



Head Office : The Old Grammar School, 3-7 Market Square, Amersham, Bucks. HP7 ODF  
Tel: (44) 1494 434600 Fax: (44) 1494 434435  
Email: roddy@foodnet.ltd.uk  
Rhys@foodnet.ltd.uk

## Product Specification

### Sugar Snap Peas 5-9cm Long & 8-12mm Wide

Date: 7<sup>th</sup> January 2010

Page 1 of 9

**PACK SIZE** 1 x 10kg

**ORIGIN:** China

**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** Sugar Snap Peas 100% Declare as: Sugar SnapPeas  
(*Pisum sativum* var *macrocarpons*)

**PROCESSING** Peas are delivered fresh to the factory, each load is sampled and assessed for foreign material and physical defects. The load is then cleaned, blanched, frozen and filled into bulk palletainers. The palletainers are then labelled and transferred to the cold store, where they are stored at  $-23^{\circ}\text{C}$  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  $-23^{\circ}\text{C}$  to await despatch.

Code Number	Issue Date	Version Number	Issued By	Complied By
FN1002	23 <sup>rd</sup> June 2007	Four	Foodnet Ltd	Alan Gosling

Sugar Snap Peas 5-9cm Long & 8-12mm Wide**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 500g**

Foreign Material	Nil
E.V.M.	1%
Broken Pieces	Nil
Serious Blemish	1
Minor Blemish	1% w/w
Major Colour Variants	Nil
Minor Colour Variants	1% w/w

**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.

**EVM**

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

**Broken Pieces**

This includes pods which are less than half the length of a whole pod i.e. <25mm

**Serious Blemish**

These are whole sugar snap peas that exhibit blemishes >6mm.

**Minor Blemish**

These are whole sugar snap peas that exhibit blemishes >2mm but less than 6mm.

Code Number	Issue Date	Version Number	Issued By	Complied By
FN1002	23 <sup>rd</sup> June 2007	Four	Foodnet Ltd	Alan Gosling

Sugar Snap Peas 5-9cm Long & 8-12mm Wide**Major Colour Variants**

These are sugar snap peas which have a serious colour variation i.e. yellow.

**Minor Colour Variants**

These are sugar snap peas which have a minor colour variation i.e. pale green.

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

Shall be a uniform green typical of the variety.

**FLAVOUR**

Weak characteristic pea flavour with moderate sweetness.

**TEXTURE**

The pods shall be firm without stringiness.



Average Sample

**MICROBIOLOGICAL**

Organism	Target	Maximum
T V C @ 30°C	$1 \times 10^4$	$1 \times 10^5$
Total Coliforms	$1 \times 10^2$	$1 \times 10^3$
E. coli	Nil	$1 \times 10^1$
Staph aureus	$1 \times 10^2$	$2 \times 10^2$
Salmonella	Absent in 25g	Absent in 25g
Listeria monocytogenes	Absent in 25g	$1 \times 10^2$

**ANALYTICAL**

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

Code Number	Issue Date	Version Number	Issued By	Complied By
FN1002	23 <sup>rd</sup> June 2007	Four	Foodnet Ltd	Alan Gosling

Sugar Snap Peas 5-9cm Long & 8-12mm Wide**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 & 4.0mm stainless steel test pieces.

**CODING**

Best Before End shall be twenty four months following the month of packing e.g. if packed 1<sup>st</sup> May 2010 then BEST BEFORE END MAY 2012 or BEST BEFORE 01/05/2012.

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 2010 = 0001 or 01/01/2010.

**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.

Code Number	Issue Date	Version Number	Issued By	Complied By
FN1002	23 <sup>rd</sup> June 2007	Four	Foodnet Ltd	Alan Gosling

Sugar Snap Peas 5-9cm Long & 8-12mm Wide**NUTRITIONAL INFORMATION**

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

100g of uncooked sugar snap peas typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	98	USDA Nutrient Database Release 22
Energy - kJ	401	USDA Nutrient Database Release 22
Moisture	74.9g	USDA Nutrient Database Release 22
Carbohydrate	4.9g	USDA Nutrient Database Release 22
- as sugars	2.2g	USDA Nutrient Database Release 22
- as polyols	0.0g	USDA Nutrient Database Release 22
- as starch	2.7g	USDA Nutrient Database Release 22
Fat	0.3g	USDA Nutrient Database Release 22
- as saturates	0.03g	USDA Nutrient Database Release 22
- as mono unsaturates	Trace	USDA Nutrient Database Release 22
- as poly unsaturates	0.08g	USDA Nutrient Database Release 22
Protein	1.71g	USDA Nutrient Database Release 22
Fibre	1.7g	USDA Nutrient Database Release 22
Sodium	6mg	USDA Nutrient Database Release 22
Cholesterol	0.0g	USDA Nutrient Database Release 22
Vitamin A	518µg	USDA Nutrient Database Release 22
Vitamin B6	0.17mg	USDA Nutrient Database Release 22
Vitamin B12	0.00µg	USDA Nutrient Database Release 22
Vitamin C	13.3mg	USDA Nutrient Database Release 22
Vitamin D	0.0µg	USDA Nutrient Database Release 22
Vitamin E	mg	USDA Nutrient Database Release 22
Thiamin	0.067mg	USDA Nutrient Database Release 22
Riboflavin	0.05mg	USDA Nutrient Database Release 22
Niacin	0.597mg	USDA Nutrient Database Release 22
Folic Acid	21µg	USDA Nutrient Database Release 22
Biotin	µg	USDA Nutrient Database Release 22
Pantothenic Acid	0.51mg	USDA Nutrient Database Release 22
Calcium	37mg	USDA Nutrient Database Release 22
Phosphorus	45mg	USDA Nutrient Database Release 22
Iron	0.53mg	USDA Nutrient Database Release 22
Magnesium	22mg	USDA Nutrient Database Release 22
Zinc	0.31mg	USDA Nutrient Database Release 22
Iodine	µg	USDA Nutrient Database Release 22
Potassium	385mg	USDA Nutrient Database Release 22

Code Number	Issue Date	Version Number	Issued By	Complied By
FN1002	23 <sup>rd</sup> June 2007	Four	Foodnet Ltd	Alan Gosling

**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: 7<sup>th</sup> January 2010

**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: 7<sup>th</sup> January 2010

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.

