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Product Specification

Asparagus 'Picnic Cut' Spears 8-10cm Long & 6-10mm Diameter

Date: 24th August 2011

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PACK SIZE 1 x 10kg

ORIGIN: China

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, blanched and frozen and filled into bulk palletainers. The frozen asparagus spears 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 spears 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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Asparagus 'Picnic Cut' Spears 8-10cm Long & 6-10mm Diameter

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: -

500g Sample

| | |
|-------------------------|--------|
| Foreign Matter | Nil |
| E.V.M. | Nil |
| Major Blemish 3-6mm | 5% w/w |
| Minor Blemish <3mm | 5% w/w |
| Damaged/Poorly Cut | 8% w/w |
| Colour Variants | 4% w/w |
| Oversize Length >11cm | 5% w/w |
| Oversize Diameter >12mm | 5% w/w |
| Undersize Length <6cm | 5% w/w |
| Undersize Diameter <4mm | 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 spears that is derived from the asparagus plant or other harmless vegetable material such as pieces of leaf etc.

Major Blemish

This includes asparagus spears 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 2 to 6mm in diameter or length either as a single blemish or an aggregate of blemishes which are considered objectionable.

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Asparagus 'Picnic Cut' Spears 8-10cm Long & 6-10mm Diameter**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 less than 3mm 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.

Damaged/Poorly Cut

Any spear with the head missing.

Colour Variants

These are spears that have a distinctly different colour from the rest of the spears in the sample.

Oversize

See defects tolerance table for sizes.

Undersize

See defects tolerance table for sizes.

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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Asparagus 'Picnic Cut' Spears 8-10cm Long & 6-10mm Diameter**MICROBIOLOGICAL**

| Organism | Target | Maximum |
|------------------------|-----------------|-----------------|
| T V C @ 30°C | 5×10^4 | 5×10^5 |
| Total Coliforms | 5×10^2 | 1×10^3 |
| E. coli | Nil | 1×10^1 |
| Yeast | 5×10^2 | 1×10^3 |
| Salmonella | Absent in 25g | Absent in 25g |
| Listeria monocytogenes | 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 & 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 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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Asparagus 'Picnic Cut' Spears 8-10cm Long & 6-10mm Diameter**NUTRITIONAL INFORMATION**

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

100g of uncooked asparagus typically contains: -

| Parameter | Value / 100g | Methodology |
|-------------------------|--------------|---|
| Energy - kcal | 25 | McCance & Widdowson 5 th Edition |
| Energy - kJ | 103 | McCance & Widdowson 5 th Edition |
| Moisture | 91.4g | McCance & Widdowson 5 th Edition |
| Carbohydrate | 2.0g | McCance & Widdowson 5 th Edition |
| - as sugars | 1.9g | McCance & Widdowson 5 th Edition |
| - as polyols | 0.0g | McCance & Widdowson 5 th Edition |
| - as starch | 0.1g | McCance & Widdowson 5 th Edition |
| Fat | 0.6g | McCance & Widdowson 5 th Edition |
| - as saturates | 0.1g | McCance & Widdowson 5 th Edition |
| - as mono unsaturates | 0.1g | McCance & Widdowson 5 th Edition |
| - as poly unsaturates | 0.2g | McCance & Widdowson 5 th Edition |
| Protein | 2.9g | McCance & Widdowson 5 th Edition |
| Fibre | 1.7g | McCance & Widdowson 5 th Edition |
| Sodium | 1.0mg | McCance & Widdowson 5 th Edition |
| Cholesterol | 0.0mg | McCance & Widdowson 5 th Edition |
| Vitamin A | 315µg | McCance & Widdowson 5 th Edition |
| Vitamin B ₆ | 0.09mg | McCance & Widdowson 5 th Edition |
| Vitamin B ₁₂ | 0.0µg | McCance & Widdowson 5 th Edition |
| Vitamin C | 12.0mg | McCance & Widdowson 5 th Edition |
| Vitamin D | 0.0mg | McCance & Widdowson 5 th Edition |
| Vitamin E | 1.16mg | McCance & Widdowson 5 th Edition |
| Thiamin | 0.16mg | McCance & Widdowson 5 th Edition |
| Riboflavin | 0.06mg | McCance & Widdowson 5 th Edition |
| Niacin | 1.0mg | McCance & Widdowson 5 th Edition |
| Folic Acid | 175µg | McCance & Widdowson 5 th Edition |
| Biotin | 0.4µg | McCance & Widdowson 5 th Edition |
| Pantothenic Acid | 0.17mg | McCance & Widdowson 5 th Edition |
| Calcium | 27mg | McCance & Widdowson 5 th Edition |
| Phosphorus | 72mg | McCance & Widdowson 5 th Edition |
| Iron | 0.7mg | McCance & Widdowson 5 th Edition |
| Magnesium | 13mg | McCance & Widdowson 5 th Edition |
| Zinc | 0.7mg | McCance & Widdowson 5 th Edition |
| Iodine | 1µg | McCance & Widdowson 5 th Edition |
| Potassium | 260mg | McCance & Widdowson 5 th Edition |

