

SUGAR SNAP PEAS BLANCHED IQF

<i>Product</i>	PSB980	9173603XX	SUGAR SNAP PEAS		
<i>Created</i>	10-12-20	<i>Revision</i>	11-03-24	<i>Version</i>	4
<i>Cut</i>	WHOLE	<i>Size</i>		<i>Quality</i>	A
<i>Origin</i>	BE				

Product description

Quick frozen sugar snap peas are the product prepared by an appropriate freezing process to give free flowing pods from fresh, clean, sound, whole, immature seedpods of the species *Pisum sativum* var. macrocarpon. The fresh product is cleaned, blanched and finally IQF frozen. The process shall ensure stability of colour and flavour and the product temperature shall not be warmer than -18°C after thermal stabilisation.

Physical standard

<i>Parameter</i>	<i>Range</i>	<i>Unit</i>	<i>Target</i>	<i>Tolerance</i>
On 1000g				
Foreign material		pieces	0	0
Foreign extraneous vegetable material		pieces	0	0
Extraneous vegetable material		pieces	8	12
Major EVM		pieces	2	3
Minor EVM		pieces	6	9
On 500g				
Broken pieces	<40mm	gram	70	80
Minor blemishes		pieces	15	30
Major blemishes		pieces	5	10
Gross blemishes		pieces	1	2

Physical standards - Definitions

Foreign Material	This includes any non-vegetable material and any toxic vegetable material. Examples of FM include insects, pieces of insect, wood, glass, stones, metal, snails, slugs, etc.
Foreign Extraneous Vegetable Material	This includes any vegetable material not derived from the pea plant, and which is non-toxic.
Extraneous Vegetable Material	This includes any vegetable material, other than the pea pod, which is derived from the pea plant, such as pieces of leaf, stalks, unsnibbed stalk ends, etc. EVM is divided into Major EVM and Minor EVM as follows.
Major EVM	This includes any large piece of stalk from the main stem, unconnected "T" pieces, and part "T" pieces, or any unsnibbed pods, where the stalk continues to, and includes the first knuckle.
Minor EVM	This includes any unsnibbed pods (stem ends) with no knuckles or "T" pieces attached, or any pieces of leaf or detached stem ends.
Broken pieces	A broken pod is one which is less than 40mm, but greater than 25mm, in length.
Minor Blemishes	This includes units which are blemished to the extent that the area affected is at least equivalent to a circle of 2mm but less than 6mm in diameter, either as a single blemish, or an aggregate of blemishes. Blemishes totalling less than an equivalent circle of 2mm shall be ignored.
Major Blemishes	This includes units which are blemished to the extent that the area affected is greater than an equivalent circle of 6mm in diameter or length, either as a single blemish or an aggregate of blemishes but smaller than 1/2 of the surface of the pod.
Gross Blemishes	This includes units which are blemished to the extent that the area affected is greater than 1/2 of the surface of the pod.

Chemical standards				
<i>Parameter</i>	<i>Unit</i>	<i>Value</i>	<i>Tolerance</i>	<i>Description</i>
Heavy metals	ppm			Product conform to the European and Belgian maximum residue levels
Pesticides	ppm			Product conform to the European and Belgian maximum residue levels
Mycotoxins	ppm			Product conform to the European and Belgian maximum residue levels

Organoleptic quality	
<i>Parameter</i>	<i>Description</i>
Taste	Characteristic of the product, very sweet.
Odour	Characteristic, no off-odours.
Texture	The sugar snap pods shall be fleshy, tender, and free from tough inedible fiber. The seed shall be mature, plump but not mealy or starchy.
Colour	The sugar snap peas shall possess a distinct, uniform bright green color. Must be free from dull, discoloration of any sort and/or oxidized appearance.

Microbiological standard				
<i>Parameter</i>	<i>Unit</i>	<i>Target</i>	<i>Maximum</i>	<i>Micro method</i>
Total viable count	gram	500.000	1.500.000	ISO 4833-1
Enterobacteriaceae	gram	1000	10.000	BRD-07/24-11/13 RAPID'Entéro
Yeasts & Moulds	gram	1000	5000	ISO 21527-1
E. Coli	gram	10	100	ISO 16649-2
S. Aureus	gram	10	100	ISO 6888.2
Listeria Monocytogenes	25 gram	Absence		BRD 07/10-04/05 (iQ-Check Listeria mono II)
Listeria Monocytogenes	gram		<10	Confirmation if presence on 25g BRD-07/05-09/01
Salmonella	25 gram	Absence	Absence	BRD 07/06-07/4 (iQ-Check, Salmonella II)

