



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: Cauliflower Floret 20-40MM	Last Update: 31/01/2020	Product Code: CAU004

PACK SIZE 1 x 10kg;

ORIGIN: France / Belgium / China / 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 Cauliflower Florets 100% Declare as: Cauliflowe
(*Brassica oleracea var. botrytis L.*)

PROCESSING Cauliflower curd is harvested by hand and transferred to floretting stations or directly to the factory to be floretted. Each load is sampled and assessed for foreign material and physical defects. The load is then cleaned, blanched, frozen and filled into bulk palletainers. The frozen florets are sampled and assessed against 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 cauliflower is 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.

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

Doc Ref: PRO-SPE	Issue date: 31.01.2020	Issue No: 3	Prepared by: G. Oberto	Authorised by: Rhys Owen
---------------------	---------------------------	----------------	---------------------------	-----------------------------



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

DEFECT TOLERANCES

Per 1000g

Clumps	4
Foreign Matter	Nil
E.V.M.	2
Stalk/Core	3%w/w
Major Blemish/Damage	3
Minor Blemish	10
Poorly Trimmed	5% w/w
Loose & Ricey	5% w/w
Colour Variants	10% w/w
Out of size	20%w/w
Dust (<10mm)	5%w/w

DEFINITIONS OF DEFECTS

Clumps

These are two or more florets fused together by freezing or where a number of broken pieces or dust is fused together to give a clump larger than 25g.

Foreign Material

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

Extraneous Vegetable Matter (EVM) and Whole Stalk

This includes any harmless vegetable material other than the cauliflower florets, such as pieces of cauliflower leaves and attached or unattached core.

Poorly Trimmed

Florets with a ragged stalk end or with a heel attached to the stalk or with leaves extending beyond the curd.

Stalk/Core

Any unattached piece of stalk/core between 15mm and 25mm in the largest dimension.

Loose & Ricey

Florets which either have a loose, open flower-like structure or a ricey appearance.

Major Blemish

A floret that is defective to a major degree is one that bears pronounced blemishes caused by disease or insects or other factors to the extent that the affected area or areas in aggregate total is greater than 6mm diameter or has 50% or more of the curd missing.

Minor Blemish

A floret which is defective to a minor degree is one which bears blemishes caused by disease or insects or other factors to the extent that the affected area or areas in aggregate total is greater than 2mm and less than 6mm diameter. Blemishes of less than 2mm may be ignored.

Doc Ref: PRO-SPE	Issue date: 31.01.2020	Issue No: 3	Prepared by: G. Oberto	Authorised by: Rhys Owen
---------------------	---------------------------	----------------	---------------------------	-----------------------------



Head Office: The Old Grammar School, 3-7 Market Square, Amersham, Bucks. HP7 0DF
Tel: (44) 1494 434600 Email: foodnettechnical@foodnet.ltd.uk

Colour Variants

Colour variants are florets that have significant discolourations of green, pink, distinct yellow or grey to the floret surface or which have significant discolourations of green, purple or grey to the stalk. They are also florets that are significantly different in colour from the bulk of the sample.

Undersize

Any unit which is less than 20mm. Undersize units are measured across the widest part of the biggest dimension of the floret.

Oversize

Any unit which is greater than 40mm. Oversize units are measured across the widest part of the smallest dimension of the floret.

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

Bright, white or creamy white florets. There may be very slight non-uniformity in colour amongst florets and/or amongst stalks.

FLAVOUR

Full characteristic sweet flavour cauliflower floret.

TEXTURE

Tender, firm florets and stalks, yielding to the bite.



Average sample

Doc Ref: PRO-SPE	Issue date: 31.01.2020	Issue No: 3	Prepared by: G. Oberto	Authorised by: Rhys Owen
---------------------	---------------------------	----------------	---------------------------	-----------------------------



Head Office: The Old Grammar School, 3-7 Market Square, Amersham, Bucks. HP7 0DF
Tel: (44) 1494 434600 Email: foodnettechnical@foodnet.ltd.uk

MICROBIOLOGICAL

Organism	Target	Maximum
<i>TVC @ 30°C</i>	5×10^5	1×10^6
<i>Total Coliforms</i>	5×10^2	3×10^3
<i>E. coli</i>	1×10^1	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 negative peroxidase reaction (guaiacol test) between 50 and 60 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.

Doc Ref: PRO-SPE	Issue date: 31.01.2020	Issue No: 3	Prepared by: G. Oberto	Authorised by: Rhys Owen
---------------------	---------------------------	----------------	---------------------------	-----------------------------



Head Office: The Old Grammar School, 3-7 Market Square, Amersham, Bucks. HP7 0DF
Tel: (44) 1494 434600 Email: foodnettechnical@foodnet.ltd.uk

