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## Product Specification

### 25-35mm Asparagus Cuts & Tips Peruvian

Date: 4<sup>th</sup> November 2008

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**PACK SIZE** 1 x 10kg

**ORIGIN:** Peru

**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** Asparagus 100% Declare as: Asparagus  
(*Asparagus officinalis*)

**PROCESSING** Asparagus Spears are harvested and delivered to the factory. Each load is sampled and assessed for foreign material and physical defects. The load is then cleaned, cut into 1" lengths, blanched and frozen and filled into bulk palletainers. The frozen asparagus cuts and tips are sampled and assessed against the attached 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 asparagus cuts and tips are inspected before weighing and filling into cartons. Cartons are printed, sealed, coded, metal detected, palletised and stretch-wrapped before being returned to store at -23°C to await despatch.

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**QUALITY CONTROL** Checks are carried out on the following: -

Processing: -	Raw material Peroxidase 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: -**1000g Sample**

Foreign Matter	Nil
E.V.M.	1

**500g Sample**

Fibrous Stalk	1
Major Blemish >6mm	2
Minor Blemish <6mm	6
Long Pieces >40mm	5% (w/w)
Short Pieces <20mm	5% (w/w)
Stalk Thickness 7-16mm	90% (w/w)
Cuts to Tips Ratio	4:1 ±5% (w/w)

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

This includes any material not derived from the asparagus 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 asparagus cuts & tips which is derived from the asparagus plant or other harmless vegetable material such as pieces of leaf etc.

**Woody Stalk**

These are pieces of asparagus on which the outer skin is very tough and/or woody and is unpalatable and/or unacceptable to eat.

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**Major Blemish**

This includes asparagus cut & tips which are blemished through damage by insects or mechanical means or which have blackened, decomposed or discoloured areas 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 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.

**Long Pieces**

These are asparagus cuts & tips which are greater than 40mm in length when measured along the central axis between the cut surfaces.

**Short Pieces**

These are asparagus cuts & tips which are less than 20mm in length when measured along the central axis between the cut surfaces.

**Cuts to Tips Ratio**

This is the ratio of cut stalk to head and should be in the proportion of 4:1 i.e. 75% stalk to 25% head. The percentage of tips should be within the range 22 to 28%

**ORGANOLEPSIS****COLOUR**

Pale to dark green typical of asparagus.

**FLAVOUR**

Full characteristic asparagus flavour.

**TEXTURE**

Fairly uniform, flesh may be slightly soft, skins may be slightly tough but not woody.



Average sample

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**MICROBIOLOGICAL**

Organism	Target	Maximum
T V C @ 30°C	$1 \times 10^4$	$1 \times 10^5$
Total Coliforms	$1 \times 10^2$	$1 \times 10^3$
E. coli	Nil	$1 \times 10^1$
Staph aureus	Absent/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 test pieces.

**CODING**

Best Before End shall be twenty four months following the month of packing e.g. if packed in May 2008 then BEST BEFORE END MAY 2010.

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 2008 = **8001**.

**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 asparagus cuts & tips typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	25	McCance & Widdowson 5 <sup>th</sup> Edition
Energy - kJ	103	McCance & Widdowson 5 <sup>th</sup> Edition
Moisture	91.4g	McCance & Widdowson 5 <sup>th</sup> Edition
Carbohydrate	2.0g	McCance & Widdowson 5 <sup>th</sup> Edition
- as sugars	1.9g	McCance & Widdowson 5 <sup>th</sup> Edition
- as polyols	0.0g	McCance & Widdowson 5 <sup>th</sup> Edition
- as starch	0.1g	McCance & Widdowson 5 <sup>th</sup> Edition
Fat	0.6g	McCance & Widdowson 5 <sup>th</sup> Edition
- as saturates	0.1g	McCance & Widdowson 5 <sup>th</sup> Edition
- as mono unsaturates	0.1g	McCance & Widdowson 5 <sup>th</sup> Edition
- as poly unsaturates	0.2g	McCance & Widdowson 5 <sup>th</sup> Edition
Protein	2.9g	McCance & Widdowson 5 <sup>th</sup> Edition
Fibre	2.0g	McCance & Widdowson 5 <sup>th</sup> Edition
Sodium	1.0mg	McCance & Widdowson 5 <sup>th</sup> Edition
Cholesterol	0.0mg	McCance & Widdowson 5 <sup>th</sup> Edition
Vitamin A	315µg	McCance & Widdowson 5 <sup>th</sup> Edition
Vitamin B6	0.09mg	McCance & Widdowson 5 <sup>th</sup> Edition
Vitamin B12	0.0µg	McCance & Widdowson 5 <sup>th</sup> Edition
Vitamin C	12.0mg	McCance & Widdowson 5 <sup>th</sup> Edition
Vitamin D	0.0mg	McCance & Widdowson 5 <sup>th</sup> Edition
Vitamin E	1.16mg	McCance & Widdowson 5 <sup>th</sup> Edition
Thiamin	0.16mg	McCance & Widdowson 5 <sup>th</sup> Edition
Riboflavin	0.06mg	McCance & Widdowson 5 <sup>th</sup> Edition
Niacin	1.0mg	McCance & Widdowson 5 <sup>th</sup> Edition
Folic Acid	175µg	McCance & Widdowson 5 <sup>th</sup> Edition
Biotin	0.4µg	McCance & Widdowson 5 <sup>th</sup> Edition
Pantothenic Acid	0.17mg	McCance & Widdowson 5 <sup>th</sup> Edition
Calcium	27mg	McCance & Widdowson 5 <sup>th</sup> Edition
Phosphorus	72mg	McCance & Widdowson 5 <sup>th</sup> Edition
Iron	0.7mg	McCance & Widdowson 5 <sup>th</sup> Edition
Magnesium	13mg	McCance & Widdowson 5 <sup>th</sup> Edition
Zinc	0.7mg	McCance & Widdowson 5 <sup>th</sup> Edition
Iodine	1µg	McCance & Widdowson 5 <sup>th</sup> Edition
Potassium	260mg	McCance & Widdowson 5 <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: 4<sup>th</sup> November 2008

