



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> Carrot Puree IQF	<b>Last Update:</b> 31/01/2026	<b>Product Code:</b> CAR017

**PACK SIZE** 1 x 10kg;

**ORIGIN:** UK

**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** Carrots 100% Declare as: Carrots  
(*Daucus carota*)

**PROCESSING** The carrots are removed from refrigerated storage. The carrots are defrosted, decanted, prior to being milled to the required size. Product is then pumped from an enclosed storage vessel, metal detected and packed. Finished product is then transferred to the coldstore where it is held at < -18°C, to await collection.

**PACKING** During packing, the carrot puree is inspected before weighing and filling into food graded plastic containers. 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**

<b><u>Per 1000g</u></b>	<b><u>Target</u></b>	<b><u>Maximum</u></b>
Foreign Material	Nil	Nil

#### **DEFINITIONS OF DEFECTS**

##### **Foreign Material**

This includes any material not derived from carrots, such as insects, pieces of insects, wood, glass, stones, metal, sand, grit, plastic or any other material which will render the product unacceptable.

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

**COLOUR**

The colour should be orange/dark red and light brown, with occasional dark fleck, typical of carrot puree.

**FLAVOUR**

Characteristic of carrot, free from any off flavours.

**TEXTURE**

A smooth homogenous puree, with a particle size as required by the customer. In all cases, free from large pieces of unmilled carrot.



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### **MICROBIOLOGICAL**

<b>Organism</b>	<b>Target</b>	<b>Maximum</b>
<i>TVC @ 30°C</i>	$1 \times 10^5$	$3 \times 10^5$
<i>Total Coliforms</i>	$1 \times 10^2$	$3 \times 10^3$
<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** Product is pre blanched (processed from frozen carrots).

**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.

**CONTAINERS** Food graded plastic.

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## **NUTRITIONAL INFORMATION**

This data conforms to the requirements of EC Council Directive 90/496/EEC

100g of uncooked carrot typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	35	McCance & Widdowson 6 <sup>th</sup> Edition
Energy - kJ	149	McCance & Widdowson 6 <sup>th</sup> Edition
Moisture	89.8g	McCance & Widdowson 6 <sup>th</sup> Edition
Carbohydrate	7.5g	McCance & Widdowson 6 <sup>th</sup> Edition
- as sugars	7.0g	McCance & Widdowson 6 <sup>th</sup> Edition
- as polyols	0.0g	McCance & Widdowson 6 <sup>th</sup> Edition
- as starch	0.3g	McCance & Widdowson 6 <sup>th</sup> Edition
Fat	0.3g	McCance & Widdowson 6 <sup>th</sup> Edition
- as saturates	0.1g	McCance & Widdowson 6 <sup>th</sup> Edition
- as mono unsaturates	Trace	McCance & Widdowson 6 <sup>th</sup> Edition
- as poly unsaturates	0.2g	McCance & Widdowson 6 <sup>th</sup> Edition
Protein	0.6g	McCance & Widdowson 6 <sup>th</sup> Edition
Fibre	2.4g	McCance & Widdowson 6 <sup>th</sup> Edition
Sodium	25mg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin A	1352µg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin B <sub>6</sub>	0.14mg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin B <sub>12</sub>	0µg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin C	6mg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin D	0µg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin E	56mg	McCance & Widdowson 6 <sup>th</sup> Edition
Thiamin	0.10mg	McCance & Widdowson 6 <sup>th</sup> Edition
Riboflavin	0.01mg	McCance & Widdowson 6 <sup>th</sup> Edition
Niacin	0.2mg	McCance & Widdowson 6 <sup>th</sup> Edition
Folic Acid	12µg	McCance & Widdowson 6 <sup>th</sup> Edition
Biotin	0.6µg	McCance & Widdowson 6 <sup>th</sup> Edition
Pantothenic Acid	0.25mg	McCance & Widdowson 6 <sup>th</sup> Edition
Calcium	56mg	McCance & Widdowson 6 <sup>th</sup> Edition
Phosphorus	15mg	McCance & Widdowson 6 <sup>th</sup> Edition
Iron	0.3mg	McCance & Widdowson 6 <sup>th</sup> Edition
Magnesium	3mg	McCance & Widdowson 6 <sup>th</sup> Edition
Zinc	0.1mg	McCance & Widdowson 6 <sup>th</sup> Edition
Iodine	2µg	McCance & Widdowson 6 <sup>th</sup> Edition
Potassium	170mg	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 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	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><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**

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: 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.

#### CARROT PUREE

Raw Material Receipt → QA Check



Inspection



Defrosting



Milling



Inspection



Freezing → -18°C QA Check



Inspection



Packing → 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
3	1	31/01/2020	New Entry	G. Oberto
4	1	31/01/2023	3 Year update – general revision	F. Soares
6	1	31/01/2026	3 Year update – general revision	F. Soares

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