



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: Cherries Black Sweet Pitted IQF	Last Update: 11/06/2025	Product Code: CHE001

PACK SIZE 1 x 10kg; 5 x 1kg; 10 x 1Kg; 13.6kg

ORIGIN: Turkey, Bulgaria, Poland, Chile

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 Sweet Cherry 100% Declare as: Sweet Cherry
(*Prunus avium*)

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

PACKING During packing the cherries 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 1000g</u>	<u>Maximum</u>
Clumps	3
Foreign Material	Nil
EVM	1
Rotten	2
Damaged	5%w/w
Blemish	10%w/w
Discoloured	3%w/w
Pits (Whole or fragment)	2

DEFINITIONS OF DEFECTS

Clumps

This is where three or more cherries are welded together and cannot be separated without damaging the cherries. The number of clumps shall be checked against the tolerance above.

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Foreign Material

This includes any material other than that derived from the cherry plant or defined as EVM, such as insects, pieces of insects/maggots, wood, glass, stones, metal, paint, grease, oil, foreign vegetable material or any other material which would render the product unacceptable.

EVM

These are large pieces of vegetable material from the cherry plant. This includes any pieces of stalk greater than 10mm in length.

Rotten

These are cherries that exhibit any discolouration caused by rotting.

Damaged

Any cherries with more than 25% of the cherry missing.

Blemished

These are cherries exhibiting noticeable blemishes greater than 5 square mm.

Discoloured

These are cherries that are under-coloured and do not possess at least a red – dark red colour, the over-all colour of the cherries is red – dark red.

Pits

These are whole loose cherry stones.

Pit Fragments

These are parts of the cherry stone inside the cherry.

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ORGANOLEPSIS (Carried out on a thawed sample.)

COLOUR

Bright uniform dark red as expected from the variety.

FLAVOUR

Characteristic of mature ripe cherries.

TEXTURE

Cherries shall be firm but tender and shall have substantially retained their shape.



Average sample

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MICROBIOLOGICAL

Organism	Target	Maximum
<i>TVC @ 30°C</i>	5×10^4	5×10^5
<i>Total Coliforms</i>	5×10^2	1×10^3
<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 N/A – Un-blanced product.

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.

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NUTRITIONAL INFORMATION

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

100g of uncooked cherries typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	48	McCance & Widdowson 6 th Edition
Energy - kJ	203	McCance & Widdowson 6 th Edition
Moisture	82.8g	McCance & Widdowson 6 th Edition
Carbohydrate	11.5g	McCance & Widdowson 6 th Edition
- as sugars	11.5g	McCance & Widdowson 6 th Edition
- as polyols	0.0g	McCance & Widdowson 6 th Edition
- as starch	0.0g	McCance & Widdowson 6 th Edition
Fat	0.6g	McCance & Widdowson 6 th Edition
- as saturates	Trace	McCance & Widdowson 6 th Edition
- as mono unsaturates	Trace	McCance & Widdowson 6 th Edition
- as poly unsaturates	Trace	McCance & Widdowson 6 th Edition
Protein	0.9g	McCance & Widdowson 6 th Edition
Fibre	0.9g	McCance & Widdowson 6 th Edition
Sodium	1mg	McCance & Widdowson 6 th Edition
Vitamin A	4.µg	McCance & Widdowson 6 th Edition
Vitamin B ₆	0.05mg	McCance & Widdowson 6 th Edition
Vitamin B ₁₂	0.0mg	McCance & Widdowson 6 th Edition
Vitamin C	11mg	McCance & Widdowson 6 th Edition
Vitamin D	0µg	McCance & Widdowson 6 th Edition
Vitamin E	0.13mg	McCance & Widdowson 6 th Edition
Thiamin	0.03mg	McCance & Widdowson 6 th Edition
Riboflavin	0.03mg	McCance & Widdowson 6 th Edition
Niacin	0.2mg	McCance & Widdowson 6 th Edition
Folic Acid	5µg	McCance & Widdowson 6 th Edition
Biotin	0.4µg	McCance & Widdowson 6 th Edition
Pantothenic Acid	0.26mg	McCance & Widdowson 6 th Edition
Calcium	13mg	McCance & Widdowson 6 th Edition
Phosphorus	21mg	McCance & Widdowson 6 th Edition
Iron	0.2mg	McCance & Widdowson 6 th Edition
Magnesium	10mg	McCance & Widdowson 6 th Edition
Zinc	0.1mg	McCance & Widdowson 6 th Edition
Iodine	Trace	McCance & Widdowson 6 th Edition
Potassium	210mg	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: 11 June 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: 11 June 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/Crustaceans/Molluscs		NO			
Cereals (**)		NO			
Gluten		NO			
Yeast/Yeast Extract		NO			
Soya/Soya Derivatives		NO			
Fruit & Fruit Derivatives		YES	100% Cherries		
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.					
<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: 11 June 2026

Signed on behalf of the Customer:

Name:

Job Title:

Signature:

Date:

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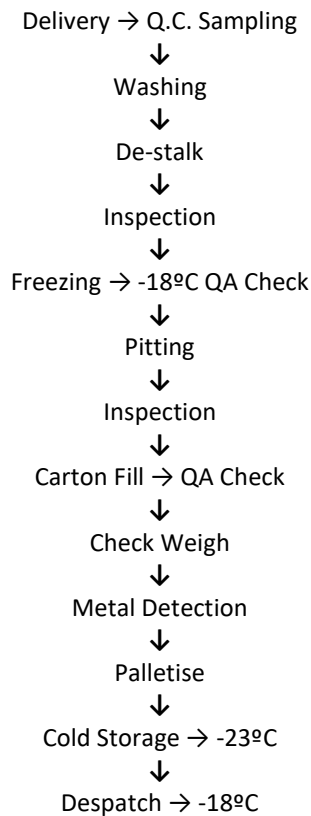
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PROCESS INFORMATION

PROCESS FLOW CHART*

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

CHERRIES



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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	11/06/2025	Updated defect tolerance for pit (whole or fragment)	G. Oberto

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