



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**

### **6mm Sliced Red Onion**

Date: 8<sup>th</sup> August 2008

Page 1 of 9

**PACK SIZE** 1 x 10kg

**ORIGIN:** Poland / Turkey / China / Spain

**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** Onions 100% Declare as: Onions  
(*Allium cepa*)

**PROCESSING** Onions are delivered fresh and peeled 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. The onions are sampled and assessed against specification. The palletainers are then labelled and transferred to the cold store, where they are stored at  $-23^{\circ}\text{C}$  until required for packing.

**PACKING** During packing, the onions are inspected before weighing and filling into cartons. Cases are printed with product description, production code and Best Before End declaration, sealed, palletised and stretch-wrapped before being returned to store at  $-23^{\circ}\text{C}$  to await despatch.

Code Number	Issue Date	Version Number	Issued By	Complied By
FN1002	23 <sup>rd</sup> 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: -

<b><u>1000g sample</u></b>	Clumps	6% w/w
	Foreign material	Nil
	EVM	2
<b><u>500g sample</u></b>	Major Blemishes	6
	Total Blemishes (Major & Minor)	18
	Colour Variants	3% w/w
	Fibrous Root	3
	Oversize	3% w/w
	Undersize	15% w/w

**DEFINITIONS OF DEFECTS****Clumps**

These are frozen slices of onion welded together to such an extent that they cannot be separated without causing damage to the slice. The weight of the dice occurring in the clumps shall be recorded and compared with the tolerance in the table.

**Foreign Material**

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

**Extraneous Vegetable Matter (EVM)**

This includes any vegetable material other than onion that is derived from the onion plant, or other harmless vegetable matter such as brown scale leaves, but excludes fibrous root.

**Major Blemish**

A major blemish is a black or brown discoloured area equal to or greater than an equivalent circle 6mm in diameter, either as a single blemish or as an aggregate of blemishes on the same slice.

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

**Minor Blemish**

A minor blemish is a black or brown discolouration equivalent to a circle of between 2mm and 6mm diameter on the same slice. Blemishes less than 2mm in diameter shall be ignored.

**Colour Variants**

These are slices that are conspicuously different in colour from the majority of the sample. Variants include any dice with purple colouration or noticeable grey tints, and very deep yellow or deep green dice.

**Fibrous Root**

These are dice with tough stem or fibrous roots attached.

**Oversize**

These are slices that are greater than 8mm wide for nominal 6mm slice.

**Undersize**

These are incomplete slices that are less than 25mm in length or less than 4mm wide for nominal 6mm slice, or less than 4mm wide for nominal 6mm slice.

**ORGANOLEPSIS****COLOUR**

Shall have a uniform white or creamy white colour with a red colouration on one surface. May have very slight green-grey tints.

**FLAVOUR**

Full, natural and characteristic onion flavour.

**TEXTURE**

Diced onions shall be uniformly firm and tender.



Average sample

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

**MICROBIOLOGICAL**

Organism	Target	Maximum
T V C @ 30°C	1 x 10 <sup>5</sup>	1 x 10 <sup>6</sup>
Total Coliforms	1 x 10 <sup>3</sup>	5 x 10 <sup>3</sup>
E. coli	1 x 10 <sup>1</sup>	2 x 10 <sup>1</sup>
Yeasts & Moulds	1 x 10 <sup>3</sup>	5 x 10 <sup>3</sup>
Staph aureus	10	1 x 10 <sup>2</sup>
Salmonella	Absent in 25g	Absent in 25g
Listeria Sp.	Absent in 25g	1 x 10 <sup>2</sup>

**ANALYTICAL**

N/A – Un-blanchd 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 non-ferrous, 4.5mm stainless steel 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 / 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 <sup>rd</sup> 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 onion typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	37	McCance & Widdowson 5 <sup>th</sup> Edition
Energy - kJ	155	McCance & Widdowson 5 <sup>th</sup> Edition
Moisture	89.0g	McCance & Widdowson 5 <sup>th</sup> Edition
Carbohydrate	7.5g	McCance & Widdowson 5 <sup>th</sup> Edition
- as sugars	5.3g	McCance & Widdowson 5 <sup>th</sup> Edition
- as polyols	0.0g	McCance & Widdowson 5 <sup>th</sup> Edition
- as starch	Trace	McCance & Widdowson 5 <sup>th</sup> Edition
Fat	0.2g	McCance & Widdowson 5 <sup>th</sup> Edition
- as saturates	Trace	McCance & Widdowson 5 <sup>th</sup> Edition
- as mono unsaturates	Trace	McCance & Widdowson 5 <sup>th</sup> Edition
- as poly unsaturates	0.1g	McCance & Widdowson 5 <sup>th</sup> Edition
Protein	1.2g	McCance & Widdowson 5 <sup>th</sup> Edition
Fibre	1.4g	McCance & Widdowson 5 <sup>th</sup> Edition
Sodium	3mg	McCance & Widdowson 5 <sup>th</sup> Edition
Vitamin A	2µg	McCance & Widdowson 5 <sup>th</sup> Edition
Vitamin B <sub>6</sub>	0.2mg	McCance & Widdowson 5 <sup>th</sup> Edition
Vitamin B <sub>12</sub>	0µg	McCance & Widdowson 5 <sup>th</sup> Edition
Vitamin C	5mg	McCance & Widdowson 5 <sup>th</sup> Edition
Vitamin D	0µg	McCance & Widdowson 5 <sup>th</sup> Edition
Vitamin E	0.31mg	McCance & Widdowson 5 <sup>th</sup> Edition
Thiamin	0.13mg	McCance & Widdowson 5 <sup>th</sup> Edition
Riboflavin	Trace	McCance & Widdowson 5 <sup>th</sup> Edition
Niacin	0.7mg	McCance & Widdowson 5 <sup>th</sup> Edition
Folic Acid	17µg	McCance & Widdowson 5 <sup>th</sup> Edition
Biotin	0.9µg	McCance & Widdowson 5 <sup>th</sup> Edition
Pantothenic Acid	0.11mg	McCance & Widdowson 5 <sup>th</sup> Edition
Calcium	25mg	McCance & Widdowson 5 <sup>th</sup> Edition
Phosphorus	30mg	McCance & Widdowson 5 <sup>th</sup> Edition
Iron	0.3mg	McCance & Widdowson 5 <sup>th</sup> Edition
Magnesium	4mg	McCance & Widdowson 5 <sup>th</sup> Edition
Zinc	0.2mg	McCance & Widdowson 5 <sup>th</sup> Edition
Iodine	3µg	McCance & Widdowson 5 <sup>th</sup> Edition
Potassium	160mg	McCance & Widdowson 5 <sup>th</sup> Edition

