



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: Apricot Diced 10MM IQF	Last Update: 31/01/2023	Product Code: APR001

PACK SIZE 1 x 10kg;

ORIGIN: China, 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 Apricot 100% Declare as: Apricot
(*Prunus armeniaca L.*)

Processing aid: Ascorbic Acid (0.03%); Citric Acid (0.15%)

PROCESSING Apricots are delivered fresh to the factory, each load is quality assurance sampled for foreign material and physical defects. Apricots are washed, cored, diced, inspected, dipped and frozen to -18°C or below.

PACKING During packing diced apricots 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 customer, at -18°C.

DEFECT TOLERANCES

<u>Per 1000g</u>	Maximum
Clumps	5% w/w
Foreign Material	Nil
EVM	Nil
Unripe	2%w/w
Oversize (>15mm)	10% w/w
Undersize (<5mm)	10% w/w
<u>Per 100kg</u>	
Stone Fragments	1

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DEFINITIONS OF DEFECTS

Clumps

This is where 3 or more dice are welded together which cannot be readily separated without causing damage to the dice.

Foreign Material

This includes any material other than that derived from the apricot 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

This includes any free vegetable matter that is derived from the apricot other than skin.

Unripe

These are apricot dices that are green and too hard to eat.

Oversize

See defect tolerance table for sizes.

Undersize

See defect tolerance table for sizes.

Stones/Fragments of Stone

These are whole, or parts of apricot stones.

ORGANOLEPSIS (Carried out on a thawed sample.)

COLOUR Orange/yellow coloured dice typical of the variety used.

FLAVOUR Full characteristic flavour of fresh apricot.

TEXTURE Uniformly firm and tender, yielding to the bite.

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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	5×10^3
<i>E. coli</i>	Nil	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

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 below -18°C at all times.

CARTON LINERS Blue food grade polythene liner of a minimum thickness of $30\mu\text{m}$.

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 apricot typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	31	McCance & Widdowson 7 ^h Edition
Energy - kJ	134	McCance & Widdowson 7 ^h Edition
Moisture	87.2g	McCance & Widdowson 7 ^h Edition
Carbohydrate	7.2g	McCance & Widdowson 7 ^h Edition
- as sugars	7.2g	McCance & Widdowson 7 ^h Edition
- as polyols	0.0g	McCance & Widdowson 7 ^h Edition
- as starch	0.0g	McCance & Widdowson 7 ^h Edition
Fat	0.1g	McCance & Widdowson 7 ^h Edition
- as saturates	Trace	McCance & Widdowson 7 ^h Edition
- as mono unsaturates	Trace	McCance & Widdowson 7 ^h Edition
- as poly unsaturates	Trace	McCance & Widdowson 7 ^h Edition
Protein	0.9g	McCance & Widdowson 7 ^h Edition
Fibre	1.7g	McCance & Widdowson 7 ^h Edition
Sodium	2mg	McCance & Widdowson 7 ^h Edition
Vitamin A	19µg	McCance & Widdowson 7 ^h Edition
Vitamin B6	0.08mg	McCance & Widdowson 7 ^h Edition
Vitamin B12	0.0µg	McCance & Widdowson 7 ^h Edition
Vitamin C	6mg	McCance & Widdowson 7 ^h Edition
Vitamin D	0.0µg	McCance & Widdowson 7 ^h Edition
Vitamin E	0mg	McCance & Widdowson 7 ^h Edition
Thiamin	0.04mg	McCance & Widdowson 7 ^h Edition
Riboflavin	0.05mg	McCance & Widdowson 7 ^h Edition
Niacin	0.5mg	McCance & Widdowson 7 ^h Edition
Folic Acid	5µg	McCance & Widdowson 7 ^h Edition
Biotin	0.0µg	McCance & Widdowson 7 ^h Edition
Pantothenic Acid	0.24mg	McCance & Widdowson 7 ^h Edition
Calcium	15mg	McCance & Widdowson 7 ^h Edition
Phosphorus	20mg	McCance & Widdowson 7 ^h Edition
Iron	0.5mg	McCance & Widdowson 7 ^h Edition
Magnesium	11mg	McCance & Widdowson 7 ^h Edition
Zinc	0.1mg	McCance & Widdowson 7 ^h Edition
Iodine	0µg	McCance & Widdowson 7 ^h Edition
Potassium	270mg	McCance & Widdowson 7 ^h 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% Apricot	
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
E300	Ascorbic Acid	Apricot	None	Prevent Oxidation	Trace
E330	Citric Acid	Apricot	None	Prevent Oxidation	Trace

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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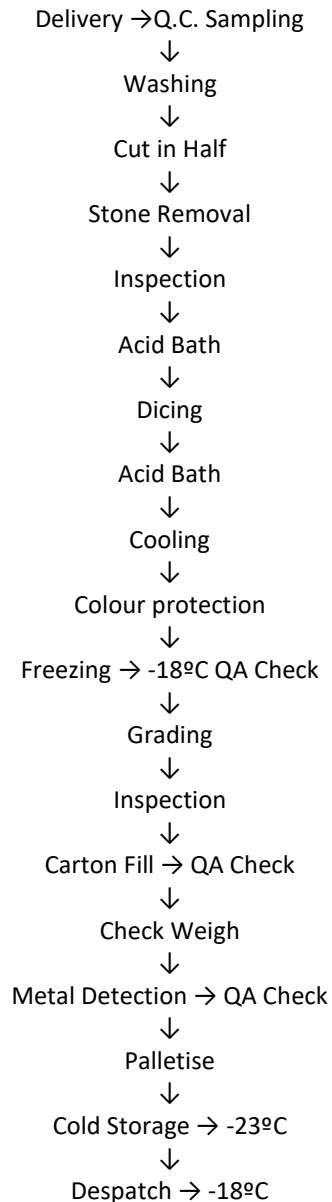
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PROCESS INFORMATION

PROCESS FLOW CHART*

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

DICED APRICOT



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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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