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## Product Specification

### 20mm Diced Onion

Date: 11<sup>th</sup> September 2011

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#### PACK SIZE

1 x 10kg

#### ORIGIN:

Poland / China / Turkey / 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.

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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: -

<b><u>1000g sample</u></b>	<b><u>Target</u></b>	<b><u>Maximum</u></b>
Clumps	2% w/w	5% w/w
Foreign material	Nil	Nil
EVM	1	5
<b><u>500g sample</u></b>		
Major Blemishes	2	5
Total Blemishes (Major & Minor)	7	15
Colour Variants	3% w/w	5% w/w
Fibrous Root	6% w/w	8% w/w
Oversize >24mm	2% w/w	5% w/w
Undersize <10mm	5% w/w	10% w/w

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

These are 3 or more frozen dice of onion welded together to such an extent that they cannot be separated without causing damage to the dice. 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 which is derived from the onion plant, or other harmless vegetable matter such as brown scale leaves, but excludes fibrous root.

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**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 die.

**Minor Blemish**

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

**Colour Variants**

These are dice which 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**

Dice that are more than 24mm in any one or more dimensions. Nominal dice size is 20 x 20mm by natural thickness of the pericarp.

**Undersize**

Dice that are less than 10mm in any one or more dimensions.

**ORGANOLEPSIS****COLOUR**

Shall have a uniform white or creamy white colour. 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

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**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	1 x 10 <sup>1</sup>	1 x 10 <sup>2</sup>
Salmonella	Absent in 25g	Absent in 25g
Listeria monocytogenes	Absent in 25g	1 x 10 <sup>2</sup>

**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 3.5mm 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 1<sup>st</sup> May 2011 then BEST BEFORE END MAY 2013 or BEST BEFORE 01/05/2013.

Production / Traceability Code Four figure International date code (Year number, Day number) plus factory identification code and shift code e.g. product packed 1st January 2011 = 1001 or 01/01/2011.

