

Technical Specification				
Product:	Last Update:	Product Code:		
Diced Chestnut Mushrooms Unblanched 6x6x9MM IQF	31/01/2023	MUS012		

PACK SIZE 1 x 10kg;

ORIGIN: The Netherlands

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 Chestnut Mushroom 100% Declare as: Mushroom

Sulphite (E222) ≤10ppm (Agaricus bisporus)

PROCESSING Mushrooms are delivered fresh to the factory, each load is quality assurance sampled for foreign material and physical defects. The load is then put in a chill store (3°C) before washing, trimming, inspection, dicing and freezing to -18°C or below.

<u>PACKING</u> During packing the mushrooms 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 -18°C to await despatch to the UK, at -18°C.

DEFECT TOLERANCES

Per 500g

Clumps 3 Foreign Material Nil

EVM \leq 0.1%w/w Oversize 5%w/w Undersize 5%w/w

DEFINITIONS OF DEFECTS

Clumps

This is where 3 or more dice are welded together which cannot be readily separated without causing damage to the dice.

Foreign Material

This includes any material other than that derived from the mushroom or defined as EVM, such as insects, pieces of insects, wood, glass, stones, metal, paint, grease, oil, foreign vegetable material or any other material which would render the product unacceptable.

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EVM

This includes any free vegetable matter which is derived from the mushroom (eg. root-like hyphae) as well as peat.

Oversize

These are mushroom dice measuring greater than 12mm in any dimension.

Undersize

These are mushroom dice measuring less than 4mm in any dimension.

ORGANOLEPSIS (Carried out on a thawed sample.)

<u>COLOUR</u> Brown coloured mushrooms. There may be very slight non-

uniformity in colour amongst the mushrooms.

FLAVOUR Full characteristic chestnut mushroom flavour. May be slightly

earthy, with no harsh flavours.

TEXTURE Uniformly firm and tender, yielding to the bite.



Average sample

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MICROBIOLOGICAL

Organism	Target	Maximum
T V C @ 30°C	5 x 10 ⁵	5 x 10 ⁶
Total Coliforms	5 x 10 ³	5 x 10 ⁴
E. coli	1 x 10 ¹	1 x 10 ²
Listeria mono	Absent in 25g	1 x 10 ²
Salmonella	Absent in 25g	Absent in 25g

ANALYTICAL SO₂ levels shall be no greater than 10ppm.

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 mushroom typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	13	McCance & Widdowson 6th Edition
Energy - kJ	55	McCance & Widdowson 6th Edition
Moisture	92.6g	McCance & Widdowson 6th Edition
Carbohydrate	0.4g	McCance & Widdowson 6th Edition
- as sugars	0.2g	McCance & Widdowson 6 th Edition
- as polyols	0.0g	McCance & Widdowson 6 th Edition
- as starch	0.2g	McCance & Widdowson 6 th Edition
Fat	0.5g	McCance & Widdowson 6 th Edition
- as saturates	0.1g	McCance & Widdowson 6th Edition
- as mono unsaturates	0.0g	McCance & Widdowson 6th Edition
- as poly unsaturates	0.3g	McCance & Widdowson 6th Edition
Protein	1.8g	McCance & Widdowson 6 th Edition
Fibre	1.1g	McCance & Widdowson 6 th Edition
Sodium	5mg	McCance & Widdowson 6th Edition
Vitamin A	0μg	McCance & Widdowson 6 th Edition
Vitamin B ₆	0.18mg	McCance & Widdowson 6th Edition
Vitamin B ₁₂	0μg	McCance & Widdowson 6 th Edition
Vitamin C	1mg	McCance & Widdowson 6 th Edition
Vitamin D	0μg	McCance & Widdowson 6 th Edition
Vitamin E	0.12g	McCance & Widdowson 6 th Edition
Thiamin	0.9mg	McCance & Widdowson 6 th Edition
Riboflavin	0.31mg	McCance & Widdowson 6 th Edition
Niacin	3.2mg	McCance & Widdowson 6 th Edition
Folic Acid	44µg	McCance & Widdowson 6 th Edition
Biotin	12.0μg	McCance & Widdowson 6 th Edition
Pantothentic Acid	2.0μg	McCance & Widdowson 6 th Edition
Calcium	6mg	McCance & Widdowson 6 th Edition
Phosphorus	80mg	McCance & Widdowson 6 th Edition
Iron	0.6mg	McCance & Widdowson 6 th Edition
Magnesium	9mg	McCance & Widdowson 6 th Edition
Zinc	0.4mg	McCance & Widdowson 6 th Edition
Iodine	3μg	McCance & Widdowson 6 th Edition
Potassium	320mg	McCance & Widdowson 6 th Edition

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Head Office: The Old Grammar School, 3-7 Market Square, Amersham, Bucks. HP7 ODF Tel: (44) 1494 434600 Email: 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: 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

Does the material supplied contain ar		
Allergen	NO / YES	Reason for presence if YE
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	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/Celeriac	NO	
Lupins	NO	

^{*}Including any product derived from slaughtered animals, e.g. gelatine, rennet

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:
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Vegans	Yes (Not certified)	Vegetarians	Yes	Organic	No
Halal	Yes (Not certified)	Kosher	Yes (Not certified)		

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^{**}Including wheat, corn, barley, rye, oats, etc.



FOOD ADDITIVES

Signed on behalf of Foodnet Ltd:

E. Number	Name	In Which Ingredient	Function in Ingredient	Function in Final Product	% In Final Product
E222	Sulphite	Mushroom	Colour preservative	Colour Preservative	≤10ppm

THE CONTENTS OF THIS SPECIFICATION ARE CONFIDENTIAL TO FOODNET LTD AND THE CUSTOMER, AND MAY NOT BE DISCLOSED TO ANY OTHER PARTY.

Name: Gianluca Oberto Signature:	Job Title: Technical Manager Date: 31 st January 2023
Signed on behalf of the Customer:	
Name:	Job Title:
Signature:	Date:

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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.

DICED MUSHROOMS

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Issues & Amendments

Issue	Amend.	Date	Amendments	Compiled by
N°	N°			
1	1	01/02/2016	New entry	G. Oberto
			Defect tolerances – minimum ref samples; Reviewed BB and Traceability info. Added Storage Conditions.	
2	1	01/05/2017	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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