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## Product Specification

### 7mm Turkish Sliced Leeks

Date: 30<sup>th</sup> January 2008

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**PACK SIZE** 1 x 10kg

**ORIGIN:** Turkey

**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, sliced, frozen and filled into bulk palletainers and stored in bulk at  $-23^{\circ}\text{C}$  or below.

**PACKING** During packing, the sliced 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  $-25^{\circ}\text{C}$  to await despatch.

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**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 1000g**

Foreign Material	Nil
EVM	Nil
Major Blemish	1
Minor Blemish	5
Root	1
Whole Rings	20% w/w Minimum
Badly Cut	5% w/w
Oversize >9mm	10% w/w
Undersize <5mm	10% w/w
Colour White/Green	30:70% w/w

**DEFINITIONS OF DEFECTS****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 which is derived from the leek not including roots.

**Major Blemish**

This includes leek slices which 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.

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**Minor Blemish**

This includes leek slices which are blemished to the extent that the area affected is between 2mm and 6mm in diameter, either as a single blemish or an aggregate of blemishes on the same slice. Blemishes less than 2mm in diameter shall be ignored.

**Root**

These are slices which have adhering root structures.

**Whole Rings**

These are slices which are intact.

**Badly Cut**

These are slices where the cut is not perpendicular and the slice width is greater than twice the slice length.

**Oversize**

These are slices measuring greater than 9mm between the cut surfaces.

**Undersize**

These are slices measuring less than 5mm between the cut surfaces.

**Colour**

The colour ratio is 30% white, 60% pale green and 10% dark green.

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

Characteristic bright mix of green and white slices in the ratio of 70:30.

**FLAVOUR**

Full, natural and characteristic leek flavour.

**TEXTURE**

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



Average sample

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**MICROBIOLOGICAL**

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

**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 May 2008 then BEST BEFORE END MAY 2010.

Production / TraceabilityCode 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.

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**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 <sup>th</sup> Edition
Energy - kJ	93	McCance & Widdowson 5 <sup>th</sup> Edition
Moisture	90.8g	McCance & Widdowson 5 <sup>th</sup> Edition
Carbohydrate	2.8g	McCance & Widdowson 5 <sup>th</sup> Edition
- as sugars	2.1g	McCance & Widdowson 5 <sup>th</sup> Edition
- as polyols	0.0g	McCance & Widdowson 5 <sup>th</sup> Edition
- as starch	0.3g	McCance & Widdowson 5 <sup>th</sup> Edition
Fat	0.5g	McCance & Widdowson 5 <sup>th</sup> Edition
- as saturates	0.1g	McCance & Widdowson 5 <sup>th</sup> Edition
- as mono unsaturates	0.1g	McCance & Widdowson 5 <sup>th</sup> Edition
- as poly unsaturates	0.3g	McCance & Widdowson 5 <sup>th</sup> Edition
Protein	1.6g	McCance & Widdowson 5 <sup>th</sup> Edition
Fibre	2.2g	McCance & Widdowson 5 <sup>th</sup> Edition
Sodium	2mg	McCance & Widdowson 5 <sup>th</sup> Edition
Vitamin A	122µg	McCance & Widdowson 5 <sup>th</sup> Edition
Vitamin B <sub>6</sub>	0.48mg	McCance & Widdowson 5 <sup>th</sup> Edition
Vitamin B <sub>12</sub>	0µg	McCance & Widdowson 5 <sup>th</sup> Edition
Vitamin C	17mg	McCance & Widdowson 5 <sup>th</sup> Edition
Vitamin D	0µg	McCance & Widdowson 5 <sup>th</sup> Edition
Vitamin E	0.92mg	McCance & Widdowson 5 <sup>th</sup> Edition
Thiamin	0.29mg	McCance & Widdowson 5 <sup>th</sup> Edition
Riboflavin	0.05mg	McCance & Widdowson 5 <sup>th</sup> Edition
Niacin	0.4mg	McCance & Widdowson 5 <sup>th</sup> Edition
Folic Acid	53µg	McCance & Widdowson 5 <sup>th</sup> Edition
Biotin	1.4µg	McCance & Widdowson 5 <sup>th</sup> Edition
Pantothenic Acid	0.12mg	McCance & Widdowson 5 <sup>th</sup> Edition
Calcium	24mg	McCance & Widdowson 5 <sup>th</sup> Edition
Phosphorus	44mg	McCance & Widdowson 5 <sup>th</sup> Edition
Iron	1.1mg	McCance & Widdowson 5 <sup>th</sup> Edition
Magnesium	3mg	McCance & Widdowson 5 <sup>th</sup> Edition
Zinc	0.2mg	McCance & Widdowson 5 <sup>th</sup> Edition
Iodine	0µg	McCance & Widdowson 5 <sup>th</sup> Edition
Potassium	260mg	McCance & Widdowson 5 <sup>th</sup> Edition

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**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: 30<sup>th</sup> January 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: 30<sup>th</sup> January 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.

