

B2B Specification

Product Name	IQF Sliced Mushroom		
Legal Description	IQF Sliced Mushroom Unblanched		
Case x Pack Size	1x10kg	Yearsley Food Ltd Product Code	014194
Manufacturing Site Name and Address	Champi'Mer The Netherlands	Supplied by	Yearsley Food Ltd, Heywood, OL10 2TP. www.yearsleyfood.co.uk
Accreditation & Grade	BRC Food Safety A+	Accreditation & Grade	BRC Agents & Brokers AA
Yearsley Food Contact Details			
Technical		Commercial	
Name	Elliot Leach	Name	Jonathan Smith Tom Scott
Job title	Assistant Technical Manager	Job title	National Account Manager Nation account Manager
Email	Elliot.Leach@Yearsley.co.uk	Email	Jonthan.Smith@Yearsley.co.uk Tom.Scott@Yearsley.co.uk
Phone	01706 694 610	Phone	01706 694 610 01706 694 610
Mobile	07809211187	Mobile	07917185823 078092111025
Fax	01706 694 605	Fax	01706 694 605 01706 694 605
Ingredients (for allergens, including cereals containing gluten, see ingredients in bold):	Mushroom (100%)		
Outer Case Dimensions (LWH)	394x250mm	No Cases / Layer x Layers / Pallet:	10x8
Outer Case Weight (empty) & material:	305g Cardboard	Total Height of Pallet based on a pallet being 175mm high (metres)	1.75m max
Inner Pack Dimensions (LWH)	>394x250mm	Production Shelf Life:	24 months
Inner Pack Weight & material (PP, LDPE, carton, corrugated board and micron)	30g Blue polythene liner 40 microns		
Net Weight (excluding packaging) per case	10kg	Net Weight (excluding packaging) per case	10kg
Country of Origin	The Netherlands	Country of Origin	The Netherlands
Product temperature on delivery to be target -18°C, minimum -12°C			
FOOD INTOLERANCE INFORMATION:			
Allergen	Present in product Y/N	Present in factory Y/N	Procedures in place to eliminate cross contamination Y/N (provide supporting evidence)
Cereals Containing Gluten (wheat, rye, barley, oats, spelt, kamut)	N	N	
Crustaceans and Crustacean Derivatives	N	N	
Mustard and Mustard Derivatives	N	N	
Peanuts	N	N	
Nuts incl all derivatives and oils	N	N	
Sesame and Sesame Derivatives	N	N	

Reviewed by – Elliot Leach Authorised by – Elliot Leach	B2B Specification	Date – 12/06/2020 Ref – 018
--	--------------------------	--------------------------------

B2B Specification

Lupin and Lupin Derivatives	N	N	
Milk/Dairy Products	N	N	
Egg and Egg Products	N	N	
Fish and Fish Derivatives	N	N	
Soya and Soya Derivatives	N	N	
Celery and Celery Derivatives	N	N	
Sulphites >10ppm	N	Y	See Champi' Mer allergen policy
Molluscs	N	N	
If there is a risk of cross contamination from an ingredient not declared within the ingredients list, please indicate:			No
Is the product produced in a nut free production area?	Yes	Is the product suitable for Coeliacs?	Yes
Is the product suitable for vegetarians?	Yes	Is the product suitable for vegans?	Yes
Is the product certified for a Kosher diet?	Suitable not certified	Is the product certified for a Halal diet?	Suitable not certified
Does the product contain any GM protein or DNA? (If YES please identify)			No
PHYSICAL QUALITY			
Quality Attribute including definition		Tolerance	
Clumps		Max 3 /500g	
EVM		< 0.1%	
Stem length		45mm	
Oversize		Max 10% >45mm	
Pieces < 10mm		3%	
Cap development		Open	
Cap diameter		20-65mm	
Other.		Max 15% >65mm	
Slice thickness		7mm (+/- 1mm)	

