



Head Office : The Old Grammar School, 3-7 Market Square, Amersham, Bucks. HP7 ODF
Tel: (44) 1494 434600 Fax: (44) 1494 434435
Email: roddy@foodnet.ltd.uk
Rhys@foodnet.ltd.uk

Product Specification

10mm Diced Leeks

Date: 25th March 2008

Page 1 of 9

PACK SIZE 1 x 10kg

ORIGIN: Turkey / Belgium / Poland

GENERAL The product shall be prepared from fresh sound raw material that is free from all toxic residues and taints. The final product shall comply with all current U.K. and E.C. Food Legislation.

INGREDIENTS Leek 100% Declare as: Leek
(*Allium ampeloprasum*)

PROCESSING Leeks are delivered fresh, topped and tailed to the factory, each load is sampled and assessed for foreign material and physical defects. The load is then cleaned, diced, frozen and filled into bulk palletainers and stored in bulk at -23°C or below.

PACKING During packing, the diced leeks are inspected before weighing and filled into cartons which have blue polythene liners and are sealed using blue tape. The cartons are printed Best Before (24 months), and Production date coded, metal detected and check weighed, palletised and stretch-wrapped before being returned to store at -25°C to await despatch.

Code Number	Issue Date	Version Number	Issued By	Complied By
FN1002	23 rd June 2007	Four	Foodnet Ltd	Alan Gosling

QUALITY CONTROL Checks are carried out on the following: -

Processing: -	Raw material Final Product Temperature
Packing: -	Metal detection Check weighing Final product physical defect levels Organolepsis Case quantity Case sealing Case coding and print quality

DEFECT TOLERANCES Product shall be checked at least hourly against the following tolerances for defects: -**Per 500g**

Clumps	10% w/w
Foreign Material	Nil
EVM	Nil
Blemish	2% w/w
Root	1
Oversize >15mm	5% w/w
Undersize <6mm	10% w/w

DEFINITIONS OF DEFECTS**Clumps**

These are frozen dice of leek welded together to such an extent that they cannot be separated without causing damage to the dice.

Foreign Material

This includes any material other than that derived from the leek or defined as EVM, such as insects, pieces of insects, wood, glass, stones, metal, paint, grease, oil, foreign vegetable material or any other material which would render the product unacceptable.

EVM

This includes any free vegetable matter that is derived from the leek not including roots.

Blemish

This includes leek dice that are blemished to the extent that the area affected is greater than 6mm in diameter, either as a single blemish or an aggregate of blemishes on the same slice.

Code Number	Issue Date	Version Number	Issued By	Complied By
FN1002	23 rd January 2003	Four	Foodnet Ltd	Alan Gosling

Root

These are dice that have adhering root structures.

Oversize

These are dice measuring greater than 15mm between the cut surfaces.

Undersize

These are dice measuring less than 6mm between the cut surfaces.

ORGANOLEPSIS (Carried out on a cooked sample.)**COLOUR**

Characteristic bright mix of green and white dice.

FLAVOUR

Full, natural and characteristic leek flavour.

TEXTURE

Tender and firm, with a yielding bite. Dice may be slightly fibrous.



AVERAGE SAMPLE

Code Number	Issue Date	Version Number	Issued By	Complied By
FN1002	23 rd June 2007	Four	Foodnet Ltd	Alan Gosling

MICROBIOLOGICAL

Organism	Target	Maximum
T V C @ 30°C	5×10^5	1×10^6
Total Coliforms	1×10^3	1×10^4
E. coli	1×10^1	1×10^2
Staph aureus	1×10^2	2×10^2
Yeast & Mould	1×10^3	5×10^3
Salmonella	Absent in 25g	Absent in 25g
Listeria monocytogenes	Absent in 25g	1×10^2

ANALYTICAL

N/A – unblanched product

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 hourly using 3.5mm ferrous and 3.5mm non-ferrous test pieces.

CODING

Best Before End shall be twenty four months following the month of packing e.g. if packed in March 2008 then BEST BEFORE END MARCH 2010.

Production / Traceability Code Four figure International date code (Year number, Day number) plus factory identification code and shift code e.g. product packed 1 January 2008 = **8001**.

CARTON LINERS

Dark blue food grade polythene liner of a **minimum** thickness of 45µm.

CARTONS

Corrugated fibreboard of glued construction, no metal staples to be used. Shall be sealed using dark blue adhesive tape.

