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Product Specification

Pre-Fried Sliced Potatoes 7mm Dark

Date: 22nd December 2010

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PACK SIZE 10kg (4x 2.5kg)

ORIGIN: Holland

VARIETY: Bintje, Felsina, Donald, Asterix

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 Potatoes 95% ($\pm 1\%$) Declare as: Potatoes
Non Hydrogenated Palm Oil 5% Declare as : Palm Oil

PROCESSING Potatoes are delivered fresh to the factory, each load is sampled and assessed for foreign material and physical defects. The load is then cleaned, peeled, sliced, blanched, fried, frozen and filled into bulk palletainers. The frozen potatoes are 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 potatoes are inspected before weighing and filling into bags, and 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.

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QUALITY CONTROL Checks are carried out on the following: -

Processing: - Raw material
Final Product
Peroxidase
FFA
Colour
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>Assessed on 1000g Sample</u>	<u>Target</u>
Foreign Matter	Nil
Extraneous Vegetable Matter (number)	Nil
Gross Blemish >10mm	2
Major Blemish (>6mm & <10mm)	6
Minor Blemish (>3mm & <6mm)	12
Carbon Pieces	0.5% w/w
Oversize (Thickness >8mm / Diameter >50mm)	35% w/w Maximum
Diameter <50mm)	65% w/w Minimum
Undersize (Thickness <5mm)	5% w/w
Colour Frozen	0-1 (USDA Chart)
Colour Fried	2 (USDA Chart)

DEFINITIONS OF DEFECTS**Foreign Material**

This includes any material not derived from the potatoes 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.

Gross Blemish

A gross blemish is a black or brown, or decomposed area either as a single blemish or as an aggregate of blemishes covering an area greater than 10mm diameter.

Major Blemish

A major blemish is a discoloured area (other than green) either as a single blemish or as an aggregate of blemishes covering an area greater than 6mm diameter.

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Minor Blemish

A minor blemish is a discoloured area (other than green) either as a single blemish or an aggregate of blemishes covering an area of less than 6mm diameter. Single blemishes below 2mm shall be ignored.

Oversize

Slices that are larger than 8mm between the cut surfaces, and greater than 50mm in diameter in the smallest dimension.

Undersize

Slices under 5mm thickness.

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

Bright and uniform light golden colour, typical of the product.

FLAVOUR

Slightly weak characteristic fried potato flavour, may have slight bitter or slight earthy notes, but no green flavours.

TEXTURE

Slice may be slightly soft or very slightly fibrous, there may be a slight amount of breakdown.



Average Sample

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MICROBIOLOGICAL

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

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 3.5mm non-ferrous & 4.0mm stainless steel test pieces.

CODING

Best Before End shall be twenty four months following the month of packing e.g. if packed in 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 May 2010 = 0001 or 01/05/2010.

CARTON LINERS

Clear, heat sealed bags with 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 potatoes typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	67	USDA Nutriant Data release 22
Energy - kJ	286	USDA Nutriant Data release 22
Moisture	80.9g	USDA Nutriant Data release 22
Carbohydrate	14.8g	USDA Nutriant Data release 22
- as sugars	0.7g	USDA Nutriant Data release 22
- as polyols	0.0g	USDA Nutriant Data release 22
- as starch	14.1g	USDA Nutriant Data release 22
Fat	0.1g	USDA Nutriant Data release 22
- as saturates	0.0g	USDA Nutriant Data release 22
- as mono unsaturates	0.0g	USDA Nutriant Data release 22
- as poly unsaturates	0.1g	USDA Nutriant Data release 22
Protein	1.8g	USDA Nutriant Data release 22
Fibre	1.2g	USDA Nutriant Data release 22
Sodium	7mg	USDA Nutriant Data release 22
Cholesterol	0.0g	USDA Nutriant Data release 22
Vitamin A	1µg	USDA Nutriant Data release 22
Vitamin B6	0.32mg	USDA Nutriant Data release 22
Vitamin B12	0.0µg	USDA Nutriant Data release 22
Vitamin C	8mg	USDA Nutriant Data release 22
Vitamin D	0.0µg	USDA Nutriant Data release 22
Vitamin E	0.06mg	USDA Nutriant Data release 22
Thiamin	0.17mg	USDA Nutriant Data release 22
Riboflavin	0.02mg	USDA Nutriant Data release 22
Niacin	0.5mg	USDA Nutriant Data release 22
Folic Acid	34µg	USDA Nutriant Data release 22
Biotin	0.0µg	USDA Nutriant Data release 22
Pantothenic Acid	0.36mg	USDA Nutriant Data release 22
Calcium	6mg	USDA Nutriant Data release 22
Phosphorus	33mg	USDA Nutriant Data release 22
Iron	0mg	USDA Nutriant Data release 22
Magnesium	14mg	USDA Nutriant Data release 22
Zinc	0mg	USDA Nutriant Data release 22
Iodine	3µg	USDA Nutriant Data release 22
Potassium	275mg	USDA Nutriant Data release 22

