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Product Specification

Red Chilli Rings

Date: 6th January 2011

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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 Red Chilli 100%
Declare as: Red Chilli
(*Capsicum annum var. annum*)

PROCESSING Whole red chillies are delivered fresh to the factory, each load is quality assurance sampled for foreign material and physical defects. The chillies are washed, de-stalked, sliced, sterilised, inspected and frozen to -18°C or below.

PACKING During packing the chillies are inspected before being weighed and filled 1kg into heat sealed poly bags then packed five bags to a carton. The bags & cartons are Best Before and Production date coded, check weighed, metal detected, palletised and stretch-wrapped before being returned to store at -20°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

The material shall conform to the following physical standards:-

Assessed on a 1000g sample (frozen)

<u>Defect</u>	<u>Tolerance</u>
Clumps	5% w/w
Foreign Matter	Nil
Extraneous Vegetable Matter	1 (number)
Colour Variants	2% w/w
Broken Rings	10% w/w
Size 4-6mm thickness	85% w/w

Definitions of Defects**Clumps**

This is where three or more rings are welded together, and which cannot be readily separated without causing damage to the product. These rings shall then be separated and assessed for the remainder of the defects.

Foreign Matter:

This includes any material not derived from the chilli plant. Examples of foreign matter include insects, pieces of insects, wood, glass, mineral stones, metal, slugs etc.

EVM:

This includes any extraneous vegetable material derived from the chilli plant, other than the chilli. This includes attached/unattached calyces and part calyces, leaves and leaf pieces.

Colour Variants

This includes rings which are not of the typical red of the rest of the sample for more than 25% of their surface area.

Broken Rings

This includes rings which are incomplete.

Size

The rings shall be cut to a thickness of 4-6mm by the natural diameter of the chilli.

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ORGANOLEPSIS (Carried out on a thawed sample.)**COLOUR** Red, typical of the variety.**FLAVOUR** Full, natural and characteristic chilli flavour.**TEXTURE** Rings shall be firm but tender.

Average sample

MICROBIOLOGICAL

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

ANALYTICAL N/A**WEIGHT CONTROL** The product shall be packed to average weight.

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METAL DETECTION

All cartons shall be passed through a metal detector. The system shall be tested at least hourly using 4.5mm ferrous & non-ferrous and 6.3mm stainless steel.

CODING

Best Before End shall be twenty four months following the month of packing e.g. if packed 1st May 2011 then BEST BEFORE END MAY 2013, or BEST BEFORE 01/05/2013.

Production / TraceabilityCode Four figure International date code (Year number, Day number) plus factory identification code and shift code e.g. product packed 1st January 2011 = 1001 or 01/01/2011.

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 strawberry typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	26	McCance & Widdowson 6 th Edition
Energy - kJ	109	McCance & Widdowson 6 th Edition
Moisture	86.4g	McCance & Widdowson 6 th Edition
Carbohydrate	4.2g	McCance & Widdowson 6 th Edition
- as sugars	4.2g	McCance & Widdowson 6 th Edition
- as polyols	0.0g	McCance & Widdowson 6 th Edition
- as starch	0.0g	McCance & Widdowson 6 th Edition
Fat	0.3g	McCance & Widdowson 6 th Edition
- as saturates	Trace	McCance & Widdowson 6 th Edition
- as mono unsaturates	Trace	McCance & Widdowson 6 th Edition
- as poly unsaturates	0.2g	McCance & Widdowson 6 th Edition
Protein	1.8g	McCance & Widdowson 6 th Edition
Fibre	1.8g	McCance & Widdowson 6 th Edition
Sodium	12mg	McCance & Widdowson 6 th Edition
Cholesterol	0.0mg	McCance & Widdowson 6 th Edition
Vitamin A	648µg	McCance & Widdowson 6 th Edition
Vitamin B ₆	0.3mg	McCance & Widdowson 6 th Edition
Vitamin B ₁₂	0.0mg	McCance & Widdowson 6 th Edition
Vitamin C	225mg	McCance & Widdowson 6 th Edition
Vitamin D	0.0µg	McCance & Widdowson 6 th Edition
Vitamin E	0.2mg	McCance & Widdowson 6 th Edition
Thiamin	0.12mg	McCance & Widdowson 6 th Edition
Riboflavin	0.15mg	McCance & Widdowson 6 th Edition
Niacin	2.2mg	McCance & Widdowson 6 th Edition
Folic Acid	23µg	McCance & Widdowson 6 th Edition
Biotin	1.0µg	McCance & Widdowson 6 th Edition
Pantothenic Acid	0.3mg	McCance & Widdowson 6 th Edition
Calcium	16mg	McCance & Widdowson 6 th Edition
Phosphorus	39mg	McCance & Widdowson 6 th Edition
Iron	1.0mg	McCance & Widdowson 6 th Edition
Magnesium	21mg	McCance & Widdowson 6 th Edition
Zinc	0.3mg	McCance & Widdowson 6 th Edition
Iodine	0.0µg	McCance & Widdowson 6 th Edition
Potassium	440mg	McCance & Widdowson 6 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: 6th January 2011

