



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> Diced Yellow Pepper 30MM IQF	<b>Last Update:</b> 31/01/2023	<b>Product Code:</b> PEP041
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**PACK SIZE** 1 x 10kg;

**ORIGIN:** Spain, Turkey, China

**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** Yellow Peppers 100% Declare as: Peppers  
(*Capsicum annum*)

**PROCESSING** The peppers are delivered pre-cored and held in chill store at 2°C until required for processing. During processing the peppers are inspected, washed, blanched, cooled in chlorinated water, diced, inspected, frozen (-18°C or below) and stored in bulk at -18°C or below.

**PACKING** During packing, the peppers are inspected before weighing and filling into blue poly lined cartons. The cartons are Best Before and Production date coded, checkweighed and 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**

<b>Per 1000g</b>	<b>Target</b>	<b>Maximum</b>
Clumps	2% w/w	5% w/w
Foreign Material	Nil	Nil
EVM (excluding seeds)	Nil	2
Seeds	5	20
Major Blemish	3	10
Minor Blemish	5	20
Colour Variants	2% w/w	5% w/w
Oversize >45mm	5% w/w	10% w/w
Undersize <12mm wide	5% w/w	10% w/w

Doc Ref: PRO-SPE	Issue date: 31.01.2023	Issue No: 4	Prepared by: Filipe Soares	Authorised by: Gianluca Oberto
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## **DEFINITIONS OF DEFECTS**

### **Clumps**

These are where three or more dice are frozen together which cannot be readily separated without causing damage to the dice.

### **Foreign Material**

This includes any material not derived from the pepper plant or defined as EVM, such as insects, pieces of insects, wood, glass, stones, metal, sand, grit, plastic or any other material which will render the product unacceptable.

### **Extraneous Vegetable Matter (EVM)**

Vegetable material derived from the pepper plant other than the pepper flesh e.g. pieces of core, leaf etc. Seeds from the pepper plant are counted separately. Vegetable material not from the pepper plant will be counted as Foreign material.

### **Major Blemish**

This includes pepper dice that are blemished to the extent that the area affected is greater than 6mm in diameter, either as a single blemish or an aggregate of blemishes on the same die.

### **Minor Blemish**

This includes pepper dice that are blemished to the extent that the area affected is between 2mm and 6mm in diameter, either as a single blemish or an aggregate of blemishes on the same die. Blemishes less than 2mm in diameter shall be ignored.

### **Colour Variants**

This includes dice that are not a true colour, i.e. flamed.

### **Oversize**

This includes any dice which are more than one and a half times the nominal size in any dimension.

### **Undersize**

These are dice that are less than 20mm in any dimension.

## **ORGANOLEPSIS** (Carried out on a thawed sample.)

### **COLOUR**

Fairly bright yellow but may be slightly non-uniform.

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**FLAVOUR**

Slightly weak characteristic pepper flavour, with only slight bitterness.

**TEXTURE**

Fairly uniform, flesh may be slightly soft, skins may be slightly tough.



Average sample

**MICROBIOLOGICAL**

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

**ANALYTICAL** Product shall be blanched to give a negative peroxidase reaction (guaiacol test) between 50 and 60 seconds.

**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.

### **NUTRITIONAL INFORMATION**

This data conforms to the requirements of EC Council Directive 90/496/EEC

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100g of uncooked yellow peppers typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	27	McCance & Widdowson 7 <sup>th</sup> Edition
Energy - kJ	115	McCance & Widdowson 7 <sup>th</sup> Edition
Moisture	90.6g	McCance & Widdowson 7 <sup>th</sup> Edition
Carbohydrate	5.1g	McCance & Widdowson 7 <sup>th</sup> Edition
- as sugars	4.9g	McCance & Widdowson 7 <sup>th</sup> Edition
- as polyols	0.0g	McCance & Widdowson 7 <sup>th</sup> Edition
- as starch	Trace	McCance & Widdowson 7 <sup>th</sup> Edition
Fat	0.2g	McCance & Widdowson 7 <sup>th</sup> Edition
- as saturates	Trace	McCance & Widdowson 7 <sup>th</sup> Edition
- as mono unsaturates	Trace	McCance & Widdowson 7 <sup>th</sup> Edition
- as poly unsaturates	0.1g	McCance & Widdowson 7 <sup>th</sup> Edition
Protein	1.2g	McCance & Widdowson 7 <sup>th</sup> Edition
Fibre	1.7g	McCance & Widdowson 7 <sup>th</sup> Edition
Sodium	4mg	McCance & Widdowson 7 <sup>th</sup> Edition
Vitamin A	31µg	McCance & Widdowson 7 <sup>th</sup> Edition
Vitamin B <sub>6</sub>	0.33mg	McCance & Widdowson 7 <sup>th</sup> Edition
Vitamin B <sub>12</sub>	0.0mg	McCance & Widdowson 7 <sup>th</sup> Edition
Vitamin C	130mg	McCance & Widdowson 7 <sup>th</sup> Edition
Vitamin D	0.0µg	McCance & Widdowson 7 <sup>th</sup> Edition
Vitamin E	0.80mg	McCance & Widdowson 7 <sup>th</sup> Edition
Thiamin	0.01mg	McCance & Widdowson 7 <sup>th</sup> Edition
Riboflavin	0.02mg	McCance & Widdowson 7 <sup>th</sup> Edition
Niacin	0.7mg	McCance & Widdowson 7 <sup>th</sup> Edition
Folic Acid	29µg	McCance & Widdowson 7 <sup>th</sup> Edition
Biotin	0.0µg	McCance & Widdowson 7 <sup>th</sup> Edition
Pantothenic Acid	0.08mg	McCance & Widdowson 7 <sup>th</sup> Edition
Calcium	8mg	McCance & Widdowson 7 <sup>th</sup> Edition
Phosphorus	26mg	McCance & Widdowson 7 <sup>th</sup> Edition
Iron	0.4mg	McCance & Widdowson 7 <sup>th</sup> Edition
Magnesium	16mg	McCance & Widdowson 7 <sup>th</sup> Edition
Zinc	0.1mg	McCance & Widdowson 7 <sup>th</sup> Edition
Iodine	0.0µg	McCance & Widdowson 7 <sup>th</sup> Edition
Potassium	220mg	McCance & Widdowson 7 <sup>th</sup> Edition

### **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

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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 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: 31<sup>st</sup> 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.

### **FOOD INTOLERANCE**

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<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>Please be aware the manufacturing sites we supply this item from may handle allergens in production. Procedures are in place to prevent cross-contamination.</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)		

**FOOD ADDITIVES**

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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: 31<sup>st</sup> January 2023

Signed on behalf of the Customer:

Name:

Job Title:

Signature:

Date:

### **PROCESS INFORMATION**

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### PROCESS FLOW CHART\*

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

#### DICED PEPPERS

Raw Material Receipt → QA Check



Inspection



Washing



Blanching



Cooling



Dicing



Freezing → -18°C QA Check



Inspection



Carton Fill → QA Check



Check Weigh



Metal Detection → QA Check



Palletise



Cold Storage → -18°C



Despatch → -18°C

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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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