



# ARDO UK LTD PRODUCT SPECIFICATION

## Petits Pois

<b>Spec ID</b>	<b>014258</b>
<b>Date of first issue</b>	18/03/2014
<b>Version Number</b>	001

## PACK SIZES

Ardo UK Code	Ardo Article Code	Pack Size	Cases per Pallet
014258		10 x 1kg	100

## GENERAL DESCRIPTION OF MATERIAL

Quick frozen peas are the product prepared by an appropriate freezing process to give free flowing peas from fresh clean, sound, whole, immature seeds of the species *Pisum Sativum*. Any suitable dark seeded variety may be used. The process shall ensure stability of colour and flavour and the product temperature shall be not warmer than  $-18^{\circ}\text{C}$  after thermal stabilisation.

Campden Grade 'A' is the quality of quick frozen peas which have been produced from peas harvested at a tenderometer reading of between 105.1 and 115 and which are practically free from defects and which possess a very good colour, flavour and texture.

Petits Pois shall be of Campden Grade A specification but 80% of product shall be  $< 8.75\text{mm}$

## INGREDIENT DECLARATION

Petits Pois (100%)

## DEFINITION OF DEFECTS

### Assessed on a 1000g sample:

- a) Foreign Matter (FM) This includes any material not of vegetable origin. Examples of Foreign Matter include insects, pieces of insects, wood, glass, stones, metal, toxic berries, snails, slugs etc.
- b) Foreign Extraneous Vegetable Matter (FEVM) This includes any vegetable matter not derived from the pea plant.
- c) Extraneous Vegetable Matter (EVM): This includes any vegetable matter other than peas which is derived from the pea plant or other harmless vegetable material such as pieces of pods, tendrils, leaves and seed heads of poppy and thistle buds.

### Assessed on a 200g sample

- d) Splits and Skins: 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
- e) Cuts: These are whole peas, which possess splits in their skins which exceed one third of the circumference of the pea.

**Defrosted**

- f) Khaki and/or Sour Peas: Peas which are khaki in colour and/or which display a sour taste or odour as a result of disease and/or serious delay in processing.
- g) Blemished: Peas which are stained or spotted, seriously blemished (i.e. affecting the appearance of the pack), insect damaged peas and seriously shrivelled peas.
- h) Blonds: These are peas which are completely yellow or white and are edible. This does not include sour or rotten peas.
- i) Pale: These are peas where more than one-third of the surface is noticeably lacking in green colour and the remainder of the surface retains a tinge of green when compared with the rest of the sample.

**TOLERANCES FOR DEFECTS****Assessed on 1000g sample**

Foreign Matter - Number	0
Foreign Extraneous Vegetable Matter - Number	0
Extraneous Vegetable Matter - Number	1

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

Splits & Skins (%w/w)	5%
Cuts (%w/w)	10%

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

Khaki and/sour - Number	0
Blemished - Number	2
Blonds - Number	1
Pale - Number	10

**COUNTRY OF ORIGIN**

U.K.

## SHELF LIFE AND STORAGE DETAILS

Shelf Life:	30 months from packing
Minimum Shelf Life on delivery:	100 days
Storage frozen:	Store at $-18^{\circ}\text{C} \pm 3^{\circ}\text{C}$ .
Storage Defrosted:	Keep refrigerated and use within 24 hours.

## CODING

Best Before End:	MMMYYYY
Batch Coding:	XXYYDDD: where of XX relates to factory code; YY is the year; DDD is the Julian date code

## MICROBIOLOGICAL SPECIFICATION

	<b>n</b>	<b>c</b>	<b>m</b>	<b>M</b>
Total Viable Count	5	2	500,000/g	1,500,000/g
Coliforms	5	2	1,000/g	10,000/g
E.coli	5	2	10/g	100/g
Yeast and Moulds	5	2	1,000/g	5,000/g
<i>Staphylococcus aureus</i>	5	1	10/g	100/g
<i>Listeria monocytogenes</i>	5	1	10/g	100/g
<i>Salmonella</i>	5	0	Absent/25g	

