



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: Banana Sliced IQF	Last Update: 31/01/2023	Product Code: BAN002

PACK SIZE 1 x 10kg;

ORIGIN: Ecuador, Vietnam

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 Banana >99.5% Declare as: Banana
(Musa spp.)
Ascorbic + Citric acids <0.5%

PROCESSING Bananas 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 peeling, slicing, washing through an ascorbic/citric acid dip and freezing to -18°C or below.

PACKING During packing the sliced bananas 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 10kg</u>	Maximum
Clumps	10% w/w
Foreign Material	Nil
EVM	1
Skin Fragments	2%w/w
Blemished	3%w/w
Over-ripe	2% w/w
Unripe	1% w/w
Damaged	5% w/w
Broken Slices	2% w/w
Out of size (T <10mm; >15mm)	20%w/w

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

DEFINITIONS OF DEFECTS

Clumps

This is where 4 or more slices are welded together which cannot be readily separated without causing damage to the slices.

Foreign Material

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

EVM

These are pieces of vegetable material from the banana plant.

Blemished

This includes slices showing black or brown discoloured spots.

Over-ripe

This includes slices that have brown discolouration due to over-ripeness.

Unripe

These are slices that are very pale in colour and have a hard texture.

Damaged

These are slices that squashed or deformed.

Broken Slices

These are banana slices which are less than half the original size.

Size

See defects tolerances table for definitions.

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

ORGANOLEPSIS (Carried out on a thawed sample.)

COLOUR Creamy coloured slices typical of the variety used.

FLAVOUR Full characteristic flavour of fresh banana.

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 ODF
Tel: (44) 1494 434600 Email: foodnettechnical@foodnet.ltd.uk

MICROBIOLOGICAL

Organism	Target	Maximum
<i>TVC @ 30°C</i>	1×10^3	5×10^5
<i>Total Coliforms</i>	1×10^2	3×10^3
<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 N/A - unblanched

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 below -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.

NUTRITIONAL INFORMATION

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

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

100g of uncooked banana typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	95	McCance & Widdowson 6 th Edition
Energy - kJ	403	McCance & Widdowson 6 th Edition
Moisture	75.1g	McCance & Widdowson 6 th Edition
Carbohydrate	23.2g	McCance & Widdowson 6 th Edition
- as sugars	20.9g	McCance & Widdowson 6 th Edition
- as polyols	0.0g	McCance & Widdowson 6 th Edition
- as starch	2.3g	McCance & Widdowson 6 th Edition
Fat	0.3g	McCance & Widdowson 6 th Edition
- as saturates	0.1g	McCance & Widdowson 6 th Edition
- as mono unsaturates	Trace	McCance & Widdowson 6 th Edition
- as poly unsaturates	0.1g	McCance & Widdowson 6 th Edition
Protein	1.2g	McCance & Widdowson 6 th Edition
Fibre	1.1g	McCance & Widdowson 6 th Edition
Sodium	1mg	McCance & Widdowson 6 th Edition
Vitamin A	3.5µg	McCance & Widdowson 6 th Edition
Vitamin B6	0.29mg	McCance & Widdowson 6 th Edition
Vitamin B12	0.0µg	McCance & Widdowson 6 th Edition
Vitamin C	11mg	McCance & Widdowson 6 th Edition
Vitamin D	0.0µg	McCance & Widdowson 6 th Edition
Vitamin E	0.27mg	McCance & Widdowson 6 th Edition
Thiamin	0.4mg	McCance & Widdowson 6 th Edition
Riboflavin	0.6mg	McCance & Widdowson 6 th Edition
Niacin	0.7mg	McCance & Widdowson 6 th Edition
Folic Acid	14µg	McCance & Widdowson 6 th Edition
Biotin	2.6µg	McCance & Widdowson 6 th Edition
Pantothenic Acid	0.36mg	McCance & Widdowson 6 th Edition
Calcium	6mg	McCance & Widdowson 6 th Edition
Phosphorus	28mg	McCance & Widdowson 6 th Edition
Iron	0.3mg	McCance & Widdowson 6 th Edition
Magnesium	34mg	McCance & Widdowson 6 th Edition
Zinc	0.2mg	McCance & Widdowson 6 th Edition
Iodine	8µg	McCance & Widdowson 6 th Edition
Potassium	400mg	McCance & Widdowson 6 th Edition

GMO DECLARATION

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

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 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: 31st 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 ODF
Tel: (44) 1494 434600 Email: foodnettechnical@foodnet.ltd.uk

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	Banana 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/Celeryiac		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)		

FOOD ADDITIVES

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


E. Number	Name	In Which Ingredient	Function in Ingredient	Function in Final Product	% In Final Product
E300	Ascorbic Acid	Banana	None	Anti-Oxidant	< 0.5%
E330	Citric Acid	Banana	None	Acidity regulator	

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



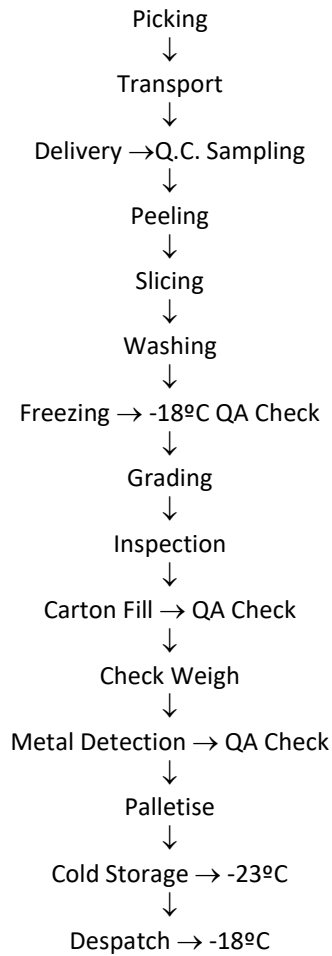
Head Office: The Old Grammar School, 3-7 Market Square, Amersham, Bucks. HP7 ODF
Tel: (44) 1494 434600 Email: foodnettechnical@foodnet.ltd.uk

PROCESS INFORMATION

PROCESS FLOW CHART*

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

SLICED BANANAS



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

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