



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**

### **Daisy Cut Cobs 7mm**

Date: 19<sup>th</sup> May 2009

Page 1 of 9

#### **PACK SIZE**

1 x 10kg

#### **ORIGIN:**

Thailand / 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**

Sweetcorn 100%

Declare as: Sweetcorn  
(*Zea mays*)

#### **PROCESSING**

Baby sweetcorn cobs are delivered fresh to the factory, each load is sampled and assessed for grade, foreign material and physical defects. The cobs are then de-husked, trimmed, cut, blanched, cooled, dewatered, frozen and metal detected.

#### **PACKING**

During packing the whole baby cobs are inspected before weighing and filling into blue poly lined cartons. The cartons are Best Before and Production date coded, check weighed, palletised and stretch-wrapped before being returned to store at  $-25^{\circ}\text{C}$  to await despatch to the UK at  $-18^{\circ}\text{C}$ .

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

**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**

Foreign Material	Nil
EVM (includes dark silk)	1 piece
Major Blemish (>6mm)	3
Minor Blemish (<6mm)	10
Small Pieces (<5mm long)	15% w/w

**DEFINITIONS OF DEFECTS****Foreign Material**

This includes any material not derived from the corn cob plant, or defined as EVM, such as insects, pieces of insects, wood, glass, stones, metal, snails, slugs or any other material which will render the product unacceptable.

**EVM**

This includes any harmless vegetable matter other than corn cob but does not include husk or stalk.

**Major Blemish**

This includes visible husk and stalk greater than 6mm, misshapen, blemished due to insect damage or pathological damage greater than 6mm, poor kernel development, dry texture, over mature, or discoloured i.e. having an overall colour distinctly different from the majority of the sample.

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

**Minor Blemish**

This includes mechanical damage greater than 4 x 19mm, poorly trimmed i.e. cob end cut at an angle greater than 20° from perpendicular axis, noticeable discolouration, blemishes due to insect damage or pathological damage less than 6mm. Blemishes less than 2mm shall be ignored.

**Small Pieces**

Small pieces are units less than 5mm in length

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

**COLOUR** Uniform, bright, characteristic pale yellow, yellow or golden yellow.

**FLAVOUR** Slightly weak, characteristic sweet flavour, without bitter, harsh or earthy flavour notes.

**TEXTURE** Shall be firm to the bite without woodiness.



Average sample

**MICROBIOLOGICAL**

Organism	Target	Maximum
TVC @ 30°C	1 x 10 <sup>5</sup>	5 x 10 <sup>5</sup>
Total Coliforms	1 x 10 <sup>2</sup>	1 x 10 <sup>3</sup>
E. coli	Nil	1 x 10 <sup>1</sup>
Staph aureus	1 x 10 <sup>2</sup>	2 x 10 <sup>2</sup>
Salmonella	Absent in 25g	Absent in 25g
Listeria monocytogenes	Absent in 25g	1 x 10 <sup>2</sup>

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

**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 & 4.5mm stainless steel test pieces.

**CODING**

Best Before End shall be twenty four months following the month of packing e.g. if packed 1<sup>st</sup> May 2009 then BEST BEFORE END MAY 2011 or BEST BEFORE 01/05/2011.

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 or 01/01/2009.

**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 <sup>rd</sup> 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 sweetcorn typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	66	McCance & Widdowson 6 <sup>th</sup> Edition
Energy - kJ	280	McCance & Widdowson 6 <sup>th</sup> Edition
Moisture	41.2g	McCance & Widdowson 6 <sup>th</sup> Edition
Carbohydrate	11.6g	McCance & Widdowson 6 <sup>th</sup> Edition
- as sugars	1.4g	McCance & Widdowson 6 <sup>th</sup> Edition
- as polyols	0.0g	McCance & Widdowson 6 <sup>th</sup> Edition
- as starch	10.0g	McCance & Widdowson 6 <sup>th</sup> Edition
Fat	1.4g	McCance & Widdowson 6 <sup>th</sup> Edition
- as saturates	0.2g	McCance & Widdowson 6 <sup>th</sup> Edition
- as mono unsaturates	0.3g	McCance & Widdowson 6 <sup>th</sup> Edition
- as poly unsaturates	0.5g	McCance & Widdowson 6 <sup>th</sup> Edition
Protein	2.5g	McCance & Widdowson 6 <sup>th</sup> Edition
Fibre	4.2g	McCance & Widdowson 6 <sup>th</sup> Edition
Sodium	1mg	McCance & Widdowson 6 <sup>th</sup> Edition
Cholesterol	0g	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin A	71µg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin B <sub>6</sub>	0.09mg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin B <sub>12</sub>	0µg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin C	4.0mg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin D	0µg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin E	0.52mg	McCance & Widdowson 6 <sup>th</sup> Edition
Thiamin	0.11mg	McCance & Widdowson 6 <sup>th</sup> Edition
Riboflavin	0.03mg	McCance & Widdowson 6 <sup>th</sup> Edition
Niacin	1.2mg	McCance & Widdowson 6 <sup>th</sup> Edition
Folic Acid	20µg	McCance & Widdowson 6 <sup>th</sup> Edition
Biotin	0.0µg	McCance & Widdowson 6 <sup>th</sup> Edition
Pantothenic Acid	0.37mg	McCance & Widdowson 6 <sup>th</sup> Edition
Calcium	2.0mg	McCance & Widdowson 6 <sup>th</sup> Edition
Phosphorus	48mg	McCance & Widdowson 6 <sup>th</sup> Edition
Iron	0.8mg	McCance & Widdowson 6 <sup>th</sup> Edition
Magnesium	20mg	McCance & Widdowson 6 <sup>th</sup> Edition
Zinc	0.2mg	McCance & Widdowson 6 <sup>th</sup> Edition
Iodine	0µg	McCance & Widdowson 6 <sup>th</sup> Edition
Potassium	140mg	McCance & Widdowson 6 <sup>th</sup> Edition

Code Number	Issue Date	Version Number	Issued By	Complied By
FN1002	23 <sup>rd</sup> 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: 19<sup>th</sup> May 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: 19<sup>th</sup> May 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.

