



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 6mm in Brine	<b>Last Update:</b> 31/01/2026	<b>Product Code:</b> GHE003
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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	75.0% India
Water	11.0% The Netherlands
Acetic acid	2.5% Serbia
Sodium Chloride (salt)	11.0% The Netherlands / Denmark
Calcium Chloride	0.50% Sweden / Finland

### PHYSICAL STANDARD

Dimensions 6x6x6 mm.

Foreign material [% count/kg] 0

### MICROBIOLOGICAL

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

### ANALYTICAL

Acidity as acetic acid [% w/w]	2.0 – 3.0
Sodium chloride (salt) [% w/w]	10.0 – 12.0
Calcium Chloride [% w/w]	0.4 – 0.6
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.

Doc Ref: PRO-SPE	Issue date: 31.01.2026	Issue No: 5	Prepared by: Filipe Soares	Authorised by: Gianluca Oberto
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**PACKAGING** Diced gherkins packed in drums. Gross weight: Approx. 260 Kg. Nett fill weight (=drained weight) 220 Kg

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

<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/Celery		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)		

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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>
E260	Acetic Acid	Brine	Brine	acidifier	3.0
E509	Calcium Chloride	Brine	Brine		0.5

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 2026

Signed on behalf of the Customer:

Name:

Job Title:

Signature:

Date:

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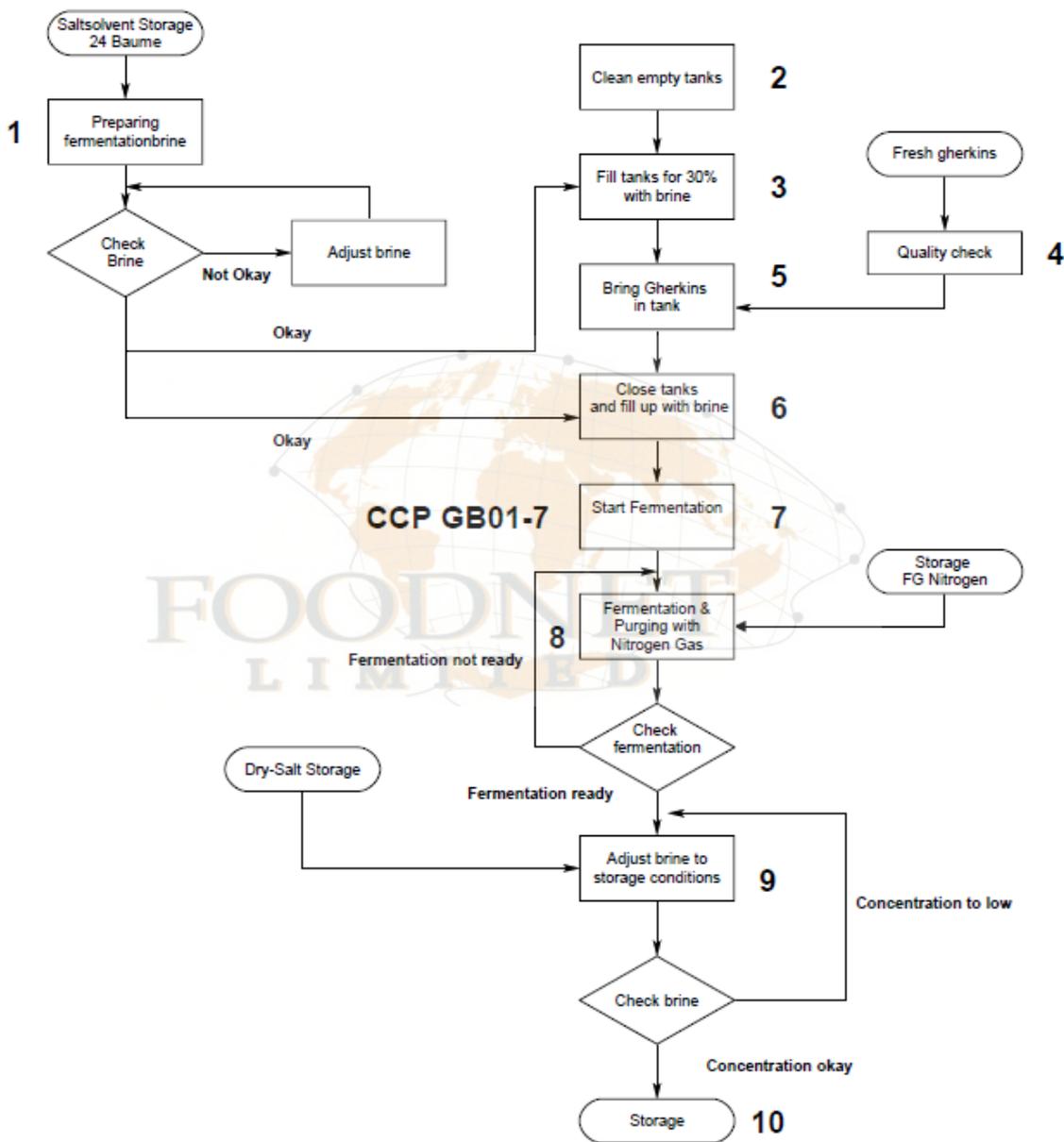


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**PROCESS INFORMATION**

**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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