

Product Specification



Product Title LEEK FLAKES 5KG SACK

Product Code OC30260

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.

PHYSICAL

Size: Maximum of 10% to be retained on a 9.50mm sieve.
Maximum of 5% to pass through a 500-micron sieve.

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.

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

EXTRANEIOUS VEGETABLE MATTERS

1 per kg maximum.

ANALYTICAL

Moisture: Maximum 8%

BACTERIOLOGICAL

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

KEY: **m** : target level
 M : upper quality tolerance level

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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

ANALYTICAL METHODS

Moisture: Loss upon drying is determined using a Moisture Analyzer

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.

COUNTRY OF ORIGIN

China

PACKAGING

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

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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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	Y	
Ovo- Lacto Vegetarians	Y	
Vegans	Y	
Coeliacs	Y	

Customer Approval of Specification

Please sign and return this specification to technical@scobie-junor.co.uk to confirm formal acceptance of this specification. All specifications issued will be deemed to be accepted if no communication to the contrary is received after 10 working days.

Signature:

Print name:

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Position:	
Date:	

Issued by Scobie & Junor (Estd. 1919) Ltd. Certified accurate on 09/06/2021 11:37:58

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