



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: Beetroot Julienne 3x3mm	Last Update: 31/01/2020	Product Code: BEE003

PACK SIZE 1 x 25Kg; 1 x 10kg;

ORIGIN: UK

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, sliced, 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 Final Product Temperature
Packing: -	Metal detection Check weighing Final product physical defect levels Organolepsis Case quantity Case sealing Case coding and print quality

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DEFECT TOLERANCES

<u>Per 1000g</u>	<u>Maximum</u>
Clumps	60g
Foreign Material	Nil
E.V.M.	2
<u>Per 100g</u>	
Major blemish	8
Minor Blemish & Total	24
Badly cut	3
Oversize (Width >4mm)	10% w/w
Undersize (Width <2mm)	15% w/w

DEFINITIONS OF DEFECTS

Clumps

These are where three or more Beetroot dice 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 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.

EVM

This is any material other than the Beetroot, which is derived from the Beetroot plant or any other harmless vegetable matter.

Major Blemish

A major blemish is a black or brown discoloured area equal to, or greater than, an equivalent circle 6mm in diameter, either as a single blemish or an aggregate of blemishes on the same strip.

Minor Blemish

A minor blemish is a black or brown discoloured area which is less than an equivalent circle 6mm in diameter, either as a single blemish or an aggregate of blemishes on the same strip. Blemishes equivalent to a circle less than 2mm in diameter shall be ignored.

Badly Cut

This includes any strips which have not been cleanly cut.

Oversize

An oversize strip is one which is greater than the nominal width by more than 1mm.

Undersize

An undersize strip is one which is at least 1mm less than the nominal width.

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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>	5×10^5	1×10^6
<i>Total Coliforms</i>	5×10^2	1×10^3
<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 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 ₆	0.07mg	USDA Nutrient Database Release 25
Vitamin B ₁₂	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: 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/Crustaceans/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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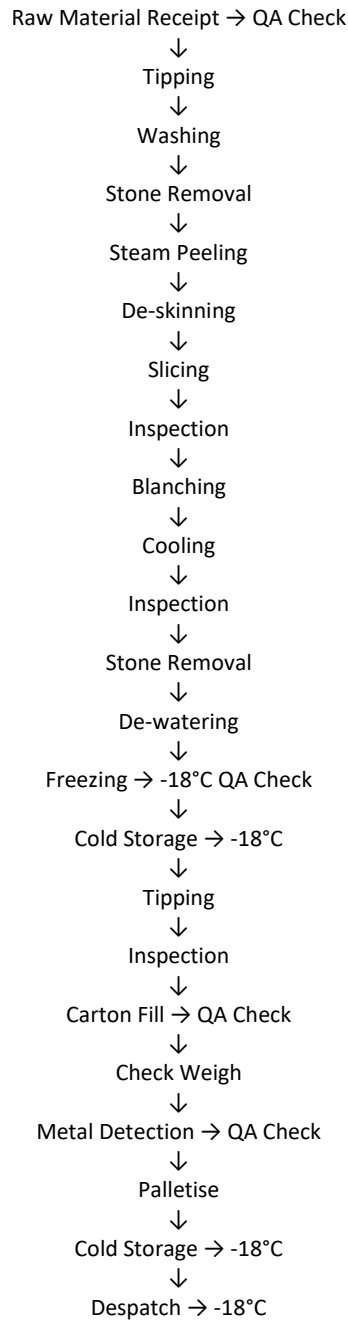
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PROCESS INFORMATION

PROCESS FLOW CHART*

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

JULIENNE 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. 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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