



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

### Red Kidney Beans

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

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**PACK SIZE** 1 x 10kg

**ORIGIN:** Belgium / 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** Red Kidney Beans 100% Declare as: Red Kidney Beans  
(*Phaseolus vulgaris*)

**PROCESSING** Dried Red Kidney Beans delivered to the factory. Each load is sampled and assessed for foreign material, seed size and physical defects. The load is then soaked, cooked, frozen and filled into bulk palletainers. The frozen beans are sampled and assessed against this 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 beans 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.

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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: -**Assessed on 100g Bean Sample**

Foreign Matter	Nil
E.V.M.	0.02g
Stalks	0.02g
Insect Damage	0.5g
Mechanical Damage	5.0g
Major Blemish	0.5g
Minor Blemish	5.0g
Colour Variants	0.5g
Sprouting Beans	0.0g
Split Skins >½ bean length	10.0g
Broken Beans	3.0g
Uncooked Beans	0.0g

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

This includes any material not derived from the kidney bean 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 the kidney bean that is derived from the bean plant or other harmless vegetable material such as pieces of leaf.

**Stalks**

This includes any stalk material derived from the kidney bean plant.

**Insect Damage**

This includes any physical damage caused by insects.

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**Major Blemish**

This includes units which are blemished through damage by disease 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 disease 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.

**Colour variants**

This refers to any unit which is conspicuously different in colour from the normal colour of the rest of the sample.

**Sprouting Beans**

This includes any beans which have started to sprout.

**Split Beans**

This includes any bean that has a split in the testa that extends for greater than half the length of the bean.

**Broken Beans**

This includes beans that have a portion of the bean missing or are in halves.

**Uncooked Beans**

These are beans that are uncooked and inedible.

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

Characteristic dark red/purple, almost completely uniform throughout the sample.

**FLAVOUR**

Characteristic red kidney bean flavour, no off flavours.

**TEXTURE**

Tender, firm but not hard.

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Average sample

**MICROBIOLOGICAL**

Organism	Target	Maximum
T V C @ 30°C	$1 \times 10^5$	$5 \times 10^5$
Total Coliforms	$5 \times 10^2$	$1 \times 10^3$
Yeasts & Moulds	$1 \times 10^2$	$1 \times 10^3$
Salmonella	Absent in 25g	Absent in 25g
Listeria monocytogenes	Absent in 25g	$1 \times 10^2$

**ANALYTICAL**

N/A.

