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Product Specification

5 - 15mm Cauliflower Floret

Date: 2nd May 2008

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PACK SIZE

1 x 10kg

ORIGIN:

Belgium / Poland / 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

Cauliflower Florets 100% Declare as: Cauliflower
(*Brassica oleracea* var. *botrytis* L.)

PROCESSING

Cauliflower curd is harvested by hand and transferred to floretting stations or directly to the factory to be floretted. Each load is sampled and assessed for foreign material and physical defects. The load is then cleaned, blanched, frozen and filled into bulk palletainers. The frozen florets are 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 cauliflower 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.

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QUALITY CONTROL Checks are carried out on the following: -

Processing: -	Raw material Peroxidase 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 1000g**

Clumps	1
Foreign Matter	Nil
E.V.M. & Whole Stalk	8
Gross Blemish/Damage	2
Major Blemish/Damage	15% w/w
Minor Blemish	25% w/w
Poorly Trimmed	30% w/w
Loose & Ricey	40% w/w
Colour Variants	15% w/w

DEFINITIONS OF DEFECTS**Clumps**

These are two or more florets fused together by freezing or where a number of broken pieces or dust is fused together to give a clump larger than 25g.

Foreign Material

This includes any material not derived from the cauliflower plant or defined as EVM, such as insects, pieces of insects, wood, glass, stones, metal, snails, slugs or any other material which will render the product unacceptable.

Extraneous Vegetable Matter (EVM) and Whole Stalk

This includes any harmless vegetable material other than the cauliflower florets, such as pieces of cauliflower leaves and attached or unattached core.

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Gross Blemish/Damage

A floret that is defective to a gross degree is one which bears pronounced blemishes caused by disease or insects or other factors to the extent that the affected area or areas in aggregate total is greater than 10mm diameter, or is a floret that weighs more than 7g but has no curd.

Major Blemish

A floret that is defective to a major degree is one that bears pronounced blemishes caused by disease or insects or other factors to the extent that the affected area or areas in aggregate total is greater than 5mm diameter but less than 10mm, or has 50% or more of the curd missing.

Minor Blemish

A floret which is defective to a minor degree is one which bears blemishes caused by disease or insects or other factors to the extent that the affected area or areas in aggregate total is greater than 2mm and less than 6mm diameter. Blemishes of less than 2mm may be ignored.

Poorly Trimmed

Florets with a ragged stalk end or with a heel attached to the stalk or with leaves extending beyond the curd.

Loose & Ricey

Florets which have distinct separation of the curd into individual flower heads or show more than slight riciness.

Colour Variants

Colour variants are florets that have significant discolourations of green, pink, distinct yellow or grey to the floret surface or which have significant discolourations of green, purple or grey to the stalk. They are also florets that are significantly different in colour from the bulk of the sample.

ORGANOLEPSIS**COLOUR**

Bright, white or creamy white florets. There may be very slight non-uniformity in colour amongst florets and/or amongst the stalks.

FLAVOUR

Full characteristic slightly sweet cauliflower flavour.

TEXTURE

Tender, firm florets and stalk, yielding to the bite.

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MICROBIOLOGICAL

Organism	Target	Maximum
T V C @ 30°C	1 x 10 ⁵	5 x 10 ⁵
Total Coliforms	1 x 10 ²	1 x 10 ³
E. coli	Nil	15/g
Yeasts	1 x 10 ³	2 x 10 ³
Moulds	1 x 10 ³	1.5 x 10 ³
Staph aureus	10/g	1 x 10 ²
Salmonella	Absent in 25g	Absent in 25g
Listeria monocytogenes	Absent in 25g	1 x 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 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 2003 then **BEST BEFORE END MAY 2005**.

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 2003 = **3001**.

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.



Average Sample

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NUTRITIONAL INFORMATION

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

100g of uncooked cauliflower typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	27	McCance & Widdowson 5 th Edition
Energy - kJ	115	McCance & Widdowson 5 th Edition
Moisture	90.8g	McCance & Widdowson 5 th Edition
Carbohydrate	2.8g	McCance & Widdowson 5 th Edition
- as sugars	2.0g	McCance & Widdowson 5 th Edition
- as polyols	0.0g	McCance & Widdowson 5 th Edition
- as starch	0.7g	McCance & Widdowson 5 th Edition
Fat	0.5g	McCance & Widdowson 5 th Edition
- as saturates	0.1g	McCance & Widdowson 5 th Edition
- as mono unsaturates	0.1g	McCance & Widdowson 5 th Edition
- as poly unsaturates	0.3g	McCance & Widdowson 5 th Edition
Protein	2.9g	McCance & Widdowson 5 th Edition
Fibre	1.4g	McCance & Widdowson 5 th Edition
Sodium	16mg	McCance & Widdowson 5 th Edition
Cholesterol	0.0mg	McCance & Widdowson 5 th Edition
Vitamin A	8µg	McCance & Widdowson 5 th Edition
Vitamin B ₆	0.19mg	McCance & Widdowson 5 th Edition
Vitamin B ₁₂	0.0mg	McCance & Widdowson 5 th Edition
Vitamin C	49mg	McCance & Widdowson 5 th Edition
Vitamin D	0.0µg	McCance & Widdowson 5 th Edition
Vitamin E	0.22mg	McCance & Widdowson 5 th Edition
Thiamin	0.05mg	McCance & Widdowson 5 th Edition
Riboflavin	0.05mg	McCance & Widdowson 5 th Edition
Niacin	0.5mg	McCance & Widdowson 5 th Edition
Folic Acid	26µg	McCance & Widdowson 5 th Edition
Biotin	1.5µg	McCance & Widdowson 5 th Edition
Pantothenic Acid	0.6mg	McCance & Widdowson 5 th Edition
Calcium	26mg	McCance & Widdowson 5 th Edition
Phosphorus	47mg	McCance & Widdowson 5 th Edition
Iron	0.5mg	McCance & Widdowson 5 th Edition
Magnesium	11mg	McCance & Widdowson 5 th Edition
Zinc	0.3mg	McCance & Widdowson 5 th Edition
Iodine	Trace	McCance & Widdowson 5 th Edition
Potassium	670mg	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 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: 4th 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.

