



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: Gherkin Diced 3mm in Brine	Last Update: 31/01/2026	Product Code: GHE002
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GENERAL

Sound and mature fermented gherkins, which have been debrined, cleaned, washed, selected, washed, cut and packed in a preserving acidified solution.

INGREDIENTS & ORIGIN

Gherkins	84.62 % India/Germany
Water	9.13 % The Netherlands
Acetic acid	3.0 % Serbia
Sodium Chloride (salt)	3.0 % The Netherlands / Denmark
Calcium Chloride	0.25 % Sweden / Finland

PHYSICAL STANDARD

Dimensions 3x3x3 mm.
Foreign material [% count/kg] 0

MICROBIOLOGICAL

Organism	Target	Maximum
<i>T V C @ 30°C</i>	1×10^3	5×10^3
<i>Total Coliforms</i>	10	1×10^2
<i>E. coli</i>	10	1×10^2
<i>Yeast</i>	500	2×10^3
<i>Mould</i>	50	2×10^2
<i>Listeria mono</i>	Absent in 25g	Absent in 25g

ANALYTICAL

Acidity as acetic acid [% w/w]	2.5 – 3.5
Sodium chloride (salt) [% w/w]	2.5 – 3.5
Calcium Chloride [% w/w]	< 0.5
pH	< 3.5

BEST BEFORE DATE 6 months after packing date

TRACEABILITY INFO Production date or Lot number printed on the label as well as customer order number and/or delivery date.

STORAGE CONDITIONS Ambient. Protect from freezing and excessive heat.

PACKAGING Diced gherkins packed in drums. Gross weight: Approx. 260 Kg. Nett fill weight (=drained weight) 220 Kg

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

Parameter	Value / 100g
Energy - kcal	11-13
Energy - kJ	55-60
Carbohydrate	1.8-2.0
- as sugars	0.0
Fat	0.1-0.3
- as saturates	0.0
Protein	0.8-1.0
Fibre	0.9-1.2
Salt	2.5-3.5



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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	NO				
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)		

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FOOD ADDITIVES

E. Number	Name	In Which Ingredient	Function in Ingredient	Function in Final Product	% In Final Product
E260	Acetic Acid	Brine	Brine	acidifier	3.0
E509	Calcium Chloride	Brine	Brine		0.25

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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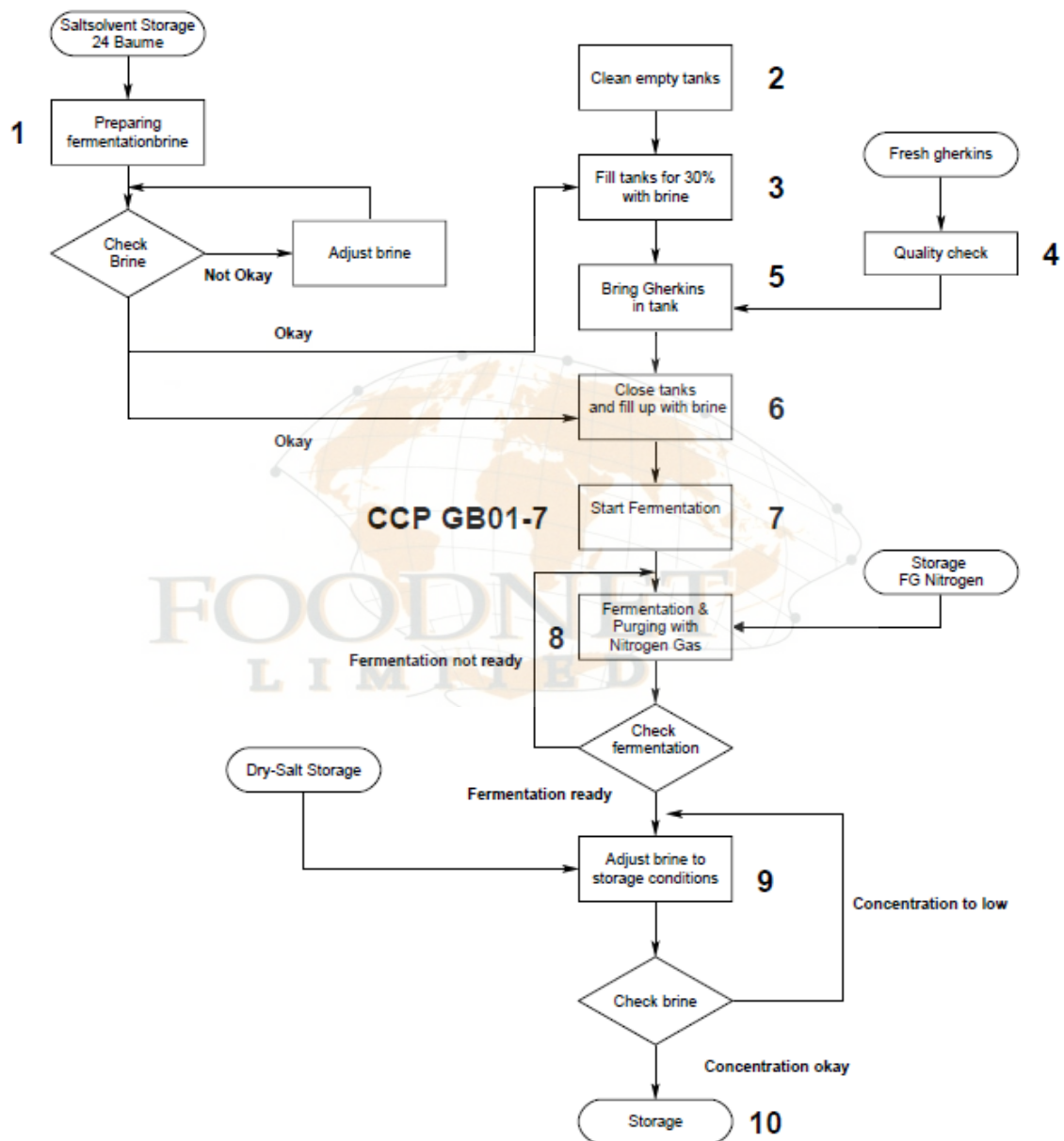


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PROCESS INFORMATION

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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