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Product Specification

Mushroom Grit/Fines Unblanched 12mm

Date: 7th February 2011

Page 1 of 9

PACK SIZE 1 x 10kg

ORIGIN: Holland

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
Sulphite (E222) ≤10ppm *Agaricus bisporus*

PROCESSING 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 and grading out.

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 -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
 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: -**Per 500g**

Clumps	Product may be “touch” welded
Foreign Material	Nil
EVM	≤0.1%
Size	Passes through a 12mm screen
Colour	White/Cream

DEFINITIONS OF DEFECTS**Clumps**

Due to the collection method utilised during production the mushroom may be “touch” welded i.e. lightly frozen into a large clump. However this touch welding will break up when the carton is dropped onto the floor.

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 e.g. root-like hyphae.

Size

The mushroom is collected by grading out during production using a 12mm diameter screen.

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

ORGANOLEPSIS (Carried out on a cooked sample.)

COLOUR White or creamy 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.

MICROBIOLOGICAL

Organism	Target	Maximum
T V C @ 30°C	5×10^5	5×10^6
Total Coliforms	5×10^3	5×10^4
E. coli	1×10^1	1×10^2
Staph aureus	1×10^1	1×10^2
Salmonella	Absent in 25g	Absent in 25g

ANALYTICAL SO₂ levels shall be no greater than 10ppm.



Average Sample

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 3.5mm non-ferrous test pieces.

CODING

Best Before End shall be twenty four months following the month of packing e.g. if packed 1st May 2010 then BEST BEFORE END MAY 2012 or BEST BEFORE 01/05/2012.

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 2010 = 0001 or 01/01/2010.

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 mushroom typically contains: -

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

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

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 February 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: 7th February 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.

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

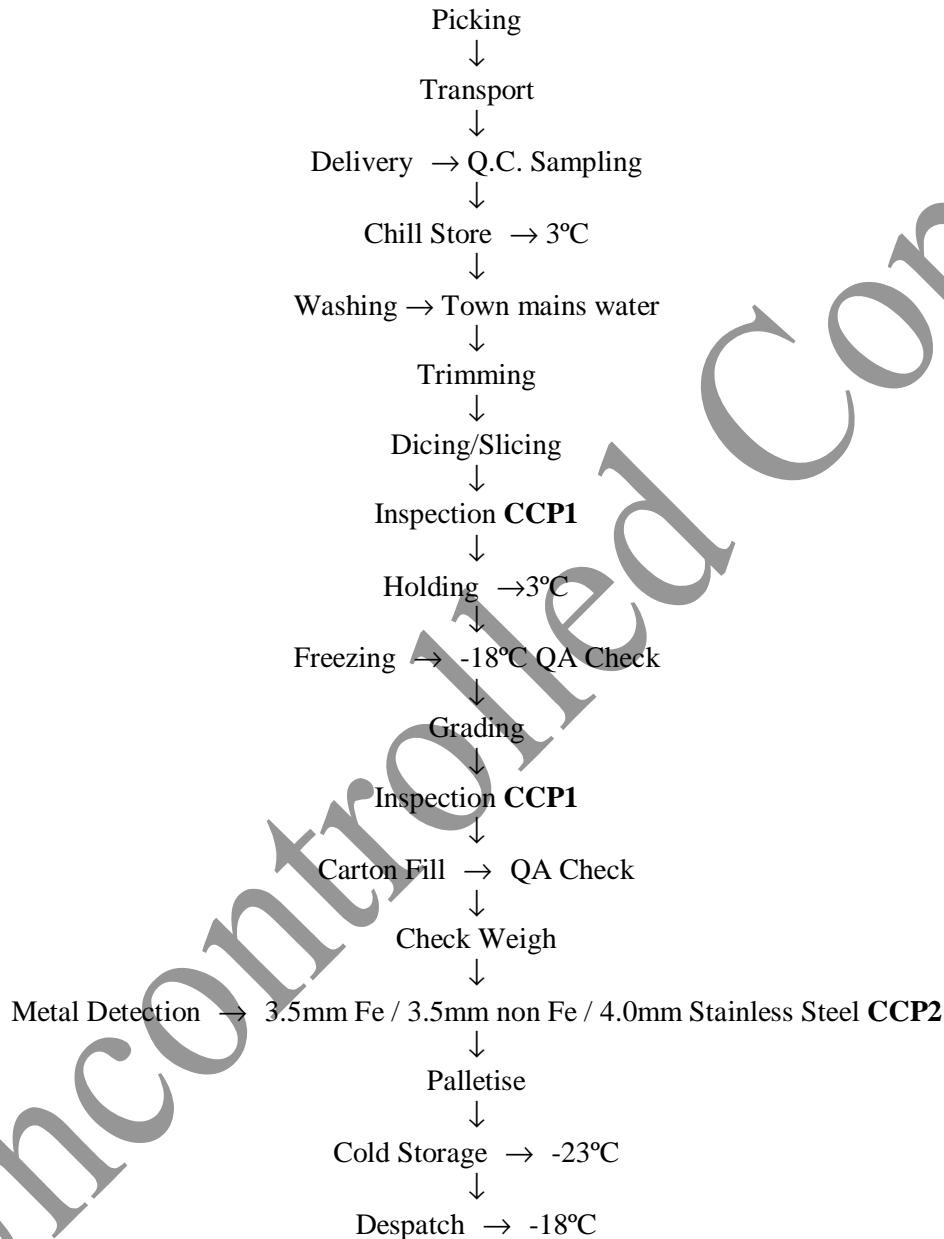
FOOD INTOLERANCE

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

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

PROCESS INFORMATION**PROCESS FLOW CHART****DICED/SLICED 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. Continuous control	To remove foreign material via manual inspection
CCP2	Metal detector efficiency. Hourly checks.	Testing of detector using certified test pieces of 3.5mm Ferrous and 3.5mm non-Ferrous and 4.0mm 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: 7th February 2011

Signed on behalf of the Customer:-

Name: Job Title:

Signature: Date:

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