



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

| Technical Specification | | |
|-----------------------------|-----------------------------------|--------------------------------|
| Product: Peas IQF | Last Update: 31/01/2023 | Product Code: PEA005 |

PACK SIZE 1 x 2.5kg; 1 x 10kg; 1 x 15kg; 1 x 25kg;

ORIGIN: UK, Belgium, France, Spain, Portugal, Poland

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 (minimum of +75°C for 30 seconds).

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 -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, checkweighed and metal detected, palletised and stretch wrapped before being returned to store at -18°C to await despatch to the UK at -18°C.

DEFECT TOLERANCES

Assessed on 1000g Sample

| | |
|--------------------------------------|-----|
| Foreign Matter | Nil |
| Foreign Extraneous Vegetable Matter | Nil |
| Extraneous Vegetable Matter (number) | 1 |

Assessed on 200g sample (frozen)

| | |
|--------------|-----|
| Cuts (w/w) | 15% |
| Damage (w/w) | 8% |

Assessed on 200g sample (defrosted)

| | |
|----------------------------|----|
| Khaki and/or sour (number) | 1 |
| Blemished (number) | 3 |
| Blonds (number) | 1 |
| Pale (number) | 20 |

| | | | | |
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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.

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

Peas which are khaki in colour and or may possess a sour taint.

Damage

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.

Blemished

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

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ORGANOLEPSIS (Carried out on a thawed 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 |
|------------------------|-----------------|-----------------|
| <i>TVC @ 30°C</i> | 1×10^5 | 5×10^5 |
| <i>Total Coliforms</i> | 1×10^2 | 3×10^3 |
| <i>E. coli</i> | Nil | 1×10^2 |
| <i>Listeria mono</i> | Absent in 25g | 1×10^2 |
| <i>Salmonella</i> | Absent in 25g | Absent in 25g |

ANALYTICAL Product shall be blanched to give a negative peroxidase reaction (guaiacol test) between 50 and 60 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. Minimum BB date on delivery: 6 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.

SACKS Blue food grade polythene sack of a minimum thickness of 110µm.

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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 | 69 | McCance & Widdowson 6 th Edition |
| Energy - kJ | 291 | McCance & Widdowson 6 th Edition |
| Moisture | 78.3g | McCance & Widdowson 6 th Edition |
| Carbohydrate | 9.7g | McCance & Widdowson 6 th Edition |
| - as sugars | 2.7g | McCance & Widdowson 6 th Edition |
| - as polyols | 0.0g | McCance & Widdowson 6 th Edition |
| - as starch | 4.7g | 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 | 6.0g | McCance & Widdowson 6 th Edition |
| Fibre | 5.1g | McCance & Widdowson 6 th Edition |
| Sodium | 2.0mg | McCance & Widdowson 6 th Edition |
| Vitamin A | 50.0µg | McCance & Widdowson 6 th Edition |
| Vitamin B ₆ | 0.09mg | McCance & Widdowson 6 th Edition |
| Vitamin B ₁₂ | 0.0mg | McCance & Widdowson 6 th Edition |
| Vitamin C | 12mg | McCance & Widdowson 6 th Edition |
| Vitamin D | 0.0µg | McCance & Widdowson 6 th Edition |
| Vitamin E | 0.18mg | McCance & Widdowson 6 th Edition |
| Thiamin | 0.26mg | McCance & Widdowson 6 th Edition |
| Riboflavin | 0.09mg | McCance & Widdowson 6 th Edition |
| Niacin | 1.6mg | McCance & Widdowson 6 th Edition |
| Folic Acid | 33.0µg | McCance & Widdowson 6 th Edition |
| Biotin | 0.4µg | McCance & Widdowson 6 th Edition |
| Pantothenic Acid | 0.14mg | McCance & Widdowson 6 th Edition |
| Calcium | 35mg | McCance & Widdowson 6 th Edition |
| Phosphorus | 99mg | McCance & Widdowson 6 th Edition |
| Iron | 1.6mg | McCance & Widdowson 6 th Edition |
| Magnesium | 21mg | McCance & Widdowson 6 th Edition |
| Zinc | 0.7mg | McCance & Widdowson 6 th Edition |
| Iodine | 2.0µg | McCance & Widdowson 6 th Edition |
| Potassium | 150mg | McCance & Widdowson 6 th Edition |

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GMO DECLARATION

I confirm that this product is not genetically modified or produced from genetically modified organisms. No genetically modified organisms have been used as processing aids or additives. This product does not require specific GM labelling as per Regulation (EC) 1829/2003.

Name: Gianluca Oberto

Job Title: Technical Manager

Signature: 


Date: 31st January 2023

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: 31st January 2023

COSHH Data

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

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

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

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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 | YES | 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/Celery | NO | | | |
| Lupins | NO | | | |
| *Including any product derived from slaughtered animals, e.g. gelatine, rennet | | | | |
| **Including wheat, corn, barley, rye, oats, etc. | | | | |
| Please be aware the manufacturing sites we supply this item from may handle allergens in production. Procedures are in place to prevent cross-contamination. | | | | |
| Is this product Suitable for: | | | | |
| Vegans | Yes (Not certified) | Vegetarians | Yes | Organic |
| Halal | Yes (Not certified) | Kosher | Yes (Not certified) | |

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FOOD ADDITIVES


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

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: Gianluca Oberto

Job Title: Technical Manager

Signature: 

Date: 31st January 2023

Signed on behalf of the Customer:

Name:

Job Title:

Signature:

Date:

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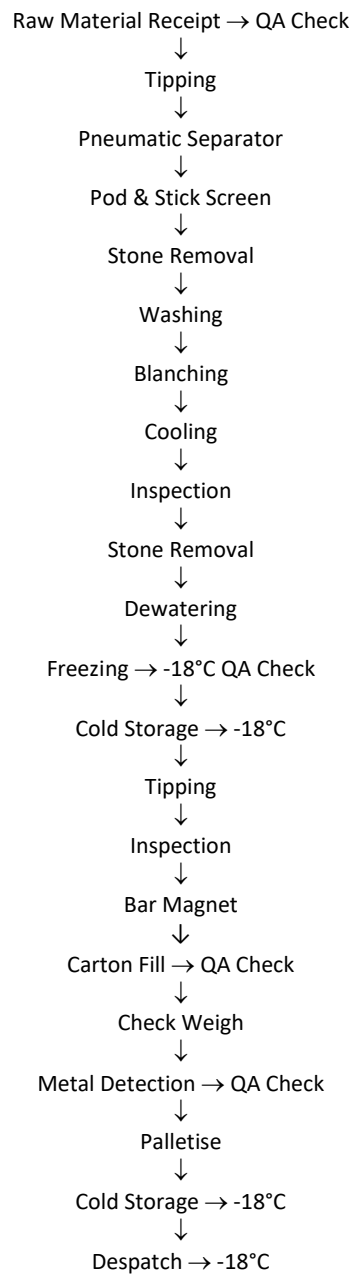
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PROCESS INFORMATION

PROCESS FLOW CHART*

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

PEAS



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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 |
| 3 | 1 | 31/01/2019 | 3 Year update – general revision | G. Oberto |
| 4 | 1 | 31/01/2023 | 3 Year update – general revision | F. Soares |
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