



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: Bitter Orange Dummy (Puree)	Last Update: 31/01/2026	Product Code: ORA007

ORIGIN: Spain

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 not intended for direct consumption.

INGREDIENTS Bitter Orange (90-100%), Water (0-10% maximum);

PROCESSING All fruit is washed and rinsed, prior to sorting to eliminate under and over ripe fruit, infested and damaged oranges. Fruit is conveyed to the Kelly machine which is set to quarter the oranges and separate the peel from the fruit centres. The peel is removed. The dummy (centres) and water, if required, are heated before sieving and then the puree is heated again at 90-92C before filling

PACKING Puree (Dummy) passes through a metal detector and is either: a) hot-filled into lacquered cans or: b) pasteurized and filled into aseptic bags in drums. Finished product is stored at ambient.

QUALITY Free from rot, pips, blemishes and foreign material.

ORGANOLEPSIS Yellow-orange coloured puree. Typical bitter orange flavour and aroma. The texture should be viscous but free from lumps.



Average sample

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MICROBIOLOGICAL Commercially sterile.

ANALYTICAL

percentage of peel	0%
pH	<4
Brix (uncorrected, 20C)	7.0 – 10.0
Closedown test on the tin	

METAL DETECTION Dummiy passes through the metal detector located before filling into cans or aseptic bags.

SHELF LIFE

Cans: 24 months from manufacture;
Drums: 18 months from manufacture;

TRACEABILITY INFO Production Date (as Julian Code) or Best Before Date + Lot Number.

STORAGE CONDITIONS Store ambient at < 30C.

Canned products:	once opened, use immediately;
Aseptic drums:	once opened, store chilled (0 to 5C) and use within 24 hours.

PACKAGING

a) Food grade lacquered cans in cardboard carton, sealed with blue tape.

unit weight 4.2 or 4.5 kg minimum fill depending on processor	
Can – 155 x 260 mm	weight 360 - 400 g
Carton – 470 x 270 x 340 mm	weight 380 - 640 g

b) Aseptic bags in conical metal drums with plastic lids
unit weight 225kg minimum fill.

Bag: 1575 x 890mm x 2 inner PE layers each min 30µmweight:
approx. 550g.

Conical Drum: 975 (h) x max 575 (ø) mm weight approx. 14 kg.

NB all dimensions are approximate and will vary according to processor.

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NUTRITIONAL INFORMATION

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

100g of bitter orange dummy typically contains: -

Parameter	Value per 100g
Energy – kcal	37.0
Energy – kJ	154.9
Fat	0.2 g
-as saturates	trace
Carbohydrate	7.0 g
- as sugars	6.0 g
Fibre	3.7 g
Protein	0.9 g
Sodium	0.8 mg



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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 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: 31st 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.

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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/Crustaceans/Molluscs	NO			
Cereals (**)	NO			
Gluten	NO			
Yeast/Yeast Extract	NO			
Soya/Soya Derivatives	NO			
Fruit & Fruit Derivatives	Yes	Orange 100%		
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/Celeryiac	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
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

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 2026

Signed on behalf of the Customer:

Name:

Job Title:

Signature:

Date:

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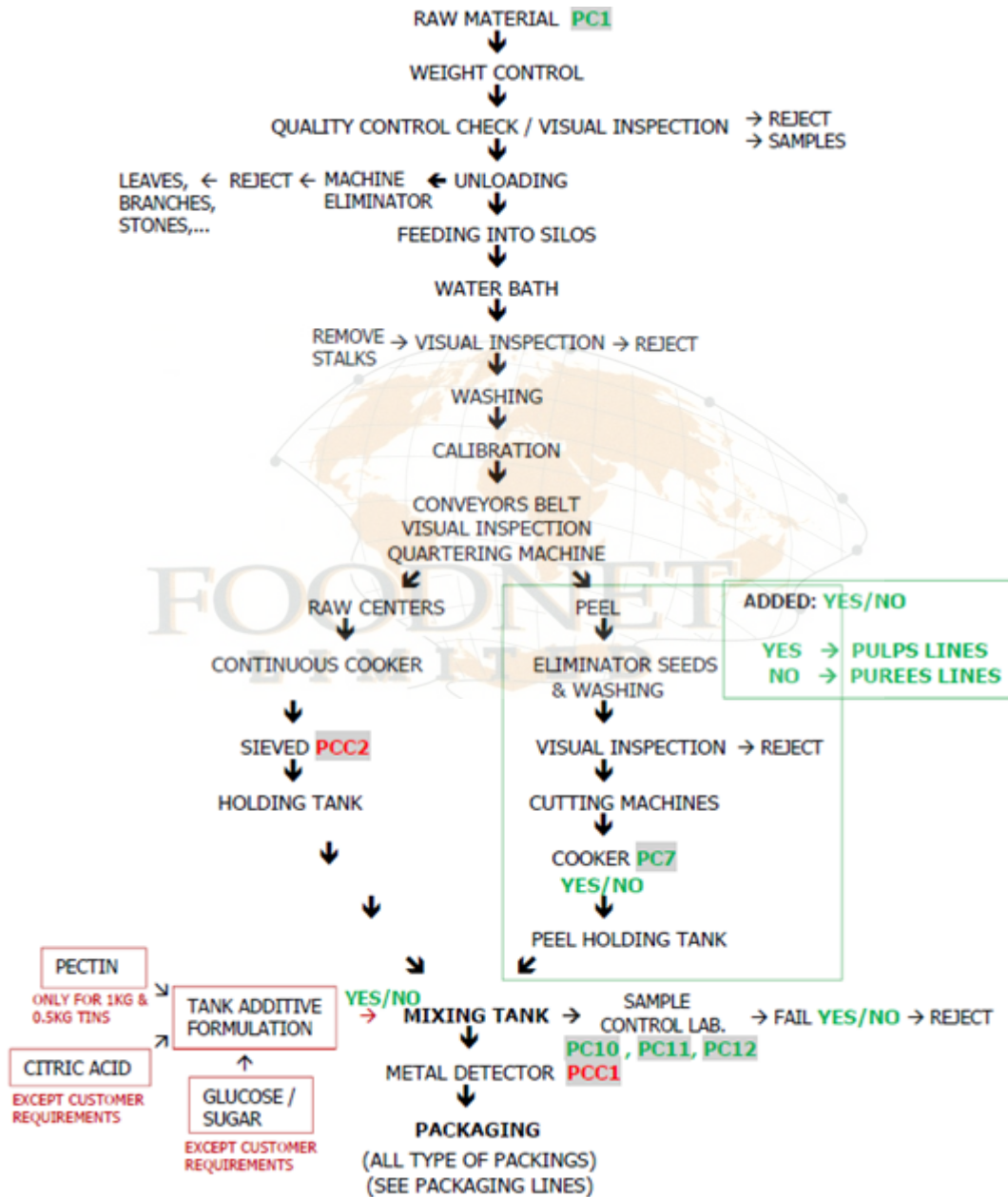


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PROCESS INFORMATION

PROCESS FLOW CHART*

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



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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
5	1	31/01/2026	3 Year update – general revision	F. Soares

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