



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> Cauliflower Puree 20-25g Portions IQF	<b>Last Update:</b> 31/01/2023	<b>Product Code:</b> CAU015

**PACK SIZE** 1 x 10kg;

**ORIGIN:** China

**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** Cauliflower 100% Declare as: Cauliflower  
(*Brassica oleracea* var. *botrytis* L.)

**PROCESSING** The cauliflowers are delivered and held in chilled store at 2°C until required for processing. During processing the cauliflower is broken apart, inspected, washed, blanched, inspected, pureed, poured into moulds, inspected and frozen (-18°C or below) and stored in bulk at -23°C or below.

**PACKING** During packing the cauliflower portions 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 1000g</u></b>	<b><u>Maximum</u></b>
Foreign Material	Nil
EVM	Nil
Damaged Portions	5% w/w

#### **DEFINITIONS OF DEFECTS**

##### **Foreign Material**

This includes any material not derived from the cauliflower plant or defined as EVM, such as insects, pieces of insects, wood, glass, stones, metal, sand, grit, plastic or any other material which will render the product unacceptable.

##### **Extraneous Vegetable Matter (EVM)**

Vegetable material derived from the cauliflower plant other than the cauliflower flesh e.g. pieces of leaf etc but does not include skin from the cloves. Vegetable material not from the cauliflower plant will be counted as Foreign material.

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**Damaged Portions**

These are portions that are less than half the declared size of 15 x 30 x 50mm.

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

**COLOUR** Typical white to creamy white colour.

**FLAVOUR** Characteristic of Chinese cauliflower.

**TEXTURE** Fairly uniform, firm but no woodiness.



Average Sample

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### **MICROBIOLOGICAL**

<b>Organism</b>	<b>Target</b>	<b>Maximum</b>
<i>TVC @ 30°C</i>	$1 \times 10^4$	$1 \times 10^5$
<i>Total Coliforms</i>	$1 \times 10^2$	$1 \times 10^3$
<i>E. coli</i>	Nil	$1 \times 10^2$
<i>Listeria mono</i>	Absent in 25g	$1 \times 10^2$
<i>Salmonella</i>	Absent in 25g	Absent in 25g

**ANALYTICAL** N/A

**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 cauliflowe typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	27	McCance & Widdowson
Energy - kJ	115	McCance & Widdowson
Carbohydrate	2.8g	McCance & Widdowson
- as sugars	2.0g	McCance & Widdowson
- as polyols	0.0g	McCance & Widdowson
- as starch	0.7g	McCance & Widdowson
Fat	0.5g	McCance & Widdowson
- as saturates	0.1g	McCance & Widdowson
- as mono unsaturates	0.1g	McCance & Widdowson
- as poly unsaturates	0.3g	McCance & Widdowson
Protein	2.9g	McCance & Widdowson
Fibre	1.4g	McCance & Widdowson
Sodium	16mg	McCance & Widdowson
Vitamin A	8µg	McCance & Widdowson
Vitamin B <sub>6</sub>	0.19mg	McCance & Widdowson
Vitamin B <sub>12</sub>	0.0mg	McCance & Widdowson
Vitamin C	49mg	McCance & Widdowson
Vitamin D	0.0µg	McCance & Widdowson
Vitamin E	0.22mg	McCance & Widdowson
Thiamin	0.05mg	McCance & Widdowson
Riboflavin	0.05mg	McCance & Widdowson
Niacin	0.5mg	McCance & Widdowson
Folic Acid	26µg	McCance & Widdowson
Biotin	1.5µg	McCance & Widdowson
Pantothenic Acid	0.6mg	McCance & Widdowson
Calcium	26mg	McCance & Widdowson
Phosphorus	47mg	McCance & Widdowson
Iron	0.5mg	McCance & Widdowson
Magnesium	11mg	McCance & Widdowson
Zinc	0.3mg	McCance & Widdowson
Iodine	Trace	McCance & Widdowson
Potassium	670mg	McCance & Widdowson

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

<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% Blueberry	
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>Please be aware the manufacturing sites we supply this item from may handle allergens in production. Procedures are in place to prevent cross-contamination.</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)	

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### **FOOD ADDITIVES**


<b>E. Number</b>	<b>Name</b>	<b>In Which Ingredient</b>	<b>Function in Ingredient</b>	<b>Function in Final Product</b>	<b>% In Final Product</b>

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 2023

Signed on behalf of the Customer:

Name:

Job Title:

Signature:

Date:

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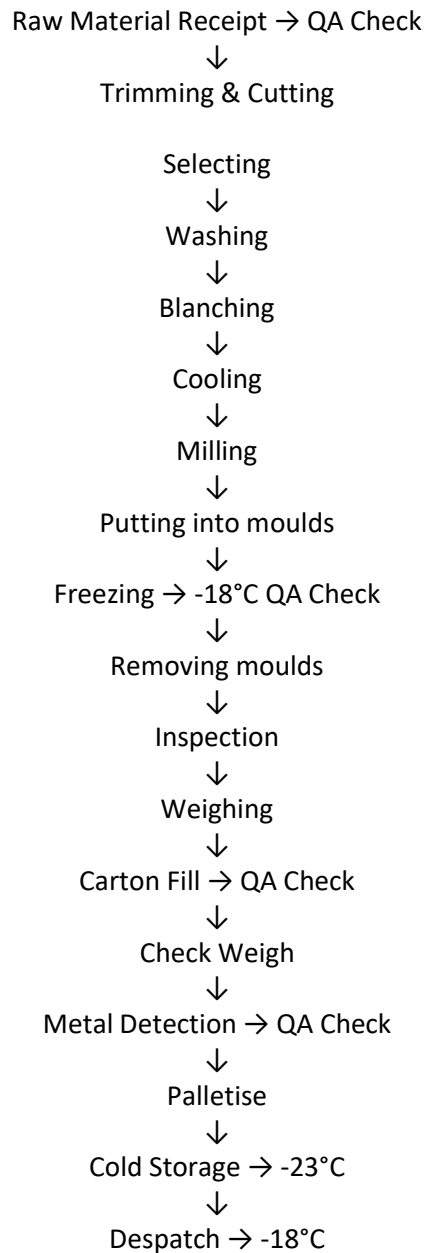
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## PROCESS INFORMATION

### PROCESS FLOW CHART\*

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

#### PUREED CAULIFLOWER



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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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