



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><br>Onion White Sliced 6MM IQF | <b>Last Update:</b><br>31/01/2023 | <b>Product Code:</b><br>ONI038 |

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

**ORIGIN:** China, Poland, 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, sliced, 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                 | 3% w/w  |
| Fibrous Root                    | 6       |
| Oversize                        | 3% w/w  |
| Undersize                       | 15% w/w |

|                     |                           |                |                               |                                   |
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| Doc Ref:<br>PRO-SPE | Issue date:<br>31.01.2023 | Issue No:<br>4 | Prepared by:<br>Filipe Soares | Authorised by:<br>Gianluca Oberto |
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## **DEFINITIONS OF DEFECTS**

### **Clumps**

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

### **Minor Blemish**

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

### **Colour Variants**

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

### **Fibrous Root**

These are slices with tough stem or fibrous roots attached.

### **Oversize**

These are slices that are more than 9mm wide

### **Undersize**

These are incomplete slices that are less than 4mm wide

|                     |                           |                |                               |                                   |
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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** Sliced onions shall be uniformly firm and tender



Average sample

|                     |                           |                |                               |                                   |
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#### **MICROBIOLOGICAL**

| Organism               | Target          | Maximum         |
|------------------------|-----------------|-----------------|
| <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-blanced 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 uncooked onion typically contains: -

| Parameter               | Value / 100g | Methodology                                 |
|-------------------------|--------------|---|
| Energy - kcal           | 36           | McCance & Widdowson 6 <sup>th</sup> Edition |
| Energy - kJ             | 150          | McCance & Widdowson 6 <sup>th</sup> Edition |
| Moisture                | 89.0g        | McCance & Widdowson 6 <sup>th</sup> Edition |
| Carbohydrate            | 7.5g         | McCance & Widdowson 6 <sup>th</sup> Edition |
| - as sugars             | 5.3g         | McCance & Widdowson 6 <sup>th</sup> Edition |
| - as polyols            | 0.0g         | McCance & Widdowson 6 <sup>th</sup> Edition |
| - as starch             | Trace        | McCance & Widdowson 6 <sup>th</sup> Edition |
| Fat                     | 0.2g         | McCance & Widdowson 6 <sup>th</sup> Edition |
| - as saturates          | Trace        | McCance & Widdowson 6 <sup>th</sup> Edition |
| - as mono unsaturates   | Trace        | McCance & Widdowson 6 <sup>th</sup> Edition |
| - as poly unsaturates   | 0.1g         | McCance & Widdowson 6 <sup>th</sup> Edition |
| Protein                 | 1.2g         | McCance & Widdowson 6 <sup>th</sup> Edition |
| Fibre                   | 1.4g         | McCance & Widdowson 6 <sup>th</sup> Edition |
| Sodium                  | 3mg          | McCance & Widdowson 6 <sup>th</sup> Edition |
| Vitamin A               | 2µg          | McCance & Widdowson 6 <sup>th</sup> Edition |
| Vitamin B <sub>6</sub>  | 0.2mg        | McCance & Widdowson 6 <sup>th</sup> Edition |
| Vitamin B <sub>12</sub> | 0µg          | McCance & Widdowson 6 <sup>th</sup> Edition |
| Vitamin C               | 5mg          | McCance & Widdowson 6 <sup>th</sup> Edition |
| Vitamin D               | 0µg          | McCance & Widdowson 6 <sup>th</sup> Edition |
| Vitamin E               | 0.31mg       | McCance & Widdowson 6 <sup>th</sup> Edition |
| Thiamin                 | 0.13mg       | McCance & Widdowson 6 <sup>th</sup> Edition |
| Riboflavin              | Trace        | McCance & Widdowson 6 <sup>th</sup> Edition |
| Niacin                  | 0.7mg        | McCance & Widdowson 6 <sup>th</sup> Edition |
| Folic Acid              | 17µg         | McCance & Widdowson 6 <sup>th</sup> Edition |
| Biotin                  | 0.9µg        | McCance & Widdowson 6 <sup>th</sup> Edition |
| Pantothenic Acid        | 0.11mg       | McCance & Widdowson 6 <sup>th</sup> Edition |
| Calcium                 | 25mg         | McCance & Widdowson 6 <sup>th</sup> Edition |
| Phosphorus              | 30mg         | McCance & Widdowson 6 <sup>th</sup> Edition |
| Iron                    | 0.3mg        | McCance & Widdowson 6 <sup>th</sup> Edition |
| Magnesium               | 4mg          | McCance & Widdowson 6 <sup>th</sup> Edition |
| Zinc                    | 0.2mg        | McCance & Widdowson 6 <sup>th</sup> Edition |
| Iodine                  | 3µg          | McCance & Widdowson 6 <sup>th</sup> Edition |
| Potassium               | 160mg        | McCance & Widdowson 6 <sup>th</sup> 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: 31<sup>st</sup> 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: 31<sup>st</sup> 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**

| <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/Crustaceans/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/Celery   | NO                  |                                   |                     |                |
| Lupins  | NO                  |                                   |                     |                |
| *Including any product derived from slaughtered animals, e.g. gelatine, rennet  |                     |                                   |                     |                |
| **Including wheat, corn, barley, rye, oats, etc.  |                     |                                   |                     |                |
| <b>Please be aware the manufacturing sites we supply this item from may handle allergens in production. Procedures are in place to prevent cross-contamination.</b> |                     |                                   |                     |                |
| <b>Is this product Suitable for:</b>  |                     |                                   |                     |                |
| <b>Vegans</b>   | Yes (Not certified) | <b>Vegetarians</b>                | Yes                 | <b>Organic</b> |
| <b>Halal</b>  | Yes (Not certified) | <b>Kosher</b>                     | 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 |
|-----------|------|---------------------|------------------------|---------------------------|--------------------|
|           |      |                     |                        |                           |                    |
|           |      |                     |                        |                           |                    |

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 2023

Signed on behalf of the Customer:

Name:

Job Title:

Signature:

Date:

|                     |                           |                |                               |                                   |
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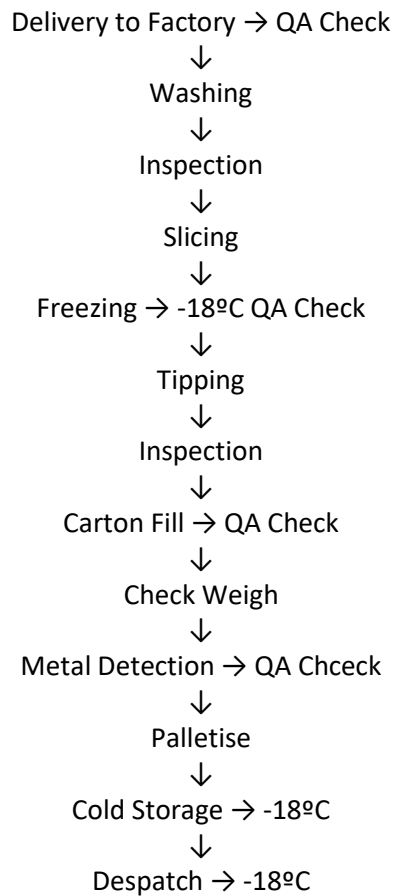
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## **PROCESS INFORMATION**

### **PROCESS FLOW CHART\***

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

#### **SLICED 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.<br>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   |
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