NUTRITIONAL INFORMATION

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

100g of uncooked cauliflower typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	27	McCance & Widdowson 5 th Edition
Energy - kJ	115	McCance & Widdowson 5 th Edition
Moisture	90.8g	McCance & Widdowson 5 th Edition
Carbohydrate	2.8g	McCance & Widdowson 5 th Edition
- as sugars	2.0g	McCance & Widdowson 5 th Edition
- as polyols	0.0g	McCance & Widdowson 5 th Edition
- as starch	0.7g	McCance & Widdowson 5 th Edition
Fat	0.5g	McCance & Widdowson 5 th Edition
- as saturates	0.1g	McCance & Widdowson 5 th Edition
- as mono unsaturates	0.1g	McCance & Widdowson 5 th Edition
- as poly unsaturates	0.3g	McCance & Widdowson 5 th Edition
Protein	2.9g	McCance & Widdowson 5 th Edition
Fibre	1.4g	McCance & Widdowson 5 th Edition
Sodium	16mg	McCance & Widdowson 5 th Edition
Vitamin A	8µg	McCance & Widdowson 5 th Edition
Vitamin B ₆	0.19mg	McCance & Widdowson 5 th Edition
Vitamin B ₁₂	0.0mg	McCance & Widdowson 5 th Edition
Vitamin C	49mg	McCance & Widdowson 5 th Edition
Vitamin D	0.0µg	McCance & Widdowson 5 th Edition
Vitamin E	0.22mg	McCance & Widdowson 5 th Edition
Thiamin	0.05mg	McCance & Widdowson 5 th Edition
Riboflavin	0.05mg	McCance & Widdowson 5 th Edition
Niacin	0.5mg	McCance & Widdowson 5 th Edition
Folic Acid	26µg	McCance & Widdowson 5 th Edition
Biotin	1.5µg	McCance & Widdowson 5 th Edition
Pantothenic Acid	0.6mg	McCance & Widdowson 5 th Edition
Calcium	26mg	McCance & Widdowson 5 th Edition
Phosphorus	47mg	McCance & Widdowson 5 th Edition
Iron	0.5mg	McCance & Widdowson 5 th Edition
Magnesium	11mg	McCance & Widdowson 5 th Edition
Zinc	0.3mg	McCance & Widdowson 5 th Edition
Iodine	Trace	McCance & Widdowson 5 th Edition
Potassium	670mg	McCance & Widdowson 5 th Edition

Doc Ref: PRO-SPE	Issue date: 31.01.2020	Issue No: 3	Prepared by: G. Oberto	Authorised by: Rhys Owen
---------------------	---------------------------	----------------	---------------------------	-----------------------------



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

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

Doc Ref: PRO-SPE	Issue date: 31.01.2020	Issue No: 3	Prepared by: G. Oberto	Authorised by: Rhys Owen
---------------------	---------------------------	----------------	---------------------------	-----------------------------



Head Office: The Old Grammar School, 3-7 Market Square, Amersham, Bucks. HP7 0DF
Tel: (44) 1494 434600 Email: foodnettechnical@foodnet.ltd.uk

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)	

Doc Ref: PRO-SPE	Issue date: 31.01.2020	Issue No: 3	Prepared by: G. Oberto	Authorised by: Rhys Owen
---------------------	---------------------------	----------------	---------------------------	-----------------------------



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

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:

Doc Ref: PRO-SPE	Issue date: 31.01.2020	Issue No: 3	Prepared by: G. Oberto	Authorised by: Rhys Owen
---------------------	---------------------------	----------------	---------------------------	-----------------------------



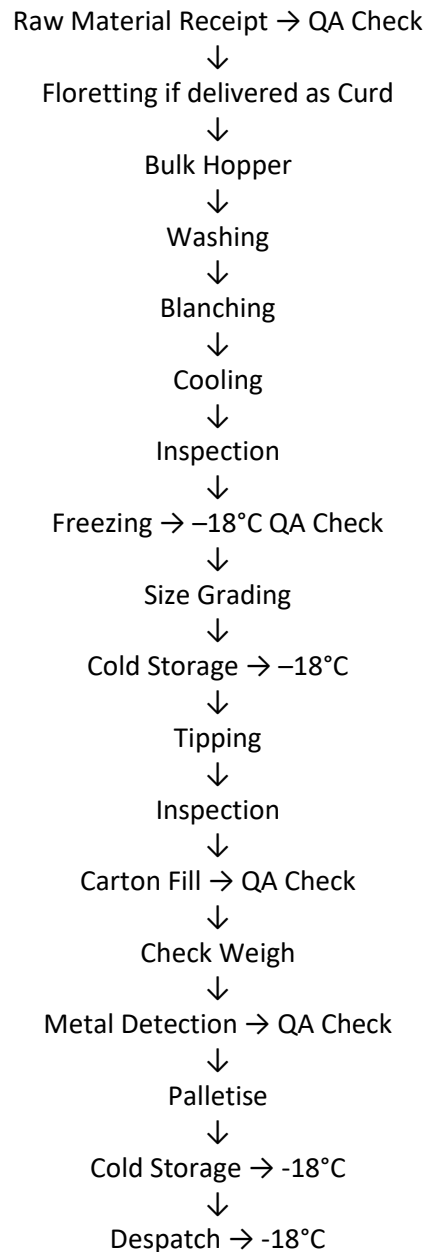
Head Office: The Old Grammar School, 3-7 Market Square, Amersham, Bucks. HP7 0DF
Tel: (44) 1494 434600 Email: foodnettechnical@foodnet.ltd.uk

PROCESS INFORMATION

PROCESS FLOW CHART*

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

CAULIFLOWER FLORETS



Doc Ref: PRO-SPE	Issue date: 31.01.2020	Issue No: 3	Prepared by: G. Oberto	Authorised by: Rhys Owen
---------------------	---------------------------	----------------	---------------------------	-----------------------------



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

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

Doc Ref: PRO-SPE	Issue date: 31.01.2020	Issue No: 3	Prepared by: G. Oberto	Authorised by: Rhys Owen
---------------------	---------------------------	----------------	---------------------------	-----------------------------