



## FROZEN CHOPPED SPINACH PORTIONS PRODUCT SPECIFICATION

General Information					
Issued Date	29.11.2021	Revised date	07.12.2021	Version Number	2
Approved by	Dan Parsons				
Product name					
<b>Spinach Chopped 30g Portion IQF 10KG</b>		Stock Code	<b>SPI001</b>		
		Stock Code			
		Stock Code			
Product Characteristics					
Origins		Poland			
Varieties		Various			
Additional process information		Spinach is cleaned, chopped, blanched and IQF frozen into 30g portions. Nitrates 2000PPM. Nitrites 20PPM. Dry Matter 6.5%. Drip Out Weight min 65%			
List of ingredients. In descending order by magnitude of weight. Also include additives and processing aids.	Components	% in the recipe	Functionality	Country of origin	
	1. Spinach	100%	Ingredient	Belgium	
	2.				
	3.				
	4.				
Packaging	Primary	Blue food grade liner	Secondary	Cardboard carton	
Label information		Product description, date of production, best before date, net weight, country of origin.			
Shelf life		24 months from production, (minimum 3 months on delivery)			
Storage conditions		Frozen at -18°C			
Analytical / Organoleptical Values					
Organoleptic					Method used
Appearance	30g Nuggets				Visual
Colour	Green				Visual
Flavour	Characteristic for Spinach. With out off or foreign flavours				Organoleptic
Texture	Typical for Spinach. Free from taint.				Organoleptic
Microbiological in cfu/g		Target	Maximum		
Escherichia coli		<10 cfu/g	<100 cfu/g		
Enterobacteriaceae		<500 cfu/g	<5,000 cfu/g		
Total viable count		<500,000 cfu/g	<1,500,000 cfu/g		
Yeast and moulds		<1,000 cfu/g	<10,000 cfu/g		
Staphylococcus aureus		<20 cfu/g	<100 cfu/g		
Salmonella		Absent/25g	Absent/25g		
Listeria		Absent/25g	Absent/25g		
Pesticide analysis		Annual by external laboratory or supplier, available on request.			
Quality Parameter per 5Kg					
Physical		Target	Maximum	Method used to determine value	
Foreign Bodies		0	0	Visual check	
Vegetable Foreign matter		0%	2%	Visual check	
Yellow, discoloured leaf		0%	2%	Visual check	
Proportion Stem / Leaf		30%	36%	Visual check	
Sand		0%	0.20%	Visual check	
Disease		0	0	Visual check	
Insects		0	0	Visual check	
				Visual check	



## FROZEN CHOPPED SPINACH PORTIONS PRODUCT SPECIFICATION

<b>GMO</b>							
The product or ingredients of, have not been derived from nor contain GMO material.							
<b>Radiation</b>							
The product or ingredients of, have not been treated with irradiation.							
<b>Nutritional Information per 100g</b>				<b>Dietary Information</b>			
Energy		96.3	kJ	Suitable for	Yes	No	
		23	kCal		Kosher		Suitable not certified
Protein		2.9	g		Halal		Suitable not certified
Total carbohydrates		3.6	g		Vegetarians	x	
	Sugar	0.4	g		Vegans	x	
Fibre		2.2	g		Coeliacs	x	
Total fat		0.4	g		Diabetics	x	
	Saturated	<0.1	g		Lactose intolerant	x	
Sodium		79.0	mg		Nutritional source: Composition of Foods, McCance & Widdowson, Sixth Edition.		
Water			g				
<b>Allergen Information</b>							
+ = present, - = absent and ? = unknown/ possible traces							
1	Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains)	-		9	Celery and derivatives	-	
2	Crustaceans and derivatives (crab, lobster, crayfish, shrimp, prawn, etc.)	-		10	Mustard and derivatives	-	
3	Egg and egg derivatives	-		11	Sesame seeds and derivatives	-	
4	Fish and derivatives	-		12	Sulphur dioxide and sulphites at concentration > 10mg/Kg or 10 mg/l expressed as SO <sub>2</sub>	-	
5	Peanuts and derivatives	-		13	Animal products	-	
6	Soybeans and derivatives	-		14	Artificial colours	-	
7	Milk and milk derivatives (incl. lactose)	-		15	Monosodium glutamate	-	
8	Tree nuts and nut derivatives (almonds, hazelnuts, walnuts, cashews, pecans, brazils, pistachios and macadamia/ queensland nuts)	-		16	Lupin and products thereof	-	
				17	Molluscs and products thereof	-	
<b>Inline Process Controls</b>							
Inline controls in place		Yes	No	Other, please list			
Metal detection		X					
Sieves/filters							
Magnets							
Freezing/chilling		X					
All products comply with relevant UK & EU food legislation in force at the time of manufacture.							