



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>Diced Courgette 10MM | <b>Last Update:</b><br>31/01/2020 | <b>Product Code:</b><br>COU003 |

**PACK SIZE** 1 x 10kg;

**ORIGIN:** Spain

**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** Courgette 100% Declare as: Courgette  
(*Cucurbita pepo*)

**PROCESSING** Courgettes are harvested, trimmed, delivered to the factory. Each load is sampled and assessed for foreign material and physical defects. The load is then cleaned, inspected, diced, blanched, cooled, frozen and filled into bulk palletainers. Frozen courgette is sampled and assessed against 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, courgettes are inspected before weighing and filling into blue poly lined cartons. The cartons are Best Before and Production date coded, check weighed and 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<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 |
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## **DEFECT TOLERANCES**

| <b><u>Per 500g</u></b> | <b><u>Target</u></b> | <b><u>Maximum</u></b> |
|------------------------|----------------------|-----------------------|
| Clumps                 | 5% w/w               | 10% w/w               |
| Foreign Material       | Nil                  | Nil                   |
| EVM                    | Nil                  | 1                     |
| Major Blemish          | 1                    | 3                     |
| Minor Blemish          | 5                    | 10                    |
| Colour Variants        | 2% w/w               | 5% w/w                |
| Oversize (L >15mm)     | 5% w/w               | 10% w/w               |
| Undersize (L <5mm)     | 5% w/w               | 10% w/w               |

## **DEFINITIONS OF DEFECTS**

### **Clumps**

These are where three or more dice are frozen together which cannot be readily separated without causing damage to the dice.

### **Foreign Material**

This includes any material not derived from the courgette plant or defined as EVM, such as insects, pieces of insects, wood, glass, stones, metal, sand, grit, plastic or any other material which will render the product unacceptable.

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

Vegetable material derived from the courgette plant (other than the courgette flesh) e.g. pieces of leaf, stalk etc. Vegetable material not from the courgette plant will be counted as Foreign material.

### **Major Blemish**

This includes courgette dice that are blemished to the extent that the area affected is greater than 6mm in diameter, either as a single blemish or an aggregate of blemishes on the same dice.

### **Minor Blemish**

This includes courgette dice that are blemished to the extent that the area affected is between 2mm and 6mm in diameter, either as a single blemish or an aggregate of blemishes on the same die. Blemishes less than 2mm in diameter shall be ignored.

### **Colour Variants**

This includes dice that are conspicuously different in colour to the rest of the sample, usually of a brown colouration.

### **Oversize**

These are dice that are greater than 15mm in any dimension.

|                     |                           |                |                           |                             |
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### **Undersize**

These are dices that are less than 5mm in any dimension.

*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**

Uniform, bright white or creamy white flesh, with no grey tints.  
Skins shall be uniform and bright, medium to dark green.

#### **FLAVOUR**

Full, natural and characteristic courgette flavour.

#### **TEXTURE**

Flesh and skins shall be uniformly tender and firm.



Average sample

|                     |                           |                |                           |                             |
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#### **MICROBIOLOGICAL**

| Organism               | Target          | Maximum         |
|------------------------|-----------------|-----------------|
| <i>TVC @ 30°C</i>      | $1 \times 10^5$ | $5 \times 10^5$ |
| <i>Total 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** Product shall be blanched to give a negative peroxidase reaction (guaiacol test) between 50 and 60 seconds.

