



ARDO UK LTD PRODUCT SPECIFICATION

Peas

Spec ID	014301
Date of first issue	12/08/2013
Version Number	001

PACK SIZES

Ardo UK Code	Ardo Article Code	Pack Size	Cases per Pallet
014301		4 x 2.5Kg	100

GENERAL DESCRIPTION OF MATERIAL

The quick frozen peas prepared from fresh, clean, healthy pea plants of the genus *Pisum sativum* L. The product should not be warmer than -18°C. The peas have to be practically free from defects, and to possess a very good clean greenish colour, a good flavour and tender texture.

Tenderometer: >135- 145

INGREDIENT DECLARATION

Peas (100%)

DEFINITION OF DEFECTS

- a) Foreign Matter: 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: this includes any vegetable matter not derived from the pea plant
- c) Extraneous Vegetable Matter: this includes any vegetable matter other than peas which is derived from the pea plant such as pieces of pods, tendrils or leaves.
- d) Splits and skins/ crushed: 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) Khaki and/or sour: these are peas which are khaki in colour, and/ or which may display a sour taste or odour as result of disease and/ or serious delay in processing. This includes khaki skins or separate khaki cotyledons, from process mishandling.

f) Blemished: peas which are stained or spotted, seriously blemished, insect damaged peas, seriously shrivelled peas or seed peas.

g) Blonds/white: these are edible peas, which are completely yellow or white. This does not include sour or rotten peas.

h) Pale: these are peas where more than one third of the surface is noticeably lacking in green colour, but 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 - No.	0
Foreign Extraneous Vegetable Matter - No.	0
Extraneous Vegetable Matter - No.	2

Assessed on 200g sample (frozen)

Splits & Skins (%w/w)	10%
Cuts (% w/w)	20%

Assessed on 200g sample (defrosted)

Khaki and/sour - No.	1
Blemished - No.	7
Blonds - No.	4
Pale - No.	30

COUNTRY OF ORIGIN

UK

SHELF LIFE AND STORAGE DETAILS

Shelf Life:	24 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:	XXYDDD: where of XX relates to factory code; Y is the year; DDD is the Julian date code

MICROBIOLOGICAL SPECIFICATION

	n	c	m	M
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>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

INTOLERANCE INFORMATION

Product Free From	Contains	Handled on Site	Present in Final Product	Comments/ Source
Cereals containing Gluten				
Barley & Barley Derivatives	No	No	No	
Kamut & Kamut Derivatives	No	No	No	
Oats & Oats Derivatives	No	No	No	
Rye & Rye Derivatives	No	No	No	
Spelt & Spelt Derivatives	No	No	No	
Wheat & Wheat Derivatives	No	Yes	No	Within Pasta
Nuts				
Almond & Almond Derivatives	No	No	No	
Brazil Nut & Brazil Nut Derivatives	No	No	No	
Cashew Nut & Cashew Nut Derivatives	No	No	No	
Hazelnut & Hazelnut Derivatives	No	No	No	
Macadamia Nut & Macadamia Nut Derivatives	No	No	No	
Pecan Nut & Pecan Nut Derivatives	No	No	No	
Pistachio Nut & Pistachio Nut Derivatives	No	No	No	
Queensland Nut & Queensland Nut Derivatives	No	No	No	
Walnut & Walnut Derivatives	No	No	No	
Coconut & Coconut Derivatives	No	No	No	
Pine Nuts/ Pine Kernels	No	No	No	
Peanuts & Peanut Derivatives	No	No	No	
Nuts- Other (state source)	No	No	No	
Nut Oils & Nut Oil Derivatives	No	No	No	
Seeds				
Sesame Seed & Sesame Seed Derivatives	No	No	No	
Poppy Seeds & Poppy Seed Derivatives	No	No	No	
Cotton Seeds & Cotton Seed Derivatives	No	No	No	
Seed Oil & Seed Oil Derivatives	No	No	No	
Celery & Celery Derivatives	No	Yes	No	Celery
Celeriac & Celeriac Derivatives	No	Yes	No	Celeriac
Eggs & Egg Derivatives	No	No	No	
Lupin & Lupin Derivatives	No	No	No	
Milk & Milk Derivatives	No	Yes	No	Within butter
Mustard & Mustard Derivatives	No	No	No	
Soya & Soya Derivatives	No	Yes	No	Soya Beans
Sulphur Dioxide/ Sulphites >10mg/Kg or 10mg/ Litre	No	No	No	
Fish & Fish Derivatives	No	No	No	
Crustacean & Crustacean Derivatives	No	No	No	
Molluscs & Molluscs Derivatives	No	No	No	

Product Free From	Yes/No	Comments
Oil Refined to SCOPE	Yes	
Oil Not Refined to SCOPE	Yes	
Maize/ Corn & Derivatives	Yes	
Rice & Rice Derivatives	Yes	
Spices & Spice Extract	Yes	
Herbs & Herb Extract	Yes	
Yeast & Yeast Extract	Yes	
Fruit & Fruit Derivatives	Yes	
Vegetable & Vegetable Derivatives	No	Peas
Leguminous Plants	No	Peas
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:

Emma James

Position:

Technologist

Date:

12/8/13

NUTRITIONAL INFORMATION

Information is based on values from McCance and Widdowson's Composition of Foods, Electronic Version 2.3.9. Values for Peas; Raw Frozen .

	Per 100g	Per 80g Serving	Percentage of GDA* based on women
Energy kJ	288	231	
Energy Kcal	68	54	2.7%
Protein	5.7g	4.6 g	10.1%
Carbohydrate	9.3 g	7.4 g	3.2%
Of which sugars	2.6 g	2.1 g	2.3%
Of which Starch	4.5 g	3.6 g	
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	5.1 g	4.1 g	17.0%
Sodium	3.0 mg	2.4 mg	0.1%
Salt Equivalent	7.5 mg	6.0 mg	0.1%

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	52.0 µg	800 µg	6.5%
Vitamin C	17.0 mg	13.6 mg	80 mg	17%
Folate/ Folic Acid	78.0 µg	62.4 µg	200 µg	31.2%
Calcium	33.0 mg	26.4 mg	800 mg	3.3%
Iron	1.5 mg	1.2 mg	14mg	8.6%
Zinc	0.9 mg	0.7 mg	10 mg	7.0%

AMENDMENTS AND UPDATES

Details of changes	Date of Amendment	New Version Number
First issue in this format	12/8/13	001

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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 Regulation's and their amendments.

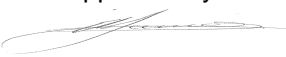
The Food Hygiene (England) Regulations 2006 and all relevant amendments.

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.

	Accepted on behalf of	Accepted on behalf of Customer:
Company Name:	Ardo UK Ltd	
Signed		
Position	Technologist	
Date	12/8/13	

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: 12/8/13 Issue 1
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