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Product Specification

Manufacturing Peas

Date: 19th March 2008

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PACK SIZE 1 x 10kg

ORIGIN: UK / Belgium / Holland / China / Spain

GENERAL The product shall be prepared from fresh sound raw material that is free from all toxic residues and taints. The final product shall comply with all current U.K. and E.C. Food Legislation.

INGREDIENTS Peas 100% Declare as: Peas
(*Pisum sativum*)

PROCESSING Peas are delivered fresh to the factory, each load is sampled and assessed for tenderometer grade, foreign material and physical defects. The load is then cleaned, blanched, frozen and filled into bulk palletainers. The frozen peas are sampled and assessed against this specification. The palletainers are then labelled and transferred to the cold store, where they are stored at -23°C until required for packing.

PACKING During packing, the peas are inspected before weighing and filling into blue poly lined cartons. The cartons are Best Before and Production date coded, check weighed, metal detected, palletised and stretch-wrapped before being returned to store at -23°C to await despatch.

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QUALITY CONTROL Checks are carried out on the following: -

Processing: -	Raw material Final Product Peroxidase Temperature
Packing: -	Metal detection Check weighing Final product physical defect levels Organolepsis Case quantity Case sealing Case coding and print quality

DEFECT TOLERANCES Product shall be checked at least hourly against the following tolerances for defects: -**Assessed on 1000g Sample**

Foreign Matter	Nil
Foreign Extraneous Vegetable Matter	Nil
Extraneous Vegetable Matter (number)	2

Assessed on 200g sample (frozen)

Splits & skins (w/w)	10%
Cut (w/w)	15%

Assessed on 200g sample (defrosted)

Khaki and/or sour (number)	1
Blemished (number)	5
Blonds (number)	4
Pale (number)	30

DEFINITIONS OF DEFECTS**Foreign Material**

This includes any material not derived from the pea plant or defined as EVM. Examples of Foreign Matter include insects, pieces of insects, wood, glass, stones, metal, toxic berries, seed or flower heads, snails, slugs or any other material which will render the product unacceptable.

Foreign Extraneous Vegetable Matter

This includes any vegetable matter not derived from the pea plant.

EVM

This includes any harmless vegetable matter other than peas which is derived from the pea plant or harmless vegetable material such as pieces of pods, tendrils and leaves.

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Splits and Skins

This includes:-

- (i) Peas where a whole cotyledon or large part of a cotyledon has been separated.
- (ii) Separate whole cotyledons.
- (iii) Loose skins or pieces of skin.
- (iv) Peas wholly crushed.

Cuts

These are whole peas which possess splits in their skins which exceed one third of the circumference of the pea.

Khaki and/or Sour Peas**Blemished**

Peas which are stained or spotted, seriously blemished (ie. affecting the appearance of the pack). insect damaged peas and seriously shrivelled peas.

Blonds

These are edible peas which are completely yellow or white. This does not include sour or rotten peas.

Pale

These are peas where more than one third of the surface is noticeably lacking in green colour but the remainder of the surface retains a tinge of green when compared with the rest of the sample.

ORGANOLEPSIS (Carried out on a cooked sample.)**COLOUR**

May be a range of greens represented, some yellow tints may be evident, but no grey tints. May be slightly dull.

FLAVOUR

Weak characteristic pea flavour with little or no sweetness, may be slightly starchy.

TEXTURE

Flesh firm, mealy or non-uniform, and/or skins tough.



Average sample

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MICROBIOLOGICAL

Organism	Target	Maximum
T V C @ 30°C	1 x 10 ⁵	5 x 10 ⁵
Total Coliforms	1 x 10 ²	1 x 10 ³
E. coli	Nil	1 x 10 ¹
Staph aureus	1 x 10 ²	2 x 10 ²
Salmonella	Absent in 25g	Absent in 25g
Listeria sp.	Absent in 25g	1 x 10 ²

ANALYTICAL

Product shall be blanched to give a trace positive peroxidase reaction (guaiacol test) between 60 and 90 seconds.