**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 courgette typically contains: -

| Parameter               | Value / 100g | Methodology                                 |
|-------------------------|--------------|---------------------------------------------|
| Energy - kcal           | 18           | McCance & Widdowson 6 <sup>th</sup> Edition |
| Energy - kJ             | 74           | McCance & Widdowson 6 <sup>th</sup> Edition |
| Moisture                | 93.7g        | McCance & Widdowson 6 <sup>th</sup> Edition |
| Carbohydrate            | 1.8g         | McCance & Widdowson 6 <sup>th</sup> Edition |
| - as sugars             | 1.7g         | McCance & Widdowson 6 <sup>th</sup> Edition |
| - as polyols            | 0.0g         | McCance & Widdowson 6 <sup>th</sup> Edition |
| - as starch             | 0.1g         | McCance & Widdowson 6 <sup>th</sup> Edition |
| Fat                     | 0.4g         | McCance & Widdowson 6 <sup>th</sup> Edition |
| - as saturates          | 0.1g         | McCance & Widdowson 6 <sup>th</sup> Edition |
| - as mono unsaturates   | 0.0g         | McCance & Widdowson 6 <sup>th</sup> Edition |
| - as poly unsaturates   | 0.2g         | McCance & Widdowson 6 <sup>th</sup> Edition |
| Protein                 | 1.8g         | McCance & Widdowson 6 <sup>th</sup> Edition |
| Fibre                   | 0.9g         | McCance & Widdowson 6 <sup>th</sup> Edition |
| Sodium                  | 1mg          | McCance & Widdowson 6 <sup>th</sup> Edition |
| Vitamin A               | 101µg        | McCance & Widdowson 6 <sup>th</sup> Edition |
| Vitamin B <sub>6</sub>  | 0.15mg       | McCance & Widdowson 6 <sup>th</sup> Edition |
| Vitamin B <sub>12</sub> | 0µg          | McCance & Widdowson 6 <sup>th</sup> Edition |
| Vitamin C               | 12mg         | McCance & Widdowson 6 <sup>th</sup> Edition |
| Vitamin D               | 21µg         | McCance & Widdowson 6 <sup>th</sup> Edition |
| Vitamin E               | 0mg          | McCance & Widdowson 6 <sup>th</sup> Edition |
| Thiamin                 | 0.12mg       | McCance & Widdowson 6 <sup>th</sup> Edition |
| Riboflavin              | 0.02mg       | McCance & Widdowson 6 <sup>th</sup> Edition |
| Niacin                  | 0.3mg        | McCance & Widdowson 6 <sup>th</sup> Edition |
| Folic Acid              | 52µg         | McCance & Widdowson 6 <sup>th</sup> Edition |
| Biotin                  | 0µg          | McCance & Widdowson 6 <sup>th</sup> Edition |
| Pantothenic Acid        | 0.08mg       | McCance & Widdowson 6 <sup>th</sup> Edition |
| Calcium                 | 25mg         | McCance & Widdowson 6 <sup>th</sup> Edition |
| Phosphorus              | 45mg         | McCance & Widdowson 6 <sup>th</sup> Edition |
| Iron                    | 0.8mg        | McCance & Widdowson 6 <sup>th</sup> Edition |
| Magnesium               | 22mg         | McCance & Widdowson 6 <sup>th</sup> Edition |
| Zinc                    | 0.3mg        | McCance & Widdowson 6 <sup>th</sup> Edition |
| Iodine                  | 0µg          | McCance & Widdowson 6 <sup>th</sup> Edition |
| Potassium               | 360mg        | 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/Crustaceans/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) | No             |

|                     |                           |                |                           |                             |
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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: 31<sup>st</sup> January 2020

Signed on behalf of the Customer:

Name:

Job Title:

Signature:

Date:

|                     |                           |                |                           |                             |
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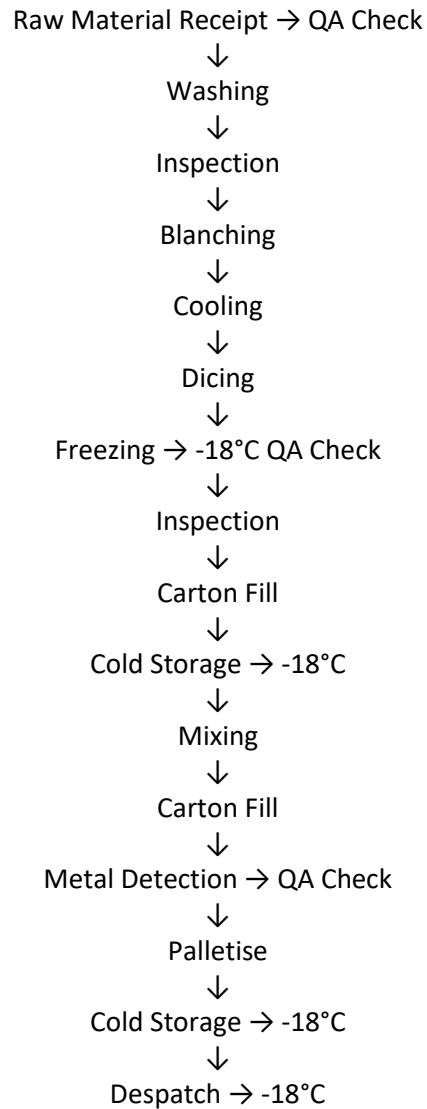
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## **PROCESS INFORMATION**

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

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

#### **DICED COURGETTE**



|                     |                           |                |                           |                             |
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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.<br>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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