**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 onion typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	37	McCance & Widdowson 6 <sup>th</sup> Edition
Energy - kJ	155	McCance & Widdowson 6 <sup>th</sup> Edition
Moisture	89.0g	McCance & Widdowson 6 <sup>th</sup> Edition
Carbohydrate	7.5g	McCance & Widdowson 6 <sup>th</sup> Edition
- as sugars	5.3g	McCance & Widdowson 6 <sup>th</sup> Edition
- as polyols	0.0g	McCance & Widdowson 6 <sup>th</sup> Edition
- as starch	Trace	McCance & Widdowson 6 <sup>th</sup> Edition
Fat	0.2g	McCance & Widdowson 6 <sup>th</sup> Edition
- as saturates	Trace	McCance & Widdowson 6 <sup>th</sup> Edition
- as mono unsaturates	Trace	McCance & Widdowson 6 <sup>th</sup> Edition
- as poly unsaturates	0.1g	McCance & Widdowson 6 <sup>th</sup> Edition
Protein	1.2g	McCance & Widdowson 6 <sup>th</sup> Edition
Fibre	1.4g	McCance & Widdowson 6 <sup>th</sup> Edition
Sodium	3mg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin A	2µg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin B <sub>6</sub>	0.2mg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin B <sub>12</sub>	0µg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin C	5mg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin D	0µg	McCance & Widdowson 6 <sup>th</sup> Edition
Vitamin E	0.31mg	McCance & Widdowson 6 <sup>th</sup> Edition
Thiamin	0.13mg	McCance & Widdowson 6 <sup>th</sup> Edition
Riboflavin	Trace	McCance & Widdowson 6 <sup>th</sup> Edition
Niacin	0.7mg	McCance & Widdowson 6 <sup>th</sup> Edition
Folic Acid	17µg	McCance & Widdowson 6 <sup>th</sup> Edition
Biotin	0.9µg	McCance & Widdowson 6 <sup>th</sup> Edition
Pantothenic Acid	0.11mg	McCance & Widdowson 6 <sup>th</sup> Edition
Calcium	25mg	McCance & Widdowson 6 <sup>th</sup> Edition
Phosphorus	30mg	McCance & Widdowson 6 <sup>th</sup> Edition
Iron	0.3mg	McCance & Widdowson 6 <sup>th</sup> Edition
Magnesium	4mg	McCance & Widdowson 6 <sup>th</sup> Edition
Zinc	0.2mg	McCance & Widdowson 6 <sup>th</sup> Edition
Iodine	3µg	McCance & Widdowson 6 <sup>th</sup> Edition
Potassium	160mg	McCance & Widdowson 6 <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: 11<sup>th</sup> September 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: 11<sup>th</sup> September 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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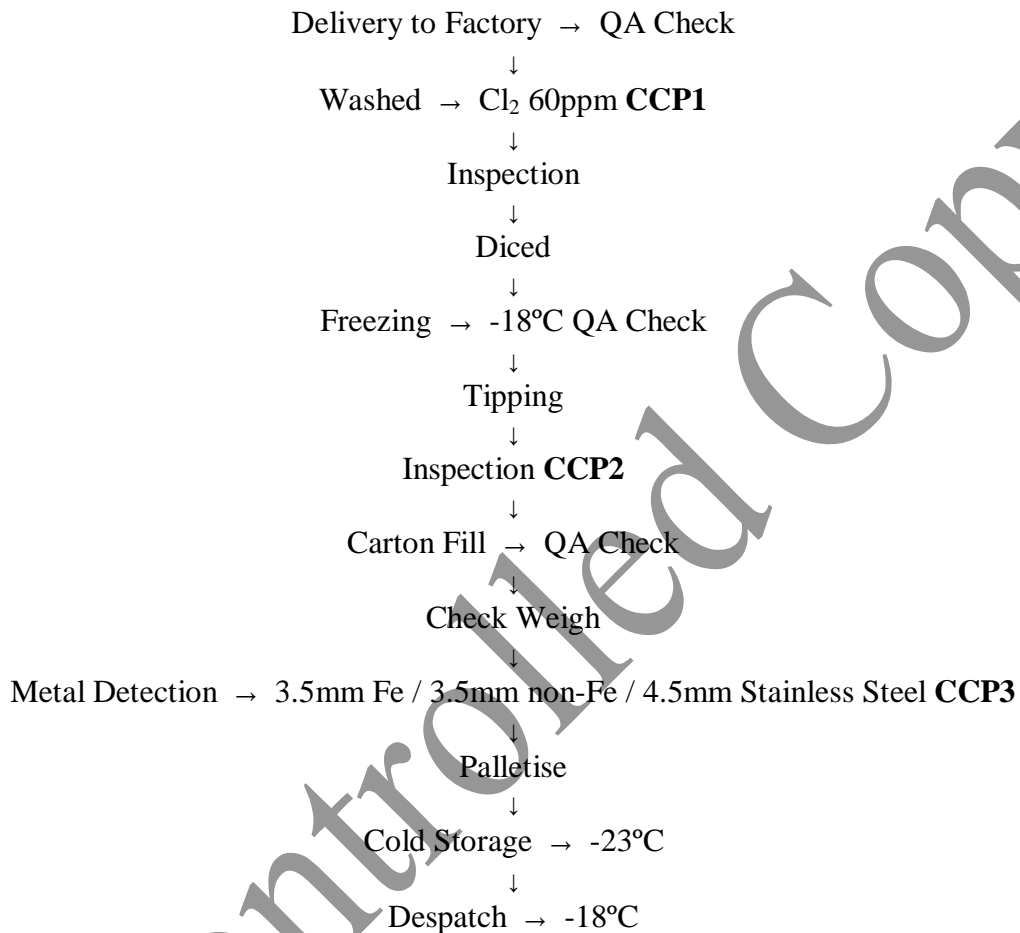
**FOOD INTOLERANCE**

<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					

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**PROCESS INFORMATION****PROCESS FLOW CHART****DICED 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.
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, 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: 11<sup>th</sup> September 2011

Signed on behalf of the Customer:-

Name:

Job Title:

Signature:

Date:

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