



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: Orange Zest Milled IQF	Last Update: 31/01/2023	Product Code: ORA006

PACK SIZE 1 x 10Kg; 1 x 5Kg

ORIGIN: Spain, Egypt, Mexico, Peru, Spain, South Africa, Swaziland, Uruguay,

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 Orange 100% Declare as: Orange
(*Citrus sinensis*)

PROCESSING Oranges are harvested by hand and delivered fresh to the factory. Receipt of raw material, cleaning, extracting, peeling, washing, cutting, freezing, selecting, packing, storage, milling, packing, storage.

PACKING During packing the orange zest is 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

<u>Per 1000g</u>	<u>Maximum</u>
Clumps	10%w/w
Foreign Material	Nil
EVM	1
Colour Defect	1%w/w
Oversize (Length >5mm)	5%w/w

DEFINITIONS OF DEFECTS

Clumps

These are units which are welded together and cannot be separated without damaging the product. Individual pieces clumping will occur in time, but clumping can be easily separated with hand pressure.

Foreign Material

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This includes any material 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

These are pieces of vegetable material from the orange other than the orange peel. This also includes any piece of orange stalk and leaves.

Colour Defect

These are units that are under-coloured and do not possess the typical orange colour of the orange peel.

Oversize

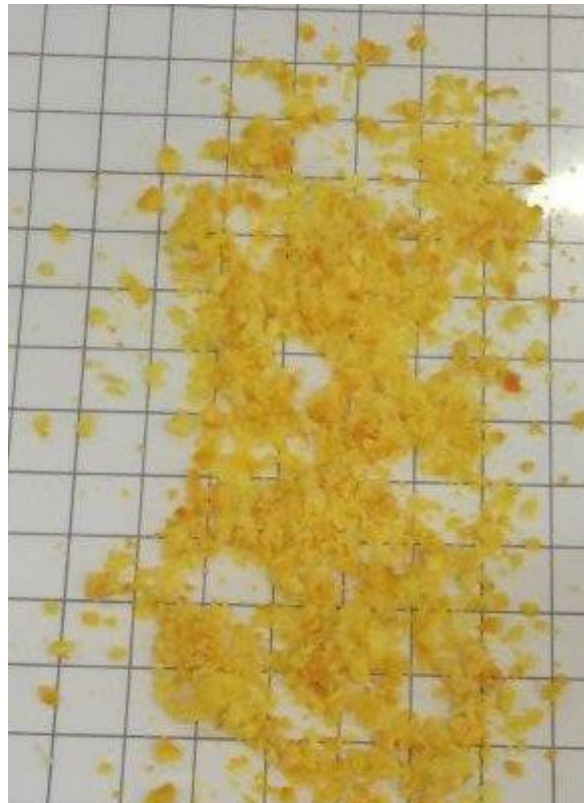
These are units which are greater than 12mm in length.

ORGANOLEPSIS (Carried out on a thawed sample.)

COLOUR Bright orange but may be slightly not uniform.

FLAVOUR Full, characteristic of orange zest.

TEXTURE Fairly uniform.



Average sample

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MICROBIOLOGICAL

Organism	Target	Maximum
<i>TVC @ 30°C</i>	5×10^4	1×10^6
<i>Total Coliforms</i>	5×10^2	1×10^4
<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 – 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 orange typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	97	USDA Nutritional Database 28
Energy - kJ	405	USDA Nutritional Database 28
Moisture	72.5	USDA Nutritional Database 28
Carbohydrate	25g	USDA Nutritional Database 28
Fat	0.2g	USDA Nutritional Database 28
- as saturates	0.1g	USDA Nutritional Database 28
- as mono unsaturates	Trace	USDA Nutritional Database 28
- as poly unsaturates	0.1g	USDA Nutritional Database 28
Protein	1.5g	USDA Nutritional Database 28
Fibre	10.6g	USDA Nutritional Database 28
Sodium	3mg	USDA Nutritional Database 28
Vitamin A	0µg	USDA Nutritional Database 28
Vitamin B ₆	0.17mg	USDA Nutritional Database 28
Vitamin B ₁₂	0.0mg	USDA Nutritional Database 28
Vitamin C	136mg	USDA Nutritional Database 28
Vitamin E	0.25mg	USDA Nutritional Database 28
Thiamin	0.12mg	USDA Nutritional Database 28
Riboflavin	0.09mg	USDA Nutritional Database 28
Niacin	0.9mg	USDA Nutritional Database 28
Folic Acid	0.0µg	USDA Nutritional Database 28
Pantothenic Acid	0.49mg	USDA Nutritional Database 28
Calcium	161mg	USDA Nutritional Database 28
Phosphorus	21mg	USDA Nutritional Database 28
Iron	0.8mg	USDA Nutritional Database 28
Magnesium	22mg	USDA Nutritional Database 28
Zinc	0.25mg	USDA Nutritional Database 28
Potassium	212mg	USDA Nutritional Database 28

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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% Orange Zest		
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.					
<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

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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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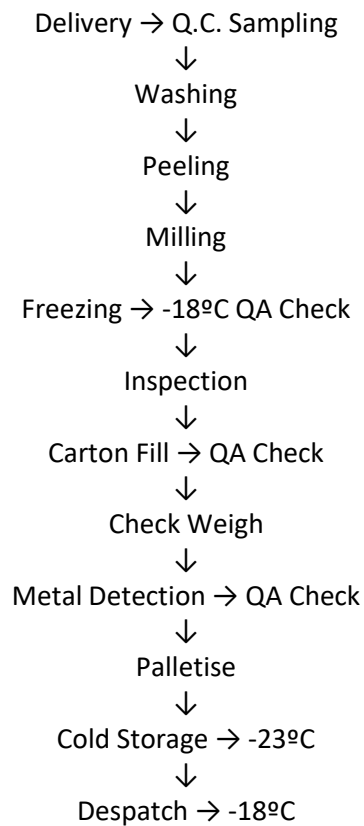
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PROCESS INFORMATION

PROCESS FLOW CHART*

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

Orange Zest



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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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