



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> Raspberry 95% Whole IQF	<b>Last Update:</b> 31/01/2023	<b>Product Code:</b> RAS001

**PACK SIZE** 4 x 2.5Kg; 5 x 1Kg.

**ORIGIN:** Poland, China, Serbia

**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** Raspberries 100% Declare as: Raspberries  
(*Rubus idaeus*)

**PROCESSING** Raspberries are delivered fresh to the factory, each load is quality assurance sampled for foreign material and physical defects. The raspberries are washed, dried and de-stalked, inspected and frozen to -18°C or below.

**PACKING** During packing the raspberries are inspected before being weighed and filled into clear, heat sealed bags and packed into 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**

##### **Per 500g**

Clumps	5% w/w
Foreign Material	Nil
EVM	2
Under Ripe	4
Mouldy	Nil
Major Blemish (>6mm)	6
Minor Blemish (2 to 6mm)	15
Crushed Berries	8
Broken Berries	5% w/w
Unplugged Berries	2

#### **DEFINITIONS OF DEFECTS**

##### **Foreign Material**

This includes any material other than that derived from the raspberry plant 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**

These are pieces of vegetable material from the raspberry plant other than the raspberry. This includes calyces, leaves and leaf pieces.

### **Under Ripe**

These are raspberries which are white or green for more than a third of their surface area as a result of immaturity. Unfertilised, small underdeveloped berries are also included in this category.

### **Mouldy Berries**

These are raspberries which are completely rotten or have more than 25% of their surface area covered by mould.

### **Major Blemish**

This includes raspberries 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 berry.

### **Minor Blemish**

This includes raspberries 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 berry. Blemishes less than 2mm in diameter shall be ignored.

### **Crushed Berries**

These are whole raspberries where the sides have been flattened and which possess burst drupelets.

### **Broken Berries**

This includes any fruit where less than half the berry remains intact. Fragments are included in this category.

### **Unplugged Berries**

These are berries where the plug remains in the fruit. It may or may not be attached to the calyx or stalk.

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

**COLOUR** Deep bright red, typical of the variety;

**FLAVOUR** Typical of raspberries, fruit/sharp. Free from taints.

**TEXTURE** Uniformly firm and tender, yielding to the bite.



Average sample

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#### **MICROBIOLOGICAL**

Organism	Target	Maximum
<i>TVC @ 30°C</i>	$1 \times 10^4$	$1 \times 10^6$
<i>Total Coliforms</i>	$1 \times 10^2$	$1 \times 10^4$
<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** N/A – Un-blanché 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.

**CARTONS** (5, 10kg) Corrugated fibreboard of glued construction, no metal staples to be used. Shall be sealed using blue adhesive tape.

**INNER BAGS** (1kg, 2.5kg) Clear food grade polybag with a minimum thickness of 30 micron.

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## **NUTRITIONAL INFORMATION**

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

100g of uncooked Raspberries typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	25	McCance & Widdowson 6 <sup>th</sup> Edition
Energy - kJ	109	McCance & Widdowson 6 <sup>th</sup> Edition
Moisture	87.0g	McCance & Widdowson 6 <sup>th</sup> Edition
Carbohydrate	4.6g	McCance & Widdowson 6 <sup>th</sup> Edition
- as sugars	4.6g	McCance & Widdowson 6 <sup>th</sup> Edition
- as polyols	0.0g	McCance & Widdowson 6 <sup>th</sup> Edition
- as starch	0.0g	McCance & Widdowson 6 <sup>th</sup> Edition
Fat	0.3g	McCance & Widdowson 6 <sup>th</sup> Edition
- as saturates	Trace	McCance & Widdowson 6 <sup>th</sup> Edition
- as mono unsaturates	Trace	McCance & Widdowson 6 <sup>th</sup> Edition
- as poly unsaturates	Trace	McCance & Widdowson 6 <sup>th</sup> Edition
Protein	1.4g	McCance & Widdowson 6 <sup>th</sup> Edition
Fibre	2.5g	McCance & Widdowson 6 <sup>th</sup> Edition
Sodium	3mg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin A	1µg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin B <sub>6</sub>	0.6mg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin B <sub>12</sub>	0µg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin C	32mg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin D	0µg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin E	0.48mg	McCance & Widdowson 6 <sup>th</sup> Edition
Thiamin	0.3mg	McCance & Widdowson 6 <sup>th</sup> Edition
Riboflavin	0.05mg	McCance & Widdowson 6 <sup>th</sup> Edition
Niacin	0.5mg	McCance & Widdowson 6 <sup>th</sup> Edition
Folic Acid	33µg	McCance & Widdowson 6 <sup>th</sup> Edition
Biotin	1.9µg	McCance & Widdowson 6 <sup>th</sup> Edition
Pantothenic Acid	0.24mg	McCance & Widdowson 6 <sup>th</sup> Edition
Calcium	25mg	McCance & Widdowson 6 <sup>th</sup> Edition
Phosphorus	31mg	McCance & Widdowson 6 <sup>th</sup> Edition
Iron	0.7mg	McCance & Widdowson 6 <sup>th</sup> Edition
Magnesium	19mg	McCance & Widdowson 6 <sup>th</sup> Edition
Zinc	0.3mg	McCance & Widdowson 6 <sup>th</sup> Edition
Iodine	0µg	McCance & Widdowson 6 <sup>th</sup> Edition
Potassium	170mg	McCance & Widdowson 6 <sup>th</sup> Edition

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
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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 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.

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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/Crustaceans/Molluscs	NO			
Cereals (**)	NO			
Gluten	NO			
Yeast/Yeast Extract	NO			
Soya/Soya Derivatives	NO			
Fruit & Fruit Derivatives	YES		100% Raspberries	
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
<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

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:

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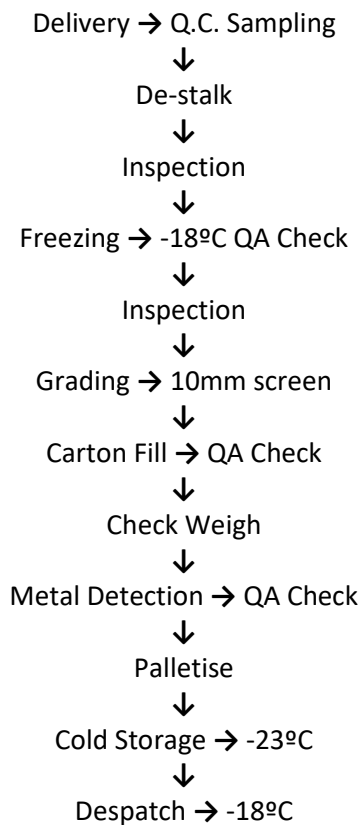
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## **PROCESS INFORMATION**

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

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

#### **RASPBERRIES**



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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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