Code Number	Issue Date	Version Number	Issued By	Complied By
FN1002	23 rd June 2007	Four	Foodnet Ltd	Alan Gosling

NUTRITIONAL INFORMATION

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

100g of uncooked leek typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	22	McCance & Widdowson 5 th Edition
Energy - kJ	93	McCance & Widdowson 5 th Edition
Moisture	90.8g	McCance & Widdowson 5 th Edition
Carbohydrate	2.8g	McCance & Widdowson 5 th Edition
- as sugars	2.1g	McCance & Widdowson 5 th Edition
- as polyols	0.0g	McCance & Widdowson 5 th Edition
- as starch	0.3g	McCance & Widdowson 5 th Edition
Fat	0.5g	McCance & Widdowson 5 th Edition
- as saturates	0.1g	McCance & Widdowson 5 th Edition
- as mono unsaturates	0.1g	McCance & Widdowson 5 th Edition
- as poly unsaturates	0.3g	McCance & Widdowson 5 th Edition
Protein	1.6g	McCance & Widdowson 5 th Edition
Fibre	2.2g	McCance & Widdowson 5 th Edition
Sodium	2mg	McCance & Widdowson 5 th Edition
Cholesterol	0.0mg	McCance & Widdowson 6 th Edition
Vitamin A	122µg	McCance & Widdowson 6 th Edition
Vitamin B ₆	0.48mg	McCance & Widdowson 6 th Edition
Vitamin B ₁₂	0.0mg	McCance & Widdowson 6 th Edition
Vitamin C	17mg	McCance & Widdowson 6 th Edition
Vitamin D	0.0µg	McCance & Widdowson 6 th Edition
Vitamin E	0.92mg	McCance & Widdowson 6 th Edition
Thiamin	0.29mg	McCance & Widdowson 6 th Edition
Riboflavin	0.05mg	McCance & Widdowson 6 th Edition
Niacin	0.4mg	McCance & Widdowson 6 th Edition
Folic Acid	56µg	McCance & Widdowson 6 th Edition
Biotin	1.4µg	McCance & Widdowson 6 th Edition
Pantothenic Acid	0.12mg	McCance & Widdowson 6 th Edition
Calcium	24mg	McCance & Widdowson 6 th Edition
Phosphorus	44mg	McCance & Widdowson 6 th Edition
Iron	1.1mg	McCance & Widdowson 6 th Edition
Magnesium	3mg	McCance & Widdowson 6 th Edition
Zinc	0.2mg	McCance & Widdowson 6 th Edition
Iodine	0.0µg	McCance & Widdowson 6 th Edition
Potassium	260mg	McCance & Widdowson 6 th Edition

Code Number	Issue Date	Version Number	Issued By	Complied By
FN1002	23 rd June 2007	Four	Foodnet Ltd	Alan Gosling

GMO DECLARATION

Does the product, or any of its ingredients contain any genetically modified material (whether viable or not)? YES / NO

Is the product or any of its ingredients not substantially equivalent as a consequence of the use of genetic modification? YES / NO

Is the product or any of its ingredients produced from, but not containing any genetically modified material? YES / NO

Have genetically modified organisms been used as processing aids or additives used in connection with the production of the food or any of its ingredients? YES / NO

Have genetically modified organisms been used to produce processing aids or additives but where such genetically modified organisms are not present in the processing aid as used in connection with the production of the food or any of its ingredients? YES / NO

Name: Alan Gosling Job Title: Technical Consultant

Signature:  Date: 25th March 2008

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: Alan Gosling Job Title: Technical Consultant

Signature:  Date: 25th March 2008

Where any answer is YES, see details below.

Product or Material	Details of Genetic Modification

I confirm I have made any necessary enquiries and obtained relevant written assurances from suppliers to verify the accuracy of the details provided above. I confirm the above data supplied is correct and can be used without reservation to advise customers.

Code Number	Issue Date	Version Number	Issued By	Complied By
FN1002	23 rd June 2007	Four	Foodnet Ltd	Alan Gosling

