



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: Wild Mushroom Mix (3)	Last Update: 31/01/2020	Product Code: MUS054

PACK SIZE 1 x 10kg;

ORIGIN: Serbia / Bulgaria / Poland / Bosnia / Russia / Macedonia / Lithuania / Romania

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.

<u>INGREDIENTS</u>	Cantharellus cibarius (Chantrelle)	57%
	Cantharellus cornucopioides (Trompettes)	23%
	Boletus edulis e rel Gruppo (Ceps)	20%

PROCESSING Mushrooms are delivered fresh to the factory, each load is inspected by qualified mycologists to confirm identity. The load is then put in a chill store (3°C) before trimming, inspection, and freezing to -18°C or below. The Cantharellus cibarius and Cantharellus cornucopioides are processed as pieces and the Boletus edulis e rel gruppo are diced.

PACKING The mushrooms are inspected by qualified mycologists to confirm identity. During packing the mushrooms are mixed, x-ray sorted and 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 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

<u>Per 1000g</u>	<u>Maximum</u>
Clumps	5%w/w
Foreign Material	Nil
EVM	1
Fragments (<3mm)	2% w/w
Out of Standard mixing Percentage	20%w/w
Out of size (L > 3cm)	20%w/w
Damage by or evidence of forest larvae/insects	0.5 %w/w

DEFINITIONS OF DEFECTS

Clumps

These are where four or more units are frozen together which cannot be readily separated without causing damage to the product.

Foreign Material

This includes any material other than that derived from the mushroom 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 mushroom with the root still attached.

Out of size

Units that are greater than 3cm in any dimension

Fragments

This includes any pieces of mushroom which is less than 3mm in any dimension.

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 A mixture of colours typical of the varieties used. There may be very slight non-uniformity in colour amongst the mushrooms.

FLAVOUR Full characteristic mild wild mushroom flavour with no harsh flavours.

TEXTURE Uniformly firm and tender, yielding to the bite.



Average sample

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MICROBIOLOGICAL

Organism	Target	Maximum
<i>T V C @ 30°C</i>	5×10^5	5×10^6
<i>Total Coliforms</i>	5×10^3	5×10^4
<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

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.

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 mushroom mix typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	36	McCance & Widdowson 5 th Edition
Energy - kJ	154	McCance & Widdowson 5 th Edition
Moisture	88.7g	McCance & Widdowson 5 th Edition
Carbohydrate	6.6g	McCance & Widdowson 5 th Edition
- as sugars	3.5g	McCance & Widdowson 5 th Edition
- as polyols	0.0g	McCance & Widdowson 5 th Edition
- as starch	3.1g	McCance & Widdowson 5 th Edition
Fat	0.4g	McCance & Widdowson 5 th Edition
- as saturates	0.1g	McCance & Widdowson 5 th Edition
- as mono unsaturates	0.0g	McCance & Widdowson 5 th Edition
- as poly unsaturates	0.2g	McCance & Widdowson 5 th Edition
Protein	1.6g	McCance & Widdowson 5 th Edition
Fibre	1.9g	McCance & Widdowson 5 th Edition
Sodium	6mg	McCance & Widdowson 5 th Edition
Vitamin A	2.0µg	McCance & Widdowson 5 th Edition
Vitamin B ₆	0.23mg	McCance & Widdowson 5 th Edition
Vitamin B ₁₂	0.0µg	McCance & Widdowson 5 th Edition
Vitamin C	0.0mg	McCance & Widdowson 5 th Edition
Vitamin D	0.0µg	McCance & Widdowson 5 th Edition
Vitamin E	0.04mg	McCance & Widdowson 5 th Edition
Thiamin	0.1mg	McCance & Widdowson 5 th Edition
Riboflavin	0.23mg	McCance & Widdowson 5 th Edition
Niacin	3.0mg	McCance & Widdowson 5 th Edition
Folic Acid	19.0µg	McCance & Widdowson 5 th Edition
Biotin	6.0µg	McCance & Widdowson 5 th Edition
Pantothenic Acid	1.03mg	McCance & Widdowson 5 th Edition
Calcium	9.0mg	McCance & Widdowson 5 th Edition
Phosphorus	56.0mg	McCance & Widdowson 5 th Edition
Iron	2.0mg	McCance & Widdowson 5 th Edition
Magnesium	12.0mg	McCance & Widdowson 5 th Edition

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Zinc	0.0mg	McCance & Widdowson 5 th Edition
Iodine	1.0µg	McCance & Widdowson 5 th Edition
Potassium	298mg	McCance & Widdowson 5 th Edition

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

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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.					
Please be aware the manufacturing sites we supply this item from may handle allergens in production. Procedures are in place to prevent cross-contamination.					
Is this product Suitable for:					
Vegans	Yes (Not certified)	Vegetarians	Yes	Organic	No
Halal	Yes (Not certified)	Kosher	Yes (Not certified)		

FOOD ADDITIVES

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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 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:

PROCESS INFORMATION

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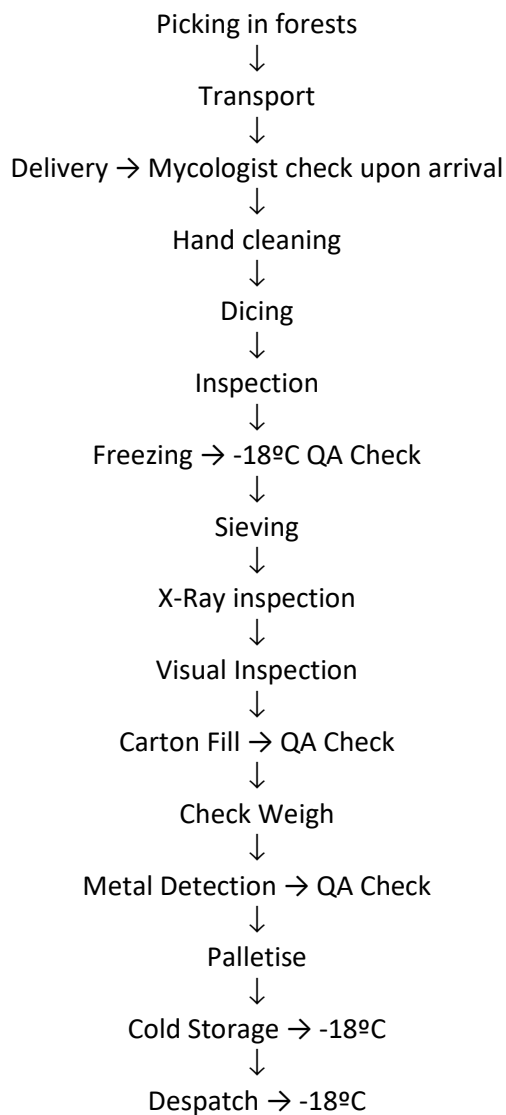


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PROCESS FLOW CHART*

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

WILD MUSHROOM MIX



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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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