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Product Specification

Whole Green Beans 8-10.5mm B Grade

Date: 30th August 2007

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PACK SIZE 1 x 10kg

ORIGIN: Belgium / France / China / UK

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 Green Beans 100% Declare as: Green Beans
(*Phaseolus vulgaris*)

PROCESSING Green Beans are mechanically harvested and delivered to the factory. Each load is sampled and assessed for foreign material, seed size and physical defects. The load is then cleaned, blanched and 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 Peroxidase 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 1000g Sample (frozen)**

Foreign Matter	Nil
FEVM	Nil
Major EVM	2
Total EVM (Major & Minor)	10

Assessed on 500g Sub-sample (frozen)

Short Pieces & Loose Seeds	7% w/w
Broken Beans & Short Pieces And Loose Seeds	20% w/w

Assessed on the entire 500g Sub-sample (rinsed free of ice)

Major Blemishes	10
Total Blemishes (Major & Minor)	30
Colour Variants	8% w/w
Size (<8mm or >10.5mm)	15% w/w

DEFINITIONS OF DEFECTS**Foreign Material**

This includes any material not derived from the 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.

Foreign Extraneous Vegetable Matter (FEVM)

This includes any vegetable material not derived from the bean plant, and which is non-toxic.

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Extraneous Vegetable Matter (EVM)

This includes any vegetable matter other than the bean pod which is derived from the bean plant or other harmless vegetable material such as pieces of leaf, stalks, unsnibbed stalk ends etc. EVM is divided into Major EVM and Minor EVM as follows:-

- i) **Major EVM** – This includes any large piece of stalk from the main stem, unconnected ‘T’ pieces, and part ‘T’ pieces, or any unsnibbed beans where the stalk continues to and includes the first knuckle.
- ii) **Minor EVM** – This includes any unsnibbed beans (stem ends) with no knuckle or ‘T’ pieces attached, or any pieces of leaf.

Broken Beans

A broken bean is one which is less than 40mm, but greater than 25mm in length.

Short Pieces and Loose Seeds

Short pieces are units which are equal to, or less than 25mm in length, this category includes loose seeds.

Major Blemishes

This includes units which are blemished to the extent that the area affected is greater than an equivalent circle of 6mm diameter, either as a single blemish or an aggregate of blemishes.

NB. The area of a circle of 6mm diameter is approximately 28mm².

Minor Blemishes

This includes units which are blemished to the extent that the area affected is at least equivalent to a circle of 2mm diameter, either as a single blemish or an aggregate of blemishes. Blemishes totalling less than an equivalent circle of 2mm shall be ignored.

NB. The area of a circle of 2mm diameter is approximately 3mm².

Colour variants

This refers to any units where the overall colour is conspicuously different in colour from the normal green of the rest of the sample. Beans that are paler on one side are not classified as Colour Variants.

Size

These are beans that will either pass through a slot measuring 8mm or will not pass through a slot measuring 10.5mm.

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

Characteristic green. There may be some non-uniformity in skin colour between the beans.

FLAVOUR

Characteristic green bean flavour, which may be slightly weak, with little sweetness.

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Whole Green Beans 8-10.5mm B Grade**TEXTURE**

May be slightly tough, slightly soft, slightly stringy or slightly fibrous.



Average sample

MICROBIOLOGICAL

Organism	Target	Maximum
T V C @ 30°C	1×10^5	5×10^5
Total Coliforms	5×10^2	1×10^3
E. coli	Nil	1×10^2
Yeasts	1×10^2	1×10^3
Moulds	1×10^2	5×10^2
Staph aureus	4×10^1	1×10^2
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 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.

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Production / TraceabilityCode Four figure International date code (Year number, Day number) plus factory identification code and shift code e.g. product packed 1 January 2008 = **8001** (YDDD).

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.

