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## Product Specification

### Half Cherry Tomatoes 15-25mm

Date: 7<sup>th</sup> April 2010

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**PACK SIZE** 1 x 10kg

**ORIGIN:** Spain

**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** Cherry Tomatoes 100% Declare as: Tomatoes  
(*Lycopersicon lycopersicum* var. *cerasiforme*)

**PROCESSING** The tomatoes are delivered and inspected upon receipt. During processing the tomatoes are inspected, washed, cut, inspected, frozen (-18°C or below) and stored in bulk at -23°C or below until required for packing.

**PACKING** During packing the tomatoes 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  
                       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: -

<b><u>Per 1000g</u></b>		<b><u>Target</u></b>	<b><u>Maximum</u></b>
	Clumps	5% w/w	10% w/w
	Foreign Material	Nil	Nil
	EVM	2	5
	Major Blemish	3	5
	Minor Blemish	4	8
	Colour Variants	2% w/w	5% w/w
	Slices (2 cut surfaces)	8	15
	Thin slice (<3mm thick)	5% w/w	10% w/w
	Diameter (>30mm)	0% w/w	0% w/w
	Diameter (>25mm)	2% w/w	5% w/w
	Diameter (<15mm)	5% w/w	10% w/w

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

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

**Foreign Material**

This includes any material not derived from the tomato 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.

**Extraneous Vegetable Matter (EVM)**

Vegetable material derived from the tomato plant other than the tomato flesh e.g. pieces of leaf etc. Vegetable material not from the tomato plant will be counted as Foreign Material.

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**Major Blemish**

This includes tomatoes that are blemished to the extent that the area affected is greater than 6mm in diameter, either as a single blemish or an aggregate of blemishes on the same tomato.

**Minor Blemish**

This includes tomatoes that are blemished to the extent that the area affected is between 2mm and 6mm in diameter, either as a single blemish or an aggregate of blemishes on the same tomato. Blemishes less than 2mm in diameter shall be ignored.

**Colour Variants**

This includes tomatoes that are not a true varietal colour, i.e. yellow or green.

**Slices**

These are pieces of tomato that exhibit 2 cut surfaces.

**Thin Slices**

These are pieces that measure less than 3mm from the cut surface to the skin of the half.

**Diameter**

As per the tolerances in the table above.

**ORGANOLEPSIS****COLOUR**

Uniform orange/red colour, typical of the variety.

**FLAVOUR**

Full characteristic sweet tomato flavour, typical of the variety.

**TEXTURE**

Fairly uniform, flesh may be slightly soft, skins may be slightly tough.



Average sample

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**MICROBIOLOGICAL**

Organism	Target	Maximum
T V C @ 30°C	1 x 10 <sup>5</sup>	1 x 10 <sup>6</sup>
Total Coliforms	1 x 10 <sup>3</sup>	1 x 10 <sup>4</sup>
E. coli	1 x 10 <sup>1</sup>	1 x 10 <sup>2</sup>
Yeasts & Moulds	1.5 x 10 <sup>3</sup>	1 x 10 <sup>4</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>

**ANALYTICAL**

N/A – unblanched product

**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 & 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 2010 then BEST BEFORE END MAY 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**.

