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## Product Specification

### 4-6mm Sliced Black Fungus

Date: 30<sup>th</sup> October 2008

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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** Black Fungus 100% Declare as: Black Fungus  
(*Avericulavis SSP fungus*)

**PROCESSING** Black fungus is delivered fresh to the factory, each load is quality assurance sampled for foreign material and physical defects. The load is then cleaned, washed, blanched, cut 4-6mm by natural length, inspected and frozen to -18°C or below.

**PACKING** During packing the black fungus 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: -

<b><u>Per 300g</u></b>	
Clumps	4
Foreign Material	Nil
EVM	Nil
Major Blemish	Nil
Minor Blemish	5% w/w
Discoloured	5% w/w
Dust	5% w/w
Size	4-6mm by natural length

**DEFINITIONS OF DEFECTS****Clumps**

This is where 3 or more slices are welded together which cannot be readily separated without causing damage to the slice.

**Foreign Material**

This includes any material other than that derived from the black fungus or defined as EVM, such as insects, pieces of insects, wood, glass, stones, metal, paint, grease, oil, foreign vegetable material or any other material which would render the product unacceptable.

**EVM**

This includes any free vegetable matter which is derived from the black fungus eg. root-like hyphae.

**Major Blemish**

Pieces affected by insects, shows as a black spot with a small hole.

**Minor Blemish**

Pieces showing spots greater than 3mm.

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**Discolouration**

Pieces showing a different colour than the normal colour of the remainder of the sample.

**Dust**

Badly cut or broken pieces less than 15mm.

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

**COLOUR**

Dark brown with light brown stripes.

**FLAVOUR**

Typical of black fungus and free from unnatural flavours, taints or odours.

**TEXTURE**

Slightly crisp, a mushy texture is unacceptable.



Average Sample

**MICROBIOLOGICAL**

Organism	Target	Maximum
T V C @ 30°C	$5 \times 10^5$	$1 \times 10^6$
Total Coliforms	$3 \times 10^3$	$9 \times 10^3$
E. coli	Nil	$1 \times 10^1$
Staph aureus	Nil	$1 \times 10^1$
Yeasts	$1 \times 10^3$	$3 \times 10^3$
Moulds	$5 \times 10^2$	$1.5 \times 10^3$
Salmonella	Absent in 25g	Absent in 25g
Listeria sp.	Absent in 25g	$1 \times 10^2$