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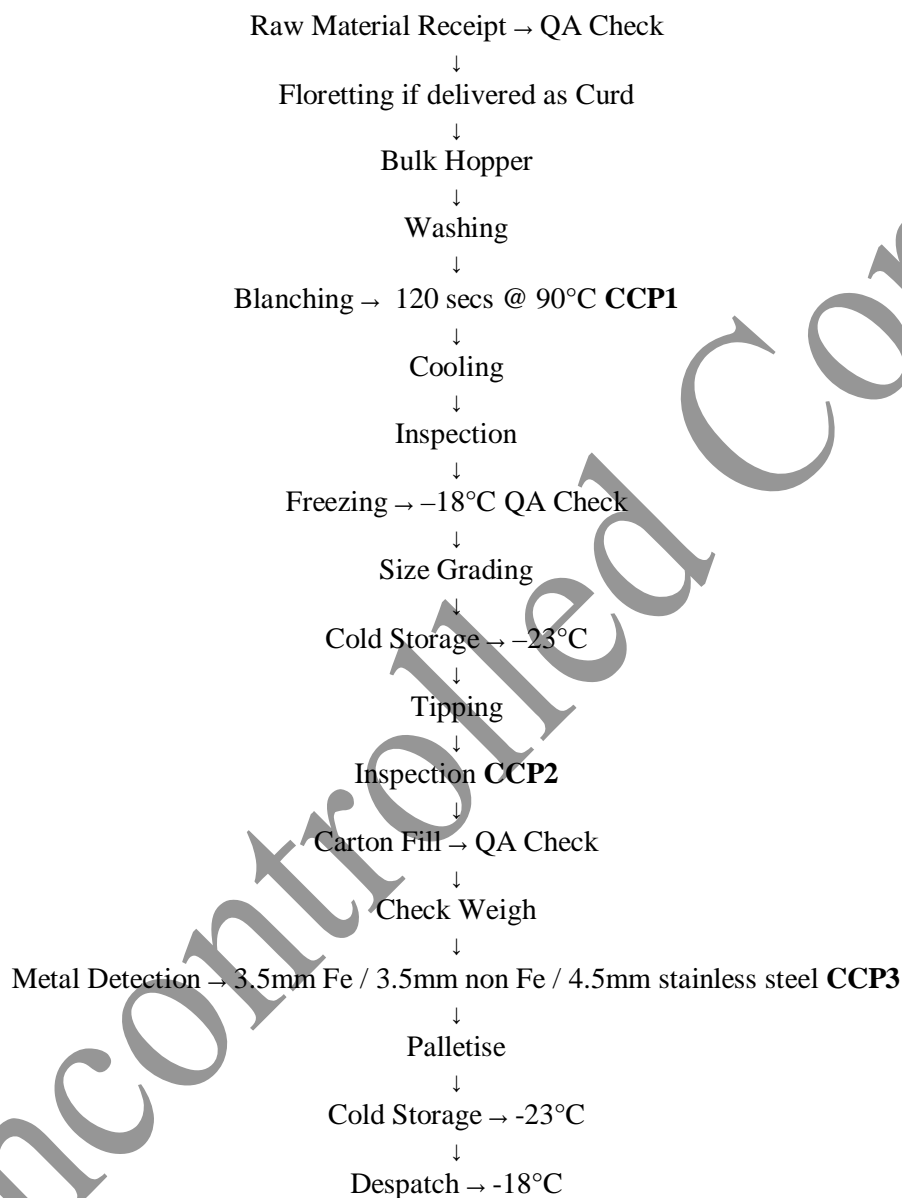
FOOD INTOLERANCE

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****CAULIFLOWER FLORETS****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
CCP63	Metal detector efficiency. Hourly checks.	Testing of detector using certified test pieces of 3.5mm Ferrous and 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: 4th November 2008

Signed on behalf of the Customer:-

Name: Job Title:

Signature: Date:

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