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## **Product Specification**

### **Black Fungus Sliced 4-6mm**

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

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**PACK SIZE** 1 x 10kg

**ORIGIN:** China

**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** Black Fungus 100%      Declare as: Black Fungus  
(*Avericulavis SSP fungus*)

**PROCESSING** Black fungus is delivered fresh to the factory, each load is quality assurance sampled for foreign material and physical defects. The load is then cleaned, washed, blanched, cut 4-6mm by natural length, inspected and frozen to -18°C or below.

**PACKING** During packing the black fungus 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 to the UK, at -18°C.

|                     |                           |                |                           |                             |
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| Doc Ref:<br>PRO-SPE | Issue date:<br>01.05.2017 | Issue No:<br>2 | Prepared by:<br>G. Oberto | Authorised by:<br>Rhys Owen |
|---------------------|---------------------------|----------------|---------------------------|-----------------------------|

**QUALITY CONTROL** Checks are carried out on the following: -

|               |   |
|---------------|---|
| Processing: - | Raw material<br>Final Product<br>Temperature  |
| Packing: -    | Metal detection<br>Check weighing<br>Final product physical defect levels<br>Organolepsis<br>Case quantity<br>Case sealing<br>Case coding and print quality |

**DEFECT TOLERANCES****Per 1000g**

|                  |         |
|------------------|---------|
| Clumps           | 5% w/w  |
| Foreign Material | Nil     |
| EVM              | 1       |
| Major Blemish    | Nil     |
| Minor Blemish    | 10% w/w |
| Discoloured      | 5% w/w  |
| Dust             | 5% w/w  |
| Undersize <2mm   | 5% w/w  |
| Oversize >8mm    | 5% w/w  |

**DEFINITIONS OF DEFECTS****Clumps**

This is where 3 or more slices are welded together which cannot be readily separated without causing damage to the slice.

**Foreign Material**

This includes any material other than that derived from the black fungus or defined as EVM, such as insects, pieces of insects, wood, glass, stones, metal, paint, grease, oil, foreign vegetable material or any other material which would render the product unacceptable.

**EVM**

This includes any free vegetable matter which is derived from the black fungus eg. root-like hyphae.

**Major Blemish**

Pieces affected by insects, shows as a black spot with a small hole.

**Minor Blemish**

Pieces showing spots greater than 3mm.

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**Discolouration**

Pieces showing a different colour than the normal colour of the remainder of the sample.

**Dust**

Badly cut or broken pieces <15mm.

*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** (Carried out on a cooked sample.)**COLOUR**

Dark brown with light brown stripes.

**FLAVOUR**

Typical of black fungus and free from unnatural flavours, taints or odours.

**TEXTURE**

Slightly crisp, a mushy texture is unacceptable.



Average sample

|                     |                           |                |                           |                             |
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**MICROBIOLOGICAL**

| Organism        | Target          | Maximum           |
|-----------------|-----------------|-------------------|
| T V C @ 30°C    | $5 \times 10^5$ | $1 \times 10^6$   |
| Total Coliforms | $5 \times 10^2$ | $3 \times 10^3$   |
| E. coli         | Nil             | $1 \times 10^2$   |
| Staph aureus    | Nil             | $1 \times 10^1$   |
| Yeasts          | $1 \times 10^3$ | $3 \times 10^3$   |
| Moulds          | $5 \times 10^2$ | $1.5 \times 10^3$ |
| Salmonella      | Absent in 25g   | Absent in 25g     |
| Listeria sp.    | Absent in 25g   | $1 \times 10^2$   |

