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## Product Specification

### Button Mushrooms 15-35mm Unblanched

Date: 15<sup>th</sup> July 2010

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#### PACK SIZE

1 x 10kg

#### ORIGIN:

Holland / 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

Mushroom 100%

Declare as: Mushroom  
*Agaricus bisporus*

#### PROCESSING

Closed cap mushrooms are delivered fresh to the factory, each load is quality assurance sampled for foreign material and physical defects. The load is then put in a chill store (3°C) before washing, trimming & inspection before freezing to -18°C or below.

#### PACKING

During packing the mushrooms 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 -20°C to await despatch to the UK, at -18°C.

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Button Mushroom 15-35mm Unblanched

**QUALITY CONTROL** Checks are carried out on the following: -

|               |   |
|---------------|---|
| Processing: - | Raw material<br>Final Product<br>Temperature  |
| Packing: -    | Metal detection<br>Check weighing<br>Final product physical defect levels<br>Organolepsis<br>Case quantity<br>Case sealing<br>Case coding and print quality |

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

**Per 500g**

|                        |                  |
|------------------------|------------------|
| Clumps                 | 1                |
| Foreign Material       | Nil              |
| EVM                    | ≤0.1%            |
| Cap Diameter (15-35mm) | 5% w/w max >35mm |
| Stem Length (10mm)     | 5% w/w max >10mm |
| Fragments              | 3% w/w           |

**DEFINITIONS OF DEFECTS****Clumps**

These are two or more mushrooms fused together by freezing which cannot be separated without causing damage to the mushrooms.

**Foreign Material**

This includes any material other than that derived from the mushroom or defined as EVM, such as insects, pieces of insects, wood, glass, stones, metal, paint, grease, oil, foreign vegetable material or any other material which would render the product unacceptable.

**EVM**

This includes any free vegetable matter which is derived from the mushroom eg. root-like hyphae.

**Cap Diameter**

These are mushrooms which when measured across the widest point measure greater than 35mm or when measured across the narrowest point measure less than 15mm.

**Stem Length**

This is measured from the bottom of the cap to the end of the stem and should not exceed 10mm.

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**Fragments**

Pieces of mushroom cap or stem which will pass through a 12mm square hole screen.

**ORGANOLEPSIS** (Carried out on a cooked sample.)**COLOUR**

Cream to light brown coloured mushrooms. There may be very slight non-uniformity in colour amongst the mushrooms.

**FLAVOUR**

Full characteristic slightly mushroom flavour. May be slightly earthy, with no harsh flavours.

**TEXTURE**

Uniformly firm and tender, yielding to the bite.



Average sample

**MICROBIOLOGICAL**

| Organism               | Target          | Maximum         |
|------------------------|-----------------|-----------------|
| T V C @ 30°C           | $1 \times 10^6$ | $5 \times 10^6$ |
| Total Coliforms        | $5 \times 10^3$ | $5 \times 10^4$ |
| E. coli                | $1 \times 10^1$ | $1 \times 10^2$ |
| Yeasts & Moulds        | $5 \times 10^3$ | $2 \times 10^4$ |
| Salmonella             | Absent in 25g   | Absent in 25g   |
| Listeria monocytogenes | Absent in 25g   | $1 \times 10^2$ |

**ANALYTICAL**

SO<sub>2</sub> levels shall be less than 10ppm.

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Button Mushroom 15-35mm Unblanched**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 1<sup>st</sup> May 2010 then BEST BEFORE END MAY 2012 or BEST BEFORE 2012/05/01.

Production / Traceability Code Four figure International date code (Year number, Day number) plus factory identification code and shift code e.g. product packed 1<sup>st</sup> January 2010 = 0001 or 2010/01/01.

