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## Product Specification

### Wild Mushroom Mix No: 3

Date: 16<sup>th</sup> November 2011

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**PACK SIZE** 1 x 10kg

**ORIGIN:** Grown wild in Serbia / Bulgaria and mixed & packed in Italy

**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**

Cantharellus cibarius (Chantrelle)	40%
Cantharellus cornucopioides (Trompettes)	30%
Boletus edulis e rel gruppo (Ceps)	30%

#### **PROCESSING**

Mushrooms are delivered fresh to the Bulgaria / Serbian factories, each load is inspected by qualified mycologists to confirm identity. The load is then put in a chill store (3°C) before trimming, inspection, and freezing to -18°C or below. The Cantharellus cibarius and Cantharellus cornucopioides are processed as pieces and the Boletus edulis e rel gruppo are diced. The frozen mushrooms are transported to Italy for mixing & packing.

#### **PACKING**

Upon arrival in Italy the mushrooms are inspected by qualified mycologists to confirm identity. During packing the mushrooms are mixed and inspected before weighing and filling into blue poly lined cartons. The cartons are Best Before and Production date coded, check weighed, x-ray sorted, 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: -**Per 1000g**

Foreign Material	Nil
EVM	Nil
Fragments (<10mm)	10% w/w
Chantrelle (1-3cm)	40% w/w $\pm$ 5%
Trompettes (1-3cm)	30% w/w $\pm$ 5%
Ceps (20 x 20 x 20mm)	30% w/w $\pm$ 5%

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

This includes any material other than that derived from the mushroom 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 mushroom with the root still attached.

**Fragments**

This includes any pieces of mushroom which is less than 10mm in any dimension.

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

**COLOUR** A mixture of colours typical of the varieties used. There may be very slight non-uniformity in colour amongst the mushrooms.

**FLAVOUR** Full characteristic mild wild mushroom flavour with no harsh flavours.

**TEXTURE** Uniformly firm and tender, yielding to the bite.



Average Sample

**MICROBIOLOGICAL**

Organism	Target	Maximum
T V C @ 30°C	$1 \times 10^6$	$5 \times 10^6$
Total Coliforms	$5 \times 10^3$	$15 \times 10^3$
E. coli	$1 \times 10^1$	$1 \times 10^2$
Staph aureus	$1 \times 10^2$	$2 \times 10^2$
Listeria sp.	Absent in 25g	$1 \times 10^2$
Salmonella	Absent in 25g	Absent in 25g

**ANALYTICAL** N/A

**WEIGHT CONTROL** The product shall be packed to minimum weight.

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**X-RAY DETECTION**

The mushrooms are passed through an x-ray machine which is spike tested using foreign material that could be present prior to commencement of packing, twice during the shift and again at the end of packing.

**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 & 4.0mm stainless steel test pieces.

**CODING**

Best Before End shall be twenty four months following the month of packing e.g. if packed 1<sup>st</sup> 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<sup>st</sup> January 2011 = 0001 or 01/01/2011.