**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 cherry tomatoes typically contain: -

Parameter	Value / 100g	Methodology
Energy - kcal	19	McCance & Widdowson 6 <sup>th</sup> Edition
Energy - kJ	79	McCance & Widdowson 6 <sup>th</sup> Edition
Moisture	92.0g	McCance & Widdowson 6 <sup>th</sup> Edition
Carbohydrate	3.0g	McCance & Widdowson 6 <sup>th</sup> Edition
- as sugars	3.0g	McCance & Widdowson 6 <sup>th</sup> Edition
- as polyols	0.0g	McCance & Widdowson 6 <sup>th</sup> Edition
- as starch	0.1g	McCance & Widdowson 6 <sup>th</sup> Edition
Fat	0.4g	McCance & Widdowson 6 <sup>th</sup> Edition
- as saturates	0.1g	McCance & Widdowson 6 <sup>th</sup> Edition
- as mono unsaturates	Trace	McCance & Widdowson 6 <sup>th</sup> Edition
- as poly unsaturates	0.2g	McCance & Widdowson 6 <sup>th</sup> Edition
Protein	0.8g	McCance & Widdowson 6 <sup>th</sup> Edition
Fibre	1.0g	McCance & Widdowson 6 <sup>th</sup> Edition
Sodium	13mg	McCance & Widdowson 6 <sup>th</sup> Edition
Cholesterol	0.0mg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin A	107µg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin B <sub>6</sub>	0.14mg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin B <sub>12</sub>	0.0mg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin C	17mg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin D	0.0µg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin E	1.22mg	McCance & Widdowson 6 <sup>th</sup> Edition
Thiamin	0.09mg	McCance & Widdowson 6 <sup>th</sup> Edition
Riboflavin	0.01mg	McCance & Widdowson 6 <sup>th</sup> Edition
Niacin	1.0mg	McCance & Widdowson 6 <sup>th</sup> Edition
Folic Acid	17µg	McCance & Widdowson 6 <sup>th</sup> Edition
Biotin	1.5µg	McCance & Widdowson 6 <sup>th</sup> Edition
Pantothenic Acid	0.25mg	McCance & Widdowson 6 <sup>th</sup> Edition
Calcium	7.0mg	McCance & Widdowson 6 <sup>th</sup> Edition
Phosphorus	24mg	McCance & Widdowson 6 <sup>th</sup> Edition
Iron	0.5mg	McCance & Widdowson 6 <sup>th</sup> Edition
Magnesium	7.0mg	McCance & Widdowson 6 <sup>th</sup> Edition
Zinc	0.1mg	McCance & Widdowson 6 <sup>th</sup> Edition
Iodine	2.0µg	McCance & Widdowson 6 <sup>th</sup> Edition
Potassium	250mg	McCance & Widdowson 6 <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: 7<sup>th</sup> April 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: 7<sup>th</sup> April 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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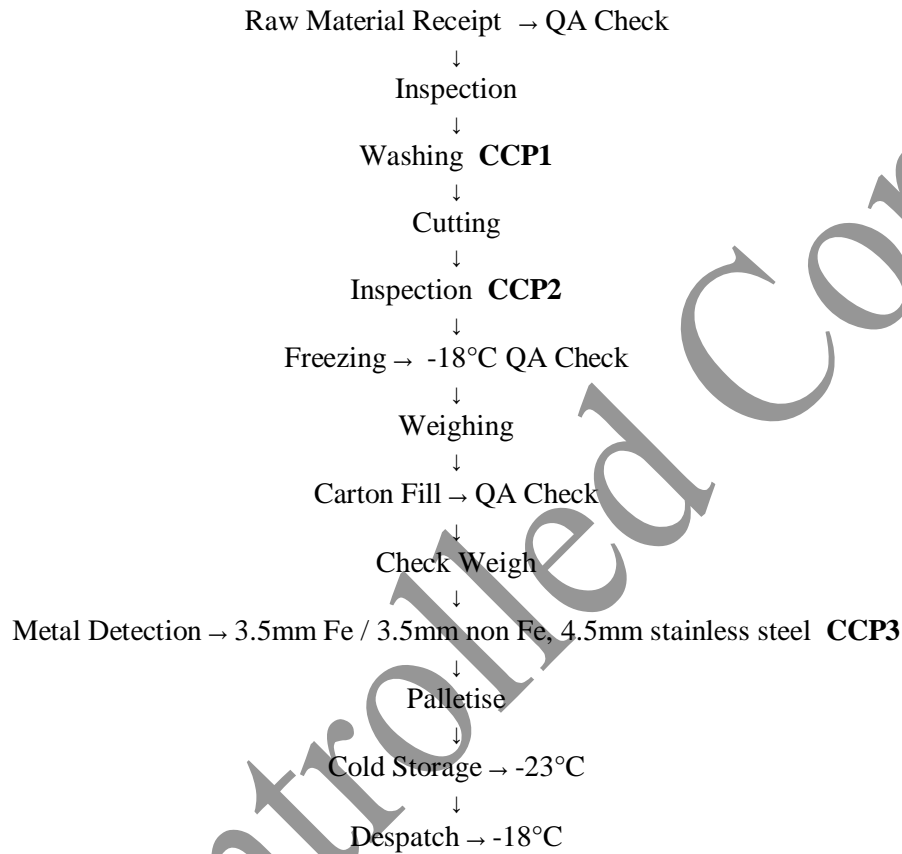
**FOOD INTOLERANCE**

<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					

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**PROCESS INFORMATION****PROCESS FLOW CHART****WHOLE CHERRY TOMATOES****CRITICAL CONTROL POINTS:**

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

CCP Number	Process Step	Controls in place
CCP1	Ensure that Cl <sub>2</sub> level is kept at 60ppm. Hourly check.	Cl <sub>2</sub> to act as a bactericide Lovibond comparator test
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 3.5mm 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: 7<sup>th</sup> April 2010

Signed on behalf of the Customer:-

Name: Job Title:

Signature: Date:

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