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Product Specification

Onion Puree Frozen 1x14kg

Date: 16th December 2009

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PACK SIZE 1 x 14kg plastic bucket.

ORIGIN: UK / Poland / China

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: Onion
(*Allium cepa*)

PROCESSING Onions are delivered fresh to the factory, each load is sampled and assessed for foreign material and physical defects. The load is then cleaned, peeled, diced, blanched, 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°C until required for packing.

PACKING During pureeing & packing, the frozen onions are defrosted prior to being milled. The puree is pumped from an enclosed storage vessel, metal detected and filled into plastic pails. The cartons are Best Before and Production date coded, check weighed and metal detected, palletised and stretch wrapped before being returned to store at -18°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: -

<u>Per 1000g</u>	<u>Target</u>	<u>Maximum</u>
Foreign Material	Nil	Nil
E.V.M.	Nil	1

DEFINITIONS OF DEFECTS

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 that is derived from the onion plant or other harmless vegetable matter such as leaves or leaf pieces.

ORGANOLEPSIS (Carried out on a cooked sample.)

COLOUR

The colour should be white / light cream to light brown, with the possibility of a yellowy / green tinge.

FLAVOUR

Full characteristic onion flavour, lacking bitterness.

TEXTURE

A smooth homogenous puree free from large pieces of unmilled onion.

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MICROBIOLOGICAL

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

ANALYTICAL

Not applicable, 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 2.0mm ferrous and 2.5mm non-ferrous & 3.0mm stainless steel test pieces.

CODING

Best Before End shall be eighteen months following the month of packing e.g. if packed 1st May 2009 then BEST BEFORE END NOV 2010 or BEST BFORE 01/11/2010.

Production / Traceability Code Four figure International date code (Day number, Year number) e.g. product packed 1 January 2009 = 9001 or 01/01/2009.

PAILS

White food-grade plastic with plastic handle and tamper evident lid. Each pail has a self adhesive label containing coding details.

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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 th Edition
Energy - kJ	155	McCance & Widdowson 5 th Edition
Moisture	89.0g	McCance & Widdowson 5 th Edition
Carbohydrate	7.5g	McCance & Widdowson 5 th Edition
- as sugars	5.3g	McCance & Widdowson 5 th Edition
- as polyols	0.0g	McCance & Widdowson 5 th Edition
- as starch	Trace	McCance & Widdowson 5 th Edition
Fat	0.2g	McCance & Widdowson 5 th Edition
- as saturates	Trace	McCance & Widdowson 5 th Edition
- as mono unsaturates	Trace	McCance & Widdowson 5 th Edition
- as poly unsaturates	0.1g	McCance & Widdowson 5 th Edition
Protein	1.2g	McCance & Widdowson 5 th Edition
Fibre	1.4g	McCance & Widdowson 5 th Edition
Sodium	3mg	McCance & Widdowson 5 th Edition
Cholesterol	0g	McCance & Widdowson 5 th Edition
Vitamin A	2µg	McCance & Widdowson 5 th Edition
Vitamin B ₆	0.2mg	McCance & Widdowson 5 th Edition
Vitamin B ₁₂	0µg	McCance & Widdowson 5 th Edition
Vitamin C	5mg	McCance & Widdowson 5 th Edition
Vitamin D	0µg	McCance & Widdowson 5 th Edition
Vitamin E	0.31mg	McCance & Widdowson 5 th Edition
Thiamin	0.13mg	McCance & Widdowson 5 th Edition
Riboflavin	Trace	McCance & Widdowson 5 th Edition
Niacin	0.7mg	McCance & Widdowson 5 th Edition
Folic Acid	17µg	McCance & Widdowson 5 th Edition
Biotin	0.9µg	McCance & Widdowson 5 th Edition
Pantothenic Acid	0.11mg	McCance & Widdowson 5 th Edition
Calcium	25mg	McCance & Widdowson 5 th Edition
Phosphorus	30mg	McCance & Widdowson 5 th Edition
Iron	0.3mg	McCance & Widdowson 5 th Edition
Magnesium	4mg	McCance & Widdowson 5 th Edition
Zinc	0.2mg	McCance & Widdowson 5 th Edition
Iodine	3µg	McCance & Widdowson 5 th Edition
Potassium	160mg	McCance & Widdowson 5 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: 16th December 2009

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: 16th December 2009

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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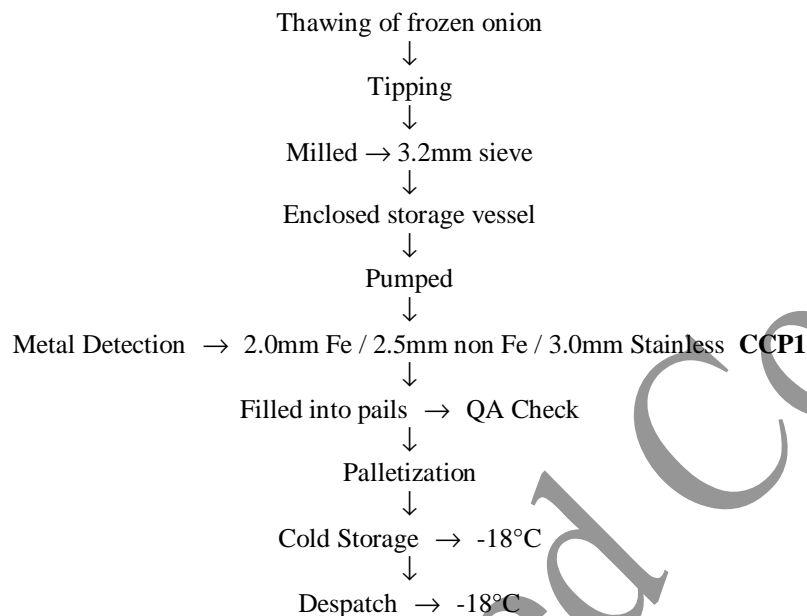
FOOD INTOLERANCE

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****ONION PUREE****CRITICAL CONTROL POINTS:**

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

CCP Number	Process Step	Controls in place
CCP1	Metal detector efficiency. Hourly checks.	Testing of detector using certified test pieces of 3.5mm Ferrous and non-Ferrous, 4.5mm stainless steel.

COSHH Data For Frozen Vegetables

Raw product can cause some irritation to the throat respiratory tract and eyes. If irritation persists wash areas with water and seek medical advice.

Product should be handled in accordance with good hygiene and manufacturing practice. Suitable protective clothing should be worn when handling.

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

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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: 16th December 2009

Signed on behalf of the Customer:-

Name:

Job Title:

Signature:

Date:

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