Sampling plan based on the International Commission on Microbiological Specifications for Foods system (1986) where:

- n = the number of sample units examined from a lot
- m = the microbiological limit which separates good quality from marginally acceptable quality
- M = the microbiological limit which separates marginally acceptable quality from defective quality
- c = the maximum allowable number of results between m and M

<b>INTOLERANCE INFORMATION</b>
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Product Free From	Contains	Comments/ Source
Barley & Barley Derivatives	No	
Kamut & Kamut Derivatives	No	
Oats & Oats Derivatives	No	
Rye & Rye Derivatives	No	
Spelt & Spelt Derivatives	No	
Wheat & Wheat Derivatives	No	
Almond & Almond Derivatives	No	
Brazil Nut & Brazil Nut Derivatives	No	
Cashew Nut & Cashew Nut Derivatives	No	
Hazelnut & Hazelnut Derivatives	No	
Macadamia Nut & Macadamia Nut Derivatives	No	
Pecan Nut & Pecan Nut Derivatives	No	
Pistachio Nut & Pistachio Nut Derivatives	No	
Queensland Nut & Queensland Nut Derivatives	No	
Walnut & Walnut Derivatives	No	
Coconut & Coconut Derivatives	No	
Pine Nuts/ Pine Kernels	No	
Peanuts & Peanut Derivatives	No	
Chestnuts & Chestnut Derivatives	No	
Nuts - Other (state source)	No	
Nut Oils & Nut Oil Derivatives	No	
Sesame Seed & Sesame Seed Derivatives	No	
Poppy Seeds & Poppy Seed Derivatives	No	
Cotton Seeds & Cotton Seed Derivatives	No	
Seed Oil & Seed Oil Derivatives	No	
Celery & Celery Derivatives	No	
Celeriac & Celeriac Derivatives	No	
Eggs & Egg Derivatives	No	
Lupin & Lupin Derivatives	No	
Milk & Milk Derivatives	No	
Mustard & Mustard Derivatives	No	
Soya & Soya Derivatives	No	
Sulphur Dioxide/ Sulphites >10mg/kg or 10mg/litre	No	
Fish & Fish Derivatives	No	
Crustacean & Crustacean Derivatives	No	
Molluscs & Mollusc Derivatives	No	

Product Free From	Yes/No	Comments
Oil Refined to SCOPA Std	Yes	
Oil Not Refined to SCOPA Std	Yes	
Maize/ Corn & Derivatives	Yes	
Rice & Rice Derivatives	Yes	
Spices & Spice Extracts	Yes	
Herbs & Herb Extracts	Yes	
Yeast & Yeast Extract	Yes	
Fruit & Fruit Derivatives	Yes	
Vegetable & Vegetable Derivatives	No	Petits Pois
Leguminous Plants	No	Petits Pois
Cocoa / & Cocoa Derivatives	Yes	
Animal & Animal Derivatives	Yes	
Beef & Beef Derivatives	Yes	
Pork & Pork Derivatives	Yes	
Lamb/ Mutton & Lamb/ Mutton Derivatives	Yes	
Poultry & Poultry Derivatives	Yes	
Mechanically Recovered Meat	Yes	
Textured Vegetable Protein (TVP)	Yes	
Hydrolysed Vegetable Protein (HVP)	Yes	
Additives	Yes	
Natural Colours	Yes	
Artificial Colours	Yes	
Azo Dyes	Yes	
Natural Flavourings	Yes	
Nature Identical Flavourings	Yes	
Artificial Flavourings	Yes	
Flavour Enhancers	Yes	
MSG	Yes	
Artificial Preservatives	Yes	
BHA	Yes	
BHT	Yes	
Emulsifiers	Yes	
Stabilisers	Yes	
Artificial Sweeteners	Yes	
Sugar	Yes	
Molasses	Yes	
Maltodextrin	Yes	
Salt	Yes	
Salt Substitutes	Yes	
Irradiated Ingredients	Yes	
Genetically Modified Material	Yes	
Product Suitability	Yes/No	Comments
Coeliac	Yes	
Lactose Intolerance	Yes	
Vegetarian	Yes	
Ovo-lacto vegetarians	Yes	
Vegan	Yes	
Organic	No	
Halal	No	
Kosher	No	

