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: Onion Diced 10MM	**Last Update:** 02/06/2021	**Product Code:** ONI002

PACK SIZE 1 x 10kg; 1 x 20kg; 1 x 25kg;

ORIGIN: China / Poland / UK / Spain / Turkey

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	Onion	100%	Declare as: Onion *(Allium cepa)*

PROCESSING Onions are delivered fresh and peeled to the factory, each load is sampled and assessed for foreign material and physical defects. The load is then cleaned, diced, frozen and filled into bulk palletainers. The onions are sampled and assessed against specification. The palletainers are then labelled and transferred to the cold store, where they are stored at –18°C until required for packing.

PACKING During packing, the onions are 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 -23ºC to await despatch to the UK at -18ºC.

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

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

DEFECT TOLERANCES

1000g sample

Clumps	6% w/w
Foreign material	Nil
EVM	1

500g sample

Major Blemishes	5
Total Blemishes (Major & Minor)	18
Colour Variants	3% w/w
Fibrous Root	6
Oversize	3% w/w
Undersize	15% w/w

DEFINITIONS OF DEFECTS

Clumps

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

Major Blemish

A major blemish is a black or brown discoloured area equal to or greater than an equivalent circle 6mm in diameter, either as a single blemish or as an aggregate of blemishes on the same die.

Minor Blemish

A minor blemish is a black or brown discolouration equivalent to a circle of between 2mm and 6mm diameter on the same die. Blemishes less than 2mm in diameter shall be ignored.

Colour Variants

These are dice which are conspicuously different in colour from the majority of the sample. Variants include any dice with purple colouration or noticeable grey tints, and very deep yellow or deep green dice.

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

Fibrous Root
These are dice with tough stem or fibrous roots attached.

Oversize
Dice that are larger than 1½ times the declared size in any one or more dimensions.

Undersize
Dice that are less than 8mm in any dimension.

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

	Minimum samples to be taken (1Kg of product per each item)		
Quantity Delivered (Kg)	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

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

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

MICROBIOLOGICAL

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

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

NUTRITIONAL INFORMATION

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

100g of uncooked onion typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	36	McCance & Widdowson 6th Edition
Energy - kJ	150	McCance & Widdowson 6th Edition
Moisture	89.0g	McCance & Widdowson 6th Edition
Carbohydrate	7.5g	McCance & Widdowson 6th Edition
- as sugars	5.3g	McCance & Widdowson 6th Edition
- as polyols	0.0g	McCance & Widdowson 6th Edition
- as starch	Trace	McCance & Widdowson 6th Edition
Fat	0.2g	McCance & Widdowson 6th Edition
- as saturates	Trace	McCance & Widdowson 6th Edition
- as mono unsaturates	Trace	McCance & Widdowson 6th Edition
- as poly unsaturates	0.1g	McCance & Widdowson 6th Edition
Protein	1.2g	McCance & Widdowson 6th Edition
Fibre	1.4g	McCance & Widdowson 6th Edition
Sodium	3mg	McCance & Widdowson 6th Edition
Vitamin A	2µg	McCance & Widdowson 6th Edition
Vitamin B_6	0.2mg	McCance & Widdowson 6th Edition
Vitamin B_{12}	0µg	McCance & Widdowson 6th Edition
Vitamin C	5mg	McCance & Widdowson 6th Edition
Vitamin D	0µg	McCance & Widdowson 6th Edition
Vitamin E	0.31mg	McCance & Widdowson 6th Edition
Thiamin	0.13mg	McCance & Widdowson 6th Edition
Riboflavin	Trace	McCance & Widdowson 6th Edition
Niacin	0.7mg	McCance & Widdowson 6th Edition
Folic Acid	17µg	McCance & Widdowson 6th Edition
Biotin	0.9µg	McCance & Widdowson 6th Edition
Pantothentic Acid	0.11mg	McCance & Widdowson 6th Edition
Calcium	25mg	McCance & Widdowson 6th Edition
Phosphorus	30mg	McCance & Widdowson 6th Edition
Iron	0.3mg	McCance & Widdowson 6th Edition
Magnesium	4mg	McCance & Widdowson 6th Edition
Zinc	0.2mg	McCance & Widdowson 6th Edition
Iodine	3µg	McCance & Widdowson 6th Edition
Potassium	160mg	McCance & Widdowson 6th Edition

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

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: 02 June 2021

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: 02 June 2021

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

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)		

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

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: 02 June 2021

Signed on behalf of the Customer:

Name:

Job Title:

Signature:

Date:

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

PROCESS INFORMATION

PROCESS FLOW CHART*

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

DICED ONION

Delivery to Factory → QA Check
↓
Washing
↓
Inspection
↓
Dicing
↓
Freezing → -18ºC QA Check
↓
Tipping
↓
Inspection
↓
Carton Fill → QA Check
↓
Check Weigh
↓
Metal Detection → QA Chceck
↓
Palletise
↓
Cold Storage → -18ºC
↓
Despatch → -18ºC

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

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
3	2	02/06/2021	Added Turkey as COO	G. Oberto