



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

### Technical Specification

<b>Product:</b> Shiitake Mushroom Sliced 5MM Unblanched IQF	<b>Last Update:</b> 31/01/2020	<b>Product Code:</b> MUS038
--	-----------------------------------	--------------------------------

**PACK SIZE** 1 x 10kg;

**ORIGIN:** China, The Netherlands

**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** Shiitake Mushroom 100% Declare as: Shiitake Mushroom  
(*Lentinula edodes*)

**PROCESSING** Shiitake mushrooms 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, trimming, inspection before slicing and freezing to -18°C or below.

**PACKING** During packing the mushrooms 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**

<b><u>Per 500g</u></b>	<b><u>Maximum</u></b>
Clumps	7% w/w
Foreign Material	Nil
EVM	1
Thickness 4-6mm	90% w/w
Oversize >70mm long	5% w/w

### **DEFINITIONS OF DEFECTS**

#### **Clumps**

This is where 3 or more slices are welded together which cannot be readily separated without causing damage to the slice.

#### **Foreign Material**

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

Doc Ref: PRO-SPE	Issue date: 31.01.2023	Issue No: 4	Prepared by: Filipe Soares	Authorised by: Gianluca Oberto
---------------------	---------------------------	----------------	-------------------------------	-----------------------------------



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

#### **EVM**

This includes any free vegetable matter which is derived from the mushroom eg. root-like hyphae.

#### **Thickness**

The mushrooms are slice to a nominal 5mm thickness with a range of 4 to 6mm measured between the cut surfaces.

#### **Oversize**

These are mushroom slices measuring more than 70mm in length.

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

#### **COLOUR**

White or creamy coloured mushrooms with brown cap skin. There may be very slight non-uniformity in colour amongst the mushrooms.

#### **FLAVOUR**

Full characteristic chestnut mushroom flavour. May be slightly earthy, with no harsh flavours.

#### **TEXTURE**

Uniformly firm and tender, yielding to the bite.



Average sample

Doc Ref: PRO-SPE	Issue date: 31.01.2023	Issue No: 4	Prepared by: Filipe Soares	Authorised by: Gianluca Oberto
---------------------	---------------------------	----------------	-------------------------------	-----------------------------------



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)

#### **MICROBIOLOGICAL**

Organism	Target	Maximum
<i>TVC @ 30°C</i>	$5 \times 10^5$	$1 \times 10^6$
<i>Total Coliforms</i>	$3 \times 10^3$	$1 \times 10^4$
<i>E. coli</i>	$1 \times 10^1$	$1 \times 10^2$
<i>Listeria mono</i>	Absent in 25g	$1 \times 10^2$
<i>Salmonella</i>	Absent in 25g	Absent in 25g

**ANALYTICAL** N/A – Un-blanced 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.

Doc Ref: PRO-SPE	Issue date: 31.01.2023	Issue No: 4	Prepared by: Filipe Soares	Authorised by: Gianluca Oberto
---------------------	---------------------------	----------------	-------------------------------	-----------------------------------



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)

## **NUTRITIONAL INFORMATION**

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

100g of uncooked shiitake mushroom typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	65	McCance & Widdowson 5 <sup>th</sup> Edition
Energy - kJ	277	McCance & Widdowson 5 <sup>th</sup> Edition
Moisture	83.5g	McCance & Widdowson 5 <sup>th</sup> Edition
Carbohydrate	14.3g	McCance & Widdowson 5 <sup>th</sup> Edition
- as sugars	4.1g	McCance & Widdowson 5 <sup>th</sup> Edition
- as polyols	0.0g	McCance & Widdowson 5 <sup>th</sup> Edition
- as starch	9.2g	McCance & Widdowson 5 <sup>th</sup> Edition
Fat	0.2g	McCance & Widdowson 5 <sup>th</sup> Edition
- as saturates	0.1g	McCance & Widdowson 5 <sup>th</sup> Edition
- as mono unsaturates	0.1g	McCance & Widdowson 5 <sup>th</sup> Edition
- as poly unsaturates	0.0g	McCance & Widdowson 5 <sup>th</sup> Edition
Protein	1.6g	McCance & Widdowson 5 <sup>th</sup> Edition
Fibre	2.1g	McCance & Widdowson 5 <sup>th</sup> Edition
Sodium	4mg	McCance & Widdowson 5 <sup>th</sup> Edition
Vitamin A	0µg	McCance & Widdowson 5 <sup>th</sup> Edition
Vitamin B <sub>6</sub>	0.18mg	McCance & Widdowson 5 <sup>th</sup> Edition
Vitamin B <sub>12</sub>	0µg	McCance & Widdowson 5 <sup>th</sup> Edition
Vitamin C	1.0mg	McCance & Widdowson 5 <sup>th</sup> Edition
Vitamin D	0µg	McCance & Widdowson 5 <sup>th</sup> Edition
Vitamin E	0.12mg	McCance & Widdowson 5 <sup>th</sup> Edition
Thiamin	0.09mg	McCance & Widdowson 5 <sup>th</sup> Edition
Riboflavin	0.31mg	McCance & Widdowson 5 <sup>th</sup> Edition
Niacin	3.2mg	McCance & Widdowson 5 <sup>th</sup> Edition
Folic Acid	44µg	McCance & Widdowson 5 <sup>th</sup> Edition
Biotin	12µg	McCance & Widdowson 5 <sup>th</sup> Edition
Pantothenic Acid	2.0mg	McCance & Widdowson 5 <sup>th</sup> Edition
Calcium	6.0mg	McCance & Widdowson 5 <sup>th</sup> Edition
Phosphorus	80mg	McCance & Widdowson 5 <sup>th</sup> Edition
Iron	0.6mg	McCance & Widdowson 5 <sup>th</sup> Edition
Magnesium	9.0mg	McCance & Widdowson 5 <sup>th</sup> Edition
Zinc	0.4mg	McCance & Widdowson 5 <sup>th</sup> Edition
Iodine	3µg	McCance & Widdowson 5 <sup>th</sup> Edition
Potassium	320mg	McCance & Widdowson 5 <sup>th</sup> Edition

