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Product Specification

Blackcurrants

Date: 28th October 2008

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PACK SIZE 1 x 10kg

ORIGIN: Poland

VARIETY: Ben Mor, Ben Sarak, Ben Hope or similar varieties,

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 Blackcurrants 100% Declare as: Blackcurrants
(*Ribes nigrum*)

PROCESSING Blackcurrants are delivered fresh to the factory, each load is quality assurance sampled for foreign material and physical defects. The blackcurrants are washed, dried and de-stalked, inspected and frozen to -18°C or below.

PACKING During packing the blackcurrants 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 5000g**

Foreign Material	Nil
EVM	1
Leaf >2.5mm ²	0
Leaf <2.5mm ²	15
Damaged Berries	1% w/w
Green/Under-ripe	10
Shrivelled	10
Poorly Strigged	15

DEFINITIONS OF DEFECTS**Foreign Material**

This includes any material other than that derived from the blackcurrant plant 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

These are pieces of vegetable material from the blackcurrant plant. This includes pieces of stalk >3mm in length.

Leaf

These are blackcurrant leaves either greater than 2.5mm² or less than 2.5mm².

Damaged Berries

These are blackcurrants with damage to the skin.

Under-ripe

These are blackcurrants showing a very pale colour.

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Shrivelled

These are blackcurrants having a seriously shrivelled appearance.

Poorly Strigged

Where removal of the stalk or flower head has been incomplete resulting in all or part of the stalk or flower head remaining attached to the fruit.

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

Pink/red or red, typical of the variety.

FLAVOUR

Typical of blackcurrants, fruity/sharp. Free from taints

TEXTURE

Uniformly firm and tender, yielding to the bite.

**MICROBIOLOGICAL**

Organism	Target	Maximum
TVC @ 30°C	1 x 10 ³	5 x 10 ³
Total Coliforms	1 x 10 ¹	1 x 10 ²
E. coli	Nil	1 x 10 ¹
Staph aureus	Nil	1 x 10 ¹
Yeasts & Moulds	1 x 10 ²	5 x 10 ²
Listeria mono	Absent in 25g	1 x 10 ²
Salmonella	Absent in 25g	Absent in 25g

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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 4.5mm ferrous and 4.5mm non-ferrous.

CODING

Best Before End shall be eighteen months following the month of packing e.g. if packed in May 2008 then BEST BEFORE END NOV 2010.

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**.

