



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: Avocado Diced 15MM	Last Update: 31/01/2020	Product Code: AVO002

PACK SIZE 1 x 10kg;

ORIGIN: Peru / South Africa / Vietnam

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 Avocado (99.95%), antioxidant: E300 (ascorbic acid), acidity regulator: E330 (citric acid), salt
Declare as: Avocado
(*Persea americana*)

PROCESSING Freshly harvested avocados are delivered, held in chill store until required for processing. During processing the avocados are washed, peeled, diced to 15 x 15mm, pitted, inspected, frozen (-18°C or below), colour sorted and stored in bulk at -23°C or below.

PACKING During packing the avocado dices 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 -23°C to await despatch 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 TOLERANCE:

<u>Per 1000g</u>	<u>Target</u>	<u>Maximum</u>
Clumps	2% w/w	5% w/w
Foreign Material	Nil	Nil
EVM	2	5
Major Blemish	2	10
Minor Blemish	5	15
Brown Dice	2% w/w	5% w/w
Oversize Dice >15mm	5% w/w	10% w/w
Undersize Dice <5mm	8% w/w	10% w/w

DEFINITIONS OF DEFECTS

Clumps

These are where three or more dice are welded together by freezing and cannot be readily separated without causing damage to the dice.

Foreign Material

This includes any material not derived from the avocado 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.

Extraneous Vegetable Matter (EVM)

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

Minor blemish

These are dices which are discoloured or blemished by bruising, disease, mechanical or any other agency so that an area greater than 2mm diameter and equal to or less than 6mm is affected either as a single blemish or an aggregate of blemishes on the same dice. Blemishes equal to or less than 2mm shall be ignored.

Brown Dice

These are dice which have a brown colouration caused by oxidation.

Oversize

These are dice that are greater than 15mm in any dimension.

Undersize

These are dice that are less than 5mm in any dimension.

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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

Green/Creamy white, typical avocado colour.

FLAVOUR

Full characteristic avocado flavour.

TEXTURE

Fairly uniform, after thawing may have a soft bite.



Average sample

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MICROBIOLOGICAL

Organism	Target	Maximum
<i>TVC @ 30°C</i>	1×10^3	1×10^6
<i>Total Coliforms</i>	1×10^2	1×10^4
<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

N/A – Un-blanching product.

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 avocado typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	190	McCance & Widdowson 7 ^h Edition
Energy - kJ	784	McCance & Widdowson 7 ^h Edition
Moisture	72.5g	McCance & Widdowson 7 ^h Edition
Carbohydrate	1.9g	McCance & Widdowson 7 ^h Edition
- as sugars	0.5g	McCance & Widdowson 7 ^h Edition
- as polyols	0.0g	McCance & Widdowson 7 ^h Edition
- as starch	Trace	McCance & Widdowson 7 ^h Edition
Fat	19.5g	McCance & Widdowson 7 ^h Edition
- as saturates	4.1g	McCance & Widdowson 7 ^h Edition
- as mono unsaturates	12.1g	McCance & Widdowson 7 ^h Edition
- as poly unsaturates	2.2g	McCance & Widdowson 7 ^h Edition
Protein	1.9g	McCance & Widdowson 7 ^h Edition
Fibre	6.7g	McCance & Widdowson 7 ^h Edition
Sodium	6mg	McCance & Widdowson 7 ^h Edition
Vitamin A	7µg	McCance & Widdowson 7 ^h Edition
Vitamin B6	0.36mg	McCance & Widdowson 7 ^h Edition
Vitamin B12	0µg	McCance & Widdowson 7 ^h Edition
Vitamin C	6.0mg	McCance & Widdowson 7 ^h Edition
Vitamin D	0mg	McCance & Widdowson 7 ^h Edition
Vitamin E	23.20mg	McCance & Widdowson 7 ^h Edition
Thiamin	0.10mg	McCance & Widdowson 7 ^h Edition
Riboflavin	0.18mg	McCance & Widdowson 7 ^h Edition
Niacin	1.10mg	McCance & Widdowson 7 ^h Edition
Folic Acid	11µg	McCance & Widdowson 7 ^h Edition
Biotin	3.6µg	McCance & Widdowson 7 ^h Edition
Calcium	11mg	McCance & Widdowson 7 ^h Edition
Phosphorus	39mg	McCance & Widdowson 7 ^h Edition
Iron	0.4mg	McCance & Widdowson 7 ^h Edition
Magnesium	25mg	McCance & Widdowson 7 ^h Edition
Zinc	0.4mg	McCance & Widdowson 7 ^h Edition
Iodine	2.0µg	McCance & Widdowson 7 ^h Edition
Potassium	450mg	McCance & Widdowson 7 ^h 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
E300	Ascorbic Acid	Avocado	None	Anti-Oxidant	<1%
E330	Citric Acid	Avocado	None	Anti-Oxidant	<1%

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.

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.

DICED AVOCADO

Raw Material Receipt → QA Check



Washing



Pitting



Peeling



Washing



Dicing



Inspection



Freezing → -18°C QA Check



Colour Sorting



Weighing



Carton Fill → QA Check



Check Weigh



Metal Detection → QA Check



Palletise



Cold Storage → -23°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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