

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: -

<u>250g Sample</u>	Clumps (>10g)	5% w/w
	Foreign Material	Nil
	E.V.M.	1
	Size <3cm long or >5cm long	30% w/w max
	Colour – Natural proportions of green & white	

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 slice 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 spring onion which is derived from the onion plant, or other harmless vegetable matter such as leaves.

Size

This is the percentage of pieces which measure either less than 30mm or greater than 50mm between the cut surfaces.

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ORGANOLEPSIS**COLOUR**

Bright, uniform mixture of green & white, typical of the product.

FLAVOUR

Full, characteristic fresh flavour, typical of spring onions.

TEXTURE

Uniformly tender, with no stringy tough material or hard basal root.



Average sample

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MICROBIOLOGICAL

Organism	Target	Maximum
T V C @ 30°C	1 x 10 ⁵	1 x 10 ⁶
Total Coliforms	1 x 10 ³	5 x 10 ³
E. coli	Nil	1 x 10 ¹
Yeasts	1 x 10 ³	5 x 10 ³
Listeria sp.	Absent in 25g	1 x 10 ²
Salmonella	Absent in 25g	Absent in 25g

ANALYTICAL

N/A – Un-blanching 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** (YDDD).

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 spring onion typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	23	McCance & Widdowson 6 th Edition
Energy - kJ	98	McCance & Widdowson 6 th Edition
Moisture	92.2g	McCance & Widdowson 6 th Edition
Carbohydrate	3.0g	McCance & Widdowson 6 th Edition
- as sugars	2.8g	McCance & Widdowson 6 th Edition
- as polyols	0.0g	McCance & Widdowson 6 th Edition
- as starch	0.2g	McCance & Widdowson 6 th Edition
Fat	0.5g	McCance & Widdowson 6 th Edition
- as saturates	Trace	McCance & Widdowson 6 th Edition
- as mono unsaturates	Trace	McCance & Widdowson 6 th Edition
- as poly unsaturates	0.4g	McCance & Widdowson 6 th Edition
Protein	2.0g	McCance & Widdowson 6 th Edition
Fibre	1.5g	McCance & Widdowson 6 th Edition
Sodium	13mg	McCance & Widdowson 6 th Edition
Cholesterol	0.0mg	McCance & Widdowson 6 th Edition
Vitamin A	620µg	McCance & Widdowson 6 th Edition
Vitamin B ₆	0.13mg	McCance & Widdowson 6 th Edition
Vitamin B ₁₂	0.0mg	McCance & Widdowson 6 th Edition
Vitamin C	26mg	McCance & Widdowson 6 th Edition
Vitamin D	0.0µg	McCance & Widdowson 6 th Edition
Vitamin E	0.0mg	McCance & Widdowson 6 th Edition
Thiamin	0.05mg	McCance & Widdowson 6 th Edition
Riboflavin	0.03mg	McCance & Widdowson 6 th Edition
Niacin	0.5mg	McCance & Widdowson 6 th Edition
Folic Acid	54µg	McCance & Widdowson 6 th Edition
Biotin	0.0µg	McCance & Widdowson 6 th Edition
Pantothenic Acid	0.07mg	McCance & Widdowson 6 th Edition
Calcium	7mg	McCance & Widdowson 6 th Edition
Phosphorus	29mg	McCance & Widdowson 6 th Edition
Iron	1.9mg	McCance & Widdowson 6 th Edition
Magnesium	12mg	McCance & Widdowson 6 th Edition
Zinc	0.4mg	McCance & Widdowson 6 th Edition
Iodine	0.0µg	McCance & Widdowson 6 th Edition
Potassium	260mg	McCance & Widdowson 6 th 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: 5th June 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: 5th June 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

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					

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PROCESS INFORMATION**PROCESS FLOW CHART****SLICED SPRING ONIONS**

Raw Material Receipt → QA Check

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Storage → 2-5°C

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Trimming

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Inspection

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Washing → 1-2% Salt solution

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Washing → 5-8ppm Cl₂ **CCP1**

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Inspection

↓

Washing → 3-5ppm Cl₂

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Cutting

↓

De-watering

↓

Freezing → -18°C QA Check

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Cold Storage → -23°C

↓

Tipping

↓

Inspection **CCP2**

↓

Carton Fill → QA Check

↓

Check Weigh

↓

Metal Detection → 5.0mm Fe / 5.0mm non Fe / 6.3mm stainless steel **CCP3**

↓

Palletise

↓

Cold Storage → -23°C

↓

Despatch → -18°C

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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 microbiology loading. Hourly checks.	Ensure Cl ₂ level is kept between 5-8ppm.
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 5.0mm Ferrous & non-Ferrous, 6.3mm stainless steel.

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: 5th June 2008

Signed on behalf of the Customer:-

Name:

Job Title:

Signature:

Date:

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