Doc Ref: PRO-SPE	Issue date: 31.01.2023	Issue No: 4	Prepared by: Filipe Soares	Authorised by: Gianluca Oberto
---------------------	---------------------------	----------------	-------------------------------	-----------------------------------




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

### **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 2023

### **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 2023

### **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.

Doc Ref: PRO-SPE	Issue date: 31.01.2023	Issue No: 4	Prepared by: Filipe Soares	Authorised by: Gianluca Oberto
---------------------	---------------------------	----------------	-------------------------------	-----------------------------------



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)

## **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/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/Celery	NO			
Lupins	NO			
*Including any product derived from slaughtered animals, e.g. gelatine, rennet				
**Including wheat, corn, barley, rye, oats, etc.				
<b>Please be aware the manufacturing sites we supply this item from may handle allergens in production. Procedures are in place to prevent cross-contamination.</b>				
<b>Is this product Suitable for:</b>				
<b>Vegans</b>	Yes (Not certified)	<b>Vegetarians</b>	Yes	<b>Organic</b>
<b>Halal</b>	Yes (Not certified)	<b>Kosher</b>	Yes (Not certified)	

Doc Ref: PRO-SPE	Issue date: 31.01.2023	Issue No: 4	Prepared by: Filipe Soares	Authorised by: Gianluca Oberto
---------------------	---------------------------	----------------	-------------------------------	-----------------------------------



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)

### **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 2023

Signed on behalf of the Customer:

Name:

Job Title:

Signature:

Date:

Doc Ref: PRO-SPE	Issue date: 31.01.2023	Issue No: 4	Prepared by: Filipe Soares	Authorised by: Gianluca Oberto
---------------------	---------------------------	----------------	-------------------------------	-----------------------------------



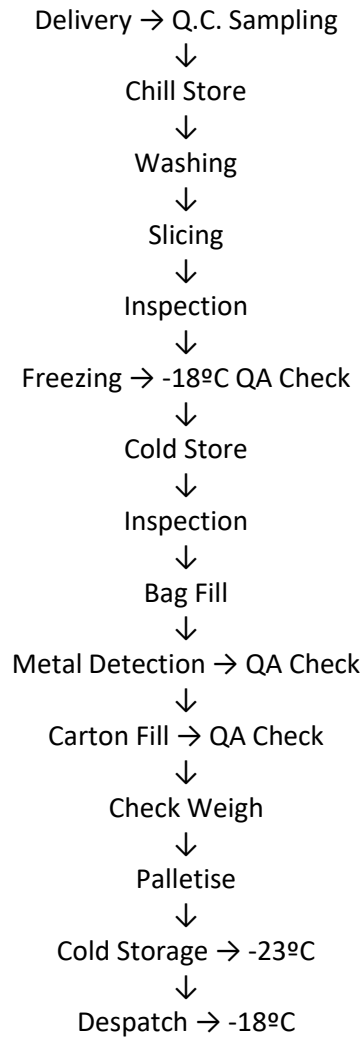
Head Office: The Old Grammar School, 3-7 Market Square, Amersham, Bucks. HP7 ODF  
Tel: (44) 1494 434600 Email: [foodnettechnical@foodnet.ltd.uk](mailto:foodnettechnical@foodnet.ltd.uk)

## **PROCESS INFORMATION**

### **PROCESS FLOW CHART\***

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

#### **SLICED SHIITAKE MUSHROOMS**



Doc Ref: PRO-SPE	Issue date: 31.01.2023	Issue No: 4	Prepared by: Filipe Soares	Authorised by: Gianluca Oberto
---------------------	---------------------------	----------------	-------------------------------	-----------------------------------





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

### **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

Doc Ref: PRO-SPE	Issue date: 31.01.2023	Issue No: 4	Prepared by: Filipe Soares	Authorised by: Gianluca Oberto
---------------------	---------------------------	----------------	-------------------------------	-----------------------------------