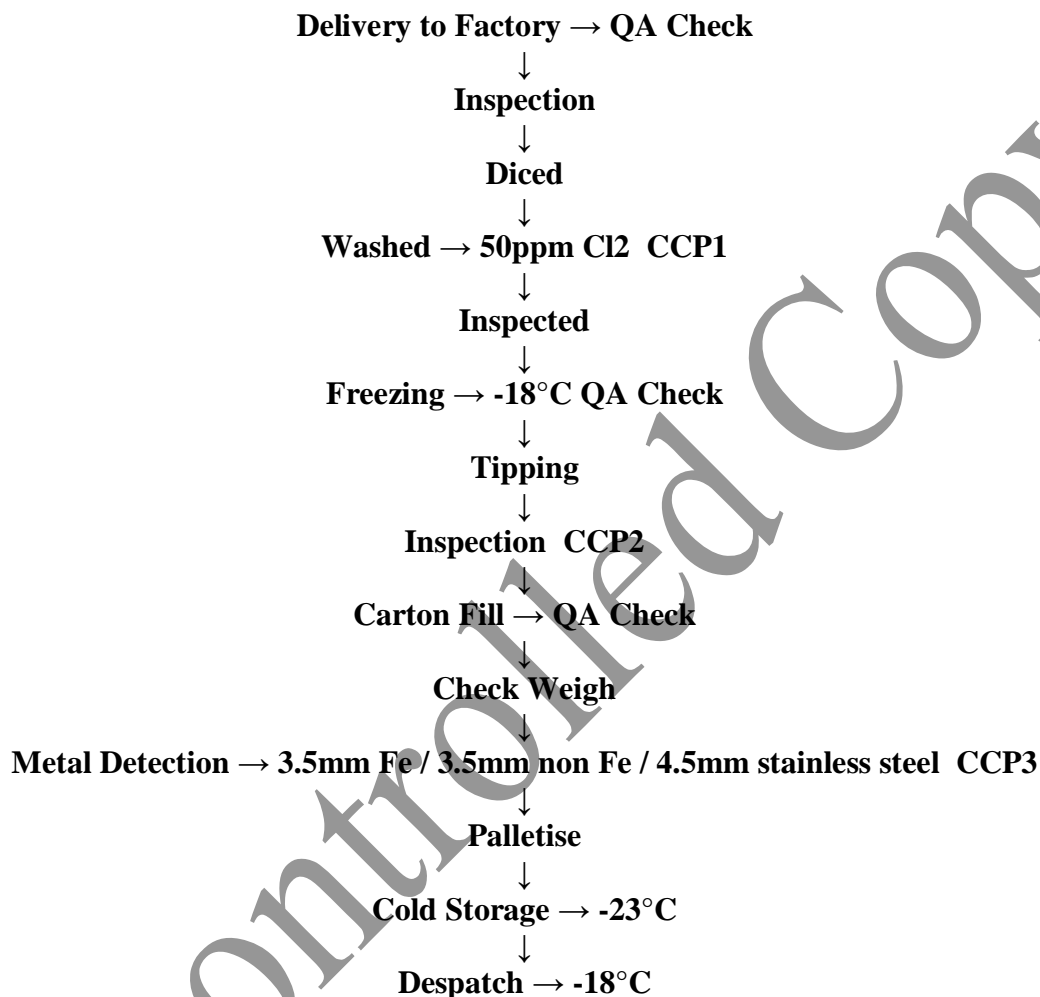
FOOD INTOLERANCE

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/Crustaceans/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/Celariac	NO	
Lupins	NO	
*Including any product derived from slaughtered animals, e.g. gelatine, rennet		
**Including wheat, corn, barley, rye, oats, etc.		
Is the material suitable for:		
Vegetarians?	Y / N	
Vegans?	Y / N	
Kosher?	Y / N	
Halal?	Y / N	
Organic?	Y / N	

FOOD ADDITIVES

E. Number	Name	In Which Ingredient	Function in Ingredient	Function in Final Product	% In Final Product
None					

Code Number	Issue Date	Version Number	Issued By	Complied By
FN1002	23 rd June 2007	Four	Foodnet Ltd	Alan Gosling

PROCESS INFORMATION**PROCESS FLOW CHART****DICED LEEK****CRITICAL CONTROL POINTS:**

to include time / temperature / frequency / target and sensitivity of all process steps.

CCP Number	Process Step	Controls in place
CCP1	Chlorine to minimise microbiological loading. Half hourly checks.	Maintain at 50ppm free Cl ₂
CCP2	Inspection of the product. Continuous control	To remove foreign material via manual inspection
CCP3	Metal detector efficiency. Hourly checks.	Testing of detector using certified test pieces of 3.5mm Ferrous and non-Ferrous & 4.5mm stainless steel.

Code Number	Issue Date	Version Number	Issued By	Complied By
FN1002	23 rd June 2007	Four	Foodnet Ltd	Alan Gosling

COSHH Data For Frozen Vegetables

Treat as you would any frozen material i.e. if engaged in prolonged handling of the vegetables wear gloves.

Care should be used when lifting full cases of frozen vegetables.

There are no other perceived COSHH implications regarding the use of frozen vegetables.

**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: Alan Gosling

Job Title: Technical Consultant

Signature: 

Date: 25th March 2008

Signed on behalf of the Customer:-

Name:

Job Title:

Signature:

Date:

Code Number	Issue Date	Version Number	Issued By	Complied By
FN1002	23 rd June 2007	Four	Foodnet Ltd	Alan Gosling