



Head Office: The Old Grammar School, 3-7 Market Square, Amersham, Bucks. HP7 0DF
Tel: (44) 1494 434600 Email: foodnettechnical@foodnet.ltd.uk

Technical Specification		
Product: Adzuki Beans IQF	Last Update: 31/01/2026	Product Code: BEA001

PACK SIZE 1 x 12Kg; 1 x 10kg;

ORIGIN: USA, Canada, China, Peru

GENERAL The product shall be prepared from fresh sound raw material that is free from all toxic residues and taints and shall comply with all current UK/EU Food Legislation. The product is intended to be used as ingredient that is further processed and heat-treated before final consumption (minimum of +75°C for 30 seconds).

INGREDIENTS Adzuki Beans 100% Declare as: Adzuki Beans
(*Vigna angularis*)

PROCESSING Adzuki bean pods are delivered to the factory, each load is sampled and assessed for foreign material and physical defects. The load is then soaked, blanched, frozen and filled into bulk palletainers. The frozen adzuki beans are sampled and assessed against specification. The palletainers are then labelled and transferred to the cold store, where they are stored at -18°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 -18°C to await despatch.

DEFECT TOLERANCES

<u>Per 1000g</u>	Maximum
Clumps (>5 beans)	5
Foreign Matter	Nil
Stones	2 in 1000 kg
FEVM	2 in 1000 kg
E.V.M.	1
Split Beans, Skins & Damage	15%w/w
Blemish	30
Colour Variant	5% w/w
Broken Beans	3% w/w

Doc Ref: PRO-SPE	Issue date: 31.01.2026	Issue No: 5	Prepared by: Filipe Soares	Authorised by: Gianluca Oberto
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DEFINITIONS OF DEFECTS

Clumps

Five or more beans welded together that cannot be separated without causing damage to the beans.

Foreign Material

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

Foreign Extraneous Vegetable Matter (FEVM)

Any plant material or vegetation from other sources

Extraneous Vegetable Matter (EVM)

This includes any vegetable matter other than the kidney bean that is derived from the bean plant or other harmless vegetable material such as pieces of leaf.

Blemish

This includes units which are blemished through damage by disease or mechanical means or which have blackened, decomposed or discoloured areas where the area affected is at least 2mm in diameter or length either as a single blemish or as an aggregate of blemishes and which is not considered to be a major defect. Single blemishes of less than 2mm shall be ignored.

Colour variants

This refers to any unit which is conspicuously different in colour from the normal colour of the rest of the sample.

Split Beans, Skins & Damage

The combined amount comprising the sum of these. Damaged, squashed and split beans defined as >20% of the whole bean. Skin defined as >5mm.

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ORGANOLEPSIS (Carried out on a thawed sample.)

COLOUR Characteristic brown colour, but may lack uniformity throughout the sample.

FLAVOUR Slight weak characteristic flavour, typical of the variety. May be slightly bitter.

TEXTURE Flesh slightly firm and/or slightly mealy. The skins may be rather firm or slightly tough.



Average sample

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MICROBIOLOGICAL

Organism	Target	Maximum
<i>TVC @ 30°C</i>	1×10^5	5×10^5
<i>Total Coliforms</i>	5×10^2	1×10^3
<i>E. coli</i>	Nil	1×10^2
<i>Listeria mono</i>	Absent in 25g	1×10^2
<i>Salmonella</i>	Absent in 25g	Absent in 25g

ANALYTICAL Lectin Haemagglutination. Test shall give results <400 HAU.

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 every 2 hours using ferrous, non-ferrous and stainless-steel test pieces.

BEST BEFORE DATE The product shall be twenty-four months following the month of packing. Minimum BB date on delivery: 6 months.

TRACEABILITY INFO Production date or Lot number printed on the label as well as customer order number and/or delivery date.

STORAGE CONDITIONS Keep frozen at - 18°C at all times.

CARTON LINERS Blue food grade polythene liner of a minimum thickness of 30µm.

CARTONS Corrugated fibreboard of glued construction, no metal staples to be used. Shall be sealed using blue adhesive tape.

SACKS Blue food grade polythene sack of a minimum thickness of 110µm.

