



Head Office: The Old Grammar School, 3-7 Market Square, Amersham, Bucks. HP7 0DF
Tel: (44) 1494 434600 Fax: (44) 1494 434435
Email: foodnettechnical@foodnet.ltd.uk

Product Specification

Strawberry Camarossa Halves 26/32mm

Date: 1st May 2017

Page 1 of 11

PACK SIZE 1 x 20kg

ORIGIN: Morocco

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 Strawberries 100% Declare as: Strawberries
(*Fragaria virginiana*)
Varity: Camarossa

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

PACKING During packing the strawberries are inspected before being weighed and filled 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.

Doc Ref: PRO-SPE	Issue date: 01.05.2017	Issue No: 2	Prepared by: G. Oberto	Authorised by: Rhys Owen
---------------------	---------------------------	----------------	---------------------------	-----------------------------

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**Assessed on 1000g sample (frozen)**

<u>Defect</u>	<u>Tolerance</u>
Clumps	3%w/w
Foreign Matter (FM)	Nil
Foreign Extraneous Vegetable Matter (FEVM)	Nil
Extraneous Vegetable Matter (EVM)	2
Under-ripe Berries	0.5% w/w
Overripe	3% w/w
Black or Brown Spots	2 (number)
Damaged	2% w/w
Deformed	2% w/w
Attached Calyx/Stalk	2(number)
Fruit with juice frozen on the outside	3% w/w
Size (Dia :< 26mm; Dia: >40mm)	5% w/w

DEFINITIONS OF DEFECTS**Clumps**

This is where two or more strawberries are welded together, and which cannot be readily separated without causing damage to the product. The number of the berries affected shall be recorded. These strawberries shall then be separated and assessed for the remainder of the defects.

Foreign Matter:

This includes any material not derived from the strawberry plant nor defined as FEVM. Examples of foreign matter include insects, pieces of insects, wood, glass, mineral stones, metal, slugs etc.

Foreign Extraneous Vegetable Matter

This includes any vegetable material not derived from the strawberry plant, and which is non-toxic.

Doc Ref: PRO-SPE	Issue date: 01.05.2017	Issue No: 2	Prepared by: G. Oberto	Authorised by: Rhys Owen
---------------------	---------------------------	----------------	---------------------------	-----------------------------

EVM

This includes any extraneous vegetable material derived from the strawberry plant, other than the strawberry berry. This includes unattached calyces and part calyces, leaves and leaf pieces.

Under-ripe Berries

This includes berries which are white or green for more than 25% of their surface area, as a result of immaturity.

Overripe

This includes berries which are very dark red, with a very soft texture.

Black or Brown Spots

This includes strawberries which are blemished to the extent that the area affected is equal to, or greater than, an equivalent circle of 6mm in diameter, either as a single blemish or an aggregate of blemishes on the same berry.

Damaged

These are berries which have been broken, or badly squashed, causing a reduction in the diameter of the berry.

Deformed

These are berries which are seriously malformed.

Attached Calyx/Stalk

These are berries where the removal of the calyx is incomplete, and the calyx, part calyx or stalk remains attached to the berry

Fruit with juice frozen on the outside

Strawberry juice adhering to the slice.

Size

See above table for size.

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

Doc Ref: PRO-SPE	Issue date: 01.05.2017	Issue No: 2	Prepared by: G. Oberto	Authorised by: Rhys Owen
---------------------	---------------------------	----------------	---------------------------	-----------------------------

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

Red, typical of the variety.

FLAVOUR

Full, natural and characteristic strawberry flavour.

TEXTURE

Berries shall be firm but tender, and shall have substantially retained their shape.



Average sample

Doc Ref: PRO-SPE	Issue date: 01.05.2017	Issue No: 2	Prepared by: G. Oberto	Authorised by: Rhys Owen
---------------------	---------------------------	----------------	---------------------------	-----------------------------

MICROBIOLOGICAL

Organism	Target	Maximum
T V C @ 30°C	1 x 10 ⁴	1 x 10 ⁵
Enterobacteria	1 x 10 ²	1 x 10 ³
E. coli	1 x 10 ¹	1 x 10 ²
Yeasts & Moulds	5 x 10 ³	1 x 10 ⁴
S. aureus	5 x 10 ¹	1 x 10 ²
Listeria mono	Absent in 25g	1 x 10 ²
Salmonella	Absent in 25g	Absent in 25g

ANALYTICAL

Brix 4 - 10
pH 3.1 - 3.7

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.