WEIGHT CONTROL

The product shall be packed to minimum weight.

METAL DETECTION

All cartons shall be passed through a metal detector. The system shall be tested at least hourly using 3.5mm ferrous and 3.5mm non-ferrous & 4.5mm stainless steel test pieces.

CODING

Best Before End shall be twenty four months following the month of packing e.g. if packed in May 2008 then BEST BEFORE END MAY 2010.

Production / Traceability Code Four figure International date code (Year number, Day number) plus factory identification code and shift code e.g. product packed 1 January 2008 = **8001**.

CARTON LINERS

Dark blue food grade polythene liner of a **minimum** thickness of 45µm.

CARTONS

Corrugated fibreboard of glued construction, no metal staples to be used. Shall be sealed using dark blue adhesive tape.

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NUTRITIONAL INFORMATION

This data conforms to the requirements of EC Council Directive 90/496/EEC

100g of uncooked peas typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	66	McCance & Widdowson 6 th Edition
Energy - kJ	280	McCance & Widdowson 6 th Edition
Moisture	79.1g	McCance & Widdowson 6 th Edition
Carbohydrate	8.8g	McCance & Widdowson 6 th Edition
- as sugars	2.5g	McCance & Widdowson 6 th Edition
- as polyols	0.0g	McCance & Widdowson 6 th Edition
- as starch	4.1g	McCance & Widdowson 6 th Edition
Fat	0.9g	McCance & Widdowson 6 th Edition
- as saturates	0.2g	McCance & Widdowson 6 th Edition
- as mono unsaturates	0.1g	McCance & Widdowson 6 th Edition
- as poly unsaturates	0.5g	McCance & Widdowson 6 th Edition
Protein	5.7g	McCance & Widdowson 6 th Edition
Fibre	5.1g	McCance & Widdowson 6 th Edition
Sodium	3mg	McCance & Widdowson 6 th Edition
Cholesterol	0.0mg	McCance & Widdowson 6 th Edition
Vitamin A	68µg	McCance & Widdowson 6 th Edition
Vitamin B ₆	0.10mg	McCance & Widdowson 6 th Edition
Vitamin B ₁₂	0.0mg	McCance & Widdowson 6 th Edition
Vitamin C	17mg	McCance & Widdowson 6 th Edition
Vitamin D	0.0µg	McCance & Widdowson 6 th Edition
Vitamin E	0.18mg	McCance & Widdowson 6 th Edition
Thiamin	0.32mg	McCance & Widdowson 6 th Edition
Riboflavin	0.10mg	McCance & Widdowson 6 th Edition
Niacin	2.1mg	McCance & Widdowson 6 th Edition
Folic Acid	78µg	McCance & Widdowson 6 th Edition
Biotin	0.5µg	McCance & Widdowson 6 th Edition
Pantothenic Acid	0.14mg	McCance & Widdowson 6 th Edition
Calcium	33mg	McCance & Widdowson 6 th Edition
Phosphorus	90mg	McCance & Widdowson 6 th Edition
Iron	1.5mg	McCance & Widdowson 6 th Edition
Magnesium	27mg	McCance & Widdowson 6 th Edition
Zinc	0.9mg	McCance & Widdowson 6 th Edition
Iodine	2.0µg	McCance & Widdowson 6 th Edition
Potassium	190mg	McCance & Widdowson 6 th Edition

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GMO DECLARATION

Does the product, or any of its ingredients contain any genetically modified material (whether viable or not)? YES / NO

Is the product or any of its ingredients not substantially equivalent as a consequence of the use of genetic modification? YES / NO

Is the product or any of its ingredients produced from, but not containing any genetically modified material? YES / NO

Have genetically modified organisms been used as processing aids or additives used in connection with the production of the food or any of its ingredients? YES / NO

Have genetically modified organisms been used to produce processing aids or additives but where such genetically modified organisms are not present in the processing aid as used in connection with the production of the food or any of its ingredients? YES / NO

Name: Alan Gosling Job Title: Technical Consultant

Signature:  Date: 19th March 2008

IRRADIATION POLICY

I confirm that the product supplied by Foodnet Limited under this specification has not undergone any irradiation treatment or process. I further confirm that no ingredient or processing aid used in conjunction with this product has undergone irradiation treatment.

