



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: Pomegranate Pearls	Last Update: 31/01/2020	Product Code: POM001

PACK SIZE 1 x 10Kg;

ORIGIN: Spain / India / Turkey

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 Pomegranate 100% Declare as: Pomegranate
(*Punica granatum*)

PROCESSING Pomegranates are harvested by hand and delivered fresh to the factory, each load is quality assurance sampled for foreign material and physical defects. The kernels are washed, dried and inspected and frozen to -18°C or below.

PACKING During packing the pomegranate arils 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 -23°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 1kg</u>	<u>Maximum</u>
Clumps	5%w/w
Foreign Material	Nil
EVM	1
Membrane	1%w/w
Rotten/Blemish	0.5%w/w
Immature Aril	8% w/w
Overripe Aril	3% w/w

DEFINITIONS OF DEFECTS

Clumps

16 or more units welded together which cannot be separated without causing damage to the product

Foreign Material

This includes any material other than that derived from the pomegranate plant or defined as EVM, 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

This is vegetable material which is originated from the pomegranate plant such as leaves or stalks

Membrane

White pieces in the pomegranate which are greater than 5mm

Blemish

Any black or brown spot greater than 2mm in diameter.

Damage

Any damaged pearl

Immature Aril

Any aril which is pale and significantly different in colour to the rest of the sample.

Overripe Aril

Any aril which is darker and significant different in colour to the rest of the sample.

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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

Red-rose, typical of the variety.

FLAVOUR

Full natural and characteristic of the fruit. Free from taints/off odours.

TEXTURE

Uniformly firm. Not too hard or soft texture.



Average sample

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MICROBIOLOGICAL

Organism	Target	Maximum
<i>T V C @ 30°C</i>	5×10^5	1×10^6
<i>Total Coliforms</i>	1×10^3	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

N/A – Un-blanchd product.

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 Pomegranate typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	83	USDA Nutrient Database Release 28
Energy - kJ	346	USDA Nutrient Database Release 28
Moisture	77.9g	USDA Nutrient Database Release 28
Carbohydrate	18.7g	USDA Nutrient Database Release 28
- as sugars	13.7g	USDA Nutrient Database Release 28
- as polyols	1.0 g	USDA Nutrient Database Release 28
- as starch	0.0g	USDA Nutrient Database Release 28
Fat	0.2g	USDA Nutrient Database Release 28
- as saturates	0.12g	USDA Nutrient Database Release 28
- as mono unsaturates	0.1g	USDA Nutrient Database Release 28
- as poly unsaturates	0.08g	USDA Nutrient Database Release 28
Protein	1.7g	USDA Nutrient Database Release 28
Fibre	4.0g	USDA Nutrient Database Release 28
Sodium	3.0mg	USDA Nutrient Database Release 28
Vitamin A	0.0mg	USDA Nutrient Database Release 28
Vitamin B ₆	0.08mg	USDA Nutrient Database Release 28
Vitamin B ₁₂	0.0mg	USDA Nutrient Database Release 28
Vitamin C	10.2mg	USDA Nutrient Database Release 28
Vitamin D	0.0mg	USDA Nutrient Database Release 28
Vitamin E	0.60mg	USDA Nutrient Database Release 28
Thiamin	0.07mg	USDA Nutrient Database Release 28
Riboflavin	0.05mg	USDA Nutrient Database Release 28
Niacin	0.3mg	USDA Nutrient Database Release 28
Folic Acid	0.0mg	USDA Nutrient Database Release 28
Biotin	10mg	USDA Nutrient Database Release 28
Pantothenic Acid	36mg	USDA Nutrient Database Release 28
Calcium	0.30mg	USDA Nutrient Database Release 28
Phosphorus	12mg	USDA Nutrient Database Release 28
Iron	0.35mg	USDA Nutrient Database Release 28
Magnesium	236mg	USDA Nutrient Database Release 28
Zinc	0.0mg	USDA Nutrient Database Release 28
Iodine	0.08mg	USDA Nutrient Database Release 28
Potassium	0.0mg	USDA Nutrient Database Release 28

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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		YES	100% Pomegranate		
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	No
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

COSHH Data

Treat as you would any frozen material i.e. if engaged in prolonged handling of the fruit wear gloves.

Care should be used when lifting full cases of frozen fruits.

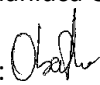
There are no other perceived COSHH implications regarding the use of frozen fruits.

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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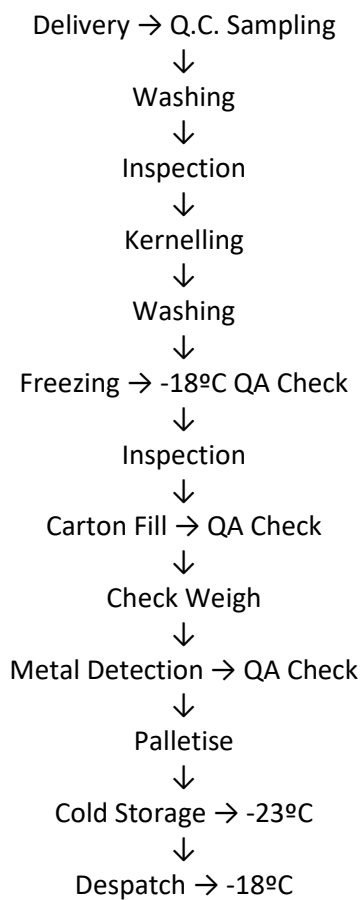
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PROCESS INFORMATION

PROCESS FLOW CHART*

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

POMEGRANATE ARILS



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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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