



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

10mm Diced Celery

Date: 9th March 2009

Page 1 of 8

PACK SIZE

1 x 10kg

ORIGIN:

Spain / Belgium / 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

Celery 100% Declare as: Celery
(*Apium graveolens*)

PROCESSING

Celery is harvested, trimmed, delivered to the factory. Each load is sampled and assessed for foreign material and physical defects. The load is then cleaned, inspected, diced, blanched, cooled, frozen and filled into bulk palletainers. Frozen celery is 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 packing, the celery is inspected before weighing and filling into blue poly lined cartons. The cartons are Best Before and Production date coded, checkweighed and metal detected, palletised and stretch wrapped before being returned to store at -23°C to await despatch to the UK at -18°C.

| 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
Peroxidase
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: -

| <u>Per 1000g</u> | | |
|-------------------------|--------------------|---------|
| | Clumps | 5% w/w |
| | Foreign Material | Nil |
| | EVM | 5 |
| | Major Blemish | 3 |
| | Minor Blemish | 8 |
| | Oxidative Browning | 5% w/w |
| | Colour Variants | 5% w/w |
| | Oversize >13mm | 10% w/w |
| | Undersize <8mm | 15% w/w |

DEFINITIONS OF DEFECTS**Clumps**

These are where three or more dice are frozen together which cannot be readily separated without causing damage to the dice.

Foreign Material

This includes any material not derived from the celery 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)

Vegetable material derived from the celery plant other than the celery flesh e.g. pieces of leaf etc. Vegetable material not from the celery plant will be counted as Foreign material.

Major Blemish

This includes celery dice that are blemished to the extent that the area affected is greater than 6mm in diameter, either as a single blemish or an aggregate of blemishes on the same die.

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

Minor Blemish

This includes celery dice that are blemished to the extent that the area affected is between 2mm and 6mm in diameter, either as a single blemish or an aggregate of blemishes on the same die. Blemishes less than 2mm in diameter shall be ignored.

Oxidative Browning

These are dice which show light brown colouration caused by oxidation.

Colour Variants

This includes dice that are conspicuously different in colour to the rest of the sample, (does not include oxidative browning).

Oversize

These are dice that are greater than 13mm in any dimension.

Undersize

These are dice that are less than 8mm in any dimension.

ORGANOLEPSIS**COLOUR**

Bright uniform colour. Characteristic of the variety used.

FLAVOUR

Full, natural and characteristic celery flavour.

TEXTURE

Fairly uniform, flesh shall be firm without woodiness.



Average Sample

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

MICROBIOLOGICAL

| Organism | Target | Maximum |
|------------------|------------------------|------------------------|
| T V C @ 30°C | 5 x 10 ⁴ /g | 1 x 10 ⁵ /g |
| Total Coliforms | 5 x 10 ² /g | 1 x 10 ³ /g |
| Faecal Coliforms | 0/g | 15/g |
| E. coli | 5/g | 10/g |
| Yeasts & Moulds | 1 x 10 ² /g | 1 x 10 ³ /g |
| Staph aureus | 10 | 1 x 10 ² /g |
| Salmonella | Absent in 25g | Absent in 25g |

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 3.5mm ferrous and non-ferrous, 4.5mm stainless steel test pieces.

CODING

Best Before End shall be twenty four months following the month of packing e.g. if packed in May 2009 then BEST BEFORE END MAY 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**.

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 celery typically contain: -

