

TITLE: LEEFL/001 GREEN & WHITE LEEK FLAKES	QA DEPARTMENT
PREPARED BY: Vaida Zemaitiene	ISSUE No: G
AUTHORISED BY: Nicola Burnford	ISSUE DATE: 12.03.2024
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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 **EXTRANEIOUS 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
<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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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**

Egypt

A quantity of each batch is UK trial cleaned with air separation and visual inspection; then depending on the result of the trial the rest of the batch is either fully UK re-cleaned or passed for sale with no further processing

12.0 **PACKAGING**

The product is packed in zip tied poly-liner in paper sack 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 information, however, may not on all occasions, 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 and control cannot be excluded; hence the purchaser is not exempt from undertaking their own tests and investigations.

DISPUTE PROCEDURES

In case of a dispute on analytical data, the resolution will be via a generally accepted method of analysis undertaken by a UKAS accredited laboratory approved by J. L. Priestley and Company Limited.

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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	

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Details of specification amendments:

Issue	Date	Amendment	Amended By	Authorised By
A	11.06.12	Updated following spec review – amendment	N. Burnford	N. Burnford
		Detail/ spec acceptance detail added		
A1	20.03.13	Country of origin updated	N. Burnford	N. Burnford
B	24.04.13	Product code changed	N. Burnford	N. Burnford
C	01.04.15	Minimum shelf life detail added	N. Burnford	N. Burnford
D	14.03.18	Updated as part of Spec Review	N. Burnford	N. Burnford
E	31.01.19	Origin updated – Egypt removed	N. Burnford	N. Burnford
F	12.03.2021	Updated as part of spec review	V. Zemaitiene	N. Burnford
F1	28.07.2021	New supplier – country of origin Egypt	V. Zemaitiene	N. Burnford
F2	02.09.2021	Packaging detail updated	N. Burnford	N. Burnford
G	12.03.2024	Updated as part of spec review	V. Zemaitiene	N. Burnford

This Specification shall be deemed accepted by the customer if no queries are raised within 5 working days of its receipt.

Signed:...

Nicola Burnford

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NICOLA BURNFORD
Technical Manager