



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> Parsnip Julienne by Natural Length 4x4mm IQF	<b>Last Update:</b> 31/01/2023	<b>Product Code:</b> PAR009
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**PACK SIZE** 1 x 10kg; 1 x 15kg;

**ORIGIN:** UK, Belgium, France, Poland

**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** Parsnips 100% Declare as: Parsnip  
(*Pastinaca sativa*)

**PROCESSING** Parsnip are delivered fresh to the factory, each load is sampled and assessed for foreign material and physical defects. The load is then cleaned, peeled, sliced, blanched, frozen and filled into bulk palletainers. The parsnips 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 parsnips are inspected before weighing and filling into blue poly lined cartons. The cartons are Best Before and Production date coded, checkweighed 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	20g	60g
Foreign Material	0	0
E.V.M.	0	2

<u>Per 250g</u>		
Major blemish	4	8
Minor Blemish & Total	12	24
Greening	6	12
Badly Cut	1	4
Oversize	15%	10%
Undersize	10%	15%

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## **DEFINITIONS OF DEFECTS**

### **Clumps**

Three or more strips welded together and cannot be readily separated without causing damage.

### **Foreign Material**

This includes any material not derived from the parsnip 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.

### **Foreign Material**

This includes any vegetable matter other than the parsnip, which is derived from the parsnip plant.

### **Major Blemish**

A major blemish is a discoloured area (other than green) either as a single blemish or as an aggregate of blemishes covering an area greater than 6mm diameter.

### **Minor Blemish**

A minor blemish is a discoloured area either as a single blemish or as an aggregate of blemishes covering an area less than 6mm. Single blemishes below 2mm shall be ignored.

### **Greening**

A strip with a green area greater than 6mm in any diameter.

### **Badly Cut**

A strip, which has not been cleanly, separated.

### **Oversize**

Any strip which is more than 4mm thick.

### **Undersize**

Any strip which less than 2mm thick.

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

**COLOUR** A good colour, white or pale cream.

**FLAVOUR** A good full natural characteristic flavour.

**TEXTURE** A good texture where strips are uniformly tender and free from any woody or fibrous 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>	$<4 \times 10^1$	$1 \times 10^2$
<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 parsnips typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	64	McCance & Widdowson 6 <sup>th</sup> Edition
Energy - kJ	272	McCance & Widdowson 6 <sup>th</sup> Edition
Moisture	79.3g	McCance & Widdowson 6 <sup>th</sup> Edition
Carbohydrate	12.3g	McCance & Widdowson 6 <sup>th</sup> Edition
- as sugars	5.7g	McCance & Widdowson 6 <sup>th</sup> Edition
- as polyols	0.0g	McCance & Widdowson 6 <sup>th</sup> Edition
- as starch	6.2g	McCance & Widdowson 6 <sup>th</sup> Edition
Fat	1.1g	McCance & Widdowson 6 <sup>th</sup> Edition
- as saturates	0.2g	McCance & Widdowson 6 <sup>th</sup> Edition
- as mono unsaturates	0.5g	McCance & Widdowson 6 <sup>th</sup> Edition
- as poly unsaturates	0.2g	McCance & Widdowson 6 <sup>th</sup> Edition
Protein	1.8g	McCance & Widdowson 6 <sup>th</sup> Edition
Fibre	4.6g	McCance & Widdowson 6 <sup>th</sup> Edition
Sodium	10mg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin A	5µg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin B <sub>6</sub>	0.11mg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin B <sub>12</sub>	0µg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin C	17mg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin D	0µg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin E	1.00mg	McCance & Widdowson 6 <sup>th</sup> Edition
Thiamin	0.23mg	McCance & Widdowson 6 <sup>th</sup> Edition
Riboflavin	0.01mg	McCance & Widdowson 6 <sup>th</sup> Edition
Niacin	1.0mg	McCance & Widdowson 6 <sup>th</sup> Edition
Folic Acid	87µg	McCance & Widdowson 6 <sup>th</sup> Edition
Biotin	0.1µg	McCance & Widdowson 6 <sup>th</sup> Edition
Pantothenic Acid	0.50mg	McCance & Widdowson 6 <sup>th</sup> Edition
Calcium	41mg	McCance & Widdowson 6 <sup>th</sup> Edition
Phosphorus	74mg	McCance & Widdowson 6 <sup>th</sup> Edition
Iron	0.6mg	McCance & Widdowson 6 <sup>th</sup> Edition
Magnesium	23mg	McCance & Widdowson 6 <sup>th</sup> Edition
Zinc	0.3mg	McCance & Widdowson 6 <sup>th</sup> Edition
Iodine	0µg	McCance & Widdowson 6 <sup>th</sup> Edition
Potassium	450mg	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	NO			
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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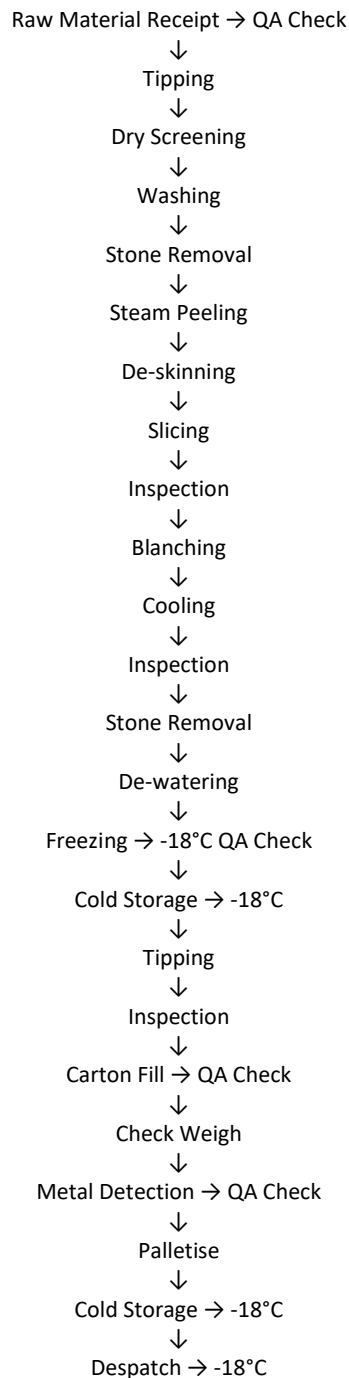
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## PROCESS INFORMATION

### PROCESS FLOW CHART\*

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

#### PARSNIPS JULIENNE



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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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