



Head Office: The Old Grammar School, 3-7 Market Square, Amersham, Bucks. HP7 0DF
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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 15mm in any dimension.

Undersize

These are mushroom dice measuring less than 5mm in any dimension.

ORGANOLEPSIS (Carried out on a thawed sample.)

COLOUR

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
<i>TVC @ 30°C</i>	5×10^5	5×10^6
<i>Total Coliforms</i>	5×10^3	5×10^4
<i>E. coli</i>	1×10^1	1×10^2
<i>Listeria mono</i>	Absent in 25g	1×10^2
<i>Salmonella</i>	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 6 th Edition
Energy - kJ	55	McCance & Widdowson 6 th Edition
Moisture	92.6g	McCance & Widdowson 6 th Edition
Carbohydrate	0.4g	McCance & Widdowson 6 th 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 6 th Edition
- as mono unsaturates	0.0g	McCance & Widdowson 6 th Edition
- as poly unsaturates	0.3g	McCance & Widdowson 6 th Edition
Protein	1.8g	McCance & Widdowson 6 th Edition
Fibre	1.1g	McCance & Widdowson 6 th Edition
Sodium	5mg	McCance & Widdowson 6 th Edition
Vitamin A	0µg	McCance & Widdowson 6 th Edition
Vitamin B ₆	0.18mg	McCance & Widdowson 6 th 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
Pantothenic 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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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/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
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.

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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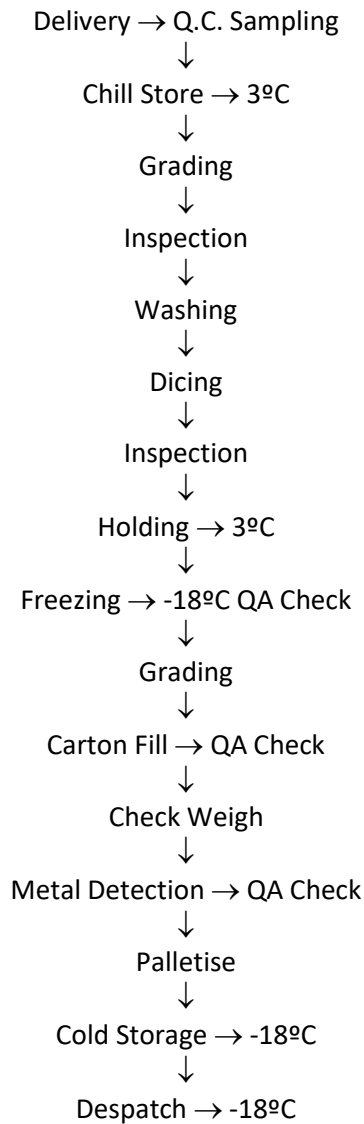
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PROCESS INFORMATION

PROCESS FLOW CHART*

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

DICED MUSHROOMS



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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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