



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

Technical Specification		
<b>Product:</b> Parsley Flat 1-6mm IQF	<b>Last Update:</b> 31/01/2023	<b>Product Code:</b> PAR002

**PACK SIZE** 1 x 10kg; 1 x 5kg;

**ORIGIN:** Belgium, The Netherlands, Italy

**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** Parsley 100% Declare as: Parsley  
(*Petroselinum crispum*)

**PROCESSING** The parsley is delivered and inspected upon receipt. During processing the parsley is inspected, washed, chopped, inspected and frozen (-18°C or below) and stored in bulk at -23°C or below until required for packing.

**PACKING** During packing, the parsley is 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 -18°C to await despatch to the UK at -18°C.

#### **DEFECT TOLERANCES**

<b><u>Per 1000g</u></b>	<b><u>Maximum</u></b>
Clumps	5% w/w
Foreign Material	Nil
FEVM	1%w/w
EVM	1%w/w
Stem	5%w/w
units >6mm	20% w/w
Colour Defect	3% w/w

#### **DEFINITIONS OF DEFECTS**

##### **Clumps**

These are where several pieces are frozen together which cannot be readily separated without causing damage to the product.

##### **Foreign Material**

This includes any material not derived from the parsley 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.

Doc Ref: PRO-SPE	Issue date: 31.01.2023	Issue No: 4	Prepared by: Filipe Soares	Authorised by: Gianluca Oberto
---------------------	---------------------------	----------------	-------------------------------	-----------------------------------



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)

### **Extraneous Vegetable Matter (EVM)**

Vegetable material derived from the parsley plant other than the leaf or stalk. Vegetable material not from the coriander plant will be counted as Foreign Material.

### **Stems**

Parsley stems, with no leaf attached.

### **Colour Defects**

Leaves that show discolouration (Brownish colour).

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

#### **COLOUR**

Light to bright green, typical of the product.

#### **FLAVOUR**

Good and typical of parsley, no off flavours.

#### **TEXTURE**

Fairly uniform, nerves and cores may be slightly tough.



Average sample

Doc Ref: PRO-SPE	Issue date: 31.01.2023	Issue No: 4	Prepared by: Filipe Soares	Authorised by: Gianluca Oberto
---------------------	---------------------------	----------------	-------------------------------	-----------------------------------



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)

#### **MICROBIOLOGICAL**

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

**ANALYTICAL** N/A – Un-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.

Doc Ref: PRO-SPE	Issue date: 31.01.2023	Issue No: 4	Prepared by: Filipe Soares	Authorised by: Gianluca Oberto
---------------------	---------------------------	----------------	-------------------------------	-----------------------------------



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)

