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Product Specification

IQF DICED SHALLOT 4mm

Date: 18th January 2012

Page 1 of 9

PACK SIZE 1 x 10kg

ORIGIN: 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 Shallot 100% Declare as: Shallot
(*Allium ascalonicum*)

PARTICLE SIZE 4mm random chopped.

**PROCESSING
PACKING** Shallots are delivered fresh to the factory, each load is sampled and assessed for foreign material and physical defects. The load is then cleaned, selected, peeled, selected, washed 3 times, diced, frozen, metal detected and filled into 10kg cartons. The chopped shallots are sampled and assessed against specification. The cartons are then labelled and transferred to the cold store, where they are stored at -20°C until required for shipping.

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

QUALITY CONTROL Checks are carried out on the following: -

Processing: -

- Raw material
- Final Product
- Temperature
- 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: -

Tolerances:

Per 1000g Sample	Clumps (4 pieces)	6% w/w
	FM	Nil
	EVM	1
Per 125g Sample	Major Blemishes	3
	Total Blemishes (Major & Minor)	15
	Colour Variants	3% w/w
	Oversize (>6mm)	3% w/w
	Undersize (<2mm)	5% w/w

DEFINITIONS OF DEFECTS

Clumps

Where two or more shallots are welded together and cannot be separated without damaging the shallots.

Foreign Material

This includes any material not derived from the shallot plant or defined as EVM. Examples of Foreign Matter include insects, pieces of insects, wood, glass, stones, metal, toxic berries, seed or flower heads, snails, slugs or any other material which will render the product unacceptable.

EVM

This includes any harmless vegetable matter derived from the shallot not including adhering skin fragments.

Major Blemish

A major blemish is a discoloured area (other than green) either as a single blemish or as an aggregate of blemishes covering an area greater than 4mm diameter.

Code Number	Issue Date	Version Number	Issued By	Complied By
FN1002	23 rd June 2008	Four	Foodnet Ltd	Alan Gosling

Minor Blemish

A minor blemish is a discoloured area (other than green) either as a single blemish or an aggregate of blemishes covering an area of less than 4mm diameter. Single blemishes below 2mm shall be ignored.

Colour Variants

This includes any dark areas of brown, grey or black discolouration measuring greater than 1cm².

Over / Undersize

These are dice which are either less than 2mm in the largest dimension or greater than 6mm in the smallest dimension.

ORGANOLEPSIS**COLOUR**

Pale pink and white at the cut surfaces. Some yellow areas and darker pink/violet areas are acceptable.

FLAVOUR

Typical strong taste of fresh shallot with no off flavours.

TEXTURE

Shall be crisp without woodiness.



Average sample

MICROBIOLOGICAL

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

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

ANALYTICAL

N/A

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 1.5mm ferrous, 3.0mm non-ferrous & 2.0mm stainless steel test pieces.

CODING

Best Before End shall be twenty four months following the month of packing e.g. if packed 1st May 2012 then BEST BEFORE END MAY 2014 or BEST BEFORE 01/05/2014.

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 2012 = 2001 or 01/01/2012.

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 rd June 2007	Four	Foodnet Ltd	Alan Gosling

NUTRITIONAL INFORMATION

This data conforms to the requirements of EC Council Directive 90/496/EEC

100g of peeled shallot typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	72	McCance & Widdowson 5 th Edition
Energy - kJ	302	McCance & Widdowson 5 th Edition
Moisture	79.9g	McCance & Widdowson 5 th Edition
Carbohydrate	16.8g	McCance & Widdowson 5 th Edition
Fat	0.1g	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	2.5g	McCance & Widdowson 5 th Edition
Fibre	1.1g	McCance & Widdowson 5 th Edition
Sodium	12mg	McCance & Widdowson 5 th Edition
Vitamin A	60µg	McCance & Widdowson 5 th Edition
Vitamin B6	0.3mg	McCance & Widdowson 5 th Edition
Vitamin B12	0µg	McCance & Widdowson 5 th Edition
Vitamin C	8mg	McCance & Widdowson 5 th Edition
Vitamin D	0µg	McCance & Widdowson 5 th Edition
Vitamin E	0.1mg	McCance & Widdowson 5 th Edition
Thiamin	0.06mg	McCance & Widdowson 5 th Edition
Riboflavin	0.02mg	McCance & Widdowson 5 th Edition
Niacin	0.2mg	McCance & Widdowson 5 th Edition
Folic Acid	0.0µg	McCance & Widdowson 5 th Edition
Biotin	0.0µg	McCance & Widdowson 5 th Edition
Pantothenic Acid	0.29mg	McCance & Widdowson 5 th Edition
Calcium	37mg	McCance & Widdowson 5 th Edition
Phosphorus	60mg	McCance & Widdowson 5 th Edition
Iron	1.2mg	McCance & Widdowson 5 th Edition
Magnesium	21mg	McCance & Widdowson 5 th Edition
Zinc	0.4mg	McCance & Widdowson 5 th Edition
Iodine	3µg	McCance & Widdowson 5 th Edition
Potassium	334mg	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: 18th January 2012

