



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: 6-14mm Cut Baby Carrot 3-5cm Length	Last Update: 31/01/2020	Product Code: CAR002

PACK SIZE 1 x 10kg; 1 x 15kg; 1 x 20kg;

ORIGIN: Belgium / France

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 Baby Carrots 100% Declare as: Carrots
(*Daucus carota*)

PROCESSING Carrots are delivered fresh to the factory, each load is sampled and assessed for foreign material and physical defects. The load is then cleaned, peeled, blanched, frozen and filled into bulk palletainers. The baby carrots are sampled and assessed against specification. The palletainers are then labelled and transferred to the cold store, where they are stored at -18°C until required for packing.

PACKING During packing, the carrots are inspected before weighing and filling into blue poly lined cartons. The cartons are Best Before and Production date coded, checkweighed and metal detected, palletised and stretch wrapped before being returned to store at -18°C to await despatch to the UK at -18°C.

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>Target</u>	<u>Maximum</u>
Clumps	2% w/w	5% w/w
Foreign Material	Nil	Nil
EVM	Nil	1
Untopped Carrots	5	8
Faulty Peeling >6mm	10	14
Blemished Carrots	3	6
Colour Variants	2	3
Cracked Carrots	25	31
Damaged/Deformed	2	3
Diameter >14mm or <6mm	10% w/w	14% w/w
Length >50mm or <30mm	5% w/w	8% w/w

DEFINITIONS OF DEFECTS

Clumps

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

Foreign Material

This includes any material not derived from the carrot 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.

Untopped Carrots

This refers to dark green crowns >2mm and any green discolouration which extends beyond the crown of the carrot

Blemished Carrot

This includes areas of the roots which have been seriously affected by insects, disease, rot, black tops or other agencies to the extent that the area affected is greater than 6mm in diameter, either as a single blemish or an aggregate of blemishes on the same carrot root.

Faulty Peeling

This refers to noticeable pieces of attached skin greater than, or equal to, an equivalent circle of 6mm in diameter.

Colour Variants

This includes roots that have a pronounced yellow colouration.

Cracked Carrots

A cracked carrot is one which, in the frozen state, shows a crack greater than half the length of the carrot or has a fissure aperture wider than 2mm.

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Damaged/Deformed

This is a root which has been seriously damaged/deformed by mechanical and/or natural means. This does not include cleanly broken pieces.

Oversize

These are carrots that are greater than 10mm in diameter and/or 50mm in length.

Undersize

These are carrots that are less than 6mm in diameter and/or 30mm in length.

The below minimum numbers of samples should be inspected and average result to be out-of-spec.

Quantity Delivered (Kg)	Minimum samples to be taken (1Kg of product per each item)		
	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

Bright, deep orange, uniform within the sample.

FLAVOUR

Full characteristic sweet flavour lacking bitterness.

TEXTURE

Carrots shall be uniformly firm, but yielding to the bite, free from tough cores and any fibrous or woody material.



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>	4×10^1	1×10^2
<i>Listeria mono</i>	Absent in 25g	1×10^2
<i>Salmonella</i>	Absent in 25g	Absent in 25g

ANALYTICAL Product shall be blanched to give a negative peroxidase reaction (guaiacol test) between 50 and 60 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 baby carrots typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	30	McCance & Widdowson 6 th Edition
Energy - kJ	125	McCance & Widdowson 6 th Edition
Moisture	88.8g	McCance & Widdowson 6 th Edition
Carbohydrate	6.0g	McCance & Widdowson 6 th Edition
- as sugars	5.6g	McCance & Widdowson 6 th Edition
- as polyols	0.0g	McCance & Widdowson 6 th Edition
- as starch	0.2g	McCance & Widdowson 6 th Edition
Fat	0.5g	McCance & Widdowson 6 th Edition
- as saturates	0.1g	McCance & Widdowson 6 th Edition
- as mono unsaturates	Trace	McCance & Widdowson 6 th Edition
- as poly unsaturates	0.3g	McCance & Widdowson 6 th Edition
Protein	0.7g	McCance & Widdowson 6 th Edition
Fibre	2.4g	McCance & Widdowson 6 th Edition
Sodium	40mg	McCance & Widdowson 6 th Edition
Vitamin A	1311µg	McCance & Widdowson 6 th Edition
Vitamin B ₆	0.7mg	McCance & Widdowson 6 th Edition
Vitamin B ₁₂	0µg	McCance & Widdowson 6 th Edition
Vitamin C	4mg	McCance & Widdowson 6 th Edition
Vitamin D	0µg	McCance & Widdowson 6 th Edition
Vitamin E	0.56mg	McCance & Widdowson 6 th Edition
Thiamin	0.04mg	McCance & Widdowson 6 th Edition
Riboflavin	0.02mg	McCance & Widdowson 6 th Edition
Niacin	0.2mg	McCance & Widdowson 6 th Edition
Folic Acid	28µg	McCance & Widdowson 6 th Edition
Biotin	0.6µg	McCance & Widdowson 6 th Edition
Pantothenic Acid	0.25mg	McCance & Widdowson 6 th Edition
Calcium	34mg	McCance & Widdowson 6 th Edition
Phosphorus	25mg	McCance & Widdowson 6 th Edition
Iron	0.3mg	McCance & Widdowson 6 th Edition
Magnesium	9mg	McCance & Widdowson 6 th Edition
Zinc	0.2mg	McCance & Widdowson 6 th Edition
Iodine	2µg	McCance & Widdowson 6 th Edition
Potassium	240mg	McCance & Widdowson 6 th Edition

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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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PROCESS INFORMATION

PROCESS FLOW CHART*

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

BABY CARROTS

Raw Material Receipt → QA Check



Washing Drum



Stone Removal



Steam Peeling



Brushing



Inspection



Blanching



Cooling



Stone Removal



De-watering



Freezing → -18°C QA Check



Cold Storage → -18°C



Tipping



Inspection



Sack or Carton Fill → QA Check



Check Weigh



Metal Detection → QA Check



Cold Storage → -18°C



Despatch → -18°C

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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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