

Product  
 Specification: GARDEN PEAS MF UPTO 10,2  
 4X2,5 KG OERLEMANS  
 Item Number: 317218  
 Start Date: 11/03/14



**1. PRODUCT DESCRIPTION**

Peas middle fine, deep-frozen.

**2. PRODUCT COMPOSITION**

Peas : 100%

**3. DECLARATION OF INGREDIENTS**

Peas.

**4. PROCESS**

Directly after the harvest the already podded peas are washed, blanched, individually quick frozen and packed.

**5. SENSORY CHARACTERISTICS**

Colour : fresh green, uniform  
 Odour : fresh  
 Taste : typical, no off flavours  
 Texture : tender, not hard or tough, including skin

**6. CHEMICAL CHARACTERISTICS**

Peroxidase : positive/negative (+/-)  
 TM value : 136-150

**7. PHYSICAL CHARACTERISTICS**

**7.1 Grading**

Middle fine (9,2-10,2 mm)

**7.2 Defects**

Sample size : 1 kg

Character	aver/kg	max/kg
Yellow/spotted/rot/brown	max 1.5% wgh	2.5% wgh
Broken/dried/seedskins	max 2.5% wgh	4% wgh
Pods < 3 cm	max 2 pcs	3 pcs
Pods >=3 cm	max 2 pcs	3 pcs
Total pods	max 3 pcs	5 pcs
Nightshade	max 0 pcs	1 pcs/5 kg
EVM *1	max 0 pcs	1 pcs/5 kg
Foreign matter *2	absent	-
FEVM *3	absent	-

\*1 --> Extraneous vegetable matter includes any vegetable material other than

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peas, derived from the pea plant (leaves, tendrils) except pods.

\*2 --> Any material not of vegetable origin (insects, wood, glass, stones).

\*3 --> Foreign extraneous vegetable matter includes any vegetable material not derived from the pea plant, except nightshade.

#### 8. METHOD OF PREPARATION

COMBISTEAMER\*: Pre-heat the steamer and cook the deep-frozen product for 7-9 minutes in a perforated cooking dish.

PAN: Add the deep-frozen product to boiling water. Bring back to the boil and simmer for 4-6 minutes.

MICROWAVE\*: Heat the deep-frozen product with a few tablespoons of water in a covered microwave bowl for 7-9 minutes. Stir halfway through the cooking time. The product must be hot before serving.

Season to taste.

\*Cooking times are guidelines, depending on the power of the device and the quantity of product.

#### 9. SHELF LIFE, STORAGE AND TRANSPORT

Shelf life from production	:	24 months
Shelf life from delivery	:	min. 6 months
Storage	:	colder than -18°C
Transport	:	colder than -18°C

#### 10. PACKAGING AND LABELING

The product is supplied in packaging which applies to the current EU legislation concerning food contact packaging material and labeling.

#### 11. LEGAL DEMANDS

This product meets all EU food legislation requirements and standards. Pesticides residues and heavy metals are conform the valid EU legislation. In addition this product meets the requirements of the Dutch Food and Drugs Act. This product is not irradiated or genetically modified and does not contain additives or ingredients derived from genetically modified material.

#### 12. MICROBIOLOGICAL VALUES

Total aerobic plate count	:	< 500,000	CFU/g
Coliforms	:	< 1,000	CFU/g
E. coli	:	< 100	CFU/g
Yeasts	:	< 1,000	CFU/g
Moulds	:	< 1,000	CFU/g
Staphylococcus aureus	:	max. 100	CFU/g
Bacillus cereus	:	< 100	CFU/g
Listeria monocytogenes	:	< 100	CFU/g
Salmonella	:	not detectable	in 25 g

#### 13. AVERAGE NUTRITIONAL VALUES PER 100 G (fresh product)

(Source: Food composition and nutrition tables, Souci, Fachmann and Kraut, 7th edition)

Energy (total)	:	376 kilojoules / 90 kcal
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Fat : 0.5 g  
of which saturated fat : 0.1 g  
Carbohydrates : 12.3 g  
of which sugars : 1.3 g  
Dietary fibre : 4.3 g  
Protein : 6.6 g  
Salt : < 0.1 g

#### 14. ORIGIN AND HARVEST TIME

Harvest time : June-July-August  
Origin : The Netherlands/Germany

#### 15. ALLERGENS

The allergen information of this product is displayed in a separate allergen list.

#### 16. REMARKS

This product specification is liable to the season and crop.

*MODIFIED BY: PRODUCT SPECIALIST*

*DATE: 11-03-2014*

*APPROVED BY: SR. PRODUCT MANAGER*

*SIGNED:*

*DATE:*

*(original only)*