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Product Specification

Blackcurrants

Date: 1st May 2017

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PACK SIZE 1 x 10kg, 4 x 2.5kg, 5 x 1kg

ORIGIN: Holland / Poland / Serbia

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

PROCESSING Blackcurrants are delivered fresh to the factory, each load is quality assurance sampled for foreign material and physical defects. The blackcurrants are washed, dried and de-stalked, inspected and frozen to -18°C or below.

PACKING During packing the blackcurrants 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 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**Per 5000g**

Foreign Material	Nil
Stem	1%w/w
Leaves	1% w/w
Discolouration	2%w/w
Damaged Berries	5%w/w
Shrivelled	1% w/w
Undersize (Dia <5mm)	1%w/w

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.

Stem

These are pieces of stem from the blackcurrant plant.

Leaves

These are blackcurrant leaves.

Damaged Berries

These are blackcurrants with damage to the skin.

Discolouration

These are blackcurrant berries without their typical colouration

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Shrivelled

These are blackcurrants having a seriously shrivelled appearance.

Undersize

These are blackcurrants with a diameter less than 5mm

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 thawed sample.)**COLOUR**

Black, typical of the variety.

FLAVOUR

Typical of blackcurrants, fruity/sharp. Free from taints

TEXTURE

Uniformly firm and tender, yielding to the bite.



Average sample

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MICROBIOLOGICAL

Organism	Target	Maximum
T V C @ 30°C	1×10^4	1×10^6
Total Coliforms	5×10^2	5×10^3
E. coli	Nil	1×10^2
Staph aureus	Nil	1×10^2
Yeasts	5×10^3	5×10^3
Moulds	1×10^3	1×10^3
Listeria mono	Absent in 25g	1×10^2
Salmonella	Absent in 25g	Absent in 25g

ANALYTICAL

N/A – Un-blached 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 blackcurrants typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	28	McCance & Widdowson 7th Edition
Energy - kJ	121	McCance & Widdowson 7th Edition
Moisture	77.4g	McCance & Widdowson 7th Edition
Carbohydrate	6.6g	McCance & Widdowson 7th Edition
- as sugars	6.6g	McCance & Widdowson 7th Edition
- as polyols	0.0g	McCance & Widdowson 7th Edition
- as starch	0.0g	McCance & Widdowson 7th Edition
Fat	Trace	McCance & Widdowson 7th Edition
- as saturates	Trace	McCance & Widdowson 7th Edition
- as mono unsaturates	Trace	McCance & Widdowson 7th Edition
- as poly unsaturates	Trace	McCance & Widdowson 7th Edition
Protein	0.9g	McCance & Widdowson 7th Edition
Fibre	3.6g	McCance & Widdowson 7th Edition
Sodium	3mg	McCance & Widdowson 7th Edition
Carotene	100ug	McCance & Widdowson 7th Edition
Vitamin B ₆	0.08µg	McCance & Widdowson 7th Edition
Vitamin B ₁₂	0.0ug	McCance & Widdowson 7th Edition
Vitamin C	200mg	McCance & Widdowson 7th Edition
Vitamin D	0.0ug	McCance & Widdowson 7th Edition
Vitamin E	1.0mg	McCance & Widdowson 7th Edition
Thiamin	0.03mg	McCance & Widdowson 7th Edition
Riboflavin	0.06mg	McCance & Widdowson 7th Edition
Niacin	0.3mg	McCance & Widdowson 7th Edition
Folic Acid	0.0mg	McCance & Widdowson 7th Edition
Biotin	0.0µg	McCance & Widdowson 7th Edition
Pantothenic Acid	0.4mg	McCance & Widdowson 7th Edition
Calcium	60mg	McCance & Widdowson 7th Edition
Phosphorus	43mg	McCance & Widdowson 7th Edition
Iron	1.3mg	McCance & Widdowson 7th Edition
Magnesium	17mg	McCance & Widdowson 7th Edition
Zinc	0.3mg	McCance & Widdowson 7th Edition
Iodine	0.0mg	McCance & Widdowson 7th Edition
Potassium	370mg	McCance & Widdowson 7th 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: 1st 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: 1st May 2017

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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	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/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 / N Halal? Y / N (Not Certified) Organic? Y / N Vegans? Y / N Kosher? Y / N (Not Certified)		
<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>		

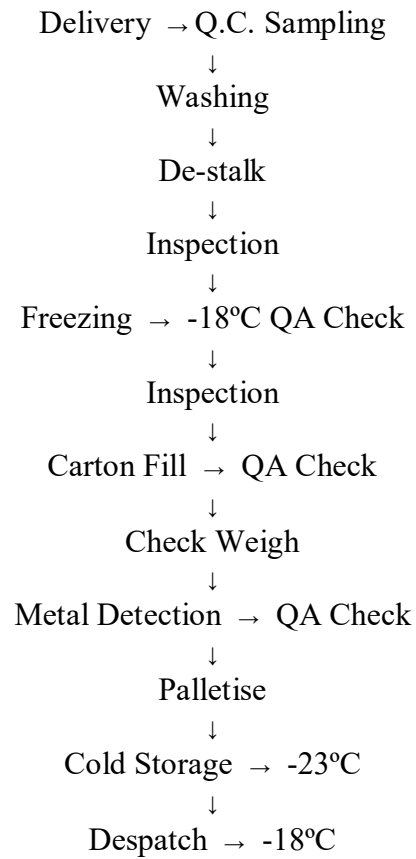
FOOD ADDITIVES

E. Number	Name	In Which Ingredient	Function in Ingredient	Function in Final Product	% In Final Product
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.

BLACKCURRANTS

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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) for updates on this spec.

Signed on behalf of Foodnet Ltd:-

Name: Gianluca Oberto

Job Title: Technical Manager

Signature: 

Date: 1st May 2017

Signed on behalf of the Customer:-

Name:

Job Title:

Signature:

Date:

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