



SLEAFORD QUALITY FOODS LTD

Woodbridge Road, East Road Industrial Estate, Sleaford, Lincolnshire, NG34 7JX
Tel: 01529 305000 Fax: 01529 413720 e-mail: sqf@sleafordqf.com

SFQD 37-7
12/10/14

PRODUCT SPECIFICATION

Specification Number	Product	Issue Number	Original Issue Date	Current Issue Date
GWLE7KG	GREEN AND WHITE LEEK	15	01/04/1997	01/12/2023
Description	Freshly harvested leeks are sorted and cleaned, destemmed, trimmed, washed, cut, air dried and sieved.			
Ingredients	Dehydrated Leek			
Allergens	-			
Instructions	For use in: Sauces, soups, stews, salsas, dips, coating batters etc. These are examples only. Not all products and cut sizes are suitable for all applications. Requires cooking and constitution prior to consumption. Reconstitution is mainly dependent on cut size and application.			
Sensory	Colour	Fresh and natural shades of creamy white and shades of green. Practically no off colour.		
	Flavour & Aroma	Fresh, natural and aromatic. Typical of the product. Free from foreign odours or taints.		
Analytical	Moisture	8% maximum		
Microbiological	TVC	500,000/g maximum		
	Coliforms	1,000/g maximum		
	E. coli	10/g maximum		
	Salmonella	Absent in 25g		
	Yeasts	1,000/g maximum		
	Moulds	1,000/g maximum		
Physical	Foreign Matter	Absent		
	EVM	Major: Max 1% in weight blackened or diseased vegetable on average per 5 x 100g Minor: Max 2% in weight scorched, blemished or discoloured pieces per 5 x 100g EVM: Max 5% in weight extraneous veg. material (eg roots) per 5 x 100g		
	Rehydration Ratio	1: 5.5-6.5		
	Defects	This is a natural product. Parameters like colour, intensity of flavour may vary from batch to batch and sometimes within batches. This cannot be avoided completely. Few root pieces may be present. Irregularly shaped pieces will be present.		
	Cut Size	Approx 9x9mm		
	Metal Detection	0.8mm Ferrous 0.8mm Non Ferrous 1.2mm Stainless Steel		
	Packaging	Blue Polythene Liner - Heat Sealed Brown Cardboard Box - Sealed with blue tape		



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Typical Nutritional Information per 100g		
Energy		345 kcal
Energy		1458 kJ
Fat		1.68 g
of which: saturates		0.22 g
monounsaturates		0.02 g
polyunsaturates		0.93 g
Carbohydrate		79.07 g
of which: sugars		21.79 g
Fibre		10.06 g
Protein		8.38 g
Salt		0.28 g
Sodium		111.76 mg

Calculated based on the U.S Department of Agriculture, FoodData Central, Leeks, (bulb and lower leaf portion), raw, FDC ID: 169246, NDB Number: 11246. Carbohydrate value is representative of total carbohydrate.

Labels	Product name, net weight, batch code and best before date.
Storage	Store in ambient conditions out of direct sunlight, not exceeding 25°C / 77°F and 60% RH.
Shelf Life	15 months under correct storage conditions.
Pack Size	7kg
Additional Information	Country of Origin: China, Egypt, Poland, Uzbekistan, India, Hungary, Netherlands, Chile, Germany

Approved by:	Natalie Morris
Position:	Technical Supervisor
Date Printed:	01/12/2023

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Specification Amendments

Previous Issue	Previous Issue Date	Current Issue	Current Issue Date	Category Changed	Details Changed
14	16/11/2023	15	01/12/2023	Specification Review	Germany added as country of origin



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SFQD75-8
10/03/09

ALLERGY INFORMATION

PRODUCT: GREEN AND WHITE LEEK

Specification Number: GWLE7KG

Allergy Issue Date: 01/12/2023

Allergy Issue No.: 15

Does the product contain any of the following:	Status	Additive or Ingredient Present
Wheat and Wheat Derivatives	No	
Rye	No	
Barley	No	
Oats / Oat Bran	No	
Triticale	No	
Gluten	No	
Maize and Maize Derivatives	No	
Soya / Soya Products	No	
Modified Starches	No	
Egg and Egg Derivatives	No	
Dairy and Dairy Derivatives (incl. lactose)	No	
Beef Products (from all sources)	No	
Beef Products (from UK sources)	No	
Pork Products	No	
Lamb / Mutton Products	No	
Crustacea and Shellfish	No	
Fish	No	
Gelatine	No	
Any other Animal Products	No	
Artificial Colours (incl. azo dyes)	No	
Added Natural Colours	No	
Artificial Flavours	No	
Natural or NI Flavours	No	
BHA / BHT and Other Antioxidants	No	
Benzoates	No	
Sulphites >10mg/kg	Yes	Naturally occurring sulphites present at <50ppm
Other Preservatives	No	



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Specification Number: GWLE7KG

Allergy Issue Date: 01/12/2023

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Does the product contain any of the following:	Status	Additive or Ingredient Present
Added MSG	No	
Glutamates	No	
Other Additives	No	
Yeast / Yeast Extract	No	
HVP / TVP	No	
Aspartame	No	
Caffeine	No	
Phenylalanine	Yes	Naturally occurring in Leek 0.31g/100g. None added.
Peanuts / Peanut Derivatives	No	
Other Nuts / Nut Derivatives	No	
Nut Oil / Nut Oil Derivatives	No	
Sesame / Sesame Seed Derivatives	No	
Poppy Seeds	No	
Mustard	No	
Other Seeds	No	
Vegetable Oil / Seed Oil	No	
Legumes (or derivatives of)	No	
Celery	No	
Garlic	No	
Lupin	No	
Molluscs	No	
Added Salt	No	
Added Sugar	No	



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Is the product suitable for:	Status	Comments
Ova-lacto Vegetarians	Yes	
Vegans	Yes	
Orthodox Jewish Diet (Kosher)	Yes	
Kosher Certified	Yes	
Muslim Diet (Halal)	Yes	
Halal Certified	No	

Is the product:	Status	Details
Free from Genetically Modified ingredients.	Yes	

Approved by: Natalie Morris
Position: Technical Supervisor
Date: 01/12/2023