



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

| Technical Specification                                   |                                   |                                |
|---|-----------------------------------|--------------------------------|
| <b>Product:</b><br>Mushroom Button 15-35mm Unblanched IQF | <b>Last Update:</b><br>31/01/2026 | <b>Product Code:</b><br>MUS048 |

**PACK SIZE** 1 x 10kg;

**ORIGIN:** The Netherlands

**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** Mushroom 100% Declare as: Mushroom  
(*Agaricus bisporus*)

**PROCESSING** Mushrooms are delivered fresh to the factory, each load is quality assurance sampled for foreign material and physical defects. The load is then put in a chill store (3°C) before washing, trimming and inspection before freezing to -18°C or below.

**PACKING** During packing the mushrooms 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 to the UK, at -18°C.

#### **DEFECT TOLERANCES**

| <b><u>Per 500g</u></b>       | <b><u>Maximum</u></b> |
|------------------------------|-----------------------|
| Clumps                       | 1                     |
| Foreign Material             | Nil                   |
| EVM                          | ≤0.1%                 |
| Cap Diameter Oversize (35mm) | 25% w/w               |
| Stem Length >15mm            | 25% w/w               |
| Fragments <10mm              | 3% w/w                |

#### **DEFINITIONS OF DEFECTS**

##### **Clumps**

These are two or more units fused together by freezing which cannot be separated without causing damage to the mushrooms.

##### **Foreign Material**

This includes any material other than that derived from the mushroom 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.

|                     |                           |                |                               |                                   |
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### **EVM**

This includes any free vegetable matter which is derived from the mushroom (eg. root-like hyphae.) as well as peat.

### **Cap Diameter**

These are mushrooms which when measured across the widest point, measure greater than 35mm.

### **Stem Length**

This is measured from the bottom of the cap to the end of the stem and should not exceed 15mm.

### **Fragments**

Pieces of mushroom cap or stem which will pass through a 10mm square hole screen.

### **ORGANOLEPSIS** (Carried out on a thawed sample.)

#### **COLOUR**

Brown coloured mushrooms. There may be very slight non-uniformity in colour amongst the mushrooms.

#### **FLAVOUR**

Full characteristic mushroom flavour. May be slightly earthy, with no harsh flavours.

#### **TEXTURE**

Uniformly firm and tender, yielding to the bite.



Average sample

|                     |                           |                |                               |                                   |
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### **MICROBIOLOGICAL**

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

**ANALYTICAL** SO<sub>2</sub> levels shall be no greater than 10ppm.

**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 mushroom typically contains: -

| Parameter               | Value / 100g | Methodology                                 |
|-------------------------|--------------|---|
| Energy - kcal           | 13           | McCance & Widdowson 6 <sup>th</sup> Edition |
| Energy - kJ             | 55           | McCance & Widdowson 6 <sup>th</sup> Edition |
| Moisture                | 92.6g        | McCance & Widdowson 6 <sup>th</sup> Edition |
| Carbohydrate            | 0.4g         | McCance & Widdowson 6 <sup>th</sup> Edition |
| - as sugars             | 0.2g         | McCance & Widdowson 6 <sup>th</sup> Edition |
| - as polyols            | 0.0g         | McCance & Widdowson 6 <sup>th</sup> Edition |
| - as starch             | 0.2g         | McCance & Widdowson 6 <sup>th</sup> Edition |
| Fat                     | 0.5g         | McCance & Widdowson 6 <sup>th</sup> Edition |
| - as saturates          | 0.1g         | McCance & Widdowson 6 <sup>th</sup> Edition |
| - as mono unsaturates   | 0.0g         | McCance & Widdowson 6 <sup>th</sup> Edition |
| - as poly unsaturates   | 0.3g         | McCance & Widdowson 6 <sup>th</sup> Edition |
| Protein                 | 1.8g         | McCance & Widdowson 6 <sup>th</sup> Edition |
| Fibre                   | 1.1g         | McCance & Widdowson 6 <sup>th</sup> Edition |
| Sodium                  | 5mg          | McCance & Widdowson 6 <sup>th</sup> Edition |
| Vitamin A               | 0µg          | McCance & Widdowson 6 <sup>th</sup> Edition |
| Vitamin B <sub>6</sub>  | 0.18mg       | McCance & Widdowson 6 <sup>th</sup> Edition |
| Vitamin B <sub>12</sub> | 0µg          | McCance & Widdowson 6 <sup>th</sup> Edition |
| Vitamin C               | 1mg          | McCance & Widdowson 6 <sup>th</sup> Edition |
| Vitamin D               | 0µg          | McCance & Widdowson 6 <sup>th</sup> Edition |
| Vitamin E               | 0.12g        | McCance & Widdowson 6 <sup>th</sup> Edition |
| Thiamin                 | 0.9mg        | McCance & Widdowson 6 <sup>th</sup> Edition |
| Riboflavin              | 0.31mg       | McCance & Widdowson 6 <sup>th</sup> Edition |
| Niacin                  | 3.2mg        | McCance & Widdowson 6 <sup>th</sup> Edition |
| Folic Acid              | 44µg         | McCance & Widdowson 6 <sup>th</sup> Edition |
| Biotin                  | 12.0µg       | McCance & Widdowson 6 <sup>th</sup> Edition |
| Pantothenic Acid        | 2.0µg        | McCance & Widdowson 6 <sup>th</sup> Edition |
| Calcium                 | 6mg          | McCance & Widdowson 6 <sup>th</sup> Edition |
| Phosphorus              | 80mg         | McCance & Widdowson 6 <sup>th</sup> Edition |
| Iron                    | 0.6mg        | McCance & Widdowson 6 <sup>th</sup> Edition |
| Magnesium               | 9mg          | McCance & Widdowson 6 <sup>th</sup> Edition |
| Zinc                    | 0.4mg        | McCance & Widdowson 6 <sup>th</sup> Edition |
| Iodine                  | 3µg          | McCance & Widdowson 6 <sup>th</sup> Edition |
| Potassium               | 320mg        | McCance & Widdowson 6 <sup>th</sup> 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: 31<sup>st</sup> 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: 31<sup>st</sup> 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**

| <b>Food Intolerance Data</b>   |                     |                    |                                   |                   |
|--|---------------------|--------------------|-----------------------------------|-------------------|
| Does the material supplied contain any of the following? (NO) Absent, (YES) Present  |                     |                    |                                   |                   |
| <b>Allergen</b>  | <b>NO / YES</b>     |                    | <b>Reason for presence if YES</b> |                   |
| 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.   |                     |                    |                                   |                   |
| <b><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></b> |                     |                    |                                   |                   |
| <b>Is this product Suitable for:</b>   |                     |                    |                                   |                   |
| <b>Vegans</b>  | Yes (Not certified) | <b>Vegetarians</b> | Yes                               | <b>Organic</b> No |
| <b>Halal</b>   | Yes (Not certified) | <b>Kosher</b>      | 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 |
|-----------|----------|---------------------|------------------------|---------------------------|--------------------|
| E222      | Sulphite | Mushroom            | Colour preservative    | Colour Preservative       | <10ppm             |
|           |          |                     |                        |                           |                    |

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: 31<sup>st</sup> 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.

#### BUTTON MUSHROOMS



|                     |                           |                |                               |                                   |
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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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