



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**

### **10mm Sliced Apple**

Date: 21<sup>st</sup> July 2011

Page 1 of 9

**PACK SIZE** 1 x 10kg

**ORIGIN:** China / Poland / UK

**Variety:** Bramley

**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** Apple 100% Declare as: Apple

Processing aid – E330 Citric Acid 0.1% solution  
Processing aid – E300 Ascorbic Acid 0.1% solution

**PROCESSING** Apples are delivered fresh to the factory, each load is quality assurance sampled for foreign material and physical defects. The apples are washed, cored, peeled, sliced, inspected, ascorbic acid dipped and frozen to -18°C or below.

**PACKING** During packing the sliced apples 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 customer, at -18°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 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 2000g**

Clumps	3%
Foreign Material	Nil
EVM	0
Pips	8
Core/Septum	5
Minor Blemish/Discolouration	25
Stalk	1
Calyx	1

**DEFINITIONS OF DEFECTS**

**Clumps**

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

**Foreign Material**

This includes any material other than that derived from the apple tree or defined as EVM, such as insects, pieces of insects, wood, glass, stones, metal, paint, grease, oil, foreign vegetable material or any other material which would render the product unacceptable.

**EVM**

These are pieces of leaf from the apple tree. This does not include stalk.

**Pips**

These are apple pips.

**Core/Septum**

This refers to the apple core and the fibrous septum.

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

**Minor Blemish/Discolouration**

Any slice exhibiting a mark or brown discolouration.

**Stalk**

Apple stalk

**Calyx**

These are leaves forming protective case of flower in bud and are found at the opposite end of the apple to the stalk

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

**COLOUR**

Clean white, slightly translucent being typical of the product.

**FLAVOUR**

Characteristic of the variety, free from taints.

**TEXTURE**

On thawing the product is slightly soft, with minimal juice.



Average sample

**MICROBIOLOGICAL**

Organism	Target	Maximum
TVC @ 30°C	<1 x 10 <sup>4</sup>	1 x 10 <sup>4</sup>
Yeasts & Moulds	<1 x 10 <sup>3</sup>	1 x 10 <sup>3</sup>
E. coli	<1 x 10 <sup>1</sup>	1 x 10 <sup>1</sup>
Listeria mono	Absent in 25g	1 x 10 <sup>2</sup>
Salmonella	Absent in 25g	Absent in 25g

**ANALYTICAL**

N/A

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

**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.

**CODING**

Best Before End shall be twenty four months following the month of packing e.g. if packed in May 2011 then BEST BEFORE END MAY 2013.

Production / TraceabilityCode Four figure International date code (Year number, Day number) plus factory identification code and shift code e.g. product packed 1 January 2011 = **1001**.

**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 apple typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	45	McCance & Widdowson 6th Edition
Energy - kJ	190	McCance & Widdowson 6th Edition
Moisture	85.4g	McCance & Widdowson 6th Edition
Carbohydrate	11.2g	McCance & Widdowson 6th Edition
- as sugars	11.2g	McCance & Widdowson 6th Edition
- as polyols	0.0g	McCance & Widdowson 6th Edition
- as starch	0.0g	McCance & Widdowson 6th Edition
Fat	0.1g	McCance & Widdowson 6th Edition
- as saturates	Trace	McCance & Widdowson 6th Edition
- as mono unsaturates	Trace	McCance & Widdowson 6th Edition
- as poly unsaturates	0.1g	McCance & Widdowson 6th Edition
Protein	0.4g	McCance & Widdowson 6th Edition
Fibre	1.6	McCance & Widdowson 6th Edition
Sodium	3mg	McCance & Widdowson 6th Edition
Cholesterol	0.0mg	McCance & Widdowson 6th Edition
Vitamin A	2.83µg	McCance & Widdowson 6th Edition
Vitamin B6	0.06mg	McCance & Widdowson 6th Edition
Vitamin B12	0.0mg	McCance & Widdowson 6th Edition
Vitamin C	4mg	McCance & Widdowson 6th Edition
Vitamin D	0.0µg	McCance & Widdowson 6th Edition
Vitamin E	0.27mg	McCance & Widdowson 6th Edition
Thiamin	0.03mg	McCance & Widdowson 6th Edition
Riboflavin	0.02mg	McCance & Widdowson 6th Edition
Niacin	0.1mg	McCance & Widdowson 6th Edition
Folic Acid	1.0µg	McCance & Widdowson 6th Edition
Biotin	1.1µg	McCance & Widdowson 6th Edition
Pantothenic Acid	Trace	McCance & Widdowson 6th Edition
Calcium	4mg	McCance & Widdowson 6th Edition
Phosphorus	11mg	McCance & Widdowson 6th Edition
Iron	0.1mg	McCance & Widdowson 6th Edition
Magnesium	3mg	McCance & Widdowson 6th Edition
Zinc	0.1mg	McCance & Widdowson 6th Edition
Iodine	Trace	McCance & Widdowson 6th Edition
Potassium	100mg	McCance & Widdowson 6th 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: 21<sup>st</sup> July 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: 21<sup>st</sup> July 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 <sup>rd</sup> June 2007	Four	Foodnet Ltd	Alan Gosling

