



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

10mm Diced Aubergine

Date: 29th July 2008

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PACK SIZE 1 x 10kg

ORIGIN: Spain

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 Aubergine 100% Declare as: Aubergine
(*Solarum melogena*)

PROCESSING Freshly harvested aubergines are delivered, held in chill store until required for processing. During processing the aubergines are inspected, washed, diced to 10 x 10mm dice, blanched, cooled in chlorinated water, inspected, frozen (-18°C or below) and stored in bulk at -23°C or below.

PACKING During packing the diced aubergines 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: -

<u>Per 1000g</u>	<u>Target</u>	<u>Maximum</u>
Clumps	2% w/w	5% w/w
Foreign Material	Nil	Nil
EVM	2	5
Major Blemish	2	5
Minor Blemish	5	10
Brown Dice	2% w/w	5% w/w
Oversize Dice >13mm	5% w/w	7% w/w
Undersize Dice <8mm	8% w/w	10% w/w

DEFINITIONS OF DEFECTS

Clumps

These are where three or more dice are welded together by freezing and cannot be readily separated without causing damage to the dice.

Foreign Material

This includes any material not derived from the aubergine plant or defined as EVM, such as insects, pieces of insects, wood, glass, stones, metal, sand, grit, plastic or any other material which will render the product unacceptable.

Extraneous Vegetable Matter (EVM)

Vegetable material derived from the aubergine plant other than the pepper flesh e.g. pieces of core, leaf, calyx etc. Vegetable material not from the pepper plant will be counted as Foreign material.

Major Blemish

This includes aubergine slices that are blemished to the extent that the area affected is greater than 6mm in diameter, either as a single blemish or an aggregate of blemishes on the same slice.

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Minor blemish

These are dices which are discoloured or blemished by bruising, disease, mechanical or any other agency so that an area greater than 2mm diameter and equal to or less than 6mm is affected either as a single blemish or an aggregate of blemishes on the same dice. Blemishes equal to or less than 2mm shall be ignored.

Brown Dice

These are dice which have a brown colouration caused by oxidation.

Oversize

These are dice that are greater than 13mm in any dimension.

Undersize

These are dice that are less than 8mm in any dimension.

ORGANOLEPSIS**COLOUR**

Slightly golden coloured translucent flesh. The skin will have a dark maroon colour.

FLAVOUR

Full characteristic aubergine flavour.

TEXTURE

Fairly uniform, flesh may be slightly soft, skins may be slightly tough.



Average sample

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MICROBIOLOGICAL

Organism	Target	Maximum
T V C @ 30°C	1 x 10 ⁴	1 x 10 ⁵
Total Coliforms	1 x 10 ²	1 x 10 ³
E. coli	Nil	1 x 10 ¹
Staph aureus	Absent/g	1 x 10 ²
Salmonella	Absent in 25g	Absent in 25g
Listeria monocytogenes	Absent in 25g	1 x 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 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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NUTRITIONAL INFORMATION