Name: Alan Gosling Job Title: Technical Consultant

Signature:  Date: 19th March 2008

Where any answer is YES, see details below.

Product or Material	Details of Genetic Modification

I confirm I have made any necessary enquiries and obtained relevant written assurances from suppliers to verify the accuracy of the details provided above. I confirm the above data supplied is correct and can be used without reservation to advise customers.

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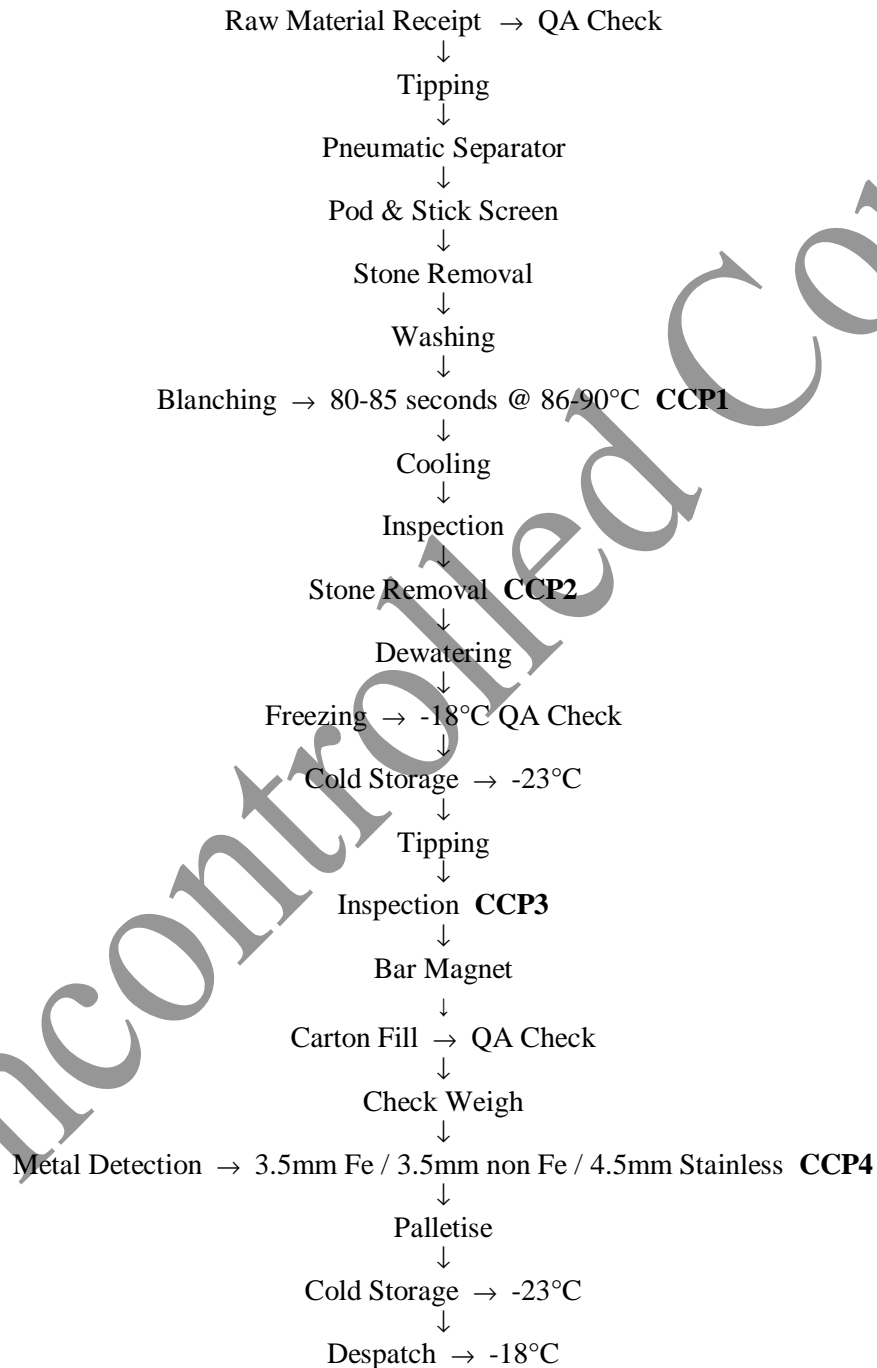
FOOD INTOLERANCE

