



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

Technical Specification		
<b>Product:</b> Onion White Diced 10mm IQF	<b>Last Update:</b> 31/01/2026	<b>Product Code:</b> ONI002

**PACK SIZE** 1 x 10kg; 1 x 15Kg, 1 x 20kg; 1 x 25kg;

**ORIGIN:** China, Poland, Netherlands, Turkey, Egypt

**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** Onion (Type: Yellow) 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 -23°C to await despatch to the UK at -18°C.

### **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	5% w/w
Fibrous Root	6
Oversize	3% w/w
Undersize	15% w/w

Doc Ref: PRO-SPE	Issue date: 31.01.2026	Issue No: 5	Prepared by: Filipe Soares	Authorised by: Gianluca Oberto
---------------------	---------------------------	----------------	-------------------------------	-----------------------------------



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

## **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.

### **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.

Doc Ref: PRO-SPE	Issue date: 31.01.2026	Issue No: 5	Prepared by: Filipe Soares	Authorised by: Gianluca Oberto
---------------------	---------------------------	----------------	-------------------------------	-----------------------------------



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

**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

Doc Ref: PRO-SPE	Issue date: 31.01.2026	Issue No: 5	Prepared by: Filipe Soares	Authorised by: Gianluca Oberto
---------------------	---------------------------	----------------	-------------------------------	-----------------------------------



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

### **MICROBIOLOGICAL**

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

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

Doc Ref: PRO-SPE	Issue date: 31.01.2026	Issue No: 5	Prepared by: Filipe Soares	Authorised by: Gianluca Oberto
---------------------	---------------------------	----------------	-------------------------------	-----------------------------------



Head Office: The Old Grammar School, 3-7 Market Square, Amersham, Bucks. HP7 0DF  
 Tel: (44) 1494 434600 Email: [foodnettechnical@foodnet.ltd.uk](mailto: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	35	McCance & Widdowson 7 <sup>th</sup> Edition
Energy - kJ	150	McCance & Widdowson 7 <sup>th</sup> Edition
Moisture	89.1g	McCance & Widdowson 7 <sup>th</sup> Edition
Carbohydrate	8.0g	McCance & Widdowson 7 <sup>th</sup> Edition
- as sugars	6.2g	McCance & Widdowson 7 <sup>th</sup> Edition
- as starch	0.0	McCance & Widdowson 7 <sup>th</sup> Edition
Fat	0.1g	McCance & Widdowson 7 <sup>th</sup> Edition
- as saturates	Trace	McCance & Widdowson 7 <sup>th</sup> Edition
- as mono unsaturates	Trace	McCance & Widdowson 7 <sup>th</sup> Edition
- as poly unsaturates	0.1g	McCance & Widdowson 7 <sup>th</sup> Edition
Protein	1.0g	McCance & Widdowson 7 <sup>th</sup> Edition
Fibre	2.2g	McCance & Widdowson 7 <sup>th</sup> Edition
Sodium	3mg	McCance & Widdowson 7 <sup>th</sup> Edition
Vitamin A	2µg	McCance & Widdowson 7 <sup>th</sup> Edition
Vitamin B <sub>6</sub>	0.2mg	McCance & Widdowson 7 <sup>th</sup> Edition
Vitamin B <sub>12</sub>	0µg	McCance & Widdowson 7 <sup>th</sup> Edition
Vitamin C	5mg	McCance & Widdowson 7 <sup>th</sup> Edition
Vitamin D	0µg	McCance & Widdowson 7 <sup>th</sup> Edition
Vitamin E	0.3mg	McCance & Widdowson 7 <sup>th</sup> Edition
Thiamin	0.11mg	McCance & Widdowson 7 <sup>th</sup> Edition
Riboflavin	0.02mg	McCance & Widdowson 7 <sup>th</sup> Edition
Niacin	0.3mg	McCance & Widdowson 7 <sup>th</sup> Edition
Folic Acid	11µg	McCance & Widdowson 7 <sup>th</sup> Edition
Biotin	1.0µg	McCance & Widdowson 7 <sup>th</sup> Edition
Pantothenic Acid	0.04mg	McCance & Widdowson 7 <sup>th</sup> Edition
Calcium	30mg	McCance & Widdowson 7 <sup>th</sup> Edition
Phosphorus	23mg	McCance & Widdowson 7 <sup>th</sup> Edition
Iron	0.3mg	McCance & Widdowson 7 <sup>th</sup> Edition
Magnesium	8mg	McCance & Widdowson 7 <sup>th</sup> Edition
Zinc	0.1mg	McCance & Widdowson 7 <sup>th</sup> Edition
Iodine	2µg	McCance & Widdowson 7 <sup>th</sup> Edition
Potassium	138mg	McCance & Widdowson 7 <sup>th</sup> Edition

