



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: Broccoli Floret 15-30mm IQF | Last Update: 31/01/2023 | Product Code: BRO002 |

PACK SIZE 1 x 10kg;

ORIGIN: Spain, China, Poland, Turkey

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 Broccoli 100% Declare as: Broccoli
(*Brassica oleracea* var. *italica*)

PROCESSING Broccoli is harvested, delivered to the factory to be floretted. Each load is sampled and assessed for foreign material and physical defects. The load is then cleaned, blanched, frozen, size graded and filled into bulk palletainers. The frozen broccoli is sampled and assessed against specification. The palletainers are then labelled and transferred to the cold store, where they are stored at -18°C until required for packing.

PACKING During packing, the broccoli florets 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 -18°C to await despatch.

DEFECT TOLERANCES

| <u>Per 1000g</u> | MAXIMUM |
|-----------------------------------|----------------|
| Clump | 4 |
| Foreign Matter | Nil |
| Foreign EVM | Nil |
| Attached Leaves | 5%w/w |
| Stalk Part | 5%w/w |
| Long stalk (>25mm) | 15%w/w |
| Dust | 8%w/w |
| Overmature | 12 |
| Minor Blemish/Colour defect 2-6mm | 10 |
| Major Blemish/Colour defect >6mm | 2 |
| Out of size | 20% w/w |

| | | | | |
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DEFINITIONS OF DEFECTS

Clumps

These are where three or more pieces of broccoli are frozen together which cannot be readily separated without causing damage to the product.

Foreign Material

This includes any material not derived from the broccoli 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.

Attached Leaves on Florets

This includes any florets which have attached leaves.

Fragments and Dust

These are small pieces of broccoli less than 10mm in any dimension.

Stalk

These are units which are completely devoid of the broccoli beads and branching of the individual florets.

Long Stalk

This is where the stalk (measured from the last branching of the floret) is greater than 25mm in length.

Overmature

This includes any floret which has one or more buds showing yellow petals. This shall not be confused with paler under parts (lacking chlorophyll), which are characteristic of cut heads.

Major Colour/Blemish

This includes broccoli that is blemished or has a distinct area of brown or purple to the extent that the area affected is greater than 6mm in diameter, either as a single blemish or an aggregate of blemishes on the same piece.

Minor Colour/Blemish

This includes broccoli that is blemished to or has a distinct area of brown or purple the extent that the area affected is between 2mm and 6mm in diameter, either as a single blemish or an aggregate of blemishes on the same piece. Blemishes less than 2mm in diameter shall be ignored.

Out of Size

This is where the diameter of any floret exceeds 30mm when measured across the smallest dimension, or where the floret is less than 15mm when measured across the longest dimension.

ORGANOLEPSIS (Carried out on a thawed sample.)

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COLOUR

Fairly bright green but may be slightly non-uniform.

FLAVOUR

Characteristic broccoli flavour, with only slight bitterness.

TEXTURE

Tender and firm, with a yielding bite. Stalks may be slightly fibrous.



Average sample

MICROBIOLOGICAL

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

ANALYTICAL Product shall be blanched to give a trace positive peroxidase reaction (guaiacol test) between 60 and 90 seconds.

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.