**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 mushroom typically contains: -

| Parameter               | Value / 100g | Methodology                                 |
|-------------------------|--------------|---|
| Energy - kcal           | 13           | McCance & Widdowson 5 <sup>th</sup> Edition |
| Energy - kJ             | 56           | McCance & Widdowson 5 <sup>th</sup> Edition |
| Moisture                | 92.6g        | McCance & Widdowson 5 <sup>th</sup> Edition |
| Carbohydrate            | 0.4g         | McCance & Widdowson 5 <sup>th</sup> Edition |
| - as sugars             | 0.2g         | McCance & Widdowson 5 <sup>th</sup> Edition |
| - as polyols            | 0.0g         | McCance & Widdowson 5 <sup>th</sup> Edition |
| - as starch             | 0.2g         | McCance & Widdowson 5 <sup>th</sup> Edition |
| Fat                     | 0.5g         | McCance & Widdowson 5 <sup>th</sup> Edition |
| - as saturates          | 0.1g         | McCance & Widdowson 5 <sup>th</sup> Edition |
| - as mono unsaturates   | 0.1g         | McCance & Widdowson 5 <sup>th</sup> Edition |
| - as poly unsaturates   | 0.3g         | McCance & Widdowson 5 <sup>th</sup> Edition |
| Protein                 | 1.8g         | McCance & Widdowson 5 <sup>th</sup> Edition |
| Fibre                   | 1.1g         | McCance & Widdowson 5 <sup>th</sup> Edition |
| Sodium                  | 5mg          | McCance & Widdowson 5 <sup>th</sup> Edition |
| Vitamin A               | 0.0µg        | McCance & Widdowson 5 <sup>th</sup> Edition |
| Vitamin B <sub>6</sub>  | 0.18mg       | McCance & Widdowson 5 <sup>th</sup> Edition |
| Vitamin B <sub>12</sub> | 0.0µg        | McCance & Widdowson 5 <sup>th</sup> Edition |
| Vitamin C               | 1mg          | McCance & Widdowson 5 <sup>th</sup> Edition |
| Vitamin D               | 0.0µg        | McCance & Widdowson 5 <sup>th</sup> Edition |
| Vitamin E               | 0.12mg       | McCance & Widdowson 5 <sup>th</sup> Edition |
| Thiamin                 | 0.09mg       | McCance & Widdowson 5 <sup>th</sup> Edition |
| Riboflavin              | 0.31mg       | McCance & Widdowson 5 <sup>th</sup> Edition |
| Niacin                  | 3.2mg        | McCance & Widdowson 5 <sup>th</sup> Edition |
| Folic Acid              | 44µg         | McCance & Widdowson 5 <sup>th</sup> Edition |
| Biotin                  | 12.0µg       | McCance & Widdowson 5 <sup>th</sup> Edition |
| Pantothenic Acid        | 2.0mg        | McCance & Widdowson 5 <sup>th</sup> Edition |
| Calcium                 | 6mg          | McCance & Widdowson 5 <sup>th</sup> Edition |
| Phosphorus              | 80mg         | McCance & Widdowson 5 <sup>th</sup> Edition |
| Iron                    | 0.6mg        | McCance & Widdowson 5 <sup>th</sup> Edition |
| Magnesium               | 9mg          | McCance & Widdowson 5 <sup>th</sup> Edition |
| Zinc                    | 0.4mg        | McCance & Widdowson 5 <sup>th</sup> Edition |
| Iodine                  | 3µg          | McCance & Widdowson 5 <sup>th</sup> Edition |
| Potassium               | 320mg        | McCance & Widdowson 5 <sup>th</sup> 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: 15<sup>th</sup> July 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: 15<sup>th</sup> July 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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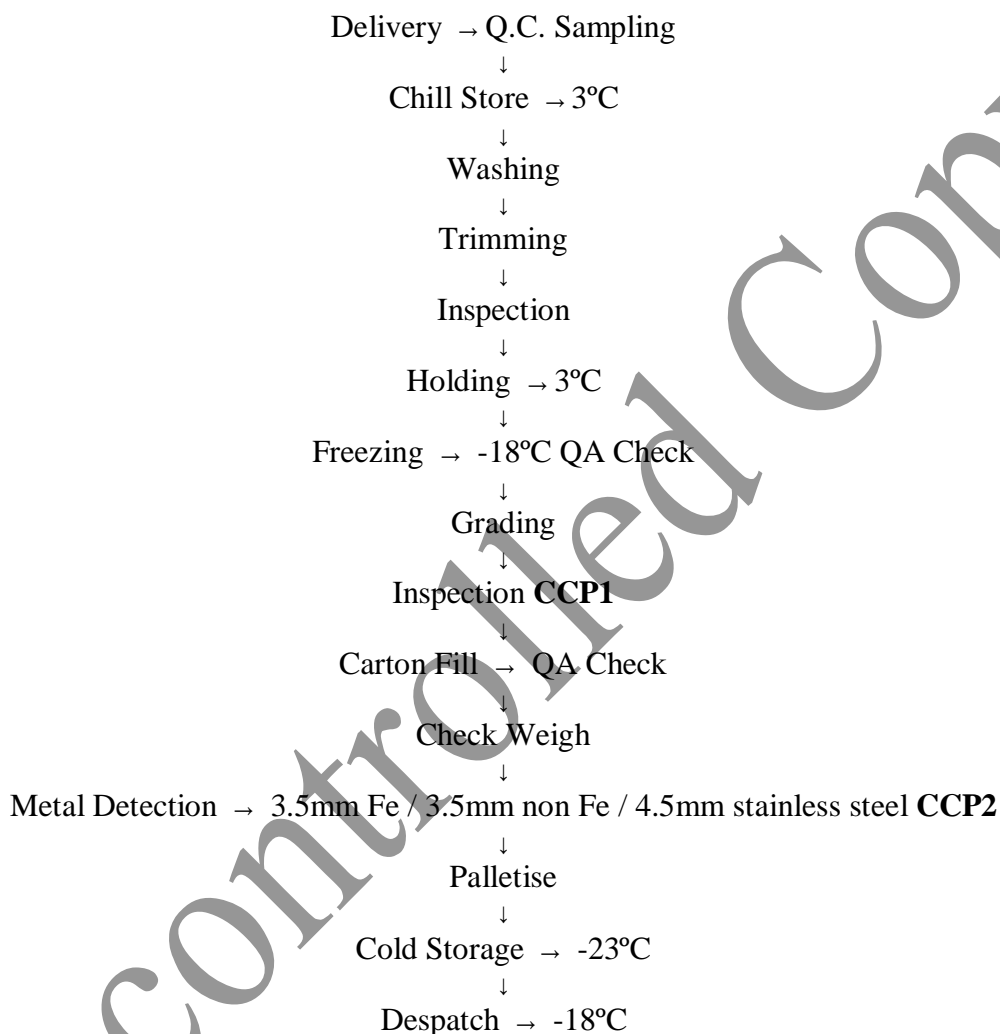
Button Mushroom 15-35mm Unblanched**FOOD INTOLERANCE**

| <b>Food Intolerance Data</b>  |          |                            |
|---|----------|----------------------------|
| 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/Celeryiac  | 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 MUSHROOMS****CRITICAL CONTROL POINTS:**

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

| CCP Number | Process Step                                     | Controls in place  |
|------------|--|--|
| CCP1       | Inspection of the product.<br>Continuous control | To remove foreign material via manual inspection   |
| CCP2       | Metal detector efficiency.<br>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: 15<sup>th</sup> July 2010

Signed on behalf of the Customer:-

Name: Job Title:

Signature: Date:

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