



**ARDO UK LTD PRODUCT  
SPECIFICATION**

**IQF BATTERED ONION RINGS**

<b>Spec ID</b>	<b>A J F</b>
<b>Date of first issue</b>	<b>06/11/2009</b>
<b>Version Number</b>	<b>004</b>

**PACK SIZES**

Ardo UK Code	Ardo Article Code	Pack Size	Cases per Pallet
3AJF310	AJF310	10 x 1kg	50

**GENERAL DESCRIPTION OF MATERIAL**

The onions are formed from a mixture of fresh onions, wheatflour, sodium alginate, a mix of herbs, natural flavourings and water. After forming, the ring is coated with a pre dust and then battered. The product is pre-fried in vegetable oil and then IQF frozen.

**SIZE SPECIFICATION**

	TARGET	TOLERANCE
WEIGHT	16 g	14 – 18 g
DIAMETER	55 – 60 mm	50 – 65 mm

10 battered onion rings should weigh approximately 160-180g.

**INGREDIENTS**

Onion (57%), Batter (18%) (Water, Wheat Flour, Maize Flour, Dextrose, Salt, Modified Tapioca Starch, Raising Agent: E450, E500; Colour: E100), Wheat Flour, Vegetable Oil, Gelling Agent: E401, Sugar, Salt, Stabiliser: E415.

**PRODUCT IMAGE**



## ORGANOLEPTIC PROPERTIES

### APPEARANCE :

Frozen appearance: formed onion rings with a battered coating, uniform shape.

Cooked appearance: Golden brown onion rings with darker brown flecks in places.

AROMA: Clean aroma of fried sweet onion. Onion aroma not overpowering, however can vary depending on seasonality. Absence of off odours and taints.

FLAVOUR: Clean fried sweet onion flavour. Sweet onion will not be an overpowering flavour and can vary in strength depending on seasonality. Absence of off flavours.

TEXTURE: Crisp batter leading to soft centre.

## COUNTRY OF ORIGIN

Produced in the Netherlands

Raw material ingredients from U.K., Poland, the Netherlands.

## SHELF LIFE AND STORAGE DETAILS

Shelf Life: 24 months from packing  
 Minimum Shelf Life on delivery: 100 days  
 Storage frozen: Store at  $-18^{\circ}\text{C} \pm 3^{\circ}\text{C}$ .  
 Storage Defrosted: Keep refrigerated and use within 24 hours.

## CODING

Best Before End: M M M Y Y Y Y  
 Batch Coding: X X Y D D D : where of X X relates to factory code;  
 Y is the year; D D D is the Julian date code

## MICROBIOLOGICAL SPECIFICATION

<b>Total Viable Count</b>	< 1,000,000/g
<b>Enterobacteriaceae</b>	< 1,000/g
<b>Staphylococcus aureus</b>	< 100/g
<b>Yeasts &amp; Mould</b>	< 10,000/g
<b>Salmonella</b>	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

<b>INTOLERANCE INFORMATION</b>
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Product Free From	Contains	Comments/ Source
Cereals containing Gluten	Yes	Wheat
Barley & Barley Derivatives	No	
Kamut & Kamut Derivatives	No	
Oats & Oats Derivatives	No	
Rye & Rye Derivatives	No	
Spelt & Spelt Derivatives	No	
Wheat & Wheat Derivatives	Yes	Wheat Flour, Dextrose
<b>Nuts</b>		
Almond & Almond Derivatives	No	
Brazil Nut & Brazil Nut Derivatives	No	
Cashew Nut & Cashew Nut Derivatives	No	
Hazelnut & Hazelnut Derivatives	No	
Macadamia Nut & Macadamia Nut Derivatives	No	
Pecan Nut & Pecan Nut Derivatives	No	
Pistachio Nut & Pistachio Nut Derivatives	No	
Queensland Nut & Queensland Nut Derivatives	No	
Walnut & Walnut Derivatives	No	
Coconut & Coconut Derivatives	No	
Pine Nuts/ Pine Kernels	No	
Peanuts & Peanut Derivatives	No	
Chestnuts & Chestnut Derivatives	No	
Nuts - Other (state source)	No	
Nut Oils & Nut Oil Derivatives	No	
<b>Seeds</b>		
Sesame Seed & Sesame Seed Derivatives	No	
Poppy Seeds & Poppy Seed Derivatives	No	
Cotton Seeds & Cotton Seed Derivatives	No	
Seed Oil & Seed Oil Derivatives	No	
Celery & Celery Derivatives	No	
Celeriac & Celeriac Derivatives	No	
Eggs & Egg Derivatives	No	
Lupin & Lupin Derivatives	No	
Milk & Milk Derivatives	No	
Mustard & Mustard Derivatives	No	
Soya & Soya Derivatives	No	
Sulphur Dioxide/ Sulphites > 10 mg/kg or 10 mg/litre	No	
Fish & Fish Derivatives	No	
Crustacean & Crustacean Derivatives	No	
Molluscs & Mollusc Derivatives	No	

Product Free From	Yes/No	Comments
Vegetable Oil	No	Palm Oil
Maize / Corn & Derivatives	No	Maize Starch
Rice & Rice Derivatives	Yes	
Spices & Spice Extracts	Yes	
Herbs & Herb Extracts	Yes	
Yeast & Yeast Extract	Yes	
Fruit & Fruit Derivatives	Yes	
Vegetable & Vegetable Derivatives	No	Onions
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	No	E 450, E 500, E 100, E 401, E 415
Natural Colours	No	E 100
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	No	E 415
Artificial Sweeteners	Yes	
Sugar	No	Sugar, Dextrose
Molasses	Yes	
Maltodextrin	Yes	
Salt	No	Salt
Salt Substitutes	Yes	
Irradiated Ingredients	Yes	
Genetically Modified Material	Yes	

Product Suitability	Yes/No	Comments
Coeliac	No	Product contains Wheat
Lactose Intolerance	Yes	
Vegetarian	Yes	
Ovo-lacto Vegetarians	Yes	
Vegan	Yes	
Organic	No	
Halal	No	Not Certified
Kosher	No	Not Certified

Signed: ..... Name: .....

Position: ..... Date: .....

**NUTRITIONAL INFORMATION**

	<b>Nutritional Value per 100 g</b>
Energy	894 kJ/ 213 kcal
Protein	3.7 g
Carbohydrate	25.8 g
of which sugars	2.4 g
Fat	10.6 g
of which saturates	5.0 g
Fibre	2.6 g
Sodium	0.28 g
Salt Equivalent	0.7 g

**AMENDMENTS AND UPDATES**

<b>Details of changes</b>	<b>Date of Amendment</b>	<b>New Version Number</b>
First issue in this format	6/11/09	1
Revised Recipe	20/8/10	2
Revised & updated	28/10/11	3
Updated document reference	10/1/12	4



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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 Regulations 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.

	<u>Accepted on behalf of</u>	<u>Accepted on behalf of Customer:</u>
Company Name:	<u>Ardo UK Ltd</u>	
Signed		
Position		
Date		

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

Document Control and review		
Approved by: 	Document reference: 3.6 Specifications	Created on: 10/01/12 Issue 4
1 <sup>st</sup> Document Review Due 10/1/13	2 <sup>nd</sup> Document Review Due: 10/1/14	3 <sup>rd</sup> Document Review Due: 10/1/15
Re-approved by: 	Re-approved by: 	Re-approved by:
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