



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

| Technical Specification             |                                   |                                |
|-------------------------------------|-----------------------------------|--------------------------------|
| <b>Product:</b><br>Red Kidney Beans | <b>Last Update:</b><br>31/01/2020 | <b>Product Code:</b><br>KID001 |

**PACK SIZE** 1 x 12Kg; 1 x 10kg;

**ORIGIN:** China / Canada / USA / Argentina

**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 Kidney Beans 100% Declare as: Red Kidney Beans  
(*Phaseolus vulgaris*)

**PROCESSING** Dried red kidney beans delivered to the factory. Each load is sampled and assessed for foreign material, seed size and physical defects. The load is then soaked for 8 hours, cooked for a time sufficient to reduce the lectin levels to below 400 HAU, 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 beans 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<br>Final Product<br>Temperature  |
| Packing: -    | Metal detection<br>Check weighing<br>Final product physical defect levels<br>Organolepsis<br>Case quantity<br>Case sealing<br>Case coding and print quality |

|                     |                           |                |                           |                             |
|---------------------|---------------------------|----------------|---------------------------|-----------------------------|
| Doc Ref:<br>PRO-SPE | Issue date:<br>31.01.2020 | Issue No:<br>3 | Prepared by:<br>G. Oberto | Authorised by:<br>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](mailto:foodnettechnical@foodnet.ltd.uk)

## **DEFECT TOLERANCES**

| <b><u>Per 500g</u></b> | <b>Maximum</b> |
|------------------------|----------------|
| Foreign Matter         | Nil            |
| E.V.M.                 | 1              |
| Split Beans            | 10%w/w         |
| Damage                 | 5%w/w          |
| Skins                  | 10             |
| Blemish                | 15             |
| Colour Variant         | 0.5% w/w       |
| Broken Beans           | 3% w/w         |

## **DEFINITIONS OF DEFECTS**

### **Foreign Material**

This includes any material not derived from the kidney bean plant or 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.

### **Extraneous Vegetable Matter (EVM)**

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

### **Blemish**

This includes units which are blemished through damage by disease or mechanical means or which have blackened, decomposed or discoloured areas where the area affected is at least 2mm in diameter or length either as a single blemish or as an aggregate of blemishes and which is not considered to be a major defect. 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.

### **Split Beans**

This includes any bean that has a split in the testa that extends for greater than half the length of the bean.

### **Broken Beans**

This includes beans that have a portion of the bean missing or are in halves.

*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        |

|                     |                           |                |                           |                             |
|---------------------|---------------------------|----------------|---------------------------|-----------------------------|
| Doc Ref:<br>PRO-SPE | Issue date:<br>31.01.2020 | Issue No:<br>3 | Prepared by:<br>G. Oberto | Authorised by:<br>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](mailto:foodnettechnical@foodnet.ltd.uk)

**ORGANOLEPSIS** (Carried out on a thawed sample.)

**COLOUR** Characteristic dark red/purple almost completely uniform throughout the sample.

**FLAVOUR** Characteristic red kidney bean flavour, no off flavours.

**TEXTURE** Tender, firm but not hard.



Average sample

|                     |                           |                |                           |                             |
|---------------------|---------------------------|----------------|---------------------------|-----------------------------|
| Doc Ref:<br>PRO-SPE | Issue date:<br>31.01.2020 | Issue No:<br>3 | Prepared by:<br>G. Oberto | Authorised by:<br>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](mailto:foodnettechnical@foodnet.ltd.uk)

#### **MICROBIOLOGICAL**

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

#### **ANALYTICAL**

Lectin Haemagglutination. Test shall give results <400 HAU.

#### **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.

#### **SACKS**

Blue food grade polythene sack of a minimum thickness of 110µm.

|                     |                           |                |                           |                             |
|---------------------|---------------------------|----------------|---------------------------|-----------------------------|
| Doc Ref:<br>PRO-SPE | Issue date:<br>31.01.2020 | Issue No:<br>3 | Prepared by:<br>G. Oberto | Authorised by:<br>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](mailto:foodnettechnical@foodnet.ltd.uk)

