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Product Specification

6-10mm Cut Baby Carrot 3-5cm Length

Date: 1st February 2011

Page 1 of 9

PACK SIZE 1 x 20kg Sacks

ORIGIN: Holland / Belgium

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 Cut Baby Carrots 100% Declare as: Carrot
Daucus carota

PROCESSING Carrots are delivered fresh to the factory, each load is sampled and assessed for foreign material and physical defects. The load is then cleaned, peeled, blanched, frozen and filled into bulk palletainers. The baby carrots 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 carrots are inspected before weighing and filling into blue poly Sacks. The sacks are Best Before and Production date coded, check weighed and metal detected, palletised and stretch wrapped before being returned to store at -23°C to await despatch.

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: -

<u>Per 1000g</u>	<u>Target</u>	<u>Maximum</u>
Clumps	2% w/w	5% w/w
Foreign Material	Nil	Nil
Foreign EVM	Nil	Nil
EVM	Nil	1
Small Pieces	10% w/w	15% w/w
<u>Assessed on a 100 Carrot sub-sample</u>		
Major Blemish	5	10
Faulty Peeling >6mm	6	10
Total Blemishes (Major + Faulty peeling + Minor)	15	20
Green Crowns	15	20
Cracked Carrots	20	31
Damaged/Deformed	5	10
Oversize >10mm diameter	5% w/w	8% w/w
Undersize <6mm diameter	15% w/w	20% w/w
Oversize >60mm length	5% w/w	8% w/w
Undersize <20mm length	5% w/w	8% w/w

DEFINITIONS OF DEFECTS**Clumps**

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

Foreign Material

This includes any material not derived from the carrot 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.

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

Untopped Carrots

This refers to *dark* green crowns >2mm and any green discolouration which extends beyond the crown of the carrot

Blemished Carrot

This includes areas of the roots which have been seriously affected by insects, disease, rot, black tops or other agencies 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 carrot root.

Faulty Peeling

This refers to noticeable pieces of attached skin greater than, or equal to, an equivalent circle of 6mm in diameter

Green Crowns

This refers to *dark* green crowns >2mm and any green discolouration which extends beyond the crown of the carrot.

Cracked Carrots

A cracked carrot is one which, in the frozen state, shows a crack greater than half the length of the carrot or has a fissure aperture wider than 2mm.

Damaged/Deformed

This is a root which has been seriously damaged/deformed by mechanical and/or natural means. This does not include cleanly broken pieces.

Oversize

These are carrots that are greater than 11mm in diameter and/or 60mm in length.

Undersize

These are carrots that are less than 5mm in diameter and/or 20mm in length.

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

Bright, deep orange, uniform within the sample.

FLAVOUR

Full characteristic sweet flavour, lacking bitterness.

TEXTURE

Carrots shall be uniformly firm, but yielding to the bite, free from tough cores and any fibrous or woody material.

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



Average sample

MICROBIOLOGICAL

Organism	Target	Maximum
T V C @ 30°C	1×10^5	1.5×10^6
Total Coliforms	1×10^3	5×10^3
E. coli	1×10^1	1×10^2
Yeasts	1×10^3	5×10^3
Moulds	5×10^2	1×10^3
Staph aureus	10	1×10^2
Salmonella	Absent in 25g	Absent in 25g
Listeria sp.	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 & 4.5mm stainless steel test pieces.

CODING

Best Before End shall be twenty four months following the month of packing e.g. if packed 1st May 2011 then BEST BEFORE END MAY 2013 or BEST BEFORE 01/05/2013.

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 2011 = 1001 or 01/01/2011.

CARTON LINERS

Blue food grade polythene which are either heat sealed or stitched. The sacks shall have a minimum

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 baby carrot typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	30	McCance & Widdowson 6 th Edition
Energy - kJ	125	McCance & Widdowson 6 th Edition
Moisture	88.8g	McCance & Widdowson 6 th Edition
Carbohydrate	6.0g	McCance & Widdowson 6 th Edition
- as sugars	5.6g	McCance & Widdowson 6 th Edition
- as polyols	0.0g	McCance & Widdowson 6 th Edition
- as starch	0.2g	McCance & Widdowson 6 th Edition
Fat	0.5g	McCance & Widdowson 6 th Edition
- as saturates	0.1g	McCance & Widdowson 6 th Edition
- as mono unsaturates	Trace	McCance & Widdowson 6 th Edition
- as poly unsaturates	0.3g	McCance & Widdowson 6 th Edition
Protein	0.7g	McCance & Widdowson 6 th Edition
Fibre	2.4g	McCance & Widdowson 6 th Edition
Sodium	40mg	McCance & Widdowson 6 th Edition
Cholesterol	0g	McCance & Widdowson 6 th Edition
Vitamin A	1311µg	McCance & Widdowson 6 th Edition
Vitamin B6	0.7mg	McCance & Widdowson 6 th Edition
Vitamin B12	0µg	McCance & Widdowson 6 th Edition
Vitamin C	4mg	McCance & Widdowson 6 th Edition
Vitamin D	0µg	McCance & Widdowson 6 th Edition
Vitamin E	0.56mg	McCance & Widdowson 6 th Edition
Thiamin	0.04mg	McCance & Widdowson 6 th Edition
Riboflavin	0.02mg	McCance & Widdowson 6 th Edition
Niacin	0.2mg	McCance & Widdowson 6 th Edition
Folic Acid	28µg	McCance & Widdowson 6 th Edition
Biotin	0.6µg	McCance & Widdowson 6 th Edition
Pantothenic Acid	0.25mg	McCance & Widdowson 6 th Edition
Calcium	34mg	McCance & Widdowson 6 th Edition
Phosphorus	25mg	McCance & Widdowson 6 th Edition
Iron	0.4mg	McCance & Widdowson 6 th Edition
Magnesium	9mg	McCance & Widdowson 6 th Edition
Zinc	0.2mg	McCance & Widdowson 6 th Edition
Iodine	2µg	McCance & Widdowson 6 th Edition
Potassium	240mg	McCance & Widdowson 6 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: 1st 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: 1st 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

