



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

### 1/2" or 13mm & 1" or 26mm Cut Beans

Date: 11<sup>th</sup> September 2011

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#### PACK SIZE

1 x 10kg

#### ORIGIN:

UK / Belgium / France

#### 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

Green Beans 100%

Declare as: Green Beans  
(*Phaseolus vulgaris*)

#### PROCESSING

Green Beans are mechanically harvested and delivered to the factory. Each load is sampled and assessed for foreign material, seed size and physical defects. The load is then cleaned, cut, blanched and frozen and filled into bulk palletainers. The frozen beans are sampled and assessed against this specification. The palletainers are then labelled and transferred to the cold store, where they are stored at  $-23^{\circ}\text{C}$  until required for packing.

#### PACKING

During packing, the beans 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  $-23^{\circ}\text{C}$  to await despatch.

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FN1002	23 <sup>rd</sup> June 2007	Four	Foodnet Ltd	Alan Gosling

½" or 13mm & 1" or 26mm Cut Beans**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: -

<b><u>Assessed on 1000g Sample</u></b>	<b><u>Target</u></b>	<b><u>Maximum</u></b>
Foreign Matter	Nil	Nil
E.V.M.		
i) Major	1	2
ii) Minor & Total	6	10

**Assessed on 250g Sample for ½" (12mm) Cut Beans****Assessed on 500g Sample for 1" (25mm) Cut Beans**

Major blemish	8	15
Total blemishes (incl. minor)	20	35
Poorly Cut	5% (w/w)	10% (w/w)
Colour Variants	4% (w/w)	8% (w/w)
Long pieces	2	6
Size tolerance Over and Undersize	15% (w/w)	25% (w/w)

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

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

**Extraneous Vegetable Matter (EVM)**

This includes any vegetable matter other than the bean pod which is derived from the bean plant or other harmless vegetable material such as pieces of leaf, stalks, unsnibbed stalk ends etc. EVM is divided into major EVM and minor EVM as follows:-

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- i) Major EVM - includes any units greater than 12mm in any dimension whether attached or not.
- ii) Minor EVM - includes any attached units less than 12mm in any dimension.

**Major Blemish**

This includes units which are blemished through damage by insects or mechanical means or which have blackened, decomposed or discoloured areas (including windrub) where the area affected is greater than 6mm in diameter or length either as a single blemish or an aggregate of blemishes which are considered objectionable.

**Minor Blemish**

This includes units which are blemished through damage by insects or mechanical means or which have blackened, decomposed or discoloured areas (including windrub) where the area affected is at least 2mm in diameter or length either as a single blemish or as an aggregate of blemishes and which is not considered to be a major defect. Single blemishes of less than 2mm shall be ignored.

**Poorly Cut**

This refers to units where cutting is incomplete and/or where the angle of the cut is less than 45°.

**Colour variants**

This refers to any unit which is conspicuously different in colour from the normal green of the rest of the sample.

**Long Pieces**

These are units which are more than twice the nominal size of the cut green bean when measured along the central axis between the cut surfaces.

**Size Tolerance**

½” or 12mm cut - Undersize are beans which measure less than 9mm when measured along the central axis between the cut surfaces. Oversize are beans which measure more than 15mm when measured along the central axis between the cut surfaces.

1” or 25mm cut - Undersize are beans which measure less than 20mm when measured along the central axis between the cut surfaces. Oversize are beans which measure more than 30mm when measured along the central axis between the cut surfaces.

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

Characteristic green, almost completely uniform throughout the sample.

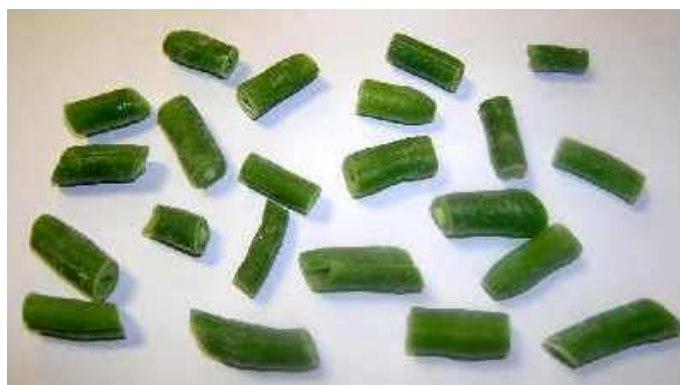
**FLAVOUR**

Characteristic green bean flavour, shall be slightly sweet.

