



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

20mm Diced Butternut Squash

Date: 21st November 2008

Page 1 of 9

PACK SIZE

1 x 10kg

ORIGIN:

China / Peru / Poland

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

Butternut Squash 100% Declare as: Butternut Squash
(*Cucurbita moschata*)

PROCESSING

Squash are harvested, trimmed, delivered to the factory. Each load is sampled and assessed for foreign material and physical defects. The load is then cleaned, inspected, diced, frozen and filled into bulk palletainers. Frozen squash is sampled and assessed against 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 diced squash is inspected before weighing and filling into blue poly lined cartons. The cartons are Best Before and Production date coded, checkweighed and metal detected, palletised and stretch wrapped before being returned to store at -23°C to await despatch to the UK at -18°C.

Code Number	Issue Date	Version Number	Issued By	Complied By
FN1002	23 rd June 2007	Four	Foodnet Ltd	Alan Gosling

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 500g</u>	<u>Target</u>	<u>Maximum</u>
Foreign Material	Nil	Nil
EVM	1	3
Skin	5% w/w	10% w/w
Dice Size 18-22mm	90% w/w	80% w/w
Undersize <15mm	5% w/w	10% w/w
Oversize >25mm	5% w/w	10% w/w

DEFINITIONS OF DEFECTS**Foreign Material**

This includes any material not derived from the squash 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 squash plant other than the squash flesh e.g. pieces of leaf, stalk etc. Vegetable material not from the squash plant will be counted as Foreign material.

Skin

This includes squash skin adhering to dice.

Dice Size

This includes squash dice that are within the size range 18 to 22mm.

Code Number	Issue Date	Version Number	Issued By	Complied By
FN1002	23 rd June 2007	Four	Foodnet Ltd	Alan Gosling

Undersize

These are dice that are less than 15mm in any dimension.

Oversize

These are dice that are greater than 25mm in any dimension.

ORGANOLEPSIS**COLOUR**

Uniform yellow colour typical of the variety.

FLAVOUR

Full, natural and characteristic butternut squash flavour.

TEXTURE

Flesh shall be uniformly tender and firm and not squashy



Average Sample

MICROBIOLOGICAL

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

ANALYTICAL

N/A un-blanching material

Code Number	Issue Date	Version Number	Issued By	Complied By
FN1002	23 rd June 2007	Four	Foodnet Ltd	Alan Gosling

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.

Code Number	Issue Date	Version Number	Issued By	Complied By
FN1002	23 rd June 2007	Four	Foodnet Ltd	Alan Gosling

NUTRITIONAL INFORMATION

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

100g of uncooked courgette typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	36	McCance & Widdowson 5 th Edition
Energy - kJ	155	McCance & Widdowson 5 th Edition
Moisture	86.4g	McCance & Widdowson 5 th Edition
Carbohydrate	8.3g	McCance & Widdowson 5 th Edition
- as sugars	4.5g	McCance & Widdowson 5 th Edition
- as polyols	0.0g	McCance & Widdowson 5 th Edition
- as starch	3.4	McCance & Widdowson 5 th Edition
Fat	0.1g	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	0.0g	McCance & Widdowson 5 th Edition
Protein	1.1g	McCance & Widdowson 5 th Edition
Fibre	1.6g	McCance & Widdowson 5 th Edition
Sodium	4mg	McCance & Widdowson 5 th Edition
Cholesterol	0g	McCance & Widdowson 5 th Edition
Vitamin A	3630µg	McCance & Widdowson 5 th Edition
Vitamin B ₆	0.15mg	McCance & Widdowson 5 th Edition
Vitamin B ₁₂	0µg	McCance & Widdowson 5 th Edition
Vitamin C	21mg	McCance & Widdowson 5 th Edition
Vitamin D	0µg	McCance & Widdowson 5 th Edition
Vitamin E	1.83mg	McCance & Widdowson 5 th Edition
Thiamin	0.10mg	McCance & Widdowson 5 th Edition
Riboflavin	0.02mg	McCance & Widdowson 5 th Edition
Niacin	0.7mg	McCance & Widdowson 5 th Edition
Folic Acid	27µg	McCance & Widdowson 5 th Edition
Biotin	0.4µg	McCance & Widdowson 5 th Edition
Pantothenic Acid	0.40mg	McCance & Widdowson 5 th Edition
Calcium	48mg	McCance & Widdowson 5 th Edition
Phosphorus	15mg	McCance & Widdowson 5 th Edition
Iron	0.7mg	McCance & Widdowson 5 th Edition
Magnesium	34mg	McCance & Widdowson 5 th Edition
Zinc	0.1mg	McCance & Widdowson 5 th Edition
Iodine	0.0µg	McCance & Widdowson 5 th Edition
Potassium	33mg	McCance & Widdowson 5 th Edition

