



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: Mange Tout	Last Update: 31/01/2020	Product Code: MAN002

PACK SIZE 1 x 10kg;

ORIGIN: China / Guatemala

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 Mange Tout 100% Declare as: Mange Tout
(*Pisum sativum* var *macrocarpons*)

PROCESSING Mange Tout are delivered fresh to the factory, 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 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 Mange Tout are inspected before weighing and filling into blue poly lined cartons. The cartons are Best Before and Production date coded, check weighed, metal detected, palletised and stretch-wrapped before being returned to store at -18°C to await despatch.

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 500g

Clumps	2%w/w
Foreign Material	Nil
E.V.M.	1
Major Blemish	2
Minor Blemish	6
Colour Variants	5% w/w
Broken Pieces <40mm	10% w/w
Pod Thickness (>7mm)	15% w/w
Pod Length (<40mm)	8% w/w
Pod Length (>85mm)	5%w/w

DEFINITIONS OF DEFECTS

Clumps

This is where 3 or more pods are welded together and cannot be readily separated without damaging the pods.

Foreign Material

This includes any material not derived from the Mange Tout nor defined as EVM. Examples of Foreign Matter include insects, pieces of insects, wood, glass, stones, metal, toxic berries, seed or flower heads, snails, slugs or any other material which will render the product unacceptable.

EVM

This includes any harmless vegetable matter other than peas/pea pods that is derived from the Mange Tout plant or harmless vegetable material such as pieces of pods, tendrils and leaves.

Broken Pieces

This includes pods which are less than 40mm in length.

Colour Variants

These are Mange Tout that have a serious colour variation i.e. yellow or Khaki.

Major Blemish

Mange tout which are stained or spotted, seriously blemished (ie. affecting the appearance of the pack). and are greater than the area covered by a circle of 6mm diameter caused by insect damage, disease or other agencies either as a single blemish or as an aggregate of blemishes.

Pod Length

These are Mange Tout which measure greater than 85mm from end to end of the pod.

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

Minor Blemish

Mange tout which are stained or spotted, seriously blemished (i.e. affecting the appearance of the pack). and are greater than the area covered by a circle of less than 6mm diameter caused by insect damage, disease or other agencies. Blemishes of less than 2mm may be ignored.

Pod Thickness

These are pods which measure either more than 7mm when measured at the thickest part of the pod.

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

Shall be uniform green typical of the variety.

FLAVOUR

Weak characteristic pea flavour with moderate sweetness.

TEXTURE

The pods shall be firm without excessive stringiness.



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>	1×10^4	5×10^5
<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.

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 mange touts typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	32	McCance & Widdowsons 7 th
Energy - kJ	136	McCance & Widdowsons 7 th
Moisture	88.7g	McCance & Widdowsons 7 th
Carbohydrate	4.2g	McCance & Widdowsons 7 th
- as sugars	3.4g	McCance & Widdowsons 7 th
- as polyols	0.0g	McCance & Widdowsons 7 th
- as starch	0.8g	McCance & Widdowsons 7 th
Fat	0.2g	McCance & Widdowsons 7 th
- as saturates	Trace	McCance & Widdowsons 7 th
- as mono unsaturates	0.1g	McCance & Widdowsons 7 th
- as poly unsaturates	Trace	McCance & Widdowsons 7 th
Protein	3.6g	McCance & Widdowsons 7 th
Fibre	2.3g	McCance & Widdowsons 7 th
Sodium	2mg	McCance & Widdowsons 7 th
Vitamin A	695µg	McCance & Widdowsons 7 th
Vitamin B ₆	0.18mg	McCance & Widdowsons 7 th
Vitamin B ₁₂	0.0mg	McCance & Widdowsons 7 th
Vitamin C	54mg	McCance & Widdowsons 7 th
Vitamin D	0.0µg	McCance & Widdowsons 7 th
Vitamin E	0.39mg	McCance & Widdowsons 7 th
Thiamin	0.22mg	McCance & Widdowsons 7 th
Riboflavin	0.15mg	McCance & Widdowsons 7 th
Niacin	0.6mg	McCance & Widdowsons 7 th
Folic Acid	10µg	McCance & Widdowsons 7 th
Biotin	0.0µg	McCance & Widdowsons 7 th
Pantothenic Acid	0.72mg	McCance & Widdowsons 7 th
Calcium	44mg	McCance & Widdowsons 7 th
Phosphorus	62.0mg	McCance & Widdowsons 7 th
Iron	0.8mg	McCance & Widdowsons 7 th
Magnesium	28mg	McCance & Widdowsons 7 th
Zinc	0.5mg	McCance & Widdowsons 7 th
Iodine	0µg	McCance & Widdowsons 7 th
Potassium	250mg	McCance & Widdowsons 7 th

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/Crustations/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	YES	Mange Tout 100%			
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

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

Halal	Yes (Not certified)	Kosher	Yes (Not certified)		
-------	---------------------	--------	---------------------	--	--

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
---------------------	---------------------------	----------------	---------------------------	-----------------------------



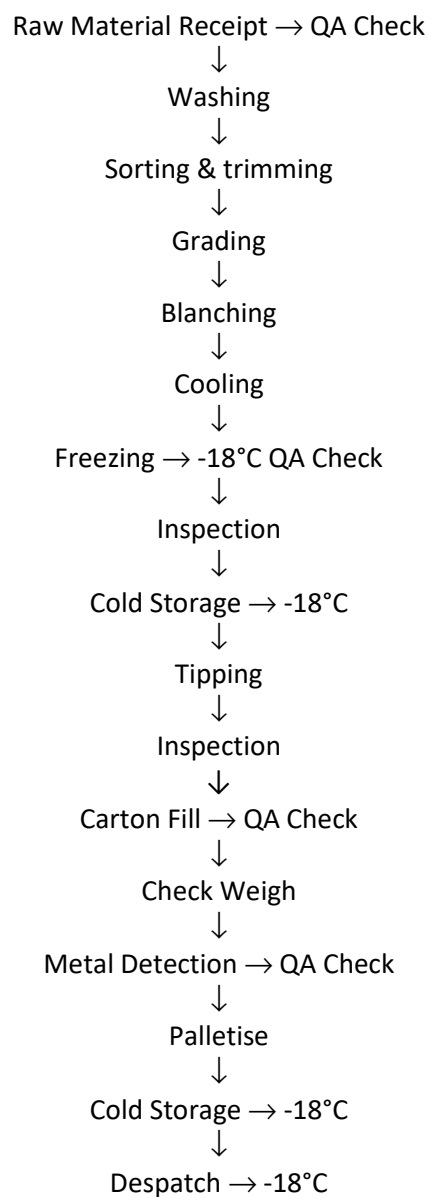
Head Office: The Old Grammar School, 3-7 Market Square, Amersham, Bucks. HP7 ODF
Tel: (44) 1494 434600 Email: foodnettechnical@foodnet.ltd.uk

PROCESS INFORMATION

PROCESS FLOW CHART*

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

MANGE TOUT



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
---------------------	---------------------------	----------------	---------------------------	-----------------------------