



Head Office: The Old Grammar School, 3-7 Market Square, Amersham, Bucks. HP7 0DF
Tel: (44) 1494 434600 Email: foodnettechnical@foodnet.ltd.uk

Technical Specification		
Product: Gooseberries IQF	Last Update: 31/01/2026	Product Code: GOO001

PACK SIZE 1 x 10kg;

ORIGIN: Chile, Italy, Peru, Poland

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 Gooseberry 100% Declare as: Gooseberry
(*Ribes uva-crispa*)

PROCESSING Gooseberries are delivered fresh to the factory, each load is quality assurance sampled for foreign material and physical defects. The load is then put in a chill store (3°C) before washing, inspection and freezing to -18°C or below.

PACKING During packing the gooseberries 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.

DEFECT TOLERANCES

<u>Per 1000g</u>	Maximum
Foreign Material	Nil
EVM	4
Clumps	1% w/w
Deformed, damaged fruit	2% w/w
Blemish	3
Splits/Broken fruits	5% w/w
Over ripe fruits	3% w/w
Immature fruits	5% w/w

DEFINITIONS OF DEFECTS

Clumps

This is where three or more berries are welded together, and which cannot be readily separated without causing damage to the product.

Foreign Material

This includes any material other than that derived from the gooseberry 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.

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EVM

This includes any free vegetable matter that is derived from the gooseberry other than skin.

Deformed, damaged fruit

This includes any gooseberry which is significantly deformed.

Blemish

A discoloured area either as a single blemish or an aggregate of blemishes covering an area greater than 2mm.

Splits/Broken Fruits

This includes any gooseberry which has an open crack.

Over ripe fruits

These are berries that exhibit a brown colour and are significantly different to the rest of the sample.

Immature fruits

These are berries that are under ripe and are significantly different to the rest of the sample.

ORGANOLEPSIS (Carried out on a thawed sample.)

COLOUR

Light green colour, typical of gooseberries.

FLAVOUR

Characteristic gooseberry flavour.

TEXTURE

Uniformly firm and tender, yielding to the bite.



Average sample

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MICROBIOLOGICAL

Organism	Target	Maximum
<i>TVC @ 30°C</i>	5×10^5	1×10^6
<i>Total Coliforms</i>	1×10^2	5×10^3
<i>E. coli</i>	1×10^2	1×10^3
<i>Listeria mono</i>	Absent in 25g	1×10^2
<i>Salmonella</i>	Absent in 25g	Absent in 25g

ANALYTICAL N/A – Un-Blanched 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. 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 gooseberries typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	19	USDA Nutrient Database Release 21
Energy - kJ	81	USDA Nutrient Database Release 21
Moisture	90.1g	USDA Nutrient Database Release 21
Carbohydrate	3.0g	USDA Nutrient Database Release 21
- as sugars	3.0g	USDA Nutrient Database Release 21
- as polyols	0.0g	USDA Nutrient Database Release 21
- as starch	0.0g	USDA Nutrient Database Release 21
Fat	0.4g	USDA Nutrient Database Release 21
- as saturates	Trace	USDA Nutrient Database Release 21
- as mono unsaturates	Trace	USDA Nutrient Database Release 21
- as poly unsaturates	Trace	USDA Nutrient Database Release 21
Protein	1.1g	USDA Nutrient Database Release 21
Fibre	2.4g	USDA Nutrient Database Release 21
Sodium	2mg	USDA Nutrient Database Release 21
Vitamin A	18.3µg	USDA Nutrient Database Release 21
Vitamin B ₆	0.02mg	USDA Nutrient Database Release 21
Vitamin B ₁₂	0.0mg	USDA Nutrient Database Release 21
Vitamin C	14mg	USDA Nutrient Database Release 21
Vitamin D	0.0µg	USDA Nutrient Database Release 21
Vitamin E	0.37mg	USDA Nutrient Database Release 21
Thiamin	0.03mg	USDA Nutrient Database Release 21
Riboflavin	0.03mg	USDA Nutrient Database Release 21
Niacin	0.3mg	USDA Nutrient Database Release 21
Folic Acid	8µg	USDA Nutrient Database Release 21
Biotin	0.5µg	USDA Nutrient Database Release 21
Pantothenic Acid	0.29mg	USDA Nutrient Database Release 21
Calcium	28mg	USDA Nutrient Database Release 21
Phosphorus	34mg	USDA Nutrient Database Release 21
Iron	0.3mg	USDA Nutrient Database Release 21
Magnesium	7mg	USDA Nutrient Database Release 21
Zinc	0.1mg	USDA Nutrient Database Release 21
Iodine	Trace	USDA Nutrient Database Release 21
Potassium	210mg	USDA Nutrient Database Release 21

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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	YES		100% Gooseberries		
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.					
<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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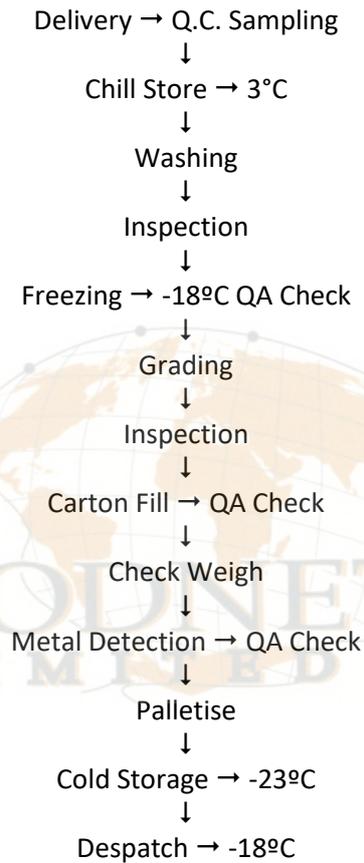
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PROCESS INFORMATION

PROCESS FLOW CHART*

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

GOOSEBERRY



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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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