**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: 4<sup>th</sup> November 2008

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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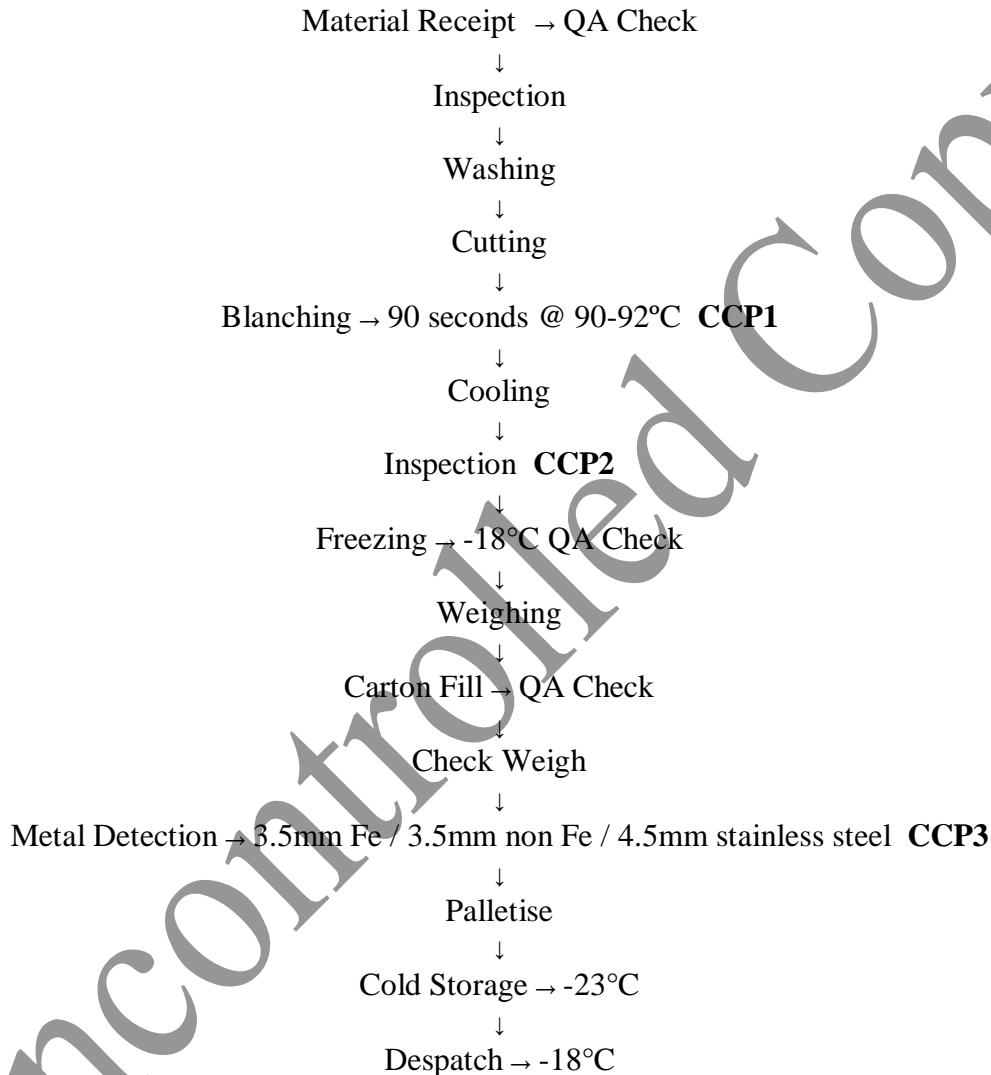
**FOOD INTOLERANCE**

<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	
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****ASPARAGUS CUTS & TIPS****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 and 3.5mm non-Ferrous.

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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: 4<sup>th</sup> November 2008

Signed on behalf of the Customer:-

Name: Job Title:  
 Signature: Date:

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