



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: Mushroom Dried 3-6mm DW2	Last Update: 31/01/2023	Product Code: MUS015
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PACK SIZE 5 kg

ORIGIN: China, EU

GENERAL The product shall be prepared from dried 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 Cep Mushroom 100% Declare as: Mushroom
(*Boletus edulis, pinicola, aereus, reticulatus*)

PROCESSING Mushrooms are delivered dried to the factory, each load is quality assurance sampled for foreign material and physical defects. The load is stored ambient before inspection, cleaning, X Ray, visual sorting, grading, Metal Detection, packing and storage (ambient)

DEFECT TOLERANCES

<u>Per 1000g</u>	<u>Maximum</u>
Foreign Material	Nil
E.V.M. – e.g. leaf, wood	2%w/w
Insects incl Larvae Dead parts thereof	5% w/w
Out of size (L<3mm, L>6mm)	20%w/w
Dried Carbonised mushrooms	4%w/w

DEFINITIONS OF DEFECTS

Foreign Material

This includes any material other than that derived from the mushroom (nor defined as EVM) such as wood, glass, stones, metal, paint, grease, oil, foreign vegetable material or any other material which would render the product unacceptable.

EVM

This includes any free vegetable matter which is derived from the mushroom eg. root-like hyphae.

Insects incl Larvae Dead parts thereof

Mushrooms presenting dead residues of larvae and sluggish eggs destroyed by an appropriate treatment

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Out of size

Granules which are less than 3mm or greater than 6mm

Dried Carbonised mushrooms

Mushrooms carbonized by drying and unable to be rehydrated

ORGANOLEPSIS (Carried out on a thawed sample.)

APPEARANCE

Dried granules from 3 to 6mm long

FLAVOUR

Typical of Cep mushrooms

TEXTURE

Firm, not fibrous



Average Sample

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MICROBIOLOGICAL

Organism	Target	Maximum
<i>TVC @ 30°C</i>	1×10^5	5×10^6
<i>Total Coliforms</i>	3×10^4	1.5×10^5
<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 N/A.

WEIGHT CONTROL The product shall be packed to minimum weight.

METAL DETECTION mushroom granules shall be passed through a metal detector. The system shall be tested at least every hour 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.

TRANSPORT AND STORAGE either dry /ambient or frozen

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 porcini mushroom typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	31	Analysed
Energy - kJ	129	Analysed
Carbohydrate	3.1g	Analysed
- as sugars	1.5g	Analysed
Fat	0.3g	Analysed
- as saturates	0.3g	Analysed
Protein	3.4g	Analysed
Fibre	2.2g	Analysed
Salt	0.02g	Analysed

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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	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/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

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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PROCESS INFORMATION

PROCESS FLOW CHART*

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

CEP / PORCINI MUSHROOMS

Delivery → Mycologist check upon arrival



RM Storage



Inspection



Cleaning by vibration



X-Ray inspection



Visual Inspection



Grading



Metal Detection → QA Check



Storage



Carton Fill → QA Check



Check Weigh



Palletise



Storage



Despatch

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Issues & Amendments

Issue N°	Amend. N°	Date	Amendments	Compiled by
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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