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: Celeriac Diced 10MM IQF	**Last Update:** 31/01/2023	**Product Code:** CEL001

PACK SIZE 1 x 10kg;

ORIGIN: Belgium

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 Celeriac 100% Declare as: Celeriac *(Apiu graveolens rapaceum)*

PROCESSING Celeriac is harvested, trimmed, delivered to the factory. Each load is sampled and assessed for foreign material and physical defects. The load is then cleaned, inspected, diced, blanched, cooled, frozen and filled into bulk palletainers. Frozen celeriac is sampled and assessed against specification. The palletainers are then labelled and transferred to the cold store, where they are stored at -18ºC until required for packing..

PACKING During packing, the celeriac is inspected before weighing and filling into blue poly lined cartons. The cartons are Best Before and Production date coded, check weighed 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

Per 1000g	**Target**	**Maximum**
Clumps (>3 dices)	3%w/w	5%w/w
Foreign Material	Nil	Nil
E.V.M.	Nil	1
Colour Variant	3%w/w	5%w/w
Blemish	3%w/w	10%w/w
Oversize (>15mm)	5%w/w	10%w/w
Undersize (<6mm)	5%w/w	10%w/w

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

DEFINITIONS OF DEFECTS

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

Foreign Material
This includes any material not derived from the celeriac plant, not 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.

Blemish
Any blemish either as a single blemish or as an aggregate of blemishes covering an area greater than 2mm diameter. Single blemishes below 2mm shall be ignored.

Colour variant
A die with green or brown colouration which is greater than half its surface area.

Oversize
Dice which are larger than one and a half times the declared size in any one or more dimensions.

Undersize
Dice which are less than 6mm the declared size in any one or more dimensions.

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

ORGANOLEPSIS (Carried out on a thawed sample.)

COLOUR	Pale creamy yellow to dark cream, uniform throughout the sample.
FLAVOUR	Full characteristic flavour typical of celeriac.
TEXTURE	Dice shall be uniformly firm, but yielding to the bite, free from tough cores and any fibrous or woody material.

Average sample

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

MICROBIOLOGICAL

Organism	Target	Maximum
T V C @ 30°C	5×10^5	1.5×10^6
Total Coliforms	5×10^2	3×10^3
E. coli	0.5×10^1	1×10^2
Listeria mono	Absent in 25g	1×10^2
Salmonella	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.

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

NUTRITIONAL INFORMATION

This data conforms to the requirements of EC Council Directive 90/496/EEC

100g of uncooked celeriac typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	42	USDA National Nutrient Database release 22
Energy - kJ	176	USDA National Nutrient Database release 22
Moisture	88.0g	USDA National Nutrient Database release 22
Carbohydrate	9.2g	USDA National Nutrient Database release 22
- as sugars	1.6g	USDA National Nutrient Database release 22
- as polyols	-	USDA National Nutrient Database release 22
- as starch	-	USDA National Nutrient Database release 22
Fat	0.3g	USDA National Nutrient Database release 22
- as saturates	0.08g	USDA National Nutrient Database release 22
- as mono unsaturates	0.5g	USDA National Nutrient Database release 22
- as poly unsaturates	0.14g	USDA National Nutrient Database release 22
Protein	1.5g	USDA National Nutrient Database release 22
Fibre	1.8g	USDA National Nutrient Database release 22
Sodium	1mg	USDA National Nutrient Database release 22
Vitamin A	0µg	USDA National Nutrient Database release 22
Vitamin B_6	0.165mg	USDA National Nutrient Database release 22
Vitamin B_{12}	0.0µg	USDA National Nutrient Database release 22
Vitamin C	8mg	USDA National Nutrient Database release 22
Vitamin D	0.0µg	USDA National Nutrient Database release 22
Vitamin E	0.36mg	USDA National Nutrient Database release 22
Thiamin	0.05mg	USDA National Nutrient Database release 22
Riboflavin	0.06mg	USDA National Nutrient Database release 22
Niacin	0.70mg	USDA National Nutrient Database release 22
Folic Acid	8µg	USDA National Nutrient Database release 22
Biotin	0.0µg	USDA National Nutrient Database release 22
Pantothentic Acid	0.35mg	USDA National Nutrient Database release 22
Calcium	43mg	USDA National Nutrient Database release 22
Phosphorus	115mg	USDA National Nutrient Database release 22
Iron	0.7mg	USDA National Nutrient Database release 22
Magnesium	20mg	USDA National Nutrient Database release 22
Zinc	0.33mg	USDA National Nutrient Database release 22
Iodine	0.70µg	USDA National Nutrient Database release 22
Potassium	300mg	USDA National Nutrient Database release 22

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

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.

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

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/Crustations/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/Celeriac	YES	Celeriac is the product
Lupins	NO	

*Including any product derived from slaughtered animals, e.g. gelatine, rennet

**Including wheat, corn, barley, rye, oats, etc.

Please be aware the manufacturing sites we supply this item from may handle allergens in production. Procedures are in place to prevent cross-contamination.

Is this product Suitable for:

Vegans	Yes (Not certified)	**Vegetarians**	Yes	**Organic**	No
Halal	Yes (Not certified)	**Kosher**	Yes (Not certified)		

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

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:

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

PROCESS INFORMATION

PROCESS FLOW CHART*

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

DICED CELERIAC

Raw Material Receipt → QA Check
↓
Tipping
↓
Dry Screening
↓
Washing
↓
Stone Removal
↓
Steam Peeling
↓
De-skinning
↓
Dicing
↓
Inspection
↓
Blanching
↓
Cooling
↓
Inspection
↓
Stone Removal
↓
De-watering
↓
Freezing → -18°C QA Check
↓
Cold Storage → -18°C
↓
Tipping
↓
Inspection
↓
Carton Fill → QA Check
↓
Check Weigh
↓
Metal Detection → QA Check
↓
Palletise
↓
Cold Storage → -18°C
↓
Despatch → -18°C

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

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