



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

Technical Specification		
<b>Product:</b> Chick Peas	<b>Last Update:</b> 31/01/2020	<b>Product Code:</b> CHI001

**PACK SIZE** 1 x 10kg; 1 x 20kg;

**ORIGIN:** Spain / Canada / USA

**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** Chick Peas 100% Declare as: Chick Peas  
(*Cicer arietinum*)

**PROCESSING** Dried chick peas are delivered to the factory. Each load is sampled and assessed for foreign material, seed size and physical defects. The load is then soaked for 24 hours, cooked for a time sufficient to ensure that lectin levels to below 400 HU/g, 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 chick peas is inspected before weighing and filling into blue poly lined cartons. The cartons are Best Before and Production date coded, check weighed 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

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## **DEFECT TOLERANCES**

### **Per 1000g**

Foreign Matter	Nil
E.V.M.	1
Broken/Damage	5% w/w
Skin	6
Blemish	20
Colour variant	20

## **DEFINITIONS OF DEFECTS**

### **Foreign Material**

This includes any material not derived from the chick peas plant nor 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.

### **EVM**

This includes any vegetable matter other than the chick peas that is derived from the bean plant or other harmless vegetable material such as pieces of leaf.

### **Broken/Damaged**

Any damaged or broken pea.

### **Skins**

This is loose skins that are over 5mm in size.

### **Blemish**

Aggregate area that is black, brown, green or discoloured. Single blemishes of less than 2mm shall be ignored.

### **Colour variants**

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

*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** Characteristic colour typical of chick peas.

**FLAVOUR** Natural and characteristic chick pea sprout flavour.

**TEXTURE** Tender and firm, with a yielding bite.



Average sample

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#### **MICROBIOLOGICAL**

Organism	Target	Maximum
<i>TVC @ 30°C</i>	$1 \times 10^5$	$1 \times 10^6$
<i>Total Coliforms</i>	$1 \times 10^2$	$3 \times 10^3$
<i>E. coli</i>	$1 \times 10^1$	$1 \times 10^2$
<i>Listeria mono</i>	Absent in 25g	$1 \times 10^2$
<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.

**CARTON LINERS** Blue food grade polythene sack of a minimum thickness of 100µm.

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## **NUTRITIONAL INFORMATION**

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

100g of uncooked chick peas typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	121	McCance & Widdowson 6th Edition
Energy - kJ	512	McCance & Widdowson 6th Edition
Moisture	65.8g	McCance & Widdowson 6th Edition
Carbohydrate	18.2g	McCance & Widdowson 6th Edition
- as sugars	1.0g	McCance & Widdowson 6th Edition
- as polyols	0.0g	McCance & Widdowson 6th Edition
- as starch	16.6g	McCance & Widdowson 6th Edition
Fat	2.1g	McCance & Widdowson 6th Edition
- as saturates	0.2g	McCance & Widdowson 6th Edition
- as mono unsaturates	0.4g	McCance & Widdowson 6th Edition
- as poly unsaturates	1.0g	McCance & Widdowson 6th Edition
Protein	8.4g	McCance & Widdowson 6th Edition
Fibre	4.3g	McCance & Widdowson 6th Edition
Sodium	5mg	McCance & Widdowson 6th Edition
Vitamin A	3.83µg	McCance & Widdowson 6th Edition
Vitamin B <sub>6</sub>	0.14mg	McCance & Widdowson 6th Edition
Vitamin B <sub>12</sub>	0.0µg	McCance & Widdowson 6th Edition
Vitamin C	Trace	McCance & Widdowson 6th Edition
Vitamin D	0.0µg	McCance & Widdowson 6th Edition
Vitamin E	1.10mg	McCance & Widdowson 6th Edition
Thiamin	0.10mg	McCance & Widdowson 6th Edition
Riboflavin	0.07mg	McCance & Widdowson 6th Edition
Niacin	0.7mg	McCance & Widdowson 6th Edition
Folic Acid	66µg	McCance & Widdowson 6th Edition
Biotin	0µg	McCance & Widdowson 6th Edition
Pantothenic Acid	0.29mg	McCance & Widdowson 6th Edition
Calcium	46mg	McCance & Widdowson 6th Edition
Phosphorus	83mg	McCance & Widdowson 6th Edition
Iron	2.1mg	McCance & Widdowson 6th Edition
Magnesium	37mg	McCance & Widdowson 6th Edition
Zinc	1.2mg	McCance & Widdowson 6th Edition
Iodine	0µg	McCance & Widdowson 6th Edition
Potassium	270mg	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: 31<sup>st</sup> 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: 31<sup>st</sup> January 2020