Doc Ref: PRO-SPE	Issue date: 01.05.2017	Issue No: 2	Prepared by: G. Oberto	Authorised by: Rhys Owen
---------------------	---------------------------	----------------	---------------------------	-----------------------------

NUTRITIONAL INFORMATION

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

100g of uncooked strawberry typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	27	McCance & Widdowson 6 th Edition
Energy - kJ	116	McCance & Widdowson 6 th Edition
Moisture	88.9g	McCance & Widdowson 6 th Edition
Carbohydrate	6.2g	McCance & Widdowson 6 th Edition
- as sugars	6.2g	McCance & Widdowson 6 th Edition
- as polyols	0.0g	McCance & Widdowson 6 th Edition
- as starch	0.0g	McCance & Widdowson 6 th Edition
Fat	Trace	McCance & Widdowson 6 th Edition
- as saturates	Trace	McCance & Widdowson 6 th Edition
- as mono unsaturates	Trace	McCance & Widdowson 6 th Edition
- as poly unsaturates	Trace	McCance & Widdowson 6 th Edition
Protein	0.6g	McCance & Widdowson 6 th Edition
Fibre	2.0g	McCance & Widdowson 6 th Edition
Sodium	2mg	McCance & Widdowson 6 th Edition
Vitamin A	30µg	McCance & Widdowson 6 th Edition
Vitamin B ₆	0.0mg	McCance & Widdowson 6 th Edition
Vitamin B ₁₂	0.0mg	McCance & Widdowson 6 th Edition
Vitamin C	60mg	McCance & Widdowson 6 th Edition
Vitamin D	0.0µg	McCance & Widdowson 6 th Edition
Vitamin E	0.2mg	McCance & Widdowson 6 th Edition
Thiamin	0.0mg	McCance & Widdowson 6 th Edition
Riboflavin	0.03mg	McCance & Widdowson 6 th Edition
Niacin	0.0mg	McCance & Widdowson 6 th Edition
Folic Acid	20µg	McCance & Widdowson 6 th Edition
Biotin	1.0µg	McCance & Widdowson 6 th Edition
Pantothenic Acid	0.0mg	McCance & Widdowson 6 th Edition
Calcium	22mg	McCance & Widdowson 6 th Edition
Phosphorus	23mg	McCance & Widdowson 6 th Edition
Iron	0.7mg	McCance & Widdowson 6 th Edition
Magnesium	12mg	McCance & Widdowson 6 th Edition
Zinc	0.1mg	McCance & Widdowson 6 th Edition
Iodine	0.0µg	McCance & Widdowson 6 th Edition
Potassium	160mg	McCance & Widdowson 6 th Edition

Doc Ref: PRO-SPE	Issue date: 01.05.2017	Issue No: 2	Prepared by: G. Oberto	Authorised by: Rhys Owen
---------------------	---------------------------	----------------	---------------------------	-----------------------------

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

Doc Ref: PRO-SPE	Issue date: 01.05.2017	Issue No: 2	Prepared by: G. Oberto	Authorised by: Rhys Owen
---------------------	---------------------------	----------------	---------------------------	-----------------------------

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	Strawberry 100%
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 / Celeriac	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>		

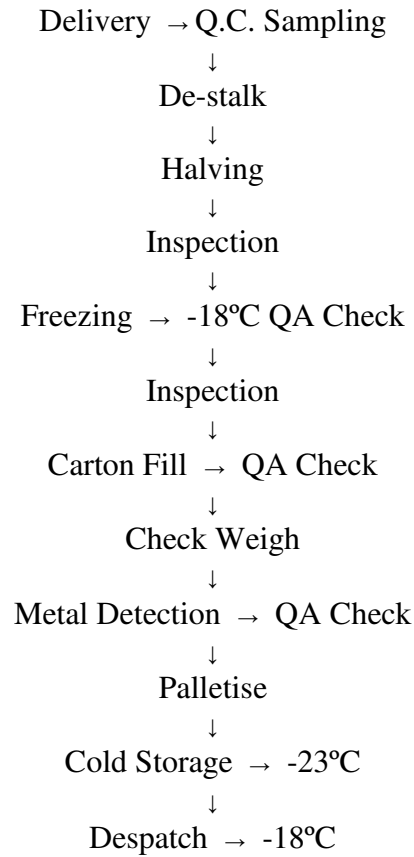
FOOD ADDITIVES

E. Number	Name	In Which Ingredient	Function in Ingredient	Function in Final Product	% In Final Product
None					

Doc Ref: PRO-SPE	Issue date: 01.05.2017	Issue No: 2	Prepared by: G. Oberto	Authorised by: Rhys Owen
---------------------	---------------------------	----------------	---------------------------	-----------------------------

PROCESS INFORMATION**PROCESS FLOW CHART***

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

STRAWBERRIES

Doc Ref: PRO-SPE	Issue date: 01.05.2017	Issue No: 2	Prepared by: G. Oberto	Authorised by: Rhys Owen
---------------------	---------------------------	----------------	---------------------------	-----------------------------

COSHH Data For Frozen Fruits

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:

Doc Ref: PRO-SPE	Issue date: 01.05.2017	Issue No: 2	Prepared by: G. Oberto	Authorised by: Rhys Owen
---------------------	---------------------------	----------------	---------------------------	-----------------------------

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

Doc Ref: PRO-SPE	Issue date: 01.05.2017	Issue No: 2	Prepared by: G. Oberto	Authorised by: Rhys Owen
---------------------	---------------------------	----------------	---------------------------	-----------------------------