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Product Specification

8mm Diced Water Chestnuts

Date: 7th March 2008

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PACK SIZE 1 x 10kg

ORIGIN: 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 Water Chestnuts 100% Declare as: Water Chestnuts
(*E. tuberosa*)

PROCESSING The Water Chestnuts are harvested, blanched, diced to a nominal 8mm, 2nd blanch, sieved, inspected, and frozen and filled into bulk palletainers. 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 Water Chestnuts 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.

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QUALITY CONTROL Checks are carried out on the following: -

- Processing: - Raw material
 Final Product
 Peroxidase
 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	5% w/w
Foreign Matter	Nil
E.V.M.	1 piece
Major Blemish >6mm	3% w/w
Undersize <6mm	5% w/w
Oversize >10mm	3% w/w

DEFINITIONS OF DEFECTS**Clumps**

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

Foreign Material

This includes any material not derived from the water chestnut plant or defined as EVM. Examples of Foreign Matter include insects, pieces of insects, wood, glass, stones, metal, toxic berries, seed or flower heads, snails, slugs or any other material which will render the product unacceptable.

EVM

This includes any harmless vegetable matter other than water chestnut which is derived from the water chestnut plant or harmless vegetable material such as pieces of leaves.

Major Blemish

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

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Undersize

Dice which are less than 6mm in any dimension.

Oversize

Dice which are greater than 10mm in any dimension.

ORGANOLEPSIS (Carried out on a cooked sample.)

COLOUR

Regular white colour typical of water chestnuts.

FLAVOUR

Typical of water chestnuts with no off flavours.

TEXTURE

Shall be crisp without woodiness.



Average sample

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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
Staph aureus	1 x 10 ²	2 x 10 ²
Salmonella	Absent in 25g	Absent in 25g
Listeria monocytogenes	Absent in 25g	1 x 10 ²

ANALYTICAL

N/A

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 & 4.5mm stainless steel test pieces.

CODING

Best Before End shall be twenty four months following the month of packing e.g. if packed in May 2008 then BEST BEFORE END MAY 2010.

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 2008 = **8001**.

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 water chestnuts typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	46	McCance & Widdowson 6 th Edition
Energy - kJ	198	McCance & Widdowson 6 th Edition
Moisture	79.8g	McCance & Widdowson 6 th Edition
Carbohydrate	10.4g	McCance & Widdowson 6 th Edition
- as sugars	4.8g	McCance & Widdowson 6 th Edition
- as polyols	0.0g	McCance & Widdowson 6 th Edition
- as starch	5.6g	McCance & Widdowson 6 th Edition
Fat	0.2g	McCance & Widdowson 6 th Edition
- as saturates	Trace	McCance & Widdowson 6 th Edition
- as mono unsaturates	Trace	McCance & Widdowson 6 th Edition
- as poly unsaturates	0.1g	McCance & Widdowson 6 th Edition
Protein	1.4g	McCance & Widdowson 6 th Edition
Fibre	3.2g	McCance & Widdowson 6 th Edition
Sodium	12mg	McCance & Widdowson 6 th Edition
Cholesterol	0.0mg	McCance & Widdowson 6 th Edition
Vitamin A	0.0µg	McCance & Widdowson 6 th Edition
Vitamin B ₆	0.1mg	McCance & Widdowson 6 th Edition
Vitamin B ₁₂	0.0mg	McCance & Widdowson 6 th Edition
Vitamin C	5mg	McCance & Widdowson 6 th Edition
Vitamin D	0.0µg	McCance & Widdowson 6 th Edition
Vitamin E	0.0mg	McCance & Widdowson 6 th Edition
Thiamin	0.09mg	McCance & Widdowson 6 th Edition
Riboflavin	0.11mg	McCance & Widdowson 6 th Edition
Niacin	1.0mg	McCance & Widdowson 6 th Edition
Folic Acid	0.0µg	McCance & Widdowson 6 th Edition
Biotin	0.0µg	McCance & Widdowson 6 th Edition
Pantothenic Acid	0.0mg	McCance & Widdowson 6 th Edition
Calcium	8mg	McCance & Widdowson 6 th Edition
Phosphorus	70mg	McCance & Widdowson 6 th Edition
Iron	0.7mg	McCance & Widdowson 6 th Edition
Magnesium	14mg	McCance & Widdowson 6 th Edition
Zinc	0.0mg	McCance & Widdowson 6 th Edition
Iodine	0.0µg	McCance & Widdowson 6 th Edition
Potassium	530mg	McCance & Widdowson 6 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: 8th March 2008