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NUTRITIONAL INFORMATION

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

100g of uncooked adzuki beans typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	272	USDA Reference Release 28
Energy - kJ	1158	USDA Reference Release 28
Moisture	12.7g	USDA Reference Release 28
Carbohydrate	50.1g	USDA Reference Release 28
- as sugars	1.0g	USDA Reference Release 28
- as polyols	0.0g	USDA Reference Release 28
- as starch	44.7g	USDA Reference Release 28
Fat	0.5g	USDA Reference Release 28
- as saturates	0.2g	USDA Reference Release 28
- as mono unsaturates	0.2g	USDA Reference Release 28
- as poly unsaturates	0.1g	USDA Reference Release 28
Protein	19.9g	USDA Reference Release 28
Fibre	11.1g	USDA Reference Release 28
Sodium	5mg	USDA Reference Release 28
Vitamin A	12µg	USDA Reference Release 28
Vitamin B ₆	0.0mg	USDA Reference Release 28
Vitamin B ₁₂	0 µg	USDA Reference Release 28
Vitamin C	Trace	USDA Reference Release 28
Vitamin D	0 µg	USDA Reference Release 28
Vitamin E	0 ug	USDA Reference Release 28
Thiamin	0.45mg	USDA Reference Release 28
Riboflavin	0.22mg	USDA Reference Release 28
Niacin	2.6mg	USDA Reference Release 28
Folic Acid	0 µg	USDA Reference Release 28
Biotin	0 µg	USDA Reference Release 28
Pantothenic Acid	0.0mg	USDA Reference Release 28
Calcium	84.0mg	USDA Reference Release 28
Phosphorus	380.0mg	USDA Reference Release 28
Iron	4.2mg	USDA Reference Release 28
Magnesium	130.0mg	USDA Reference Release 28
Zinc	5.0mg	USDA Reference Release 28
Iodine	0 µg	USDA Reference Release 28
Potassium	1220mg	USDA Reference Release 28

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GMO DECLARATION

I confirm that this product is not genetically modified or produced from genetically modified organisms. No genetically modified organisms have been used as processing aids or additives. This product does not require specific GM labelling as per Regulation (EC) 1829/2003.

Name: Gianluca Oberto

Job Title: Technical Manager

Signature: 

Date: 31st January 2026

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: Gianluca Oberto

Job Title: Technical Manager

Signature: 

Date: 31st January 2026

COSHH Data

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.

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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/Crustations/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/Celериac	NO			
Lupins	NO			
*Including any product derived from slaughtered animals, e.g. gelatine, rennet				
**Including wheat, corn, barley, rye, oats, etc.				
<u>Please be aware the manufacturing sites we supply this item from may handle allergens in production. Procedures are in place to prevent cross-contamination.</u>				
Is this product Suitable for:				
Vegans	Yes (Not certified)	Vegetarians	Yes	Organic No
Halal	Yes (Not certified)	Kosher	Yes (Not certified)	

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FOOD ADDITIVES

E. Number	Name	In Which Ingredient	Function in Ingredient	Function in Final Product	% In Final Product
None					

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: Gianluca Oberto

Job Title: Technical Manager

Signature: 

Date: 31st January 2026

Signed on behalf of the Customer:

Name:

Job Title:

Signature:

Date:

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PROCESS INFORMATION

PROCESS FLOW CHART*

*Note: this is a generic flow chart which does not refer to any specific production site.

ADZUKI BEANS

Raw Material Receipt → QA Check



Pass over stone trap



Soak



Pass over stone trap



Blanching



Cooling



Freezing → -18°C QA Check



Inspection



Cold Storage → -18°C



Tipping



Inspection



Carton Fill → QA Check



Check Weigh



Metal Detection → QA Check



Palletise



Cold Storage → -18°C



Despatch → -18°C

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Issues & Amendments

Issue N°	Amend. N°	Date	Amendments	Compiled by
1	1	01/02/2016	New entry	G. Oberto
2	1	01/05/2017	Defect tolerances – minimum ref samples; Reviewed BB and Traceability info. Added Storage Conditions. Reviewed Food Intolerance table, Flow Chart and Amendment table.	G. Oberto
3	1	31/01/2020	3 Year update – general revision	G. Oberto
4	1	31/01/2023	3 Year update – general revision	F. Soares
5	1	31/01/2026	3 Year update – general revision	F. Soares

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