



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

Technical Specification		
Product: Cranberries Whole	Last Update: 31/01/2020	Product Code: CRA001

PACK SIZE 1 x 18.14kg, 1 x 11kg, 5 x 1kg, 4 x 2.5kg

ORIGIN: Canada / USA

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 Cranberries 100% Declare as: Cranberries
(*Vaccinium macrocarpons*)

PROCESSING Cranberries are delivered frozen to the factory, each load is quality assurance sampled for foreign material and physical defects. The cranberries are inspected, colour sorted graded and stored at T< -18C.

PACKING During packing the cranberries are inspected before being weighed and filled into cartons or heat sealed PE. The bags/ cartons are Best Before and Production date coded, check weighed, metal detected, palletised and stretch-wrapped before being returned to store at -20°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

Foreign Material	Nil
EVM	1
Broken, Crushed, Damaged, Rotted	1% w/w
Under-ripe	1% w/w
Out of Size (<10mm, >16mm)	20%w/w

DEFINITIONS OF DEFECTS

Foreign Material

This includes any material other than that derived from the cranberry 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 cranberry plant. This includes pieces of stalk >3mm in length.

Broken, Crushed, Damaged or Rotted

These are cranberries which are broken, crushed, otherwise damaged or exhibit any discolouration caused by rotting.

Under-ripe

These are cranberries that are either pale pink or more than half white in the case of major or pale red in the case of minor.

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

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ORGANOLEPSIS (Carried out on a thawed sample.)

COLOUR Deep bright red, typical of the variety.

FLAVOUR Typical of cranberries, fruity/sharp. Free from taints.

TEXTURE Uniformly firm and tender, yielding to the bite.



Average sample

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MICROBIOLOGICAL

Organism	Target	Maximum
<i>TVC @ 30°C</i>	1×10^4	1×10^5
<i>Total Coliforms</i>	1×10^2	1×10^3
<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 – 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.

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 cranberries typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	46	USDA Release 21
Energy - kJ	194	USDA Release 21
Moisture	87.1g	USDA Release 21
Carbohydrate	12.2g	USDA Release 21
- as sugars	3.5g	USDA Release 21
- as polyols	0.0g	USDA Release 21
- as starch	0.0g	USDA Release 21
Fat	Trace	USDA Release 21
- as saturates	0.1	USDA Release 21
- as mono unsaturates	0.02g	USDA Release 21
- as poly unsaturates	0.05g	USDA Release 21
Protein	0.4g	USDA Release 21
Fibre	4.6g	USDA Release 21
Sodium	2mg	USDA Release 21
Vitamin A	60µg	USDA Release 21
Vitamin B6	0.06mg	USDA Release 21
Vitamin B12	0.0µg	USDA Release 21
Vitamin C	13.3mg	USDA Release 21
Vitamin D	0.0µg	USDA Release 21
Vitamin E	1.2mg	USDA Release 21
Thiamin	0.12mg	USDA Release 21
Riboflavin	0.02mg	USDA Release 21
Niacin	0.101mg	USDA Release 21
Folic Acid	1µg	USDA Release 21
Biotin	µg	USDA Release 21
Pantothenic Acid	0.295mg	USDA Release 21
Calcium	8mg	USDA Release 21
Phosphorus	13mg	USDA Release 21
Iron	0.25mg	USDA Release 21
Magnesium	6mg	USDA Release 21
Zinc	0.10mg	USDA Release 21
Iodine	µg	USDA Release 21
Potassium	85mg	USDA Release 21

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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/Crustaceans/Molluscs		NO			
Cereals (**)		NO			
Gluten		NO			
Yeast/Yeast Extract		NO			
Soya/Soya Derivatives		NO			
Fruit & Fruit Derivatives		YES	100% Cranberries		
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	No
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 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: 31st January 2020

Signed on behalf of the Customer:

Name:

Job Title:

Signature:

Date:

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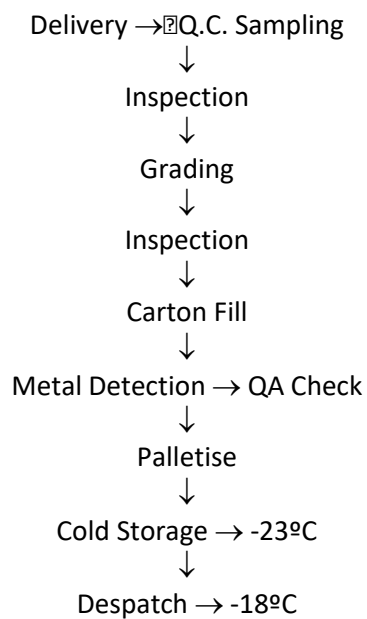
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PROCESS INFORMATION

PROCESS FLOW CHART*

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

CRANBERRIES



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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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