



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

Technical Specification		
Product: Brussel Sprouts Button 15-25mm IQF	Last Update: 31/01/2026	Product Code: SPR001

PACK SIZE 1 x 10kg; 1 x 15Kg;

ORIGIN: Belgium, France

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 Brussel Sprouts 100% Declare as: Brussel Sprouts
(*Brassica oleracea* var. *gemmifera*)

PROCESSING Sprouts are mechanically harvested and delivered to the factory. 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 sprouts are sampled and assessed against specification. The palletainers are then labelled and transferred to the cold store, where they are stored at -23°C until required for packing.

PACKING During packing, the brussel sprouts 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>	<u>Tolerance</u>
Foreign Matter	Nil
E.V.M.	1
Loose Leaves	3
Major Blemish	2% w/w
Perforated Leaves	6% w/w
Brown Butts	2%
Major Butts	5
Badly Formed	12
Internal Browning	1
Minor Blemish	10% w/w
Mechanically Damaged	12
Size >15mm; <25mm	80% w/w minimum

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DEFINITIONS OF DEFECTS

Foreign Material

This includes any material neither derived from the sprout plant nor 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.

EVM

This includes any vegetable material that is derived from the sprout plant or other harmless vegetable matter such as petiole stump attached to the sprout. It does not include loose leaves or leaf fragments which have become separated from the sprout.

Loose Leaves

These are leaves or fragments of leaves which have become detached from the sprout.

Major Blemish

This includes sprouts that are blemished 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 sprout.

Minor Blemish

This includes sprouts that are blemished to 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 sprout. Blemishes less than 2mm in diameter shall be ignored.

Perforated Leaves

These are sprouts with external leaves which have perforations caused by mechanical or insect means.

Brown Butts

Sprouts exhibiting significant brown discolouration on the cut surface of the butt.

Major Butts

These are sprouts with butts (or parts of butts) larger than 5mm measured from the base of first leaf. This includes ragged heels. This includes butts cut at an angle of 45°.

Badly formed

These are sprouts which are rosette or composed of loose leaves (blown) or where the leaves fail to meet over the head of sprout. This also includes loose-base structure and secondary grown (budding).

Internal Browning

Sprouts with an internal brown area.

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Mechanically Damaged

This includes sprouts mechanically damaged to the extent that the sprout is partially severed to at least the centre of the sprout, or has a macerated or crushed appearance, or where more than a quarter of the sprout has been removed. This includes over-trimmed, spiky sprouts (see illustration) or yellow sprouts.

An over-trimmed sprout is one where too much base material has been cut away causing excessive loss of outer leaves.

A yellow sprout is one where more than 50% of the surface area is completely yellow in appearance.

Size

This are sprouts greater than 25mm in any dimension, or less than 15mm in any dimension.

ORGANOLEPSIS (Carried out on a thawed sample.)

COLOUR

Fairly bright pale green but may be slightly non-uniform.

FLAVOUR

Characteristic Brussels sprout flavour with only slight bitterness.

TEXTURE

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



Average sample

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MICROBIOLOGICAL

Organism	Target	Maximum
<i>TVC @ 30°C</i>	1×10^5	1.5×10^6
<i>Total Coliforms</i>	1×10^3	5×10^3
<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.

SACKS Blue food grade polythene sack of a minimum thickness of 110µm.

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NUTRITIONAL INFORMATION

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

100g of uncooked brussels sprouts typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	42	McCance & Widdowson 6 th Edition
Energy - kJ	177	McCance & Widdowson 6 th Edition
Moisture	84.3g	McCance & Widdowson 6 th Edition
Carbohydrate	4.1g	McCance & Widdowson 6 th Edition
- as sugars	3.1g	McCance & Widdowson 6 th Edition
- as polyols	0.0g	McCance & Widdowson 6 th Edition
- as starch	0.8g	McCance & Widdowson 6 th Edition
Fat	1.4g	McCance & Widdowson 6 th Edition
- as saturates	0.3g	McCance & Widdowson 6 th Edition
- as mono unsaturates	0.1g	McCance & Widdowson 6 th Edition
- as poly unsaturates	0.7g	McCance & Widdowson 6 th Edition
Protein	3.5g	McCance & Widdowson 6 th Edition
Fibre	4.1g	McCance & Widdowson 6 th Edition
Sodium	6mg	McCance & Widdowson 6 th Edition
Vitamin A	36ug	McCance & Widdowson 6 th Edition
Vitamin B ₆	0.37mg	McCance & Widdowson 6 th Edition
Vitamin B ₁₂	0.0mg	McCance & Widdowson 6 th Edition
Vitamin C	115mg	McCance & Widdowson 6 th Edition
Vitamin D	0.0ug	McCance & Widdowson 6 th Edition
Vitamin E	1.0mg	McCance & Widdowson 6 th Edition
Thiamin	0.15mg	McCance & Widdowson 6 th Edition
Riboflavin	0.11mg	McCance & Widdowson 6 th Edition
Niacin	0.2mg	McCance & Widdowson 6 th Edition
Folic Acid	135ug	McCance & Widdowson 6 th Edition
Biotin	0.4ug	McCance & Widdowson 6 th Edition
Pantothenic Acid	1.0mg	McCance & Widdowson 6 th Edition
Calcium	26mg	McCance & Widdowson 6 th Edition
Phosphorus	77mg	McCance & Widdowson 6 th Edition
Iron	0.7mg	McCance & Widdowson 6 th Edition
Magnesium	8.0mg	McCance & Widdowson 6 th Edition
Zinc	0.5mg	McCance & Widdowson 6 th Edition
Iodine	1.0µg	McCance & Widdowson 6 th Edition
Potassium	450mg	McCance & Widdowson 6 th 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	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/Celериac	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)	

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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.

BRUSSELS SPROUTS

Raw Material Receipt → QA Check



Inspection



Washing



Blanching



Cooling



Inspection



Freezing → -18°C QA Check



Cold Storage → -23°C



Tipping



Inspection



Carton Fill → QA Check



Check Weigh



Metal Detection



Palletise



Cold Storage → -23°C



Dispatched → -18°C

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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
5	1	31/01/2026	3 Year update – general revision	F. Soares

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