



Product Specification

Product Code: DPPP001

Product: Dried, parsnip powder

Description : Dried Parsnip powder, packed in blue, food grade, blue PE heat sealed bags.

Intended Use: Sold as a dry, bulk ingredient for various customer uses.

Process: Surplus washed parsnips diced and pureed, passed over a drum dryer to produce a flake. Flake is then milled to a fine powder and packed into food grade, blue PE sack and heat sealed. Label applied and palletised

Characteristics	Descriptions
Ingredients	Parsnips 100%
Appearance	A light cream white, free flowing powder, free from lumps.
Shape	Small granular particles (sand like texture)
Size	Max 5% retained on 500-micron sieve
Flavour & odour	Typical characteristic of parsnips
Country of origin	UK
Extraneous matter	<2%
Moisture	Target 3%, Max 7%
Pesticides & Heavy Metals	Complies with EU regulations

Microbiological Standards

	Units	Target	Maximum
Aerobic Plate Count @ 30oC	cfu/g	1000	10000
Clostridium perfringens	cfu/g	<10	100
Coagulase positive staphylococcus	cfu/g	<20	100
Coliforms	cfu/g	<10	100
Escherichia coli	cfu/g	<10	10
Moulds 25oC	cfu/g	<100	1000
Yeasts 25oC	cfu/g	<100	1000
Salmonella	/25g	Not Detected	Not Detected
Water activity		<0.4	0.55

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Typical Nutritional Information – Calculated from McCance & Widdowson Version 7

<i>Test</i>	<i>Method Ref</i>	<i>Result</i>	<i>Units</i>
Energy (KJ)	TES-AC-335	1620	<i>kJ/100g</i>
Energy (Kcal)	TES-AC-335	389	<i>kcal/100g</i>
Fat (weibull stoldt)	TES-AC-536	14.3	<i>g/100g</i>
Fatty Acids saturates	TES-AC-090	2.8	<i>g/100g</i>
Fatty Acids monounsaturates	TES-AC-090	1.3	<i>g/100g</i>
Fatty Acids polyunsaturates	TES-AC-090	9.6	<i>g/100g</i>
Fatty Acid trans	TES-AC-090	<0.1	<i>g/100g</i>
Carbohydrate Total	TES-AC-335	72.4	<i>g/100g</i>
Carbohydrate available	TES-AC-335	45.0	<i>g/100g</i>
Total Sugar HPLC (Non UKAS)	TES-AC-270	9.7	<i>g/100g</i>
Total Dietary fibre (AOAC)	TES-AC-203	27.4	<i>g/100g</i>
Protein (Kjeldahl)	TES-AC-087	6.2	<i>g/100g</i>
Protein (Kjeldahl) N Factor	TES-AC-087	6.25	
Total Sodium	TES-AC-686	34	<i>mg/100g</i>
Equivalent Salt	TES-AC-686	<0.1	<i>g/100g</i>
Moisture at 102°C	TES-AC-097	1.3	<i>g/100g</i>
Ash at 525°C	TES-AC-086	5.72	<i>g/100g</i>

- Calculated value

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Description Allergen Information ✓ = does not contain

Cereal/Wheat Products	✓	Seafood and shellfish	✓
Lupin (i.e., leguminous plants, lupin flour)	✓	Milk and Dairy Products	✓
Peanuts and products thereof	✓	Soybean and products thereof	✓
Mustard and products thereof	✓	Products containing Sulphur dioxide and sulphites >10mg/kg	✓
Egg products	✓	Fish and fish products	✓
Mollusks (including squid & octopus)	✓	Nut and nut products	✓
Sesame seed and products thereof	✓	Celery and products thereof	✓

Additional Information ✓ = does not contain

Animal products	✓	Preservatives	✓
Flavours	✓	Colours	✓

This product has not been:

Genetically Modified
Enzymatically Modified
Irradiated

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Dried Parsnips Powder 15Kg.

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Food Ingredients:

Composition : Dried Parsnips 100%

Declaration: Whole Parsnips diced, pureed, dried, and milled. Moisture Content: <7%.

Storage Instructions:

Store in a cool dry place away from dry lights. Once opened use within 2 weeks.

Reseal after use.

Produced By: Huntapac Produce Ltd.

Address: Plantation Road L40 8JT.

FOOD HYGIENE ID: GB926067

LOT DETAILS:

Lot Number: XXXX (sequential number)

Best Before Date: MM/YYYY

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Metal Detection

The product is metal detected to ensure free from any metal above 2.0 mm ferrous, 2.5mm Stainless Steel, 2.5 mm Non-ferrous

Country of Origin : UK

Typical Shelf life : Target is 12 months (more testing to be done)

Storage conditions : Store in cool, dry conditions away from bright lights, maximum relative humidity <70%, away from direct sunlight and strong odours.
: Once opened reseal bag and use within 2 weeks.

Packaging : 15 kg food grade blue polythene (MDPE) ingredient bag

Labelling : Adhesive label applied with Product name, Weight, Batch Code & Best Before

Pallet : Chep ISPM15 pallet

Specification Approval	
Supplier	Huntapac Produce Ltd
Signed	Matei Adjudeanu – Technical Manager
Date	26.07.2023

<i>Please return signed copy of this page within 10 days of receipt to confirm acceptance, if you do not return signed copy Huntapac Produce ltd will consider the specification acceptable to your company</i>	
Customer	
Signed	
Date	

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