

Technical Specification

Product:

Potato Diced 20x20mm IQF

Last Update:

31/01/2023

Product Code:

POT006

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

ORIGIN: UK, Belgium, 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 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 -18°C to await despatch to the UK at -18°C.

DEFECT TOLERANCES

Per 1000g Sample

	<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

Per 250g sample

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