



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> Gherkin Diced 3mm in Brine	<b>Last Update:</b> 31/01/2023	<b>Product Code:</b> GHE002
---	-----------------------------------	--------------------------------

### 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 x 10 <sup>3</sup>	5 x 10 <sup>3</sup>
<i>Total Coliforms</i>	10	1 x 10 <sup>2</sup>
<i>E. coli</i>	10	1 x 10 <sup>2</sup>
<i>Yeast</i>	500	2 x 10 <sup>3</sup>
<i>Mould</i>	50	2 x 10 <sup>2</sup>
<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: 31.01.2023	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](mailto:foodnettechnical@foodnet.ltd.uk)

### **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

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](mailto: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: 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.

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](mailto:foodnettechnical@foodnet.ltd.uk)

## **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/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/Celeryiac	NO			
Lupins	NO			
*Including any product derived from slaughtered animals, e.g. gelatine, rennet				
**Including wheat, corn, barley, rye, oats, etc.				
<b><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></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)	

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](mailto:foodnettechnical@foodnet.ltd.uk)

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

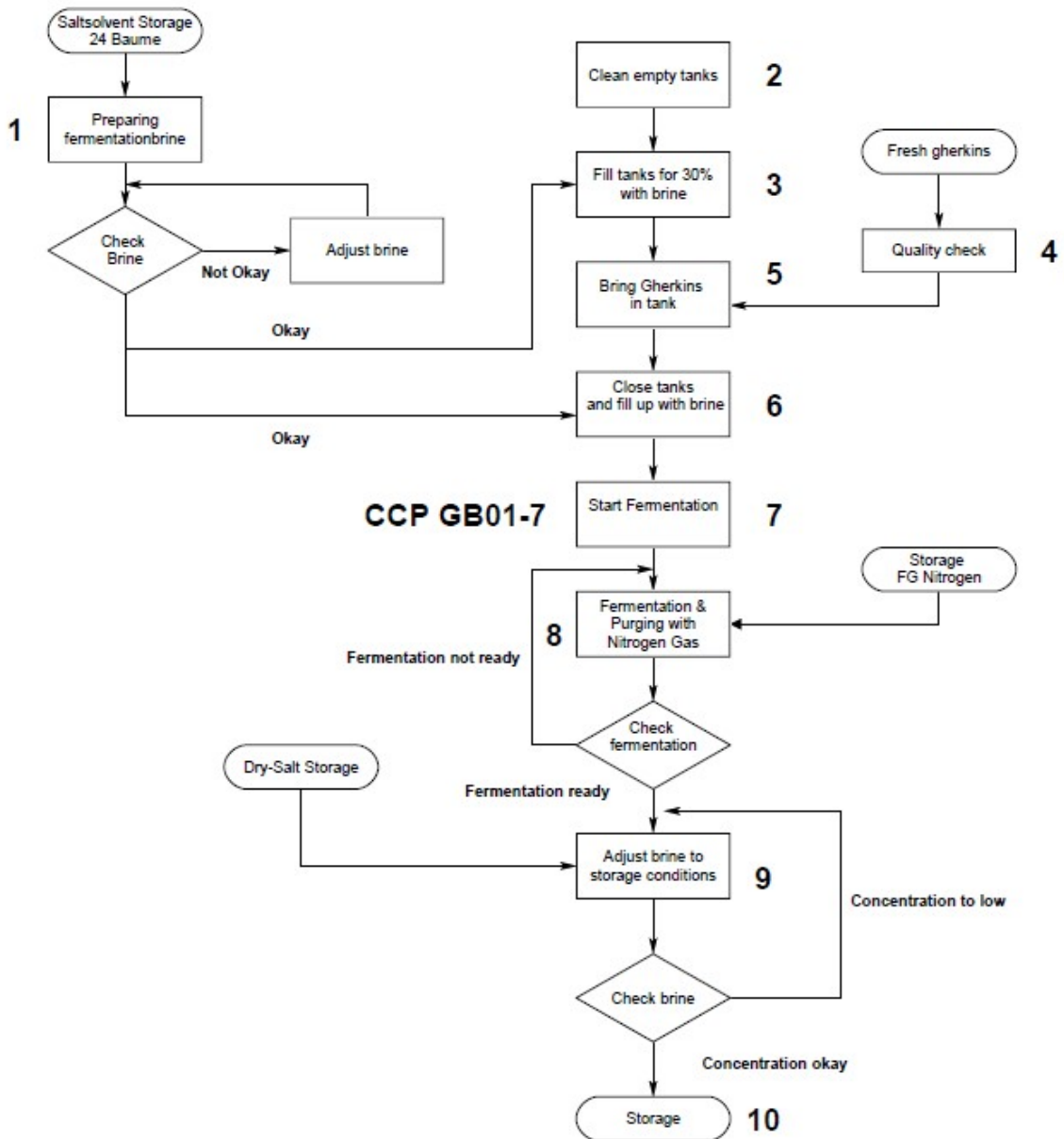


Head Office: The Old Grammar School, 3-7 Market Square, Amersham, Bucks. HP7 0DF  
 Tel: (44) 1494 434600 Email: [foodnettechnical@foodnet.ltd.uk](mailto:foodnettechnical@foodnet.ltd.uk)

**PROCESS INFORMATION**

**PROCESS FLOW CHART\***

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



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](mailto:foodnettechnical@foodnet.ltd.uk)

**Issues & Amendments**

Issue N°	Amend. N°	Date	Amendments	Compiled by
1	1	31/01/2020	New entry	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: Gianluca Oberto
---------------------	---------------------------	----------------	-------------------------------	-----------------------------------