



PRODUCT SPECIFICATION

Ver.: 05
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PEAS

QA

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1.0 DESCRIPTION

Frozen Peas means the frozen product prepared from the clean, sound, succulent seed of the common garden pea (*Pisum sativum*) by shelling, washing, blanching, sorting, proper draining, and is frozen in accordance with good manufacturing practices in modern premises and maintained at temperatures necessary for the preservation of the product.

2.0 INGREDIENTS

Ingredients	Green Peas
Allergens	Nil
Meat Content	Nil
Additives / Preservatives	Nil

3.0 USAGE INSTRUCTIONS

Product to be used by the consumer:

- To be frozen (at or below -18 °C)
- Must be cooked before consumption
- If the product becomes thawed use within 24 hours

4.0 STORAGE CONDITIONS

Keep frozen and store at or below -18 °C

5.0 DISTRIBUTION METHOD

Product to be distributed in a cool chain

6.0 QUALITY STANDARDS

Extraneous Vegetable Matter

	DESCRIPTION	LIMIT
EXTRANEIOUS VEGETABLE MATTER (EVM)	All materials that are derived from the pea plant (except peas themselves). Must be >5mm. <i>E.g. Vine, Leaf or Pod Material</i>	1 unit Max per 1kg

Blemished Peas

	DESCRIPTION	LIMIT
BLEMISHED PEAS	Slightly stained or spotted peas. Does not materially affect the appearance or eating quality.	4% Max by weight
SERIOUSLY BLEMISHED PEAS	Seriously blemished peas are dry, shrivelled (wrinkled), spotted, or otherwise blemished to an extent that the appearance or eating quality is seriously affected.	3% Max by weight

Pieces of Pea

	DESCRIPTION	LIMIT
PIECES OF PEA	Broken or incomplete peas (½'s) with skin or cotyledons detached or missing.	6% Max by weight

Discoloured Peas

	DESCRIPTION	LIMIT
DISCOLOURED PEAS	Yellow or White peas.	2% Max by weight

7.0 FOREIGN MATERIAL

There shall be zero tolerance for foreign matters.

FM	Limit
All materials that are not derived from the pea plant. <i>E.g. Wood, Stones, Thistles etc</i>	Nil

8.0 COOKING INSTRUCTIONS

Do not thaw. Frozen vegetables must be cooked before use.

STOVETOP

1. Bring a pot of water to the boil
2. Add the desired amount of frozen peas
3. Return to boil and simmer for 2-3 mins
4. Drain, serve and season to taste

MICROWAVE OVEN (800-1000W)

1. Place approx. 1 cup of frozen garden peas in a covered microwave proof dish
2. Add 2 Tbsp water, and cook on high power for 2 mins
3. Stir and cook for a further 1 min
4. Drain, serve and season to taste

Cooking times are a guide and may vary depending on your appliance.

8.0 NUTRITIONAL INFORMATION

	Energy Kilojoules kJ/100g	Protein g/100g	Fat g/100g	Saturated fat g/100g	Carbohydrate (By Difference) g/100g	Sugars g/100g	Sodium mg/100g
Peas	373	5.7	0.7	0.2	14.7	6.1	3

9.0 MICROBIOLOGICAL SPECIFICATION

Parameter	Limit
Aerobic Plate Count	100 000cfu/g max
E.Coli	<10cfu/g
Salmonella	Absent in 25g
Listeria monocytogenes	100cfu/g max

10.0 FOOD SAFETY/QUALITY PROGRAMME

The green peas shall be produced under the guidelines of the plant's operational and approved **HACCP plan**.

11.0 COUNTRY OF ORIGIN

Product of New Zealand