



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)

Technical Specification		
<b>Product:</b> Blueberries Wild IQF	<b>Last Update:</b> 31/01/2026	<b>Product Code:</b> BLU003

**PACK SIZE** 1 x 10kg; 4 x 2.5kg; 5 x 1kg;

**ORIGIN:** Canada, Argentina, Chile, USA

**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** Blueberries 100% Declare as: Blueberries  
(*Vaccinium corymbosum*)

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

**PACKING** During packing the blueberries 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**

<b><u>Per 500g</u></b>	<b>Maximum</b>
Foreign Material	Nil
EVM	0.3 square inches
Red-Purple Berries	5% w/w
Green berries/undeveloped	10
Crushed, shrunk or broken	10% w/w
Clumps	10

#### **DEFINITIONS OF DEFECTS**

##### **Foreign Material**

This includes any material other than that derived from the blueberry 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**

Measured as the combined surface area of all plant materials found in a 500 g sample  
These are pieces of vegetable material from the blueberry plant.

Doc Ref: PRO-SPE	Issue date: 31.01.2026	Issue No: 5	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)

### **Green Berries**

These are blueberries that are undeveloped and do not possess at least a red-purple colour or that have a definite green cast, even though the over-all colour of the berries may not be a true green colour.

### **Red / Purple**

These are blueberries that have a red-purple colour.

### **Clumps**

When 3 or more berries are welded together and cannot be broken without damage the berry.

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

#### **COLOUR**

Dark blue/dark purple, typical of the variety.

#### **FLAVOUR**

Typical of blueberries. Free from taints/off odours.

#### **TEXTURE**

Uniformly firm and tender, yielding to the bite.



Average sample

Doc Ref: PRO-SPE	Issue date: 31.01.2026	Issue No: 5	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**

<b>Organism</b>	<b>Target</b>	<b>Maximum</b>
<i>TVC @ 30°C</i>	$1 \times 10^5$	$5 \times 10^5$
<i>Total Coliforms</i>	$1 \times 10^2$	$5 \times 10^3$
<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-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** (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.

Doc Ref: PRO-SPE	Issue date: 31.01.2026	Issue No: 5	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 blueberries typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	51	USDA Nutrient Database Release 21
Energy - kJ	213	USDA Nutrient Database Release 21
Moisture	86.6g	USDA Nutrient Database Release 21
Carbohydrate	12.2g	USDA Nutrient Database Release 21
- as sugars	8.5g	USDA Nutrient Database Release 21
- as polyols	0.0g	USDA Nutrient Database Release 21
- as starch	Trace	USDA Nutrient Database Release 21
Fat	0.6g	USDA Nutrient Database Release 21
- as saturates	Trace	USDA Nutrient Database Release 21
- as mono unsaturates	Trace	USDA Nutrient Database Release 21
- as poly unsaturates	0.3g	USDA Nutrient Database Release 21
Protein	0.4g	USDA Nutrient Database Release 21
Fibre	2.7g	USDA Nutrient Database Release 21
Sodium	1mg	USDA Nutrient Database Release 21
Vitamin A	2µg	USDA Nutrient Database Release 21
Vitamin B <sub>6</sub>	0.06mg	USDA Nutrient Database Release 21
Vitamin B <sub>12</sub>	0.0mg	USDA Nutrient Database Release 21
Vitamin C	2.5mg	USDA Nutrient Database Release 21
Vitamin D	7µg	USDA Nutrient Database Release 21
Vitamin E	0.48mg	USDA Nutrient Database Release 21
Thiamin	0.03mg	USDA Nutrient Database Release 21
Riboflavin	0.04mg	USDA Nutrient Database Release 21
Niacin	0.5mg	USDA Nutrient Database Release 21
Folic Acid	7µg	USDA Nutrient Database Release 21
Biotin	0.0µg	USDA Nutrient Database Release 21
Pantothenic Acid	0.12mg	USDA Nutrient Database Release 21
Calcium	8mg	USDA Nutrient Database Release 21
Phosphorus	11mg	USDA Nutrient Database Release 21
Iron	0.2mg	USDA Nutrient Database Release 21
Magnesium	5mg	USDA Nutrient Database Release 21
Zinc	0.07mg	USDA Nutrient Database Release 21
Iodine	0.0µg	USDA Nutrient Database Release 21
Potassium	54mg	USDA Nutrient Database Release 21

Doc Ref: PRO-SPE	Issue date: 31.01.2026	Issue No: 5	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)

### **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 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: 31<sup>st</sup> 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.

Doc Ref: PRO-SPE	Issue date: 31.01.2026	Issue No: 5	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/Crustations/Molluscs	NO				
Cereals (**)	NO				
Gluten	NO				
Yeast/Yeast Extract	NO				
Soya/Soya Derivatives	NO				
Fruit & Fruit Derivatives	YES		100% Blueberries (Wild)		
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.					
<b><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></b>					
<b>Is this product Suitable for:</b>					
<b>Vegans</b>	Yes (Not certified)	<b>Vegetarians</b>	Yes	<b>Organic</b>	No
<b>Halal</b>	Yes (Not certified)	<b>Kosher</b>	Yes (Not certified)		

Doc Ref: PRO-SPE	Issue date: 31.01.2026	Issue No: 5	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 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 2026

Signed on behalf of the Customer:

Name:

Job Title:

Signature:

Date:

Doc Ref: PRO-SPE	Issue date: 31.01.2026	Issue No: 5	Prepared by: Filipe Soares	Authorised by: Gianluca Oberto
---------------------	---------------------------	----------------	-------------------------------	-----------------------------------



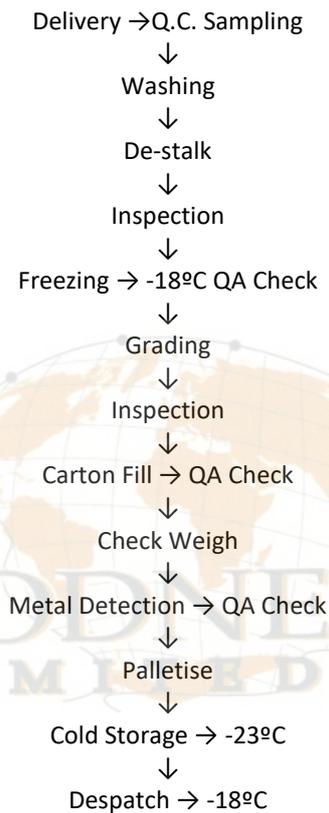
Head Office: The Old Grammar School, 3-7 Market Square, Amersham, Bucks. HP7 0DF  
Tel: (44) 1494 434600 Email: [foodnettechnical@foodnet.ltd.uk](mailto:foodnettechnical@foodnet.ltd.uk)

## PROCESS INFORMATION

### PROCESS FLOW CHART\*

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

#### BLUEBERRIES WILD



Doc Ref: PRO-SPE	Issue date: 31.01.2026	Issue No: 5	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)

**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

Doc Ref: PRO-SPE	Issue date: 31.01.2026	Issue No: 5	Prepared by: Filipe Soares	Authorised by: Gianluca Oberto
---------------------	---------------------------	----------------	-------------------------------	-----------------------------------