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: Sugar Snap Peas 5-6cm Long and 8-12mm wide IQF	**Last Update:** 31/01/2026	**Product Code:** SUG001

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 (minimum of +75°C for 30 seconds).

INGREDIENTS Sugar Snap Peas 100% Declare as: Sugar Snap Peas *(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 –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 -18ºC to await despatch to the UK at -18ºC.

DEFECT TOLERANCES

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

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.

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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.

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.

ORGANOLEPSIS (Carried out on a thawed 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	1×10^5	5×10^5
Total Coliforms	1×10^2	3×10^3
E. coli	Nil	1×10^2
Listeria mono	Absent in 25g	1×10^2
Salmonella	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.

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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	33	McCance & Widdowsons 7th
Energy - kJ	139	McCance & Widdowsons 7th
Moisture	88.4g	McCance & Widdowsons 7th
Carbohydrate	4.7g	McCance & Widdowsons 7th
- as sugars	3.4g	McCance & Widdowsons 7th
- as polyols	0.0g	McCance & Widdowsons 7th
- as starch	1.3g	McCance & Widdowsons 7th
Fat	0.3g	McCance & Widdowsons 7th
- as saturates	Trace	McCance & Widdowsons 7th
- as mono unsaturates	0.1g	McCance & Widdowsons 7th
- as poly unsaturates	Trace	McCance & Widdowsons 7th
Protein	3.1g	McCance & Widdowsons 7th
Fibre	1.3g	McCance & Widdowsons 7th
Sodium	4mg	McCance & Widdowsons 7th
Vitamin A	30µg	McCance & Widdowsons 7th
Vitamin B_6	0.18mg	McCance & Widdowsons 7th
Vitamin B_{12}	0.0mg	McCance & Widdowsons 7th
Vitamin C	18mg	McCance & Widdowsons 7th
Vitamin D	0.0µg	McCance & Widdowsons 7th
Vitamin E	0.0mg	McCance & Widdowsons 7th
Thiamin	0.11mg	McCance & Widdowsons 7th
Riboflavin	0.11mg	McCance & Widdowsons 7th
Niacin	0.5mg	McCance & Widdowsons 7th
Folic Acid	4µg	McCance & Widdowsons 7th
Biotin	0.0µg	McCance & Widdowsons 7th
Pantothentic Acid	0.72mg	McCance & Widdowsons 7th
Calcium	41mg	McCance & Widdowsons 7th
Phosphorus	42.0mg	McCance & Widdowsons 7th
Iron	0.8mg	McCance & Widdowsons 7th
Magnesium	19mg	McCance & Widdowsons 7th
Zinc	0.4mg	McCance & Widdowsons 7th
Iodine	0µg	McCance & Widdowsons 7th
Potassium	130mg	McCance & Widdowsons 7th

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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 2026

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 2026

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/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/Celeriac	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**	No
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 2026

Signed on behalf of the Customer:

Name:

Job Title:

Signature:

Date:

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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

Raw Material Receipt → QA Check
↓
Washing
↓
Sorting & trimming
↓
Inspection
↓
Blanching
↓
Cooling
↓
Inspection
↓
Freezing → -18°C QA Check
↓
Cold Storage → -18°C
↓
Tipping
↓
Inspection
↓
Carton Fill → QA Check
↓
Check Weigh
↓
Metal Detection → QA Check
↓
Palletise
↓
Cold Storage → -18°C
↓
Despatch → -18°C

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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	31/01/2020	3 Year update – general revision	G. Oberto
4	1	31/01/2023	3 Year update – general revision	F. Soares
5	1	31/01/2026	3 Year update – general revision	F. Soares