



Head Office : The Old Grammar School, 3-7 Market Square, Amersham, Bucks. HP7 ODF
Tel: (44) 1494 434600 Fax: (44) 1494 434435
Email: roddy@foodnet.ltd.uk
Rhys@foodnet.ltd.uk

Product Specification

Shredded Savoy Cabbage

Date: 30th November 2010

Page 1 of 9

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 Savoy Cabbage 100% Declare as: Savoy Cabbage
(*Brassica oleracea var. sabauda*)

PROCESSING Cabbages are mechanically harvested and delivered to the factory. Each load is sampled and assessed for foreign material and physical defects. The load is then cleaned, shredded to a nominal 20mm width, blanched and frozen and filled into bulk palletainers. The frozen cabbage is 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 cabbage is 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.

Code Number	Issue Date	Version Number	Issued By	Complied By
FN1002	23 rd June 2007	Four	Foodnet Ltd	Alan Gosling

QUALITY CONTROL Checks are carried out on the following: -

Processing: -	Raw material Final Product Peroxidase 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: -

<u>Assessed on 1000g Sample</u>	<u>Target</u>	<u>Maximum</u>
Foreign Matter	Nil	Nil
E.V.M.	1	2
Spotted Leaves	3% w/w	5% w/w
Dark Green Leaves	3% w/w	6% w/w
Core	5% w/w	10% w/w
Discoloured Leaves	3% w/w	5% w/w
Fragments (<9mm)	15% w/w	20% w/w

DEFINITIONS OF DEFECTS**Foreign Material**

This includes any material not derived from the cabbage 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 cabbage leaves which is derived from the cabbage plant or other harmless vegetable material. This does not include pieces of cabbage core which are assessed later.

Spotted Leaves

This includes units which have blemished spots through damage by insects or mechanical means.

Dark Green Leaves

This includes units which have a dark green/purple colour which can be slightly fibrous.

Code Number	Issue Date	Version Number	Issued By	Complied By
FN1002	23 rd June 2007	Four	Foodnet Ltd	Alan Gosling

Core

This refers to pieces of the cabbage core.

Discoloured Leaves

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

Fragments

These are pieces of leaf which will pass through a 9mm sieve.

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

Characteristic yellow to pale green, typical of the variety.

FLAVOUR

Characteristic savoy cabbage flavour, shall be slightly sweet.

TEXTURE

Tender, firm but not hard, with no stringiness.



Average sample

MICROBIOLOGICAL

Organism	Target	Maximum
TVC @ 30°C	1×10^5	1.5×10^6
Total Coliforms	1×10^3	3×10^3
E. coli	Nil	1×10^1
Yeasts	1×10^3	3×10^3
Moulds	5×10^2	1.5×10^3
Staph aureus	1×10^1	1×10^3
Salmonella	Absent in 25g	Absent in 25g
Listeria sp.	Absent in 25g	1×10^2

Code Number	Issue Date	Version Number	Issued By	Complied By
FN1002	23 rd June 2007	Four	Foodnet Ltd	Alan Gosling

ANALYTICAL

Product shall be blanched to give a negative peroxidase reaction (guaiacol test) between 50 and 60 seconds.

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 2.0mm ferrous, 2.5mm 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 May 2010 then BEST BEFORE END MAY 2012.

Production / Traceability Code Four figure International date code (Year number, Day number) 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.

Code Number	Issue Date	Version Number	Issued By	Complied By
FN1002	23 rd June 2007	Four	Foodnet Ltd	Alan Gosling

NUTRITIONAL INFORMATION

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

100g of uncooked leek typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	28	McCance & Widdowson 5 th Edition
Energy - kJ	117	McCance & Widdowson 5 th Edition
Moisture	88.1g	McCance & Widdowson 5 th Edition
Carbohydrate	3.7g	McCance & Widdowson 5 th Edition
- as sugars	3.6g	McCance & Widdowson 5 th Edition
- as polyols	0.0g	McCance & Widdowson 5 th Edition
- as starch	0.1g	McCance & Widdowson 5 th Edition
Fat	0.5g	McCance & Widdowson 5 th Edition
- as saturates	0.1g	McCance & Widdowson 5 th Edition
- as mono unsaturates	0.1g	McCance & Widdowson 5 th Edition
- as poly unsaturates	0.3g	McCance & Widdowson 5 th Edition
Protein	2.1g	McCance & Widdowson 5 th Edition
Fibre	3.1g	McCance & Widdowson 5 th Edition
Sodium	5.0mg	McCance & Widdowson 5 th Edition
Vitamin A	10µg	McCance & Widdowson 5 th Edition
Vitamin B ₆	0.19mg	McCance & Widdowson 5 th Edition
Vitamin B ₁₂	0µg	McCance & Widdowson 5 th Edition
Vitamin C	62mg	McCance & Widdowson 5 th Edition
Vitamin D	0µg	McCance & Widdowson 5 th Edition
Vitamin E	0.2mg	McCance & Widdowson 5 th Edition
Thiamin	0.15mg	McCance & Widdowson 5 th Edition
Riboflavin	0.03mg	McCance & Widdowson 5 th Edition
Niacin	0.7mg	McCance & Widdowson 5 th Edition
Folic Acid	150µg	McCance & Widdowson 5 th Edition
Biotin	1.1µg	McCance & Widdowson 5 th Edition
Pantothenic Acid	0.21mg	McCance & Widdowson 5 th Edition
Calcium	53mg	McCance & Widdowson 5 th Edition
Phosphorus	44mg	McCance & Widdowson 5 th Edition
Iron	1.1mg	McCance & Widdowson 5 th Edition
Magnesium	7.0mg	McCance & Widdowson 5 th Edition
Zinc	0.3mg	McCance & Widdowson 5 th Edition
Iodine	2.0µg	McCance & Widdowson 5 th Edition
Potassium	320mg	McCance & Widdowson 5 th Edition

