



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

Technical Specification		
Product: Blackberry Puree IQF	Last Update: 31/01/2026	Product Code: BLA003

PACK SIZE 1 x 18kg

ORIGIN: Poland, Serbia, Bulgaria, Belgium

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 Blackberries 100% Declare as: Blackberries
(*Rubus plicatus*)

PROCESSING Blackberry are delivered frozen to the factory, each load is quality assurance sampled for foreign material and physical defects. The blackberries are thawed, sieved, inspected and frozen to -18°C or below.

PACKING During packing the blackberries are inspected before passing over 0.5mm sieve and the puree produced being weighed and filled into polythene Buckets. The buckets are Best Before and Production date coded, check weighed, metal detected, palletised and stretch-wrapped before being returned to store at -23°C to await despatch to the UK, at -18°C.

DEFECT TOLERANCES

<u>Per 1000g</u>	<u>Maximum</u>
Foreign Material	Nil
EVM	Nil

DEFINITIONS OF DEFECTS

Foreign Material

This includes any material other than that derived from the blackberries plant 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.

EVM

These are pieces of vegetable material from the blackberries plant. This includes pieces of stalk >3mm in length.

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ORGANOLEPSIS (Carried out on a thawed sample.)

COLOUR Dark, viscous liquid puree, without seeds of the fruit.

FLAVOUR Typical of blackberry fruity/sharp. Free from taints.

TEXTURE Typical of fruit puree.



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MICROBIOLOGICAL

Organism	Target	Maximum
<i>TVC @ 30°C</i>	1×10^4	1×10^5
<i>Total Coliforms</i>	1×10^2	1×10^3
<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

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.

BUCKETS

White plastic bucket sealed with snap tight lid.

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 blackberry typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	25	McCance & Widdowson 7th Edition
Energy - kJ	104	McCance & Widdowson 7th Edition
Moisture	85.0g	McCance & Widdowson 7th Edition
Carbohydrate	5.1g	McCance & Widdowson 7th Edition
- as sugars	5.1g	McCance & Widdowson 7th Edition
- as polyols	0.0g	McCance & Widdowson 7th Edition
- as starch	0.0g	McCance & Widdowson 7th Edition
Fat	0.2g	McCance & Widdowson 7th Edition
- as saturates	Trace	McCance & Widdowson 7th Edition
- as mono unsaturates	0.1g	McCance & Widdowson 7th Edition
- as poly unsaturates	0.1g	McCance & Widdowson 7th Edition
Protein	0.9g	McCance & Widdowson 7th Edition
Fibre	7.3g	McCance & Widdowson 7th Edition
Sodium	2mg	McCance & Widdowson 7th Edition
Vitamin A	80µg	McCance & Widdowson 7th Edition
Vitamin B ₆	0.05mg	McCance & Widdowson 7th Edition
Vitamin B ₁₂	0.0mg	McCance & Widdowson 7th Edition
Vitamin C	15mg	McCance & Widdowson 7th Edition
Vitamin D	0.0µg	McCance & Widdowson 7th Edition
Vitamin E	2.37mg	McCance & Widdowson 7th Edition
Thiamin	0.02mg	McCance & Widdowson 7th Edition
Riboflavin	0.05mg	McCance & Widdowson 7th Edition
Niacin	0.5mg	McCance & Widdowson 7th Edition
Folic Acid	34µg	McCance & Widdowson 7th Edition
Biotin	0.4µg	McCance & Widdowson 7th Edition
Pantothenic Acid	0.0mg	McCance & Widdowson 7th Edition
Calcium	41mg	McCance & Widdowson 7th Edition
Phosphorus	31mg	McCance & Widdowson 7th Edition
Iron	0.7mg	McCance & Widdowson 7th Edition
Magnesium	23mg	McCance & Widdowson 7th Edition
Zinc	0.2mg	McCance & Widdowson 7th Edition
Iodine	0	McCance & Widdowson 7th Edition
Potassium	160mg	McCance & Widdowson 7th 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 2026

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 2026

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	YES	100% Blackberry		
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/Celeryiac	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
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 2026

Signed on behalf of the Customer:

Name:

Job Title:

Signature:

Date:

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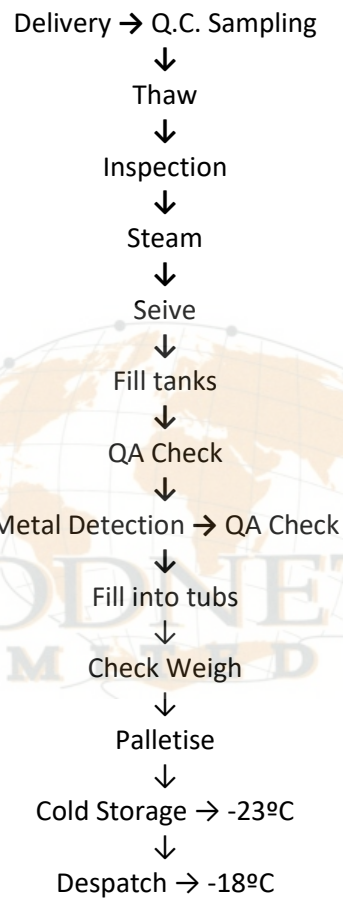
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PROCESS INFORMATION

PROCESS FLOW CHART*

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

BLACKBERRY PUREE



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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
5	1	31/01/2026	3 Year update – general revision	F. Soares

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