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

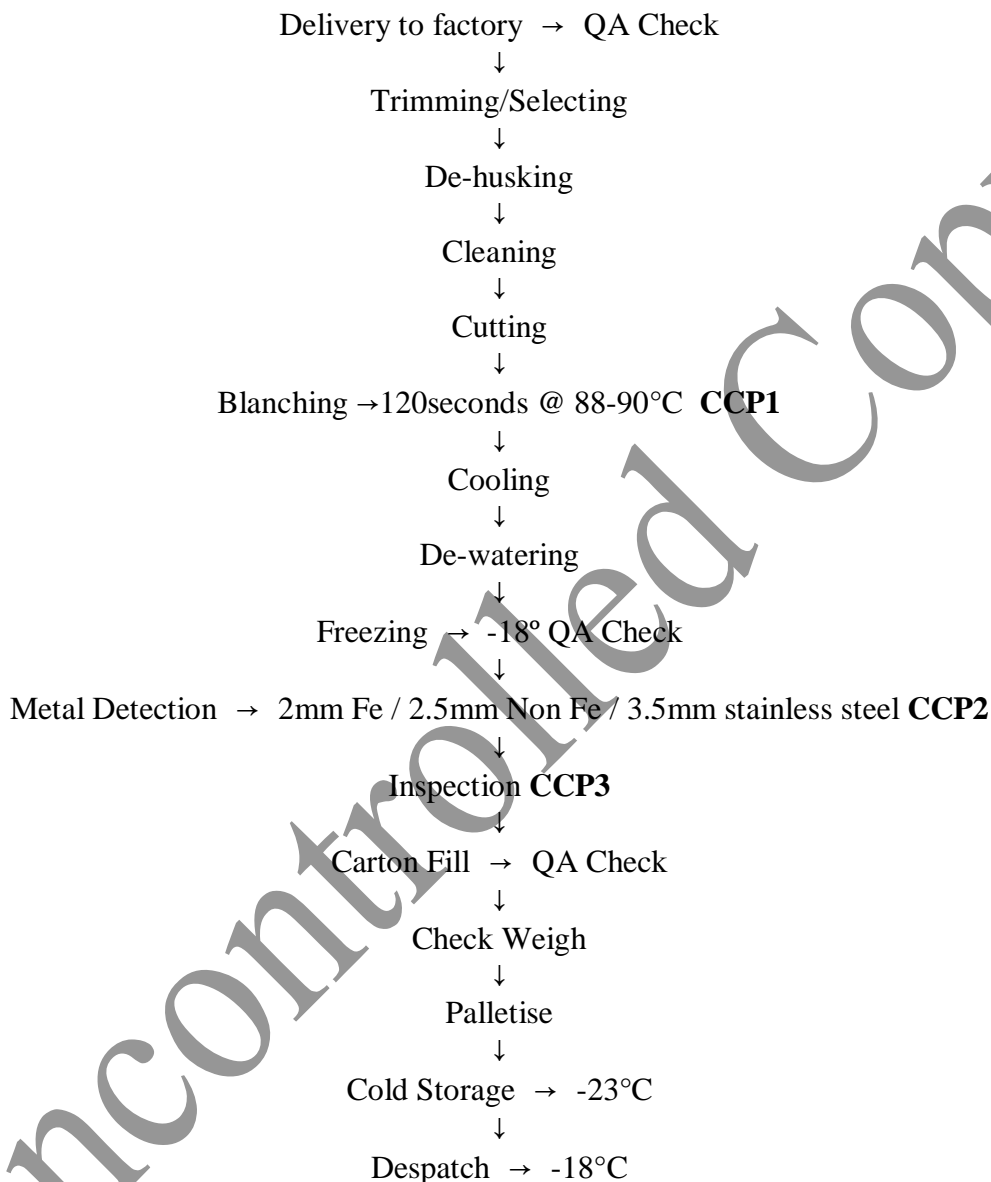
**FOOD INTOLERANCE**

<b>Food Intolerance Data</b>		
Does the material supplied contain any of the following? (NO) Absent, (YES) Present		
<b>Allergen</b>	<b>NO / YES</b>	<b>Reason for presence if YES</b>
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**

<b>E. Number</b>	<b>Name</b>	<b>In Which Ingredient</b>	<b>Function in Ingredient</b>	<b>Function in Final Product</b>	<b>% In Final Product</b>
None					

<b>Code Number</b>	<b>Issue Date</b>	<b>Version Number</b>	<b>Issued By</b>	<b>Complied By</b>
FN1002	23 <sup>rd</sup> June 2007	Four	Foodnet Ltd	Alan Gosling

**PROCESS INFORMATION****PROCESS FLOW CHART****DAISY CUT COBS****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	Metal detector efficiency. Hourly checks.	Testing of detector using certified test pieces of 2.0mm Ferrous and 2.5mm non-Ferrous.
CCP3	Inspection of the product. Continuous control	To remove foreign material via manual inspection

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

## **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: 19<sup>th</sup> May 2009

Signed on behalf of the Customer:-

Name:

Job Title:

Signature:

Date:

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