



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: Sliced Spring Onion 40mm | Last Update: 31/01/2020 | Product Code: ONI040 |

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 Spring Onion 100% Declare as: Spring Onion
(*Allium Fistulosum L var Caespitosum Makino*)

PROCESSING Spring onions are delivered fresh to the factory; each load is sampled and assessed for foreign material and physical defects. The load is then cleaned, trimmed, cut, frozen and filled into bulk palletainers. The spring onions are sampled and assessed against specification. The palletainers are then labelled and transferred to the cold store, where they are stored at -20°C until required for packing.

PACKING During packing, the spring onion is inspected before weighing and filling into blue poly lined cartons. The cartons are Best Before and Production date coded, check weighed and 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

| | | | | |
|---------------------|---------------------------|----------------|---------------------------|-----------------------------|
| Doc Ref: PRO-SPE | Issue date: 31.01.2020 | Issue No: 3 | Prepared by: G. Oberto | Authorised by: Rhys Owen |
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DEFECT TOLERANCES

1000g Sample

| | |
|-----------------------------|---------|
| Clumps (>10g) | 5% w/w |
| Foreign Material | Nil |
| E.V.M. | 1 |
| Oxidised Root End | 2 |
| Discoloured Pieces | 1% w/w |
| Undersize (L<30mm, Dia<5mm) | 10% w/w |
| Oversize (L>50mm, Dia>15mm) | 10% w/w |

DEFINITIONS OF DEFECTS

Clumps

These are frozen slice of onion welded together to such an extent that they cannot be separated without causing damage to the slice. The weight of the slice 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.

Discoloured Pieces

Any slice that has a colour other than the natural white to dark green typical of spring onion.

Oxidised Root End

Any slice of root end which has been trimmed and allowed to oxidize and go brown.

Undersize

Any slice which is less than 30mm between the cut surfaces and less than 5mm in diameter.

Oversize

Any slice which is more than 50mm between the cut surfaces and more than 15mm in diameter.

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 Bright, uniform mixture of green/white, typical of the product.

FLAVOUR Full, characteristic fresh flavour, typical of spring onion.

TEXTURE Uniformly tender, with no stringy tough material or hard basal root.



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> | 1×10^3 | 5×10^3 |
| <i>E. coli</i> | 1×10^1 | 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 – 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 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 spring onion typically contains: -

| Parameter | Value / 100g | Methodology |
|-------------------------|--------------|---|
| Energy - kcal | 23 | McCance & Widdowson 7 th Edition |
| Energy - kJ | 98 | McCance & Widdowson 7 th Edition |
| Moisture | 92.2g | McCance & Widdowson 7 th Edition |
| Carbohydrate | 3.0g | McCance & Widdowson 7 th Edition |
| - as sugars | 2.8g | McCance & Widdowson 7 th Edition |
| - as polyols | 0.0g | McCance & Widdowson 7 th Edition |
| - as starch | 0.2g | McCance & Widdowson 7 th Edition |
| Fat | 0.5g | McCance & Widdowson 7 th Edition |
| - as saturates | 0.2g | McCance & Widdowson 7 th Edition |
| - as mono unsaturates | 0.1g | McCance & Widdowson 7 th Edition |
| - as poly unsaturates | 0.3g | McCance & Widdowson 7 th Edition |
| Protein | 2.0g | McCance & Widdowson 7 th Edition |
| Fibre | N | McCance & Widdowson 7 th Edition |
| Sodium | 7mg | McCance & Widdowson 7 th Edition |
| Vitamin A | 0µg | McCance & Widdowson 7 th Edition |
| Vitamin B ₆ | 0.13mg | McCance & Widdowson 7 th Edition |
| Vitamin B ₁₂ | 0µg | McCance & Widdowson 7 th Edition |
| Vitamin C | 26mg | McCance & Widdowson 7 th Edition |
| Vitamin D | 0µg | McCance & Widdowson 7 th Edition |
| Vitamin E | Nil | McCance & Widdowson 7 th Edition |
| Thiamin | 0.05mg | McCance & Widdowson 7 th Edition |
| Riboflavin | 0.03mg | McCance & Widdowson 7 th Edition |
| Niacin | 0.5mg | McCance & Widdowson 7 th Edition |
| Folic Acid | 54µg | McCance & Widdowson 7 th Edition |
| Biotin | 0µg | McCance & Widdowson 7 th Edition |
| Pantothenic Acid | 0.07µg | McCance & Widdowson 7 th Edition |
| Calcium | 39mg | McCance & Widdowson 7 th Edition |
| Phosphorus | 29mg | McCance & Widdowson 7 th Edition |
| Iron | 1.9mg | McCance & Widdowson 7 th Edition |
| Magnesium | 12mg | McCance & Widdowson 7 th Edition |
| Zinc | 0.4mg | McCance & Widdowson 7 th Edition |
| Iodine | Nil | McCance & Widdowson 7 th Edition |
| Potassium | 260mg | 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/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/Celериac | 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) | |

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FOOD ADDITIVES

| 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 vegetables wear gloves.

Care should be used when lifting full cases of 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: 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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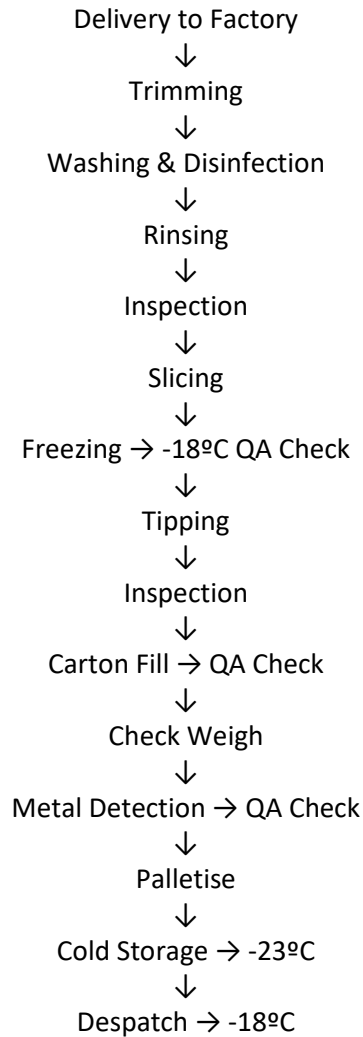
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PROCESS INFORMATION

PROCESS FLOW CHART*

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

SLICED SPRING ONION



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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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