



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: Strawberry Whole 15-25mm IQF | Last Update: 31/01/2026 | Product Code: STR001 |

PACK SIZE 1 x 10Kg;

ORIGIN: China, Turkey, Poland

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 Strawberries 100% Declare as: Strawberries
(*Fragaria ananasa*)

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

PACKING During packing the strawberries are inspected before being weighed and filled 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

Assessed on 1000g sample (frozen)

| <u>Defect</u> | <u>Tolerance</u> |
|--|-------------------------|
| Welding (number) | 8 |
| Foreign Matter (FM) | Nil |
| Foreign Extraneous Vegetable Matter (FEVM) | Nil |
| Extraneous Vegetable Matter (EVM) | 2 |
| Under-ripe Berries | 15 |
| Major Blemishes | 6 |
| Minor Blemishes | 12 |
| Damaged | 4 |
| Malformed | 4 |
| Attached Calyx/Stalk | 10 |
| Total Defects (excluding Welding) | 35 |
| Out of size (D<15mm; >25mm) | 15% |

| | | | | |
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DEFINITIONS OF DEFECTS

Welding

This is where two or more strawberries are welded together, and which cannot be readily separated without causing damage to the product. The number of the berries affected shall be recorded. These strawberries shall then be separated and assessed for the remainder of the defects.

Foreign Matter:

This includes any material not derived from the strawberry plant nor defined as FEVM. Examples of foreign matter include insects, pieces of insects, wood, glass, mineral stones, metal, slugs etc.

Foreign Extraneous Vegetable Matter

This includes any vegetable material not derived from the strawberry plant, and which is non-toxic.

EVM:

This includes any extraneous vegetable material derived from the strawberry plant, other than the strawberry berry. This includes unattached calyces and part calyces, leaves and leaf pieces.

Under-ripe Berries

This includes berries which are white or green for more than 25% of their surface area, as a result of immaturity.

Major Blemishes

This includes strawberries which are blemished to the extent that the area affected is equal to, or greater than, an equivalent circle of 6mm in diameter, either as a single blemish or an aggregate of blemishes on the same berry.

Minor Blemishes

This includes strawberries which are blemished to the extent that the area affected is equal to an equivalent circle of between 2mm and 6mm in diameter, either as a single blemish or an aggregate of blemishes. Blemishes less than 2mm in diameter shall be ignored. Obviously over-ripe berries shall be included in this category.

Damaged

These are berries which have been broken, or badly squashed, causing a reduction in the diameter of the berry.

Malformed

These are berries which are seriously malformed, for example those with monkey faces (noses) caused by faulty fertilisation (see Figures 1 and 2).

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Attached Calyx/Stalk

These are berries where the removal of the calyx is incomplete, and the calyx, part calyx or stalk remains attached to the berry (see Figures 3, 4 and 5).

Out of Size

Units whose diameter is less than 15mm or greater than 25mm.

Illustration of Defects

(i) Malformed

Figures 1 and 2 illustrate monkey face (nose) malformation

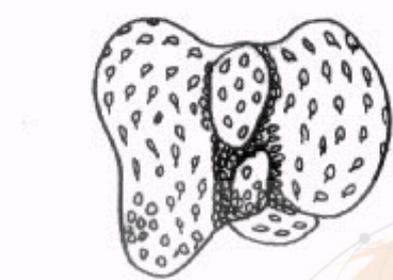


Figure 1

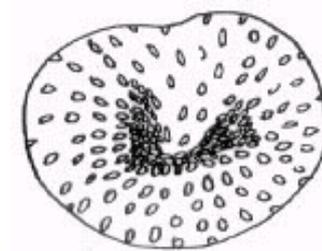


Figure 2

(j) Attached Calyx/Stalk

Figures 3, 4 and 5 illustrate berries from which the calyx has not been completely removed

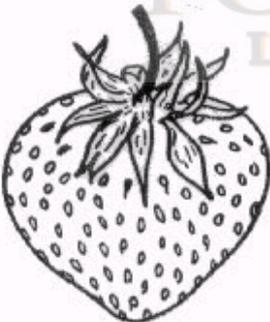


Figure 3 - Calyx attached



Figure 4 - Part of Calyx attached

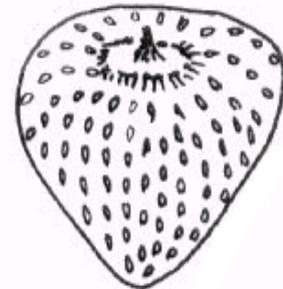


Figure 5 - Stalk point attached



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ORGANOLEPSIS (Carried out on a thawed sample.)

COLOUR Red, typical of the variety.

FLAVOUR Full, natural and characteristic strawberry flavour.

TEXTURE Berries shall be firm but tender and shall have substantially retained their shape.



