

Issue Date:	23.09.22
Doc Ref:	S-TFH.613.E
Revision:	1
Supersedes:	All previous
Issued By:	Rachael Martin
Approved by:	Simon Martin

Product Specification: YORKSHIRE PEAS



SPECIFICATION OF THE PRODUCT:	<p>GMO-free</p> <p>Remnants of pesticides: following the EU (Belgian) law (cf. www.fytoweb.fgov.be)</p> <p>Free from additives</p> <p>Heavy metals: following the EU (Belgian) law</p>
<p>STEP 1:</p> <p>STEP 2:</p> <p>STEP 3:</p> <p>STEP 4:</p>	<p>Fresh peas harvested with TR < 105 (Campden AA)</p> <p>The peas are cleaned, stones are removed, the peas are washed</p> <p>The peas are blanched (peroxidase-negative) and cooled</p> <p>The peas are individually quick frozen (IQF) in less than 150 min after harvesting until they reach a temperature lower than minus 20 degrees Celsius (-20°C)</p>
DEFECTS:	<p>Absence of foreign matters</p> <p>E.V.M.: max 1 pc/1000 g</p> <p>Blemished 1 pc/200 g</p> <p>Splits and skins: < 5%</p>

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NUTRITIONAL VALUES	Per 100g	
Fat	(g)	<0.5
of which saturates	(g)	<0.1
Carbohydrates	(g)	9.0
of which sugars	(g)	3.1
Fibre	(g)	4.6
Protein	(g)	5.2
Salt	(g)	0.08
Country of origin: UK		

BACTERIOLOGICAL NORMS:		
T.V.C.	< 10 ⁵ / g	
Coliforms	< 10 ³ / g	
E. Coli	< 10 ² / g	
Moulds and yeasts	< 10 ³ / g	
Salmonella	absent / 25 g	
Listeria monocytogenes	< 10 ² / g	
PRODUCT DIMENSIONS	uncalibrated	

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

PACKAGING: 6 x 1.5 kg		
EAN-code:	Film:	Material: Polyethylene
5065013 081007		Length: 300 mm
		Thickness: 70 µm
		Weight: 10.95 g
		Net weight: 1500 g
EAN-code:	Case:	Color: White
5065013 081038		Dimensions: 365x235x165 mm

PALLETISATION
12 cases/layer x 10 layers/pallet = 1080 kg pallet (netto) (= Industrial Pallet)

For more information or to place orders: ☎ **07444 816680** | ✉ **simon@thefoodheroes.com**

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ALLERGENS	Present
Cereals containing gluten (e.g. wheat, rye, barley, oat, ...) and products thereof	NO
Crustaceans and products thereof	NO
Eggs and products thereof	NO
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 (> 10 mg/kg or 10 mg/l SO ₂)	NO
Lupine and products thereof	NO
Molluscs and products thereof	NO
* Almond (Amygdalus communis L.), Hazelnut (Corylus avellana), Walnut (Juglans regia), Cashew nut (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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STORAGE AND EXPIRY DATE

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

	30 months after packaging (see packaging).
Production code: L x yyy z ww 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 of C)
	ww = packaging line (01, 02, 03, 04, 05, ...)
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

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
	Prepare as fresh vegetables with reduced cooking time. Add spices to your own taste.
	These vegetables are also suitable for preparation in micro-wave.

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.