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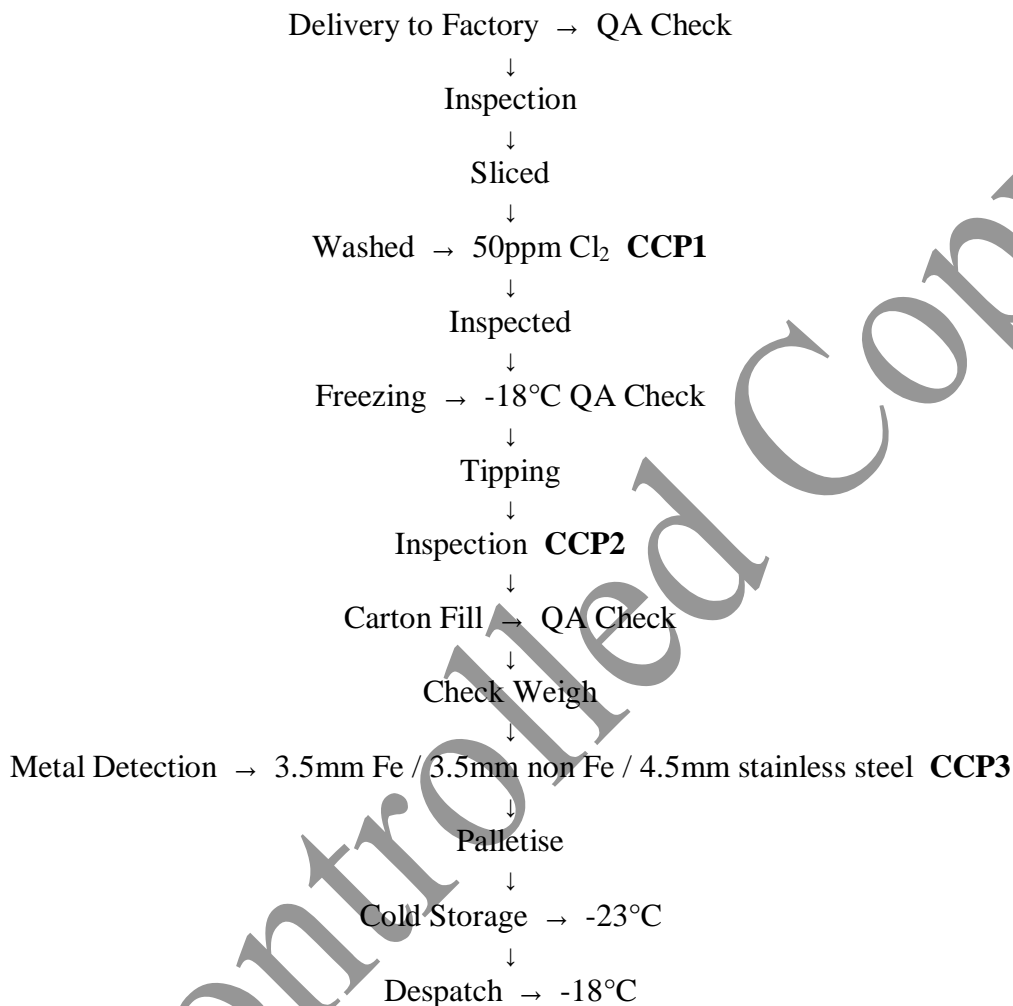
**FOOD INTOLERANCE**

<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/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**

<b>E. Number</b>	<b>Name</b>	<b>In Which Ingredient</b>	<b>Function in Ingredient</b>	<b>Function in Final Product</b>	<b>% In Final Product</b>
None					

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

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

CCP Number	Process Step	Controls in place
CCP2	Chlorine to minimise microbiological loading. Half hourly checks.	Maintain at 50ppm free Cl <sub>2</sub>
CCP4	Inspection of the product. Continuous control	To remove foreign material via manual inspection
CCP5	Metal detector efficiency. Hourly checks.	Testing of detector using certified test pieces of 3.5mm Ferrous and non-Ferrous.

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