Average sample



| | | | | |
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MICROBIOLOGICAL

| Organism | Target | Maximum |
|------------------------|------------------|-----------------|
| <i>TVC @ 30°C</i> | 1×10^5 | 1×10^6 |
| <i>Total Coliforms</i> | 1×10^3 | 1×10^4 |
| <i>E. coli</i> | $<1 \times 10^1$ | 1×10^2 |
| <i>Listeria mono</i> | Absent in 25g | 1×10^2 |
| <i>Salmonella</i> | Absent in 25g | Absent in 25g |

ANALYTICAL N/A – Un-blanching 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 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.

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NUTRITIONAL INFORMATION

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

100g of uncooked Strawberries typically contains: -

| Parameter | Value / 100g | Methodology |
|-------------------------|--------------|---|
| Energy - kcal | 27 | McCance & Widdowson 6 th Edition |
| Energy - kJ | 116 | McCance & Widdowson 6 th Edition |
| Moisture | 88.9g | McCance & Widdowson 6 th Edition |
| Carbohydrate | 6.2g | McCance & Widdowson 6 th Edition |
| - as sugars | 6.2g | McCance & Widdowson 6 th Edition |
| - as polyols | 0.0g | McCance & Widdowson 6 th Edition |
| - as starch | 0.0g | McCance & Widdowson 6 th Edition |
| Fat | Trace | McCance & Widdowson 6 th Edition |
| - as saturates | Trace | McCance & Widdowson 6 th Edition |
| - as mono unsaturates | Trace | McCance & Widdowson 6 th Edition |
| - as poly unsaturates | Trace | McCance & Widdowson 6 th Edition |
| Protein | 0.6g | McCance & Widdowson 6 th Edition |
| Fibre | 2.0g | McCance & Widdowson 6 th Edition |
| Sodium | 2mg | McCance & Widdowson 6 th Edition |
| Vitamin A | 30µg | McCance & Widdowson 6 th Edition |
| Vitamin B ₆ | 0.0mg | McCance & Widdowson 6 th Edition |
| Vitamin B ₁₂ | 0.0mg | McCance & Widdowson 6 th Edition |
| Vitamin C | 60mg | McCance & Widdowson 6 th Edition |
| Vitamin D | 0.0µg | McCance & Widdowson 6 th Edition |
| Vitamin E | 0.2mg | McCance & Widdowson 6 th Edition |
| Thiamin | 0.0mg | McCance & Widdowson 6 th Edition |
| Riboflavin | 0.03mg | McCance & Widdowson 6 th Edition |
| Niacin | 0.0mg | McCance & Widdowson 6 th Edition |
| Folic Acid | 20µg | McCance & Widdowson 6 th Edition |
| Biotin | 1.0µg | McCance & Widdowson 6 th Edition |
| Pantothenic Acid | 0.0mg | McCance & Widdowson 6 th Edition |
| Calcium | 22mg | McCance & Widdowson 6 th Edition |
| Phosphorus | 23mg | McCance & Widdowson 6 th Edition |
| Iron | 0.7mg | McCance & Widdowson 6 th Edition |
| Magnesium | 12mg | McCance & Widdowson 6 th Edition |
| Zinc | 0.1mg | McCance & Widdowson 6 th Edition |
| Iodine | 0.0µg | McCance & Widdowson 6 th Edition |
| Potassium | 160mg | McCance & Widdowson 6 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/Crustations/Molluscs | NO | | | |
| Cereals (**) | NO | | | |
| Gluten | NO | | | |
| Yeast/Yeast Extract | NO | | | |
| Soya/Soya Derivatives | NO | | | |
| Fruit & Fruit Derivatives | YES | | 100% Strawberries | |
| 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. | | | | |
| <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 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 |
|-----------|------|---------------------|------------------------|---------------------------|--------------------|
| | | | | | |
| | | | | | |

COSHH Data

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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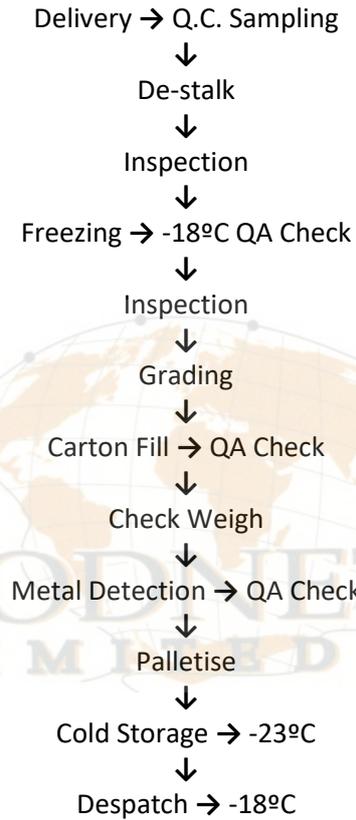
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PROCESS INFORMATION

PROCESS FLOW CHART*

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

STRAWBERRIES



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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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