



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: Potato Diced 10m IQF	Last Update: 31/01/2026	Product Code: POT003

PACK SIZE 1 x 10kg; 1 x 15kg; 1 x 20kg;

ORIGIN: UK, Belgium, Poland, 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 Potato 100% Declare as: Potato
(*Solanum tuberosum*)

PROCESSING Potatoes are delivered fresh to the factory, each load is sampled and assessed for foreign material and physical defects. The load is then cleaned, peeled, diced, blanched, frozen and filled into bulk palletainers. The frozen potatoes 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 potatoes are 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 -23°C to await despatch to the UK at -18°C.

DEFECT TOLERANCES

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

<u>Per 250g sample</u>		
Gross Blemish	Nil	Nil
Major Blemish	Nil	1
Greening	2	5
Minor Blemish	2	5
Oversize (>15mm)	3% w/w	5% w/w
Undersize (<8mm)	5% w/w	10% w/w

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DEFINITIONS OF DEFECTS

Clumps

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

Foreign Material

This includes any material not derived from the potato 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.

EVM

This includes any vegetable material other than the potato, which is derived from the potato 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 either as a single blemish or as an aggregate of blemishes covering an area greater than 6mm diameter.

Greening

A die with greening is one which is green for greater than half its surface area.

Minor Blemish

A minor blemish is a discoloured area 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

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

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ORGANOLEPSIS (Carried out on a thawed sample.)

COLOUR

Bright and uniform white or creamy white, typical of the product.
We recommend the potato to be cooked from frozen. The potato may turn grey/black if tempered/defrosted before use. Foodnet Ltd will not be held responsible if this occurs.

FLAVOUR

Slightly weak characteristic potato flavour may have slight bitter or slight earthy notes, but no green flavours.

TEXTURE

Diced may be slightly soft or very slightly fibrous; there may be a slight amount of breakdown.



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	1×10^4
<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 liner 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 potato typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	75	McCance & Widdowson 6 th Edition
Energy - kJ	318	McCance & Widdowson 6 th Edition
Moisture	79.0g	McCance & Widdowson 6 th Edition
Carbohydrate	17.2g	McCance & Widdowson 6 th Edition
- as sugars	0.6g	McCance & Widdowson 6 th Edition
- as polyols	0.0g	McCance & Widdowson 6 th Edition
- as starch	16.6g	McCance & Widdowson 6 th Edition
Fat	0.2g	McCance & Widdowson 6 th Edition
- as saturates	Trace	McCance & Widdowson 6 th Edition
- as mono unsaturates	Trace	McCance & Widdowson 6 th Edition
- as poly unsaturates	0.1g	McCance & Widdowson 6 th Edition
Protein	2.1g	McCance & Widdowson 6 th Edition
Fibre	1.3g	McCance & Widdowson 6 th Edition
Sodium	7mg	McCance & Widdowson 6 th Edition
Vitamin A	Trace	McCance & Widdowson 6 th Edition
Vitamin B ₆	0.44mg	McCance & Widdowson 6 th Edition
Vitamin B ₁₂	0.0µg	McCance & Widdowson 6 th Edition
Vitamin C	11mg	McCance & Widdowson 6 th Edition
Vitamin D	0.0µg	McCance & Widdowson 6 th Edition
Vitamin E	0.06mg	McCance & Widdowson 6 th Edition
Thiamin	0.21mg	McCance & Widdowson 6 th Edition
Riboflavin	0.02mg	McCance & Widdowson 6 th Edition
Niacin	0.6mg	McCance & Widdowson 6 th Edition
Folic Acid	35µg	McCance & Widdowson 6 th Edition
Biotin	0.3µg	McCance & Widdowson 6 th Edition
Pantothenic Acid	0.37mg	McCance & Widdowson 6 th Edition
Calcium	5mg	McCance & Widdowson 6 th Edition
Phosphorus	37mg	McCance & Widdowson 6 th Edition
Iron	0.4mg	McCance & Widdowson 6 th Edition
Magnesium	17mg	McCance & Widdowson 6 th Edition
Zinc	66mg	McCance & Widdowson 6 th Edition
Iodine	3µg	McCance & Widdowson 6 th Edition
Potassium	60mg	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 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	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

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 POTATOES

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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