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 blackcurrant typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	28	McCance & Widdowson 6th Edition
Energy - kJ	121	McCance & Widdowson 6th Edition
Moisture	77.4g	McCance & Widdowson 6th Edition
Carbohydrate	6.6g	McCance & Widdowson 6th Edition
- as sugars	4.4g	McCance & Widdowson 6th Edition
- as polyols	0.0g	McCance & Widdowson 6th Edition
- as starch	0.0g	McCance & Widdowson 6th Edition
Fat	Trace	McCance & Widdowson 6th Edition
- as saturates	Trace	McCance & Widdowson 6th Edition
- as mono unsaturates	Trace	McCance & Widdowson 6th Edition
- as poly unsaturates	Trace	McCance & Widdowson 6th Edition
Protein	0.9g	McCance & Widdowson 6th Edition
Fibre	8.0g	McCance & Widdowson 6th Edition
Sodium	3mg	McCance & Widdowson 6th Edition
Cholesterol	0.0mg	McCance & Widdowson 6th Edition
Vitamin A	100µg	McCance & Widdowson 6th Edition
Vitamin B6	0.8mg	McCance & Widdowson 6th Edition
Vitamin B12	0.0mg	McCance & Widdowson 6th Edition
Vitamin C	200mg	McCance & Widdowson 6th Edition
Vitamin D	0.0µg	McCance & Widdowson 6th Edition
Vitamin E	1.0mg	McCance & Widdowson 6th Edition
Thiamin	0.3mg	McCance & Widdowson 6th Edition
Riboflavin	0.6mg	McCance & Widdowson 6th Edition
Niacin	0.0mg	McCance & Widdowson 6th Edition
Folic Acid	0.0µg	McCance & Widdowson 6th Edition
Biotin	2.4µg	McCance & Widdowson 6th Edition
Pantothenic Acid	0.4mg	McCance & Widdowson 6th Edition
Calcium	60mg	McCance & Widdowson 6th Edition
Phosphorus	43mg	McCance & Widdowson 6th Edition
Iron	1.3mg	McCance & Widdowson 6th Edition
Magnesium	17mg	McCance & Widdowson 6th Edition
Zinc	0.3mg	McCance & Widdowson 6th Edition
Iodine	0.0µg	McCance & Widdowson 6th Edition
Potassium	370mg	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: 28th 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: 28th 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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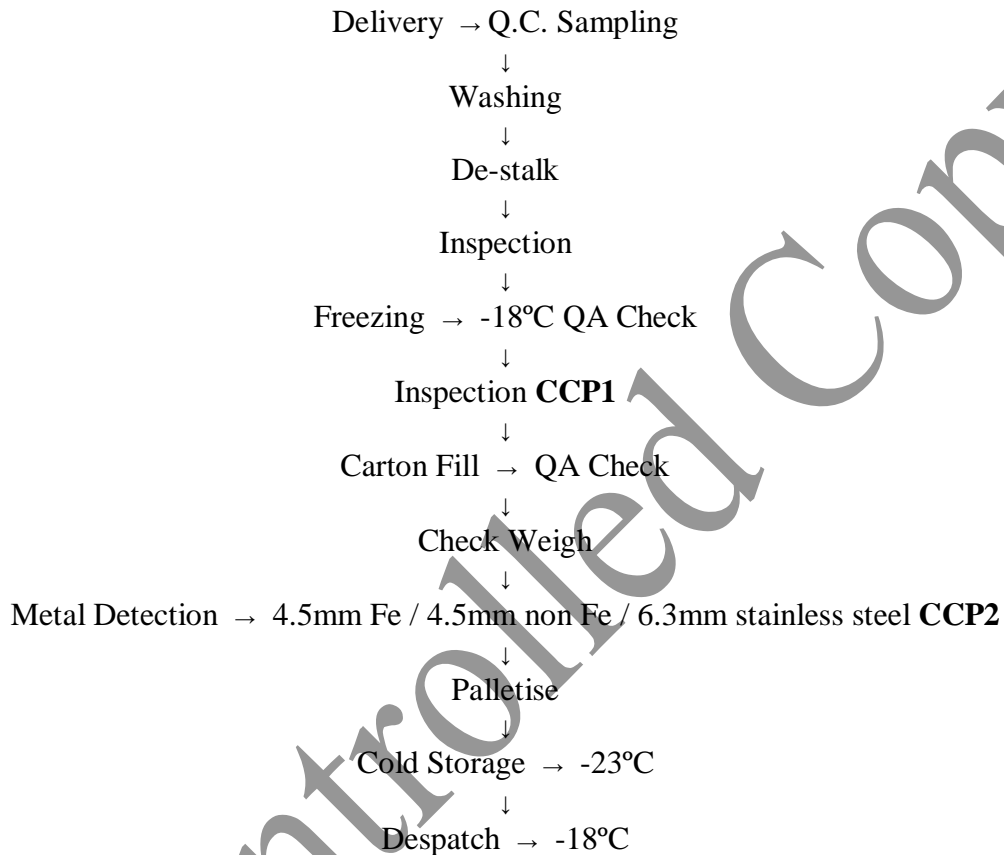
FOOD INTOLERANCE

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% Blackcurrants
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 / Celeriac	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****BLACKCURRANTS****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 4.5mm Ferrous and non-Ferrous, 6.3mm stainless steel.

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COSHH Data For Frozen Fruits

Treat as you would any frozen material i.e. if engaged in prolonged handling of the fruit wear gloves.

Care should be used when lifting full cases of frozen Fruits.

There are no other perceived COSHH implications regarding the use of frozen fruits.

**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: 28th October 2008

Signed on behalf of the Customer:-

Name:

Job Title:

Signature:

Date:

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