**TEXTURE**

Tender, firm but not hard, with no stringiness.

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Average sample

**MICROBIOLOGICAL**

Organism	Target	Maximum
T V C @ 30°C	$1 \times 10^5$	$1 \times 10^6$
Total Coliforms	$5 \times 10^2$	$1 \times 10^3$
E. coli	Nil	10/g
Yeasts	$1 \times 10^2$	$2 \times 10^3$
Moulds	$1 \times 10^2$	$1.5 \times 10^3$
Staph aureus	<40/g	$1 \times 10^2$
Salmonella	Absent in 25g	Absent in 25g
Listeria monocytogenes	Absent in 25g	$1 \times 10^2$

**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 in 5<sup>th</sup> May 2011 then BEST BEFORE END MAY 2013 or BEST BEFORE 05/05/2013.

**Production / Traceability Code** Four figure International date code (Year number, Day number) plus factory identification code and shift code e.g. product packed 1<sup>st</sup> January 2011 = 1001 or 01/01/2011.

**CARTON LINERS**

Dark blue food grade polythene liner of a **minimum** thickness of 45µm.

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Corrugated fibreboard of glued construction, no metal staples to be used. Shall be sealed using dark blue adhesive tape.

**NUTRITIONAL INFORMATION**

This data conforms to the requirements of EC Council Directive 90/496/EEC

100g of uncooked green beans typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	28	McCance & Widdowson 6 <sup>th</sup> Edition
Energy - kJ	118	McCance & Widdowson 6 <sup>th</sup> Edition
Moisture	89.7g	McCance & Widdowson 6 <sup>th</sup> Edition
Carbohydrate	4.9g	McCance & Widdowson 6 <sup>th</sup> Edition
- as sugars	2.2g	McCance & Widdowson 6 <sup>th</sup> Edition
- as polyols	0.0g	McCance & Widdowson 6 <sup>th</sup> Edition
- as starch	2.7g	McCance & Widdowson 6 <sup>th</sup> Edition
Fat	0.1g	McCance & Widdowson 6 <sup>th</sup> Edition
- as saturates	Trace	McCance & Widdowson 6 <sup>th</sup> Edition
- as mono unsaturates	Trace	McCance & Widdowson 6 <sup>th</sup> Edition
- as poly unsaturates	0.1g	McCance & Widdowson 6 <sup>th</sup> Edition
Protein	1.8g	McCance & Widdowson 6 <sup>th</sup> Edition
Fibre	3.8g	McCance & Widdowson 6 <sup>th</sup> Edition
Sodium	8mg	McCance & Widdowson 6 <sup>th</sup> Edition
Cholesterol	0.0mg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin A	30µg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin B <sub>6</sub>	0.05mg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin B <sub>12</sub>	0.0mg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin C	8mg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin D	0.0µg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin E	0.12mg	McCance & Widdowson 6 <sup>th</sup> Edition
Thiamin	0.04mg	McCance & Widdowson 6 <sup>th</sup> Edition
Riboflavin	0.16mg	McCance & Widdowson 6 <sup>th</sup> Edition
Niacin	0.6mg	McCance & Widdowson 6 <sup>th</sup> Edition
Folic Acid	79µg	McCance & Widdowson 6 <sup>th</sup> Edition
Biotin	1.0µg	McCance & Widdowson 6 <sup>th</sup> Edition
Pantothenic Acid	0.09mg	McCance & Widdowson 6 <sup>th</sup> Edition
Calcium	59mg	McCance & Widdowson 6 <sup>th</sup> Edition
Phosphorus	30mg	McCance & Widdowson 6 <sup>th</sup> Edition
Iron	0.7mg	McCance & Widdowson 6 <sup>th</sup> Edition
Magnesium	18mg	McCance & Widdowson 6 <sup>th</sup> Edition
Zinc	0.2mg	McCance & Widdowson 6 <sup>th</sup> Edition
Iodine	0.0µg	McCance & Widdowson 6 <sup>th</sup> Edition
Potassium	200mg	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: 11<sup>th</sup> September 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: 11<sup>th</sup> September 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.

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<b>Food Intolerance Data</b>		
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					

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**PROCESS INFORMATION****PROCESS FLOW CHART****½" or 13mm & 1" or 26mm CUT BEANS****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	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 & non-Ferrous, 4.0mm 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: 11<sup>th</sup> September 2011

Signed on behalf of the Customer:-

Name:

Job Title:

Signature:

Date:

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