



Head Office: The Old Grammar School, 3-7 Market Square, Amersham, Bucks. HP7 ODF
Tel: (44) 1494 434600 Email: foodnettechnical@foodnet.ltd.uk

Technical Specification		
Product: 6-14mm Cut Baby Carrot 3-5cm Length IQF	Last Update: 31/01/2023	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 (minimum of +75°C for 30 seconds).

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.

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	2
Black/green crown	5% w/w	10%w/w
Faulty Peeling >4mm	2%w/w	5%w/w
Blemished Carrots	3	6
Colour Variants	2%w/w	5%w/w
Cracked Carrots	5%w/w	10%w/w
Damaged/Deformed	5	8
Out of size (Dia >14mm,<6mm, L >50mm, <30mm)	15%w/w	30%w/w

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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.

Black/green crown

This refers to black/ 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 4mm 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.

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 14mm in diameter and/or 50mm in length.

Undersize

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

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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	3×10^3
<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 (guaiaicol 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

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 2023

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 2023

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/Celery		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 2023

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

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