## **NUTRITIONAL INFORMATION**

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

100g of uncooked parsley typically contains: -

Parameter	Value / 100g	Methodology
Energy – kcal	34	McCance & Widdowson 7 <sup>th</sup> Edition
Energy - kJ	141	McCance & Widdowson 7 <sup>th</sup> Edition
Moisture	83.1g	McCance & Widdowson 7 <sup>th</sup> Edition
Carbohydrate	2.7g	McCance & Widdowson 7 <sup>th</sup> Edition
- as sugars	2.3g	McCance & Widdowson 7 <sup>th</sup> Edition
- as polyols	0.0g	McCance & Widdowson 7 <sup>th</sup> Edition
- as starch	0.4g	McCance & Widdowson 7 <sup>th</sup> Edition
Fat	1.3g	McCance & Widdowson 7 <sup>th</sup> Edition
- as saturates	Trace	McCance & Widdowson 7 <sup>th</sup> Edition
- as mono unsaturates	Trace	McCance & Widdowson 7 <sup>th</sup> Edition
- as poly unsaturates	Trace	McCance & Widdowson 7 <sup>th</sup> Edition
Protein	3.0g	McCance & Widdowson 7 <sup>th</sup> Edition
Fibre	5.0g	McCance & Widdowson 7 <sup>th</sup> Edition
Sodium	33mg	McCance & Widdowson 7 <sup>th</sup> Edition
Vitamin A	0µg	McCance & Widdowson 7 <sup>th</sup> Edition
Vitamin B <sub>6</sub>	0.09mg	McCance & Widdowson 7 <sup>th</sup> Edition
Vitamin B <sub>12</sub>	0mg	McCance & Widdowson 7 <sup>th</sup> Edition
Vitamin C	190mg	McCance & Widdowson 7 <sup>th</sup> Edition
Vitamin D	0.0µg	McCance & Widdowson 7 <sup>th</sup> Edition
Vitamin E	1.70mg	McCance & Widdowson 7 <sup>th</sup> Edition
Thiamin	0.23mg	McCance & Widdowson 7 <sup>th</sup> Edition
Riboflavin	0.06mg	McCance & Widdowson 7 <sup>th</sup> Edition
Niacin	1.0mg	McCance & Widdowson 7 <sup>th</sup> Edition
Folic Acid	170µg	McCance & Widdowson 7 <sup>th</sup> Edition
Biotin	0.4µg	McCance & Widdowson 7 <sup>th</sup> Edition
Pantothenic Acid	0.30mg	McCance & Widdowson 7 <sup>th</sup> Edition
Calcium	200mg	McCance & Widdowson 7 <sup>th</sup> Edition
Phosphorus	64mg	McCance & Widdowson 7 <sup>th</sup> Edition
Iron	7.7mg	McCance & Widdowson 7 <sup>th</sup> Edition
Magnesium	23mg	McCance & Widdowson 7 <sup>th</sup> Edition
Zinc	0.7mg	McCance & Widdowson 7 <sup>th</sup> Edition
Iodine	0.0µg	McCance & Widdowson 7 <sup>th</sup> Edition
Potassium	760mg	McCance & Widdowson 7 <sup>th</sup> Edition

Doc Ref: PRO-SPE	Issue date: 31.01.2023	Issue No: 4	Prepared by: Filipe Soares	Authorised by: Gianluca Oberto
---------------------	---------------------------	----------------	-------------------------------	-----------------------------------



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

### **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.

Doc Ref: PRO-SPE	Issue date: 31.01.2023	Issue No: 4	Prepared by: Filipe Soares	Authorised by: Gianluca Oberto
---------------------	---------------------------	----------------	-------------------------------	-----------------------------------



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)

## **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	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/Celery	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>
<b>Halal</b>	Yes (Not certified)	<b>Kosher</b>	Yes (Not certified)	

Doc Ref: PRO-SPE	Issue date: 31.01.2023	Issue No: 4	Prepared by: Filipe Soares	Authorised by: Gianluca Oberto
---------------------	---------------------------	----------------	-------------------------------	-----------------------------------



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

### **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: 31<sup>st</sup> January 2023

Signed on behalf of the Customer:

Name:

Job Title:

Signature:

Date:

Doc Ref: PRO-SPE	Issue date: 31.01.2023	Issue No: 4	Prepared by: Filipe Soares	Authorised by: Gianluca Oberto
---------------------	---------------------------	----------------	-------------------------------	-----------------------------------



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

## **PROCESS INFORMATION**

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

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

#### **PARSLEY CHOPPED**

Raw Material Receipt → QA Check



Inspection



Washing



Cutting



Inspection



Freezing → -18°C QA Check



Weighing



Carton Fill → QA Check



Check Weigh



Metal Detection → QA Check



Palletise



Cold Storage → -23°C



Despatch → -18°C

Doc Ref: PRO-SPE	Issue date: 31.01.2023	Issue No: 4	Prepared by: Filipe Soares	Authorised by: Gianluca Oberto
---------------------	---------------------------	----------------	-------------------------------	-----------------------------------





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

### **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

Doc Ref: PRO-SPE	Issue date: 31.01.2023	Issue No: 4	Prepared by: Filipe Soares	Authorised by: Gianluca Oberto
---------------------	---------------------------	----------------	-------------------------------	-----------------------------------