



SPECIFICATION



MUSHY PEAS

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1. Company

N.V. d'Arta

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BELGIUM

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2.Specification of the product

- GMO-free
- Remnants of pesticides: following the EU (Belgian) law
(cf. www.fytoweb.fgov.be)
- Free from additives
- Heavy metals: following the EU (Belgian) law
- Legal Name: Pre-soaked Processed Peas
- Description: Dried Peas soaked in water with Bicarbonate of Soda (pea steeping powder)
- Quid declaration: Re-hydrated Peas (99%), Bicarbonate of Soda
- Ingredients: Peas, Water, Bicarbonate of Soda
- Organoleptic criteria:
 - . Appearance: Before cooking the peas will appear clumped together
After cooking the product will be a green lumpy semi liquid with the occasional whole pea and loose skin present.
 - . Colour: variation in colour from a pale yellowy green to a bright deep green
 - . Flavour: Mild pea flavour with some starch and sweetness



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- . Texture: Thick, soft starchy mass with obvious presence of skin
- Country of manufacture: UK
- Nutritional information (gramme / per 100 grammes):
 - . Energy: 506 kJ – 119 kcal
 - . Fat: 0.93
 - . of which saturates: 0.37
 - . Carbohydrate: 17.4
 - . of which sugars: 1.56
 - . Protein: 10.3
 - . Dietary Fibre: 11.0
 - . Sodium: 0.38
 - . expressed as Salt: 0.95

3. Bacteriological norms

	Accept	Alert	Reject
- T.V.C.:	< 10 ⁶ / g	10 ⁷ / g	> 10 ⁷ / g
- Coliforms:	< 10 ³ / g	10 ⁴ / g	10 ⁵ / g
- E. Coli:	< 10 / g	100/g	1000/g
- Salmonella:	absent / 25 g	absent / 25g	any present
- Listeria:	20 / g	20 / g	>10 ² / g

4. Packaging process

- E-code ("e"): in accordance with the regulations
- Optical sorting
- Metal detection:
 - . A metal detector on every packaging line
 - . Every packaging line is checked at least once every two hours by the lab

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- . Sensitivity:
- 2.0 mm Fe
 - 3.0 mm Stainless Steel
 - 3.0 mm Non-Fe

5. Packing**1. 12x1kg****- Film:**

Material: heat sealed poly bag

Netto-weight : 1kg

Ean: 5010669020023

- Outer case

Weight: 240g

Dimensions : 383x257x189 mm

Ean : 05010669920057

- Paletization : 7*10 cases = 840 kg / palet (netto) (INDUSTRIAL)**6. Storage and expiry date****- Expiry date (when all the guidelines as mentioned below are followed):**

18 months after packaging (see packaging).

- Production code : J x yyy z 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 January = 001)

z = shift (A, B or C)

w = packaging line (1, 2, 3, 4, 8 or A)

- Storage temperature (factory freezer): max -20 °C**- Transport: loading temperature: max. -18 °C**

transport temperature: max. -20 °C

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



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7.Storage and preparation by the consumer

- Storage:

- . Refrigerator: 24 hours
- . Freezer compartment in refrigerator: 48 hours
- . Freezer : -6 °C: 2 days
 - 12 °C : 1 month
 - 18 °C: see expiry date

- Warning:

- . Never refreeze thawed products

- Cooking instructions:

- . Best cooked from frozen
- . Place peas in a saucepan and cover with water approximately 568 ml (1 pint) to 454 g (1lb) bring to the boil and cook for 20 to 30 minutes stirring occasionally.

Add salt if required but remember Government Guidelines recommend that adults should consume less than 6g of salt a day. For a mushier pea a pinch of bicarbonate of soda may be added.

When cooked as instructed 454g (1lb) of peas makes up to 680g (1.5 lb) of mushy peas;

8. Allergens

Allergen	Present ?	Concentration
Cereals containing gluten (e.g. wheat, rye, barley, oat, ...) and products thereof	No	
Crustaceans and products thereof	No	
Eggs and products thereof	No	



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Fish and products thereof	No	
Peanuts and products thereof	No	
Soy and products thereof	No	
Milk and products thereof (including lactose)	No	
Shell fruits * and products thereof	No	
Celery and products thereof	No	
Mustard and products thereof	No	
Sesame seeds and products thereof	No	
Sulphur dioxide and sulphites, labelled as SO ₂ , at levels above 10 mg / kg or 10 mg / l	No	
Lupine and products thereof	No	
Molluscs and products thereof	No	

9. General declaration

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

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