Code Number	Issue Date	Version Number	Issued By	Complied By
FN1002	23 rd June 2007	Four	Foodnet Ltd	Alan Gosling

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: 21st November 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: 21st November 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.

Code Number	Issue Date	Version Number	Issued By	Complied By
FN1002	23 rd June 2007	Four	Foodnet Ltd	Alan Gosling

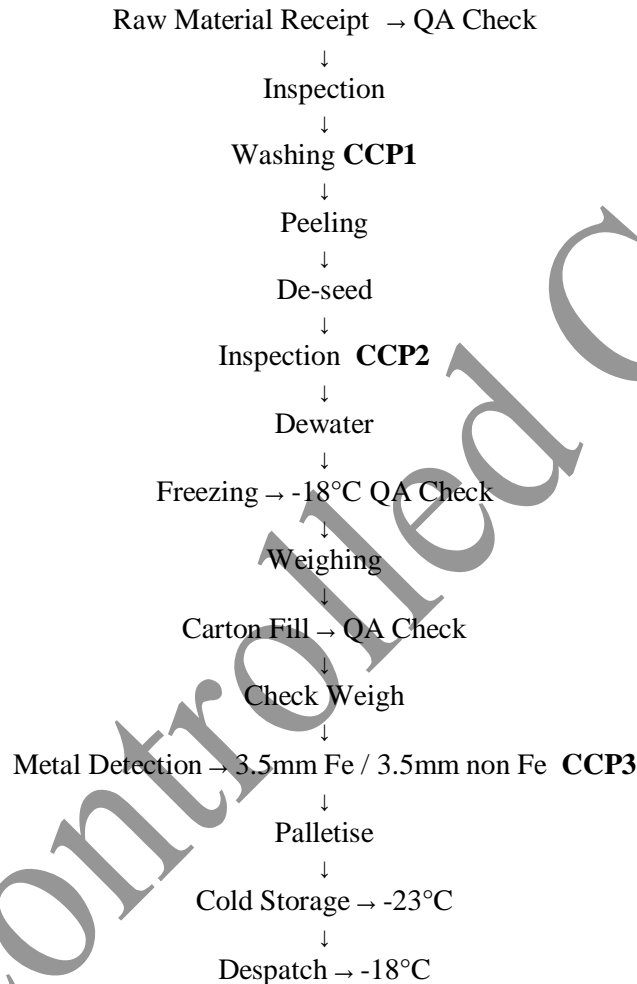
FOOD INTOLERANCE

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/Celeryiac	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					

Code Number	Issue Date	Version Number	Issued By	Complied By
FN1002	23 rd June 2007	Four	Foodnet Ltd	Alan Gosling

PROCESS INFORMATION**PROCESS FLOW CHART****DICED BUTTERNUT SQUASH****CRITICAL CONTROL POINTS:**

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

CCP Number	Process Step	Controls in place
CCP1	Chlorine added at 60ppm to minimise microbiological loading Half hourly checks.	Lovibond comparator checks.
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.

Code Number	Issue Date	Version Number	Issued By	Complied By
FN1002	23 rd June 2007	Four	Foodnet Ltd	Alan Gosling

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.

Name: Alan Gosling

Job Title: Technical Consultant

Signature: 

Date: 21st November 2008

Signed on behalf of the Customer:-

Name:

Job Title:

Signature:

Date:

Code Number	Issue Date	Version Number	Issued By	Complied By
FN1002	23 rd June 2007	Four	Foodnet Ltd	Alan Gosling