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## **Product Specification**

### **20mm Diced Aubergine**

Date: 1st May 2017

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**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.

**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.

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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**

<b><u>Per 1000g</u></b>	<b><u>Target</u></b>	<b><u>Maximum</u></b>
Clumps	2% w/w	5% w/w
Foreign Material	Nil	Nil
EVM	2	5
<b><u>Per 500g</u></b>		
Major Blemish	2	10
Minor Blemish	5	15
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.

#### **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 pepper flesh e.g. pieces of core, leaf, calyx etc. Vegetable material not from the pepper plant will be counted as Foreign material.

#### **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.

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**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.

*The below minimum numbers of samples should be inspected and average result to be out-of-spec.*

Quantity Delivered (Kg)	Minimum samples to be taken (1Kg of product per each item)		
	10Kg Boxes	20Kg Bags	25Kg Bags
<1000	4	2	2
<2000	8	5	4
<5000	10	7	5
<10000	15	10	8
≤27000	20	15	12

**ORGANOLEPSIS****COLOUR**

Slightly golden 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
T V C @ 30°C	1 x 10 <sup>3</sup>	1 x 10 <sup>6</sup>
Total Coliforms	1 x 10 <sup>2</sup>	1 x 10 <sup>4</sup>
E. coli	Nil	1 x 10 <sup>2</sup>
Yeasts	1 x 10 <sup>3</sup>	1 x 10 <sup>4</sup>
Moulds	1 x 10 <sup>3</sup>	1 x 10 <sup>4</sup>
Salmonella	Absent in 25g	Absent in 25g
Listeria monocytogenes	Absent in 25g	1 x 10 <sup>2</sup>

**ANALYTICAL**

N/A- un blanched 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 e.g. if packed in May 2017 then BEST BEFORE END MAY 2019. Minimum BB date on delivery: 3 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 6 <sup>th</sup> Edition
Energy - kJ	64	McCance & Widdowson 6 <sup>th</sup> Edition
Moisture	92.9g	McCance & Widdowson 6 <sup>th</sup> Edition
Carbohydrate	2.2g	McCance & Widdowson 6 <sup>th</sup> Edition
- as sugars	2.0g	McCance & Widdowson 6 <sup>th</sup> Edition
- as polyols	0.0g	McCance & Widdowson 6 <sup>th</sup> Edition
- as starch	0.2g	McCance & Widdowson 6 <sup>th</sup> Edition
Fat	0.4g	McCance & Widdowson 6 <sup>th</sup> Edition
- as saturates	0.1g	McCance & Widdowson 6 <sup>th</sup> Edition
- as mono unsaturates	Trace	McCance & Widdowson 6 <sup>th</sup> Edition
- as poly unsaturates	0.2g	McCance & Widdowson 6 <sup>th</sup> Edition
Protein	0.9g	McCance & Widdowson 6 <sup>th</sup> Edition
Fibre	2.0g	McCance & Widdowson 6 <sup>th</sup> Edition
Sodium	2mg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin A	12µg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin B6	0.08mg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin B12	0µg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin C	4.0mg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin D	0mg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin E	0.03mg	McCance & Widdowson 6 <sup>th</sup> Edition
Thiamin	0.02mg	McCance & Widdowson 6 <sup>th</sup> Edition
Riboflavin	0.01mg	McCance & Widdowson 6 <sup>th</sup> Edition
Niacin	0.1mg	McCance & Widdowson 6 <sup>th</sup> Edition
Folic Acid	18µg	McCance & Widdowson 6 <sup>th</sup> Edition
Biotin	0µg	McCance & Widdowson 6 <sup>th</sup> Edition
Pantothenic Acid	0.08mg	McCance & Widdowson 6 <sup>th</sup> Edition
Calcium	10mg	McCance & Widdowson 6 <sup>th</sup> Edition
Phosphorus	16mg	McCance & Widdowson 6 <sup>th</sup> Edition
Iron	0.3mg	McCance & Widdowson 6 <sup>th</sup> Edition
Magnesium	11mg	McCance & Widdowson 6 <sup>th</sup> Edition
Zinc	0.2mg	McCance & Widdowson 6 <sup>th</sup> Edition
Iodine	1µg	McCance & Widdowson 6 <sup>th</sup> Edition
Potassium	210mg	McCance & Widdowson 6 <sup>th</sup> 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: Gianluca Oberto


Job Title: Technical Manager

Signature: Date: 1<sup>st</sup> May 2017**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: 1<sup>st</sup> May 2017

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**FOOD INTOLERANCE**

<b>Food Intolerance Data</b>		
Does the material supplied contain any of the following? (NO) Absent, (YES) Present		
<b>Allergen</b>	<b>NO / YES</b>	<b>Reason for presence if YES</b>
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 / <del>N</del> Halal? Y / <del>N</del> (Not Certified)      Organic? <del>Y</del> / N		
Vegans? Y / <del>N</del> Kosher? Y / <del>N</del> (Not Certified)		
<b><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></b>		

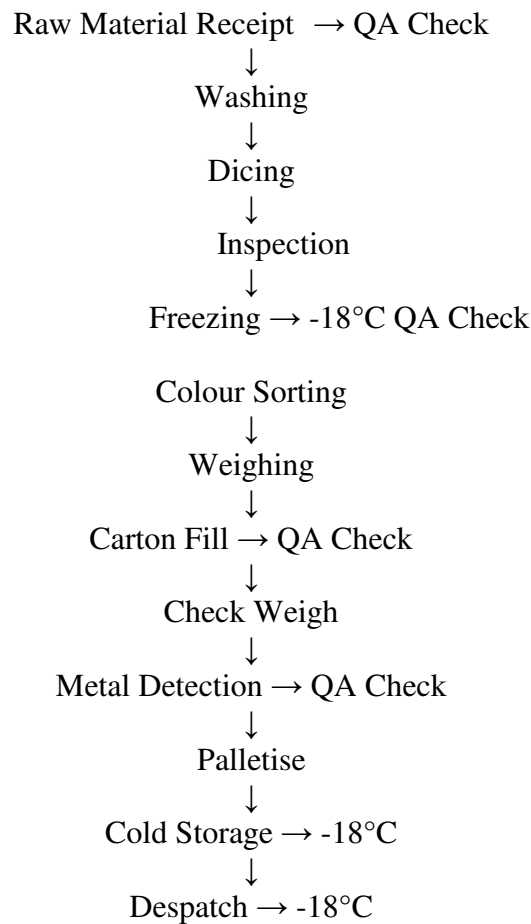
**FOOD ADDITIVES**

<b>E. Number</b>	<b>Name</b>	<b>In Which Ingredient</b>	<b>Function in Ingredient</b>	<b>Function in Final Product</b>	<b>% In Final Product</b>
None					

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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**

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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.**

*Please check our website ([www.foodnet.ltd.uk](http://www.foodnet.ltd.uk)) for updates on this spec.*

Signed on behalf of Foodnet Ltd:-

Name: Gianluca Oberto

Job Title: Technical Manager

Signature: 

Date: 1<sup>st</sup> May 2017

Signed on behalf of the Customer:-

Name:

Job Title:

Signature:

Date:

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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

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