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Product Specification

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

Date: 1st May 2017

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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 and shall comply with all current UK/EU Food Legislation. The product is intended to be used as ingredient that is further processed and heat-treated before final consumption.

INGREDIENTS Sugar Snap Peas 100% Declare as: Sugar Snap Peas
(*Pisum sativum* var *macrocarpon*)

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 -18°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 -18°C to await despatch.

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QUALITY CONTROL Checks are carried out on the following: -

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

Assessed on 500g Sample

Foreign Material	Nil
E.V.M.	1
Major Blemish	3
Minor Blemish	6
Colour Variants	5% w/w
Broken Pieces <40mm	10% w/w
Thickness <8mm	5% w/w
Thickness >14mm	10% w/w
Length <40mm, >90mm	10% w/w
Split Pods	8 pcs

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.

Major 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.

Colour Variants

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

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Broken Pieces

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

Size

Please refer to the table for description.

Split Pods

If the split is bigger than half length of the sugar snap pea, it would be regarded as split pod. If splitting is less than half length, it would be neglected.

The below minimum numbers of samples should be inspected and average result to be out-of-spec.

Quantity Delivered (Kg)	Minimum samples to be taken (1Kg of product per each item)		
	10Kg Boxes	20Kg Bags	25Kg Bags
<1000	4	2	2
<2000	8	5	4
<5000	10	7	5
<10000	15	10	8
<27000	20	15	12

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 excessive stringiness.



Average sample

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MICROBIOLOGICAL

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

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 every 2 hours using ferrous, non-ferrous and stainless steel test pieces.

BEST BEFORE DATE

The product shall be twenty four months following the month of packing e.g. if packed in May 2017 then BEST BEFORE END MAY 2019. Minimum BB date on delivery: 3 months.

TRACEABILITY INFO

Production date or Lot number printed on the label as well as customer order number and/or delivery date.

**STORAGE
CONDITIONS**

Keep frozen at - 18°C at all times.

CARTON LINERS

Blue food grade polythene liner of a **minimum** thickness of 30µm.

CARTONS

Corrugated fibreboard of glued construction, no metal staples to be used. Shall be sealed using 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 sugar snap peas typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	34	Cofids
Energy - kJ	145	Cofids
Moisture	97.1g	Cofids
Carbohydrate	5.0g	Cofids
- as sugars	3.7g	Cofids
- as polyols	0.0g	Cofids
- as starch	1.3g	Cofids
Fat	0.2g	Cofids
- as saturates	Trace	Cofids
- as mono unsaturates	0.1g	Cofids
- as poly unsaturates	Trace	Cofids
Protein	3.4g	Cofids
Fibre	1.5g	Cofids
Sodium	5mg	Cofids
Vitamin A	200µg	Cofids
Vitamin B ₆	0.18mg	Cofids
Vitamin B ₁₂	0.0mg	Cofids
Vitamin C	32mg	Cofids
Vitamin D	0.0µg	Cofids
Vitamin E	0.47mg	Cofids
Thiamin	0.17mg	Cofids
Riboflavin	0.14mg	Cofids
Niacin	0.7mg	Cofids
Folic Acid	7.0µg	Cofids
Biotin	0.0µg	Cofids
Pantothenic Acid	0.0mg	Cofids
Calcium	64mg	Cofids
Phosphorus	53.0mg	Cofids
Iron	0.8mg	Cofids
Magnesium	25mg	Cofids
Zinc	0.6mg	Cofids
Iodine	0µg	Cofids
Potassium	150mg	Cofids

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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: Gianluca Oberto


Job Title: Technical Manager

Signature: Date: 1st May 2017**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: Gianluca Oberto

Job Title: Technical Manager

Signature: Date: 1st May 2017

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Sugar Snap Peas 5-9cm Long & 8-12mm Wide**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/Crustations/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	YES	Sugar Snap Peas 100%
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 Halal? Y / N (Not Certified) Organic? Y / N Vegans? Y / N Kosher? Y / N (Not Certified)		
<u>Please be aware the manufacturing sites we supply this item from may handle allergens in production. Procedures are in place to prevent cross-contamination.</u>		

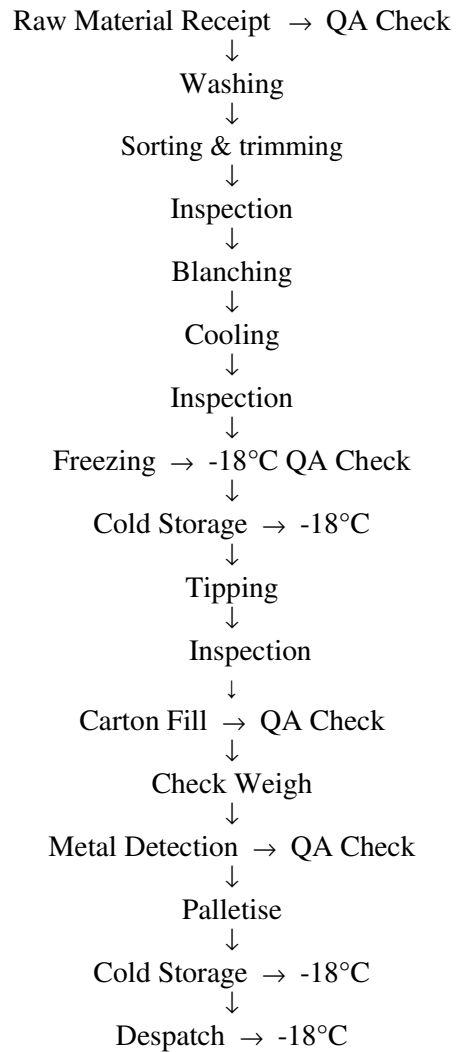
FOOD ADDITIVES

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***

Note: this is a generic flow chart which does not refer to any specific production site.

SUGAR SNAP PEAS

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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.**

Please check our website (www.foodnet.ltd.uk) for updates on this spec.

Signed on behalf of Foodnet Ltd:-

Name: Gianluca Oberto

Job Title: Technical Manager

Signature: 

Date: 1st May 2017

Signed on behalf of the Customer:-

Name:

Job Title:

Signature:

Date:

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Issues & Amendments

Issue N°	Amend. N°	Date	Amendments	Compiled by
1	1	01/02/2016	New entry	G. Oberto
2	1	01/05/2017	Defect tolerances – minimum ref samples; Reviewed BB and Traceability info. Added Storage Conditions. Reviewed Food Intolerance table, Flow Chart and Amendment table.	G. Oberto

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