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**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 black fungus typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	30	McCance & Widdowson 5 <sup>th</sup> Edition
Energy - kJ	128	McCance & Widdowson 5 <sup>th</sup> Edition
Moisture	92.0g	McCance & Widdowson 5 <sup>th</sup> Edition
Carbohydrate	5.3g	McCance & Widdowson 5 <sup>th</sup> Edition
- as sugars	2.7g	McCance & Widdowson 5 <sup>th</sup> Edition
- as polyols	0.0g	McCance & Widdowson 5 <sup>th</sup> Edition
- as starch	2.6g	McCance & Widdowson 5 <sup>th</sup> Edition
Fat	0.7g	McCance & Widdowson 5 <sup>th</sup> Edition
- as saturates	0.2g	McCance & Widdowson 5 <sup>th</sup> Edition
- as mono unsaturates	0.1g	McCance & Widdowson 5 <sup>th</sup> Edition
- as poly unsaturates	0.4g	McCance & Widdowson 5 <sup>th</sup> Edition
Protein	0.7g	McCance & Widdowson 5 <sup>th</sup> Edition
Fibre	1.1g	McCance & Widdowson 5 <sup>th</sup> Edition
Sodium	1mg	McCance & Widdowson 5 <sup>th</sup> Edition
Cholesterol	0g	McCance & Widdowson 5 <sup>th</sup> Edition
Vitamin A	2µg	McCance & Widdowson 5 <sup>th</sup> Edition
Vitamin B6	0.00mg	McCance & Widdowson 5 <sup>th</sup> Edition
Vitamin B12	0µg	McCance & Widdowson 5 <sup>th</sup> Edition
Vitamin C	0mg	McCance & Widdowson 5 <sup>th</sup> Edition
Vitamin D	0µg	McCance & Widdowson 5 <sup>th</sup> Edition
Vitamin E	0.00mg	McCance & Widdowson 5 <sup>th</sup> Edition
Thiamin	0.01mg	McCance & Widdowson 5 <sup>th</sup> Edition
Riboflavin	0.07mg	McCance & Widdowson 5 <sup>th</sup> Edition
Niacin	0.1mg	McCance & Widdowson 5 <sup>th</sup> Edition
Folic Acid	0µg	McCance & Widdowson 5 <sup>th</sup> Edition
Biotin	0.0µg	McCance & Widdowson 5 <sup>th</sup> Edition
Pantothenic Acid	0.00mg	McCance & Widdowson 5 <sup>th</sup> Edition
Calcium	23mg	McCance & Widdowson 5 <sup>th</sup> Edition
Phosphorus	5mg	McCance & Widdowson 5 <sup>th</sup> Edition
Iron	5.1mg	McCance & Widdowson 5 <sup>th</sup> Edition
Magnesium	0mg	McCance & Widdowson 5 <sup>th</sup> Edition
Zinc	0mg	McCance & Widdowson 5 <sup>th</sup> Edition
Iodine	0µg	McCance & Widdowson 5 <sup>th</sup> Edition
Potassium	60mg	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: 30<sup>th</sup> October 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: 30<sup>th</sup> October 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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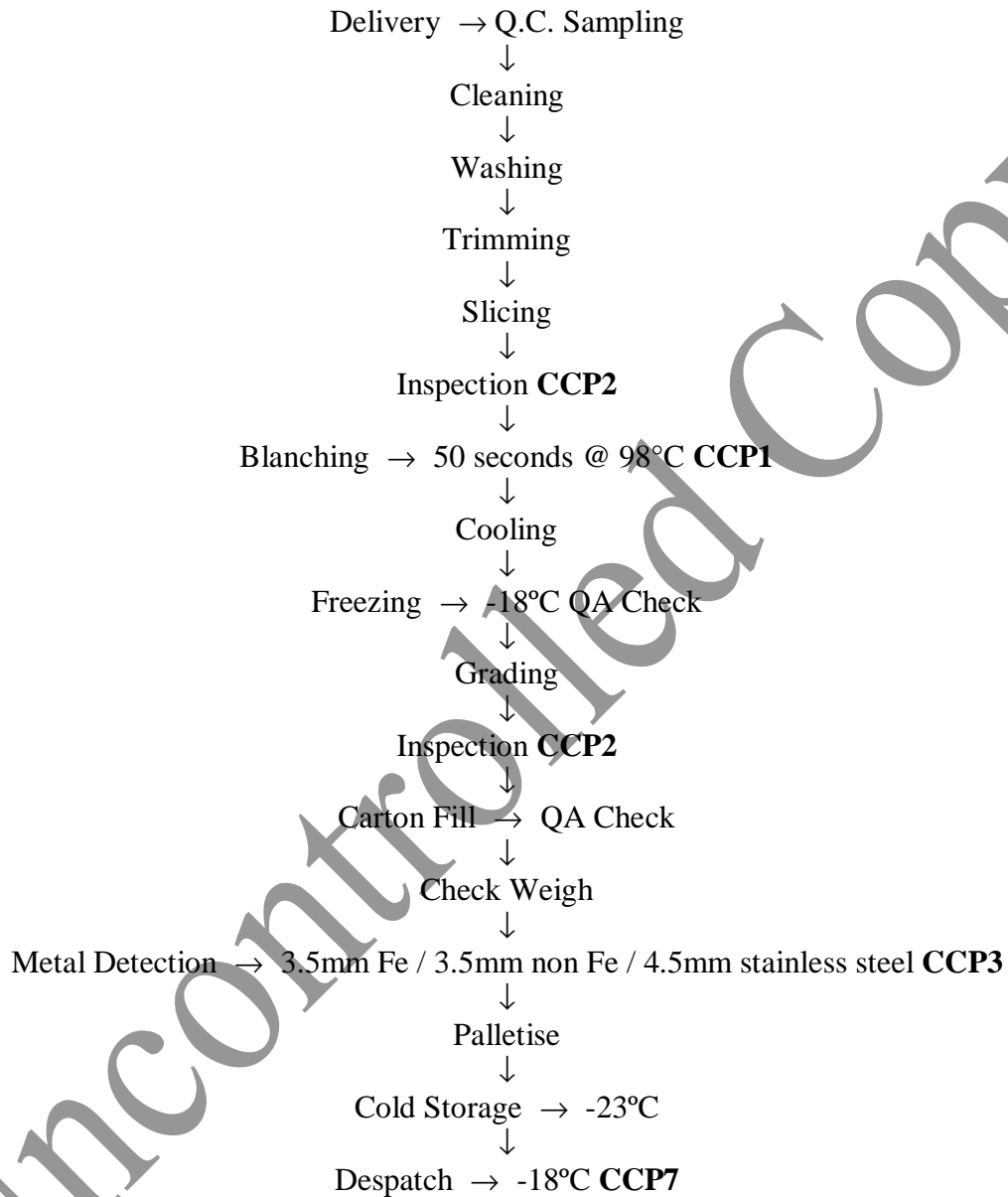
**FOOD INTOLERANCE**

<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****SLICED BLACK FUNGUS**

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**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 recording of temperature 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, 4.5mm stainless steel.

**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: 30<sup>th</sup> October 2008

Signed on behalf of the Customer:-

Name: Job Title:

Signature: Date:

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