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## Product Specification

### 4-6mm Chopped Green Chillies

Date: 22<sup>nd</sup> February 2010

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**PACK SIZE** 1 x 10kg

**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** Green Chillies 100% Declare as: Green Chillies  
(*Capsicum solinacaceae*)

**PROCESSING** The chillies are delivered and held in chill store at 2°C until required for processing. During processing the peppers are de-stemmed, inspected, washed, chopped, washed, scaded, cooled in chlorinated water, inspected, frozen (-18°C or below) and stored in bulk at -23°C or below.

**PACKING** During packing the chillies are 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 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

**DEFECT TOLERANCES** Product shall be checked at least hourly against the following tolerances for defects: -

<u>Per 1000g</u>	<u>Target</u>
Clumps	15% w/w
Foreign Material	Nil
EVM (excluding seeds)	0
Pencil Scarring	2%
Wrinkle Skin	2
Colour Variants / Overripe	2% w/w
Over/Undersize <2 or >8mm	10% 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 chilli 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 pepper plant other than the chilli flesh e.g. pieces of core, leaf etc. Vegetable material not from the pepper plant will be counted as Foreign material.

**Pencil Scarring**

These are thin blemishes caused by scarring on the skin of the chilli which resemble a thin pencil line.

**Wrinkle Skin**

Wrinkling of the chilli skin caused by overmaturity.

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**Colour Variants / Overripe**

This includes dice that are not consistent in colour with the rest of the sample.

**Oversize**

These are dice that are greater than 8mm between the cut surfaces.

**Undersize**

These are dice that are less than 2mm between the cut surfaces.

**ORGANOLEPSIS****COLOUR**

Fairly bright green but may be slightly non-uniform.

**FLAVOUR**

Medium-hot. Have a heat/pungency rate of 1000-2000 SU's

**TEXTURE**

Fairly uniform, flesh may be slightly soft, skins may be slightly tough.



Average Sample

**MICROBIOLOGICAL**

Organism	Target	Maximum
TVC @ 30°C	1 x 10 <sup>4</sup>	5 x 10 <sup>5</sup>
Total Coliforms	2 x 10 <sup>2</sup>	1 x 10 <sup>3</sup>
E. coli	1 x 10 <sup>1</sup>	1 x 10 <sup>2</sup>
Yeasts	1 x 10 <sup>2</sup>	2 x 10 <sup>2</sup>
Moulds	1 x 10 <sup>2</sup>	2 x 10 <sup>2</sup>
Salmonella	Absent in 25g	Absent in 25g
Listeria monocytogenes	Absent in 25g	1 x 10 <sup>2</sup>

