



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

Carrot Puree Frozen

Date: 7th April 2009

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PACK SIZE 1 x 14kg plastic bucket.

ORIGIN: UK

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 Carrots 100% Declare as: Carrot
(*Daucus carota*)

PROCESSING Carrots are delivered fresh to the factory, each load is sampled and assessed for foreign material and physical defects. The load is then cleaned, peeled, diced, blanched, frozen and filled into bulk palletainers. The carrots are sampled and assessed against 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 pureeing & packing, the frozen carrots are defrosted prior to being milled. The puree is pumped from an enclosed storage vessel, metal detected and filled into plastic pails. The cartons are Best Before and Production date coded, checkweighed and metal detected, palletised and stretch wrapped before being returned to store at -18°C to await despatch.

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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>Per 1000g</u>	<u>Target</u>	<u>Maximum</u>
Foreign Material	Nil	Nil
E.V.M.	Nil	1

DEFINITIONS OF DEFECTS

Foreign Material

This includes any material not derived from the carrot plant or defined as EVM, such as insects, pieces of insects, wood, glass, stones, metal, sand, grit, plastic or any other material which will render the product unacceptable.

Extraneous Vegetable Matter (EVM)

This includes any vegetable material that is derived from the carrot plant or other harmless vegetable matter such as leaves or leaf pieces.

ORGANOLEPSIS (Carried out on a cooked sample.)

COLOUR Orange/dark red & light brown with occasional dark fleck.

FLAVOUR Full characteristic sweet flavour, lacking bitterness.

TEXTURE A smooth homogenous puree free from pieces of unmilled carrot.

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MICROBIOLOGICAL

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

ANALYTICAL

Product shall be blanched to give a trace positive peroxidase reaction (guaiacol test) between 60 and 90 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 and 2.5mm non-ferrous & 3.0mm stainless steel test pieces.

CODING

Best Before End shall be eighteen months following the month of packing e.g. if packed in May 2009 then BEST BEFORE END NOV 2010.

Production / Traceability Code Four figure International date code (Day number, Year number) e.g. product packed 1 January 2009 = **9001**.

PAILS

White food-grade plastic with plastic handle and tamper evident lid. Each pail has a self adhesive label containing coding details.

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NUTRITIONAL INFORMATION

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

100g of uncooked carrot typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	35	McCance & Widdowson 5 th Edition
Energy - kJ	149	McCance & Widdowson 5 th Edition
Moisture	89.8g	McCance & Widdowson 5 th Edition
Carbohydrate	7.5g	McCance & Widdowson 5 th Edition
- as sugars	7.0g	McCance & Widdowson 5 th Edition
- as polyols	0.0g	McCance & Widdowson 5 th Edition
- as starch	0.3g	McCance & Widdowson 5 th Edition
Fat	0.3g	McCance & Widdowson 5 th Edition
- as saturates	0.1g	McCance & Widdowson 5 th Edition
- as mono unsaturates	Trace	McCance & Widdowson 5 th Edition
- as poly unsaturates	0.2g	McCance & Widdowson 5 th Edition
Protein	0.6g	McCance & Widdowson 5 th Edition
Fibre	2.4g	McCance & Widdowson 5 th Edition
Sodium	25mg	McCance & Widdowson 5 th Edition
Cholesterol	0g	McCance & Widdowson 5 th Edition
Vitamin A	1352µg	McCance & Widdowson 5 th Edition
Vitamin B ₆	0.14mg	McCance & Widdowson 5 th Edition
Vitamin B ₁₂	0µg	McCance & Widdowson 5 th Edition
Vitamin C	6mg	McCance & Widdowson 5 th Edition
Vitamin D	0µg	McCance & Widdowson 5 th Edition
Vitamin E	56mg	McCance & Widdowson 5 th Edition
Thiamin	0.10mg	McCance & Widdowson 5 th Edition
Riboflavin	0.01mg	McCance & Widdowson 5 th Edition
Niacin	0.2mg	McCance & Widdowson 5 th Edition
Folic Acid	12µg	McCance & Widdowson 5 th Edition
Biotin	0.6µg	McCance & Widdowson 5 th Edition
Pantothenic Acid	0.25mg	McCance & Widdowson 5 th Edition
Calcium	56mg	McCance & Widdowson 5 th Edition
Phosphorus	15mg	McCance & Widdowson 5 th Edition
Iron	0.3mg	McCance & Widdowson 5 th Edition
Magnesium	3mg	McCance & Widdowson 5 th Edition
Zinc	0.1mg	McCance & Widdowson 5 th Edition
Iodine	2µg	McCance & Widdowson 5 th Edition
Potassium	170mg	McCance & Widdowson 5 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: 7th April 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: 7th April 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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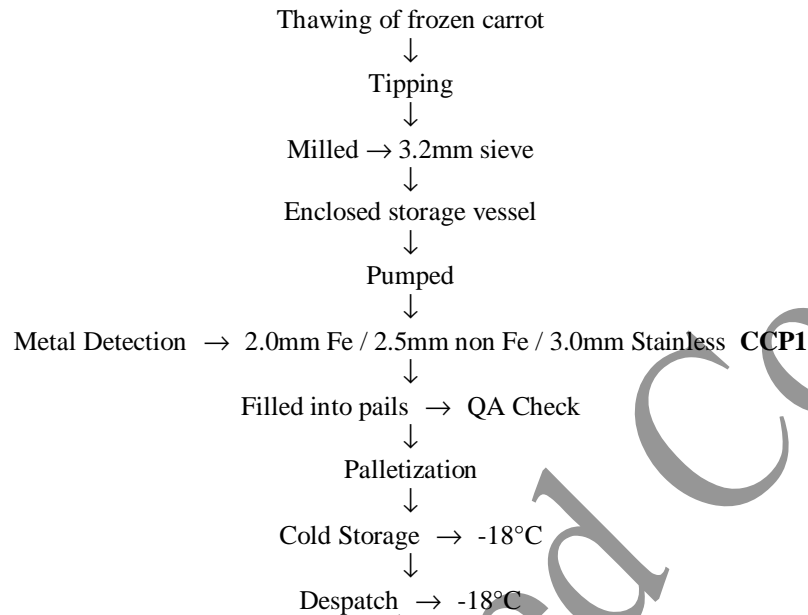
FOOD INTOLERANCE

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	NO	
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
None					

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PROCESS INFORMATION**PROCESS FLOW CHART****CARROT PUREE****CRITICAL CONTROL POINTS:**

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

CCP Number	Process Step	Controls in place
CCP1	Metal detector efficiency. Hourly checks.	Testing of detector using certified test pieces of 3.5mm Ferrous and non-Ferrous, 4.5mm stainless steel.

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.

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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: 7th April 2009

Signed on behalf of the Customer:-

Name:

Job Title:

Signature:

Date:

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