| Parameter | Value / 100g | Methodology |
|-----------------------|--------------|---|
| Energy - kcal | 7 | McCance & Widdowson 5 th Edition |
| Energy - kJ | 30 | McCance & Widdowson 5 th Edition |
| Moisture | 95.1g | McCance & Widdowson 5 th Edition |
| Carbohydrate | 0.9g | McCance & Widdowson 5 th Edition |
| - as sugars | 0.9g | McCance & Widdowson 5 th Edition |
| - as polyols | 0.0g | McCance & Widdowson 5 th Edition |
| - as starch | Trace | McCance & Widdowson 5 th Edition |
| Fat | 0.2g | 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 | 0.1g | McCance & Widdowson 5 th Edition |
| Protein | 0.5g | McCance & Widdowson 5 th Edition |
| Fibre | 1.1g | McCance & Widdowson 5 th Edition |
| Sodium | 60mg | McCance & Widdowson 5 th Edition |
| Cholesterol | 0.0g | McCance & Widdowson 5 th Edition |
| Vitamin A | 8µg | McCance & Widdowson 5 th Edition |
| Vitamin B6 | 0.03mg | McCance & Widdowson 5 th Edition |
| Vitamin B12 | 0µg | McCance & Widdowson 5 th Edition |
| Vitamin C | 8mg | McCance & Widdowson 5 th Edition |
| Vitamin D | 0.0µg | McCance & Widdowson 5 th Edition |
| Vitamin E | 0.20mg | McCance & Widdowson 5 th Edition |
| Thiamin | 0.06mg | McCance & Widdowson 5 th Edition |
| Riboflavin | 0.01mg | McCance & Widdowson 5 th Edition |
| Niacin | 0.3mg | McCance & Widdowson 5 th Edition |
| Folic Acid | 16µg | McCance & Widdowson 5 th Edition |
| Biotin | 0.1µg | McCance & Widdowson 5 th Edition |
| Pantothenic Acid | 0.40mg | McCance & Widdowson 5 th Edition |
| Calcium | 41mg | McCance & Widdowson 5 th Edition |
| Phosphorus | 21mg | McCance & Widdowson 5 th Edition |
| Iron | 0.4mg | McCance & Widdowson 5 th Edition |
| Magnesium | 5mg | McCance & Widdowson 5 th Edition |
| Zinc | 0.1mg | McCance & Widdowson 5 th Edition |
| Iodine | 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: 9th March 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: 9th March 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.

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

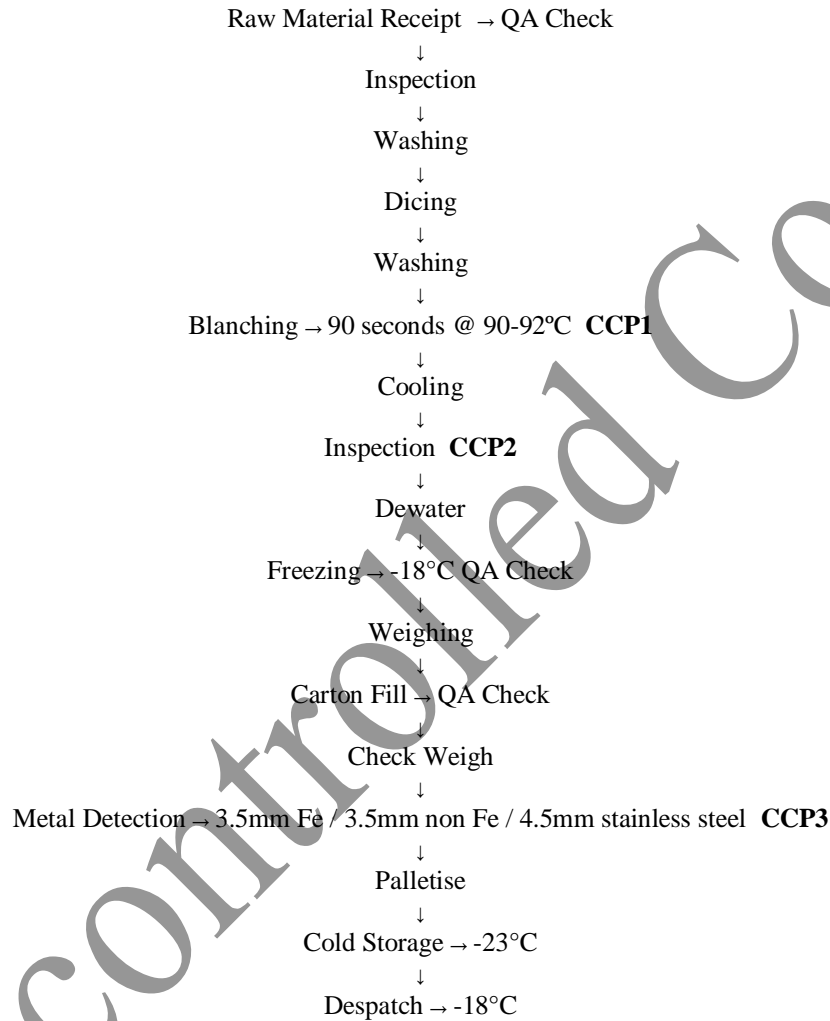
FOOD INTOLERANCE

| 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/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 | | | | | |
| | | | | | |

| 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****DICED CELERY****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 3.5mm Ferrous and non-Ferrous, 4.5mm 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: 9th March 2009

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 |