



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> Sliced Red Pepper Natural Length 5-7mm IQF	<b>Last Update:</b> 31/01/2023	<b>Product Code:</b> PEP032
---	-----------------------------------	--------------------------------

**PACK SIZE** 1 x 10kg;

**ORIGIN:** Spain, Turkey, China

**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.

**INGREDIENTS** Red Peppers 100% Declare as: Peppers  
(*Capsicum annum*)

**PROCESSING** The peppers are delivered pre-cored and held in chill store at 2°C until required for processing. During processing the peppers are inspected, washed, blanched, cooled in water, sliced, inspected, frozen (-18°C or below) and stored in bulk at -18°C or below.

**PACKING** During packing, the peppers are inspected before weighing and filling into blue poly lined cartons. The cartons are Best Before and Production date coded, checkweighed and 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 1000g</u></b>	<b><u>Target</u></b>	<b><u>Maximum</u></b>
Clumps	2% w/w	5% w/w
Foreign Material	Nil	Nil
EVM (excluding seeds)	0	2
Seeds	12	20
Major Blemish	6	10
Minor Blemish	12	15
Colour Variants	2% w/w	5% w/w
Length >35mm	>40% w/w	35% w/w (Minimum)
Length <20mm	<5% w/w	<15% w/w
Width >9mm	<2% w/w	<5% w/w
Width <5mm	<2% w/w	<5% w/w

Doc Ref: PRO-SPE	Issue date: 31.01.2023	Issue No: 4	Prepared by: Filipe Soares	Authorised by: Gianluca Oberto
---------------------	---------------------------	----------------	-------------------------------	-----------------------------------



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

## **DEFINITIONS OF DEFECTS**

### **Clumps**

These are where three or more slices are frozen together which cannot be readily separated without causing damage to the slice.

### **Foreign Material**

This includes any material not derived from the pepper 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.

### **Extraneous Vegetable Matter (EVM)**

Vegetable material derived from the pepper plant other than the pepper flesh e.g. pieces of core, leaf etc. Seeds from the pepper plant are counted separately. Vegetable material not from the pepper plant will be counted as Foreign material.

### **Seeds**

Any pepper seeds.

### **Major Blemish**

This includes pepper slice 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 slice.

### **Minor Blemish**

This includes pepper slice 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 slice. Blemishes less than 2mm in diameter shall be ignored.

### **Colour Variants**

This includes slice that are not a true colour, i.e. flamed.

### **Length**

See table for descriptions.

### **Width**

See table for descriptions.

Doc Ref: PRO-SPE	Issue date: 31.01.2023	Issue No: 4	Prepared by: Filipe Soares	Authorised by: Gianluca Oberto
---------------------	---------------------------	----------------	-------------------------------	-----------------------------------



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

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

**COLOUR**

Fairly bright red but may be slightly non-uniform.

**FLAVOUR**

Slightly weak characteristic pepper flavour, with only slight bitterness.

**TEXTURE**

Fairly uniform, flesh may be slightly soft, skins may be slightly tough.



Average sample

Doc Ref: PRO-SPE	Issue date: 31.01.2023	Issue No: 4	Prepared by: Filipe Soares	Authorised by: Gianluca Oberto
---------------------	---------------------------	----------------	-------------------------------	-----------------------------------



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)

#### **MICROBIOLOGICAL**

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

**ANALYTICAL** Product shall be blanched to give a negative peroxidase reaction (guaiacol test) between 50 and 60 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.

Doc Ref: PRO-SPE	Issue date: 31.01.2023	Issue No: 4	Prepared by: Filipe Soares	Authorised by: Gianluca Oberto
---------------------	---------------------------	----------------	-------------------------------	-----------------------------------



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)

## **NUTRITIONAL INFORMATION**

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

100g of uncooked red peppers typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	21	McCance & Widdowson 7 <sup>th</sup> Edition
Energy - kJ	89	McCance & Widdowson 7 <sup>th</sup> Edition
Moisture	92.9g	McCance & Widdowson 7 <sup>th</sup> Edition
Carbohydrate	4.3g	McCance & Widdowson 7 <sup>th</sup> Edition
- as sugars	4.2g	McCance & Widdowson 7 <sup>th</sup> Edition
- as polyols	0.0g	McCance & Widdowson 7 <sup>th</sup> Edition
- as starch	Trace	McCance & Widdowson 7 <sup>th</sup> Edition
Fat	0.2g	McCance & Widdowson 7 <sup>th</sup> Edition
- as saturates	0.1g	McCance & Widdowson 7 <sup>th</sup> Edition
- as mono unsaturates	Trace	McCance & Widdowson 7 <sup>th</sup> Edition
- as poly unsaturates	0.1g	McCance & Widdowson 7 <sup>th</sup> Edition
Protein	0.8g	McCance & Widdowson 7 <sup>th</sup> Edition
Fibre	2.2g	McCance & Widdowson 7 <sup>th</sup> Edition
Sodium	1mg	McCance & Widdowson 7 <sup>th</sup> Edition
Vitamin A	0.0µg	McCance & Widdowson 7 <sup>th</sup> Edition
Vitamin B <sub>6</sub>	0.23mg	McCance & Widdowson 7 <sup>th</sup> Edition
Vitamin B <sub>12</sub>	0.0mg	McCance & Widdowson 7 <sup>th</sup> Edition
Vitamin C	126mg	McCance & Widdowson 7 <sup>th</sup> Edition
Vitamin D	0.0µg	McCance & Widdowson 7 <sup>th</sup> Edition
Vitamin E	0.95mg	McCance & Widdowson 7 <sup>th</sup> Edition
Thiamin	0.07mg	McCance & Widdowson 7 <sup>th</sup> Edition
Riboflavin	0.06mg	McCance & Widdowson 7 <sup>th</sup> Edition
Niacin	0.5mg	McCance & Widdowson 7 <sup>th</sup> Edition
Folic Acid	75µg	McCance & Widdowson 7 <sup>th</sup> Edition
Biotin	3.3µg	McCance & Widdowson 7 <sup>th</sup> Edition
Pantothenic Acid	0.27mg	McCance & Widdowson 7 <sup>th</sup> Edition
Calcium	7mg	McCance & Widdowson 7 <sup>th</sup> Edition
Phosphorus	23mg	McCance & Widdowson 7 <sup>th</sup> Edition
Iron	0.4mg	McCance & Widdowson 7 <sup>th</sup> Edition
Magnesium	11mg	McCance & Widdowson 7 <sup>th</sup> Edition
Zinc	0.2mg	McCance & Widdowson 7 <sup>th</sup> Edition
Iodine	3µg	McCance & Widdowson 7 <sup>th</sup> Edition
Potassium	216mg	McCance & Widdowson 7 <sup>th</sup> Edition