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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: 22nd December 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: 22nd December 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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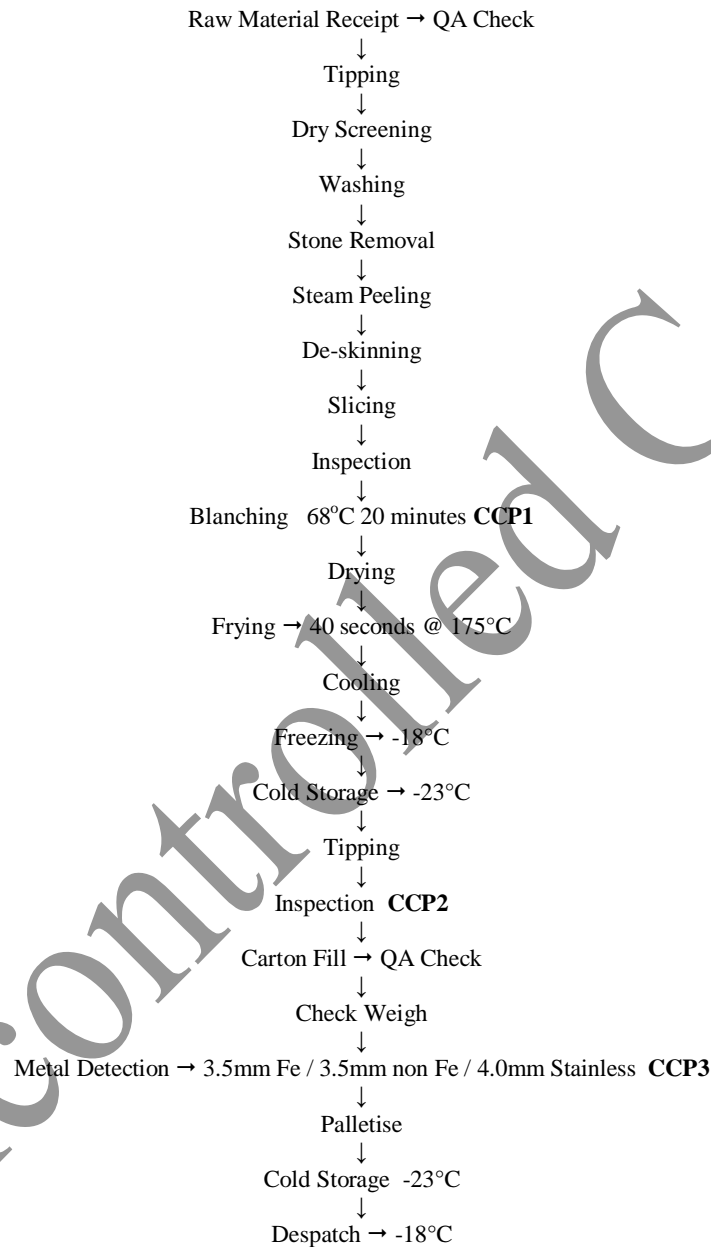
FOOD INTOLERANCE

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 PRE-FRIED POTATOES****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 recoding 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, 4.0mm 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: 22nd December 2010

Signed on behalf of the Customer:-

Name:

Job Title:

Signature:

Date:

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