



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: Lemon Zest Milled IQF	Last Update: 31/01/2023	Product Code: LEM009
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PACK SIZE 1 x 10Kg; 5 x 1kg

ORIGIN: Spain, Argentina, Egypt, Mexico, Portugal, South Africa, Swaziland, Uruguay, 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 Lemon 100% Declare as: Lemon
(*Citrus limon*)

PROCESSING Lemons are harvested by hand and delivered fresh to the factory, each load is quality assurance sampled for foreign material and physical defects. The lemon peel is washed, milled, inspected and frozen to -18°C or below.

PACKING During packing the lemon zest 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
Colour Defect	1%w/w
Oversize (L>5mm)	5%w/w

DEFINITIONS OF DEFECTS

Clumps

These are units which are welded together and cannot be separated without damaging the product.

Foreign Material

This includes any material 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.

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EVM

These are pieces of vegetable material from the lemon other than the lemon peel. This also includes any piece of lemon stalk and leaves.

Colour Defect

These are units that are under-coloured and do not possess the typical yellow colour of the lemon peel.

Oversize

These are units which are greater than 5mm.

ORGANOLEPSIS (Carried out on a thawed sample.)

COLOUR Bright uniform white and yellow.

FLAVOUR Full, characteristic of lemon zest.

TEXTURE Fairly uniform.



Average sample

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MICROBIOLOGICAL

Organism	Target	Maximum
<i>T V C @ 30°C</i>	5×10^4	1×10^6
<i>Total Coliforms</i>	1×10^2	1×10^4
<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 – Un-blanchd 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 Lemon typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	47	USDA Nutritional Database 28
Energy - kJ	199	USDA Nutritional Database 28
Moisture	81.6	McCance & Widdowson 7 th Edition
Carbohydrate	16.0g	USDA Nutritional Database 28
- as sugars	4.17g	USDA Nutritional Database 28
- as polyols	0.0g	McCance & Widdowson 7 th Edition
- as starch	0.0g	McCance & Widdowson 7 th Edition
Fat	0.3g	McCance & Widdowson 7 th Edition
- as saturates	0.1g	McCance & Widdowson 7 th Edition
- as mono unsaturates	Trace	McCance & Widdowson 7 th Edition
- as poly unsaturates	0.1g	McCance & Widdowson 7 th Edition
Protein	1.5g	McCance & Widdowson 7 th Edition
Fibre	10.6g	McCance & Widdowson 7 th Edition
Sodium	6mg	McCance & Widdowson 7 th Edition
Vitamin A	0µg	McCance & Widdowson 7 th Edition
Vitamin B ₆	0.17mg	McCance & Widdowson 7 th Edition
Vitamin B ₁₂	0.0mg	McCance & Widdowson 7 th Edition
Vitamin C	130mg	McCance & Widdowson 7 th Edition
Vitamin D	0µg	McCance & Widdowson 7 th Edition
Vitamin E	0.25mg	McCance & Widdowson 7 th Edition
Thiamin	0.06mg	McCance & Widdowson 7 th Edition
Riboflavin	0.08mg	McCance & Widdowson 7 th Edition
Niacin	0.4mg	McCance & Widdowson 7 th Edition
Folic Acid	11µg	McCance & Widdowson 7 th Edition
Pantothenic Acid	0.19mg	McCance & Widdowson 7 th Edition
Calcium	130mg	McCance & Widdowson 7 th Edition
Phosphorus	12mg	McCance & Widdowson 7 th Edition
Iron	0.8mg	McCance & Widdowson 7 th Edition
Magnesium	15mg	McCance & Widdowson 7 th Edition
Zinc	0.3mg	McCance & Widdowson 7 th Edition
Potassium	160mg	McCance & Widdowson 7 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 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.

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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% Lemon		
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: 31st January 2023

Signed on behalf of the Customer:

Name:

Job Title:

Signature:

Date:

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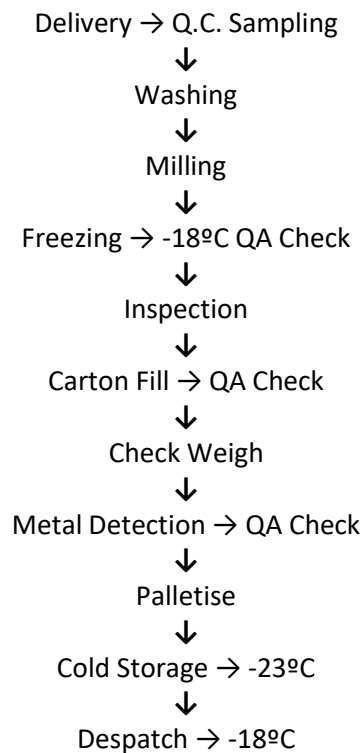
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PROCESS INFORMATION

PROCESS FLOW CHART*

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

Lemon Wedges



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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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