
	<b>Product Specification</b>		
	<b>IQF Peas (Grade A)</b>		
	Product Code(s): 12270	Revision : 08	Effective Date : 2018-05-23

### **INDEX OF QUALITY**

<b>Description</b>	IQF Peas (Grade A) means it possess similar varietal characteristics; a good flavor; a practically uniform good color, that are tender and are practically free from defects.
<b>Ingredients</b>	Peas. Product contains no additives or artificial preservatives.
<b>Size</b>	Uncalibrated.
<b>Blanching</b>	Product is blanched sufficiently to inactivate the peroxidase enzyme system.
<b>Freezing Technique</b>	Individual Quick Frozen (IQF).
<b>Variety</b>	Peas possess the color and shape of one or more like varieties.
<b>Flavor</b>	Product possesses a good characteristic normal flavor and aroma, and appearance of young tender peas. Free from objectionable flavor and odors of any type.
<b>Color</b>	Product possesses a bright, practically uniform green color. Not more than 0.5% by count of the peas may be blond or cream colored, or seriously detract from the overall color appearance of the product.
<b>Maturity</b>	<ol style="list-style-type: none"> <li>1. When determined on the basis of tenderometer test: peas completely tender (TR &lt;125)</li> <li>2. When determined on the basis of brine flotation test: peas are in such a stage of maturity that not more than 10 per cent by count of the peas (skins removed) may sink in a solution containing 13 per cent by weight of salt.</li> </ol>
<b>Major Defects</b>	No tolerance for foreign matter such as wood, stones, glass, plastic, metal or hair.
<b>Minor Defects</b>	<p>Practically free from defects:</p> <ol style="list-style-type: none"> <li>1) In a 500g sample, there shall not be more than, <ol style="list-style-type: none"> <li>a) 7% by count of broken peas, split peas or loose skins</li> <li>b) 0.5% by count of blemished, discolored, spotted or stained pea</li> </ol> </li> <li>2) In 100 oz. (2.8 kg) sample, there shall not be more than, <ol style="list-style-type: none"> <li>a) one piece or pieces of vegetable material common to the pea plant having an aggregate area of 1/4 square inch (1.6 cm<sup>2</sup>); or not more than one thistle bud or other spherical piece of vegetable matter from other plants</li> <li>b) one cylindrical piece or pieces of vegetable material from other plants not exceeding 1/2 inch in length in the aggregate,</li> </ol> </li> </ol>
<b>Storage &amp; Handling</b>	Transport and store at 0°F or colder.
<b>Shelf life</b>	24 months at 0°F or colder.

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## FOOD SAFETY STANDARDS

<b>HACCP</b>	Required
<b>Non-GMO</b>	The product has not been genetically modified. It does not contain ingredients which have been genetically modified or issued from a genetically modified product.
<b>Pesticides</b>	Maximum residue levels established/regulated by Health Canada and the <i>Pest Control Products Act</i> are respected.
<b>Microbial Standard</b>	Must be met at the plant level on domestic production and at the time of entry into Canada in the case of imported products.

### 3 Class Plan

	<b>n</b>	<b>c</b>	<b>m</b>	<b>M</b>
<b>Total Plate Count (TPC)</b>	5	2	100,000 CFU/g	250,000 CFU/g
<b>Total Coliforms</b>	5	2	100 CFU/g	1000 CFU/g
<b><i>Escherichi coli</i></b>	5	0	10 CFU/g	
<b><i>Listeria monocytogenes</i></b>	5	0	100 CFU/g	
<b>Salmonella</b>	5	0	Negative/25g	

n = number of samples to be tested from a particular lot number.

c = maximum number of samples allowed to be between m and M.

m = microbiological limit which separates good quality from marginally acceptable quality

M = microbiological limit which separates marginally acceptable quality from defective quality.

**Allergens** The product is free of all priority food allergens identified by Health Canada and the CFIA.

The product does not contain the following:

- peanuts or its derivatives
- tree nuts or their derivatives
- sesame seeds or its derivatives
- milk or its derivatives
- eggs or its derivatives
- soy or its derivatives
- shellfish and mollusks or their derivatives
- fish or its derivatives
- wheat or its derivatives
- sulphites
- gluten
- mustard
- monosodium glutamate
- corn
- celery

An allergen control program is in practice to prevent cross-contamination of the product with allergens which may be present in other products manufactured on the same line or present in the same manufacturing plant.



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#### Nutritionals

The values are expressed as units per 100 grams (approx. 3.5 oz serving). These values are calculated using USDA data. Actual analysis of different lots may vary.

Nutrients per 100g	
Calories	77.00
Fat (g)	0.40
Saturated Fat (g)	0.07
Trans Fat (g)	0
Cholesterol (mg)	0
Sodium (mg)	108.00
Potassium (mg)	206.00
Total Carbohydrates (g)	13.62
Dietary Fiber (g)	4.50
Total Sugars (g)	5.00
Added Sugars (g)	0
Protein (g)	5.22
Vitamin A-RAE (mcg)	102.90
Vitamin C (mg)	18.00
Vitamin D (mcg)	0
Vitamin E-Alpha Toco (mg)	0.02
Calcium (mg)	22.00
Iron (mg)	1.53
Ash (g)	0.78
Water (g)	79.98
USDA code: 11312/ESHA code: 15792	

#### Nutrition Facts

##### Valeur nutritive

Per 3/5 cup (85 g)

pour 3/5 tasse (85 g)

Calories 70	% Daily Value*
Fat / Lipides 0.3 g	% valeur quotidienne*
Saturated / saturés 0.1 g	1 %
+ Trans / trans 0 g	1 %
Carbohydrate / Glucides 12 g	
Fibre / Fibres 4 g	14 %
Sugars / Sucres 4 g	4 %
Protein / Protéines 4 g	
Cholesterol / Cholestérol 0 mg	
Sodium 90 mg	4 %
Potassium 125 mg	3 %
Calcium 20 mg	2 %
Iron / Fer 1.25 mg	7 %
Vitamin A / Vitamine A 100 mcg	11 %
Vitamin C / Vitamine C 15 mg	17 %
Vitamin D / Vitamine D 0 mcg	0 %

\*5% or less is a little, 15% or more is a lot

\*5% ou moins c'est peu, 15% ou plus c'est beaucoup

#### Cooking Directions

Place frozen vegetables in a small amount of boiling water. Cook until desired tenderness. Cooking time for frozen vegetables is shorter than for fresh ones, drain thoroughly, season to taste. Cooking time may vary depending on the particular appliance used.

#### Packaging

Product Code  
12270

Format  
6 x 2 kg