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: Battered Natural Onion Rings IQF	**Last Update:** 31/01/2023	**Product Code:** ONI025

PACK SIZE 6 x1kg;

ORIGIN: China, Poland

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

Batter*	50% (Belgium and Netherland)
Onions	40% (Netherlands or Poland or UK)
Sunflower Oil	10% (France or Italy)

*Batter (Wheat flour, Starch (wheat, corn, tapioca), Salt, Dextrose, Yeast, Raising agents (E450, E500), Thickener (E407, E412))

PROCESSING Onions are delivered fresh and peeled to the factory, each load is sampled and assessed for foreign material and physical defects. Once sliced, they are battered, fried, frozen and filled into bulk palletainers. The frozen onion rings 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 onion rings are packed into PE film and metal detected 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.

DEFECT TOLERANCES

1000g sample	**Maximum**
Foreign Material	Nil
Batter and Oil pick up	65%
Dark Spots (>19x13mm)	0
Broken Rings	3
Concentric Layers	1
Double Rings	2
Coating Voids	6
Irregular Shape	4
Inner Diameter<7mm	4
Total Defect	10

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DEFINITIONS OF DEFECTS

Foreign Material

This includes any material such as insects, wood, glass, stones, metal, snails, slugs or any other material which will render the product unacceptable.

Batter and Oil pick up

This is the weight percentage of the coating (which includes the oil) as part of the finished product, measured by peeling off the coating from the onion rings.

Dark Spots

These are dark spots greater than 19x13mm, i.e. bits of burnt fryer debris attached to or imbedded in the coating.

Broken Rings

These are onion rings that are broken or damaged.

Double Rings

This is when 2 onion rings are welded together and cannot be separated without causing

Coating Voids

This are onion rings whose coating is partly missing to the extent that the affected area is greater than $25mm^2$ or 13mm in diameter.

Irregular Shape

These are onion rings whose shape is extremely irregular.

Inner Diameter<7mm

These are onion rings whose inner diameters are less than 7mm or present no hole at all.

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ORGANOLEPSIS (Carried out on a thawed sample.)

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	1×10^5	1×10^6
Total Coliforms	1×10^3	5×10^3
E. coli	1×10^1	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.

SACKS Blue food grade polythene liner of a minimum thickness of 110µm.

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NUTRITIONAL INFORMATION

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

100g of battered onion rings typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	207	Calculated
Energy - kJ	868	Calculated
Carbohydrate	25.3g	Calculated
- as sugars	2.5g	Calculated
Fat	11g	Calculated
- as saturates	1.4g	Calculated
- as mono unsaturates	2.7g	Calculated
- as poly unsaturates	6.7g	Calculated
-of which trans fat	trace	Calculated
Protein	3.0g	Calculated
Fibre	2.0g	Calculated
Sodium	1.2mg	Calculated

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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 2023

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 2023

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 (**)	YES	Wheat, Corn
Gluten	YES	Wheat
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
E407	Carrageenan	Batter	-	Thickener	Approx 0.035% for all four addictive
E412	Guar Gum	Batter	-	Thickener	
E450	Diphosphates	Batter	-	Emulsifier	
E500	Sodium carbonates	Batter	-	Raising Agent	

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 2023

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.

BATTERED NATURAL ONION RINGS

RMs delivered to the Factory → QA Check
↓
Cold Storage
↓
Manual Sorting
↓
Battering
↓
Breading
↓
Frying
↓
Freezing → -18ºC QA Check
↓
Tipping
↓
Cold Storage
↓
Packing in PE Film
↓
Metal Detection
↓
Check Weigh
↓
Carton Fill → QA Check
↓
Palletise
↓
Cold Storage → -23ºC
↓
Despatch → -18ºC

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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