



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 Diced 10mm IQF	Last Update: 31/01/2026	Product Code: BEE001
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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 (minimum of +75°C for 30 seconds).

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 or sacks. They 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.

DEFECT TOLERANCES

<u>Per 1000g</u>	<u>Target</u>	<u>Maximum</u>
Clumps	10	25
Foreign Matter	Nil	Nil
Extraneous Vegetable Matter (number)	Nil	1
<u>Per 250g</u>		
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

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DEFINITIONS OF DEFECTS

Clumps

These are where three or more 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 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.

Undersize

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

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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>	1×10^5	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

I confirm that this product is not genetically modified or produced from genetically modified organisms. No genetically modified organisms have been used as processing aids or additives. This product does not require specific GM labelling as per Regulation (EC) 1829/2003.

Name: Gianluca Oberto

Job Title: Technical Manager

Signature: 

Date: 31st January 2026

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 2026

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.

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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	No
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					

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 2026

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 BEETROOT

Delivery to Factory → QA Check



First Cleaning



Washing



Scraping



Rubbing



Inspection



Dicing



Blanching



Cooling



Freezing → -18°C QA Check



Tipping



Inspection



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
4	1	31/01/2023	3 Year update – general revision	F. Soares
5	1	31/01/2026	3 Year update – general revision	F. Soares

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