NUTRITIONAL INFORMATION

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

100g of uncooked broccoli typically contains: -

| Parameter | Value / 100g | Methodology |
|-------------------------|--------------|---|
| Energy - kcal | 33 | McCance & Widdowson 6 th Edition |
| Energy - kJ | 138 | McCance & Widdowson 6 th Edition |
| Moisture | 88.2g | McCance & Widdowson 6 th Edition |
| Carbohydrate | 1.8g | McCance & Widdowson 6 th Edition |
| - as sugars | 1.5g | McCance & Widdowson 6 th Edition |
| - as polyols | 0.0g | McCance & Widdowson 6 th Edition |
| - as starch | 0.1g | McCance & Widdowson 6 th Edition |
| Fat | 0.9g | McCance & Widdowson 6 th Edition |
| - as saturates | 0.2g | McCance & Widdowson 6 th Edition |
| - as mono unsaturates | 0.1g | McCance & Widdowson 6 th Edition |
| - as poly unsaturates | 0.5g | McCance & Widdowson 6 th Edition |
| Protein | 4.4g | McCance & Widdowson 6 th Edition |
| Fibre | 2.6g | McCance & Widdowson 6 th Edition |
| Sodium | 8mg | McCance & Widdowson 6 th Edition |
| Vitamin A | 96µg | McCance & Widdowson 6 th Edition |
| Vitamin B ₆ | 0.14mg | McCance & Widdowson 6 th Edition |
| Vitamin B ₁₂ | 0µg | McCance & Widdowson 6 th Edition |
| Vitamin C | 87mg | McCance & Widdowson 6 th Edition |
| Vitamin D | 0µg | McCance & Widdowson 6 th Edition |
| Vitamin E | 1.3mg | McCance & Widdowson 6 th Edition |
| Thiamin | 0.10mg | McCance & Widdowson 6 th Edition |
| Riboflavin | 0.06mg | McCance & Widdowson 6 th Edition |
| Niacin | 0.9mg | McCance & Widdowson 6 th Edition |
| Folic Acid | 90µg | McCance & Widdowson 6 th Edition |
| Biotin | 0µg | McCance & Widdowson 6 th Edition |
| Pantothenic Acid | 0mg | McCance & Widdowson 6 th Edition |
| Calcium | 56mg | McCance & Widdowson 6 th Edition |
| Phosphorus | 87mg | McCance & Widdowson 6 th Edition |
| Iron | 1.7mg | McCance & Widdowson 6 th Edition |
| Magnesium | 22mg | McCance & Widdowson 6 th Edition |
| Zinc | 0.6mg | McCance & Widdowson 6 th Edition |
| Iodine | 2µg | McCance & Widdowson 6 th Edition |
| Potassium | 370mg | McCance & Widdowson 6 th Edition |

GMO DECLARATION

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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 vegetable.

There are no other perceived COSHH implications regarding the use of frozen fruits.

FOOD INTOLERANCE

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| 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 | 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. | | | | | |
| 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) | | |

FOOD ADDITIVES

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| 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 2023

Signed on behalf of the Customer:

Name:

Job Title:

Signature:

Date:

PROCESS INFORMATION

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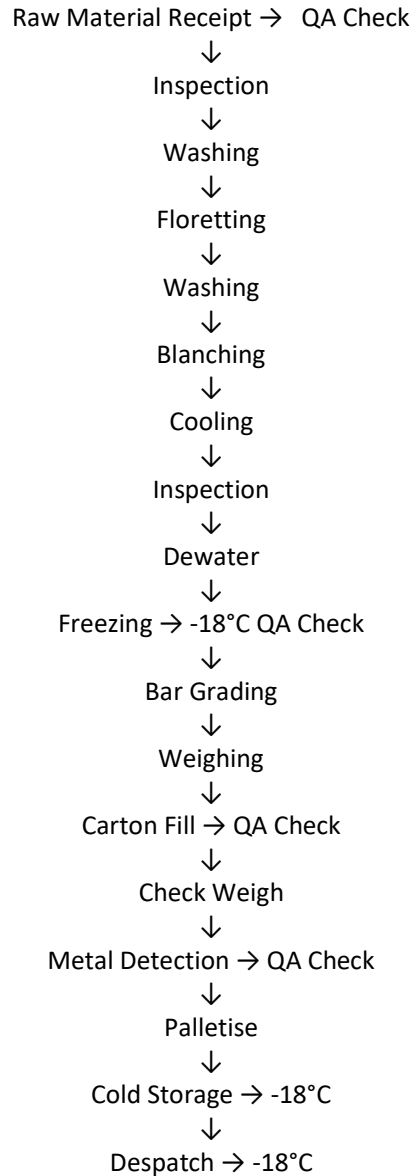


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PROCESS FLOW CHART*

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

BROCCOLI FLORET



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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 |
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