Code Number	Issue Date	Version Number	Issued By	Complied By
FN1002	23 rd June 2007	Four	Foodnet Ltd	Alan Gosling

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: 30th November 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: 30th November 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.

Code Number	Issue Date	Version Number	Issued By	Complied By
FN1002	23 rd June 2007	Four	Foodnet Ltd	Alan Gosling

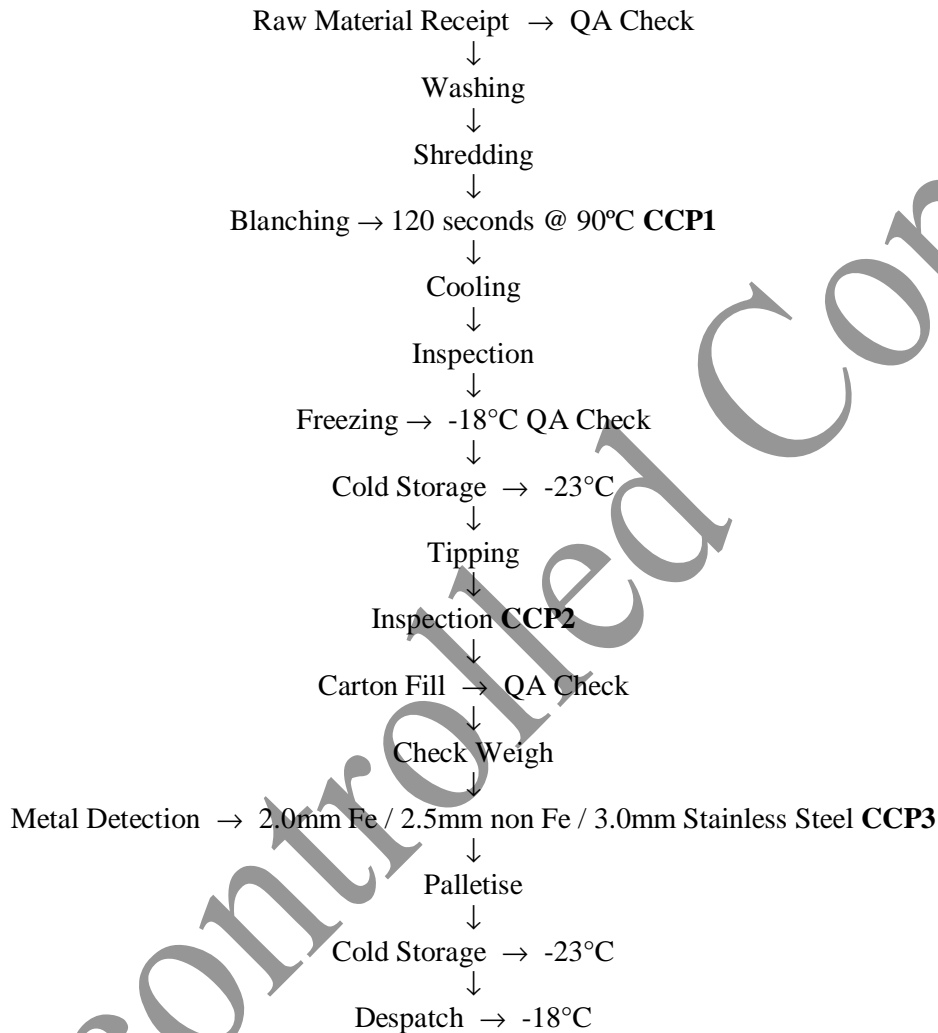
FOOD INTOLERANCE

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	NO	
Nuts/Nut Oils	NO	
Caffeine	NO	
Sesame Products	NO	
Garlic	NO	
Poppy Seeds	NO	
Mustard	NO	
Celery/Celeryiac	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					

Code Number	Issue Date	Version Number	Issued By	Complied By
FN1002	23 rd June 2007	Four	Foodnet Ltd	Alan Gosling

PROCESS INFORMATION**PROCESS FLOW CHART****SHREDDED CABBAGE****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 2.0mm Ferrous, 2.5mm non-Ferrous, 3.0mm stainless steel.

Code Number	Issue Date	Version Number	Issued By	Complied By
FN1002	23 rd June 2007	Four	Foodnet Ltd	Alan Gosling

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: 30th November 2010

Signed on behalf of the Customer:-

Name: Job Title:

Signature: Date:

Code Number	Issue Date	Version Number	Issued By	Complied By
FN1002	23 rd June 2007	Four	Foodnet Ltd	Alan Gosling