



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><br>Beetroot Diced 10MM | <b>Last Update:</b><br>31/01/2020 | <b>Product Code:</b><br>BEE001 |

**PACK SIZE** 1 x 20Kg; 1 x 10kg;

**ORIGIN:** Poland / UK / The Netherlands / 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.

**INGREDIENTS** Beetroot 100% Declare as: Beetroot  
(*Beta vulgaris*)

**PROCESSING** Beetroots are delivered fresh and peeled to the factory, each load is sampled and assessed for foreign material and physical defects. The load is then washed, diced, blanched, frozen and filled into bulk palletainers. The beetroots are sampled and assessed against specification. The palletainers are then labelled and transferred to the cold store, where they are stored at -23°C until required for packing.

**PACKING** During packing, the beetroots are 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.

**QUALITY CONTROL** Checks are carried out on the following: -

|               |                                                                                                                                                             |
|---------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Processing: - | Raw material<br>Final Product<br>Temperature                                                                                                                |
| Packing: -    | Metal detection<br>Check weighing<br>Final product physical defect levels<br>Organolepsis<br>Case quantity<br>Case sealing<br>Case coding and print quality |

|                     |                           |                |                           |                             |
|---------------------|---------------------------|----------------|---------------------------|-----------------------------|
| Doc Ref:<br>PRO-SPE | Issue date:<br>31.01.2020 | Issue No:<br>3 | Prepared by:<br>G. Oberto | Authorised by:<br>Rhys Owen |
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## **DEFECT TOLERANCES**

| <b><u>Per 1000g</u></b>              | <b><u>Target</u></b> | <b><u>Maximum</u></b> |
|--------------------------------------|----------------------|-----------------------|
| Clumps                               | 10                   | 25                    |
| Foreign Matter                       | Nil                  | Nil                   |
| Extraneous Vegetable Matter (number) | Nil                  | 1                     |

| <b><u>Per 250g</u></b> |        |         |
|------------------------|--------|---------|
| Gross Blemish          | Nil    | Nil     |
| Major Blemish          | 1      | 3       |
| Minor Blemish          | 5      | 10      |
| Oversize (>15mm)       | 3% w/w | 5% w/w  |
| Undersize (<5mm)       | 5% w/w | 10% w/w |

## **DEFINITIONS OF DEFECTS**

### **Clumps**

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

### **Foreign Material**

This includes any material not derived from the beetroot plant nor 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.

### **EVM**

This includes any vegetable material other than the beetroot, which is derived from the beetroot plant.

### **Gross Blemish**

A gross blemish is a black or brown, or decomposed area that covers an area greater than 25% of the surface area of the die.

### **Major Blemish**

A major blemish is a discoloured area (other than green) either as a single blemish or as an aggregate of blemishes covering an area greater than 6mm diameter.

### **Minor Blemish**

A minor blemish is a discoloured area (other than green) either as a single blemish or an aggregate of blemishes covering an area of less than 6mm diameter. Single blemishes below 2mm shall be ignored.

### **Oversize**

Dice that are larger than one and a half times the declared size in any one or more dimensions.

|                     |                           |                |                           |                             |
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### **Undersize**

Any dice which is less than 5mm in one or more dimensions.

*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**

Shall have a uniform red colour.

#### **FLAVOUR**

Full, natural and characteristic beetroot flavour.

#### **TEXTURE**

Beetroot shall be uniformly firm and tender.



Average sample

|                     |                           |                |                           |                             |
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#### **MICROBIOLOGICAL**

| Organism               | Target          | Maximum         |
|------------------------|-----------------|-----------------|
| <i>TVC @ 30°C</i>      | $1 \times 10^5$ | $1 \times 10^6$ |
| <i>Total Coliforms</i> | $5 \times 10^2$ | $1 \times 10^3$ |
| <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 blanched to give a trace positive peroxidase reaction (guaiacol test) between 60 and 90 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.

**SACKS** Blue food grade polythene sack of a minimum thickness of 110µm.

|                     |                           |                |                           |                             |
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## **NUTRITIONAL INFORMATION**

