



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><br>Sliced Yellow Grilled Pepper 5-7MM IQF | <b>Last Update:</b><br>01/10/2023 | <b>Product Code:</b><br>PEP046 |

**PACK SIZE** 1 x 10kg;

**ORIGIN:** Spain / 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, sliced, grilled, cooled, frozen (-18°C or below), inspected 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><u>Per 1000g</u></b>   | <b><u>Target</u></b> | <b><u>Maximum</u></b> |
|---------------------------|----------------------|-----------------------|
| Clumps                    | 2% w/w               | 5% w/w                |
| Foreign Material          | Nil                  | Nil                   |
| EVM (excluding seeds)     | Nil                  | 2                     |
| Seeds                     | 10                   | 20                    |
| Major Blemish             | 3                    | 10                    |
| Minor Blemish             | 5                    | 15                    |
| Colour Variants           | 2% w/w               | 5% w/w                |
| Slice with No Grill Marks | 30% w/w              | 40% w/w (Minimum)     |
| Length >35mm              | >40% w/w             | 35% w/w (Minimum)     |
| Length <20mm              | <5% w/w              | 15% w/w               |
| Width >9mm                | <2% w/w              | <5% w/w               |
| Width <5mm                | <2% w/w              | <5% w/w               |

#### **DEFINITIONS OF DEFECTS**

##### **Clumps**

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

|                     |                           |                |                               |                                   |
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**Foreign Material**

This includes any material not derived from the pepper plant nor 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.

**Seeds**

Any pepper seeds.

**Major Blemish**

This includes pepper slice 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 slice.

**Minor Blemish**

This includes pepper slice 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 slice. Blemishes less than 2mm in diameter shall be ignored.

**Colour Variants**

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

**No Grill Marks**

These are slices which have no discernable grilling marks.

**Out of size**

See above table.

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

**COLOUR** Fairly bright yellow but may be slightly non-uniform. Most dice should have some grilling marks.

**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

|                     |                           |                |                               |                                   |
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### **MICROBIOLOGICAL**

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

**ANALYTICAL** N/A – Un-blanching product.

**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 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 |

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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: 1<sup>st</sup> October 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: 1<sup>st</sup> October 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**

| <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/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/Celery  | NO                  |                    |                                   |                |    |
| Lupins   | NO                  |                    |                                   |                |    |
| *Including any product derived from slaughtered animals, e.g. gelatine, rennet   |                     |                    |                                   |                |    |
| **Including wheat, corn, barley, rye, oats, etc.   |                     |                    |                                   |                |    |
| <b><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></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)               |                |    |

|                     |                           |                |                               |                                   |
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### **FOOD ADDITIVES**


| <b>E. Number</b> | <b>Name</b> | <b>In Which Ingredient</b> | <b>Function in Ingredient</b> | <b>Function in Final Product</b> | <b>% In Final Product</b> |
|------------------|-------------|----------------------------|-------------------------------|----------------------------------|---------------------------|
| 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: 1<sup>st</sup> October 2023

Signed on behalf of the Customer:

Name:

Job Title:

Signature:

Date:

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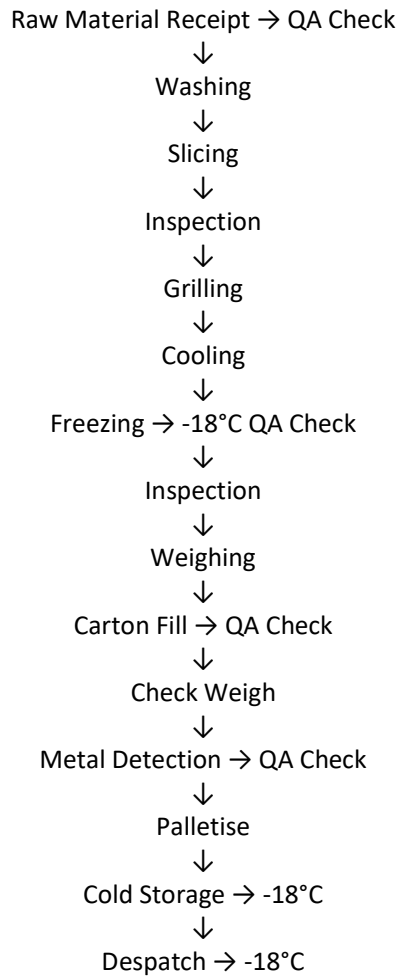
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## **PROCESS INFORMATION**

### **PROCESS FLOW CHART\***

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

#### **SLICED GRILLED PEPPERS**



|                     |                           |                |                               |                                   |
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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.<br>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   |
| 4        | 2         | 01/10/2023 | Added China as COO  | G. Oberto   |
|          |           |            |   |             |
|          |           |            |   |             |
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