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Product Specification

Pineapple Tidbits

Date: 9th November 2011

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PACK SIZE 1 x 10kg

ORIGIN: Philippines

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 Pineapple 100% Declare as: Pineapple
(*Ananas comosus*)

VARIETY Tropical Gold

PROCESSING Pineapples are delivered fresh to the factory, each load is quality assurance sampled for foreign material and physical defects. The load is then put in a chill store (3°C) before washing, peeling, cutting, inspection and freezing to -18°C or below.

PACKING During packing the pineapple tidbits 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 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 500g****SIZE:-**

Outer Arch	22-33mm
Length	19-31mm
Thickness	18-24mm
85% of pieces shall be within these sizes	
Brix	12.0° Minimum

DEFINITIONS OF DEFECTS**Defects**

The tidbits shall be practically free from blemishes and other abnormalities which contrast strongly in colour and texture with the normal pineapple tissue.

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

Practically uniform. Normal characteristics of properly ripened and processed Tropical Gold Pineapple.

FLAVOUR

Characteristic of ripe, mature tropical gold variety pineapple with no off-flavor or odour.

TEXTURE

Uniformly firm and tender, yielding to the bite.

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Average sample

MICROBIOLOGICAL

Organism	Target	Maximum
T V C @ 30°C	1 x 10 ⁴	2 x 10 ⁴
Total Coliforms	1 x 10 ²	1 x 10 ³
E. coli	Nil	0.3 x 10 ¹
Moulds	1 x 10 ²	1 x 10 ³
Yeast	1 x 10 ²	1 x 10 ³
Listeria spp	Absent in 25g	1 x 10 ²
Salmonella	Absent in 25g	Absent in 25g

ANALYTICAL

Brix 12° minimum

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 non-ferrous, 4.5mm stainless steel.

