



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: Diced Purple Sweet Potato 10mm IQF | Last Update: 31/01/2026 | Product Code: POT014 |

PACK SIZE 1 x 10kg;

ORIGIN: China

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 Purple Sweet Potato 100% Declare as: Sweet Potato
(Ipomoea batatas var. batatas)

PROCESSING Sweet potatoes are delivered fresh to the factory; each load is sampled and assessed for foreign material and physical defects. The load is then cleaned, hand peeled, diced, blanched, frozen and filled into bulk palletainers. The frozen sweet potatoes are sampled and assessed against specification. The palletainers are then labelled and transferred to the cold store, where they are stored at -23°C until required for packing.

PACKING During packing, the sweet potatoes 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 sample</u> | <u>Target</u> | <u>Maximum</u> |
|--------------------------------------|---------------|----------------|
| Clumps | 3%w/w | 5%w/w |
| Foreign Matter | Nil | Nil |
| Extraneous Vegetable Matter (number) | Nil | 1 |
| Adhering skin | 2 | 4 |
| Major Blemish | 1 | 2 |
| Minor Blemish | 5 | 5 |
| Out of size (<5mm; >15mm) | 15%w/w | 25%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 sweet 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.

Adhering skin

These are dice with skin on it.

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

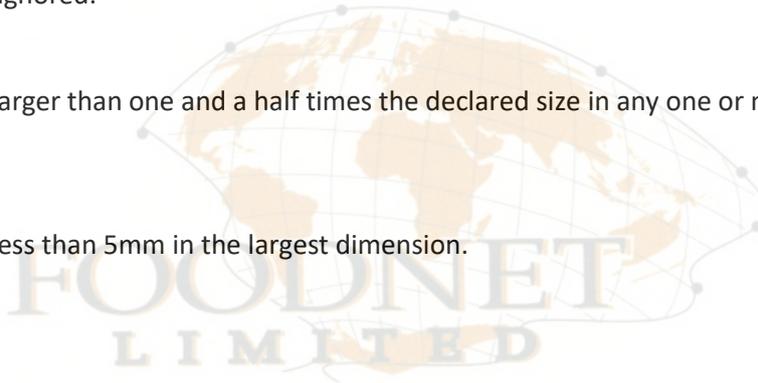
A minor blemish is a discoloured area (other than green) either as a single blemish or an aggregate of blemishes covering an area of less than 6mm diameter. Single blemishes below 2mm shall be ignored.

Oversize

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

Undersize

Dice that are less than 5mm in the largest dimension.



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ORGANOLEPSIS (Carried out on a thawed sample.)

COLOUR

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

FLAVOUR

Slightly sweet characteristic sweet potato flavour.

TEXTURE

Dice 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 | 3×10^3 |
| <i>E. coli</i> | $<4 \times 10^1$ | 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 sweet potato typically contains: -

| Parameter | Value / 100g | Methodology |
|-------------------------|--------------|---|
| Energy - kcal | 87 | McCance & Widdowson 7 th Edition |
| Energy - kJ | 372 | McCance & Widdowson 7 th Edition |
| Moisture | 73.7g | McCance & Widdowson 7 th Edition |
| Carbohydrate | 21.3g | McCance & Widdowson 7 th Edition |
| - as sugars | 5.7g | McCance & Widdowson 7 th Edition |
| - as polyols | 0.0g | McCance & Widdowson 7 th Edition |
| - as starch | 15.6g | McCance & Widdowson 7 th Edition |
| Fat | 0.3g | McCance & Widdowson 7 th Edition |
| - as saturates | 0.1g | McCance & Widdowson 7 th Edition |
| - as mono unsaturates | 0.0g | McCance & Widdowson 7 th Edition |
| - as poly unsaturates | 0.1g | McCance & Widdowson 7 th Edition |
| Protein | 1.2g | McCance & Widdowson 7 th Edition |
| Fibre | 2.4g | McCance & Widdowson 7 th Edition |
| Sodium | 40mg | McCance & Widdowson 7 th Edition |
| Vitamin A | 3.9mg | McCance & Widdowson 7 th Edition |
| Vitamin B ₆ | 0.09mg | McCance & Widdowson 7 th Edition |
| Vitamin B ₁₂ | 0.0mg | McCance & Widdowson 7 th Edition |
| Vitamin C | 23mg | McCance & Widdowson 7 th Edition |
| Vitamin D | 0.0µg | McCance & Widdowson 7 th Edition |
| Vitamin E | 0.28mg | McCance & Widdowson 7 th Edition |
| Thiamin | 0.17mg | McCance & Widdowson 7 th Edition |
| Riboflavin | 0.00mg | McCance & Widdowson 7 th Edition |
| Niacin | 0.5mg | McCance & Widdowson 7 th Edition |
| Folic Acid | 17µg | McCance & Widdowson 7 th Edition |
| Biotin | 0.0µg | McCance & Widdowson 7 th Edition |
| Pantothenic Acid | 0.59mg | McCance & Widdowson 7 th Edition |
| Calcium | 24mg | McCance & Widdowson 7 th Edition |
| Phosphorus | 50mg | McCance & Widdowson 7 th Edition |
| Iron | 0.7mg | McCance & Widdowson 7 th Edition |
| Magnesium | 18mg | McCance & Widdowson 7 th Edition |
| Zinc | 0.3mg | McCance & Widdowson 7 th Edition |
| Iodine | 2.0µg | McCance & Widdowson 7 th Edition |
| Potassium | 370mg | McCance & Widdowson 7 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 |
|-----------|------|---------------------|------------------------|---------------------------|--------------------|
| 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 SWEET POTATOES

Raw Material Receipt → QA Check



Washing



Hand Peeling



Dicing



Inspection



Blanching



Cooling



Inspection



Freezing → -18°C QA Check



Cold Storage → -23°C



Tipping



Inspection



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 |
|----------|-----------|------------|----------------------------------|-------------|
| 4 | 1 | 31/01/2023 | New Entry | F. Soares |
| 5 | 1 | 31/01/2026 | 3 Year update – general revision | F. Soares |
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