - kcal | 140 | USDA Nutrient Database Release 22 |
| Energy - kJ | 585 | USDA Nutrient Database Release 22 |
| Moisture | 63.8g | USDA Nutrient Database Release 22 |
| Carbohydrate | 26.1g | USDA Nutrient Database Release 22 |
| - as sugars | 0.37g | USDA Nutrient Database Release 22 |
| - as polyols | 0.0g | USDA Nutrient Database Release 22 |
| - as starch | 15.4g | USDA Nutrient Database Release 22 |
| Fat | 0.6g | USDA Nutrient Database Release 22 |
| - as saturates | 0.1g | USDA Nutrient Database Release 22 |
| - as mono unsaturates | 0.1g | USDA Nutrient Database Release 22 |
| - as poly unsaturates | 0.3g | USDA Nutrient Database Release 22 |
| Protein | 8.2g | USDA Nutrient Database Release 22 |
| Fibre | 10.5g | USDA Nutrient Database Release 22 |
| Sodium | 0.0mg | USDA Nutrient Database Release 22 |
| Cholesterol | 0.0mg | USDA Nutrient Database Release 22 |
| Vitamin A | 0.0µg | USDA Nutrient Database Release 22 |
| Vitamin B ₆ | 0.14mg | USDA Nutrient Database Release 22 |
| Vitamin B ₁₂ | 0.0mg | USDA Nutrient Database Release 22 |
| Vitamin C | 0.9mg | USDA Nutrient Database Release 22 |
| Vitamin D | 0.0µg | USDA Nutrient Database Release 22 |
| Vitamin E | 0.01mg | USDA Nutrient Database Release 22 |
| Thiamin | 0.24mg | USDA Nutrient Database Release 22 |
| Riboflavin | 0.07mg | USDA Nutrient Database Release 22 |
| Niacin | 0.65mg | USDA Nutrient Database Release 22 |
| Folic Acid | 0.0µg | USDA Nutrient Database Release 22 |
| Biotin | 0.0µg | USDA Nutrient Database Release 22 |
| Pantothenic Acid | 0.27mg | USDA Nutrient Database Release 22 |
| Calcium | 69.0mg | USDA Nutrient Database Release 22 |
| Phosphorus | 144.0mg | USDA Nutrient Database Release 22 |
| Iron | 2.4mg | USDA Nutrient Database Release 22 |
| Magnesium | 53.0mg | USDA Nutrient Database Release 22 |
| Zinc | 1.03mg | USDA Nutrient Database Release 22 |
| Iodine | 0.0µg | USDA Nutrient Database Release 22 |
| Potassium | 389.0mg | USDA Nutrient Database Release 22 |

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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: 17th November 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: 17th November 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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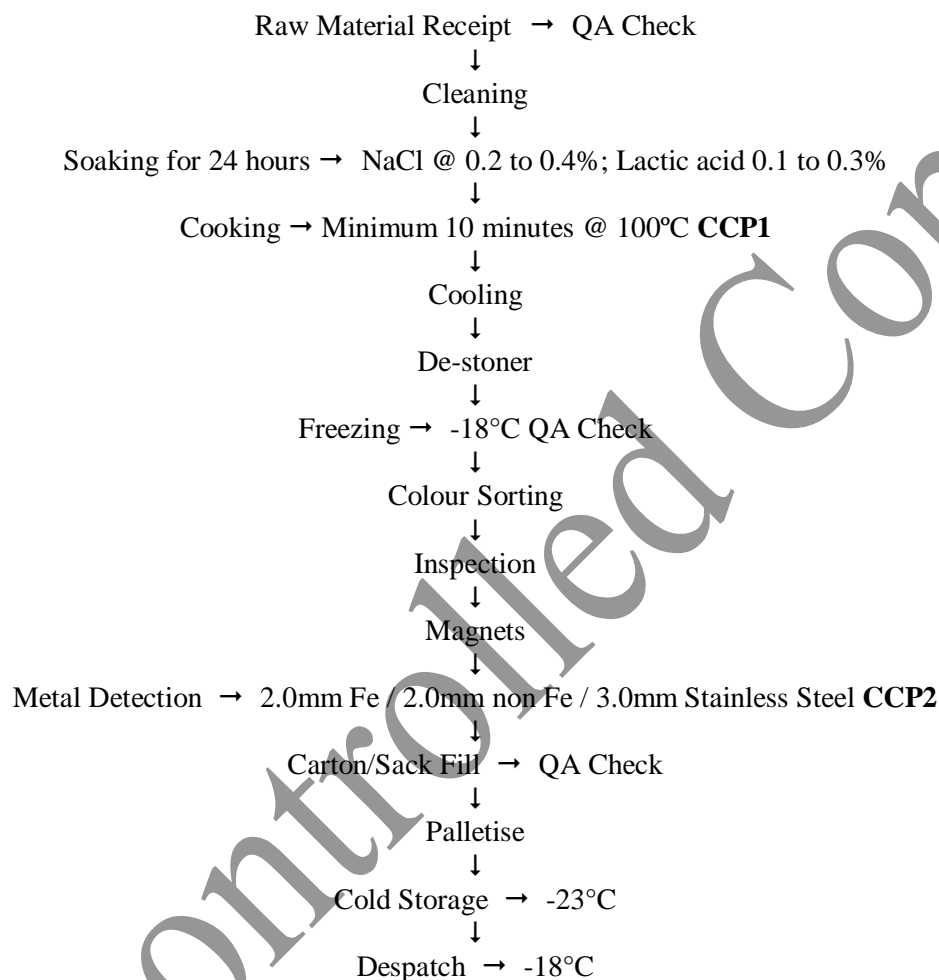
FOOD INTOLERANCE

| 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 | NO | |
| 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 | YES | To prevent splitting of testa |
| 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

| E. Number | Name | In Which Ingredient | Function in Ingredient | Function in Final Product | % In Final Product |
|------------------|-------------|----------------------------|-------------------------------|----------------------------------|---------------------------|
| E270 | Lactic acid | | Stop skin splitting | Stop skin splitting | 0.1 – 0.3 |
| n/a | Salt | | Stop skin splitting | Stop skin splitting | 0.2 – 0.4 |

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PROCESS INFORMATION**PROCESS FLOW CHART****HARICOT BEANS****CRITICAL CONTROL POINTS:**

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

| CCP Number | Process Step | Controls in place |
|------------|--|--|
| CCP1 | Effective cooking to inactivate phytohaemagglutinin loading. Hourly checks. | Continuous chart recording of temperature for adequate blanching. |
| CCP2 | Metal detector efficiency. Hourly checks. | Testing of detector using certified test pieces of 2.0mm Ferrous & non-Ferrous, 3.0mm 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: 17th November 2009

Signed on behalf of the Customer:-

Name:

Job Title:

Signature:

Date:

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