



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: Asparagus Cuts & Tips Peruvian 20-40MM	Last Update: 31/01/2020	Product Code: ASP002

PACK SIZE 1 x 10Kg

ORIGIN: Peru

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.

INGREDIENTS Asparagus 100% Declare as: Asparagus
(*Asparagus officinalis*)

PROCESSING Asparagus Spears are harvested and delivered to the factory. Each load is sampled and assessed for foreign material and physical defects. The load is then cleaned, cut into 1" lengths, blanched and frozen and filled into bulk palletainers. The frozen asparagus cuts and tips are sampled and assessed against the attached specification. The palletainers are then labelled and transferred to the cold store, where they are stored at –18°C until required for packing.

PACKING During packing, the asparagus cuts and tips are inspected before weighing and filling into cartons. Cartons are printed, sealed, coded, metal detected, palletised and stretch-wrapped before being returned to store at –18°C to await despatch.

QUALITY CONTROL Checks are carried out on the following: -

Processing: -	Raw material Final Product Temperature
Packing: -	Metal detection Check weighing Final product physical defect levels Organolepsis Case quantity Case sealing Case coding and print quality

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DEFECT TOLERANCES

1000g Sample

Foreign Matter	Nil
E.V.M.	1

500g Sample

Fibrous Stalk	1
Major Blemish >6mm	2
Minor Blemish <6mm	6
Long Pieces >40mm	5% (w/w)
Short Pieces <20mm	20% (w/w)
Stalk Thickness 7-16mm	90% (w/w)
Cuts to Tips Ratio	5:1 \pm 5% (w/w)

DEFINITIONS OF DEFECTS

Foreign Material

This includes any material not derived from the asparagus plant or defined as EVM, such as insects, pieces of insects, wood, glass, stones, metal, toxic berries, snails, slugs or any other material which will render the product unacceptable.

Extraneous Vegetable Matter (EVM)

This includes any vegetable matter other than asparagus cuts & tips which is derived from the asparagus plant or other harmless vegetable material such as pieces of leaf etc.

Fibrous Stalk

These are pieces of asparagus on which the outer skin is very tough and/or woody and is unpalatable and/or unacceptable to eat.

Major Blemish

This includes asparagus cut & tips which are blemished through damage by insects or mechanical means or which have blackened, decomposed or discoloured areas where the area affected is greater than 6mm in diameter or length either as a single blemish or an aggregate of blemishes which are considered objectionable.

Minor Blemish

This includes units which are blemished through damage by insects or mechanical means or which have blackened, decomposed or discoloured areas where the area affected is at least 2mm in diameter or length either as a single blemish or as an aggregate of blemishes and which is not considered to be a major defect. Single blemishes of less than 2mm shall be ignored.

Long Pieces

These are asparagus cuts & tips which are greater than 40mm in length when measured along the central axis between the cut surfaces.

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Short Pieces

These are asparagus cuts & tips which are less than 20mm in length when measured along the central axis between the cut surfaces.

Cuts to Tips Ratio

This is the ratio of cut stalk to head and should be in the proportion of 5:1 \pm 5% (w/w).

The below minimum numbers of samples should be inspected and average result to be out-of-spec.

Quantity Delivered (Kg)	Minimum samples to be taken (1Kg of product per each item)		
	10Kg Boxes	20Kg Bags	25Kg Bags
<1000	4	2	2
<2000	8	5	4
<5000	10	7	5
<10000	15	10	8
\leq 27000	20	15	12

ORGANOLEPSIS (Carried out on a thawed sample.)

COLOUR

Pale to dark green, typical of asparagus.

FLAVOUR

Full characteristic asparagus flavour.

TEXTURE

Fairly uniform, flesh may be slightly soft, skins may be slightly tough but not woody.



Average sample

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MICROBIOLOGICAL

Organism	Target	Maximum
<i>TVC @ 30°C</i>	1×10^4	1×10^6
<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 – Un-blanchd 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 asparagus typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	25	McCance & Widdowson 6 th Edition
Energy - kJ	103	McCance & Widdowson 6 th Edition
Moisture	91.4g	McCance & Widdowson 6 th Edition
Carbohydrate	2.0g	McCance & Widdowson 6 th Edition
- as sugars	1.9g	McCance & Widdowson 6 th Edition
- as polyols	0.0g	McCance & Widdowson 6 th Edition
- as starch	0.1g	McCance & Widdowson 6 th Edition
Fat	0.6g	McCance & Widdowson 6 th Edition
- as saturates	0.1g	McCance & Widdowson 6 th Edition
- as mono unsaturates	0.1g	McCance & Widdowson 6 th Edition
- as poly unsaturates	0.2g	McCance & Widdowson 6 th Edition
Protein	2.9g	McCance & Widdowson 6 th Edition
Fibre	1.7g	McCance & Widdowson 6 th Edition
Sodium	1mg	McCance & Widdowson 6 th Edition
Vitamin A	52.5µg	McCance & Widdowson 6 th Edition
Vitamin B ₆	0.09mg	McCance & Widdowson 6 th Edition
Vitamin B ₁₂	0.0µg	McCance & Widdowson 6 th Edition
Vitamin C	12.0mg	McCance & Widdowson 6 th Edition
Vitamin D	0.0mg	McCance & Widdowson 6 th Edition
Vitamin E	1.16mg	McCance & Widdowson 6 th Edition
Thiamin	0.16mg	McCance & Widdowson 6 th Edition
Riboflavin	0.06mg	McCance & Widdowson 6 th Edition
Niacin	1.0mg	McCance & Widdowson 6 th Edition
Folic Acid	175µg	McCance & Widdowson 6 th Edition
Biotin	0.4µg	McCance & Widdowson 6 th Edition
Pantothenic Acid	0.17mg	McCance & Widdowson 6 th Edition
Calcium	27mg	McCance & Widdowson 6 th Edition
Phosphorus	72mg	McCance & Widdowson 6 th Edition
Iron	0.7mg	McCance & Widdowson 6 th Edition
Magnesium	13mg	McCance & Widdowson 6 th Edition
Zinc	0.7mg	McCance & Widdowson 6 th Edition
Iodine	Trace	McCance & Widdowson 6 th Edition
Potassium	260mg	McCance & Widdowson 6 th Edition

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GMO DECLARATION

Does the product, or any of its ingredients contain any genetically modified material (whether viable or not)? YES / NO

Is the product or any of its ingredients not substantially equivalent as a consequence of the use of genetic modification? YES / NO

Is the product or any of its ingredients produced from, but not containing any genetically modified material? YES / NO

Have genetically modified organisms been used as processing aids or additives used in connection with the production of the food or any of its ingredients? YES / NO

Have genetically modified organisms been used to produce processing aids or additives but where such genetically modified organisms are not present in the processing aid as used in connection with the production of the food or any of its ingredients? YES / NO

Name: Gianluca Oberto

Job Title: Technical Manager

Signature: 

Date: 31st January 2020

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 2020

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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/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
None					

COSHH Data

Treat as you would any frozen material i.e. if engaged in prolonged handling of the vegetables wear gloves.

Care should be used when lifting full cases of vegetables.


There are no other perceived COSHH implications regarding the use of frozen vegetables.

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 2020

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.

ASPARAGUS CUTS & TIPS

Material Receipt → QA Check



Inspection



Washing



Cutting



Blanching



Cooling



Freezing → -18°C QA Check



Weighing



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

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