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Asparagus 'Picnic Cut' Spears 8-10cm Long & 6-10mm Diameter**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: 24th August 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: 24th August 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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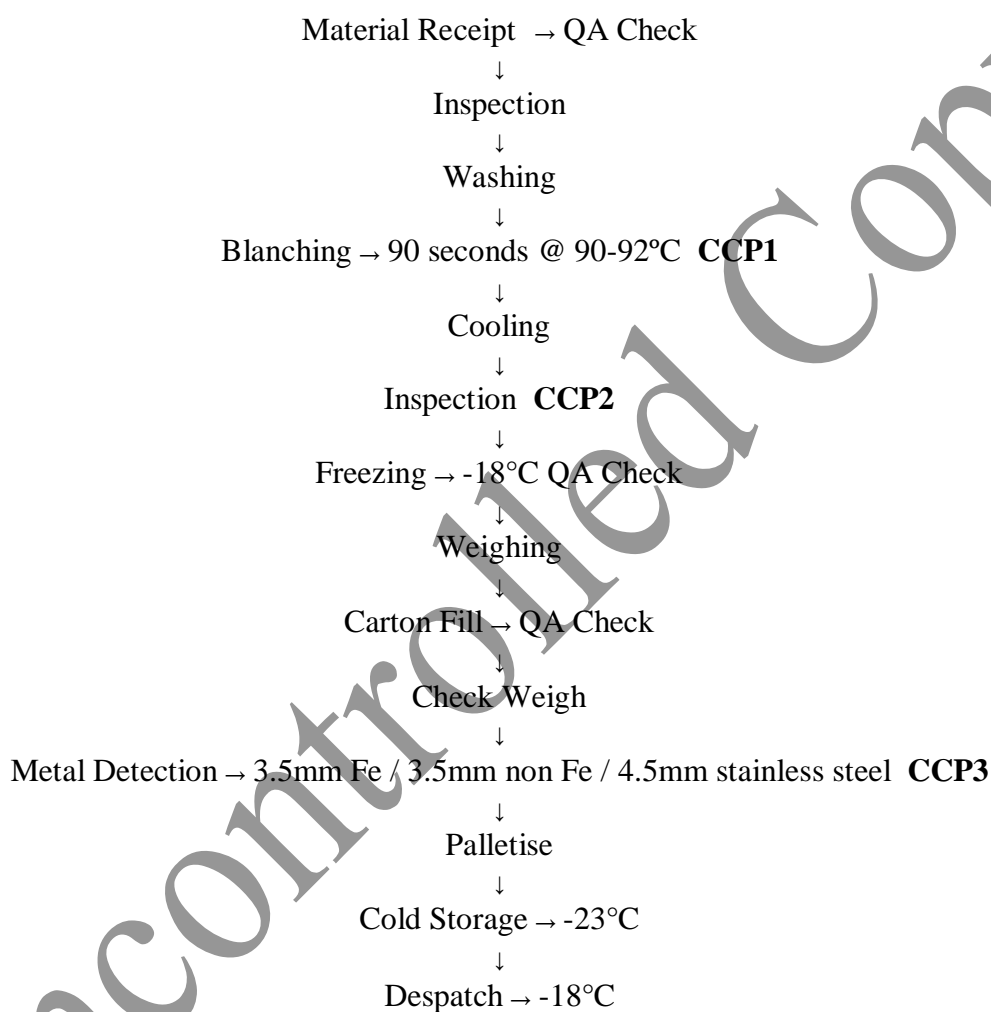
Asparagus 'Picnic Cut' Spears 8-10cm Long & 6-10mm Diameter**FOOD INTOLERANCE**

| 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 | | | | | |
| | | | | | |

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Asparagus 'Picnic Cut' Spears 8-10cm Long & 6-10mm Diameter**PROCESS INFORMATION****PROCESS FLOW CHART****ASPARAGUS SPEARS****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, 4.5mm 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: 24th August 2011

Signed on behalf of the Customer:-

Name:

Job Title:

Signature:

Date:

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