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Product Specification

10mm Diced Pre-Fried Onions

Date: 29th July 2011

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PACK SIZE

1 x 10kg

ORIGIN:

Spain / Holland

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	95%	Declare as: Onions (<i>Allium cepa</i>)
Sunflower Oil	5%	Sunflower Oil
Or		
Rapeseed Oil	5%	Rapeseed Oil

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, fried, 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 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°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>500g sample</u>	<u>Target</u>	<u>Maximum</u>
Foreign material	Nil	Nil
EVM	0	1
Clumps	3% w/w	5% w/w
Frying Defects	2% w/w	4% w/w
Undersize (<5mm)	5% w/w	10% w/w
Oversize (>15mm)	5% w/w	10% w/w

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 other than onion that is derived from the onion plant, or other harmless vegetable matter such as brown scale leaves.

Clumps

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

Frying Defects

This includes dice that are excessively caramelised or blackened due to excessive cooking and such blemishes are greater than 5mm in diameter. The areas are dark brown or black in colour.

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Undersize

These are dice that measure less than 5mm in diameter.

Oversize

These are dice that measure more than 15mm in diameter.

ORGANOLEPSIS**COLOUR**

Shall have a uniform golden colour. May have very slight green-grey tints.

FLAVOUR

Full, natural and characteristic pre-fried onion flavour.

TEXTURE

Diced onions shall be uniformly firm and tender.



Average sample

MICROBIOLOGICAL

Organism	Target	Maximum
T V C @ 30°C	2.5×10^5	1×10^6
Total Coliforms	5×10^2	1×10^3
E. coli	0.5×10^1	1×10^1
Staph aureus	1×10^1	1×10^2
Salmonella	Absent in 25g	Absent in 25g
Listeria sp.	Absent in 25g	1×10^2

ANALYTICAL

N/A – Un-blanching product

WEIGHT CONTROL

The product shall be packed to minimum weight.

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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 test pieces, 4.5mm stainless steel.

CODING

Best Before End shall be twenty four months following the month of packing e.g. if packed 1st May 2009 then BEST BEFORE END: MAY 2011 or BEST BEFORE: 01/05/2011.

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 2009 = 9001 or 01/01/2009.

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 pre-fried onion typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	123	McCance & Widdowson 5 th Edition
Energy - kJ	512	McCance & Widdowson 5 th Edition
Moisture	80.1g	McCance & Widdowson 5 th Edition
Carbohydrate	6.8g	McCance & Widdowson 5 th Edition
- as sugars	4.8g	McCance & Widdowson 5 th Edition
- as polyols	0.0g	McCance & Widdowson 5 th Edition
- as starch	0.0g	McCance & Widdowson 5 th Edition
Fat	10.2g	McCance & Widdowson 5 th Edition
- as saturates	0.0g	McCance & Widdowson 5 th Edition
- as mono unsaturates	0.0g	McCance & Widdowson 5 th Edition
- as poly unsaturates	0.1g	McCance & Widdowson 5 th Edition
Protein	1.1g	McCance & Widdowson 5 th Edition
Fibre	1.3g	McCance & Widdowson 5 th Edition
Sodium	3mg	McCance & Widdowson 5 th Edition
Cholesterol	0.0g	McCance & Widdowson 5 th Edition
Vitamin A	1.0µg	McCance & Widdowson 5 th Edition
Vitamin B6	0.18mg	McCance & Widdowson 5 th Edition
Vitamin B12	0.0µg	McCance & Widdowson 5 th Edition
Vitamin C	5.0mg	McCance & Widdowson 5 th Edition
Vitamin D	0.0µg	McCance & Widdowson 5 th Edition
Vitamin E	0.28mg	McCance & Widdowson 5 th Edition
Thiamin	0.12mg	McCance & Widdowson 5 th Edition
Riboflavin	0.0mg	McCance & Widdowson 5 th Edition
Niacin	0.6mg	McCance & Widdowson 5 th Edition
Folic Acid	15µg	McCance & Widdowson 5 th Edition
Biotin	1.0µg	McCance & Widdowson 5 th Edition
Pantothenic Acid	0.1mg	McCance & Widdowson 5 th Edition
Calcium	23mg	McCance & Widdowson 5 th Edition
Phosphorus	27mg	McCance & Widdowson 5 th Edition
Iron	0.0mg	McCance & Widdowson 5 th Edition
Magnesium	4.0mg	McCance & Widdowson 5 th Edition
Zinc	0.0mg	McCance & Widdowson 5 th Edition
Iodine	3.0µg	McCance & Widdowson 5 th Edition
Potassium	144mg	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: 29th July 2011