**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 mushroom mix typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	36	McCance & Widdowson 5 <sup>th</sup> Edition
Energy - kJ	154	McCance & Widdowson 5 <sup>th</sup> Edition
Moisture	88.7g	McCance & Widdowson 5 <sup>th</sup> Edition
Carbohydrate	6.6g	McCance & Widdowson 5 <sup>th</sup> Edition
- as sugars	3.5g	McCance & Widdowson 5 <sup>th</sup> Edition
- as polyols	0.0g	McCance & Widdowson 5 <sup>th</sup> Edition
- as starch	3.1g	McCance & Widdowson 5 <sup>th</sup> Edition
Fat	0.4g	McCance & Widdowson 5 <sup>th</sup> Edition
- as saturates	0.1g	McCance & Widdowson 5 <sup>th</sup> Edition
- as mono unsaturates	0.0g	McCance & Widdowson 5 <sup>th</sup> Edition
- as poly unsaturates	0.2g	McCance & Widdowson 5 <sup>th</sup> Edition
Protein	1.6g	McCance & Widdowson 5 <sup>th</sup> Edition
Fibre	1.9g	McCance & Widdowson 5 <sup>th</sup> Edition
Sodium	6mg	McCance & Widdowson 5 <sup>th</sup> Edition
Cholesterol	0.0g	McCance & Widdowson 5 <sup>th</sup> Edition
Vitamin A	2.0µg	McCance & Widdowson 5 <sup>th</sup> Edition
Vitamin B6	0.23mg	McCance & Widdowson 5 <sup>th</sup> Edition
Vitamin B12	0.0µg	McCance & Widdowson 5 <sup>th</sup> Edition
Vitamin C	0.0mg	McCance & Widdowson 5 <sup>th</sup> Edition
Vitamin D	0.0µg	McCance & Widdowson 5 <sup>th</sup> Edition
Vitamin E	0.04mg	McCance & Widdowson 5 <sup>th</sup> Edition
Thiamin	0.1mg	McCance & Widdowson 5 <sup>th</sup> Edition
Riboflavin	0.23mg	McCance & Widdowson 5 <sup>th</sup> Edition
Niacin	3.0mg	McCance & Widdowson 5 <sup>th</sup> Edition
Folic Acid	19.0µg	McCance & Widdowson 5 <sup>th</sup> Edition
Biotin	6.0µg	McCance & Widdowson 5 <sup>th</sup> Edition
Pantothenic Acid	1.03mg	McCance & Widdowson 5 <sup>th</sup> Edition
Calcium	9.0mg	McCance & Widdowson 5 <sup>th</sup> Edition
Phosphorus	56.0mg	McCance & Widdowson 5 <sup>th</sup> Edition
Iron	2.0mg	McCance & Widdowson 5 <sup>th</sup> Edition
Magnesium	12.0mg	McCance & Widdowson 5 <sup>th</sup> Edition
Zinc	0.0mg	McCance & Widdowson 5 <sup>th</sup> Edition
Iodine	1.0µg	McCance & Widdowson 5 <sup>th</sup> Edition
Potassium	298mg	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: 16<sup>th</sup> November 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: 16<sup>th</sup> November 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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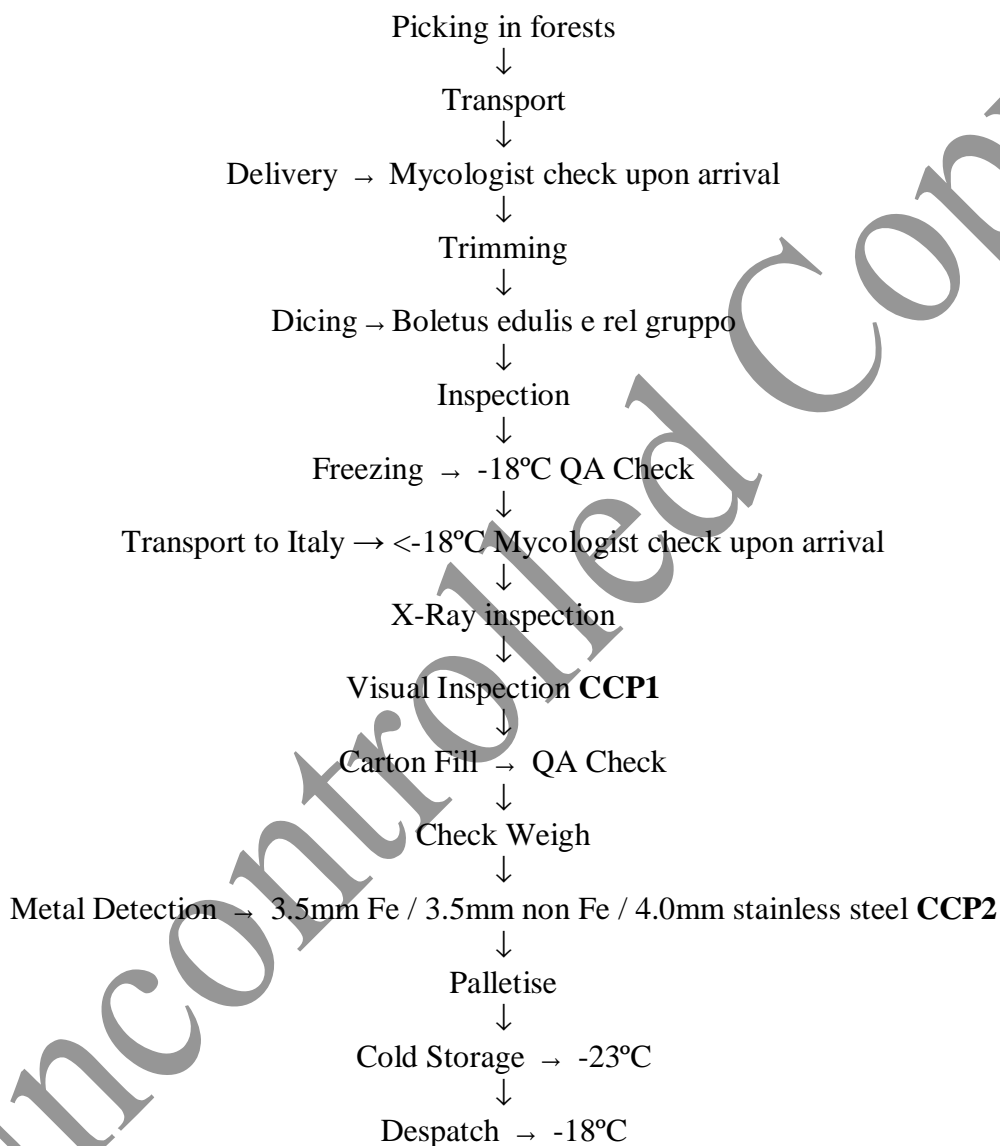
**FOOD INTOLERANCE**

<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>
N/A					

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**PROCESS INFORMATION****PROCESS FLOW CHART****WILD MUSHROOM MIX****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 and non-Ferrous, 4.0mm stainless steel.

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