Allergens			
<i>Major allergens</i>	<i>* 1 2 3</i>	<i>Major allergens</i>	<i>* 1 2 3</i>
Cereals containing gluten & products thereof	2	Crustaceans and products thereof	3
Eggs and products thereof	3	Fish and products thereof	3
Peanuts and products thereof	3	Soybeans and products thereof	3
Milk and products thereof (including lactose)	3	Nuts and products thereof	3
Celery and products thereof	2	Mustard and products thereof	3
Sulphur dioxide and sulphites > 10ppm as SO2	3	Lupin and products thereof	3
Sesame seeds and products thereof	3	Molluscs and products thereof	3

** 1 = intentional presence 2 = not included but allergen is present in factory. Cross contamination is avoided through use of specific procedures 3 = not included and not present in factory*

Statements

Non genetically modified Food Products & Ingredients

To the best of our knowledge and at the time of sale, we declare that our products have not been genetically modified nor were produced with the help of GM technology nor contain genetically modified organisms. No biotechnology or processing agents produced by means of gen-technology have been used during processing. Our products comply with the European non-GM regulation 1829/2003, 1830/2003 and all modifications thereafter.

Pesticides

We hereby declare that all our products comply with the relevant pesticide legislation currently in force in the EU. Pesticides used correspond to the approval status on national and European level and no residues are present in our frozen products above the legal maximum residue levels enforced by the EU at the moment of processing. Pesticide residues are analysed in an external ISO 17025 accredited laboratory. The lab participates in FAPAS proficiency tests and the (good) results are conditional to our contract.

Heavy metals

All our products comply with the EU legislation concerning heavy metals and they do not exceed the maximum levels that were applicable at the time of processing.

Irradiation

None of our frozen vegetables or other frozen products have been subjected to ionized radiation at any stage of production. Our products therefore do not need to be labelled under the directives 1999/2/EC and 1999/3/EC concerning foods and food ingredients treated with ionising radiation.

Shelf life - Storage instructions

The product has a shelf life of 24 months from date of packing (mentioned on the label) when stored in the original packaging at temperatures of -18°C or below. After opening, the shelf life of any residual product remains unchanged providing that the original packaging is tightly closed again without any excess enclosed air and the product remained at -18°C or below during this time.

Nano-technology

Our products do not contain and were not produced with the help of nano-technology.

Warning - precaution

Do not re-freeze a thawed product.

Packaging material

We hereby declare that all the packagings used for our frozen bulk products are conform to relevant legislation currently in force in the EU: 1935/2004; 2008/39/EC; 2007/19/EC; 2023/2006; 82/711/EC; 93/8/EC; 97/48/EC; 85/572/EC; 2002/72/EC and amendments up to and including 2009/975/EC; 10/2011; all relevant Belgian decrees related to materials and objects intended for contact with foodstuff; and all future amendments to these regulations, directives and decrees.

We confirm that the packaging materials or sources are not contaminated with plasticizers such as : BPA: Bisphenol A; DBP: di-n-butyl phthalate; DEHP: di-2-ethylhexyl phthalate; DINP: diisononyl phthalate; DOP: di-n-octyl phthalate; DEP: diethyl phthalate.

Vegetarian

The product is suitable for Vegetarians conform to the following definition:

Foods that are NOT products of animal origin, and during the process of manufacture, preparation or treatment of these products no ingredients (including additives, carriers, flavourings, enzymes and substances that are not additives but used in the same way and with the same purpose as processing aids) or processing aids of animal origin (processed or unprocessed) have been added or used intentionally, with exception of milk, milk products, colostrum, bird's eggs, beeswax, honey, propolis, shellac from lac beetles, lanolin and all constituents and products derived from or made from them. The product can also be classified as vegetarian when animal rennet is used.

Vegan

The product is suitable for Vegans conform to the following definition:

Foods that are NO products of animal origin, and during the process of manufacture, preparation or treatment no ingredients (including additives, carriers, flavourings, enzymes and substances that are not additives but used in the same way and with the same purpose as processing aids) or processing aids of animal origin (processed or unprocessed) have been added or used intentionally.

Muslim diet

The product is suitable for Muslims conform to the following definition:

The product does NOT contain ingredients, products or derivatives from pork, no gelatine from pork and no alcohol. Carriers for flavours and natural contents f.e. spirit vinegar are not taken into account. Certification on Halal is not required.

Product storage

Distribution chain : max -18°C (delivery acceptance temperature max -15°C)

Frozen storage : Keep frozen at -18°C or colder. If food has thawed, do not refreeze.

