



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

Technical Specification		
Product: Chickpeas IQF	Last Update: 31/01/2026	Product Code: CHI001

PACK SIZE 1 x 10kg; 1 x 20kg;

ORIGIN: Spain, Canada, USA, Turkey

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 Chickpeas 100% Declare as: Chickpeas
(*Cicer arietinum*)

PROCESSING Dried chickpeas are delivered to the factory. Each load is sampled and assessed for foreign material, seed size and physical defects. The load is then soaked for 24 hours, cooked for a time sufficient to ensure that lectin levels to below 400 HU/g, 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 chickpeas is inspected before weighing and filling into blue poly lined cartons. The cartons are Best Before and Production date coded, check weighed and metal detected, palletised and stretch wrapped before being returned to store at -18°C to await despatch to the UK at -18°C.

DEFECT TOLERANCES

Per 500g

Foreign Matter	Nil
E.V.M.	1
Broken/Damage	5% w/w
Skin	3
Blemish	10
Colour variant	10

DEFINITIONS OF DEFECTS

Foreign Material

This includes any material not derived from the chickpeas plant nor 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.

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EVM

This includes any vegetable matter other than the chickpeas that is derived from the bean plant or other harmless vegetable material such as pieces of leaf.

Broken/Damaged

Any damaged or broken chickpea

Skins

This is loose skins that are over 5mm in size.

Blemish

Aggregate area that is black, brown, green or discoloured. Single blemishes of less than 2mm shall be ignored.

Colour variants

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

ORGANOLEPSIS (Carried out on a thawed sample.)

COLOUR

Characteristic colour typical of chickpeas.

FLAVOUR

Natural and characteristic chickpea 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	5×10^5
<i>Total Coliforms</i>	1×10^2	1×10^3
<i>E. coli</i>	1×10^1	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 negative peroxidase reaction (guaiacol test) between 50 and 60 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.

CARTON LINERS Blue food grade polythene sack of a minimum thickness of 100µm.

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NUTRITIONAL INFORMATION

This data conforms to the requirements of EC Council Directive 90/496/EEC

100g of uncooked chickpeas typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	121	McCance & Widdowson 6th Edition
Energy - kJ	512	McCance & Widdowson 6th Edition
Moisture	65.8g	McCance & Widdowson 6th Edition
Carbohydrate	18.2g	McCance & Widdowson 6th Edition
- as sugars	1.0g	McCance & Widdowson 6th Edition
- as polyols	0.0g	McCance & Widdowson 6th Edition
- as starch	16.6g	McCance & Widdowson 6th Edition
Fat	2.1g	McCance & Widdowson 6th Edition
- as saturates	0.2g	McCance & Widdowson 6th Edition
- as mono unsaturates	0.4g	McCance & Widdowson 6th Edition
- as poly unsaturates	1.0g	McCance & Widdowson 6th Edition
Protein	8.4g	McCance & Widdowson 6th Edition
Fibre	4.3g	McCance & Widdowson 6th Edition
Sodium	5mg	McCance & Widdowson 6th Edition
Vitamin A	3.83µg	McCance & Widdowson 6th Edition
Vitamin B ₆	0.14mg	McCance & Widdowson 6th Edition
Vitamin B ₁₂	0.0µg	McCance & Widdowson 6th Edition
Vitamin C	Trace	McCance & Widdowson 6th Edition
Vitamin D	0.0µg	McCance & Widdowson 6th Edition
Vitamin E	1.10mg	McCance & Widdowson 6th Edition
Thiamin	0.10mg	McCance & Widdowson 6th Edition
Riboflavin	0.07mg	McCance & Widdowson 6th Edition
Niacin	0.7mg	McCance & Widdowson 6th Edition
Folic Acid	66µg	McCance & Widdowson 6th Edition
Biotin	0µg	McCance & Widdowson 6th Edition
Pantothenic Acid	0.29mg	McCance & Widdowson 6th Edition
Calcium	46mg	McCance & Widdowson 6th Edition
Phosphorus	83mg	McCance & Widdowson 6th Edition
Iron	2.1mg	McCance & Widdowson 6th Edition
Magnesium	37mg	McCance & Widdowson 6th Edition
Zinc	1.2mg	McCance & Widdowson 6th Edition
Iodine	0µg	McCance & Widdowson 6th Edition
Potassium	270mg	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: 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/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/Celeryiac	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
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					

COSHH Data

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 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.

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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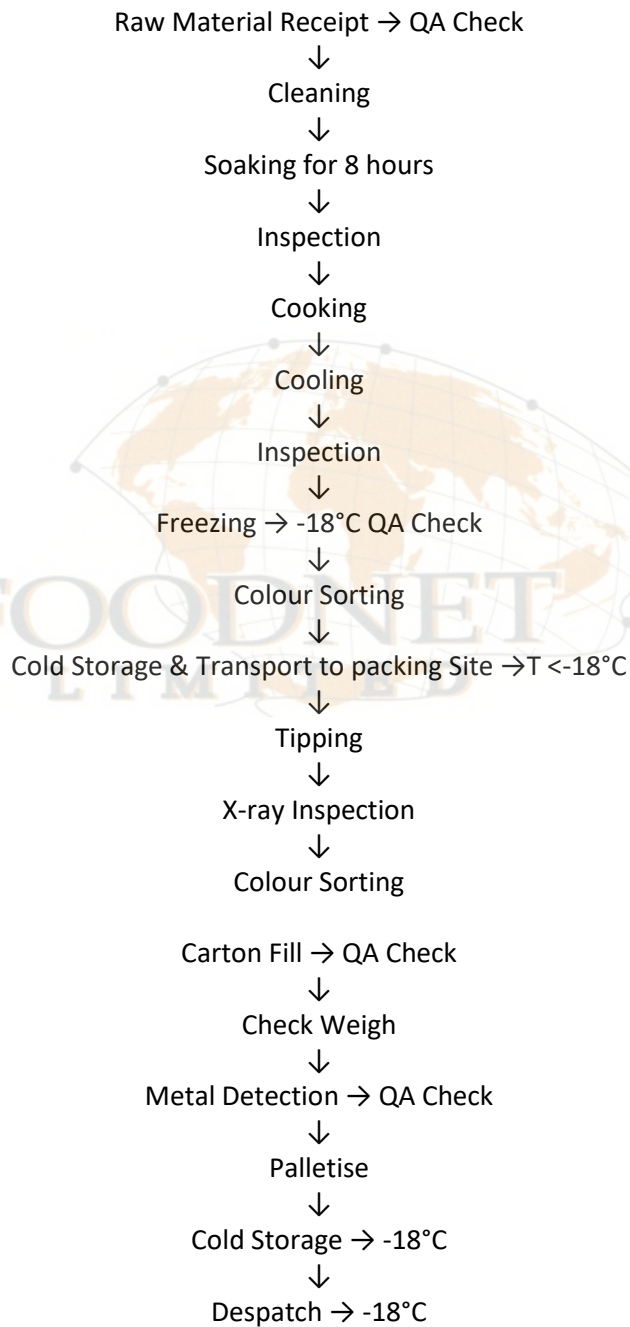
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PROCESS INFORMATION

PROCESS FLOW CHART*

*Note: this is a generic flow chart which does not refer to any specific production site.

CHICKPEAS



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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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