CODING

Best Before End shall be twenty four months following the month of packing e.g. if packed 1st May 2011 then 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 1st January 2011 = 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 pineapple typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	41	McCance & Widdowson 6th Edition
Energy - kJ	176	McCance & Widdowson 6th Edition
Moisture	86.5g	McCance & Widdowson 6th Edition
Carbohydrate	10.1g	McCance & Widdowson 6th Edition
- as sugars	10.1g	McCance & Widdowson 6th Edition
- as polyols	0.0g	McCance & Widdowson 6th Edition
- as starch	0.0g	McCance & Widdowson 6th Edition
Fat	0.2g	McCance & Widdowson 6th Edition
- as saturates	Trace	McCance & Widdowson 6th Edition
- as mono unsaturates	0.1g	McCance & Widdowson 6th Edition
- as poly unsaturates	0.1g	McCance & Widdowson 6th Edition
Protein	0.4g	McCance & Widdowson 6th Edition
Fibre	1.2g	McCance & Widdowson 6th Edition
Sodium	2.0mg	McCance & Widdowson 6th Edition
Cholesterol	0.0mg	McCance & Widdowson 6th Edition
Vitamin A	3.0µg	McCance & Widdowson 6th Edition
Vitamin B6	0.09mg	McCance & Widdowson 6th Edition
Vitamin B12	0.0mg	McCance & Widdowson 6th Edition
Vitamin C	12.0mg	McCance & Widdowson 6th Edition
Vitamin D	0.0µg	McCance & Widdowson 6th Edition
Vitamin E	0.10mg	McCance & Widdowson 6th Edition
Thiamin	0.08mg	McCance & Widdowson 6th Edition
Riboflavin	0.03mg	McCance & Widdowson 6th Edition
Niacin	0.3mg	McCance & Widdowson 6th Edition
Folic Acid	5.0µg	McCance & Widdowson 6th Edition
Biotin	0.3µg	McCance & Widdowson 6th Edition
Pantothenic Acid	0.16mg	McCance & Widdowson 6th Edition
Calcium	18.0mg	McCance & Widdowson 6th Edition
Phosphorus	10.0mg	McCance & Widdowson 6th Edition
Iron	0.2mg	McCance & Widdowson 6th Edition
Magnesium	16.0mg	McCance & Widdowson 6th Edition
Zinc	0.1mg	McCance & Widdowson 6th Edition
Iodine	0.0µg	McCance & Widdowson 6th Edition
Potassium	160mg	McCance & Widdowson 6th 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: 9th 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: 9th 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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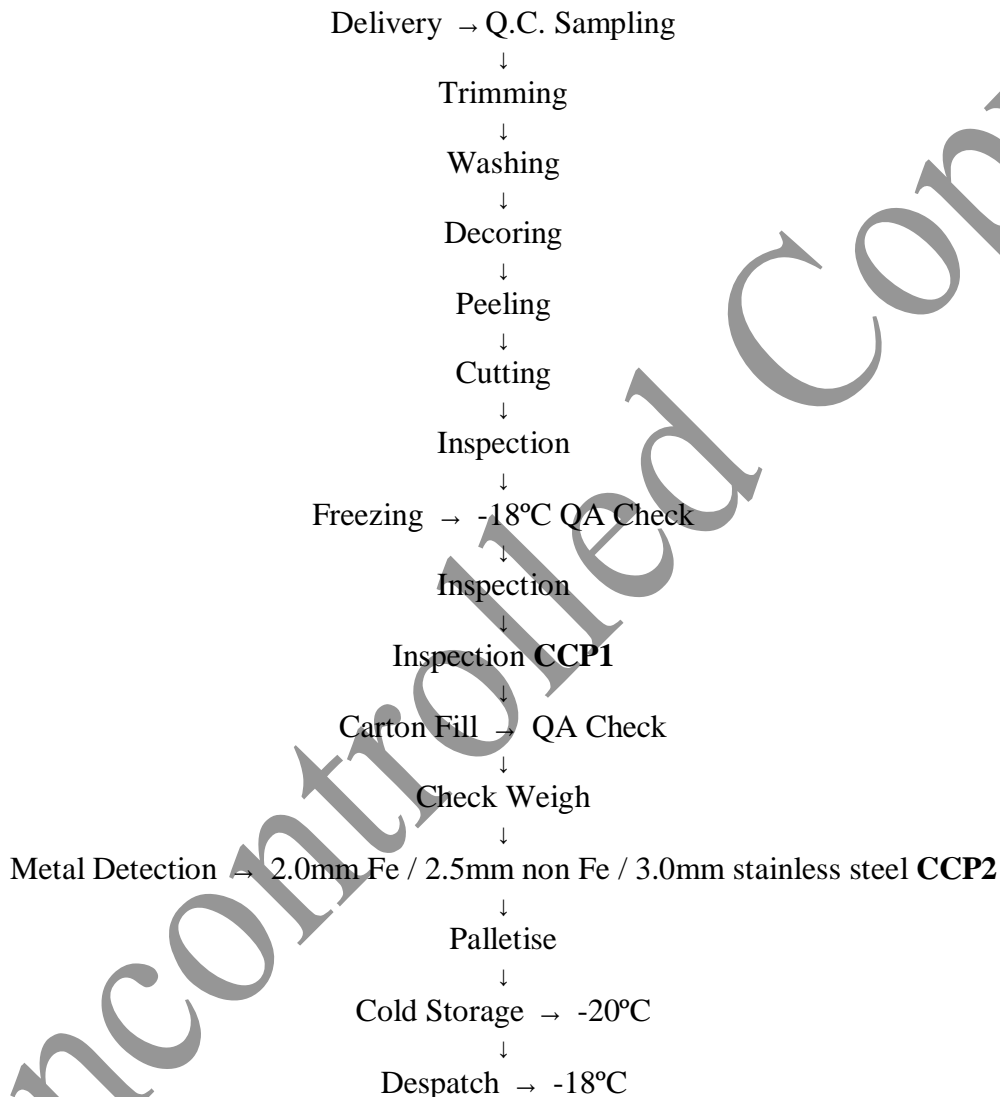
FOOD INTOLERANCE

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	YES	100% Pineapple
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****PINEAPPLE TIDBITS****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, 4.5mm 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: 9th November 2011

Signed on behalf of the Customer:-

Name:

Job Title:

Signature:

Date:

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