

Uitgifte: 17/12/2021	Spec. finished product : PEAS	SP 03 V18 Pg 1/2
Vervangen door: J. Dekimpe	Reden: jaarlijkse herziening specificaties	Goedgekeurd: K. Vandewalle

1. DESCRIPTION: Peas, IQF shock frozen

2. INGREDIENTS: 100% peas Latin name: Pisum sativum L.

3. TECHNOLOGY: Immediately after cropping the peas are cleaned thoroughly, blanched, shock frozen, sorted and packed IQF in storage palletainers.

4. PHYSICAL/VISUAL/ORGANOLEPTIC CHARACTERISTICS:

Colour: uniform green

Taste : typical and fresh taste, no strange taste

Smell : pleasantly fresh, no strange smell

Consistence : soft, not fibrous, not tough

5. SORTING:

Tolerance :	average/kg	max/kg
> or < required calibration :	10% weight	14% gew.
Extra fine (E1): < 7,5 mm; Very fine (E2): 7,5 – 8,2 mm; Fine (E3): 8,2 – 9,3 mm		

6. DEFECTS:

Kind	average/kg	max/kg
Yellowish/spotted/Rotten/Brown	2 % weight	3 % weight
Broken/Dried peas and loose skins of the peas	3 % weight	5 % weight
Pods < 3 cm	5 pieces	8 pieces
Pods >= 3 cm	3 pieces	4 pieces
Total pods	5 pieces	8 pieces
Nightshade	0 pieces	1 piece/5 kg
Foreign objects	0 pieces	0 pieces
Vegetables foreign matter	0% weight	2% weight

7. STANDARDS :

This product has to meet all EG-standards and norms for food and all legal clauses valid in Belgium. This product is not genetically modified and does not contain additives obtained from genetic modification.

Also the vegetable don't contain pesticides, fertilize residues and heavy metal residues higher than the European law.

8. PREPARATION : cook the deep-frozen peas in a bit of salt water during 10 to 15 min. When defrosted, do not freeze again.

9. STORAGE AND TRANSPORT: Stocking at minimum -18°C, transport at minimum -18°C

10. PACKING AND LABELLING:

Expiry date: 24 months

Preservation: Refrigerator: (2à4°C): 24h; * -6°C: 1 week ; ** -12°C: 1 maand; ***-18°C: see expiry date

Packing: In 24x450g, 24x400g, 10x1 kg, 4x2,5kg, 2x5kg, 1x20kg, 1x25kg, octobins, totes or according customers request

Labelling: Productname, net weight, expiry date, amount per box, production code or according to the specifications of the customer

Primary packaging is food grade.

Packaging waste conform 97/129/EC:

Film: LDPE: 4 - plastic collection

Carton: PAP: 20 - paper collection

Tape: PP: 5 - plastic collection

Box – and pallet label: PAP: 22 - paper collection

Wooden pallet: FOR: 50

Shrink wrap: LDPE: 4 - plastic collection

Follow the rules of your municipality.

11. NUTRITIONAL VALUE (per 100g): (Source: Belgische voedingsmiddelentabel - Nubel)

Energy: 247 kJ/ 59 kcal

Fat: 0,3 g

Saturated Fat: 0.1 g

Carbohydrate: 9,0 g

Sugars: 3,1 g

Protein: 5,2 g

Fiber: 4,6 g

Salt: 0,083 g (Coming from Sodium)

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12. CROPPING PERIOD AND ORIGIN :

Origin: France, Belgium and The Netherlands

Cropping period : June, July

13. MICROBIOLOGICAL STANDARDS

Parameter	Target	Maximum	Method
Total aerobic count	< 500.000/g	< 1.500.000/g	ISO 4833
Total coliforms	< 1.000/g	< 5.000/g	ISO 4832
Escherichia coli	< 10/g	< 100/g	ISO 16649-2
Bacillus cereus	<100/g	<100/g	AFNOR BRD 07/26-22/03
Staphylococcus aureus	< 10/g	< 100/g	ISO 6888-2
Moulds	< 500/g	< 1.000/g	ISO 21527-1/2
Yeasts	< 1.000/g	< 5.000/g	ISO 21527-1/2
Salmonella	Absent/25g	Absent /25g	AFNOR BRD -07/11-12/05
Listeria monocytogenes	Absent /25g	<100/g	AFNOR BRD -07/16-01/09

14. ALBA LIST

Gloss

Indicated whether one of the below mentioned allergens is present in the recipe or in one of the ingredients: "yes" = present, "No" = not present, ± = not present, but cross-contamination cannot be fully excluded.

yes : present no : free from ± : may contain traces			
No Allergen	Recipe	No Allergen	Recipe
01 Milk and Milk Products	no	19 Nut Oil	No
02 Lactose	no	20 Peanuts	No
03 Egg and Egg Products	no	21 Peanut Oil	No
04 Soya protein	no	22 Sesame Seeds	No
05 Soya oil	no	23 Sesame Oil	No
06 Gluten	no	24 Glutamate	No
07 Wheat	no	25 Sulfite (E220 t/m E227)	No
08 Rye	no	(26 Benzoic acid and parabenes (E210 t/m E219))	No
09 Beef and Beef Derivatives	no	(27 Azo colouring agents)	No
10 Pork and Pork Derivatives	no	(28 Tartrazine (E102))	No
11 Poultry and Poultry Derivatives	no	(29 Cinnamon)	No
12 Fish	no	(30 Vanillin)	No
13 Shell Fish	no	31 Coriander	No
14 Maize	±	32 Celery	±
15 Cocoa	no	(33 Umbelliferae)	±
(16 Yeast)	no	34 Carrots	±
17 Peas and beans	yes	35 Lupine	No
18 Nuts	No	36 Mustard	No
Other information :			

15. OTHER INFORMATION

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The packed product is checked by a metal detector. Sensitivity: Ferrous: 3,5mm; Non-Ferrous:3,5mm; Stainless steel: 4,5mm
The product is from non-GMO sources and not subject to GMO labelling.
The product is not ionized.