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Product Specification

7mm Sliced Courgette 20-45mm Diameter

Date: 7th December 2009

Page 1 of 9

PACK SIZE 1 x 10kg

ORIGIN: Spain

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 Courgette 100% Declare as: Courgette
(*Cucurbita pepo*)

PROCESSING Courgettes are harvested, trimmed, delivered to the factory. Each load is sampled and assessed for foreign material and physical defects. The load is then cleaned, inspected, sliced, blanched, cooled, frozen and filled into bulk palletainers. Frozen courgette 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 courgettes are 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>	<u>Target</u>	<u>Maximum</u>
Clumps (No of slices)	5	10
Foreign Material	Nil	Nil
EVM	2	5
Major Blemish	2	5
Minor Blemish	5	8
Hollow Centres	1	2
Elongated Slices	2% w/w	5% w/w
Broken Slices	2% w/w	5% w/w
Small Pieces	2% w/w	5% w/w
Oversize >45mm	2% w/w	10% w/w
Oversize >9mm	2% w/w	5% w/w
Undersize <20mm	2% w/w	5% w/w
Undersize <5mm	2% w/w	5% w/w

DEFINITIONS OF DEFECTS**Clumps**

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

Foreign Material

This includes any material not derived from the courgette 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 courgette plant other than the courgette flesh e.g. pieces of leaf, stalk etc. Vegetable material not from the courgette plant will be counted as Foreign material.

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

Major Blemish

This includes courgette slice 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.

Minor Blemish

This includes courgette slice 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.

Hollow Centres

This includes slice where the centre of the slice is missing.

Elongated Slices

This includes slices where the length of the slice is greater than 1½ times its width.

Broken Slices

This includes slices that are broken but retain more than half their original size.

Fragments

This includes slices that are broken but retain less than half their original size.

Oversize

See table for definitions.

Undersize

See table for definitions.

ORGANOLEPSIS**COLOUR**

Uniform, bright white or creamy white flesh, with no grey tints.
Skins shall be uniform and bright, medium to dark green.

FLAVOUR

Full, natural and characteristic courgette flavour.

TEXTURE

Flesh and skins shall be uniformly tender and firm.

MICROBIOLOGICAL

Organism	Target	Maximum
T V C @ 30°C	1 x 10 ⁵	3 x 10 ⁵
Total Coliforms	1 x 10 ³	1 x 10 ⁴
E. coli	1 x 10 ¹	1 x 10 ²
Yeasts & Moulds	1.5 x 10 ³	1 x 10 ⁴
Staph aureus	Nil	1 x 10 ¹
Salmonella	Absent in 25g	Absent in 25g
Listeria monocytogenes	Absent in 25g	1 x 10 ²

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



Average Sample

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 courgette typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	18	McCance & Widdowson 5 th Edition
Energy - kJ	74	McCance & Widdowson 5 th Edition
Moisture	93.7g	McCance & Widdowson 5 th Edition
Carbohydrate	1.7g	McCance & Widdowson 5 th Edition
- as sugars	1.6g	McCance & Widdowson 5 th Edition
- as polyols	0.0g	McCance & Widdowson 5 th Edition
- as starch	0.1g	McCance & Widdowson 5 th Edition
Fat	0.4g	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	1.8g	McCance & Widdowson 5 th Edition
Fibre	0.9g	McCance & Widdowson 5 th Edition
Sodium	1mg	McCance & Widdowson 5 th Edition
Cholesterol	0.0g	McCance & Widdowson 5 th Edition
Vitamin A	101µg	McCance & Widdowson 5 th Edition
Vitamin B ₆	0.15mg	McCance & Widdowson 5 th Edition
Vitamin B ₁₂	0µg	McCance & Widdowson 5 th Edition
Vitamin C	21mg	McCance & Widdowson 5 th Edition
Vitamin D	0µg	McCance & Widdowson 5 th Edition
Vitamin E	0mg	McCance & Widdowson 5 th Edition
Thiamin	0.12mg	McCance & Widdowson 5 th Edition
Riboflavin	0.02mg	McCance & Widdowson 5 th Edition
Niacin	0.3mg	McCance & Widdowson 5 th Edition
Folic Acid	52µg	McCance & Widdowson 5 th Edition
Biotin	0µg	McCance & Widdowson 5 th Edition
Pantothenic Acid	0.08mg	McCance & Widdowson 5 th Edition
Calcium	25mg	McCance & Widdowson 5 th Edition
Phosphorus	45mg	McCance & Widdowson 5 th Edition
Iron	0.8mg	McCance & Widdowson 5 th Edition
Magnesium	22mg	McCance & Widdowson 5 th Edition
Zinc	0.3mg	McCance & Widdowson 5 th Edition
Iodine	0µg	McCance & Widdowson 5 th Edition
Potassium	360mg	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 December 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 December 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

