

TONNES OF CHANGE

WELSH VEG IN SCHOOLS
2023 - 2025



Appendices

APPENDIX 1

Small Growers Supplier Standard Summary

This standard was written to provide assurance to the supply chain who demand food traceability, from growing consumer awareness of pesticide issues and a need to protect and enhance the environment as well as providing assurances in terms of health & safety and ethical working conditions.

The standard specifications are subdivided into the following categories (the relevant clause numbers follow in brackets):

Documentation (1-4), Traceability (5), Risk Assessments (HACCP) (6- 8), Farm Standards (9-10), Pest Control (11-14), Crop Nutrition (15-18), Crop Growing (19-22), Irrigation (23-26), Harvesting (27-43), People (44-45), Health & Safety (46-47), Environmental (48), Ethical (49), Packing Areas and Storage Areas (50-57)

The clauses are listed in accordance to their auditing method in the following table:

<p>Documentation Review:</p> <ul style="list-style-type: none"> • Crop production records (4) • Signed Site Risk Assessment (7) • Evidence of staff training (8) • Evidence of vermin controller training (12 & 13) • Organic manures / fertiliser applications are recorded. (18) • Records of regular crop inspections (20) • Substrates are traceable and do not originate from conservation areas (21) • Where crops are grown in substrates other than soil or water, traceability systems are in place and microbiological risks are considered and managed where necessary. (22) • Licenses are in place where required for water used on farm (26) • Hygiene Policy (28) • Return to work questionnaires (29) • Visitors entering crop production areas to be made aware of site hygiene and Health and Safety requirements (30) • Glove Policy (if applicable) (32) • Cleaning procedure (39) • Food-grade cleaning chemicals and lubricants used only (41) • Staff trained adequately (44) • Annual training records and competency assessments (45) • Health & Safety Policy (46) 	<p>Review during site tour</p> <ul style="list-style-type: none"> • No evidence of significant issues during site tour (9) • Potential pollutants stored appropriately (10) • Appropriate pest control measures in place (14) • No evidence of untreated sewage sludge, untreated abattoir or catering derived animal by-products being applied (16) • Where crop residues are composted and used as a soil conditioner, there is no identifiable risk of disease carry-over (17) • No evidence of boxes, trays etc. being overfilled (37) • Appropriate storage of harvesting equipment (38) • Packaging stored to avoid damage and contamination (43) <p>For growers who pack and store crops</p> <ul style="list-style-type: none"> • Packaging and storage areas managed to avoid contamination (50) • Stored products to be rotated to maintain safety and quality (52) • Domestic animals must not be allowed in any operational areas, including packing and storage areas. (57) 	<p>Both documentation and site tour</p> <ul style="list-style-type: none"> • Effective control of vermin (11) • Organic manures / fertiliser and other soil amendments must be applied in a manner that minimises the risk of contamination or pollution (15) • Integrated Pest Management (IPM) must be in place to proactively manage crop production (19) • Water used in crop must be risk assessed and where necessary tested (23) • There should be no evidence that untreated sewage water has been used on crop production sites. (24) • Where water treatment has been identified as being required, then this must be controlled within the specified limits. (25) • Hygiene and allergy policies (27) • PPE appropriate and well maintained. (31) • Staff welfare facilities clean and maintained (33) • Knife Policy (34) • Glass and hard plastic checks (40) • Harvest staff trained to identify key contamination risks. (42) • Suitably stocked first-aid kits available (47) • Customer specific environmental requirements have been met. (48) • Customer specific ethical requirements have been met. (49) <p>For growers who pack and store crops</p> <ul style="list-style-type: none"> • Monitor and record temperatures of storage facilities (51) • Water used post-harvest to be mains sourced where possible (53) • Wash processes managed to avoid contamination (54) • Quarterly pest control site survey completed (55) • Site plan records accurate locations of all pest monitoring points (56) 	<p>Remote review of Spreadsheet (template provided to growers)</p> <ul style="list-style-type: none"> • Site Risk Assessment (1) • Incident Management Plan (2) • Contact details list of key personnel (3) • Traceability management plan (5) • Food Safety Risk Assessment (HACCP) (6) • Daily start up checks completed and follow up actions (35) • Harvesting equipment cleaned and maintained (36)
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There are an additional 17 clauses that have not been included as they are not applicable to the WVIS initiative as they relate to non-organic sites.

APPENDIX 2

Nutritional Test Results

Welsh Veg Product Development 2023

		Welsh Tom Pizza Topping	With 10% Spinach	With 20% Spinach	With 10% Chard	Knorr Tom Basil Sauce	Maggi (Nestle) Rich & Rustic	Tin Chopp/ Plum Toms	Welsh Beef and Welsh Bolognese	Welsh Cauli Cheese	With 10% mixed leaves	With 20% mixed leaves	With 20% spinach
Energy	KJ/100g	168	155	161	150	213	257	80	354	359	337	329	337
Protein	g/100g	1.8	1.8	2.1	1.8	1.2	1.4	1.1	5.5	3.4	3.5	3.5	3.4
Fat	g/100g	0.3	0.2	0.3	0.3	1.1	2.8	0.1	4.6	5.3	4.9	4.5	4.8
Sugars	g/100g	5.2	4.5	4.4	4	6.9	5.7	3.8	2.7	2.7	2.4	2.3	2.3
Fibre	g/100g	2.6	2.5	2.4	2.7	0.7	1.1	0.8	2.8	1.6	2	2.33	1.7
Sodium	mg/100g	204	202	183	169	n/a	n/a	n/a	292	220	213	231	198
Zinc	mg/100g	<2.00	2.23	3.37	3.78	n/a	n/a	n/a	11.6	5.56	8.65	11.3	5.62
Iron	mg/100g	7.17	5.41	6.22	6.13	n/a	n/a	n/a	7.84	1.81	3.54	5.53	2.74

