



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: Celeriac Diced 10mm IQF	Last Update: 31/01/2026	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 -18°C 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

<u>Per 1000g</u>	<u>Target</u>	<u>Maximum</u>
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

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.

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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.

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

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MICROBIOLOGICAL

Organism	Target	Maximum
<i>TVC @ 30°C</i>	5×10^5	1.5×10^6
<i>Total Coliforms</i>	5×10^2	3×10^3
<i>E. coli</i>	0.5×10^1	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.

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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
Pantothenic 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

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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/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/Celериac	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.				
<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 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

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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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