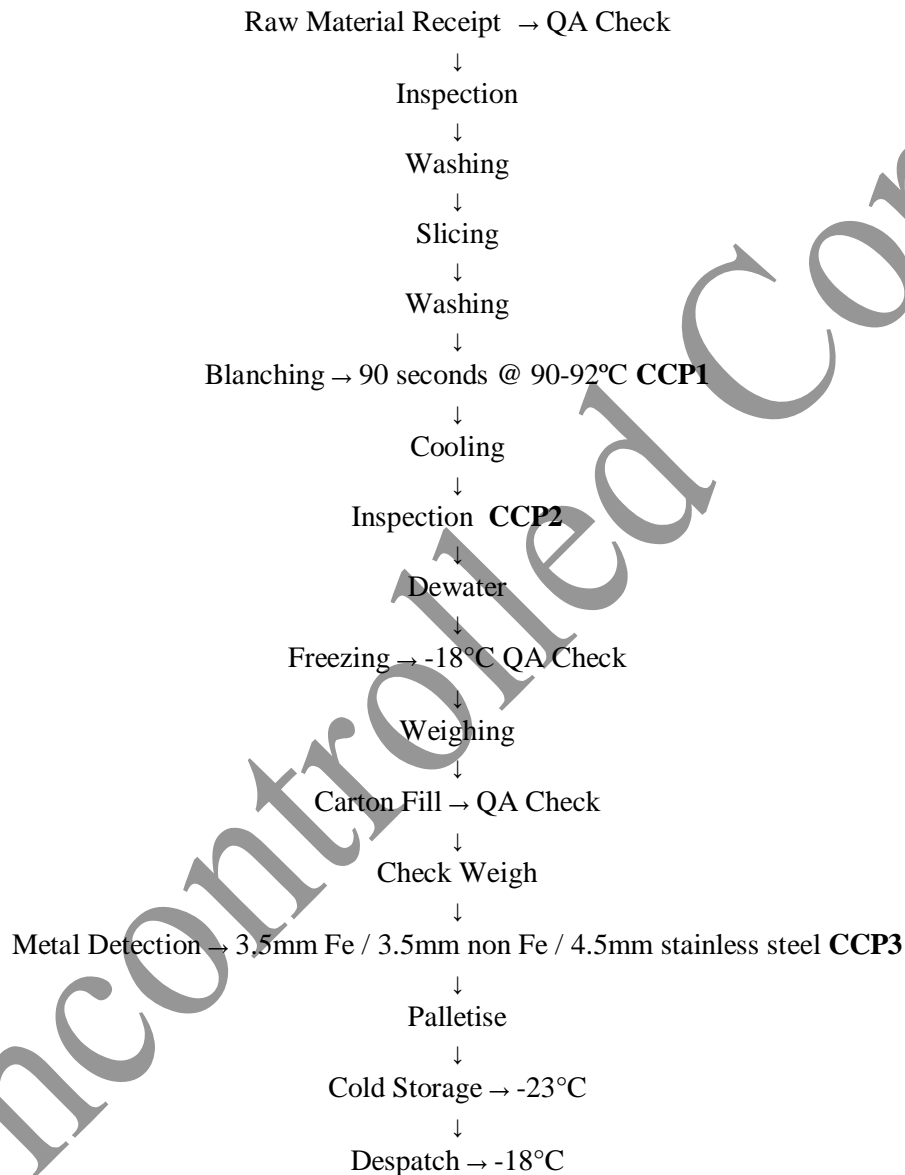
FOOD INTOLERANCE

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					

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PROCESS INFORMATION**PROCESS FLOW CHART****SLICED COURGETTE****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 recording 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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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: 7th December 2009

Signed on behalf of the Customer:-

Name:

Job Title:

Signature:

Date:

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