APPENDIX 2

Nutritional Test Results

2024 Carrot Test Results

Test Category	Type A Carrot Bremenda Isaf Farm	Type B Carrot Holden Farm	Type C Carrot Usual Supply	Nutritional Data from Saffron Software, used across Wales LAs to calculate recipes and menus. Cooked. McCance and Widdowson Values	Results for raw Carrot from Nutritional Analysis of Fruit and Vegetables 2013 https:// assets.publishing. service.gov.uk/	Raw Carrots Data - based on NutriCalc Software, commonly used in the UK food manufacturing industry.
Energy (kcal/100g)	30.6	33.2	30.6	29	34	37
Energy (kJ/100g)	128	139	128	Not Tested	146	155
Carbohydrate (g/100g)	4.8	5	4.2	6	7.7	8.9
Total Sugars (g/100g)	4.8	5.1	4.6	5.5	7.2	5.5
Total Fat (g/100g)	<0.5	<0.5	<0.5	<0.5	0.4	0.5
Saturates (g/100g)	<0.1	<0.1	0.1	0.15	0.1	0.1
Mono-unsaturates (g/100g)	0.1	0.1	0.1	Not Tested	0.11	0
Polyunsaturates (g/100g)	<0.1	<0.1	0.1	Not Tested	0.08	0.3
Trans Fatty Acids (g/100g)	<0.1	<0.1	<0.1	Not Tested	<0.01	0
Oven Moisture (g/100g)	90.1	88.6	89.8	Not Tested	89.0	88.8
Total Ash (g/100g)	0.95	1.35	0.72	Not Tested	0.6	
Potassium (mg/kg)	3678.9	2933.9	2599.5	Not Tested	1780.0	2400
Magnesium (mg/kg)	117.854	140.43	115.534	Not Tested	70.00	90
Dietary Fibre (g/100g)	3	3.9	4.2	2.8	-	3
Total Sodium (g/100g)	0.058	0.091	<0.05	0.029	0.027	0.040
Sodium as Salt (g/100g)	0.15	0.23	<0.125	0.07	-	0.1
Vitamin C (mg/g)	0.0017	0.0032	0.0026	0.003	0.002	0.004
Total Nitrogen (g/100g)	0.15	0.14	0.14	Not Tested	-	0.11
Total Protein (g/100g)	0.9	0.9	0.9	0.5	0.5	0.7
Iron (mg/100g)	Not Tested	Not Tested	Not Tested	0.34	0.23	0.4
Zinc (mg/100g)	Not Tested	Not Tested	Not Tested	0.1	0.11	0.2
Calcium mg/100g)	Not Tested	Not Tested	Not Tested	31	26	34
Vitamin A - µg	Not Tested	Not Tested	Not Tested	1850	1961	1301
Folate - µg	Not Tested	Not Tested	Not Tested	8	8	28

APPENDIX 3

Example Crop Plan

							WELSH VEG IN SCHOOLS 2025 YEAR CROP PLAN			
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FOOD AND FUN 2025 July/Aug	Price	DRAFT SPECS GUIDANCE	Notes	Harvest period	# of Weeks	TOTALS Requested LAs	Grower 1	Grower 2	Grower 3	Amount grown by WVIS growers
Onion - yellow kg				14/7 - 18/8	6					0
Tomatoes (salad) kg				14/7 - 18/8	6					0
Tomatoes (cocktail) kg				14/7 - 18/8	6					
Cucumber each				14/7 - 18/8	6					0
Lettuce each				14/7 - 18/8	6					0
Courgettes kg				14/7 - 18/8	6					0

AUTUMN TERM 2025 Sept-Dec	Price	DRAFT SPECS GUIDANCE	Notes	Harvest period	# of Weeks	TOTALS Requested LAs	Grower 1	Grower 2	Grower 3	Amount grown by WVIS growers
Carrots kg fresh whole				25/8 - 8/12	15					0
Broccoli kg fresh whole				25/8 - 3/11	10					0
Onions - yellow kg				25/8 - 8/12	15					0
Salad Tomatoes kg				25/8 - 27/10	9					0
Cherry/Cocktail Tomatoes kg										
Cucumber each				25/8 - 20/10	8					0
Lettuce each				25/8 - 29/9 Outdoor 6 weeks 6/10 - 8/12 (indoor 9 weeks)	15					0
Leeks kg				25/8 - 8/12	15					0
Courgettes kg				25/8 - 13/10	8					0