



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> Blackcurrant Puree IQF	<b>Last Update:</b> 31/01/2026	<b>Product Code:</b> BLA005

**PACK SIZE** 1 x 18kg

**ORIGIN:** Poland, Denmark

**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** Blackcurrant 100% Declare as: Blackcurrant  
(*Ribes nigrum*)

**PROCESSING** Blackcurrants are delivered frozen to the factory, each load is quality assurance sampled for foreign material and physical defects. The raspberries are thawed, sieved, inspected and frozen to -18°C or below.

**PACKING** During packing the blackcurrants are inspected before passing over 0.5mm sieve and the puree produced being weighed and filled into polythene Buckets. The buckets 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 UK, at -18°C.

#### **DEFECT TOLERANCES**

<b><u>Per 1000g</u></b>	<b><u>Maximum</u></b>
Foreign Material	Nil
EVM	Nil

#### **DEFINITIONS OF DEFECTS**

##### **Foreign Material**

This includes any material other than that derived from the blackcurrant plant 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**

These are pieces of vegetable material from the blackcurrant plant. This includes pieces of stalk >3mm in length.

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

**COLOUR** Dark, viscous liquid puree, without seeds of the fruit.

**FLAVOUR** Typical of blackcurrants, fruity/sharp. Free from taints.

**TEXTURE** Typical of fruit puree.



Average sample

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### **MICROBIOLOGICAL**

<b>Organism</b>	<b>Target</b>	<b>Maximum</b>
<i>TVC @ 30°C</i>	$1 \times 10^4$	$1 \times 10^5$
<i>Total Coliforms</i>	$1 \times 10^2$	$1 \times 10^3$
<i>E. coli</i>	Nil	$1 \times 10^2$
<i>Listeria mono</i>	Absent in 25g	$1 \times 10^2$
<i>Salmonella</i>	Absent in 25g	Absent in 25g

**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. 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.

**BUCKETS** White plastic bucket sealed with snap tight lid.

**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 blackcurrant typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	28	McCance & Widdowson 6th Edition
Energy - kJ	121	McCance & Widdowson 6th Edition
Moisture	77.4g	McCance & Widdowson 6th Edition
Carbohydrate	6.6g	McCance & Widdowson 6th Edition
- as sugars	4.4g	McCance & Widdowson 6th Edition
- as polyols	0.0g	McCance & Widdowson 6th Edition
- as starch	0.0g	McCance & Widdowson 6th Edition
Fat	Trace	McCance & Widdowson 6th Edition
- as saturates	Trace	McCance & Widdowson 6th Edition
- as mono unsaturates	Trace	McCance & Widdowson 6th Edition
- as poly unsaturates	Trace	McCance & Widdowson 6th Edition
Protein	0.9g	McCance & Widdowson 6th Edition
Fibre	8.0g	McCance & Widdowson 6th Edition
Sodium	3mg	McCance & Widdowson 6th Edition
Vitamin A	100µg	McCance & Widdowson 6th Edition
Vitamin B <sub>6</sub>	0.8mg	McCance & Widdowson 6th Edition
Vitamin B <sub>12</sub>	0.0mg	McCance & Widdowson 6th Edition
Vitamin C	200mg	McCance & Widdowson 6th Edition
Vitamin D	0.0µg	McCance & Widdowson 6th Edition
Vitamin E	1.0mg	McCance & Widdowson 6th Edition
Thiamin	0.3mg	McCance & Widdowson 6th Edition
Riboflavin	0.6mg	McCance & Widdowson 6th Edition
Niacin	0.0mg	McCance & Widdowson 6th Edition
Folic Acid	0.0µg	McCance & Widdowson 6th Edition
Biotin	2.4µg	McCance & Widdowson 6th Edition
Pantothenic Acid	0.4mg	McCance & Widdowson 6th Edition
Calcium	60mg	McCance & Widdowson 6th Edition
Phosphorus	43mg	McCance & Widdowson 6th Edition
Iron	1.3mg	McCance & Widdowson 6th Edition
Magnesium	17mg	McCance & Widdowson 6th Edition
Zinc	0.3mg	McCance & Widdowson 6th Edition
Iodine	0.0µg	McCance & Widdowson 6th Edition
Potassium	370mg	McCance & Widdowson 6th 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	YES		100% Blackcurrant	
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

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.

#### BLACKCURRANT PUREE

Delivery → Q.C. Sampling



Thaw



Inspection



Steam



Seive



Fill tanks



QA Check



Metal Detection → QA Check



Fill into tubs



Check Weigh



Palletise



Cold Storage → -23°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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