



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> Chilli Red Ring 5mm IQF	<b>Last Update:</b> 31/01/2023	<b>Product Code:</b> CHI009

**PACK SIZE** 1 x 10 kg;

**ORIGIN:** 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** Red Chillies 100% Declare as: Red Chillies  
(*Capsicum frutescens*)

**PROCESSING** Chillies are delivered and held in chill store at 2°C until required for processing. During processing the chillies are de-stemmed, inspected, washed, flash-blanching, sliced, frozen (-18°C or below) inspected and stored in bulk at -18°C or below.

**PACKING** During packing, the chillies 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.

#### **DEFECT TOLERANCES**

<b><u>Per 1000g</u></b>	<b><u>Maximum</u></b>
Clumps	5% w/w
Foreign Material	Nil
EVM (excluding seeds)	1
Pencil Scarring	3%
Wrinkle Skin	2
Colour Variants / Overripe	2% w/w
Over/Undersize (thickness <2 or >8mm)	10% w/w

#### **DEFINITIONS OF DEFECTS**

##### **Clumps**

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

##### **Foreign Material**

This includes any material not derived from the chilli 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.

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**Extraneous Vegetable Matter (EVM)**

Vegetable material derived from the pepper plant other than the chilli flesh e.g. pieces of core, leaf etc. Vegetable material not from the pepper plant will be counted as Foreign material.

**Pencil Scarring**

These are thin blemishes caused by scarring on the skin of the chilli which resemble a thin pencil line.

**Wrinkle Skin**

Wrinkling of the chilli skin caused by overmaturity.

**Colour Variants / Overripe**

This includes chopped chillies that are not consistent in colour with the rest of the sample.

**Oversize**

These are chopped chillies that are greater than 8mm in thickness.

**Undersize**

These are chopped chillies that are less than 2mm in thickness.

**ORGANOLEPSIS** (Carried out on a thawed sample.)

**COLOUR**

Fairly bright red but may be slightly non-uniform.

**FLAVOUR**

Have a heat/pungency rate of 800 - 2000 Scoville units.

**TEXTURE**

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



Average sample

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### **MICROBIOLOGICAL**

<b>Organism</b>	<b>Target</b>	<b>Maximum</b>
<i>TVC @ 30°C</i>	$1 \times 10^4$	$1 \times 10^6$
<i>Total Coliforms</i>	$1 \times 10^2$	$5 \times 10^3$
<i>E. coli</i>	Nil	$1 \times 10^2$
<i>Listeria mono</i>	Absent in 25g	$1 \times 10^2$
<i>Salmonella</i>	Absent in 25g	Absent in 25g

**ANALYTICAL** Product shall be flash blanched at 96C-98C for 30-40 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 chilli typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	40	USDA Database Release 1 April 2018
Energy - kJ	166	USDA Database Release 1 April 2018
Moisture	88.02g	USDA Database Release 1 April 2018
Carbohydrate	8.81g	USDA Database Release 1 April 2018
- as sugars	5.30g	USDA Database Release 1 April 2018
- as polyols	Trace	USDA Database Release 1 April 2018
- as starch	Trace	USDA Database Release 1 April 2018
Fat	0.44g	USDA Database Release 1 April 2018
- as saturates	0.042g	USDA Database Release 1 April 2018
- as mono unsaturates	0.024g	USDA Database Release 1 April 2018
- as poly unsaturates	0.239g	USDA Database Release 1 April 2018
Protein	1.87g	USDA Database Release 1 April 2018
Fibre	1.5g	USDA Database Release 1 April 2018
Sodium	9mg	USDA Database Release 1 April 2018
Vitamin A	952IU	USDA Database Release 1 April 2018
Vitamin B6	0.506mg	USDA Database Release 1 April 2018
Vitamin B12	0.0mg	USDA Database Release 1 April 2018
Vitamin C	143.7mg	USDA Database Release 1 April 2018
Vitamin D	0.0µg	USDA Database Release 1 April 2018
Vitamin E	0.69mg	USDA Database Release 1 April 2018
Thiamin	0.072mg	USDA Database Release 1 April 2018
Riboflavin	0.086mg	USDA Database Release 1 April 2018
Niacin	1.244mg	USDA Database Release 1 April 2018
Folic Acid	0µg	USDA Database Release 1 April 2018
Biotin	0.0µg	USDA Database Release 1 April 2018
Pantothenic Acid	0.201mg	USDA Database Release 1 April 2018
Calcium	14mg	USDA Database Release 1 April 2018
Phosphorus	43mg	USDA Database Release 1 April 2018
Iron	1.03mg	USDA Database Release 1 April 2018
Magnesium	23mg	USDA Database Release 1 April 2018
Zinc	0.26mg	USDA Database Release 1 April 2018
Iodine	3.0µg	USDA Database Release 1 April 2018
Potassium	322mg	USDA Database Release 1 April 2018

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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: 31<sup>st</sup> January 2023

### **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 2023

### **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**

<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	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.					
<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**


<b>E. Number</b>	<b>Name</b>	<b>In Which Ingredient</b>	<b>Function in Ingredient</b>	<b>Function in Final Product</b>	<b>% In Final Product</b>
None					

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 2023

Signed on behalf of the Customer:

Name:

Job Title:

Signature:

Date:

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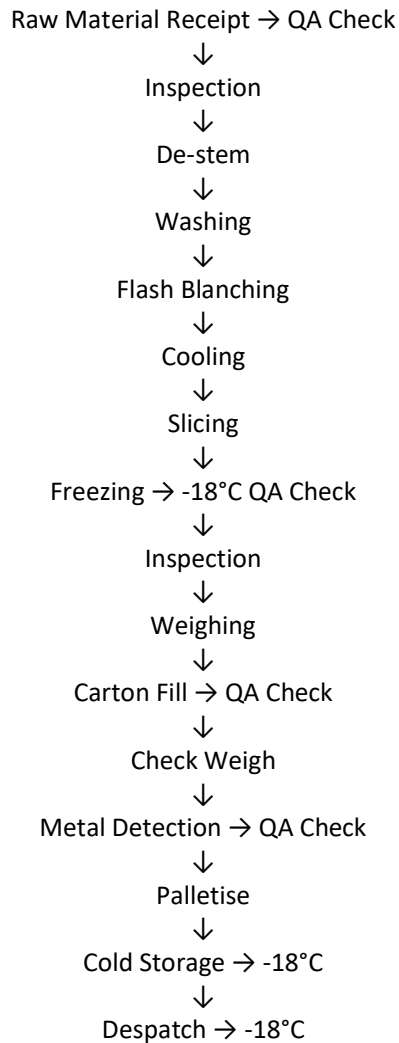
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## **PROCESS INFORMATION**

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

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

#### **CHILLI RINGS**



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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
4	1	31/01/2023	3 Year update – general revision	F. Soares

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