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: 6th January 2011

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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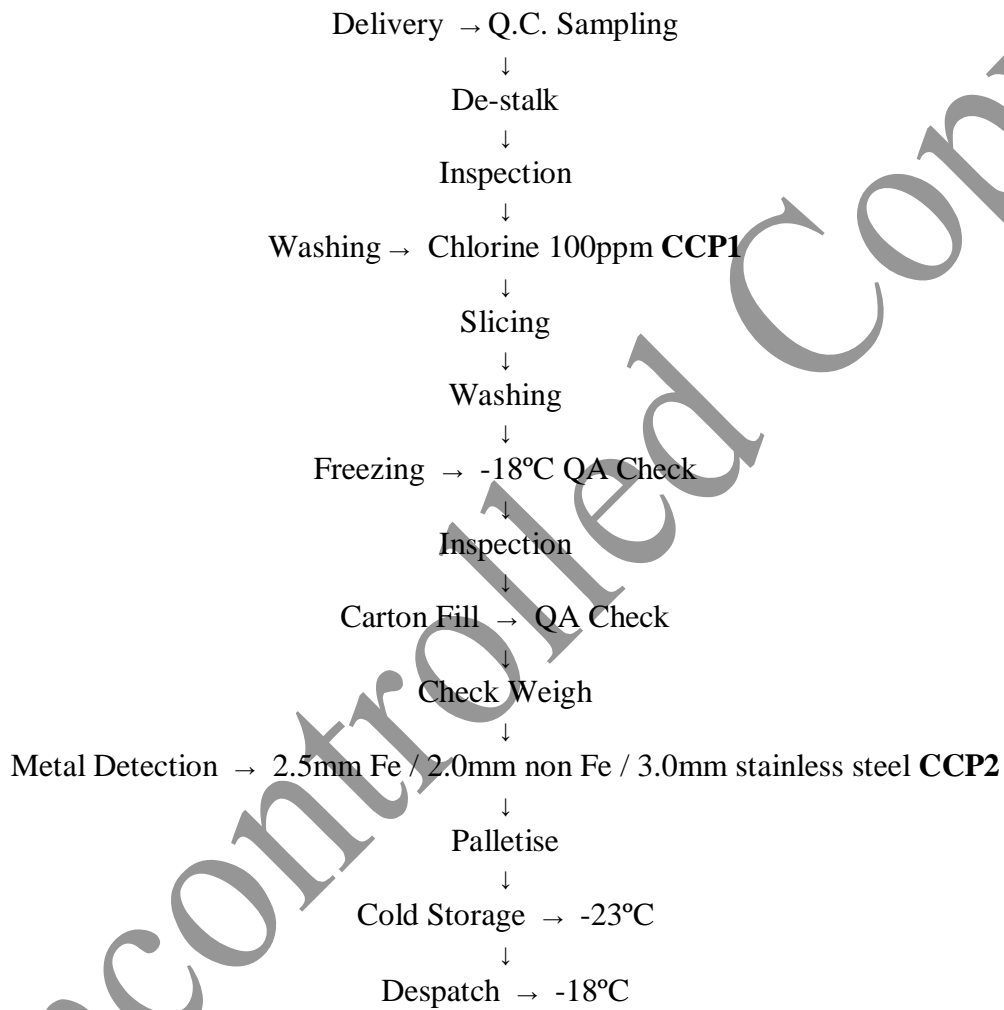
FOOD INTOLERANCE

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 / Celeriac	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****CHILLI RINGS****CRITICAL CONTROL POINTS:**

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

CCP Number	Process Step	Controls in place
CCP1	Washing. Chlorine 100ppm as bactericide. Hourly checks.	Lovibond comparator.
CCP2	Metal detector efficiency. Hourly checks.	Testing of detector using certified test pieces of 2.5mm Fe, 2.0mm non-Fe, 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: 6th January 2011

Signed on behalf of the Customer:-

Name:

Job Title:

Signature:

Date:

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