



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: Sliced Mixed Green, Red and Yellow Pepper 5-7mm IQF	Last Update: 31/01/2026	Product Code: PEP038
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PACK SIZE 1 x 10kg; 1 x 20kg;

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 (minimum of +75°C for 30 seconds).

INGREDIENTS	Green Peppers	33⅓%	Declare as: Peppers
	Red Peppers	33⅓%	Declare as: Peppers
	Yellow Pepper	33⅓%	Declare as: Peppers (<i>Capsicum annum</i>)

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 chlorinated 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

Per 1000g	Target	Maximum
Clumps	2% w/w	5% w/w
Foreign Material	Nil	Nil
EVM (excluding seeds)	1	2
Seeds	5	20
Major Blemish	1	10
Minor Blemish	5	15
Colour Variants	2% w/w	5% w/w
Length <20mm	8% w/w	15% w/w
Length >35mm	>40% w/w (Minimum)	35% w/w (Minimum)
Green Peppers	33⅓% w/w	±8% w/w
Red Peppers	33⅓% w/w	±8% w/w
Yellow Peppers	33⅓% w/w	±8% w/w
Width >9mm	<2% w/w	5% w/w
Width <5mm	<2% w/w	5% w/w

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DEFINITIONS OF DEFECTS

Clumps

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

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 slices 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 slices.

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 slices that are not a true colour, i.e. flamed.

Out of size

See table for descriptions.

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ORGANOLEPSIS (Carried out on a thawed sample.)

COLOUR Fairly bright green, red or yellow 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

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MICROBIOLOGICAL

Organism	Target	Maximum
<i>TVC @ 30°C</i>	1×10^5	3×10^5
<i>Total Coliforms</i>	1×10^2	3×10^3
<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 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.

SACKS Blue food grade polythene liner 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 green, red and yellow peppers typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	25	McCance & Widdowson 5 th Edition
Energy - kJ	106	McCance & Widdowson 5 th Edition
Moisture	91.4g	McCance & Widdowson 5 th Edition
Carbohydrate	4.6g	McCance & Widdowson 5 th Edition
- as sugars	4.3g	McCance & Widdowson 5 th Edition
- as polyols	0.0g	McCance & Widdowson 5 th Edition
- as starch	0.1g	McCance & Widdowson 5 th Edition
Fat	0.3g	McCance & Widdowson 5 th Edition
- as saturates	0.0g	McCance & Widdowson 5 th Edition
- as mono unsaturates	0.0g	McCance & Widdowson 5 th Edition
- as poly unsaturates	0.2g	McCance & Widdowson 5 th Edition
Protein	1.0g	McCance & Widdowson 5 th Edition
Fibre	1.6g	McCance & Widdowson 5 th Edition
Sodium	4mg	McCance & Widdowson 5 th Edition
Cholesterol	0.0mg	McCance & Widdowson 6 th Edition
Vitamin A	238µg	McCance & Widdowson 5 th Edition
Vitamin B ₆	0.33mg	McCance & Widdowson 5 th Edition
Vitamin B ₁₂	0µg	McCance & Widdowson 5 th Edition
Vitamin C	130mg	McCance & Widdowson 5 th Edition
Vitamin D	0µg	McCance & Widdowson 5 th Edition
Vitamin E	0.8mg	McCance & Widdowson 5 th Edition
Thiamin	0.01mg	McCance & Widdowson 5 th Edition
Riboflavin	0.02mg	McCance & Widdowson 5 th Edition
Niacin	0.7mg	McCance & Widdowson 5 th Edition
Folic Acid	29µg	McCance & Widdowson 5 th Edition
Biotin	0.0µg	McCance & Widdowson 5 th Edition
Pantothenic Acid	0.08mg	McCance & Widdowson 5 th Edition
Calcium	8mg	McCance & Widdowson 5 th Edition
Phosphorus	22mg	McCance & Widdowson 5 th Edition
Iron	0.0mg	McCance & Widdowson 5 th Edition
Magnesium	13mg	McCance & Widdowson 5 th Edition
Zinc	0.0mg	McCance & Widdowson 5 th Edition
Iodine	1.0µg	McCance & Widdowson 5 th Edition
Potassium	167mg	McCance & Widdowson 5 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/Crustaceans/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.				
<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
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.

SLICED MIXED PEPPERS

Pre-cored Raw Material Receipt → QA Check



Inspection



Washing



Slicing



Washing



Blanching



Cooling



Inspection



Dewater



Freezing → -18°C QA Check



Weighing



Carton Fill → QA Check



Check Weigh



Mixing



Metal Detection → QA Check



Palletise



Cold Storage → -18°C



Despatch → -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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