



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: Aubergine Diced 20mm IQF | Last Update: 31/01/2026 | Product Code: AUB003 |

PACK SIZE 1 x 10Kg

ORIGIN: Spain

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 Aubergine 100% Declare as: Aubergine
(*Solarum melogena*)

PROCESSING Freshly harvested aubergines are delivered, held in chill store until required for processing. During processing the aubergines are washed, diced to 20 x 20mm dice, inspected, frozen (-18°C or below), colour sorted and stored in bulk at -18°C or below.

PACKING After freezing the diced aubergines are optically sorted, 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 to the UK at -18°C.

DEFECT TOLERANCES

| Per 500g | Target | Maximum |
|----------------------|---------------|----------------|
| Clumps | 2% w/w | 5% w/w |
| Foreign Material | Nil | Nil |
| FEVM | Nil | 1 |
| EVM | Nil | 1 |
| Major Blemish | 2 | 5 |
| Minor Blemish | 5 | 8 |
| Brown Dice | 2% w/w | 5% w/w |
| Oversize Dice >30mm | 5% w/w | 10% w/w |
| Undersize Dice <15mm | 8% w/w | 10% w/w |

DEFINITIONS OF DEFECTS

Clumps

These are where three or more dice are welded together by freezing and cannot be readily separated without causing damage to the dice.

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|---------------------|---------------------------|----------------|-------------------------------|-----------------------------------|
| Doc Ref: PRO-SPE | Issue date: 31.01.2026 | Issue No: 5 | Prepared by: Filipe Soares | Authorised by: Gianluca Oberto |
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Foreign Material

This includes any material not derived from the aubergine 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 aubergine plant other than the aubergine flesh e.g. pieces of core, leaf, calyx etc.

Foreign Extraneous Vegetable Matter (FEVM)

Harmless vegetable material not from the aubergine plant.

Major Blemish

This includes aubergine dices that are blemished to the extent that the area affected is greater than 6mm in diameter, either as a single blemish or an aggregate of blemishes on the same dice.

Minor blemish

These are dices which are discoloured or blemished by bruising, disease, mechanical or any other agency so that an area greater than 2mm diameter and equal to or less than 6mm is affected either as a single blemish or an aggregate of blemishes on the same dice. Blemishes equal to or less than 2mm shall be ignored.

Brown Dice

These are dice which have a brown colouration caused by oxidation.

Oversize

These are dice that are greater than 30mm in any dimension.

Undersize

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

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|---------------------|---------------------------|----------------|-------------------------------|-----------------------------------|
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ORGANOLEPSIS (Carried out on a thawed sample.

COLOUR Slightly golden to brown coloured translucent flesh. The skin will have a dark maroon colour.

FLAVOUR Full characteristic aubergine flavour.

TEXTURE Fairly uniform, flesh may be slightly soft, skins may be slightly tough.



Average sample

| | | | | |
|---------------------|---------------------------|----------------|-------------------------------|-----------------------------------|
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MICROBIOLOGICAL

| Organism | Target | Maximum |
|------------------------|-----------------|-----------------|
| <i>TVC @ 30°C</i> | 1×10^3 | 1×10^6 |
| <i>Total Coliforms</i> | 1×10^2 | 1×10^4 |
| <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 N/A – Un-blanching product.

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.

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NUTRITIONAL INFORMATION

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

100g of uncooked aubergine typically contains: -

| Parameter | Value / 100g | Methodology |
|-----------------------|--------------|---|
| Energy - kcal | 15 | McCance & Widdowson 7 th Edition |
| Energy - kJ | 64 | McCance & Widdowson 7 th Edition |
| Moisture | 92.9g | McCance & Widdowson 7 th Edition |
| Carbohydrate | 2.2g | McCance & Widdowson 7 th Edition |
| - as sugars | 2.0g | McCance & Widdowson 7 th Edition |
| - as polyols | 0.0g | McCance & Widdowson 7 th Edition |
| - as starch | 0.2g | McCance & Widdowson 7 th Edition |
| Fat | 0.4g | McCance & Widdowson 7 th Edition |
| - as saturates | 0.1g | McCance & Widdowson 7 th Edition |
| - as mono unsaturates | Trace | McCance & Widdowson 7 th Edition |
| - as poly unsaturates | 0.2g | McCance & Widdowson 7 th Edition |
| Protein | 0.9g | McCance & Widdowson 7 th Edition |
| Fibre | 2.0g | McCance & Widdowson 7 th Edition |
| Sodium | 2mg | McCance & Widdowson 7 th Edition |
| Vitamin A | 12µg | McCance & Widdowson 7 th Edition |
| Vitamin B6 | 0.08mg | McCance & Widdowson 7 th Edition |
| Vitamin B12 | 0µg | McCance & Widdowson 7 th Edition |
| Vitamin C | 4.0mg | McCance & Widdowson 7 th Edition |
| Vitamin D | 0mg | McCance & Widdowson 7 th Edition |
| Vitamin E | 0.03mg | McCance & Widdowson 7 th Edition |
| Thiamin | 0.02mg | McCance & Widdowson 7 th Edition |
| Riboflavin | 0.01mg | McCance & Widdowson 7 th Edition |
| Niacin | 0.1mg | McCance & Widdowson 7 th Edition |
| Folic Acid | 18µg | McCance & Widdowson 7 th Edition |
| Biotin | 0µg | McCance & Widdowson 7 th Edition |
| Pantothenic Acid | 0.08mg | McCance & Widdowson 7 th Edition |
| Calcium | 10mg | McCance & Widdowson 7 th Edition |
| Phosphorus | 16mg | McCance & Widdowson 7 th Edition |
| Iron | 0.3mg | McCance & Widdowson 7 th Edition |
| Magnesium | 11mg | McCance & Widdowson 7 th Edition |
| Zinc | 0.2mg | McCance & Widdowson 7 th Edition |
| Iodine | 1µg | McCance & Widdowson 7 th Edition |
| Potassium | 210mg | McCance & Widdowson 7 th Edition |

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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.

DICED AUBERGINE

Raw Material Receipt → QA Check



Washing



Dicing



Inspection



Freezing → -18°C QA Check



Colour Sorting



Weighing



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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|---------------------|---------------------------|----------------|-------------------------------|-----------------------------------|