

Product Title LEEK FLAKES

Product Code OC30112

1.0 DESCRIPTION

The product is produced from sound, mature leeks which are washed, trimmed, cut to size, dried and metal detected in accordance with good manufacturing practices and complying with EU & UK Food laws.

2.0 PHYSICAL

Size: Maximum of 10% to be retained on a 9.50mm sieve.

Maximum of 5% to pass through a 500-micron sieve.

3.0 ORGANOLEPTIC (reconstituted state)

Appearance: Dark green, yellow and white. Defects should not be immediately

apparent. Discoloured pieces (brown or blemished) should be not

more than 2.5% w/w.

Flavour: The characteristic flavour and odour of leek with no off or foreign

overtones.

Texture: Tender but not mushy or tough.

4.0 Foreign material: Practically free from in accordance with good manufacturing practice

5.0 EXTRANEOUS VEGETABLE MATTERS

1 per kg maximum.

6.0 ANALYTICAL

Moisture: Maximum 8%

7.0 BACTERIOLOGICAL

	m	M
Total Viable Count	500,000 per gram	750,000 per gram
Coliforms	10 per gram	100 per gram
E. coli		10 per gram
Yeasts	500 per gram	1000 per gram
Moulds	500 per gram	1000 per gram
Salmonella spp		Absent in 25g

KEY: m : target level

M : upper quality tolerance level



ALLERGY INFORMATION

This product is free from:

ALLERGEN	Y/N	Comments
Cereal / Cereal Derivatives	Y	
Soya / Soya Derivatives	Y	
Sesame Seeds	Y	
Egg / Egg Products	Y	
Milk / Dairy Products	Y	
Meat / Meat Products	Y	
Gelatine	Y	
Hydrolysed Vegetables Proteins	Y	
Artificial Flavours	Y	
Natural and N.I Flavours	Y	
Artificial Colours / Azo Dyes	Y	
Natural and N.I Colours	Y	
Fish and their Derivatives	Y	
Crustacea	Y	
Molluscs	Y	
Preservatives	Y	
Additives	Y	
Benzoates	Y	
MSG and Glutamates	Y	
Gluten	Y	
Ground Nuts and their Derivatives	Y	
Tree Nuts and their Derivatives	Y	
Mustards	Y	
Celery	Y	
Celeriac	Y	
Sulphur Dioxide and Sulphites	Y	
Lupin	Y	

This product has not been:

Genetically Modified	
Enzymatically Modified	
Irradiated	

This product is suitable for:

Vegetarians	Υ	
Ovo- Lacto Vegetarians	Υ	
Vegans	Υ	
Coeliacs	Υ	



8.0 METAL DETECTION

The product is metal detected to ensure free from any metal above 2.0mm ferrous, 2.5mm non-ferrous and 2.5mm stainless steel

9.0 ANALYTICAL METHODS

Moisture: Loss upon drying is determined using a Moisture Analyzer

10.0 STORAGE LIFE

24 months from date of production.

Store in a cool dry warehouse, maximum ambient temperature 16°C, maximum relative humidity 70% preferred.

A minimum of 6 months shelf life will be remaining upon delivery.

11.0 COUNTRY OF ORIGIN

China

12.0 PACKAGING

The product is packed in poly-lined cardboard cartons or blue polythene triex sacks (depending on level of UK processing).

13.0 QUALITY TESTING

The above information is based on our current state of knowledge and experience following detailed investigations and tests. The data, however, does not represent a legally binding warranty, as certain variations in colour and/or other values and further quality fluctuations from incorrect transportation and/or improper storage outside our sphere of influence cannot be excluded; hence the purchaser is not exempt from undertaking their own tests and investigations.



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