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## **FOOD INTOLERANCE**

<b>Food Intolerance Data</b>				
Does the material supplied contain any of the following? (NO) Absent, (YES) Present				
<b>Allergen</b>	<b>NO / YES</b>	<b>Reason for presence if YES</b>		
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.				
<b><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></b>				
<b>Is this product Suitable for:</b>				
<b>Vegans</b>	Yes (Not certified)	<b>Vegetarians</b>	Yes	<b>Organic</b>
<b>Halal</b>	Yes (Not certified)	<b>Kosher</b>	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: 31<sup>st</sup> January 2020

Signed on behalf of the Customer:

Name:

Job Title:

Signature:

Date:

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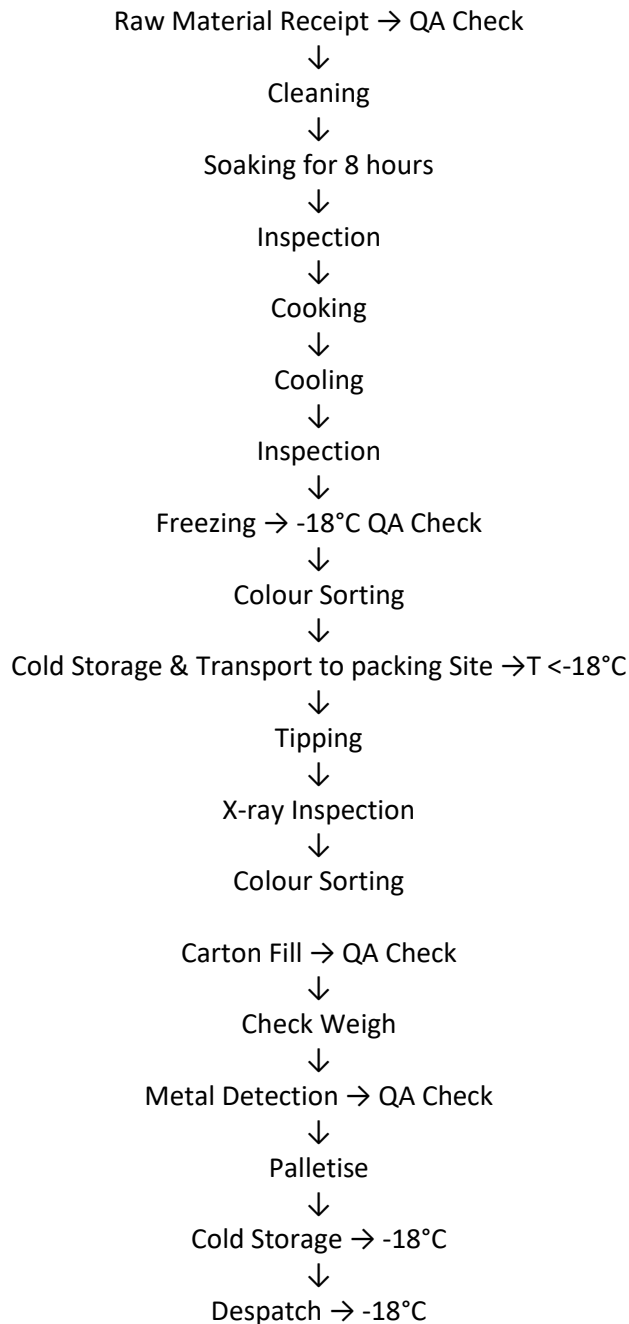
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## **PROCESS INFORMATION**

### **PROCESS FLOW CHART\***

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

#### **CHICK PEAS**



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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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