Shelf life : 24 months from end of month date of packing

Product formulation

<i>Component - Ingredient</i>	<i>% weight</i>	<i>Additional comments</i>
Sugar snap peas	100,00%	Origin : BE

Nutritional data

Calculated from : Peas, sugar-snap, raw		Source : McCance_Widdowsons_Composit ion_of_Foods_Integrated_Datase t_2021		
<i>Parameter</i>	<i>Value</i>	<i>Unit</i>	<i>Tolerance</i>	<i>Comments</i>
Water	87,1	g		
Energy	34	kcal		
Energy	145	kJ		
Total lipid (fat)	0,2	g	±1,5g	
Fatty acids, saturated	N	g	±0,8g	
Fatty acids, monounsaturated	N	g	±0,8g	
Fatty acids, polyunsaturated	N	g	±0,8g	
Carbohydrates, by difference	5	g	±2g	
Sugars, total	3,7	g	±2g	
Starch	1,3	g	±2g	
Fiber, total dietary	1,5	g	±2g	
Protein	3,4	g	±2g	
Added salt	0	mg	±0mg	Recipe
Salt total	10	mg	±375mg	Calculated from Na

Picture



Packaging

1	<u>Primary packaging</u>	<u>Secondary packaging</u>	<u>Pallet</u>	<u>References</u>
	FILM BLUE LDPE	OCTABIN 1710mm	IND CHEP 100x120cm	917360335 PSB980
	<u>Pallet net weight (kg)</u>	<u>Format</u>	<u>Palletization</u>	
	820	BULK	Units/Layer /	Layers/Pal /
2	<u>Primary packaging</u>	<u>Secondary packaging</u>	<u>Pallet</u>	<u>References</u>
	FILM LDPE	Case 385X255X215mm	EURO 80x120cm	100191210 PSS610
	<u>Pallet net weight (kg)</u>	<u>Format</u>	<u>Palletization</u>	
	630	4X2,5KG	Units/Layer 9	Layers/Pal 7
3	<u>Primary packaging</u>	<u>Secondary packaging</u>	<u>Pallet</u>	<u>References</u>
	FILM BLUE HDPE	Case 385X255X180mm	EURO 80x120cm	100191410 PSS810
	<u>Pallet net weight (kg)</u>	<u>Format</u>	<u>Palletization</u>	
	630	1X10KG	Units/Layer 9	Layers/Pal 7
4	<u>Primary packaging</u>	<u>Secondary packaging</u>	<u>Pallet</u>	<u>References</u>
	FILM BLUE HDPE	Case 385X255X180mm	IND CHEP 100x120cm	100191450 PSS810
	<u>Pallet net weight (kg)</u>	<u>Format</u>	<u>Palletization</u>	
	700	1X10KG	Units/Layer 10	Layers/Pal 7
5	<u>Primary packaging</u>	<u>Secondary packaging</u>	<u>Pallet</u>	<u>References</u>
	FILM BLUE HDPE	Case 385X255X180mm	IND HT LPR 100x120cm	100191480 PSS810
	<u>Pallet net weight (kg)</u>	<u>Format</u>	<u>Palletization</u>	

	700	1X10KG	Units/Layer 10	Layers/Pal 7
6	<u>Primary packaging</u>	<u>Secondary packaging</u>	<u>Pallet</u>	<u>References</u>
	FILM BLUE HDPE	Case 385X255X190mm	EURO 80x120cm	100191310 PSS8NE
	<u>Pallet net weight (kg)</u>	<u>Format</u>	<u>Palletization</u>	
	630	1X10KG	Units/Layer 9	Layers/Pal 7
7	<u>Primary packaging</u>	<u>Secondary packaging</u>	<u>Pallet</u>	<u>References</u>
	<u>Pallet net weight (kg)</u>	<u>Format</u>	<u>Palletization</u>	
			Units/Layer	Layers/Pal
8	<u>Primary packaging</u>	<u>Secondary packaging</u>	<u>Pallet</u>	<u>References</u>
	<u>Pallet net weight (kg)</u>	<u>Format</u>	<u>Palletization</u>	
			Units/Layer	Layers/Pal
9	<u>Primary packaging</u>	<u>Secondary packaging</u>	<u>Pallet</u>	<u>References</u>
	<u>Pallet net weight (kg)</u>	<u>Format</u>	<u>Palletization</u>	
			Units/Layer	Layers/Pal
10	<u>Primary packaging</u>	<u>Secondary packaging</u>	<u>Pallet</u>	<u>References</u>
	<u>Pallet net weight (kg)</u>	<u>Format</u>	<u>Palletization</u>	
			Units/Layer	Layers/Pal

Cooking instructions (from frozen)

Warm preparation

Microwave

Put the desired quantity of product in a microwave bowl, cover and cook, stirring well.

Conventional

Place the frozen vegetables in boiling water and bring back to boil. Frozen vegetables do not need to be cooked for as long as fresh since they are blanched. Drain and season to taste.

NB

Defrosting and refrigerated storage to be restricted for up to max 24h at 5-7°C

EFSA and PROFEL (European Association for Fruit and Vegetable Processors) identified that frozen vegetables which have been blanched can support significant growth of Listeria monocytogenes during defrosting. PROFEL recommends for all frozen vegetables to be cooked before consumption.

We have identified that frozen carbohydrates also support significant Listeria monocytogenes growth during defrosting, and we recommend that these products are also cooked before consumption, unless further processing or re-formulation is performed to reduce the potential for growth.

Validation

Name MANIGLIA Salvatore

Function Quality Manager

Date 11-03-24

Signature



