



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

Technical Specification		
<b>Product:</b> Whole Green Beans 6.5-8mm IQF	<b>Last Update:</b> 31/01/2026	<b>Product Code:</b> BEA016

**PACK SIZE** 1 x 20Kg; 1 x 15kg; 1 x 10kg;

**ORIGIN:** Belgium, France, Germany

**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** Green Beans 100% Declare as: Green Beans  
(*Phaseolus vulgaris*)

**PROCESSING** Green Beans are mechanically harvested and delivered to the factory. Each load is sampled and assessed for foreign material, seed size and physical defects. The load is then cleaned, cut, blanched and frozen and filled into bulk palletainers. The frozen beans are sampled and assessed against this 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, or, into 15kg or 20kg heat sealed poly sacks. The cartons/sacks 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 to the customer, at -18°C.

#### **DEFECT TOLERANCES**

<b><u>Assessed on 1000g Sample</u></b>	<b><u>Target</u></b>	<b><u>Maximum</u></b>
Foreign Matter	Nil	Nil
Foreign Vegetable Matter	1	3
Major blemish	2%w/w	5%w/w
Minor blemish	5%w/w	10%w/w
Colour Variants	4% (w/w)	8% (w/w)
Diameter (D<6.5mm; D>8mm)	10% (w/w)	15% (w/w)
Damaged Beans	2% (w/w)	5% (w/w)
Short Beans	10% (w/w)	20% (w/w)
Beans with attached stem	4	6

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## **DEFINITIONS OF DEFECTS**

### **Foreign Material**

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

### **Foreign Vegetable Matter**

This includes any harmless vegetable material such as pieces of leaf, stalks, etc.

### **Major Blemish**

This includes units which are blemished through damage by insects or mechanical means or which have blackened, decomposed or discoloured areas (including windrub) where the area affected is greater than 6mm in diameter or length either as a single blemish or an aggregate of blemishes which are considered objectionable.

### **Minor Blemish**

This includes units which are blemished through damage by insects or mechanical means or which have blackened, decomposed or discoloured areas (including windrub) 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.

### **Damaged beans**

Units which are broken or damaged

### **Short beans**

Short or broken beans which are less than 4cm in length

### **Colour variants**

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

### **Beans with attached stem**

Unsnibbed stalk ends.

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**ORGANOLEPSIS** (Carried out on a thawed sample.)

**COLOUR** Characteristic green almost completely uniform throughout the sample.

**FLAVOUR** Characteristic green bean flavour, no off flavours.

**TEXTURE** Tender, firm but not hard, with no stringiness.



Average sample

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### **MICROBIOLOGICAL**

<b>Organism</b>	<b>Target</b>	<b>Maximum</b>
<b><i>TVC @ 30°C</i></b>	$1 \times 10^5$	$1 \times 10^6$
<b><i>Total Coliforms</i></b>	$5 \times 10^2$	$3 \times 10^3$
<b><i>E. coli</i></b>	Nil	$1 \times 10^2$
<b><i>Listeria mono</i></b>	Absent in 25g	$1 \times 10^2$
<b><i>Salmonella</i></b>	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.

**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 green beans typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	25	McCance & Widdowson 6 <sup>th</sup> Edition
Energy - kJ	108	McCance & Widdowson 6 <sup>th</sup> Edition
Moisture	90.0g	McCance & Widdowson 6 <sup>th</sup> Edition
Carbohydrate	4.7g	McCance & Widdowson 6 <sup>th</sup> Edition
- as sugars	2.1g	McCance & Widdowson 6 <sup>th</sup> Edition
- as polyols	0.0g	McCance & Widdowson 6 <sup>th</sup> Edition
- as starch	2.6g	McCance & Widdowson 6 <sup>th</sup> Edition
Fat	0.1g	McCance & Widdowson 6 <sup>th</sup> Edition
- as saturates	Trace	McCance & Widdowson 6 <sup>th</sup> Edition
- as mono unsaturates	Trace	McCance & Widdowson 6 <sup>th</sup> Edition
- as poly unsaturates	Trace	McCance & Widdowson 6 <sup>th</sup> Edition
Protein	1.7g	McCance & Widdowson 6 <sup>th</sup> Edition
Fibre	4.1g	McCance & Widdowson 6 <sup>th</sup> Edition
Sodium	8mg	McCance & Widdowson 6 <sup>th</sup> Edition
Cholesterol	0.0mg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin A	86.7µg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin B <sub>6</sub>	0.06mg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin B <sub>12</sub>	0.0mg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin C	7mg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin D	0.0µg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin E	0.12mg	McCance & Widdowson 6 <sup>th</sup> Edition
Thiamin	0.05mg	McCance & Widdowson 6 <sup>th</sup> Edition
Riboflavin	0.09mg	McCance & Widdowson 6 <sup>th</sup> Edition
Niacin	0.4mg	McCance & Widdowson 6 <sup>th</sup> Edition
Folic Acid	48µg	McCance & Widdowson 6 <sup>th</sup> Edition
Biotin	0.0g	McCance & Widdowson 6 <sup>th</sup> Edition
Pantothenic Acid	0.0mg	McCance & Widdowson 6 <sup>th</sup> Edition
Calcium	56mg	McCance & Widdowson 6 <sup>th</sup> Edition
Phosphorus	33mg	McCance & Widdowson 6 <sup>th</sup> Edition
Iron	0.6mg	McCance & Widdowson 6 <sup>th</sup> Edition
Magnesium	17mg	McCance & Widdowson 6 <sup>th</sup> Edition
Zinc	0.2mg	McCance & Widdowson 6 <sup>th</sup> Edition
Iodine	0.0µg	McCance & Widdowson 6 <sup>th</sup> Edition
Potassium	160mg	McCance & Widdowson 6 <sup>th</sup> 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: 31<sup>st</sup> 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: 31<sup>st</sup> 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**

<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/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.				
<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>				
<b>Is this product Suitable for:</b>				
<b>Vegans</b>	Yes (Not certified)	<b>Vegetarians</b>	Yes	<b>Organic</b> No
<b>Halal</b>	Yes (Not certified)	<b>Kosher</b>	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: 31<sup>st</sup> 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.

#### WHOLE BEANS

Raw Material Receipt → QA Check



Pneumatic Separator



Washing



De-clusterer Snibber



Inspection



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



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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