



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: Chive Chopped (3-5mm Cut) IQF	Last Update: 31/01/2026	Product Code: CHI013

PACK SIZE 1 x 10kg;

ORIGIN: Belgium, The Netherlands, Germany, 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 (minimum of +75°C for 30 seconds).

INGREDIENTS Chive 100% Declare as: Chives
(*Allium schoenoprasum*)

PROCESSING Chives are delivered fresh to the factory and held in chill store at 2°C until required for processing. During processing the chives are cleaned, dried, cut, frozen (-18°C or below), inspected and stored in bulk at -18°C or below.

PACKING During packing, chives 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 -18°C to await despatch to the UK at -18°C.

DEFECT TOLERANCES

<u>Per 1000g</u>	<u>Maximum</u>
Clumps	Nil
Foreign Material	Nil
EVM	1%w/w
FEVM	1%w/w
Cut size 3 - 5mm	80% Minimum
Discolouration	5% w/w

DEFINITIONS OF DEFECTS

Foreign Material

Any material not derived from the chive plant or defined as EVM, e.g. insects, wood, metal, glass, stone or toxic vegetable matter, which will render the product unacceptable.

EVM

Any harmless extraneous vegetable material originating from the chive plant.

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FEVM

Any harmless extraneous vegetable material non originating from the chive plant.

Cut Size

Rings which fall with 3 – 5mm between the cut surfaces.

Discolouration

Chive showing signs of Yellowing or Browning.

ORGANOLEPSIS (Carried out on a thawed sample.)

COLOUR

Characteristic of fresh chives.

FLAVOUR

Characteristic of fresh chives, mild onion with no off taints.

TEXTURE

Characteristic of fresh chives.



Average sample

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MICROBIOLOGICAL

Organism	Target	Maximum
<i>TVC @ 30°C</i>	1×10^6	5×10^6
<i>Total Coliforms</i>	1×10^2	1×10^4
<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 – unblanched

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 chive typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	23	McCance & Widdowson 5th Edition
Energy - kJ	97	McCance & Widdowson 5th Edition
Moisture	91.0g	McCance & Widdowson 5th Edition
Carbohydrate	1.7g	McCance & Widdowson 5th Edition
- as sugars	1.7g	McCance & Widdowson 5th Edition
- as polyols	0.0g	McCance & Widdowson 5th Edition
- as starch	0.0g	McCance & Widdowson 5th Edition
Fat	3.2g	McCance & Widdowson 5th Edition
- as saturates	0.14g	McCance & Widdowson 5th Edition
- as mono unsaturates	0.05g	McCance & Widdowson 5th Edition
- as poly unsaturates	0.36g	McCance & Widdowson 5th Edition
Protein	2.8g	McCance & Widdowson 5th Edition
Fibre	1.9g	McCance & Widdowson 5th Edition
Sodium	5mg	McCance & Widdowson 5th Edition
Cholesterol	0.0g	McCance & Widdowson 5th Edition
Vitamin A	383.3µg	McCance & Widdowson 5th Edition
Vitamin B6	0.20mg	McCance & Widdowson 5th Edition
Vitamin B12	0.0µg	McCance & Widdowson 5th Edition
Vitamin C	45mg	McCance & Widdowson 5th Edition
Vitamin D	0.0µg	McCance & Widdowson 5th Edition
Vitamin E	1.60mg	McCance & Widdowson 5th Edition
Thiamin	0.10mg	McCance & Widdowson 5th Edition
Riboflavin	0.18mg	McCance & Widdowson 5th Edition
Niacin	0.7mg	McCance & Widdowson 5th Edition
Folic Acid	0.0µg	McCance & Widdowson 5th Edition
Biotin	0µg	McCance & Widdowson 5th Edition
Pantothenic Acid	0.18mg	McCance & Widdowson 5th Edition
Calcium	85mg	McCance & Widdowson 5th Edition
Phosphorus	50mg	McCance & Widdowson 5th Edition
Iron	1.6mg	McCance & Widdowson 5th Edition
Magnesium	30mg	McCance & Widdowson 5th Edition
Zinc	0.4mg	McCance & Widdowson 5th Edition
Iodine	0µg	McCance & Widdowson 5th Edition
Potassium	230mg	McCance & Widdowson 5th 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: 31st 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: 31st 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.

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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/Celeriac	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
None					

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 2026

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.

Chopped Chive

Raw material Receipt → QA Check



Washing



Drying



Freezing → -18°C QA Check



Cut



Inspection



Carton Fill → QA Check



Check Weigh



Metal Detection



Palletise



Cold Storage → -23°C



Dispatch → -18°C

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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
5	1	31/01/2026	3 Year update – general revision	F. Soares

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