



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: Raspberry 80/20 IQF	Last Update: 31/01/2023	Product Code: RAS008
--	-----------------------------------	--------------------------------

PACK SIZE 1x 10kg; 4 x 2.5Kg; 5 x 1Kg.

ORIGIN: Poland, China, Serbia

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 Raspberries 100% Declare as: Raspberries
(*Rubus idaeus*)

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

PACKING During packing the raspberries are inspected before being weighed and filled into clear, heat sealed bags and packed into 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

Per 500g

Clumps	5% w/w
Foreign Material	Nil
EVM	2
Under Ripe	1% w/w
Over ripe	10% w/w
Blemish / symptom of disease/Mouldy	1%w/w
Crumbs	5% w/w
Broken Berries	15% w/w

DEFINITIONS OF DEFECTS

Foreign Material

This includes any material other than that derived from the raspberry 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.

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



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

EVM

These are pieces of vegetable material from the raspberry plant other than the raspberry. This includes calyces, leaves and leaf pieces.

Under / over Ripe

These are raspberries which are overripe or underripe (white or green for more than a third of their surface area as a result of immaturity). Unfertilised, small underdeveloped berries are also included in this category.

Mouldy Berries

These are raspberries which are completely rotten or have more than 25% of their surface area covered by mould.

Blemish / symptom of disease

This includes raspberries that are blemished or show symptoms of disease to the extent that the area affected is more than 2mm, either as a single spot or an aggregate of spots on the same berry. Areas less than 2mm in diameter shall be ignored.

Crumbs

These are fragments which are less than 25% of the whole berry.

Broken Berries

This includes any fruit where less than half the berry remains intact.

ORGANOLEPSIS (Carried out on a thawed sample.)

COLOUR

Deep bright red, typical of the variety;

FLAVOUR

Typical of raspberries, fruit/sharp. Free from taints.

TEXTURE

Uniformly firm and tender, yielding to the bite.



Average picture

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

MICROBIOLOGICAL

Organism	Target	Maximum
<i>TVC @ 30°C</i>	1×10^4	1×10^6
<i>Total Coliforms</i>	1×10^2	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 (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: 31.01.2023	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

NUTRITIONAL INFORMATION

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

100g of uncooked Raspberries typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	25	McCance & Widdowson 6 th Edition
Energy - kJ	109	McCance & Widdowson 6 th Edition
Moisture	87.0g	McCance & Widdowson 6 th Edition
Carbohydrate	4.6g	McCance & Widdowson 6 th Edition
- as sugars	4.6g	McCance & Widdowson 6 th Edition
- as polyols	0.0g	McCance & Widdowson 6 th Edition
- as starch	0.0g	McCance & Widdowson 6 th Edition
Fat	0.3g	McCance & Widdowson 6 th Edition
- as saturates	Trace	McCance & Widdowson 6 th Edition
- as mono unsaturates	Trace	McCance & Widdowson 6 th Edition
- as poly unsaturates	Trace	McCance & Widdowson 6 th Edition
Protein	1.4g	McCance & Widdowson 6 th Edition
Fibre	2.5g	McCance & Widdowson 6 th Edition
Sodium	3mg	McCance & Widdowson 6 th Edition
Vitamin A	1µg	McCance & Widdowson 6 th Edition
Vitamin B ₆	0.6mg	McCance & Widdowson 6 th Edition
Vitamin B ₁₂	0µg	McCance & Widdowson 6 th Edition
Vitamin C	32mg	McCance & Widdowson 6 th Edition
Vitamin D	0µg	McCance & Widdowson 6 th Edition
Vitamin E	0.48mg	McCance & Widdowson 6 th Edition
Thiamin	0.3mg	McCance & Widdowson 6 th Edition
Riboflavin	0.05mg	McCance & Widdowson 6 th Edition
Niacin	0.5mg	McCance & Widdowson 6 th Edition
Folic Acid	33µg	McCance & Widdowson 6 th Edition
Biotin	1.9µg	McCance & Widdowson 6 th Edition
Pantothenic Acid	0.24mg	McCance & Widdowson 6 th Edition
Calcium	25mg	McCance & Widdowson 6 th Edition
Phosphorus	31mg	McCance & Widdowson 6 th Edition
Iron	0.7mg	McCance & Widdowson 6 th Edition
Magnesium	19mg	McCance & Widdowson 6 th Edition
Zinc	0.3mg	McCance & Widdowson 6 th Edition
Iodine	0µg	McCance & Widdowson 6 th Edition
Potassium	170mg	McCance & Widdowson 6 th 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

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.

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

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/Crustaceans/Molluscs		NO			
Cereals (**)		NO			
Gluten		NO			
Yeast/Yeast Extract		NO			
Soya/Soya Derivatives		NO			
Fruit & Fruit Derivatives		YES	100% Raspberries		
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
Halal	Yes (Not certified)	Kosher	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 0DF
Tel: (44) 1494 434600 Email: foodnettechnical@foodnet.ltd.uk

FOOD ADDITIVES

E. Number	Name	In Which Ingredient	Function in Ingredient	Function in Final Product	% In Final Product

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:

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



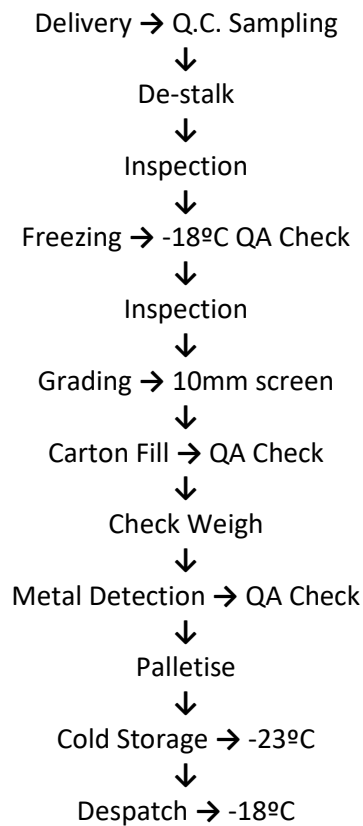
Head Office: The Old Grammar School, 3-7 Market Square, Amersham, Bucks. HP7 0DF
Tel: (44) 1494 434600 Email: foodnettechnical@foodnet.ltd.uk

PROCESS INFORMATION

PROCESS FLOW CHART*

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

RASPBERRIES



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

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

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