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

Technical Specification		
Product: Redcurrants IQF	**Last Update:** 31/01/2023	**Product Code:** RED001

PACK SIZE 1 x 10Kg; 5 x 1kg; 4 x 2.5Kg.

ORIGIN: Poland, Holland, Serbia, Bosnia and Herzegovina

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 Redcurrants 100% Declare as: Redcurrants *(Ribes rubrum)*

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

PACKING During packing the redcurrants 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 -23°C to await despatch to the UK, at -18°C.

DEFECT TOLERANCES

Per 5000g

Foreign Material	Nil
EVM	1
Leaf >2.5mm^2	0
Leaf <2.5mm^2	15
Damaged Berries	1% w/w
Green/Under-ripe	10
Shrivelled	10
Poorly Strigged	15

DEFINITIONS OF DEFECTS

Foreign Material
This includes any material other than that derived from the redcurrant 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.

EVM
These are pieces of vegetable material from the redcurrant plant.

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Leaf
These are redcurrant leaves either greater than 2.5mm^2 or less than 2.5mm^2.

White Berries
These are redcurrants showing a white colour.

Green/Under-ripe
These are redcurrants showing a white colour.

Shrivelled
These are redcurrants having a seriously shrivelled appearance.

Poorly Strigged
Where removal of the stalk or flower head has been incomplete resulting in all or part of the stalk or flower head remaining attached to the fruit.

ORGANOLEPSIS (Carried out on a thawed sample.)

COLOUR	Pink/red or red, typical of the variety;
FLAVOUR	Typical of redcurrants, fruity/sharp. Free from taints;
TEXTURE	Uniformly firm and tender, yielding to the bite.

Average sample

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MICROBIOLOGICAL

Organism	Target	Maximum
T V C @ 30°C	1×10^3	5×10^5
Total Coliforms	1×10^1	1×10^2
E. coli	Nil	1×10^2
Listeria mono	Absent in 25g	1×10^2
Salmonella	Absent in 25g	Absent in 25g

ANALYTICAL N/A – Un-blanched 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.

CARTON LINERS (10kg) Blue food grade polythene liner of a minimum thickness of 30µm.

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 Redcurrants typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	22	McCance & Widdowson 6th Edition
Energy - kJ	94	McCance & Widdowson 6th Edition
Moisture	82.8g	McCance & Widdowson 6th Edition
Carbohydrate	4.4g	McCance & Widdowson 6th Edition
- as sugars	4.4g	McCance & Widdowson 6th Edition
- as polyols	0.0g	McCance & Widdowson 6th Edition
- as starch	0.0g	McCance & Widdowson 6th Edition
Fat	Trace	McCance & Widdowson 6th Edition
- as saturates	Trace	McCance & Widdowson 6th Edition
- as mono unsaturates	Trace	McCance & Widdowson 6th Edition
- as poly unsaturates	Trace	McCance & Widdowson 6th Edition
Protein	1.1g	McCance & Widdowson 6th Edition
Fibre	8.0g	McCance & Widdowson 6th Edition
Sodium	2mg	McCance & Widdowson 6th Edition
Vitamin A	70µg	McCance & Widdowson 6th Edition
Vitamin B_6	0.0mg	McCance & Widdowson 6th Edition
Vitamin B_{12}	0.0mg	McCance & Widdowson 6th Edition
Vitamin C	40mg	McCance & Widdowson 6th Edition
Vitamin D	0.0µg	McCance & Widdowson 6th Edition
Vitamin E	0.1mg	McCance & Widdowson 6th Edition
Thiamin	0.0mg	McCance & Widdowson 6th Edition
Riboflavin	0.06mg	McCance & Widdowson 6th Edition
Niacin	0.0mg	McCance & Widdowson 6th Edition
Folic Acid	0.0µg	McCance & Widdowson 6th Edition
Biotin	3.0µg	McCance & Widdowson 6th Edition
Pantothentic Acid	0.0mg	McCance & Widdowson 6th Edition
Calcium	36mg	McCance & Widdowson 6th Edition
Phosphorus	30mg	McCance & Widdowson 6th Edition
Iron	1.2mg	McCance & Widdowson 6th Edition
Magnesium	13mg	McCance & Widdowson 6th Edition
Zinc	0.0mg	McCance & Widdowson 6th Edition
Iodine	0.0µg	McCance & Widdowson 6th Edition
Potassium	260mg	McCance & Widdowson 6th 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 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: 31st 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

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/Crustations/Molluscs	NO	
Cereals (**)	NO	
Gluten	NO	
Yeast/Yeast Extract	NO	
Soya/Soya Derivatives	NO	
Fruit & Fruit Derivatives	YES	100% Redcurrants
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/Celeriac	NO	
Lupins	NO	

*Including any product derived from slaughtered animals, e.g. gelatine, rennet
**Including wheat, corn, barley, rye, oats, etc.

Please be aware the manufacturing sites we supply this item from may handle allergens in production. Procedures are in place to prevent cross-contamination.

Is this product Suitable for:

Vegans	Yes (Not certified)	**Vegetarians**	Yes	**Organic**	No
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

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 2023

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.

REDCURRANTS

Delivery → Q.C. Sampling
↓
Washing
↓
De-stalk
↓
Inspection
↓
Freezing → -18ºC QA Check
↓
Inspection
↓
Carton Fill → QA Check
↓
Check Weigh
↓
Metal Detection → QA Check
↓
Palletise
↓
Cold Storage → -23ºC
↓
Despatch → -18ºC

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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