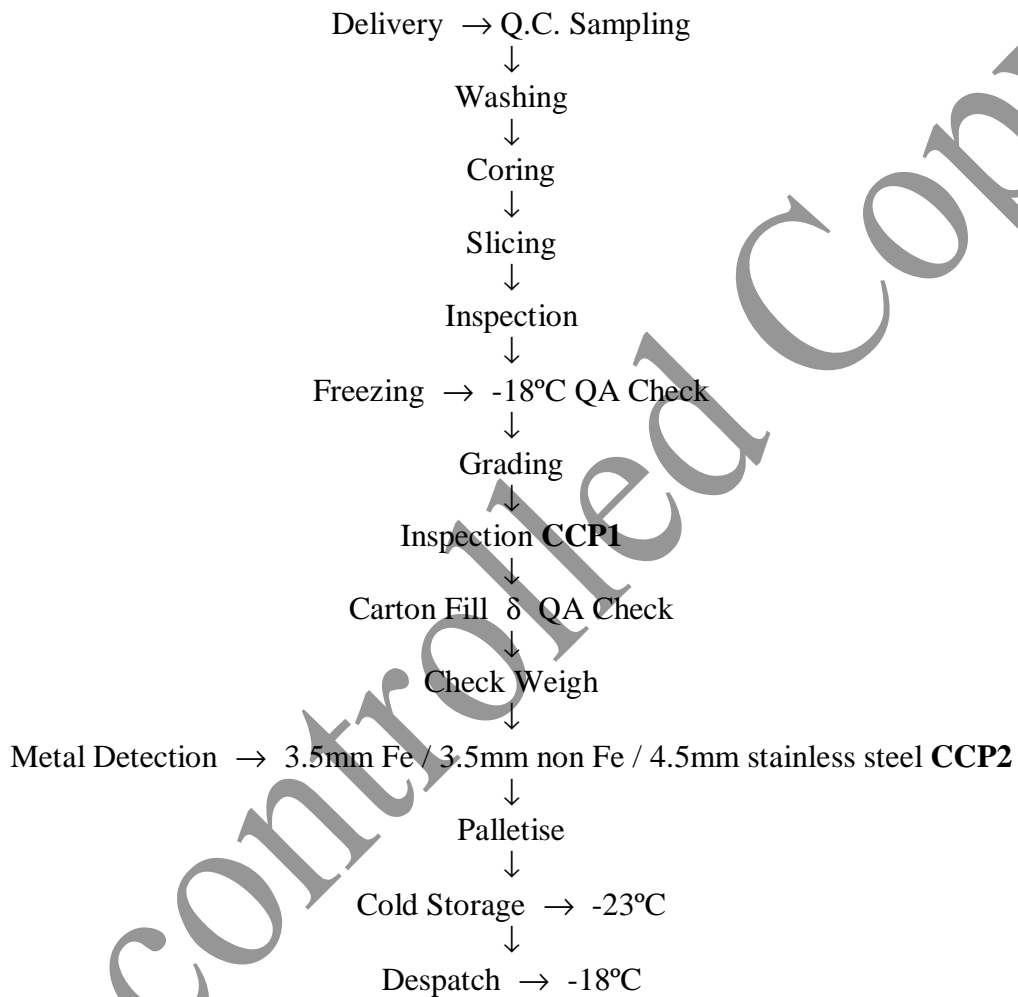
**FOOD INTOLERANCE**

<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	YES	100% Apple
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 / Celeriac	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. No.</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>
E300	Ascorbic Acid	Apple	Preservative	Prevent oxidation	0.1
E330	Citric Acid	Apple	Preservative	Prevent oxidation	0.1
	Salt	Apple	Preservative	Prevent oxidation	0.05

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

**PROCESS INFORMATION****PROCESS FLOW CHART****SLICED APPLE****CRITICAL CONTROL POINTS:**

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

CCP Number	Process Step	Controls in place
CCP1	Inspection of the product. Continuous control	To remove foreign material via manual inspection
CCP2	Metal detector efficiency. Hourly checks.	Testing of detector using certified test pieces of 3.5mm Ferrous & non-Ferrous, 4.5mm stainless steel.

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 Fruits**

Treat as you would any frozen material i.e. if engaged in prolonged handling of the fruits wear gloves.

Care should be used when lifting full cases of frozen fruit.

There are no other perceived COSHH implications regarding the use of frozen fruits.

**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: 21<sup>st</sup> July 2011

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