



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 Puree without Seeds

Date: 1st May 2017

Page 1 of 10

PACK SIZE

1 x 10kg; 1 x 18kg

ORIGIN

Poland/ Belgium

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*)

PROCESSING

Strawberries are delivered frozen to the factory, each load is quality assurance sampled for foreign material and physical defects. The strawberry fruits are thawed, inspected and frozen to -18°C or below.

PACKING

During packing the strawberries are inspected and the puree produced being weighed and filled into plastic buckets or wax coated cartons. The buckets/cartons are Best Before and Production date coded, check weighed, 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
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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 Product shall be checked at least hourly against the following tolerances for defects: -

<u>Per 1000g</u>	<u>Target</u>
Foreign Material	Nil
EVM	Nil

DEFINITIONS OF DEFECTS**Foreign Material**

This includes any material not derived from the strawberry 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.

Extraneous Vegetable Matter (EVM)

This includes any free leaves or stalks that are derived from the strawberry plant.

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
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ORGANOLEPSIS (Carried out on a thawed sample.)

COLOUR Strawberry pink/red, typical of the variety used.

FLAVOUR Full, natural and characteristic strawberry flavour.

TEXTURE Typical of fruit puree.



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 ⁵	1 x 10 ⁶
Yeasts & Moulds	1 x 10 ³	1 x 10 ⁴
Listeria mono	Absent in 25g	1 x 10 ²
Salmonella	Absent in 25g	Absent in 25g

ANALYTICAL

Brix	6.5 – 8.5°
pH	2.5 – 4.0
Acidity	0.70 – 0.95%

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 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.

CARTONS

Corrugated fibreboard of glued construction with an inner wax coating. No staples to be used. Shall be sealed using blue adhesive tape.

BUCKETS

White plastic bucket sealed with snap tight lid.

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

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

100g of uncooked strawberry puree typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	30	McCance & Widdowson 7 th Edition
Energy - kJ	126	McCance & Widdowson 7 th Edition
Moisture	91.6g	McCance & Widdowson 7 th Edition
Carbohydrate	6.1g	McCance & Widdowson 7 th Edition
- as sugars	6.1g	McCance & Widdowson 7 th Edition
- as polyols	0.0g	McCance & Widdowson 7 th Edition
- as starch	0.0g	McCance & Widdowson 7 th Edition
Fat	0.5g	McCance & Widdowson 7 th Edition
- as saturates	Trace	McCance & Widdowson 7 th Edition
- as mono unsaturates	0.1g	McCance & Widdowson 7 th Edition
- as poly unsaturates	0.3g	McCance & Widdowson 7 th Edition
Protein	0.6g	McCance & Widdowson 7 th Edition
Fibre	1.0g	McCance & Widdowson 7 th Edition
Sodium	1mg	McCance & Widdowson 7 th Edition
Vitamin A	30µg	McCance & Widdowson 7 th Edition
Vitamin B ₆	0.03mg	McCance & Widdowson 7 th Edition
Vitamin B ₁₂	0.0µg	McCance & Widdowson 7 th Edition
Vitamin C	57mg	McCance & Widdowson 7 th Edition
Vitamin D	0.0µg	McCance & Widdowson 7 th Edition
Vitamin E	0.39mg	McCance & Widdowson 7 th Edition
Thiamin	0.02mg	McCance & Widdowson 7 th Edition
Riboflavin	0.02mg	McCance & Widdowson 7 th Edition
Niacin	0.6mg	McCance & Widdowson 7 th Edition
Folic Acid	61µg	McCance & Widdowson 7 th Edition
Biotin	1.2µg	McCance & Widdowson 7 th Edition
Pantothenic Acid	0.37mg	McCance & Widdowson 7 th Edition
Calcium	17mg	McCance & Widdowson 7 th Edition
Phosphorus	26mg	McCance & Widdowson 7 th Edition
Iron	0.3mg	McCance & Widdowson 7 th Edition
Magnesium	12mg	McCance & Widdowson 7 th Edition
Zinc	0.1mg	McCance & Widdowson 7 th Edition
Iodine	1µg	McCance & Widdowson 7 th Edition
Potassium	170mg	McCance & Widdowson 7 th Edition

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---------------------	---------------------------	----------------	---------------------------	-----------------------------

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
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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	YES	Strawberries 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/Celariac	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>		

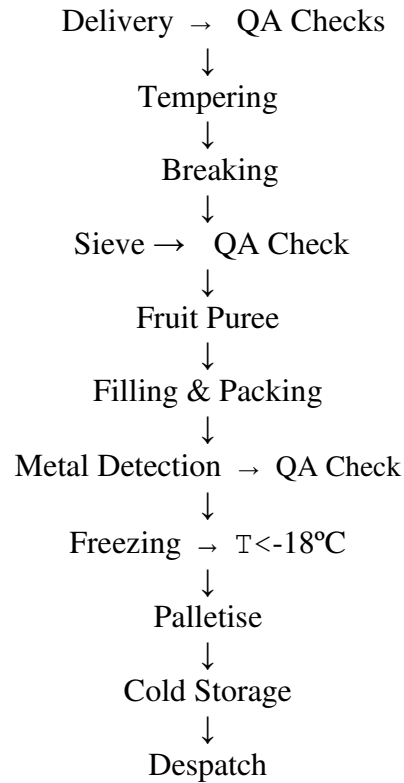
FOOD ADDITIVES

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

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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.

PUREED STRAWBERRY

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COSHH Data For Frozen Vegetables

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:

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