



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

Technical Specification		
<b>Product:</b> Petit Pois IQF	<b>Last Update:</b> 31/01/2026	<b>Product Code:</b> PET001

**PACK SIZE** 1 x 10kg; 1 x 15kg; 1 x25kg

**ORIGIN:** UK, Belgium, France, Spain

**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** Petit Pois 100% Declare as: Petit Pois  
(*Pisum sativum*)

**PROCESSING** Petits Pois 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 frozen petits pois 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 petit pois 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)	4

##### **Assessed on 200g sample (frozen)**

Cuts (w/w)	10%
Damage (w/w)	5%

##### **Assessed on 200g sample (defrosted)**

Khaki and/or sour (number)	Nil
Blemished (number)	3
Blonds (number)	1
Pale (number)	10

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## **DEFINITIONS OF DEFECTS**

### **Foreign Material**

This includes any material not derived from the petits pois 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 petits pois plant.

### **EVM**

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

### **Damage**

This includes:

- (i) Petits pois 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) Petits pois wholly crushed.

### **Cuts**

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

### **Khaki and/or Sour Peas**

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

### **Blemished**

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

### **Blonds**

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

### **Pale**

These are petits pois 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 petits pois flavour with little or no sweetness, may 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>	$5 \times 10^5$	$1 \times 10^6$
<i>Total Coliforms</i>	$5 \times 10^2$	$3 \times 10^3$
<i>E. coli</i>	Nil	$1 \times 10^2$
<i>Listeria mono</i>	Absent in 25g	$1 \times 10^2$
<i>Salmonella</i>	Absent in 25g	Absent in 25g

**ANALYTICAL** Product shall be blanched to give a negative peroxidase reaction (guaiaicol 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 petit pois typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	66	McCance & Widdowson 5 <sup>th</sup> Edition
Energy - kJ	280	McCance & Widdowson 5 <sup>th</sup> Edition
Moisture	79.1g	McCance & Widdowson 5 <sup>th</sup> Edition
Carbohydrate	8.8g	McCance & Widdowson 5 <sup>th</sup> Edition
- as sugars	2.5g	McCance & Widdowson 5 <sup>th</sup> Edition
- as polyols	0.0g	McCance & Widdowson 5 <sup>th</sup> Edition
- as starch	4.1g	McCance & Widdowson 5 <sup>th</sup> Edition
Fat	0.9g	McCance & Widdowson 5 <sup>th</sup> Edition
- as saturates	0.2g	McCance & Widdowson 5 <sup>th</sup> Edition
- as mono unsaturates	0.1g	McCance & Widdowson 5 <sup>th</sup> Edition
- as poly unsaturates	0.5g	McCance & Widdowson 5 <sup>th</sup> Edition
Protein	5.7g	McCance & Widdowson 5 <sup>th</sup> Edition
Fibre	5.1g	McCance & Widdowson 5 <sup>th</sup> Edition
Sodium	3mg	McCance & Widdowson 5 <sup>th</sup> Edition
Vitamin A	68µg	McCance & Widdowson 5 <sup>th</sup> Edition
Vitamin B <sub>6</sub>	0.10mg	McCance & Widdowson 5 <sup>th</sup> Edition
Vitamin B <sub>12</sub>	0.0µg	McCance & Widdowson 5 <sup>th</sup> Edition
Vitamin C	17mg	McCance & Widdowson 5 <sup>th</sup> Edition
Vitamin D	0.0µg	McCance & Widdowson 5 <sup>th</sup> Edition
Vitamin E	0.18mg	McCance & Widdowson 5 <sup>th</sup> Edition
Thiamin	0.32mg	McCance & Widdowson 5 <sup>th</sup> Edition
Riboflavin	0.10mg	McCance & Widdowson 5 <sup>th</sup> Edition
Niacin	2.1mg	McCance & Widdowson 5 <sup>th</sup> Edition
Folic Acid	78µg	McCance & Widdowson 5 <sup>th</sup> Edition
Biotin	0.5µg	McCance & Widdowson 5 <sup>th</sup> Edition
Pantothenic Acid	0.14mg	McCance & Widdowson 5 <sup>th</sup> Edition
Calcium	33mg	McCance & Widdowson 5 <sup>th</sup> Edition
Phosphorus	90mg	McCance & Widdowson 5 <sup>th</sup> Edition
Iron	1.5mg	McCance & Widdowson 5 <sup>th</sup> Edition
Magnesium	27mg	McCance & Widdowson 5 <sup>th</sup> Edition
Zinc	0.9mg	McCance & Widdowson 5 <sup>th</sup> Edition
Iodine	2µg	McCance & Widdowson 5 <sup>th</sup> Edition
Potassium	190mg	McCance & Widdowson 5 <sup>th</sup> 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: 31<sup>st</sup> 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: 31<sup>st</sup> 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**

<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/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		Petit Pois 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.					
<b><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></b>					
<b>Is this product Suitable for:</b>					
<b>Vegans</b>	Yes (Not certified)	<b>Vegetarians</b>	Yes	<b>Organic</b>	No
<b>Halal</b>	Yes (Not certified)	<b>Kosher</b>	Yes (Not certified)		

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### **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					

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: 31<sup>st</sup> January 2026

Signed on behalf of the Customer:

Name:

Job Title:

Signature:

Date:

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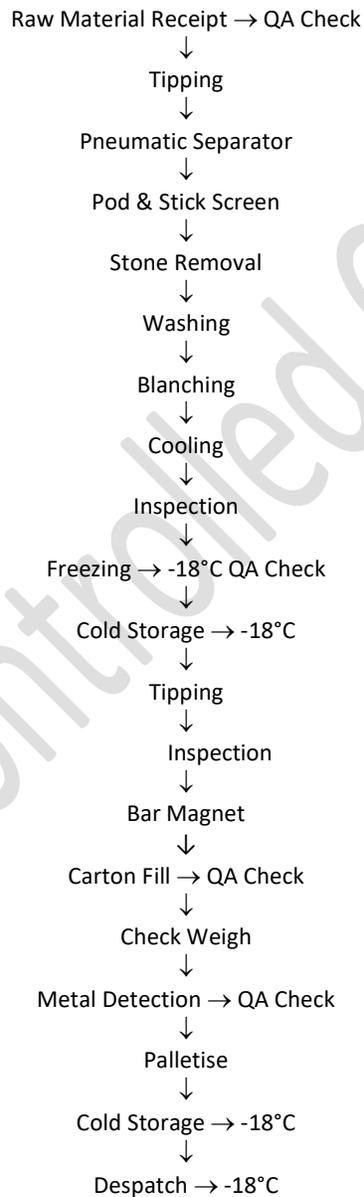
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## PROCESS INFORMATION

### PROCESS FLOW CHART\*

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

#### PETITS POIS



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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

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