Signed:



Name:

Karen Brosseau

Position:

Technologist

Date:

18-03-14

## NUTRITIONAL INFORMATION

Information is based on values from McCance and Widdowson's Composition of Foods, Electronic Version 2.3.9.

	Per 100g	Per 80g Serving	Percentage of GDA* based on women
Energy kJ	212	169	
Energy kcal	50	40	2.0%
Protein	5.0g	4.0 g	8.9%
Carbohydrate	5.5 g	4.4 g	1.9%
Of which sugars	3.0 g	2.4g	2.7%
Of which Starch	Trace	Trace	
Fat	0.9 g	0.7 g	1.0%
Of which Saturates	0.2 g	0.2 g	0.8%
of which Monounsaturated	0.1 g	0.1 g	
of which Polyunsaturated	0.5 g	0.4 g	
Fibre	4.5g	3.6 g	15.0%
Sodium	2 mg	1.6 mg	0.07%
Salt Equivalent	5 mg	4 mg	0.07%

### \*Guideline Daily Amounts


	Women	Men	Children (5-10yrs)
Energy kcal	2000	2500	1800
Protein	45g	55g	24g
Carbohydrate	230g	300g	220g
Of which Sugars	90g	120g	85g
Fat	70g	95g	70g
Of which Saturate	20g	30g	20g
Fibre	24g	24g	15g
Sodium	2.4g	2.4g	1.6g
Salt	6g	6g	4g

### Vitamins & Minerals

	Per 100g	Per 80g Serving	RDA	Percentage RDA per 80g serving
Vitamin A	65.0 µg	52.06 µg	800 µg	6.5%
Vitamin C	8.0 mg	6.4 mg	80 mg	8%
Folate/ Folic Acid	500 µg	40.0 µg	200 µg	20.0%
Calcium	42.0 mg	33.6 mg	800 mg	4.2%
Iron	1.6 mg	1.3 mg	14mg	9.1%
Zinc	0.9 mg	0.7 mg	10 mg	7%

## AMENDMENTS AND UPDATES

Details of changes	Date of Amendment	New Version Number
First issue in this format	18/03/14	001

		<b>Ardo UK Limited</b> Ashford Road, Charing, Ashford, Kent, TN27 0DF, UK Tel: +44 (0)1233 714714 - Central Fax +44 (0) 1233 714777	
		<b>Petits Pois</b>	
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**WARRANTY**


We warrant that this product, intended for food use will meet the requirements of Acts, Regulations and Orders applicable in the United Kingdom relating to the goods supplied, including but not necessarily limited to the following:

The Food Safety Act 1990 and all relevant Regulations and their amendments.


The Food Hygiene (England) Regulations 2006 and all relevant amendments.

The Materials and Articles in Contact with Food (England) Regulations 2005 and all relevant amendments.

All regulations made as a result of the requirements of European Union Directives and Regulations.

	<u>Accepted on behalf of</u>	<u>Accepted on behalf of Customer:</u>
Company Name:	<b>Ardo UK Ltd</b>	
Signed		
Position	Technologist	
Date	18-03-14	

**Please return a signed copy of this page to the Ardo UK Ltd Technical Department**

Document Control and review		
Approved by: 	Document reference: 3.6 Specifications	Created on: 18/03/14 Issue 1
1 <sup>st</sup> Document Review Due 18/03/15	2 <sup>nd</sup> Document Review Due: 18/03/16	3 <sup>rd</sup> Document Review Due: 18/03/17
Re-approved by:	Re-approved by:	Re-approved by:
<b>Controlled copy if red</b>		