



Head Office: The Old Grammar School, 3-7 Market Square, Amersham, Bucks. HP7 0DF
Tel: (44) 1494 434600 Email: foodnettechnical@foodnet.ltd.uk

Technical Specification		
Product: Garlic Puree	Last Update: 31/01/2020	Product Code: GAR001

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 and shall comply with all current UK/EU Food Legislation. The product is intended to be used as ingredient that is further processed and heat-treated before final consumption.

INGREDIENTS Garlic 100% Declare as: Garlic
(*Allium sativum*)

PROCESSING The garlic bulbs are delivered and held in chill store at 2°C until required for processing. During processing the bulbs are broken apart, inspected, washed, the bulbs are peeled, washed, inspected, chopped, poured into moulds, frozen (-18°C or below) and stored in bulk at -23°C or below.

PACKING During packing the garlic tablets are inspected before weighing and filling into blue poly lined cartons. The cartons are Best Before and Production date coded, check weighed, metal detected, palletised and stretch-wrapped before being returned to store at -23°C to await despatch to the UK at -18°C.

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

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DEFECT TOLERANCES

Per 1000g

Foreign Material	Nil
EVM	1
Damaged Portions	5% w/w

DEFINITIONS OF DEFECTS

Foreign Material

This includes any material not derived from the garlic 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)

Vegetable material derived from the garlic plant other than the garlic flesh e.g. pieces of leaf etc but does not include skin from the cloves. Vegetable material not from the garlic plant will be counted as Foreign material.

Damaged Portions

These are portions that are less than half the declared size of 15 x 30 x 50mm.

The below minimum numbers of samples should be inspected and average result to be out-of-spec.

Quantity Delivered (Kg)	Minimum samples to be taken (1Kg of product per each item)		
	10Kg Boxes	20Kg Bags	25Kg Bags
<1000	4	2	2
<2000	8	5	4
<5000	10	7	5
<10000	15	10	8
≤27000	20	15	12

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ORGANOLEPSIS (Carried out on a thawed sample.)

COLOUR Typical white to light yellow.

FLAVOUR Characteristic sharp flavour of Chinese garlic.

TEXTURE Fairly uniform, firm but no woodiness.



Average Sample

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MICROBIOLOGICAL

Organism	Target	Maximum
<i>TVC @ 30°C</i>	1×10^5	1×10^6
<i>Total Coliforms</i>	5×10^2	5×10^3
<i>E. coli</i>	Nil	1×10^2
<i>Listeria mono</i>	Absent in 25g	1×10^2
<i>Salmonella</i>	Absent in 25g	Absent in 25g

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 every 2 hours using ferrous, non-ferrous and stainless-steel test pieces.

BEST BEFORE DATE The product shall be twenty-four months following the month of packing. Minimum BB date on delivery: 6 months.

TRACEABILITY INFO Production date or Lot number printed on the label as well as customer order number and/or delivery date.

STORAGE CONDITIONS Keep frozen at - 18°C at all times.

CARTON LINERS Blue food grade polythene liner of a minimum thickness of 30µm.

CARTONS Corrugated fibreboard of glued construction, no metal staples to be used. Shall be sealed using 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 garlic typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	98	McCance & Widdowson 7 th Edition
Energy - kJ	411	McCance & Widdowson 7 th Edition
Carbohydrate	16.3g	McCance & Widdowson 7 th Edition
- as sugars	1.6g	McCance & Widdowson 7 th Edition
- as polyols	0.0g	McCance & Widdowson 7 th Edition
- as starch	14.7g	McCance & Widdowson 7 th Edition
Fat	0.6g	McCance & Widdowson 7 th Edition
- as saturates	0.1g	McCance & Widdowson 7 th Edition
- as mono unsaturates	Trace	McCance & Widdowson 7 th Edition
- as poly unsaturates	0.3g	McCance & Widdowson 7 th Edition
Protein	7.9g	McCance & Widdowson 7 th Edition
Fibre	4.1	McCance & Widdowson 7 th Edition
Sodium	4mg	McCance & Widdowson 7 th Edition
Vitamin A	0	McCance & Widdowson 7 th Edition
Vitamin B ₆	0.38mg	McCance & Widdowson 7 th Edition
Vitamin B ₁₂	0.0µg	McCance & Widdowson 7 th Edition
Vitamin C	17mg	McCance & Widdowson 7 th Edition
Vitamin D	0.0µg	McCance & Widdowson 7 th Edition
Vitamin E	0.01mg	McCance & Widdowson 7 th Edition
Thiamin	0.13mg	McCance & Widdowson 7 th Edition
Riboflavin	0.03mg	McCance & Widdowson 7 th Edition
Niacin	0.3mg	McCance & Widdowson 7 th Edition
Folic Acid	5µg	McCance & Widdowson 7 th Edition
Biotin	0µg	McCance & Widdowson 7 th Edition
Pantothenic Acid	0mg	McCance & Widdowson 7 th Edition
Calcium	19mg	McCance & Widdowson 7 th Edition
Phosphorus	170mg	McCance & Widdowson 7 th Edition
Iron	1.9mg	McCance & Widdowson 7 th Edition
Magnesium	25mg	McCance & Widdowson 7 th Edition
Zinc	1.0mg	McCance & Widdowson 7 th Edition
Iodine	3µg	McCance & Widdowson 7 th Edition
Potassium	620mg	McCance & Widdowson 7 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: Gianluca Oberto

