



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: Black Fungus Sliced 4-6MM | Last Update: 31/01/2020 | Product Code: BLA001 |

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 Black Fungus 100% Declare as: Black Fungus
(*Avericulavis SSP fungus*)

PROCESSING Black fungus is delivered fresh to the factory, each load is quality assurance sampled for foreign material and physical defects. The load is then cleaned, washed, blanched, cut 4-6mm by natural length, inspected and frozen to -18°C or below.

PACKING During packing the black fungus 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 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

Per 1000g

| | |
|------------------------|---------|
| Clumps | 5% w/w |
| Foreign Material | Nil |
| EVM | 1 |
| Major Blemish | Nil |
| Minor Blemish | 10% w/w |
| Discoloured | 5% w/w |
| Dust | 5% w/w |
| Undersize (Width <2mm) | 5% w/w |
| Oversize (Width >8mm) | 5% w/w |

DEFINITIONS OF DEFECTS

Clumps

This is where 3 or more slices are welded together which cannot be readily separated without causing damage to the slice.

Foreign Material

This includes any material other than that derived from the black fungus 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 includes any free vegetable matter which is derived from the black fungus eg. root-like hyphae.

Major Blemish

Pieces affected by insects, shows as a black spot with a small hole.

Minor Blemish

Pieces showing spots greater than 3mm.

Discolouration

Pieces showing a different colour than the normal colour of the remainder of the sample.

Dust

Badly cut or broken pieces <15mm.

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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

Dark brown with light brown stripes.

FLAVOUR

Typical of black fungus and free from unnatural flavours, taints and odours.

TEXTURE

Slightly crisp, a mushy texture is unacceptable.



Average sample

| | | | | |
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MICROBIOLOGICAL

| Organism | Target | Maximum |
|------------------------|-----------------|-----------------|
| <i>TVC @ 30°C</i> | 5×10^5 | 1×10^6 |
| <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 N/A – Unblanched 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 mushroom tous typically contains: -

| Parameter | Value / 100g | Methodology |
|-------------------------|--------------|---|
| Energy - kcal | 30 | McCance & Widdowson 5 th Edition |
| Energy - kJ | 128 | McCance & Widdowson 5 th Edition |
| Moisture | 92.0g | McCance & Widdowson 5 th Edition |
| Carbohydrate | 5.3g | McCance & Widdowson 5 th Edition |
| - as sugars | 2.7g | McCance & Widdowson 5 th Edition |
| - as polyols | 0.0g | McCance & Widdowson 5 th Edition |
| - as starch | 2.6g | McCance & Widdowson 5 th Edition |
| Fat | 0.7g | McCance & Widdowson 5 th Edition |
| - as saturates | 0.2g | McCance & Widdowson 5 th Edition |
| - as mono unsaturates | 0.1g | McCance & Widdowson 5 th Edition |
| - as poly unsaturates | 0.4g | McCance & Widdowson 5 th Edition |
| Protein | 0.7g | McCance & Widdowson 5 th Edition |
| Fibre | 1.1g | McCance & Widdowson 5 th Edition |
| Sodium | 1mg | McCance & Widdowson 5 th Edition |
| Vitamin A | 2µg | McCance & Widdowson 5 th Edition |
| Vitamin B ₆ | 0mg | McCance & Widdowson 5 th Edition |
| Vitamin B ₁₂ | 0µg | McCance & Widdowson 5 th Edition |
| Vitamin C | 0mg | McCance & Widdowson 5 th Edition |
| Vitamin D | 0µg | McCance & Widdowson 5 th Edition |
| Vitamin E | 0mg | McCance & Widdowson 5 th Edition |
| Thiamin | 0.01mg | McCance & Widdowson 5 th Edition |
| Riboflavin | 0.07mg | McCance & Widdowson 5 th Edition |
| Niacin | 0.1mg | McCance & Widdowson 5 th Edition |
| Folic Acid | 0µg | McCance & Widdowson 5 th Edition |
| Biotin | 0µg | McCance & Widdowson 5 th Edition |
| Pantothenic Acid | 0.00mg | McCance & Widdowson 5 th Edition |
| Calcium | 23mg | McCance & Widdowson 5 th Edition |
| Phosphorus | 5mg | McCance & Widdowson 5 th Edition |
| Iron | 5.1mg | McCance & Widdowson 5 th Edition |
| Magnesium | 0mg | McCance & Widdowson 5 th Edition |
| Zinc | 0mg | McCance & Widdowson 5 th Edition |
| Iodine | 0µg | McCance & Widdowson 5 th Edition |
| Potassium | 60mg | McCance & Widdowson 5 th Edition |

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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/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. | | | | |
| <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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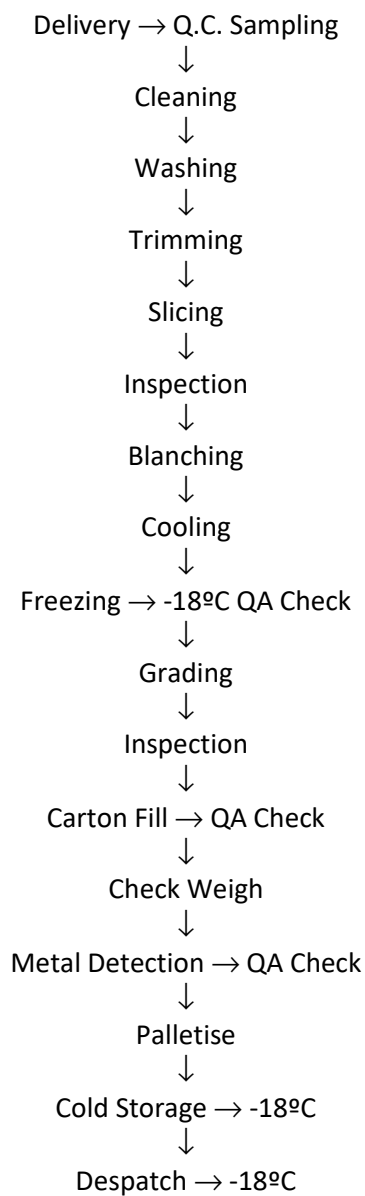
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PROCESS INFORMATION

PROCESS FLOW CHART*

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

SLICED BLACK FUNGUS



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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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