



C H O I C E P E A S			
	Version: 09	Date: 04/02/2014	
Document: S-GREE.004.E.UK	Revision: 01	Date: 04/02/2014	Page: 1 to 6

1. Company N.V. d'Arta

Pitte m sestra a t 58 A

8850 A R D O O IE

B E L G I U M

**2** + 3 2 . 5 1 . 7 4 . 6 9 . 9 1

+ 3 2 .5 1 .7 4 .6 9 .6 8

www.darta.com

#### 2. Specification of the product

- G M O -fre e

- Remnants of pesticides: following the EU (Belgian) law

(cf. www.fytoweb.fgov.be)

- Free from additives

- Heavy metals: following the EU (Belgian) law

- Choice peas

. Step 1: the peasare cleaned, stones are removed, the peasare

w a shed

. Step 2: the peasare blanched (peroxidase-negative) and cooled

. Step 3: the peas are individually quick frozen (IQF) until they reach a

temperature lower than minus 20 degrees Celsius (-20  $^{\circ}$ C)

. Step 4: the peasare sorted (diameter): peas medium fine  $\geq 9.3 \text{ mm}$ 

. Defects: \* absence of foreign matters

\* E.V.M.: max 1 pc/1000 g

\* maximum 2% peaswith discoloration

\* splits and skins: < 5 %





#### C H O I C E P E A S

Document: S-GREE.004.E.UK

Version: 09	Date: 04/02/2014	
Revision: 01	Date: 04/02/2014	Page: 2 to 6

- Nutritional information (gramme / per 100 grammes):

. Energy: 289 kJ - 69 kcal

. Fat: 0.3

.Of which saturates: 0.1

. Carbohydrate: 9.0

. Of which sugars: 3.1

. Protein: 5.2

. Salt: 0.083

- Countries of origin: Belgium, France and Holland

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#### 3. Bacteriological norms

- T.V.C.:  $< 10^{5} / g$ 

- C o liform s:  $< 10^3 / g$ 

- E. C o li:  $< 10^{2} / g$ 

- Moulds and yeasts:  $< 10^3 / g$ 

- Salmonella: absent / 25 g

- Listeria: absent/g

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## 4. Product dim ensions

- Peasmedium fine: at leasst 80% with diameter > 9.3 mm

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### 5. Packaging process

- E-code ("e"): in accordance with the regulations
- Optical sorting
- Metaldetection: . A metaldetector on every packaging line





#### C H O I C E P E A S

D o c u m e n t : S - G R E E . 0 0 4 . E . U K

Version: 09	Date: 04/02/2014				
Revision: 01	Date: 04/02/2014	Page	: 3	t o	6

. Every packaging line is checked at least once every

two hours by the lab

. Sensitivity: - 2.0 m m Fe

- 3.0 m m Stainless Steel

- 3.0 m m Non-Fe

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### 6. Packaging

1.10x1 kg

- Film :

M a te ria I: P o ly e th le n e

Length: 260 m m

Thickness: 55 μm

W e ig h t: 7.2 g

Netweight: 1000 g

E A N - c o d e : 5 4 1 3 4 0 8 1 1 1 1 4 1

- Case:

Color: brown

W e ig h t: 2 6 5 . 4 g

D im ensions: 380x245x185 m m

EAN-code: 5 413408 071667

- Palletization: 9x12 cases = 1080 kg / palet (netto) (= INDUSTRIAL PALLET)

2.4x2.5 kg

- Film :

M a te ria I: P o ly e th le n e

Length: 370 m m

Thickness: 50 μm





#### C H O I C E P E A S

D o c u m e n t : S - G R E E . 0 0 4 . E . U K

V ersion: 09 Date: 04/02/2014

R evision: 01 Date: 04/02/2014

Page: 4 to 6

W e ig h t: 11.68 g

N e t w e ig h t: 2500 g

EAN-code: 5 413408 101043

- Case:

Color: brown

W e ig h t: 254.4 g

D im ensions: 380x245x165 m m

EAN-code: 5 413408 071681

- Palletization: 8x12 cases = 960 kg / palet (netto) (= INDUSTRIAL PALLET)

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### 7. Storage and expiry date

- Expiry date (when all the guidelines as mentioned below are followed):

30 m on ths afterpackaging (see packaging).

- Production code : L x yyy z w w D

x = last number of the year in which the product has been packed

yyy = day on which the product has been packed (e.g. 1 januari = 001)

z = shift (A, B of C)

 $w \ w = p \ a \ c \ k \ a \ g \ in \ g \ lin \ e \ (0 \ 1 \ , \ 0 \ 2 \ , \ 0 \ 3 \ , \ 0 \ 4 \ , \ 0 \ 5 \ , \ ... )$ 

- Storage temperature (factory freezer): m a x  $-20\,$  °C

- Transport: loading temperature: max. – 18  $^{\circ}\text{C}$ 

transport temperature: max. – 20 °C

- Storage temperature in distribution: max. -18 °C

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### 8.Storage and preparation by the consumer

- Storage:
  - . Refrigerator: 24 hours
  - . Freezer compartment in refrigerator: 48 hours





## C H O I C E P E A S

Document: S-GREE.004.E.UK

Version: 09	Date: 04/02/2014	
Revision: 01	Date: 04/02/2014	Page: 5 to

. Freezer: -6°C:2 days

-12 °C : 1 m onth

-18 °C : see expiry date

- Warning:

. Neverrefreeze thawed products

- Cooking instructions:

. Best cooked from frozen

. Add the deepfrozen vegetables to boiling water, season to taste and cook over a gentle heat for approx. 6-8 m inutes.

. The se vegetables are also suitable for preparation in micro-wave.

#### 9. Allergens

A llergen	Present?	C o n c e n tra tio n
Cereals containing gluten (e.g. wheat, rye, barley, oat,) and products thereof	N o	
Crustaceans and products there of	N o	
Eggs and products there of	N o	
Fish and products there of	N o	
Peanuts and products there of	N o	
Soy and products there of	N o	
Milk and products thereof (including lactose)	N o	
Shell fruits * and products thereof	N o	
Celery and products thereof	N o	
Mustard and products there of	N o	





#### C H O I C E P E A S

Document: S-GREE.004.E.UK

V ersion: 09 Date: 04/02/2014

R evision: 01 Date: 04/02/2014

Page: 6 to 6

Sesame seeds and products there of	N o	
Sulphur dioxide and sulphites, labelled as SO $_2$ , at levels above 10 mg / kg or 10 mg / l	N o	
Lupine and products there of	N o	
Molluscs and products there of	N o	

\* almond (Amygdalus communis L.), hazelnut (Corylus avellana), walnut (Juglans regia), cashewnut (Anacardium occidentale), pecan (Carva illinoiesis (Wangenh.) K. Koch), Brazil nut (Bertholletia excelsa), pistachio (Pistacia vera), Macadamia nut and Queensland nut (Macadamia ternifolia)

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### 10. General declaration

We declare that our production are as are free of glass material.

We declare that under no circum stances the products and ingredients are treated with radiation or gas.