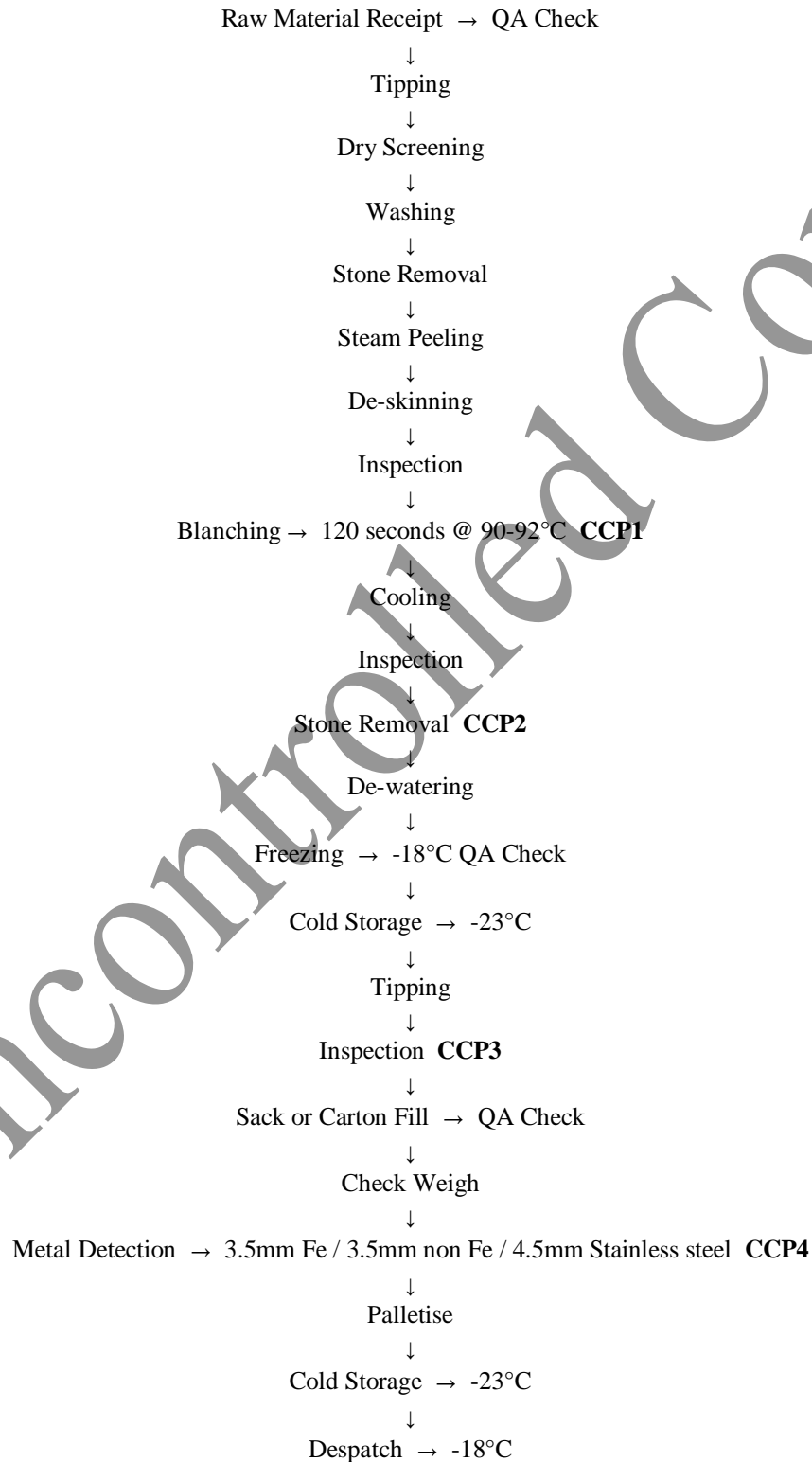
FOOD INTOLERANCE

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
None					

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****BABY CARROTS**

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

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	Ensure stone removal traps clear	Hourly checks
CCP3	Inspection of the product. Continuous control	To remove foreign material via manual inspection.
CCP4	Metal detector efficiency. Hourly checks.	Testing of detector using certified test pieces of 3.5mm Ferrous and non-Ferrous, 4.5mm stainless steel.

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: 1st February 2011

Signed on behalf of the Customer:-

Name:

Job Title:

Signature:

Date:

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