



Product quality specification
Frozen Green peas
TR 126-135

Date:

2014-04-01

Article number:

9012400E

Product description:

Blanched and deepfrozen Swedish green peas.
The product shall be produced from fresh and sound raw material. The time between harvest and freezing shall not exceed 180 minutes. The product shall be blanched, deep frozen and packed under good hygienic conditions and stored and shipped in such way that the quality is not negatively affected.
The product shall comply with the rules and regulations of EU and Swedish Food Law.

Country of origin:

Sweden

Packaging:

Polythene bags and cardboard box or polythene sack or corrugated cardboard octabin with polythene inside liner.

Labelling:

Marking to include at least; product name, net weight, storage/transport instruction, best before date, lot/batch/pallet code for traceability.

Storage and distribution:

To be stored and distributed at -18°C or below

Shelf life:

Minimum 24 months from production when stored correctly.

Physical parameters

Size/tenderness:

8,7 – 10,2 mm / TR 126-135

Size tolerance:

(round hole sieve)
Max 4 % >10,5 mm by weight

Defect tolerances:

(assessed on 1000g sample)

1 Foreign matter	NIL
2 Foreign vegetable matter	2 pcs
3 Extraneous vegetable matter, major	2 pcs

(assessed on 250g sample)

4 Brown or sour peas	1 pce
5 Major blemishes	4 pcs
6 Minor blemishes	8 pcs

Total of 5 – 6 must not exceed 8 pcs.

7 Blond peas	4 pcs
8 Pale peas	10 pcs
9 Splits & skins	5% (w/w)

	10 Cuts	10% (w/w)
	11 Clumps	3 pcs
	12 Shrivelled peas	6 pcs
Metal detection:	Ferrous 2,5 mm, Non Ferrous 2,5 mm, Stainless steel 2,5 mm	
Defect definitions:	<p>1 Foreign matter</p> <p>Includes any material not of vegetable origin. (Examples: wood, stone, paper, plastics, insects)</p> <p>2 Foreign vegetable matter</p> <p>Includes any vegetable matter not derived from the pea plant.</p> <p>3 Extraneous vegetable matter</p> <p>Includes any vegetable matter other than peas from the pea plant. (Examples: pieces of pods or leaves)</p> <p>4 Brown or sour peas</p> <p>Peas which are completely brown/khaki or sour</p> <p>5/6 Blemishes</p> <p>Peas which are stained, spotted or insect damaged.</p> <p>Major: damaged area >25% of the pea surface</p> <p>Minor: damaged area <25% of the pea surface</p> <p>7 Blond peas</p> <p>Edible peas which are completely yellow or white.</p> <p>8 Pale peas</p> <p>>50% of the pea surface is noticeably lacking in green colour.</p> <p>9 Splits & skins</p> <p>Peas where a whole or large part of cotyledon has been separated, separate whole cotyledons, loose skins or pieces of skin, peas wholly crushed.</p> <p>10 Cuts</p> <p>Whole peas with splits in their skins exceeding 1/3 of the circumference of the pea.</p> <p>11 Clumps</p> <p>Clusters of 3 or more peas or pieces of ice larger than a pea.</p> <p>12 Shrivelled peas</p> <p>Serioudly shrivelled peas due to excessive blanching.</p>	
Organoleptic properties	(sensory measurements shall be assessed immediatly after cooking)	
Colour:	Bright, uniform, characteristic green colour	
Flavour:	Characteristic, slightly weak pea flavor/sweetness. No foreign or off-flavour.	

Texture: Tenderness typical of the tenderometer class. Firm to slightly tough skins. Flesh firm and/or slightly mealy.

Blanching: To negative peroxidase.

Additives: No additives allowed

Nutritional info: Typical values per 100 g;
Energy 280 kJ/65 kcal, Protein 5,2 g, Carbohydrates 7,2 g (of which sugars 4 g), Fat 0,4 g (of which saturated 0,1g), Fiber 6,5 g, Sodium <0,1 g.

Microbiological standard: m = Upper limit for acceptance without remark.
When value exceed m, but is lower than M, the product is approved with remark, and corrective action is to be taken.
M = Upper limit for number of bacteria per gram. When a test gives a bacteria content higher or equal to M, the lot is refused.
n = number of analyzed samples
c = max samples with analyzed value between m and M.

	m	M	c	n
Total viable count TVC	10 ⁵	10 ⁶	3	5
Enterobacteriaceae	10 ²	10 ³	3	5
Coliforms at 37°C	10 ²	10 ³	3	5
Staph. Aureus	<10 ²	10 ³	1	5
Bacillus Cereus	<10 ³	10 ⁴	1	5
Presumptive E. Coli	10 ¹	10 ²	1	5
Yeasts	10 ²	10 ³	2	5
Moulds	10 ²	10 ³	2	5
Listeria monocytogenes/25 g		10 ¹	0	5
Salmonella/25 g		Absent	0	5

Allergen declaration:

Allergen	Contains Yes/No	Comments
Cereal containing gluten	No	
Crustaceans	No	
Eggs	No	
Fish	No	
Peanuts	No	
Soybeans	No	
Milk or milk derivatives	No	
Nuts/Nut oil or Nut derivative	No	
Celery	No	
Mustard	No	
Sesame Seeds	No	
Sulphur Dioxide (SO ₂) and sulphites at >10mg/kg or 10mg/L as expressed as SO ₂	No	
Molluscs	No	
Lupin	No	

Intended use: The product is to be cooked and served as a vegetable component in various dishes.
The product is suitable for all general public consumers except for persons who are diagnosed as being allergic to pea protein.