This data conforms to the requirements of EC Council Directive 90/496/EEC

100g of uncooked Beetroot typically contains: -

| Parameter               | Value / 100g | Methodology                       |
|-------------------------|--------------|-----------------------------------|
| Energy - kcal           | 43           | USDA Nutrient Database Release 25 |
| Energy - kJ             | 176          | USDA Nutrient Database Release 25 |
| Moisture                | 87.6g        | USDA Nutrient Database Release 25 |
| Carbohydrate            | 6.7g         | USDA Nutrient Database Release 25 |
| - as sugars             | 6.7g         | USDA Nutrient Database Release 25 |
| - as polyols            | Trace        | USDA Nutrient Database Release 25 |
| - as starch             | Trace        | USDA Nutrient Database Release 25 |
| Fat                     | 0.6g         | USDA Nutrient Database Release 25 |
| - as saturates          | Trace        | USDA Nutrient Database Release 25 |
| - as mono unsaturates   | Trace        | USDA Nutrient Database Release 25 |
| - as poly unsaturates   | 0.1g         | USDA Nutrient Database Release 25 |
| Protein                 | 1.6g         | USDA Nutrient Database Release 25 |
| Fibre                   | 2.8g         | USDA Nutrient Database Release 25 |
| Sodium                  | 78mg         | USDA Nutrient Database Release 25 |
| Vitamin A               | 2µg          | USDA Nutrient Database Release 25 |
| Vitamin B <sub>6</sub>  | 0.07mg       | USDA Nutrient Database Release 25 |
| Vitamin B <sub>12</sub> | 0µg          | USDA Nutrient Database Release 25 |
| Vitamin C               | 4.9mg        | USDA Nutrient Database Release 25 |
| Vitamin D               | 0µg          | USDA Nutrient Database Release 25 |
| Vitamin E               | 0.04         | USDA Nutrient Database Release 25 |
| Thiamin                 | 0.03mg       | USDA Nutrient Database Release 25 |
| Riboflavin              | 0.04mg       | USDA Nutrient Database Release 25 |
| Niacin                  | 0.3mg        | USDA Nutrient Database Release 25 |
| Folic Acid              | 109µg        | USDA Nutrient Database Release 25 |
| Biotin                  | Trace        | USDA Nutrient Database Release 25 |
| Pantothenic Acid        | 0.12mg       | USDA Nutrient Database Release 25 |
| Calcium                 | 16mg         | USDA Nutrient Database Release 25 |
| Phosphorus              | 40mg         | USDA Nutrient Database Release 25 |
| Iron                    | 0.8mg        | USDA Nutrient Database Release 25 |
| Magnesium               | 23mg         | USDA Nutrient Database Release 25 |
| Zinc                    | 0.4mg        | USDA Nutrient Database Release 25 |
| Iodine                  | 0.0µg        | USDA Nutrient Database Release 25 |
| Potassium               | 325mg        | USDA Nutrient Database Release 25 |

|                     |                           |                |                           |                             |
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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: 31<sup>st</sup> 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: 31<sup>st</sup> January 2020

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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/Celeryiac                                                                                                                                                    | NO                  |                                   |                     |                |
| Lupins                                                                                                                                                              | NO                  |                                   |                     |                |
| *Including any product derived from slaughtered animals, e.g. gelatine, rennet                                                                                      |                     |                                   |                     |                |
| **Including wheat, corn, barley, rye, oats, etc.                                                                                                                    |                     |                                   |                     |                |
| <b>Please be aware the manufacturing sites we supply this item from may handle allergens in production. Procedures are in place to prevent cross-contamination.</b> |                     |                                   |                     |                |
| <b>Is this product Suitable for:</b>                                                                                                                                |                     |                                   |                     |                |
| <b>Vegans</b>                                                                                                                                                       | Yes (Not certified) | <b>Vegetarians</b>                | Yes                 | <b>Organic</b> |
| <b>Halal</b>                                                                                                                                                        | Yes (Not certified) | <b>Kosher</b>                     | 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: 31<sup>st</sup> January 2020

Signed on behalf of the Customer:

Name:

Job Title:

Signature:

Date:

|                     |                           |                |                           |                             |
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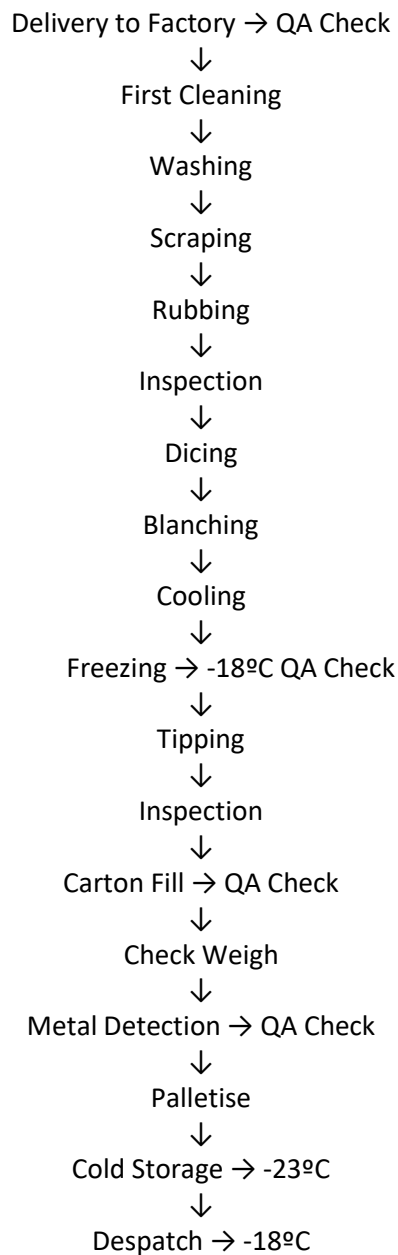
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## **PROCESS INFORMATION**

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

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

#### **DICED BEETROOT**



|                     |                           |                |                           |                             |
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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.<br>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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