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

Technical Specification		
Product: Sliced Leek 6-8mm IQF	**Last Update:** 31/01/2026	**Product Code:** LEE005

PACK SIZE 1 x 10kg; 1 x 15kg

ORIGIN: Poland, Holland, Turkey, Belgium

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 (minimum of +75°C for 30 seconds).

INGREDIENTS Leek 100% Declare as: Leek *(Allium porrum L.)*

PROCESSING Leeks are delivered fresh, topped and tailed to the factory; each load is sampled and assessed for foreign material and physical defects. The load is then cleaned, sliced, frozen and filled into bulk palletainers and stored in bulk at –18°C or below.

PACKING During packing, the sliced leeks are inspected before weighing and filled into cartons which have blue polythene liners and are sealed using blue tape. The cartons are printed Best Before (24 months), and Production date coded, metal detected and check weighed, palletised and stretch-wrapped before being returned to store at –18°C to await despatch.

DEFECT TOLERANCES

Per 1000g	**Maximum**
Clumps (≥3 slices)	10%w/w
Foreign Material	Nil
EVM	1
Minor Blemish (2-6mm)	5
Major Blemish (>6mm)	1
Root	1%w/w
Whole Rings	20% w/w (minimum)
Oversize >9mm	10% w/w
Undersize <5mm	10% w/w

DEFINITIONS OF DEFECTS

Clumps
These are frozen dice of leek welded together to such an extent that they cannot be separated without causing damage to the dice.

EVM
This includes any free vegetable matter that is derived from the leek not including roots.

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Foreign Material
This includes any material other than that derived from the leek nor defined as EVM, such as insects, pieces of insects, wood, glass, stones, metal, paint, grease, oil, foreign vegetable material or any other material which would render the product unacceptable.

Blemish
This includes leek slices which are blemished to the extent that the area affected is more than 2mm in diameter, either as a single blemish or an aggregate of blemishes on the same slice. Blemishes less than 2mm in diameter shall be ignored.

Root
These are dice that have adhering root structures.

Whole Rings
These are slices which are intact.

Oversize
These are slices measuring greater than 9mm between the cut surfaces.

Undersize
These are slices measuring less than 5mm between the cut surfaces.

ORGANOLEPSIS (Carried out on a thawed sample.)

COLOUR Characteristic bright mix of green and white dice.

FLAVOUR Full, natural and characteristic leek flavour.

TEXTURE Tender and firm, with a yielding bite. Slices may be slightly fibrous.



Average sample

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MICROBIOLOGICAL

Organism	Target	Maximum
T V C @ 30°C	5×10^5	1×10^6
Total Coliforms	1×10^3	1×10^4
E. coli	Nil	1×10^2
Listeria mono	Absent in 25g	1×10^2
Salmonella	Absent in 25g	Absent in 25g

ANALYTICAL N/A – Un-blanched 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 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 leek typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	22	McCance & Widdowson 7th Edition
Energy - kJ	93	McCance & Widdowson 7th Edition
Moisture	90.8g	McCance & Widdowson 7th Edition
Carbohydrate	2.9g	McCance & Widdowson 7th Edition
- as sugars	2.2g	McCance & Widdowson 7th Edition
- as polyols	0.0g	McCance & Widdowson 7th Edition
- as starch	0.3g	McCance & Widdowson 7th Edition
Fat	0.5g	McCance & Widdowson 7th Edition
- as saturates	0.1g	McCance & Widdowson 7th Edition
- as mono unsaturates	0.1g	McCance & Widdowson 7th Edition
- as poly unsaturates	0.3g	McCance & Widdowson 7th Edition
Protein	1.6g	McCance & Widdowson 7th Edition
Fibre	2.2g	McCance & Widdowson 7th Edition
Sodium	2mg	McCance & Widdowson 7th Edition
Vitamin A	122µg	McCance & Widdowson 7th Edition
Vitamin B_6	0.48mg	McCance & Widdowson 7th Edition
Vitamin B_{12}	0.0mg	McCance & Widdowson 7th Edition
Vitamin C	17mg	McCance & Widdowson 7th Edition
Vitamin D	0.0µg	McCance & Widdowson 7th Edition
Vitamin E	0.92mg	McCance & Widdowson 7th Edition
Thiamin	0.29mg	McCance & Widdowson 7th Edition
Riboflavin	0.05mg	McCance & Widdowson 7th Edition
Niacin	0.4mg	McCance & Widdowson 7th Edition
Folic Acid	56µg	McCance & Widdowson 7th Edition
Biotin	1.4µg	McCance & Widdowson 7th Edition
Pantothentic Acid	0.12mg	McCance & Widdowson 7th Edition
Calcium	24mg	McCance & Widdowson 7th Edition
Phosphorus	44mg	McCance & Widdowson 7th Edition
Iron	1.1mg	McCance & Widdowson 7th Edition
Magnesium	3mg	McCance & Widdowson 7th Edition
Zinc	0.2mg	McCance & Widdowson 7th Edition
Iodine	0.0µg	McCance & Widdowson 7th Edition
Potassium	260mg	McCance & Widdowson 7th Edition

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GMO DECLARATION

I confirm that this product is not genetically modified or produced from genetically modified organisms. No genetically modified organisms have been used as processing aids or additives. This product does not require specific GM labelling as per Regulation (EC) 1829/2003.

Name: Gianluca Oberto Job Title: Technical Manager

Signature: Date: 31st January 2026

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 2026

COSHH Data

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

Care should be used when lifting full cases of frozen fruits.

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

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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/Crustations/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/Celeriac	NO	
Lupins	NO	

*Including any product derived from slaughtered animals, e.g. gelatine, rennet
**Including wheat, corn, barley, rye, oats, etc.

Please be aware the manufacturing sites we supply this item from may handle allergens in production. Procedures are in place to prevent cross-contamination.

Is this product Suitable for:

Vegans	Yes (Not certified)	**Vegetarians**	Yes	**Organic**	No
Halal	Yes (Not certified)	**Kosher**	Yes (Not certified)		

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FOOD ADDITIVES

E. Number	Name	In Which Ingredient	Function in Ingredient	Function in Final Product	% In Final Product
None					

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 2026

Signed on behalf of the Customer:

Name:

Job Title:

Signature:

Date:

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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.

SLICED LEEK

Delivery to Factory → QA Check
↓
Inspection
↓
Slicing
↓
Washing
↓
Inspection
↓
Freezing → -18°C QA Check
↓
Tipping
↓
Inspection
↓
Carton Fill → QA Check
↓
Check Weigh
↓
Metal Detection → QA Check
↓
Palletise
↓
Cold Storage → -18°C
↓
Despatch → -18°C

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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
4	1	31/01/2023	3 Year update – general revision	F. Soares
5	1	31/01/2026	3 Year update – general revision	F. Soares