



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 Puree without Seeds IQF	<b>Last Update:</b> 31/01/2023	<b>Product Code:</b> RAS005
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**PACK SIZE** 1 x 10kg; 1 x 18kg;

**ORIGIN:** Poland, Serbia, Chile

**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 frozen to the factory, each load is quality assurance sampled for foreign material and physical defects. The raspberries are thawed, inspected, pureed and frozen to -18°C or below.

**PACKING** During packing the raspberries are inspected and the puree produced being weighed and filled into plastic buckets or wax coated cartons. The buckets/cartons are Best Before and Production date coded, check weighed, palletised and stretch-wrapped before being returned to store at -23°C to await despatch to the UK, at -18°C.

### **DEFECT TOLERANCES**

<b><u>Per 1000g</u></b>	<b><u>Target</u></b>
Foreign Material	Nil
EVM	Nil

### **DEFINITIONS OF DEFECTS**

#### **Foreign Material**

This includes any material not derived from the raspberry 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 raspberry plant other than the passion fruit flesh.

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

**COLOUR** Red, viscous liquid puree, without seeds of the fruit.

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

**TEXTURE** Typical of fruit puree.



Average sample

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### **MICROBIOLOGICAL**

<b>Organism</b>	<b>Target</b>	<b>Maximum</b>
<i>TVC @ 30°C</i>	1 x 10 <sup>5</sup>	1 x 10 <sup>6</sup>
<i>Listeria mono</i>	Absent in 25g	1 x 10 <sup>2</sup>
<i>Salmonella</i>	Absent in 25g	Absent in 25g

**ANALYTICAL** N/A

**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.

**BUCKETS** White plastic bucket sealed with snap tight lid.

**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 raspberry typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	25	McCance & Widdowson 7 <sup>th</sup> Edition
Energy - kJ	109	McCance & Widdowson 7 <sup>th</sup> Edition
Moisture	87.0g	McCance & Widdowson 7 <sup>th</sup> Edition
Carbohydrate	4.6g	McCance & Widdowson 7 <sup>th</sup> Edition
- as sugars	4.6g	McCance & Widdowson 7 <sup>th</sup> Edition
- as polyols	0.0g	McCance & Widdowson 7 <sup>th</sup> Edition
- as starch	0.0g	McCance & Widdowson 7 <sup>th</sup> Edition
Fat	0.3g	McCance & Widdowson 7 <sup>th</sup> Edition
- as saturates	0.1g	McCance & Widdowson 7 <sup>th</sup> Edition
- as mono unsaturates	0.1g	McCance & Widdowson 7 <sup>th</sup> Edition
- as poly unsaturates	0.1g	McCance & Widdowson 7 <sup>th</sup> Edition
Protein	1.4g	McCance & Widdowson 7 <sup>th</sup> Edition
Fibre	2.5g	McCance & Widdowson 7 <sup>th</sup> Edition
Sodium	3mg	McCance & Widdowson 7 <sup>th</sup> Edition
Vitamin A	1µg	McCance & Widdowson 7 <sup>th</sup> Edition
Vitamin B <sub>6</sub>	0.06mg	McCance & Widdowson 7 <sup>th</sup> Edition
Vitamin B <sub>12</sub>	0.0mg	McCance & Widdowson 7 <sup>th</sup> Edition
Vitamin C	32mg	McCance & Widdowson 7 <sup>th</sup> Edition
Vitamin D	0.0µg	McCance & Widdowson 7 <sup>th</sup> Edition
Vitamin E	0.48mg	McCance & Widdowson 7 <sup>th</sup> Edition
Thiamin	0.3mg	McCance & Widdowson 7 <sup>th</sup> Edition
Riboflavin	0.05mg	McCance & Widdowson 7 <sup>th</sup> Edition
Niacin	0.5mg	McCance & Widdowson 7 <sup>th</sup> Edition
Folic Acid	33µg	McCance & Widdowson 7 <sup>th</sup> Edition
Biotin	1.9µg	McCance & Widdowson 7 <sup>th</sup> Edition
Pantothenic Acid	0.24mg	McCance & Widdowson 7 <sup>th</sup> Edition
Calcium	25mg	McCance & Widdowson 7 <sup>th</sup> Edition
Phosphorus	31mg	McCance & Widdowson 7 <sup>th</sup> Edition
Iron	0.7mg	McCance & Widdowson 7 <sup>th</sup> Edition
Magnesium	19mg	McCance & Widdowson 7 <sup>th</sup> Edition
Zinc	0.3mg	McCance & Widdowson 7 <sup>th</sup> Edition
Iodine	0.0µg	McCance & Widdowson 7 <sup>th</sup> Edition
Potassium	170mg	McCance & Widdowson 7 <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 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/Crustations/Molluscs	NO				
Cereals (**)	NO				
Gluten	NO				
Yeast/Yeast Extract	NO				
Soya/Soya Derivatives	NO				
Fruit & Fruit Derivatives	YES		Raspberry 100%		
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>Please be aware the manufacturing sites we supply this item from may handle allergens in production. Procedures are in place to prevent cross-contamination.</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**

<b>E. Number</b>	<b>Name</b>	<b>In Which Ingredient</b>	<b>Function in Ingredient</b>	<b>Function in Final Product</b>	<b>% In Final Product</b>

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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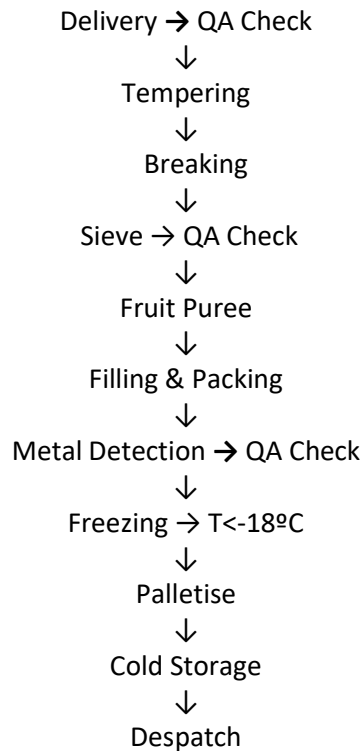
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## PROCESS INFORMATION

### PROCESS FLOW CHART\*

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

#### PUREED 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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