**ANALYTICAL**

N/A

**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 mushroom typically contains: -

| Parameter               | Value / 100g | Methodology                                 |
|-------------------------|--------------|---|
| Energy - kcal           | 30           | McCance & Widdowson 5 <sup>th</sup> Edition |
| Energy - kJ             | 128          | McCance & Widdowson 5 <sup>th</sup> Edition |
| Moisture                | 92.0g        | McCance & Widdowson 5 <sup>th</sup> Edition |
| Carbohydrate            | 5.3g         | McCance & Widdowson 5 <sup>th</sup> Edition |
| - as sugars             | 2.7g         | McCance & Widdowson 5 <sup>th</sup> Edition |
| - as polyols            | 0.0g         | McCance & Widdowson 5 <sup>th</sup> Edition |
| - as starch             | 2.6g         | McCance & Widdowson 5 <sup>th</sup> Edition |
| Fat                     | 0.7g         | McCance & Widdowson 5 <sup>th</sup> Edition |
| - as saturates          | 0.2g         | McCance & Widdowson 5 <sup>th</sup> Edition |
| - as mono unsaturates   | 0.1g         | McCance & Widdowson 5 <sup>th</sup> Edition |
| - as poly unsaturates   | 0.4g         | McCance & Widdowson 5 <sup>th</sup> Edition |
| Protein                 | 0.7g         | McCance & Widdowson 5 <sup>th</sup> Edition |
| Fibre                   | 1.1g         | McCance & Widdowson 5 <sup>th</sup> Edition |
| Sodium                  | 1mg          | McCance & Widdowson 5 <sup>th</sup> Edition |
| Vitamin A               | 2µg          | McCance & Widdowson 5 <sup>th</sup> Edition |
| Vitamin B <sub>6</sub>  | 0mg          | McCance & Widdowson 5 <sup>th</sup> Edition |
| Vitamin B <sub>12</sub> | 0µg          | McCance & Widdowson 5 <sup>th</sup> Edition |
| Vitamin C               | 0mg          | McCance & Widdowson 5 <sup>th</sup> Edition |
| Vitamin D               | 0µg          | McCance & Widdowson 5 <sup>th</sup> Edition |
| Vitamin E               | 0mg          | McCance & Widdowson 5 <sup>th</sup> Edition |
| Thiamin                 | 0.01mg       | McCance & Widdowson 5 <sup>th</sup> Edition |
| Riboflavin              | 0.07mg       | McCance & Widdowson 5 <sup>th</sup> Edition |
| Niacin                  | 0.1mg        | McCance & Widdowson 5 <sup>th</sup> Edition |
| Folic Acid              | 0µg          | McCance & Widdowson 5 <sup>th</sup> Edition |
| Biotin                  | 0µg          | McCance & Widdowson 5 <sup>th</sup> Edition |
| Pantothenic Acid        | 0.00mg       | McCance & Widdowson 5 <sup>th</sup> Edition |
| Calcium                 | 23mg         | McCance & Widdowson 5 <sup>th</sup> Edition |
| Phosphorus              | 5mg          | McCance & Widdowson 5 <sup>th</sup> Edition |
| Iron                    | 5.1mg        | McCance & Widdowson 5 <sup>th</sup> Edition |
| Magnesium               | 0mg          | McCance & Widdowson 5 <sup>th</sup> Edition |
| Zinc                    | 0mg          | McCance & Widdowson 5 <sup>th</sup> Edition |
| Iodine                  | 0µg          | McCance & Widdowson 5 <sup>th</sup> Edition |
| Potassium               | 60mg         | McCance & Widdowson 5 <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<br>**Including wheat, corn, barley, rye, oats, etc.<br>Is the material suitable for:<br>Vegetarians? Y / <del>N</del> Halal? Y / <del>N</del> (Not Certified)      Organic? <del>Y</del> / N<br>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>   |                 |                                   |

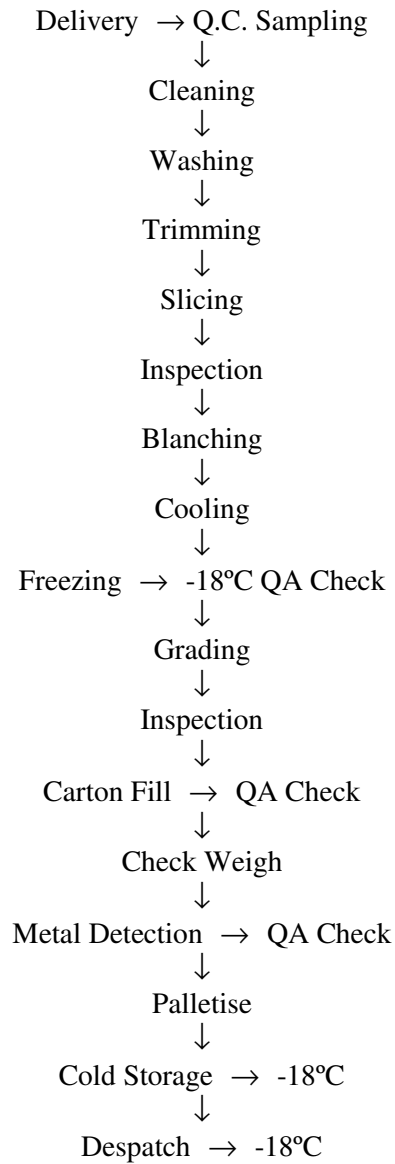
**FOOD ADDITIVES**

| <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.

**SLICED BLACK FUNGUS**

|                     |                           |                |                           |                             |
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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  
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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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