



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: Blackcurrant Puree	Last Update: 31/01/2020	Product Code: BLA005

PACK SIZE 1 x 18kg

ORIGIN: Poland / Denmark

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 Blackcurrant 100% Declare as: Blackcurrant
(*Ribes nigrum*)

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

PACKING During packing the blackcurrants 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.

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

Per 1000g

Foreign Material
EVM

Maximum

Nil
Nil

DEFINITIONS OF DEFECTS

Foreign Material

This includes any material other than that derived from the blackcurrant 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 blackcurrant plant. This includes pieces of stalk >3mm in length.

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

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ORGANOLEPSIS (Carried out on a thawed sample.)

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

FLAVOUR Typical of blackcurrants, fruity/sharp. Free from taints.

TEXTURE Typical of fruit puree.



Average sample

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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 blackcurrant typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	28	McCance & Widdowson 6th Edition
Energy - kJ	121	McCance & Widdowson 6th Edition
Moisture	77.4g	McCance & Widdowson 6th Edition
Carbohydrate	6.6g	McCance & Widdowson 6th Edition
- as sugars	4.4g	McCance & Widdowson 6th Edition
- as polyols	0.0g	McCance & Widdowson 6th Edition
- as starch	0.0g	McCance & Widdowson 6th Edition
Fat	Trace	McCance & Widdowson 6th Edition
- as saturates	Trace	McCance & Widdowson 6th Edition
- as mono unsaturates	Trace	McCance & Widdowson 6th Edition
- as poly unsaturates	Trace	McCance & Widdowson 6th Edition
Protein	0.9g	McCance & Widdowson 6th Edition
Fibre	8.0g	McCance & Widdowson 6th Edition
Sodium	3mg	McCance & Widdowson 6th Edition
Vitamin A	100µg	McCance & Widdowson 6th Edition
Vitamin B ₆	0.8mg	McCance & Widdowson 6th Edition
Vitamin B ₁₂	0.0mg	McCance & Widdowson 6th Edition
Vitamin C	200mg	McCance & Widdowson 6th Edition
Vitamin D	0.0µg	McCance & Widdowson 6th Edition
Vitamin E	1.0mg	McCance & Widdowson 6th Edition
Thiamin	0.3mg	McCance & Widdowson 6th Edition
Riboflavin	0.6mg	McCance & Widdowson 6th Edition
Niacin	0.0mg	McCance & Widdowson 6th Edition
Folic Acid	0.0µg	McCance & Widdowson 6th Edition
Biotin	2.4µg	McCance & Widdowson 6th Edition
Pantothenic Acid	0.4mg	McCance & Widdowson 6th Edition
Calcium	60mg	McCance & Widdowson 6th Edition
Phosphorus	43mg	McCance & Widdowson 6th Edition
Iron	1.3mg	McCance & Widdowson 6th Edition
Magnesium	17mg	McCance & Widdowson 6th Edition
Zinc	0.3mg	McCance & Widdowson 6th Edition
Iodine	0.0µg	McCance & Widdowson 6th Edition
Potassium	370mg	McCance & Widdowson 6th 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	YES	100% Blackcurrant			
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	No
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

COSHH Data

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

Care should be used when lifting full cases of product.

There are no other perceived COSHH implications regarding the use of the 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 2020

Signed on behalf of the Customer:

Name:

Job Title:

Signature:

Date:

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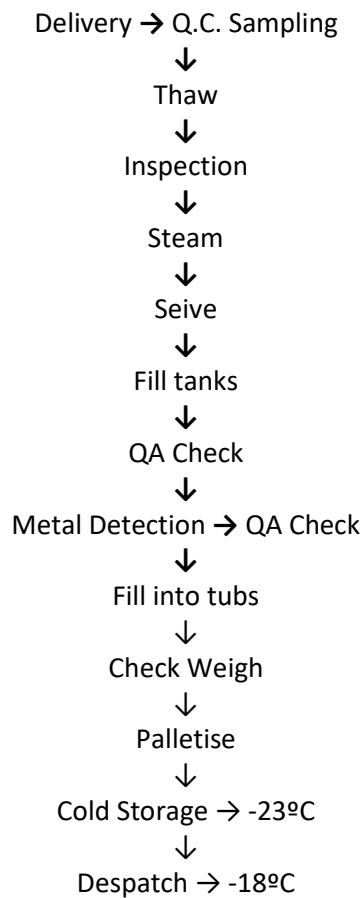
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PROCESS INFORMATION

PROCESS FLOW CHART*

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

BLACKCURRANT 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

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