Doc Ref: PRO-SPE	Issue date: 31.01.2023	Issue No: 4	Prepared by: Filipe Soares	Authorised by: Gianluca Oberto
---------------------	---------------------------	----------------	-------------------------------	-----------------------------------




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)

### **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 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: 31<sup>st</sup> 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.

Doc Ref: PRO-SPE	Issue date: 31.01.2023	Issue No: 4	Prepared by: Filipe Soares	Authorised by: Gianluca Oberto
---------------------	---------------------------	----------------	-------------------------------	-----------------------------------



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)

## **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/Celeryiac	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

Doc Ref: PRO-SPE	Issue date: 31.01.2023	Issue No: 4	Prepared by: Filipe Soares	Authorised by: Gianluca Oberto
---------------------	---------------------------	----------------	-------------------------------	-----------------------------------



Head Office: The Old Grammar School, 3-7 Market Square, Amersham, Bucks. HP7 ODF

Tel: (44) 1494 434600 Email: [foodnettechnical@foodnet.ltd.uk](mailto:foodnettechnical@foodnet.ltd.uk)

Halal	Yes (Not certified)	Kosher	Yes (Not certified)		
-------	---------------------	--------	---------------------	--	--

### **FOOD ADDITIVES**

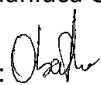
E. Number	Name	In Which Ingredient	Function in Ingredient	Function in Final Product	% In Final Product
None					

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: 31<sup>st</sup> January 2023

Signed on behalf of the Customer:

Name:

Job Title:

Signature:

Date:

Doc Ref: PRO-SPE	Issue date: 31.01.2023	Issue No: 4	Prepared by: Filipe Soares	Authorised by: Gianluca Oberto
---------------------	---------------------------	----------------	-------------------------------	-----------------------------------





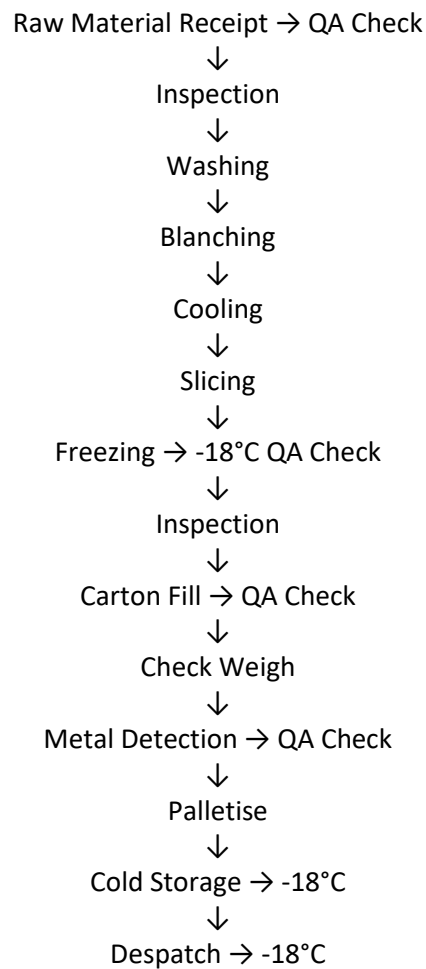
Head Office: The Old Grammar School, 3-7 Market Square, Amersham, Bucks. HP7 0DF  
Tel: (44) 1494 434600 Email: [foodnettechnical@foodnet.ltd.uk](mailto:foodnettechnical@foodnet.ltd.uk)

## **PROCESS INFORMATION**

### **PROCESS FLOW CHART\***

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

#### **SLICED PEPPERS**



Doc Ref: PRO-SPE	Issue date: 31.01.2023	Issue No: 4	Prepared by: Filipe Soares	Authorised by: Gianluca Oberto
---------------------	---------------------------	----------------	-------------------------------	-----------------------------------



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

### **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

Doc Ref: PRO-SPE	Issue date: 31.01.2023	Issue No: 4	Prepared by: Filipe Soares	Authorised by: Gianluca Oberto
---------------------	---------------------------	----------------	-------------------------------	-----------------------------------