



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> Chestnuts	<b>Last Update:</b> 31/01/2020	<b>Product Code:</b> CHE003

**PACK SIZE** 1 x 25kg;

**ORIGIN:** Portugal

**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** Chestnuts 100% Declare as: Chestnuts  
(*Castanea sativa*)

**PROCESSING** Chestnuts are delivered fresh to the factory, each load is sampled and assessed for foreign material and physical defects. The load is then selected, mechanically peeled, then broken and frozen and filled into bulk palletainers. Chestnuts are sampled and assessed against specification. The palletainers are then labelled and transferred to the cold store, where they are stored at -23°C until required for packing.

**PACKING** During packing the chestnuts 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**

### **Per 1000g**

	<b><u>Maximum</u></b>
Foreign Matter	Nil
Spot/Scar/External Burning	10% w/w
Pieces with skin	10% w/w
Bits/Pieces	No limits

## **DEFINITIONS OF DEFECTS**

### **Foreign Material**

This includes any material not derived from the chestnut plant or defined as EVM. Examples of Foreign Matter include insects, pieces of insects, wood, glass, stones, metal, toxic berries, seed or flower heads, snails, slugs or any other material which will render the product unacceptable.

### **Pieces with skin**

Any piece of chestnut with skin debris.

### **External Burning**

This refers to burnt skin (black in colour) equal to or greater than an area of 3x3mm.

*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.)

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**COLOUR**

Golden to dark golden in colour.

**FLAVOUR**

Characteristic flavour of chestnuts.

**TEXTURE**

Firm and uniform.



Average sample

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#### **MICROBIOLOGICAL**

Organism	Target	Maximum
<i>TVC @ 30°C</i>	$1 \times 10^4$	$1 \times 10^6$
<i>Total Coliforms</i>	$1 \times 10^2$	$1 \times 10^4$
<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-blanced 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.

#### **SACS**

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

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## **NUTRITIONAL INFORMATION**

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

100g of uncooked chestnuts typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	170	McCance & Widdowson 6 <sup>th</sup> Edition
Energy - kJ	719	McCance & Widdowson 6 <sup>th</sup> Edition
Moisture	51.7g	McCance & Widdowson 6 <sup>th</sup> Edition
Carbohydrate	36.6g	McCance & Widdowson 6 <sup>th</sup> Edition
- as sugars	7.0g	McCance & Widdowson 6 <sup>th</sup> Edition
- as polyols	0.0g	McCance & Widdowson 6 <sup>th</sup> Edition
- as starch	29.6g	McCance & Widdowson 6 <sup>th</sup> Edition
Fat	2.7g	McCance & Widdowson 6 <sup>th</sup> Edition
- as saturates	0.5g	McCance & Widdowson 6 <sup>th</sup> Edition
- as mono unsaturates	1.0g	McCance & Widdowson 6 <sup>th</sup> Edition
- as poly unsaturates	1.1g	McCance & Widdowson 6 <sup>th</sup> Edition
Protein	2.0g	McCance & Widdowson 6 <sup>th</sup> Edition
Fibre	4.1g	McCance & Widdowson 6 <sup>th</sup> Edition
Sodium	11mg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin A	0.0µg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin B <sub>6</sub>	0.34mg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin B <sub>12</sub>	0µg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin C	Trace	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin D	0.0µg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin E	1.20mg	McCance & Widdowson 6 <sup>th</sup> Edition
Thiamin	0.14mg	McCance & Widdowson 6 <sup>th</sup> Edition
Riboflavin	0.02mg	McCance & Widdowson 6 <sup>th</sup> Edition
Niacin	0.5mg	McCance & Widdowson 6 <sup>th</sup> Edition
Folic Acid	0µg	McCance & Widdowson 6 <sup>th</sup> Edition
Biotin	1.4µg	McCance & Widdowson 6 <sup>th</sup> Edition
Pantothenic Acid	0.49mg	McCance & Widdowson 6 <sup>th</sup> Edition
Calcium	46mg	McCance & Widdowson 6 <sup>th</sup> Edition
Phosphorus	74mg	McCance & Widdowson 6 <sup>th</sup> Edition
Iron	0.9mg	McCance & Widdowson 6 <sup>th</sup> Edition
Magnesium	33mg	McCance & Widdowson 6 <sup>th</sup> Edition
Zinc	0.5mg	McCance & Widdowson 6 <sup>th</sup> Edition
Iodine	0µg	McCance & Widdowson 6 <sup>th</sup> Edition
Potassium	500mg	McCance & Widdowson 6 <sup>th</sup> 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	100% Chestnuts		
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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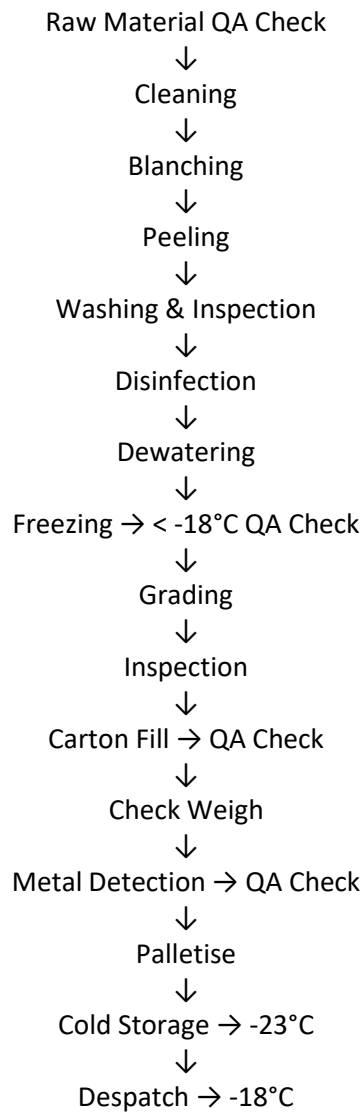
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## **PROCESS INFORMATION**

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

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

#### **CHESTNUTS**



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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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