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: Oven Semi Dried Tomato Diced 10x10mm IQF	**Last Update:** 31/01/2023	**Product Code:** TOM015

PACK SIZE 1 x 10kg;

ORIGIN: Turkey

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 Tomato 100% Declare as: Tomatoes *(Lycopersicon lycopersicun* var. *cerasiforme)*

PROCESSING The tomatoes are delivered and inspected upon receipt. During processing the tomatoes are inspected, washed, diced, inspected, oven dried, inspected and frozen (-18°C or below) and stored in bulk at –23°C or below until required for packing.

PACKING During packing, the tomatoes 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 -18ºC to await despatch to the UK at -18ºC.

DEFECT TOLERANCES

Per 1000g	**Maximum**
Clumps	7% w/w
Foreign Material	Nil
EVM	1
Colour Defects	2% w/w
Blemishes	2% w/w
Un-dried Tomatoes	5% w/w
Overdone Dried Tomatoes	5% w/w
Oversize (L>16mm)	10% w/w
Undersize (L<6mm)	10% w/w

DEFINITIONS OF DEFECTS

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

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Foreign Material

This includes any material not derived from the tomato plant nor 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 tomato plant other than the tomato flesh e.g. pieces of leaf, stalk, calyx etc. Vegetable material not from the tomato plant will be counted as Foreign Material.

Blemishes

This includes tomato dice 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 dice.

Colour Defects

This includes dices that are not a true varietal colour, i.e. yellow or green.

Un-Dried Tomatoes

Tomatoes that have less than 50% dried flesh.

Overdone Dried Tomatoes

Tomatoes that have less than 25% of moisture.

Out of Size

See above table

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ORGANOLEPSIS (Carried out on a thawed sample.)

COLOUR Uniform orange/red colour, typical of the variety.

FLAVOUR Good and typical of semi dried tomatoes, no off flavours.

TEXTURE Fairly uniform, flesh may be slightly soft, skins may be slightly tough.

Average sample

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MICROBIOLOGICAL

Organism	Target	Maximum
T V C @ 30°C	1×10^4	1×10^5
Total Coliforms	1×10^3	3×10^3
E. coli	1×10^1	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 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 tomatoes typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	17	McCance & Widdowson 6th Edition
Energy - kJ	73	McCance & Widdowson 6th Edition
Moisture	93.1g	McCance & Widdowson 6th Edition
Carbohydrate	3.0g	McCance & Widdowson 6th Edition
- as sugars	3.0g	McCance & Widdowson 6th Edition
- as polyols	0.0g	McCance & Widdowson 6th Edition
- as starch	Trace	McCance & Widdowson 6th Edition
Fat	0.3g	McCance & Widdowson 6th Edition
- as saturates	0.1g	McCance & Widdowson 6th Edition
- as mono unsaturates	Trace	McCance & Widdowson 6th Edition
- as poly unsaturates	0.2g	McCance & Widdowson 6th Edition
Protein	0.7g	McCance & Widdowson 6th Edition
Fibre	1.0g	McCance & Widdowson 6th Edition
Sodium	9mg	McCance & Widdowson 6th Edition
Vitamin A	107µg	McCance & Widdowson 6th Edition
Vitamin B_6	0.14mg	McCance & Widdowson 6th Edition
Vitamin B_{12}	0.0mg	McCance & Widdowson 6th Edition
Vitamin C	17mg	McCance & Widdowson 6th Edition
Vitamin D	0.0µg	McCance & Widdowson 6th Edition
Vitamin E	1.22mg	McCance & Widdowson 6th Edition
Thiamin	0.09mg	McCance & Widdowson 6th Edition
Riboflavin	0.01mg	McCance & Widdowson 6th Edition
Niacin	1.0mg	McCance & Widdowson 6th Edition
Folic Acid	17µg	McCance & Widdowson 6th Edition
Biotin	1.5µg	McCance & Widdowson 6th Edition
Pantothentic Acid	0.25mg	McCance & Widdowson 6th Edition
Calcium	7.0mg	McCance & Widdowson 6th Edition
Phosphorus	24mg	McCance & Widdowson 6th Edition
Iron	0.5mg	McCance & Widdowson 6th Edition
Magnesium	7.0mg	McCance & Widdowson 6th Edition
Zinc	0.1mg	McCance & Widdowson 6th Edition
Iodine	2.0µg	McCance & Widdowson 6th Edition
Potassium	250mg	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	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/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
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 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.

OVEN DRIED TOMATOS SEGMENTS

Raw Material Receipt → QA Check
↓
Inspection
↓
Washing
↓
Slicing
↓
Inspection
↓
Dewater
↓
Oven Drying
↓
Inspecting
↓
Freezing → -18°C QA Check
↓
Weighing
↓
Carton Fill → QA Check
↓
Check Weigh
↓
Metal Detection → QA Check
↓
Palletise
↓
Cold Storage → -23°C
↓
Despatch → -18°C

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Issues & Amendments

Issue N°	Amend. N°	Date	Amendments	Compiled by
3	1	31/01/2020	New Entry	G. Oberto
4	1	31/01/2023	3 Year update – general revision	F. Soares