Doc Ref: PRO-SPE	Issue date: 31.01.2026	Issue No: 5	Prepared by: Filipe Soares	Authorised by: Gianluca Oberto
---------------------	---------------------------	----------------	-------------------------------	-----------------------------------



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

### **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: 31<sup>st</sup> 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: 31<sup>st</sup> 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.

Doc Ref: PRO-SPE	Issue date: 31.01.2026	Issue No: 5	Prepared by: Filipe Soares	Authorised by: Gianluca Oberto
---------------------	---------------------------	----------------	-------------------------------	-----------------------------------



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

## **FOOD INTOLERANCE**

<b>Food Intolerance Data</b>				
Does the material supplied contain any of the following? (NO) Absent, (YES) Present				
<b>Allergen</b>	<b>NO / YES</b>		<b>Reason for presence if YES</b>	
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.				
<b><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></b>				
<b>Is this product Suitable for:</b>				
<b>Vegans</b>	Yes (Not certified)	<b>Vegetarians</b>	Yes	<b>Organic</b> No
<b>Halal</b>	Yes (Not certified)	<b>Kosher</b>	Yes (Not certified)	

Doc Ref: PRO-SPE	Issue date: 31.01.2026	Issue No: 5	Prepared by: Filipe Soares	Authorised by: Gianluca Oberto
---------------------	---------------------------	----------------	-------------------------------	-----------------------------------



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

**FOOD ADDITIVES**

E. Number	Name	In Which Ingredient	Function in Ingredient	Function in Final Product	% In Final 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: 31<sup>st</sup> January 2026

Signed on behalf of the Customer:

Name:

Job Title:

Signature:

Date:

Doc Ref: PRO-SPE	Issue date: 31.01.2026	Issue No: 5	Prepared by: Filipe Soares	Authorised by: Gianluca Oberto
---------------------	---------------------------	----------------	-------------------------------	-----------------------------------



Head Office: The Old Grammar School, 3-7 Market Square, Amersham, Bucks. HP7 0DF  
Tel: (44) 1494 434600 Email: [foodnettechnical@foodnet.ltd.uk](mailto: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 → -18°C QA Check



Tipping



Inspection



Carton Fill → QA Check



Check Weigh



Metal Detection → QA Check



Palletise



Cold Storage → -18°C



Despatch → -18°C

Doc Ref: PRO-SPE	Issue date: 31.01.2026	Issue No: 5	Prepared by: Filipe Soares	Authorised by: Gianluca Oberto
---------------------	---------------------------	----------------	-------------------------------	-----------------------------------



Head Office: The Old Grammar School, 3-7 Market Square, Amersham, Bucks. HP7 ODF  
 Tel: (44) 1494 434600 Email: [foodnettechnical@foodnet.ltd.uk](mailto: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
4	1	31/01/2023	3 Year update – general revision	F. Soares
4	2	06/01/2025	Added Netherlands as COO	G. Oberto
5	1	31/01/2026	3 Year update – general revision	F. Soares

Doc Ref: PRO-SPE	Issue date: 31.01.2026	Issue No: 5	Prepared by: Filipe Soares	Authorised by: Gianluca Oberto
---------------------	---------------------------	----------------	-------------------------------	-----------------------------------