Uncontrolled Copy

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NUTRITIONAL INFORMATION

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

100g of uncooked green beans typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	28	McCance & Widdowson 5 th Edition
Energy - kJ	118	McCance & Widdowson 5 th Edition
Moisture	89.7g	McCance & Widdowson 5 th Edition
Carbohydrate	4.9g	McCance & Widdowson 5 th Edition
- as sugars	2.2g	McCance & Widdowson 5 th Edition
- as polyols	0.0g	McCance & Widdowson 5 th Edition
- as starch	2.7g	McCance & Widdowson 5 th Edition
Fat	0.1g	McCance & Widdowson 5 th Edition
- as saturates	Trace	McCance & Widdowson 5 th Edition
- as mono unsaturates	Trace	McCance & Widdowson 5 th Edition
- as poly unsaturates	0.1g	McCance & Widdowson 5 th Edition
Protein	1.8g	McCance & Widdowson 5 th Edition
Fibre	3.8g	McCance & Widdowson 5 th Edition
Sodium	8mg	McCance & Widdowson 5 th Edition
Vitamin A	30µg	McCance & Widdowson 5 th Edition
Vitamin B6	0.05mg	McCance & Widdowson 5 th Edition
Vitamin B12	0µg	McCance & Widdowson 5 th Edition
Vitamin C	8mg	McCance & Widdowson 5 th Edition
Vitamin D	0.0µg	McCance & Widdowson 5 th Edition
Vitamin E	0.12mg	McCance & Widdowson 5 th Edition
Thiamin	8mg	McCance & Widdowson 5 th Edition
Riboflavin	0.16mg	McCance & Widdowson 5 th Edition
Niacin	0.6mg	McCance & Widdowson 5 th Edition
Folic Acid	79µg	McCance & Widdowson 5 th Edition
Biotin	1.0µg	McCance & Widdowson 5 th Edition
Pantothenic Acid	0.09mg	McCance & Widdowson 5 th Edition
Calcium	59mg	McCance & Widdowson 5 th Edition
Phosphorus	30mg	McCance & Widdowson 5 th Edition
Iron	0.7mg	McCance & Widdowson 5 th Edition
Magnesium	18mg	McCance & Widdowson 5 th Edition
Zinc	0.2mg	McCance & Widdowson 5 th Edition
Iodine	0µg	McCance & Widdowson 5 th Edition
Potassium	200mg	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: 4th August 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: 4th August 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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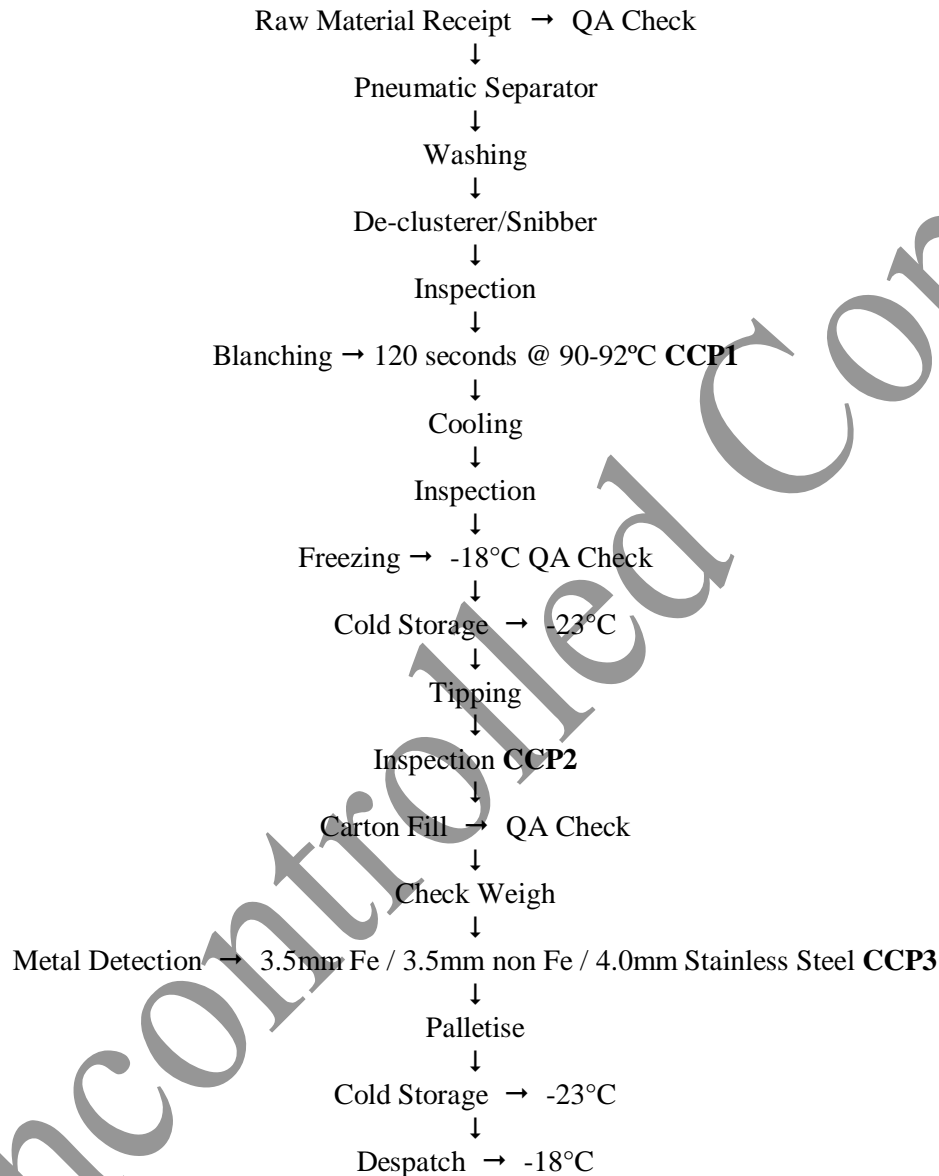
FOOD INTOLERANCE

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	
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****WHOLE BEANS****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 non-Ferrous, 4.0mm 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: 4th August 2008

Signed on behalf of the Customer:-

Name: Job Title:

Signature: Date:

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