



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> Celery Diced 6MM IQF	<b>Last Update:</b> 31/01/2023	<b>Product Code:</b> CEL007

**PACK SIZE** 1 x 10kg;

**ORIGIN:** Belgium, Spain

**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** Celery 100% Declare as: Celery  
(*Apium graveolens*)

**PROCESSING** Celery 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 celery 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 celery 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**

<b>Per 1000g</b>	<b>Maximum</b>
Clumps	5% w/w
Foreign Material	Nil
EVM (excluding leaves)	2
• Leaves	5
Total Blemish (Major and Minor)	10%w/w
Oxidative Browning	10% w/w
Colour Variants	5% w/w
Oversize >9mm	10% w/w
Undersize <3mm	15% w/w

#### **DEFINITIONS OF DEFECTS**

##### **Clumps**

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

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### **Foreign Material**

This includes any material not derived from the celery 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 celery plant other than the celery flesh e.g. pieces of leaf etc. Vegetable material not from the celery plant will be counted as Foreign material.

### **Major Blemish**

This includes celery dice that are blemished 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 die.

### **Minor Blemish**

This includes celery dice that are blemished to the extent that the area affected is between 2mm and 6mm in diameter, either as a single blemish or an aggregate of blemishes on the same die. Blemishes less than 2mm in diameter shall be ignored.

### **Oxidative Browning**

These are dice which show light brown colouration caused by oxidation.

### **Colour Variants**

This includes dice that are conspicuously different in colour to the rest of the sample, (does not include oxidative browning).

### **Oversize**

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

### **Undersize**

Dice that are less than 3mm in the largest dimension.

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**ORGANOLEPSIS** (Carried out on a thawed sample.)

**COLOUR** Pale creamy yellow to light green.

**FLAVOUR** Full characteristic flavour typical of celery.

**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**

<b>Organism</b>	<b>Target</b>	<b>Maximum</b>
<i>TVC @ 30°C</i>	$5 \times 10^5$	$1 \times 10^6$
<i>Total Coliforms</i>	$5 \times 10^2$	$3 \times 10^3$
<i>E. coli</i>	$0.5 \times 10^1$	$1 \times 10^2$
<i>Listeria mono</i>	Absent in 25g	$1 \times 10^2$
<i>Salmonella</i>	Absent in 25g	Absent in 25g

**ANALYTICAL** 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 celery typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	7	McCance & Widdowson 6 <sup>th</sup> Edition
Energy - kJ	30	McCance & Widdowson 6 <sup>th</sup> Edition
Moisture	95.1g	McCance & Widdowson 6 <sup>th</sup> Edition
Carbohydrate	0.9g	McCance & Widdowson 6 <sup>th</sup> Edition
- as sugars	0.9g	McCance & Widdowson 6 <sup>th</sup> Edition
- as polyols	0.0g	McCance & Widdowson 6 <sup>th</sup> Edition
- as starch	Trace	McCance & Widdowson 6 <sup>th</sup> Edition
Fat	0.2g	McCance & Widdowson 6 <sup>th</sup> Edition
- as saturates	Trace	McCance & Widdowson 6 <sup>th</sup> Edition
- as mono unsaturates	Trace	McCance & Widdowson 6 <sup>th</sup> Edition
- as poly unsaturates	0.1g	McCance & Widdowson 6 <sup>th</sup> Edition
Protein	0.5g	McCance & Widdowson 6 <sup>th</sup> Edition
Fibre	1.1g	McCance & Widdowson 6 <sup>th</sup> Edition
Sodium	60mg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin A	8µg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin B <sub>6</sub>	0.03mg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin B <sub>12</sub>	0µg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin C	8mg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin D	0.0µg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin E	0.20mg	McCance & Widdowson 6 <sup>th</sup> Edition
Thiamin	0.06mg	McCance & Widdowson 6 <sup>th</sup> Edition
Riboflavin	0.01mg	McCance & Widdowson 6 <sup>th</sup> Edition
Niacin	0.3mg	McCance & Widdowson 6 <sup>th</sup> Edition
Folic Acid	16µg	McCance & Widdowson 6 <sup>th</sup> Edition
Biotin	0.1µg	McCance & Widdowson 6 <sup>th</sup> Edition
Pantothenic Acid	0.40mg	McCance & Widdowson 6 <sup>th</sup> Edition
Calcium	41mg	McCance & Widdowson 6 <sup>th</sup> Edition
Phosphorus	21mg	McCance & Widdowson 6 <sup>th</sup> Edition
Iron	0.4mg	McCance & Widdowson 6 <sup>th</sup> Edition
Magnesium	5mg	McCance & Widdowson 6 <sup>th</sup> Edition
Zinc	0.1mg	McCance & Widdowson 6 <sup>th</sup> Edition
Iodine	0µg	McCance & Widdowson 6 <sup>th</sup> Edition
Potassium	320mg	McCance & Widdowson 6 <sup>th</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 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: 31<sup>st</sup> 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**

<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	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		Celery is the product	
Lupins	NO			
*Including any product derived from slaughtered animals, e.g. gelatine, rennet				
**Including wheat, corn, barley, rye, oats, etc.				
<b>Please be aware the manufacturing sites we supply this item from may handle allergens in production. Procedures are in place to prevent cross-contamination.</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>
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: 31<sup>st</sup> 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.

#### DICED CELERY

Raw Material Receipt → QA Check



Inspection



Washing



Dicing



Washing



Blanching



Cooling



Inspection



Dewater



Freezing → -18°C QA Check



Weighing



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

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