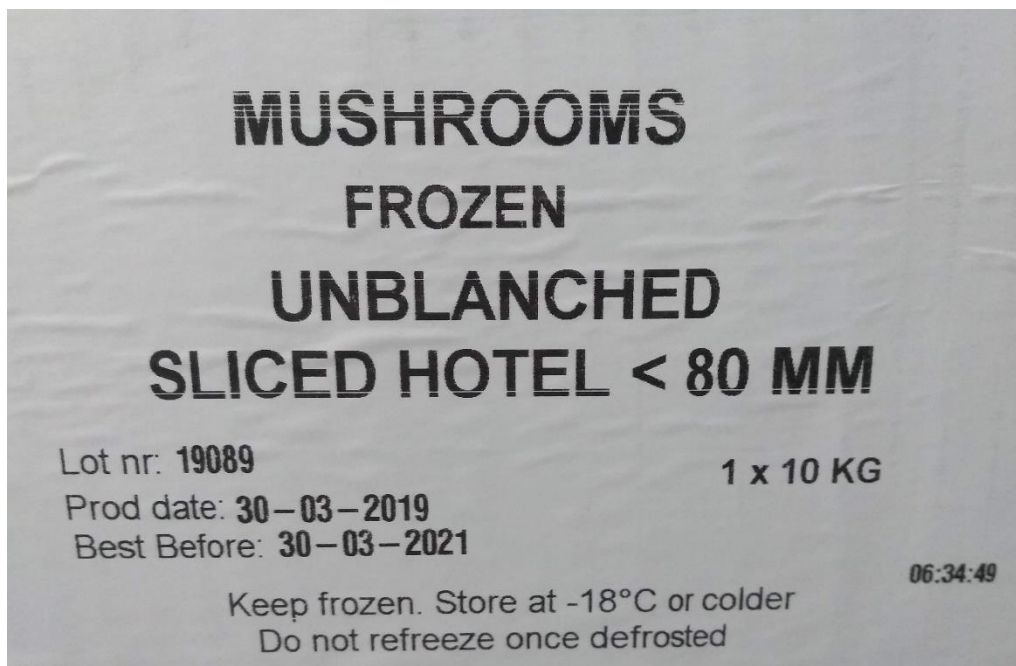
Metal Detection	Fe – 3.5mm	Non-Fe – 4.5mm	SS – 4.5mm
Keep frozen. Store at -18°C or colder. Do not refreeze once defrosted.			
Appearance	Characteristic of sliced mushroom		
Flavour	Typical aromatic flavour of mushroom		
Colour	White – Cream		
Texture	Firm, not too soft		

Reviewed by – Elliot Leach Authorised by – Elliot Leach	B2B Specification	Date – 12/06/2020 Ref – 018
--	--------------------------	--------------------------------

Acceptable Image



Product Label



B2B Specification

MICROBIOLOGICAL			
	TARGET	MAXIMUM (Cfu/g)	FREQUENCY
Aerobic Plate Count	10 ⁶	5 x 10 ⁶	Each batch
Enterobacteriaceae	10 ⁴	5 x 10 ⁴	Each batch
Coliforms	10 ⁴	5 x 10 ⁴	Each batch
E Coli	10	100	Each batch
Listeria Mono	<10	<100	Each batch
Other Tests			
Laboratory Name, Address and Accreditation Details:	In house		

NUTRITION INFORMATION (Typical Values)	Per 100g	Source of data
Energy kJ / kcal <i>M</i>	57 / 14	McCance & Widdowson
Fat <i>M</i>	0.1g	McCance & Widdowson
Of which saturates <i>M</i>	0.0g	McCance & Widdowson
Carbohydrate <i>M</i>	0.4g	McCance & Widdowson
Of which sugars <i>M</i>	0.2g	McCance & Widdowson
Fibre	1.5g	McCance & Widdowson
Protein <i>M</i>	2.3g	McCance & Widdowson
Salt <i>M</i>	0.015g	McCance & Widdowson
<i>Where M = mandatory declaration</i>		


Ingredient Information											
Ingredient name	State	Maximum Shelf life pre-preparation	Storage temp. pre-preparation (°C)	Maximum life post-preparation	Storage temp. post-preparation (°C)	Maximum moisture (%)	Minimum salt (%)	CORE heat process time & temp. and filling conditions (e.g. 70°C for 2 min and 70°C fill)	Confirm this is the CORE heat process (Y/N)	Maximum cooling time to <5°	Washing controls i.e. dwell time and chemical conc.
Mushroom	IQF	24 months	Ambient	24 months	-18	92.6	0.015g	n/a	n/a	15 minutes	60 seconds. 10-15 degrees potable water.

Reviewed by – Elliot Leach Authorised by – Elliot Leach	B2B Specification	Date – 12/06/2020 Ref – 018
--	--------------------------	--------------------------------

Warranty and Sign

Yearsley Food Ltd warrant that all information within this specification is correct at the time of signing, and for 3 years thereafter except in exceptional circumstances that will be brought to the attention of the customer prior to the change.

This product conforms to relevant UK and EU minimum residual limits (MRL's). Furthermore, any chemicals used on this product are permitted to be used under EU legislation. All products are analysed a minimum of 1 x year.

Yearsley Food		Customer	
Name	Elliot Leach	Name	
Job title	Assistant Technical Manager	Job title	
Date	06/01/2021	Date	
Sign		Sign	