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
Carbonhydrate: 9,0 g
Sugars: 3,1 g
Protein: 5,2 g
Fiber: 4,6 g
Salt: 0,083 g (Coming from Sodium)

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. ALLERGENS
Based on the LeDa-allergenlist (previous ALBA)

Explanation
Indicates when one of the following allergens occurs in the recipe or in one of the ingredients. In case of possible cross-contamination, the allergen is not present in the recipe but cross-contamination cannot be fully excluded by the process.

Nr Allergen	Not Present in recipe	Present In recept	Possible cross-contamination
1. Cereals containing gluten (wheat, spelt, khorasan wheat/kamut, rye, barley, oats)	X		
2. Crustaceans	X		
3. Eggs	X		
4. Fish	X		
5. Peanuts	X		
6. Soybeans	X		
7. Milk (including lactose)	X		
8. Nuts (almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts)	X		
9. Celery			X
10. Mustard	X		
11. Sesame seeds	X		
12. Sulphur dioxide and sulphites at concentration more than 10mg/kg or 10mg/l in terms of the total SO_2.	X		
13. Lupin	X		
14. Molluscs	X		
Other information :			

15. OTHER INFORMATION

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.