



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: 30-40mm Cut Beans Very Fine	Last Update: 31/01/2020	Product Code: BEA009

PACK SIZE 1 x 20Kg; 1 x 15kg; 1 x 10kg;

ORIGIN: UK / Belgium / France / Spain

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 Green Beans 100% Declare as: Green Beans
(*Phaseolus vulgaris*)

PROCESSING Green Beans are mechanically harvested and delivered to the factory. Each load is sampled and assessed for foreign material, seed size and physical defects. The load is then cleaned, cut, blanched and frozen and filled into bulk palletainers. The frozen beans are sampled and assessed against this 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 beans are inspected before weighing and filling into blue poly lined cartons, or, into 15kg or 20kg heat sealed poly sacks. The cartons/sacks 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 customer, at -18°C.

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

Assessed on 1000g Sample

	<u>Target</u>	<u>Maximum</u>
Foreign Matter	Nil	Nil
E.V.M.		
i) Major	1	2
ii) Minor & Total	6	10

Assessed on 250g Sample

Major blemish	8	15
Total blemishes (incl. minor)	20	35
Poorly Cut	5% (w/w)	10% (w/w)
Colour Variants	4% (w/w)	8% (w/w)

Out of size:

Diameter (D <6.5mm; D > 8mm)	10% (w/w)	15% (w/w)
Length (L <30mm; L >40mm)	10% (w/w)	25% (w/w)

DEFINITIONS OF DEFECTS

Foreign Material

This includes any material not derived from the bean 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 the bean pod) which is derived from the bean plant or other harmless vegetable material such as pieces of leaf, stalks, unsnibbed stalk ends etc. EVM is divided into major EVM and minor EVM as follows:

- i) Major EVM - includes any units greater than 12mm in any dimension whether attached or not.
- ii) Minor EVM - includes any attached units less than 12mm in any dimension.

Major Blemish

This includes units which are blemished through damage by insects or mechanical means or which have blackened, decomposed or discoloured areas (including windrub) 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 (including windrub) 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.

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Poorly Cut

This refers to unit where the bean has been incompletely or roughly sliced.

Colour variants

This refers to any unit which is conspicuously different in colour from the normal green of the rest of the sample.

Out of size

See table above.

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
≤27000	20	15	12

ORGANOLEPSIS (Carried out on a thawed sample.)

COLOUR

Characteristic green almost completely uniform throughout the sample.

FLAVOUR

Characteristic green bean flavour, no off flavours.

TEXTURE

Tender, firm but not hard, with no stringiness.



Average sample

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MICROBIOLOGICAL

Organism	Target	Maximum
<i>TVC @ 30°C</i>	1×10^5	1×10^6
<i>Total Coliforms</i>	5×10^2	3×10^3
<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 Product shall be blanched to give a trace positive peroxidase reaction (guaiacol test between 60 and 90 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.

SACKS Blue food grade polythene sack of a minimum thickness of 110µm.

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NUTRITIONAL INFORMATION

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

100g of uncooked green beans typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	25	McCance & Widdowson 6 th Edition
Energy - kJ	108	McCance & Widdowson 6 th Edition
Moisture	90.0g	McCance & Widdowson 6 th Edition
Carbohydrate	4.7g	McCance & Widdowson 6 th Edition
- as sugars	2.1g	McCance & Widdowson 6 th Edition
- as polyols	0.0g	McCance & Widdowson 6 th Edition
- as starch	2.6g	McCance & Widdowson 6 th Edition
Fat	0.1g	McCance & Widdowson 6 th Edition
- as saturates	Trace	McCance & Widdowson 6 th Edition
- as mono unsaturates	Trace	McCance & Widdowson 6 th Edition
- as poly unsaturates	Trace	McCance & Widdowson 6 th Edition
Protein	1.7g	McCance & Widdowson 6 th Edition
Fibre	4.1g	McCance & Widdowson 6 th Edition
Sodium	8mg	McCance & Widdowson 6 th Edition
Cholesterol	0.0mg	McCance & Widdowson 6 th Edition
Vitamin A	86.7µg	McCance & Widdowson 6 th Edition
Vitamin B ₆	0.06mg	McCance & Widdowson 6 th Edition
Vitamin B ₁₂	0.0mg	McCance & Widdowson 6 th Edition
Vitamin C	7mg	McCance & Widdowson 6 th Edition
Vitamin D	0.0µg	McCance & Widdowson 6 th Edition
Vitamin E	0.12mg	McCance & Widdowson 6 th Edition
Thiamin	0.05mg	McCance & Widdowson 6 th Edition
Riboflavin	0.09mg	McCance & Widdowson 6 th Edition
Niacin	0.4mg	McCance & Widdowson 6 th Edition
Folic Acid	48µg	McCance & Widdowson 6 th Edition
Biotin	0.0g	McCance & Widdowson 6 th Edition
Pantothenic Acid	0.0mg	McCance & Widdowson 6 th Edition
Calcium	56mg	McCance & Widdowson 6 th Edition
Phosphorus	33mg	McCance & Widdowson 6 th Edition
Iron	0.6mg	McCance & Widdowson 6 th Edition
Magnesium	17mg	McCance & Widdowson 6 th Edition
Zinc	0.2mg	McCance & Widdowson 6 th Edition
Iodine	0.0µg	McCance & Widdowson 6 th Edition
Potassium	160mg	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.

½" or 13mm CUT BEANS

Raw Material Receipt → QA Check

↓
Pneumatic Separator

↓
Washing

↓
De-clusterer Snibber

↓
Inspection

↓
Cutting

↓
Super Blanching

↓
Cooling

↓
Inspection

↓
Freezing → -18°C QA Check

↓
Cold Storage → -18°C

↓
Tipping

↓
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

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