



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: Chilli Red Chopped 4-6mm IQF | Last Update: 31/01/2026 | Product Code: CHI007 |

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 (minimum of +75°C for 30 seconds).

INGREDIENTS Red Chillies 100% Declare as: Red Chillies
(*Capsicum frutescens*)

PROCESSING Chillies are delivered and held in chill store at 2°C until required for processing. During processing the chillies are de-stemmed, inspected, washed, chopped, frozen (-18°C or below) inspected and stored in bulk at -18°C or below.

PACKING During packing, the chillies are 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

| <u>Per 1000g</u> | <u>Maximum</u> |
|----------------------------|-----------------------|
| Foreign Material | Nil |
| EVM (excluding seeds) | 1 |
| Pencil Scarring | 3% |
| Wrinkle Skin | 2 |
| Colour Variants / Overripe | 2% w/w |
| Over/Undersize <2 or >8mm | 15% w/w |

DEFINITIONS OF DEFECTS

Foreign Material

This includes any material not derived from the chilli plant or defined as EVM, such as insects, pieces of insects, wood, glass, stones, metal, sand, grit, plastic or any other material which will render the product unacceptable.

Pencil Scarring

These are thin blemishes caused by scarring on the skin of the chilli which resemble a thin pencil line.

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Extraneous Vegetable Matter (EVM)

Vegetable material derived from the pepper plant other than the chilli flesh e.g. pieces of core, leaf etc. Vegetable material not from the pepper plant will be counted as Foreign material.

Wrinkle Skin

Wrinkling of the chilli skin caused by overmaturity.

Colour Variants / Overripe

This includes chopped chillies that are not consistent in colour with the rest of the sample.

Oversize

These are chopped chillies that are greater than 8mm in thickness.

Undersize

These are chopped chillies that are less than 2mm in thickness.

ORGANOLEPSIS (Carried out on a thawed sample.)

APPEARANCE

Frozen chopped chilli may appear in clumps or blocks, which can be breakable by repetitive banging.

COLOUR

Fairly bright red but may be slightly non-uniform.

FLAVOUR

Have a heat/pungency rate of 800 - 2000 Scoville units.

TEXTURE

Fairly uniform, flesh may be slightly soft, skins may be slightly tough.



Average sample

| | | | | |
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MICROBIOLOGICAL

| Organism | Target | Maximum |
|------------------------|-----------------|-----------------|
| <i>TVC @ 30°C</i> | 1×10^4 | 1×10^6 |
| <i>Total Coliforms</i> | 1×10^2 | 5×10^3 |
| <i>E. coli</i> | Nil | 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 flash blanched at 96C-98C for 30-40 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.

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NUTRITIONAL INFORMATION

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

100g of uncooked chilli typically contains: -

| Parameter | Value / 100g | Methodology |
|-----------------------|--------------|------------------------------------|
| Energy - kcal | 40 | USDA Database Release 1 April 2018 |
| Energy - kJ | 166 | USDA Database Release 1 April 2018 |
| Moisture | 88.02g | USDA Database Release 1 April 2018 |
| Carbohydrate | 8.81g | USDA Database Release 1 April 2018 |
| - as sugars | 5.30g | USDA Database Release 1 April 2018 |
| - as polyols | Trace | USDA Database Release 1 April 2018 |
| - as starch | Trace | USDA Database Release 1 April 2018 |
| Fat | 0.44g | USDA Database Release 1 April 2018 |
| - as saturates | 0.042g | USDA Database Release 1 April 2018 |
| - as mono unsaturates | 0.024g | USDA Database Release 1 April 2018 |
| - as poly unsaturates | 0.239g | USDA Database Release 1 April 2018 |
| Protein | 1.87g | USDA Database Release 1 April 2018 |
| Fibre | 1.5g | USDA Database Release 1 April 2018 |
| Sodium | 9mg | USDA Database Release 1 April 2018 |
| Vitamin A | 952IU | USDA Database Release 1 April 2018 |
| Vitamin B6 | 0.506mg | USDA Database Release 1 April 2018 |
| Vitamin B12 | 0.0mg | USDA Database Release 1 April 2018 |
| Vitamin C | 143.7mg | USDA Database Release 1 April 2018 |
| Vitamin D | 0.0µg | USDA Database Release 1 April 2018 |
| Vitamin E | 0.69mg | USDA Database Release 1 April 2018 |
| Thiamin | 0.072mg | USDA Database Release 1 April 2018 |
| Riboflavin | 0.086mg | USDA Database Release 1 April 2018 |
| Niacin | 1.244mg | USDA Database Release 1 April 2018 |
| Folic Acid | 0µg | USDA Database Release 1 April 2018 |
| Biotin | 0.0µg | USDA Database Release 1 April 2018 |
| Pantothenic Acid | 0.201mg | USDA Database Release 1 April 2018 |
| Calcium | 14mg | USDA Database Release 1 April 2018 |
| Phosphorus | 43mg | USDA Database Release 1 April 2018 |
| Iron | 1.03mg | USDA Database Release 1 April 2018 |
| Magnesium | 23mg | USDA Database Release 1 April 2018 |
| Zinc | 0.26mg | USDA Database Release 1 April 2018 |
| Iodine | 3.0µg | USDA Database Release 1 April 2018 |
| Potassium | 322mg | USDA Database Release 1 April 2018 |

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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/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/Celery | 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 | No |
| 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 | | | | | |
| | | | | | |

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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PROCESS INFORMATION

PROCESS FLOW CHART*

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

CHOPPED CHILLIES

Raw Material Receipt → QA Check

↓

Inspection

↓

De-stem

↓

Washing

↓

Blanching

↓

Cooling

↓

Chopping

↓

Freezing → -18°C QA Check

↓

Inspection

↓

Weighing

↓

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 |
| 3 | 2 | 15/05/2020 | Updated Flow Chart | 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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