



ARDO UK LTD PRODUCT SPECIFICATION

Sliced Onions 5mm

Spec ID	4442
Date of first issue	14/07/2004
Version Number	009

PACK SIZES

Ardo UK Code	Ardo Article Code	Pack Size	Cases per Pallet
4433100		1 x 10kg	70
4442100		1 x 10kg	60
3AJS310	AJS310	10 x 1kg	60
3AJS610	AJS610	4 x 2.5Kg	70

GENERAL DESCRIPTION OF MATERIAL

The raw material as supplied shall consist of free flowing onion, sliced to a nominal thickness of 5mm. The product will be prepared from clean, sound, fresh white onions which are free from blemishes and infestation. The sliced onion is IQF frozen so that in its fully frozen state it will be free flowing and not form solid clumps.

INGREDIENT DECLARATION

Onion (100%)

DEFINITION OF DEFECTS

Clumps: These are slices which are welded together and cannot be readily separated without causing damage to the slices. The weight of the slices occurring in the clumps should be recorded and compared with the tolerances in the table.

Foreign Matter (FM): This includes any material not derived from the onion plant, such as insects, pieces of insects, wood, glass, stones, metal, snails, slugs or any other material which will render the product unacceptable.

Foreign Extraneous Vegetable Matter (FEVM): This includes any vegetable matter not derived from the onion plant, and which is non-toxic.

Extraneous Vegetable Matter (EVM): This includes any vegetable material other than onion which is derived from the onion plant, such as brown scale leaves or roots.

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

Minor Blemishes: A minor blemish is a black or brown discoloured area which is less than a circle 6mm in diameter as a single blemish or an aggregate of blemishes on the same slice. Blemishes less than 2mm diameter shall be ignored.

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

Fibrous Root: These are slices with tough stem or fibrous root attached.

Small Pieces: These are incomplete slices which are smaller than 25mm in the largest dimension.

Oversize: These are slices which are greater than 1 ½ times the nominal slice width between the cut surfaces.

TOLERANCES FOR DEFECTS

Assessed on 1000g sample - Frozen

Clumps (% w/w)	2%
Foreign matter (number)	0
Foreign Extraneous Vegetable Matter	0
Extraneous Vegetable matter (number)	1

Assessed on 500g sample - Frozen

Major blemishes (number)	4
Total blemishes (major + minor)	12
Colour variants (% w/w)	1%
Fibrous root (number)	1
Small pieces (% w/w)	10%
Oversize (% w/w)	1%

Cooking instructions as per Campden Specification Ref: 7.

ORGANOLEPTIC

APPEARANCE: Typical of white onions which possess a white or creamy white colour. May have very slight green-grey tints.

AROMA: Typical of white onion. Absent of off odours.

FLAVOUR: Typical of white onion. Absent of off flavours and taints.

TEXTURE: Typical texture of onion, in which slices yield to the bite.

ORIGIN

France/ Poland

SHELF LIFE AND STORAGE DETAILS

Shelf Life:	24 months from packing
Minimum Shelf Life on delivery:	100 days
Storage frozen:	Store at -18°C ± 3°C.
Storage Defrosted:	Keep refrigerated and use within 24 hours.

CODING

Best Before End: MMMYYYY

Batch Coding:

XXYDDD: where of XX relates to factory code;
Y is the year; DDD is the Julian date code

MICROBIOLOGICAL SPECIFICATION

	n	c	m	M
Total Viable count	5	2	1,000,000/g	5,000,000/g
E.coli	5	2	10/g	100/g
Yeast and Moulds	5	2	5,000/g	20,000/g
Staphylococcus Aureus	5	1	100/g	200/g
Listeria monocytogenes	5	1	10/g	100/g
Salmonella	5	0	Absent/25g	

Sampling plan based on the International Commission on Microbiological Specifications for Foods system (1986) where:

n = the number of sample units examined from a lot

m = the microbiological limit which separates good quality from marginally acceptable quality

M = the microbiological limit which separates marginally acceptable quality from defective quality

c = the maximum allowable number of results between m and M

INTOLERANCE INFORMATION

Product Free From	Contains	Comments/ Source
Cereals containing Gluten		
Barley & Barley Derivatives	Yes	
Kamut & Kamut Derivatives	Yes	
Oats & Oats Derivatives	Yes	
Rye & Rye Derivatives	Yes	
Spelt & Spelt Derivatives	Yes	
Wheat & Wheat Derivatives	Yes	
Nuts		
Almond & Almond Derivatives	Yes	
Brazil Nut & Brazil Nut Derivatives	Yes	
Cashew Nut & Cashew Nut Derivatives	Yes	
Hazelnut & Hazelnut Derivatives	Yes	
Macadamia Nut & Macadamia Nut Derivatives	Yes	
Pecan Nut & Pecan Nut Derivatives	Yes	
Pistachio Nut & Pistachio Nut Derivatives	Yes	
Queensland Nut & Queensland Nut Derivatives	Yes	
Walnut & Walnut Derivatives	Yes	
Coconut & Coconut Derivatives	Yes	
Pine Nuts/ Pine Kernels	Yes	
Peanuts & Peanut Derivatives	Yes	
Chestnuts & Chestnut Derivatives	Yes	
Nuts- Other (state source)	Yes	
Nut Oils & Nut Oil Derivatives	Yes	
Seeds		
Sesame Seed & Sesame Seed Derivatives	Yes	
Poppy Seeds & Poppy Seed Derivatives	Yes	
Cotton Seeds_ & Cotton Seed Derivatives	Yes	
Seed Oil & Seed Oil Derivatives	Yes	
Celery & Celery Derivatives	Yes	
Celeriac & Celeriac Derivatives	Yes	
Eggs & Egg Derivatives	Yes	
Lupin & Lupin Derivatives	Yes	
Milk & Milk Derivatives	Yes	
Mustard & Mustard Derivatives	Yes	
Soya & Soya Derivatives	Yes	
Sulphur Dioxide/ Sulphites >10mg/Kg or 10mg/ Litre	Yes	
Fish & Fish Derivatives	Yes	
Crustacean & Crustacean Derivatives	Yes	
Molluscs & Molluscs Derivatives	Yes	