Food Intolerance Data		
Does the material supplied contain any of the following? (NO) Absent, (YES) Present		
Allergen	NO / YES	Reason for presence if YES
Milk & Milk Derivatives	NO	
Egg & Egg Derivatives	NO	
Animal Products (*)	NO	
Fish/Shellfish/Crustaceans/Molluscs	NO	
Cereals (**)	NO	
Gluten	NO	
Yeast/Yeast Extract	NO	
Soya/Soya Derivatives	NO	
Fruit & Fruit Derivatives	NO	
Beef & Beef Products	NO	
Pork & Pork Products	NO	
Lamb & Lamb Products	NO	
Poultry & Poultry Products	NO	
Legumes	NO	
Peanuts	NO	
Sulphite >10ppm	NO	
MSG	NO	
BHA / BHT	NO	
Benzoates	NO	
Glutamates	NO	
Azo & Coal Tar Dyes	NO	
Added Colour	NO	
Added Flavour	NO	
Preservatives	NO	
Antioxidants	NO	
Added Salt	NO	
Nuts/Nut Oils	NO	
Caffeine	NO	
Sesame Products	NO	
Garlic	NO	
Poppy Seeds	NO	
Mustard	NO	
Celery/Celariac	NO	
Lupins	NO	
*Including any product derived from slaughtered animals, e.g. gelatine, rennet		
**Including wheat, corn, barley, rye, oats, etc.		
Is the material suitable for:		
Vegetarians?	Y / N	
Vegans?	Y / N	
Kosher?	Y / N	
Halal?	Y / N	
Organic?	Y / N	

FOOD ADDITIVES

E. Number	Name	In Which Ingredient	Function in Ingredient	Function in Final Product	% In Final Product
None					

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PROCESS INFORMATION**PROCESS FLOW CHART****PEAS**

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CRITICAL CONTROL POINTS:

to include time / temperature / frequency / target and sensitivity of all process steps.

CCP Number	Process Step	Controls in place
CCP2	Effective blanching to minimise microbiological loading. Half hourly checks.	Continuous chart recording of temperature and guaiacol test for adequate blanching.
CCP3	Ensure freedom from stones. Hourly checks.	Ensure riffle plate de-stoners free from excessive stones.
CCP6	Inspection of the product. Continuous control	To remove foreign material via manual inspection
CCP7	Metal detector efficiency. Hourly checks.	Testing of detector using certified test pieces of 3.5mm Ferrous and non-Ferrous, 4.5mm Stainless Steel.

COSHH Data For Frozen Vegetables

Treat as you would any frozen material i.e. if engaged in prolonged handling of the vegetables wear gloves.

Care should be used when lifting full cases of frozen vegetables.

There are no other perceived COSHH implications regarding the use of frozen vegetables.

THE CONTENTS OF THIS SPECIFICATION ARE CONFIDENTIAL TO FOODNET LTD AND THE CUSTOMER, AND MAY NOT BE DISCLOSED TO ANY OTHER PARTY.

Signed on behalf of Foodnet Ltd:-

Name: Alan Gosling

Job Title: Technical Consultant

Signature: 

Date: 19th March 2008

Signed on behalf of the Customer:-

Name:

Job Title:

Signature:

Date:

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