



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: Lentils IQF	Last Update: 31/01/2023	Product Code: LEN001

PACK SIZE 1 x 10kg; 1 x 15kg; 1 x 20kg;

ORIGIN: Spain, USA, Canada, France

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 Lentils 100% Declare as: Lentils
(*Lens culinaris*)

PROCESSING The lentils are inspected, blanched, quick frozen, packed and metal detected, without addition of preservatives synthetic colours or other additives.

PACKING During packing, the lentils are inspected before weighing and filling into blue polythene sacks. The boxes are Best Before and Production date coded, check weighed, metal detected, palletised and stretch-wrapped before being returned to store at -18°C to await despatch.

DEFECT TOLERANCES

<u>Assessed on 500g Sample</u>	<u>Target</u>	<u>Maximum</u>
Foreign Matter	Nil	Nil
EVM	Nil	1
Broken/Damaged	Nil	5% w/w
Skins	Nil	5% (w/w)

DEFINITIONS OF DEFECTS

Foreign Material

This includes any material such as insects, pieces of insects, wood, glass, stones, metal, sand, grit, plastic or any other material which will render the product unacceptable.

EVM

These are pieces of lentil plant.

Broken/Damaged

These are lentils which are not whole and complete, and includes lentils which have been physically crushed, damaged or broken by mechanical means.

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Skins

This are pieces of skins that protect the lentil.

ORGANOLEPSIS (Carried out on a thawed sample.)

COLOUR Typical dark, green-brown colour.

FLAVOUR Typical flavour of lentils.

TEXTURE Typical of lentils



Average sample

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MICROBIOLOGICAL

Organism	Target	Maximum
<i>TVC @ 30°C</i>	1×10^3	1×10^5
<i>E. coli</i>	Nil	1×10^2
<i>Listeria mono</i>	Absent in 25g	1×10^2
<i>Salmonella</i>	Absent in 25g	Absent in 25g

ANALYTICAL Blanched at 98C – 20 min

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 lentils typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	100	McCance & Widdowson 7 th Edition
Energy - kJ	424	McCance & Widdowson 7 th Edition
Moisture	11.1g	McCance & Widdowson 7 th Edition
Carbohydrate	56.3g	McCance & Widdowson 7 th Edition
- as sugars	2.4g	McCance & Widdowson 7 th Edition
- as polyols	Trace	McCance & Widdowson 7 th Edition
- as starch	50.8g	McCance & Widdowson 7 th Edition
Fat	1.3g	McCance & Widdowson 7 th Edition
- as saturates	0.2g	McCance & Widdowson 7 th Edition
- as mono unsaturates	0.2g	McCance & Widdowson 7 th Edition
- as poly unsaturates	0.5g	McCance & Widdowson 7 th Edition
Protein	13.8g	McCance & Widdowson 7 th Edition
Fibre	4.9g	McCance & Widdowson 7 th Edition
Sodium	36mg	McCance & Widdowson 7 th Edition
Vitamin A	0	McCance & Widdowson 7 th Edition
Vitamin B ₆	0.6mg	McCance & Widdowson 7 th Edition
Vitamin B ₁₂	0	McCance & Widdowson 7 th Edition
Vitamin C	Trace	McCance & Widdowson 7 th Edition
Vitamin D	0	McCance & Widdowson 7 th Edition
Vitamin E	0	McCance & Widdowson 7 th Edition
Thiamin	0.5mg	McCance & Widdowson 7 th Edition
Riboflavin	0.2mg	McCance & Widdowson 7 th Edition
Niacin	2.0mg	McCance & Widdowson 7 th Edition
Folic Acid	35µg	McCance & Widdowson 7 th Edition
Biotin	1µg	McCance & Widdowson 7 th Edition
Pantothenic Acid	1.36mg	McCance & Widdowson 7 th Edition
Calcium	51mg	McCance & Widdowson 7 th Edition
Phosphorus	320mg	McCance & Widdowson 7 th Edition
Iron	7.6mg	McCance & Widdowson 7 th Edition
Magnesium	83mg	McCance & Widdowson 7 th Edition
Zinc	3.1mg	McCance & Widdowson 7 th Edition
Iodine	0	McCance & Widdowson 7 th Edition
Potassium	710mg	McCance & Widdowson 7 th Edition

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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 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: 31st 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

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/Crustations/Molluscs	NO				
Cereals (**)	NO				
Gluten	Yes		Traces of gluten may be present in the product		
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	YES		Product		
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.					
Please be aware the manufacturing sites we supply this item from may handle allergens in production. Procedures are in place to prevent cross-contamination.					
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
None					

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 2023

Signed on behalf of the Customer:

Name:

Job Title:

Signature:

Date:

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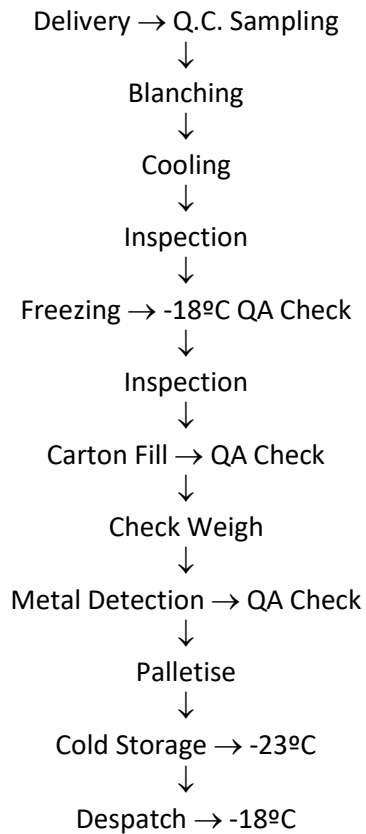
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PROCESS INFORMATION

PROCESS FLOW CHART*

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

Lentils



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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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