



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: Bean Sprouts IQF	Last Update: 31/01/2026	Product Code: BEA020

PACK SIZE 1 x 10Kg

ORIGIN: China, Netherlands, France

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 Bean Sprouts 100% Declare as: Bean Sprouts
(*Vigna radiata*)

PROCESSING Beansprouts are delivered fresh to the factory, each load is sampled and assessed for foreign material and physical defects. The load is then cleaned, scalded, inspected, frozen and filled into bulk palletainers and stored in bulk at -18°C or below.

PACKING During packing the beansprouts 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 -23°C to await despatch at -18°C.

DEFECT TOLERANCES

Per 1000g

Foreign Matter	Nil
E.V.M.	Nil

Per 250g

Rotten / Blemished	5
Long Pieces >100mm	5
Short Pieces <20mm	50
Un-germinated	0.5% w/w
Testa	1% w/w

DEFINITIONS OF DEFECTS

Foreign Material

Any material not derived from the bean sprouts nor defined as EVM, e.g. insects, wood, metal, glass, stone or toxic vegetable matter, which will render the product unacceptable.

EVM

Any extraneous vegetable material originating from the bean sprout plant.

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Rotten / Blemished

Bean sprouts showing signs of rot or dark discolouration.

Long Pieces

Bean sprouts which are greater than 100mm in length.

Short Pieces

Broken bean sprouts less than 20mm in length.

Un-germinated

Un-germinated seeds, with or without green testa and cotyledons, with shoots of less than 5mm length, damaged or otherwise.

Testa

Loose pieces of green testa of any size.

ORGANOLEPSIS (Carried out on a thawed sample.)

COLOUR

Characteristic bright colour typical of bean sprouts.

FLAVOUR

Natural and characteristic bean sprout flavour.

TEXTURE

Tender and firm, with a yielding bite.



Average sample

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MICROBIOLOGICAL

Organism	Target	Maximum
<i>TVC @ 30°C</i>	1×10^5	1×10^5
<i>Total Coliforms</i>	1×10^2	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 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 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 bean sprouts typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	31	McCance & Widdowson 6 th Edition
Energy - kJ	131	McCance & Widdowson 6 th Edition
Moisture	90.4g	McCance & Widdowson 6 th Edition
Carbohydrate	4.0g	McCance & Widdowson 6 th Edition
- as sugars	2.2g	McCance & Widdowson 6 th Edition
- as polyols	0.0g	McCance & Widdowson 6 th Edition
- as starch	1.8g	McCance & Widdowson 6 th Edition
Fat	0.5g	McCance & Widdowson 6 th Edition
- as saturates	0.1g	McCance & Widdowson 6 th Edition
- as mono unsaturates	0.1g	McCance & Widdowson 6 th Edition
- as poly unsaturates	0.2g	McCance & Widdowson 6 th Edition
Protein	2.9g	McCance & Widdowson 6 th Edition
Fibre	1.5g	McCance & Widdowson 6 th Edition
Sodium	5mg	McCance & Widdowson 6 th Edition
Vitamin A	7µg	McCance & Widdowson 6 th Edition
Vitamin B ₆	0.10mg	McCance & Widdowson 6 th Edition
Vitamin B ₁₂	0µg	McCance & Widdowson 6 th Edition
Vitamin C	7mg	McCance & Widdowson 6 th Edition
Vitamin D	0µg	McCance & Widdowson 6 th Edition
Vitamin E	0.00mg	McCance & Widdowson 6 th Edition
Thiamin	0.11mg	McCance & Widdowson 6 th Edition
Riboflavin	0.04mg	McCance & Widdowson 6 th Edition
Niacin	0.5mg	McCance & Widdowson 6 th Edition
Folic Acid	61µg	McCance & Widdowson 6 th Edition
Biotin	0.0µg	McCance & Widdowson 6 th Edition
Pantothenic Acid	0.38mg	McCance & Widdowson 6 th Edition
Calcium	20mg	McCance & Widdowson 6 th Edition
Phosphorus	48mg	McCance & Widdowson 6 th Edition
Iron	1.7mg	McCance & Widdowson 6 th Edition
Magnesium	18mg	McCance & Widdowson 6 th Edition
Zinc	0.3mg	McCance & Widdowson 6 th Edition
Iodine	0µg	McCance & Widdowson 6 th Edition
Potassium	74mg	McCance & Widdowson 6 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.

BEAN SPROUTS

Harvest/ Receipt → QA Check



Washing



Blowing



Flash Blanching



Cooling



Inspection



Freezing → -18°C QA Check



Cold Storage → -18°C



Tipping



Inspection



Carton Fill → QA Check



Check Weigh



Metal Detection → QA Check



Palletise



Cold Storage → -18°C



Despatched → -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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