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: 29th July 2011

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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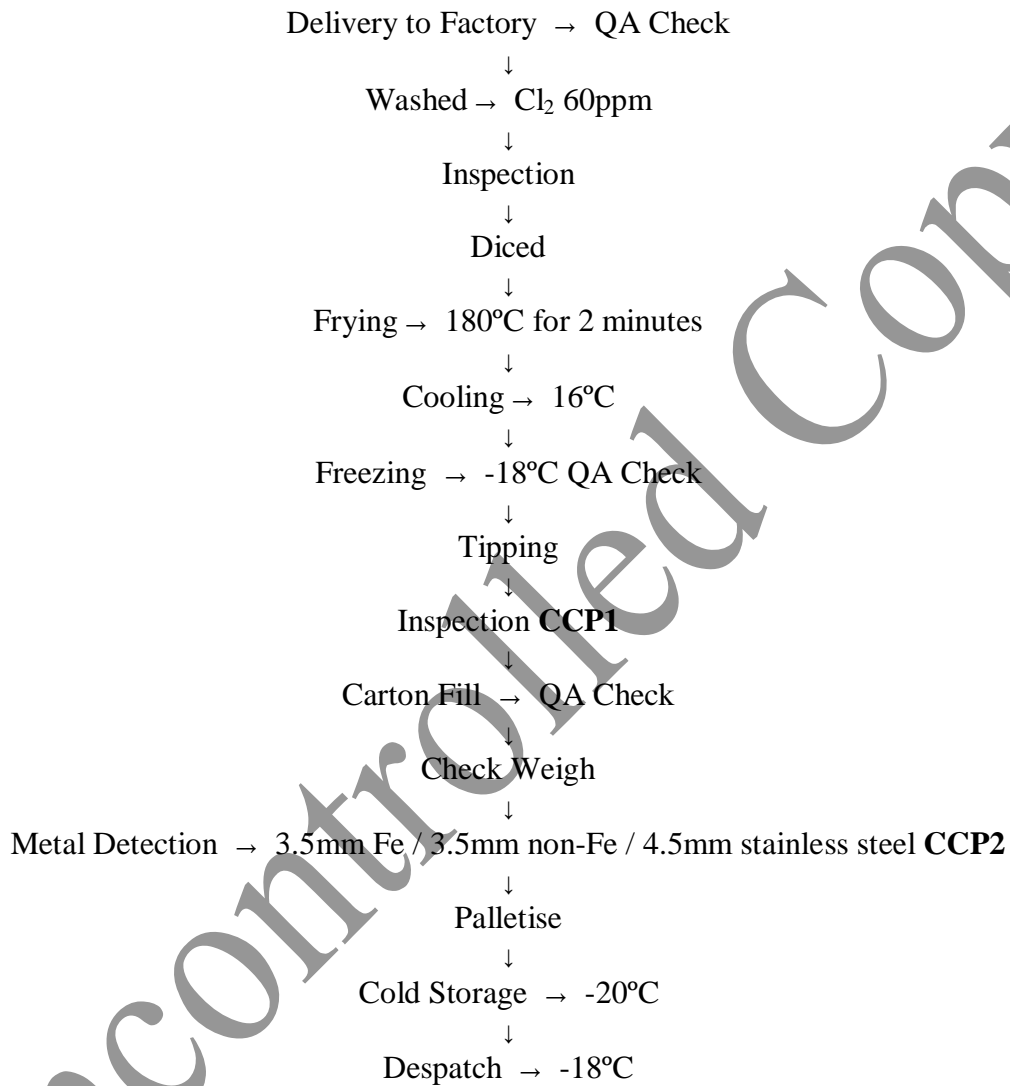
FOOD INTOLERANCE

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****DICED PRE-FRIED ONION****CRITICAL CONTROL POINTS:**

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

CCP Number	Process Step	Controls in place
CCP1	Inspection of the product. Continuous control	To remove foreign material via manual inspection
CCP2	Metal detector efficiency. Hourly checks.	Testing of detector using certified test pieces of 3.5mm Ferrous and non-Ferrous, 4.5mm Stainless Steel.

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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: 29th July 2011

Signed on behalf of the Customer:-

Name: Job Title:

Signature: Date:

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