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

100g of uncooked aubergine typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	16	McCance & Widdowson 5 th Edition
Energy - kJ	66	McCance & Widdowson 5 th Edition
Moisture	92.9g	McCance & Widdowson 5 th Edition
Carbohydrate	2.1g	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	0.2g	McCance & Widdowson 5 th Edition
Fat	0.4g	McCance & Widdowson 5 th Edition
- as saturates	0.1g	McCance & Widdowson 5 th Edition
- as mono unsaturates	Trace	McCance & Widdowson 5 th Edition
- as poly unsaturates	0.2g	McCance & Widdowson 5 th Edition
Protein	0.9g	McCance & Widdowson 5 th Edition
Fibre	2.0g	McCance & Widdowson 5 th Edition
Sodium	2mg	McCance & Widdowson 5 th Edition
Vitamin A	12µg	McCance & Widdowson 5 th Edition
Vitamin B ₆	0.08mg	McCance & Widdowson 5 th Edition
Vitamin B ₁₂	0µg	McCance & Widdowson 5 th Edition
Vitamin C	4.0mg	McCance & Widdowson 5 th Edition
Vitamin D	0mg	McCance & Widdowson 5 th Edition
Vitamin E	0.03mg	McCance & Widdowson 5 th Edition
Thiamin	0.02mg	McCance & Widdowson 5 th Edition
Riboflavin	0.01mg	McCance & Widdowson 5 th Edition
Niacin	0.1mg	McCance & Widdowson 5 th Edition
Folic Acid	18µg	McCance & Widdowson 5 th Edition
Biotin	0µg	McCance & Widdowson 5 th Edition
Pantothenic Acid	0.08mg	McCance & Widdowson 5 th Edition
Calcium	10mg	McCance & Widdowson 5 th Edition
Phosphorus	16mg	McCance & Widdowson 5 th Edition
Iron	0.3mg	McCance & Widdowson 5 th Edition
Magnesium	11mg	McCance & Widdowson 5 th Edition
Zinc	0.2mg	McCance & Widdowson 5 th Edition
Iodine	1µg	McCance & Widdowson 5 th Edition
Potassium	210mg	McCance & Widdowson 5 th 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: 29th July 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: 29th July 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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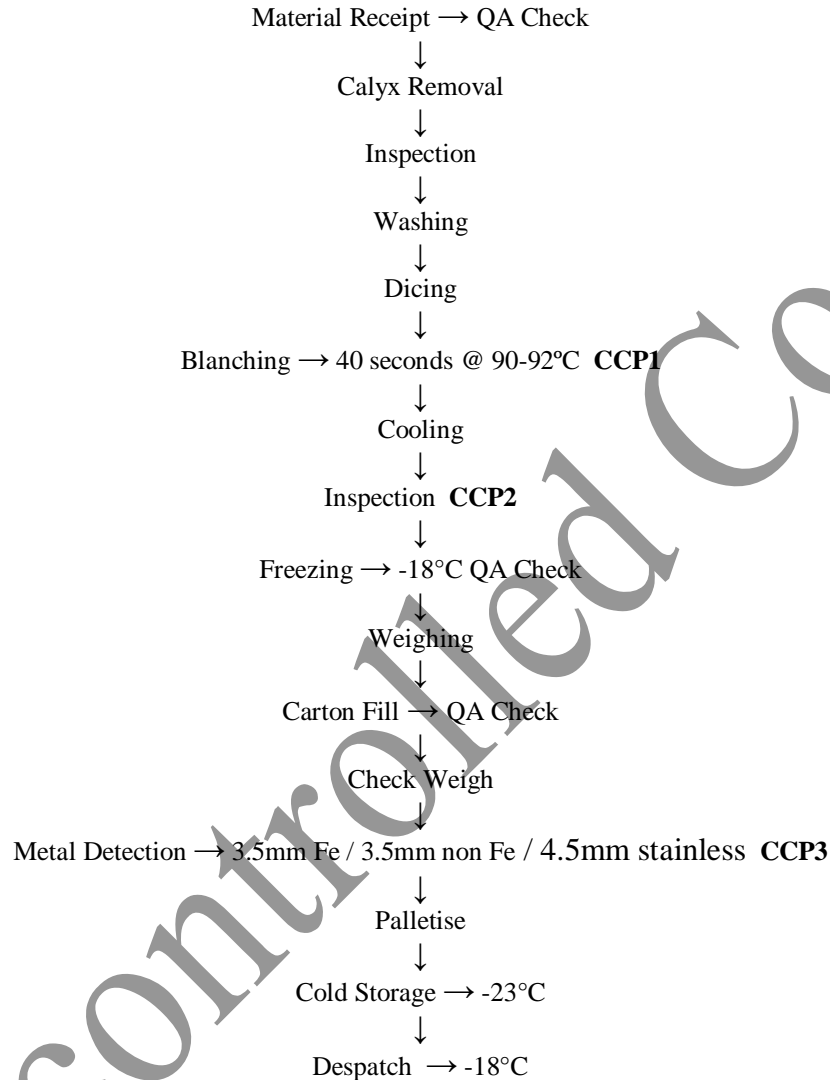
FOOD INTOLERANCE

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	
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****DICED AUBERGINES****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: 29th July 2008

Signed on behalf of the Customer:-

Name:

Job Title:

Signature:

Date:

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