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: 18th January 2012

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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FN1002	23 rd June 2007	Four	Foodnet Ltd	Alan Gosling

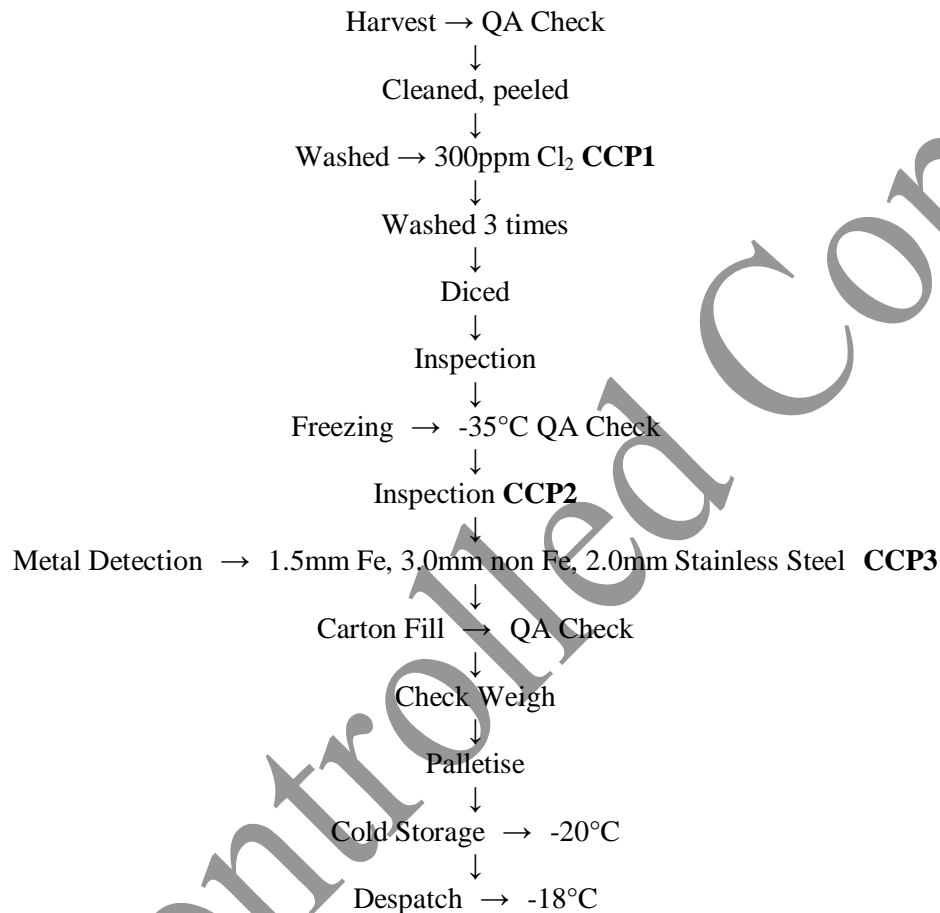
FOOD INTOLERANCE

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****IQF DICED SHALLOT****CRITICAL CONTROL POINTS:**

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

CCP	Process Step	Controls in place
CCP1	Chlorine added at 300ppm to minimise microbiological loading. 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 1.0mm Ferrous and non-Ferrous and 2.0mm 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: 18th January 2012

Signed on behalf of the Customer:-

Name:

Job Title:

Signature:

Date:

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