## **NUTRITIONAL INFORMATION**

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

100g of uncooked red kidney beans typically contains: -

| Parameter               | Value / 100g | Methodology                                 |
|-------------------------|--------------|---|
| Energy - kcal           | 103          | McCance & Widdowson 6 <sup>th</sup> Edition |
| Energy - kJ             | 440          | McCance & Widdowson 6 <sup>th</sup> Edition |
| Moisture                | 66.0g        | McCance & Widdowson 6 <sup>th</sup> Edition |
| Carbohydrate            | 17.4g        | McCance & Widdowson 6 <sup>th</sup> Edition |
| - as sugars             | 1.0g         | McCance & Widdowson 6 <sup>th</sup> Edition |
| - as polyols            | 0.0g         | McCance & Widdowson 6 <sup>th</sup> Edition |
| - as starch             | 14.5g        | McCance & Widdowson 6 <sup>th</sup> Edition |
| Fat                     | 0.5g         | McCance & Widdowson 6 <sup>th</sup> Edition |
| - as saturates          | 0.1g         | McCance & Widdowson 6 <sup>th</sup> Edition |
| - as mono unsaturates   | Trace        | McCance & Widdowson 6 <sup>th</sup> Edition |
| - as poly unsaturates   | 0.3g         | McCance & Widdowson 6 <sup>th</sup> Edition |
| Protein                 | 8.4g         | McCance & Widdowson 6 <sup>th</sup> Edition |
| Fibre                   | 6.7g         | McCance & Widdowson 6 <sup>th</sup> Edition |
| Sodium                  | 2mg          | McCance & Widdowson 6 <sup>th</sup> Edition |
| Vitamin A               | 4µg          | McCance & Widdowson 6 <sup>th</sup> Edition |
| Vitamin B <sub>6</sub>  | 0.12mg       | McCance & Widdowson 6 <sup>th</sup> Edition |
| Vitamin B <sub>12</sub> | 0.0mg        | McCance & Widdowson 6 <sup>th</sup> Edition |
| Vitamin C               | 1.0mg        | McCance & Widdowson 6 <sup>th</sup> Edition |
| Vitamin D               | 0.0µg        | McCance & Widdowson 6 <sup>th</sup> Edition |
| Vitamin E               | 0.20mg       | McCance & Widdowson 6 <sup>th</sup> Edition |
| Thiamin                 | 0.17mg       | McCance & Widdowson 6 <sup>th</sup> Edition |
| Riboflavin              | 0.05mg       | McCance & Widdowson 6 <sup>th</sup> Edition |
| Niacin                  | 0.6mg        | McCance & Widdowson 6 <sup>th</sup> Edition |
| Folic Acid              | 42µg         | McCance & Widdowson 6 <sup>th</sup> Edition |
| Biotin                  | 0.0µg        | McCance & Widdowson 6 <sup>th</sup> Edition |
| Pantothenic Acid        | 0.22mg       | McCance & Widdowson 6 <sup>th</sup> Edition |
| Calcium                 | 37mg         | McCance & Widdowson 6 <sup>th</sup> Edition |
| Phosphorus              | 130mg        | McCance & Widdowson 6 <sup>th</sup> Edition |
| Iron                    | 2.5mg        | McCance & Widdowson 6 <sup>th</sup> Edition |
| Magnesium               | 45mg         | McCance & Widdowson 6 <sup>th</sup> Edition |
| Zinc                    | 1.0mg        | McCance & Widdowson 6 <sup>th</sup> Edition |
| Iodine                  | 0.0µg        | McCance & Widdowson 6 <sup>th</sup> Edition |
| Potassium               | 420mg        | McCance & Widdowson 6 <sup>th</sup> Edition |

|                     |                           |                |                           |                             |
|---------------------|---------------------------|----------------|---------------------------|-----------------------------|
| Doc Ref:<br>PRO-SPE | Issue date:<br>31.01.2020 | Issue No:<br>3 | Prepared by:<br>G. Oberto | Authorised by:<br>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](mailto: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: 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

|                     |                           |                |                           |                             |
|---------------------|---------------------------|----------------|---------------------------|-----------------------------|
| Doc Ref:<br>PRO-SPE | Issue date:<br>31.01.2020 | Issue No:<br>3 | Prepared by:<br>G. Oberto | Authorised by:<br>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](mailto:foodnettechnical@foodnet.ltd.uk)

## **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/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  | 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) |                |

|                     |                           |                |                           |                             |
|---------------------|---------------------------|----------------|---------------------------|-----------------------------|
| Doc Ref:<br>PRO-SPE | Issue date:<br>31.01.2020 | Issue No:<br>3 | Prepared by:<br>G. Oberto | Authorised by:<br>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](mailto:foodnettechnical@foodnet.ltd.uk)

### **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:

|                     |                           |                |                           |                             |
|---------------------|---------------------------|----------------|---------------------------|-----------------------------|
| Doc Ref:<br>PRO-SPE | Issue date:<br>31.01.2020 | Issue No:<br>3 | Prepared by:<br>G. Oberto | Authorised by:<br>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](mailto: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.

#### **RED KIDNEY BEANS**

Raw Material Receipt → QA Check



Cleaning



Soaking for 8 hours



Washing



Destoning



Cooking



Cooling



Freezing → -18°C QA Check



Inspection



Cold Storage → -23°C



Tipping



Inspection



Carton Fill → QA Check



Check Weigh



Metal Detection → QA Check



Palletise



Cold Storage → -23°C



Despatch → -18°C

|                     |                           |                |                           |                             |
|---------------------|---------------------------|----------------|---------------------------|-----------------------------|
| Doc Ref:<br>PRO-SPE | Issue date:<br>31.01.2020 | Issue No:<br>3 | Prepared by:<br>G. Oberto | Authorised by:<br>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](mailto: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.<br>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:<br>PRO-SPE | Issue date:<br>31.01.2020 | Issue No:<br>3 | Prepared by:<br>G. Oberto | Authorised by:<br>Rhys Owen |
|---------------------|---------------------------|----------------|---------------------------|-----------------------------|