**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 & 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 red kidney beans typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	99	McCance & Widdowson 5 <sup>th</sup> Edition
Energy - kJ	418	McCance & Widdowson 5 <sup>th</sup> Edition
Moisture	67.5g	McCance & Widdowson 5 <sup>th</sup> Edition
Carbohydrate	16.4g	McCance & Widdowson 5 <sup>th</sup> Edition
- as sugars	3.4g	McCance & Widdowson 5 <sup>th</sup> Edition
- as polyols	0.0g	McCance & Widdowson 5 <sup>th</sup> Edition
- as starch	11.6g	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	0.3g	McCance & Widdowson 5 <sup>th</sup> Edition
Protein	6.9g	McCance & Widdowson 5 <sup>th</sup> Edition
Fibre	6.2g	McCance & Widdowson 5 <sup>th</sup> Edition
Sodium	2mg	McCance & Widdowson 5 <sup>th</sup> Edition
Cholesterol	0.0mg	McCance & Widdowson 5 <sup>th</sup> Edition
Vitamin A	1µg	McCance & Widdowson 5 <sup>th</sup> Edition
Vitamin B <sub>6</sub>	0.11mg	McCance & Widdowson 5 <sup>th</sup> Edition
Vitamin B <sub>12</sub>	0.0mg	McCance & Widdowson 5 <sup>th</sup> Edition
Vitamin C	Trace	McCance & Widdowson 5 <sup>th</sup> Edition
Vitamin D	0.0µg	McCance & Widdowson 5 <sup>th</sup> Edition
Vitamin E	0.19mg	McCance & Widdowson 5 <sup>th</sup> Edition
Thiamin	0.21mg	McCance & Widdowson 5 <sup>th</sup> Edition
Riboflavin	0.06mg	McCance & Widdowson 5 <sup>th</sup> Edition
Niacin	0.6mg	McCance & Widdowson 5 <sup>th</sup> Edition
Folic Acid	8µg	McCance & Widdowson 5 <sup>th</sup> Edition
Biotin	0.0µg	McCance & Widdowson 5 <sup>th</sup> Edition
Pantothenic Acid	0.15mg	McCance & Widdowson 5 <sup>th</sup> Edition
Calcium	71mg	McCance & Widdowson 5 <sup>th</sup> Edition
Phosphorus	130mg	McCance & Widdowson 5 <sup>th</sup> Edition
Iron	2.0mg	McCance & Widdowson 5 <sup>th</sup> Edition
Magnesium	30mg	McCance & Widdowson 5 <sup>th</sup> Edition
Zinc	0.7mg	McCance & Widdowson 5 <sup>th</sup> Edition
Iodine	0.0µg	McCance & Widdowson 5 <sup>th</sup> Edition
Potassium	280mg	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> 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: 4<sup>th</sup> 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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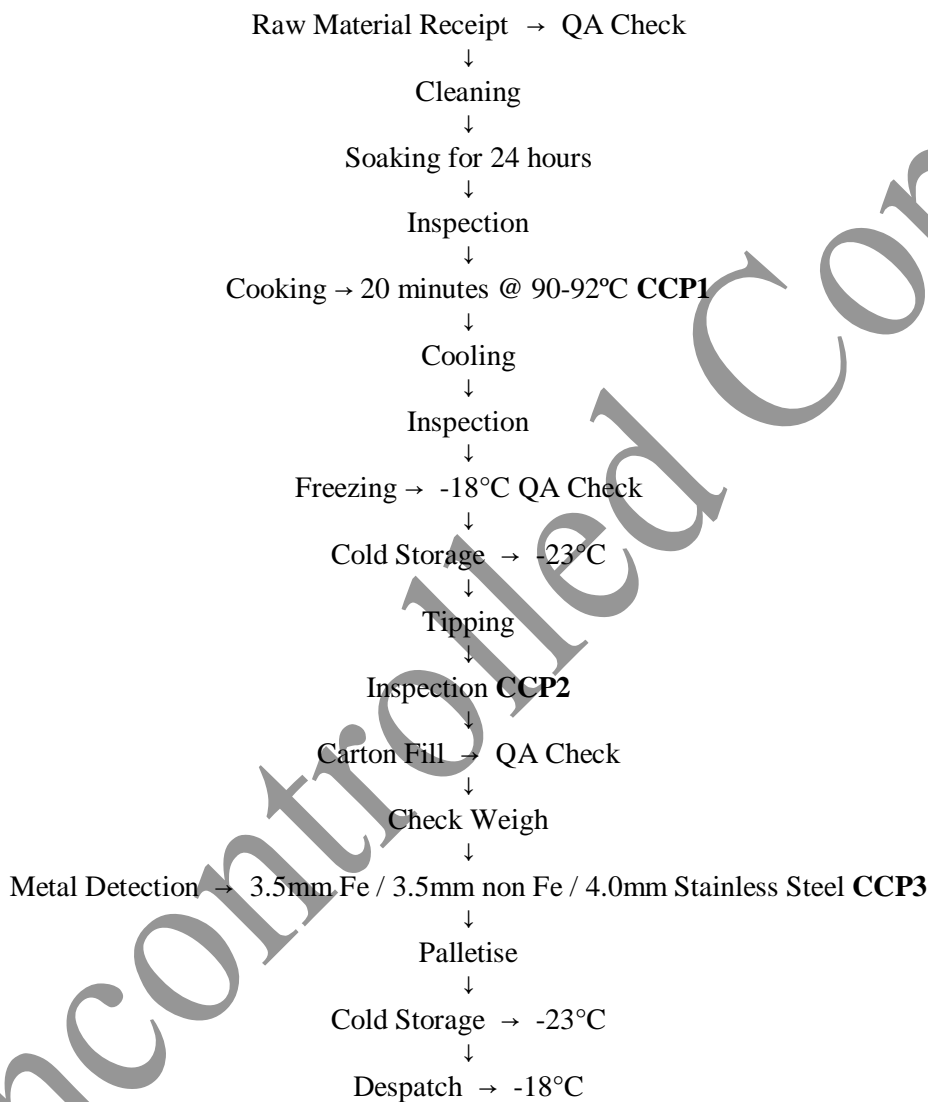
**FOOD INTOLERANCE**

<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>
None					

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**PROCESS INFORMATION****PROCESS FLOW CHART****RED KIDNEY BEANS****CRITICAL CONTROL POINTS:**

to include time / temperature / frequency / target and sensitivity of all process steps.

CCP Number	Process Step	Controls in place
CCP2	Effective cooking to inactivate haemagglutinin loading. Half hourly checks.	Continuous chart recording of temperature for adequate blanching.
CCP5	Inspection of the product. Continuous control	To remove foreign material via manual inspection
CCP6	Metal detector efficiency. Hourly checks.	Testing of detector using certified test pieces of 3.5mm Ferrous & 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: 4<sup>th</sup> July 2008

Signed on behalf of the Customer:-

Name: Job Title:

Signature: Date:

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