



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

GREEN JALAPEÑO CHILLI PEPPERS HALVES

Date: 23rd December 2009

Page 1 of 9

PACK SIZE 1 x 10kg

ORIGIN: Peru

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 Jalapeño Peppers 100% Declare as: Green Jalapeño
(*Capsicum annuum*)

PROCESSING The green jalapeño peppers are delivered and held in chill store at 2°C until required for processing. During processing the peppers are inspected, washed, stem & seeds removed, halved, scalded, cooled in chlorinated water, inspected, frozen (-18°C or below) and stored in bulk at -23°C or below.

PACKING During packing the green jalapeño peppers 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, on arrival in the UK they are Q.C. inspected, cold store at -23°C, until despatched 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
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>Tolerances:</u>	FM	Nil / kg
	EVM	1 / kg
	Stalk / Seeds	1% w/w / 1kg
	Curved >20°	3% w/w / 1kg
	Misshapen	2% w/w / 1kg
	Split >9mm	2% w/w / 1kg
	Miscut (cut off center)	5% w/w / 1kg
	Pencil Scarring	10% w/w / 1kg

Size: 50-80mm length and 20-30mm diameter

DEFINITIONS OF DEFECTS

Foreign Material

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

Colour Variants

This includes dice that are not a true colour, i.e. flamed.

Pencil Scarring

This includes discoloured marks resembling a pencil line on the skin of the jalapeño pepper.

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

ORGANOLEPSIS**COLOUR**

Fairly bright dark green but may be slightly non-uniform.

FLAVOUR

Characteristic jalapeño pepper flavour.

TEXTURE

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

MICROBIOLOGICAL

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



Average sample

ANALYTICAL

N/A

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

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 test pieces, 4.5mm stainless steel.

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 green jalapeño pepper typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	20	McCance & Widdowson 6th Edition
Energy - kJ	83	McCance & Widdowson 6th Edition
Moisture	85.7g	McCance & Widdowson 6th Edition
Carbohydrate	0.7g	McCance & Widdowson 6th Edition
- as sugars	0.7g	McCance & Widdowson 6th Edition
- as polyols	0.0g	McCance & Widdowson 6th Edition
- as starch	Trace	McCance & Widdowson 6th Edition
Fat	0.6g	McCance & Widdowson 6th Edition
- as saturates	0.1g	McCance & Widdowson 6th Edition
- as mono unsaturates	0.1g	McCance & Widdowson 6th Edition
- as poly unsaturates	0.3g	McCance & Widdowson 6th Edition
Protein	2.9g	McCance & Widdowson 6th Edition
Fibre	2.8g	McCance & Widdowson 6th Edition
Sodium	7mg	McCance & Widdowson 6th Edition
Cholesterol	0.0mg	McCance & Widdowson 6th Edition
Vitamin A	175µg	McCance & Widdowson 6th Edition
Vitamin B6	0.0mg	McCance & Widdowson 6th Edition
Vitamin B12	0.0mg	McCance & Widdowson 6th Edition
Vitamin C	120mg	McCance & Widdowson 6th Edition
Vitamin D	0.0µg	McCance & Widdowson 6th Edition
Vitamin E	0.0mg	McCance & Widdowson 6th Edition
Thiamin	0.07mg	McCance & Widdowson 6th Edition
Riboflavin	0.08mg	McCance & Widdowson 6th Edition
Niacin	1.1mg	McCance & Widdowson 6th Edition
Folic Acid	29µg	McCance & Widdowson 6th Edition
Biotin	0.0µg	McCance & Widdowson 6th Edition
Pantothenic Acid	0.20mg	McCance & Widdowson 6th Edition
Calcium	30mg	McCance & Widdowson 6th Edition
Phosphorus	80mg	McCance & Widdowson 6th Edition
Iron	1.2mg	McCance & Widdowson 6th Edition
Magnesium	24mg	McCance & Widdowson 6th Edition
Zinc	0.4mg	McCance & Widdowson 6th Edition
Iodine	0.0µg	McCance & Widdowson 6th Edition
Potassium	220mg	McCance & Widdowson 6th 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: 23rd 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: 23rd 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.

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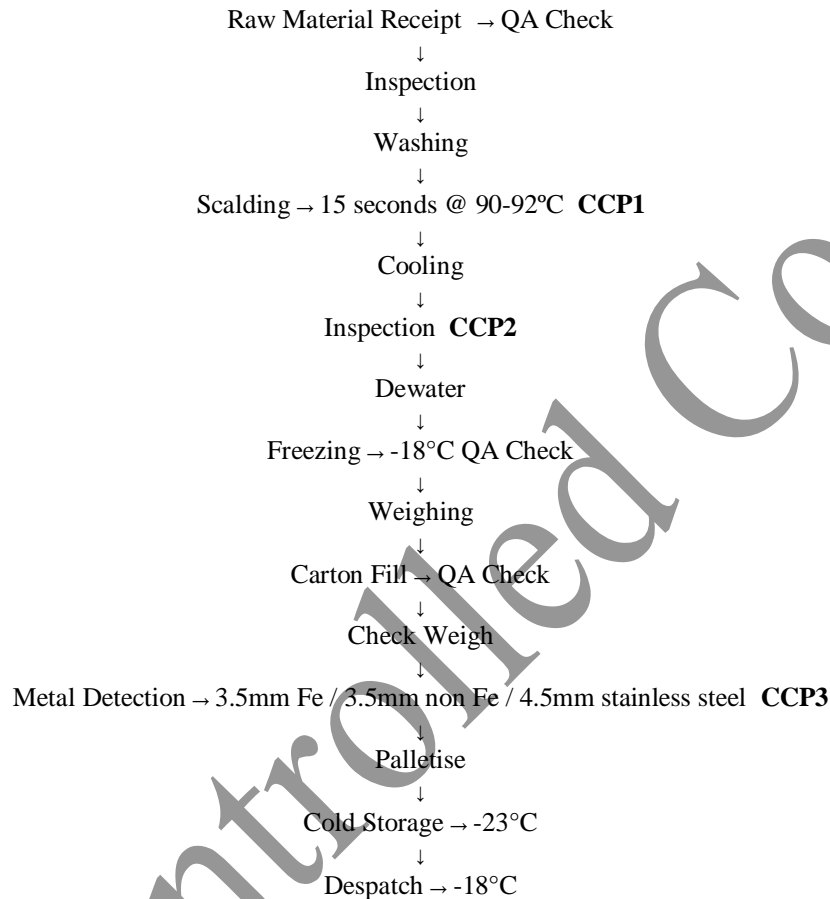
FOOD INTOLERANCE

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	
Celery/Celeryiac	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	
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****WHOLE JALAPEÑO PEPPERS****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 recording of temperature for adequate scalding.
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: 23rd December 2009

Signed on behalf of the Customer:-

Name: Job Title:

Signature: Date:

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