



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: Mushroom Mix CH4 IQF	Last Update: 31/05/2024	Product Code: MUS051

PACK SIZE 1 x 10kg;

ORIGIN: The Netherlands, China

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 (minimum of +75°C for 30 seconds).

INGREDIENTS	Champignon (<i>Agaricus bisporus</i>)	40% (Netherlands)
	Oyster (<i>Pleurotus ostreatus</i>)	30% (China)
	Shiitake (<i>Lentinus edodes</i>)	20% (China)
	Nameko (<i>Pholiota nameko</i>)	10% (China)

PROCESSING Mushrooms are delivered frozen to the factory, each load is inspected to confirm identity. The raw material is then inspected and mixed according to recipe. During packing the mushrooms are x-ray sorted and 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 -18°C to await despatch to the UK, at -18°C.

DEFECT TOLERANCES

<u>Per 1000g</u>	<u>Maximum</u>
Clumps	5% w/w
Foreign Material	Nil
EVM	0.1% w/w
Sand residue	0.1%w/w
Dimension between 3-15mm	90% w/w (minimum)

DEFINITIONS OF DEFECTS

Clumps

These are where four or more units are frozen together which cannot be readily separated without causing damage to the product.

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Foreign Material

This includes any material other than that derived from the mushroom 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 mushroom with the root still attached.

ORGANOLEPSIS (Carried out on a thawed sample.)

COLOUR

A mixture of colours typical of the varieties used. There may be very slight non-uniformity in colour amongst the mushrooms.

FLAVOUR

Full characteristic mild mushroom flavour with no harsh flavours.

TEXTURE

Uniformly firm and tender, yielding to the bite.



Average sample

MICROBIOLOGICAL

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Organism	Target	Maximum
<i>TVC @ 30°C</i>	5×10^5	5×10^6
<i>Total Coliforms</i>	5×10^3	1.5×10^4
<i>E. coli</i>	1×10^1	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.

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 Shelf Life shall be 18 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 mushroom mix typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	36	McCance & Widdowson 5 th Edition
Energy - kJ	154	McCance & Widdowson 5 th Edition
Moisture	88.7g	McCance & Widdowson 5 th Edition
Carbohydrate	6.6g	McCance & Widdowson 5 th Edition
- as sugars	3.5g	McCance & Widdowson 5 th Edition
- as polyols	0.0g	McCance & Widdowson 5 th Edition
- as starch	3.1g	McCance & Widdowson 5 th Edition
Fat	0.4g	McCance & Widdowson 5 th Edition
- as saturates	0.1g	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	1.6g	McCance & Widdowson 5 th Edition
Fibre	1.9g	McCance & Widdowson 5 th Edition
Sodium	6mg	McCance & Widdowson 5 th Edition
Vitamin A	2.0µg	McCance & Widdowson 5 th Edition
Vitamin B ₆	0.23mg	McCance & Widdowson 5 th Edition
Vitamin B ₁₂	0.0µg	McCance & Widdowson 5 th Edition
Vitamin C	0.0mg	McCance & Widdowson 5 th Edition
Vitamin D	0.0µg	McCance & Widdowson 5 th Edition
Vitamin E	0.04mg	McCance & Widdowson 5 th Edition
Thiamin	0.1mg	McCance & Widdowson 5 th Edition
Riboflavin	0.23mg	McCance & Widdowson 5 th Edition
Niacin	3.0mg	McCance & Widdowson 5 th Edition
Folic Acid	19.0µg	McCance & Widdowson 5 th Edition
Biotin	6.0µg	McCance & Widdowson 5 th Edition
Pantothenic Acid	1.03mg	McCance & Widdowson 5 th Edition
Calcium	9.0mg	McCance & Widdowson 5 th Edition
Phosphorus	56.0mg	McCance & Widdowson 5 th Edition
Iron	2.0mg	McCance & Widdowson 5 th Edition
Magnesium	12.0mg	McCance & Widdowson 5 th Edition
Zinc	0.0mg	McCance & Widdowson 5 th Edition
Iodine	1.0µg	McCance & Widdowson 5 th Edition
Potassium	298mg	McCance & Widdowson 5 th Edition

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GMO DECLARATION

I confirm that this product is not genetically modified or produced from genetically modified organisms. No genetically modified organisms have been used as processing aids or additives. This product does not require specific GM labelling as per Regulation (EC) 1829/2003.

Name: Gianluca Oberto

Job Title: Technical Manager

Signature: 

Date: 31st May 2024

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 May 2024

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.

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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/Celery	NO				
Lupins	NO				
*Including any product derived from slaughtered animals, e.g. gelatine, rennet					
**Including wheat, corn, barley, rye, oats, etc.					
Please be aware the manufacturing sites we supply this item from may handle allergens in production. Procedures are in place to prevent cross-contamination.					
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

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 May 2024

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.

MUSHROOM MIX

RM Intake → Mycologist check upon arrival

↓
storage

↓
Inspection

↓
Mixing

↓
Sieving

↓
X-Ray inspection

↓
Visual Inspection

↓
Carton Fill → QA Check

↓
Check Weigh

↓
Metal Detection → QA Check

↓
Palletise

↓
Cold Storage → -18°C

↓
Despatch → -18°C

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Issues & Amendments

Issue N°	Amend. N°	Date	Amendments	Compiled by
4	1	31/05/2024	New entry	G. Oberto

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