Job Title: Technical Manager

Signature: 


Date: 31st January 2020

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: Gianluca Oberto

Job Title: Technical Manager

Signature: 

Date: 31st January 2020

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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	YES		Garlic 100%		
Poppy Seeds	NO				
Mustard	NO				
Celery/Celeryiac	NO				
Lupins	NO				
*Including any product derived from slaughtered animals, e.g. gelatine, rennet					
**Including wheat, corn, barley, rye, oats, etc.					
<u>Please be aware the manufacturing sites we supply this item from may handle allergens in production. Procedures are in place to prevent cross-contamination.</u>					
Is this product Suitable for:					
Vegans	Yes (Not certified)	Vegetarians	Yes	Organic	No
Halal	Yes (Not certified)	Kosher	Yes (Not certified)		

FOOD ADDITIVES

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E. Number	Name	In Which Ingredient	Function in Ingredient	Function in Final Product	% In Final Product

COSHH Data

Treat as you would any frozen material i.e. if engaged in prolonged handling of the product with gloves.

Care should be used when lifting full cases of product.

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

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: Gianluca Oberto

Job Title: Technical Manager

Signature: 

Date: 31st January 2020

Signed on behalf of the Customer:

Name:

Job Title:

Signature:

Date:

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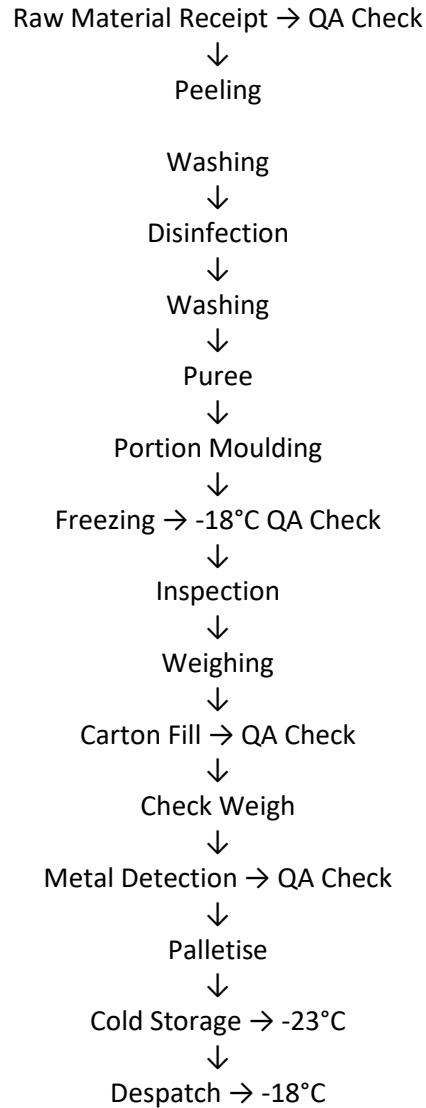
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PROCESS INFORMATION

PROCESS FLOW CHART*

*Note: this is a generic flow chart which does not refer to any specific production site.

PUREED GARLIC



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Issues & Amendments

Issue N°	Amend. N°	Date	Amendments	Compiled by
1	1	01/02/2016	New entry	G. Oberto
2	1	01/05/2017	Defect tolerances – minimum ref samples; Reviewed BB and Traceability info. Added Storage Conditions. Reviewed Food Intolerance table, Flow Chart and Amendment table.	G. Oberto
3	1	31/01/2020	3 Year update – general revision	G. Oberto

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