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: Blackcurrants IQF	**Last Update:** 31/01/2026	**Product Code:** BLA006

PACK SIZE 1 x 10kg; 1 x 12kg; 4 x 2.5kg; 5 x 1kg;

ORIGIN: The Netherlands, Poland, Serbia, China, UK

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 Blackcurrants 100% Declare as: Blackcurrants *(Ribes nigrum)*

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

PACKING During packing the blackcurrants 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

Per 500g	**Maximum**
Foreign Material	Nil
Stem	1%w/w
Leaves	1% w/w
Discolouration	2%w/w
Damaged Berries	5%w/w
Shrivelled	1% w/w
Undersize (Diameter <5mm)	1%w/w

DEFINITIONS OF DEFECTS

Foreign Material
This includes any material other than that derived from the blackcurrant 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.

Stem
These are pieces of stem from the blackcurrant plant.

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Leaves
These are blackcurrant leaves.

Damaged Berries
These are blackcurrants with damage to the skin.

Discolouration
These are blackcurrant berries without their typical colouration

Shrivelled
These are blackcurrants having a seriously shrivelled appearance.

Undersize
These are blackcurrants with a diameter less than 5mm.

ORGANOLEPSIS (Carried out on a thawed sample.)

COLOUR	Black, typical of the variety.
FLAVOUR	Typical of blackcurrants, fruity/sharp. Free from taints
TEXTURE	Uniformly firm and tender, yielding to the bite.

Average sample

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MICROBIOLOGICAL

Organism	Target	Maximum
T V C @ 30°C	1×10^4	1×10^6
Total Coliforms	5×10^2	5×10^4
E. coli	Nil	1×10^2
Listeria mono	Absent in 25g	1×10^2
Salmonella	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 (10kg, 12kg) Blue food grade polythene liner of a minimum thickness of 30µm.

CARTONS (5, 10kg, 12kg) Corrugated fibreboard of glued construction, no metal staples to be used. Shall be sealed using blue adhesive tape.

INNER BAGS (1kg, 2.5kg) Clear food grade polybag with a minimum thickness of 30 micron.

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NUTRITIONAL INFORMATION

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

100g of uncooked blackcurrants typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	28	McCance & Widdowson 7th Edition
Energy - kJ	121	McCance & Widdowson 7th Edition
Moisture	77.4g	McCance & Widdowson 7th Edition
Carbohydrate	6.6g	McCance & Widdowson 7th Edition
- as sugars	6.6g	McCance & Widdowson 7th Edition
- as polyols	0.0g	McCance & Widdowson 7th Edition
- as starch	0.0g	McCance & Widdowson 7th Edition
Fat	Trace	McCance & Widdowson 7th Edition
- as saturates	Trace	McCance & Widdowson 7th Edition
- as mono unsaturates	Trace	McCance & Widdowson 7th Edition
- as poly unsaturates	Trace	McCance & Widdowson 7th Edition
Protein	0.9g	McCance & Widdowson 7th Edition
Fibre	3.6g	McCance & Widdowson 7th Edition
Sodium	3mg	McCance & Widdowson 7th Edition
Carotene	100ug	McCance & Widdowson 7th Edition
Vitamin B_6	0.08µg	McCance & Widdowson 7th Edition
Vitamin B_{12}	0.0ug	McCance & Widdowson 7th Edition
Vitamin C	200mg	McCance & Widdowson 7th Edition
Vitamin D	0.0ug	McCance & Widdowson 7th Edition
Vitamin E	1.0mg	McCance & Widdowson 7th Edition
Thiamin	0.03mg	McCance & Widdowson 7th Edition
Riboflavin	0.06mg	McCance & Widdowson 7th Edition
Niacin	0.3mg	McCance & Widdowson 7th Edition
Folic Acid	0.0mg	McCance & Widdowson 7th Edition
Biotin	0.0µg	McCance & Widdowson 7th Edition
Pantothentic Acid	0.4mg	McCance & Widdowson 7th Edition
Calcium	60mg	McCance & Widdowson 7th Edition
Phosphorus	43mg	McCance & Widdowson 7th Edition
Iron	1.3mg	McCance & Widdowson 7th Edition
Magnesium	17mg	McCance & Widdowson 7th Edition
Zinc	0.3mg	McCance & Widdowson 7th Edition
Iodine	0.0mg	McCance & Widdowson 7th Edition
Potassium	370mg	McCance & Widdowson 7th Edition

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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% Blackcurrant
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.

Please be aware the manufacturing sites we supply this item from may handle allergens in production. Procedures are in place to prevent cross-contamination.

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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PROCESS INFORMATION

PROCESS FLOW CHART*

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

BLACKCURRANTS

Delivery → Q.C. Sampling
↓
Washing
↓
De-stalk
↓
Inspection
↓
Freezing → -18ºC QA Check
↓
Inspection
↓
Carton Fill → QA Check
↓
Check Weigh
↓
Metal Detection → QA Check
↓
Palletise
↓
Cold Storage → -23ºC
↓
Despatch → -18ºC

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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
4	2	31/10/2024	Added China as COO	G. Oberto
4	2	22/04/2025	Added UK as COO	F. Soares
5	1	31/01/2026	3 Year update – general revision	F. Soares