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: 8th March 2008

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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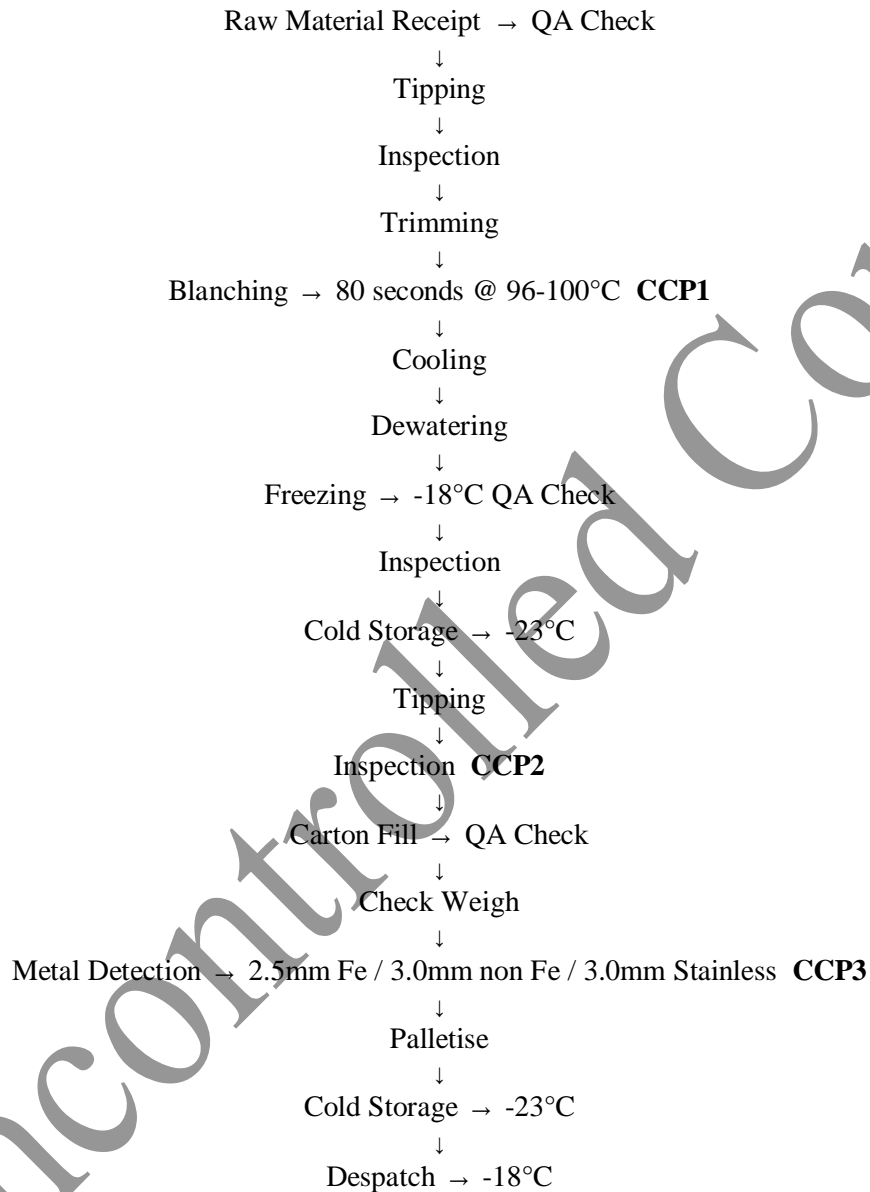
FOOD INTOLERANCE

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/Crustations/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****DICED WATER CHESTNUTS****CRITICAL CONTROL POINTS:**

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

CCP Number	Process Step	Controls in place
CCP2	Effective blanching to minimise microbiological loading. Half hourly checks.	Continuous chart recording of temperature and guaiacol test for adequate blanching.
CCP5	Inspection of the product. Continuous control	To remove foreign material via manual inspection
CCP6	Metal detector efficiency. Hourly checks.	Testing of detector using certified test pieces of 2.0mm Ferrous and non-Ferrous and 3.0mm 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: 8th March 2008

Signed on behalf of the Customer:-

Name:

Job Title:

Signature:

Date:

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