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**ANALYTICAL**

N/A – unblanched material

**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.

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**NUTRITIONAL INFORMATION**

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

100g of uncooked green chilli typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	20	McCance & Widdowson 6 <sup>th</sup> Edition
Energy - kJ	83	McCance & Widdowson 6 <sup>th</sup> Edition
Moisture	85.7g	McCance & Widdowson 6 <sup>th</sup> Edition
Carbohydrate	0.7g	McCance & Widdowson 6 <sup>th</sup> Edition
- as sugars	0.7g	McCance & Widdowson 6 <sup>th</sup> Edition
- as polyols	0.0g	McCance & Widdowson 6 <sup>th</sup> Edition
- as starch	Trace	McCance & Widdowson 6 <sup>th</sup> Edition
Fat	0.6g	McCance & Widdowson 6 <sup>th</sup> Edition
- as saturates	0.3g	McCance & Widdowson 6 <sup>th</sup> Edition
- as mono unsaturates	0.0g	McCance & Widdowson 6 <sup>th</sup> Edition
- as poly unsaturates	0.2g	McCance & Widdowson 6 <sup>th</sup> Edition
Protein	2.9g	McCance & Widdowson 6 <sup>th</sup> Edition
Fibre	1.6g	McCance & Widdowson 6 <sup>th</sup> Edition
Sodium	7mg	McCance & Widdowson 6 <sup>th</sup> Edition
Cholesterol	g	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin A	29.2µg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin B6	0.0mg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin B12	0.0µg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin C	120mg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin D	0.0µg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin E	0.0mg	McCance & Widdowson 6 <sup>th</sup> Edition
Thiamin	0.7mg	McCance & Widdowson 6 <sup>th</sup> Edition
Riboflavin	0.8mg	McCance & Widdowson 6 <sup>th</sup> Edition
Niacin	1.1mg	McCance & Widdowson 6 <sup>th</sup> Edition
Folic Acid	29µg	McCance & Widdowson 6 <sup>th</sup> Edition
Biotin	0.0µg	McCance & Widdowson 6 <sup>th</sup> Edition
Pantothenic Acid	0.0mg	McCance & Widdowson 6 <sup>th</sup> Edition
Calcium	mg	McCance & Widdowson 5th Edition
Phosphorus	mg	McCance & Widdowson 5th Edition
Iron	mg	McCance & Widdowson 5th Edition
Magnesium	mg	McCance & Widdowson 5th Edition
Zinc	mg	McCance & Widdowson 5th Edition
Iodine	µg	McCance & Widdowson 5th Edition
Potassium	mg	McCance & Widdowson 5th 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: 22<sup>nd</sup> February 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: 22<sup>nd</sup> February 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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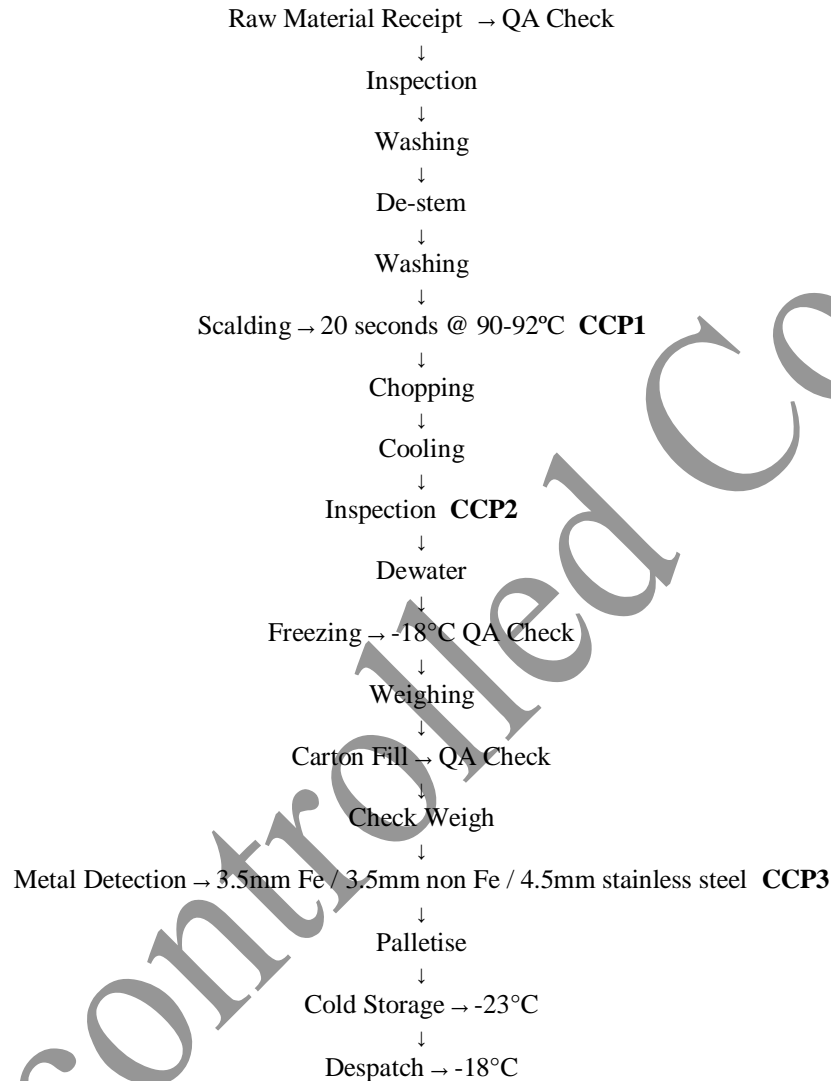
**FOOD INTOLERANCE**

<b>Food Intolerance Data</b>		
Does the material supplied contain any of the following? (NO) Absent, (YES) Present		
<b>Allergen</b>	<b>NO / YES</b>	<b>Reason for presence if YES</b>
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 / <del>N</del>	
Vegans?	Y / <del>N</del>	
Kosher?	<del>Y</del> / N	
Halal?	<del>Y</del> / N	
Organic?	<del>Y</del> / N	

**FOOD ADDITIVES**

<b>E. Number</b>	<b>Name</b>	<b>In Which Ingredient</b>	<b>Function in Ingredient</b>	<b>Function in Final Product</b>	<b>% In Final Product</b>
None					

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**PROCESS INFORMATION****PROCESS FLOW CHART****CHOPPED CHILLIES****CRITICAL CONTROL POINTS:**

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

CCP Number	Process Step	Controls in place
CCP1	Effective scalding 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.

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