



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)

Technical Specification		
<b>Product:</b> Blackberries	<b>Last Update:</b> 31/01/2020	<b>Product Code:</b> BLA002

**PACK SIZE** 1 x 10kg; 1 x 13kg; 4 x 2.5kg; 5 x 1kg

**ORIGIN:** Serbia / China / UK / Poland

**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** Blackberries 100% Declare as: Blackberries  
(*Rubus plicatus*)

**PROCESSING** Blackberries are harvested and delivered fresh to the factory, each load is quality assurance sampled for foreign material and physical defects. The blackberries are de-stalked, inspected and frozen to -18°C or below.

**PACKING** During packing the blackberries are inspected before weighing and filling into blue poly lined cartons, or, into 2.5kg heat sealed poly bags then packed four bags to a carton. 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 customer, 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**

<b><u>Per 100kg sample</u></b>	<b><u>Maximum</u></b>
Foreign Material	Nil
EVM/100kg	1
<b><u>Per 10kg sample</u></b>	
Leaves frag. size (>3mm, <10mm)	2
Stalks (>3mm, <10mm)	5
<b><u>Per 1kg sample</u></b>	
Blemish	2
Mouldy	2
Damaged fruits	2%
Under ripe	10%
Over ripe	3%

## **DEFINITIONS OF DEFECTS**

### **Foreign Material**

This includes any material other than that derived from the blackberry 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**

These are pieces of vegetable material from the blackberry plant. This does not include pieces of stalk or calyx.

### **Leaves frag. size (>3mm, <10mm)**

These are pieces of leaf fragments greater than 3mm and less than 10mm.

### **Stalk**

These are pieces of stalk from the blackberry plant

### **Blemish**

These are blackberries that are exhibiting brown colourisation on the surface of the berry.

### **Mouldy**

These are blackberries that have visible mould.

### **Damaged/Deformed**

These are blackberries which exhibit mechanical damage and/or are squashed.

### **Under-ripe**

These are blackberries that are either pale red or significantly different to the rest of the sample.

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### **Over-ripe**

These are blackberries that are brown and significantly different to the rest of the sample.

*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 to black, typical of the variety.

#### **FLAVOUR**

Full, natural and characteristic of the fruit. No off flavours.

#### **TEXTURE**

Uniformly firm and tender, yielding to the bite.



Average sample

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#### **MICROBIOLOGICAL**

Organism	Target	Maximum
<i>TVC @ 30°C</i>	$5 \times 10^5$	$1 \times 10^6$
<i>Coliforms</i>	$1 \times 10^3$	$5 \times 10^3$
<i>E. coli</i>	$1 \times 10^1$	$1 \times 10^2$
<i>Listeria mono</i>	Absent in 25g	$1 \times 10^2$
<i>Salmonella</i>	Absent in 25g	Absent in 25g

**ANALYTICAL** 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 blackberry typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	25	McCance & Widdowson 7th Edition
Energy - kJ	104	McCance & Widdowson 7th Edition
Moisture	85.0g	McCance & Widdowson 7th Edition
Carbohydrate	5.1g	McCance & Widdowson 7th Edition
- as sugars	5.1g	McCance & Widdowson 7th Edition
- as polyols	0.0g	McCance & Widdowson 7th Edition
- as starch	0.0g	McCance & Widdowson 7th Edition
Fat	0.2g	McCance & Widdowson 7th Edition
- as saturates	Trace	McCance & Widdowson 7th Edition
- as mono unsaturates	0.1g	McCance & Widdowson 7th Edition
- as poly unsaturates	0.1g	McCance & Widdowson 7th Edition
Protein	0.9g	McCance & Widdowson 7th Edition
Fibre	7.3g	McCance & Widdowson 7th Edition
Sodium	2mg	McCance & Widdowson 7th Edition
Vitamin A	80µg	McCance & Widdowson 7th Edition
Vitamin B <sub>6</sub>	0.05mg	McCance & Widdowson 7th Edition
Vitamin B <sub>12</sub>	0.0mg	McCance & Widdowson 7th Edition
Vitamin C	15mg	McCance & Widdowson 7th Edition
Vitamin D	0.0µg	McCance & Widdowson 7th Edition
Vitamin E	2.37mg	McCance & Widdowson 7th Edition
Thiamin	0.02mg	McCance & Widdowson 7th Edition
Riboflavin	0.05mg	McCance & Widdowson 7th Edition
Niacin	0.5mg	McCance & Widdowson 7th Edition
Folic Acid	34µg	McCance & Widdowson 7th Edition
Biotin	0.4µg	McCance & Widdowson 7th Edition
Pantothenic Acid	0.0mg	McCance & Widdowson 7th Edition
Calcium	41mg	McCance & Widdowson 7th Edition
Phosphorus	31mg	McCance & Widdowson 7th Edition
Iron	0.7mg	McCance & Widdowson 7th Edition
Magnesium	23mg	McCance & Widdowson 7th Edition
Zinc	0.2mg	McCance & Widdowson 7th Edition
Iodine	0	McCance & Widdowson 7th Edition
Potassium	160mg	McCance & Widdowson 7th 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: 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

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## **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	YES		Blackberry 100%		
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>	No
<b>Halal</b>	Yes (Not certified)	<b>Kosher</b>	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 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: 31<sup>st</sup> January 2020

Signed on behalf of the Customer:

Name:

Job Title:

Signature:

Date:

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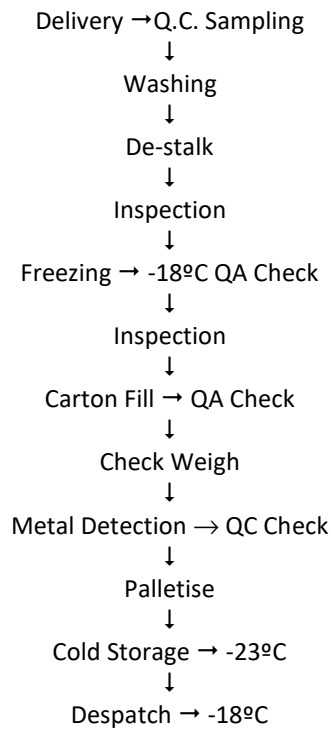
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## **PROCESS INFORMATION**

### **PROCESS FLOW CHART\***

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

#### **BLACKBERRIES**



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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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