Code Number	Issue Date	Version Number	Issued By	Complied By
FN1002	23 <sup>rd</sup> June 2007	Four	Foodnet Ltd	Alan Gosling

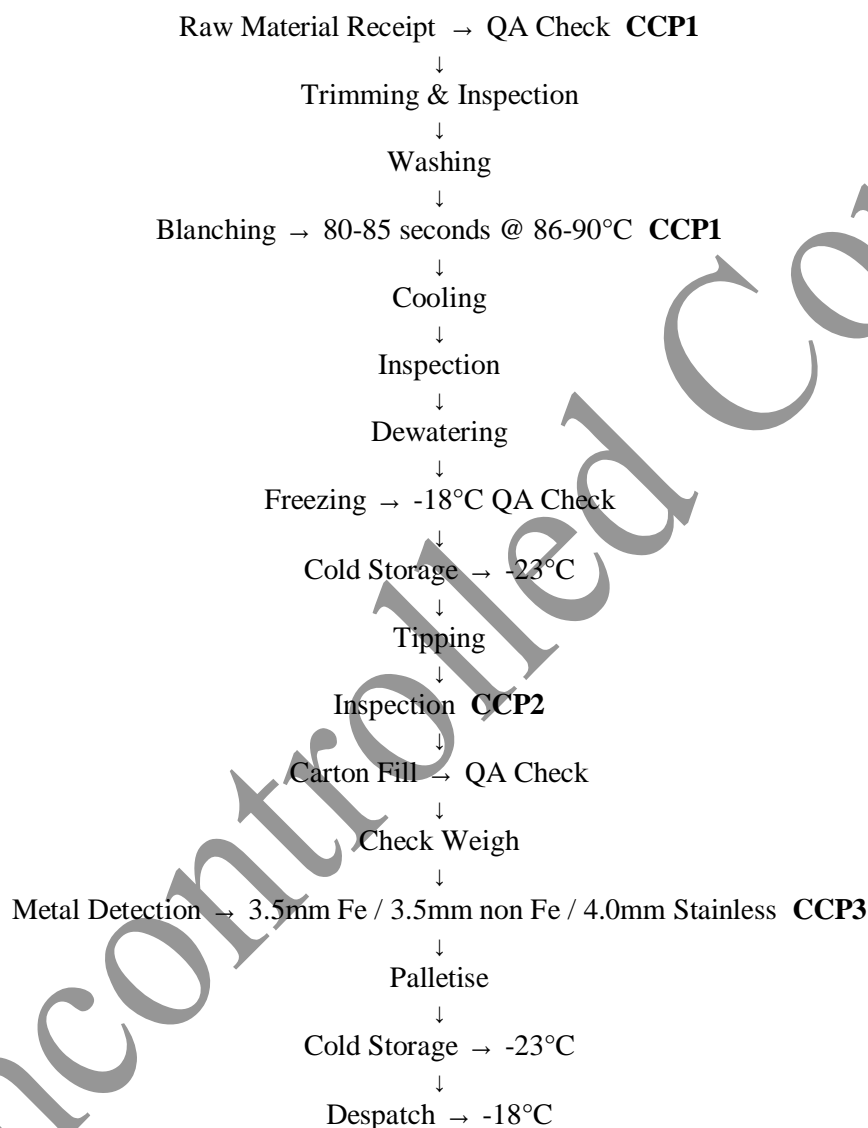
Sugar Snap Peas 5-9cm Long & 8-12mm Wide**FOOD INTOLERANCE**

<b>Food Intolerance Data</b>		
Does the material supplied contain any of the following? (NO) Absent, (YES) Present		
<b>Allergen</b>	<b>NO / YES</b>	<b>Reason for presence if YES</b>
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	100% pea pods
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**

<b>E. Number</b>	<b>Name</b>	<b>In Which Ingredient</b>	<b>Function in Ingredient</b>	<b>Function in Final Product</b>	<b>% In Final Product</b>
None					

<b>Code Number</b>	<b>Issue Date</b>	<b>Version Number</b>	<b>Issued By</b>	<b>Complied By</b>
FN1002	23 <sup>rd</sup> June 2007	Four	Foodnet Ltd	Alan Gosling

**PROCESS INFORMATION****PROCESS FLOW CHART****SUGAR SNAP PEAS****CRITICAL CONTROL POINTS:**

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

CCP Number	Process Step	Controls in place
CCP1	Effective blanching to minimise microbiological loading. Half hourly checks.	Continuous chart recoding of temperature and guaiacol test for adequate blanching.
CCP2	Inspection of the product. Continuous control	To remove foreign material via manual inspection
CCP3	Metal detector efficiency. Hourly checks.	Testing of detector using certified test pieces of 3.5mm Ferrous and non-Ferrous, 4.0mm Stainless Steel.

Code Number	Issue Date	Version Number	Issued By	Complied By
FN1002	23 <sup>rd</sup> June 2007	Four	Foodnet Ltd	Alan Gosling