Product Free From	Yes/No	Comments
Oil Refined to SCOPE	Yes	
Oil Not Refined to SCOPE	Yes	
Maize/ Corn & Derivatives	Yes	
Rice & Rice Derivatives	Yes	
Spices & Spice Extract	Yes	
Herbs & Herb Extract	Yes	
Yeast & Yeast Extract	Yes	
Fruit & Fruit Derivatives	Yes	
Vegetable & Vegetable Derivatives	No	Onion
Leguminous Plants	Yes	
Cocoa / & Cocoa Derivatives	Yes	
Animal & Animal Derivatives	Yes	
Beef & Beef Derivatives	Yes	
Pork & Pork Derivatives	Yes	
Lamb/ Mutton & Lamb/ Mutton Derivatives	Yes	
Poultry & Poultry Derivatives	Yes	
Mechanically Recovered Meat	Yes	
Textured Vegetable Protein (TVP)	Yes	
Hydrolysed Vegetable Protein (HVP)	Yes	
Additives	Yes	
Natural Colours	Yes	
Artificial Colours	Yes	
Azo Dyes	Yes	
Natural Flavourings	Yes	
Nature Identical Flavourings	Yes	
Artificial Flavourings	Yes	
Flavour Enhancers	Yes	
MSG	Yes	
Artificial Preservatives	Yes	
BHA	Yes	
BHT	Yes	
Emulsifiers	Yes	
Stabilisers	Yes	
Artificial Sweeteners	Yes	
Sugar	Yes	
Molasses	Yes	
Maltodextrin	Yes	
Salt	Yes	
Salt Substitutes	Yes	
Irradiated Ingredients	Yes	
Genetically Modified Material	Yes	

Product Suitability	Yes/No	Comments
Coeliac	Yes	
Lactose Intolerance	Yes	
Vegetarian	Yes	
Ovo-lacto vegetarians	Yes	
Vegan	Yes	
Organic	No	
Halal	No	
Kosher	No	

Signed:



Name:

Emma James

Position:

Technologist

Date:

9/8/11

NUTRITIONAL INFORMATION

Information is based on values from Mc Cance and Widdowson's Composition of Foods, Electronic Version 2.3.9.

	Per 100g	Per 80g Serving	Percentage of GDA* based on women
Energy kJ	162	130	
Energy Kcal	38	31	1.5%
Protein	1.2g	1.0 g	2.1%
Carbohydrate	7.9 g	6.3 g	2.7%
Of which sugars	5.6 g	4.5 g	5.0%
Of which Starch	0.0 g	0.0 g	
Fat	0.2 g	0.2 g	0.2%
Of which Saturates	Trace	Trace	0.0%
of which Monounsaturated	Trace	Trace	
of which Polyunsaturated	0.1 g	0.1 g	
Fibre	1.4 g	1.1 g	4.7%
Sodium	3.0mg	2.4mg	0.1%
Salt Equivalent	7.5mg	6.0mg	0.1%

Guideline Daily Amounts

	Women	Men	Children (5-10yrs)
Energy Kcal	2000	2500	1800
Protein	45g	55g	24g
Carbohydrate	230g	300g	220g
Of which Sugars	90g	120g	85g
Fat	70g	95g	70g
Of which Saturate	20g	30g	20g
Fibre	24g	24g	15g
Sodium	2.4g	2.4g	1.6g
Salt	6g	6g	4g


Vitamins & Minerals

	Per 100g	Per 80g Serving	RDA	Percentage RDA per 80g serving
Vitamin A	1.7 µg	1.3 µg	800 µg	0.2%
Vitamin C	5.0 mg	4.0 mg	60 mg	6.7%
Folate/ Folic Acid	17.0 µg	13.6 µg	200 µg	6.8%
Calcium	25.0 mg	20.0 mg	800 mg	2.5%
Iron	0.3 mg	0.2 mg	14mg	1.7%
Zinc	0.2 mg	0.2 mg	15 mg	1.1%

AMENDMENTS AND UPDATES

Details of changes	Date of Amendment	New Version Number
First Issue in this format	04/08/09	007
Revised & updated	28/1/10	008
Revised & Updated	07/04/10	009



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		Sliced Onions 5mm	
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WARRANTY

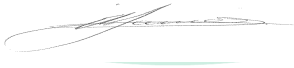
We warrant that this product, intended for food use will meet the requirements of Acts, Regulations and Orders applicable in the United Kingdom relating to the goods supplied, including but not necessarily limited to the following:

The Food Safety Act 1990 and all relevant Regulation's and their amendments.


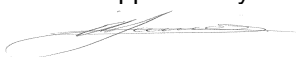
The Food Hygiene (England) Regulations 2006 and all relevant amendments.

The Materials and Articles in Contact with Food (England) Regulations 2005 and all relevant amendments.

All regulations made as a result of the requirements of European Union Directives and Regulations.

	Accepted on behalf of	Accepted on behalf of Customer:
Company Name:	Ardo UK Ltd	
Signed		
Position	Technologist	
Date	9/8/11	

Please return a signed copy of this page to the Ardo UK Ltd Technical Department

Document Control and review		
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