



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: Chilli Red Chopped 4-6MM	Last Update: 15/05/2020	Product Code: CHI007

PACK SIZE 1 x 10kg;

ORIGIN: China

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 Red Chillies 100% Declare as: Red Chillies
(*Capsicum frutescens*)

PROCESSING Chillies are delivered and held in chill store at 2°C until required for processing. During processing the chillies are de-stemmed, inspected, washed, chopped, frozen (-18°C or below) inspected and stored in bulk at -18°C or below.

PACKING During packing, the chillies are 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

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

<u>Per 1000g</u>	<u>Maximum</u>
Clumps	15% w/w
Foreign Material	Nil
EVM (excluding seeds)	1
Pencil Scarring	3%
Wrinkle Skin	2
Colour Variants / Overripe	2% w/w
Over/Undersize <2 or >8mm	15% w/w

DEFINITIONS OF DEFECTS

Clumps

These are where three or more chopped chillies are frozen together which cannot be readily separated without causing damage to the chopped chillies.

Foreign Material

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

Extraneous Vegetable Matter (EVM)

Vegetable material derived from the pepper plant other than the chilli flesh e.g. pieces of core, leaf etc. Vegetable material not from the pepper plant will be counted as Foreign material.

Pencil Scarring

These are thin blemishes caused by scarring on the skin of the chilli which resemble a thin pencil line.

Wrinkle Skin

Wrinkling of the chilli skin caused by overmaturity.

Colour Variants / Overripe

This includes chopped chillies that are not consistent in colour with the rest of the sample.

Oversize

These are chopped chillies that are greater than 8mm in thickness.

Undersize

These are chopped chillies that are less than 2mm in thickness.

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

	Minimum samples to be taken (1Kg of product per each item)		
Quantity Delivered (Kg)	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

Fairly bright red but may be slightly non-uniform.

FLAVOUR

Have a heat/pungency rate of 1000-2500 Scoville units.

TEXTURE

Fairly uniform, flesh may be slightly soft, skins may be slightly tough.



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	5×10^3
<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 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.

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NUTRITIONAL INFORMATION

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

100g of uncooked chilli typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	40	USDA Database Release 1 April 2018
Energy - kJ	166	USDA Database Release 1 April 2018
Moisture	88.02g	USDA Database Release 1 April 2018
Carbohydrate	8.81g	USDA Database Release 1 April 2018
- as sugars	5.30g	USDA Database Release 1 April 2018
- as polyols	Trace	USDA Database Release 1 April 2018
- as starch	Trace	USDA Database Release 1 April 2018
Fat	0.44g	USDA Database Release 1 April 2018
- as saturates	0.042g	USDA Database Release 1 April 2018
- as mono unsaturates	0.024g	USDA Database Release 1 April 2018
- as poly unsaturates	0.239g	USDA Database Release 1 April 2018
Protein	1.87g	USDA Database Release 1 April 2018
Fibre	1.5g	USDA Database Release 1 April 2018
Sodium	9mg	USDA Database Release 1 April 2018
Vitamin A	952IU	USDA Database Release 1 April 2018
Vitamin B6	0.506mg	USDA Database Release 1 April 2018
Vitamin B12	0.0mg	USDA Database Release 1 April 2018
Vitamin C	143.7mg	USDA Database Release 1 April 2018
Vitamin D	0.0µg	USDA Database Release 1 April 2018
Vitamin E	0.69mg	USDA Database Release 1 April 2018
Thiamin	0.072mg	USDA Database Release 1 April 2018
Riboflavin	0.086mg	USDA Database Release 1 April 2018
Niacin	1.244mg	USDA Database Release 1 April 2018
Folic Acid	0µg	USDA Database Release 1 April 2018
Biotin	0.0µg	USDA Database Release 1 April 2018
Pantothenic Acid	0.201mg	USDA Database Release 1 April 2018
Calcium	14mg	USDA Database Release 1 April 2018
Phosphorus	43mg	USDA Database Release 1 April 2018
Iron	1.03mg	USDA Database Release 1 April 2018
Magnesium	23mg	USDA Database Release 1 April 2018
Zinc	0.26mg	USDA Database Release 1 April 2018
Iodine	3.0µg	USDA Database Release 1 April 2018
Potassium	322mg	USDA Database Release 1 April 2018

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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.

CHOPPED CHILLIES

Raw Material Receipt → QA Check



Inspection



De-stem



Washing



Blanching



Cooling



Chopping



Freezing → -18°C QA Check



Inspection



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
3	2	15/05/2020	Updated Flow Chart	G. Oberto

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