



Head Office: The Old Grammar School, 3-7 Market Square, Amersham, Bucks. HP7 0DF  
Tel: (44) 1494 434600 Email: [foodnettechnical@foodnet.ltd.uk](mailto:foodnettechnical@foodnet.ltd.uk)

Technical Specification		
<b>Product:</b> Avocado Diced 15mm IQF	<b>Last Update:</b> 31/01/2026	<b>Product Code:</b> 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 (minimum of +75°C for 30 seconds).

**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 dice 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.

**DEFECT TOLERANCE:**

<b><u>Per 1000g</u></b>	<b><u>Target</u></b>	<b><u>Maximum</u></b>
Clumps	2% w/w	5% w/w
Foreign Material	Nil	Nil
EVM	2	5
Major Blemish	2	5
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

Doc Ref: PRO-SPE	Issue date: 31.01.2026	Issue No: 5	Prepared by: Filipe Soares	Authorised by: Gianluca Oberto
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## **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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**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**

<b>Organism</b>	<b>Target</b>	<b>Maximum</b>
<i>TVC @ 30°C</i>	$1 \times 10^3$	$1 \times 10^6$
<i>Total Coliforms</i>	$1 \times 10^2$	$1 \times 10^4$
<i>E. coli</i>	Nil	$1 \times 10^2$
<i>Listeria mono</i>	Absent in 25g	$1 \times 10^2$
<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 below -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 <sup>h</sup> Edition
Energy - kJ	784	McCance & Widdowson 7 <sup>h</sup> Edition
Moisture	72.5g	McCance & Widdowson 7 <sup>h</sup> Edition
Carbohydrate	1.9g	McCance & Widdowson 7 <sup>h</sup> Edition
- as sugars	0.5g	McCance & Widdowson 7 <sup>h</sup> Edition
- as polyols	0.0g	McCance & Widdowson 7 <sup>h</sup> Edition
- as starch	Trace	McCance & Widdowson 7 <sup>h</sup> Edition
Fat	19.5g	McCance & Widdowson 7 <sup>h</sup> Edition
- as saturates	4.1g	McCance & Widdowson 7 <sup>h</sup> Edition
- as mono unsaturates	12.1g	McCance & Widdowson 7 <sup>h</sup> Edition
- as poly unsaturates	2.2g	McCance & Widdowson 7 <sup>h</sup> Edition
Protein	1.9g	McCance & Widdowson 7 <sup>h</sup> Edition
Fibre	6.7g	McCance & Widdowson 7 <sup>h</sup> Edition
Sodium	6mg	McCance & Widdowson 7 <sup>h</sup> Edition
Vitamin A	7µg	McCance & Widdowson 7 <sup>h</sup> Edition
Vitamin B6	0.36mg	McCance & Widdowson 7 <sup>h</sup> Edition
Vitamin B12	0µg	McCance & Widdowson 7 <sup>h</sup> Edition
Vitamin C	6.0mg	McCance & Widdowson 7 <sup>h</sup> Edition
Vitamin D	0mg	McCance & Widdowson 7 <sup>h</sup> Edition
Vitamin E	23.20mg	McCance & Widdowson 7 <sup>h</sup> Edition
Thiamin	0.10mg	McCance & Widdowson 7 <sup>h</sup> Edition
Riboflavin	0.18mg	McCance & Widdowson 7 <sup>h</sup> Edition
Niacin	1.10mg	McCance & Widdowson 7 <sup>h</sup> Edition
Folic Acid	11µg	McCance & Widdowson 7 <sup>h</sup> Edition
Biotin	3.6µg	McCance & Widdowson 7 <sup>h</sup> Edition
Calcium	11mg	McCance & Widdowson 7 <sup>h</sup> Edition
Phosphorus	39mg	McCance & Widdowson 7 <sup>h</sup> Edition
Iron	0.4mg	McCance & Widdowson 7 <sup>h</sup> Edition
Magnesium	25mg	McCance & Widdowson 7 <sup>h</sup> Edition
Zinc	0.4mg	McCance & Widdowson 7 <sup>h</sup> Edition
Iodine	2.0µg	McCance & Widdowson 7 <sup>h</sup> Edition
Potassium	450mg	McCance & Widdowson 7 <sup>h</sup> 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: 31<sup>st</sup> 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: 31<sup>st</sup> 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**

<b>Food Intolerance Data</b>				
Does the material supplied contain any of the following? (NO) Absent, (YES) Present				
<b>Allergen</b>	<b>NO / YES</b>		<b>Reason for presence if YES</b>	
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	YES		100% Avocado	
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	NO			
Lupins	NO			
*Including any product derived from slaughtered animals, e.g. gelatine, rennet				
**Including wheat, corn, barley, rye, oats, etc.				
<b><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></b>				
<b>Is this product Suitable for:</b>				
<b>Vegans</b>	Yes (Not certified)	<b>Vegetarians</b>	Yes	<b>Organic</b> No
<b>Halal</b>	Yes (Not certified)	<b>Kosher</b>	Yes (Not certified)	

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### **FOOD ADDITIVES**

<b>E. Number</b>	<b>Name</b>	<b>In Which Ingredient</b>	<b>Function in Ingredient</b>	<b>Function in Final Product</b>	<b>% In Final Product</b>
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: 31<sup>st</sup> 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 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
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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