



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: Diced Mixed Green, Red and Yellow Pepper 20MM	Last Update: 31/01/2020	Product Code: PEP036

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.

<u>INGREDIENTS</u>	Green Peppers	33⅓%	Declare as: Peppers
	Red Peppers	33⅓%	Declare as: Peppers
	Yellow Pepper	33⅓%	Declare as: Peppers (<i>Capsicum annum</i>)

PROCESSING The peppers are delivered pre-cored and held in chill store at 2°C until required for processing. During processing the peppers are inspected, washed, blanched, cooled in chlorinated water, diced, inspected, frozen (-18°C or below) and stored in bulk at -18°C or below.

PACKING During packing, the peppers are inspected before weighing and filling into blue poly lined cartons. The cartons are Best Before and Production date coded, checkweighed 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 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

<u>Per 1000g</u>	<u>Target</u>	<u>Maximum</u>
Clumps	2% w/w	5% w/w
Foreign Material	Nil	Nil
EVM		
(i) Leaf stalk/Core	1	4
(ii) Seeds	5	15

<u>Per 500g</u>		
Major Blemish	2	6
Total Blemish (Major + Minor)	12	18
Colour Variants	2% w/w	5% w/w
Badly Cut>30mm	2% w/w	10% w/w

<u>Per 200g</u>		
Undersize <13mm wide	10% w/w	15% w/w
Green Peppers	33¼% w/w	±5% w/w
Red Peppers	33½% w/w	±5% w/w
Yellow Peppers	33⅓% w/w	±5% 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 pepper 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.

Badly Cut

This includes any dice which have not been cleanly separated, or which are more than one and a half the nominal size in any dimension.

Extraneous Vegetable Matter (EVM)

This includes any extraneous vegetable material, other than diced pepper, which is derived from the pepper plant.

- (i) Leaves and leaf pieces greater than 6mm in the largest dimension, stalk and/or core, or any other harmless vegetable material. Leaf pieces less than 6mm in the largest dimension shall be ignored.
- (ii) Pepper Seeds

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Major Blemish

This includes pepper 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 pepper 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 dice. Blemishes less than 2mm in diameter shall be ignored.

Colour Variants

This includes dice that are not a true colour, i.e. flamed.

Undersize

These are dice that are less than 13mm in any dimension

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

Fairly bright green, red or yellow but may be slightly non-uniform.

FLAVOUR

Slightly weak characteristic pepper flavour, with only slight bitterness.

TEXTURE

Fairly uniform, flesh may be slightly soft, skins may be slightly tough.



Average sample

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MICROBIOLOGICAL

Organism	Target	Maximum
<i>TVC @ 30°C</i>	1×10^5	3×10^5
<i>Total Coliforms</i>	1×10^2	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 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 green, red and yellow peppers typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	25	McCance & Widdowson 5 th Edition
Energy - kJ	106	McCance & Widdowson 5 th Edition
Moisture	91.4g	McCance & Widdowson 5 th Edition
Carbohydrate	4.6g	McCance & Widdowson 5 th Edition
- as sugars	4.3g	McCance & Widdowson 5 th Edition
- as polyols	0.0g	McCance & Widdowson 5 th Edition
- as starch	0.1g	McCance & Widdowson 5 th Edition
Fat	0.3g	McCance & Widdowson 5 th Edition
- as saturates	0.0g	McCance & Widdowson 5 th Edition
- as mono unsaturates	0.0g	McCance & Widdowson 5 th Edition
- as poly unsaturates	0.2g	McCance & Widdowson 5 th Edition
Protein	1.0g	McCance & Widdowson 5 th Edition
Fibre	1.6g	McCance & Widdowson 5 th Edition
Sodium	4mg	McCance & Widdowson 5 th Edition
Cholesterol	0.0mg	McCance & Widdowson 6 th Edition
Vitamin A	238µg	McCance & Widdowson 5 th Edition
Vitamin B ₆	0.33mg	McCance & Widdowson 5 th Edition
Vitamin B ₁₂	0µg	McCance & Widdowson 5 th Edition
Vitamin C	130mg	McCance & Widdowson 5 th Edition
Vitamin D	0µg	McCance & Widdowson 5 th Edition
Vitamin E	0.8mg	McCance & Widdowson 5 th Edition
Thiamin	0.01mg	McCance & Widdowson 5 th Edition
Riboflavin	0.02mg	McCance & Widdowson 5 th Edition
Niacin	0.7mg	McCance & Widdowson 5 th Edition
Folic Acid	29µg	McCance & Widdowson 5 th Edition
Biotin	0.0µg	McCance & Widdowson 5 th Edition
Pantothenic Acid	0.08mg	McCance & Widdowson 5 th Edition
Calcium	8mg	McCance & Widdowson 5 th Edition
Phosphorus	22mg	McCance & Widdowson 5 th Edition
Iron	0.0mg	McCance & Widdowson 5 th Edition
Magnesium	13mg	McCance & Widdowson 5 th Edition
Zinc	0.0mg	McCance & Widdowson 5 th Edition
Iodine	1.0µg	McCance & Widdowson 5 th Edition
Potassium	167mg	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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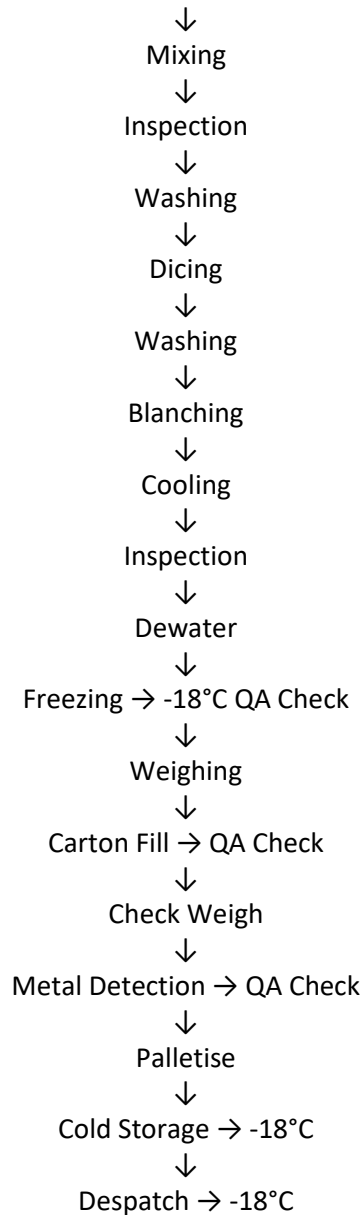
PROCESS INFORMATION

PROCESS FLOW CHART*

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

DICED MIXED PEPPERS

Pre-cored Raw Material Receipt → QA Check



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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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