Code Number	Issue Date	Version Number	Issued By	Complied By
FN1002	23 <sup>rd</sup> 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: 8<sup>th</sup> August 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: 8<sup>th</sup> August 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 <sup>rd</sup> June 2007	Four	Foodnet Ltd	Alan Gosling

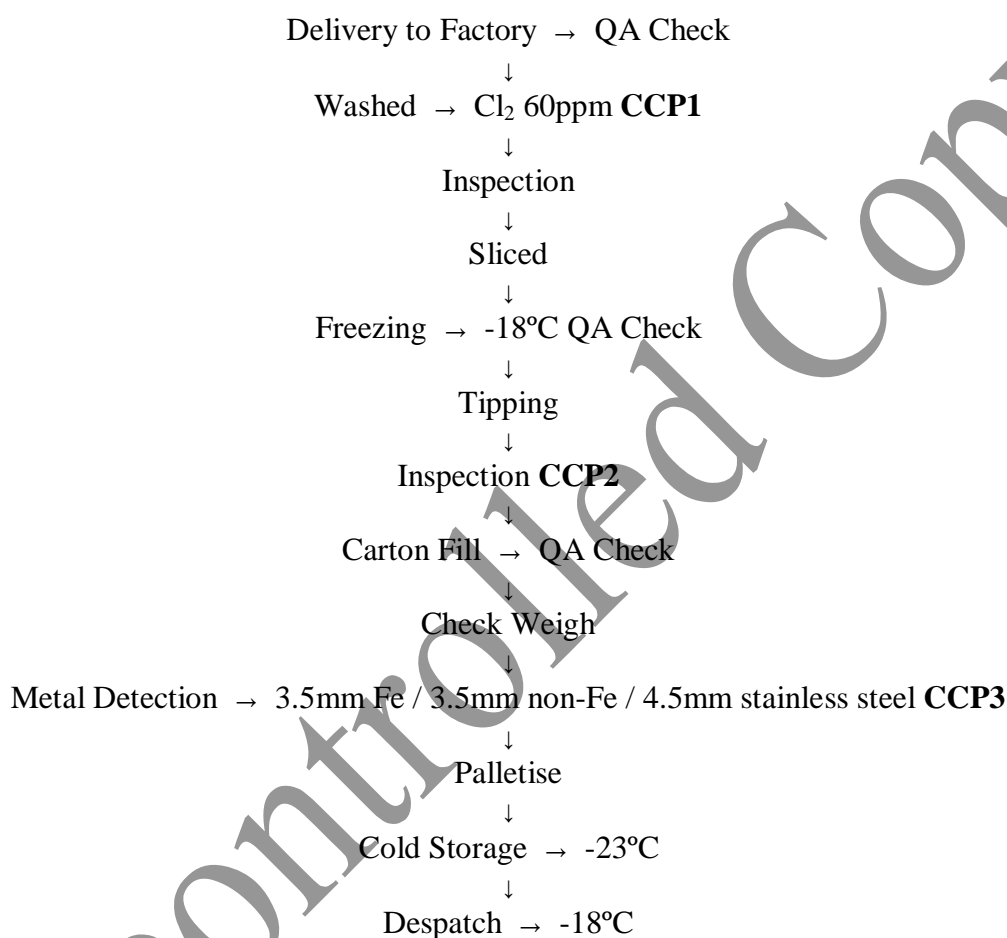
**FOOD INTOLERANCE**

<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/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**

<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					

<b>Code Number</b>	<b>Issue Date</b>	<b>Version Number</b>	<b>Issued By</b>	<b>Complied By</b>
FN1002	23 <sup>rd</sup> June 2007	Four	Foodnet Ltd	Alan Gosling

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

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

CCP Number	Process Step	Controls in place
CCP1	Chlorine added at 60ppm to minimise microbiological loading Half hourly checks.	Lovibond comparator checks.
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 <sup>rd</sup> 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: 8<sup>th</sup> August 2008

Signed on behalf of the Customer:-

Name:

Job Title:

Signature:

Date:

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